

VIRTUAL DATE NIGHT

DALLAS MUSEUM OF ART



In the Kitchen with Miriam

We asked Miriam Jimenez, chef and co-owner of Miriam Cocina Latina, to create two dishes—one savory and one sweet—inspired by an object in the DMA's collection. Use the recipes below to whip up your own delectable date night.

Miriam Cocina Latina fuses Mexican cuisine with the cuisine of Miriam's home country, the Dominican Republic. She found inspiration in the colors and realism of Emilie Preyer's painting *Still-Life with Fruit*.

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Round Steak with Herbs

Ingredients

- 2 pounds round steak
- 2 cups white wine (whatever you prefer)
- 2 cups olive oil
- 1 cup soy sauce (I prefer the one with low sodium—if you choose this one use 2 cups)
- Herbs (I used all the herbs in my refrigerator at home)
 - Thyme
 - Rosemary
 - Chives
 - Lemongrass
 - Parsley

Preparation

Place round steak and other ingredients in a plastic bag and leave in refrigerator to marinate. For best results, marinate the round steak for 2 days prior to cooking.

Pre-heat the oven to 350°. Place the meat and marinade in a dutch oven or other deep baking dish and cook 2 hours until tender.

Let it cool before cutting into portions. Dip each portion into the leftover sauce in your pot. Serve with cilantro lime rice.

Pro tip: Use your leftover sauce to make a gravy!

Coconut and Pineapple Crème Brûlée

Ingredients

- 1 ½ cups heavy cream
- 1 ¼ cups half and half
- 1 ¼ cups coconut milk
- 3 ounces fresh pineapple juice
- 1 cup egg yolks
- 1 cup of white sugar
- 1 ½ tablespoons vanilla
- 1 ounce Malibu coconut liqueur
- 3 drops coconut extract

Preparation

Combine the heavy cream, half and half, and coconut milk in a pot over medium heat until simmering, whisking occasionally. In another bowl, combine the pineapple juice, egg yolks, sugar, vanilla, Malibu coconut liqueur, and coconut extract.

Let the milk and cream mixture cool for 5 minutes and then add it little by little to the sugar mixture. Adding it too quickly will cook the egg yolks. Portion the mixture into ramekins. Place the ramekins in a deep baking pan and fill with water. Bake for 50 minutes at 350°. Top with sugar and place under the broiler until the sugar has browned. Turn them often so the sugar browns evenly. Finish with sliced fruit.