

Roasted Garlic

1 head garlic
Olive oil
Salt
Pepper

Preheat oven to 400 degrees. Cut 1/2 inch off the top of the head of garlic. Leave the root in tact but peel away any excess white paper you can. Place the head in a square of foil. Pour about 1 tablespoon olive oil onto the open cloves. Salt and pepper the head of garlic well before wrapping the head of garlic in foil. Bake for 40-50 minutes.

Simple Pasta Dough

500 grams flour
6 egg yolks
3 whole eggs
10 grams olive oil

Create a well of the flour on a clean work space
Crack the eggs in the center of the well and scramble them.
Add the oil.
Beat the eggs with your hands while pulling in a little flour at a time until the dough is ready to be kneaded. Knead the dough very well. Refrigerate the dough for at least 20 minutes and roll out.

Roasted Garlic Cream Sauce

1 head roasted garlic
6 Tbsp butter
1 3/4 cup heavy cream
1 1/4 cup Parmesan cheese
1/2 tsp black pepper
2 tsp flour + 1 Tbsp heavy cream

Remove cloves of roasted garlic and mash with a fork.
In a medium saucepan over MED-LOW heat, add butter and melt.
Pour in cream and garlic and heat to a simmer.
Whisk in the black pepper and cheese.
Add flour and cream mixture, (it will be a thick paste), and whisk to remove any lumps.
Continue to whisk until sauce has thickened, a few minutes.

Cherry Clafouti

3 eggs
1/2 cup all-purpose flour
1 1/4 cups milk
1/3 cup granulated sugar
1 tablespoon vanilla
1/8 teaspoon salt
3 cups fresh cherries, stems removed and **unpitted**
1/3 cup granulated sugar
confectioners' sugar for dusting

Preheat oven to 350 degrees.

Lightly butter a glass pie plate (1 1/2 inches deep).

In a large bowl, mix the eggs and the flour with a wooden spoon until smooth. Add milk, 1/3 cup sugar, vanilla and salt. Stir until well mixed.

Strain mixture into another bowl.

Pour 1/4" layer of batter in the pie plate. Set over moderate heat for a minute or two until a film of batter has set in the bottom of the dish. Remove from heat. Spread cherries over the batter, and sprinkle 1/3 cup granulated sugar over the top. Pour the rest of the batter over the cherries and smooth the surface with the back of the spoon.

Place in middle of the oven and bake for about an hour. The clafouti is done when it has puffed and browned, and a knife plunged into its center comes out clean. Sprinkle top of clafouti with confectioners' sugar just before serving.