

**Here are some recipes from our award-winning kitchen to yours.**

**English Scones-Opus Restaurant Pittsburgh**  
*pastry chef Robin Young*

1 3/4 cups of sifted flour  
2 1/4 tspn. double acting baking powder  
1 tablespoon sugar  
1/2 teaspoon of salt  
1/4 cup butter  
2 eggs  
1/3 cup cream

Rub the butter into the dry ingredients to a coarse texture. Make a well. Mix the eggs and the cream and pour into the well. Briefly mix the liquid with the dry ingredients without over mixing. Turn the mix out on to a floured table top and pat into a 3/4 inch thick shape. Cut out scones, brush with egg wash and bake at 450 degrees for 15 minutes or until done.

Add orange zest and 1 cup dried cranberries or try blueberries and 1/2 crushed walnuts.

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**Moroccan Spiced Olives**

1 Teaspoon cumin seeds  
1 Teaspoon fennel seeds  
1 Teaspoon coriander seeds  
¼ Teaspoon cardamom-ground  
1 Pinch crushed red pepper flakes  
1 Pinch nutmeg –ground  
1 Pinch cinnamon  
1 Tablespoon olive oil  
¾ Cup green olives –brought to room temperature  
¾ Cup Calamata olives-pitted- brought to room temperature

1 Tablespoon lemon juice

1 Tablespoon orange juice

3 cloves garlic –minced

Heat first 8 ingredients in a small skillet over medium heat until fragrant, about two minutes. Remove from heat, add olives and then toss to coat. Stir in remaining ingredients. Refrigerate in an airtight container for at least up to four to eight hours. The longer the olives marinate, the better they taste. Drain and serve at room temperature.

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### **Olive Tapanade**

#### **1 Cup Spanish olives with pimento**

1 Cup Calamata olives-pitted

1 Tablespoon lemon juice

1 Teaspoon olive oil

Mince both kinds of olives in a medium sized mixing bowl. Add the olive oil and mix well. Add the lemon juice and mix well. Serve with toasted pita or crackers.

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### **Mediterranean Baked Halibut**

2 Pounds Halibut fillet

2 Tablespoons butter or margarine

1 Tablespoon cumin

1 Tablespoon coriander

½ Teaspoon cinnamon

1 clove garlic- chopped

½ teaspoon salt and pepper

1 large onion- sliced

Cilantro to garnish

Lemon juice to garnish

Soften butter/margarine and combine with spices. Spread on the sides of the fillets. Place fish in a baking dish and cover with the sliced onions. Bake at 400 degrees for 30-40 minutes, covered until the last 10 minutes of baking time.