

Crafted
by KEHOE DESIGNS

presents

Fall Party
Recipes

from our friends at



blue plate

Tuscan Kale Cup

Crisp Kale Cup Filled with Whipped Goat Cheese,
Preserved Lemon and Red Quinoa

* Serves 8

6 black kale leaves

4 cups water (divided)

1 tbsp salt

4 oz goat cheese

1 cup red quinoa

1 peel preserved lemon (store bought)

8 sprigs micro cilantro

Using a 3" round cutter, punch cups from each leaf.

Blanch kale leaves for 10-15 seconds in boiling salted water. Shock rounds in ice water for 30 seconds, dry.

Pre heat oven to 350 degrees.

Season lightly with salt and pepper on both sides and place into a small cupcake mold. Use a ball of aluminum foil or dry beans to weigh down the kale. Bake until crispy but not dark, approximately 5-8 minutes. Let cool and remove from mold and place in the open air. Holds for 1-2 days.

Place goat cheese in a mixing bowl and season with salt and pepper and whip. Allowing the goat cheese to sit out at room temperature for 30 minutes helps the whipping process. Place whipped goat cheese into a pastry bag.

Bring quinoa and 1 cup of water to a boil in a medium saucepan. Reduce heat to low, cover and simmer until tender and most of the liquid has been absorbed, 15 to 20 minutes. Fluff with a fork. Refrigerate.

Take preserved lemon and cut into ½ " slivers and set aside to use as a garnish.

To build: assemble just before serving to prevent cup from becoming soggy.

Pipe 1 tablespoon of goat cheese into the kale cup. Next, place 1 teaspoon of red quinoa atop the goat cheese. Take 2 slivers of preserved lemon and cross them atop of the quinoa and garnish with micro cilantro.

Mini Carrot Creme Brulee

Traditional French Creme Brulee Infused with Carrot
and topped with Caramelized Sugar Crust

** Serves 8 (depending on the size of vessel)*

2 1/2 cups heavy cream
1/2 cup sugar
1/4 vanilla bean, split lengthwise and seeds scraped
Pinch salt
5 large egg yolks, lightly beaten
½ cup carrot juice
2 large carrots
2 quarts water
6 tablespoons sanding sugar
8 Ceramic ramekins

Peel and cut carrots to ½" slices, boiled in water to soft state. Place soft carrots into a blender and puree, set aside.

Preheat the oven to 250F and arrange the ramekins on a large rimmed baking sheet.

In a medium saucepan over moderately high heat, combine the heavy cream, 1/2 of the sugar, the vanilla bean seeds and pod, and the salt and bring to a boil, stirring to dissolve the sugar.

While the cream is heating, combine the egg yolks with the remaining sugar and whisk to combine. Gradually add about 1/3 of the hot cream to the yolks, whisking constantly, then add the remaining hot cream and stir to fully combine. Add carrot juice and 3 ounces of carrot puree. Strain through a fine-mesh sieve into a clean container. Carefully ladle or pour the custard into the ramekins, filling them to the rim.

Place the baking sheet in the oven and carefully pour enough hot water into the pan to come halfway up the sides of the ramekins. Cover pan with plastic wrap and foil and bake until the edges have set but the center still jiggles when the ramekin is gently shaken, (tip - stick a toothpick in the center of your custard; if it comes out clean, it is done) Approximately 45 to 60 minutes (depending on the size of your cooking vessel).

Remove the ramekins from the water bath and let cool on a rack for 30 minutes then wrap individually and refrigerate for at least 3 hours.

To serve: Sprinkle the top of each custard with a thin even layer of sanding sugar, using about 1 tablespoon per ramekin. Use a kitchen blowtorch to evenly melt and caramelize the sugar. Serve immediately.

Skewered Roasted Acorn Squash Wedge

Roasted Acorn Squash with Baby Spinach Salad, Goat Cheese, Dried Fall Fruits, Granola and Orange-Honeycomb Vinaigrette

* Serves 8

1 each acorn squash
3 tablespoons butter
1 each cinnamon stick
2 each star anise
3 oranges
1 sprig rosemary
1 tablespoon sugar
1 teaspoon salt (divided)
½ lb baby spinach
1 head young frisse
1 bunch red oak leaf lettuce
4 oz goat cheese
3 oz granola (store bought, divided)
1 oz dried cranberries
1 oz golden raisins
1 tablespoon chopped chives
4 oz grapeseed oil
1 oz champagne vinegar
1 tablespoon honey from a fresh honeycomb
1 oz orange Juice
8 4-inch skewers

Pre heat oven to 350,

Using a peeler take one orange, peel two ribbons and reserve.

Peel squash, cut into 6 equal wedges, scrape out seeds and pulp and reserve. In a saute pan, brown the butter. Once browned, add the cinnamon, star anise, orange peel, and rosemary. Set aside. In a bowl, toss the squash, brown butter mixture, salt and sugar. Cover with foil and place in oven for 25 to 35 minutes or until firm soft, not mushy soft.

For the vinaigrette

Whisk together the oil, champagne vinegar, honey, dried fruit and fresh squeezed orange juice. Set aside. Thirty minutes before serving, add 1 oz of granola, chives and salt and pepper to taste.

For the Skewer

Layer baby spinach, red oak, and frisee on a skewer alternating greens to achieve a multiple layering effect.

To plate

Cut squash wedges in half, smear goat cheese into well of squash, sprinkle leftover granola on top of goat cheese. Lay salad skewer down and lightly drizzle with the vinaigrette and season with salt and pepper. Take the salad skewer and pierce through goat cheese and squash, so that it stands up (see photo). Drizzle vinaigrette over the skewer and around your plate. Scatter the dried fruit and granola on your plate.

Gastro Pub Hand Pie

Flaky Pastry Crust Filled with Braised Short Rib,
Yukon Gold Potatoes and Creamy Parsnips

**Serves 8*

2 bone-in short ribs (about 2 pounds)
Kosher salt
Extra-virgin olive oil
1/2 large Spanish onion, cut into 1/2-inch pieces
1 rib celery, cut into 1/2-inch pieces
1 carrots, peeled, cut in 1/2 lengthwise, then cut into 1/2-inch pieces
1 clove garlic, smashed
1/2 cup tomato paste
2 cups hearty red wine
1 cup water
1/2 bunch fresh thyme, tied with kitchen string
1 bay leaf
1 teaspoon chopped parsley
½ cup diced parsnips
½ cup Idaho potato
2 oz egg yolk
3 sheets puff dough (store bought)

Preheat the oven to 375 degrees F.

Season each short rib generously with salt. Coat a pot large enough to accommodate all the meat and vegetables with olive oil and bring to a high heat. Add the short ribs to the pan and brown very well, about 2 to 3 minutes per side. Do not overcrowd pan. Cook in batches, if necessary.

While the short ribs are browning, puree all the vegetables and garlic in a food processor until it forms a coarse paste. When the short ribs are very brown on all sides, remove from the pan. Drain the fat, coat the bottom of same pan with fresh oil and add the pureed vegetables. Season the vegetables generously with salt and brown until they are very dark and caramelization has formed on the bottom of the pan, approximately 5 to 7 minutes. Scrape the caramelization and let it reform. Scrape again and add the tomato paste. Brown the tomato paste for 4 to 5 minutes. Add the wine and scrape the bottom of the pan. Lower the heat if things start to burn. Reduce the mixture by half.

Return the short ribs to the pan and add 2 cups water or until the water has just about covered the meat. Add the thyme bundle and bay leaves. Cover the pan and place in the preheated oven for 3 hours. Check periodically during the cooking process and add more water, if needed. Turn the ribs over halfway through the cooking time. Remove the lid during the last 20 minutes to let the sauce reduce. When done the meat should be very tender but not falling apart. Remove ribs from liquid and set aside. Strain the braising liquid, cool and reserve.

In a bowl, toss potato and parsnip in olive oil and salt and pepper.

After the short ribs come out, place seasoned potato and parsnip mixture in the oven and cook for about 10 to 15 minutes, cool and set aside. After the short ribs have cooled, remove the bone, any excess fat and sinew. Shred rib meat into a bowl, add potato, parsnip, parsley and some of the braising liquid to moisten your mixture. Salt and pepper to taste.

Using puff dough sheets, cut a 6.5" circle, dock and cut the circle in half achieving a half moon.

Place 1.5 ounces of the short rib mixture in the center of one side of the dough. Brush egg yolk on all edges, fold one side of the dough over the beef mixture forming a quarter of a half moon. Make sure that all edges line up. Gently press down on all edges to achieve a tight seal. With a brush cover top crust with egg yolk.

Bake in the preheated oven for 30 to 35 minutes, or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving.

Apple Pie Spice Scones

Apple Pie Spice Scone, Ginger Mascarpone, Vanilla Cranberry Compote, Pomegranate Seeds, Sugared Almonds, Fresh Mint

Apple Pie Spice Scones

Yield: 10, 2oz. Scones

10oz. AP Flour

3oz. Sugar

2 tsp. Baking Powder

½ tsp. Salt

4oz. Butter, Cold, Cubed

2 Large Eggs

5oz. Heavy Cream

Place all dry ingredients in mixing bowl along with cold butter and mix until butter has broken down into pea size and is incorporated throughout flour mixture. Add in eggs one at time. When combined, slowly add in heavy cream. Scoop using 2oz portion scoops onto a baking tray and brush top of scones with a little more heavy cream for added moisture. Bake at 325 until edges are lightly golden brown.

Ginger Mascarpone

10oz. Mascarpone

1oz. Powdered Sugar

½ tsp. Ginger Powder

Combine all ingredients and mix until ginger is evenly distributed.

Vanilla Cranberry Compote

2c. Frozen Cranberries

6oz. Sugar

1 tsp. Vanilla

Cook cranberries and sugar on medium until just before boiling. Turn heat down to low and continue to simmer until cranberries break down, add in vanilla. Mix with thicken when cooled.

Sugared Almonds

1c. Sliced Almonds

Water, as needed

2oz. Sugar

In a bowl, toss almonds with enough water to dampen and add in sugar to coat evenly. Place almonds on a baking pan and bake at 325 until golden brown, stirring twice as it bakes. Let cool and break apart.