

*Celebrate an Eastern European Winter
with Good Friends and Good Food*

On January 12, 2019 at 6:30 PM

Bon Appetit



Menu

Schwartzenwald Saurkraut Balls

Russian Potato and Pink Radish Salad

Walnut-Crusted Pork Chops with Figs

Braised Red Cabbage

Dumpernickel or Rye Bread

Chocolate-Hazelnut Torte

Wine and Coffee

Assignments

- Couple One (Hosts):* *Pork Chops*
 Dumpernickel or Rye Bread (purchased)
 Coffee
 Wine
- Couple Two:* *Schwartzenwald Saurkraut Balls*
- Couple Three:* *Braised Red Cabbage*
 Russian Potato and Pink Radish Salad
- Couple Four:* *Chocolate-Hazelnut Torte*

Schwartzenwald Sauerkraut Balls (Czechoslovakia)

Serves 4-6, Make 1½ -2 batches

2 tablespoons butter
½ cup minced onions
¼ cup finely-shredded carrots
1 cup ground ham
½ cup lean ground beef
4 cups chopped sauerkraut, well-drained
2/3 cup flour
1/4 cup heavy cream
¼ cup beef stock
¼ teaspoon salt
¼ teaspoon white pepper
½ teaspoon allspice
1 teaspoon caraway seeds (optional)
¼ teaspoon mustard

Breading:

1 cup flour
4 eggs, beaten
2 cups fresh cracker crumbs or gingersnap crumbs
oil for deep fat frying

This dish looks easy, but take care to make it taste right. When you do, you'll be making this recipe again and again.

In a frying pan, melt butter and sauté onions and carrots until tender. Add beef and brown. Add ham and sauerkraut. Cook five minutes on low heat. Sprinkle in flour while stirring, and cook until thick. Add heavy cream, stock, and spices. Cook on low heat for five minutes. Remove from pan, and place on a cookie sheet to cool. When completely cool and firm, make into the size of walnuts (about one-inch in diameter.) Roll in flour, then dip into beaten eggs. Roll in cracker or ginger snap crumbs. Deep fry until golden brown.

Hints: Frozen sauerkraut, thawed and well-drained: has the best flavor for this recipe. Make your own cracker or ginger snap crumbs. (If you use ginger snap cookies, be careful not to over-fry because they will darken easily.) Finally, if you find your ball mixture is too loose, add more flour.

Russian Potato and Pink Radish Salad (Russia)

Serves 4-6. Make 1 $\frac{1}{2}$ - 2 batches.

Ingredients

14 oz. baby potatoes, washed

1 bunch of green onions, washed, trimmed, and sliced

2 gherkins, finely sliced

10 pink (or red if you can't find pink) radishes, washed and thinly sliced

1 small bunch of dill, washed and chopped fine

For the homemade mayonnaise

1 large free-range egg yolk

$\frac{1}{2}$ tsp lemon juice

vegetable oil

salt and freshly ground pepper

For the Russian dressing

3 1/2 oz. homemade mayonnaise (see above recipe)

1 tsp. Worcestershire sauce

1 tsp. ketchup

1 tsp. horseradish cream

$\frac{1}{2}$ tsp. mustard

salt and freshly ground pepper

1. Cook the potatoes in boiling salted water until tender (about ten to fifteen minutes.)
2. While the potatoes are cooking, make the mayonnaise. Place the egg yolk in a mixing bowl with the lemon juice. Gradually whisk in the vegetable oil in a slow stream until the mixture reaches the correct consistency. Set aside.
3. Drain the potatoes, and when cool enough to handle, slice thinly. Place in a large bowl and add the spring onions, gherkins and radishes.
4. Mix all the dressing ingredients together in a small bowl and pour over the potato salad. Sprinkle with the dill, add the mayonnaise, and mix gently. Season to taste with salt and freshly ground black pepper. Refrigerate and serve chilled.

Walnut-crusted Pork Chops with Figs (Croatia)

Serves 6. Make 1½ batches

6 large thick-cut pork chops
1 tsp. ground cinnamon
1 tsp. freshly grated nutmeg
3 ½ oz. walnuts, finely chopped
2 Tbsp. olive oil
2 1/2 ounces butter, softened
4 fl. oz. white wine
16 dried figs, finely chopped
4 fl. oz. chicken stock
1 Tbsp. roughly chopped flatleaf parsley
1 lemon, juice only
salt and freshly ground pepper

1. Season the pork chops with salt and pepper and score the flesh with a sharp knife
2. In a shallow roasting tin, mix the cinnamon, nutmeg, and walnuts. Add the olive oil to make a paste. Roll the chops in the nuts, pushing the crumbs into the flesh.
3. Melt 1 ½ oz. of the butter in a large non-stick lidded frying pan and brown the chops two at a time, being careful not to burn the walnuts. This will take a few minutes on each side.
4. Return all the chops to the pan, cover with a lid and cook for ten minutes over a medium heat, or until cooked through. Transfer the pork chops to a warmed plate and cover with foil to keep warm.
5. Deglaze the pan with the white wine, continue to cook until the volume of the liquid is reduced by half. Add the chopped figs and chicken stock, season to taste. Whisk in the remaining butter, the parsley and lemon juice.
6. Serve the pork chops with the sauce spooned over.

Braised Red Cabbage (Germany)

Serves 8.

Braised red cabbage goes with almost any winter dish. It takes minutes to prepare, then two hours of gentle cooking. You need do nothing except have a glass of wine and relax.

Ingredients:

2 oz. butter
1 medium onion, finely sliced
2 dessert apples, peeled cored, and sliced
2 ¼ lb. red cabbage, finely sliced
4 oz. raisins
7 fluid oz. sherry vinegar
salt and freshly ground pepper

1. Melt the butter in a stainless steel or flameproof casserole over a medium heat. (An aluminum pan will not work for this).
2. Fry the onion in the butter for three minutes, then add the apple and cabbage.
3. Cook for five minutes or so, until softened, then add the raisins and the sherry vinegar.
4. Place a lid on the pan and cook for one hour, until all the vegetables are just tender.
5. Season to taste with salt and freshly ground black pepper and replace the lid. Continue to cook until the cabbage is tender and all the liquid has evaporated. This dish will keep for several days, covered in the fridge. Simply heat up when ready to serve.

Chocolate-Hazelnut Torte (Germany)

Torte Layers

9 eggs
1 1/4 cups granulated sugar
1/3 cup golden rum
1/2 pound shelled hazelnuts, ground (about 2 1/2 cups)

Filling

1 1/2 cups confectioners' (powdered) sugar
1 1/4 cups sweet butter, softened
1/4 cup golden rum
3 egg yolks
4 squares unsweetened chocolate, melted and cooled

Frosting

2 squares unsweetened chocolate
2 tablespoons butter or margarine
1 cup confectioners' (powdered) sugar
1/2 teaspoon vanilla extract
10 whole shelled hazelnuts
1 cup coarsely chopped hazelnuts

1. Make torte layers: Separate 9 eggs, putting whites in a large bowl of electric mixer and yolks in a small bowl.
2. Preheat oven to 350 degrees F. Line bottom of 3 (9-inch) layer cake pans with waxed paper.
3. With the mixer at high speed, beat the egg whites until soft peaks form. Gradually beat in 1 cup granulated sugar; continue beating until stiff peaks form.
4. With same beaters, beat egg yolks with the remaining granulated sugar until thick and lemon-colored, about three minutes. Stir in 1/3 cup rum and the ground hazelnuts until well blended.
5. With wire whip or rubber scraper, fold nut mixture into egg whites. Turn into prepared pans.
6. Bake 30 minutes, or until surface springs back when lightly pressed with fingertip. Let cool completely in pans on wire rack. (Centers of layers may sink slightly.)
7. Make Filling. In medium-sized bowl, combine 1 1/2 cups confectioners' sugar, the sweet butter, rum, and egg yolks; beat with electric mixer until well blended. Add melted chocolate; beat well.
8. Make Frosting: In a small bowl, melt chocolate and butter over hot water. Remove from heat; blend in sugar, 2 tablespoons hot water, and vanilla until well blended and smooth.

9. With small spatula, gently loosen cooked torte layers from pans, carefully remove, and peel off waxed paper.
10. Put layers together, using about ½ cup filling between layers. Set aside ½ cup filling for decoration, and spread remaining filling on side of torte. Spread top with filling.
11. With reserved filling in pastry bag with number 30 star tip, pipe rosettes around top edge of torte. Place whole hazelnuts on top of torte, and pipe a border of filling around each. Press chopped hazelnuts against sides. Refrigerate one hour, or until firm enough to cut. (If refrigerated longer than an hour, let stand at room temperature to warm slightly.)

Makes 16 servings.