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Breads & Dough

Lemon Poppy Bread

Makes: 10 slices

Ingredients

- 3 Cups all purpose flour
- 1 ½ Teaspoons salt
- 1 ½ Teaspoons baking powder
- ¼ Cup poppy seeds
- 2 Cups white sugar
- 1 Cup vegetable oil
- 3 Large eggs
- 1 Cup milk
- 1 ½ Teaspoons vanilla extract
- ½ Cup lemon juice
- ¼ Cup orange juice
- ¾ Cup white sugar

Preparation

1. Preheat oven to 350.
2. Mix the flour, salt baking powder, poppy seeds and sugar together.
3. Mix in the oil, eggs, milk, vanilla, and lemon juice.
4. Place batter in two greased bread pans.
5. Bake 1 hour or until a toothpick comes out clean.
6. Remove from oven and allow to cool for 10 minutes before removing from the pan.
7. Mix the remaining sugar and orange juice.
8. Microwave for 1 minute to ensure sugar dissolves.
9. Drizzle over the bread.

Pâte à Choux

Ingredients

- ½ Stick unsalted butter (4 tablespoons), cut into small pieces
- ½ Cup water
- ¼ Teaspoon fine salt
- ¼ Teaspoon granulated sugar
- ¾ Cup unbleached all-purpose flour
- 3 Large eggs

Preparation

1. Combine the butter, water, salt, and sugar in a 1 ½-quart sauce pan over medium-high heat and bring to a boil.
2. Immediately remove from the heat and add all the flour at once. Using a wooden spoon, stir briskly until all the flour is incorporated, about 1 minute. The mixture should form a mass.
3. Place the pan back over medium heat. Cook, stirring constantly, until a thin crust forms on the bottom of the pan, about 1 minute.
4. Scrape the mixture into the bowl of an electric stand mixer fitted with the paddle attachment. Let it cool for 1 minute.
5. On medium speed, add the eggs, one at a time, mixing well after each addition. Allow each egg to incorporate fully before adding the next. The mixture will separate into clumps and look wet when each egg is added, but will return to paste-like consistency as the egg incorporates. The dough should be glossy and smooth and have a slightly sticky, paste-like texture.

Tip: Use this to make éclairs, gougères, or any other dish requiring a hollow shell of dough.

Quick Puff Pastry

Ingredients

- 2 Cups unbleached all-purpose flour, very cold, plus extra for rolling dough
- 1 Teaspoon fine salt
- 2 ½ Sticks unsalted butter (20 tablespoons), very cold, cut into ¼-inch cubes, divided
- 6 Tablespoons ice water

Preparation

1. Combine the flour and salt in the chilled bowl of a food processor. Pulse just to combine.
2. Remove the top of the processor and scatter 4 tablespoons of butter over the flour mixture. Pulse until butter is absorbed, about 12 to 14 pulses, holding each pulse for one second.
3. Add the remaining butter. Being very careful to avoid the blade of the processor, use a fork to toss the cubes to coat them lightly with flour.
4. Replace the top of the processor and pulse once or twice, just to distribute the butter evenly throughout the flour.
5. Add the ice water and pulse 3 or 4 times, just until the dough starts to come together. The mixture should just begin to form a rough ball. Do not over-process. If the mixture seems too dry, add one teaspoon of water at a time and pulse again.
6. Turn the dough out onto a lightly floured work surface.
7. Pat the dough into a rough rectangle. Cut two pieces of plastic wrap, each 12 x 18 inches. Lightly flour one of the pieces and place the rectangle of dough on it. Lightly flour the top of the dough and cover it with the second piece of plastic wrap.
8. Press the dough with a rolling pin to flatten it. Then roll into a 12 x 18-inch rectangle.
9. Peel off the top piece of plastic wrap. Turn the dough over onto the lightly-floured work surface, and peel off the second sheet of plastic. Position the dough with the long side facing you. Fold the bottom third of the dough up, and the top third of the dough down (like folding a letter), forming a 4 x 18-inch rectangle. Starting at one of the short sides, roll the dough up (like a jellyroll), then press into a square. Wrap in plastic wrap and refrigerate until firm, about 1 hour.

Tip: Make it ahead. Dough may be kept, tightly wrapped in the refrigerator, for up to 5 days (or in the freezer for up to 2 months).

Basic Pasta Dough

Makes: 1 Pound

Ingredients

- 3 Large eggs, beaten
- 1 Tablespoon extra-virgin olive oil
- 2 Cups unbleached all-purpose flour, plus extra for rolling dough
- ½ Teaspoon fine salt

Preparation

1. In the work bowl of a food processor, pulse the eggs and oil to combine. In a small bowl, stir together the flour and salt. With the machine running, add the flour mixture through the fed tube. Process until the mixture holds together or forms a ball. Note: If the dough is too dry, add a few drops of warm water and process briefly. If the dough is too sticky, remove it from the processor and knead it with just enough flour to make it smooth and elastic.
2. Remove the dough from the work bowl and cover with plastic wrap. Let it rest for 20 to 30 minutes at room temperature.
3. Cut the pasta dough into fourths. Wrap three of the pieces in plastic wrap, then set aside until needed. Flatten the remaining piece into a rectangle, approximately the same width as the pasta machine rollers. Adjust the pasta machine rollers to their widest setting.
4. Roll the rectangle of pasta through the rollers one time. Then fold the rectangle into thirds and feed it through the rollers 6 to 8 more times, folding the dough into thirds each time. Dust lightly with flour **if necessary** to keep it from sticking, but be aware to adding more flour can lead to dry pasta that easily tears. Tighten the rollers of the pasta machine one notch and feed the dough through the rollers without folding. Continue to feed the dough through the rollers without folding, tightening the rollers one notch each time, until the pasta is the desired thickness. Repeat the rolling process with the remaining three pieces of dough. Allow the pasta sheets to dry for 5 minutes before cutting, shaping or filling.

Optional

- Make herbed pasta dough: In step 1, add 3 tablespoons of finely minced fresh herbs to the flour. You may need to add 1 to 2 additional tablespoons of flour to compensate for the moisture content of the herbs.

Tip: To cut the pasta using the pasta machine: place the desired cutting attachment on the pasta machine. Feed one end of the pasta sheet through the blades, while holding the other end straight up from the machine. Catch the strips from underneath the machine before the sheet goes completely through the cutting attachment. Place the cut strips on a flour-dusted baking sheet or a clean kitchen towel, or hang them on a pasta rack. Let them dry for 5 to 10 minutes before cooking. To cut the pasta by hand: dust the pasta sheet lightly with flour, then roll into a loose cylinder. Using a sharp chef's knife, cut the cylinder crosswise into the desired width. Unroll the noodles and place them on a flour-dusted baking sheet or a clean kitchen towel, or hang them on a pasta rack. Let them dry for 5 to 10 minutes before cooking.

SALADS

Goat Cheese and Tomato Salad in Balsamic Vinaigrette

Serves: 6

Ingredients

- 3 Large tomatoes
- 2 Ounces soft fresh goat cheese
- Arugula or lettuce of choice
- Balsamic vinaigrette

Preparation

1. Cut the tomatoes into thick slices, about 1 ½ inches thick.
2. Top with goat cheese.
3. Plate the tomato on top of a small bed of arugula.
4. Drizzle balsamic vinaigrette over the salad.

Optional

- Sprinkle toasted pine nuts over the salad.
- Cut a fresh strawberry into thin slices and place on the arugula bed.
- Substitute thinly sliced fresh basil for the arugula.

Thai Cucumber Salad

Serves: 6

Ingredients

- ½ Cup distilled white vinegar
- ¼ Cup granulated sugar
- 1 Medium cucumber, peeled
- 1 Medium shallot, peeled and very thinly sliced
- 1 Small jalapeño, seeded and very thinly sliced
- 1 Tablespoon crushed roasted peanuts for garnish
- Salt to taste

Preparation

1. Combine the vinegar and sugar in a small sauce pan over medium-high heat.
2. Simmer until the sugar completely dissolves and the mixture has reduced by a third, about 5 minutes.
3. Transfer to a clean bowl and set aside to cool.
4. Half the cucumber lengthwise then slice into 1/8-inch thick half-rounds.
5. Add the cucumbers, shallots, and jalapeños to the cooled syrup and mix thoroughly.
6. Taste and adjust the seasoning as needed with salt.
7. Sprinkle crushed peanuts over the cucumber salad and serve immediately.

Sliced Tomato with Pan Seared Goat Cheese and Herbs

Serves: 4

Ingredients

- ½ Cup dried bread crumbs
- ½ Teaspoon water
- 1 Egg
- 8 Ounces stiff goat cheese, cut into 4 rounds
- 2 Large tomatoes, cut into 4 thick slices
- 2 Tablespoons extra-virgin olive oil, plus extra for salad
- 2 Cups lightly packed fresh basil or other leafy herb
- Red wine vinegar
- Salt and freshly ground pepper

Preparation

1. In a small, shallow bowl, mix the breadcrumbs, salt, and pepper.
2. Add the water and work until moistened.
3. In another small, shallow bowl, beat the egg.
4. Dip one flat surface of each goat cheese round in the egg and then in the breadcrumbs, patting the crumbs in place. Repeat for the other flat side. Refrigerate the coated cheese rounds for 20 minutes.
5. Plate the tomato slice.
6. Heat a large nonstick skillet over medium high heat. Add the 2 tablespoons of olive oil. When the oil is almost smoking, add the cheese rounds and sear until browned, about 45 seconds. Repeat for the other side.
7. Place the seared cheese round on top of the tomato slice.
8. In a bowl, toss the herbs with a splash of red wine vinegar, a light drizzle of olive oil, salt, and pepper to taste.
9. Place the herb salad on top of the seared cheese.

SAVORY SAUCES

Roasted Red Pepper Sauce

Ingredients

- 2 Red bell peppers
- 3 Cloves roasted garlic
- 2 Tablespoons balsamic vinegar
- ¼ Teaspoon kosher salt
- ¼ Cup extra-virgin olive oil
- 1 Tablespoon chopped fresh basil
- Freshly ground pepper to taste

Preparation

1. Roast the red peppers either by placing in the flame of a gas-powered stove or under the broiler. Roast until the skin is fully charred.
2. Place both peppers in a bowl and cover with plastic wrap for 20 minutes.
3. Remove the charred skin from the peppers and discard. Discard the stem and seeds as well.
4. Puree the roasted red peppers and roasted garlic together.
5. Add the vinegar, salt, and pepper. Pulse to blend.
6. With the motor running, add the olive oil slowly. Process until the sauce is smooth and thoroughly combined.
7. Transfer the sauce to a small bowl and add the basil. Stir to combine. Taste and adjust seasoning if necessary.

Tip: Serve with pasta or atop chicken or fish.

Lemon Sauce

Ingredients

- 1 Clove garlic, finely minced
- 2 Teaspoons finely minced lemon zest (about 1 lemon)
- 2 Lemons, juiced
- 1 Teaspoon Dijon mustard
- ½ Cup extra-virgin olive oil
- 2 Teaspoons thinly sliced chives
- Salt and freshly ground pepper to taste

Preparation

1. Combine the garlic, lemon, juice, lemon zest, and mustard in a blender.
2. With the motor running, add the olive oil slowly until thickened.
3. Add the chives and season to taste.

Tip: Serve drizzled over the rice and black bean salad (Pg. 22), or atop chicken or fish.

Béarnaise Sauce

Ingredients

- 2 Tablespoons dry vermouth
- 2 Tablespoons tarragon vinegar
- ¼ Cup finely minced shallots
- ¼ Teaspoon freshly ground black pepper, plus additional as needed
- 1 Tablespoon minced fresh tarragon, divided
- 3 Large egg yolks
- 1 Tablespoon water
- 1 ½ Tablespoons freshly squeezed lemon juice (about 1 lemon)
- 2 Sticks unsalted butter, clarified (see *Tip*, Pg 16)
- Salt and freshly ground pepper to taste

Preparation

1. Combine the vermouth, tarragon vinegar, shallots, black pepper, and 1 teaspoon of the fresh tarragon in a small sauce pan.
2. Place over medium-low heat and simmer until the liquid is reduced by half.
3. Remove from heat and set aside until needed.
4. Bring a small sauce pan half-full with water to a simmer over medium heat.
5. Whisk the egg yolks, water, and lemon juice together in a metal mixing bowl. Place the mixing bowl over the simmer water and cook, whisking constantly, until the eggs have increased in volume and thickened to a smooth sauce stage. Remove from heat.
6. Whisk in the warm clarified butter, adding it in a slow steady stream. When all is incorporated, add the shallot mixture and whisk to combine.
7. Season to taste with salt and pepper.
8. Hold in a warm water bath until needed.
9. Just before service, stir in the remaining minced fresh tarragon.

Tip: Serve over meats, fish, or green beans.

PESTOS & SPREADS

Simple Basil Pesto

Ingredients

- 1 Clove garlic, peeled
- ¼ Cup pine nuts, toasted
- 2 Ounces Parmigiano-Reggiano (about a ½ cup), finely grated
- 2 Cups (packed) fresh basil
- ½ Cup good quality Italian extra-virgin olive oil
- Salt and pepper to taste

Preparation

1. Combine all ingredients in a food processor and turn to a paste. Add enough oil to make the pesto smooth.

Tip: Serve with fresh pasta. Just before the pasta is done (al dente), place the pesto in a sauce pan and heat. Once the pasta is ready, toss it with the hot pesto.

Gorgonzola Cheese Spread

Serves: 4

Ingredients

- 4 Ounces Gorgonzola cheese, crumbled (about 1 cup)
- 3 Tablespoons cream cheese, brought to room temperature
- 2 Tablespoons heavy cream, or more as needed to thin
- ¾ Teaspoon freshly ground black pepper, or to taste

Preparation

1. In an electric stand mixer fitted with the paddle attachment, beat all ingredients.

Lime Butter

Ingredients

- 1 Stick unsalted butter, room temperature
- 1 Teaspoon finely minced lime zest (about 1 lime)
- 1 Tablespoon freshly squeezed lime juice (about 1 lime)
- 2 Teaspoons chopped fresh cilantro
- Salt and freshly ground pepper to taste

Preparation

- 1. Place the softened butter in a small mixing bowl.
- 2. Add the lime zest and juice and cilantro. Mix until well incorporated.
- 3. Season to taste.
- 4. Place the lime butter on a sheet of parchment paper or plastic wrap. Roll into a cylinder 1 ½ to 2 inches in diameter.
- 5. Twist the ends of the parchment paper or plastic wrap.
- 6. Place in the refrigerator until the butter is firm.

Tip: Serve with vegetables, chicken, or fish.

MARINADES

Garlic Lemon Marinade

Ingredients

- ⅓ Cup olive oil
- 2 Cloves garlic, minced
- 1 Tablespoon finely minced lemon zest (about 1 lemon)
- 3 Tablespoons fresh lemon juice (about 1 lemon)
- ½ Teaspoon crushed red pepper flakes
- Salt and pepper to taste

Preparation

1. In a medium mixing bowl, whisk together the olive oil, garlic, lemon zest, lemon juice, and crushed red pepper flakes.
2. Season to taste with salt and pepper.

Tip: Marinade cubes of chicken breast in this marinade for 1 hour. Skewer the chicken and pour remaining marinade over the chicken to coat. Grill on a hot, well-oiled grill until done.

SWEET TOPPINGS

Raspberry Coulis

Ingredients

- 1 10-ounce package frozen raspberries in syrup, thawed
- 1 Teaspoon orange flavored liqueur (Grand Marnier)
- 2 Tablespoons confectioners' sugar

Preparation

1. Place the raspberries and syrup into a blender or food processor.
2. Add the orange-flavored liqueur and sugar and puree.
3. Pass the puree through a chinois or a fine mesh strainer to remove all of the seeds.
4. Chill the sauce until ready to use.

Raspberry Sauce

Ingredients

- ½ Cup raspberries
- ⅓ Cup water
- ¼ Cup sugar
- 1 Tablespoon cornstarch

Preparation

1. Blend raspberries and water until smooth.
2. Sieve berry mixture to remove seeds.
3. In a small saucepan, combine sugar and cornstarch.
4. Stir in berries.
5. Cook and stir until thickened and bubbly.
6. Cook and stir 2 minutes more.
7. Chill or serve warm.

Traditional Chocolate Ganache

Ingredients

- 8 Ounces bittersweet chocolate
- 1 Cup cold heavy or whipping cream
- 1 Teaspoon pure vanilla extract

Preparation

1. Chop or break apart the chocolate into equal sized pieces.
2. Combine the chocolate and cream in a medium-sized saucepan and stir over medium-low heat until the chocolate melts.
3. Quickly whisk the mixture until it comes together in a smooth chocolate sauce.
4. Remove from the heat and whisk in the vanilla.
5. Pour into a glass bowl and chill in the freezer just until it thickens, about 15 minutes (do not cover).

Tip: If you find the chocolate mixture tends to dull in luster during cooling, add a very small amount of oil or cornsyrup during Step 2.

Whipped Chocolate Ganache

Ingredients

- 1/3 Cup confectioners sugar
- 3 Tablespoons unsweetened cocoa powder
- 1 Cup cold heavy or whipping cream
- 1 Teaspoon pure vanilla extract

Preparation

1. In a small bowl, toss the sugar and cocoa and set aside.
2. In a medium bowl, whip the cream on high until the cream thickens and soft peaks begin to form.
3. While the mixer is running, add the sugar-cocoa mixture.
4. Add the vanilla.
5. Continue beating just until the cream turns a light chocolate color and stiff peaks form.

SOUPS

Roasted Butternut Squash Soup with Pancetta and Fried Sage

Serves: 10 (290 calories/serving)

Ingredients

- 1 Medium butternut squash, about 3 pounds when whole, peeled, seeded, and diced into 2-inch pieces
- 3 Medium shallots, peeled
- 3 Tablespoons extra-virgin olive oil
- 4 Ounces pancetta or other finely diced ham
- 1 Medium carrot, diced
- 1 Medium stalk of celery, diced
- 4 Cloves garlic, diced
- 1 Tablespoon dry white wine
- 8 Cups chicken or vegetable stock
- ½ Cup heavy cream
- 2 Teaspoons maple syrup, plus extra for garnish
- 2 Teaspoons finely chopped fresh sage, plus 10 leaves reserved for garnish
- Salt and pepper to taste
- Canola oil for frying

Soup Preparation

1. Preheat the oven to 425. Line a baking sheet with aluminum foil.
2. Place the squash, peeled shallots and 2 tablespoons of olive oil in a medium mixing bowl. Season generously with salt and pepper, tossing evenly coat with the oil.
3. Pour the squash and shallots onto the lined baking sheet, spreading to make an even layer. Roast until the squash is tender and easily pierced with a skewer or the tip of a small knife, about 30 minutes. Remove from the oven and set aside.
4. In a small, deep sauce pan heat 1 tablespoon of olive oil over medium heat. Cook the pancetta until crisp, stirring, until the fat has rendered. Use a slotted spoon to transfer the pancetta to a paper towel-lined plate. Do not discard the oil.
5. Add the pancetta oil to a large pot. Add the shallots and cook almost until browned.
6. Add the carrots and celery. Cook, stirring occasionally, until the vegetables are soft, but not browned, about 5 to 7 minutes.
7. Add the garlic and sage. Cook, stirring frequently, until very fragrant, about 1 minute.
8. Add the wine to deglaze the bottom of the pan. Cook until the wine has evaporated.
9. Add the squash, maple syrup, and stock.
10. Bring the pot to a boil. Immediately reduce to a simmer and cook until all the vegetables are tender, about 30 minutes.
11. Add the heavy cream and stir.
12. Use a blender to puree the soup completely.¹
13. Return soup to pot and heat over low medium-low heat until thickened, about 90 minutes. Add salt and pepper to taste.

Garnish

1. In a small deep pan heat ½ inch of canola oil. Place sage leaves in the pan and fry each side. Do not allow to burn. Transfer to a paper towel-lined plate to drain. Reserve sage-flavored canola oil for later recipes, if desired.
2. Ladle 1 cup of soup into a bowl.
3. Top with a fried sage leaf, whole or crushed. Sprinkle pancetta on top. Drizzle 1-2 teaspoons of maple syrup.

Optional

- To spice the soup up, add red pepper, cayenne pepper, or green chilies during the cooking process.



¹ Use caution when pureeing hot liquids in a blender. Fill the blender no more than halfway. Hold the lid but crack open the center plug to prevent a vacuum from forming. Hold the lid and plug in place with a towel to protect your hand.

French Onion Soup with Croutons

Ingredients

Croutons:

- ½ Stick unsalted butter, melted
- 1 Tablespoon extra-virgin olive oil
- 3 ½ inch thick slices French bread
- 2 Tablespoons minced fresh flat-leaf parsley
- Salt and freshly ground black pepper to taste

Soup:

- 2 Tablespoons clarified butter
- 2 Pounds white or yellow onions, peeled and thinly sliced
- ½ Teaspoon kosher salt
- 1 Teaspoon minced fresh thyme
- 1 ½ Teaspoons granulated sugar
- ½ Cup dry red wine of drinkable quality
- 5 Cups hot beef stock
- 1 Cup grated Gruyere cheese
- Salt and freshly ground black pepper to taste

Crouton Preparation

1. Preheat the oven to 375. Position a rack in the center of the oven.
2. Combine the melted butter and olive oil.
3. Place the bread on a baking sheet and brush both sides of each piece with the butter mixture.
4. Sprinkle one side of each slice with fresh parsley and season with salt and pepper.
5. Toast in the oven until pale brown and very crisp, about 8-10 minutes.

Soup Preparation

1. Heat a large soup pot over medium-low heat.
2. Add the butter and allow it to melt.
3. When the foaming has subsided, add the onions, salt, and thyme.
4. Cook onions gently until tender, about 10 minutes.
5. Increase the heat to medium and add the sugar.
6. Continue cooking, stirring occasionally, until the onions are melting and dark golden brown (caramelized), about 20 to 25 minutes.
7. Add the wine to deglaze and cook until the liquid is reduced by half.
8. Add the hot stock and season with salt and pepper to taste.
9. Simmer over medium heat for 10 to 15 minutes.
10. Place 4 deep, ovenproof soup bowls on a baking sheet.
11. Divide the soup among the bowls, being careful to evenly distribute the onions.
12. Float a crouton on top of each serving and sprinkle with grated cheese.
13. Place the soup bowl under a hot broiler and broil until the cheese is brown and bubbly.

Tip: To clarify butter: Clarified butter is pure butterfat which has had the milk solids removed in order to raise the smoke point while maintaining rich butter flavor. To clarify butter, melt the butter in a heavy sauce pan over medium-low heat. Continue cooking until the butterfat becomes very clear and the milk solids drop to the bottom of the pot. Skim the surface foam as the butter clarifies. Ladle off the butterfat into another container, being careful to leave all the milky residue in the bottom of the pan. It is much easier to clarify at least one pound of butter at a time. One pound of whole butter yields approximately 12 ounces of clarified butter.

APPETIZERS

Arancini (Fried Risotto Cakes)

Makes: 15 cakes

Ingredients

- 1 Recipe Risotto (Pg. 22)
- 4 Eggs
- 1/3 Cup cubed Fontina Val d'Aosta cheese
- 1/2 Cup flour
- 1 Cup dry Italian bread crumbs
- Salt and pepper
- Paprika, salt, pepper, garlic powder, onion powder, cayenne pepper, oregano, thyme
- Vegetable oil for deep-frying
- Tomato sauce

Risotto Pre-Preparation

1. Prepare Risotto.
2. Transfer to a mixing bowl. Refrigerate until thoroughly chilled.

Preparation

1. Remove chilled risotto from refrigerator and stir in 1 of the eggs.
2. Using a large spoon or ice cream scoop, divide the risotto into 3-tablespoon portions.
3. Form portions into rough balls.
4. Press a hole in the center of each ball and stuff the center with some of the cheese and chopped ham.
5. Press the opening closed and roll the ball until it is smooth.
6. Prepare all portions this way.
7. In a large saucepan, heat 2 inches of oil until hot.
8. Place the flour, remaining 3 eggs (beaten), and bread crumbs in 3 separate bowls. Season each with spices to taste.
9. Lightly dredge each ball in the flour, then the beaten eggs, then the bread crumbs so that the ball is completely coated.
10. Place on wax paper until ready to fry.
11. Fry each ball turning once during cooking so that it is evenly browned, about 2 minutes.
12. Place on paper towel to absorb excess oil.
13. Plate hot, on top a dollop of tomato sauce. Sprinkle with Parmesan cheese.

Prosciutto Palmiers

Makes: 12 palmiers

Ingredients

- ½ Recipe Quick Puff Pastry (Pg. 4)
- ½ Cup finely grated Parmesan cheese
- 6 Ounces paper-thin slices prosciutto
- All-purpose flour, for rolling dough
- Egg wash (1 egg beaten with 1 tablespoon water and a pinch of salt)

Preparation

1. Lightly dust a clean work surface with flour. Roll the puff pastry out into a 9 x 12-inch rectangle. Position the dough with the long side facing you.
2. Brush the surface of the dough lightly with egg wash.
3. Sprinkle the Parmesan cheese evenly over the surface of the dough.
4. Top with the prosciutto, covering the entire surface of the dough. Press gently to adhere the cheese and prosciutto to the dough.
5. Fold each long side about 1 ½ inches in toward the center (fold the top edge down and the bottom edge up). Fold each side toward the center again. The two edges should just meet in the center. Fold one more time, folding the top strip down over the bottom strip. Wrap in plastic wrap and refrigerate until firm, about 1 hour.
6. Preheat oven to 350F. Position two racks in the center of the oven. Line two baking sheets with parchment paper.
7. Use a sharp knife to cut the dough, crosswise, into ½-inch thick slices. Arrange the slices on the baking sheet, spacing them about 2 inches apart.
8. Bake until golden brown and crisp, about 20 to 25 minutes. Rotate the pans halfway through the cooking time.
9. Transfer to a wire rack and cool.

Tip: Make it ahead. Unbaked palmiers may be frozen up to two months. Do not thaw before baking. Baked palmiers may be stored in an airtight container for up to three days. To re-crisp, bake in a 350F oven for about 5 minutes.

Gougères

Makes: 40 puffs

Ingredients

- 1 Recipe Pâte à Choux (Pg. 4)
- 3 Ounces Chèvre (goat cheese)
- ¼ Teaspoon dried thyme
- 1 Pinch freshly grated nutmeg
- 1 Pinch cayenne pepper
- Egg wash (1 egg beaten with 1 tablespoon water and a pinch of salt)
- 3 Tablespoons finely grated Parmesan cheese

Preparation

1. Preheat oven to 400F. Position two racks in the center of the oven.
2. Line 2 baking sheets with parchment paper and set aside.
3. With the choux paste in the electric mixer add the chèvre, thyme, nutmeg, and cayenne pepper. Mix just until evenly combined.
4. Using a pastry bag fitted with a ½-inch plain tip, pipe the warm choux paste onto the prepared baking sheets, forming mounds about ¾-inch in diameter. Space the piped dough about 2 inches apart on the baking sheet.
5. Gently smooth with wet fingers, then lightly brush just the tops with egg wash. Be careful to avoid dripping the egg wash down the sides of the mounds as this may inhibit rising.
6. Sprinkle the Parmesan over the tops of the choux paste mounds.
7. Place in the preheated oven and bake for 15 minutes.
8. Reduce the oven to 375F and continue baking until puffed and deep golden brown, about 5 to 10 minutes more.
9. Transfer the gougères to a wire rack to cool slightly.
10. Serve warm.

Optional

- Consider filling with a very creamy goat cheese.

Bruschetta with Marinated Fresh Mozzarella

Makes: 16 toasts

Ingredients

- 16 ½-inch thick slices of Italian bread, cut on the diagonal
- 3 Tablespoons Italian extra-virgin olive oil
- ¼ Cup Italian extra-virgin olive oil
- 2 Cloves garlic, minced
- 1 Teaspoon crushed red pepper flakes
- 1 Tablespoon coarsely chopped fresh flat-leaf parsley, plus extra for garnish
- 2 Tablespoons finely chopped fresh basil
- 2 Bay leaves (preferably Turkish), torn in half
- 8 Ounces fresh mozzarella cheese, cut into 16 slices
- Salt and pepper to taste

Preparation

1. For the Crostini: preheat the oven to 400F. brush the bread slices on both sides with olive oil, then season with salt and pepper. Place on a baking sheet and cook until crisp and golden brown, about 8-10 minutes.
2. For the mozzarella: whisk together the oil, garlic, pepper flakes, zest, parsley, and basil. Stir in the bay leaves, then season to taste with salt and pepper. Place cheese slices into marinade and coat. Cover and allow to sit at room temperature for at least an hour to allow the flavors to develop.
3. Preheat the oven to 400F. Just before serving, place one slice of cheese on each crostini. Top with any additional marinade. Bake for 2-3 minutes until the cheese begins to melt.
4. Garnish with fresh chopped parsley.

Optional

- Consider adding finely diced green onions, pancetta cubes, and/or fresh chopped rosemary.

PASTA & RICE

Pasta with Bell Peppers, Goat Cheese, and Fresh Basil

Serves:

Ingredients

- 4 Cloves of garlic, minced
- 4 Tablespoons extra virgin olive oil
- 1 Cup onion, finely chopped
- 2 Large red bell peppers, julienned
- 2 Large yellow bell peppers, julienned
- $\frac{2}{3}$ Cup dry white wine
- 1 Cup finely shredded fresh basil leaves
- 1 Pound pasta
- 6 Ounces mild goat cheese

Preparation

1. In a skillet, cook the onion, stirring, until the onion is softened.
2. Add the bell peppers, cook the mixture over medium heat, stirring, until the peppers are just tender, about 5 minutes.
3. Add the garlic and heat until fragrant.
4. Add the wine and bring to a boil until reduced by half.
5. Season the mixture with salt and pepper to taste.
6. Add the basil and remove from heat.
7. In a second tall pot of boiling salted water, cook the pasta until al dente, about 10 minutes.
8. Drain pasta, reserving $\frac{2}{3}$ cup of cooking water.
9. In a serving bowl, whisk 4 ounces of goat cheese with the reserved cooking water until the cheese is melted and the mixture is smooth.
10. Add the bell pepper mixture to the pasta and pour the cheese mixture over it. Toss the pasta to coat.
11. Serve with remaining goat cheese sprinkled on top pasta.

Risotto

Serves: 6

Ingredients

- 3 ¼ Cups chicken stock
- 4 Tablespoons butter
- ¾ Cup finely chopped onion
- 1 Cup Arborio rice
- 1 Cup dry white wine
- ½ Cup finely grated Parmigiano-Reggiano or Asiago
- ⅓ Cup heavy cream
- 1 ½ Tablespoons chopped fresh herbs, such as basil, thyme, parsley, or chives
- ⅓ Cup chopped ham, prosciutto, pepperoni, salami, or other fully-cooked meat or sausage
- Salt and pepper

Risotto Pre-Preparation

1. Heat the stock in a covered bowl in the microwave until warm, about 2 minutes.
2. In a large saucepan, melt 3 tablespoons of butter of medium-high heat.
3. Add the chopped onion and sauté until transparent.
4. Add the rice and cook, stirring constantly, until the rice is opaque and fragrant, about 1 minute.
5. Add the wine and cook, until absorbed.
6. While stirring, add the stock in ½ cup increments, allowing the liquid to become completely absorbed between additions.
7. Cook until the rice is just tender and the risotto is creamy, about 20 minutes.
8. Add the grated Parmigiano-Reggiano, heavy cream, herbs, salt, pepper, and meat. Combine thoroughly.

Rice and Black Bean Salad

Ingredients

- 3 Cups cooked long grain white rice brought to room temperature (about 1 cup raw before cooking)
- 1 16-oz can black beans, rinsed and drained
- 1 Medium red bell pepper, cut into a small dice
- 1 Medium green bell pepper, cut into a small dice
- 4 Green onions, white and green parts thinly sliced
- ¼ Cup minced fresh cilantro
- ⅓ Cup canola oil
- ¼ Cup freshly squeezed lime juice (about 3 limes)
- 2 Ripe avocados
- 1 Ripe papaya
- Salt and freshly ground black pepper to taste
- Lettuce leaves

Preparation

1. Combine the rice, beans, peppers, onion, and cilantro in a large bowl and set aside.
2. Whisk together the oil and lime juice in a small bowl.
3. Pour the lime juice mixture over the rice mixture and toss to coat.
4. Season to taste with salt and pepper.
5. Cover to refrigerate.
6. Just before serving, peel, seed, and slice the avocados and papaya.
7. Line a large serving platter with lettuce.
8. Mound the rice salad on top the lettuce.
9. Garnish with sliced avocado and papaya.

Goat Cheese and Arugula Ravioli with Tomato-Pancetta Butter

Makes: 20-24 Ravioli

Ingredients

- 3 Ounces thinly sliced pancetta (3/4 cup), coarsely chopped
- ½ Stick unsalted butter (4 tablespoons), brought to room temperature
- 4 Sun-dried tomatoes packed in oil, drained, and diced (2 tablespoons)
- ½ Teaspoon finely chopped fresh thyme
- 2 Teaspoons finely chopped fresh basil
- 3 Tablespoons extra-virgin olive oil
- 3 Large shallots, minced
- 4 Ounces arugula (about 4 cups), washed, dried, stemmed, and chopped
- 8 Ounces fresh goat cheese, brought to room temperature
- ½ Cup grated Parmesan cheese (about 2 ounces), plus extra for garnish
- ½ Pound fresh pasta dough
- 1 Tablespoon sea salt
- Fresh thyme sprigs
- Fresh basil sprigs
- Salt and pepper

Preparation

1. To make the tomato-pancetta butter: cook the chopped pancetta in a medium sauté pan over medium-high heat until crisp and brown. Using a slotted spoon, transfer the pancetta to a paper towel, drain and let cool to room temperature.
2. In a medium mixing bowl, combine all but 2 tablespoons of the cooked pancetta with the butter, diced tomatoes, thyme, and basil. Season to taste with pepper and set aside until needed. Reserve the remaining 2 tablespoons of cooked pancetta for garnish.
3. For the ravioli: heat the oil in a large, heavy sauté pan over medium heat. Add the shallots and sauté until soft and translucent, but not brown, about 3 minutes. Add the arugula and toss until wilted but still bright green, about 3 minutes. Transfer to a large bowl to cool completely.
4. When the arugula mixture is cool, stir in the goat cheese and Parmesan. Mix well. Season to taste with salt and pepper, then set aside until needed.
5. Roll the pasta dough through the pasta machine starting at the #1 setting and graduating to the #6 setting.
6. To form the ravioli by hand: place one pasta sheet on the work surface. Leaving a ¼ inch border on the outer edges, place the filling by the tablespoonful, two deep and 2 inches apart, down the length of the pasta. Lightly moisten the border of the pasta sheet and between the filling with water. Place a second sheet of pasta over the bottom sheet to cover the filling. Press firmly around the outer edges and between the filling where it has been moistened to seal the ravioli. Press firmly around each filling to squeeze out any air bubbles. Using a pastry wheel, cut the pasta into individual squares. Transfer to a flour-dusted baking sheet or a clean kitchen towel. Let dry for 5 to 10 minutes.
7. To form the ravioli using a ravioli form: lay a pasta sheet over the form. Place the top of the form on the pasta sheet, pressing gently to make impressions for the filling. Remove the top of the form and place 1 tablespoon of filling in each impression. Lightly moisten the border of the pasta sheet and in between the filling with water. Cover the filled impressions with a second sheet of dough. Use a rolling pin to roll over the top of the form to cut and separate the ravioli. Push the finished ravioli out of the form. Transfer the ravioli to a flour-dusted baking sheet or a clean kitchen towel. Let dry for 5 to 10 minutes.
8. Using an 8-quart stock pot, bring 4 to 6 quarts of water to a boil. Add the salt and bring back to a boil. Add the pasta and immediately stir to separate the individual pieces. The water should return to a boil very quickly. If necessary, cover the pot until the water returns to a boil. Cook the ravioli, stirring once or twice during cooking, until al dente, about 2 minutes, or until they float and are pale in color. Remove from the water using a slotted spoon and transfer to paper towels or a clean kitchen cloth to drain.
9. Gently melt the tomato-pancetta butter in a small sauce pan over low heat. Place the cooked ravioli in a warmed serving bowl. Pour the butter over the ravioli and toss to coat. Garnish with grated Parmesan, reserved pancetta, thyme and basil sprigs.

Tip: Make it ahead. Uncooked ravioli may be frozen for up to one month. To freeze, place them on a flour-dusted baking sheet in a single layer. Cover loosely with aluminum foil and place in the freezer until the ravioli are hard. Transfer the ravioli to plastic bags. Seal the bags and place back in the freezer. Tomato-pancetta butter may be refrigerated, tightly wrapped, for up to one week or frozen up to 3 months.

VEGETABLES

Lemon-Butter Green Beans with Pine Nuts

Serves: 2

Ingredients

- 1/3 Pound fresh green beans, ends trimmed, blanched in boiling salt water
- 1 Tablespoons unsalted butter
- 1 Tablespoons minced shallots
- 1 Tablespoon pine nuts
- 1 Teaspoon fresh lemon juice
- Salt and pepper

Preparation

1. Drain green beans well and pat dry.
2. Heat the butter in a medium skillet over medium heat.
3. Add the shallots and cook for 1 minute, stirring constantly to keep from burning.
4. Add the pine nuts and cook, stirring for an additional minute.
5. Add the green beans and toss to coat evenly.
6. Cook just enough to warm through, about 1 minute.
7. Add the lemon juice, salt, and pepper and toss to combine.
8. Serve warm.

CASSEROLES & SOUFFLÉS

Green Bean Casserole

Serves: 8

Ingredients

- 3 Cans of green beans, drained
- 2 Cans of cream of chicken condensed soup
- 2 Cans French's Fried Onions
- Worcestershire sauce
- Salt, pepper, paprika

Preparation

1. Preheat oven to 350.
2. Place the green beans and soup in a 13x9-inch casserole and mix together thoroughly. For a runnier casserole, dilute the condensed soup. For a thicker casserole, do not dilute the condensed soup.
3. Mix in Worcestershire sauce, salt, pepper, and paprika to taste.
4. Cover with aluminum foil and bake for 30 minutes.
5. Remove aluminum foil and shake fried onions over the top of the casserole.
6. Bake an additional 5 minutes.
7. Serve hot.

Cottage Pie

Serves: 8

Ingredients

- 1 ½ Pounds potatoes, peeled, quartered, and rinsed
- ½ Cup of heavy whipping cream or milk
- 3 Tablespoons butter
- 3 Tablespoons vegetable oil
- 1 Medium onion, finely chopped
- 2 Carrots, peeled and finely chopped
- 2 Celery stalks, finely chopped
- 1 Can of corn
- 1 Can of diced tomatoes, drained
- 1 Beef bouillon cube
- 1 Pound ground beef, thawed
- 1 Tablespoon all-purpose flour
- Salt, white pepper, garlic flakes, Italian seasoning or rosemary and thyme, netmeg, black pepper

Preparation

1. Boil potatoes until tender, about 15 minutes.
2. Using a mixer, mash the potatoes with the heavy cream, 1 tablespoon of butter, and salt, white pepper, and garlic to taste.
3. Preheat oven to 400.
4. In a medium skillet, heat the oil.
5. Add the onion, carrot, celery, corn, and tomatoes and allow to cook about 15 minutes.
6. Add the ground beef and brown.
7. Spoon off any fat.
8. Add the flour, ¾ cup of beef stock, 2 teaspoons of the Italian seasoning (or one each of the rosemary and thyme), a pinch of netmeg, and black pepper and salt to taste.
9. Simmer for 5 minutes.
10. Transfer the meat mixture to a deep casserole dish and spread across the bottom.
11. Spread the mashed potatoes on top of the meat layer.
12. Cut the remaining butter into small pieces and place across the top of the mashed potatoes.
13. Bake 30 to 35 minutes.

Optional

- Top with friend onions.

Spinach Soufflé

Ingredients

- ½ Stick unsalted butter
- ¼ Cup plain bread crumbs
- 1 10-ounce bag pre-washed spinach, tough stems removed
- 3 Tablespoons all-purpose flour
- 1 Cup whole milk, heated to a simmer
- 2 Teaspoons Dijon mustard
- 2 Cloves garlic, minced
- 1 Cup grated Gruyere or cheddar or Parmigiano-Reggiano cheese
- 4 Large egg yolks, lightly beaten
- 7 Large egg whites, brought to room temperature
- Salt and freshly ground black pepper to taste

Preparation

1. Preheat oven to 375. Position a rack in the lower third of the oven.
2. Liberally grease 6 ramekins or a 1 ½ quart soufflé dish with 1 tablespoon of butter.
3. Sprinkle breadcrumbs into the buttered soufflé dish(es) and tap out the excess and set aside until needed.
4. Heat a large sauté pan over medium heat. Add 1 tablespoon of the butter and allow to melt.
5. Add the spinach in large handfuls, stirring to wilt before adding more. Cook until wilted but still bright green, about 3 minutes.
6. Season with salt and pepper.
7. Transfer to a parchment-lined baking sheet to cool completely.
8. When cool enough to handle, finely chop the spinach.
9. Wring out the spinach to remove excess moisture.
10. In a medium, heavy-bottomed sauce pan, melt the remaining 2 tablespoons of butter.
11. Whisk in the flour and cook for 3 minutes over medium heat.
12. Add the hot milk, whisking until smooth and thickened.
13. Remove from the heat and whisk in the mustard, garlic, cheese, chopped spinach, and egg yolks.
14. Continue whisking until the cheese is melted, returning the pan to low heat if necessary.
15. Season to taste with salt and pepper.
16. Transfer the mixture to a large mixing bowl and cool rapidly in an ice water bath, stirring frequently to facilitate cooling.
17. While the cheese mixture is cooling, whisk the egg whites to soft peaks in a large mixing bowl with a balloon whisk.
18. Fold 1/3 of the egg whites into the soufflé base to lighten it. Carefully fold in the remaining egg whites in two additions.
19. Spoon the soufflé mixture into the prepared soufflé dish(es), filling to within ½ inch of the rim. Run your finger around the perimeter of the dish to create a ½ border. This will help the soufflé rise properly. Wipe the rim of the soufflé dish(es) with a dampened paper towel to clean it thoroughly.
20. Bake until the surface is deep brown in color and the center jiggles slightly when shaken, about 25-35 minutes for a large dish or 12-15 minutes for individual dishes.
21. Serve immediately.

Optional

- Replace spinach with 1 cup finely chopped cooked ham, bacon, or broccoli.

POTATOES

Oven Roasted Herb Potatoes

Serves: 4

Ingredients

- 2 Pound potatoes
- 1/3 Cups olive oil
- 1 Tablespoon minced garlic
- 2 Teaspoons dried basil
- 2 Teaspoons dried marjoram
- 2 Teaspoons dried dill weed
- 2 Teaspoons dried thyme
- 2 Teaspoons dried oregano
- 2 Teaspoons dried parsley
- 2 Teaspoons dried crushed red pepper
- Salt and pepper

Preparation

1. Preheat the oven to 450.
2. Wash the potatoes then cube them. After cubing the potatoes, rinse and allow to dry. Leave the skins on.
3. Combine the garlic, all herbs and the crushed red pepper with the olive oil and microwave on high for 30 seconds.
4. Toss in a large mixing bowl the potato cubes and oil mixture, coating all potatoes evenly.
5. Place the potatoes onto a non-stick baking sheet or non-stick foil.
6. Lightly salt and pepper the potatoes.
7. Bake, uncovered, for 45 minutes or until the potatoes appear golden brown, flipping the potatoes with a spatula once half way through cooking.

Candied Yams

Serves: 6

Ingredients

- 2 Pounds fresh yams, skinned, cubed
- ¼ Cup butter, cut in pieces
- ½ Cup light brown sugar
- 20 Large marshmallows
- 1 ½ Tablespoons chopped walnuts
Cinnamon and nutmeg or pumpkin pie spice

Preparation

1. Preheat oven to 400.
2. Microwave yams, covered, for 10 minutes.
3. Beat the yams in a large mixer on medium high until smooth. Mix in cinnamon and nutmeg to taste.
4. Place yams in the bottom of a casserole dish.
5. Place butter pieces evenly around the top of the yams.
6. Sprinkle walnuts and brown sugar on top.
7. Place marshmallows evenly across the top.
8. Cover with non-stick foil (or spray foil with non-stick cooking spray).
9. Cook 25 minutes.
10. Lower oven temperature to 350.
11. Remove cover and cook an additional 10 minutes or until marshmallows are toasted brown.



MEAT

Pepper Encrusted Filet Mignon with Toasted Goat Cheese and Balsamic Reduction

Serves: 6

Ingredients

- 1 ½ Cups balsamic vinegar
- 6 Tablespoons balsamic vinegar
- 3 Tablespoons sugar
- 2 Tablespoons butter
- 6 Filet mignon steaks (about 1 inch thick)
- 6 Ounces soft fresh goat cheese
- Salt and pepper

Preparation

1. Trim any fat from the steaks as desired.
2. Shake/crush a large amount of black pepper onto a plate.
3. Using a fork, puncture the edges of the steak in multiple places.
4. Wet the edges of the steak and roll them in the black pepper.
5. Place 1 tablespoon of balsamic vinegar and a dash of salt on the top of each steak and set aside.
6. Boil the remaining balsamic vinegar and sugar in a heavy saucepan over medium-high heat until reduced to 1/3 cup, stirring occasionally, about 20 minutes.
7. Preheat the oven to 350.
8. In a heavy large skillet, melt the butter over medium heat.
9. Cook the steaks to desired doneness in the melted butter.
10. Transfer the steaks to a baking sheet and seal in aluminum foil.
11. Cook in the oven for any additional time desired.
12. Remove steaks from oven and place goat cheese over the steak.
13. Broil in the oven just until the cheese melts, about 1 minute.
14. Plate the steak and drizzle the balsamic reduction over and around the steak.

Optional

- Top with friend onions.

Recommended Wine

- Serve with a full-bodied red wine

Individual Beef Wellington

Serves: 4

Ingredients

Duxelles

- 1 Tablespoon unsalted butter
- 2 Tablespoons minced shallots
- 1 Small clove garlic, minced
- 10 Ounces morel mushrooms, finely chopped
- 2 ½ Tablespoons dry red wine of drinkable quality
- Salt and freshly ground black pepper

Wellingtons

- 1 Tablespoon canola oil
- 4 4-ounce filet mignons, 1 ½ to 2 inches thick
- 4 Sheets frozen puff pastry, thawed
- 1 Large egg for egg wash
- Salt and freshly ground pepper to taste
- Béarnaise Sauce

Preparation

1. Heat a medium sauté pan over medium-high heat. Add the butter and allow to melt.
2. Add the shallots and garlic and cook, stirring until the aroma is released, about 30 seconds.
3. Add the mushrooms, sprinkle them with salt and pepper.
4. Reduce the heat to medium and cook, stirring until all the liquid has evaporated and the mushrooms begin to caramelize, about 12 minutes.
5. Add the wine and deglaze. Cook until all the liquid has evaporated.
6. Remove from the heat and season to taste with additional salt and pepper if needed. Let cool completely before using.
7. Preheat the oven to 425. Line a baking sheet with parchment paper and set aside.
8. Season each filet well with salt and pepper.
9. Heat a medium sauté pan over medium-high heat. Add the oil and heat through.
10. Sear the filets on all sides until golden brown.
11. Remove and let cool.
12. Top each filet with one fourth of the cooled duxelles, pressing lightly to help it adhere to the filets.
13. Cut the puff pastry sheets into circles just large enough to enclose the Wellingtons. Place each filet, mushroom side down, in the center of one of the puff pastry circles.
14. Brush the exposed edges of the puff pastry lightly with egg wash.
15. Gather up the edges of the circle to enclose the filet.
16. Trip the excess pastry and press the seams firmly to seal.
17. Reserve the trimmings to make decorations for the top of each Wellington.
18. Place the packets, seam-side down, on the parchment-lined backing sheet.
19. Brush each lightly with egg wash.
20. Cut out decorations from the reserved excess pastry and place on top each Wellington. Brush the decorations lightly with egg wash.
21. Place in the oven and bake until the puff pastry is golden brown, about 20 minutes.
22. Transfer to a rack to cool for 5 minutes before serving.
23. Serve with béarnaise sauce.

Optional

- Instead of serving with a béarnaise sauce, top the filet with boursin and chives instead of duxelles. Serve with whole morels sautéed in a garlic butter.

Recommended Wine

- Serve with a full-bodied red wine

CHICKEN

Fried Onion Encrusted Chicken Breast

Serves: 4

Ingredients

- 4 Boneless, skinless chicken breasts, thawed
- 1 Large egg
- 1 Can of French's Fried Onions
- Salt and pepper

Preparation

1. Preheat the oven to 400.
2. Trim any fat from the chicken as desired.
3. Place the fried onions in a plastic bag and crush.
4. Beat the egg in a small bowl.
5. Dip each chicken breast in the egg and immediately shake with the fried onions. Ensure each side of the chicken breast is coated in onion.
6. Place in a non-stick pan or on non-stick foil.
7. Lightly salt and pepper the chicken breasts.
8. Press any remaining fried onions into the tops of the chicken breasts.
9. Bake in the oven for 30 minutes or until no pink remains inside the breast.

Recommended Wine

- Serve with a Shiraz.

Banana-Leaf Wrapped Chicken with Red Curry Sauce

Serves: 4

Ingredients

- 10 Green onions, green tops only, coarsely chopped
- 4 Cloves garlic, peeled and coarsely chopped
- ¼ Cup fresh cilantro (packed), plus extra for garnish
- 4 Kaffir lime leaves, center rib removed and discarded, coarsely chopped
- 3 Tablespoons canola oil
- 2 Tablespoons Thai red curry paste
- 1 Tablespoon paprika
- 1 Can (13 ½ ounces) unsweetened coconut milk (unshaken)
- 1 Tablespoon granulated sugar
- 1 Tablespoon tamarind concentrate²
- 4 Chicken breast fillets (6 ounces each)
- 2 Tablespoons freshly squeezed lemon juice (about 1 lemon)
- 1 Tablespoon canola oil
- 4 Banana leaves, trimmed to fit the size of the fillets
- Salt and pepper

Curry Sauce Preparation

1. Without shaking the coconut milk, carefully open the can and reserve 3 tablespoons of thick cream from the top.
2. Pulse the onions, garlic, cilantro, kaffir lime leaves and oil in a blender to form a paste.
3. Heat a small sauce pan over medium-high heat.
4. Add the onion mixture and cook until aromatic, about 4 to 5 minutes.
5. Add the red curry paste and paprika. Cook 2 to 3 minutes more.
6. Add the coconut milk, sugar, fish sauce, and tamarind. Continue cooking until the sauce begins to boil and thicken.
7. Remove from the heat and set aside to cool.

Chicken Preparation

1. Preheat oven to 375F.
2. Season each fillet with lemon juice, salt, and pepper.
3. Pour ⅓ of the cooled curry sauce over the chicken and marinate for at least 30 minutes.
4. Lightly oil the banana leaves. Wrap each fillet in a banana leaf. Fold the ends of the banana leaf under the parcel.
5. Place the parcels on an aluminum foil lined baking sheet and cover with aluminum foil.
6. Roast in the oven until thoroughly cooked, about 30 minutes.
7. Reheat the remaining curry sauce over medium heat until warm.
8. Add a tablespoon or two of warm water if needed to thin the sauce.
9. Remove the pan from heat and stir in the reserved thick coconut cream.
10. Add salt and pepper to taste.
11. Unwrap the banana leaves and serve the chicken with a generous amount of curry sauce.

Optional

- Serve with jasmine rice.
- Consider using red snapper fillets and baking for 15 minutes at 450F.
- Consider using pork instead of chicken.

² Tamarind is a tropical seed pod that adds a lovely sour flavor to many dishes. Tamarind concentrate is preferable, but if using tamarind paste, mix 6 tablespoons of boiling water with 2 tablespoons of tamarind paste. Place in a blender and puree. If needed, strain through a course sieve to remove any remaining fibrous matter. Measure out the desired amount.

DESSERTS

Cannoli

Makes: 24 cannoli

Ingredients

- 24 Cannoli shells
- 4 Cups whole milk ricotta cheese
- 1 ½ Cups powdered sugar
- 1 Tablespoon vanilla extract
- ⅓ Cup finely chopped maraschino cherries
- ¼ Cup semisweet mini chocolate chips
- 1 Cup heavy whipping cream

Preparation

1. Drain ricotta cheese if watery.
2. Combine cheese, powdered sugar, and vanilla extract.
3. Squeeze cherries with paper towels to remove all liquid.
4. Stir cherries and chocolate chips into the cheese mixture. Do not over mix.
5. Whip heavy whipping cream to form stiff peaks and fold into cheese mixture.
6. Chill filling for 30 minutes.
7. Pipe mixture into cannoli shells.
8. Garnish with sprinkled powdered sugar.
9. Refrigerate until serving.

Optional

- Garnish with whipped cream, a cherry and shaved chocolate.
- Instead of using cannoli shells, use puff pastry shells or chocolate cups.
- Instead of using cannoli shells, chocolate chips, and cherries, serve in chocolate cups topped with freshly cut kiwi or strawberries and a blueberry or other seasonal fruit.

Recommended Wine

- Serve with a sweet dessert wine.

Cheesecake

Serves: 12

Ingredients

- 4 8-ounce packages of cream cheese, room temperature
- 1 Box of Teddy Grahams
- 1 $\frac{2}{3}$ Cups granulated sugar
- $\frac{1}{4}$ Cup cornstarch
- 1 Tablespoon vanilla extract
- 2 Extra-large eggs
- $\frac{3}{4}$ Cup heavy whipping cream
- Butter

Crust Pre-Preparation

1. Preheat oven to 350.
2. Using a 9-inch springform pan, seal the bottom of the pan using aluminum foil. This can be done only on the outside, or, in addition to sealing the outside, foil can be wrapped around the bottom piece of the pan prior to closing it.
3. Generously butter the sides and bottom of the pan. If covering the bottom of the pan with non-stick aluminum foil, do not butter the bottom of the pan.
4. Crush or grind the entire box of Teddy Grahams to a fine powder.
5. Starting with 2 tablespoons, melt butter in the microwave and add to the crushed graham crackers.
6. Mix thoroughly. The texture should be that of damp sand and able to hold a shape. If the mixture is too dry, repeat step 4.
7. Press the graham crackers into the bottom and evenly up the sides of the pan.

Preparation

1. Beat one package of cream cheese, $\frac{1}{3}$ cup of sugar, and the cornstarch with a heavy duty mixer on low speed until creamy.
2. Add the remaining cream cheese to the mixture and beat on low speed until creamy.
3. Increase the mixer speed to high and add the remaining 1 $\frac{1}{3}$ cups of sugar.
4. Continuing a high speed, beat in the vanilla.
5. Decrease the mixing speed to medium and blend in the eggs, one at a time. Make certain the eggs are well blended but try not to introduce too much air to the batter.
6. Decrease the mixing speed to low and add the heavy cream. Mix until completely blended but do not overbeat.
7. Pour the filling into the springform pan and smooth the top with a spoon or spatula.
8. Place the springform pan in a large shallow pan or a large bowl filled with hot water that comes about 1 inch up the sides of the pan.
9. Bake the cheesecake until the center barely jiggles when gently tapped. Bake 20 minutes, rotate the cake $\frac{1}{2}$, bake 20 more minutes, rotate the cake $\frac{1}{2}$, bake an additional 20-30 minutes.
10. When cake is done, turn off the oven and open the oven door. Allow the cake to cool for 1 hour.
11. Move the cake to the countertop and allow the cake to cool for an additional hour.
12. Once the cake has achieved room temperature, cover the cake with plastic wrap and refrigerate until completely cold, at least 4 hours.
13. Carefully remove the sides of the springform pan.
14. Place the cake in the freezer for 2 hours or until the top is firm to the touch.
15. To plate, carefully remove the bottom of the springform pan from the cake.
16. Allow the cake to thaw at room temperature or refrigerate until serving.

Optional

- Garnish with whipped cream, fresh fruit, or chocolate ganache.



Almonds Palmiers

Makes: 12 palmiers

Ingredients

- ½ Recipe quick puff pastry, chilled (Pg. 4)
- ⅔ Cup granulated sugar, divided
- ⅓ Cup sliced almonds

Preparation

1. Scatter half of the sugar over a clean work surface.
2. Roll the puff pastry out on the granulated sugar to form a 9 x 12-inch rectangle. Position with the long side facing you.
3. Spread the remaining sugar over the surface of the dough.
4. Crumble the sliced almonds in your hands and scatter them evenly over the surface of the dough. Press with the rolling pin to embed the sugar and almond.
5. Fold each long side about 1 ½ inches in toward the center (fold the top edge down and the bottom edge up). Then fold each long side toward the center again. The two edges should just meet in the center. Fold one more time, folding the top strip down over the bottom strip. Wrap in plastic wrap and refrigerate until firm, about 1 hour.
6. Preheat the oven to 350F. Position two racks in the center of the oven.
7. Line two baking sheets with parchment paper.
8. Use a sharp knife to cut the dough crosswise into ½-inch thick slices.
9. Arrange the slices on the baking sheets, spacing them about 2 inches apart.
10. Bake until golden brown and crisp, about 20 to 25 minutes. Rotate the pans halfway through the cooking time.
11. Transfer to a wire rack and cool.

Tip: Make it ahead. Unbaked palmiers may be frozen up to two months. Do not thaw before baking. Baked palmiers may be stored in an airtight container for up to three days. To re-crisp, bake in a 350F oven for about 5 minutes.

Panna Cotta with Fresh Berries

Serves: 8

Ingredients

- 1 ¼-Ounce envelope unflavored gelatin
- 2 Tablespoons cold water
- 2 Cups heavy cream
- 1 Cup half-and-half
- ⅓ Cup granulated sugar
- 2 Teaspoons vanilla extract
- Fresh berries, as an accompaniment
- 8 Ramekins

Preparation

1. Pour the gelatin into a small sauce pan. Sprinkle with the cold water and allow to soften (bloom) for five minutes. Do not stir.
2. Heat the gelatin mixture over low heat. Cook, stirring constantly, until the gelatin has completely dissolved. Remove the pan from the heat and set aside until needed.
3. Combine the cream, half-and-half, and sugar in a medium sauce pan over medium-high heat. Bring just to a boil, stirring occasionally to dissolve the sugar. Remove the pan from the heat, then stir in the gelatin mixture and vanilla.
4. Evenly divide the cream mixture among the ramekins, and cool to room temperature.
5. Cover the ramekins tightly with plastic wrap and refrigerate for at least 4 hours.
6. Once set, unmold onto chilled dessert plates, and serve with fresh berries. To help unmold the panna cotta, run a small knife around the perimeter of the ramekins or dip the bottom of the ramekins in hot water to loosen the custard.

White Chocolate Mousse

Ingredients

- 6 Ounces good quality white chocolate, finely chopped
- 1 $\frac{1}{3}$ Cups heavy cream, divided
- 1 Tablespoon water
- $\frac{1}{2}$ Teaspoon unflavored gelatin
- 1 Tablespoon white crème de cacao

Preparation

1. Place the chocolate and $\frac{1}{3}$ cup of the heavy cream in the top of a double boiler and heat over barely simmering water. Cook, stirring occasionally, until the chocolate is melted and the mixture is smooth.
2. Transfer the chocolate mixture to a large bowl.
3. Place 1 tablespoon of water in a small mixing bowl. Sprinkle the gelatin powder over the water and leave to dissolve. When the gelatin has dissolved, it will look spongy.
4. Dip the bottom of the mixing bowl into very hot water to re-melt the gelatin. Do not stir it.
5. When the gelatin is melted, stir it into the chocolate mixture. Place the bowl of chocolate mixture over a bowl of ice water, stirring occasionally. Allow to cool just until it begins to thicken.
6. Stir in white crème de cacao.
7. Place the remaining 1 cup of cream in the bowl of an electric mixer fitted with a whisk. Whisk on medium speed until soft peaks form. Do not over whip.
8. Use a large rubber spatula to gently fold the whipped cream into the cooled chocolate mixture in 2 additions.
9. Spoon the mouse into individual dessert dishes or martini glasses.
10. Cover with plastic wrap and chill the mousse until set.

Optional

- Serve with raspberry coulis.
- Instead of white chocolate, make it with milk or dark chocolate and do not use gelatin.
- Make it with dark chocolate and serve with mint coulis, made by combining fresh ground mint with simple syrup.

Coconut Cake with Pineapple Syrup

Ingredients

Preparation

1. .

Chocolate Sheath Cake

Ingredients

Preparation

1. .

Apple Upside-Down Cake with Caramel Sauce

Ingredients

Preparation

1. .

Butter Rum Cake with Chopped Walnuts

Ingredients

Preparation

1. .

Carrot Cake

Ingredients

Preparation

1. .

Marshmallow Fondant

Ingredients

Preparation

1. .

Whipped Buttercream

Ingredients

Preparation

1. .

S'more Brownies

Serves: 12

Ingredients

- 14 Tablespoons unsalted butter, 6 for the crust and 8 for the brownie
- 1 ½ Cups crushed graham cracker crumbs
- 4 Ounces unsweetened chocolate, chopped
- ¾ Cup white sugar for brownies, plus 2 tablespoons for crust
- 1 Cup packed light brown sugar
- 1 ½ Teaspoons pure vanilla extract
- 4 Large cold eggs
- 1 Cup all-purpose flour
- ½ Teaspoon salt
- 4 Cups large marshmallows

Preparation

1. Position a rack in the lower third of the oven and heat oven to 325F.
2. Line an 8x8 square baking pan with foil so it hangs over the edges by about 1 inch.
3. Lightly butter the foil with some of the melted butter.
4. With the remainder of the 6 tablespoons of butter, stir the butter with the crumbs, sugar, and a pinch of salt in a medium bowl.
5. Press the crumb mixture evenly over the bottom of the pan.
6. Bake until golden brown, about 20 minutes.
7. Put the 8 tablespoons of butter and chocolate in a medium microwave safe bowl. Melt in the microwave on 50% power. Stir after every minute.
8. Stir in the light brown and white sugar, vanilla, and salt into the melted chocolate.
9. Add the eggs and beat vigorously to make a thick and glossy batter.
10. Add the flour and stir until just incorporated.
11. Pour the batter into the prepared pan.
12. Bake until the top is crispy and a toothpick inserted into the middle comes out mostly clean, about 40 to 45 minutes.
13. Remove from the oven and carefully position a rack about 6 inches from the broiler and preheat on low.
14. Layer marshmallows across the top and toast under the broiler until golden.
15. Cool on a rack, gently removing the brownies from the pan.

COOKIES & SWEET TREATS

Pistachio-Cranberry Biscotti

Makes: 4 dozen

Ingredients

- 1 Large egg
- ¼ Cup granulated sugar
- 1 ½ Teaspoons ground cinnamon
- 2 Cups all-purpose flour
- ⅔ Cup granulated sugar
- ½ Teaspoon baking powder
- ½ Teaspoon baking soda
- 3 Large eggs
- 2 Teaspoons finely minced lemon zest
(about 1 lemon)
- 1 Teaspoon almond extract
- 1 Teaspoon vanilla extract
- ½ Cup unsalted natural pistachios, toasted,
and roughly chopped
- ½ Cup dried cranberries

Preparation

1. For the topping, whisk the egg in a small bowl. Set aside until needed.
2. In a separate bowl, whisk together the granulated sugar and cinnamon. Set aside until needed.
3. For the dough, in the bowl of an electric stand mixer fitted with the paddle attachment, mix together the flour, sugar, baking powder and baking soda. Add the eggs, one at a time, beating on low speed until well mixed. Beat in the lemon zest and extracts, then beat in the pistachios and cranberries. Cover with plastic wrap and refrigerate until firm enough to shape, about 30 minutes.
4. Preheat the oven to 350F. Line two large rimmed baking sheets with parchment paper.
5. Divide the dough into thirds. Shape each piece by rolling on a lightly floured surface into a log about 1 ½ inches in diameter and 12 inches long. Place the logs 1 inch apart on the parchment-lined baking sheet. Brush the logs with the beaten egg, then sprinkle with the cinnamon-sugar topping.
6. Bake the logs until they are puffed, dry to the touch and light golden brown around the edges and on top, about 20 to 30 minutes. Remove from the oven, and set on wire racks to cool for 2 minutes.
7. One by one, gently remove each log to a cutting board. Using a serrated knife, cut the logs into ½ inch thick diagonal slices, making each biscotti about 4 to 5 inches long. Return the slices to the baking sheets, spacing them about ¼ inch apart. Bake again until completely dry and very light golden brown, about 7 to 10 minutes. Transfer the biscotti, on their parchment paper, to wire racks to cool completely.

Tip: To toast pistachios: To intensify the flavor of nuts, toast them before adding to the dish. To toast in the oven, spread the nuts in a single layer on a baking sheet. Place in a 350F oven and toast, shaking the pan occasionally, until they are light golden brown. To toast on the stovetop, place nuts in a dry sauté pan large enough to accommodate them in a single layer. Place over medium heat and cook, stirring frequently, until they begin to color. Remove from the heat, then immediately remove from the hot pan and to stop the browning process.

DRINKS

Thai Iced Tea

Ingredients

- 1 ¼ Cups granulated sugar
- 1 ¼ Cups plus 1 quart water, divided
- ¾ Cup loose Thai tea
- 1 Can evaporated milk (5 ounces), chilled
- 1 Quart ice, for serving

Preparation

1. Combine the sugar and 1 ¼ cups water in a medium sauce pan over medium-high heat until boiling. While heating, dissolve the sugar.
2. Reduce the heat and simmer until the syrup has slightly thickened and is beginning to turn a light amber color, about 5 minutes.
3. Remove from the heat and chill rapidly in an ice water bath, stirring frequently.
4. In a large sauce pan, bring 1 quart of water to a boil over high heat.
5. Remove from the heat. Add the Thai tea leaves and stir until the leaves sink into the water.
6. Let the tea steep for 3 minutes.
7. Strain the tea through a very fine strainer or coffee filter.
8. Combine the tea with the reserved sugar syrup.
9. Chill thoroughly.
10. To serve, fill tall glasses with ice cubes, then fill two-thirds with tea. Top off with 3 to 4 tablespoons of evaporated milk.

Optional

- Instead of making a syrup use sweetened condensed milk. The sweetened condensed milk will sink to the bottom and must be stirred well.

THE WINE LIST

White Wines

Pinot Bianco

Winery: Castello di Amorosa

Vintage: 2007

Description: Very light and smooth with subtle crispness and a flavor of apricot.

Red Wines

Champagne and Sparkling Wines

Muscato d'Asti

Gossett Grand Reserve