



// SEASONAL HOLIDAY MENU STRATEGIES

WITH CHEF ERIC CROWLEY

New York Holiday Menu Items

There's a winter chill in the air and, for some, snowflakes are beginning to fall, indicating that time of year where you begin to wonder about, and decide, what to serve your guests this holiday season. Chef Eric Jacques Crowley, a professional chef who owns his very own Culinary Classroom in West Los Angeles, has recipes fit for your Holiday dinner and New Year's Day brunch. You're sure to delight your guests with these delicious dishes.

Rosemary and Oregano-Spiced Lamb Loin Chops with Herb-Roasted Cherry Tomatoes



Ingredients

- Lamb Loin Chops or Rib Chops - 8 each
- Vegetable Oil - 2 Tablespoons
- Cherry tomatoes, halved - 16 each
- Garlic Cloves, crushed - 3-4
- Juniper Berries, crushed - 4 each
- Oregano, chopped - 2 teaspoons
- Rosemary, chopped - 2 teaspoons
- Salt and Pepper
- Aluminum foil

Method

1. Preheat an oven to 325 degrees. While the oven is getting hot,



Chef Eric Jacques Crowley is an experienced, professional chef and the founder, owner, and chief instructor at Chef Eric's Culinary Classroom in West Los Angeles.

heat the oil in a skillet until very hot. Season the lamb with salt and pepper. Brown the chops on both sides.

2. Remove the lamb and place two chops each on a large piece of aluminum foil. Add the tomatoes, garlic and herbs. Season with salt and pepper. Fold up the foil to make four tightly sealed

packages. Transfer the packages to a baking sheet.

3. Bake for about 20 minutes, or until the meat is medium rare.
4. Carefully open the packages and serve with juices over fresh pasta.

Marjolaine Almond Cake with Espresso Cream Filling



Ingredients

- Cake flour - 12 Tablespoons
- Almond flour - 1/3 cup
- Eggs, whole - 4 each
- Eggs, separated - 4 each
- Egg yolks - 2 each
- Sugar - 8 ounces

Method

1. Place the almond flour in a sauté pan and heat over low heat, stirring frequently, until the flour be-

comes dry and an almond aroma becomes apparent. Remove the almond flour from the heat and let cool. Add to the cake flour and mix to combine. Set aside.

2. In a Kitchen Aid mixing bowl, whip 4 whole eggs and 6 yolks until they start to thicken. Gradually add 6 ounces of sugar and continue to whip until the mixture triples in volume. Fold in the flour mixture and refrigerate.
3. Preheat an oven to 350 degrees. In a clean bowl, whip four egg whites with the remaining 2 ounces of sugar until soft peaks form. Gently fold the whites into the cake batter.
4. Spread the batter on a parchment lined sheet pan. Bake the cake until golden brown, about 20 minutes.

Espresso Cream Frosting

Ingredients

- Cream, very cold - 1 pint
- Cocoa, Dutch process - 3 Tablespoons
- Instant espresso - 1 Tablespoon
- Vanilla - 1 teaspoon
- Superfine sugar - 1/4 cup

Method

1. Refrigerate a whip and bowl for at least 15 minutes.
2. Add the cream to the bowl, along with the other ingredients and whip together until it reaches a spreadable consistency.
3. Frost and refrigerate the Marjolaine Cake.

Get the full menu with more in-depth recipes at www.totalfood.com