

**Cooking Camp 28160– SPRING BREAK 17’**

**Calzone**

* 1 ball [Colors pizza dough](http://www.saveur.com/article/Recipes/Pasta-da-Pizza-Naples-Style-Pizza-Dough) ( At Baron’s marketplace)
* flour, for dusting
* 1⁄4 cup grated mozzarella cheese or sliced
* 3-4 small tomatoes
* Fresh basil leaves
* ½ cup ricotta cheese
* 1 garlic cloves pressed
* Olive oil
* Salt
* Pepper
1. Preheat oven to 410-420 F.
2. Line a baking tray with parchment paper.
3. Cut tomatoes into small pieces. Set aside.
4. Clean basil, dry and shred leaves
5. Mix ricotta with salt pepper and garlic set aside
6. As per class’s instruction on a lightly floured surface stretch with your fingers the dough to make a big oval shape.
7. On one side of the dough distribute tomato, then ricotta, then mozarella, salt, pepper and herb.
8. Fold the dough in half and over the topping and seal and pinch edge as per a empanadas twisting it.
9. Brush with olive oil and bake for 20 minutes or until golden.

**Grissini or bread stick**

* 1 ball [Colors pizza dough](http://www.saveur.com/article/Recipes/Pasta-da-Pizza-Naples-Style-Pizza-Dough) ( At Baron’s marketplace)
* flour, for dusting
* Olive oil
* Salt
* Pepper
* Dried herbs mix (optional)
1. Preheat oven to 410 F.
2. Line a baking tray with parchment paper.
3. shape the pizza dough into a rough, flat rectangle. Slice a finger-sized piece from the long length of the rectangle with a sharp knife or a bench scrapper. Roll it into a long, irregularly shaped snake and place on the baking sheet. Continue with the remaining dough, placing the dough snakes about 1/2" apart.
4. Brush with olive oil , sprinkle salt, pepper, and herbs if using and bake for 20 minutes or until golden.

**Corn flakes-Crusted Chicken Nuggets**

**Serving 4**

Ingredients:

* 16 oz (2 large) skinless boneless chicken breasts, cut into even bit sized pieces
* 2 tsp olive oil
* 6 Tbsp corn flakes crushed
* 2 Tbsp panko
* 2 Tbsp flour
* 2 eggs beaten
* milk
* olive oil spray
* salt and pepper
1. Preheat oven to 400°. Spray a baking sheet with olive oil spray.
2. Put the flour in one bowl, eggs with 1 Tbsp milk in another and one bowl the corn flakes crushed. Place them in front of you.
3. Dip one chicken piece at the time into the bowl with flour, then the egg, then the corn flakes evenly coats all of the chicken. Continue will all chicken pieces. Place on a baking tray.
4. Lightly spray the top with olive oil spray then bake 8 - 10 minutes. Lower heat to 375F
5. Turnover then cook another 4 - 5 minutes or until cooked though.
6. Season with salt and pepper

**Zucchini tempura chips**

* Zucchini finely slices as chips
* Tempura mix ( every grocery store)
* Salt
* Pepper
* Basil leaves shredded
* Garlic pressed
* Vegetable Oil
1. Make tempura batter as per box instruction. Set aside.
2. In a deep pan heat oil over medium –high heat
3. Season zucchini with salt and pepper. Dip each chip into the batter.
4. With a tong place carefully each chips into the hot oil. Cook by batch to not overcrowd the pan
5. Meanwhile layer some paper towels on a serving plate
6. When chips are golden place them on the paper towel.
7. Add spray some olive oil, add garlic, basil and salt and pepper.

**Vegetable crust less mini quiches**

*Make 4-6 mini quiches*

* 2 free range eggs
* ½ cup mix frozen vegetables
* Little milk or water optional
* Shredded cheese
* Butter or oil
	1. Preheat oven 375 F
	2. Ask your kids to rub a tiny piece of butter in each muffins hole or use a brush with oil.
	3. In a bowl Wisk milk/ water, eggs. Your kids can also wisk this.
	4. Divide and place one tablespoon of vegetables in each cup/ hole.
	5. With a little cup or spoon fill up each cup with egg mixture covering the vegetables.
	6. Then ask your kid to sprinkle cheese on each cup.
	7. Bake in oven for 15 minutes until set .

## Ham and cheese Croissants

## Make 8 crescents

## 1/3 cup shredded cheese

## 1 pkg. refrigerator crescent rolls

## 4 ham or turkey slices cut in triangle

## Preheat oven to 375 degrees.

## Unroll crescent roll dough, cut along perforation and make 8 pieces.

1. Add cheese and ham/turkey slices Roll up as shown during the class. Place on lightly greased cookie sheet.
2. Bake 10 to 15 minutes. Place baked rolls on wire rack.

**Bacon mushooms mac and cheese**

* 8 slices Thick Cut Bacon
* 1 package of mushrooms , cut in small pieces
* 5 Tbsp Butter, Plus More For Buttering The Pan
* ½ - 1 cup ( depending if you like really cheezy or not) mix shredded cheese
* 1-1/2 pound Macaroni
* 1/4 cup All-purpose Flour
* 2 cups Whole Milk
* 1/2 cup Half-and-half optional
* 2 Tbsp olive oil\
* Kosher Salt And Black Pepper To Taste
* ¼ tsp nutmeg
* Olive oil
* ½ onion diced
1. Preheat oven to 375 F.
2. Place bacon in a baking dish until bake and crispy. Set aside. And cooled then shred it.
3. In a large skillet add oil and cook the onion until tender. Season with salt and pepper. add
4. In the same skillet over medium-low heat, saute the onion in 1 tablespoon olive, stirring occasionally, until golden brown, about 15 minutes. Add mushrooms and cook for 5-9 minutes. Set aside
5. Cook the macaroni until just undercooked. Drain and set aside.
6. To make the white sauce, melt the remaining 4 tablespoons butter in a large pot over medium heat. Sprinkle in the flour, whisking to combine. Let the roux cook for a minute or so, whisking constantly. Pour in the milk, whisking constantly, then cook the white sauce for 3 to 5 minutes, or until thick and bubbly. Add cheese and mix well
7. Next, add the half and half ( if using), 1 teaspoon of salt, plenty of black pepper, and stir to combine.  Add nutmeg and stir well.
8. Add all the cheese in and stir them around to melt.
9. Mix mushrooms and bacon then add macaroni pour the sauce and serve immediately

**Pizookie**

*1 large 9”*

* 1/2 cup Butter
* 1/2 cup Sugar
* 1/2 cup Brown Sugar
* 1 tsp Vanilla
* 1 Egg
* 1 1/2 cup Flour
* 1/2 tsp Baking Soda
* 1/4 tsp Salt
* 1/2 cup Chocolate Chip
1. Preheat oven to 350F.
2. Place small skillet or 8″ round pan over low heat and melt butter.
3. Add sugar, brown sugar, beaten egg and vanilla. Mix well.
4. Add flour, baking soda and salt. Mix until well blended.
5. Add in chocolate chips and stir to evenly distribute.
6. Bake 15-20 minutes or until golden brown.
7. Allow to cool 10 minutes.
8. Cut into slices and top with vanilla ice cream.

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* Choice of 10 different cakes/ filling and toppings
* Choice of 5 different finger foods to make ( as Party favor for each kids to bring home)

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For details visit : http://www.celinescuisine.com/personal-chef-celine-services/#sthash.to32En49.dpuf

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