





Easter Made Easy!

Expecting company over the holiday weekend? Don't panic. Our spring-fresh Easter menu — with a traditional main, bright and healthy sidedish and sweet, light dessert — can be enjoyed as either a delicious dinner, lunch or brunch.

RECIPES AND PHOTOGRAPHY BY JULIE MIGUEL

Rosemary Lamb Lollipops With Mint Gremolata

LAMB MARINADE:

This marinade can also be used for any cut of lamb that you prefer (e.g., lamb chops).

- 12 lamb lollipops
- 3 cloves garlic, sliced
- 2 sprigs of fresh rosemary
- ½ cup white wine
- ¼ cup extra-virgin olive oil

MINT GREMOLATA:

- 2 tbsp finely chopped fresh mint
- 2 cloves garlic, minced
- 1 tbsp grated lemon zest
- 2 tbsp extra-virgin olive oil
- pinch each, salt and pepper

Put lamb into a large resealable plastic bag, and add garlic, rosemary, wine and olive oil. Seal bag; using your hands, make sure the marinade coats all of the lamb pieces. Marinate overnight in the refrigerator (or for at least 4 hours).

To make mint gremolata, in a small bowl, whisk together mint, garlic, lemon zest, olive oil, salt and pepper. Set aside.

Heat grill pan to medium-high heat. Grill lamb for about 2 to 3 minutes per side (lamb should be served medium, with a pink centre). Finish with a sprinkle of salt and pepper.

Drizzle with mint gremolata and serve hot.

Makes 4 servings.



Mediterranean Grain Salad



SALAD:

- 2 cups cooked grain, rinsed and drained (I used pearl barley, but feel free to use quinoa, rice, farro or couscous)
- 1 large cucumber, seeded and finely diced
- 2/3 cup finely diced roasted red peppers
- 1/2 cup finely diced sun-dried tomatoes
- 2/3 cup finely diced red onion (about half a small onion)
- 1 cup chopped black olives
- 1/4 cup finely chopped fresh parsley

VINAIGRETTE:

- 3 tbsp olive oil
- 2 tbsp red wine vinegar
- salt and pepper, to taste

In a large bowl, mix together grain, cucumber, peppers, tomatoes, onion, olives and parsley.

For the vinaigrette, combine all ingredients in a small bowl and whisk together until combined.

Pour vinaigrette over the salad, and toss until combined. Serve immediately, or cover and refrigerate for up to 2 days.

Makes 6 to 8 servings.

Easy Ice Cream-filled Cream Puffs With Craquelin

The craquelin is optional, but it makes a lovely topping for your cream puffs.

CREAM PUFFS:

1 cup water
1/2 cup unsalted butter (if using salted, omit added salt)
1 tbsp sugar
1/2 tsp salt
1 cup all-purpose flour
3 eggs
2 egg whites
64 oz natural vanilla bean ice cream
1/4 cup icing sugar for dusting (optional)

CRAQUELIN:

1/2 cup butter
1 cup light brown sugar
1 cup all-purpose flour

CRAQUELIN

Cream butter and sugar. Add in flour, and mix dough until smooth and there is no visible flour. Roll dough between parchment paper to 1/8" thickness. Freeze dough for about 20 minutes.

Remove dough from freezer. Using a round cookie cutter, cut cookies from dough. (Make them the same size you will make your cream puffs.)

CREAM PUFFS

Preheat oven to 375°F.

Line a baking sheet with parchment paper.

In a large saucepan, bring water, butter, sugar and salt to a boil over medium heat. Add flour, and stir frequently for 5 minutes or until mixture easily forms a large ball.

Transfer ball into a bowl and, using an electric mixer, mix on medium high to break up and cool the dough (about 10 minutes). In a separate bowl, whisk eggs with whites until combined. With the mixer running, slowly pour in eggs, continuing to mix until smooth.

Using a piping bag with a round tip, squeeze 12 large dough mounds onto parchment paper, about 1 1/2 inches apart. With wet hands, smooth and form any misshapes and points.

Place a craquelin cookie on top of each cream puff. Bake in centre of oven for about 40 minutes or until top is golden. Turn off oven and remove. Pierce side of each puff with a knife; return to oven for 15 minutes with oven door ajar. Then, let cool completely on a rack.

Cut cream puffs in half horizontally. Fill each with a scoop of ice cream and replace tops. Dust with icing sugar and serve immediately. Or, freeze on a tray, then transfer to freezer-weight plastic bag. Filled cream puffs freeze well for up to 3 days.

(Uncut cream puffs can be frozen in an airtight container for up to a month. Reheat from frozen in 350°F oven for 10 minutes or until hot and crisp. Cool completely before filling.)

Makes 6 to 8 servings.

