

Chef from the Hood Recipes



Chef:

Marie Blancas & Oded Shakked

Restaurant:

J Wine Co.

Recipe:

Lemon Olive Crostini and Gougère!

Crostini:

Marie Blancas is an undisputed expert at creating gorgeous little noshes that compliment sparkling wine. These earthy & tangy crostini are easy to make and to eat! 1 cup pitted French Picholini olives
1 12 oz. can black table olives
2 tablespoons extra virgin olive oil
1 tablespoon Balsamic vinegar
2 tablespoons chopped lemon zest (from 2-3 lemons)
1 baguette cut into 1/4" slices
2 tablespoons olive oil

Preheat oven to 400°. Pit and chop olives. Combine olives, extra virgin olive oil, Balsamic vinegar and lemon zest. Set aside. (Olive mixture can be made a day ahead.) Brush baguette slices with olive oil. Place on baking sheet. Bake 10-12 minutes or until surfaces are light golden-brown. Spoon a tablespoon or less of the olive mixture on each slice of baguette. Makes 2 dozen.

Gougère:

Ah, these beautiful little baked cheese biscuits are savory and sophisticated; the perfect snack to serve with flutes of J Sparkling Wine on New Year's Eve. 1 cup water
1 stick unsalted butter
1 cup sifted flour
4 eggs
1 cup Bellwether Farms Crescenza Cheese
1 teaspoon salt
1/2 teaspoon cayenne pepper
Zest of 2 lemons, finely chopped
2 pinches of nutmeg
baking sheet pan, greased
(optional) cracked black pepper

Preheat oven to 425°. Bring water to boil in a saucepan. Add butter, salt, cayenne and nutmeg. Heat until butter is melted. Remove from heat. Add flour and blend thoroughly. Return to heat, stirring for 1 to 2 minutes until mixture pulls away from sides and forms a ball. Remove from heat and make a well in the center of the dough. Add eggs, 1 at a time and beat after each addition until well blended. Add cheese and lemon zest and mix well. Drop by teaspoonful onto baking sheet, a few inches apart. Bake 12-15 minutes; until tops are golden. Sprinkle tops with pepper if desired. Makes 5 dozen.