

*Bienvenue à*



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## Mini Tartes Flambées

Total Time Yield

30 MIN Serves: 10

This is a bite-size version of tarte flambée, a traditional Alsatian tart. My changes are in parentheses.

- 6 egg roll wrappers
- Extra-virgin olive oil, for brushing
- 1/4 pound smoked slab bacon, cut into 1-by- 1/4-inch sticks
- 3 tablespoons sour cream (used 4 tbsp)
- Salt and freshly ground pepper (used a generous pinch each of pink and black peppercorns, crushed)
- 1 small onion, quartered lengthwise and very thinly sliced crosswise (used the white end of a baby leek, but any size leek will work)

### How to Make It

#### Step 1

Preheat the oven to 375°. Using a 2-inch round biscuit cutter, stamp out about 30 rounds from the egg roll wrappers. Brush the rounds lightly on both sides with olive oil and arrange them on a baking sheet (Silpat pad on a baking sheet). Toast in the center of the oven for about 5 minutes, or until lightly browned. Pat off any excess oil with paper towels; let the crisps cool.

#### Step 2

Meanwhile, bring a small saucepan of water to a boil. Add the bacon and simmer for 1 minute. Drain and pat dry.

#### Step 3

In a small bowl, season the sour cream with salt and pepper (crushed mixed peppers) and mix well. Spread the sour cream on the rounds and top with the onion, bacon and pepper. Return the rounds to the baking sheet and bake for about 5 minutes or so, until the bottom is browned and the bacon is hot. Transfer to a platter and serve right away.

### Suggested Pairing

These hors d'oeuvres are delicious with a clean, crisp Riesling from France.

<https://www.foodandwine.com/recipes/mini-tartes-flambees>

## Salmon Rillettes

- 200g fresh salmon
- 150g smoked salmon
- 40g salted butter
- 1 Tbs fresh dill
- 1/4 cup finely diced onion
- Juice of 1 lime
- rye crackers

Poach the salmon for 5 minutes (Directions below)

Drain and let cool-down then mix with the smoked salmon and soft butter.

Add the dill, the onion and add lime juice to taste. When the mixture is nice and smooth, divide up into small ramekins, Chinese soup spoons or in a dip bowl. Serve with a rye cracker.

<https://www.vinsalsace.com/en/dinner-is-served/recipes/festive-nibbles-assortment/>

## Poached Salmon Recipe

Prep time: 5 minutes Cook time: 10 minutes Yield: Serves 2 to 4 or more, depending on the size of the fillet

- Salt
- ½ cup dry white wine (a good Sauvignon Blanc)
- ½ cup water
- 1 shallot, peeled and thinly sliced or a few thin slices of onion
- Several sprigs of fresh dill or sprinkle of dried dill
- A sprig of fresh parsley
- Freshly ground black pepper

Method:

Sprinkle the salmon fillets with a little salt. Put the wine, water, dill, parsley and shallots or onions in a sauté pan, and bring to a simmer on medium heat.

Place salmon fillets, skin-side down on the pan. Cover.

Cook 5 to 10 minutes, depending on the thickness of the fillet, or to desired done-ness. Do not overcook.

[https://www.simplyrecipes.com/recipes/poached\\_salmon/](https://www.simplyrecipes.com/recipes/poached_salmon/)

## Easy Rye Crackers

- 100g (1 cup) rye flour
- 100g (3/4 cup + 1 tsp) plain flour
- 100ml (2/3cup + 4 tsp) water
- 60ml (1/4 cup) vegetable oil
- 2 tsp sugar
- 1 tsp salt
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 1/2 tsp caraway seeds

### Method:

Preheat the oven to 200C/180C fan/400F

Preheat sheets of baking parchment, sized to fit a baking tray. Two sheets will be needed to roll out the dough each time.

Place all the dry ingredients into a large bowl and stir to get them all mixed together. Make a well in the center and pour in the water and oil, then stir to combine. Use your hands to work the dough into a dough that is not too sticky (tacky is about right). Rest the dough for 5 minutes.

Cut the dough into two pieces and roll them each out in turn, between the two sheets of parchment paper, to a thickness of about 1/16th inch (1.6 mm).

Cut the edges to straighten them using the off-cuts for patching to a rectangle.

Cut the rolled dough into about 12 equal sized pieces (3x4).

Place the bottom sheet of parchment paper, with the crackers, onto a baking tray and bake for 10 to 12 minutes.

Remove from the oven and transfer to a wire rack to cool completely.

Store them in an airtight container until required. They will keep for a good few days.

<https://geoffsbakingblog.blogspot.com/2018/08/easy-rye-crackers.html>

## Madame Quiche's Quiche au Fromage

This is the essence of Madame Quiche's recipe — I can proudly say that when you make this, you will be tasting a very near replica of the small quiches she sells each Saturday at the Louviers market. There are a couple of keys to success here — be sure to let the pastry rest, as called for in the recipe. Don't stint on freezing the pastry — cold pastry that goes into a hot oven becomes extra flaky and delicious. Be sure to fully pre-bake the pastry as well, which guarantees crisp pastry on the bottom. Finally, whole milk makes a difference here — I highly recommend it over any lower fat varieties.

Yield: 6-8

### INGREDIENTS

One recipe for basic pastry

6 large eggs

2/3 cup heavy cream or crème fraîche

1 cup milk (preferably whole)

8 ounces gruyère, emmenthal, or other Swiss-type cheese

1/4 teaspoon freshly ground nutmeg - optional

### PREPARATION

Roll out the pastry to fit a 10-1/2 inch glass or metal pie plate (not removable bottom). Crimp the edges, poke the bottom with a fork or the tip of a sharp knife, and place the pastry in the freezer for 30 minutes. Preheat the oven to 425°F. Line the pastry with aluminum foil and pastry weights and bake in the bottom third of the oven until the pastry is golden at the edges, about 15 minutes. Remove from the oven and remove the aluminum foil and pastry weights. Return the pastry to the oven to bake until the bottom is golden, an additional 5 minutes.

Remove from the oven and reserve. In a medium-sized bowl, whisk together the eggs, cream, and the milk until thoroughly blended. Season with the salt and pepper, then add the cheese and stir until it is blended. Turn the mixture into the pre-baked pastry, and spread out the cheese evenly over the bottom of the pastry. Sprinkle the top with nutmeg if you've used a Swiss-type cheese, and bake in the center of the oven until the filling is golden and puffed, and is completely baked through, about 30 minutes.

To test for doneness, shake the quiche - if it is solid without a pool of uncooked filling in the center, it is done. You may also stick a sharp knife blade into the center of the filling and if it comes out clean, the quiche is baked through. Remove the quiche from the oven and serve immediately.

### Bacon and Cheese Quiche:

To make a bacon and cheese quiche (one reader reminded me that Alsace is the home of the quiche, which to deserve its name there has bacon, not ham, in it - ham is a Normandy variation), remove the rind from 4 ounces good-quality slab bacon, and cut it into thick slices, then cut the slices in half, lengthwise, and crosswise into 1/4-inch thick slices. Place these in a heavy pan over medium heat and cook the bacon until it is crisp. Drain it on a paper-towel covered plate, and sprinkle it over the pre-baked pastry before adding the custard.

### Onion and Cheese Quiche:

Peel and halve a medium-sized yellow onion. Cut it in quarters then slice the onion paper-thin. Melt 1 tablespoon butter in the bottom of a heavy skillet over medium heat, add the onions and stir, season lightly with salt, cover, and cook until the onions are very tender and translucent, and just slightly browned at the edges, 10-15 minutes. Remove them from the heat, and spread over the pre-baked pastry before adding the custard.

## Pastry for a One-Crust Tart

This pastry is short, buttery, and wonderfully easy to put together. I make it in the food processor, for the less it is touched by warm hands, the shorter and flakier it will be. Be sure to let the pastry rest at least one hour at room temperature, so it is easy to roll out, then chill it before baking.

YIELD: Makes enough dough for a 10 1/2 inch tart pan

### INGREDIENTS

1 1/2 cups all-purpose flour

Large pinch sea salt

8 tablespoons unsalted butter, chilled and cut in small pieces

5 to 6 tablespoons chilled water

### PREPARATION

Place the flour and the salt in the bowl of a food processor and process to mix. Cut the butter in chunks and add it to the flour. Process it, using pulses, until the butter is incorporated into the flour and the mixture looks like coarse cornmeal.

With the food processor running, add the water and process briefly, using pulses, just until the pastry begins to hold together in large clumps. Turn the pastry out onto a floured work surface and gather it into a ball. Proceed with any recipe calling for an un-baked tart pastry.

## Brats wrapped in Puff Pastry

15 bratwurst links  
1 quart light beer  
1 yellow onion, diced  
Flour  
2 sheets puff pastry, thawed  
1/2 cup German brown mustard  
1 egg, beaten

1. In a medium sauce pot, combine the beer, bratwurst and onions. Bring to a boil, then reduce to a simmer and cook for 13 minutes. Remove the brats and onions from the pot and cool to room temperature.
2. Preheat oven to 400°F. Line a baking sheet with parchment paper.
3. On a lightly floured surface, roll the sheets of puff pastry into 12-inch squares. Cut each puff pastry sheet into 4-inch squares. Spread 1-2 teaspoons mustard on each puff pastry square, then topping the mustard evenly with 1 tablespoon diced onions. Lay one bratwurst over the onion mixture, and then gently roll up. Before sealing, brush the edge of the pastry with the egg wash. Continue to roll and press tightly to seal. Repeat with remaining pastry and brats. Brush each bundle with egg wash and sprinkle with poppy seeds. Slice each sausage bundle into 3-4 pieces on the bias.
4. Place the pastries on the prepared baking sheet about 2 inches apart and bake for 25 minutes, or until golden.

Serve with Beer Cheese warmed on the side.

## Beer Cheese Sauce

1 tablespoon butter  
2 tablespoons flour  
1 cup half and half  
2 teaspoons German brown mustard  
1 cup light beer  
3 cups freshly grated sharp cheddar cheese  
Salt and freshly ground black pepper, to taste

For the beer cheese sauce:

1. In a medium saucepan, melt the butter. Whisk in the flour and cook for 1 minute. Add the half and half and cook until slightly thickened.
2. Once hot and thickened add the mustard and light beer and continue to cook until very hot.
3. Remove from heat and add the cheese, stirring until melted. Season with salt and pepper to taste.

## German Red Cabbage

- 2 tablespoons butter
  - 5 cups shredded red cabbage
  - 1 cup sliced green apples
  - 1/3 cup apple cider vinegar
  - 3 tablespoons water
  - 1/4 cup white sugar
  - 2-1/4 teaspoons salt
  - 1/4 teaspoon black pepper
  - 1/4 teaspoon ground cloves
1. Place butter, cabbage, apples, and sugar into a large pot. Pour in the vinegar and water, and season with salt, pepper, and clove.
  2. Bring to a boil over medium-high heat, then reduce heat to low, cover, and simmer until the cabbage is tender, 1 1/2 to 2 hours. (Terri Chapman cooked it in a crockpot for 4 hours.)

### NUTRITION FACTS

Per Serving: 148 calories; 6 g fat; 23.6 g carbohydrates; 1.4 g protein; 15 mg cholesterol; 1375 mg sodium.

## Haricots Verts

2 lb. haricots verts, trimmed

Cook beans in a large pot of boiling salted water (1 tablespoon salt for 6 quarts water), uncovered, until crisp-tender, about 6 minutes, then drain.



## Black Forest Cupcakes

Makes 12

For the cupcakes:

- Cooking spray or paper liners
- 1 cup granulated sugar
- 3/4 cup plus 1 tablespoon all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 3/4 teaspoon baking powder
- 3/4 teaspoon baking soda
- 1/2 teaspoon fine salt
- 1 large egg
- 1/2 cup whole milk
- 1/4 cup vegetable oil
- 1 teaspoon vanilla extract
- 1/2 cup boiling water

For the frosting:

- 2 cups heavy cream
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 tablespoon kirsch (optional)
- 1 cup canned cherry pie filling
- 12 fresh cherries, pitted
- 2 ounces good-quality dark chocolate, shaved

### INSTRUCTIONS

Make the cupcakes: Arrange a rack in the middle of the oven and heat to 350°F. Coat the wells of a 12-cup muffin pan with cooking spray or line with paper liners.

Whisk the sugar, flour, cocoa, baking powder, baking soda, and salt together in the bowl of a stand mixer fitted with the paddle attachment or a large mixing bowl. Add the egg, milk, oil and vanilla, then beat with the stand or hand mixer on medium speed until well-combined, about 2 minutes. Beat in the boiling water. The batter will be quite thin. Divide the batter evenly between the wells in the pan, filling each no more than 3/4 full.

Bake until a toothpick inserted in the center of the cupcakes comes out clean, 15 to 18 minutes.

Cool the cupcakes in the tin for about 5 minutes, then transfer the cupcakes to a cooling rack to cool completely.

Make the frosting: Meanwhile, place the cream in a clean, large mixing bowl or the bowl of a stand mixer fitted with the whisk attachment. Beat the cream with the stand or a hand mixer on high speed until soft peaks develop, about 3 minutes. Add the sugar, vanilla, and kirsch if using and continue beating until stiff peaks form, 2 to 3 minutes more. Place the whipped cream in the refrigerator until you're ready to assemble the cupcakes.

Assemble the cupcakes: Once the cupcakes are completely cooled, use a paring knife to slice into the top of each cupcake, cutting a cone about 1 1/2 inches in diameter out of the center, without cutting through the bottom of the cupcake. Spoon the cherry pie filling into the center of each cupcake.

Transfer the whipped cream to a pastry bag fitted with a round tip and pipe onto the cupcakes. Top each cupcake with a fresh cherry and chocolate shavings.

#### RECIPE NOTES

Make ahead: The cupcakes can be baked 1 day in advance before assembly. Store on a plate wrapped with plastic wrap or aluminum foil at room temperature.

Storage: Store the assembled cupcakes uncovered on a plate in the refrigerator for up to 5 days.



Salmon Rillettes  
with Rye Crackers



Mini Tartes Flambées

Brats wrapped in Puff Pastry  
with Beer Cheese Sauce  
German Red Cabbage  
Haricots Verts



Quiche au Fromage



Black Forest Cupcakes

