

# A Fresh Spring Brunch

by Martha Stamps

Got a special occasion? Here's an easy, elegant brunch menu that works every time.

Serves Eight.

Make a standout fruit platter to complete the menu: passionfruit, mini pineapples, and chunks of kiwi add excitement to the usual assortment.



Spring holidays just seem to lend themselves to a brunch menu, especially one that makes the most of everything that's coming up fresh now. Brunch has a festive feel, too—a good excuse to set a lovely table and even dress up a little. This menu runs with both of those ideas, getting its start with seasonal ingredients like baby carrots, sugar snap peas, and artichoke hearts, and giving them an elegant spin (don't miss the quiche, with its high-sided, free-form crust). And since we're celebrating, why not dust off the punch bowl and make the mint and citrus tea punch? It will give your party that extra something special.

## the menu

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**Smoked Salmon, Goat Cheese, and Artichoke Quiche**

**Peas and Carrots with Lemon, Dill, and Mint**

**Fresh Fruit Platter**

**Wild Blueberry and Ricotta Pancakes**

**Citrus Tea Punch**



## SHOPPING LIST

### Fresh Produce

- 2 bunches small young carrots, preferably with tops (about 2 lb.)
- 8 oz. fresh sugar snap peas
- 1 medium red onion
- 9 medium lemons
- 4 medium oranges
- 2 bunches fresh spearmint
- 1 bunch fresh mint
- 1 bunch fresh dill
- Fresh fruit for the fruit platter

### Meat, Eggs & Dairy:

- 7 large eggs
- 2-1/4 cups buttermilk
- 9 oz. (1 cup plus 2 Tbs.) unsalted butter, more for serving pancakes
- 1 cup heavy cream
- 3/4 cup part-skim ricotta
- 6 oz. hot-smoked salmon
- 1/2 cup whole milk
- 4 oz. fresh goat cheese

### Other Groceries:

- 6 oz. frozen wild blueberries or fresh wild or cultivated blueberries
- 24 frozen artichoke heart quarters, thawed
- 2 large "pitcher-size" tea bags, such as Tetley or Lipton
- 1 cup vodka (optional)

### Pantry Staples:

- 17 oz. (3-3/4 cups) all-purpose flour
- 2 cups granulated sugar
- 1/2 cup extra-virgin olive oil
- 1 Tbs. pure vanilla extract
- 1 tsp. baking powder
- 3/4 tsp. table salt
- 1/4 tsp. baking soda
- Vegetable oil for the griddle
- Kosher salt
- Black peppercorns
- Pinch nutmeg
- Pure maple syrup and confectioners' sugar, for serving pancakes



## MENU TIMELINE

### Up to one day ahead:

- Make and bake the crust for the quiche.
- Make the citrus tea punch.

### Two hours ahead:

- Fill the quiche and finish baking it.

### One hour ahead:

- Cook the peas and carrots and toss them with their dressing.
- Cut up the fruit for the fruit platter.
- Combine the wet ingredients for the pancakes. In a separate bowl, combine the dry ingredients.

### After serving brunch:

- Beat the egg whites and finish the pancake batter.
- Cook the pancakes in batches and serve to guests for dessert.

# Smoked Salmon, Goat Cheese, and Artichoke Quiche

by Martha Stamps

The high-sided, free-form crust makes this spring quiche an especially elegant addition to brunch. If you can't find hot-smoked salmon, cold-smoked will also be scrumptious, although it will lose some of its silky texture once it's baked.

Serves eight.

## ingredients

### For the crust:

9 oz. (2 cups) all-purpose flour  
2 tsp. granulated sugar  
1 tsp. kosher salt  
8 oz. (1 cup) cold unsalted butter, cut into 1/2-inch cubes  
4-6 T bs. ice water

### For the filling:

1 oz. (2 Tbs.) unsalted butter  
1/2 medium red onion, thinly sliced crosswise (1 cup)  
24 frozen artichoke heart quarters, thawed  
4 large eggs  
1 cup heavy cream  
1/2 cup whole milk  
1 T bs. roughly chopped fresh dill  
Kosher salt and freshly ground black pepper  
Pinch nutmeg  
6 oz. hot-smoked salmon, skin removed and roughly broken into 1/2-inch pieces (1 cup)  
4 oz. fresh goat cheese, crumbled (3/4 cup)

## how to make

### Make the crust:

In a stand mixer fitted with the paddle attachment, mix the flour, sugar, and salt on low speed. Add the butter and mix until the largest pieces are the size of peas. With the mixer still on low, add the ice water 1 Tbs. at a time until the dough just begins to come together— you may not need all the water. Transfer the dough to a piece of plastic and shape it into a disk. Wrap in the plastic and refrigerate for at least 30 minutes.

Roll the dough on a lightly floured surface into a 15-inch circle about 1/4 inch thick. Transfer to a 9-inch springform pan and press the dough into the bottom and up the sides, pressing any pleats flat against the sides. With scissors, unevenly snip any dough that overhangs the rim, to make a jagged edge. Prick the bottom of the crust all over with a fork. Freeze for 20 minutes.

Position a rack in the center of the oven and heat the oven to 350°F. Line the frozen crust with two overlapping sheets of parchment and fill two-thirds of the way with dried beans. Bake until the sides are set, about 25 minutes. Remove the beans and parchment and bake until the crust just begins to brown lightly, another 8 to 10 minutes. Remove from the oven and let cool on a rack. Meanwhile, raise the oven temperature to 400°F.

### Make the filling:

Melt the butter in a 10-inch sauté pan over medium-high heat. Add the onion and cook, stirring occasionally, until soft and turning translucent, about 3 minutes. Add the artichoke hearts and cook until softened and slightly browned, another 3 to 4 minutes. Remove the pan from the heat.



photo: Frances Janisch

**TIP:** You can bake the crust up to a day ahead and the quiche up to 2 hours ahead.

Beat the eggs in a medium bowl with the cream, milk, 1 tsp. of the dill, 1/4 tsp. salt, 1/4 tsp. pepper, and the nutmeg.

Put the springform pan on a rimmed baking sheet. Pour about half of the egg mixture into the crust. Bake in the oven until the filling is partially set (it will still be slightly runny), about 20 minutes.

Scatter half of the onion and artichoke mixture over the partially set egg mixture. Distribute half of the salmon and goat cheese on top. Pour on the remaining egg mixture and then scatter the remaining onions, artichokes, salmon, and goat cheese over the egg. Sprinkle the remaining dill over the top.

Bake until the center is just set (use a paring knife to peek), another 40 to 50 minutes. Check about halfway through baking; if the crust seems to be browning too fast, shield it with strips of foil. Cool slightly on a wire rack.

To unmold, remove the springform ring and loosen the quiche from the pan's bottom by running a thin-bladed knife between the two. Slide the quiche off its base onto a serving plate. Serve warm or at room temperature, cut in wedges.

## Peas and Carrots with Lemon, Dill, and Mint

by Martha Stamps

Remember the frozen version of peas and carrots? The dish gets an update here: no square carrots in sight.

Serves eight.

### ingredients

1-2 medium lemons  
1/2 cup extra-virgin olive oil  
1 Tbs. minced fresh mint  
1 tsp. minced fresh dill  
Kosher salt and freshly ground black pepper  
2 bunches small young carrots, preferably with tops (about 2 lb.)  
8 oz. fresh sugar snap peas, trimmed and strings removed

### how to make

Finely grate 1/2 tsp. zest from a lemon and then juice the lemon to yield 1/4 cup (if it yields less, juice the second lemon). In a large bowl, whisk the zest, juice, oil, mint, dill, 1/2 tsp. salt, and 1/8 tsp. pepper.

Trim the tips and all but about 1/2 inch of the greens from the carrots and then peel them. In a large pot fitted with a steamer insert, bring an inch of water to a boil over high heat. Have ready a large bowl of ice water. Lay the carrots in the basket of the steamer, cover tightly, and steam until crisp-tender, 4 to 5 minutes. Cool the carrots in the ice water for a few minutes; then lift them out and add to the dressing.

Steam the peas in the same pot until barely tender, about 3 minutes. Cool them in the ice water for a few minutes, drain, and add to the carrots. Stir to coat the vegetables in the dressing. Taste and add more salt, if needed.

Let the vegetables sit for at least 30 minutes and up to 1 hour, tossing occasionally. With a slotted spoon, transfer the vegetables to a serving platter. Serve chilled or at room



photo: Frances Janisch

**TIP:** You can make the entire dish up to 1 hour in advance.

# Wild Blueberry and Ricotta Pancakes

by Martha Stamps

Ricotta makes these pancakes light and creamy. It's the perfect foil for the intense sweet-tart flavor of wild blueberries, which are widely available frozen. You can also use cultivated blueberries, which are larger but still sweet and delicious.

*Yields about eighteen pancakes.*

## ingredients

3 large eggs, separated  
3/4 cup part-skim ricotta, drained of excess liquid before measuring  
2-1/4 cups buttermilk  
5 Tbs. granulated sugar  
1 Tbs. pure vanilla extract  
3/4 tsp. table salt  
8 oz. (1-3/4 cups) all-purpose flour  
1 tsp. baking powder  
1/4 tsp. baking soda  
6 oz. frozen wild blueberries (don't thaw) or fresh wild or cultivated blueberries (1-1/2 cups)  
Vegetable oil for the griddle  
Softened salted butter, pure maple syrup, and confectioners' sugar, for serving

## how to make

In a large bowl, whisk the egg yolks and ricotta. Whisk in the buttermilk, sugar, vanilla, and salt.

In a small bowl, stir the flour, baking powder, and baking soda with a spatula. Fold into the egg yolk mixture until just combined.

Beat the egg whites in a clean, dry bowl until they hold firm peaks. Fold gently into the batter until just combined. Fold in the blueberries.

Lightly oil a griddle and set it over medium heat. The griddle is ready when water droplets dance briefly on the surface before disappearing. Ladle a scant 1/4 cup batter per pancake onto the griddle. Cook until the undersides are nicely browned, the edges look set, and small bubbles appear on the surface, about 3 minutes. Flip and cook until the second sides are golden brown, about 3 minutes more. Repeat, re-oiling the griddle between batches, until all the batter is cooked. Serve at once with butter, maple syrup, and confectioners' sugar.



photo: Frances Janisch

## Citrus Tea Punch

by Martha Stamps

Sweet iced tea is a southern staple. Adding fresh lemon and orange juice transforms it into a punch that can be made even more festive with a splash of vodka.

*Yields two quarts.*

### ingredients

- 3 oz. fresh spearmint (2 bunches)
- 2 large "pitcher-size" tea bags (for iced tea), such as Tetley or Lipton
- 1-1/2 cups granulated sugar
- 1 cup fresh lemon juice (from 4 to 6 medium lemons)
- 1 cup fresh orange juice (from about 4 medium oranges)
- 1 cup vodka (optional)
- 1 lemon, thinly sliced or cut into wedges, for garnish

### how to make

Put the mint in a large heatproof pitcher and pour in 6 cups boiling water. Add the tea bags and let steep for 30 minutes. Remove the tea bags, strain out the mint, and stir in the sugar and juices. Let cool to room temperature and add the vodka (if using). Refrigerate until cold. Stir before serving. Serve over ice, garnished with the sliced lemon.



photo: Frances Janisch