



SAUTÉED RADISHES AND ZUCCHINI

<u>Ingredients</u>	<u>Steps</u>
<ul style="list-style-type: none">• 2 cups quartered radishes• 2 tbsp olive oil• 2 cups zucchini sticks, 4 x 1 cm• 6 green onions, cut into 2.5 cm lengths• 1 garlic flower, minced• 1/4 tsp crushed fennel seeds• 3 tbsp white port or 3 tbsp white wine• 1 tsp chopped fresh thyme• "Mélange du printemps" of Les As du fumoir, to taste	<ol style="list-style-type: none">1. In a skillet over medium heat, gently sauté the radishes in the oil until soft. Season with the "Mélange du printemps" of Les As du fumoir. Add the zucchini, green onions, garlic flower and fennel seeds. Continue sautéing gently for 3 minutes. Season with salt.2. Deglaze with the port or wine and reduce until all liquid has evaporated. Add the thyme and adjust the seasoning.

Source : <https://www.ricardocuisine.com/en/recipes/869-sauteed-radishes-and-zucchini>

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MAPLE-CHOCOLATE STRAWBERRIES ON BBQ

<u>Ingredients</u>	<u>Steps</u>
<ul style="list-style-type: none">• 5 cups fresh strawberries, halved• 115 grams dark or milk chocolate, broken into pieces• zest of an orange• 1 tsp cracked black pepper• 2 tbsp fresh tarragon, chopped• 1 Pinch of ground cinnamon• 1/2 cup 35% cream• 3/4 cup maple sugar	<ol style="list-style-type: none">1. Preheat your barbecue or grill with the heat set to high.2. In a large bowl, combine all the ingredients. On top of 4 large pieces of aluminum foil, place 4 large sheets of parchment paper of the same size. Distribute the mixed ingredients equally over the 4 sheets, then fold over to make envelopes.3. Place the envelopes on the barbecue and bake for about 5 minutes.4. Serve in the envelopes with a scoop of vanilla ice cream.

Source : <https://maplefromquebec.ca/recipes/maple-chocolate-strawberries/>

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