



Recipes – Episode 101 – “French Surprise”

Cocktail: French 75

A classic blend of gin, lemon, and sparkling wine. The simple syrup can be made a week or more in advance and kept refrigerated.

Ingredients	Directions
Simple syrup 1 cup water 1 cup sugar Zest of half a lemon	Simple Syrup In a saucepan over medium heat, add water, sugar, and zest. Stir and simmer until combined. Strain and chill.
Remaining Ingredients 6 oz fresh lemon juice (about 3 lemons) 24 oz gin Sparkling wine	Assembly In a separate container, make cocktail base by combining simple syrup, lemon juice, and gin – chill. When guests arrive, pour 2 oz of cocktail base into a frozen champagne glass and top with brut sparkling wine (Cava or Cremant work well).

Appetizer: Fromage à Tartiner

A spreadable cheese, inspired by the herby spread called Boursin, along with roasted grapes little toasts. The cheese mixture can be made the day before and kept in the refrigerator.

Ingredients	Directions
Cheese spread 8 oz cream cheese (room temperature), 8 oz goat cheese 3 tbsp butter (room temp) ½ clove of garlic (finely grated) ¼ cup fresh herbs (parsley, chives, tarragon) 1-2 tsp lemon juice ½ teaspoon lemon zest Salt and crushed red pepper flakes to taste	Cheese spread 1. Using a mixer, cream butter until very smooth (a spoon or spatula will also work instead of a mixer but all ingredients must be room temperature) 2. Add cream cheese and goat cheese, blend until combined. 3. Grate (rasp) garlic directly in to mix 4. Add herbs, lemon juice, and lemon zest. 5. Blend just to combine – 15 seconds. Add salt and pepper to taste. Mix until smooth and spreadable. Chill.
Roasted Grapes 2 pounds red seedless grapes 2 tbsp olive oil 2 teaspoons balsamic vinegar ½ teaspoon salt	Roasted Grapes 1. Preheat oven to 425°F. 2. Toss grapes with olive oil, pinch of salt, and pinch red pepper flakes 3. Spread on a sheet pan (don't crowd). 4. Roast for 20 minutes until skins are barely blistered and juices are slightly syrupy. 5. Toss grapes and any juices with balsamic vinegar and salt. Chill and serve.
Toasts 2 baguettes, sliced ½ inch thick at an angle 2 tbs olive oil	Toasts Drizzle olive oil around the sides of a large bowl and toss baguette slices using your hands until evenly coated. Arrange on a sheet pan or cookie sheet and bake until golden (about 10-15 minutes). Allow to cool

Ingredients	Directions
	completely before putting them in a bag or container. To Serve Spoon cheese mixture onto platter or bowl and serve alongside toasts and grapes.

Main: Coq au Vin Blanc Blanc with Biscuits

Topping this winey stew with biscuits makes for a French-American showstopper. It's critical that the baking dish and coq au vin are piping hot when you add the biscuit dough so they cook evenly and the bottoms don't get soggy.

Ingredients	Directions
Coq au Vin 4 lbs boneless, skinless chicken thighs, cut into chunks about 1" x 2" 4 oz diced pancetta 1 tbs salt 3 tbs olive oil 1 onions, medium dice 3 cloves garlic, minced 1 tbsp fresh thyme ¼ cup parsley, roughly chopped 3 cups dry white wine, divided 2 cups chicken stock 1 lb mushrooms, quartered or halved 1 lb frozen pearl onions 1 cup frozen peas 5 tbs all purpose flour 2 tbsp butter (for mushrooms) 2 tbsp olive oil (for mushrooms/onions)	Coq au Vin Using a 7-9 quart dutch oven over medium-low heat, add pancetta and render the fat until the meat is crispy. Remove pancetta and leave fat. Raise heat to medium-high and add ½ of the chicken to brown, without crowding the pot. Sprinkle 1 tsp of the salt. Allow chicken to brown without turning more than a couple times. Cook two more batches of chicken using the same method. Fond will develop in the pot and fat will remain. Add a little olive oil if needed during this process. Meanwhile, in a separate pan, heat chicken stock and 2 cups of the wine to barely a simmer.

Ingredients

2 tbs Cognac or brandy
2 tbs red wine vinegar
Black pepper

Biscuits

2 cups all purpose flour
2 tsp baking powder
½ tsp baking soda
½ tsp kosher salt
8 tbs barely melted butter plus 2 tbs for brushing
1 cup cold buttermilk
4 oz cubed gruyere or swiss cheese
Cooked pancetta (from coq au vin)
¼ cup sliced chives

Directions

In the Dutch oven, lower heat to medium and add the onions. Cook until translucent but not browned. Add garlic, thyme, and three tablespoons butter and cook for 2 minutes. Sprinkle in flour, stirring regularly and scraping bottom of pot so the flour is all cooked. Remove from heat. Slowly stir in hot stock-and-wine mixture and combine so flour is fully blended in, and return to heat. Bring to a simmer to thicken and cook flour. Add browned chicken and Cognac, and gently simmer for 10 minutes. Add last cup of wine. Season to taste.

For garniture, in a saute pan over medium-high heat, preheat butter and 1 tbs olive oil and cook mushrooms until browned (about 4-7 minutes depending on size) then add to the chicken mixture. In the same pan, cook pearl onions in remaining oil until browned, about five minutes. Set the onions aside.

Biscuits

Preheat oven to 425 degrees. Whisk together flour, baking powder, baking soda, and salt in a medium bowl. In a separate bowl, add buttermilk and stir in 8 tbs melted butter. Butter will form clumps. Add buttermilk mixture to dry ingredients and fold together with spatula. Fold in cheese, pancetta, and chives to incorporate but not overmix.

Assembly

Place a large empty casserole dish in oven as it preheats. Bring chicken mixture up to a simmer; add onions, peas, and vinegar.

Ingredients	Directions
	Once the casserole dish is hot, carefully remove it from the oven and add hot chicken mixture. Leave $\frac{2}{3}$ inch of room between top of mixture and lip of dish. Using a greased $\frac{1}{4}$ cup measuring cup or spoon, scoop biscuit mixture on top of coq au vin, leaving space between each biscuit, and brush them with remaining melted butter. Return dish to the oven and bake until biscuits have browned (about 18-22 minutes. Remove from oven, let everyone take pics, and allow to cool for 10-15 minutes before serving. Sprinkle with remaining parsley.

Dessert – Riz au Lait

Creamy rice pudding with a boozy apricot topping and toasted almonds. Arborio rice lends a creaminess to the pudding while maintaining some bite, but other white rices can be substituted, such as bomba or long grain. The pudding and topping can be made a day ahead of time.

Ingredients	Directions
Rice Pudding 1 cup Arborio rice 5 cups whole milk (divided) 1 cup cream 1 cup granulated sugar 1 tsp vanilla paste or extract $\frac{1}{2}$ tsp kosher salt 1 egg, whisked until there are no streaks Topping 1 cup apricot jam $\frac{1}{4}$ cup cognac or brandy (light or dark rum would also work)	Rice Pudding Over medium heat, bring rice, four cups of milk, cream, salt, and vanilla to a gentle boil in a heavy pot, stirring often and keeping a close eye to ensure it doesn't boil over. Reduce heat to low, and while continuing to stir regularly and adjust the heat to maintain a gentle simmer, continue until rice has absorbed most of the liquid, being careful to not overboil so the rice grains remain distinct and have a bit of chew – about 45 minutes.

Ingredients

¼ cup lemon juice
1 cup sliced almonds

Directions

Remove from heat. While the pudding is still hot, stir the rice as you slowly pour in the egg and combine it completely. Cover for five minutes. There should still be some liquid in the mix at this point. Rice will continue to absorb liquid as it cools. Slowly stir in the remaining 1 cup of milk. Refrigerate. When it's time to serve, remove from the fridge and let sit out for 15 minutes. Serve cool but not cold.

Topping

Combine the jam, cognac, and lemon juice in a bowl. In a skillet over medium heat, toast almonds until gently browned. Once you smell toasty notes and see color, they're done. Allow to cool. Top pudding with jam mixture and toasted almonds.
