

## **BLISTERED TOMATO BRUSCHETTA**

Serves: 12-16

Prep time: 10 minutes

Cook time: 10 minutes

### **INGREDIENTS:**

- 1 Ciabatta, cut into ¼" thick slices
- 3 Tbsp. Olive Oil
- 1½ lb. Cherry Tomatoes
- 1 tsp. Italian Seasoning
- 2 tsp. Aged Balsamic Vinegar
- 4oz. Parmesan Cheese, cut into 1 inch cubes
- 8 Basil Leaves, chiffonade

### **METHOD:**

1. Preheat a Demeyere Atlantis frying pan over high heat. Add 1 Tbsp. of Olive Oil.
2. Add the tomatoes and cook until they burst and are slightly browned, about 5 minutes. Remove 1 cup of tomatoes and put into the blender.
3. Add the Italian seasoning, vinegar and cheese to the blender. Run on setting 6 for 30 seconds or until smooth.
4. Preheat a Staub cast iron grill over high heat.
5. Brush the Ciabatta slices with olive oil and grill until just crisp on each side.
6. Spread the blended tomato mixture on the Ciabatta slices. Top with a few of the tomatoes and a sprinkle of the basil.

## **PEA SOUP**

Fresh herbs, lemon and crème fraiche

Serves 4

Prep time: 5 minutes, cooking time 8 minutes

### **INGREDIENTS:**

3 cups low-sodium chicken stock

Grated zest of one lemon

Juice of ½ lemon, more to taste

2 garlic cloves, finely chopped

½ oz. fresh dill, 1/4 cup tightly packed, more for garnish

2 sprigs fresh tarragon

4 large fresh mint leaves

1/8 tsp. kosher salt

1 lb. frozen peas, 2½ cups

1 small yellow onion, peeled and cut into quarters

Freshly ground black pepper to taste

4 Tbs. crème fraiche, for garnish

### **DIRECTIONS:**

1. Put all the ingredients except the pepper and crème fraiche into the blender jar in the order listed.
2. Begin blending on *Setting 1*, and gradually increase to *Setting 12*. Blend for 8 minutes.
3. Taste and season with pepper and more lemon juice if you like.
4. Divide among four bowls, finishing with a dollop of crème fraiche, some more pepper, and some dill.

### **PRO TIP:**

Substitute sour cream for crème fraiche if you like.

Substitute basil for tarragon if you like.