Amuse Bouche

Roasted Garlic Foam with Black Olive Crostini

Soup

Hearty Beef, Mushroom and Barley Soup

Salad

Spinach Salad with Tangerines and Pomegranate served with Tangerine-Pineapple Vinaigrette

Entree

Pan Seared Halibut, Artichoke Hearts Piccata with Fettuccini and Seasonal Fresh Vegetables

Or

Roasted Pork Tenderloin with Rosemary and Apples served with Roasted Potatoes and Seasonal Fresh Vegetables

Fresh Baked Bread

Sicilian Bread

Desserts

White Chocolate Coeur á la Creme

Red Wine and Port Poached Pears with Mascarpone
ROASTED GARLIC FOAM

WITH BLACK OLIVE CRUSTINI

serves 10

Anyone who has smeared roasted garlic on good, crusty bread, like the kind they serve in French bistros and Italian trattorias, will understand what inspired me to develop this mellow-flavored foam. The brininess of the black olives punches up the flavor profile of the amuse, slathered as it is on the little toasts and then topped with the creamy foam. Close your eyes and you’re immediately transported to a sidewalk café in Paris.

4 heads garlic, unpeeled
5 to 6 tablespoons olive oil
1 cup half-and-half
1 cup heavy cream
2 sheets gelatin
Salt and freshly ground black pepper

1/2 cup pitted and chopped Kalamata olives
1 clove garlic, chopped
Ten 1/4-inch-thick slices bread, cut from a baguette
5 oil-packed sun-dried tomatoes, drained and chopped

1. Preheat the oven to 350°F.

2. Cut the pointed tops off the garlic heads and drizzle 2 to 3 tablespoons of the oil over the exposed pulp. Wrap the heads securely in aluminum foil and arrange on a small baking tray. Roast for 20 to 30 minutes or until tender. Allow to cool slightly.

3. When cool enough to handle, extract the garlic cloves by gently squeezing on the bottoms of the heads. Strain through a chinois or fine-mesh sieve into a small bowl and set aside.

4. Put the half-and-half and heavy cream into a medium-sized saucepan. Bring to a boil over medium-high heat. As soon as the cream boils, remove it from the heat.

5. Meanwhile, fill a large bowl with cold water. Gently drop the gelatin sheets into the water until submerged. Let soften and bloom for about 5 minutes.

6. Using your hands, lift the gelatin sheets from the water and squeeze them gently between your fingers. Transfer the sheets to the cream mixture. Stir gently until dissolved. Add the roasted garlic puree to the cream and mix well. Season to taste with salt and pepper. Allow to cool to room temperature.

7. Strain the garlic-cream through a chinois or fine-mesh sieve into a large bowl. Pour into the chilled canister of a foamer. The amount will fill it halfway. Charge with 1 or 2 charges. Chill for at least 1 hour before serving.

8. Put the olives and chopped garlic in a blender and puree. With the motor running, slowly add enough of the remaining 3 tablespoons oil to make a smooth paste. Transfer the olive paste to a small bowl.

9. Toast both sides of the bread under the broiler or in a toaster until golden brown.

10. To serve, spread a thin layer of the olive paste over the bread and top with tomatoes. Arrange each slice on a small plate. Shake the foamer vigorously and place a little of the roasted garlic foam on top of the crostini.
Hearty Beef, Mushroom and Barley Soup

Serves 16

This great tasting soup can be ready in under an hour if you soak the barley overnight!!

1 cup pearl barley
1/2 gallon beef stock
8 ounces ground beef, lean
1 tablespoon oil
1 each onion, small dice
3 stalks celery, diced
1 each carrot, small dice
8 ounces mushroom, sliced
2 cloves garlic, minced
1 teaspoon thyme, dried
1 teaspoon oregano, dried
1 each bay leaf
1 tablespoon parsley, chopped
2 tablespoons sherry wine
salt and pepper to taste

Soak barley in cold water overnight.
Brown the ground beef; drain and set aside.
Heat the oil in a soup pot and sauté the onion, celery, carrots and mushrooms for one to two minutes then add the garlic.
Return the drained beef to the soup pot and add the pearl barley, thyme, oregano and bay leaf.
Simmer until the barley is tender, approximately 30 minutes.
Adjust for salt and pepper.
Finish with the Sherry Wine and garnish with the chopped barley at service time.
Spinach Salad with Tangerines and Pomegranate

YIELD: 10 Side Salad Servings

1 lb 4 oz/567 g young, tender spinach leaves, stems removed
10 fl oz/300 mL Tangerine-Pineapple Vinaigrette (page 29)
1 red onion, sliced into paper-thin rings
(see Chef’s Note)
5 tangerines, segments only
1 pomegranate, seeds only

1. Clean and thoroughly dry the spinach. Portion as necessary for single servings or a larger batch.

2. Salad Assembly: Just before serving, whisk the vinaigrette vigorously and reseason. For each portion, toss 2 oz/57 g spinach with 1 fl oz/30 mL vinaigrette. Arrange on chilled plates. Top with onion rings, tangerine segments, and pomegranate seeds. Serve immediately.

Chef’s Note: Place the sliced onion rings in a container of ice water for up to 24 hours to crisp them. This will also mellow the harsh bite of the raw onions, which some people find offensive.
Tangerine-Pineapple Vinaigrette

YIELD: 32 fl oz/960 mL

10 fl oz/300 mL tangerine juice
5½ fl oz/160 mL pineapple juice
1 fl oz/30 mL lemon juice
2 tsp/10 mL white wine vinegar
2 tsp/10 g prepared Creole mustard
10 fl oz/300 mL vegetable oil
5½ fl oz/160 mL olive oil
2 tsp/10 g salt, or to taste
⅛ tsp/1 g ground black pepper, or to taste

1. Combine the juices, vinegar, and mustard.
2. Whisk in the oils gradually.
3. Season with salt and pepper.

Substitute 16 fl oz/480 mL orange (or blood orange) juice for the tangerine and pineapple juice. Reduce lemon juice to ½ fl oz/15 mL.

Substitute 12 fl oz/360 mL lemon juice and 4 fl oz/120 mL water for the tangerine and pineapple juice. Eliminate the garlic and mustard.
**Halibut, Artichoke Piccata**

Ingredients:
2 tablespoon oil  
2 tablespoon butter  
6 halibut fillets  
salt and pepper to taste  
3 shallot (chopped)  
6 cloves garlic (chopped)  
12 ounces of white wine  
5 tablespoons capers  
3 tablespoon butter, cold, cubed  
2 lemon (zest and juice)  
1 tablespoon minced parsley  
4 each artichokes, quartered

Directions:
1. Heat the oil and melt the butter in a pan.  
2. Season the halibut with salt and pepper.  
3. Add the halibut to the pan and cook until lightly golden brown on both sides, about 3-5 minutes per side.  
4. Set the halibut aside.  
5. Add the shallots to the pan and sauté until tender, about 3-5 minutes.  
6. Add the garlic and sauté until fragrant, about 1 minute.  
7. Add the white wine and deglaze the pan.  
8. Simmer to reduce the sauce a bit.  
9. Turn off the heat and add the capers, butter, lemon and artichoke hearts and parsley.
Cooking Pasta

**DONENESS**

Pasta should be cooked al dente, or "to the tooth." This means that cooking should be stopped when the pasta still feels firm to the bite, not soft and mushy. Much of the pleasure of eating pasta is its texture (that's why there are so many shapes), and this is lost if it is overcooked.

**Testing Doneness**

Many suggestions have been made for testing doneness, but none is more reliable than breaking off a very small piece and tasting it. As soon as the pasta is al dente, the cooking must be stopped at once. Half a minute extra is enough to overcook it.

Cooking times differ for every shape and size of pasta. Timing also depends on the kind of flour used and the moisture content. Times indicated on the package are often too long.

Fresh egg pasta, if it has not been allowed to dry, takes only a minute or minute and a half to cook after the water has returned to a boil.

Pasta is best if cooked and served immediately. Whenever possible, you should try to cook pasta to order. Fresh pasta, in particular, cools so quickly that there is little reason to cook it in advance. In volume operations, however, commercial pasta may have to be cooked ahead of time. The following procedures are used for quantity cookery.

**PROCEDURE FOR COOKING PASTA**

1. Use at least 4 qt boiling, salted water per pound of pasta (4 l per 500 g). Use about 1½ tsp (25 g) salt per 4 qt (4 L) water.

2. Have the water boiling rapidly, and drop in the pasta. As it softens, stir gently to keep it from sticking together and to the bottom.

3. Continue to boil, stirring a few times.

4. As soon as it is al dente, drain immediately in a colander and rinse with cold, running water until the pasta is completely cooled. Otherwise, it would continue to cook and become too soft. (If you are cooking just a few portions to serve immediately, just drain well and do not cool. Sauce and serve without a moment's delay.)

5. If the pasta is to be held, toss gently with a small amount of oil to keep it from sticking.

6. Measure portions into mounds on trays. Cover with plastic film, and refrigerate until service time. (Do not store pasta in cold water. The pasta will absorb water and become soft, as though it had been overcooked.)

7. To serve, place desired number of portions in a chafing cap and immerse in simmering water to reheat. Drain, plate, and add sauce.

**ALTERNATIVE METHOD: STEAM TABLE SERVICE**

Pasta gradually becomes soft and mushy when kept hot for service, but it will hold reasonably well for 30 minutes. It will not be as good as if freshly cooked, however.

1. Follow steps 1 to 3 above.

2. Drain while still slightly undercooked. Rinse briefly in cool water, enough to stop the cooking and rinse off starch, but not enough to cool the pasta. Pasta should still be quite warm.

3. Transfer to steam table pan and toss with oil to prevent sticking.

4. Hold up to 30 minutes.

**Yields**

One pound (450 g) uncooked dried pasta yields about 3 pounds (1.4 kg) cooked pasta. This is enough for 4 to 6 main-course portions, or 8 to 10 side-dish or first-course portions.

One pound (450 g) uncooked fresh pasta yields about 2 to 2½ pounds (900 to 1100 g) cooked pasta.
ROASTED PORK TENDERLOIN
WITH ROSEMARY AND APPLES

serves 6

Everyone has seen pictures of a roasted suckling pig with an apple in its mouth. Like so many garnishes, that apple has a direct relationship to the dish. The meat from hogs fed on a diet rich in apples is reckoned to be about the sweetest pork on earth. Most of us have little idea of the dietary history of the pork we buy, but the sweet, tender meat has an affinity for apples and other fruit, which is why I spread the meat with a mildly spicy apple filling and serve it with a simple apple-and-herb salad.

Pork tenderloin, cut from the center loin, cooks quickly and tastes light and fresh. Buy pork with pinkish meat and firm white fat. Cook it just until a meat thermometer registers 150°F and then let it rest to avoid overcooking. I serve this amuse during the holidays, as its flavors blend perfectly with others of traditional celebratory meals. I have even served this on Thanksgiving and for many other holidays. I love pork—it truly is “the other white meat” in my kitchen. Thank you, Pork Council.

4 Granny Smith or other large tart apples
2 sprigs fresh rosemary
1 tablespoon unsalted butter
1 cinnamon stick

1 cup brioche crumbs, from homemade brioche (page 248) or brioche from a good bakery
4 tablespoons olive oil
1 tablespoon sherry wine vinegar
Salt and freshly ground black pepper
6 to 8 ounces pork tenderloin

1. Peel, core, and cut 3 of the apples into very fine dice.
2. Strip the leaves from 1 of the rosemary sprigs and finely chop the leaves.
3. Melt the butter in a small sauté pan over medium heat. Add the diced apples, the chopped rosemary, and the cinnamon stick and cook for 1 minute. Set aside to cool. Discard the cinnamon stick. When cool, toss with the crumbs. Set the apple filling aside while you make the salad and prepare the pork.
4. Peel and core the remaining apple and then cut it into very fine dice. Put the dice in a small bowl.
5. Strip the leaves from the remaining rosemary sprig and finely chop them.
6. Add 3 tablespoons of the oil and the vinegar to the diced apple and toss. Season to taste with salt and pepper. Scatter the chopped rosemary over the apple and mix well. Set the salad aside.
7. Preheat the oven to 350°F.
8. Cut the pork lengthwise without cutting all the way through. Open up the pork and pound the meat to form a rectangle of even thickness. Spread a thin layer of the cooled apple filling down the center and fold over the sides to form a compact cylinder. Tie with kitchen string.
9. Heat the remaining 1 tablespoon oil in a small ovenproof sauté pan over medium-high heat until almost smoking. Sear the pork on all sides until well browned.
10. Transfer the pan to the oven and roast the pork for 8 to 10 minutes or until medium and an instant-read thermometer registers 150°F. Transfer the pork to a plate and allow to rest for 5 minutes.
11. To serve, slice the pork into 6 equal portions. Spoon some apple-rosemary salad on a small plate and place a slice of pork alongside. Repeat to make 5 more servings.
**Sicilian Bread**

36 oz \hspace{1em} water, warmed to 105°
8 oz \hspace{1em} Salad oil
4 tbsp + 1 1/2 teaspoons \hspace{1em} **Active dry yeast**
4 lbs, 1 oz \hspace{1em} Bread Flour
2 1/8 oz \hspace{1em} Sugar (4 Tablespoons plus 1 teaspoon)
1 1/8 oz \hspace{1em} Salt (2 tablespoons plus 1 teaspoon)

1 cup \hspace{1em} Poppy Seeds
4 oz \hspace{1em} Kosher Salt

Blessing

2 cups \hspace{1em} Olive Oil
4 each \hspace{1em} Garlic cloves
1 Tbsp \hspace{1em} Oregano, fresh chopped
1 Tbsp \hspace{1em} Basil, fresh chopped

1. In a warm mixing bowl, mix together water, oil, and yeast. Leave for 5 minutes of until frothy
2. Add flour, sugar and salt and mix using the dough hook until dough pulls from the sides of the mixing bowl.
3. Turn out onto bench and knead until smooth dough forms.
4. Scale into 7 one pound loaves
5. Roll into baguettes. Take each baguette and roll into the poppy seed mixture
6. Place loaves on parchment lined baking sheets
7. Cut 8 diagonal slices into the top of each baguette
8. Top with the Blessing
9. Proof until double in size
10. Bake at 325° in convection oven until browned (approximately 15-20 minutes)
White Chocolate Coeur A La Creme

Recipe By: Catering with A Touch of Class
Servings: 210
Categories: Desserts

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<th>Measure</th>
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<tr>
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<td>pounds</td>
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<td>1 5/8</td>
<td>gallons</td>
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<td>sifted</td>
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<td>2 3/4</td>
<td>gallons</td>
<td>heavy whipping cream</td>
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<td>6 1/2</td>
<td>pounds</td>
<td>white chocolate</td>
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<td>35</td>
<td>10 oz pkg.</td>
<td>raspberries w/ syrup frozen</td>
<td>melted &amp; tepid</td>
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<td>35</td>
<td>8 oz can</td>
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1. Line six 1/2 cup heart molds or one large heart mold with enough dampened cheesecloth to overhang edges and enclose the filling completely. Using an electric mixer set at medium speed, beat the cream cheese with the sugar and 1/4 cup of the cream in a large bowl. Add the melted white chocolate and beat until completely smooth. Set aside.

2. Using an electric mixer set at medium speed, whip the remaining cream in a medium bowl until it forms stiff peaks. Fold the cream into the white chocolate mixture. Fill each of the prepared molds with 1/2 cup of the mixture. Tap the molds on countertop fold cheesecloth over top, and refrigerate on a baking sheet six hour or overnight.

In a food processor fitted with a metal blade, puree the raspberries with sugar. Strain through a fine-mesh strainer to remove seeds, if desired.

In food processor, puree the apricots with their juices and amaretto.

Place a generous serving of raspberry puree on one side of each plate. Put two small dollops apricot puree on the raspberry puree and, using a small knife, draw completely through each dollop to make a heart shape. Unfold the coeur a la creme and set beside the purees.
Red Wine and Port Poached Pears with Mascarpone
Recipe courtesy Anne Burrell

Prep Time: 10 min  Level: Easy  Serves: 6 servings
Inactive Prep Time: --
Cook Time: 45 min

Ingredients
- 1 1/2 cups ruby port
- 1 1/2 cups red wine
- 1 1/4 cups sugar
- 2 star anise
- 2 cinnamon sticks
- 1 bundle thyme
- 1 lemon, zested, not grated, but in big strips for easy removal
- 1/2 vanilla bean, split and seeds scraped
- 3 Bosc pears, peeled, halved and cored
- 1 pint mascarpone cheese, at room temperature
- 1/4 pound block semisweet or dark chocolate, to shave with a vegetable peeler

Directions
In a large saucepan combine the port, wine, 1 cup of the sugar, star anise, cinnamon, thyme, lemon zest, the vanilla bean and seeds. Bring to a boil, then reduce the heat and simmer for 15 minutes.

Add the pears and simmer until the pears are cooked through, about 25 to 30 minutes. Turn off the heat and let cool in the poaching liquid.

Before serving, remove the pears from their poaching liquid and reduce the liquid to a syrup. Strain into a small bowl.

Combine the mascarpone and remaining sugar in a small bowl. Dollop a small amount of the mascarpone on each plate and arrange a pear half on top to prevent it from sliding around the plate. Garnish the pears with a large dollop of the mascarpone, and drizzle with the reduced poaching liquid. Shave the chocolate over the mascarpone and serve.

Voila!