



Kensington Cooks! Live with Chef Morissa

HOLIDAY HAPPY HOUR

GOUGERES CHEESE PUFFS

- 1/2 cup milk**
- 1/2 cup water**
- 1 stick butter, unsalted**
- Pinch of salt**
- 1 cup all-purpose flour**
- 4 large eggs**
- 1 cup Gruyere cheese, shredded**
- Pinch of ground nutmeg**
- Pinch of pepper**

Preheat oven to 400. Line baking sheet with parchment paper. In medium saucepan, combine milk, water and butter then bring to boil. Add salt and flour, stirring with spoon until dough forms. Continue to stir over low heat until dough dries out and pulls away from pot.

Let cool and add eggs 1 at a time, stirring in between each egg. Add cheese, pinch of salt, pepper and nutmeg.

Use small cookie dough scoop to make balls, 2 in. apart and sprinkle with cheese. Bake about 20 min., or until puffed and golden.

FENNEL PUFF PASTRY BITES

- 1 fennel bulb, tops removed & sliced thin**
- 2 leeks, sliced thin**
- 3 cloves of garlic, thinly sliced**
- 2 tbsp. butter**
- 1 tsp. fresh Thyme**
- 1 tsp. sugar**
- Sheet of puff pastry, defrosted**
- 4oz. Fontina cheese, shredded**
- 4oz. Mascarpone cheese**

Heat oven to 400 degrees. Sauté with butter fennel, leeks, Thyme, garlic, sugar, salt and pepper until translucent. With cookie cutters, cut 8 round circles in puff pastry and line on parchment paper. Once fennel mixture has cooled slightly, place on each round and top with Fontina. Bake 15 min., then top with Mascarpone. Use fennel fronds for garnish. Serve immediately.

KENSINGTON MULLED WINE

- 1 bottle dry red wine**
- 10 whole cloves**
- 3 cinnamon sticks**
- 2 star anise**
- 1 orange, sliced in rounds**
- 3 tbsp. honey**
- 1/4 cup of brandy**

Combine all ingredients and stir well until it simmers; you don't want to boil or it will cook out alcohol. Strain and enjoy!



KENSINGTON PARK

A Senior Living Community

www.KensingtonParkSeniorLiving.com