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**EASY
BRUNCH
RECIPES**

FOOD



"We're obsessed with falafel waffles for brunch," says Selden. "They have tons of flavor and lots of color. Your guests will thank you!"

Robin Selden
MARCIA
SELDEN
CATERING

Stamford, CT, marciaselden.com

FOR THE TAHINI SAUCE:

- 2 tablespoons tahini paste
- 1 tablespoons homemade or store-bought hummus
- 4 tablespoons lemon juice
- 1 clove garlic, minced
- ¼ cup water

Falafel Waffle with Israeli Salad

SERVES 4

1 16-ounce box of Falafel Mix
(Selden likes Casbah Falafel Mix)

- 8 pita chips
- 2 cups lettuce, shredded

FOR THE ISRAELI SALAD:

- 6 cucumbers, diced
- 4 plum tomatoes, seeded and diced
- 5 green onions, sliced
- 1 red bell pepper, seeded and diced
- ½ cup garlic, chopped
- 1 cup fresh parsley, chopped
- ½ cup fresh mint leaves, minced
- ½ cup extra virgin olive oil
- 2 tablespoons fresh lemon juice
- Salt and pepper, to taste

1. For the tahini sauce, combine everything in a blender until smooth and slowly pour in water until you have a consistency that is thin enough to drizzle on a plate, (but not too thin).
2. To make the Israeli salad, toss the cucumbers, tomatoes, onions, bell pepper, garlic, parsley and mint together in a bowl. Drizzle on olive oil and lemon juice and toss to coat. Season with salt and pepper.
3. Make the falafel mixture according to package instructions. Fill a hot waffle maker and cook until it is crispy enough to be taken out of the waffle iron, about 4 minutes. Put aside to cool. Cut each waffle into 4 pieces.
4. Put two pieces of waffle on each plate, along with a scoop of Israeli salad and lettuce. Drizzle tahini sauce all over and serve with two pita chips.

Carl Carrion
CASK
REPUBLIC

Stamford, South Norwalk,
New Haven, CT, caskrepublic.com

Vanilla Bourbon French Toast

SERVES 2

- 4 slices brioche bread
- 12 whole eggs
- ½ cup confectioner sugar
- ½ teaspoon ground cinnamon
- 1 cup Kahlua
- 2 cup whole milk
- 1 tablespoon vanilla extract
- 4 tablespoon bourbon

1. To make the batter, combine all ingredients except the bread in a bowl and whisk.
2. Take four slices of brioche bread and dip both sides in the batter. Add to a hot pan with 1 teaspoon of butter. Grill on both sides for a few minutes and serve. Top with fresh cream and maple syrup.

"Whenever I make French toast, I always want to use a buttery bread; season the batter and don't rush the process," says Carrion. "What takes this dish from ordinary to extraordinary is the addition of Kahlua and bourbon in the batter. It's the perfect meal for those who love rich and decadent dishes."



WAFFLE: ROBIN SELDEN