

#195 · FEBRUARY 14, 2025

BLUE MOON BEETS

Official Newsletter for Produce Box lovers!



EDIBLE FLOWER TOPPED SHORTBREAD COOKIES

DIRECTIONS

- Put the sugar and soft butter into the bowl of a food processor and pulse to combine completely.
- Add the flour and extract, and pulse about 10 times, then run the machine briefly, just until the dough comes together into a lump or lumps.
- Turn the dough out onto a floured surface and bring together into a smooth flat disk. Wrap in plastic and refrigerate until firm enough to roll, about 2 hours.
- While the dough is chilling, remove the stems from the flowers, and place them on a large sheet of waxed paper, or parchment paper. Place another sheet on top, and then weigh it down with a baking tray or other large flat surface, topped with several heavy books. Let the pansies press for at least 30 minutes, or overnight if you like.
- Meanwhile, preheat the oven to 325F
- Roll out the dough to a 1/8 to 1/4 inch thickness and cut out with a cookie cutter. I used both a 2 inch and a 2 1/2 inch cutter.
- Bake the cookies in batches, 1 tray at a time. Bake the smaller cookies for 7-8 minutes, and the larger ones for 9-11 minutes, depending on thickness. Your cookies will not brown, they will be pale and soft when done.
- Remove the tray from the oven and gently press the flat pansies onto the hot cookies, pressing slightly to adhere the flowers to the cookies. Don't press too hard, the heat of the cookies will do the job. Sprinkle lightly with granulated sugar. Let the cookies cool completely on a rack.
- Note: the cookies will be soft when they come out of the oven, but will firm up as they cool.

INGREDIENTS

- 1 cup unsalted butter (2 sticks) at room temperature
- 1/2 cup granulated sugar
- 2 cups all purpose flour
- 1 Tbsp pure vanilla extract or vanilla bean paste
- assorted fresh pansies you'll need about 30, give or take

<https://theviewfromgreatisland.com/how-to-make-pansy-topped-shortbread-cookies-recipe/#wprm-recipe-container-83285>



Transplant Safe!



CONNECT WITH US
FOLLOW US FOR UPCOMING DISCOUNTS AND SPECIAL
NEWS ABOUT OUR FARM. [HTTPS://BLUEMOONACRES.COM](https://bluemoonacres.com)

SHOP@BLUEMOONACRES.COM 
215-794-3093 
@BLUEMOONACRESFARM 
@BLUEMOONACRES 

PAGE 01



BEET AND GOAT CHEESE NAPOLEON

DIRECTIONS

TO PREPARE BEETS

- Slice cooked beets into ¼ inch slices. Use a heart cookie cutter to make the heart beets (optional).
- Place one slice of beet on a plate, spread goat cheese to the very edges of the beet. Press another slice of beet to flatten the layer. Top with another layer of goat cheese and finish with a slice of beet.
- Use a knife to clean up the edges of the goat cheese and top with meyer lemon vinaigrette, chives, and lemon zest.

TO PREPARE THE GOAT CHEESE

- Whisk together meyer lemon juice and honey then drizzle in the olive oil to make an emulsion.
- Add salt and pepper and taste before serving- adjusting seasoning as needed.

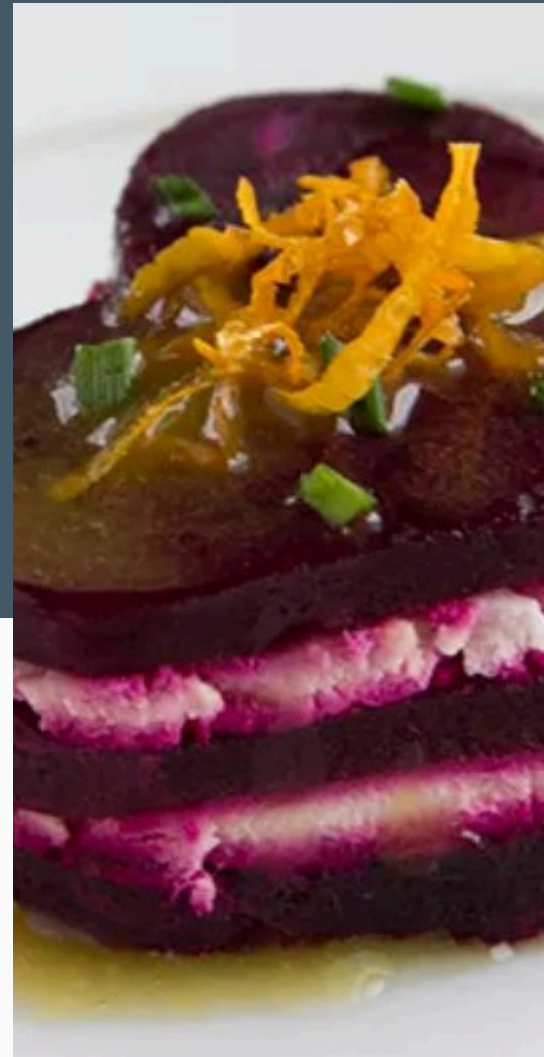
INGREDIENTS: Heart Shaped Beet and Goat Cheese Appetizer

- 2 medium sized cooked beets (I like boiled beets for this)
- 1 tablespoons fresh goat cheese
- zest of one meyer lemon
- finely chopped fresh chives (optional)

INGREDIENTS: Meyer Lemon Vinaigrette

- 2 tablespoons meyer lemon juice
- 1 tablespoon honey (slightly warmed if it is crystallized or very hard)
- 3 tablespoons extra virgin olive oil
- heavy pinch of sea salt
- pinch of black pepper

<https://www.thetomatotart.com/recipe/beet-and-goat-cheese-heart/>



In your Box This Week!

Microgreens*
Avocado
Carrots*
Garlic*
Tuscan Kale
Yellow Onions

Small

Microgreens*
Beets
Carrots*
Garlic*
Tuscan Kale
Yellow Onions
Edible Flowers*
BMA Long Grain
Brown Rice*

Medium

Microgreens*
Baby Purple Brocolette
Avocado
Beets
Carrots*
Garlic*

Green Beans
Bunched Spinach
Tuscan Kale
Yellow Onions
Edible Flowers*
BMA Long Grain
Brown Rice*

Large



Transplants are now available for pre-order in our online shop!



PCO
CERTIFIED ORGANIC

