

# 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