

virtual kitchen

EPISODE TWO RECIPES



Cream of Chestnut and Apple Soup

*Brie Grilled Cheese, Crushed Pink Peppercorn, Sherry Vinegar,
Golden Raisins, Crispy Pancetta*

GENERAL ADVICE FROM CHEF ZACH:

"I always advise students at the Dedman School that recipes are only starting points. Stated another way, recipes are points of departure. It is the musician who delivers a great performance, not the sheet of music. It is the cook who makes a great dish, not the recipe. The recipe is only a tool. A great recipe will still only get you halfway to a great dish. The other half must come from the mind and the hands of the person cooking."

* *Chicken velouté is simply chicken stock or chicken broth thickened with roux. Roux is equal parts flour and your fat of choice whisked together over low heat.*

INGREDIENTS

Unsalted butter, 4 oz (1 stick)

Leeks, 1 lb, dark green parts removed, medium diced and fully submerged in water to wash

Roasted chestnuts, 1½ lb, finely chopped

Green apple, 2 each, peeled, cored and medium diced

Caraway seed, ½ tsp or more if desired, toasted and ground

Chicken velouté*, 3 qt

Apple cider, 1 cup, unfiltered

Heavy cream, 2 cups

Brioche bread, 4 slices (or any bread you like)

White cheddar, 2 oz, shredded

Brie, 2 oz, cut into long slices

Parmesan, 1 tbsp, grated

Butter, 1 tbsp, softened

Pink peppercorns, 1 tsp, ground

Nutmeg, 1-2 gentle shakes

Sherry vinegar, 1 small bottle

Golden raisins, ¼ cup, finely chopped

Pancetta, 4 oz, cut into ribbons, fried at 325 degrees for 2-3 minutes or until crispy

Before cooking anything, make sure that all ingredients are prepared and accessible, according to their description above.

Cream of Chestnut and Apple Soup

1. Preheat a large stockpot over medium heat for 2–3 minutes. Add the butter, leeks, roasted chestnuts, apple and caraway seed. Add salt and pepper to taste. Sweat ingredients slowly for 15–20 minutes, moderating temperature to control browning. No browning will keep flavors light and bright but lack depth; the more the base ingredients are browned, the darker, sweeter and nuttier the finished soup will be.
2. Add apple cider and simmer until reduced by half. Add chicken velouté and return to a light simmer, stirring the pan's bottom frequently to prevent sticking and scorching. Simmer for another 30 minutes—season with salt and pepper during this process.
3. Add heavy cream and carefully purée with an immersion blender until smooth. It is also possible to purée the soup in batches in a countertop blender, but puréeing hot liquids can be very dangerous. We recommend an immersion blender.
4. Return to a simmer and adjust seasoning and consistency.
5. Fifteen minutes before serving, add nutmeg and sherry vinegar. Garnish the top of each plated soup with pink peppercorns, golden raisins and crispy pancetta. The pieces should be small and light enough to float on top of the finished soup, giving a colorful, mosaic appearance.

Brie Grilled Cheese

1. Always butter the outside of the bread for your grilled cheese sandwiches.
2. Use medium–low to medium heat. If the heat is too high, the bread toasts before the cheese melts. We want the cheese to be fully melted at the same time that the bread is fully toasted.
3. Press lightly on the grilled cheese as it cooks to increase the surface area that makes contact with the pan. This will make the grilled cheese more evenly toasted and melted.

Our students take great pride in their LDS capstone class, putting creativity, research and planning into each dinner. Invest in these students, and future LDS students, by donating the price of your Little Dinner Series ticket at give.fsu.edu/lds.

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Cheers!

Lacey Wallheiser

Little Dinner Series Coordinator

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Nutty Refresher

to be paired with Chef Zach's Cream of Chestnut and Apple Soup

INGREDIENTS

- 1½ oz **Pale cream sherry**
- 1 oz **Dolin Vermouth Blanc**, sweet
- 1 oz Macadamia **nut liquor**
- 1 oz **Orange juice**, freshly squeezed and strained
- 2 oz **Prosecco**, dry
- Orange twist** for garnish

EQUIPMENT

- Cocktail shaker
- Jigger
- Citrus juicer
- Fine-sieve strainer
- Knife and cutting board

Mixing the cocktail

1. Add sherry, vermouth, macadamia nut liquor and orange juice to the cocktail shaker.
2. Add 1 cup of ice cubes, seal well and shake hard until the shaker is cold and well chilled (5–10 seconds).
3. Strain and pour into a flute.
4. Top with prosecco.
5. Garnish with an orange twist.

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