

Recipes from the Pioneer of California Cuisine



The New California Cookbook 2024: Recipes from a Pioneer of California Cuisine

★★★★★ 5 out of 5

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By Jane Doe

Discover the culinary secrets of California's most celebrated chef in this comprehensive cookbook featuring over 100 recipes from the pioneer of California cuisine. From classic dishes to modern interpretations, this cookbook is a must-have for any serious food lover.

Buy the Book

Grilled Salmon with Roasted Vegetables

- 1 pound salmon fillets
- 1 tablespoon olive oil
- 1 teaspoon lemon juice
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 cup broccoli florets
- 1 cup carrots, sliced
- 1 cup zucchini, sliced
- 1 tablespoon olive oil

- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

1. Preheat grill to medium-high heat.
2. In a small bowl, combine olive oil, lemon juice, salt, and pepper. Brush salmon fillets with marinade.
3. Place salmon fillets on grill and cook for 4-5 minutes per side, or until cooked through.
4. In a separate bowl, combine broccoli, carrots, zucchini, olive oil, salt, and pepper. Toss to coat.
5. Grill vegetables for 5-7 minutes, or until tender.
6. Serve salmon with roasted vegetables.

Dungeness Crab Cakes with Avocado Crema

- 1 pound Dungeness crab, cooked and flaked
- 1/2 cup panko breadcrumbs
- 1/4 cup mayonnaise
- 1 tablespoon Dijon mustard
- 1 teaspoon lemon juice
- 1/2 teaspoon Old Bay seasoning
- 1 egg, beaten
- 1/4 cup vegetable oil
- 1 avocado, peeled and pitted

- 1/4 cup sour cream
- 1 tablespoon lime juice
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

1. In a large bowl, combine crab, breadcrumbs, mayonnaise, Dijon mustard, lemon juice, Old Bay seasoning, and egg. Mix well.
2. Form mixture into 8 equal-sized patties.
3. Heat vegetable oil in a large skillet over medium heat.
4. Cook crab cakes for 2-3 minutes per side, or until golden brown.
5. In a blender, combine avocado, sour cream, lime juice, salt, and pepper. Blend until smooth.
6. Serve crab cakes with avocado crema.

Strawberry Shortcake with Mascarpone Cream

- 1 cup all-purpose flour
- 1/2 cup sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup butter, softened
- 1 egg
- 1/2 cup milk

- 1 pint strawberries, hulled and sliced
- 1 cup mascarpone cheese
- 1/2 cup heavy cream
- 1/4 cup sugar
- 1 teaspoon vanilla extract

1. Preheat oven to 425 degrees F (220 degrees C).
2. In a medium bowl, whisk together flour, sugar, baking powder, baking soda, and salt.
3. In a large bowl, cream together butter and egg. Add milk and dry ingredients alternately, beginning and ending with dry ingredients. Mix until just combined.
4. Turn dough out onto a lightly floured surface and knead gently for a few times. Roll out dough to 1/2-inch thickness.
5. Cut dough into 3-inch rounds and place on a baking sheet. Bake for 10-12 minutes, or until golden brown.
6. While shortcakes are baking, prepare mascarpone cream. In a large bowl, beat mascarpone cheese, heavy cream, sugar, and vanilla extract until stiff peaks form.
7. To assemble strawberry shortcakes, split shortcakes in half and top with sliced strawberries and mascarpone cream.

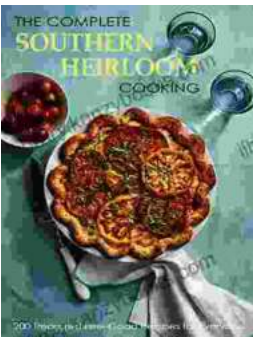
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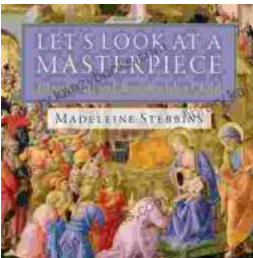


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