

Coq Au Vin

Total yield : 6 servings

Ingredients

- 6 ounces meaty slab bacon, sliced ¼ inch thick and cut into 1-inch lardons
- One 4-pound chicken, cut into 8 pieces
- Salt
- Freshly ground pepper
- 2 garlic cloves, smashed
- 1 medium onion, finely chopped
- 4 large carrots, sliced ¼ inch thick
- 2 cups dry red wine, such as Pinot Noir
- 2 cups chicken stock or low-sodium broth
- Bouquet garni (4 thyme sprigs, 8 parsley sprigs and 1 bay leaf tied with kitchen twine) Parmesan shavings for garnish
- 2 TBSP unsalted butter
- 2 TBSP extra-virgin olive oil
- 1 pound shiitake mushrooms, stems discarded and caps thickly sliced
- 2 TBSP chopped parsley

Directions

1. In a very large, deep skillet, cook the bacon over moderately high heat, stirring frequently, until crisp, about 6 minutes. Using a slotted spoon, transfer the bacon to a plate.
2. Pat the chicken dry and season generously with salt and pepper. Add the chicken to the skillet skin side down in a single layer and cook over moderately high heat, turning once, until browned all over, about 10 minutes. Transfer the chicken to a plate and pour off all but 2 tablespoons of the fat in the skillet.
3. Add the garlic, onion and carrots to the pan. Cover and cook over moderate heat, stirring occasionally, until barely softened, about 2 minutes. Uncover and cook until nearly tender, 3 minutes. Add the wine and cook over high heat, scraping up any browned bits, until reduced by half, about 5 minutes. Add the stock, bouquet garni and bacon and bring to a simmer. Nestle the chicken in the broth, cover partially and simmer over moderately low heat until the chicken is white throughout, about 45 minutes.
4. In a large skillet, melt the butter in the olive oil over high heat. When the foam subsides, add the mushrooms and season with salt and pepper. Cook over moderate heat, stirring occasionally, until browned and tender, 7 to 8 minutes. Add the mushrooms to the chicken and simmer for 5 minutes. Discard the bouquet garni. Garnish the coq au vin with the parsley and serve.

Ratouille

Total yield: 6 servings

Ingredients

- 2 medium eggplants, cut into ½ inch pieces
- 3 ½ TSP fine sea salt, divided, plus more to taste
- ¾ cup mild extra-virgin olive oil, divided, plus more as needed
- 2 medium zucchinis, cut into ½ inch pieces
- 2 medium-size yellow onions, cut into ½ inch pieces
- 2 medium-size red bell peppers, cut into ½ inch pieces
- 4 medium garlic cloves, finely chopped
- 3 small beefsteak tomatoes or heirloom tomatoes, cut into ½ inch pieces
- 6 to 8 basil sprigs, to taste
- Pinch of crushed red pepper
- ¼ cup rosé
- 3 TBSP premium extra-virgin olive oil, plus more if desired

Directions

STEP ONE:

Place eggplant pieces in a colander. Sprinkle eggplant with 2 teaspoons salt, and toss to combine. Let stand 20 minutes. Working in batches, pat eggplant dry with paper towels. Heat ¼ cup mild olive oil in a large, deep skillet over medium. Add eggplant, and cook, stirring often, until eggplant is tender but not falling apart, 12 to 15 minutes, adding 1 to 2 tablespoons additional oil as needed if eggplant sticks to bottom of skillet. Remove from heat. Transfer eggplant to a large bowl. Do not wipe skillet clean.

STEP TWO:

Return skillet to heat over medium, and add 2 tablespoons mild olive oil. Add zucchini, and cook, stirring often, until zucchini is very tender and just turns translucent, about 10 minutes. Stir in ⅛ teaspoon salt. Remove from heat, and transfer zucchini to bowl with eggplant. Do not wipe skillet clean. Return skillet to heat over medium, and add 2 tablespoons mild olive oil. Add onions, and cook, stirring occasionally, until softened, 6 to 8 minutes. Add bell peppers, 2 tablespoons mild olive oil, and ⅛ teaspoon salt, and cook, stirring occasionally, until bell peppers are very tender, 10 to 15 minutes. Stir in garlic, and cook, stirring often, 2 minutes. Remove from heat. Transfer bell pepper mixture to bowl with eggplant mixture. Do not wipe skillet clean.

STEP THREE:

Return skillet to heat over medium. Add tomatoes, basil sprigs, crushed red pepper (if using), remaining ¼ teaspoon salt, and remaining 2 tablespoons mild olive oil. Cook, stirring occasionally, until tomatoes break down and most tomato juices evaporate, 10 to 15 minutes. Stir in rosé; cook, stirring often, until rosé is absorbed, about 2 minutes. Return reserved eggplant mixture to skillet; cook over medium, stirring often to prevent sticking, until flavors meld and mixture is creamy but textured, 12 to 15 minutes. Remove from heat. Drizzle ratouille with premium olive oil. Let cool to room temperature, about 30 minutes. Season with additional salt to taste. Remove and discard basil sprigs. Serve warm or at room temperature with a drizzle of premium olive oil over each serving, if desired.



White Chocolate Crème Brulee

Total yield: 4-6 servings

Ingredients

- 7 oz. white chocolate, chopped
- 2 cups whipping cream
- ½ cup milk
- 6 egg yolks
- ½ cup granulated or demerara sugar

Directions

1. Place chocolate in a bowl placed on top of a bowl of simmering water. Allow chocolate to melt and keep warm. Bring just to the boiling point, then remove from the stove.
2. Whisk the cream mixture into the melted chocolate.
3. Fill a bowl with ice water and place another bowl on top of it.
4. Place egg yolks in yet another bowl and temper (no that doesn't make it curdle) and whisk while adding ¼ cup of the warm chocolate mixture. Slowly whisk in the remaining chocolate mixture.
5. Pour into the bowl on top of the ice water and allow to cool. Cover and refrigerate overnight to allow the flavours to develop.
6. Preheat the oven to 250 degrees. Strain the chocolate mixture through a fine-mesh sieve and pour into four to six shallow ramekins or crème brulee dishes, 6 inches in diameter.
7. Place the ramekins in a roasting pan, and add water to the pan until it reaches halfway up the sides of the ramekins. Bake in the oven for 45 minutes, or until your finger does not stick when you lightly press the centre of the crème brulees.
8. Remove from the oven and allow to cool. Refrigerate overnight to allow to set.
9. To serve: Cover the top of each ramekin with sugar. Use a torch to caramelize the sugar, then allow the topping to cool.



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- One 4-pound chicken
- 3 medium-size yellow onions
- 4 large carrots
- 1 pound shiitake mushrooms
- 2 medium eggplants
- 2 medium zucchinis
- 2 medium red bell peppers
- 3 small beefsteak tomatoes
- Salt
- Pepper
- 4 thyme sprigs
- 10 parsley sprigs
- 8 basil sprigs
- Crushed red pepper
- 6 garlic cloves
- 1 bay leaf tied
- ½ cup sugar
- 2 cups dry red wine
- 2 cups chicken stock
- ¼ cup rosé
- 6 eggs
- 2 TBSP unsalted butter
- ½ cup milk
- 2 cups whipping cream
- 1.5 cup extra-virgin olive oil
- 7 oz. white chocolate