

# Truffle Shuffle

## Spinach Puffs

with Chef Jeremy

### Mise en Place

Cutting board  
Knife  
Zester/Cheese grater

Large saute pan  
Wooden spoon  
Rolling pin

Pastry brush  
Parchment lined baking sheet

### Ingredients

3 medium shallots  
2 cloves garlic  
8 ounces spinach  
1 ounce Parmesan

¼ cup olive oil  
1 pinch Aleppo pepper  
Salt and pepper to taste  
1 lemon

3 ounces feta cheese  
1 package square puff pastry  
1 beaten egg

### Preparation

1. Dice the shallots. Mince the garlic. Coarsely chop the Spinach. Grate the Parmesan.

### How to Cook

1. Preheat your oven to 400F.
2. In a large saute pan over medium heat, heat the olive oil. Add the shallots and garlic. Season with a healthy pinch of salt, Aleppo pepper, and black pepper to taste. Cook until the shallot is translucent.
3. Add the spinach and wilt down until it's about  $\frac{1}{3}$  the size.
4. Remove from the heat and zest in the lemon, then squeeze in  $\frac{1}{2}$  of the lemon's juice. Stir in the grated parmesan and feta cheese. Season to taste with additional salt, pepper, and lemon.
5. Roll out your puff pastry. Cut into 3" by 3" squares. Scoop 1 tablespoon of the filling in the center of the square. Brush the edges with egg wash. Pinch the opposite corners together and seal one side making a cornucopia-shaped pastry.
6. Place on a parchment lined baking sheet with an inch between each puff. Brush the top with egg wash. Bake until golden brown and crispy, about 15-20 minutes.
7. Enjoy!

# Truffle Shuffle

## Caramelized Onion and Comte Bites

with Chef Jeremy

### Mise en Place

Cutting board

Knife

Large Sautee pan with lid

Wooden spoon

Lighter

Pizza roller

Cheese grater

### Ingredients

3 large yellow onions

4 cloves of garlic

4 ounces bacon

4 oz comte cheese

1 tablespoon olive oil

3 tablespoons butter

Truffle Salt, to taste

3 sprigs thyme

2 oz whiskey

1 sheet puff pastry

### Preparation

1. Julienne the onions, mince the garlic, slice the bacon into lardons. Grate the comte cheese

### How to Cook

1. Preheat your oven to 400F
2. In a large sautee pan over medium high heat, heat 1 tablespoon of oil. When shimmering, add the bacon and cook until golden brown and crispy. Remove the bacon from the pan.
3. Turn the pan down to medium heat and add the butter. Once the butter has melted, add the onions and a large pinch of truffle salt. Stir for a minute until the onions are well coated in fat. Add the thyme stems and turn the heat to medium low and place a lid on the pan. Let the onions sweat for 10 minutes. Check occasionally to ensure they are not burning.
4. After 10 minutes, remove the lid and turn the heat back to medium. Continue cooking the onions over medium heat until golden brown and caramelized, approximately 20 minutes.
5. Add the minced garlic and cook for another minute or until the garlic is fragrant. Deglaze the pan with the whiskey and flambé!!
6. Stir in the vinegar and season to taste.
7. Cut the puff pastry into little 2"x2" squares and place on a baking sheet lined with parchment paper with 1" between each of them.
8. Place little mounds of caramelized onions on top of each piece of pastry. Cover with the comte cheese.
9. Place in the oven and bake at 400F for 10-15 minutes or until everything is golden brown and delicious.