

**BLO
NDE
ON
THE
RUN
CATERING**

Cooking Demo with Blonde on the Run Catering

Starter: Roasted Camembert

Serves 4-5

Ingredients:

- 1 wheel of Camembert in a wooden box, at room temperature
- 1 garlic clove, thinly sliced
- A few sprigs of fresh rosemary
- Lavender buds
- Honey
- 1/2 oz toasted hazelnuts, roughly chopped
- White truffle oil (can be substituted with nut oil like hazelnut or walnut)
- Toasted bread for serving

Pre-heat the oven to 325 degrees

Take the Camembert out of the wooden box and remove the wrapper. Nestle the base of the box into the top, line with a piece of parchment paper and set the cheese inside within.

Using a knife, score the cheese here and there. tuck a slice of garlic and rosemary into each incision. Drizzle the cheese with honey and bake for 15 minutes and the rind is lightly golden.

Sprinkle with chopped hazelnuts and a few drops truffle oil. Serve warm with toasted bread.

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Herbs de Provence Salmon Niçoise Dinner Board

Serves 8-10

Salad Vinaigrette:

- 1/3 cup balsamic vinegar
- 3/4 cup extra-virgin olive oil
- 3 Tbsp finely chopped shallot
- 1 Tbsp sugar or honey
- 3 Tbsp chopped fresh thyme
- 1 tsp Dijon mustard
- S & P to taste

Mix well and set aside.

Tomato and Bean Vinaigrette:

1 juiced lemon, extra virgin olive oil, S & P mix and set aside.

Dinner Board Salad:

- 1-2 large containers of baby greens
- 1 bag of Haricots Verts / French green beans
- 1 bag of new potatoes / fingerling potatoes
- 6 hard boiled eggs (peeled and halved)
- 1 cup niçoise olives
- 1 pint of cherry tomatoes (cut in half)
- 2 lemons (cut in 8)
- 1 side of salmon (cut into 8 / 9 pieces)
 - Allot 7-8oz per serving if you are not making the full recipe.
- 1 jar of herbs de Provence



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Pre-heat oven to 425 degrees

While oven is pre-heating place your baking sheet tray into the oven.

Roasted Potatoes: Wash your potatoes, cut 1/2 and season with ex-virgin olive oil, S & P. Remove heated baking sheet tray from oven and place potatoes, cut side down. Baked for about 35/40 minutes or cooked in the center.

Blanching Beans, salted boiling water and ice bath.

Get a pot of boiling salted water ready to blanch your Haricots Verts.

Once your pot of salted water is boiling, plunge the beans in for about 30 seconds. Remove beans and plunge into an ice bath to cool, remove beans when cool to touch. This helps slightly cook the beans, retain their color and crunch.

Salmon prep, pre-heat oven to 425 degrees. Cut salmon into even pieces, sprinkle generously with salt and herbs de Provence. Place salmon on baking sheet tray and bake for 12-14 minutes or cooked. If you want a crust on top of the salmon, pan sear in a well oiled pan 2-3 minutes, finish in the oven 8-10 minutes.

Tomatoes, wash and cut 1/2. Place in a bowl with French beans and toss with lemon juice vinaigrette, set aside.

Hard boil eggs, cool, peel and cut 1/2, put aside.

Plating:

Have all your prepped ingredients in one location and ready to go, this moves fast.

Get your wood board and place the dressed baby greens down the center, piling them high and neat.

Take the roasted potatoes and sprinkle on top of the greens, follow with olives, and dressed tomatoes.

Place each piece of salmon down the center of the board, on top of the bed of greens. Gently arrange the French beans, eggs, and lemon wedges on top. If you have any leftover dressing, toss it on top.