

Spring Break 2021: European Edition



Small Plates and Sweets from Spain, Italy, & France. Take a trip with your taste buds and support a fundraiser for our community school. 20% of your purchases of the following offerings will be allocated to Manavon Home & School Association. This will be the week of spring break from March 27th-April 4th.

SPAIN

Churros con Chocolate

It all started back in the 16th century when it was discovered in the regions of Mesoamerica and brought back to Spain. With time chocolate became a very popular drink in Spain and served to the Spanish monarchy. It was said that "chocolate is to the Spanish what tea is to the English."

But, it wasn't like the hot chocolate that we drink here in the U.S. It's made with bittersweet chocolate and served as a rich thick and creamy drink. Thick enough that it coats and holds on to your churro when it's dipped, but still thin enough to drink.

Patatas Bravas

Patatas bravas are one of Spain's most popular tapas. They're the go-to choice for an appetizer or a snack to share along with a round of cañas. The reason is simple: there's no greater crowdpleaser than a plate of deep-fried potatoes topped with a delicious sauce, especially when alcohol is involved. A friend of mine says that you can always tell the overall quality of a place by the quality of its patatas bravas. It's an incredibly simple—and cheap—dish, but everyone has their own way of doing it. You'll notice slight variations in the shape of the potatoes and the consistency and flavor of the sauce.



ITALY

Tiramisu

The literal meaning of Tiramisu in Italian is "pick me up" or "cheer me up". As the name implies, this is an iconic Italian dessert that is served at the end of the meal that hopefully "cheers you up". Most of the accounts of the origin of Tiramisu points to the 1960s in the region of Veneto in Northeastern Italy, which is where the city of Venice is located. Roberto Linguanotto, owner of "Le Beccherie" of Treviso, Italy was behind the creation of the first Tiramisu. This special dessert was created in the bakery of the restaurant. Over time, people have continued to make Tiramisu and develop their own techniques of making this delicious Italian dessert.

Burrata

Beautifully balanced in taste, Burrata is a perfect blend of contrasting textures working together to create a landscape of soothing delights. Its soft shell wrapped around a creamy center delivers a clash of sensations and a buttery consistency unlike any other. When cut open, the creamy interior is revealed as it slowly seeps from the center like rich cream. Mild, smooth and fresh, Burrata seduces with its unique profile and delicate palate. Spun by artisans in the heel of Italy, Burrata is produced locally using fresh milk from buffalos that graze on the plateaus of Apulia. Lush pastures dotted between the coast and mainland provide rich forage for grazing cattle, resulting in wholesome and full-bodied milk for the creameries.

Serve fresh Burrata at room temperature by removing it from refrigeration at least half an hour before serving. Enjoy it beside ripe tomatoes, basil and crusty bread with a light drizzle of olive oil, or let it add contrast to ripe berries, honeydew melon and grilled figs.



FRANCE

Caneles

Canelés are textural masterpieces. The burnished crust—lacquered with butter and, traditionally, beeswax—crackles like the outer crumb of a fresh baguette, the torched sugar coating on crème brûlée, or the burnt corner slice of brownie. The creamy insides are the most delicate custard, luxurious like pastry cream but with a fine porosity. The aromas of egg, vanilla, and rum are unmistakable.

Alsatian Onion Tart

Alsatian Onion Tart is, according to Dorie Greenspan in the book, Baking with Julia, a "flat, pizzalike galette covered to its very edge with meltingly tender..... mix of onions and bacon." It was a traditional Sunday supper dish in Alsace, to be served after church.

This tart is comprised of a puff pastry crust topped with a "soubise," a mixture of onions and bacon. The onions are simmered in chicken broth until softened, and then combined with cream. The bacon is boiled and then barely fried before being added to the tart. The original recipe calls for slab bacon.