

# Wine and Dine Menu

May 26, 2012

7pm

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## Easy But Elegant Liver Pâté

12 or more servings

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| 3/4 cup margarine, reserve<br>1/2 cup    | 1/2 teaspoon dry mustard                             |
| 1 pound chicken livers                   | 1/8 teaspoon rosemary                                |
| 8 ounces fresh mushrooms,<br>chopped     | 1/8 teaspoon dill weed                               |
| 1/3 cup sliced green onions<br>with tops | 8 ounces Neufchâtel cream<br>cheese, softened        |
| 1 teaspoon salt                          | 1 teaspoon parsley flakes                            |
| 2/3 cup white wine                       | melba toast rounds,<br>cocktail bread or<br>crackers |
| 1 garlic clove, minced                   |  |

Melt 1/4 cup margarine in skillet. Add chicken livers, mushrooms, onions and salt. Sauté over medium heat for 5 minutes. Add wine, garlic, mustard, rosemary and dill. Cook 5-10 minutes, until liver is cooked and no longer pink and liquid is almost gone. Cool slightly and remove any membrane from chicken livers; discard. Scrape chicken liver and pan liquid into a blender or food processor. Process until smooth. Add reserved 1/2 cup softened butter; process until smooth.

Line a 5x9-inch loaf pan or 2 to 3 (3x5-inch) loaf pans with plastic wrap, leaving wrap extended outside of pan. Pack liver mixture into pan. Wrap and chill 4-5 hours until firm. Remove from pan and transfer onto a serving plate and frost with softened Neufchâtel cheese. Decorate frosting by using a fork to make a zigzag pattern on pâté and put a sprinkle of parsley down the center. Serve with melba toast rounds, cocktail bread or crackers.

*An elegant looking pâté that tastes wonderful!*

Pamela M. Richert

+  
2 LOAVES OF FRENCH  
BREAD FOR  
DIPPING CHIPPING

# onion, bacon, and ricotta tart

MAKE  
2 TARTS

SOURCE *Sunday Suppers at Lucques* by Suzanne Goin and Teri Gelber

COOK Suzanne Goin

This opulent tart is Los Angeles chef Suzanne Goin's interpretation of an Alsatian specialty, *Flammeküche*. We can't imagine anything better — flaky pastry topped first with a creamy layer of ricotta and crème fraîche, then a nicely gooey bit of melted cheese, and finally a mixture of smoky bacon and thyme-scented onions.

Accompanied by the herb salad, the tart makes a fine light supper. We also serve it as a starter — cut into small squares and passed with cocktails, or cut into larger pieces as a sit-down first course. Either way, it's perfect for entertaining because you can assemble it in the morning, cover and refrigerate it, and then bake it just before you're ready to serve. 🍷

## tip

SUZANNE GOIN recommends looking in the freezer section of the grocery store for a good, all-butter brand of puff pastry. She advises making sure the pastry is partially defrosted before you attempt to unroll or unfold the sheets. Puff pastry bakes best when very cold or frozen, so in between the steps of assembling the tart, return the pastry to the freezer for 5 to 10 minutes. This will ensure a good crust with flaky, delicate layers.

- 1 sheet frozen all-butter puff pastry (9<sup>1</sup>/<sub>2</sub> x 9<sup>1</sup>/<sub>2</sub> inches or 8 x 12 inches)
- 2 extra-large egg yolks (see note)
- 8 ounces slab bacon, preferably apple wood smoked (see note)
- 2 tablespoons extra-virgin olive oil
- 2 cups sliced young onions, red and white if possible, plus 1/2 cup diagonally sliced young onion tops or scallions (see note)
- 1 tablespoon fresh thyme leaves
- Kosher salt
- 1/2 cup whole-milk ricotta, drained if wet
- 1/4 cup crème fraîche
- Freshly ground black pepper
- 1/3 pound Cantal, Gruyère, or Comté cheese, thinly sliced
- Herb Salad (recipe follows)

serves 6

Preheat the oven to 400 degrees.

Defrost the puff pastry slightly, then unroll or unfold it onto a parchment-lined baking sheet. Use a paring knife to score a 1/4-inch border around the edge of the pastry. Make an egg wash by whisking 1 of the egg yolks with 1/2 teaspoon water and brush the egg wash along the border (see note). You will not need all of the egg wash. Return the puff pastry to the freezer until you're ready to use it.

Cut the bacon into 3/8-inch-thick slices. Stack the slices in two piles, then cut the bacon crosswise into 3/8-inch even-sided rectangles, or lardons.

## notes from our test kitchen

- Since we tend to stock large (not extra-large) eggs in our fridges, that's what we used here — with success.
- If your market doesn't carry slab bacon, just buy the best, thickest-cut bacon you can find and cut the slices crosswise into  $\frac{3}{8}$ -inch pieces. Cheap bacon will make the tart greasy.
- We've made this tart using thinly sliced red onions, sweet onions, and even regular old cooking onions, and each time we've loved the results. For the young onion tops, just use scallions (or green onions, as they're known in the west).
- If you're looking for shortcuts, skip the first egg yolk and the egg wash. There's so much topping on this tart that you barely notice the sheen. Don't, however, skip scoring the edge with a paring knife. This helps the pastry rise. You can also skip the food processor. Instead, briskly whisk the ricotta, egg yolk, and olive oil together.

Heat a large sauté pan over high heat for 2 minutes. Add 1 tablespoon of the olive oil and heat for 1 minute more. Add the bacon and sauté over medium-high heat for 4 to 5 minutes, until slightly crisp but still tender. Reduce the heat to low and toss in the young onions, thyme, and  $\frac{1}{2}$  teaspoon salt. Stir together for 1 to 2 minutes, or until the onions are just wilted. Toss in the onion tops and transfer to a baking sheet or platter to cool.

Place the ricotta, remaining egg yolk, and remaining 1 table spoon olive oil in a food processor. Puree until smooth, then transfer to a medium bowl. Gently fold in the crème fraîche and season with  $\frac{1}{8}$  teaspoon salt and a pinch of pepper.

Spread the ricotta mixture on the puff pastry within the scored border. Lay the sliced cheese over the ricotta and arrange the bacon-onion mixture on top. The tart can be prepared up to this point, covered, and refrigerated for up to 8 hours.

Bake the tart, rotating the baking sheet once, for 20 to 25 minutes, or until the cheese is bubbling and the crust is golden brown. Lift up the edge of the tart and peek underneath to make sure the crust is cooked through. (If you underbake the tart, it will be soggy.)

Meanwhile, make the herb salad.

Let the tart cool for a few minutes, then serve it from a cutting board, along with the salad. To serve individual portions, cut the tart into 6 pieces and garnish each with a little salad.

## SALADE DE PROVENCE

### DRESSING:

1/4 cup cider vinegar  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/2 teaspoon dry mustard  
3 Tablespoons honey  
3/4 cup olive oil

### SUGARED PECANS:

1 cup chopped pecans  
2 Tablespoons sugar  
2 Tablespoons water  
1 teaspoon sesame seeds

### SALAD:

Red leaf lettuce  
Dried figs, sliced thin  
Gorgonzola cheese, crumbled  
Granny Smith apple

Prepare dressing by whisking together all ingredients until combined. Cover and chill.

Place all ingredients for sugared pecans in a skillet over medium heat. Cook about 5 minutes, stirring frequently, until toasted. Cool.

Assemble individual salads by tearing lettuce into bite size pieces. Top with sliced figs, sugared pecans, gorgonzola and dressing.

(Serves 8)

ADJUST  
SLIGHTLY FOR 10

Cioppino

Sauce

- 1/3 cup olive oil
- 3 medium sliced onions
- 2 cloves garlic crushed
- 1 large can crushed tomatoes
- 4 1/2 cups water
- 2 tsp salt
- 1/2 tsp pepper
- 1 large bay leaf crushed
- 1/4 tsp tyme
- 1/4 tsp basil
- 1 cup Sauterne wine or white wine or red wine
- 1/2 cup chopped parsley
- 1 small can tomato paste
- 1/8 tsp chili pepper flakes (optional)

Sauté onions, garlic, celery in oil till tender. Add salt, pepper, bay leaf, thyme, basil, and stir well. Add Tomatoes water, Sauterne and tomato paste. Bring to boil then simmer for an hour. Add parsley and cook 5 minuets. Add chili pepper flakes. Add whatever seafood mixture you like. One of the seafood's should be a white firm fish such as orange roughy.

MAIN COURSE  
 DOUBLE TO SERVE 10

SIMMER UNTIL FISH COOKED

FISH -  
 SHRIMP  
 SCALLOPS  
 GROUPER (AS WHITE FIRM FISH)  
 GREEN MUSSELS  
 - - -

IS FISH COOKED BEFORE BEING PUT IN SAUCE?  
 SAUTE LIGHTLY.

PLS  
MAKE 2  
TARTS

## CARAMELIZED APPLE TART

8 SERVINGS

### CRUST

- 1½ cups all purpose flour
- ½ cup sugar
- ½ teaspoon salt
- ½ cup (1 stick) chilled unsalted butter, cut into ½-inch cubes
- 2 egg yolks

### FILLING

- ½ cup (1 stick) unsalted butter, cut into ½-inch cubes
- 1 cup sugar
- 3 pounds Golden Delicious apples, peeled, halved, cored

### Vanilla Ice cream

**FOR CRUST:** Whisk flour, sugar, and salt in large bowl. Add butter and yolks. Using fingertips, rub butter and yolks into flour mixture until coarse meal forms. Gently knead crust in bowl until ball forms, about 4 minutes. Flatten ball into disk. Wrap in plastic and refrigerate 1 hour. (Can be made 1 day ahead. Keep refrigerated.)

**FOR FILLING:** Preheat oven to 350°F. Scatter butter cubes over bottom of 12-inch ovenproof skillet. Sprinkle sugar over. Arrange apple halves, cut side up, over sugar (there will be some halves left over). Cut remaining apple halves into thin slices; tuck enough apple slices between apple halves to fill in gaps. Heat skillet over medium heat until sugar and butter melt. Cook, shifting pan often for even cooking, until sugar syrup is deep amber, tucking in more apple slices as more gaps form, about 45 minutes. Cool until bubbling stops, about 10 minutes.

Roll out crust on floured surface to 12-inch round. Place crust atop hot apples. Bake until crust is golden brown, about 35 minutes. Transfer to rack and cool to room temperature.

Heat skillet over medium-high heat 3 minutes to loosen apple filling. Place large plate over skillet. Using oven mitts, hold plate and skillet together and invert, shaking gently to release tart onto plate. Rearrange any apples that may have become dislodged. Cut tart into wedges; serve with vanilla ice cream.