



Delish Catering and Olive Tree

Description

I attended a food demonstration and tasting at [Olive Tree](#) last month. [Olive Tree](#) carries a variety of fine oils and vinegars. They offer tastings of their products and the staff is very friendly and helpful when it comes to suggesting pairings of olive oils and balsamic vinegars. Chef Mary Berg of [Delish](#) catering made several dishes using some of the store's oils and balsamic vinegars. Chef Berg's dishes were delicious and she graciously shared her recipes with me. My two favorites were the **Hong Kong Noodle Salad** and the **Peanut Chocolate Mousse Shooter**. The Noodle Salad is very light and fresh tasting. I love peanut butter and pairing the mousse with a raspberry balsamic vinegar tasted delightful. I'm not very creative when it comes to cooking, but I can follow a recipe. There are many different uses for oils and vinegars besides the ever popular salad dressing. You can drizzle vinegars over fruit and beef or use oils in pasta dishes. The possibilities are endless just ask the folks at [Olive Tree](#) or have Chef Mary Berg of [Delish](#) catering make the dishes for you.



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Hong Kong Noodle Salad

Recipe Type: Side Dish

Cuisine: Asian

Author: Chef Mary Berg

Ingredients

- 1 bag of Soba Noodles
- 1/2 cucumber, seeded and julienned
- 1 carrot, julienned
- 2 green onions
- 1/4 cup toasted almonds
- 3 tbsp. toasted sesame seeds
- salt & pepper to taste
- Sauce
- 1 cup peanut butter
- 1/4 cup rice wine vinegar
- 3 tbsp honey ginger balsamic vinegar
- 1/8 cup honey
- 2 tbsp sesame oil
- 1 green onion
- 1 tbsp grated fresh ginger
- 1 tbsp fresh garlic, minced

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Instructions

1. Cook soba noodles according to package instructions. Cool with cold water and drain until dry. Toss with sauce and vegetables.



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Peanut Chocolate Mousse Shooters

Make a package of white chocolate mousse according to package instructions. Add 1/2 cup creamy peanut butter to the mousse and mix well. Place mousse in a piping bag. If you donâ€™t have a

pping bag you can use a sealed sandwich bag and cut the tip of it. Layer a glass shooter with mousse, [raspberry compot](#), and a drizzle of chocolate raspberry balsamic vinegar. Top with fresh raspberries. Enjoy!

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