

I am excited to be leading you through an entertaining and educational culinary evening for the Performing Arts League. If you have questions, you may email me at [Foodlove@dishtpass.com](mailto:Foodlove@dishtpass.com). Subject: PAL question

See you soon!

Amanda Nelson Varnell

#### **PRIOR TO THE EVENING:**

1. Refer to the recipes for your **ingredients** - all are listed at the top of **each recipe** - none are hidden within the recipe.
2. All **equipment needed** for the evening **is in bold**.
3. **Please have all ingredients and equipment pulled and ready to go prior to logging onto the Zoom**. Read through the recipes so you have a general idea of where we are headed. Please have your **oven preheated to 400**. If you have a convection setting, you may use that.

#### **WINE PAIRINGS**

**Brian Leutwiler of Imbibe** sat down with me to discuss the menu we will be preparing, suggest wine pairings, and film a short video presentation doing a deep dive into the wines he selected for us. This video will be shown at the beginning of our time together on the 25th.

**Imbibe is offering a 10% discount on these specific selections** for the Performing Arts League fundraiser participants through **the entire month of February**. Please avail yourself of their generosity by supporting this local business with your purchases. All bottles are in the \$20 range prior to discount. **Imbibe is located at 1616 Broad Street, Chattanooga, 37408.**

Who doesn't love beginning and ending the evening with bubbles!

Bubbles: **Juve & Camps Pinot Noir Cava** - Spain. This Brut Rose Cava will work beautifully to toast to an entertaining yet educational evening and will round out our evening by complimenting our dessert, Chocolate Pot de Creme.

I asked Brian to select both a red and white offering to accompany our entree and side dish. He made the following recommendations:

White Selection: **Casa Magoni Chardonay Vermentino** - Baja California

Red Selection: **Terre Rouge Syrah** - Almador County, CA

## Stuffed Chicken en Croute\*\*\* by Amanda Nelson Varnell

Makes 4 servings

- 1 ½ lbs of chicken breast (2 large breasts)
- 1 small box of baby spinach
- 1 container Boursin Cheese - garlic & fine herbs
- 1 jar or package of sundried tomatoes
- 1 package Puff Pastry, thawed (in freezer section of grocery store)
- 1 egg

1. Preheat oven to 400°. Line a **baking sheet** with **parchment paper OR a silicone baking pad**.
2. With a **paring or utility knife**, cut each chicken breast in half across the center, creating 4 pieces of chicken. Cut a lengthwise slit in each piece, leaving approximately ½ inch connected, butterflying it open so it lies flat. Cover with **plastic wrap or parchment paper**; pound with a **meat mallet or rolling pin** to 1/8-in. thickness. Remove plastic wrap. Sprinkle with salt and pepper.
3. Spread 1-2 tablespoons of Boursin cheese down the center of each piece. Place a handful of spinach leaves and sprinkle a tablespoon of diced sundried tomato on top of cheese on each breast. Roll up chicken; tuck in ends.
4. On a **large cutting board**, unfold one sheet of puff pastry; cut into four portions. With a **rolling pin**, roll each into a 7-in. square. Place chicken on one half of each square; fold half of the pastry over chicken. Crimp edges with a **fork**.
5. In a small bowl, beat the egg with a **fork** until frothy. With a **pastry brush**, brush egg wash over each stuffed pastry.
6. Bake for 20 to 25 minutes until golden brown and a **meat thermometer** reads 165° when inserted into the center.

## Mixed Greens w Honey Balsamic Vinaigrette by Amanda Nelson Varnell

Makes 4 servings

- 4 cups of mixed greens
- Optional salad toppings: shredded carrot, diced cucumber, grape tomatoes, sliced green onions
- ½ cup Olive Oil
- 2 tablespoons Balsamic Vinegar
- 1 tablespoon Dijon Mustard or Spicy Brown Mustard
- 1 tablespoon Honey
- Salt & Pepper to taste

In small bowl, whisk honey and vinegar together. Add mustard. Whisk. Add Olive Oil, whisking continuously until well combined.

## Chocolate Pot de Creme by Amanda Nelson Varnell

Makes 4 to 6 servings

- 1  $\frac{3}{4}$  cups heavy cream
- 8 oz semi sweet chocolate chips
- 3 large egg yolks
- 2  $\frac{1}{2}$  T sugar
- 1/8 tsp table salt
- 1 tsp vanilla extract
- For serving, fresh strawberries or raspberries

1. Place chocolate in a **medium heatproof bowl**; set **fine-mesh strainer** over bowl and set aside.
2. Bring 2 inches of water to boil in a **saucepan\***. Meanwhile, in a **large metal or glass bowl\***, **whisk** yolks, sugar, and salt until combined; whisk in heavy cream. Set this bowl of custard mix over boiling water (creating a double boiler\*).
3. As the mixture heats and begins to cook, stir constantly, scraping the bottom of pot with a **wooden spoon**. It will take 8-12 minutes until thickened and silky. Do not let custard overcook or simmer unattended.
4. Once thickened to a custard consistency, immediately pour through the **fine-mesh strainer** over chocolate. Let mixture stand to melt chocolate, about 5 minutes. **Whisk** slowly and gently beginning in the center until smooth, then whisk in vanilla and salt.
5. Divide mixture evenly among 4 to 6 dessert cups.
6. Cool pots de crème to room temperature, then refrigerate until chilled.

Serving suggestion: Top with fresh berries.

\*make sure that your glass or metal bowl will sit on top of your saucepan to create a double boiler. If you have an actual double boiler, please use that.

**\*\*\*Vegetarian OPTION Roasted Vegetable En Croute Serves 4**

- 3 cups roasted vegetables\***
- 1 container Boursin Cheese - garlic & fine herbs
- 1 jar or package of sundried tomatoes
- 1 package Puff Pastry, thawed (in freezer section of grocery story)
- 1 egg

\*Suggested roasted vegetables: 1 medium sweet potato, diced. 2 colored bell peppers, diced. 1 yellow onion, diced. 1 cup sliced baby bella mushrooms. 3 cups shredded kale. Layer on a baking sheet. Drizzle with olive oil. Roast at 400 degrees for 20 minutes. ←--**Please have done BEFORE CLASS.**

1. Preheat oven to 400°. Line a **baking sheet** with **parchment paper OR a silicone baking pad**.
2. On a **large cutting board**, unfold one sheet of puff pastry; cut into four portions. With a **rolling pin**, roll each into a 7-in. square.
3. Spread 1-2 tablespoons of Boursin cheese down the center of each piece. Place  $\frac{3}{4}$  cup veggies on one half of each square. Sprinkle a tablespoon of diced sundried tomato on top of cheese. Fold half of the pastry over vegetables. Crimp edges with a **fork**.
4. In a small bowl, beat the egg with a **fork** until frothy. With a **pastry brush**, brush egg wash over each stuffed pastry.
5. Bake for 20 to 25 minutes until golden brown