

RISÉ'S RECIPE OF THE WEEK

Coming to Zoom on Sunday, January 3, 2021 from 10:00-11:00

<https://us02web.zoom.us/j/81008954186?pwd=VWZTVWxKblISUW93U2d1TUUp0WnBtZz09>

Rise's Kitchen

Let's Get Rolling!

Featuring the preparation of Catering's popular rugelach as well as other sweet and savory treats to roll from this versatile dough.

Here is the featured recipe. If you would like to bake along with Risé, please prepare the dough ahead of time.

Cream Cheese Dough Rugelach

Yield: 36 cookies

1 cup salted butter, room temperature, cut into 1 inch slices

8 ounces cream cheese, room temperature, cut into chunks

2 cups all purpose flour

Directions:

Cream butter and cream cheese together using mixer or processor.

Add flour and mix until dough forms. Do not over beat!

Chill for a few hours or overnight.

Filling ingredients to have handy:

For Sweet variety: brown sugar, granulated sugar, chopped nuts, mini chocolate chips, nutella-like spread, jams, cinnamon

For Savory variety: feta, sun-dried tomatoes, chopped spinach, grated parmesan, sauteed onions

Olive – Pepper Filling

- 2 roasted red peppers
- 1 cup sun-dried tomatoes, packed in olive oil
- 1 cup pitted and chopped Kalamata olives
- 3 cloves garlic
- 3 tablespoons chopped parsley
- 1 cup grated mozzarella cheese
- 1 teaspoon kosher salt or to taste
- 1/2 teaspoon freshly ground black pepper

PREPARATION

Add tomatoes, peppers, olives, garlic, parsley, and cheese to the bowl of a food processor and pulse until combined. Taste and adjust seasoning with salt and pepper.

Feta - Spinach Filling

- 1-2 tablespoons extra virgin olive oil
- 3 tablespoons thinly sliced onions or shallots
- 2 garlic cloves, minced
- 20 ounces of chopped frozen spinach, thawed, water removed
- 3 tablespoons chopped parsley
- 1 cup crumbled feta
- 1 cup grated cheese
- 1 cup grated Parmesan
- 1/2 cup sour cream
- salt and pepper to taste

PREPARATION

Saute onions or shallots in olive oil until soft and beginning to turn brown. Add garlic and cook until soft.

Remove from heat and add spinach to the shallot/onion mixture. Then fold in remaining ingredients.