

# Fun Facts and Quick Tips

## Seafood Pastry Rounds

- To get the most juice from a fresh lemon, gently roll the lemon on the counter top or place it in the microwave on HIGH for 10 seconds before juicing with the **Juicer**.
- Keep crescent dinner roll dough refrigerated until ready to use. Once the dough is warm, it becomes soft and sometimes sticky, making it difficult to work with.
- To easily cut the crescent dough into 20 slices, first cut the roll into fourths. Then, cut each portion of dough into five equal slices.
- After the crescent dough rounds are on the **Large Round Stone**, sprinkle them lightly with flour using the **Flour/Sugar Shaker**, then flatten them slightly using the short end of the **Baker's Roller®**. This helps to create the cracker-like crunch of these tidbits.

## Apricot-Almond Baked Brie

- Brie is a soft ripened cheese with a cottony white rind. The rind is edible and helps to hold the cheese together while it bakes inside the pastry.
- Toasting nuts brings out their flavor. Toast almonds in the **Small Sauté Pan** over medium heat for 3-5 minutes, stirring constantly, or until golden brown. Or, to toast almonds in the **Small Oval Baker**, microwave on HIGH 5-7 minutes, stirring after each 30-second interval.
- Jalapeño variation: Jalapeño pepper jelly is available in green and red varieties, and can be found in most grocery stores. Or, add a small amount of finely chopped fresh jalapeño pepper to the apricot preserves. Be sure to wear plastic gloves when removing the seeds and membranes from the pepper before chopping it as the oils can cause a burning sensation on the skin.
- This elegant appetizer can also be baked in the **Small Oval Baker** or the **Small Bar Pan**. The heat from the Stoneware will keep the cheese soft and spreadable throughout serving.
- For an attractive presentation, cut apples or pears into wedges using the **Crinkle Cutter**. Dip the fruit into lemon juice to prevent browning.

## Garnishing Techniques

Embellish your Show by sharing a few simple ideas.

- For a colorful garnish, cut shapes out of a ½-inch-thick slice of apple or red bell pepper using **Creative Cutters**.
- Make a tomato rose! Starting at the stem end of the tomato, peel a continuous ¾-inch-wide strip around the tomato from top to bottom using the **Paring Knife**. Place the skin flesh-side down on a **Cutting Board**. Roll the strip to form a coil. Fasten with a wooden pick.
- For an easy garnish, score a lemon to form ribbons of zest; curl or tie the ribbons into knots or bows. Or, you can tie the ribbons around sprigs of parsley to form bundles.

**Hors d'oeuvres** translates into "outside the works," and was borrowed from French architecture. The term indicates food outside the design of the main meal.

**Imitation crabmeat** (also known as surimi) is usually made from Alaskan pollock, a slightly sweet, lean fish. Surimi is available in 8-ounce packages and can be found in the refrigerator or freezer section of most supermarkets. It can also be purchased in bulk at the fish counter.

**Brie ripens from the outside in.** The bacteria used to ripen Brie produces a light crust on the surface. The bacteria then moves toward the center, ripening and softening the cheese.

For more delicious appetizer recipes, try:

- **Season's Best® Recipe Collection (Fall/Winter 2004):** Elegant Artichoke Cups, Pesto Cheese Triangles and Layered Sun-Dried Tomato Dip
- **The Pampered Chef® It's Good for You** cookbook: Fresh Tomato & Basil Bruschetta, Mexican Bean Dip with Lime Tortilla Chips and Margherita Pita Pizzas
- **The Pampered Chef® All the Best** cookbook: Hot Artichoke & Spinach Dip, Tomato-Basil Squares, Tex-Mex Chicken Melts and Cheesy Artichoke Triangles
- **The Pampered Chef® Celebrate!** cookbook: Shrimp Wonton Cups, Layered Athenian Cheese Spread, Four Season's Appetizer Pizza and Roast Beef Roll-Ups

You can find other terrific appetizer Celebrations recipes from fall 2003 on Consultant's Corner. Look for Cheesy Spinach Pinwheels and Parmesan Rosemary Pinwheels.



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