

TASTING TABLE



BEYOND *the* SAUCE

Tasting Table's September 2010 Menu

— MENU SERVES FOUR —

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Tomato and Lemon Shandy

Makes 4 cocktails

- ¾ pound ripe red tomatoes--cored, seeded and chopped
- ½ cup fresh lemon juice
- 1 tablespoon sugar
- 1½ teaspoons kosher salt
- ¼ teaspoon freshly ground black pepper
- Ice
- Sriracha or Tabasco sauce, to taste
- Two 12-ounce bottles lager beer

1. In a blender, combine the tomatoes, lemon juice and sugar and blend at high speed until the mixture is frothy and smooth, about 30 seconds. Add the salt and pepper and blend for 30 seconds longer. Place a fine-mesh sieve over a large measuring cup and strain the tomato purée. (You should have about 12 ounces.) Cover and refrigerate.
2. Fill a cocktail shaker halfway with ice and add the tomato purée and a dash of Sriracha or Tabasco. Cover and shake vigorously for 10 seconds. Divide the tomato purée among 4 tall glasses. Top each glass with about 6 ounces of beer and stir gently to combine. Serve immediately.

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Roasted Tomato, Brie and Arugula Salad

Makes 4 appetizer servings

- 1½ pounds Roma tomatoes--cored, seeded and quartered
- ¼ cup extra-virgin olive oil
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 2 tablespoons chopped tarragon leaves, divided
- 5 ounces baby arugula
- 4 ounces Brie cheese, rind removed and cheese cut into ½-inch cubes
- ¼ cup sherry vinegar

1. Preheat the oven to 375°. In a large mixing bowl, combine the tomatoes with the olive oil, salt, pepper and 1 tablespoon of the tarragon. Stir until the tomato quarters are coated with the oil and arrange on a rimmed baking sheet. Roast the tomatoes for 1 hour, until they're shriveled and the pan juices have caramelized.
2. Arrange the arugula in a large serving bowl and top with the Brie. Spoon the roasted tomatoes (and any accumulated juices) over the top of the greens, then drizzle with vinegar and sprinkle with the remaining 1 tablespoon of tarragon. Toss gently and serve.

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Cherry-Tomato Tart with Goat Cheese and Pecorino Romano

Makes one 12-inch-square tart

- ¾ pound heirloom cherry tomatoes, halved lengthwise
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 teaspoon chopped fresh thyme
- One 12-inch-square sheet of frozen puff pastry, thawed
- 1 large egg
- 2 tablespoons heavy cream
- 2 ounces fresh goat cheese, crumbled
- ¼ cup freshly grated Pecorino Romano cheese

1. Preheat the oven to 400°. Line a rimmed baking sheet with parchment paper and lightly coat with nonstick cooking spray. In a mixing bowl, toss the tomatoes with the olive oil, salt, pepper and thyme. Transfer the tomatoes to the baking sheet and loosely arrange into a 12-inch square. Bake for 25 minutes, until the tomatoes begin to brown and release their juices.
2. Meanwhile, place the puff pastry on a cookie sheet. In a small bowl, whisk together the egg and cream and brush the top of the puff pastry with the egg wash. (Reserve some of the egg wash.) Place the puff pastry in the freezer while the tomatoes are baking.
3. Remove the tomatoes from the oven and place the puff pastry, egg wash side down, on top of the

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tomatoes. Brush the top of the puff pastry with the remaining egg wash. With a sharp knife, cut four 1-inch vents evenly from the center outward (like a compass) across the top of the pastry. Return the pastry-topped tomatoes to the oven and bake for 45 minutes or until the pastry is golden brown and puffed. Remove the tart from the oven and let it rest for 15 minutes. Carefully invert the tart onto a cookie sheet and remove the parchment.

4. Turn on the broiler. Dot the top of tart with the goat cheese and sprinkle with the Pecorino. Place the tart about 4 inches from the heat element and broil for 2 minutes or until the cheeses begin to brown. Transfer to a platter and serve.



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Herbed Orzo-Stuffed Tomatoes with Prosciutto

Makes 4 servings

- ¾ cup orzo
- 4 beefsteak tomatoes (about 3 pounds)
- ¼ cup extra-virgin olive oil
- 2 teaspoons kosher salt, divided
- 1 teaspoon freshly ground black pepper, divided
- ½ cup ricotta cheese
- 1 large egg
- 1 teaspoon chopped basil
- 1 teaspoon chopped chives
- ½ teaspoon chopped rosemary
- ¼ cup freshly grated Pecorino Romano cheese
- 4 slices prosciutto

1. Preheat the oven to 400°. Cook the orzo pasta according to package directions, drain and set aside.
2. Meanwhile, cut the tops off the tomatoes. Run a knife around the inside edge of each tomato to loosen the flesh and seeds, then use a spoon to remove the flesh and discard. Set the tomatoes, cut side up, on a pie plate. Rub the insides and outsides with the olive oil and pour any remaining oil into the pie plate. Season with 1 teaspoon of the salt and ½ teaspoon of pepper.
3. In a large bowl, whisk the ricotta with the egg and the remaining salt and pepper. Whisk in the basil, chives, rosemary and Pecorino Romano until smooth. Add the cooked orzo and stir until coated. Divide the

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mixture evenly among the tomatoes, mounding it slightly on top.

4. Bake the stuffed tomatoes for 20 minutes, then top each tomato with a slice of the prosciutto. Bake for another 20 minutes, until the prosciutto is crisp and the orzo begins to brown. Spoon any accumulated pan juices over the tomatoes and serve.



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Curried Pork Chops with Tomato Chutney

Makes 4 servings

- 1 tablespoon plus 2 teaspoons kosher salt
- 1 teaspoon Madras-style hot curry powder
- 2 teaspoons plus ¼ cup light brown sugar, divided
- Four 1-inch-thick bone-in pork rib chops (about 12 ounces each)
- 2½ pounds medium red tomatoes
- ¼ cup extra-virgin olive oil
- 1 teaspoon brown mustard seeds
- ½ teaspoon ground cumin
- ½ teaspoon ground coriander
- ¼ teaspoon cayenne pepper
- 2 tablespoons minced shallot
- 1 tablespoon minced garlic
- 1 tablespoon minced ginger
- ¼ cup red wine vinegar

1. In a small bowl, mix the kosher salt with the curry powder and the 2 teaspoons of brown sugar. Coat the pork chops with this spice rub and place them in a resealable bag. Refrigerate for at least 2 hours or overnight.
2. Make the chutney: Prepare an ice bath. With a paring knife, cut a 1-inch slit in the base of each tomato. Bring a large pot filled with 3 inches of water to a rolling boil and blanch the tomatoes until their skins start to split, about 2 minutes, then transfer them to

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the ice bath. When they're cool, peel, core and seed the tomatoes and chop the flesh into ½-inch pieces.

3. In a heavy-bottomed pot, heat the olive oil over medium-high heat. Add the mustard seeds and sauté until they begin to pop, about 30 seconds. Add the cumin, coriander and cayenne and cook until fragrant, about 30 seconds. Add the shallot, garlic, ginger and salt and stir with a wooden spoon until the mixture begins to brown, about 30 seconds. Add the tomatoes and stir to combine. Reduce the heat to low and stir in the ¼ cup of brown sugar and the vinegar. Cook the chutney, stirring occasionally, until thickened, about 1 hour. Remove from the heat and let cool.
4. Prepare a medium-hot grill. Grill the chops, turning twice, until charred in spots and cooked through, about 10 to 12 minutes. Serve immediately with the chutney alongside.

Note: The chutney can be made a day ahead and refrigerated. Bring the chutney to room temperature before serving.



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Green-Tomato Granita with Herbed Shortbread

Makes 4 servings

- 1 pound green tomatoes, cored and quartered
- ¼ cup fresh lemon juice
- ¼ cup sugar
- ¼ cup Strega (or another Italian herbal liqueur, such as Galliano)
- ¼ cup water
- Kosher salt
- ¾ cup sugar
- 1½ cups all-purpose flour
- 1 teaspoon chopped thyme leaves
- ½ cup extra-virgin olive oil
- 1 cup sweetened whipped cream (optional)

1. In a blender, combine the tomatoes, lemon juice, sugar, Strega, water and a pinch of salt. Blend and strain through a fine-mesh sieve into a 9-by-9-inch baking dish. Cover and freeze for 1 hour. Using a fork, stir the granita, breaking up any solid pieces. Continue freezing, stirring every hour, until the granita is icy and fluffy, about 5 hours total.
2. Preheat the oven to 325° and line a baking sheet with parchment paper. In a mixing bowl, add the sugar, flour, thyme and 1 teaspoon of salt and whisk to combine. Make a well in the center of the dry ingredients and pour in the olive oil; using a fork, stir just until combined. Gather the dough and gently knead until it forms a smooth ball.

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3. Transfer the dough to the prepared baking sheet and press into an 8-inch circle. Prick the dough all over with a fork and refrigerate for 15 minutes. Remove and bake in the oven for 35 minutes or until the shortbread is firm to the touch and beginning to brown. Let the shortbread cool for 5 minutes, then transfer to a cutting board and cut into 12 narrow slices. Let cool completely before serving.
4. Scoop the granita into serving glasses, top with the whipped cream, if using, and serve immediately with the shortbread.