



Dîner En Blanc

AMEN Style

Dîner en Blanc is a worldwide event spanning six continents in which people have a meal dressed in white in a temporary dining setup in a public space. Diners are required to provide their own food, tables, chairs and tablecloths. Only a select number of participants who have previously signed up are made privy to the location the day of the dinner, and generally converge in an iconic urban location.

---Wikipedia




*Apple Slices with Boursin Cheese Spread
Egg White Frittata*



*Poached Pears with Gorgonzola Cheese
Israeli Couscous with White Raisins & Pine Nuts
Winter White Vegetable Salad
Steamed Chicken with Provencal Marinade*



White Chocolate Mousse



February 12, 2020

Hosted by Jody with Sheree, Teresa, Lynn

Boursin Cheese

Ingredients

8 oz butter room temperature
16 oz whipped cream cheese room temperature
2 cloves garlic minced
3 tbsp parmesan fresh grated
1 tbsp dill weed dried
1/2 tsp marjoram dried
1/2 tsp basil dried
1/2 tsp chives dried
1/2 tsp fresh ground black pepper
1/4 tsp thyme dried
1 tbsp parsley dried

Bring butter and cream cheese to room temperature.

In a separate bowl, combine garlic, parmesan cheese and herbs.

In the bowl of your mixer, combine butter/cheese mixture with herbs.

If using as a dip, simply refrigerate to allow the flavors to marinate and then serve at room temperature.

If serving as a cheese ball, refrigerate and then use wax paper to shape into a ball.

Notes:

Store in an airtight container and refrigerate for up to two weeks.

Fresh and dried herbs can be interchanged- if using fresh, multiply the amounts by three.

EGG WHITE FRITTATA

- 1 ½ cup egg whites
- ¼ cup sliced and diced leeks - white part
- 4 oz. hearts of palm, sliced and chopped
- 8 oz. gruyere and swiss cheese, shredded
- 8 oz. shredded potatoes
- 2-3 dashes of Tabasco
- ¼ tsp. salt
- ¼ tsp. pepper

Sauté the leeks in oil until soft.

Sauté potatoes slightly until water is released and they are somewhat soft.

Beat egg whites until frothy.

Add seasonings, leeks, and potatoes.

Add hearts of palm.

Stir in the cheese.

Pour into well-greased (I used Pam) 7"x 11" pan

Bake 325 degrees for 30 minutes.

Let cool a little before cutting into squares.

Serve hot or room temperature.

CLASSIC POACHED PEARS IN WHITE WINE

With Gorgonzola Cheese

Ingredients

- 4 pears (firm)
- 3 1/2 cups water
- 1 cinnamon stick
- 1 vanilla bean (or 1/2 teaspoon vanilla extract)
- 1 teaspoon lemon zest
- 1 teaspoon lemon juice
- 1 cups sugar (white granulated)
- Gorgonzola Cheese

Thinly peel the pears, cut in half and core, remove stem (or leave whole with stem)

In a pot, stir together wine, water, sugar, cinnamon stick, vanilla bean, lemon zest, and lemon juice.

Bring the mixture to a simmer over medium-high heat and add the prepared pears. Make sure the liquid is deeper than the depth of the pears.

Poach the pears, uncovered, for 7-9 minutes, until they turn tender. Watch this process carefully as you do not want the pears to be mushy or they will collapse: Remove them from the poaching liquid sooner rather than later.

Use a larger slotted spoon to transfer the pears to a serving plate.

Return the poaching liquid to a simmer, and allow the mixture to reduce in volume by half (about 6-8 minutes – a wide pan is better for this task). The syrup is ready when it is thick enough to coat the back of a spoon.

Remove the cinnamon stick and vanilla bean from the syrup and strain the liquid through a fine sieve.

Arrange the pears on individual serving plates, add cubes of the cheese to the center area of the pear, and follow with drizzling with the wine syrup.

Serve warm or at room temperature.

ISRAELI COUSCOUS WITH WHITE RASINS AND PINE NUTS

- 3 Tablespoons butter, divided
- ½ cup pine nuts
- ½ cup shallots, finely chopped
- ½ cup fennel, finely chopped
- 1 ½ cups Israeli couscous
- ½ large cinnamon stick
- 1 fresh or dried bay leaf
- ½ teaspoon salt
- ¼ teaspoon ground pepper
- 1 cup white wine
- 1 ¾ cup water
- ¼ cup parsley, minced
- zest of ½ lemon
- ¼ cup golden raisins

Melt 1 tablespoon butter in a large saucepan over medium-low heat. Add pine nuts and stir until light golden brown. Transfer to a small bowl.

Melt the remaining 2 tablespoons of butter in the same pan over medium heat. Add shallots and fennel and sauté until lightly browned. Add the couscous, cinnamon, and bay leaf, and stir often until couscous is lightly browned. Add wine and water with salt and pepper and bring to a boil. Reduce heat to low, cover and simmer until liquid is absorbed and couscous is tender (about 10 minutes). Remove from heat and stir in parsley, pine nuts, lemon zest, and raisins. Remove bay leaf and cinnamon stick before serving. Check salt and pepper and add if necessary.

WINTER WHITE VEGETABLE SALAD

- 1 white radish, peeled and thinly sliced
- 1 jar of hearts of palm, cut into ½" slices
- 1 white carrot, skin peeled and discarded, followed by the carrot peeled into strips
- 2 white endive, julienne sliced 1/3" thick
- sesame seeds, lightly toasted

DRESSING

- ¼ cup Extra Virgin Olive Oil, mild flavor
- ¼ white balsamic vinegar
- 1 Tablespoon shallots, finely chopped
- salt and pepper to taste
- fresh thyme, chopped
- ½ teaspoon of Dijon Mustard

Combine all dressing ingredients in a jar that has a lid. Place lid on jar and shake to emulsify the ingredients together very well.

Combine the vegetables in a bowl and toss, add the dressing (careful not to over dress), sprinkle on sesame seeds, toss salad and serve immediately.

STEAMED CHICKEN WITH PROVENCAL MARINADE

Recipe by Oolala

Ready in 4 hours

Serves: 6-8

Ingredients

- ½ cup Dijon mustard
- ¼ cup balsamic vinegar (used white balsamic vinegar)
- ¼ cup lemon juice
- 6 garlic cloves, minced
- 2 tablespoons herbes de provence
- 1 cup olive oil (can use less)
- 6-8 chicken boneless/skinless breasts

Directions

Combine all ingredients except for the chicken.

Marinate chicken in the marinade for 2 hours outside the refrigerator or for 4 hours covered in the refrigerator.

Remove chicken from the marinade and discard the marinade.

Return the chicken to room temperature and place on steam tray.

Top the breasts with lemon zest and place in steam oven with internal probe inserted into the thickest part of one of the chicken breasts.

Set the probe for internal temperature of 165 degrees. When the chicken reaches 165 degrees, pull the tray out and let sit for a few minutes before serving.

Note: This recipe originally called for grilling the chicken

WHITE CHOCOLATE MOUSSE WITH FRANGELICO

Serves 10-12

Ingredients:

- 8 oz. best-quality white chocolate, broken into small pieces
- 1/2 cup (1 stick) unsalted butter
- 6 eggs, separated, at room temperature
- 1 cup sifted confectioners' sugar
- 1/2 cup Frangelico liqueur
- 2 cups whipping cream, cold
- Pinch cream of tartar
- Unsweetened cocoa powder or grated dark chocolate for garnish

Directions:

Melt the white chocolate and butter in a small saucepan, stirring constantly. Set aside.

Beat the egg yolks, sugar and liqueur until the mixture forms a slowly dissolving ribbon when the beaters are lifted. Pour the mixture into the top of a double boiler and cook, whisking constantly, over simmering water until very thick, about three minutes.

Remove to a large mixing bowl. Whisk in the white chocolate mixture and stir until smooth and cool.

Beat the cream until the peaks are stiff. In a separate bowl, with clean beaters, beat the egg whites with the cream of tartar until stiff but not dry. Gently fold the egg whites into the chocolate mixture; then fold in the whipped cream. Refrigerate until set, about 3 hours.

Spoon the chilled mousse into individual ramekins or goblets. Sprinkle with cocoa powder or grated chocolate.

Source: The Silver Palate Good Times Cookbook by Sheila Lukins



Apple Slices with Boursin Cheese Spread



Egg White Frittata



From upper left, clockwise:
Israeli Couscous
Poached Pears with Gorgonzola
Steamed Chicken with
Provencal Marinade
Winter White Vegetable Salad

White Chocolate Mousse
with Frangelico

