Ricotta Brioche Toast w/ Marinated Tomatoes, Sea Salt and Balsamic

Ingredients:

brioche loaf

2 pts cherry tomatoes (cut in half)

2 lbs ricotta cheese

½ cup grated parmesan

1 cup balsamic vinegar

2 cups extra virgin olive oil

1 T sugar

salt and pepper mix

maldon sea salt

To Make:

Cut the brioche into thick toast shaped pieces. Drizzle with a little olive oil and season with salt and pepper. Toast until one side is nice and golden and flip over. Toast on the other side. This must be done immediately before topping or the bread will go stale. Next mix the ricotta cheese and parmesan together and season with salt and pepper mix. Put this mixture on the top of the olive oil toasted side of the toast and warm in the oven. Next, in a bowl, add the balsamic and sugar and whisk until the sugar is mixed in. Add in the extra virgin olive oil and whisk until it is a vinaigrette. Season with salt and pepper mix. Add in the tomatoes to the vinaigrette and toss until coated. Once the ricotta mixture is warm, remove from the oven and place on a plate. Spoon the tomato mixture over the top and season with a little maldon sea salt. Add microgreens to the top if you want to add a little garnish.

Roasted Fall Squash w/ Curried Cauliflower, Broccoli and Garam Masala Sweet Potatoes Topped w/ Toasted Pine Nuts and Goat Cheese

Ingredients:

1 each butternut squash (peeled and cubed)

1 each delicata squash (cut into slices)

1 head cauliflower (cut into florets)

1 head broccoli (cut into florets)

2 large sweet potatoes

1 T curry powder

1 T garam masala

1 cup light brown sugar

½ cup pine nuts (lightly toasted over a burner)

1 cup goat cheese crumbles

olive oil

salt and pepper mix

To Make:

Preheat your oven to 500F. Toss the butternut squash with a touch of olive oil to coat and season with salt and pepper mix. Do the same for the delicata squash. Roast in the oven until the squash is tender. Next do the same with the broccoli and roast it until it is slightly charred on the edges and tender. Toss the cauliflower with oil, salt and pepper mix, and curry and cook until done. For the sweet potatoes, wash them thoroughly and rub them with olive oil. Place them in a casserole dish and bake them until they are extremely tender. When you think they are done, cook them for 10 more minutes. Next, peel them and place them in a large bowl with the brown sugar and the garam masala. Season with salt and pepper mix and smash them until they are super smooth. I also do this in a blender while they are hot. If you have a blender, you can use that. If the texture is too chunky, add a little warm water to achieve the proper blend. To plate, put a spoonful of sweet potatoes down and then add the rest of the ingredients artfully. Finish with a little extra virgin olive oil and some microgreens or dressed frisee or baby kale. Next sprinkle the toasted pine nuts over the top and do the same with the goat cheese.

Vegan Almond Cookies w/ Powdered Sugar

Ingredients:

2 cups fine ground almond flour

½ tsp baking powder

.75 cup maple syrup

2 tsp vanilla extract

powdered sugar

To Make:

Heat your oven to 350F. Line a baking pan with parchment paper. Whisk the almond flour and baking powder together in a medium bowl and switch to a wooden spoon and stir in the maple syrup and vanilla extract. Place the dough on the parchment with a teaspoon and press down slightly. (For softer cookies, don’t press down the dough) Bake until the edges are golden brown, about 12 minutes. Allow the cookies to cool for about 3 minutes before removing from the pan. Sprinkle with powdered sugar.