

## Chef from the Hood Recipes



### Chef:

Jil Hales, Lukka Feldman & Chef Marisa Johnston

### Restaurant:

Healdsburg's Barndiva

### Recipe:

Love Puffs

### Ingredients

#### For topping:

1/2 pound Dungeness crab meat (picked from about 1 large cooked crab)  
1/2 of a peeled, cored Granny Smith apple  
1/2 cup mayonnaise  
1/8 teaspoon curry powder  
1/2 teaspoon salt  
1/8 teaspoon pepper

#### Garnish:

1/2 cup sliced, toasted, spiced almonds (to spice, toss almonds with 1 teaspoon canola oil & sprinkle with 1/8 teaspoon cayenne pepper) 1/4 pound arugula, gently washed and patted dry 1 small bunch of chives, chopped thinly

Thaw half of a sheet of puff pastry (look for it in Fiesta/Pacific freezer department) at room temperature for about half an hour. Preheat oven to 425°. Using a 2 inch heart shaped cookie cutter, cut thawed puff pastry into 14 hearts. (Re-freeze remaining scraps of pastry to use later.) Place hearts on greased baking sheet. Bake for about 15 minutes or until golden brown & puffed. Hearts may be pre-baked & held up to 4 hours.

Julienne apple into very thin strips on a mandolin (or cut by hand into thin slices and julienne). Combine apple with crab, mayonnaise, curry, salt and pepper in a bowl. Taste; adjust seasoning. Set aside. Toss toasted almonds with oil & cayenne. Set aside. To assemble: Place a leaf or two of arugula in the center of each baked heart. Mound a tablespoon of crab mixture on top of the arugula. Sprinkle a few toasted, spiced almonds on top of crab. Finish each with a pinch of chives. Enjoy with love!

Combining various elements into a great relationship of flavor, color and texture (ocean fresh crab, spicy arugula and comforting puff pastry), Chef Marisa Johnston's love puffs for two are a sensual delight! She says, "In many cultures, almonds represent fertility; here they add a nice crunch. Apple goes great with crab, and is also a nod to Adam and Eve, a couple who always got a bad rap! Wonderful Dungeness and all the other ingredients can be found at Fiesta or Pacific Market." Barndiva is always a romantic place to dine; especially so on Valentine's Day when Marisa will be serving these savory little appetizers along with many other love potions! Make your reservations now, as space is limited.