

MARITHA STEWART

Living

The Sweet Side of Summer



HONEY-GLAZED BEEHIVE CAKE WITH MARZIPAN BEES

#BXNCKFB *****5-DIGIT 01201
#2567 0363 690# LV 00192 A MAR10
PINE CONE HILL
125 PECKS RD
PITTSFIELD MA 01201-1301
5220-0400
PL00510

What's for Dinner?

A meal for four in about an hour.

PHOTOGRAPHS BY JOHN KERNICK

MENU

STUFFED PIQUILLO PEPPERS
WITH GOAT CHEESE
BAKED TORTILLA ESPAÑOLA
SAUTÉED ASPARAGUS
WITH DIJON VINAIGRETTE
MILK-CHOCOLATE CREAMS



TAPAS MADE EASY This spread of Spanish-inspired dishes creates a lovely yet simple departure from the norm with a saffron-infused potato omelet, asparagus with sherry vinegar, and roasted piquillo peppers—sangria optional.

ONLINE: MORE WEEKNIGHT MENUS
marthastewart.com/quick-recipes

PREPARATION
SCHEDULE

1. Make chocolate creams, and transfer to freezer.
2. Fill piquillo peppers, and refrigerate.
3. Start tortilla española. Transfer chocolate creams to refrigerator.
4. Sauté asparagus. Finish tortilla in the oven.



COOL AND SWEET Falling somewhere between airy mousse and fudgy pudding, this chilled chocolate dessert gets its creamy texture from a quick whirl in a blender. It takes only a few minutes on the stove—sweet relief on hot days.