



CAFÉ DU MONDE

CHEFS DE CUISINE

SHARON WINNIKE

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7 FEVRIER 2015

Le Menu

Classic Champagne Cocktail

Classic Gougères

Artichoke with Fresh Goat Cheese and Corn Relish, And Black Olive Vinaigrette

Salade de Roquefort, Noix, Et Endives Chardenoux

Sausage and White Bean Cassoulet (Big Book of Soups and Stews)

Fromage

Chocolate Mousse Torte

Classic Champagne Cocktail (101 Champagne Cocktails by Kim Haasarud)

1 sugar cube

Angostura bitters

Champagne

Lemon or orange twist, for garnish

Soak the sugar cube in Angostura bitters and drop into a champagne flute. Top with a luxury champagne or a sparkling wine. Garnish with a lemon or orange twist.

Classic Gougères, Bon Appétit April 2009

1 cup water

3 tablespoons unsalted butter, diced

3/4 teaspoon salt

1 cup unbleached all purpose flour

4 large eggs, chilled

1 cup (packed) coarsely grated Gruyère cheese (about 4 ounces)

1/4 teaspoon freshly ground black pepper

Position 1 rack in top third and 1 rack in bottom third of oven; preheat to 400°F. Line 2 rimmed baking sheets with parchment paper.

Bring 1 cup water, butter, and salt to simmer in heavy medium saucepan over medium heat, whisking until butter melts. Add flour; stir rapidly with wooden spoon until flour absorbs liquid and forms ball, pulling away from sides of pan. Stir vigorously until film forms on bottom of pan and dough is no longer sticky, 1 to 2 minutes longer. Remove pan from heat; cool dough 2 to 3 minutes. Using electric mixer, beat in eggs 1 at a time. Stir in cheese and pepper.

Drop rounded tablespoonfuls of dough onto baking sheets, spacing about 3 inches apart. Using damp fingertip, press down any peaks of dough.

Bake gougères until golden brown, about 30 minutes, reversing position of pans halfway through baking. Using small sharp knife, pry open 1 gougère to check for doneness (center should be slightly eggy and moist). Serve hot or warm. DO AHEAD: Can be made 3 hours ahead. Transfer to racks; cool. Rewarm in 350°F oven for 5 to 10 minutes. Yield: 2 dozen

Artichoke with Fresh Goat Cheese and Corn Relish, And Black Olive Vinaigrette

(Cooking with Nora by Nora Pouillon)

Black Olive Vinaigrette

½ cup black olives, preferable Kalamata, pitted and finely chopped

1 T red wine vinegar

1 tsp. fresh thyme leaves

½ tsp. garlic, minced

1 tsp. shallots, minced

4 T olive oil

Sea salt and freshly ground black pepper

Mix the olives, vinegar, thyme, garlic and shallots in a medium bowl, add the olive oil and stir to combine. Season to taste with salt and pepper.

Corn Relish

2 ears corn, husk and silks removed

1 large red pepper, washed, seeded, and cut into ¼ inch dice

1-2 green onions, washed, trimmed, and thinly sliced (about 3 T) or 3T minced chives

Cut the corn from the cob and put in a medium bowl. Add the red pepper, green onions or chives, and parsley. Stir to combine and season to taste with salt and pepper.

Heat olive oil in a small pan, add the vegetable mixture, and sauté for 1 – 2 minutes, just until the corn loses its raw taste. If your corn is very fresh, sweet, and tender, this step is not necessary. Just add the olive oil to the raw vegetables and stir to combine.

Artichokes with Fresh Goat Cheese

4 large artichokes, about 2 ½ pounds

½ lemon, sliced

1 T dried bouquet garni including 6 black peppercorns, wrapped in cheesecloth (optional)

4 ounces goat cheese such as Montrachet, sliced into 4 rounds

Trim the base of the artichoke so that it sits flat. Trim the leaves with scissors to remove spines. Cut off the top 1/3 of each artichoke and discard. Bring a large saucepan of water to a boil. Add the lemon slices, the optional bouquet garni, and the artichokes. Weight the artichokes with a plate or heavy lid, so they stay below the surface of the water.

Simmer the artichokes for 45-60 minutes, until tender and a central leaf pulls out easily. Remove the artichokes and drain them upside down. Set aside to cool.

Assembly: Pull off the artichoke leaves, and arrange in a circle on a dinner plate, overlapping the leaves. Remove the hairy choke with a teaspoon or paring knife and put the artichoke bottom in the center of the circle of leaves. Top with a slice of goat cheese and the corn relish. Dress with the black olive vinaigrette.

Salade de Roquefort, Noix, Et Endives Chardenoux

2 T freshly squeezed lemon juice

1/4 t salt

1/4 cup best quality hazelnut oil or EVOO

2 lbs fresh endives (about 6) (sometimes I mix butter lettuce and endive)

1 cup walnut pieces

6 oz imported French Roquefort or Fume d'ambers cheese, crumbled

In a small bowl, combine the lemon juice and salt and stir to blend. Add oil and stir to blend. Adjust the seasoning; set the dressing aside.

Separate the endive leaves; wash the endive in several changes of water and pat dry. Place the whole leaves in a large salad bowl. Sprinkle on walnuts and crumbles cheese.

Pour on the dressing and toss. Check for salt. Serve immediately.

Sausage and White Bean Cassoulet (Big Book of Soups and Stews)

1 T olive oil
½ pound sweet Italian sausage
1 pound kielbasa sausage, cut into 3/8" slices
3 leeks, white and pale green parts only, sliced
3 cloves garlic, minced
1 apple, peeled and chopped
1 T fresh rosemary, or ½ tsp dried rosemary
1 tsp dried sage
1 bay leaf
1 can (14.5 oz) diced tomatoes, with juice
Splash of Tabasco, or to taste
2 cans (15 oz) Great Northern beans, rinsed and drained
1 package (10 oz) frozen baby lima beans, rinsed
1.5 cups stock or broth
2 T tomato paste
Fresh ground pepper to taste
¼ cup chopped parsley

Preheat oven to 350 degrees. In a Dutch oven over medium heat, warm oil. Add whole Italian sausages and brown for 15 minutes, turning occasionally. Add kielbasa and brown both sausages about 10 minutes longer. Transfer to a plate and slice Italian sausages into ½ inch rounds. Add leeks and garlic to same pan and sauté until soft, about 5 minutes. Add apple, rosemary, sage, and bay leaf. Stir in tomatoes, Tabasco sauce, beans, stock, tomato paste, and sausages. Season with pepper to taste.

Bake covered 1 hour. Add parsley. Bake uncovered for 15 minutes. Remove bay leaf. Serve with crusty bread.

Notes: *You can substitute different sausages and beans. I brown all sausages whole, pricking the skins after 10 minutes to let some of the juices out. Andouille and smoked sausages are excellent in this recipe. One pound of sausage is plenty if you prefer less meat. Tastes even better the second day, and freezes well. This makes a very thick stew. For Gourmet, I used Saucisse de Toulouse (French pork sausage) and Saucisse de Canard (duck sausage) from Fabrique Delice, sold by a vendor in the Campbell Farmers' Market.*

Fromage

*Fromager d' Affinois Guilloteau
Baby Swiss Atlantique (swiss, but French)
Pave Du Nord Herve Mons Affinage
Accompanied by fig jam and a melange of nuts and dried fruit.*

Chocolate Mousse Torte

**This recipe was the New York Times Dessert of the Year and was created by Maida Heatter. It begins with a classic French mousse (which does not use whipped cream). Part of the mousse is baked and becomes the "crust". The remainder of the mousse is placed over the cooled, baked mousse. It is then topped with whipped cream and garnishes.*

*8 ounces semisweet chocolate
1 tablespoon dry instant coffee
1/4 cup boiling water
8 eggs, large or extra large, separated
2/3 cup granulated sugar
1 teaspoon vanilla extract
1/8 teaspoon salt*

Adjust rack to the center of the oven and preheat oven to 350 degrees. Butter a 9 inch ovenproof pie or tart pan. Dust it with fine, dry bread crumbs.

Place chocolate in the top of a double boiler over hot, but not boiling water. Dissolve the coffee in the 1/4 cup of boiling water and pour it over the chocolate. Stir chocolate until melted and set aside to cool slightly.

In the bowl of an electric mixer beat the egg yolks at high speed for 5 minutes until they are pale lemon colored and thickened. Gradually add the sugar on low speed, then continue to beat on high for 5 more minutes. Add the vanilla and chocolate beating slowly and only until incorporated.

In another large bowl add the salt to the egg whites and beat until the whites hold a definite shape, but not until they are stiff or dry.

Gradually, in two or three additions, fold the whites into the chocolate mixture. Fold only until no whites show, handling as little as possible.

Gently remove and refrigerate about 4 cups of the mousse. Put the rest of the mousse into the prepared pan, smooth it out gently and place it in the pre-heated oven. When it has baked for 25 minutes, turn off the oven, but leave the torte in for 5 minutes more.

Then remove it from the oven. Place it on a rack to cool. (The mousse will rise during baking, then it will settle once it is cooled) When the "crust" is completely cool, place the reserved, refrigerated mousse in the center and very gently smooth it out to cover the pan. Refrigerate for at least 2 to 3 hours.

Topping

1 1/2 cups heavy cream

1 1/2 teaspoons vanilla extract

1/3 cup confectioners sugar

In a chilled bowl with chilled beaters, whip the above ingredients till they hold a shape. Spread or pipe over the mousse. Garnish with coarsely grated chocolate, chocolate curls, leaves, etc.

Classic Gougères



Artichoke with Goat Cheese,
Corn Relish, and
Black Olive Vinaigrette



Salade de Roquefort, Noix,
et Endives Chardenoux



Sausage and White Bean Cassoulet



Fromage



Chocolate Mousse Torte