



Coq Au Vin

Servings: 6

Ingredients

- 6 oz. meaty slab bacon, sliced ¼ inch thick and cut into 1 inch lardons
- One 4 lb 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)
- 2 tbsp unsalted butter
- 2 tbsp extra-virgin olive oil
- 1 lb 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 tbsp 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.



Ratatouille

Servings: 6

Ingredients

- 2 medium eggplants, cut into half-inch pieces
- 3 ½ tsp fine salt, divided, plus more to taste
- ¾ cup mild extra-virgin olive oil, divided, plus more as needed
- 2 medium zucchinis, cut into half-inch pieces
- 2 medium-size yellow onions
- cut into half-inch pieces
- 2 medium-size red bell peppers, cut into half-inch pieces
- 4 medium garlic cloves, finely chopped
- 3 small beefsteak tomatoes or heirloom tomatoes, cut into half-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

1. Place eggplant pieces in a colander. Sprinkle eggplant with 2 tsp 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 tbsp 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.
2. Return skillet to heat over medium, and add 2 tbsp mild olive oil. Add zucchini, and cook, stirring often, until zucchini is very tender and just turns translucent, about 10 minutes. Stir in ⅛ tsp 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 tbsp mild olive oil. Add onions, and cook, stirring occasionally, until softened, 6 to 8 minutes. Add bell peppers, 2 tbsp mild olive oil, and ⅛ tsp 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.
3. Return skillet to heat over medium. Add tomatoes, basil sprigs, crushed red pepper (if using), remaining ¼ tsp salt, and remaining 2 tbsp 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 ratatouille 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

Servings: 4-6

Ingredients

- 7 oz. white chocolate, chopped
- 2 cups whipping cream
- ½ cup milk
- 6 egg yolks
- ½ cup graduated 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 1/4 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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| ☐ 6 oz. meaty slab bacon | ☐ 6 basil sprigs |
| ☐ 4 lbs chicken | ☐ 2 medium red bell peppers |
| ☐ Salt | ☐ 3 small beefsteak or heirloom tomatoes |
| ☐ Freshly ground pepper | ☐ Pinch of crushed red pepper |
| ☐ 6 garlic cloves | ☐ ¼ cup rose |
| ☐ 3 medium yellow onion | ☐ Premium extra-virgin olive oil (optional) |
| ☐ 4 large carrots | ☐ 7 oz. white chocolate |
| ☐ Dry red wine (Pinot Noir) | ☐ 2 cups whipping cream |
| ☐ Chicken stock or low-sodium broth | ☐ 6 eggs (yolks) |
| ☐ Bouquet garni | ☐ ½ cup milk |
| ☐ Unsalted butter | ☐ ½ cup granulated or demerara sugar |
| ☐ Extra-virgin olive oil | |
| ☐ 1 lb shiitake mushrooms | |
| ☐ Chopped parsley | |
| ☐ 2 medium eggplants | |
| ☐ 2 medium zucchinis | |