



WT Wild Thyme Catering

## April 25<sup>th</sup> Cooking Demo Recipes

### Spring Salad

#### Ingredients:

Bibb Lettuce  
Romaine  
Summer Lettuce  
Butter Lettuce  
Radishes, Sliced  
Red Onions, Sliced  
Parmesan Cheese  
Extra Virgin Olive Oil  
Fresh Squeezed Lemon Juice

#### Directions:

1. Combine all the ingredients and then mix with the EVOO and Lemon Juice

### Catalan Tomato Bread - Pan con Tomate

#### Ingredients:

Ciabatta Bread  
3 Plum Tomatoes (ripe and grated)  
3 Tablespoons of Extra Virgin Olive Oil  
Salt and Pepper to Taste

#### Directions:

1. Combine all the ingredients and spread over lightly toasted ciabatta bread

### Broccoli Pesto

#### Ingredients:

16oz. Soft cooked broccoli  
10oz Extra Virgin Olive Oil  
4oz Parmesan Cheese  
2oz Toasted Pine Nuts  
2 Garlic Cloves  
Salt and Pepper to taste

#### Directions:

1. Blend everything but EVOO until pureed.  
2. Slowly add EVOO until smooth.  
3. Enjoy as a dipping sauce or mixed with your favorite pasta or grilled meat.