



Let's Do This at Home!

Recipes and Inspiration That Make it Easier to Stay at Home

Edition #9

Our juicy, red, local raspberries have arrived! Sure, it's great to eat them just as they are, but we're certain you'll want to use them as much as you can before they're gone!

Mixed-Berry Dutch Baby

3 large eggs
½ teaspoon finely grated lemon zest
⅓ cup sugar
Pinch of salt
⅔ cup all-purpose flour
⅔ cup milk
2 cups raspberries
2 cups blueberries
4 tablespoons unsalted butter
Confectioners' sugar, for dusting

Preheat the oven to 425°F and heat a 10-inch cast-iron skillet over moderate heat.

In a medium bowl, whisk the eggs with the finely grated lemon zest, sugar, and salt until combined. Add the flour and milk and whisk until smooth. Add 1 cup each of the raspberries and blueberries.

Melt the butter in the skillet and add the batter, spreading the fruit evenly. Bake in the center of the oven for about 22 minutes, until the edges are browned and puffed, and the center is lightly browned in spots. Transfer the skillet to a trivet and dust the Dutch Baby with confectioners' sugar. Cut into wedges and serve with the remaining fresh berries. Serves 4-6

Raspberry Vinegar

24 ounces raspberries, rinsed and dried
1 bottle (17 ounces) Champagne vinegar

In a 1-quart jar, combine the berries with the vinegar. Cover tightly and let stand at room temperature for at least 2 weeks and up to 3 weeks. Strain the vinegar into a clean bottle. Makes 3 cups.

Jacques Pepin's Shortbread-Raspberry Gratin

2 cups local raspberries (about 8 ounces)
1½ cups crumbled shortbread cookies (about 8 ounces total)
¼ cup sugar
2 tablespoons unsalted butter
½ cup sour cream (optional)

Preheat the oven to 375°F.

Divide the berries among four 1-cup gratin dishes or custard cups. Toss the crumbled shortbread and sugar together in a small bowl. Divide the crumbs among the gratin dishes, sprinkling them on top of the berries, and dot with the butter.

Arrange the dishes on a cookie sheet and bake for 16 to 18 minutes. Let cool to lukewarm or room temperature and serve with sour cream. Serves 4.

Sheet Pan Halibut with Raspberry Glaze

4 halibut fillets (about 1¼ pound total)
1 bunch asparagus, tough ends trimmed
1 fennel bulb, cut into very thin wedges
2 tablespoons extra virgin olive oil
1 teaspoon fine sea salt
½ teaspoon black pepper
1 cup local raspberries, plus more for serving
Zest and juice of 1 orange
1 teaspoon white vinegar
¼ cup honey

Preheat oven to 400°F. Line a large baking sheet with parchment.

Lay halibut on baking sheet and surround with asparagus and fennel. Drizzle oil over fish and vegetables and sprinkle with salt and pepper. Roast until halibut is cooked through and vegetables are tender, about 15 minutes.

Meanwhile, in a medium saucepan combine raspberries, orange zest and juice, and honey. Bring to a boil and cook until reduced and syrupy, about 10 minutes. Strain through a fine mesh sieve to remove berry seeds.

To serve divide fish and vegetables between plates and generously brush halibut with glaze. Garnish with more berries. Serves 4.

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