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Summer 2020 Cookbook

# Caprese Wisely

3 to 4 medium ripe tomatoes sliced 1/4-inch thick  
1 pound fresh mozzarella sliced 1/4-inch-thick  
1/2 cup packed fresh basil leaves  
Flaky sea salt  
Freshly ground black pepper  
2 tablespoons extra-virgin olive oil  
2 cups balsamic vinegar

Pour the vinegar into a small saucepan and bring to a boil over medium-high heat. Reduce the heat to medium and simmer, stirring occasionally, until the vinegar thickens, coats the back of a spoon, and is reduced to about 1/2 cup, 20 to 25 minutes. Set aside to cool for 10 minutes – the glaze will thicken slightly as it cools.

Place the tomatoes and mozzarella on a platter. Arrange tomatoes and mozzarella on a platter in an alternating pattern.

Top with the basil leaves. Scatter the basil leaves over the tomatoes and mozzarella.

Season with flaky salt and black pepper. Sprinkle with a generous pinch of flaky salt and several grinds of black pepper, to taste.

Drizzle with the olive oil and balsamic glaze. Drizzle the olive oil and balsamic glaze over the tomatoes, mozzarella, and basil. Serve immediately.



 **Click Wisely**

I know this salad seems too good to be true, but don't worry. It's legit. If you get an email that seems too good to be true, it could be a scam. Forward it to [phishing@harvard.edu](mailto:phishing@harvard.edu).

# Blueberry Upgrade

1 vanilla bean  
1/2 cup milk  
3 egg yolks  
5 tablespoons granulated sugar  
2 1/2 cups Wild Blueberries + extra for garnish  
1 cup mascarpone  
1 ounce bittersweet chocolate, finely chopped  
2 teaspoons chopped shelled pistachios  
fresh mint leaves

Cut vanilla bean in half lengthwise and scrape out seeds. Place milk in small saucepan and add vanilla seeds. Heat milk over medium heat until steaming.

In bowl, whisk egg yolks and sugar until creamy. Pour milk gradually into egg mixture, whisking constantly until thickened. Let cool. Meanwhile, puree 1 cup of the Wild Blueberries in a blender; set aside. Using electric mixer, slowly beat mascarpone until creamy and smooth. Slowly beat in egg mixture until combined and lightened. Fold in Wild Blueberry puree, remaining Wild Blueberries and chocolate.

Pour into small loaf pan lined with plastic wrap and freeze for about 4 hours or until firm. Turn loaf out onto serving platter and remove plastic wrap. Cut into 1-inch slices and garnish with pistachios, Wild Blueberries and mint.



## Apply Updates

Don't you wish dessert arrived automatically? Security updates do if you enable automatic updates. That's pretty sweet, too.

# F@ncy\_Guacam013

3 Haas avocados, halved, seeded and peeled  
1 lime, juiced  
1/2 teaspoon kosher salt  
1/2 teaspoon ground cumin  
1/2 teaspoon cayenne  
1/2 medium onion, diced  
1/2 jalapeno pepper, seeded and minced  
2 Roma tomatoes, seeded and diced  
1 tablespoon chopped cilantro  
1 clove garlic, minced



In a large bowl place the scooped avocado pulp and lime juice, toss to coat.

Using a potato masher add the salt, cumin, and cayenne and mash.

Fold in the onions, tomatoes, cilantro, and garlic.

Let sit at room temperature for 1 hour and then serve.



## Use Strong Passwords

Looking for something to do while you wait for your dip? Why not dip into the world of password managers? In less than an hour, you can get going with LastPass, a tool that creates, stores and retrieves passwords for you. Get started by visiting [security.harvard.edu/lastpass](https://security.harvard.edu/lastpass).

# Hackaroni & Cheese

Preheat oven to 325 degrees F and grease a 3 qt baking dish (9x13"). Set aside.

Bring a large pot of salted water to a boil. When boiling, add dried pasta and cook 1 minute less than the package directs. Drain and drizzle with a little bit of olive oil to keep from sticking.

Mix cheeses and divide into three piles.

3 cups for the sauce

1 1/2 cups for the inner layer

1 1/2 cups for the topping.

Melt butter in a large saucepan over MED heat.

Sprinkle in flour and whisk for one minute until it looks like wet sand. Slowly pour in the milk/half and half, while whisking until smooth and thick like chowder.

Remove from heat and stir in spices and the 3 cups of cheese a bit at a time until completely melted and smooth.

In a large mixing bowl, combine and mix drained pasta with cheese sauce.

Pour half of the pasta mixture into the prepared baking dish. Layer 1.5 cups of cheese, then layer the remaining pasta mixture. Cover with the remaining 1.5 cups of cheese.

Bake for 15 minutes, until cheese is bubbly and lightly golden



**1 lb. elbow pasta**  
**1/2 cup unsalted butter**  
**1/2 cup all purpose flour**  
**1 1/2 cups whole milk**  
**2 1/2 cups half and half**  
**4 cups grated cheddar cheese**  
**2 cups grated Gruyere cheese**  
**1/2 Tbsp. salt**  
**1/2 tsp. black pepper**  
**1/4 tsp. paprika**



## Know Your Data

Just like people need the proper pan to bake the perfect pasta, you need to pick the right place to protect your private data. Find the guide at [security.harvard.edu/collaboration-tools-matrix](https://security.harvard.edu/collaboration-tools-matrix).

**Crust:**

1/2 cup confectioners' sugar  
1 1/2 cups pastry flour  
1 1/2 sticks unsalted butter, softened and sliced

**Filling:**

1 (8-ounce) package cream cheese, softened  
1/2 cup granulated sugar  
1 teaspoon vanilla extract

**Topping:**

Fresh strawberries, kiwi slices, blueberries, mangoes

**Glaze:**

1 (6-ounce) can frozen limeade concentrate, thawed  
1 tablespoon cornstarch  
1 tablespoon fresh lime juice  
1/4 cup granulated sugar

Preheat the oven to 350 degrees F.

**For the crust:**

In a food processor, combine the confectioners' sugar, flour, and butter, and process until the mixture forms a ball. With your fingers, press the dough into a 12-inch tart pan with a removable bottom, taking care to push the crust into the indentations in the sides. Pat until the crust is even. Bake for 10 to 12 minutes, until very lightly browned. Set aside to cool.

**For the filling and topping:**

Beat the cream cheese, sugar, and vanilla together until smooth. Spread over the cooled crust. Top with fruit in whatever creative pattern suits you.

**For the glaze:**

Combine the limeade, cornstarch, lime juice, and sugar in a small saucepan and cook over medium heat until clear and thick, about 2 minutes. Let cool. With a pastry brush, glaze the entire tart. You will not use all of the glaze.

Keep the tart in the refrigerator. Remove about 15 minutes before serving.





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