



MOTHER'S DAY AT HOME

Recipes by: Aaron & Kym Cuschieri

These recipes are a few of our favorites—there is something about a whole chicken that is so good for the soul and it never disappoints. I wouldn't say we eat a ton of chicken, but when we do cook it whole, it's either roasted, smoked, grilled or rotisserie. We opted to choose the roasted chicken for our home reader purposes. We didn't want to assume anyone has access to a grill, smoker or rotisserie, but we can assume most people have access to an oven. As for the Mojo-Verde Sauce, this is a cross between a traditional Canary Island Mojo Verde and the Peruvian Aji-Verde.

This is our first Mother's Day celebration with Kym being a mother. And as strange of circumstances we find ourselves in these days, we wanted to make this one extra special for her and our family. When deciding what we're going to make this year, we felt like the classics never go out of style. This recipe is guaranteed not to disappoint. It's straight forward enough that even the novice cook should have no trouble with it. And delicious enough that even the most refined palate in your household will enjoy it.

As for dessert this year, a play on an early summer classic. The Strawberry- Pistachio Butter Tart, this dish is based mainly around one ingredient: the Strawberry. It may sound intimidating. But once you read through the recipe, you'll find its easier than you may think.

BUTTERFLIED WHOLE ROASTED CHICKEN WITH MOJO-VERDE SAUCE

INGREDIENTS

- 1 whole chicken
- 4 cloves garlic (chopped)
- 3 lemons (2 for slices and 1 cut in 1/2 for after)
- 1/4 yellow onions (cut into thin slices)
- 1/2 C olive oil
- 1T salt
- 2t black pepper
- 2t chili powder
- 1t dried oregano
- 1T fresh parsley

METHOD FOR THE CHICKEN:

1. Preheat oven to 400F.
2. Then, break the spine bone off the back of the chicken and butterfly it so the 2 halves are connected by the breastplate and facing up.
3. Rub the entire chicken with olive oil, seasoning mix and fresh sliced lemons. Leave the lemon slices on the chicken.
4. Place chicken skin side up on a grill pan for sheet tray and place in oven.
5. Cook chicken for approx. 45 minutes until juices run clear when poked in the thickest part of the chicken.
6. Pull chicken from oven and squeeze a juice from a fresh lemon over the chicken while still hot.
7. Serve with Mojo-Verde Sauce



INGREDIENTS

- 1T lime juice
- 1T lemon juice
- 1 clove garlic
- 2 each poblano peppers roasted
- 1 bunch cilantro
- 1/4 C Greek yogurt
- 1/4 yellow onion roasted
- 1/2 C olive oil
- 1t salt
- 1/4 t black pepper

METHOD FOR THE MOJO VERDE SAUCE:

1. Roast the poblanos and onions until pepper are soft and onions are slightly browned.

Place in a bowl and cover with foil for about an hour.

2. Peel the peppers and place in a blender.

3. Add all other ingredients except yogurt into blender and puree until smooth.

4. When smooth, stir in yogurt until fully mixed.

5. Season to taste and chill until needed.

6. serve chilled alongside chicken





STRAWBERRY-PISTACHIO BUTTER TART

FOR THE BUTTER SHORTBREAD:

1 C AP Flour
1/2 C + 1 stick salted butter, room temperature
1/2 C powdered sugar

FOR THE PISTACHIO CREAM:

1 egg
1/3 C dark brown sugar
1/4 C Butter, room temperature
1/2 C Pistachio Flour (see recipe below)
1/4 C Heavy whipping cream

TO FINISH:

A/N Fresh Strawberries
A/N Crushed Pistachios
OPTIONAL Edible Flowers

FOR THE STRAWBERRY JAM:

2 C Strawberries
1 C cane sugar
1 each lemon
2 T honey

FOR THE WHIPPED CREAM:

1 C Heavy cream
1/4 C powdered sugar

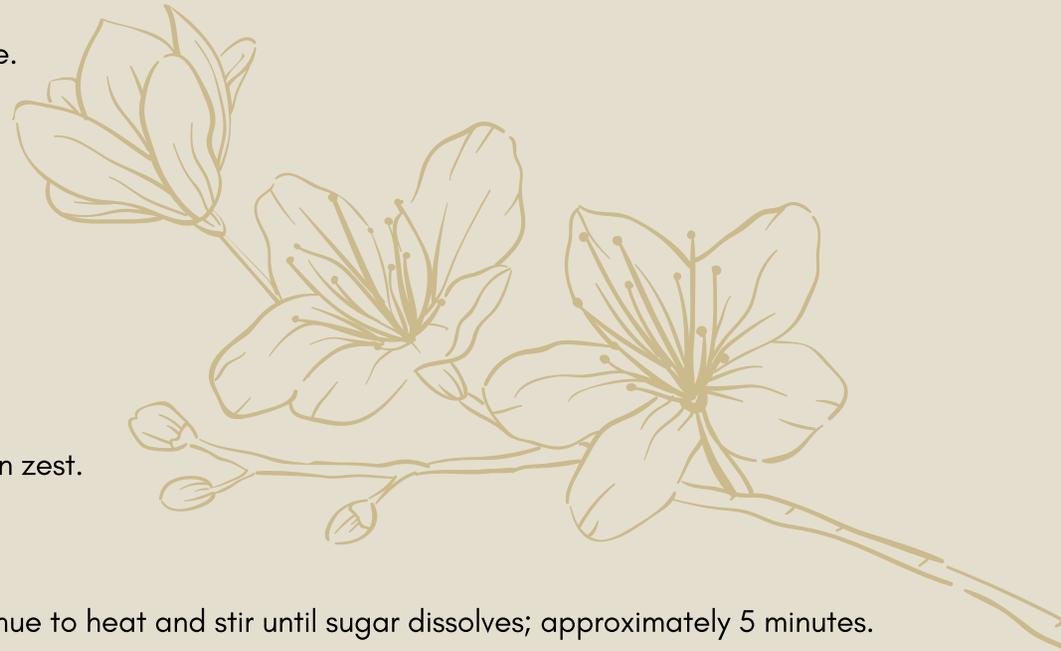


MAKE THE BUTTER SHORTBREAD

1. Sift powdered sugar into a bowl, then mix with a spatula. Try folding and firmly pressing the two together with the spatula until creamy.
2. Sift in the flour and continue to mix by folding and pressing until it just comes together with large crumbles. (It will come together!)
3. Massage the dough by spreading it with your hand into the bowl twice.
4. Pack it into a ball and wrap with plastic.
5. Chill in the refrigerator for at least 1 hour.

MAKE THE STRAWBERRY JAM

1. In a medium size sauce pot, stir together strawberries, sugar and lemon zest.
2. Let sit at room temperature for 1 hour and occasionally stir.
3. When sugar has started to dissolve, turn on heat to medium and continue to heat and stir until sugar dissolves; approximately 5 minutes.
4. When sugar dissolves, add honey and cook for an additional 5 minutes or until strawberries are darker and easily smashed.
5. Add lemon juice and cook for 1 more minute.
6. Allow to cool and blend in a blender or with a hand blender to break up berries. Don't worry about it being too smooth.
7. Chill over night or for at least 1 hour in the refrigerator.



MAKE THE CRUSHED PISTACHIOS & FLOUR

1. In a food processor, pulse the 2 cups of salted pistachios until just powdered and crushed.
2. Sift until you have 1/2 cup of flour for the pistachio cream.
3. Save the larger pieces for the decoration.

ROLL AND BAKE SHORTBREAD

1. Preheat oven to 350F.
2. Take shortbread out of refrigerator and immediately microwave for 15 seconds, then allow to sit for 5 minutes. (Will help make it easier to roll, but do not let it get hot or melt.)
3. Roll the dough to the size of the 8" tart ring on the plastic. Flip onto a parchment lined pan and remove plastic.
4. Press cutter or pan into dough, pull away excess and bake with or without cutter.
5. Bake for 15 minutes and then allow to cool.

MAKE AND BAKE PISTACHIO CREAM (DAY OF ASSEMBLY)

1. Mix butter and sugar with a spatula until creamy with the same folding and pressing technique used in the shortbread.
2. Add egg and continue to stir together.
3. Stir in pistachio flour & heavy cream until smooth.
4. Spoon and spread on top of shortbread.
5. Bake for 20-25 minutes. The cream layer will look dull and matte. It will not puff back up when pressed however.
6. Allow to cool to room temperature.
7. If using a cutter or ring, use a small knife and run along the sides firmly to release. Otherwise move on to the next step.



MAKE WHIPPED CREAM (DAY OF ASSEMBLY)

1. In a blender or a narrow container with a hand blender blend cold heavy cream with powdered sugar until thick.
2. Scrape down with spatula and blend for 5 more seconds on high.
3. Store in the refrigerator until ready to use.

GARNISH AND CUT STRAWBERRIES (DAY OF ASSEMBLY)

1. Stir jam together and liberally brush on the tops and all sides. (Hold on to the tart carefully so it doesn't break.)
2. Roll or pat edges with reserved crushed nuts from above.
3. Cut berries & coat them in the jam, then place them on top of the tart.
4. Arrange berries and whipped cream on top.

