

Easy Easter Brunch: A Simple, yet Elegant Holiday Meal



| Menu Item | Featured Olive Oil/Balsamic | Ingredients |
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| Butter Streusel Coffee Cake | Butter Olive Oil | <ul style="list-style-type: none"> • 25 oz. yellow cake mix • 1 (3.5 oz.) box instant vanilla pudding • ¾ C. butter olive oil • ¾ C. water • 4 eggs • 1 Tbs. vanilla • ½ C. sugar • 2 Tbs. cinnamon • 1 C. powdered sugar (glaze) • 1 Tbs. warm milk (glaze) • ¼ tsp vanilla or balsamic (glaze) <ol style="list-style-type: none"> 1) Preheat oven to 350 degrees; Grease a 9x13 pan 2) Beat cake mix, pudding, water, eggs and oil at medium speed until well blended 3) Add vanilla extract 4) Pour half mixture into pan 5) Mix sugar and cinnamon together in small bowl and sprinkle half over the batter 6) Spread the remaining batter and rest of sugar mixture on top; Swirl batter with knife 7) Bake for 35 minutes 8) Make the icing by combining powdered sugar, hot milk and ¼ tsp. vanilla extract; reserve 9) Once cooled a bit, drizzle with icing and serve |
| Herbed Scrambled Eggs | Basil Olive Oil Wild Mushroom & Sage Milanese Gremolata | <ul style="list-style-type: none"> • 6 Eggs • 2 Tbs. Half n' Half • Salt and pepper, to taste • 2 tsp. olive oil • Chopped herb for garnish (optional) <ol style="list-style-type: none"> 1) Place eggs in large bowl with half n' half, salt and pepper 2) Gently whisk eggs, incorporating as much air as possible 3) Place olive oil in large non-stick skillet and turn to low heat 4) Add eggs and slowly cook, gently pulling eggs away from sides of pan 5) Once cooked to desired consistency, plate and garnish with chopped herbs |

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| Banging Breakfast Potatoes | Harissa Oil Baklouti Chili Oil Cayenne Oil | <ul style="list-style-type: none"> • Leftover baked potatoes (or freshly baked), diced • 2-5 Tbs. oil • Chopped onion, scallions, chives • Grated cheddar cheese • Crumbled bacon <ol style="list-style-type: none"> 1. Heat oil in a skillet over medium-high heat; once hot, add potatoes and let cook until brown 2. Turn potatoes until brown on all sides (add more oil, if needed) 3. Near end of cooking, add onion, grated cheese and crumbled bacon and cook until cheese melts |
| Balsamic-glazed Fruit Salad | Apricot Balsamic Mango Balsamic Traditional Balsamic | <ul style="list-style-type: none"> • Fruit (an assortment of whatever is in season) • ¼ C. balsamic vinegar • 3 Tbs. sugar |
| Pea & Prosciutto Salad | Varietal Oil Lemon Oil Herb-based Oil | <ul style="list-style-type: none"> • 1 Tbs. fresh lemon juice • ½ tsp. Dijon mustard • 3 Tbs. olive oil • Salt and pepper, to taste • 1 C. peas (frozen is fine), drained/dried • Arugula • 3 C. sugar snap peas (frozen is fine), drained/dried • 4 oz. prosciutto, thinly sliced • Freshly grated horseradish, optional <ol style="list-style-type: none"> 1. Whisk lemon juice and mustard in bowl, gradually whisk in olive oil; add peas and toss to coat 2. Layer arugula on large platter and top with dressed peas 3. Arrange prosciutto on platter with salad 4. Finely grate horseradish over salad, to taste |

Thank you for coming! Join us next time for more exciting ways to use olive oil and balsamic vinegar in everyday cooking!*

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**Space is limited and classes fill on a first come, first served basis. To offer you the best experience possible, the Hearty Olive does charge a minimal \$10.00 fee to help purchase ingredients, create new recipes and pay our instructors.*