

2011 Chateau Chantal Wine Dinner Recipes

By Chef Perry Harmon

Chef Perry's Ratatouille

INGREDIENTS –

- 2 – zucchini, 1/2 inch dice
- 2 – yellow squash, 1/2 inch dice
- 1 – medium eggplant, 1/2 dice
- 1 – each (red, yellow and green pepper), 1/2 inch dice
- 1 – large sweet onion, 1/2 inch dice
- 3 – cloves of garlic, minced
- 1 – large, shallot, minced
- 2 – 15 ounce cans of fire roasted tomatoes
- 3 – tablespoons parsley, finely chopped
- 2 – tablespoons basil, finely chopped
- 1 - tablespoon thyme, finely chopped
- Olive Oil – as needed

Start by sautéing some of the garlic and shallots in about 2 tablespoons of the olive oil. Add the zucchini and squash and sauté until crisp cooked.

Remove from the pan and repeat with the garlic, shallots and oil and sauté the eggplant until crisp cooked.

Remove from the pan and repeat with the garlic, shallots and oil and sauté the peppers and onion until the onions start to caramelize.

Add everything back to the pan and add the tomatoes and herbs and heat through. Taste and adjust seasonings with salt and pepper.

Serve hot and makes 4 to 6 side dish servings.

Panko Crusted White Fish with Pinot Gris Dijon Sauce

4 ounces of baby spinach
1 shallot finely chopped, peeled
2 heads of garlic finely chopped, peeled
2 tablespoons Olive oil
2 teaspoons Dijon mustard
1 cup heavy cream
4 – 4 ounce filets of White Fish
Old Bay Seasoning
4 ounces of butter
8 ounces of Panko bread crumbs in a bowl

Sauce-

1 shallot finely chopped, peeled
1 head of garlic finely chopped, peeled
2 tablespoons olive oil
Juice of 1 lemon
½ cup Pinot Gris wine
1 cup heavy cream
Salt and white pepper

Heat the olive oil in a sauté pan or skillet over medium high heat. Add the shallots and stir until translucent. Add the garlic and stir being careful not to burn it. Add the spinach and stir until it wilts and then whisk in the cream and mustard. Taste and season with salt and pepper if necessary until thickened. Keep warm.

Melt the butter in a pan over medium heat or microwave for 1 minute until melted. Season the filets with Old Bay and dip in the melted butter. Place each filet in the Panko

Chocolate Honey Mousse

Serves 8

Ingredients –

- 2 ½ cups chilled whipping cream
- 12 ounces bittersweet or semisweet chocolate, chopped
- 5 tablespoons honey

Method –

Stir ¾ cup cream, chocolate, and honey in heavy medium saucepan over low heat until chocolate melts and mixture is smooth. Cool, stirring occasionally.

In large bowl, beat 1 ¼ cups cream until soft peaks form. Fold cream into chocolate mixture in two additions.

Divide mousse among eight ¾ cup ramekins or pipe with a pastry bag into champagne flutes. Refrigerate until set, about 2 hours.

Whip remaining ½ cup cream to firm peaks. Spoon a dollop of cream in center of each mousse.

Cherry Balsamic Dijon Vinaigrette

Makes 1/2 cup (serves 8)| Total Time: 05m

Ingredients

1/3 cup olive oil

3 tablespoons balsamic vinegar

2 teaspoons Dijon mustard

1 teaspoon cherry concentrate

kosher salt and black pepper

Directions

1. In a small bowl or jar, whisk or shake together the oil, vinegar, mustard, cherry concentrate 1/2 teaspoon salt, and 1/4 teaspoon pepper.

For the crêpe:

1 cup all-purpose flour

1 cup plus 2 tablespoons chicken or beef broth

3 large eggs

2 tablespoons unsalted butter, melted and cooled

1/2 tablespoons salt

1/3 cup minced fresh parsley leaves or a mixture of other minced fresh herbs, such as chives, coriander, or tarragon

melted unsalted butter for brushing the pan

To make crêpe batter:

In a blender or food processor blend the flour, the broth, the eggs, the butter, and the salt for 5 seconds. Turn off the motor, with a rubber spatula scrape down the sides of the container, and blend the batter for 20 seconds more. Transfer the batter to a bowl, stir in the herbs, and let the batter stand, covered, for 1 hour.

The batter may be made 1 day in advance and kept covered and chilled. Makes enough batter for about 16 crêpes.

To make Crêpes

Heat a crepe pan or non-stick skillet measuring 6 to 7 inches across the bottom over moderate heat until it is hot. Brush the pan lightly with the butter, heat it until it is hot but not smoking, and remove it from the heat. Stir the batter, half fill a 1/4-cup measure with it, and pour the batter into the pan. Tilt and rotate the pan quickly to cover the bottom with a layer of batter and return any excess batter to bowl. Return the pan to the heat, loosen the edge of the crêpe with a spatula, and cook the crêpe for 1 minute, or until the top appears almost dry. Turn the crêpe, cook the other side lightly, and transfer the crêpe to a plate. Make crêpe with the remaining batter in the same manner, brushing the pan lightly with butter as necessary. The crêpes may be made 3 days in advance, kept stacked, wrapped in plastic wrap, and chilled

Crepe Filling for Rustic Crepes

1 pound local smoked fish – salmon or trout
2 pounds of forest style mushrooms – not just plain button mushrooms or portabellas
2 tablespoons vegetable oil
2 tablespoons minced garlic
½ cup dry white wine
2 cups of heavy cream
8 ounces of shredded Raclette cheese
Salt and pepper to taste

Chop the mushrooms up and set aside. Place a sauté pan on medium high heat and add the oil when hot. Add the garlic and stir making sure not to let it brown or burn. Add the mushrooms and cook until they release their moisture. Then add the wine and cook until it reduces and then add the heavy cream and cook until it reduces and thickens. Add the cheese and stir to melt then taste and adjust the flavor with salt and pepper. Crumble the fish up and divide it between the crepes placing it in the center of each one. Pour the mushroom sauce over the salmon in the crepes and fold or roll them to close. Top with any remaining sauce and serve warm.

Carrot and Caramelized Onion Cream Soup

3 pounds carrots, peeled and chopped
2 large onions, (white, yellow or sweet)
6 tablespoons butter
1 cup Madeira wine
4 to 6 cups chicken stock, low sodium or homemade
Salt and pepper to taste
½ cup cream - Shetler's if possible
Freshly grated nutmeg (optional)
Crème Fraiche as garnish (optional)*

1. Melt the butter in a large stock pot over medium heat. Peel and slice the onions and toss with the butter in the stock pot. Cook the onions, stirring occasionally, until they begin to caramelize and release their sugars and turn brown. Do not let the onions burn.
2. Once caramelized and deep brown in color add the Madeira and boil until it is reduced by half. Add 1 cup of the stock and reduce until almost all of the liquid is evaporated.
3. Add the carrots to the pot and turn the heat to low and cover the pot allowing the carrots to sweat and release their moisture. Once they are sweating add enough stock to cover the carrots and cook slowly over moderate heat until the carrots soften.
4. Puree the soup using a blender, food processor or hand/stick blender until it is very smooth. You can pass it through a sieve/screen if desired. Return the soup to the pot if removed and adjust seasoning with salt and pepper. Add the cream and nutmeg is desired.
5. Ladle into bowls and top with a spoon of Crème Fraiche which you can swirl it if desired. You may also top with some finely chopped fresh herbs such as chives, sage or even thyme.

Serves 8

* Crème Fraiche – You can purchase this locally from Burritt's or Meijer or it is easy to make if you have the time. Put 2 cups of heavy cream (I prefer Shetler's) into a large mason jar or other glass container. Stir in ¼ cup of buttermilk (Shetler's if possible) and cover with cheesecloth or a clean dish towel. Let the Crème Fraiche sit in a warm area in the kitchen for 12 to 24 hours, until thickened. Stir and refrigerate for up to two weeks and pour off any liquid that forms on the top.