

Spinach Puff Pastry Tart



A RECIPE FROM THE DATE NIGHT CREW

ingredients

- Frozen puff pastry dough, thawed
- 1 Tbsp Olive Oil
- Fresh Spinach (2-3 cups)
- 2 cloves of Garlic, thinly sliced or minced.
- 2 egg, beaten
- Sliced red onion (about ¼ small bulb)
- Salt and Pepper (to taste)
- Shaving of parmesan to finish

directions

- Pre-heat oven to 425F.
- Roll out dough (1/8 in thick). Place on baking sheet.
- Over medium heat, wilt spinach with garlic, with a splash of olive oil. (2 minutes)
- Remove from heat. Add eggs. Spread mixture over dough. Top with red onion.
- Use pastry brush to apply remaining egg wash to crust.
- Bake 12 minutes, until golden.
- Top with shavings of parmesan before serving.

BON APPETIT!

Penne with Smoked Salmon



A RECIPE FROM THE DATE NIGHT CREW

ingredients

- 3/4 lb penne
- 1/2 lb smoked salmon
- 2 tbsp butter
- 5 green onions julienned
- 2 tbsp chopped flat leaf parsley
- 2 tbsp lemon juice
- 1/2 cup chopped watercress or baby arugula*
- Pepper

**Note: The original recipe calls for watercress which can be difficult to find. Baby arugula is a good substitute. Also in the video 1 cup of baby arugula rather than the 1/2 cup of watercress called for in the recipe is used. Make the recipe to your taste.*

directions

- Cook penne in salted water according to package directions until al dente.
- Cut salmon into strips.
- In skillet, melt butter over medium heat without burning.
- Cook salmon, onions, parsley and lemon juice for 1 minute or until heated through.
- Add penne and watercress or baby arugula to skillet and toss gently to coat.
- Season with pepper to taste.

BON APPETIT!

Chocolate Molten Lava Cakes



A RECIPE FROM THE DATE NIGHT CREW

ingredients

(for two, 6 oz ramekins)

- 2 eggs
- 2 Tbsp of brown sugar
- ¼ cup of butter
- 4 oz (100-120g) dark chocolate
- 1 Tbsp of Cocoa powder

**optional:*

1 tsp vanilla or 1-2 tsp of other flavouring
(coffee, orange liquer, grand marnier,
peppermint liquer)

directions

- Preheat oven to 400F. Grease and sugar two ramekins.
- Beat eggs and brown sugar.
- Melt chocolate and butter together in a heat-proof bowl over a pot of simmering water. (Remove from heat and let cool for 5 minutes.)
- Add small amount of chocolate mixture to egg mixture, gradually incorporating all the chocolate and butter.
- Add cocoas, stirring until well incorporated.
- Fill ramekins about 2/3 full.
- Bake at for 10 - 12 minutes. Let stand for 10 minutes.
- Unmold and serve with berries and/or whipped cream, to cut the richness.

BON APPETIT!