

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. 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