

A still life composition featuring purple flowers, figs, and a muffin tin on a dark surface. The scene is lit with dramatic, low-key lighting, creating deep shadows and bright highlights. In the upper left, a large bouquet of small purple flowers is visible. In the foreground, a muffin tin sits on a dark surface, with several purple figs scattered around it. Some figs are whole, while others are sliced, revealing their pinkish-red interiors. Purple flower petals and small blossoms are scattered across the dark surface, adding texture and color. The overall mood is artistic and elegant.

A Taste  
~of~  
Culinary Arts



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## Appetizers



# 01

## Buffalo Chicken Dip

### Ingredients

2 c. Cream Cheese  
2 ½ c. Cheddar Cheese  
2 c. Bleu Cheese Dressing  
½ c. Hot Sauce  
3 stalk Celery, diced fine  
3 ord. Chicken Fingers, fried or grilled, diced

### Directions

Combine all ingredients except chicken in bowl of small mixer. Mix using paddle until well mixed.  
Add chicken  
Bake to order 7-9 minutes



# 02

## Cheesy Artichoke Dip

### Ingredients

1 c. Cheddar cheese, grated  
1 c. Pepper jack cheese, shred  
1 c. Parmesan cheese, grated  
1 c. Mayonnaise  
1 onion, small, chopped fine  
2 cl. Garlic, minced  
6 oz Artichoke hearts, chopped  
Bread or crackers for dipping

### Directions

Mix all ingredients together.  
Add to baking dish and bake until dip begins to bubble, about 10 minutes.  
Serve warm.



# Breads/Doughs

## BVT Pasta Dough

### Ingredients

1 c. Flour  
1 ea. Egg  
1 pnch. Salt  
2 oz. Water

### Directions

On clean work surface, combine flour and salt. Make a well in the center of the flour and add egg and 1 oz water. With fingers or a fork, slowly work flour from inside edge of well into liquid until firm dough forms.  
-OR-  
Combine ingredients in small mixing bowl and mix until firm dough forms.  
Roll through pasta maker as directed.





# 04

## BVT Pizza Dough

### Ingredients

½ oz. Active dry yeast  
5 ¼ c. Water (110 degrees)  
54 oz. Bread flour  
6 oz. Whole wheat flour  
1 ¼ oz. Salt  
¾ c. EVOO



### Directions

Activate yeast in warm water in mixer bowl and let sit five minutes  
Add remaining ingredients and mix on speed 3 for seven minutes with dough hook.  
Lightly coat dough with olive oil and place on a sheet pan in the proof box for one hour.  
Portion into 5, 21 oz. balls, lightly coat with olive oil and let rest for 15 minutes before shaping and baking.



# 05

## Apple Crisp Topping

### Ingredients

1 ½ c. Granulated sugar  
1 ½ c. Brown sugar  
1 ½ c. Flour (AP or bread)  
1 ½ c. Oats  
¾ lb. Margarine, cold, cut into ½ inch chunks  
2 t. Cinnamon  
½ t. Baking powder  
½ t. salt

### Directions

Combine dry ingredients in kitchenaid mixer with paddle attachment  
Slowly add butter to running mixer until all is added and it is a coarse consistency.  
Makes ½ hotel pan.



# 06

## Cake Doughnuts

### Ingredients

2 ea. Egg  
1 c. Sugar  
1 c. Milk  
4T. Melted shortening  
4 c. Flour  
4T Baking powder  
pnch. Cinnamon  
Pnch Nutmeg  
Pnch Salt (not Kosher)

### Directions

In bowl of mixer, combine egg, sugar and shortening. Add remaining ingredients and mix until smooth.  
Allow to rest in refrigerator for 30 minutes.  
On lightly floured surface, roll dough to about ½" thick. Cut into desired shape and fry at 350 degrees until lightly brown on both sides and not doughy in center.  
Glaze and serve.





# Our Story

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