



Rustic Kitchen

BISTRO & BAR

“The Cooking Show”

Seafood En Papiote

This recipe was created exclusively by Executive Chef Tom Holloway and is frequently served at Rustic Kitchen.

Ingredients:

Parchment paper
1 cup green & yellow zucchini, Julienned
1 cup carrots, julienned
1 red pepper julienned
8 ounces large shrimp (21/25), peeled, de-veined with tails off
8 ounces sea scallops
6-8 pieces of potatoes, sliced thin
Salt and pepper
1 Leek, Julienned and washed
4 sprigs fresh thyme
4 tablespoons dry white wine
4 thin lemon slices
2 tablespoons butter

Directions:

Preheat oven to 375 F.

Cut 4 sheets of parchment 16-inches by 12-inches. Fold paper in half to make a crease, then open up. Arrange zucchini, carrots on parchment paper, then distribute shrimp and scallops over zucchini and carrots. Season lightly and top with red onion and herbs. Sprinkle seafood with white wine, arrange lemon slices and top with a tablespoon of butter on each paper.

To create the parcel, fold paper over seafood. Starting at a folded end, make a small crease in the paper, folding on an angle. Make the next fold so that the crease overlaps the first fold (this is how you create a seal). Continue with these small folds, working your way around the seafood, until you get to the end. Twist the parchment at the end to finish the seal.

Place parchment parcels on a baking tray and bake for about 15 minutes, until the parcels inflate. To serve, place parcel on a plate and cut or tear open (watch for the steam).

Parcels can be assembled up to 6 hours in advance and chilled.

ROASTED VEGETABLE TERRINE

Ingredients:

Olive oil to baste and season vegetables
1 head Romaine lettuce leaves, blanched and cooled
6 Asparagus Spears, trimmed and washed
1 eggplant, trimmed and cut lengthwise into 1/4-inch slices
1 zucchini, trimmed and cut lengthwise into 1/4-inch slices
1 yellow squash, cut lengthwise into 1/4-inch slices
16 ounces fresh spinach, wash, blanch, coarsely chopped and drained of excess water
2 red bell peppers, roasted, cored, seeds and skins removed, cut into 3 or 4 large pieces
2 cloves garlic, minced
¼ tsp Thyme leaves, fresh
¼ tsp Oregano leaves, fresh
10 ounces soft, mild goat cheese
2 tablespoons minced fresh basil leaves
2 tablespoons minced fresh parsley leaves
Salt and freshly ground black pepper

Directions:

Preheat the oven to 425 degrees F.

Line 2 large baking sheets with aluminum foil and lightly grease with olive oil. Arrange some of the eggplant, zucchini, and yellow squash slices in a single layer on the sheets, slightly overlapping them. Brush with olive oil and lightly season with salt and pepper. Bake until soft and just golden around the edges, 8 to 10 minutes. Remove from the oven and transfer to a plate to cool. Repeat with the remaining vegetable slices.

In a large bowl, combine the goat cheese with the basil, parsley, spinach, and a drizzle of olive oil until smooth. Season, to taste, with salt and pepper and place in a piping bag.

In a 6-cup terrine (12 by 3 by 3 inches), line pan with plastic wrap to create an overhang over the terrine pan. Then arrange the romaine lettuce leaves crosswise over the bottom and up the sides, overlapping the slices to completely cover the terrine. The ends of the leaves should overhang the sides of the terrine. Top the leaves with thin layers of red bell pepper, zucchini, yellow squash, and eggplant. Pipe a layer of the goat cheese mixture on top of the vegetables, and repeat the layering with the remaining vegetable slices. Bring the overhanging lettuce leaves up over the terrine. Wrap the terrine loosely in plastic wrap. Top with an equal-size terrine or a piece of cardboard wrapped in aluminum foil. Place a brick or heavy pot on top of the terrine and refrigerate for at least 8 hours or for up to 24 hours.

Remove the terrine from the refrigerator. Remove the weight and unwrap. Slice with a very sharp knife and serve 1 thick or 2 thin slices per person with Sun-Dried Tomato Sauce

SUN DRIED TOMATO SAUCE

Ingredients:

1 cup tightly packed sun-dried tomatoes (not oil packed), reconstituted in hot water and drained
1 teaspoon balsamic vinegar
4 garlic cloves, minced
1/4 teaspoon salt
1/4 teaspoon crushed red pepper
1/8 teaspoon freshly ground black pepper
1 1/4 cups extra-virgin olive oil

Directions:

In the bowl of a food processor, combine the sun-dried tomatoes, balsamic vinegar, garlic, salt, crushed red pepper, and black pepper and puree on high speed. With the motor running, gradually add the olive oil through the feed tube and process until well combined. Pour into a container until ready to serve.

Yield: about 2 cups

RED VELVET CUPCAKES

Ingredients

For the cupcakes:

15 1/2 ounces all-purpose flour
1 1/4 teaspoons baking soda
1 1/4 teaspoons salt
1 1/4 teaspoons unsweetened cocoa powder
1 1/2 cups vegetable oil
13 ounces granulated sugar
1 1/4 cups buttermilk
3 eggs
2 tablespoons plus 2 teaspoons red food coloring
1 1/4 teaspoons vinegar (white or apple cider can both work)
1 1/4 teaspoons vanilla extract
1/8 cup water



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For the cream cheese frosting:

- 1 1/2 pounds cream cheese, room temperature
- 1 pound butter, room temperature
- 2 pounds powdered sugar, sifted
- 1 tablespoon vanilla extract

Directions

For the cupcakes:

Preheat oven 350 degrees F.

Sift together flour, baking soda, salt, and cocoa powder into a bowl and set aside. In a mixer fitted with paddle attachment, mix oil, sugar, and buttermilk until combined. Add eggs, food coloring, vinegar, vanilla and water and mix well. Add the dry ingredients a little bit at a time and mix on low, scraping down sides occasionally, and mix until just combined. Be sure not to over mix, or the batter will come out tough.

Line a 16-cup cupcake pan with paper liners, scoop the batter into the liners and bake at 350 degrees F for 20 to 30 minutes or until the toothpick comes out clean. Let cool.

For the cream cheese frosting:

Whip the butter and cream cheese together in a mixer fitted with a paddle attachment until creamed. Gradually add powdered sugar to the mixture and scrape down the bowl as needed. Add the vanilla and mix until combined. The frosting can be used right away, or stored in the refrigerator up to a week.

Frost cooled cupcakes with the cream cheese frosting.