



### **Summer Squash Tarts with Gruyere**

2 tablespoons olive oil  
1 small zucchini, diced  
1 small yellow squash, diced  
1 clove garlic, minced  
2 cups grated gruyere  
2 squares puff pastry  
1 egg yolk, mixed with a little water  
Fresh rosemary  
Salt and pepper

- Bring a skillet to medium heat and add the oil.
- Cook the zucchini and squash until light golden.
- Add the garlic; cook 1 minute more. Season mixture with salt and pepper.
- Preheat oven to 425 degrees.
- Top tart shells with vegetables; sprinkle with cheese and rosemary.
- Bake tarts until golden brown.

### **Pan-seared Pork with Demi-glace Sauce**

2 tablespoons olive oil  
4 boneless pork medallions  
4 to 5 mushrooms, sliced  
1 shallot, minced  
2 cloves garlic  
¼ cup red wine  
1 cup chicken demi-glace  
1 tablespoon Dijon mustard  
¼ cup heavy cream  
Salt and pepper

- Preheat oven to 400 degrees. Season chicken with salt and pepper.
- Bring a heavy skillet to medium heat and add the remaining oil. Cook chicken, turning once, until golden brown.
- Transfer to oven and cook until internal temperature reaches 160 degrees. Remove pan from oven and transfer steaks to a serving platter to rest.
- Place pan over medium heat and add the shallots; cook until softened. Carefully add the wine and cook until reduced by half.
- Add the stock and cream; bring to a boil, reduce heat and simmer until thickened and flavors have combined. Season with salt and pepper. Serve over chicken.



## Crepes

6 large eggs  
1 cup all-purpose flour  
1 cup whole milk  
2 tablespoons sugar  
½ teaspoon vanilla extract  
Butter, softened

Sliced strawberries  
Sliced bananas  
Nutella or Chocolate Sauce

- Blend together the eggs, flour, milk, sugar and vanilla. Let rest 30 minutes.
- Lightly butter a crêpe pan.
- Heat pan over moderately high heat until butter is hot but not smoking.
- Ladle batter into pan, immediately tilting and rotating skillet to coat bottom.
- Cook until crêpe is set and golden around edges.
- Loosen the edges of crêpe; carefully flip crêpe over.
- Cook until underside is set, about 20 seconds more.
- Transfer cooked crêpe to platter and keep warm.
- Repeat to cook remaining crêpes, coating pan with butter each time and stacking crêpes on platter.
- Fill crepes with strawberries and bananas. Serve topped with Nutella or chocolate sauce.