



# The art of the dinner party

*Bringing friends together for a winter warm-up*

By Sebastien Centner

Enjoy these delicious and aesthetically pleasing recipes inspired by the dishes from Sebastien's column in Homefront's Winter 2011 issue.

## White gazpacho with scallop brochette and lime jelly

### Gazpacho

#### Ingredients:

- 1 English cucumber, peeled and seeded
- 1/8 honeydew melon, peeled and seeded
- 2 slices white bread, crusts removed
- 1 tsp. ginger marmalade
- 3 tbsp. grapeseed oil
- Juice of 1 lime

#### Method:

1. Purée all ingredients on high speed until smooth, strain through a sieve and add salt and pepper to taste.

### Garnish

#### Ingredients:

- 1/4 tsp. lime zest
- 2 tbsp. wine jelly

#### Method:

Blend together and reserve for garnish.

### Garnish

#### Ingredients:

- 1 large bunch chives
- 1/4 cup grapeseed or olive oil

#### Method:

1. Bring a large pot of water to a boil, and add the chives.
2. Cook for 30 seconds, drain and place in ice water bath.
3. Remove and dry on a clean kitchen towel.



4. Process the chives a blender with the oil, until well combined.
5. Strain the oil through a cheesecloth or coffee filter.

### Scallops

#### Ingredients:

- 6 scallops, cleaned, poached, cooled and cut into 1-inch cubes then skewered

#### Service:

1. Pour 1 oz. of soup into shot glass, insert scallop skewer, add a small dollop of lime jelly and drizzle with a few drops of oil.

## Roasted corn soup, cauliflower croquette, smoked tomatoes, garlic scape emulsion

### Corn soup

#### Ingredients:

- 6 ears corn, shucked
- 3 tbsp. olive oil
- 1 tsp. smoked paprika
- 3 tbsp. olive oil
- 1 Spanish onion, coarsely chopped
- 1 clove garlic, crushed
- 1 jalapeño, stemmed, seeded and chopped

- 2 cups vegetable broth
- Salt and black pepper

#### Method:

1. Brush corn with oil and paprika and roast in a 400° F oven until lightly golden.
2. Remove, allow to cool and cut away kernels from the cob.
3. In a medium sauce pot, heat remaining oil over medium heat.
4. Add the onions and jalapeno and cook until translucent.
5. Add the corn, garlic then the stock and bring to a simmer.
6. Cook for 20 minutes, remove from heat and allow to cool.
7. Process in a blender on high speed until smooth and season to taste.

### Smoked tomatoes

#### Ingredients:

- 1/4 cup smoked sundried tomatoes, julienned
- 1/2 cup vegetable stock
- Pinch salt
- 1 tsp. grapeseed oil

#### Method:

1. Heat stock to a boil, remove from heat and pour over tomatoes.

2. Allow tomatoes to steep and soften.
3. Drain, toss in oil and reserve for service.

### Garnish

#### Ingredients:

- 3 garlic scapes
- 1 cup vegetable stock
- 1/4 cup whole milk
- 2 tbsp. lecithin

#### Method:

1. Blanch scapes in stock and milk until soft.
2. Purée until smooth, strain through a cheesecloth into small sauce pot.
3. Add lecithin and bring to a boil and stir until dissolved.
4. Remove from heat and whip using an emulsion blender.
5. Scoop out foam into a bowl and repeat the process, approximately 10 minutes.
6. Reserve for service.

### Cauliflower croquette

#### Ingredients:

- 1 large cauliflower, cored and cut into small florets
- 3 cups homogenized milk
- 4 slices white bread, crusts removed
- 2 tsp. thyme leaves
- 2 egg whites
- Salt and pepper to taste

#### Method:

1. Bring cauliflower, milk, bread and thyme to a simmer and cook until cauliflower is soft and breaks apart easily.
2. Allow to cool season to taste and puree until smooth.
3. Stir in egg white and spoon into lightly oiled 1.5 oz. ramekins.
4. Place in a baking dish and add warm water half way up the sides of the ramekin.
5. Bake in a 300° F oven for 20 minutes or until mousse is set.
6. Remove from the bath and allow to cool.

#### Service:

1. Warm croquette in oven and unmould into service piece.
2. Place tomatoes on croquette.
3. Pour heated soup around croquette.
4. Garnish with garlic scape emulsion.

## Potato wrapped halibut with hollandaise, truffle arancini on Jerusalem artichoke mousse, sea asparagus, chanterelle mushrooms and hollandaise

### Arancini

#### Ingredients:

- 2 cups Arborio rice
- 2/3 cup finely grated Parmesan
- 6 eggs, lightly beaten
- 1 tbsp. tartufata truffle paste

#### For deep frying:

- Vegetable oil
- 1/2 cup plain flour, seasoned
- 1 cup fine dried breadcrumbs

#### Method:

1. Cook rice in a large saucepan of boiling, salted water for 15 minutes or until tender, drain well, place in a large bowl and cool.
2. Add Parmesan, two-thirds of the egg and the truffle paste and season generously with sea salt and black pepper and stir to combine.
3. Spread rice mixture on tray and refrigerate until cold.
4. Roll 2 tbsp. (or larger if desired) rice mixture into a ball and repeat
5. Place flour, remaining egg and breadcrumbs each in separate bowls.
6. Roll each arancini gently in flour, dip in egg, roll in breadcrumbs and place on a tray. Refrigerate until needed.
7. Heat vegetable oil in a deep saucepan or deep fryer to 180° C.
8. Deep-fry arancini in batches for 3–5 minutes or until crisp and golden brown.
9. Drain on absorbent paper and serve immediately or reserve for later to be reheated.

### Jerusalem artichoke mousse

#### Ingredients:

- 1 lb. Jerusalem artichokes or sunchokes, peeled and coarsely chopped
- 1/4 cup heavy cream
- 1/2 tsp. lemon juice
- Salt and pepper to taste

#### Method:

1. Boil artichokes in salted water until soft.
2. Strain and puree with cream and lemon juice and season to taste.
3. Reserve for service.

### Halibut

#### Ingredients:

- 6 5-oz. portions halibut
- Salt and pepper to taste
- 5 large baking potatoes, peeled—reserve in cold water
- 1/4 cup olive oil

#### Method:

1. Season fish and sear in hot oil on both sides for 2 minutes per side and set aside.
2. Slice potatoes lengthwise thinly on a mandolin.
3. Lay out potatoes, overlapping slightly on the sides and ends not quite the width of the fish and twice the length.
4. Place a filet on top of the potatoes and roll tucking the end under so fish is wrapped around completely.
5. Repeat for each filet.
6. Heat remaining oil in a non-stick pan and sear for 30 seconds on one side.
7. Invert on to a baking sheet and bake at 350 F for 15 minutes or until cooked through.

### Hollandaise

#### Ingredients:

- 3 egg yolks
- 1 tsp. water
- 1/4 tsp. sugar
- 12 tbsp. unsalted butter, chilled and cut into small pieces
- 1/2 teaspoon kosher salt
- 2 tsp. freshly squeezed lemon juice
- 1/8 teaspoon cayenne pepper
- 1 tsp. fresh thyme leaves

#### Method:

1. Pour 1 inch of water into a large saucepan over medium heat, bring to a simmer then reduce heat to low.
2. Place egg yolks and 1 tsp. water in a medium mixing bowl and whisk until mixture lightens in color, approximately 2 minutes.
3. Add the sugar and whisk for another 30 seconds.

4. Place the mixture over the simmering water and whisk constantly for 3 to 5 minutes, or until the mixture coats the back of a spoon.
5. Remove the bowl from over the pan and gradually add the butter, 1 piece at a time, and whisk until all of the butter is incorporated
6. Place the bowl back over the simmering water occasionally so that it will be warm enough the melt the butter.
7. Add the salt, lemon juice, cayenne pepper and thyme.
8. Serve immediately or cover and hold in a warm place.

#### Mushrooms

##### *Ingredients:*

- 2 cups chanterelle mushrooms, brushed clean and sliced in half
- 1/2 cup sea asparagus
- 3 tbsp. clarified butter
- salt and pepper to taste

##### *Method:*

1. Warm butter over medium high heat and add mushrooms.
2. Tossed to coat evenly and sauté for approximately 1 1/2 minutes.
3. Add sea asparagus and toss again to mix.

4. Season and serve immediately.

##### *Service:*

1. Ladle 1 1/2 tbsp. mousse onto plate and place heated fish beside
2. Place warmed arancini on the mousse and push 1/4 cup mushroom mix in front
3. Spoon 1 tbsp. hollandaise over fish

### White chocolate and cherry panna cotta, candied orange, raspberry dust, tiny chocolate candies, lemon verbena

---

#### Wine jelly with dry cherries, white raspberries and mint

##### *Ingredients:*

- 1 1/2 cup sparkling wine
- 3/8 cup cold water
- 5 sheets gelatin
- 1/4 cup sugar
- Zest of 1 lime
- Juice of 1 lime

##### *Method:*

1. Bloom gelatin for 5 minutes in the cold water in a small saucepan.
2. Add the sugar to the gelatin and water. Put on medium heat and stir until sugar dissolves. Do not boil.
3. Remove from heat and add wine,

lime zest and juice.

4. Place 2 raspberries, 3 cherries and 1 sprig of mint cress in the bottom of 6 lightly oiled moulds.
5. Divide mixture evenly among the moulds and chill 90 minutes or until set.

#### Panna cotta

##### *Ingredients:*

- 1/2 cup heavy cream
- 1/8 cup sugar
- 1/8 tsp. vanilla bean seeds
- 2 1/2 sheets gelatin
- 3/8 cup buttermilk
- 3/8 cup sour cream

##### *Method:*

1. Combine buttermilk and sour cream in a mixing bowl and set aside.
2. Heat cream, sugar and vanilla over medium heat.
3. Add gelatin one sheet at a time until dissolved.
4. Whisk into buttermilk mixture and let cool slightly.
5. Divide evenly among the pre set wine jellies.
6. Let chill at least 2 hours.
7. When ready to serve, dip moulds in hot water, run a thin knife around the edge and invert onto plate.
8. Garnish as desired. ■