

Alsatian Bacon, Onion and Gruyere Tarts with Herbed Crust

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.

Ravioli with Shrimp and Crab Cream Sauce

1 tablespoon olive oil
 1 shallot, minced
 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

1 pound good-quality dried tortellini

- Add oil to pan and bring to ; cook shallots and garlic 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.

Bordelaise

1 tablespoons olive oil
1 shallot, sliced
2 cloves garlic, peeled and smashed
½ cup red wine
2 cups beef demi-glace
Fresh rosemary
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 wine; cook until reduced by half.
- Add demi-glace; bring to a simmer and cook until reduce by one-third.
- Season with thyme, salt and pepper.

Roasted Butternut Squash Gratin

1 pound butternut squash
1 pound russet potatoes, peeled and quartered
1 stick butter, melted
½ cup heavy cream
2 eggs, scrambled
1 teaspoon minced fresh rosemary
Sea salt and freshly ground black pepper

- Preheat oven to 350 degrees. Split butternut squash and scoop out the seeds. Place cut side down on a baking sheet lined with parchment. Bake until tender. Let cool. Scoop out flesh; transfer to a mixing bowl.
- Cook potatoes in pot of salted water; drain and mash.
- Stir together squash, potatoes, butter, cream and eggs; season with rosemary, salt and pepper. Transfer to a butter casserole dish. Bake until puffed and golden.

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.