

Cooking Club in An Enchanted Forest

Artisanal Cheeses, Crackers, & Walnut Butter – Jennifer Christopher

Arrange a mixture of 3 artisanal cheeses of your choosing with crackers and small tub of walnut butter (see below) on large cheese board.

1 cup toasted walnuts

2 cup unsalted butter

2 tsp port wine reduction

Pulse walnuts in the work bowl of a food processor until finely ground. Continue to pulse until mixture comes together. Add butter and wine reduction, pulse until smooth. Store in airtight container in refrigerator up to 1 week. Makes 2 cups.

Mushroom Tarts (triple recipe) – Jessica

1 pkg puff pastry

3-4 cups assorted mushrooms, such as cremini, shitaki, Portobello, morel, chanterelle

3 tbsp unsalted butter

1 tbsp extra-virgin olive oil

2 tsp minced garlic

1 tbsp fresh thyme leaves

½ tsp salt

½ tsp ground black pepper

1 tbsp chopped fresh parsley

Garnish: parsley sprigs

Thaw puff pastry in refrigerator for 3 hours or overnight. Preheat oven to 425 degrees, line a baking sheet with parchment paper. Cut 4 rectangular or elliptical, equal size pieces of pastry with a sharp knife. Each piece should be about 4 inches long and 3 inches wide at the widest point. Place pastry pieces on prepared baking sheets and refrigerate 30-45 minutes until firm. Refrigerate remaining pastry for another use.

Remove from refrigerator. Using the tip of a very sharp knife, score the edge of each piece ¼ inch from the edge, being very careful not to cut through to the bottom of the pastry. This allows the pastry to form a shell that can be filled with the mushrooms. Bake according to package instructions.

Cut mushrooms into small size pieces. Using a large non-stick skillet over medium heat, heat butter and oil. When butter has melted, add garlic and thyme. Cook for 2-3 minutes, until garlic has softened. Add mushrooms. Cook for 8-10 minutes stirring occasionally, until mushrooms have softened and are fully cooked but not yet beginning to shrivel. Season with salt and pepper, stir in chopped parsley. Cover to keep warm, and set aside until pastries are ready.

Allow pastries to cool to warm. Using back of spoon or your fingers, gently press down the middle of each pastry, being careful not to crush the outer edge. Fill each pastry with mushrooms, dividing mixture evenly among the pastries. Fill each to rim but not overflowing. Garnish with parsley sprigs, if desired, and serve immediately.

Walnut Green Salad (double recipe) – Kelli

6 cups mixed greens, such as mesclun, mache, red leaf lettuce, and butter lettuce

½ cup white wine vinegar

1 small red onion, peeled and very thinly sliced

2 tbsp champagne vinegar

1 tbsp finely chopped shallot

1 tsp Dijon mustard

½ tsp salt

¼ tsp ground black pepper

4-5 tsp extra-virgin olive oil

½ Meyer lemon, very thinly sliced and seeds removed

¼ cup walnut pieces

Garnish: Pickled garlic

In a small bowl, combine white wine vinegar and red onion. Completely cover onion with vinegar, adding more if necessary. Marinate 30 minutes to 3 hours to fully pickle.

When ready to serve, drain and discard vinegar, reserving onions for the salad.

In a small bowl, combine champagne vinegar, shallot, mustard, salt, and papper. Mix well until combined. Add olive oil to vinegar mixture, and whisk until smooth.

To serve, toss greens with dressing. Arrange marinated onions, lemon slices, and walnut pieces on top. Garnish with pickled garlic, if desired.

Garlic Broiled Rabbit ~ Kristie

1 cup butter

6 tbsp minced garlic

6 tbsp soy sauce

½ tsp pepper

2 tbsp dried parsley

12 boneless thighs, with skin

Dried parsley to taste

Preheat oven broiler. Lightly grease baking pan. Mix butter, garlic, soy sauce, pepper, and parsley. Cook 2 minutes in microwave to melt butter.

Arrange rabbit pieces in pan, coat with mixture. Save some of mixture for basting.

Broil for 20 minutes, turning and basting occasionally. Sprinkle with parsley before serving.

Steamed Asparagus w/White Truffle Vinaigrette - Michelle

2 1-lb bundles asparagus, tough ends removed

2 tsp minced shallot

1 tbsp fresh lemon juice

1tbsp fresh lime juice

1 tsp Dijon mustard

¼ tsp salt

½ tsp ground black pepper

1/3 cup white truffle oil

2 tbs extra-light olive oil

¼ cup shaved pecorino cheese

In a steamer basket set over a pot of boiling water, cook the asparagus for 4-5 minutes, until just tender. Place on serving platter and set aside.

In a small bowl, combine the shallot, juices, mustard, salt, and pepper. Let stand for 5 minutes. Gradually whisk in the truffle oil and olive oil, and continue whisking until the vinaigrette is uniform in consistency. Drizzle some of the

vinaigrette over the asparagus, and top with cheese. Serve remaining vinaigrette on the side.

Blackberry and Lavender Fool (double) - Debbie

4 cups fresh blackberries, divided

1 ½ cups sugar, divided

1 cup water

1 tbsp dried lavender

¾ cup heavy whipping cream

2 tsp blackberry liqueur

½ vanilla bean, split lengthwise and scraped, seeds reserved

Garnish: fresh lavender

Combine 2 cups blackberries and ½ cup sugar in work bowl of food processor. Process until smooth. Strain mixture, pressing solids to release liquid, discard solids. Refrigerate, covered, until ready to assemble.

In a small saucepan, combine remaining cup of sugar, water, and dried lavender. Cook over high heat, bringing mixture to a boil. Reduce heat and simmer for 10 minutes. Strain mixture, pressing solids to release liquid, discard solids. Cool mixture.

In a medium bowl, and using a mixer at high speed, beat cream, liqueur, and reserved vanilla-bean seeds until soft peaks form.

To assemble, layer blackberry mixture, lavender syrup, and whipped cream into dessert cups. Sprinkle with remaining blackberries, and garnish with fresh lavender, if desired. Serve immediately. (I have dessert cups – you can assemble at my house.)

Fairy Cookies – Jennifer Driver

12 ounces strawberries, hulled and cut into ¼ inch dice (2 cups)

1 tsp fresh lemon juice

½ cup plus 1 tbs granulated sugar

2 cups all-purpose flour

2 tsp baking powder

½ tsp coarse salt

3 ounces (6 tbs) cold unsalted butter, cut into small pieces

2/3 cup heavy cream

Sanding sugar

Preheat oven to 375 degrees. Combine strawberries, lemon juice, and 2 tsp granulated sugar. Whisk together flour, baking powder, salt, and remaining 7 tbs granulated sugar in a large bowl. Cut in the butter with a pastry cutter, or rub in with your fingers, until mixture resembles coarse crumbs. Stir in cream until dough starts to come together, then stir in strawberry mixture.

Using a 1 ½ inch ice cream scoop or a tbsp, drop dough onto baking sheets lined with parchment, spacing evenly apart. Sprinkle with sanding sugar, and bake until golden brown, 24-25 minutes. Transfer to wire rack and cool. Cookies are best served immediately, but can be stored in airtight container at room temperature for up to 1 day.