



# Cooking With Chef Ash

March 10<sup>th</sup>, 2013

**Roasted Carrot Ginger**

**Fried Feta and Zucchini Cakes**

**Fresh Orrechietta with Lamb Ragu**

**Seafood Risotto**

**Cranberry White Chocolate Bread Pudding**

**Almond Orange Biscotti**

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## Cooking Class

### Roasted Carrot Ginger Soup

#### Ingredients:

- 8 cup vegetable stock
- 3 lb carrots
- 1 cup chopped onion
- ½ cup chopped ginger
- ¼ cup olive oil
- 2 tbsp tarragon
- Salt and pepper

#### Prep:

- Ladle
- Sauce Pot
- Serving Bowl
- Peel and cut carrots
- Hand blender

#### Cooking:

1. In pot, add onions, olive oil and carrots 5 min
2. Add tarragon and vegetable stock, cook for 20 min
3. Puree carrots
4. Salt and pepper to taste

#### Serving:

1. Ladle soup into serving bowl
2. Garnish with fresh herb



## Cooking Class

### Zucchini & Feta Cheese

#### Ingredients:

- 2 cup squash
- ½ cup onion
- ½ cup celery
- ½ cup feta cheese
- ½ cup yogurt
- 2 tbsp mustard
- 2 tbsp water
- 1 ½ tbsp dill
- 1 ½ tbsp garlic
- 1 tbsp mayonnaise
- 1 tbsp butter
- Salt
- Pepper
- Breadcrumbs
- Flour
- Egg

#### Prep:

- Hot skillet
- Baking tray
- Parchment paper
- Spoons
- Gloves
- Mixing Bowl

#### Cooking:

1. Heat butter
  2. Add onions and heat for 3 min
  3. Add celery, 1 tablespoon garlic & squash and heat till tender
  4. Transfer to bowl to chill
  5. Add mustard, salt, pepper, feta cheese, breadcrumbs, 1 tablespoon dill and shape
  6. Cover in flour, egg & breadcrumbs
  7. Fry in hot oil
- Yogurt Sauce*
8. Add ½ tablespoon garlic, ½ tablespoon dill, 2 tablespoon water, salt, pepper to yogurt
  9. Mix

#### Serving:

1. Pat dry
2. Serve with yogurt sauce



## Cooking Class

### Fresh Orecchiette with Lamb Ragu

#### Ingredients:

- 1½ lb ricotta
- 3 eggs
- 1 lb grape tomatoes
- 1 lb chopped lamb
- 5 cups all-purpose flour
- 5 cloves garlic
- 1½ cup tomato sauce
- ½ cup extra virgin olive oil
- ½ cup grated pecorino cheese
- ¼ cup red wine
- ¼ cup pistachio nuts crushed
- ¼ cup each chopped celery, onion and carrot
- 2 tbsp goat cheese
- 1 tbsp fresh thyme
- salt and pepper

#### Prep:

- Large bowl
- Large pan
- Large sauce pot
- Pasta strainer
- Large spoon
- Large pasta bowl

#### Cooking:

##### Pasta

1. Mix eggs, flour, salt and pepper for dough
2. Shape into log and cut into small pieces
3. Put in boiling salted water for 5 min
4. Strain

##### Sauce

5. Sauté onions, celery and carrots in olive oil for 2 min
6. Add lamb and fresh thyme
7. Add red wine and cook for 5 min
8. Add tomato sauce
9. Salt and pepper to taste

#### Serving:

1. Mix pasta and sauce
2. Serve in pasta bowl
3. Garnish with pistachio and goat cheese



## Cooking Class

### Seafood Risotto

#### Ingredients:

- 1 lb mussels
- 1 lb clams
- 1 lb shrimp
- 1 lb filet of fish
- 1 lb calamari
- 6 cloves of garlic
- 2 cup risotto
- 2 cup clam stock
- 1 cup white wine
- ¼ cup olive oil
- ¼ cup chopped leeks
- 2 tbsp butter
- Fresh thyme

#### Prep:

- Large sauce pan
- Chop the garlic
- Clean and wash seafood then dry

#### Cooking:

1. Sauté garlic in olive oil in pan
2. Add all the seafood and cook for 1 min
3. Remove shrimp and calamari
4. Cook clams, mussels and fish for 5 min
5. Return shrimp and calamari and cook for 2 min
6. Add white wine and fresh thyme

#### Serving:

1. Serve over risotto
2. Garnish with thyme



## Cooking Class

### Cranberry White Chocolate Bread Pudding

#### Ingredients:

- 2lb white chocolate chips
- 10 egg yolk
- 1 ½ cup cream
- 1 cup Italian bread
- ½ cup cranberries
- ½ cup sugar
- Vanilla extract

#### Prep:

- Preheat oven
- Cut bread
- Vanilla ice cream
- Baking pan
- Mixing bowl
- Sauté pan

#### Cooking:

1. Mix egg yolk with sugar for 5 min
2. Add cream and vanilla extract
3. Add white chocolate
4. Add cranberries
5. Pour mixture over bread pieces
6. Put in baking pan
7. Bake in oven at 375° for 45 min

#### Serving:

1. Serve warm with ice cream
2. Garnish with fresh mint



## Cooking Class

### Almond Orange Biscotti

#### Ingredients:

- 2 large eggs
- 2 cups flour
- ¼ cup sugar
- ¼ cup toasted almonds
- ⅓ cup orange zest
- 1 stick butter room temp
- 1½ tsp baking

#### Prep:

1. Baking Sheet
2. Bread knife
3. Parchment paper
4. Serving plate
5. Mixing machine

#### Cooking:

1. Beat sugar, butter, salt and eggs
2. Add flour and baking powder until blended
3. Add almonds and oranges
4. Form 2" wide logs slightly flattened
5. Bake at 350° for 20 min
6. Remove from oven and cut
7. Return to baking sheet and bake for 15 min

#### Serving:

1. Garnish with mint and powdered sugar