

Winter Mushrooms in Cartoccio

Baby potato, shallots, port wine, black truffle paste

Ingredients

Assorted winter mushrooms (cut in half or quartered)

Baby potatoes (quartered)

Garlic, chopped

Shallots, chopped

Parsley, chopped

Truffle paste, to taste

Few pieces of butter

Few bunches of fresh thyme & Rosemary

Port wine, reduced

Salt and pepper to taste

Few sheets of parchment paper

Butcher twine

Method

Place the port wine in a small size sauce pot and reduce to half.

When ready remove from fire and keep aside.

Cut the potatoes and mushrooms to quarter size.

Place a frying pan over medium heat add oil and sauté the mushrooms and potatoes separately. Add chop garlic and chopped parsley just before removing from fire and season with salt and black pepper.

In a mixing bowl combine the mushrooms and potato, add the chop shallots and the truffle paste (do not add to much truffle paste and use your taste).

Cut the parchment paper in small square pieces, add some of the potatoes and mushroom, few drops of reduced port wine, a small piece of butter and little bunch of fresh thyme and rosemary.



Close the parchment paper like a cartoccio or papillote and tight up the top with butcher twine.

Place the mushrooms and potato cartoccio to a baking sheet and bake at 180 for 10/15 minutes or until the potato will be cooked.

Serve immediately

Salted Cod

Whipped with celery root puree, celery chips, parsley oil

Cooking The Baccala'

Ingredients:

Salted Baccala' (previously soaked for almost 5 days)

MI 300 milk

Method:

Place a medium size pot over high heat, fill with $\frac{3}{4}$ of water and the 300 ml of milk.

Add the baccala and bring to a boil. Cook for 10/15 minutes or until the baccala is well cook and be removed from the bone. When ready remove from the fire, cook down and remove the meat from the bone carefully. Keep aside when done

For The Celery Roots Puree

Ingredients

Celery roots

MI 300 milk

Salt & pepper to taste

Method:

Peel out the skin from the celery root and chop it roughly (not too big please).

Place a medium size pot over high heat, fill with $\frac{3}{4}$ of water and the 300 ml of milk.

Add the diced celery root, bring to a boil, and cook until soft.

When ready remove from the fire, drain and with the mixer, mix until smooth.

Keep aside.

For The Celery Root Chips.

Remove the skin from the celery root and slice it very thin over the meat slicer.

Switch one the deep frier and fry the chips at low temperature until crispy.

Keep aside in a dry place.

For The Parsley Oil

Ingredients

Gm 50 parley, leaves only

Gm 100 EVOO

Method:

Quick blanch the parsley in salted water. Cool down under cold water and drain.

Blend the oil and the parsley with a blender or hand blender.

Pass it trough a fine mesh colander. Keep aside.

For The Sweet and Sour Sauce

Ingredients:

MI 500 vinegar

Gm 240 sugar

Method:

Combine both ingredients in a small size pot. Bring to boil and reduce until caramelize

When all the above ingredients are ready you can make the whipped baccala

Recipes for The Whipped Baccala

Gm 700 Baccala, cooked

Gm 400 Celery root purea

Gm 400 heavy cream

MI 150 EVOO

Sweet and sour sauce

Salt and black pepper to taste

Method:

Add the baccala in the Kitchen aid mixer with the whisk attachment and start to mix.

Add the celery root puree and keep mixing. When all the ingredients are well incorporate add the cream and then the oil.

Season to taste with salt and black pepper.

Place the whipped baccala in the plate, add the celery roots chips, drizzle with parsley oil and sweet & sour sauce

Duck Cannelloni

Mascarpone cheese, duck liver, duck au jus

For the egg pasta

Ingredients

1 Kg flour

9 eggs

Method

Combine the eggs with flour and mix well until smooth.

Let rest for 30 minutes before starting to stretch the pasta dough.

When the pasta is ready, stretch it with pasta machine and create rectangular piece of dough of about 6 inches by 3 inches.

I suggest two cannelloni per person.

Quick boil the pasta in salted water for one minute, cool them down in ice water, drain them and keep aside ready to be filled.

Duck Filling

Cooking The Duck Meat:

Ingredients:

6 duck legs and two breasts

Salt and black pepper to taste

Shallots, chopped

Garlic chopped

Few fennel seeds

Fresh thyme and rosemary

Tarragon

Cherry tomato, cut in half

Port wine, one cup

Red wine, one cup

EVOO

For the filling:

Gm 500 mascarpone

Gm 100 parmesan cheese

Gm 125 duck liver

salt, and black pepper to taste

Method For Cooking & Filling

Season the duck with salt, pepper, and fennel seeds,
Place a medium size, sauce pot over medium heat and pan fry the duck.
Add the shallots, garlic, herbs, then wine and port wine. Let evaporate.
Add the tomatoes and little water. Cook until done and tender.

Remove the meat from the fire and cool down.

Keep the sauce a side as we will use it for the cannelloni. You might pass the sauce through a fine mesh sieve. Keep aside ready to be use.

Remove the meat from the bones chop it first (you might use the robot coupe) and then mix it with mascarpone, parmesan cheese, duck liver, salt, and pepper.

Place the duck meat filling in the piping bag and start to fill the cannelloni.

When ready keep the cannelloni aside on a baking sheet layer with parchment paper ready to be baked.

Sauce For Gratin the Cannelloni

Ingredients

1L heavy cream

Gm 150 parmesan cheese

Method:

Place the cream and the cheese in a small size sauce pot and reduce to half.

When ready use for gratin the cannelloni.

Finishing the dish

Brush the cannelloni with the reduced cream sauce, sprinkle with parmesan cheese and bake at 180 for 10 minutes.

When ready, place the cannelloni in serving dish, drizzle with the duck cooking sauce and serve immediately.

Dark chocolate Flan

Vanilla Ice Cream

Recipe

For the flan

Gm 200 butter

Gm 200 dark chocolate 55%

Gm 100 Flour 00

GM 300 granulated sugar

N6 whole eggs

N4 egg yolk

Method

Coat the molds with melted butter and flour. Keep aside

Place the butter and the chocolate chips in a mixing bowl. Set a up a Bain Marie and melt. Keep aside

Whip the eggs with the sugar with a mixer. Whip until the mixture becoming fluffy and pale in color.

Remove the egg mixture from the mixer and fold in with a rubber spatula the chocolate and butter mixture in the fluffy eggs, making sure that the chocolate temperature is around 30* C.

Fold in the flour previously sifted. keep mixing with the mixer and making sure the mixture remains fluffy.

Place the chocolate mixture in previously buttered and floured aluminium containers. Bake at 200*C for 10 minutes

Place the flan in a serving plate and serve with white caramel sauce and vanilla ice cream.