Fete Champetre

Douglas Keane, Chef, Cyprus, Healdsburg, Calif.

MENU

1st course

Tomaga Dofu with  Ginger Puree and Fermented Black Beans  
  
2nd Course:  
Chilled Tomato Soup with Olive Oil Poached King  Salmon  
  
3rd Course:  
Black Truffle and Corn  Risotto  
  
4th Course:  
Whipped Goat Cheese with Buckwheat Honey and Grilled  Walnut Bread  
  
5th Course:  
Blueberry-Peach and Ginger  Crumble

RECIPES

**Chilled Tomato Soup with Poached King Salmon and LIGHTLY PICKLED Cucumbers**

**Serves 4**

For the Soup:

½ c. olive oil

1 shallot, minced

1 clove garlic, smashed

5 FRESH lemon verbena leaves

1½ c. white wine

HOW MANY tomatoes (2½ pounds), cored AND CHOPPED?

¾ c. red verjus

¼ c. white verjus

1 tbsp. salt

In a medium sauce pot over very low heat, heat the olive oil. Add the shallot and garlic and sweat until soft. Add lemon verbena and sweat. Add white wine, INCREASE HEAT? TO WHAT?, and reduce by half. Add tomatoes and turn up heat to high. Bring to a boil and cook to 3 to 5 minutes—just until they soften and break down a little. Puree in blender on high speed for 1 to 2 minutes. Strain through a chinois INTO A MEDIUM BOWL.

Add verjus and salt, mix well and chill completely (soup can be made up to three days ahead and refrigerated). Before serving, taste and adjust salt and verjus.

For the Pickled Cucumbers:

1 lemon cucumber, peeled and sliced thin

1 tsp. salt

¼ tsp. sugar

¼ c. Champagne vinegar

Toss together all ingredients and let sit at least HOW LONG. Cucumbers can be prepared up to three days ahead and refrigerated.

For the Salmon:

4 2-oz. salmon filets

Large-flake sea salt

2 c. olive oil

Season the salmon filets WITH SALT? HOW MUCH, ROUGHLY? and allow to come to room temperature. In a medium sauce pan deep enough to cover the salmon with oil, heat the oil over medium heat until it reaches 125 degres. Gently drop the salmon in the pan and turn off the heat. Cover and poach 10 minutes.

To Serve:

Place ¼ of the cucumbers in the centers of 4 chilled soup bowls. Remove the salmon from the oil and pat dry. Season with large-flake sea salt and place on top of cucumbers. Pour chilled soup around the outside of salmon and serve.

**Sweet Corn and Black Truffle Risotto**

Serves HOW MANY?

For the corn fondue:

9 ounces corn pulp//PUREED FRESH CORN KERNELS? NEED LIQUID MEASURE

3½ ounces mascarpone

3½ ounces black truffle butter (Available at WHERE??)

In a small pan over HOW HIGH heat, warm corn pulp until it WHAT. Reduce heat TO LOW? and cook slowly for one hour, STIRRING OCCASIONALLY?, until corn is thick and slightly dry. Remove from heat and immediately whisk in truffle butter and mascarpone. Continue to whisk until uniform. SET ASIDE (CAN BE MADE AHEAD? HOW FAR AHEAD?)

For the risotto:

50 g oil WHAT TYPE OIL? NEED LIQUID MEASURE

85 g minced onion HOW MUCH

2 g minced garlic HOW MUCH

2 g fresh thyme leaves, chopped HOW MUCH

375 g ounces carnaroli rice HOW MUCH

160 g white wine LIQUID MEASURE

6 g salt HOW MUCH

900 g chicken stock or water LIQUID MEASURE

Corn Fondue (see recipe above )

10 g chopped chives HOW MUCH

Heat oil in a large pot over medium-low heat. Add onion, garlic and thyme. Cook until onion is soft and translucent, ABOUT 15 MINUTES?.

DO YOU TURN UP THE HEAT AT THIS POINT? Add rice and stir to coat completely in oil; continue stirring until rice is lightly toasted and hot to the touch. Add wine and salt; stir until wine is completely absorbed. Immediately add all of the stock and turn up heat to WHAT.

Stir continuously until stock is completely absorbed, about 20 minutes. Add Corn Fondue and chives; stir until combined. Serve immediately, GARNISHED WITH XXXXX, IF YOU LIKE.

**Blueberry, Peach, and Ginger Crumble**

Serves HOW MANY?

2 pints blueberries, rinsed and stemmed

4 peaches, pitted, PEELED?, and cut into large dice

1 tbsp. butter

¾ c. sugar

2 tbsp. flour

¼ tsp. salt

1 lime, juiced

1 tbsp. yuzu juice, or WHAT ELSE?

1 inch fresh gingerroot, peeled and chopped fine

1 c. crumbled gingersnap cookies

Vanilla ice cream

Heat oven to 400 degrees. In a large bowl, combine all ingredients (except cookies). Divide the fruit mixture among HOW MANY 2- to 3-ounce ramekins. Place ramekins on a baking sheet and bake 20 minutes, until thick and bubbling. Remove from oven and cool 10 minutes. Top with crumbled cookies and serve with a small scoop of vanilla ice cream on top.