

Alsatian Bacon, Onion and Gruyere Tarts with Herbed Crust

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| 1-1/3 cup all-purpose flour | 8 ounces ricotta cheese |
| 1 stick butter, chilled | 2 egg yolks |
| 2 tablespoon grated parmesan cheese | 1/8 teaspoon freshly grated nutmeg |
| 2 teaspoons herb seasoning | Salt and pepper |
| 1/2 teaspoon salt | |
| 3 to 4 tablespoons cold water | 8 ounces grated gruyere cheese |
| | Fresh rosemary |
| 1/2 pound bacon, diced | |
| 1 large onion, diced | |

- Add flour, parmesan, herbs, butter and salt to bowl of a food processor; pulse until combined. Add water, continuing to pulse until dough combines. Turn out on a lightly floured board; gently knead into a ball. Flatten into a dish, wrap in plastic and let rest, refrigerated, for 30 minutes.
- Preheat oven to 350 degrees. Roll dough into a 11-inch round; place in a 9-inch tart pan; trim excess. Line with parchment paper; fill with pie weights. Transfer to a baking sheet; bake for 18 minutes.
- Cook the bacon over medium-low heat until most of the fat has rendered out; drain. Add the onion and continue cooking until bacon is crispy and onion is nicely caramelized. Remove from heat; let cool.
- Stir together the ricotta, egg yolks and nutmeg. Season with salt and pepper. Spread mixture on bottom of tart shell; top with bacon and onions. Top with gruyere and rosemary. Bake until golden and puffed, about 35 to 40 minutes.

Homemade Egg Pasta with Creamy Shrimp and Crab Sauce

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| 1 1/2 cups semolina flour | 1 tablespoon olive oil |
| 1 cup all-purpose flour | 1/4 pound pancetta |
| 1 teaspoon salt | 1 shallot, minced |
| 4 large eggs | 2 to 3 cloves garlic, crushed |
| | 1/2 cup white wine |
| | 1 cup heavy cream |
| | 1/2 cup vegetable stock |
| | 1/2 pound shrimp, cut into chunks |
| | 1/2 pound lump crab |
| | Fresh chives |
| | Sea salt and freshly ground black pepper |

- Add flour and salt to bowl of a stand mixer fitted with a dough hook. Add eggs; mix on medium low speed until dough is smooth and elastic, about 7 to 8 minutes. Turn out on a floured board and continue kneading 1 minute. Form into a disc, wrap in plastic and let stand 1 hour.
- Divide dough into four pieces. Using a pasta machine, roll dough to desired thickness. Cut to desired width. Set aside on floured sheet pan until ready to cook.
- Add oil and pancetta to a saute pan, bring to medium heat. Cook until all the fat has rendered from the pancetta. Add shallots and garlic; cook until golden. Add white wine; cook until reduced by half. Add cream and stock; bring to a simmer and cook until reduced by one-third. Add shrimp; simmer until almost cooked through. Gently stir in crab; simmer until heated through. Add chives; season with salt and pepper
- Bring a large pot of well salted water to a boil; cook the pasta until tender. Drain, reserving some of the cooking liquid. Toss pasta with sauce, adding some of the water as needed to thin the sauce. Season with salt and pepper.

Beef Wellington with Bordelaise Sauce

1½ pounds button mushrooms
2 shallots, peeled and roughly chopped
4 cloves garlic, peeled and roughly chopped
2 sprigs fresh thyme, leaves only
2 tablespoons unsalted butter
2 tablespoons extra-virgin olive oil
Kosher salt and freshly ground black pepper

One 3-pound center cut beef tenderloin
Extra-virgin olive oil
1 large sheet puff pastry
12 thin slices prosciutto
6 sprigs of fresh thyme, leaves only
2 tablespoons Dijon mustard
2 eggs yolks, mixed with a little water
Minced chives, for garnish

- Add mushrooms, shallots, garlic, and thyme to a food processor and pulse until finely chopped. Add butter and olive oil to a large saute pan and set over medium heat. Add the shallot and mushroom mixture and saute for 8 to 10 minutes until most of the liquid has evaporated. Season with salt and pepper and set aside to cool.
- Bring large skillet to medium high heat and add the oil. Season beef with salt and pepper. Sear beef on all sides; remove from pan and let cool.
- Lay out puff pastry sheet on a clean work surface; roll into a large rectangle. Layer prosciutto slices on top; spread mushroom over prosciutto. Brush beef with mustard; season with thyme. Place on top of mushrooms; fold puff pastry to seal.
- Preheat oven to 425 degrees. Place beef, seam side down, on baking sheet. Brush with egg wash; season with sea salt. Roast until internal temperature of beef reaches 118 degrees. Let rest 10 minutes; slice and serve.

Green Peppercorn Sauce:

1 tablespoons olive oil
1 shallot, sliced
2 cloves garlic, peeled and smashed
½ cup brandy
2 cups beef demi-glace
1 cup heavy cream
1 tablespoon Dijon mustard
¼ cup green peppercorns in brine, drained, brine reserved
Fresh thyme
Sea salt and freshly ground black pepper

- Heat saucepan to medium high heat and add the oil. Cook shallots until translucent; add garlic and cook until golden.
- Add brandy; cook until reduced by half. Add demi-glace and cream; bring to a simmer and cook until reduce by one-third. Stir in peppercorns; season with thyme, salt and pepper.



Chocolate Mousse

3 tablespoons unsalted butter
6 ounces bittersweet chocolate
3 large eggs, yolks and whites separated
½ teaspoon cream of tartar
¼ cup plus 2 tablespoons sugar
½ cup heavy cream, cold
½ teaspoon vanilla extract

- Add butter and chocolate to a heavy saucepan; melt over low heat. Stir in dulce de leche and egg yolks. Transfer chocolate to a clean mixing bowl; let cool.
- In the bowl of a stand mixer or electric hand mixer, beat the egg whites on medium-high speed until foamy. Add the cream of tartar and beat until soft peaks form. Gradually add the ¼ cup of sugar. Continue beating until stiff peaks form.
- In a separate bowl, beat the heavy cream, remaining sugar and vanilla extract until whipped.
- In batches, gently fold egg whites and whipped cream to chocolate mixture, being careful not to overmix.
- Transfer mouse to serving cups; refrigerate 2 hours or until ready to serve.

Strawberry and Port Wine Syrup

1 package strawberries, hulled and rinsed
1 cup port wine
½ cup sugar
½ cup water
1 teaspoon vanilla extract

- Bring strawberries, port wine, sugar and water to a simmer in a small saucepan over medium heat. Cook until strawberries are completely soft and mixture has reduced by one-third. Remove from heat; let cool.
- Transfer to a blender and add vanilla. Puree until smooth; strain (optional). Serve over mousse.