

Assignments

Couple 1 - Brisket and wine

Couple 2 - cake

Jan. 10, 2016

Couple 3 - Salad

Winter
Comfort

Couple 4 - Lobster rolls +
potatoes

Foods

CAFÉ LATTE'S TURTLE CAKE



Makes 1 big or 9 mini-bundt cakes

CAKE

1 egg
2/3 cup vegetable oil
1 cup buttermilk
2 cups flour
1 3/4 cups sugar (baker's)
1/2 cup good-quality cocoa (Penzey's)
1 tsp. salt
1 Tbsp. baking soda
1 cup hot coffee (use Dunn Bros.)

FROSTING

1/2 cup milk (whole)
1 cup sugar
6 Tbsp. butter
2 cups good quality semisweet
chocolate chips (Ghiradelli, plus
1 oz. bittersweet Ghiradelli)
3/4 cup caramel (use more)
3 or 3+ cups toasted pecans

To prepare oven, pans: Preheat oven to 350 degrees. Grease three (9-inch) cake pans. Cover each bottom with disc of parchment paper. Grease & flour again.

To make cake: In bowl, combine egg, oil, & buttermilk. In large separate bowl, mix together flour, sugar, cocoa, salt, & baking soda. Gradually add wet ingredients to dry until well mixed. Gradually add hot coffee. Scrape batter into prepared pans.

To bake cake: Bake for 23 min. (use two oven racks, switching pans halfway into baking time), then check (recipe says 25 min.), until toothpick inserted into center comes out clean. Let cake rest in pans for 10 minutes. Turn out onto wire racks to cool completely.

*— don't use collapsible one!
or 13-15 min. in convection oven (racks #2 & #5 - don't switch cakes)*

To make frosting: Mix sugar & milk in saucepan. Add butter. Bring to a boil. Remove from heat. Add chocolate chips to pan. Using wire whisk, mix until smooth. (Note: if frosting is too thick or grainy, add 1-2 tsp. hot coffee). If runny, chill a bit so it won't slide down cake.

To assemble cake: Place 1 cooled cake layer, top side down, on cake plate. Spread with one third of frosting, pushing it out slightly from edges to make ripple or petal effect on sides. Sprinkle with 1/2 cup pecans. Drizzle with 1/4 cup caramel. Add next layer, again top-side down. Repeat layers. Place top layer top-side up. Repeat layers, but add more pecans to top to form mound, drizzling caramel over to fasten pecans to each other.

LACH-FETA BREAD

- 1 (1-pound) loaf frozen white bread dough
1 cup (4 ounces) crumbled feta cheese
1/3 cup (3 ounces) 1/3-less-fat cream cheese
1/2 teaspoon dried oregano
1/4 teaspoon salt
1 (14-ounce) can artichoke hearts, drained and chopped
1 (10-ounce) package frozen chopped spinach, thawed, drained, and squeezed dry
3 garlic cloves, minced
1 large egg white
Cooking spray
2 tablespoons (1/2 ounce) grated fresh Parmesan cheese
1. Thaw dough in refrigerator 12 hours.

2. Combine feta and next 7 ingredients (feta through egg white) in a bowl.
3. Roll dough into a 16 x 10-inch rectangle on a lightly floured surface. Spread spinach mixture over dough, leaving a 1/2-inch border. Beginning with a long side, roll up jelly-roll fashion; pinch seam and ends to seal. Place roll, seam side down, on a baking sheet coated with cooking spray. Cut diagonal slits into top of the roll using a sharp knife. Cover and let rise in a warm place (85°), 1 hour or until doubled in size.
4. Preheat oven to 350°.
5. Sprinkle Parmesan cheese over the top of the roll. Bake at 350° for 45 minutes or until golden. Yield: 16 servings (serving size: 1 slice).

CALORIES 143 (23% from fat); FAT 3.7g (sat 2.2g, mono 1g, poly 0.3g); PROTEIN 6.4g; CARB 21.7g; FIBER 1.2g; CHOL 14mg; IRON 1.7mg; SODIUM 461mg; CALC 99mg

Pear, Walnut, and Blue Cheese Salad with Cranberry Vinaigrette

Cranberry sauce, the base for the vinaigrette, lends a holiday flavor to this salad. You can make and refrigerate the dressing up to a week ahead.

VINAIGRETTE:

- 1/2 cup canned whole-berry cranberry sauce
- 1/4 cup fresh orange juice (about 1 orange)
- 1 tablespoon olive oil
- 2 tablespoons balsamic vinegar
- 1 teaspoon sugar
- 1 teaspoon minced peeled fresh ginger
- 1/4 teaspoon salt

SALAD:

- 18 Bibb lettuce leaves (about 2 heads)
- 2 cups sliced peeled pear (about 2 pears)
- 2 tablespoons fresh orange juice
- 1 cup (1/8-inch-thick) slices red onion, separated into rings
- 1/3 cup (2 ounces) crumbled blue cheese
- 2 tablespoons coarsely chopped walnuts, toasted

1. To prepare the vinaigrette, place the first 7 ingredients in a medium bowl; stir well with a whisk.
2. To prepare the salad, divide the lettuce leaves evenly among 6 salad plates. Toss pear with 2 tablespoons orange juice. Divide pear and onion evenly among leaves. Top each serving with about 1 tablespoon cheese and 1 teaspoon walnuts. Drizzle each serving with about 2 1/2 tablespoons vinaigrette. Yield: 6 servings.

CALORIES 148 (38% from fat); FAT 6.3g (sat 1.8g, mono 2.5g, poly 1.5g); PROTEIN 2.7g; CARB 22.3g; FIBER 2.4g; CHOL 5mg; IRON 0.4mg; SODIUM 205mg; CALC 60mg

RED-WINE OVEN-BRAISED BRISKET WITH HORSERADISH SAUCE

This comes from Food Network star Sara Moulton. It's her husband's aunt's recipe that uses the fattier point cut. *Wonderful!*

Braised brisket:

- 1 large head garlic, separated into cloves
- 1 cup all-purpose flour
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 4- to 5-pound beef brisket, preferably point cut (also called the second cut)
- 2 tablespoons olive oil
- 2 large onions, thinly sliced
- 3 cups dry red wine (kosher)
- 1/4 cup tomato paste
- 2 dried bay leaves, preferably Turkish
- 1 teaspoon dried thyme
- 1 quart chicken stock, preferably homemade

Horseradish sauce:

- 1/2 cup finely grated fresh or drained prepared horseradish
- 1 tablespoon white-wine vinegar
- 1 cup mayonnaise
- 1 tablespoon snipped fresh chives
- 1 tablespoon fresh lemon juice
- Kosher salt and freshly ground black pepper

To prepare garlic: Preheat oven to 325 degrees. Fill small saucepan with water. Bring to a boil over high heat. Add garlic. Return to a boil. Cook rapidly for 1 minute or until slightly softened. Using slotted spoon, transfer garlic to bowl of ice water. When cool enough to handle, peel.

To brown brisket: In large shallow dish or large platter, combine flour, salt and pepper. Add brisket. Turn to coat on all sides. Shake off excess. In large covered casserole or Dutch oven, heat oil over medium-high heat until almost smoking. Add brisket. Cook, turning often, for 6 to 8 minutes per side or until well browned. Transfer to plate or platter.

To make wine reduction: Pour off all but 2 tablespoons. Stir in onions and peeled garlic. Reduce heat to medium. Cook, stirring often, for 10 minutes or until golden. Pour in wine. Stir to pick up any browned bits on bottom of casserole. Stir in tomato paste. Add bay leaves and thyme. Increase heat to high. Bring to a boil. Cook rapidly, stirring often, until almost all liquid has evaporated.

To braise brisket: Pour in stock. Bring back to a boil. Reduce heat to medium. Add brisket. Cover tightly with piece of foil. Cover pot with lid. Transfer to lower third of oven. Cook for 3 to 4 hours or until fork comes out easily when meat is pierced.

To make horseradish sauce: In small bowl, mix horseradish, vinegar, mayonnaise, chives and lemon juice. Stir well to blend. Season with salt and pepper. (Yield: About 1 cup.) Refrigerate until ready to serve.

Mini Brioche Lobster Rolls



TOTAL: 30 MIN

MAKES 12 ROLLS ●

- ¾ pound cooked lobster meat, crabmeat or shrimp, coarsely chopped
- ¼ cup plus 2 tablespoons mayonnaise
- 1 teaspoon chopped tarragon
- ½ teaspoon finely grated lemon zest

Salt and freshly ground black pepper

12 mini brioche or Parker House rolls (about 2½ inches)

Snipped chives, for garnish

1. In a food processor, combine the lobster meat with the mayonnaise, chopped tarragon and grated lemon zest and pulse to a chunky paste. Season with salt and black pepper.

2. Using a paring knife, cut a 1½-inch-round plug out of the top of each roll, leaving a ½-inch border all around. Using a small spoon, carefully hollow out the rolls. Spoon the lobster filling into the rolls and garnish with the chives. —*Grace Parisi*

MAKE AHEAD The lobster salad can be refrigerated for up to 2 days. The mini lobster rolls can be refrigerated in an airtight container for up to 3 hours.

WINE Ripe, luxurious Chardonnay.

Creamy Potatoes with Bacon

ACTIVE: 30 MIN; TOTAL: 1 HR

12 SERVINGS ●

Adding farmer cheese to creamy mashed potatoes gives them a nice tangy flavor; crunchy bits of bacon make this dish taste even better. New Orleans chef John Besh advises seeking out artisanally made bacon, like the kind from Tennessee's Benton's Smoky Mountain Country Hams (available at bentonshams.com). It's smoked in hickory wood, and Besh swears that it's the best bacon out there.

5 pounds Yukon Gold potatoes, peeled and cut into 3-inch chunks

Salt

1 pound thickly sliced bacon

2 sticks unsalted butter, softened

1 cup heavy cream, warmed

½ cup farmer cheese

½ cup minced chives

Salt and freshly ground black pepper

1. Put the potato chunks in a large pot and cover with water. Add salt and bring to a boil over high heat. Simmer over moderately high heat until the potatoes are tender, about 20 minutes.

2. Meanwhile, in a large skillet, cook the bacon in 2 batches over moderate heat, turning once, until crisp, 8 to 10 minutes per batch. Transfer the bacon to paper towels to drain, then coarsely chop.

3. Drain the potatoes and return them to the pot. Shake the pot over moderately high heat for about 20 seconds to dry the potatoes. Pass the potatoes through a ricer into a large pot. Add the butter, cream, cheese, chives and bacon and stir well. Season with salt and pepper and serve.

—*John Besh*

MAKE AHEAD The finished potatoes can be refrigerated overnight. Reheat in a microwave oven at high power at 1-minute intervals; stir the potatoes occasionally.



MINI BRIOCHE LOBSTER ROLLS