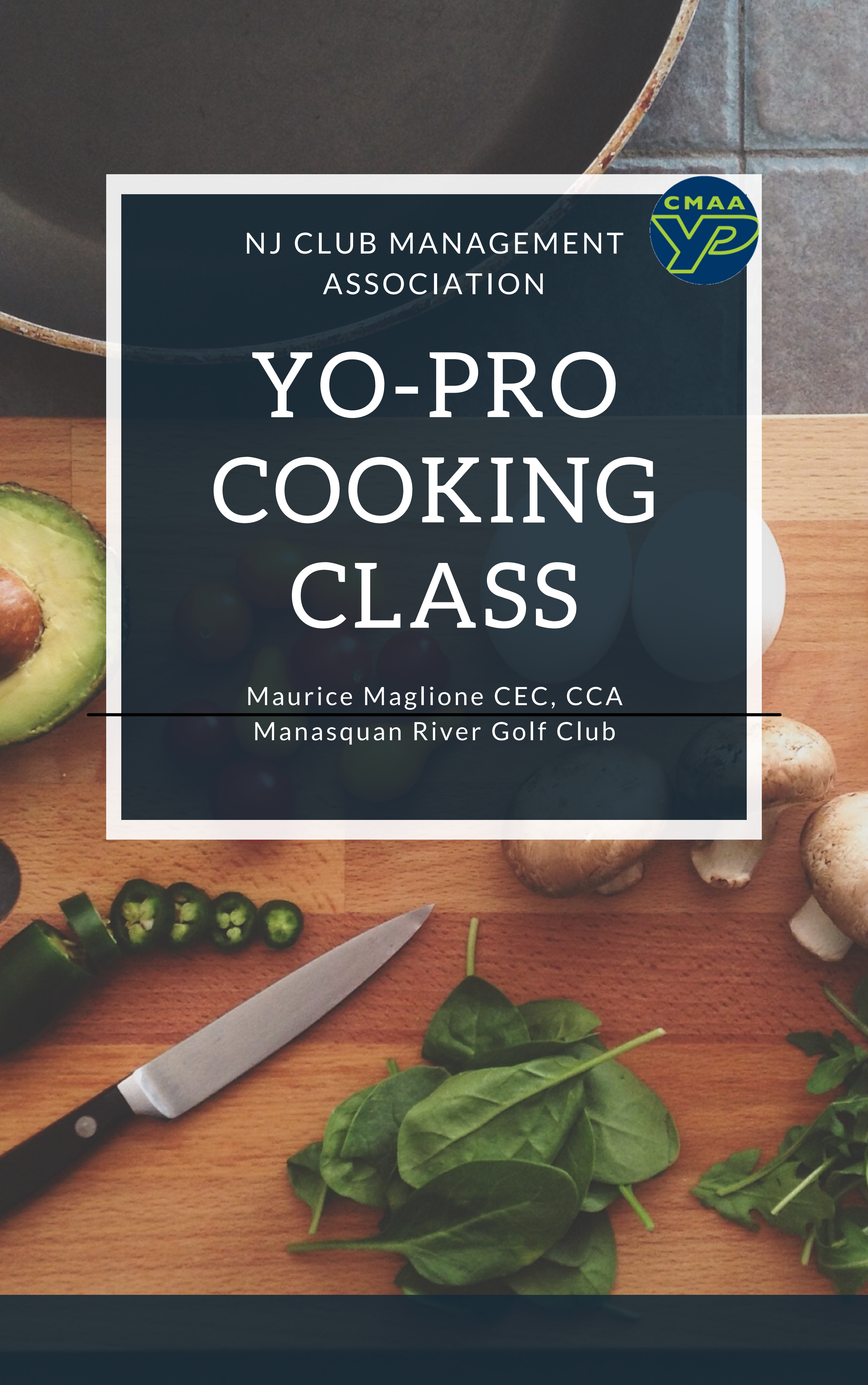


NJ CLUB MANAGEMENT
ASSOCIATION



YO-PRO COOKING CLASS

Maurice Maglione CEC, CCA
Manasquan River Golf Club



NJCMA YO-PRO VIRTUAL COOKING CLASS

**APRIL 20, 2021
5:00 - 7:00 PM**



MAURICE MAGLIONE, CEC, CCA

EXECUTIVE CHEF

MANASQUAN RIVER GOLF CLUB

BRIELLE, NJ

01

REGISTER IN ADVANCE FOR THIS MEETING:

**[HTTPS://ZOOM.US/MEETING/REGISTER/TJMKDU6VQJ0QH9EEX
MXZED50WK0X1EYHT5OX](https://zoom.us/meeting/register/tjmkdu6vqj0qh9eexmxzed50wk0x1eyht5ox)**

**AFTER REGISTERING, YOU WILL RECEIVE A CONFIRMATION
EMAIL CONTAINING INFORMATION ABOUT JOINING THE
MEETING.**

NJCMA Yo-Pro Virtual Cooking Class

April 20, 2021

3 course Menu

Appetizer

- **Jersey Caprese**

o Local Lioni Burrata, port roasted peaches, prosciutto di parma, heirloom cherry tomatoes, extra virgin olive oil, basil chiffonade

Entree

- **Seared Black Bass**

o Skin on pan seared black bass, crispy fingerling potatoes, roasted zucchini, yellow squash and red peppers, with a brown butter, lemon segment, parsley and caper sauce napped over the fish

Dessert

- **Warm Apple Tarte**

o Honey crisp apples, baked in puff pastry, topped with cinnamon and sugar served with a scoop of vanilla ice cream

Jersey Caprese

- 2 slices thinly sliced prosciutto
- (1) 4oz burrata
- 2 oz port
- 1 peach
- 1 oz sugar
- 1 oz cinnamon
- 1 pint heirloom cherry tomatoes
- 1 cup extra virgin olive oil
- 6 leaves fresh basil
- Salt and pepper to taste

Preparation Instructions for Jersey Caprese

- Preheat oven to 450 degrees, then cut peaches into 8 wedges. Toss with port, sugar, and cinnamon. Season with salt and pepper. Place on a cookie sheet, roast in the oven for 6-8 minutes.
- Wash and cut 10 heirloom cherry tomatoes in half, chiffonade basil, then toss together with extra virgin olive oil, salt and pepper.
- Drain burrata, cut in half, and then plate all prepped ingredients together.

Seared Black Bass

- (2) 4 oz skin on black bass filets
- ¼ cup of vegetable oil
- 6 tablespoons of unsalted butter
- 6 sprigs of fresh thyme
- ½ pound of fingerling potatoes
- 1 zucchini
- 1 yellow squash
- 1 red bell pepper
- ¼ bunch of fresh Italian parsley
- ¼ cup capers
- 1 whole lemon

Preparation Instructions for Black Bass

- Begin to simmer potatoes with cold, salted water until tender (15-20 minutes). Then drain potatoes, while still warm, place in plastic wrap, and smash with a pan or mallet. Set aside.
- Cut zucchini and yellow squash into an oblique cut, and dice red bell pepper. Toss all vegetables together with extra virgin olive oil, 3 sprigs of fresh thyme, salt and pepper. Place on cookie sheet and roast on 450 degrees for 10 minutes.
- Pat dry black bass with paper towels, place sauté pan on stove over medium-high heat.
- Cut rind off of the lemon and remove segments with knife, rough chop fresh parsley
- Place another sauté pan over medium-high heat for the fingerling potatoes. Place potatoes in sauté pan and cook until outside of potato is nice and crispy.
- Now add half of vegetable oil to each sauté pan. Salt and pepper flesh side of the fish and begin to sear with the skin side down. Lower heat to medium, then add 2 tablespoons of butter, 3 sprigs of fresh thyme, and allow butter to begin to melt and become brown color. Once this happens, begin to baste the fish with hot oil/butter mixture. Once fish is medium internally, place on paper towel skin side down and pat dry. Remove oil from pan.
- Place sauté pan back on the stove, add 3 tablespoons of unsalted butter, once butter begins to brown, add parsley, capers, four lemon segments and juice from lemon. Once sauce is finished, begin to plate.

Warm Apple Tarte

- ½ sheet puff pastry
- 1 apple of your choosing, any type of red apple work best with this dessert
- ¼ cup of sugar
- 1 tablespoon of cinnamon
- One scoop of vanilla ice cream
- Parchment paper
- 2 tablespoons of melted butter

Preparation Instructions for Apple Tarte

- Lower temperature of oven to 375 degrees
- Cut apple in half from stem to stem, remove core, thinly slice apple.
- Cut out a 4 inch round piece of puff pastry, place apple on puff pastry. Wrap puff pastry, and brush melted butter all around the puff pastry. Mix sugar and cinnamon together, then dust over the top of the pastry.
- Bake until golden brown, approximately 25-30 minutes.
- Plate with a scoop of vanilla ice cream and enjoy!