



Holiday Game Luncheon Cooking Class Menu

December 3, 2011

- *pimento cheese panna cotta.....cured moulard duck ham, frisée, benne seed cracker*
- *chesapeake oyster pan roast.....sea urchin butter, toasted brioche*
- *venison loin "au poivre".....glazed heirloom carrots, chestnuts, benton's bacon, gratin dauphinoise*
- *bûche de Noël.....chocolate ganache, chantilly cream, chocolate sponge*

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Pimento Cheese Panna Cotta

Yields 12 servings

1 quart heavy whipping cream

10 sheets gelatin

¼ cup chopped roasted red bell peppers, or piquillo peppers

1/8 cup goat cheese

¼ cup sharp cheddar cheese

1 ¾ tsp agar agar

½ tsp kosher salt, to taste

¼ tsp freshly ground black pepper

¼ tsp Tabasco hot sauce, to taste

Line a 9x11 pyrex dish with plastic wrap and set aside

To make the panna cotta: In a medium sauce pan bring the heavy whipping cream and chopped peppers to a simmer. Add the salt, pepper and Tabasco. Remove from heat and fold in the goat and cheddar cheeses. Place in a blender and purée until smooth. Place purée back into the sauce pan and add the agar agar. Return to heat and bring to a boil. Simmer 2-3 minutes and remove from heat. In a separate bowl, place the gelatin sheets and cover with room temperature water. Allow the sheets to bloom for about 10 minutes. Remove the bloomed gelatin sheets from the water and add to the purée mixture. Fold until smooth and dissolved. Pour the mixture into the lined pyrex dish and chill for 12-24 hours.

To serve the panna cotta: Cut the panna cotta into 12 squares and place on individual plates. Serve with a mixed green salad and saltine crackers.



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Oyster Pan Roast *with Sea Urchin Toast*

Yields 4 servings

- 1 ½ oz. sea urchin (1/2 small tray)
- ¼ tsp kosher salt
- 1/8 tsp freshly ground white pepper
- 1 lemon, juiced
- ¼ lb unsalted butter, softened to room temperature
- 2 tbsp unsalted butter to sauté
- 4 medium shallots, finely minced
- 1 clove of garlic, finely minced
- 1 cup dry white wine or dry vermouth
- 4 cups fish stock
- 4 cups heavy whipping cream
- 1 ½ tsp Worcestershire sauce
- 24 oysters, shucked with their liquor reserved
- ½ tsp Tabasco sauce
- 8 thick slices brioche, toasted

To make the sea urchin butter: Place a sieve over a large mixing bowl. Using a rubber spatula, pass the sea urchin through the sieve. Season with salt and one quarter of the lemon juice, then purée in a food processor. Add butter and process until creamy. Adjust seasoning and transfer to a small bowl until ready to use.

To make the soup: Place a heavy pan over medium heat and add the 2 tablespoons of butter. Add the shallots and cook gently until soft. Add garlic and continue to cook for 5 minutes, until garlic is soft. Add vermouth and reduce until slightly dry. Add fish stock and reduce by a third. Add cream and reduce until it is thick enough to coat the back of a spoon. Stir frequently while reducing. Add the oysters and their liquor and cook until meat slightly curls at edges. Season to taste with salt, freshly ground white pepper, lemon juice, Worcestershire and Tabasco. Place in warmed bowls. Spread a layer of sea urchin butter across pieces of toast and serve alongside soup.



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Venison Loin "Au Poivre"

with Heirloom Carrots, Cipollini Onions and Benton's Bacon

Yields 4 servings

1 vanilla bean
¼ cup sugar
1 ¼ cups water
1 lemon, zested
1/8 cup fresh ginger, peeled and minced
16 pieces baby heirloom carrots, peeled, washed and blanched
5 tbsp butter
16 chestnuts, roasted and peeled
3 tbsp sugar
½ cup chicken stock
8 oz Benton's smoked bacon, cut into lardons
¼ cup coarse cracked black peppercorns
4 tbsp olive oil
4 (6 oz) portions venison loin
2 tsp fresh thyme, minced
3 tsp juniper berries, crushed
¼ cup chopped flat leaf parsley

To make the carrots: Cut the vanilla bean in half lengthwise and scrape the seeds into a medium heavy saucepan. Add the sugar, water, ginger and lemon zest. Bring to a boil to make a syrup. Place the blanched carrots in a medium skillet and pour the syrup over the top. Cook over medium heat for 5-8 minutes or until tender. Set aside and keep warm.

To make the chestnuts: Melt 5 tablespoons butter in a medium skillet over medium heat. Add chestnuts and sugar and cook gently until chestnuts are golden brown. Add the chicken stock, a little at a time, to deglaze the pan. Continue cooking until most of the liquid is evaporated and the chestnuts are tender. Set aside and keep warm.

In another non-stick skillet, cook the bacon lardons over medium heat until edges start to become golden brown. Drain and set aside. Keep warm.

To make the venison: Season the venison medallions with kosher salt and coarsely ground black pepper. In a large skillet, heat olive oil over medium heat. Add the venison and sear on both sides until golden brown. Add 2 tablespoons butter, thyme and juniper berries and continue to cook until meat is medium rare. Remove from heat and let rest for 5 minutes.

To the skillet, add the bacon, carrots and chestnuts and stir to combine. Cook over medium heat until warmed through. Scatter parsley over mixture. Place vegetable mixture into a serving dish. Keep warm.

Optional: Deglaze the pan with 1 cup red wine and reduce by half and add 2-3 tablespoons soft butter and whisk until smooth. Adjust seasoning and spoon over the meat on a serving platter.





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Gratin Dauphinoise

3 lb baking potatoes (4-5 potatoes)
4 tbsp unsalted butter, softened
1 quart plus ¼ cup heavy whipping cream
2 cloves fresh garlic, peeled
freshly ground nutmeg, to taste
sea salt and freshly ground black pepper, to taste
1 cup freshly grated parmesan cheese

To make the gratin dauphinoise: Preheat the oven to 325°f. Peel and thinly slice the potatoes. Do not wash the potatoes after slicing. In a large saucepan add the heavy cream and season to taste. Bring to a simmer and start to add the sliced potatoes shaking the pan to distribute the potatoes and cream evenly. Cook 3-5 minutes.

Rub the bottom of oven proof baking dish with garlic and butter. Transfer the potatoes to the baking dish with a slotted spoon. Pour the cooking cream over the potatoes and sprinkle with parmesan cheese.

Place the baking dish in the center of the oven and bake until the potatoes are golden on top.



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Bûche de Noël

Yields 12 servings

Chocolate Ganache

2 ½ cups semi-sweet chocolate
2 cups heavy whipping cream
¼ cup light corn syrup

To make the ganache: Chop the chocolate into small pieces and place in a medium bowl. In a medium sauce pot bring the heavy whipping cream to a boil and pour over the chocolate. Stir gently until the mixture is smooth. Stir in the corn syrup. Cover the ganache with plastic wrap allowing the plastic to rest on top of the chocolate. Store at room temperature away from high heat or cool drafts until ready for use.

Cake

4 egg yolks
4 egg whites
¾ cup sugar
¾ cup all purpose flour
3 tbsp cocoa powder

To make the cake: Line a jelly roll pan (15x12) with parchment or wax paper and spray lightly with a pan spray. In a large bowl or mixer fitted, with a whisk, whip the yolks and half the sugar til lightly thick and fluffy. In a separate bowl whip the egg whites and remaining sugar into a stiff meringue. Sift together the flour and cocoa powder. Fold the flour mixture and meringue into the egg yolk mixture. Gently spread the batter onto the lined baking sheet. Bake at 400°f for 5-6 minutes. Remove from oven and rest for 10 minutes. Roll the cake in a clean towel and set aside to cool.

Chantilly Cream

1 ½ cup heavy whipping cream
1/3 cup powdered sugar
1 tsp. vanilla extract

To make the cream: In a large cold bowl whip all the ingredients together until thick and fluffy. Do not over whip. Keep cold in refrigerator until ready to use.

Bourbon Syrup

½ cup water
½ cup sugar
3 tbsp bourbon

To make the syrup: In a medium saucepan combine all the ingredients bring to a simmer to dissolve the sugar and create a syrup. Remove from heat and cool completely.

To assemble the Bûche de Noël: Unroll the cooled cake but keep on the towel. Brush the cake with bourbon syrup. Spread one half of the ganache evenly over the cake. Spread the chantilly cream onto the ganache and spread evenly. Using the towel the cake was wrapped in, tuck in the long edge of the cake over the ganache and cream. Roll the cake while pulling the towel away. Place the cake on a serving platter with the seam side down. Ice the roll with the remaining ganache and finish with "bark" strokes using the end of the spatula. Refrigerate until ready to serve.

Optional: Garnish with fresh cranberries, mint and meringue mushrooms and dust with powdered sugar "snow".



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It's Christmas Y'all holiday Cocktail

1 ounce russel' reserve rye whiskey
1.5 ounce cranberry hooch
½ ounce sour mix
splash st. elizabeth all spice dram
splash hum botanical spirit liqueur

- in a martini glass with ice add the hum and all spice dram*
- in a shaker with ice combine the rye, hooch, and sour mix, stir until cold*
- dump out the ice and spirits from the martini glass, rolling it to coat the inside of the glass*
- strain the shaker into the martini glass*