



THE WORLD'S PREMIER CULINARY COLLEGE

NatureSweet Recipe Booklet

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SUNBURSTS TOMATO CRAB BITES

Ingredients	Amounts
Sunbursts tomatoes	24 ea.
Lump crab meat	¼ lb.
Mayonnaise	2 tsp.
Chives, minced	½ tsp.
Old Bay Seasoning	1/8 tsp.
Worcestershire sauce	4 drops
Lemon, zest of	½ tsp.
Lemon, juice of	1 squeeze
Cayenne pepper	to taste
Salt	to taste
Ground black pepper	to taste

Method

1. Cut the tops off of the Sunbursts tomatoes and carefully scoop out a portion of the pulp to accommodate the crab filling. Sprinkle the insides of the tomatoes with salt and then place upside down on a paper towel to allow the excess juices to drain.
2. Pick through the crab meat to make sure it is free of shell fragments.
3. Into a small bowl add: crab meat, mayonnaise, Old Bay Seasoning, Worcestershire sauce, minced chives, and lemon zest. Season to taste with lemon juice, cayenne, salt, and pepper. Mix to combine.
4. Using a small spoon equally divide the crab mixture between tomatoes.

FARRO SALAD WITH CHERUBS TOMATOES, PISTACHIOS, AND POMEGRANATE SEEDS

Ingredients	Amounts
<i>Farro salad</i>	
Water	4 cups
Farro (about 1½ cups)	10 oz.
Salt	2 tsp.
Cherubs tomatoes, halved	1 lb.
Red onion, chopped	½ ea.
Chives, snipped	¼ cup
Parsley, finely chopped	¼ cup
Mint, thinly sliced	2 Tbsp.
Pomegranate seeds	¼ cup
Pistachios, toasted	½ cup
Red peppers, diced, roasted	1/3 cup
<i>Vinaigrette</i>	
Garlic clove, minced	1 ea.
Red wine vinegar	2 Tbsp.
Salt	to taste
Ground black pepper	to taste
Extra-virgin olive oil	¼ cup
Feta cheese, crumbled	¼ lb.

Method

1. *For the faro salad:* Combine the water and farro in a medium saucepan. Add the 2 teaspoons of salt. Bring to a boil over high heat. Reduce the heat to medium-low, cover, and simmer until the farro is tender, about 30 minutes. Drain well, and then transfer to a large bowl to cool.
2. Add the halved Cherubs tomatoes, onion, herbs, pomegranate seeds, pistachios, and roasted red peppers to the farro, and toss to combine.
3. *For the vinaigrette:* In a medium bowl, whisk together the garlic, vinegar, salt, pepper, and olive oil. Add the vinaigrette to the salad and toss to coat.
4. Fold in the crumbled feta cheese, being careful not to over mix the salad
5. The salad can be refrigerated overnight. Bring to room temperature before serving.

CHERUBS TOMATO CAPRESE PASTA SALAD

Ingredients	Amounts
Orecchiette pasta	1 lb.
Olive oil	3-4 Tbsp.
Garlic clove, minced	1 Tbsp.
Anchovy filets, minced	2-3 ea.
Capers	2 Tbsp.
Golden balsamic vinegar	¼ cup
Cherubs tomatoes, quartered lengthwise	4 cups
Fresh mozzarella, diced	8 oz.
Basil leaves, torn	½ cup
Red chili flakes (or to taste)	1 pinch
Salt	to taste
Ground black pepper	to taste

Method

1. Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes.
2. Meanwhile, in a medium skillet heat the olive oil over medium heat. Add the garlic and sauté until fragrant, about 2 minutes. Remove from heat and add the anchovies, capers, and vinegar, stir to combine.
3. Drain the pasta, reserving ½ cup of the cooking liquid. Transfer the pasta to a large mixing bowl and then toss with the garlic oil mixture until well coated. Allow the pasta to cool to room temperature.
4. Add the Cherubs tomatoes, mozzarella, basil, and chili flakes. Toss the salad gently until well combined, adding some of the reserved pasta water, if necessary,
5. Season with salt and pepper to taste. Serve.

ROASTED GLORYS AND SUNBURSTS TOMATO AND CHICKEN QUESADILLAS WITH ROASTED TOMATO SALSA

Yield: 6-8 portions

Ingredients	Amounts
Glorys tomatoes	1 pkg.
Sunbursts tomatoes	1 pkg.
Extra-virgin olive oil	4 Tbsp.
Flour tortillas (11 inches in diameter)	3 ea.
Sharp cheddar cheese, grated	3 cups
Chicken, cooked and shredded	2 cups
Salt	to taste
Ground black pepper	to taste
Roasted Tomato Salsa (recipe follows)	

Method

1. Preheat oven to 250°F.
2. Cut all tomatoes in half, crosswise, and toss together in a medium-size mixing bowl with half of the olive oil, salt and pepper.
3. Spread the tomatoes out in a single layer on a wire rack over a cookie sheet.
4. Place the tomatoes in the preheated oven and bake for 2 ½ hours. Remove from the oven and let cool on the wire rack.
5. Divide half of the oven dried tomatoes (save half for recipe below), all the cheese and the cooked and shredded chicken between each of the 3 tortillas, season with salt and pepper.
6. Fold each tortilla in half and press firmly to close.
7. Heat the remaining olive oil over medium-low heat in a skillet large enough to hold the quesadilla flat.
8. Place the folded quesadilla in skillet and cook on both sides until golden brown; turning once, about 2 to 3 minutes per side. Repeat for remaining quesadillas. Note: the cheese should be melted on the inside of the quesadilla.
9. Transfer quesadillas to work surface and cut into wedges.
10. Arrange on platter and serve with roasted tomato salsa.

Note: You can also add sliced avocado and diced red onion for a heartier quesadilla.

ROASTED GLORYS AND SUNBURSTS TOMATO SALSA

Yield: 6-8 portions

Ingredients	Amounts
White onion, large, peeled and sliced into 3-thick-slabs crosswise	1 ea.
Jalapeño chile, plus more if desired	1 ea.
Garlic clove, unpeeled	5 ea.
Prepared oven-dried tomatoes (remaining from above recipe)	
Salt	to taste
Ground black pepper	to taste
Lime, juice of, freshly squeezed	to taste

Method:

1. Line a skillet with aluminum foil and place over a medium-low flame.
2. Place onions, jalapeño, and garlic directly into the skillet.
3. Allow the ingredients to char and blacken turning occasionally, remove and cool to touch.
4. Peel and discard the skins from the garlic, remove and discard the stem from the jalapeno.
5. Place the onion, jalapeno, and garlic in a food processor, pulse until coarsely chopped.
6. Add the oven-dried tomatoes and pulse until finely chopped.
7. Season with salt, pepper, and the lime juice.

GRILLED CHEESE AND JUBILEES TOMATO SANDWICH

Ingredients	Amounts
Unsalted butter, room temperature	2 Tbsp.
Sourdough bread, slices	8 ea.
Fresh mozzarella, 1/4-inch-slices	12 oz.
Jubilees tomato, thinly sliced	2 ea.
Basil leaves	1 bu.
Garlic clove, peeled and cut in half	1 ea.

Method:

1. Butter one side of each slice of bread. Arrange 4 slices, buttered side down, on clean work surface. Divide cheese evenly among 4 slices of bread. Arrange Jubilees tomato slices over cheese, cutting slices in half to fit if necessary. Scatter basil leaves over tomatoes. Top with remaining slices of bread, buttered side up.
2. Place sandwiches on a medium-high griddle or sauté pan. Cook until bread is golden and cheese is beginning to melt, about 2 to 4 minutes depending on heat of the pan.
3. Turn sandwiches over, and continue cooking until bread is golden and cheese is completely melted.
4. Rub each exterior side of bread with the clove of garlic, and serve with a bowl of tomato soup.

BLT SLIDERS WITH JUBILEES TOMATOES AND GLORYS TOMATO TAPENADE

Yield: 6 portions

Ingredients	Amounts
Slider buns	12 ea.
Aioli (recipe follows)	¼ cup
Glorys Tomato Tapenade (recipe follows)	
Butter lettuce, small leaves	12 ea.
Jubilees tomatoes, cut into 24 slices	6 ea.
Thick-cut bacon, cooked, sliced (about 1 lb.)	12 ea.

Method

1. Cut the slider buns in half horizontally. Heat a flat (dry) pan over medium-high heat and place the bun halves, cut-side down in the pan until lightly toasted, remove to your cutting board or work surface.
2. Spread 1 teaspoon of the aioli on the bottom half of each bun.
3. Spread 2 teaspoons of the tapenade on the top half of each bun.
4. Top each aioli covered piece with a leaf of lettuce and then 2 slices of tomato. Break each slice of bacon in 2 to 3 pieces and stack over the tomato on each sandwich. Top with the remaining bun halves with the pesto or tapenade and skewer each slider with a toothpick.

AIOLI

Ingredients	Amounts
Garlic cloves	2 ea.
Salt	$\frac{3}{4}$ tsp.
Egg yolks, large	2 ea.
Lemon, juice of	1 $\frac{1}{2}$ Tbsp.
Canola oil	$\frac{3}{4}$ cup
Extra-virgin olive oil	$\frac{1}{4}$ cup
Water	2 Tbsp. to $\frac{1}{4}$ cup

Method

1. Place the first 5 listed ingredients in a food processor. Puree all together.
2. Slowly drizzle in the listed oils to emulsify. Add water 1 tablespoon at a time to desired consistency.

GLORYS TOMATO TAPENADE WITH CHEESE AND CRACKERS

Ingredients	Amounts
Crackers	12 ea.
Glorys Tomato Tapenade (recipe follows)	1/3 cup
Sharp cheddar cheese or similar, slices	12 ea.

Method

1. Spread 1 teaspoon of the Glorys tomato tapenade on each cracker.
2. Place a slice of cheese on top of the spread.
3. Put a ¼-teaspoon dollop of the tapenade on top of the cheese slice.

GLORYS TOMATO TAPENADE

Ingredients	Amounts
Glorys tomatoes	1 pkg.
Olive oil	2 tsp.
Salt	a pinch
Ground black pepper	a pinch
Niçoise olives, pitted	½ cup
French olives (Picholine), small, green, pitted	½ cup
Capers	½ Tbsp.
Garlic clove	1 ea.
Anchovy fillet	1 ea.
Thyme leaves, chopped	2 tsp.
Italian parsley leaves, chopped	2 tsp.
Oregano leaves, chopped	1 tsp.
Lemon, zest of	1 tsp.
Lemon, juice of	1 tsp.
Extra-virgin olive oil	2 Tbsp.

Method

1. Preheat the oven to 200°F.
2. Cut the Glorys tomatoes in half and squeeze out the seeds.
3. Toss the tomatoes in a bowl with the 2 teaspoons of olive oil and pinch of salt and pepper.
4. Spread them out on a parchment or wax paper lined baking sheet. Place in the oven for 2 ½ to 2 ¾ hours, until shriveled but not dry and crispy.
5. Finely chop the oven-dried tomatoes.
6. In a food processor, combine all the ingredients except the olive oil. Using the pulse button, process until coarsely chopped and well blended.
7. Continue to process, slowly adding the olive oil. Refrigerate in a covered container. Use as needed. Will keep up to 1 week, refrigerated, in a covered container.

ROASTED SUNBURSTS TOMATO HUMMUS

Ingredients	Amounts
Sunbursts tomatoes	1 pkg.
Olive oil	1 tsp.
Salt	a pinch
Ground black pepper	a pinch
Garlic cloves	3-4 ea.
Chickpeas, cooked	2 cups
Lemon, juice of	1 ea.
Lemon, zest of	1 tsp.
Tahini	$\frac{3}{4}$ cup
Olive oil	$\frac{1}{4}$ cup
Salt	to taste
Ground black pepper	to taste

Method

1. Preheat your oven to 450°F.
2. Toss the Sunbursts tomatoes with the teaspoon of olive oil and salt and pepper.
3. Spread out on a baking sheet and put in the oven until skins have split and browned and the tomatoes are softened.
4. Put the tomatoes in a blender and blend until well broken down. Add the remaining ingredients and blend until smooth.
5. Adjust seasoning with salt and pepper.
6. Serve with pita chips.

SHRIMP COCKTAIL WITH GLORYS TOMATO AND MANGO SALSA

Ingredients	Amounts
Shrimp, large, shelled and deveined	2 lb.
Mango, medium, peeled and diced	1 cup
Glorys tomatoes, quartered	½ pkg.
Red onion, minced	2 Tbsp.
Serrano or habanero chile, minced	1 tsp.
Lime, juice of	1 Tbsp.
Sugar	½ tsp.
Unseasoned rice vinegar	½ tsp.
Cilantro, chopped	1 Tbsp.
Mint, chopped	2 tsp.
Salt	to taste
Ground black pepper	to taste

Method

1. Bring a large pot of salted water to a simmer and fill a large bowl with ice water. Cook the shrimp in batches just until curled and pink, about 2 minutes. Using a slotted spoon, transfer the shrimp to the ice water. Repeat with the remaining shrimp.
2. When cool, drain the shrimp and pat dry.
3. In a bowl, toss the mango with the tomatoes, onion, and chile. Stir in the lime juice, sugar, rice vinegar, cilantro, and mint. Season the salsa with salt and pepper.
4. Divide the salsa in half and put half in the blender. Puree until smooth.
5. Fold the remaining half of the salsa into the pureed half.
6. Place the shrimp hanging off of the rim of a cocktail glass and fill the glass with the tomato mango salsa.

MINI EMPANADAS STUFFED WITH GLORYS TOMATOES AND GROUND BEEF

Yield: 30 mini empanadas

Ingredients	Amounts
<i>Empanada dough*</i>	
All-purpose flour	1 $\frac{3}{4}$ cup
Masa harina	$\frac{3}{4}$ cup
Baking powder	1 Tbsp.
Salt	1 tsp.
Lard, melted and cooled	4 oz.
Water	$\frac{1}{2}$ cup
Egg, large	1
<i>Empanada filling</i>	
Olive oil or canola oil	2 tsp.
Ground beef	$\frac{3}{4}$ pound
Glorys tomatoes, coarsely chopped	$\frac{1}{2}$ pkg.
Jalapeño, minced	1 Tbsp.
Chili powder	2 tsp.
Ground cumin	1 tsp.
Ground cinnamon	$\frac{1}{2}$ tsp.
Ground allspice	a pinch
Ground allspice	a pinch
Lime, juice of	3 Tbsp.
Salt	to taste
Ground black pepper	to taste
Sour cream	2 Tbsp.

Method

1. *For the dough:* In a large bowl, blend the flour, masa harina, baking powder, and salt. Add the lard, and mix by hand or with an electric mixer fitted with the dough hook on low speed until evenly moistened. Note: As an alternative to the empanada dough, you may use frozen sheets of pie or tart dough purchased from your local grocery store.
2. In a small bowl, blend the water and egg together and add gradually to the dough, stirring or blending with the dough hook. Knead the dough until it is pliable, about 3 minutes. If the dough seems very stiff, add additional water, a teaspoon at a time.
3. Roll out the dough to a thickness of 1/16 inch and cut into circles 3 inches in diameter to make at least 30 circles. If needed, gently knead the dough scraps together and roll out the dough again to make enough circles.
4. *For the empanada filling:* Heat the oil in a medium sauté pan over medium heat. Add the beef and sauté, breaking up the meat until it is no longer pink, about 10 minutes. Stir in

the chopped tomatoes, jalapeño, chili powder, cumin, cinnamon, and allspice. Continue to sauté until most of the liquid has evaporated, 5 to 6 minutes more.

5. Transfer the beef and tomato mixture to a large bowl and fold in the lime juice, salt, pepper, and sour cream, adding just enough to gently bind the filling. Let cool, cover and refrigerate until ready to assemble the empanadas, for up to 2 days.
6. To assemble the empanadas: Place 2 or 3 teaspoons of the filling on each dough circle. Brush the edges with the egg wash, fold in half, and seal the seams by pressing a fork along the edge. The filled empanadas can be made ahead up to this point and refrigerated for up to 24 hours or frozen for up to a month.
7. In a deep fryer (or a straight-sided skillet filled with oil to a depth of 2 inches) heat the oil to 350°F. Add the empanadas to the hot oil in batches and let fry until golden brown and crisp, turning if necessary to brown both sides evenly, about 5 minutes. Drain the empanadas briefly on paper towels. Keep them warm in a 200°F oven while you finish frying the remaining empanadas. Transfer to a serving platter. Serve hot with roasted tomato salsa (see recipe above).

Note: As an alternative to the empanada dough, you may use frozen sheets of pie or tart dough purchased from your local grocery store.

GRILLED JUBILEES TOMATO FLATBREAD

Yield: 4 individual flatbreads

Ingredients	Amounts
<i>Garlic oil</i>	
Olive oil	¾ cup
Garlic head, cloves separated	1 ea.
Pre-made flatbread, 1 package	1 ea.
Olive oil, as needed for brushing	as needed
Ricotta cheese, drained 1 (8 oz. container)	1 ea.
NatureSweet Jubilees tomatoes, thinly sliced	2 ea. or as needed
Salt	to taste
Ground black pepper	to taste
Basil, chiffonade	2 Tbsp.

Method

1. *For the garlic oil:* Warm the olive oil and garlic cloves in a small sauce pan over low heat for about 45 minutes to infuse the garlic flavor. Remove from heat and let cool to room temperature. Remove the garlic cloves and reserve for another use.
2. Brush flatbread liberally with olive oil, and put on a hot grill. Grill on both sides until golden brown and heated through. If you're using raw dough, grill until cooked through on each side.
3. Remove the flatbread from the grill, and spread 1 side with ¼ of the ricotta. Shingle the tomatoes over the top, sprinkle with salt and pepper, drizzle with some of the garlic oil, and garnish with basil. Serve immediately.

Note: You can buy pre-made pizza dough from the grocery store or your local pizzeria. If you prefer to bake your pizza, preheat your oven to 450°F, and bake for 10 to 12 minutes until golden brown around the edges.

TIKKA-SPICED CHICKEN AND GLORYS TOMATOS KEBABS WITH INDIAN GLORYS TOMATOS CHUTNEY

Yield: 12 skewers

Ingredients	Amounts
Chicken thighs, boned, skinned and cut in 1" dice	2 ea.
<i>Marinade</i>	
Tomato ketchup	2 tsp.
Greek yogurt	3 Tbsp.
Garlic cloves, finely minced	4 ea.
Paprika	½ tsp.
Turmeric	¼ tsp.
Ground coriander	¼ tsp.
Ground cumin	1/8 tsp.
Red onion, cut into large chunks	½ ea.
Glorys tomatoes	1 cup
Olive oil	as needed
Salt	to taste
Ground black pepper	to taste
Lime, cut in half	1 ea.
Indian Tomato Chutney (recipe follows)	

Method

1. Preheat the oven to 400°F.
2. Place the chicken thighs into a bowl with all the marinade ingredients and mix together well. Leave to marinate for at least 10 minutes, up to 1 hour.
3. Skewer the chicken onto skewers, alternating the chicken with chunks of onion and Glorys tomatoes. Drizzle with a little olive oil and sprinkle with salt and pepper. Heat an ovenproof sauté pan or cast iron skillet until smoking hot and add the skewers. Cook for a few minutes on each side, or until lightly charred.
4. Juice half the lime and drizzle over the chicken. Add the other half of the lime, cut side down, to the pan. Place in a hot oven for eight minutes, or until chicken is completely cooked through.
5. Serve chicken skewers with the charred lime and Indian Tomato Chutney.

INDIAN GLORYS TOMATO CHUTNEY

Yield: 1 quart

Ingredients	Amounts
Red onion, medium, finely sliced (about 4 cups)	4 ea.
Glorys tomatoes, quartered	2 ¹ / ₄ lb.
Garlic clove, sliced	4 ea.
Red chile, minced (or to taste)	1 ea.
Ginger, minced	3 Tbsp.
Brown sugar, packed	1 ¹ / ₃ cup
Red wine vinegar	³ / ₄ cup
Cardamom seeds, pods removed	5 ea.
Paprika	¹ / ₂ tsp.

Method

1. Combine all the ingredients into a large heavy-bottomed pan and bring to a gentle simmer, stirring frequently.
2. Simmer for 1 hour, then raise the heat, stirring constantly until the mixture turns thick, dark, jammy, and shiny.
3. Place into sterilized jars and allow to cool before covering. Will keep for 6 weeks.

BAKED FETA WITH CHOPPED OLIVES, HERBS, AND SUNBURSTS AND GLORYS TOMATOES SERVED WITH PITA CHIPS

Yield: 6-8 portions

Ingredients	Amounts
Sunbursts tomatoes, halved	1 cup
Glorys tomatoes, halved	1 cup
Kalamata olives, chopped	1/3 cup
Shallot, thinly sliced	1/4 cup
Garlic clove, minced	1 ea.
Mint, finely chopped	2 Tbsp.
Dill, finely chopped	2 Tbsp.
Parsley, finely chopped, divided use	2 Tbsp.
Olive oil	1 Tbsp.
Ground black pepper	to taste
Spinach, packed	2 cups
Feta cheese	10 oz.

Method

1. Pre-heat your oven to 400°F.
2. In a bowl, mix the tomatoes, olives, shallots, garlic, mint, dill, 1 tablespoon of the parsley, olive oil, and a few grinds of pepper. Set aside to allow flavors to meld.
3. Blanch the spinach in well salted boiling water until bright green and wilted down, shock in ice water. Squeeze out all excess moisture. Chop roughly.
4. Sprinkle a layer of spinach into an oven safe dish, and pile some of the tomato mixture on the spinach, then crumble the feta. Repeat until the dish is filled with the layers of spinach, tomato mixture and feta. Bake for 20 to 25 minutes or until warm and bubbly.
5. Garnish with parsley and serve with pita chips. Serve immediately.

GLORYS TOMATO TARTLETS WITH HERBED GOAT CHEESE

Yield: 6 portions

Ingredients	Amounts
Store-bought tart shell	1 ea.
Goat cheese, crumbled	1 cup
Tarragon, chopped plus extra for garnish	2 Tbsp.
Glorys tomatoes, halved, seeds removed	½ pkg.
Salt	½ tsp.
Ground black pepper	¼ tsp.
Extra-virgin olive oil	¼ cup

Method

1. Preheat your oven to 400°F.
2. Place your pre-made pie or tart dough into your tart pan.
3. Spread bottom of pastry shell with goat cheese and sprinkle with tarragon.
4. Cover with halved Glorys tomatoes, cut side up, arranging to cover the cheese as evenly as possible.
5. Sprinkle tomatoes with salt and pepper and drizzle with olive oil.
6. Bake 20 to 30 minutes. Watch carefully. When crust is golden and cheese is bubbly, remove. Garnish with remaining fresh tarragon. Slice in wedges and serve warm.

MINI EMPANADAS STUFFED WITH GLORYS TOMATOES, JACK CHEESE AND SHREDDED CHICKEN

Yield: 20-24 empanadas

Ingredients	Amounts
<i>Filling</i>	
Chicken breasts, pre-cooked	1 lb.
Onion, medium, finely diced	1 ea.
Jalapeño chile, minced (ribs and seeds removed for less heat, if desired)	1 ea.
Olive oil	1 Tbsp.
Chili powder	¼ tsp.
Glorys Tomatoes, chopped, 1 container	1 ea.
Salt	to taste
Ground black pepper	to taste
Cilantro, chopped	½ cup
Jack cheese, grated	¾ cup
<i>Empanada assembly</i>	
Empanada dough disks, frozen, 1 pkg., thawed (or refrigerated pie crust cut into 5" rounds)	2 ea.
Egg, lightly beaten with 1 Tbsp. water (do not beat until ready to bake)	1 ea.

Method

1. *For the filling:* Shred some pre-cooked chicken meat and set aside.
2. Sauté the onion and jalapeños in olive oil; cook until soft, 5 minutes. Stir in chili powder and tomatoes. Cook over medium until mixture has thickened, 12 to 15 minutes. Season with salt and pepper. Let cool. Fold in the cilantro, cheese, and shredded chicken.
3. *For the empanadas assembly:* Place about 1 tablespoon of filling in the center of each pastry round. Fold in half, lightly pressing out excess air, to create half-moons. Crimp the edges together with your fingers or a fork to seal. If desired, at this point, freeze the uncooked empanadas on a baking sheet until firm, about 2 hours. Wrap tightly in plastic; freeze in plastic bags for later use.
4. To bake fresh or frozen empanadas, preheat oven to 400°F. Place the empanadas on parchment-lined baking sheets. Brush tops with egg wash. Bake until golden brown, about 30 to 40 minutes.

BAKED CAMEMBERT CHEESE WITH SWEET AND SPICY GLORYS TOMATO CHUTNEY AND CANDIED WALNUTS

Yield: 1 wheel

Ingredients	Amounts
Camembert wheel	1 ea.
Indian Tomato Chutney (recipe follows)	1/3 cup
Candied walnuts, chopped (plus some whole, for garnish), (store bought, or made using the recipe below, recipe follows)	1/4 cup
Pre-made puff pastry sheet, thawed in the refrigerator	1 ea.
Egg, lightly beaten	1 ea.

Method

1. Pre-heat your oven to 350°F.
2. Cut just the top rind off of the camembert wheel.
3. Spread the Indian Glorys Tomato Chutney onto the exposed cheese and sprinkle with the chopped candied walnuts.
4. Roll out the puff pastry sheet and cut a 10-inch round. Place the round over the camembert wheel with the chutney side facing down.
5. Brush the edge of the puff pastry with the egg wash at least an inch thick. Fold the pastry around the cheese, enclosing it by crimping the edges all around. Flip the wheel over and cut little vent holes in the top.
6. Turn the wheel over on a baking sheet so the crimped side is down. Bake until golden and puffed, about 50 minutes.
7. Serve garnished with the additional Indian Tomato Chutney and candied walnuts.

HOT-SWEET WALNUTS

Yield: 1 cup

Ingredients	Amounts
Butter (plus more for cookie sheet)	2 Tbsp.
Brown sugar	¼ cup
Cayenne	½ tsp.
Ground black pepper	to taste
Salt	½ tsp.
Water	1 tsp.
Walnut halves	1 cup

Method

1. Butter a metal cookie sheet and set aside.
2. In non-stick frying pan, combine first set of ingredients. Bring to boil over medium-high heat. Stir until sugar is dissolved, about 2 minutes. Mixture will be bubbly and foamy looking, and very hot.
3. Add walnut halves and stir while cooking for 1 ½ minutes. Spoon walnuts onto cookie sheet and spread to separate. Let cool thoroughly.

Note: Nuts can be prepared in advance; keep stored in airtight container.

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