

Vanilla Pudding Cake

Ingredients:

- 1/2 cup butter
- 1 3/4 cups milk
- 4 egg yolks
- 4 egg whites
- 1 1/5 cups powdered sugar
- 1 tbsp. water
- 1 cup flour
- 1 tsp. Vanilla Extract

Directions:

1. Preheat oven to 320 degrees. Melt the butter in a pot and set aside. Heat the milk along with the vanilla bean.
2. Cream the egg yolks with the powdered sugar, melted butter and water. Stir in the flour and milk. Gently add the 4 beaten egg whites into the mixture. Pour batter into a baking dish covered with parchment paper and bake for 40 minutes.
3. Sprinkle with powdered sugar before serving.

Classic Cooking Tips from Chef Dave

1. For a “Greener” Pesto, try blanching the basil first to bring out more vibrant greens.
2. If you cannot find pine nuts, try walnuts instead.
3. For best results, use high quality chicken. Organic and antibiotic free are usually your best bet.



WOODLOCH'S 60 YEARS OF COOKING CLASS

These are recipes from our kitchen. Our mission: to explore uncommon new trends while seeking out new flavors, create unique dishes and tasty treats... to boldly go where no cooking class has gone before

Classic Pesto

Ingredients:

- 4 cups basil
- 2-3 cloves garlic
- 1/4 cup pine nuts
- 3/4 cup Parmesan cheese, grated
- 3/4-1 cup olive oil

Directions:

1. Add basil, garlic, pine nuts, parmesan cheese, salt to the bowl of a food processor or high power blender.
2. Turn food processor on and begin slowly pouring olive oil through the shoot of the machine, stopping to scrape down the sides of the bowl.
3. Store in the refrigerator for a few days or freeze in icecube trays and then store in zip top bags for a few months.

Pesto Chicken Tortellini Soup

Ingredients:

- 2 tbsp. salted butter
- 1 onion, diced
- 2 garlic cloves, minced
- 8 cups low sodium chicken broth
- 3 tbsp. pesto with basil
- 1 package (20 oz) cheese tortellini
- Salt and Pepper to taste
- 2 boneless, skinless chicken breasts, cubed
- 2 cups baby spinach
- 2 cans white beans (14.5 oz)
- 1 can diced tomatoes (14.5 oz)
- Grated Parmesan for garnish

Directions:

1. Heat butter over medium/high heat in a large Dutch oven or stock pot. Add in the diced onion and cook 3-4 minutes, stirring occasionally. Add the garlic and saute for 30 seconds until the garlic and onion are translucent and fragrant.
2. Add the chicken broth, pesto, and tomatoes, stirring to combine.
3. Bring the soup to a boil and then reduce heat to low, stirring in the tortellini.
4. Season with salt and pepper to taste. (Only if using fresh tortellini.)
5. Set to simmer and cook for approximately 7 minutes or until the tortellini is al dente.
6. Stir in the cooked chicken, spinach, and white beans.
7. Stir to combine and allow to simmer until the spinach is wilted to your liking.
8. Garnish with parmesan and serve.

Apple Jicama Coleslaw

Ingredients:

- 1/2 small head green cabbage, cored and thinly sliced
- 1/2 jicama, matchstick
- 1 large sweet apple, matchstick
- 1/2 cup mayonnaise
- 1/4 cup pineapple juice
- 1 tsp white sugar
- Hot sauce to taste
- Salt and pepper to taste
- 1/4 bunch chopped fresh cilantro
- 1/3 oz toasted corn bits, crushed

Directions:

1. Place cabbage, jicama and apple in a large bowl and toss to combine
2. Whisk mayonnaise, pineapple juice, sugar, hot sauce, salt and pepper until mixture is smooth and fluffy, 1 to 2 minutes
3. Pour mayonnaise mixture over cabbage mixture; toss to combine. Let sit for 5 minutes
4. Mix in cilantro and toss again. Garnish with toasted corn bits. Serve immediately.

Roasted Lavender Honey Glazed Chicken

Ingredients:

- 1 (5-6 lb) chicken, quartered
- Salt and fresh ground black pepper
- 2 tsp dried lavender
- 1 tbsp. dried thyme
- 1 tbsp. dried rosemary
- 1/2 tsp crushed red pepper flakes
- 1/2 cup pure honey
- 1/4 cup balsamic vinegar

Directions:

1. Position an oven rack towards the middle of the oven, then heat oven to 400 degrees.
2. Season the chicken quarters with about 1 tsp of salt and a few grinds of black pepper. Place, in one layer, onto a rimmed baking sheet. Bake for 20 minutes.
3. Meanwhile, add lavender, thyme, rosemary, red pepper flakes, honey, and balsamic vinegar to a small saucepan over medium-low heat. Whisk until well blended. When warmed through, remove from the heat and set aside.
4. After 20 minutes of roasting, baste the chicken with the lavender honey glaze every 5 minutes until the chicken is cooked through and a thermometer inserted into the thickest part of the chicken reads 165 degrees (an additional 15 to 20 minutes)
5. Remove chicken from the oven, loosely cover with aluminum foil and allow to rest for 5 minutes before serving.