

WINTER 2010



Signature **MONTANA**

FROM THE KITCHEN RECIPES | SERVES EIGHT



SMOKED AND ROASTED DUCK PILLARS WITH MADAGASCAR SAUCE

INGREDIENTS

- 3 Skinned and Boned 4 oz. Duck Breasts
- 2 sprigs of rosemary
- ½ Cup shelled pistachios
- ½ Cup Craisins
- 2 cups Minor's Demi-Glacé
- 1 750 ml Ruby Port
- ½ jar green peppercorns
- 1 sheet Phyllo dough
- 8 tubes 1 ½ inch diameter x 2 ¼ inch high copper pipe
- 4 Tbsp. unsalted butter



For the mix:

1. Lightly smoke the duck breasts. Do not cook all the way through.
2. Finish off the duck breasts in the oven to Medium doneness, then dice to small cubes.
3. Shell and rough chop the pistachios.
4. Rough chop the rosemary
5. Rough chop the Craisins.
6. Mix Craisins, rosemary, pistachios and duck together.

For the phyllo pillars:

1. Cut and wrap Phyllo dough to fit around copper pipe sections.
2. Wash with egg wash.
3. Bake until golden brown.
4. Allow to cool and peel off pipes

For the Madagascar sauce:

1. Mix the Minors demi-glacé according to the directions on the Minor's package.
2. Soak ½ jar quantity of green peppercorns in unreduced Ruby Port for 5 hours.
3. Reduce a 750ml Ruby Port to approximately ¼th cup fluid.
4. Mix the 2 cups of the demi-glacé with the soaked peppercorns, and the reduced port in a medium saucepan. Heat the mixture until desired temperature.

To assemble:

1. Mix the duck mixture with the butter and microwave until desired warmth.
2. Stuff pillars with duck mixture.
3. Pour Madagascar sauce over pillars. Serve.

NOTE

*Minor's Standard Concentrated
Demi-Glacé is available at
www.soupbase.com.
Follow instructions for mixing.
Demi-Glacé is freezable.*

BEN'S FRENCH ONION SOUP

INGREDIENTS

6 32oz. liquid Beef Broth boxes

4 Sweet Onions

1 1.5 Liter Ruby Port

1 Stick Butter

Corn starch

Bread Cubes

Gruyere Cheese (enough to cover bread cubes)

Parmesan Romana Cheese (enough to cover Gruyere)



1. Reduce the beef broth to 1/3 volume.
2. Slice onions and sauté in butter over medium heat until caramelized (approximately ½ hour).
3. Reduce Port over medium heat to 1 cup
4. Shred Gruyere cheese
5. Cut Bread Cubes, brush butter over cubes and brown in oven.
6. Thicken soup with slurry mixture of Corn Starch and water.
7. Spread Bread Cubes over top of soup to make a “base” for cheeses
8. Spread Gruyere and then Parmesan over Cubes.
9. Brown top of cheese in oven broiler or brown with blow torch.
10. Serve.

This soup is best if served a day after the soup stock is made as the flavors will “marry” and make a smoother soup.
This soup can be reheated over and over.

MAPLE CRAISIN VINAIGRETTE, WITH PEARS RED ONION AND CARAMELIZED WALNUTS ON ARUGULA SALAD

INGREDIENTS

- ½ cup Maple Syrup
- 1 Tbsp. Dijon Mustard
- Vegetable Oil
- ¼ cup Red Wine Vinegar
- 2 Red Onions
- 1 cup Walnuts
- 1/2 cup water
- 1 cup sugar
- 4 underripe and firm Pears
- “Winter Mix” Salad
- 8 3” in diameter x 3 ¼” high pieces of PVC pipe or 3” metal ring mold



For the vinaigrette:

1. In a food processor, mix maple syrup, mustard, and vinegar.
2. Slowly drizzle the oil into the food processor as it is running to make an emulsion and acquire the desired thickness.
3. Add raisins and pulse until raisins are sliced up.

For the onions:

1. Slice onions thinly in rings

For the pears:

1. Thinly slice pears.
2. Soak pears in lemon juice for 1 hour.

To caramelize the walnuts:

1. Roast walnuts at 350° for 15 minutes.
2. Make caramel sauce by heating water and sugar together to soft candy stage.
3. Dip walnuts in caramel sauce and allow to cool on parchment covered pan.

To form salad:

1. Line the inside of the PVC with the thinly sliced pears and “paint with vegetable oil.
2. Put greens in bowl and lightly toss with the vinaigrette. Be careful not to use too much vinaigrette as it will overpower the salad.
3. Lightly stuff the PVC with the dressed greens on the plate and gently remove the PVC.
4. Gently spread the Onions and Walnuts over the salad.
5. Serve.

SMOKED SALMON, SCALLOP MOUSSE, AND SPINACH PARFAITS WITH SAFFRON CAPER BEURRE BLANC

INGREDIENTS

Smoked Salmon

1 lb. Sea Scallops (large)

White wine (for poaching liquid)

2 egg whites

¼ tsp. nutmeg

Heavy Cream

Frozen, chopped Spinach

Saffron

1 jar non-pareil Capers

Shallots

Lemon

Corn Starch

Unsalted Butter

8 1 ½ inch diameter x 1 ½ inch long PVC pipe sections



For the scallops:

1. Lightly poached with scallops in white wine being very careful not too over cook, approx 2 minutes per side. Allow scallops to cool completely before continuing.
2. Place the scallops into the bowl of a food processor and pulse 4 to 5 times.
3. Add the egg whites and pulse until combined.
4. Scrape down the sides of the bowl and add the nutmeg.
5. Pulse to incorporate.
6. Using a hand or stand mixer, whip the cream until firm peaks form.
7. Fold the whipped cream into the scallop mixture.
8. Place the mixture in a pastry bag for assembly

For the spinach:

1. Press and drain as much fluid out as possible
2. Saute with butter and garlic.
3. Press and drain again

To assemble the parfaits:

1. Line the inside and across one end of the PVC pipe with food service film.
2. Visually dividing the PVC sections into thirds, pack in this order the smoked salmon, scallop mousse, and spinach. Be sure to pack in the scallops and salmon.

CONTINUED

SMOKED SALMON, SCALLOP MOUSSE, AND SPINACH PARFAITS WITH SAFFRON CAPER BEURRE BLANC

3. On a sheet pan or a small rack, invert the PVC sections so the spinach is on the bottom, the scallops are in the middle and the salmon is on top. This will allow the spinach to drain out and will not integrate the green color into the other items.
4. Allow to sit for one day.

To make the Beurre Blanc:

1. Chop small one large shallot clove.
2. Add juice of one lemon and shallots to small sauce pan and reduce down to almost pasty consistency. Be careful not to burn.
3. Soak the capers and some Saffron threads together for 1 hour.
4. Add one cup cream to the shallots and lemon in saucepan and heat.
5. Add Saffron mixture to cream mix and heat.
6. When Cream mixture is bubbling, mix a slurry of corn starch and water and gradually add to achieve the thickness desired.
7. Gradually add slices of butter to achieve the desired taste, being careful to not add too much causing the sauce to “break”.
8. Salt and white pepper to taste.

To assemble the dish:

1. Invert a martini glass with a flower in the bowl of the glass on a plate and push the salmon, scallop and spinach parfait out of the PVC on what would normally be the base of the martini glass.
2. Drizzle the Beurre Blanc around the bottom of the glass.
3. Add caviar or roe to the top of the parfait for a nice touch.

GARLIC STUFFED TENDERLOIN ROAST WITH COGNAC DIJON DEMIGLACÉ

INGREDIENTS

- 1 large Tenderloin Butt, trimmed
- 16 oz. Beef Demi-Glacé
- ½ cup Brandy or Cognac with alcohol burned out
- 2 large Tbsps. Dijon mustard
- One bunch sliced scallions
- 1 stick unsalted butter



For the beef:

1. Trim, or have trimmed, the tenderloin removing as much “silverskin” and fat as possible.
2. Grill beef for 5 minutes on each side to “mark” the beef.
3. Roast the beef in a 350° or hotter oven until the center of the beef reaches 130°
4. Allow to rest for 20 minutes before slicing.

For the sauce: *(Best done 1 day ahead and reheated)*

1. Make Beef Demi-Glacé
2. Pour Beef Demi-glacé into medium sauce pan.
3. In a small sauce pan heat the Brandy or Cognac and flame off the alcohol. Be careful to have any flammable items out of the way!
4. After all the alcohol is burned off, mix alcohol, mustard, and demi-glacé.
5. Slice scallions and add to the mixture.
6. Cook over medium heat for 15 minutes stirring frequently.
7. The following day, reheat the sauce and cut up slices of the butter until desired flavor is attained. You may not need the entire stick.
8. When the beef is done, rested, sliced and served on plate, drizzle the sauce over the beef.

TATTOOED POTATOES

INGREDIENTS

New Potatoes halved

(3 halves per person)

Tarragon, Basil, and Rosemary or other similar herbs that fit on the face of the halved potatoes.

Olive Oil

For the potatoes:

1. Slice the new potatoes in half
2. Pour olive oil in a sheet pan to cover by ½” and season with salt and
3. Place the new potatoes with a sprig or leaf of an herb on the cut side face down on the sheet pan
4. Bake at 350° the cut half of the potatoes is brown and crisp, approx. 45 minutes
5. Serve cut side up.

CHOCOLATE TORTE WITH BRANDY BERRY SAUCE AND CRÈME FRAICHE

INGREDIENTS

- 6 large eggs, separated
- 1 cup (226 grams) unsalted butter, cut into small pieces
- 9 ounces (255 grams) semisweet or bittersweet chocolate, chopped
- 1 cup (200 grams) granulated white sugar, divided
- 1 teaspoon pure vanilla extract 1/4 teaspoon cream of tartar
- 1 12 oz. pkg Mixed Frozen Berries
- 2 Cups Powdered Sugar
- 1/4 cup Brandy
- 1/2 stick unsalted Butter



Chocolate torte:

1. Preheat oven to 350° and place oven rack in the center of the oven.
2. Butter a 9 x 3 inch springform pan or spray with a nonstick cooking spray.
3. Line bottom of pan with parchment paper.
4. Separate the eggs while still cold, placing the egg whites in one bowl and the egg yolks in another bowl. Cover both with plastic wrap and bring to room temperature (about 30 minutes).
5. Melt the butter and chocolate in a stainless steel bowl placed over a saucepan of simmering water.
6. Place egg yolks and 1/2 cup sugar in the bowl of your electric mixer (can also use a hand mixer).
7. Beat on medium high speed until thick and lemon-colored, about 3-5 minutes. (The eggs should have tripled in volume, look thick and soft, and when you lift the beater the mixture falls back into the bowl in a slow ribbon.)
8. Beat in the and melted chocolate mixture.
9. In a clean bowl, with the whisk attachment, beat the egg whites until foamy.
10. Add the cream of tartar and continue beating until soft peaks form.
11. Gradually add the remaining 1/2 cup sugar and beat until stiff peaks form.
12. Using a rubber spatula or whisk, fold a small amount of whites into the egg yolk mixture to lighten the batter. Add the remaining egg whites, folding just until incorporated. Do not over mix or the batter will deflate.
13. Pour into the prepared pan, smoothing the top.
14. Bake the cake for about 50 - 60 minutes or until a toothpick inserted in the center comes out with a few moist crumbs. (During baking the surface of the cake will form a crust which will collapse when the cake is removed from the oven.)
15. Remove from oven and place on a wire rack to cool. The top of the cake will have become hard with a cracked surface and lots of crumbs.

For the berry sauce:

1. In a medium sauce pan, sauté the berries until melted and broken down.
2. Burn off the alcohol of the brandy and add to sauce.
3. Melt the butter in the sauce.

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CHOCOLATE TORTE WITH BRANDY BERRY SAUCE AND CRÈME FRAICHE

4. Add enough powdered sugar to make the desired sweetness.
5. If sauce is too runny, add a slurry of corn starch.

For the crème fraiche:

1. In a container mix 2 Tbsp. of buttermilk and 2 cups of heavy cream.
2. Let stand partially covered in a warm room for at least one day (may take longer in cooler weather).
3. Stir at least twice a day until thickened.
4. Refrigerate when reaching desired thickness.

BEEF DEMI-GLACÉ

This recipe yields a sauce base that is an excellent facsimile of a demi-glace, a very labor-intensive and time-consuming classic French sauce base. Because the sauce base is very concentrated, make sure to use low-sodium chicken and beef broths; otherwise, the base may be unpalatably salty. The sauce base can be made ahead and refrigerated for up to three days or frozen.

INGREDIENTS

- 2 tablespoons vegetable oil**
- 8 teaspoons tomato paste**
- 4 small onions , chopped medium**
- 2 medium carrots , chopped medium**
- 8 medium cloves garlic , peeled and diced**
- 1/2 cup water**
- 8 teaspoons unbleached all-purpose flour**
- 3 cups dry red wine or 1 750ml bottle**
- 14 cups low-sodium beef broth**
- 1 3/4 cups low-sodium chicken broth**
- 3 teaspoons black peppercorns**
- 16 sprigs fresh thyme**
- 4 bay leaves**

1. Heat oil and tomato paste in Dutch oven over medium-high heat; cook, stirring constantly, until paste begins to brown. Add onions, carrot, and garlic; cook, stirring frequently, until mixture is reddish brown. Add 2 tablespoons water and continue to cook, stirring constantly, until mixture is well browned, adding remaining water when needed to prevent scorching. Add flour and cook, stirring constantly until incorporated. Add wine and, using a heatproof rubber spatula, scrape up browned bits on bottom and sides of pot; bring to boil, stirring occasionally (mixture will thicken slightly). Add beef and chicken broths, peppercorns, thyme, and bay; bring to boil and cook, uncovered, occasionally scraping bottom and sides of pot with spatula, until reduced to 5 cups, .
2. Strain mixture through fine-mesh strainer, pressing on solids to extract as much liquid as possible

To freeze for another use:

After straining the sauce base, portion the sauce into Ziploc bags and freeze. When the sauce has frozen, use these bags to create a quick sauce for grilled, broiled, or pan-seared steaks or chops.