

Mother's Day Farmers' Market Brunch

Chilled Spring Pea and Herb Soup



Pickled Baby Carrots



Creamy Asparagus, Herb and Goat Cheese Orzo



Bread Pudding with Honey-Sweetened Custard Sauce

Chilled Spring Pea and Herb Soup

A refreshing taste of spring!

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| ○ 1 teaspoon unsalted butter | ○ 2 cups vegetable stock |
| ○ ½ cup thinly sliced scallion or spring onion | ○ ½ teaspoon agave nectar or wildflower honey |
| ○ 1 tablespoon fresh minced herbs, such as thyme & mint | ○ salt & pepper to taste |
| ○ 2 cups fresh peas (or frozen) | ○ Heavy Cream and Fresh Herbs for garnish, optional |

Melt butter in a soup pot and add the scallions. Sauté for 1 minute. Add 1/2 cup of the stock and cook the scallions until soft, about 4-5 minutes.

Add the herbs, fresh peas, the agave nectar and a pinch of salt. Pour in remaining 1 1/2 cups stock. Bring to a boil, then reduce heat to a simmer and cook until the peas are bright green, approximately 3 minutes.

Using an immersion blender, puree the soup for 1 minute, until smooth (or transfer to a stand blender to puree). Adjust seasoning with salt and pepper as desired.

Chill before serving. Garnish with a drizzle of heavy cream and chopped fresh herbs.

Serves 4

Pickled Baby Carrots

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| 1 bunch baby carrots | 1 T Kosher salt |
| ½ cup water | cracked black pepper |
| ¼ cup cider vinegar | 1 teaspoon fresh chopped herbs |

Blanch carrots for 2 minutes. Cool in ice bath. Mix remaining ingredients in a small saucepan and bring to a boil for 1 minute. Cool and pour over carrots. Place in the refrigerator and let sit overnight.

Creamy Asparagus, Herb and Goat Cheese Orzo

This delicious main course makes an excellent side to roast lamb or grilled chicken

- 2 cups chicken or vegetable stock
- 1 ¼ cup orzo
- 2 tablespoons minced fresh herbs, such as thyme, chives and parsley
- ½ cup sliced asparagus
- ½ cup goat cheese
- salt and pepper to taste

Place stock in a medium saucepan. Bring to a boil. Add orzo and cook 7 minutes. Add asparagus and herbs and cook 2 more minutes. Turn off heat and stir in goat cheese. Season as necessary with salt and pepper. Serve immediately.

Serves 4

Bread Pudding with Honey-Sweetened Custard Sauce

Delicious served with fresh, seasonal berries!

- 1-pound loaf soft wheat bread, torn into 1 ½ -inch pieces
- 4 eggs, beaten
- 3 cups half-and-half
- 2 teaspoons pure vanilla extract
- ¾ cup dark brown sugar
- pinch of salt

Place bread pieces in a large bowl. In a separate bowl, mix together the remaining ingredients. Pour this liquid mixture over the bread pieces and stir until the bread is well coated. Let sit for 10 minutes to allow bread to soak in the liquid. Pour the soaked bread mixture into a 9x13-inch baking dish that has been coated with nonstick cooking spray.

Put the filled baking dish inside a large roasting pan. Place the roasting pan in a 350-degree oven and carefully pour hot water into the roasting pan until it comes about ½ way up the sides of the filled baking dish, being careful not to pour water on the bread pudding mixture. (This 'water-bath' method will ensure even cooking). Bake for approximately 90 minutes (lightly cover with foil after 60 minutes if the top begins to brown too much).

Carefully remove the roasting pan from the oven and let cool until you can take the baking dish out of the water. Serve warm or at room temperature with Custard Sauce (recipe follows). Once cooled keep covered in the refrigerator.

Serves 8-10

Honey-Sweetened Custard Sauce

Duck eggs make this sauce extra rich and creamy!

- 1/8 cup wildflower honey (or sugar)
- 3 egg yolks (preferably duck)
- ½ cup skim milk
- ½ teaspoon vanilla extract

In a medium saucepan mix together the egg yolks and sugar until creamy. Stir in the milk and vanilla. Once all ingredients are combined, cook over low heat until the custard thickens and coats the back of a wooden spoon (approximately 7 minutes).

Serve warm over bread pudding or chilled over fresh fruit.