**Edmonton Gentlemen's Dinner Club**

**May 10, 2010**

Course 1

**Pan Seared Sea Scallops**

Black Pepper-Red Wine Gastrique | Tomato Tartare

Spinach Salad | Warm Bacon-Balsamic Vinaigrette

Pan Seared Sea Scallops with a Red Wine-Black Pepper Gastrique

Spinach Salad, Warm Balsamic & Bacon Vinaigrette and Tomato Tartare

Serves 20 people

Scallops (U6) 20 (size of scallops are under 6/lb)

Spinach 2.50 kg

Slab Bacon 1 kg

Shallot 4

Garlic ½ bulb

Chicken Stock 250 ml

Balsamic Vinegar 1 L (4 year old is best for this)

Honey 150 ml

Parmesan Cheese 200g - brick of grana padano

Vine Ripened Tomato 6

Olive Oil bottle of extra virgin

1. Pick stems off of spinach leaves
2. Lay scallops out on kitchen towel to pat dry
3. Make tomato concasse – put an X in the bottom of the tomato and blanch in boiling water for 10-15 seconds. Remove and plunge in ice water. Peel skins off of tomato, cut in half and de-seed, then mince with olive oil, salt and pepper
4. Cut bacon into ½ cm lardons
5. Cut shallot into thin rings
6. Mince garlic
7. Put plucked spinach into a large bowl
8. Put bacon in 2 large pan over medium high heat and render until bacon starts to crisp, remove bacon and set aside and keep enough bacon fat in pan to sear scallops. Place scallops in the hot pan but do not crowd pan. Do in two batches (or 4 pans) if necessary. Sear and allow to caramelize for about 2 minutes, flip scallops and sear on the other side.
9. Remove scallops from pan and set aside, keep warm

10. Keep pan on the heat, add another 5 ml of olive oil if necessary. Add garlic, cook for 10 seconds, deglaze with chicken stock, add balsamic vinegar, honey and shallot. Allow to reduce by half, drizzle in another 10 ml of bacon fat and swirl/whisk to incorporate.

11. Pour hot vinaigrette over spinach and toss to coat all the spinach leaves, it will wilt the leaves slightly. Season with salt and pepper.

12. Plate spinach salad off to one side of plate, put a drizzle of gastrique on opposite side of plate with scallop on top and then top the scallop with tomato concasse.

**Red wine and black peppercorn Gastrique**

White sugar 1 Cup

red wine vinegar ½ Cup

red wine ½ cup

fresh cracked black pepper 1 T

Place sugar in a non reactive pot and set over medium heat.

Once sugar is caramelized, add remaining ingredients and stir to incorporate.

Once incorporated, reduce liquid to desired consistency.

Strain through fine mesh sieve and season to taste with salt.

Course 2

**Roasted Pheasant & Ricotta Crepes**

Creamy Wild Mushrooms | White Truffle | Port Reduction

**Pheasant & Ricotta Cheese Crepe with Caramelized Onion**

## Savory Crepe

A/P Flour 2 cup (500 ml)

Eggs 6

Milk (homo) 3 cups (725 ml)

Salt 1 tsp (5 ml)

Black pepper pinch

Melted butter 6 tbsp (180 ml)

Whisk together eggs, ½ the milk, salt and pepper in a bowl. Add the flour and whisk until you have a smooth batter. Add the remaining milk and stir well to combine.

Allow to rest at room temperature for at least 30 min or store in cooler overnight.

Melt butter and whisk in just prior to using. Bring to room temperature before using and batter should be the consistency of heavy cream before using.

Heat 6 “ non stick pan, add 1 tsp butter, then add 30ml of crêpe batter.

Turn pan so crepe batter is very thin over the bottom of the pan, cook for about 30 sec then flip with a spatula and your fingers. Take out of pan. Continue until you have about 12-15 crepes.

## Filling

Pheasant (cooked) 4 cups (1L)

Ricotta cheese 3 cup (750 ml)

Fresh Parsley 3 tbsp (45 ml)

Salt pinch

Pepper pinch

Cayenne pinch

Caramelized Onion 2 (sweet white onion)

First brown pheasant legs in braising pot, add a small amount of chicken stock and cover with a tight fitting lid or foil. Slow roast in 350F oven until internal temp of 160F. Once pheasant is cooked and cooled, shred the meat.

Mix pheasant, ricotta, fresh parsley, onion, salt, pepper and cayenne, together in a bowl.   
Lay crepes out flat, put about 90ml in crepe and roll shut.

Put crepes on a bake sheet and heat in a 350 F oven for 12-15min or until hot through

For caramelized onion – Thinly slice onion, put 1 tbsp of whole butter in a pan and add onion on very low heat. Do not stir. Allow to sweat off moisture for ½-1 hour or until starting to brown and caramelize. Then stir and allow to finish caramelizing while stirring frequently for another 15-20min or until golden brown. Remove from heat and allow to cool.

Mushrooms

Wild Mushrooms 1 kg (beech, chanterelle, morel are possible this time of year)

White Truffle 2 (or white truffle oil if truffle not available)

Sauté mushrooms in hot very hot pan with garlic and shallot. Deglaze with white wine, add cream and allow to reduce until thick. Season with salt and pepper and add fresh herbs.

**Ruby Port** ½ bottle

Put in pot and bring to a simmer. Reduce until syrup consistency

**To plate:** cut crepes in half and place in center of plate, top with mushrooms, garnish the top each piece with shaved truffle. Spoon a little port reduction or the side of each plate.

Serve immediately.

Course 3

**Grilled Wild Boar Chop**

Prawn Etouffée | Basmati Rice

Roasted Cherry Tomatoes | Harissa Spice

**Wild boar Chop with Prawn Etouffee, Basmati Rice,**

**Roasted Cherry Tomatoes and Harissa Spice**

Wild Boar Chop About 3.5-4 kg (if bones still on the rack then 20 bones )

(Striploin if rack not available)

Clean and trim the rack of excess fat. Rub rack with oil and Season with salt and pepper. Heat 2 Tablespoons of oil in pan over medium/high heat and sear rack on all sides until nicely browned. Place in a 400 degree oven and roast to an internal temperature of 130 degrees. Remove rack from oven pan and allow it to rest for 10 minutes.

Cherry or grape Tomatoes 60

**Seasoning mix**

Paprika 2 ½ tablespoons

salt 2 tablespoons

garlic powder 2 tablespoons

black pepper 1 tablespoon

onion powder 1 tablespoon

cayenne pepper 1 tablespoon

dried thyme 1 tablespoon

**Shrimp Etouffée**:

unsalted butter 9 tablespoons

all-purpose flour ¾ cup

chopped onions 6 cups

chopped green bell peppers 3 cups

chopped celery 3 cups

minced garlic 3 tablespoons

diced tomatoes 1.5 x (14.5-ounce) can

bay leaves 3

salt 3 teaspoons

cayenne pepper ¾ teaspoon

Seasoning Mix 3 tablespoons

shrimp stock 2 L

side stripe prawns 4 pounds (shell on – peel and save shells for stock)

chopped parsley leaves ¼ cup

Melt the butter in a large heavy bottom pot set over medium heat.

Add the flour and stir continuously to make a roux. Stir the roux over medium heat until the color of peanut butter, 5 to 7 minutes.

Add the onions, bell peppers, celery, and garlic to the roux, and cook, stirring often, for 10 minutes.

Add the tomatoes to the pot and season with the bay leaves, salt, cayenne, and 1 tablespoon of the seasoning mixture. Cook the tomatoes for 2 to 3 minutes and then whisk in the shrimp stock.

Bring the mixture to a boil, and reduce to a simmer. Cook the etouffée, stirring occasionally, for 45 minutes.

Season the shrimp with the seasoning mix and add them to the pot, stirring to evenly distribute. Cook the shrimp for 5 to 7 minutes, or until they are cooked through.

Add the chopped parsley to the pot and stir to combine.

**Shrimp stock:**

shrimp shells

coarsely chopped yellow onions 2 cup

coarsely chopped celery 1 cup

coarsely chopped carrots 1 cup

garlic cloves 6 smashed

bay leaf 2

black peppercorns 2 teaspoon

sprigs fresh thyme 2

Salt 4 teaspoons

Place the shrimp shells on a parchment lined baking sheet and roast in 400 degree oven for 15 minutes, until brown.

Combine the shrimp shells and remaining ingredients in a heavy stockpot, add 6 litres coldwater, and bring to a boil over high heat. Skim to remove any foam that rises to the surface. Reduce the heat to medium-low and simmer, uncovered, for 45 minutes, skimming occasionally.

Remove the stock from the heat and strain through a fine-mesh sieve into a clean container.

**Basmati Rice**

6 cups white basmati rice

10 1/2 cups shrimp stock

5 bay leaves

4 tablespoons unsalted butter   
  
Rinse rice in several changes of cold water until water runs clear. Drain well in a sieve. Bring rice, broth, and bay leaves to a boil in a heavy pot over high heat. Reduce heat to low and cook, covered, until rice is tender and liquid is absorbed, about 15 minutes. Remove from heat and let stand, covered and undisturbed, 5 minutes. Discard bay leaves, then stir in butter until melted. Fluff gently with a fork.

**Harissa Spice**

Dried New Mexico Chilies 16

Dried Jalapeno 10 ml

Garlic Cloves 6

Salt 5 ml

Olive oil 30 ml

Ground coriander 10 ml

Ground Caraway 10 ml

Ground Cumin 5 ml

Honey 10 ml

1. Soak dried chillies in hot water for 30 min
2. Remove stems and seeds from chillies
3. Puree chillies, garlic, salt and olive oil in robo coupe
4. Add remaining spices and blend to form a smooth paste
5. Taste for salt and seasoning (may need a touch of lemon juice)

Course 4

**Baked Apple Crisp Galette**

Mascarpone Cheese | Campfire Wine Sabayon

## Individual Apple Galette

# Dough

All-purpose flour 600g

Sugar 40 ml

Salt 10 ml

Unsalted butter (cold) 300 g

Water 150-200 ml (ice cold)

**Mascarpone Cheese** ½ cup

Combine flour, sugar and salt in a bowl or food processor.

Cut in cold butter until it resembles a course meal

While mixing with hands or while food processor is running, add water - 90 ml at a time until dough forms a ball (you may not need all the water)

Knead for one minute just to incorporate all the ingredients together, then wrap in plastic and refrigerate at least 30 min. or overnight.

Roll out dough ½ cm thick sheet and cut into 15cm diameter circles.

Put 10 ml of mascarpone cheese in center and then apple filling on top. Leave 2 inches around the edges empty.

Bring one side of the pastry to the top of the apple and then fold over, slightly overlapping each fold into a pleat. Pinch with fingers to attach the last fold to the first fold. Bush outside of galette with an egg wash. Add 10 ml of crisp topping to the top.

Bake in 375F oven for 35-40 minutes or until golden brown.

**Apple Filling**

Apples 16

Butter 1 cup

Brown sugar 2.5 cups

Cinnamon 4 tbsp

Nutmeg 2 tsp

Salt pinch

Heavy Whipping Cream ½ cup

Peel, core and cut apples into wedges, sprinkle with a little brown sugar and let sit for 15 minutes to pull out excess moisture. Drain apples. Melt butter and brown sugar, add apples and bring to a simmer, let cook for 10-15 min or until apples are not quite cooked through. Remove apple with slotted spoon or strainer and leave liquid on the heat, add cream and reduce for another 10 minutes to form and thick caramel. Toss apples in some of the caramel and allow to cool. Reserve some of the caramel for plating the dessert.

**Crisp topping**

Flour ½ cup

Oats ½ cup

Brown sugar ¼ cup

Cinnamon 1 tsp

Butter ¼ cup

Mix all ingredients together with paddle attachment in mixer or combine with your hands.

**Campfire Sabayon**

Egg yolks 8

Granulated sugar 150 g

Campfire Wine 250 ml (from En Santé Fruit Winery)

Beat the egg yolks and sugar in a stainless steel bowl until light and fluffy. Add the wine and place over a pot of simmering water (baine marie) and whip constantly until the mixture is hot and thick enough to coat the back of a spoon. Serve immediately.

To plate:

Spoon some of the caramel sauce on each plate, place the hot apple galette on top of the caramel. Now top each dessert with an equal amount of the Campfire Sabayon.