

Recipes: Dinner Menu for the week of January 30th – February 5th, 2023

written by John Mueller | March 20, 2023

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Ham Prosciutto and Cheese Dip [Italian-influence]

Ingredients: Cream cheese, greek yogurt or sour cream, prosciutto diced or bacon, parmesan, plain artichoke heart chopped, oregano, thyme, red pepper flakes.

Directions: Cream cheese allowed to soften, whipped with greek yogurt or sour cream, ham prosciutto diced or bacon, parmesan, plain artichoke heart chopped, oregano and thyme, a touch of red pepper flakes, and a sprinkle of paprika are all mixed in.

Mongolian Beef [Mongolian-influence]

Ingredients: Beef, oil, fresh garlic, bell peppers, mushrooms, green onion, hoisin sauce, soy sauce, canola oil, grated ginger, and toasted sesame seeds.

Direction: Cut beef chuck into thin slices. Heat oil, drop chopped garlic to fragrance the oil, immediately add the beef and stir fry it. Remove and keep warm, more oil can be added, and heated, followed by strips of bell peppers and sliced mushroom (non-traditional to Mongolian). Return the beef to the pan with the vegetable, and add the Mongolian sauce (Hoisin sauce, soy sauce, a bit of canola oil, grated ginger, and toasted sesame seeds. Let it all come together and finish with

chopped green onions.

Kirsche Pork Schnitzel [German & French-influence]

Ingredients: pork loin, onion, blue cheese, jam, or thick sauce made of strawberry, cherry, cranberry, ginger, and orange peel.

Directions: Pork loin schnitzel pan seared and layered with caramelized onion, blue cheese, and berry-ginger sauce (semi-jam or thick sauce made of strawberry, cherry, and cranberry with slices of ginger and orange peel.

Handmade pasta with Spinach-Basil Pesto [Italian-influence]

Ingredients: “00” flour, semolina, 3 large eggs, olive oil, cold water, spinach, fresh basil, parsley lemon, fresh garlic, parmesan, red pepper flakes, basil, lemon, pine nuts.

Directions: House-made pasta (the ratio is 1 cup of “00” flour – to 1 cup of fine semolina (zero is a very fine grind type of flour, Italian style). 3 large eggs per, 2 Tbsp of olive oil, and a splash of cold water. Spinach, fresh basil, parsley lemon, olive oil, fresh garlic, Parmesan, and a hint of red pepper flakes. House-made pasta (Search how to make pasta at home. To make the pesto blend basil and spinach, chopped parsley with olive oil and lemon, Also you can substitute an almond meal for the pine nuts and add Parmesan cheese and a hint of red pepper flakes to the pesto to your liking. The Pasta Dough: Combine the flour and a pinch of salt on a clean work surface or in a large bowl and mix until they’re well combined. Whisk together the eggs, olive oil, and water, make a well in the center of the flour, and pour in the liquid mixture. Use a fork to whisk the egg mixture as you would for scrambled eggs and bring a little flour in with each move until the majority of the flour is in the egg mixture. Knead the dough for it to come together and form a ball. For the pesto: Create a liquid base by blending the

garlic, olive oil, and lemon. Follow with the addition of the spinach (spinach renders naturally liquid), at the end blend in the chopped parsley, and finished with parmesan cheese and a few red pepper flakes.

Mousse au Chocolat [Belgium-influence]

Ingredients: Belgium chocolate, water, heavy whipping cream, and powdered sugar.

Directions: In its simplest form, a mousse can be made by gently melting quality chocolate over a simmering water bath (Bain-Marie) or in increments of 20 seconds in the microwave. A Chantilly cream (heavy whipping cream with sifted powder sugar, whipped together to stiff peaks) is made. To test the readiness of folding the chocolate into the Chantilly is by putting little chocolate and folding in (not stirring), if the Chantilly does not melt, then the temperature of the chocolate is just right for that “folding in ” stage.

[[See full menu for the week of January 30 – February 5, 2023](#)]

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