

# **MAPLE PEAR GALETTE**

### **Makes 8 Servings**

- 1 Recipe puff pastry
- 3 pears, peeled, cored, and sliced ½-inch thin
- ¼ cup butter
- 3 Tbsp maple syrup
- 1 Tbsp cornstarch
- 1 tsp cinnamon
- 1 tsp vanilla paste or extract
- 1 egg white mixed with 2 Tbsp water
- 1. Preheat the oven to 400°F. Line a baking sheet with parchment or a silicon baking mat.
- In a 2 quart saucepan, heat butter over medium heat. Stir constantly, allowing butter to foam, then brown, about 5-8 minutes. Remove from heat when butter has a nutty, amazingly delicious scent, golden color and little brown bits. Allow to cool slightly.
- In a bowl, toss together sliced pears, browned butter, maple syrup, cornstarch, cinnamon, and vanilla paste.
- 4. Roll out the puff pastry into a 12-inch diameter circle. Place it on the prepared baking sheet. Arrange pears in the center of the pastry in a mostly even layer, leaving a two inch border between the fruit and edge of the pastry.
- 5. Fold edges of the pastry over the fruit. There will be a large hole in the center for steam to escape. Freeze the galette for 15 minutes. Brush crust with egg wash. Bake in the preheated oven for 30-40 minutes, or until the crust is golden and puffed and filling is bubbly.









# **RUSTIC RATATOUILLE**

### Makes 2-3 Servings

- 2 Tbsp olive oil
- 1 eggplant
- 2 small zucchini
- 1 red bell pepper
- 1 pint cherry tomatoes
- ½ tsp kosher salt
- ¼ tsp black pepper
- 1 yellow onion, chopped
- · 4 cloves garlic, minced
- Basil, 1/2 bunch, chopped
- Salt and pepper, to taste
- Hot cooked whole grain pasta
- 1. Preheat the oven to 425°F. Line a large rimmed baking sheet with foil or a silicone mat.
- 2. Cut eggplant, zucchini, and bell peppers into chunks. Place in a bowl with whole cherry tomatoes. Toss with 1 ½ Tbsp of the olive oil, kosher salt, and pepper. Spread out in a single layer on the prepared baking sheet. Roast for 20 minutes, or until veggies are tender.
- 3. Heat remaining ½ Tbsp olive oil in a heavy bottomed, oven going pot over medium heat. Cook onions until softened and translucent, about 5 minutes. Add the garlic, cook for an additional minute. Add roasted veggies to the pot and mix everything together. Gently smash the tomatoes with the back of a spoon to release juices.
- 4. Reduce the oven temperature to 375°F. Bake the ratatouille for 30 minutes. Stir in the chopped basil, and serve over hot cooked pasta.

















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# STEAK WITH SMOKY BLUE ONION SAUCE

**Makes 2 Servings** 

- 2 steaks, 6-8 oz
- · 2 tsp avocado oil
- 1 tsp smoked sea salt
- 1 tsp pepper
- 4 Tbsp butter
- 1 medium yellow onion, finely chopped
- 4 cloves garlic, minced
- 1 cup heavy cream
- 1 (3.5 oz) pkg Rogue Creamery Smoky Blue Cheese, crumbled
- Black pepper, to taste
- Red pepper flakes, to taste
- Remove steaks from the refrigerator about an hour before you are ready to cook. Rub each with avocado oil, salt, and pepper.
- 2. Preheat a well seasoned cast iron skillet on high for about 4 minutes. When the skillet is hot, cook steaks for 4 minutes on the first side, until a deep golden brown crust forms. Flip with tongs or a spatula, and cook an additional 3 minutes on the second side, or until internal temperature reaches 130°F for medium rare. Remove from heat and allow to rest at least 10 minutes before serving.
- While the steak is resting, melt butter in a skillet over medium heat. Saute onion until golden brown and tender, about 7 minutes. Add garlic, cook until fragrant, about 2 additional minutes.
- 4. Stir in heavy cream and blue cheese, cook and stir constantly until cheese is melted and mixture is thickened and bubbly, about 5-6 minutes. Serve over hot masked potatoes and steak



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# DRAGON FRUIT HIBISCUS LIMEADE

### **Makes 4 Servings**

- 1/2 cup dried hibiscus petals (in the bulk department)
- 1 cup organic granulated cane sugar
- 1 cup filtered water
- 2 Pitaya Foods Dragon Fruit Smoothie Packs (or 8 oz fresh dragon fruit)
- 1 cup fresh lime juice (about 4-6 limes)
- · 2-3 cups filtered water
- In a small saucepan, stir together hibiscus, sugar, and 1 cup water over medium high heat. Bring to a low boil, reduce heat to medium low. Simmer for 12 minutes, or until syrup is slightly thickened. Allow to cool covered for 30 minutes, then strain out the hibiscus flowers. Store the simple syrup in a sealed container in the fridge until ready to use.
- 1. Place smoothie packs, lime juice, ½ cup hibiscus syrup, and filtered water in a blender. Blend until smooth. Taste and add more hibiscus syrup if desired. Serve over ice.









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# **CHICKEN CORN CHOWDER**

### **Makes 4 Servings**

- · 1 Tbsp olive oil
- · 1 yellow onion, chopped
- 1 leek, tough greens removed, thinly sliced
- · 4 cloves garlic, minced
- 1 cup dry white wine
- · 4 cups chicken broth
- 3-4 carrots, peeled and chopped
- 2 lbs yellow potatoes, chopped
- · 1 tsp poultry seasoning
- ¼ tsp thyme

- ¼ tsp sage
- · 2 tsp pepper
- · Salt, to taste
- 2 cobs corn, scraped (or 2 cups frozen corn)
- 1 lb leftover chicken, shredded
- 1 cup sharp cheddar cheese, shredded
- 1 cup heavy cream
- 3 Tbsp cornstarch

Heat olive oil in a large Dutch oven over medium heat. Sauté

onion until translucent and beginning to soften. Add leek

Add chicken broth, carrots, potatoes, poultry seasoning,

thyme, sage, pepper, and salt. Bring to a boil, reduce heat

up any browned bits. Bring to a boil.

Stir corn, shredded chicken, cheese, and heavy cream into the soup.
Whisk cornstarch into a couple of tablespoons of water and stir into soup. Simmer until

potatoes are almost tender.

thickened and bubbly, stirring

constantly, about 10 more

salad and crusty bread, or serve in a bread bowl.

minutes. Enjoy with a green

and simmer for about 20 minutes, or until

and garlic, cook and stir until fragrant. Stir in wine, scraping

· Handful parsley, chopped



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### THE CLIMATE CHANGE MITIGATION FUND: A RESOURCE FOR CAFÉ MAM FARMING PARTNERS

Few people are more aware of the immediate impact of global climate change than those whose livelihoods depend on farming small parcels of land. On steep hillsides in the biodiverse forests of the Sierra Madres in Chiapas, Mexico, the farmers who grow green coffee beans for Café Mam face enormous challenges. Increasing temperatures and changing precipitation patterns affect yields and leave coffee plants vulnerable to pests and disease. Unpredictable rainfall brings longer dry seasons and stronger deluges that erode the fertile soil. Threats to the health of this unique forest climate equally threaten the security of the income for farmers. As an acknowledgment of this reality, for every pound of coffee we purchase, we contribute an additional 10¢ to be used for projects the farmers decide may help mitigate the effects of climate change. These are examples of how our farmer cooperative partners have utilized these funds:

- The planting of over 3000 trees: Largescale shade and fruit tree planting efforts help maintain farming microclimates, prevent erosion, sequester carbon, and help diversify income for farmers.
- Composting facilities: The cooperatives are building composting facilities, biofabricas, to supply coop member farmers with rich vermiculture and compost tea utilizing the local microbiome.
- Solar power: Retrofitting cooperative processing and administration buildings to clean solar energy.
- Erosion control: Planting ground cover for improved soil health and erosion control.
- Education: Educational programs for rural farming communities focused on instilling a culture of protection and conservation of the incredibly biodiverse rainforest buffer zone they inhabit and in which the coffee is grown.

Since its inception in 2019, Café Mam's Climate Change Mitigation Fund has granted \$232,000 and counting, as we intend to continue the fund for all our coffee purchases going forward. Time and again our farmer partners have taught us that those with the closest relationship to the land have the most effective and remarkable solutions. We hope to continue to encourage the implementation of practical solutions for farming communities in Chiapas in a rapidly changing climate. None of these worthy projects would be funded without our customers. From the farmers and from us, thank you for making this possible!

To find out more about Café Mam's work with small producer organizations in Chiapas and Small Producer Certified (SPP) visit: https://cafemam.com/pages/about-spp

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### We are advocates for a wellness revolution.

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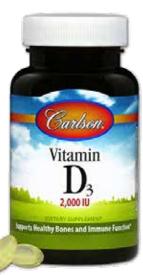
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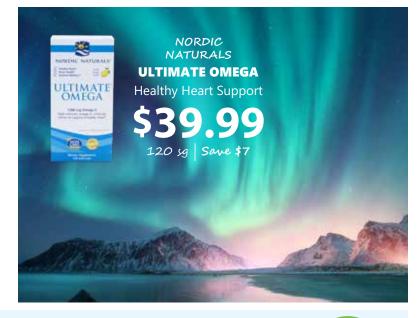
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