

FRESH MOZZARELLA CORN TOMATO SALAD

By: Simply Creative Chef Rob Scott

3 t. white wine vinegar 2 tsp. kosher salt
Freshly ground black pepper ¼ c. extra-virgin olive oil
6 ears fresh corn, husked (about 4 c. corn kernels)
2 c. fresh tomatoes, chopped
1 bunch scallions (white and green), thinly sliced
8 oz. fresh mozzarella, cut into small cubes
1 ½ c. fresh basil leaves

- Whisk the vinegar, salt and pepper in a small bowl
- Gradually whisk in the oil, starting with a few drops and then adding the rest in a steady stream, to make a smooth dressing
- Shear off the corn kernels with a sharp knife over a bowl
- Toss in the tomatoes, scallions, and mozzarella
- Pour the vinaigrette over the salad and toss to coat
- Cover and let set for 15 minutes or up to 2 hours
- Before serving, tear the basil over the salad and stir.

Yield: 6 cups

RASPBERRY & STRAWBERRY TIRAMISU TRIFLE

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Ingredients:

Yields 6-8 servings

¼ cup fresh lemon juice
¼ cup granulated sugar
12 ounces cream cheese, softened
1 8 ounce jar prepared lemon curd
2 cups heavy cream
22 hard ladyfinger cookies
3 cups mixed raspberries and sliced strawberries
Powdered sugar, for garnish
Whipped cream, for serving

Directions:

- In a small measuring cup, mix the lemon juice with the sugar and ¼ cup water until the sugar is dissolved and set aside
- Place the cream cheese, lemon curd, and heavy cream in a food processor and process until smooth and a bit fluffy
- To assemble the tiramisu, place half the ladyfingers in the bottom of an 8-inch square baking dish, breaking a few to fit, and drizzle with half of the lemon syrup
- Top with half the lemon cream and 1 cup mixed berries
- Repeat the layers, using the remaining ladyfingers, syrup, and lemon cream
- Cover with plastic wrap and chill at least 8 hours or overnight
- Before serving, top with the remaining 2 cups of berries and dust with powdered sugar
- Serve with whipped cream on the side