



March 2019

Whole-Wheat Pancakes with Roasted Berries

Wine Pairing: 2017 Kobal Penina Rosé Extra Brut, Ptuj, Slovenia

Serves 4 Entrée Portions

Ingredients:

- 3 cups mixed berries, such as raspberries and strawberries
- 1/4 cup plus 3 tablespoons granulated sugar
- 1 1/2 cups whole milk
- 2 large eggs
- 3 tablespoons melted unsalted butter & more for brushing
- 1 cup all-purpose flour
- 3/4 cup whole-wheat flour
- 2 teaspoons baking powder
- Whipped cream and confectioners' sugar, for topping



Directions:

Preheat the oven to 350°. On a rimmed baking sheet, toss the berries with 1/4 cup of the granulated sugar. Bake for about 10 minutes, until the berries are just softened.

Meanwhile, set a large resealable plastic bag in a tall bowl to hold it upright. In the bag, whisk the milk with the eggs and the melted butter, then add both flours, the remaining 3 tablespoons of granulated sugar, the baking powder and salt; stir until incorporated.

Preheat a griddle and brush lightly with melted butter. Gently twist the bag and hold it upright. Using scissors, snip off 1/4 inch from a bottom corner. For each batch of pancakes, pipe 4-inch rounds of batter onto the griddle. Cook over moderate heat until bubbles appear on the surface of the pancakes, 2 to 3 minutes; flip and cook until risen and golden brown, 2 minutes longer. Transfer to plates and top with the berries, whipped cream and confectioners' sugar.

Recipe By: Justin Chapple, *Food & Wine*, February 2016



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Lobster Mac and Cheese

Wine Pairing: 2001 R. Renaudin 'L'Espiegle' Blanc de Blancs, Moussy, Champagne, France

Serves 6-8 Entrée Portions

Ingredients:

- Kosher salt, to taste
- 12 oz. hollow pasta, preferably elbow macaroni
- 4 tbsp. unsalted butter
- ¼ cup flour
- 4 cups milk
- 11 oz. grated fontina (about 4 cups)
- 8 oz. mascarpone (about 1 cup)
- 3 tbsp. lobster or fish broth
- 3 tbsp. brandy or cognac
- 1 tsp. Tabasco
- ¼ tsp. freshly grated nutmeg
- Freshly ground black pepper, to taste
- 8 oz. cooked lobster meat, cut into 1" chunks
- ⅓ cup minced chives
- 2 scallions, thinly sliced crosswise
- 2 oz. grated sharp aged white cheddar (about 1 cup)



Directions:

Heat oven to 375°. Bring a 4-qt. saucepan of salted water to a boil. Add pasta and cook, stirring occasionally, until cooked halfway through, about 3 minutes. Drain pasta, transfer to a bowl, and set aside.

Melt butter in a 4-qt. saucepan over medium heat. Add flour and cook, whisking constantly, until smooth, about 1 minute. Whisk in milk and cook, continuing to whisk often, until sauce has thickened and coats the back of a spoon, about 10 minutes. Remove pan from heat and stir in 2 cups fontina, along with the mascarpone, broth, brandy, Tabasco, and nutmeg; season with salt and pepper. Add reserved pasta to cheese sauce. Stir in half each of the lobster, chives, and scallions.

Transfer mixture to a 9" x 13" baking dish and sprinkle with remaining fontina and the cheddar. Bake until golden brown and bubbly, about 30 minutes. Let cool for 10 minutes. Garnish with remaining lobster, scallions, and chives.

Recipe By: *Saveur, April 2010*



March 2019

Over-the-Top Mushroom Quiche

Wine Pairing: NV Bernard Gaucher Brut, Champagne, France

Serves 4 Starter Portions

Ingredients:

- 1 tablespoon vegetable oil
- 1 pound oyster mushrooms, stems trimmed and large caps halved or quartered
- 1 pound white mushrooms, thinly sliced
- Salt and freshly ground white pepper
- 1 tablespoon unsalted butter
- 2 small shallots, minced
- 1 tablespoon thyme, chopped
- 3/4 cup shredded Comté or Emmental cheese (2 1/2 ounces)
- Buttery Pastry Shell
- 2 cups milk
- 2 cups heavy cream
- 6 large eggs, lightly beaten
- Freshly grated nutmeg

Directions:

Preheat the oven to 325°. In a very large skillet, heat the oil. Add the oyster and white mushrooms, season with salt and pepper and cook over high heat, stirring, until starting to soften, about 5 minutes. Reduce the heat to moderate. Add the butter, shallots and thyme and cook, stirring often, until the mushrooms are tender, about 12 minutes longer. Season with salt and pepper and let cool.

Scatter 1/4 cup of the cheese and half of the mushrooms evenly over the bottom of the Buttery Pastry Shell. In a blender, mix half each of the milk, cream and eggs and season with 1 1/2 teaspoons of salt, 1/8 teaspoon of pepper and a pinch of nutmeg at high speed until frothy, about 1 minute. Pour the custard into the pastry shell. Top with another 1/4 cup of cheese and the remaining mushrooms. Make a second batch of custard with the remaining milk, cream and eggs, plus the same amount of salt, pepper and nutmeg as before and pour into the shell. Scatter the remaining 1/4 cup of cheese on top.

Bake the quiche for about 1 1/2 hours, or until richly browned on top and the custard is barely set in the center. Let cool in the pan until very warm.

Using a serrated knife, cut the pastry shell flush with the top of the pan. Carefully lift the springform pan ring off the quiche. Cut the mushroom quiche into wedges, transfer to plates and serve warm.

Recipe By: *Thomas Keller, Food & Wine, July 2007*