

"Honey and milk are under your tongue" - Song of Songs 4:11

Blood Orange and Halloumi Salad with Pomegranate, Pistachio, and Herbs

With the bright notes of blood orange and pomegranate, this salad feels like a spring dish, even though most spring produce isn't here yet.

Serves 4-5

Total Time: about 20 minutes

Active Work: about 20 minutes

Ingredients

- A fistful of pistachios, toasted, then chopped
- About 4 heaping cups nice mixed greens, ideally crunchy, chopped kale could work as well
- 3 large or 4 small blood oranges, peeled and thinly sliced.
- 1 package halloumi, sliced into ¼" thick slices
- About 3 tablespoons olive oil, divided
- 2 tablespoons mint or parsley leaves, chopped
- ¼ cup pomegranate seeds
- a large pinch or two of fine sea salt, to taste
- a few lemon wedges

Directions

Preheat the oven to 350°F. Place pistachios on a baking sheet and toast them in the oven for 6 to 8 minutes, until fragrant and lightly browned. Set aside to cool.

Next, place the greens or kale in a medium bowl. Peel the oranges and slice them thinly, adding them to the greens as you work. Chop the herbs, and add them to the bowl, followed by pomegranate seeds. Chop the cooled pistachios and add them as well, followed by the salt, mixing everything to combine.

Remove the halloumi from the package and cut it into ¼" slices. Set the slices on a paper towel and soak up as much moisture as possible. Place a saute pan over medium-high heat. While the pan warms, lightly brush both sides of each cheese slice with olive oil. Fry the slices for about a minute, then flip them and fry an additional minute or 2, until they've browned a bit, then add them to the salad.

Squeeze the lemon over the salad and serve immediately.



Cheese Danish with Cherry and Pistachio

Puff pastry is an incredible ingredient - with little effort, it can turn into savory bourekas, croissants, pot pies, and of course, Danishes. This recipe can be as ambitious and time-consuming as you like - for a quick bake, store-bought puff pastry works really well. For best results, try to find one with butter in the dough. If you want to make your own, it'll be a really fun and somewhat challenging project that'll yield a very buttery, flavorful product.

Makes about a dozen pastries
Total Time: About 80 to 90 minutes
Active Work: About 20 minutes

Ingredients

- 1 egg yolk, plus 1 whole egg, separated
- 1 8 ounce package cream cheese, at room temperature
- 1 cup + 3 tablespoons confectioners sugar
- ¼ teaspoon vanilla extract
- 1 teaspoon lemon juice
- 2 pinches fine sea salt
- Puff pastry dough
- About 2 dozen pitted cherries - frozen and thawed or fresh
- ½ cup toasted and ground pistachios

Equipment

- Rolling pin
- Parchment paper or silicone baking mat
- Pastry brush

Directions

Add the egg yolk, cream cheese, confectioners' sugar, vanilla, lemon juice, and salt to the bowl of a stand mixer, add the whisk attachment and mix on low until combined, then increase mixing speed to medium until smooth - about 1 minute. This can also be done without a stand mixer - just use a whisk and large mixing bowl.

On a lightly floured surface, roll out the dough to about ¼" thickness. Cut the dough into squares about 3.5" in length. Add a heaping spoonful of the cream cheese mixture (less is more with this stuff - don't add too much!) followed by a couple of cherries. Place the danishes at least 1" apart from one another on a parchment or silicone mat-lined baking sheet.

Crack the remaining egg into a cup or small bowl and stir until combined. Use a pastry brush to give a light egg wash around the edges of the Danish, avoiding the filling and cherries.

Place the pastries in the fridge and let them set for 15 minutes, then apply a second egg wash and return them to the fridge.

Preheat the oven to 350°F. Once the oven is ready, remove the baking sheet from the fridge, apply one more round of egg wash, and bake the danishes until a deep golden brown - about 22 to 26 minutes, depending on the oven.

After removing them from the oven, generously sprinkle the pistachios over the centers of each pastry. Let cool for at least 10 minutes, and then eat them warm!

