

Winter Cooking with Danielle Recipes

Seared Salmon over Baby Spinach-Citrus Salad

For the Citrus-Dijon dressing:

- Dijon mustard, to taste
- 2 Tablespoons fresh lemon juice
- 2 Tablespoons fresh orange juice
- 3 Tablespoons extra-virgin olive oil
- Honey, to taste
- ½ teaspoon sea salt
- Freshly ground black pepper

For the salmon:

- 1 6-ounce wild salmon filet seasoned with sea salt and black pepper
- Avocado oil for searing

For the salad:

- Baby spinach
- Fresh citrus segments, like orange, grapefruit, blood orange, etc.
- Pickled red onions (can use raw, sliced red onions if you don't have pickled)
- Shaved fennel (I like to use a mandoline to slice thinly)
- Optional: candied pecans or walnuts

Semi-Homemade Pull-Apart Rolls

1 1/2 bags of Pao de Queijo (Brazilian cheese bread -- I find in freezer section of Stop & Shop), thawed in refrigerator

Extra virgin olive oil infused with garlic and herbs (such as rosemary, thyme or oregano)

Freshly grated parmesan cheese

9" cast iron pan will be needed

Optional:

Shredded mozzarella

Marinara sauce for dipping

Greek Honey Cake

2 large eggs, at room temperature

3-4 Tbsp. sugar

2 Tbsp. flour (can use GF flour too, such as King Arthur)

Heaping quarter cup of honey

Juice of half a large lemon

1 Tbsp. brandy

Winter Cooking with Danielle Recipes

Heaping 2 cups of ricotta cheese
Zest of half an orange
1/2 tsp. ground cinnamon
A few gratings of nutmeg
(Optional: raisins)

Recipe will be made in a 10" ceramic pie plate

For garnish:

1 heaping Tbsp. sugar plus 1 heaping tsp. ground cinnamon OR
Fruit compote OR
Dark morello or amarena cherries