

KITCHEN

WHAT TO SERVE FRIENDS AND FAMILY 🇺🇸 DECEMBER 2013 / JANUARY 2014

GOOD TASTE

Bubbles and Bites

It's all about Eve: New Year's, that is. Celebrate with the kickiest sparkling wines and easy hors d'oeuvres

FLAVOR TIP
Herbs keep fruity drinks from being too sweet.

FRESH ORANGE, ROSEMARY,
AND SAGE SPARKLING WINE
COCKTAIL, P. 90

PERFECT PAIRINGS

Each tasty hors d'oeuvre recipe features its own ideal Champagne to sip, recommended by Michael Velo, bubbly expert from the Carriage House Restaurant in Chicago. Our Fresh Orange, Rosemary, and Sage Sparkling Wine Cocktail pairs well with all of our appetizers—and to make it, Velo recommends using **2011 BELE CASEL "MILLESIMATO" PROSECCO** (\$16):

"This vintage prosecco has the body to stand up to the strong herbal and citrus notes of the cocktail, while adding Asian pear and honeydew melon flavors."

Fresh Orange, Rosemary, and Sage Sparkling Wine Cocktail

PREP: 5 minutes

- 3 large fresh sage or basil leaves**
- 1 small sprig fresh rosemary**
- 2 teaspoons sugar**
- 3 tablespoons (1½ ounces) freshly squeezed orange juice**
- 3 tablespoons (1½ ounces) dry gin**
- 3 tablespoons (1½ ounces) chilled dry Champagne or sparkling wine**

Garnish: orange peel spiral

Combine first 3 ingredients in a cocktail shaker. Muddle herbs to release their flavor. Fill shaker with orange juice, gin, and 1 cup ice. Cover and shake vigorously about 20 seconds or until well chilled. Strain into a chilled Champagne flute. Top with Champagne, and stir gently. Garnish, if desired. Makes 1 serving.



Mini Beef Wellingtons

PREP: 25 minutes **COOK:** 14 minutes **STAND:** 5 minutes

- 1 tablespoon extra virgin olive oil**
 - 4 to 5 crimini mushrooms or button mushrooms, sliced**
 - ½ teaspoon finely chopped fresh rosemary**
 - ¼ teaspoon freshly ground black pepper**
- Sea salt**
- 1 large egg, lightly beaten**
 - 1 (17.3-ounce) package frozen puff pastry dough, thawed**
 - 1 (1-pound) trimmed beef tenderloin, cut into 24 cubes (about ¾ inch each)**
 - ⅓ cup Boursin cheese**
- 1.** Preheat oven to 450°. Heat oil in a medium nonstick skillet over medium heat. Add mushrooms and rosemary; sauté 3 minutes or until browned. Stir in pepper and ⅛ teaspoon sea salt. Set aside.
 - 2.** Whisk together egg and 1 tablespoon water in a small bowl.
 - 3.** Roll 1 puff pastry sheet into a 9- x 12-inch rectangle on a lightly floured work surface. Cut into 12 (3-inch) squares. Arrange 1 beef cube in the center of each pastry square, and sprinkle with a pinch of sea salt. Top each beef cube with about ½ teaspoon Boursin cheese and 1 mushroom slice. Brush edges of pastry squares with egg mixture. Fold dough corners over filling in the center to make a packet, pinching to seal. Place on a large, parchment paper-lined baking sheet. Repeat with remaining ingredients, and brush all with remaining egg mixture.
 - 4.** Bake 9 minutes or until pastry is puffed and golden brown. Let stand 5 minutes. Makes 8 to 10 servings.
- SIP:** **Diebolt-Vallois Champagne, NV Blanc de Blanc, 100% Chardonnay** (\$36):
- "This bubbly is rich and toasty—just right with the herbs and flaky puff pastry."*

Smoked Salmon Mousse Canapés

PREP: 13 minutes

- 8 ounces hot- or cold-smoked salmon
- 1 (8-ounce) package cream cheese
- 3 tablespoons half-and-half
- 2 teaspoons fresh lemon juice
- 1/4 teaspoon sea salt
- 1/4 teaspoon freshly ground black pepper
- 1 tablespoon finely chopped fresh tarragon
- 1 large English cucumber, cut into 30 (1/3-inch-thick) slices, or 30 small whole grain crackers

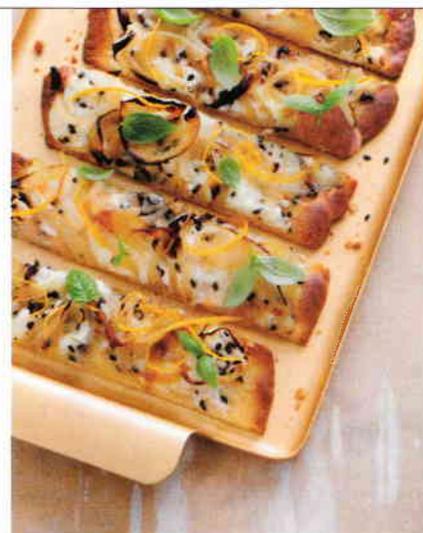
Garnishes: caviar, chopped fresh chives

1. Place salmon in a food processor; pulse until finely chopped. Add cream cheese and next 4 ingredients, and process until

creamy and fluffy. Add tarragon; pulse until evenly combined. Taste and adjust seasoning, if necessary. (Note: Add more half-and-half if necessary to achieve the desired texture for piping.)

2. Pipe or dollop about 1 tablespoon salmon mousse onto each cucumber slice. Garnish, if desired. Makes 8 to 10 servings.

SIP: *Mionetto Brut Prosecco, NV, 100% Prosecco* (\$14): "The fresh white peach harmonizes with the tarragon, and the hint of sweetness cuts the richness of the salmon."



Cheesy Caramelized Onion Flatbreads

PREP: 12 minutes

COOK: 20 minutes

STAND: 5 minutes

- 2 tablespoons extra virgin olive oil, divided
- 1/2 large white onion, very thinly sliced
- 1/4 teaspoon salt, divided
- 2 soft flatbreads or naan (about 4 to 5 ounces each)
- 1/2 cup fresh ricotta cheese
- 1 large garlic clove, minced
- 4 ounces fresh mozzarella, thinly sliced (about 6 slices)
- 1/4 cup freshly grated Pecorino Romano cheese
- 3/4 teaspoon black sesame seeds
- 1 tablespoon thinly sliced fresh basil
- 1/2 teaspoon orange zest

1. Preheat oven to 450°. Heat 1 1/2 tablespoons oil in a nonstick skillet over medium-high heat. Add onion and 1/8 teaspoon salt; sauté 8 minutes or until onions are lightly caramelized. Transfer to a small bowl.

2. Brush flatbreads with remaining 1 1/2 teaspoons oil. Stir together ricotta, garlic, and remaining 1/8 teaspoon salt in a small mixing bowl, and spread onto flatbreads. Top evenly with cheeses and caramelized onion. Sprinkle with sesame seeds.

3. Place flatbreads on a large baking sheet, and bake 12 minutes or until cheese is melted and flatbreads are crisp. Let stand 5 minutes. Sprinkle with basil and orange zest, and cut into slices. Makes 8 servings.

SIP: *Domaine de Baumard Cremant de Loire "Carte Turquoise," NV, 50% Chenin Blanc, 50% Cabernet Franc* (\$21): "The presence of green apple and golden raspberry pairs incredibly well with the mix of cheeses and black sesame. Add the light acidity from this sparkling wine and it is a great match." ►



Goat Cheese Poppers with Honey

PREP: 20 minutes

FREEZE: 20 minutes

COOK: 3 minutes

- 1/3 cup all-purpose flour**
- 1/2 teaspoon freshly ground black pepper**
- 1 large egg**
- 3/4 teaspoon sea salt**
- 2/3 cup panko (Japanese breadcrumbs)**
- 1 (11-ounce) log soft goat cheese, at room temperature**
- 2 cups grapeseed oil or canola oil**
- 1 tablespoon honey**
- 1 tablespoon minced fresh chives**
- 1/4 teaspoon dried crushed red pepper**

1. Combine flour and black pepper in a small bowl. Whisk together egg, 1/4 teaspoon sea salt, and 2 tablespoons water in a second small bowl. Combine panko and remaining 1/2 teaspoon sea salt in another small bowl.

2. Roll goat cheese into 24 balls (about 1 tablespoon each). Roll each goat cheese ball in flour mixture, dip in egg mixture, and dredge in panko mixture. Freeze 20 minutes or until firm.

3. Heat oil to 350° in a deep saucepan over medium-high heat. Fry goat cheese, in batches, 1 to 2 minutes or until golden and crisp on all sides. Remove with a slotted spoon, and place on paper towels to drain.

4. Arrange goat cheese poppers on a platter, drizzle with honey, and sprinkle with chives and red pepper. Serve immediately. Makes 8 to 10 servings.

SIP: *André Clouet Grande Reserve Brut, NV Grand Cru, 100% Pinot Noir (\$30): "If the lush cherry, strawberry, and cream are not enough to complement the goat cheese and spice from the black pepper and hot red pepper, the decadent, fruity finish should seal the deal."* **For more information, see Sources, page 100.**

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TRY THESE BITES AS CROUTONS ON SALADS OR AS "MEAT" BALLS FOR VEGETARIAN PASTA DISHES

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