


Design

SHOWCASE

Traditional Tiles for Contemporary Styles





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We're going back to the basics.

Welcome AdexUSA's new Riviera line; bringing a more retro look to modern day design.

Straight from Castellon, Spain, their Riviera collection offers simple shapes and sizes in familiar hues

more vibrant than ever. Family founded in 1897, this four-generation family owned company has kept the original factory and signage up as a proud reminder of where their tile making journey began.



In the 1950's, Adex worked with Spanish artist Salvador Dali to create exclusive artisan tile. The hand painted tiles showcased Dali's brilliant style and color seen within his artwork. His set of six 8" x 8" tiles sold for only \$10, knowing they would one day become fabulous heirlooms.





Classic Pumpkin Pie



What You Need:

For the Crust:

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*1 cup all-purpose flour
1 teaspoon sugar*

- 1/4 teaspoon salt
- 3 tablespoons canola oil
- 1 tablespoon butter, melted
- 2 to 3 tablespoons cold water

For the Filling:

- 1 large egg
- 1 large egg white
- 1/2 cup packed brown sugar
- 1/4 cup sugar
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon each ground allspice, nutmeg, and cloves
- 1 can (15 ounces) solid packed pumpkin
- 1 cup fat-free evaporated milk
- Whipped cream, optional

Directions:

1. In a small bowl, combine the flour, sugar and salt. Using a fork, stir in oil and butter until dough is crumbly. Gradually add enough water until dough holds together. Roll out between sheets of plastic wrap into an 11-in. circle. Freeze for 10 minutes.
2. Remove top sheet of plastic wrap; invert pastry into a 9-in. pie plate. Remove remaining plastic wrap. Trim and flute edges. Chill.
3. Roll pastry scraps to 1/8-in. thickness. Cut with a 1-in. leaf-shaped cookie cutter. Place on an ungreased baking sheet. Bake at 375° for 6-8 minutes or until edges are very lightly browned. Cool on a wire rack.
4. In a large bowl, beat the egg, egg white, sugars, salt and spices until smooth. Beat in pumpkin. Gradually beat in milk. Pour into pastry shell. Bake at 375° for 45-50 minutes or until a knife inserted in the center comes out clean. Cool on a wire rack. Garnish with leaf cutouts. If desired, top with whipped cream. Refrigerate leftovers.





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