

Chateau Chantal Wine Dinner Fall 2015

Recipes by Chef Reuben Rosales

Crab Cakes

1 can of lump crab

2 Tbls. mayonnaise

3 sprigs of chopped parsley

1 1/4 of a red pepper finely diced

Season with salt and pepper and old bay and fresh lemon to taste

Cooking Directions

Mix all ingredients together carefully. While trying to keep all the lumps together, make the cakes. Sauté in butter and oil until golden brown then place in the oven for 10 minutes at 350 degrees.

Roasted Butternut Squash Soup

1 butternut squash

Salt and pepper to taste

1/8 tsp nutmeg

1/8 tsp cayenne

1 cup chicken or vegetable stock

1 cup heavy whipping cream

Cut whole butternut squash in half remove the seeds, Season with salt, pepper, fresh nutmeg and cayenne and roast at 325 degrees until tender then scoop out the squash from the skin. Puree in blender with half chicken or vegetable stock and half cream until smooth.

Spiced Pepitas

2 TBS sugar

1/2 tsp cayenne

1 cup pepitas

In a sauté pan on medium heat combine ingredients and cook until sugar dissolves. Spread out on baking sheet to cool.

Walleye and Walnuts

2 walleye filets

1 TBS butter

1 TBS canola oil

Clean, debone and portion walleye. Put a pan on the stove turn on high until pan is very hot. Add oil and butter. Sear fish on one side then flip over. Place pan in oven until fish is flaky.

White wine lemon butter sauce

1 tsp garlic

1 lemon

2 oz Chateau Chantal Pinot Grigio or Chardonnay

1 TBS butter

Put a teaspoon garlic and oil in a pan turn on cook till garlic is tender Add half of lemon juice at 2 ounces of white wine let cook for 2 minutes turn off stir in butter

Braised Bone in Short Rib

1 lbs beef short rib- bone in

Salt and pepper to taste

Flour for dusting

1 TBS canola oil

1 cup chopped onion

1 cup chopped celery

1 cup chopped carrot

1 TBS tomato paste

1 cup Chateau Chantal Malbec

½ cup beef stock

2 sprigs thyme

1 sprig rosemary

Clean and portion short rib, season with salt and pepper, and dust with flour. Put a pan on the stove turn on high with 1 TBS canola oil. Place short rib in hot pan and sear for 2 minutes on each side. Remove short ribs from pan and set aside. Cut onion, celery and carrot into even chunks. Using the same pan, dump out old oil and coat the bottom with fresh oil. Sauté the veggies until al dente. Add 1 tablespoon of tomato paste and cook on high heat until vegetables are charred. Deglaze with Malbec- make sure all alcohol is cooked out of wine. Add four ounces of beef stock, 2 sprig thyme and 1 sprig rosemary. Place short ribs back in the pan cover with aluminum foil and cook for 3 hours at 325 degrees

Roasted Gold and Red Beet Salad

3 gold beets

3 red beets

Salt and pepper to taste

4 sprig thyme

1 sprig rosemary

2 cups Orange Juice

.9 oz package of fresh microgreens

Cook gold and red beets in separate pans (I learned this the hard way. If you cook them together, they all turn red.) Add salt, pepper, thyme, rosemary, and orange juice and then cover. Let cook for 1 hour at 350 degrees. Cool beets and peel. Dice beets and arrange on plate put micro greens in a bowl mix with salt, pepper and oil to dress the beets.

Flourless Chocolate Tart

1 1/2 sticks (12 tablespoons) unsalted butter, cut into small pieces, plus more for the pan

12 ounces bittersweet chocolate, chopped

6 large eggs

1/2 cup sugar

Pinch salt

Unsweetened cocoa powder, for dusting

Preheat the oven to 350 degrees F. Lightly butter the bottom and side of a 9-inch springform pan. Combine the chocolate and 1 1/2 sticks butter in a heatproof bowl. Place the bowl over a saucepan of simmering water (do not let the bowl touch the water) and stir until melted and combined. Remove the bowl from the saucepan and let cool slightly. Combine the eggs, sugar and salt in a large bowl. Beat with a mixer on medium-high speed until pale and thick, 5 to 8 minutes. Gently fold half of the melted chocolate mixture into the egg mixture until just combined, then gently fold in the rest. Pour the batter into the prepared pan and bake until the top is no longer shiny and barely jiggles and a toothpick inserted into the center comes out with only a few crumbs, 35 to 45 minutes. Transfer to a rack and let cool completely in the pan. Remove the springform ring and transfer to a platter; dust with cocoa powder.