

Caesar's Wife's Palace



Coqui:

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Potio (Beverage)

Champagne Limoncello Cocktail

A sugared rim is a pretty touch—rub a cut lemon wedge on the rim of the glass, and roll in sugar. Use brut or a dry cava or prosecco.

- 8 (3 x 1/2-inch) lemon rind strips
- 8 tablespoons Limoncello (lemon-flavored liqueur)
- 4 teaspoons fresh lemon juice
- 1 (750-milliliter) bottle prosecco, chilled

Roll up each strip of lemon rind; place 1 into each of 8 champagne flutes. Add 1 tablespoon liqueur and 1/2 teaspoon juice to each glass. Divide champagne evenly among glasses. Serve immediately.

Gustatorii (Appetizers/First Course)

Epityrum (Olive Caviar) (Cato the Elder)

100g whole black olives (if you like green olives, go ahead)
1 teaspoon cumin seeds
1 teaspoon fennel seeds
1 teaspoon coriander seeds
3 mint leaves (or more, to taste)
2 tbsp olive oil
3 tbsp white wine vinegar (or less, to taste)
Black pepper to taste

Remove the stones from the olives and chop them.

Grind the cumin, fennel, and coriander seeds in a pestle and mortar.
Finely chop the mint.

Put everything in a blender and process it at the minimum speed. Then, little by little, add oil and vinegar and process for another minute. Add black pepper to taste. Best made a day ahead so flavors can blend. Serve with bread slices.

Bleu Cheese Ball (Sandy Gruwell)

8 oz. cream cheese
1/2 cup bleu cheese
3 green onions, chopped
dash of garlic powder
couple drops of milk
chopped walnuts

Mix first 5 ingredients together to form ball. Roll cheese ball in chopped nuts. Serve with assorted crackers.

Risotto with Pesto and Shrimp (Williams Sonoma)

3 cloves garlic
leaves from 1 bunch fresh basil
¼ cup pine nuts, toasted
¼ cup extra virgin olive oil
¼ cup grated Parmesan cheese
7-8 cups shellfish stock
¼ cup extra virgin olive oil
½ cup finely chopped yellow onion
½ pound shrimp, peeled and deveined
3 cups arboiro or carnaroli rice
1 cup dry white wine at room temperature

Puree the garlic in a mini food processor or blender. Add basil and pine nuts and process to a grainy texture. With the machine running, gradually add the oil. The pesto will be quite thick. Pour into a bowl and stir in the cheese. Set aside.

In a saucepan over medium heat, bring the stock to a gentle simmer and maintain over low heat. In a large, heavy saucepan, heat the oil over medium heat. Add the onion and sauté until softened, about 4 minutes. Add the shrimp and sauté until firm and pink, 4-5 minutes. Using a slotted spoon, transfer the shrimp mixture to a bowl and set aside.

Add the rice to the same pan and stir until each grain is well coated with oil and translucent with a white dot in the center, about 3 minutes. Add the wine and stir until it is completely absorbed.

Add the simmering stock a ladleful at a time, stirring frequently after each addition. Wait until the stock is almost completely absorbed (but the rice is never dry on top) before adding the next ladleful. Reserve ¼ cup stock to add at the end.

When the rice is tender to the bite but slightly firm in the center and looks creamy, after about 20 minutes, stir in the shrimp. Cook to heat through, about 1 minute. Remove from the heat and stir in 2-4 tablespoons pesto, or to taste, and the reserved stock. Season to taste with salt and pepper and serve at once.

Mensae Primae (Main Course)

Chicken Saltimbocca (Adapted From America's Test Kitchen. Theresa's suggestions in **bold**)

Serves 4

Buy cutlets that are approximately 5 to 6 inches long. If the tip is too thin, trim back 1 to 2 inches to make the cutlet of uniform thickness. If cutlets are unavailable, you can make your own with four (8-ounce) boneless, skinless chicken breasts (see "Cutting Your Own Cutlets," related content). Although whole sage leaves make a beautiful presentation, they are optional and can be left out of step 3. Make sure to buy prosciutto that is thinly sliced, not shaved; also avoid slices that are too thick, as they won't stick to the chicken.

INGREDIENTS

1/2 cup unbleached all-purpose flour

Ground black pepper

8 thin-cut, boneless, skinless chicken cutlets (about 2 pounds), trimmed of ragged edges as necessary (see note)

1 tablespoon minced fresh sage leaves, plus 8 large leaves (optional)

8 thin slices prosciutto, cut into 5- to 6-inch-long pieces to match chicken (about 3 ounces).

TB used 16 slices and wrapped the whole cutlet.

4 tablespoons olive oil

1 1/4 cups dry vermouth or white wine

2 teaspoons juice from 1 lemon

4 tablespoons unsalted butter, cut into 4 pieces and chilled

1 tablespoon minced fresh parsley leaves

Table salt

INSTRUCTIONS:

Adjust oven rack to middle position and heat oven to 200 degrees. Combine flour and 1 teaspoon pepper in shallow dish.

Pat cutlets dry with paper towels. Dredge chicken in flour, shaking off any excess. Lay cutlets flat and sprinkle evenly with minced sage. Place 1 prosciutto slice on top of each cutlet, pressing lightly to adhere; set aside. **TB used 2 slices per cutlet and wrapped them around the cutlet.**

Heat 2 tablespoons oil in 12-inch skillet over medium-high heat until beginning to shimmer. Add sage leaves (if using) and cook until leaves begin to change color and are fragrant, about 15 to 20 seconds. Using slotted spoon, remove sage to paper towel-lined plate; reserve. Add half of cutlets to pan, prosciutto-side down, and cook until light golden brown, 2 to 3 minutes. Flip and cook on other side until light golden brown, about 2 minutes more. Transfer to wire rack set on rimmed baking sheet and keep warm in oven. Repeat with remaining 2 tablespoons oil and cutlets, then transfer to oven to keep warm while preparing sauce.

Pour off excess fat from skillet. Stir in vermouth, scraping up any browned bits, and simmer until reduced to about 1/3 cup, 5 to 7 minutes. Stir in lemon juice. Turn heat to low and whisk in butter, 1 tablespoon at a time. Off heat, stir in parsley and season with salt and pepper. Remove chicken from oven and place on platter. Spoon sauce over cutlets before serving.

Arugula Salad with Pine Nuts, Golden Raisins, and Goat Cheese

Serves 4

Dressing

1 large finely minced shallot

1/8 c balsamic vinegar **(TB used Coconut Balsamic)**

Pinch of salt, pepper and sugar

1/8 c olive oil **(TB used Picholine)**

Salad

1 lb arugula

1/4 c pine nuts

1/4 c golden raisins

2-4 oz soft goat cheese to taste

Put the minced shallots in a bowl. Pour vinegar, salt, pepper, and sugar over the top. Let this marinate for at least 15 minutes.

When ready to serve add olive oil and whisk. Taste.

Add dressing to arugula and toss. Plate salad and sprinkle pine nuts, raisins, goat cheese on top and serve.

Mensae Secundae (Dessert)

Almond, Pine Nut, Apricot Crumb Cake (Giada De Laurentiis)

1/2 cup whole almonds, toasted, plus 1/4 cup sliced almonds, toasted
1/4 cup pine nuts, toasted, plus 1/4 cup
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
4 large eggs
1 1/4 cups sugar
1 1/2 sticks butter, melted
1/3 cup milk
1/4 teaspoon almond extract
1/2 cup chopped dried apricots

Preheat the oven to 350 degrees F. Butter and flour a 9-inch cake pan.

Combine the whole almonds and 1/4 cup pine nuts in a food processor. Pulse the machine until the nuts are finely ground. Transfer the nuts to a medium bowl. Add the flour, baking powder, and salt. Stir to combine and set aside.

In a medium bowl, using an electric mixer beat the eggs and the sugar until the mixture becomes thick and pale yellow. Add the butter, and milk. Stir in the almond extract and apricots. Gently stir in the dry ingredients. Pour the batter into the prepared cake pan. Sprinkle the top of the cake with sliced almonds and remaining 1/4 cup pine nuts. Bake until the cake is cooked and a toothpick comes out clean, about 50 to 55 minutes. Let the cake cool on a wire rack. Use a knife to loosen the edges. Turn the cake out, slice, and serve.



Top: Champagne Limoncello Cocktail,
Bleu Cheese Ball with Crackers,
Olive Caviar



Left: Risotto with Pesto & Shrimp



Chicken Saltimbocca,
Arugula Salad with
Pine Nuts, Golden
Raisins, &
Goat Cheese



Almond, Pine Nut, Apricot Crumb Cake