Mediterranean Yacht Party

Ana Sortun, Chef, Oleana, Boston

MENU

**Mushroom canapé with Spanish paprika & caramelized garlic**((A Spanish spin on crostini. She uses Hon Shimeji mushrooms — like miniature button mushrooms, so you can just chop up standard mushrooms if you like. Garlic is just toasted in olive oil, then braised with mushrooms, Sherry and Sherry vinegar and served on toasted bread or semolina crackers.))  
  
**Sicilian ricotta dumplings with marmalade of greens**((A very simple style of gnocchi — and they are a passable hors d’oeuvre because they are pan fried. Ricotta is mixed with bread soaked in milk, Parmesan and lots of herbs, then lightly pan fried. Not a soft and slippery gnocchi, more of a sturdy dumpling. Topped with greens — escarole, chard, kale -- cooked down with anchovy, golden raisins and garlic until they are soft and spoonable. The classic agrodolce flavor.))  
  
**Red lentil pie with feta & Greek herbs**((A Greek dish called Satayer — little, open-faced triangular tarts. Dough made with semolina and filled with a creamy, savory filling of red lentils, onions, oregano, mint and tarragon, mixed with feta, and baked.))    
  
**Tuna kibbeh nayeh with Turkish spices**((Essentially a Turkish tuna tartare — raw tuna finely chopped and mixed with a vinaigrette made with Turkish spices and fine bulgur and served atop a tiny pita chip. One of the most popular dishes on Sortun’s menu.))  
  
**Quail kebob with Lebanese garlic sauce & pistachio**((Half a deboned quail, sprinkled with baharat, a mix of seven or eight spices, and seared. Served on a skewer with a whipped garlic sauce and lots of finely crushed pistachios.))  
  
**Moroccan-style lamb kefta with tomato-sesame glaze**((Lamb meatballs with the classic Moroccan spice mixture, ras al hanout. Tossed in a glazey tomato-sesame sauce made with honey, tomato, saffron and ginger. Sauce is very shiny and sticky and really coats the meatballs. Served on toothpicks.))  
  
**Dessert: Pistachio and semolina flutes with rose petal jam**((A Greek dessert made with phyllo rolled into a cigar shape and filled with semolina custard and crushed pistachios, and dipped in a rose petal jam.))

RECIPES

Mushroom canapé with Spanish paprika & caramelized garlic

Makes 24 crostini

One traditional French baguette, cut into 24, half inch slices

6 tablespoons of olive oil

2 cups of honjimenji mushrooms, bottom of the stems removed

2 cups of oyster mushrooms

1 cup of thinly sliced celery

1 tablespoon sherry

1 tablespoon sherry vinegar

1 tablespoon fresh squeezed lemon juice

Heaping teaspoon of sweet Spanish paprika

2 tablespoons of finely chopped garlic

1 tablespoon butter

Pre-heat oven to 375

Brush or drizzle each slice of bread with olive oil on both sides. Bake until golden brown and crisp, about 10 minutes.

Meanwhile, in a medium sized sauté pan cook the mushrooms and the celery in one tablespoons of olive oil until the mushrooms give up their juice and begin to brown. Stir in the paprika, lemon, sherry, sherry vinegar and lemon juice and remove from the heat. Set aside to cool.

In a small sauce pan, melt one tablespoon of butter with the remaining tablespoon of olive oil and simmer until the butter begins to brown. Stir in the chopped garlic and cook, stirring constantly over medium heat until the garlic caramelizes and turns golden brown. Immediately drain the garlic through a fine sieve and cool. Season with salt to taste and set aside.

Top each crostini with a liberal amount of mushrooms (1-2 tablespoon) and sprinkle with a little toasted garlic. Serve immediately.

# **Ricotta & Bread Dumplings with Marmalade of Greens**

**Marmalade of Greens**

(makes approximately 4 cups)

One small white onion, finely minced (about half cup)

2 tablespoons extra virgin olive oil

1 small head of escarole, trimmed of the outer leaves, roughly chopped and washed

1 bunch of green or red swiss chard leaves (discard the stem), roughly chopped and washed

1 teaspoon finely chopped garlic (about a large clove)

2 anchovies, rinsed and finely chopped

1 tablespoon of rinsed capers

4 tablespoons of pitted nicoise olives

1 teaspoon Aleppo chiles

4 tablespoons of golden raisins

1 tablespoon balsamic vinegar

Using a large sauté pan over medium heat, cook the onions in 2 tablespoons of olive oil until translucent. Add greens and garlic and continue to cook until the greens become soft and tender, about 10 minutes on medium-low heat. Season with salt to taste. Stir in the anchovies, capers, olives, raisins & chiles and cook for about 5 minutes more until the raisins become soft and the mixture is very tender. Stir in balsamic vinegar. Cool to room temperature and drain off any excess liquid. Finely chop by had for a finer texture that will accommodate small passed hor d’oeuvres

# **Polpette**

## **ricotta & bread dumplings**

makes approximately 12 dumplings or 36 passed hors d’oeuvres sized

1 cup of breadcrumbs

½ cup heavy cream

1 whole eggs & 1 yolk

1 cup ricotta

1 cup grated parmesan

fresh grated nutmeg to taste

salt & pepper to taste

1 tsp chopped fresh thyme

Olive oil or butter for frying

Grated parmesan cheese

In the bowl of a stand mixer, toss the breadcrumbs with the heavy cream and let stand for 5 minutes to allow the bread to soak up the liquid. Add the remaining ingredients to the bowl and using a paddle attachment, mix until the forms a soft dough. If the mixture is very soft, add more bread crumbs until it sticks together and is shapeable.

Form into little football shapes or round dumplings and gently panfry, golden brown each side lightly using olive oil and or butter, about 2 minutes on each side over medium heat.

You can re-heat the dumplings in an oven before serving and top each dumpling with a spoonful of marmalade and some grated parmesan

Red Lentil Tarts

Makes 12-15, 3 inch tarts

For the filling—

1 ½ cups red lentils

One small Spanish white onion (about one cup of finely chopped)

2 tablespoons of Turkish red pepper paste

1 tablespoon of tomato paste

1 teaspoon ground cumin

1 teaspoon Aleppo chiles

4 tablespoons of olive oil

1 tablespoon kosher salt

1 teaspoon dried mint

1 teaspoon dried oregano

½ cup of soft, creamy goats milk feta

Finely chop the onion. In a small saucepot, cook the onions in 1 tablespoon of olive oil, until soft, about 5 minutes. Stir in the Turkish red pepper paste, tomato paste, cumin & chiles.

Add lentils and stir them until they are coated with the spice mixture. Add 3 cups of water and bring to a boil. Reduce the heat to low and simmer for about 12-15 minutes or until the lentils are soft and there isn’t much liquid left. Stir in salt, dried mint, dried oregano, feta and remaining olive oil. Set aside.

For the dough—

1 ½ cups flour plus ½ to ¾ more for rolling out the dough  
½ cup cornmeal  
1 tablespoon sugar  
1 ½ teaspoons salt  
10 tablespoons (5 ounces) unsalted butter, cold and cut into ½ inch cubes  
¾ cup buttermilk

Combine 1 ½ cups flour, cornmeal, sugar and ½ teaspoon of the salt and cubed butter in mixing bowl of stand up mixer. Using a paddle attatchment, mix on low speed until butter breaks down to pea sized pieces. Pour in buttermilk. The dough will come together quickly and be quite wet.

Wrap the dough in plastic, pressing it into a flat rectangle about 1 inch thick. This will make rolling the dough easier if you start with it flat already. Chill dough for overnight. If the dough is not rested enough, it will shrink quite a bit.

Divide dough in half. Lightly flour work surface. Roll each half into approximately 12x12 inch square about 1/8 inch thick. Using a 4 inch round cutter, cut circles. Line a baking sheet with a lightly floured piece of parchment paper. Place the rounds on the parchment paper and repeat until you have about 12 or 15 circles. You can re-roll the dough one time. Chill the dough for at least one hour or overnight before assembling. These can be prepared up to three days in advance.

Preheat oven to 375

Lightly sprinkle work surface with cornmeal. Place the circles on the cornmeal (this is to prevent sticking and to give an added texture to the fatayer shell. Place 2 heaping tablespoons of the red lentil filling in the center. Fold left and right sides of the circle up towards the filling making them meet on the top portion of the circle. Make a small fold over where they meet. Fold again where the two seeds meet at the bottom, forming a triangle.

Place back on the parchment lined baking sheet and bake for 15-20 minutes or until the shells begin to brown. Serve warm or room temperature.

**TUNA KIBBEH NAYEH**

Serves 4-6

* ½ pound yellow fin tuna (sushi grade), trimmed and finely minced to yield about one cup
* 4 tablespoons fine bulgur soaked in 4 tablespoons of

very hot water

* 1 large shallot, peeled and finely minced
* ½ teaspoon of finely minced garlic (about one small clove)
* 4 tablespoons fresh lemon juice
* 1 teaspoon red pepper paste
* 1 teaspoon of tomato paste
* ½ teaspoon Aleppo chiles
* ½ teaspoon Syrian spice
* 1 teaspoon cumin
* 4-6 tablespoons of olive oil
* Salt to taste
* 1 tablespoon each of fresh chopped parsley, mint & dill
* Pita chips for serving or 12 romaine leaves
* One red onion, finely sliced

To make pickled onions:

In a small mixing bowl, combine the onion with 2 tablespoons of lemon juice, a splash of vinegar a pinch of sugar and some salt. Mix well to combine and let sit for 30 minutes.

To make the dressing:

In a small mixing bowl combine the remaining 2 tablespoons of lemon juice with shallot, garlic, red pepper paste, tomato paste, spices and olive oil. Whisk to combine and season with salt to taste.

Combine tuna, dressing, bulgur and fresh herbs in a bowl and stir to combine. Season the mixture with salt to taste.

Spoon the tuna mixture into quenelles and serve very cold with pita chips/romaine and pickled onions.

**SYRIAN SPICE MIX**

* ½ cup whole allspice
* 2 tablespoons whole cloves
* 2 tablespoons black peppercorns
* One whole nutmeg, grated

Grind everything above together.

* ¼ cup ground cinnamon

Stir in the cinnamon to combine and store in an airtight container.

**QUAIL KEBOB with BARBERRY & PISTACHIO**

Serves 4

* 6 fresh quails de-boned

(leaving the leg attached to the breast on each half)

* 2 tablespoons *Baharat spice mix*
* 1 tablespoon olive oil
* salt to taste
* 4 tablespoons barberries
* 4 tablespoons pistachios
* 2 tablespoons olive oil
* 4 large sunchokes, peeled

Sprinkle the quails on both sides with salt and the Baharat spice mix.

Drizzle olive oil over the quail and toss until the quail are evenly coated. Tuck each thigh under each breast and arrange neatly on a baking sheet and set aside.

Pour a little boiling water over the barberries in a small bowl. Let stand for 10 minutes and drain well. Stir in the pistachios and 1 tablespoon of olive oil and set aside.

Heat a non-stick pan with 1 tablespoon of olive oil. Slice the sunchokes and sautee until just tender in the middle and lightly browned. Toss with barberries and pistachios and spoon onto a serving platter.

Heat the same pan and place the quail breast side down and sear with a weight on top of the pan. You can use a Panini weight or a small cast iron pan. Cook for 3 minutes and flip. Cook for another 3 minutes and arrange over the sunchokes on the serving platter.

**baharat spice mix**

* 2 tablespoons dried oregano
* 1 tablespoon ground cinnamon
* 1 tablespoon ground nutmeg
* 1 tablespoon ground cumin
* 1 tablespoon ground coriander
* 2 tablespoons dried mint, crushed through a sieve
* 2 tablespoons ground black pepper
* 2 bay leaves
* 1 teaspoon mustard seeds
* 8 allspice berries

Grind together with a coffee or spice grinder.

**LAMB KEFTA WITH RAS EL HANNOUT**

Makes 3 dozen small meatballs

* 1 pound of ground lamb
* half bunch of finely chopped scallion
* 4 tablespoons of chopped cilantro
* 1 tablespoon ras el hannout
* 2 teaspoons Aleppo chiles
* 1 egg white
* ¾ cup bread crumb soaked in half cup of water or milk
* 1 teaspoon of salt

Pre-heat the oven to 400 degrees.

Squeeze the water from the bread crumbs and mix all the ingredients together in a large bowl until they are combined well.

Divide the mixture into 4 equal parts and roll 8 small meatballs out of each part, ending up with 32 meatballs. Distribute evenly onto a baking sheet and roast the meatballs for about 7 minutes or until they are cooked through.

Toss with tomato-sesame jam. (See below)

**TOMATO SESAME JAM**

* 4 cups of peeled and seeded tomatoes (or one can of diced tomato)
* 1 heaping teaspoon tomato paste
* ¼ cup extra virgin olive oil
* 2 teaspoons ras el hannout
* 2 tablespoons honey
* 2 teaspoon of grated fresh ginger
* 2 tablespoons sesame seeds
* 1 tablespoon lemon juice

Place all of the ingredients except for the lemon juice in a large sauté pan on low heat and GENTLY simmer until it turns into a soft jam. (About 30 minutes)

Stir in lemon juice.

Season with salt and white pepper

**RAS EL HANNOUT**

* ¼ cup cumin seeds
* ¾ tsp saffron
* 1 ½ tsp ground cinnamon
* 1 T turmeric
* 1 tsp ground ginger
* 1 T ground black pepper
* ½ -cup paprika

In a small skillet on low heat, toast the cumin seed for 2 minutes until fragrant. Cool and grind with the saffron. Place in a small mixing bowl and combine with the remaining spices.

Pistachio Semolina Flutes with Rose Petal Jam

Yields 12 servings

Galaktoboureko is a traditional Greek dessert consisting of a semolina custard layered in phyllo and soaked in a sweet syrup. We have shaped our “Milk Pie” into individual rolls and paired it with homemade Rose petal Jam.

Equipment: stand mixer, food processor, disposable piping bag

Semolina Custard:

2 cups milk

2/3 cup sugar

1 teaspoon vanilla

2 eggs

½ cup fine semolina

1 pound box of thin phyllo

1 pound butter, clarified

Pistachio Paste:

1 cup, 5 ounces, pistachios

½ cup simple syrup

Rosewater Syrup:

3 cups sugar

3 cups water

2 teaspoons rosewater

Peel and juice of 1 lemon

Simple Syrup

2 ½ cups water

2 ½ cups sugar

To make the simple syrup:

Combine sugar and water in saucepan, bring to boil to dissolve sugar for 1 minute. This syrup will be enough for pistachio paste and rose petal jam.

**Rose Petal Jam**

We use pink beach roses we get from a farmer in Westport, Mass. Every June, we look forward to their arrival, cooking large pots of jam at a time and filling the kitchen and the streets ouside with the beautiful scent of roses as it cooks. It is a signature dessert item at Oleana and Sofra. The jam can be frozen up to six months so we are able to bring it back on the winter menu at Oleana. This recipe makes more than you will need. Use it to fill cakes, serve with ice cream, simit, cheese or fresh berries. If beach roses are not available, use pink petals of unsprayed roses, but the beach roses have a softer texture when cooked.

3 cups pink beach rose petals, lightly packed

2 tablespoons freshly squeezed lemon juice

2 teaspoons rosewater  
3 cups simple syrup

1. Combine simple syrup, lemon and rosewater in large saucepan. Bring to boil.

2. Add petals, pressing them into syrup. Reduce heat to medium and continue cooking at a low boil for 20 – 25 minutes until reduced by half. To test for thickness of the syrup, place a spoonful of syrup onto a chilled plate. If you can run a spoon through the syrup and the line remains, remove from heat.

3. Cool to room temperature. Refrigerate overnight, the jam will thicken as it chills.

To make the Semolina Custard:

Using whip attachment, begin whipping eggs and sugar on medium high speed until thick and pale. While eggs are whipping, heat milk and vanilla to scalding in a large saucepan. Lower speed on mixer and slowly pour milk into the whipped eggs. When finished, pour everything back into saucepan. Heat over medium heat, do not boil. Slowly whisk in semolina; whisk constantly until thick, do not allow to boil.

Pour custard back into mixing bowl and whip on medium speed until cooled. Pour into container, cover and refrigerate until firm. This can be prepared up to 4 days in advance.

To make Pistachio Paste:

Grind pistachios in food processor, slowly pouring in simple syrup until mixture is wet and chunky. Refrigerate. (Pistachio paste can be prepared up to a week in advance.)

To make Rosewater Syrup:

Combine all ingredients in medium saucepan. Bring to boil, stirring to dissolve sugar. Boil for 5 minutes. Remove from heat.

To Assemble Flutes:

Preheat oven to 350. Spoon semolina filling into a plastic piping bag, cutting a ¼ inch opening in tip. Place a sheet of parchment on countertop. Lightly brush parchment with butter, this will prevent phyllo from sticking to counter. Lay half of phyllo package out, keep covered with towel. Phyllo sheets are 13 x 9 inches; place 1 sheet of phyllo on parchment with long end toward you, brush with butter; repeat with 2 more sheets. Using a knife or pizza cutter, cut stack of phyllo in half then cut approximately 1 inch strip across bottom. Place strip diagonally across each square of phyllo. Pipe 2 lines of semolina across extra strip, about 4 inches long; spoon 1 generous teaspoon of pistachio paste on top of custard. Fold bottom right corner of phyllo over custard filling; then fold in from right and left corners to meet in center; roll loosely from right into a log. Place on parchment lined baking sheet. Repeat with remaining filling. It is actually easier than it sounds, it’s like rolling an egg roll.

Bake at 350 for 25 – 30 minutes until golden and slightly puffed. Immediately out of oven, spoon rosewater syrup over each flute, soaking completely. Cool.

To serve: Spoon rose retal jam over each flute.