

Garlicy Potato Salad

Ingredients

1 # Small New potato

1 tbsp Garlic puree

2 tbsp White wine vinegar

Dijon mustard

Double smoked bacon

Salt

Pepper

Method- cut potatoes into 3, boil in salted water

While potatoes are boiling make the dressing- render bacon lardons in small fry pan, once rendered / slightly browned- **do not drain fat**- add vinegar, garlic and mustard. Season with salt and pepper. When potatoes are almost fully cooked, drain and put directly into the vinaigrette. This will allow the potatoes to absorb the vinaigrette while cooling.

Garlic aioli

2 whole eggs

1 $\frac{3}{4}$ cups canola oil

$\frac{1}{4}$ extra virgin olive oi

2 cloves black garlic

$\frac{1}{2}$ tbsp garlic puree

2 tbsp white wine vinegar

In a food processor whip whole eggs until very light and frothy. When eggs have doubled in size slowly start adding canola oil in a slow steady stream. When about $\frac{3}{4}$ of the oil is incorporated add the vinegar. Then add mustard, garlic puree, black garlic. Finish adding the oil and olive oil. Taste season with salt and pepper.

Drizzle over potato salad- same extra for your fries or sandwich ect !

Caramelized Honey Ricotta Crostini Toasted Garlic

- 1 c honey local
- 1 tbsp lemon juice
- 1 baguette or ciabatta loaf
- Small tub fresh ricotta
- 2 cloves garlic
- 2 tbsp canola oil
- 2 dried apricots – organic

In a tall pot heat honey over a moderate temp until it starts to become a darker golden in colour and the bubbles reach the size of a quarter – remove from heat carefully add lemon juice to stop the cooking- let cool at room temp

Slice whole peeled garlic as thin as possible- heat canola over moderate heat- when hot add garlic slice- toast until golden- remove quickly from oil to a paper towel to drain and cool, reserve oil.

Assemble – brush bread slices with garlic oil- spread ricotta, top with toasted garlic, sliced apricot, and drizzle caramelized honey. Enjoy!

Marinated Cherry Tomato Goat Cheese Bruschetta

- 1 pint cherry tomatoes
- 1 bunch basil
- 1 tbsp garlic puree
- ½ c extra virgin olive oil

Method- combine all ingredients mix well and season with salt and pepper.

- 200g goat cheese at room temp
- 1 baguette

Slice bread brush with garlic oil, spread cheese and top with tomatoes. Enjoy!