

St. Agur Chicken

Serves 4

4 oz pancetta, chopped

10 oz onion, chopped

3 oz St. Agur cheese

4 chicken breasts

1 T butter

Preheat oven to 500 degrees. Sauté onion and pancetta in a skillet, about 6 minutes. Transfer and cool, mix in cheese. Season to taste w/pepper. Make a pocket in the chicken. Stuff chicken. Melt butter w/olive oil. Sear chicken for 2 minutes on each side. Transfer to baking pan and bake until done, about 10 minutes.

Potato Gratin

Serves 4

8	Yukon Gold Potatoes, quartered and cut into 1/4 –inch slices
1 cup	heavy cream
½ cup	marsala
5	garlic cloves, slightly crushed
1 sprig	of thyme
1 sprig	of rosemary
	salt and black pepper
1 oz	butter
1 oz	flour

Prep

Preheat the oven to 500 degrees. Shingle the potatoes in four oven proof baking dishes. In a separate pot add cream, marsala, garlic, herbs and seasonings. Bring to boil, and then reduce to a simmer. After 10 minutes of simmering, remove from the heat and discard the garlic and herbs.

Cook

Butter the inside of the gratin dish so that it is evenly coated. Pour cream mixture over the potatoes and place on a sheet pan. Cook in the oven for 25 minutes, or until the mixture is brown and bubbling. Remove from the oven and allow to rest for 7 - 10 minutes before serving.

Roasted Asparagus with Orange Beurre Blanc

Serves: 4

1 lb asparagus, ends cut

2 T olive oil

1 T butter

4 oz white wine

½ orange, juiced

1 ea shallot, minced

1 T butter

Salt & Pepper

Preheat oven to 500 degrees. Line asparagus on baking sheet and drizzle with olive oil and season. Bake for 15 minutes. For sauce, melt butter over high heat, add shallots. Sauté for 2 minutes or until they begin to soften. Add wine and reduce by half. Add orange juice and bring to a boil. Remove from heat and add second amount of butter. Stir until butter is melted and sauce is thickened. Serve.

Salad with Goat Cheese and Honey-Poached Pears

Serves 8

1 c	water
½ c	honey
¼ c	sugar
2 t	allspice
4 ea	Anjou pears, peeled, halved and cored
½ c	vegetable oil
3 T	white wine vinegar
10 oz	arugula
½ c	hazelnuts chopped
4 oz	celeriac, paysanne

Bring 1 cup water, honey, sugar and allspice to boil in heavy medium sauce pan over high heat. Add pears, reduce heat to low, cover and simmer for 20 minutes, turning pears twice. Remove from heat, uncover and cool completely. Cover and hold pears in syrup. Slice pears.

For salad whisk oil and vinegar in small bowl to blend. Mix in poaching liquid. Season dressing to taste w/salt and pepper. Add greens and toss. Divide to plates and top with sliced pears, hazelnuts, and celeriac.