



ROASTED GARLIC

<u>Ingredients</u>	<u>Steps</u>
<ul style="list-style-type: none">• 6 heads of garlic• 100 ml olive oil• 4 tbsp. parmesan• 4 tbsp. of thyme	<ol style="list-style-type: none">1. Cut off the top of the garlic heads.2. Drizzle with olive oil, sprinkle with thyme and Parmesan, then place in the oven at 375 ° F for about 35 minutes.

Source : <https://www.canalvie.com/recettes/ail-grille-four-1.1073476>

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SEA SALT CHOCOLATE COVERED BLUEBERRIES

<u>Ingredients</u>	<u>Steps</u>
<ul style="list-style-type: none">• 6 oz (180g) sea salt chocolate or milk chocolate, chopped• 1/2 cup of blueberries	<ol style="list-style-type: none">1. Melt the chocolate in a double boiler. Remove from the heat.2. Place 4 to 5 blueberries at a time, in the chocolate, if small, or 1 to 2 if you have larger blueberries. Coat well with the chocolate and remove carefully with a fork. Place them in small mounds on parchment paper. Let set completely. Store in the refrigerator.

Source : <https://www.ricardocuisine.com/en/recipes/242-chocolate-covered-blueberries>

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BEETS LEAVES PESTO

<u>Ingredients</u>	<u>Steps</u>
<ul style="list-style-type: none">• Beets leaves• 15 g slivered almonds• 15 g grated parmesan cheese• ½ clove garlic, grated• Olive oil	<ol style="list-style-type: none">1. In a hot pan, grill the almonds for a few seconds.2. Wash the beets leaves, remove the stem and dry them.3. Mix the beets leaves with the almonds, parmesan cheese and garlic.4. Add olive oil until you have the right consistency.5. Serve with pasta, gnocchi, on a bruschetta or pizza.6. You can also use carrot leaves or radish leaves to make your homemade pesto.

Source : <https://cuisineantigaspi.com/2020/06/01/pesto-feuilles-betterave/>

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