The Ultimate 15 Recipes

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Lemon Olive Oil Cake Recipe with Berries & Mascarpone

Total Time: 1 hrs 50 mins, Serves: 10

Ingredients

- 1 c extra virgin olive oil
- 1/3 c ricotta cheese
- 2 c all-purpose flour
- 5 eggs organic pasture raised
- 1 1/4 c granulated sugar
- 1 tsp baking powder
1/4 tsp baking soda
Zest from 1 lemon
A pinch of sea salt
1 lb blackberries
1/4 c edible flower blossoms

Blueberry Sauce
1/2 lb blueberries
1/2 lemon juiced
2-3 tbsp wild honey
1 tsp vanilla extract

Mascarpone Cream
4 large egg yolks organic pasture raised
4 tbsp granulated sugar
1 lb mascarpone cheese
2 c whipped cream organic
Zest from 1 lemon

Lemon Curd
1/2 c lemon juice freshly squeezed
Zest from 1 lemon
5 large egg yolks organic pasture raised
1/2 c granulated sugar
5 tbsp butter cut into 5 pieces
Directions

Make the Blueberry Sauce

1. Start by adding the blueberries with the lemon juice, vanilla and honey to a small sauce pan. Bring to a simmer and cook for a couple of minutes, just until the blueberries burst. Remove from flame and adjust sweetness to your taste with more honey. Refrigerate until ready to use.

Make the Lemon Curd

1. To make the lemon curd, prepare a double boiler with 2 inches of water in the bottom pan. Bring to gentle simmer.

2. Add the egg yolks, sugar, lemon zest and lemon juice to the top pan. Whisk together over the steam until combined well. Keep whisking for a few minutes until the curd has thickened and coats the back of a spoon. About 5 to 10 minutes or so. Turn off the flame and whisk in the butter until melted. Transfer the curd to a bowl and cover with plastic wrap. Refrigerate until cooled completely.

3. Preheat your oven to 325°F.

4. Prepare a 10 inch spring form pan by lightly buttering it with a dab of butter. Place on a baking sheet.

Make the Olive Oil Cake

1. In the bowl of a mixer add the eggs, lemon zest and sugar and using the whisk attachment beat them together until well combined. A few minutes.

2. Pour in the olive oil and continue whisking on medium low speed until all incorporated. Add the ricotta cheese and sea salt and whisk till combined.

3. Add the flour, baking powder, baking soda and slowly mix or fold everything together until incorporated.

4. Transfer the cake batter into the buttered spring form pan.
5. Bake the olive oil cake in the preheated oven for about 45 minutes to 1 hour, until a toothpick inserted in the center comes out almost clean.

6. Transfer the cake to a cooling rack and allow to cool completely.

Make the Mascarpone Cheese Filling

1. Add the egg yolks and sugar to a large mixing bowl. Use a mixer with a whisk attachment to cream the sugars and egg yolks until fluffy and pale in color.

2. Add the lemon zest and spoonful of the mascarpone cheese until incorporated.

3. Using a spatula fold the whipped cream into the whipped mascarpone cheese until combine. Make sure to not over mix. Cover with plastic wrap and refrigerate until ready to use.

Assemble the Cake

1. Once cooled off, remove the cake from the spring form pan by releasing the sides first, then remove the bottom.

2. Very carefully slice a thin layer off of the top to remove the top crust and expose the inside of the cake.

3. Extra carefully slice the cake in half using a serrated knife.

4. Place the bottom part on a plate or cake stand.

5. Using a small spatula spread the chilled lemon curd on top of the olive oil cake.

6. Spoon half of the mascarpone filling on top and then top it with half of the blueberries from the blueberry sauce and some of the fresh blackberries. Reserve as much of the blueberry sauce as possible for the next layer.

7. Add the next olive oil cake layer and spoon all the remaining blueberries with the sauce on top. Add the remaining whipped mascarpone and with the back of a spoon or spatula rustically spread it over the top. Place the fresh blackberries all over the top, reserving some to decorate the sides of your olive oil cake.

8. Garnish your lemon olive oil cake with edible flower blossoms and enjoy chilled.
Italian Wedding Cookies Recipe

Total Time: 30 mins, Serves: 10

Ingredients

- 1 1/2 c salted butter organic
- 4 tsp vanilla extract
- 3/4 c ground walnuts
- 3/4 c ground hazelnuts
- 3 c all-purpose flour
- 3/4 c powder sugar
- 1/2 c powder sugar for dusting
Directions

1. Preheat your oven to 325°F.

2. In a large mixing bowl cream together the butter and 3/4 c of the powder sugar until fluffy.

3. Add the vanilla extract and little by little the ground walnuts and hazelnuts. Mix until combined.

4. Start adding in the flour little by little until mixed in.

5. Prepare your largest cookie sheet and using a small spoon form the cookies into rounds, the size of a golf ball or smaller. You should have about 45 cookies.

6. Arrange all the cookies on the baking sheet without touching each other.

7. Bake the cookies in the preheated 325°F oven for 20 minutes.

8. Remove the wedding cookies from the oven and allow them to cool off for a few minutes before rolling them over the reserved powder sugar.

9. Arrange the cookies on a platter and dust with more powder sugar on top before serving.
Cucumber Tomato Salad Recipe

Total Time: 10 mins, Serves: 4

Ingredients

- 2 Lb Organic Heirloom Tomatoes cut into wedges
- 1 English Cucumber seedless thinly sliced
- 6 Scallions or spring onions sliced
- 2-3 Tbs red wine vinegar to taste
- 1/3 c extra virgin olive oil organic
- 1/2 Tsp Sea Salt + more to taste
- Black Pepper to taste -freshly cracked
- 1/4 c basil leaves + blossoms for garnish
- 2 tbsp fresh thyme leaves for garnish (optional)
Directions

1. Whisk the olive oil, red wine vinegar or lemon juice, sea salt and black pepper together. Taste and adjust seasonings with more sea salt, vinegar or live oil. Taste and adjust again until the perfect acidity balance is achieved to your liking.

2. Pour over the sliced tomatoes, cucumber and scallions and toss to coat gently. Allow to sit at room temperature for at least 5 minutes before serving. Toss to coat again just before plating.
Best Stuffed Peppers Recipe

Total Time: 1 hrs 20 mins, Serves: 8

Ingredients

- 7-8 medium size bell peppers mixed colors
- 3/4 c risotto rice
- 1 lb organic ground chicken dark meat or ground turkey
- 1 medium onion diced
- 4 tbs extra virgin olive oil
- 8 sprigs thyme leaves only
- 8 thyme sprigs whole
- 1/2 c Italian flat leaf parsley roughly chopped
- 1 tsp sea salt + more to taste
- Black pepper to taste
- 1 tsp sweet paprika
- 28 oz canned san marziano tomatoes whole in tomato puree
- 1/2 qt water/chicken or vegetable stock seasoned to taste
- 3 leaves bay
- 1 c sour cream or Greek yogurt for serving (optional)
Directions

1. Preheat your oven to 375°F.

2. Rinse the peppers and cut the tops and empty the seeds and membrane. Reserve the clean tops also, you’ll need to place them back on top after you fill the peppers.

3. Crush the tomatoes with your hands and add a layer with juices to the bottom of a large enameled cast iron pan.

4. In a large sauté pan heat up the olive oil and sauté the onion with a pinch of sea salt until softened and translucent. Add the rice, stir and let cook together for about 5 min. Mix in the ground chicken and break it up with a wooden spoon. Add the thyme leaves, parsley, 1 tsp sea salt, pepper and paprika and mix well together. Remove from heat.

5. Stuff each pepper with the meat and rice mixture ¾ of the way up (very important not to over stuff them). Put the tops back on, just to make sure the stuffing will stay inside.

6. Arrange the peppers in the heavy bottom sauce pan on top of the tomato layer. Pour in the chicken stock and the remaining crushed tomatoes making sure it comes all the way up the sides of the peppers.

7. Add the bay leaves and thyme sprigs and transfer the pot to the preheated 375°F oven for 50 minutes.

8. Remove from the lid and allow the peppers to cook uncovered for another 10 minutes.

9. Remove the pot of stuffed peppers from the oven very carefully and allow it to sit covered for 10 min before serving.

10. Serve with a drizzle of sour cream and garnished with fresh parsley and thyme.

Crock Pot / Slow Cooker Method

1. Follow the recipe above and add the peppers to a large slow cooker. Cook on low for 6 - 8 hours or until tender and the rice is cooked through.
Tiramisu Cheesecake Recipe

Total Time: 35 mins, Serves: 12

Ingredients

- 2 c espresso cold
- 12 oz lady fingers
- 8 egg yolks organic
- 2 lb mascarpone cheese
- 1 1/2 c heavy cream
- 1/2 c granulated sugar + 2 tbsp organic
- 4 tsp vanilla extract
- 2 tbsp finely ground espresso beans
Directions

1. In the bowl of a kitchen aid mixer whip together the heavy cream with 2 tbsp of granulated sugar until stiff peaks form. Transfer to a bowl and refrigerate until ready to use.

2. Rinse the kitchen aid bowl and dry it well. Add the egg yolks, sugar and vanilla extract. Whisk together until creamy then start adding the mascarpone cheese spoon by spoon and wait until it is incorporated before adding more.

3. Once all the mascarpone cheese has been incorporated, remove the whipped cream from the fridge and gently fold it into the egg yolk mascarpone mixture.

4. Set a medium size glass dish on the counter and layer the bottom of it with ladyfingers quickly dipped in the espresso. Top with half of the mascarpone whipped cream filling and layer it with the remaining espresso dipped ladyfingers.

5. Finish the Italian Tiramisu cheesecake with the remaining mascarpone mixture on top.

6. Using a fine sieve dust the top of your Tiramisu with the espresso grounds and refrigerate.

7. Allow the Tiramisu cheesecake to set in the refrigerators for about 3 hours before serving.

Chocolate version

- 3 oz dark chocolate, shaved
- 1/4 c cocoa powder
- Sprinkle the chocolate over the mascarpone layers and finish with a dusting of cocoa powder.
Homemade Beef Stew Recipe

Total Time: 23 mins, Serves: 6

Ingredients

- 3 tbsp olive oil
- 2 tbs butter
- 3 lb chuck roast cut into 1” cubes organic grass fed
- 1 medium onion, diced
- 3 cloves garlic minced
- 1/3 c all-purpose flour
- 1/3 c fresh Italian parsley chopped
- 6 sprigs thyme
- 3 leaves bay
- 4 whole cloves
- Sea salt to taste
- Freshly cracked black pepper to taste
- 1 tbsp smoked or sweet paprika
- 1 pinch red pepper flakes
- 1 qt water, filtered
- 3/5 c frozen green peas- thawed
- 1 c cherry tomatoes, diced
- 3/4 lb gnocchi or golden potatoes, diced potatoes
- 2 carrots, sliced

Directions

1. Heat up a large cast iron Dutch oven over medium flame.

2. Season the beef cubes with sea salt and black pepper and toss to coat well with 2 tablespoons of olive oil. Working in batches so you don’t overcrowd the pan, brown the beef in the hot pot. Transfer to a bowl and keep warm.

3. Add the 2 tbs butter and a lug of olive oil to the pot and sauté the chopped onions until translucent (about 5 min). Add the garlic and cook one more min. Stir in the flour and paprika and cook for another minute or so making sure not to burn it.

4. Deglaze the pot with the warm water whisking as you add it to break up any lumps that might form. Bring to a simmer.

5. Add the beef cubes back to the pot, the bay leaf and thyme, cover with a tight lid and allow it to simmer together for 2 1/2 hours stirring occasionally.

6. Add the potatoes and carrots to the stew, turn the flame up to med-low and simmer partially covered for another 20 minutes or so until the potatoes are cooked through. Remove from heat. If using potato gnocchi add them in the last 5 minutes of cooking or boil separately then add them to the stew.

7. Add the tomatoes and peas and give the stew a good stir. Cover with the lid for a few minutes until the tomatoes release their juices and the peas are just heated through.

8. Adjust seasonings to your taste and serve the homemade beef stew with crusty bruschetta and sprinkled with the fresh parsley.
Oven Method

1. Preheat your oven to 375°F. Follow the above steps and after you added the beef cubes back into the stew cover with a tight lid and transfer the pot to the hot oven. Cook for 2 hours then add the carrots and potatoes or dumplings/gnocchi. Cook an additional 20 minutes or so until cooked through and the beef is fork tender.

Slow Cooker/Crock Pot Method

1. Add the beef, onion, garlic, sea salt, potatoes, carrots, cloves, thyme and bay leaf to the slow cooker. In a bowl whisk together water with flour and paprika. Pour over the ingredients and drizzle with olive oil. Cook on high for 5-6 hours or on low for 11 - 12 hours.
Ultimate Fried Egg Burger Recipe

*Total Time: 25 mins, Serves: 2*

**Ingredients**

- 2/3 lb ground beef organic grass fed
- 2 slices pepper jack cheese
- 1/2 c caramelized onion
- 2 brioche buns
- 2 slices heirloom tomato
- 1/2 c arugula
- 1/4 c micro greens
- 2 eggs
- 1 clove garlic
- 1 tsp Sea salt
- 1 tsp Smoked paprika
- 1/2 tsp Garlic powder
- 1/2 Onion powder
- 1/2 tsp Red pepper flakes + more to taste
- 1/4 c red pepper pesto optional
- 1 Tbsp olive oil
Directions

1. Using lightly oiled hands shape the ground beef into 2 burger patties, approximately 1 inch thick. Set on a plate and gently press to form a well in the center.

2. Drizzle the burger patties with a light drizzle of olive oil and generously season all over with the sea salt, smoked paprika, garlic powder, onion powder and red pepper flakes. Set aside and allow to rest at room temperature for 20 minutes.

3. Heat up a cast iron skillet over medium flame and sear the burger patties for 3 minutes on each side. Using a pair of tongues pick up the burger and hold it upright to sear the edges all around, another 30 seconds or so.

4. Lay the burger flat on the cast iron skillet and place the pepper jack cheese on top. Turn off the flame and cover the burger loosely with some aluminum foil to help the cheese melt on top.

5. Meanwhile preheat another cast iron skillet and add a lug of olive oil. Crack the eggs in the center and season over the top with sea salt and black pepper to taste. Cook until crispy around the edges but the yolk is creamy.

6. Grill the brioche bun to your liking on the cast iron pan and using the garlic clove gently rub the grilled inside.

7. Assemble your burger by placing the arugula leaves on top of the brioche bun, topped with the tomato slice and a pinch of sea salt. Follow with the burger and cheese patty, caramelized onions and the fried egg on top. Sprinkle with the micro greens and top with the bun. Enjoy!

8. If using the red pepper pesto slather that on first before topping with the arugula.
Chicken in White Wine Sauce Recipe

**Total Time: 55 mins, Serves: 4**

**Ingredients**

- 12 cloves large garlic - smashed wt the side of a knife & peeled
- 3 ¼ extra virgin olive oil
- 2 lb ½ organic chicken thighs boneless/skinless
- 1 c white dry wine + an extra splash for the winos
- 1 c cherry tomatoes or grapes sliced in half
- 10 thyme sprigs or tarragon
- 1 bay leaf
- 1/4 c flat leaf Italian parsley roughly chopped
- 1 tsp sea salt + more to taste
- Black pepper to taste freshly cracked
- 1 pinch sweet paprika
Directions

1. Dry the chicken well on paper towels and sprinkle it generously on both sides with the sea salt, black pepper and a pinch of paprika. The paprika will help with the browning.

2. In a wide cast iron pot heat up a lug of the olive oil on medium low flame, just enough to coat the bottom nicely. Add the garlic cloves and sear them on low heat until golden brown all over making sure not to burn them. Remove from the pan set aside and reserve.

3. Add the chicken pieces to the hot oil skin side down first and sear until golden brown on both sides. (Work in batches if necessary, don’t overcrowd the pan and add a little bit of oil in between batches if necessary)

4. Remove the chicken and set it aside while you add the wine and scrape all the brown bits from the bottom of the pan. Add the chicken back to the pan together with the garlic, thyme and bay leaf. Make sure you add enough wine to come up ¾ of the way up the sides of the chicken. Bring to a simmer and allow it reduce for 5 minutes.

5. Cover with a tight lid and continue cooking on low flame for 45 minutes or until the chicken is fork tender and the white wine sauce has reduced to your liking.

6. Meanwhile toss the tomatoes with a lug of olive oil and a pinch of sea salt. Broil for a few minutes until nice little char marks form on top and the tomatoes collapse.

7. Spoon the broiled tomatoes on top of the chicken and serve with a nice drizzle of extra virgin olive oil on top, crusty bread or bruschetta, and garnished with the fresh parsley.

Oven Method

1. Follow the above steps and transfer the chicken to a preheated 375°F oven.

2. Cook for 45 minutes until the chicken is tender and the sauce reduced to your liking. Sprinkle with the tomatoes or grapes in the last 10 minutes of baking.
Sweet Potato Rounds Recipe with Goat Cheese Appetizer

Total Time: 26 mins, Serves: 4

Ingredients

- 2 sweet potatoes large
- 5 oz goat cheese
- 1/3 c candied walnuts or pecans
- 1/3 c cranberries dried
- 2 tbsp balsamic reduction
- 1 tsp sea salt + more to taste
- 1/2 tsp paprika sweet
- 2 tbsp olive oil + more as needed
- 1 tbsp blood orange olive oil
- 3 tbsp wild honey
- Zest from 1 lemon
- 15 leaves basil small, for garnish
Directions

1. Preheat your oven to 500°F.

2. In a small bowl combine the olive oil, sea salt and paprika.

3. Peel and cut the sweet potatoes into 1 inch thick rounds.

4. Take each sweet potato round and coat it in the olive oil mixture all over. Place them on a large baking tray without touching each other.

5. Bake the sweet potato rounds for 8 to 10 minutes on each side until golden.

6. Transfer to a serving tray and top with the goat cheese, candied walnuts, and cranberries. Spoon a little bit of wild honey on top of each potato round and sprinkle with the lemon zest.

7. Just before serving finish with a light drizzle of orange infused olive oil, the balsamic glaze and garnish with the fresh basil leaves.
Strawberry Basil Lemonade Recipe

Total Time: 10 mins, Serves: 6

Ingredients

- 1 c lemon juice freshly squeezed
- 7 strawberries whole
- 10 leaves basil
- 5 tbs honey + more to taste
- 7 strawberries sliced
- 3 c Ice + more
- 5-6 c water flat or sparkling
- 5 basil blossoms for garnish optional
Directions

1. In the bowl of a small food processor or blender, add the lemon juice, 7 whole strawberries and 5 basil leaves. Process until smooth.

2. Transfer the strawberry puree to a pitcher and stir in the honey or agave. Add the filtered or sparkling water and stir to combine. Adjust taste with more honey if you like.

3. Add the sliced strawberries and the remaining basil leaves and refrigerate until ready to serve over lots of ice. Garnish with some tiny basil leaves and the basil blossoms if available.

4. Use a sparkling water to make this a sparkling strawberry basil lemonade.
Garlic Scallops Recipe

Total Time: 10 mins, Serves: 2

Ingredients

- 1 lb large scallops
- 1/4 c clarified butter ghee
- 5 cloves garlic grated
- 1 large lemon zested
- 1/4 c Italian parsley roughly chopped
- 1/2 tsp sea salt + more to taste
- 1/4 tsp peppercorn medley freshly ground
- 1/4 tsp red pepper flakes
- A pinch of sweet paprika
- 1 tsp extra virgin olive oil
Directions

1. Make sure to pat dry the scallops on paper towels very well before cooking.

2. Heat up a large cast iron skillet on medium flame.

3. Meanwhile in a medium bowl toss the scallops with a drizzle of olive oil or butter ghee, just enough to coat it all over. Sprinkle them with the sea salt, cracked pepper, red pepper flakes and sweet paprika. Toss to coat gently.

4. Add a little drizzle of butter ghee to the hot skillet, just enough to coat the bottom. Add the scallops making sure not to overcrowd the pan, and sear for about 2 minutes on each side until nicely golden. (Use a small spatula to flip them over individually)

5. Add the butter ghee to the skillet with the scallops and then add the garlic. Remove from heat and using a spatula push the garlic around to infuse the sauce for about 30 seconds. The heat from the skillet will be enough for the garlic to work its magic into the butter. This is how you avoid that pungent burnt garlicky taste we don’t like.

6. We are just looking to extract all that sweetness from the garlic, and this is how you do it, without burning.

7. Squeeze half of the lemon all over the scallops and move the skillet around a little so it combines with the butter. Sprinkle with the minced parsley, lemon zest and a drizzle of extra virgin olive oil. Serve with crusty bread or al dente capellini noodles.
Rustic Italian Pizza Dough Recipe

Total Time: 17 mins, Serves: 6

Ingredients

- 5 c flour + some for dusting
- 1 1/2 tsp yeast
- 1 1/2 tsp sea salt
- 2 1/4 c cold water
- 1 tbs extra virgin olive oil
Your favorite toppings

- Caramelized onions
- Arrabiata Sauce
- Grilled Bell Peppers
- Heirloom Tomatoes
- Fresh Basil
- Green Onions
- Smoked Mozzarella Cheese
- Sautéed Mushrooms
- Ricotta Meatballs

Directions

1. Preheat your oven as high as it will go for at least 45 minutes to one hour.

2. In the bowl of your kitchen aid and using the paddle attachment mix the flour, sea salt and yeast on low speed until all is incorporated then add the water.

3. Switch to the dough hook and mix together on low speed for 8 to 10 minutes. The dough should be smooth and sticky but should not stick to the sides of the bowl, only a little to the bottom. (If the dough sticks to the sides sprinkle in a little more flour, if it is too dry then add a bit more water)

4. After the 8 minutes have passed remove the dough from the kitchen aid and cut it into 6 pieces and form them into rounds. Place them on a lightly oiled cookie sheet and drizzle with 1 tbs of extra virgin olive oil. Cover with plastic wrap and allow to sit at room temperature and rise for 2 hours in a draft free area. (I prefer the oven)

5. Sprinkle the counter with a little bit of flour, take one piece of dough and press down on it with your fingers until you have 1/2" thick circle or oval. Using your fists and knuckles start stretching the dough until 10" in diameter making sure not to tear it (This should be easy since it is a small pie).

6. Dust your pizza peel (or a piece of cardboard) very well with semolina flour or corn meal and set your pizza dough on it making sure it slides easily when moved. Pour 2-3 tablespoons of the pizza sauce in the center and spread it around with the back of a spoon leaving 1 inch of space at the edges and making sure not to get any on the peel. Sprinkle with the mozzarella and add your favorite toppings. (Don’t add too many toppings, keep in mind this is a thin crust and a couple of toppings will suffice)
7. Gently slide the pie on the preheated pizza stone in a hot 525° or more oven, and bake for 5 to 7 minutes or until golden brown on the edges. When making the breakfast pizza I find that the egg cooks perfectly in 6 minutes.

8. Remove from the oven and sprinkle with the basil and freshly grated parmigiano reggiano. Allow to rest for a few minute for the cheese to set.
Blackberry Sauce Recipe

Total Time: 8 mins, Serves: 6

Ingredients

- 1/2 lb cranberries fresh
- 1/2 lb blackberries fresh
- 4 tbsp balsamic vinegar
- 3 tbsp wild honey or to taste
- 1 sprig basil for garnish
- 1 tsp vanilla extract Madagascar
Directions

1. Add the cranberries, blackberries, balsamic vinegar, honey and vanilla to a medium sauce pan. Bring to a gentle simmer on medium low flame and cook until the cranberries burst and the balsamic vinegar has reduced by half. About 5 to 7 minutes.

2. Remove the blackberry sauce from flame and adjust sweetness to your taste with more honey if desired.

3. Allow to cool then serve garnished with the basil leaves and blossoms.
Sex On The Beach Drink Recipe

Total Time: 5 mins, Serves: 2

Ingredients

- 2 oz vodka or rum
- 3.5 oz orange juice freshly squeezed
- 3.5 oz cranberry juice
- 2 splashes peach Schnapps
- 1 tsp vanilla extract
- 2 c ice + more as needed

Directions

1. Fill 2 high ball glasses with ice cubes 3/4 way up.

2. Divide the vodka or rum between the two glasses, top with the cranberry, orange juice and a splash of the peach snaps on top. Add 1/4 tsp vanilla extract to each glass and enjoy!
Cheesy Garlic Pull Apart Bread Recipe

Total Time: 35 mins, Serves: 2

Ingredients

- 1 loaf (10 oz) Italian Crusty bread loaf or sourdough round
- 8 oz fontina cheese
- 2.5 tbsp butter salted at room temperature
- 1 clove garlic grated
- 1/4 c Italian parsley roughly chopped
- 1 tsp red pepper flakes
- A pinch of sea salt
- Leaves Parsley for garnish
Directions

1. Preheat your oven to 375°F.

2. In a small bowl whisk together the soft butter with the grated garlic, red pepper flakes, sea salt and 1/4 c of the chopped parsley.

3. Using a bread serrated knife cut 1 inch slices into the bread, making sure NOT to cut all the way through the bottom. It needs to fan out much like an accordion, with the bottom intact.

4. Use a butter knife and spread a thin layer of the butter mixture on each slice of the bread.

5. Use the serrated knife again and cut across to form 1 inch squares. Very careful again so you DO NOT cut through the bottom of the bread.

6. Slice up the cheese into small thin slices, similar size to the square size of the bread. Try and stuff one slice of each in each bread opening. Don’t worry, it is super quick process, less than 3 minutes.

7. Place the cheese bread on a baking sheet and cover tightly with aluminum foil.

8. Bake the garlic cheese bread in the preheated oven for about 10 minutes or so. Remove the foil and turn up the heat to 400°F. Bake a few more minutes until the top is nicely golden and crusty with the cheese oozing from the sides.

9. Serve straight out of the oven sprinkled with the fresh parsley leaves.