

# FARMLOG

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## WEEK 11

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SCALLIONS

### CONTACT INFORMATION

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## JULY 4TH SCHEDULE CHANGES

Summer vacation season is in full swing, and the veggies keep coming regardless of the holiday schedule. To minimize confusion next week, we are planning to move all of our Tuesday, July 4th deliveries to Thursday, July 6th. For most everyone, the only thing changing will be the day you get your share. For Berea Farmers Market customers, we will be in touch with more details about your pickup schedule.

### Martha Stewart's Kale Souffle

Unsalted butter, room temperature, for dish, 1/4 cup finely grated Parmesan, for dish, 1 large bunch kale (1 pound), stemmed and washed, water still clinging to leaves, Coarse salt and freshly ground black pepper, 1 cup plus 1 tablespoon all-purpose flour, 1/4 teaspoon cayenne pepper, 1/4 teaspoon freshly grated nutmeg, 3 1/3 cups half-and-half, 6 large egg yolks, room temperature, plus 11 large egg whites, room temperature, 14 ounces mixed semifirm Alpine cheeses, cut into 1/4-inch cubes (Martha used 5 1/2 ounces Emmental, 3 1/2 ounces Comte, 2 ounces Scharfe Maxx, 1 1/2 ounces Appenzeller, and 1 1/2 ounces Gruyere), 1/4 cup egg-white powder

### DIRECTIONS

1. Preheat oven to 400 degrees with rack in lower third. Butter an 8 1/4-by-3 1/2-inch (11 cups to the rim) souffle dish; coat with Parmesan. Using a long piece of parchment, form a collar around souffle dish that extends 3 inches above top of dish; tie kitchen twine around collar to secure. Place on a rimmed baking sheet.

2. Heat a large pot over medium. Add kale; season with salt and black pepper and toss to combine. Cover and steam, tossing occasionally, until kale is wilted, 6 to 8 minutes. Drain in a fine-mesh sieve set over a medium bowl. When cool enough to handle, squeeze out excess moisture. Coarsely chop kale (you should have 1 cup); set aside.

3. In a medium saucepan, whisk together flour, 1 tablespoon salt, 1 teaspoon black pepper, cayenne, and nutmeg. Gradually whisk in half-and-half, then heat over medium-high, whisking constantly, until thick and smooth, about 5 minutes. Transfer to a large bowl and cover with plastic wrap, pressing it directly onto surface of mixture. Let cool completely, then stir in yolks, cubed cheese, and kale.

4. Whisk together egg whites and egg-white powder on medium-high speed until stiff but not dry peaks form, 5 to 6 minutes. Spoon one-quarter of whites mixture into base, then whisk thoroughly until smooth. Gently fold in remaining whites mixture. Transfer to prepared dish.

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5. Bake 30 minutes. Reduce heat to 375 degrees; continue to bake until soufflé is risen, set, and dark golden brown, 50 to 60 minutes more. Remove collar and serve immediately.

(retrieved from [marthastewart.com](http://marthastewart.com), 6.23.17)

### *Zucchini Chocolate Bread*

Moist, dense, and super chocolate-y, no one will ever guess there's zucchini in this bread. What a great way to use up some of your excess harvest!

2 large eggs, 1/3 cup honey, 1/2 cup vegetable oil, 1/2 cup brown sugar, 1 teaspoon vanilla extract, 1 teaspoon salt, 1/2 teaspoon baking soda, 1/2 teaspoon baking powder, 1/2 teaspoon espresso powder, optional, 1/3 cup all-purpose baking cocoa or Dutch-process cocoa, 1 2/3 cups all-purpose flour, 2 cups shredded, unpeeled zucchini, gently pressed, 1 cup chocolate chips

#### **Directions**

1. Preheat the oven to 350°F; lightly grease an 8 1/2" x 4 1/2" loaf pan.
2. In a large mixing bowl, beat the eggs, honey, oil, sugar, and vanilla until smooth.
3. Add the salt, baking soda, baking powder, espresso powder, cocoa, and flour, mixing until well combined.
4. Stir in the zucchini and chocolate chips.
5. Pour the batter into the prepared pan.
6. Bake the bread for 65 to 75 minutes, until the loaf tests done (a toothpick or cake tester inserted into the center will come out clean, save for perhaps a light smear of chocolate from the melted chips).
7. Remove the bread from the oven, and let it cool for 10 to 15 minutes before turning it out of the pan onto a rack.
8. Cool completely before slicing; store well-wrapped, at room temperature.
9. Yield: one 8 1/2" x 4 1/2" loaf.

(shared by Laurie White, member of our farm crew and great cook, recipe is from King Arthur Flour website, retrieved 6.23.17)