

Winter Dreams Recipes

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PARMESAN AND GARLIC CROSTINI

Prep Time: 5 mins
Cook Time: 15 mins



INGREDIENTS

- Demi baguette (GF option: GF baguette)
- 1/4 cup of extra virgin olive oil
- 1 small garlic clove, minced
- Salt
- 1/2 - 3/4 cup of shredded parmesan cheese

DIRECTIONS

Preheat the oven to 350 degrees.

Using a cutting board and serrated knife, cut the baguette into half inch slices. In a small bowl, combine the olive oil, minced garlic and a couple pinches of salt.

Place the bread slices on a baking sheet. Using a pastry brush or spoon, brush a small amount of the oil mixture onto the bread slices. Top with parmesan and bake in the oven for 7-10 minutes, or until the cheese is melted.

TOOLS

- Spoons for stirring
- Glasses (or mugs) for drinks
- Shot glass
- Cutting board
- Serrated knife
- Small bowl
- Baking sheet
- Pastry brush
- Large frying pan
- Medium pot
- Whisk
- Small saucepan
- Small ramekins or serving bowls



LEMON HONEY TEA (MAKES TWO DRINKS)

Prep Time: 5 mins
Total Time: 5 mins

INGREDIENTS

- 3 cups of hot water
- 2 lemon tea bags
- 2 tablespoons of honey
- Cinnamon
- Lemon slices
- Cinnamon sticks

DIRECTIONS

In a mug or glass, add one and a half cups of hot water and drop the lemon tea bag inside. Leave the tea bag in for a minute or so and then remove. Add the honey and a pinch of cinnamon, using a spoon to combine. Top with a lemon slice and cinnamon stick. Repeat steps with second glass.

HOT TODDY (MAKES TWO DRINKS)

Prep time: 5 minutes
Total time: 5 minutes

INGREDIENTS

- 4 teaspoons of lemon juice
- 2 tablespoons of honey
- Cinnamon
- 2 shots of bourbon
- Hot water (about 1 - 1 1/2 cups)
- Lemon slices
- Cinnamon sticks

DIRECTIONS

In a glass, add two teaspoons of lemon juice, one tablespoon of honey and a pinch of cinnamon, and stir to combine. Add one shot of bourbon and then hot water. Garnish with a lemon slice and cinnamon stick. Repeat steps with second glass.

PANCETTA AND SWEET PEA GNOCCHI

Prep Time: 10 mins
Cook Time: 25 mins



INGREDIENTS

- 5 oz of pancetta, diced (vegetarian option: leave out pancetta)
- 16-17 oz package of gnocchi (GF option: GF pasta)
- 1 tablespoon of butter
- 2 small garlic cloves, minced
- 1 1/2 cups of half and half
- 1 cup of shredded parmesan cheese (more for garnish)
- Salt
- Pepper
- 1/2 cup of frozen sweet peas, thawed
- Fresh basil, chopped

DIRECTIONS

In a large frying pan, cook the pancetta until crispy and cooked through, about 5-7 minutes. Remove the pancetta and set aside, but leave the drippings in the pan.

In a medium saucepan, bring water to a boil. Add a tablespoon of salt and stir to combine. Add the gnocchi to the pan and cook one minute less than instructed on the packaging. Drain the gnocchi and set aside until the sauce is done.

While the gnocchi is cooking, make the sauce. In the same large frying pan used to cook the pancetta, melt the butter over medium heat. Add the garlic and cook for 30 seconds. Add the half and half and increase the heat to medium-high. Bring the cream to boil for about two minutes, or until thickened. Remove from heat and stir in the parmesan, a few pinches of salt and pepper. Whisk until the cheese is melted.

Add the pancetta, peas and gnocchi to the sauce, stirring to combine. Season with additional salt and pepper if needed. Serve in dishes and top with parmesan and basil.

HOMEMADE PEPPERMINT PUDDING

Prep Time: 5 mins
Cook Time: 2 hours and 10 minutes



INGREDIENTS

- 2 tablespoons of cornstarch
- 1/2 cup of granulated sugar
- Salt
- 1 cup of heavy cream
- 1/2 cup of milk
- 1 teaspoon of peppermint extract

DIRECTIONS

In a large frying pan, cook the pancetta until crispy and cooked. In a small saucepan, whisk together the cornstarch, sugar and a pinch of salt until combined. Slowly whisk in the heavy cream and milk. Cook the mixture over medium heat for about 5-7 minutes until thickened.

Remove from heat and stir in peppermint extract. Place in ramekins or small serving bowls and chill in the refrigerator for two hours.