

LIVE HOLIDAY COOKING EVENT!

Be prepared with ingredients **before** event.



M/I HOMES

SHOPPING LIST

- 2 Garlic Cloves
 - 3 Gala Apples
 - 2 Green Onions
 - 3 Romaine Hearts
 - Fresh Lemon Juice
 - ¼ lb Ground Chorizo Sausage
 - 6 Anchovy Fillets
Packed in Oil, Drained
 - Dijon Mustard
 - Country Bread
 - Flour
 - 1 Envelope of Instant Dry Yeast
 - Sugar
 - Olive Oil
 - Vegetable Oil
 - Kosher Salt
 - Freshly Ground Black Pepper
 - 7 oz Bittersweet Chocolate
(not unsweetened), chopped
 - Shredded Mozzarella Cheese (4 oz)
 - Shredded Manchego Cheese (4 oz)
 - Finely Grated Parmesan
 - Lightly Sweetened Whipped Cream
(for garnish)
 - 2 cups Chilled Heavy Cream
 - 2 Large Egg Yolks
 - Pre-Made Pizza Dough
(if not making dough from scratch)
- *Remove flour and dry yeast from list if not making pizza dough from scratch**

APPLIANCES & TOOLS

- Stand Mixer
(or Large Bowl & Hand Mixer)
- 2 Small Bowls
- 2 Large Bowls
- Large Cookie Sheet
- Large Glass Bowl
- Whisk
- Spatula
- Chopping Knife
- Cutting Board
- Measuring Cups
- Measuring Spoons

PIZZA DOUGH

DIRECTIONS

- Combine the **flour, sugar, yeast** and **kosher salt** in the bowl of a stand mixer.
- While the mixer is running, add the **water** and 2 tablespoons of **olive oil**. Beat until the dough forms into a ball.
 - **If the dough is sticky**, add additional flour, 1 tablespoon at a time, until the dough comes together in a solid ball.
 - **If the dough is too dry**, add additional water, 1 tablespoon at a time. Scrape the dough onto a lightly floured surface and gently knead into a smooth, firm ball.
- Grease a large bowl with the remaining 2 teaspoons **olive oil**. Add the dough, cover the bowl with plastic wrap and put it in a warm area to let it double in size, about 1 hour. Turn the dough out onto a **lightly floured surface** and divide it into 2 equal pieces. Cover each with a clean kitchen towel or plastic wrap and let them rest for 10 minutes.

INGREDIENTS

All Purpose Flour

3.5 to 4 cups

plus more for rolling

Sugar

1 tsp.

Instant Dry Yeast

1 envelope

Kosher Salt

2 tsp.

Water - 110 degrees F

1.5 cups

Olive oil

2 tbsp. + 2 tsp.

CHORIZO MANCHEGO FLATBREAD

DIRECTIONS

- Heat oven to 400°F.
- Spray large cookie sheet with cooking spray. Roll **dough** on cookie sheet; press into 15x10 inch rectangle.
- In small bowl, mix **olive oil** and **garlic**. Brush crust with olive oil mixture. Bake 8 to 10 minutes or until light golden brown.
- Top partially baked crust with **Manchego cheese**, followed by **apples** and **chorizo**. Top with **mozzarella cheese**. Bake 7 to 11 minutes or until crust is golden brown. Top with **green onions**.

INGREDIENTS

Pizza Dough
1 from recipe

Olive Oil
1 tsp.

Manchego Cheese
1/2 cup, shredded

Garlic
2 tsp.

Gala Apples
3

Ground Chorizo Sausage
1/4 lb, cooked & drained

Mozzarella Cheese
1 cup (4oz)

Green Onions
2, thinly sliced

CLASSIC CAESAR SALAD

DIRECTIONS

- To make the dressing chop together **anchovy fillets**, **garlic**, and pinch of **salt**. Use the side of a knife blade to mash into a paste, then scrape into a medium bowl. Whisk in **egg yolks**, **2 tbsp lemon juice**, and **mustard**. Adding drop by drop to start, gradually whisk in **olive oil**, then **vegetable oil**; whisk until dressing is thick and glossy. Whisk in **Parmesan**. Season with **salt**, **pepper**, and more **lemon juice**.
- Make your own **croutons**. Tearing 1" pieces, not cutting the bread ensures nooks and crannies that catch the dressing and add texture.
- Preheat oven to 375°. Toss **bread** with **olive oil** on a baking sheet; season with **salt** and **pepper**. Bake, tossing occasionally, until golden, 10–15 minutes.
- To assemble toss the **romaine hearts** in the dressing by hand. Place 3–5 leaves of coated **romaine lettuce** on a plate. Top with toasted **croutons** and freshly grated **parmesan cheese**.

INGREDIENTS

Anchovy Fillets
6, packed in oil, drained

Garlic
1 clove, small

Kosher Salt

Egg Yolks
2, large

Fresh Lemon Juice
2 tbsp. + more if desired

Vegetable Oil
1/2 cup

Finely Grated Parmesan
3 tbsp. + more

Black Pepper
freshly ground

Country Bread
3 cups, torn with crusts

Olive Oil
3 tbsp.

Romaine Hearts Leaves
3, washed and separated

DARK CHOCOLATE MOUSSE

DIRECTIONS

- Melt **chocolate** in a double boiler or a metal bowl set over a pan of simmering water (or in a glass bowl in a microwave at 50 percent power 3 to 5 minutes), stirring frequently. Whisk **custard** into chocolate until smooth, then cool.
- Beat **cream** in a bowl with an electric mixer until it just holds stiff peaks. Whisk one fourth of cream into chocolate custard to lighten, then fold in remaining cream gently but thoroughly.
- Spoon mousse into 8 (6-ounce) stemmed glasses or ramekins and chill, covered, at least 6 hours. Let stand at room temperature about 20 minutes before serving.

INGREDIENTS

Heavy Cream
2 cups, chilled

Sugar
3 tbsp.

Bittersweet Chocolate
7oz, chopped

Whipped Cream
use as garnish