



March 2018

Parmesan Bacon Gougères

Wine Pairing: NV Delahaie Brut Premiere, Épernay, France

Yields two dozen

Ingredients:

- 4 strips of thick-sliced bacon
- 1/2 cup whole milk
- 4 Tbs. (1/2 stick) unsalted butter
- 1 tsp. kosher salt
- 1 tsp. onion powder
- 1/2 tsp. sugar
- 1/8 tsp. cayenne
- 1-1/4 cups bread flour, sifted
- 3 large eggs
- 1-1/4 cups freshly grated Parmesan cheese



Directions:

Heat the oven to 425°F. Line 2 baking sheets with parchment paper.

Cook the bacon in a large skillet over medium-low heat until crisp but not too dark. Transfer the bacon to a plate lined with paper towels, and reserve 1/4 cup of the rendered fat. When the bacon is cool, chop to make 1/2 cup.

Bring the milk, 1/2 cup water, the butter and the reserved bacon fat to a simmer in a medium saucepan over medium heat. Stir in the salt, onion powder, sugar, and cayenne. Add the flour and, using a wooden spoon, stir very quickly in one direction. The flour will quickly absorb the liquid and form a dough. Continue stirring to cook the flour (and remove its “raw” taste) and simmer off more of the moisture until the dough pulls away from the sides of the saucepan, an additional minute or two. Transfer the dough to the bowl of an electric mixer fitted with the paddle attachment.

Add the eggs one at a time, mixing on medium speed until each is incorporated into the dough, which will change from shiny to sticky as the eggs are worked in. On low speed, stir in 1 cup of the Parmesan and the bacon until just combined.

Using a small ice cream scoop (about 2 inches in diameter), scoop the dough onto the prepared baking sheets. Top the gougères with an equal amount of the remaining 1/4 cup Parmesan.

Bake until puffed and golden, 20 to 25 minutes. Serve warm.

Recipe By: Donald Link, *Fine Cooking Magazine*



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Crab-and-Avocado Toasts

Wine Pairing: 2012 Pere Mata L'Origen Cava, Penedès, Spain

Serves 8 appetizer portions

Ingredients:

- 2 tablespoons extra-virgin olive oil, plus more for brushing
- 8 slices packaged thin white bread
- 2 Hass avocados
- Salt and cayenne pepper
- 4 ounces lump crabmeat, picked over
- 1 tablespoon chopped fresh mint
- 2 teaspoons fresh lime juice

Directions:

Preheat the oven to 350° and lightly brush a large baking sheet with olive oil. Using a 2-inch round biscuit cutter, stamp 4 rounds out of each slice of bread and transfer to the baking sheet. Lightly brush the rounds with olive oil and toast for about 15 minutes, until they are lightly golden and slightly crisp.

In a small bowl, mash the avocados with a pinch each of salt and cayenne pepper. In another small bowl, gently stir the crabmeat with the mint and lime juice and season with salt. Spread the mashed avocado on the toasts, top with the crab mixture and serve right away.

Recipe By: Gerard Craft, *Food & Wine*, April 2009



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Leek and Gruyère Tart with Prosciutto

Wine Pairing: NV Marie Demets Tradition Brut, Champagne, France

Serves 4 appetizer portions

Ingredients:

- *All-purpose flour, for dusting*
- *1/2 pound frozen puff pastry, thawed*
- *2 tablespoons extra-virgin olive oil*
- *3 medium leeks, white and tender green, halved lengthwise, thinly sliced crosswise and rinsed well*
- *1 teaspoon finely chopped thyme*
- *Salt and freshly ground pepper*
- *1/2 pound Gruyère cheese, coarsely shredded (2 cups)*
- *3 ounces thinly sliced prosciutto*



Directions:

Preheat the oven to 475°. On a lightly floured surface, roll out the pastry to a 13-inch square. Fold the corners in and lightly roll the pastry into a rough round. Transfer to a baking sheet; refrigerate.

In a large skillet, heat the olive oil until shimmering. Add the leeks and thyme, season with salt and pepper and cook over moderate heat, stirring occasionally, until softened, about 5 minutes.

Sprinkle half of the cheese over the pastry, leaving a 1-inch border. Spread the leeks over the cheese. Cover with the prosciutto; sprinkle on the remaining cheese. Season with salt and pepper. Fold up the tart edge to form a rim and bake for 20 minutes, until golden and bubbling. Blot any excess fat with a paper towel. Cut the tart into wedges.

Recipe By: *Food and Wine, Laura Chenel, October 2003*