

# RECIPE PAIRING: MAITAKE MUSHROOM GRILLED CHEESE TRUFFLE-TOMATO BISQUE

*Chef Jeffery Scott prepared this recipe to be paired with Tablas Creek red wines. Serves 4-6*

## **For the Truffle-Tomato Bisque:**

1 medium onion, diced small  
3 carrots, diced small  
4 garlic cloves, minced  
2 tbsp. olive oil  
2 tbsp. tomato paste  
2 15 oz. cans San Marzano tomatoes  
1 cup chicken stock  
½ cup heavy cream  
3 tbsp. black truffle oil  
Grated Piave Vecchio  
(Can substitute with parmesan)

## **Truffle-Tomato Bisque**

- In a medium saucepan, sweat the onions, carrots and garlic until translucent; add tomato paste and cook for 2 minutes.
- Add San Marzano tomatoes, chicken stock and cream; simmer for 30 minutes.
- Add truffle oil, salt and pepper to taste.
- Blend in two batches and push through a fine mesh strainer.
- Toss the Maitake mushrooms in a dash of olive oil, salt and pepper.
- Roast in a 400 degree oven for 15 minutes set aside.

## **Grilled Cheese**

- Lay out four slices rustic bread; spread aioli, lay several pieces Comte.
- Cover with mushrooms, drizzle demi-glace, finish with Gouda and scallion.
- Spread a light amount of aioli on the top pieces of bread.
- Griddle with Irish butter until golden brown and cheeses are melted.
- Finish the soup with a drizzle of truffle oil and a sprinkle of Piave Vecchio.

## **For the Grilled Cheese Sandwich:**

1 lb. Comte cheese, sliced thin  
4 oz. extra aged gouda grated  
1 lb. Maitake mushrooms  
(can substitute with sliced porcini)  
¼ cup veal demi-glace  
4 tbsp. aioli  
Sliced scallions  
1 loaf rustic bread, sliced  
¼ lb. Irish butter



# RECIPE PAIRING: CAMELIZED DIVER SCALLOP, MELTED LEEKS, GINGER- PARSNIP PUREE

*Chef Jeffery Scott prepared this recipe to be paired with Tablas Creek white wines. Serves 4-6*

## **For Parsnip Puree:**

3 lb. parsnips peeled and quartered  
2" fresh ginger peeled, sliced thick  
1 tbsp. sugar  
1 tbsp. butter  
2 tbsp. olive oil  
¼ cup water  
¼ cup cream  
Pinch of salt

## **For Melted Leeks:**

1 bunch large leeks  
2 tbsp. minced shallots  
2 tbsp. butter  
Pinch of salt  
Fresh ground white pepper

## **For the Scallops:**

**4 fresh dry packed U-10 Sea Scallops**  
1 tbsp. blended olive oil  
1 tbsp. butter  
Sprig of fresh thyme  
½ lemon

- Place parsnips, ginger, sugar, butter, olive oil, water and salt into a baking pan and cover with foil.
- Cook in 375-degree oven for 45 minutes.
- Remove the slices of ginger and puree in a food processor until smooth.
- Add cream and season with salt.
- While parsnips are cooking. Cut off green tops on the leeks, wash and slice lengthwise; slice each half into thin half-moons.
- Wash again and spin dry.
- Sweat butter and shallot in a medium sauce pan.
- Add leeks and simmer on low, covered for 15 minutes; add a bit more butter and season with salt and white pepper.
- Heat a nonstick sautee pan over medium high heat; add oil.
- Sear scallops until bronze colored, flip add butter and thyme baste the top with the foaming butter for 30 seconds. Remove the scallops.
- Place a spoon of parsnip puree on the plate. Spoon over leeks. Place a scallop on the leeks and a squeeze of lemon juice.

