

Minted Pea Purée

Yield: Serves 8

2 lbs Fresh or frozen peas, thawed
1/3 cup fresh mint leaves plus fresh mint sprigs for garnish if desired

3 tablespoons half-and-half, or to taste
3 tablespoons unsalted butter, cut into bits

In a large saucepan combine the peas with 1/4 cup water and the mint leaves and boil the mixture, covered, for 4 minutes, or until the peas are tender. Drain the mixture well and in a food processor purée it with the half-and-half, the butter, and salt and pepper to taste. The purée may be made 1 day in advance, kept covered and chilled, and reheated. Transfer the purée to a serving dish and garnish it with shaved Mizithra cheese and thinly sliced mint leaves or serve on crostini of bread or pita chips.

Lobster Manouri Crostini

By Paul Delios

This was a favorite from our catering menu at Paolo's Trattoria.
It's a great way feature lobster at a party and gives everyone a little taste without having to spend a lot of money, I highly recommend it!!!
Oh don't forget to serve it with a nice crisp white wine.

1 pound lobster meat diced into small chunks

Blend in a food processor the following:

1 cup Manouri cheese room temperature
1/2 cup mayonnaise
1 tablespoon Dijon mustard
1 tablespoon lemon zest
2 scallions sliced thin
3 tablespoons chopped dill 2 tablespoons chopped flat leaf parsley
Salt and pepper to taste

Scrape into a mixing bowl and fold the lobster into the cheese mixture, refrigerate for two hours or more.

Ingredients

1 loaf of Ciabatta bread or a baguette, cut into 1/2- inch slices
extra-virgin olive oil
1 large clove of garlic, peeled and cut in half

Preparation

Grill your slices of bread or toast in the oven.
While they're still hot, rub them gently with the cut side of the garlic and drizzle with good-quality extra virgin olive oil.

Top with the lobster manouri mixture and sprinkle some more of the dill over the top.

Oven-Roasted Tomatoes

24 tomatoes, any variety will do, Plum or Roma is preferred

Dry oregano

Extra Virgin Olive Oil

Kosher Salt

Fresh Cracked Pepper

1 large head of garlic, minced

Preheat oven to 325

Cut your tomatoes in half and remove the seeds. Place tomatoes in a large bowl. Drizzle with olive oil (enough to coat everything) and sprinkle with Mince garlic oregano, salt and pepper. Lightly toss together, coating everything.

Arrange tomatoes in a single layer, skins down, on a sheet add a drizzle more of olive oil.

Place in oven and cook for 3 hours, depending on the size of your tomatoes. Some of the tomatoes will start to get dark around the edges and most of the tomato juices will have dried up, the only liquid remaining will be the olive oil.

Remove from the oven to cool.

Remove the tomatoes from the pan to a glass or plastic container with a lid, and with a rubber spatula scraping in all of the pan liquid over the tomatoes.