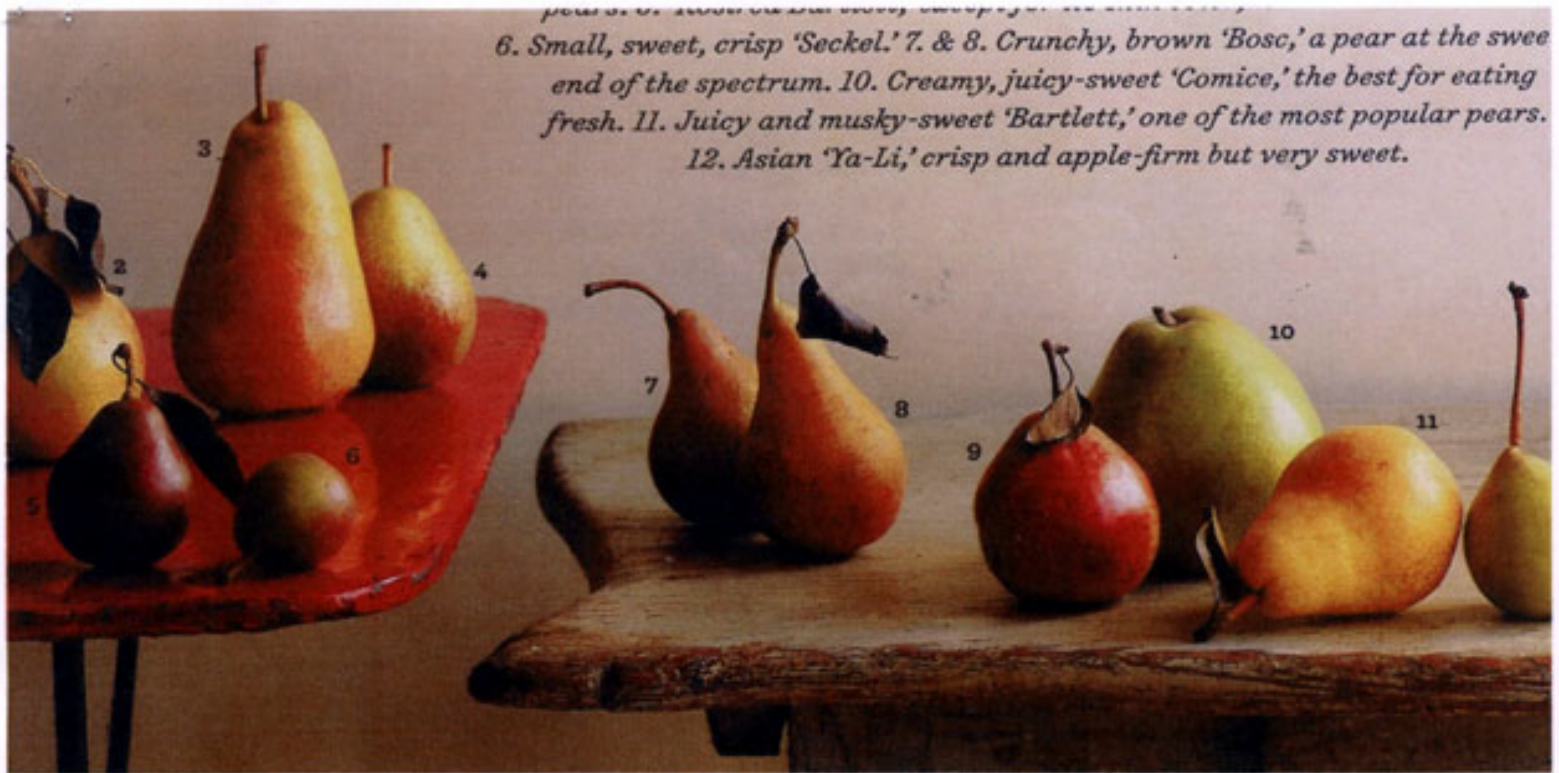


Gourmet Cooking Club

October 11, 2006



Michelle, Janet, Patty, and Maggie



Fall Menu

Proseco
Sparkling Water

Crostini with Gorgonzola, Honey and Walnuts

Tossed Green Salad
Served with
Susan's Mother's Salad Dressing
From Michele's Neighbor Margaret

Butternut Squash Ravioli

Caramelized Pears With Blue Cheese and
Black Pepper-Caramel Sauce

Crostini with Gorgonzola, Honey and Walnuts

2 tblsp. olive oil

24 1/2 in-thick diagonal baguette slices

6 oz. creamy gorgonzola cheese, coarsely crumbled

2/3 C. walnuts, toasted, coarsely chopped

1 ripe fig, thinly sliced crosswise (optional)

Preheat oven to 350. Arrange baguette slices on a baking sheet in single layer.

Lightly brush with oil. Toast until golden, about 8 min.

Toss the gorgonzola with walnuts in small bowl. Spoon cheese mixture onto

baguette slices and press lightly to adhere. Return baking sheet to oven; bake

until cheese melts, about 8 Min.

Arrange crostini on platter. Top each with a sliced fig.

Drizzle with honey and serve warm.

Susan's Mother's Salad Dressing from Michele's neighbor Margaret

**1 clove garlic
1 tsp salt
1 Tbls mayonnaise
1 Tbls red wine vinegar
juice of ½ lemon
¼ cup olive oil**

**Mash garlic and salt finely with mortar and pestle to make a paste.
(make sure it is fine or dressing will be salty)**

Add mayo, vinegar and lemon juice

Gradually whisk in olive oil.

Toss over favorite greens.

Butternut Squash Ravioli

Filling:

2 Butternut squash - (2 1/2 lbs each)

4 Tblsp Molasses

Cut squash in 1/2 lengthwise & scrape out seeds.

Spread 1 Tblsp molasses in each cavity.

Season w/ salt and pepper.

Place cut side down on a roasting pan or sheet cake pan.

Cook for 1 hour at 375.

Let cool - scoop out squash meat and mash by hand.

Add:

2 cups ricotta cheese

4 oz. mascarpone

1 Tblsp Balsamic vinegar

1/2 Tblsp fresh nutmeg grated

1 tsp cinnamon

2 Tblsp Parmesan cheese freshly grated

salt/pepper

Pasta Dough:

2 lb or 8 cups of whole wheat flour

10 eggs

******* use 1 lb of flour w/ 5 eggs**

Put flour in a mound - make an indention in the middle.

Put all eggs in the middle and mix eggs w/ flour.

Knead dough, adding water as needed, until smooth, elastic dough.

At this point we used a pasta machine rolling the dough out in sheets.

Put one sheet of pasta dough on a board.

Put mounds of the squash mixture on pasta sheet, spacing as desired.

Place 2nd pasta dough sheet on top, and cut in desired shape.

Freeze or cook in boiling salted water.

Caramelized Pears With Blue Cheese and Black Pepper–Caramel Sauce

Serves 6

*Any type of pear can be used in this recipe, as long as it is firm.

1/3 cup water

2/3 cup (4 3/4 ounces) sugar

3 firm pears, halved, seeds removed with a large melon baller, &

1/4 inch trimmed off the bottom of each pear, so it will stand up

2/3 cup heavy cream

salt

1/4 teaspoon whole black peppercorns, roughly crushed or ground

3 ounces strong blue cheese (Stilton, Gorgonzola, etc.) cut into 6 wedges

1. Place the water in a 12-inch nonstick skillet and pour the sugar into the center of the pan, taking care not to let the crystals adhere to the sides of the pan. Bring to a boil over high heat stirring occasionally, until the sugar is fully dissolved and the mixture is bubbling wildly. Add the pears to the skillet, cut side down, cover reduce the heat to medium-high, and cook until the pears are nearly tender (a paring knife feels little resistance), 13 to 15 minutes.
2. Uncover, reduce the heat to medium and cook until the sauce is golden brown and the cut side of the pears are partly caramelized, 3 to 5 minutes. Pour the cream around to pear and cook, shaking the pan until the sauce is a smooth, deep caramel color and the cut sides of the pear are beautifully golden. 3 to 5 minutes.
3. Remove the pan from the heat. Using tongs, carefully remove the pears from the pan and place cut side up on a wire rack set over a rimmed baking sheet. Cool slightly.
4. Season the sauce left in the pan with salt to taste and the black pepper.
5. Carefully stand each pear upright on an individual plate and arrange a wedge of cheese beside it. Drizzle with the caramel sauce and serve immediately.