



### Summer Squash Tarts with Gruyere

2 tablespoons olive oil  
½ small red pepper, diced  
1 small zucchini, diced  
1 small yellow squash, diced  
1 clove garlic, minced  
1 cup 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 peppers, 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 Salmon with Remoulade Sauce

¼ cup mayonnaise  
1 scallion, minced  
2 teaspoon minced dill pickles  
1 teaspoon capers, chopped  
1 teaspoon Dijon mustard  
1 teaspoon whole-grain mustard  
1 teaspoon white wine vinegar  
¼ teaspoon Tabasco sauce  
1 tablespoon chopped fresh flat-leaf parsley  
Salt and pepper

3 pieces salmon fillet  
1 tablespoon all-purpose herb rub  
½ tablespoon olive oil

- Combine first nine ingredients in a small bowl. Season with salt and pepper.
- Preheat sauce pan to medium heat and add the oil.
- Cook salmon, turning once, until lightly browned and cooked through to the center.
- Remove from pan; serve with remoulade sauce.



## 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.