

Crème de la Crop

What do I get?

Quantity represents ½ membership

Epicureans: Lemons, Oranges, Tangerines, Apples, Persimmons, Pomegranates & Pineapple

Standard: Lemons, Oranges, Tangerines, Apples (May include: Kiwi, Pears, Avocado & Grapefruit)

Persimmon Wedges with Toasted Hazelnuts

Adapted from Bon Appétit November 2006



photo by: Ray Kachatorian

2 large Fuyu persimmons
Hazelnut oil
1 1/2 cups warm hazelnuts

Cut persimmons into 1/2-inch-thick wedges. Arrange on plate. Drizzle with hazelnut oil. Place hazelnuts in bowl. Serve persimmons with hazelnuts.

What are Persimmons?

Adapted From www.wisegeek.com

Persimmons are red to orange fruit grown on trees from the *Diospyros* genus. The fruit varies in color and shape, from round to tear drop, because there are numerous kinds, native to different areas of the world. Kaki persimmons, the most widely grown, are native to China, but were introduced to the US in the 19th century. Additional species of persimmons are native to Mexico, North America, the Philippines, and Southeastern Europe and Asia. Some species of persimmons are not edible, and some people argue that no species of persimmons are worth eating.

How to Seed a Pomegranate

From www.wikihow.com

Once you've managed to open a pomegranate, you can go right ahead and eat it. But if you take the time to separate the arils (those fleshy red pockets of flavor that contain seeds) from the white skin they're attached to, your pomegranate eating experience will be less messy and better enjoyed.

Seed Removal by Hand Method

Follow the steps in How to Open a Pomegranate to minimize the arils lost. Alternatively, after cutting off the top and bottom, just slice or break the pomegranate into halves or fourths.

Remove each aril with your fingers and place into a bowl. You can use a gentle scraping motion with your fingertips (or a spoon) to remove more than one at a time.

Seed Removal in Water Method

Fill a large bowl with water.

Place quartered pomegranate into the water.

Use your fingers to break the seeds out

Remove the white fiber that you won't want to eat. It will conveniently float at the top of the water.

Rinse and eat.

Our Tip

After you cut the pomegranate in half tap it with a wooden spoon on the skin to release the seed.

Apple, Asian Pear, and Toasted Walnut Haroseth

Recipe Adapted From Bon Appétit April 2008
Diane Rossen Worthington

yield: Makes about 4 cups

There are many variations of haroseth, a mixture of fruit, nuts, and honey. This version is light and fresh, with a nice crunch. Haroseth is one of the six elements of the seder plate, and is left on the table for the rest of the meal. It is traditionally served with matzo.

1 1/4 cups walnut halves
1 Granny Smith apple, peeled, cored, cut into 1/3-inch cubes
1 Asian pear, peeled, cored, cut into 1/3-inch cubes
3 tablespoons sweet Passover wine
2 tablespoons (or more) honey
1 teaspoon finely grated orange peel
3/4 teaspoon ground cinnamon
Chopped fresh mint

Stir walnuts in heavy small skillet over medium heat until lightly browned and fragrant, about 5 minutes. Cool and chop nuts; place in medium bowl. Add apple, pear, wine, 2 tablespoons honey, orange peel, and cinnamon. Stir to blend, adding more honey, if desired. **DO AHEAD:** *Can be made 4 hours ahead. Let stand at room temperature. Toss to blend and drain before continuing.*

Sprinkle haroseth with mint; serve.

Persimmon Cheesecake

Recipe Adapted From allrecipes.com,
By: [schmecktgut](#)

Prep Time: 25 Minutes
Cook Time: 1 Hours 22 Minutes
Ready In: 5 Hours 47 Minutes

2 cups chopped walnuts
1/3 cup brown sugar
3 tablespoons melted butter

2 cups pureed persimmons
3 (8 ounce) packages cream cheese,
softened

1 1/4 cups white sugar
3/4 cup sour cream
1/4 teaspoon ground cinnamon
1/2 teaspoon ground ginger
6 eggs

1 1/4 cups sour cream
3 tablespoons white sugar
1 teaspoon vanilla extract

Preheat oven to 325 degrees F (165 degrees C).

Chop the walnuts in a food processor until fine. Mix together in a bowl with the brown sugar and melted butter. Press the mixture into the bottom of a 9-inch springform pan. Bake in the preheated oven for 12 minutes. Set aside to cool completely. Combine the persimmons, cream cheese, 1 1/4 cup sugar, 3/4 cup sour cream, cinnamon, and ginger in a food processor. Blend in processor until smooth, stopping occasionally to scrape edges of food processor bowl with a spatula. Add the eggs, one at a time, and process until fully incorporated. Pour the mixture over the cooled crust.

Bake in the preheated oven until mostly set with the center being slightly jiggly, 60 to 75 minutes. While the cheesecake is baking, whisk together the 1 1/4 sour cream, 3 tablespoon white sugar, and vanilla extract. Spread evenly over the cheesecake while still hot and return to oven another 10 minutes. Allow to cool completely. Loosely cover with aluminum foil and refrigerate 4 to 8 hours or overnight before serving.

Dandelion Salad with Pomegranate Seeds, Pine Nuts, and Roasted Delicata Squash

Recipe Adapted From Bon Appétit November 2005



photo by: Mark Thomas

6 tablespoons pomegranate juice
1 1/2 tablespoons balsamic vinegar
1 1/2 tablespoons red wine vinegar
7 tablespoons extra-virgin olive oil

2 tablespoons butter, divided
2 unpeeled medium delicata squash
or 1 medium acorn squash, halved,
seeded, cut into 24
wedges total

1 pound dandelion greens, thick
stems trimmed, leaves cut into 2-inch
lengths (about 12 cups)
1 1/2 cups pomegranate seeds
1/4 cup pine nuts, toasted

Whisk pomegranate juice and vinegars in bowl. Gradually whisk in oil. Season with salt and pepper. Rewhisk before using.

Melt 2 teaspoons butter in heavy large nonstick skillet over medium-high heat. Add 1/3 of squash wedges. Cook until browned on both sides, about 5 minutes total. Transfer squash wedges to rimmed baking sheet. Repeat 2 more times with remaining butter and squash wedges. Sprinkle squash with salt and pepper. (Can be prepared 6 hours ahead. Let stand at room temperature.)

Preheat oven to 450°F. Transfer squash to oven; bake 20 minutes.

Mix greens, pomegranate seeds, and pine nuts in large bowl. Toss with half of dressing. Divide among plates; top with squash. Drizzle with dressing.

Pineapple Upside-Down Cornmeal Cake

Recipe Adapted From Alton Brown, 2004
Show: Good Eats Episode: True Grits

3/4 cup whole milk
1 cup coarse ground cornmeal
4 ounces unsalted butter
8 ounces dark brown sugar,
approximately 1 cup
6 slices canned pineapple in heavy
syrup
6 maraschino cherries
1/3 cup chopped pecans, toasted
3 tablespoons juice from canned
pineapple
3 whole eggs
4 3/4 ounces all-purpose flour,
approximately 1 cup
2 teaspoons baking powder
1/2 teaspoon salt
5 3/4 ounces sugar, approximately
3/4 cup
1/2 cup canola oil

Preheat oven to 350 degrees F.

In a microwave-proof dish, bring the milk to a boil. Remove the milk from the microwave and add the cornmeal. Stir and let soak at room temperature for 30 minutes. Set aside.

Melt the butter in a 10-inch cast iron skillet over medium heat. Once the butter has melted, add the brown sugar and stir until the sugar dissolves, about 5 minutes. Remove the skillet from the heat and carefully place 1 slice of pineapple in the center of the pan. Place the other 5 slices around the center slice in a circle. Place the cherries in the centers of the pineapple slices and sprinkle the nuts evenly over the fruit. Drizzle pineapple juice over top.

Sift the flour, baking powder, and salt into a medium mixing bowl and whisk to combine.

In a separate mixing bowl, whisk the eggs. Add the sugar to the eggs and whisk to combine. Add the canola oil and whisk. Add the cornmeal and milk mixture to the egg mixture and whisk to combine. Add this to the flour and stir just until combined. Pour the batter over the fruit in the skillet and bake for 40 to 45 minutes. Remove from oven and let cool for 30 minutes in the skillet. Set a platter on top of the skillet and carefully invert the cake. Serve