

2012 Chateau Chantal Wine Dinner Recipes Chef Perry Harmon



Mushroom Galantine

Ingredients –

- 1 pound - fresh chicken breast, boneless and skinless, cubed
- 8 ounces – heavy cream
- 2 – egg whites
- Salt and white pepper – to taste
- 1 teaspoon each – dried/fresh basil, thyme, oregano, and sage
- 6 ounces – mixed mushrooms, diced
- 1 – packet unflavored gelatin

Method –

1. Place the chicken in the bowl of a food processor and process until smooth, add the cream, egg whites, and spices and processed until blended. Remove from the food processor and keep cold in a mixing bowl.
2. Blanch the mushrooms in a pot of boiling water for 1 to 2 minutes and the drain and shock in ice water and drain and dry.
3. Blend the gelatin with the dried mushrooms and then mix the mushrooms into the chicken with a spatula.
4. Place two sheets of plastic wrap on top of each other that are about two and a half to three feet in length.
5. Spread the mushroom/chicken mixture length wise along one edge to form a sausage shape. Roll the plastic wrap up and over the sausage and roll it to completely enclose the sausage mixture. Roll the encased sausage forward by holding onto the ends of the plastic close to the meat and roll tightly to form a tight round shape. Tie off the ends using the excess plastic wrap.
6. Place the sausage in a pan large enough to hold it a fill it with water. Place in a 450 degree oven and bake for about an hour, turning as need to ensure even cooking. When the internal temperature reaches 170 on an instant read thermometer remove the sausage and keep warm until time to slice it. This sausage can also be served cold as an appetizer with aioli.

Couscous Ingredients –

- 1 cup – Israeli couscous
- 1 ¼ cup – chicken stock
- 1 teaspoon each – fresh chopped thyme, sage, chives

- ½ cup – chopped mixed mushrooms

Method –

1. Place the couscous and water in a pan and bring to a boil. Reduce heat and simmer for about 8 minutes.
2. Add the herbs and mushrooms and simmer for an additional 5 minutes until most of the liquid is absorbed.
3. Remove from the heat and keep warm until service.

Sauce Ingredients –

- 1 – shallot, minced
- 2 – cloves of garlic, minced
- 2 tablespoons – olive oil
- ½ cup – bold red wine
- 1 cup – chicken or beef stock
- 1 tablespoon – butter chilled

Method –

1. Heat the oil in a small sauce pan, add the shallots and garlic and sauté until translucent
2. Add the wine and reduce until less than half
3. Add the stock and reduce to ½ cup and finish with butter whisked in

Slice the sausage, scoop a small mound of couscous onto each plate, lay the sausage against the couscous and ladle the sauce over top and garnish with a few chopped fresh herbs.



Fennel and Pea Soup with Crème Fraiche

- 4 tablespoons olive oil
- 8 medium shallots, sliced thin, I used my Cuisinart for all slicing
- 2 bunches scallions, sliced thin
- 4 large sweet onions
- 4 medium fennel bulbs, sliced thin
- 4 garlic cloves, minced
- 8 cups peas, frozen peas
- 10 cups chicken stock
- 1 bunch Cilantro chopped
- Sea salt and freshly ground pepper

Directions -

1. Place olive oil in a heavy soup pot over medium heat, add shallots, scallions, onions, fennel and garlic. Sauté for 6-8 minutes, until tender.
2. Add the peas and stir for 1-2 minutes before adding the chicken stock. Bring the soup to a simmer and cook until peas are tender, about 5-6 minutes. Cool the soup before adding the fresh cilantro. Purée the soup in batches in a blender or with a stick blender in the soup pot. Thin the soup with additional chicken stock if you like. Season to taste with salt and pepper.

This soup can be made a day ahead and reheated before serving.

Crème Fraiche

Ingredients –

- Heavy cream
- Buttermilk

Method –

1. Fill a pint mason jar to within 1 inch of the top with heavy cream
2. Top it off with buttermilk
3. Screw lid on tightly and shake to blend
4. Set in a warm spot in your kitchen for 24 hours
5. Unscrew the lid and check the crème as it should be thickened
6. Refrigerate and use within 2 weeks



Salmon Wellington with Apple Jicama Slaw

Ingredients –

- 6 – 2 ounce salmon filets
- Old Bay seasoning – to taste
- 1 – sheet of puff pastry, thawed
- ½ bulb – jicama (if small ¼ if large)

- 1 – large Granny Smith apple
- Salt & white pepper to taste
- 2 tablespoons - Sherry vinegar
- 2 – eggs, beaten

Method –

1. Season the filets with Old Bay and set aside
2. Roll out the puff pastry and cut into 6 squares
3. Finely julienne the jicama and apple, toss in a bowl with salt and pepper and season with sherry vinegar
4. Place one salmon filet on each square, top with some slaw, brush edges with egg wash and wrap like a package and seal

5. Place packets seam side down on a baking sheet and brush tops with egg wash
6. Bake in preheated 450 oven for about 12 to 15 minutes until pastry is golden brown
7. Slice on the bias and serve stacked slightly with sauce (see below) and garnish with some finely chopped chives

Sauce –

- 1 – shallot, minced
 - 2 cloves – garlic, minced
 - 2 tablespoons – olive oil
 - 1/2 cup – white wine, dry
 - 1 cup – heavy cream
 - 1 teaspoon – chicken base concentrate
1. Sauté the shallot and garlic in the olive oil over medium high heat in a sauce pan
 2. Add the wine and reduce until almost dry
 3. Add the heavy cream and reduce by 1/3 and whisk in the base to finish
 - 4.

Wine Sorbet

Ingredients –

- 3 cups – water
- 1 ½ cups – cane sugar
- 1 ¼ cups – wine or champagne of choice
- Optional – 2 teaspoons – fresh micro-planed citrus zest, fresh herbs, etc.

Method –

1. Bring the water and sugar to a boil in a pan to create a simple syrup. Remove from the heat and cool. Add the wine to the syrup. Place the syrup in a metal bowl and place in a larger bowl filled with ice and water to chill quickly, whisking often
2. Once very chilled place in a freezer and whisk every so often until the mixture starts to freeze
3. Place the mixture in a ice cream maker and proceed as the manufacture instructs or leave in the freezer and whisk every half hour until the sorbet is set
4. Scoop and serve



Red Wine and Red Onion Jam

Ingredients –

- 4 tablespoons extra-virgin olive oil
- 3 medium-large red onions, thinly sliced (about 2 pounds)
- 2 sprigs fresh thyme
- Kosher salt and freshly ground black pepper
- 1 cup red wine
- 1/4 cup honey
- 1/4 cup red wine vinegar

Method –

Heat 2 tablespoons of the olive oil in a medium skillet, over medium heat. Add the onions, 1 thyme sprig, and season with salt and pepper, to taste. Cook, covered, until the onions have wilted, about 10 to 15 minutes, (give them a stir every now and then with a wooden spoon to prevent them from sticking). Add the red wine, and simmer over high heat until most of the wine gets absorbed into the onions. Add the honey and red wine vinegar and simmer gently until the onions get jam-like, about, about 15 minutes.

Parmesan Cookies

Ingredients -

- 1/2 lb all-purpose flour
- 1/2 lb butter (2 sticks), softened
- 1/2 lb grated Parmesan cheese

Preheat oven to 375 degrees.

Weigh each of the ingredients on a kitchen scale. You want exactly the same weight for each.

You can easily make more cookies by increasing the weight of each of the ingredients.

Knead all of the ingredients together. On a lightly floured surface roll out the dough with a rolling pin until it is 1/4-inch thick. Cut circles about 2-inches in diameter with a cookie cutter.

Bake the cookies on an ungreased cookie sheet lined with parchment paper for 15 minutes. Let rest on the parchment paper for 5-10 minutes before you try to move the cookies.

Serve at room temperature. Store in the refrigerator in an airtight container until used.

Caesar Dressing

Ingredients –

- 3 ounces – anchovy filets
- 1/2 ounce – whole grain mustard
- 3 cloves – garlic, peeled
- 1 tablespoon – Worcestershire sauce
- 6 ounces – red wine vinegar
- 1 teaspoon – ground black pepper
- 2 tablespoons – fresh lemon juice
- 2 ounces – grated parmesan cheese
- 1/2 teaspoon – hot sauce
- 18 ounces – olive oil

Method –

1. Combine all of the ingredients in a blender except the olive oil
2. Gradually add the olive oil in a thin stream to incorporate
3. Taste and adjust the seasonings if needed and refrigerate until needed

Makes 1 quart



Dark Chocolate Pots De Crème

Yield: serves 6, active time 15 minutes, total time 2 hours

- 3/4 cup sugar
- 1 cup whole milk
- 1 1/2 cup heavy cream
- 1 teaspoon vanilla extract
- 8 ounces best quality dark chocolate (such as Lindt 70% dark), roughly chopped
- 6 egg yolks, lightly beaten

Directions -

Preheat oven to 270°F. Place 6 ramekins in a large baking dish and pour cold water into baking dish until it reaches halfway up ramekins

In a medium saucepan, combine sugar, milk, heavy cream, and vanilla.

Bring mixture to a boil, stirring occasionally. Add dark chocolate and whisk until mixture is thickened and smooth. Take mixture off heat.

Place egg yolks in a large bowl. Slowly add chocolate mixture, whisking until completely smooth.

Divide chocolate mixture evenly among ramekins. Cover baking dish with foil.

Bake until custard is cooked but still jiggly in the center, about 1 hour 20 minutes.

Remove ramekins from water bath and bring to room temperature. Chill in refrigerator until cold.

Classic White Crème Brûlée

Yield: 4 servings

Ingredients:

- 4 ounces Ghirardelli White Chocolate Baking Bar
- 4 large egg yolks, at room temperature
- 1/3 cup sugar
- 2 cups whipping cream
- 1/2 teaspoon vanilla extract

Directions:

Preheat oven to 300°F. In medium bowl, whisk egg yolks with sugar until smooth. In 2-quart saucepan, bring whipping cream to a simmer over medium-high heat. Add white chocolate (chopped in small pieces) to simmering whipping cream. Turn off heat and whisk until white chocolate is melted. Add white chocolate mixture to egg yolk mixture one tablespoon at a time, whisking continuously to prevent eggs from scrambling. Whisk until smooth. Add vanilla. Pour

into four ramekins or custard cups. Place cups in 13" x 9" baking pan or broiler pan. Add enough water so cups sit in 1 to 1 1/2 inch of water. Bake until set, about 45 minutes. Serve warm, at room temperature, or refrigerate overnight. For a delicious crunchy surface: Sprinkle the tops of the crème brûlée with 1 teaspoon of sugar and place under broiler until caramelized.

Chocolate Bark

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Ingredients:

- 1 1/2 cups walnut halves (6 ounces) or other nut, cocoa nibs or seeds (use less if nibs or seeds)
- 9 ounces bittersweet chocolate, finely chopped
- 1 cup dried sour cherries (4 ounces), coarsely chopped
- 2 tablespoons finely chopped crystallized ginger, if using

Preheat the oven to 350°.

Spread the walnuts on a baking sheet and toast for 8 minutes, or until golden and fragrant. Let cool, and then coarsely chop.

Line a baking sheet with parchment or wax paper.

In a glass bowl, heat two-thirds of the chocolate in a microwave oven at high power in 30-second bursts until just melted. Stir until smooth. Add the remaining chocolate and stir until melted. Stir in the walnuts, cherries and crystallized ginger until evenly coated.

Scrape the mixture onto the prepared baking sheet and spread it into a 12-by-8-inch rectangle. Refrigerate for 10 minutes or until firm enough to cut.

Cut the bark into 48 pieces (6 rows by 8 rows) and transfer to a plate. Serve cold or at room temperature.

MAKE AHEAD The bark can be kept in an airtight container at room temperature for up to 4 days or refrigerated for up to 2 weeks.

Dulche de Leche

Ingredients –

- 1 to 2 cans of sweetened condensed milk

Method –

1. Place the can(s) unopened in a large pot and cover with at least 2 inches of water
2. Bring to a boil, reduce to a simmer and cook for 2 hours making sure cans remained covered with water
3. Remove from the heat and allow the cans to cool completely before opening
4. Use as with any caramel sauce except do not refrigerate and keep for up to 2 weeks