

# Fall Harvest Dinners

## Parisian-Style Gnocchi

- 1 cup water
- 8 tablespoons salted butter
- 1 teaspoon salt
- 1¼ cups all-purpose organic flour
- 4 tablespoons grainy delicious mustard (we use Mr. Kensing)
- ½ cup freshly grated pecorino cheese
- 3 large organic eggs (we like pasture-raised for their rich yolks)
- 3 tablespoons chopped fresh parsley leaves
- 2 tablespoons finely sliced chives
- Olive oil for drizzling, about ¼ cup

Bring water, butter, and salt to a boil in a medium saucepan over high heat. Add flour all at once and stir with a wooden spoon until a smooth dough forms. Reduce heat to medium-low and continue to stir, beating dough forcefully and rapidly to prevent it from sticking to the pot. Continue cooking until dough pulls away from sides of pot leaving a thin layer and steams slightly.

Transfer the hot dough to the bowl of a stand mixer fitted with a paddle attachment. Add mustard and pecorino cheese and beat on medium-low speed. Add the eggs one at a time, allowing dough to fully incorporate each egg before adding the next one. When the final egg has been added, add herbs and beat to combine. Transfer the mixture to a proper sized plastic or pastry bag fitted with a 1/2-inch tip.

Let the mixture rest 15 to 25 minutes at room temperature.

Meanwhile, bring a large pot of salted water to a simmer. Line a rimmed baking sheet with parchment paper and set aside.

If using a zipper-lock bag, cut off a 1/2-inch opening in one corner. Holding the bag over the boiling water, squeeze the mixture out of the bag, cutting it off with a paring knife into 1-inch lengths and letting them fall directly into the simmering water. Continue cutting off as many as you can in one minute, then stop.

Gnocchi will float to the top quickly, continue cooking until fully cooked to the center, about 3 to 5 minutes longer. Lift gnocchi with a fine mesh strainer and transfer to the prepared baking sheet. Drizzle with a little bit of olive oil and toss to coat. Repeat with remaining dough. Cooled gnocchi can be refrigerated until ready to continue cooking.

Makes 4 servings.

-Recipe courtesy Leah Di Bernardo, Founder and Chef, EAT Marketplace, Temecula

## Chicken Demi-Glace

- 1 small carrot, coarsely chopped
- 1 medium yellow onion, coarsely chopped
- ¼ cup unsalted butter
- ¼ cup all-purpose flour
- 4 cups hot chicken stock
- ¼ cup canned tomato purée
- 2 large garlic cloves, coarsely chopped
- 1 celery rib, coarsely chopped
- ½ teaspoon whole black peppercorns
- 1 Turkish or ½ California bay leaf

Cook carrot and onion in butter in a 3-quart heavy saucepan over moderate heat, stirring occasionally, until golden, 7 to 8 minutes. Add flour and cook roux over moderately low heat, stirring constantly, until medium brown, 6 to 10 minutes.

Add hot stock in a fast stream, whisking constantly to prevent lumps, then add tomato purée, garlic, celery, peppercorns, and bay leaf and bring to a boil, stirring.

Reduce heat and cook at a bare simmer, uncovered, stirring occasionally, until reduced to about 3 cups, about 45 minutes.

Pour sauce through a fine-mesh sieve into a bowl, discarding solids.

Makes 1 pint.

-Recipe courtesy Leah Di Bernardo, Founder and Chef, EAT Marketplace, Temecula

## Roasted Chicken

- 7 tablespoons unsalted butter, room temperature
- 1 tablespoon chopped fresh parsley plus 3 large sprigs
- 1 tablespoon chopped fresh thyme plus 3 large sprigs
- 1 tablespoon chopped fresh rosemary plus 3 small sprigs
- ½ teaspoon sea salt
- 1 (4 to 5 pound) roasting chicken, rinsed, patted dry with paper towels
- 3 medium onions, peeled, quartered lengthwise (do not remove the root end)
- 14 large garlic cloves, peeled
- 1 cup chicken broth
- ½ cup dry white wine

Mix butter, chopped herbs, 1/2 teaspoon coarse salt in bowl; blend well. (Can be prepared 1 day ahead. Cover and refrigerate. Bring to room temperature before continuing.) Divide it into thirds.

Position rack in bottom third of oven; preheat to 400°F.

Cut out the neck and spine of the chicken; reserve for making stock, if desired. Flatten out the chicken by pushing the breast plates straight down.

Starting at the neck, slide your fingers under the skin of the breast and upper part of the legs, loosening the skin. Spread 1/3 of the herb-butter mixture under the skin on breast and upper leg meat.

Place the chicken on a rack in a large roasting pan. Using cooking twine, tie the legs together loosely to hold the shape. Scatter the onions around chicken. Brush the chicken and onions with another 1/3 of the herb-butter mixture; sprinkle with salt and pepper, to taste.

Roast 30 minutes. Remove the pan from oven and brush the chicken, onions and garlic with remaining 1/3 of the herb-butter mixture.

Return the pan to the oven and continue roasting until the chicken is golden and thermometer inserted into thickest part of thigh registers 155°F. The bird will continue to cook once you've removed it from the oven. However, make sure the internal temperature reaches 165°F before eating.

Makes 4 to 6 servings.

-Recipe courtesy Leah Di Bernardo, Founder and Chef, EAT Marketplace, Temecula

## Almond Chocolate Torta

- 12 ounces unblanched whole Terra Bella almonds (about 2 cups)
- ¼ cups raw sugar, divided
- 8 ounces bittersweet TCHO chocolate, coarsely chopped
- ½ pound unsalted butter
- 6 large eggs, separated, at room temperature
- 2 tablespoons Grand Marnier, optional
- Confectioner's sugar for sprinkle

Preheat the oven to 325°F and set a rack on the lower or middle level. Butter a 9-inch springform pan. Line the bottom of the pan with a circle of parchment paper.

Grind the almonds in a food processor, in three batches, pulsing each batch with 2 tablespoons of the sugar, using 6 tablespoons in all. You may also use almond flour for ease.

In a bowl over simmering water or in the top of a double boiler or in the microwave (I used the microwave), melt the chocolate and butter together. Set aside.

Beat the egg yolks in a large bowl with an electric mixer until lemon-colored, about 5 minutes. Gradually beat in 10 tablespoons of the sugar. Add the chocolate mixture, stirring to mix well. Add the ground almonds and stir to incorporate. Add the 2 tablespoons of Grand Marnier, if using, and stir to combine.

In a clean bowl, beat the egg whites with the remaining 1/4 cup sugar until they form firm peaks. In two additions, fold the egg whites into the chocolate mixture.

Pour the batter into the prepared cake pan and smooth the top. Put the pan on a cookie sheet and bake for roughly 50-60 minutes or until a toothpick inserted in the center comes out clean.

Let cool in the pan on a wire rack for 15 minutes before removing the sides of the springform pan, then cool completely.

When the cake has cooled, remove from pan, plate crackly top layer up (rustic and pretty). Sift confectioners' sugar over the top. As a variation, add summer berries piled high and drizzle with milk chocolate ganache, if desired.

Makes 12 servings.

Note: TCHO is a brand of high quality chocolate. It is available at tcho.com, Whole Foods, The Fresh Market, and Wegmans, and many specialty food stores.

-Recipe courtesy Leah Di Bernardo, Founder and Chef, EAT Marketplace, Temecula

## E.A.T. Red Pepper Pesto

- 2 teaspoons extra virgin olive oil
- 2 garlic cloves, peeled
- 2 red peppers, roasted, peeled, seeded and coarsely chopped
- 2 tablespoons slivered almonds, toasted
- 3 tablespoons grated Parmigiano-Reggiano cheese
- ¼ cup finely chopped fresh flat leaf parsley and chopped fresh basil
- 1 teaspoon fresh lemon juice
- Pinch of cayenne pepper
- Salt and freshly ground black pepper, to taste

In the bowl of a food processor, combine the olive oil, garlic, red peppers, almonds, cheese, 3 tablespoons of the parsley-basil mixture, lemon juice, and the cayenne pepper. Pulse until a coarse puree forms. Season with salt and black pepper, to taste.

Makes 8 servings.

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