

CULINARY WEEK

April 8–12, 2019

All Week – Free Classes

Tuesday – Free Lunch

Friday – Commons on Fire
Culinary Competition

I Can Grill That? Hosted by: Anthony McGinnis

Panzanella Dolce

Ingredients

1 loaf of pound cake

4 tablespoons butter, melted

2 cups fresh raspberries

3 tablespoon sugar

1/2 cup fresh blueberries

2 cups chopped fresh strawberries

1 cup pitted and halved fresh cherries

3 tablespoons chopped fresh
mint leaves

Vanilla bean greek yogurt or
whipped cream, optional

Instructions

Preheat grill to medium heat. Slice pound cake into 8 slices. Brush both sides with melted butter. Grill over medium heat until lightly toasted and grill marks are noted on slices, about 2-3 minutes per side. Cool. Cut slices into cubes. Set aside.

Place raspberries in a small bowl and sprinkle with sugar. Thoroughly mash raspberries. Set aside.

In a large bowl, toss together blueberries, strawberries, cherries and mint leaves. Hold a fine mesh sieve over the bowl and press the raspberry mash through to strain seeds. Discard seeds.

Toss the fruit to coat in the raspberry puree. Add the cubed grilled pound cake and gently toss once more to incorporate. Serve topped with a dollop of yogurt or whipped cream.