

CHICKEN WITH APRICOTS AND CURRANTS (PCC)

2 1/2 cups long grain rice, pref. Basmati
1 tortilla (flour)---Optional, but useful
one cup slivered dried apricots
one cup baking currants
one tbsp. approx. of slivered orange peel with the pith removed
2 medium onions sliced thinly (optional but nice)
1 tsp. ground cinnamon
1 tsp. ground cardamom
1 Tbsp. ground coriander
1 1/2 tsp. ground cumin

2 lb or a little more preferred chicken parts
one med. onion
1 heaped tsp. ground turmeric
salt and pepper
1/2 tsp. ground saffron or a few threads of saffron

Cook chicken in a pot with one onion cut up, turmeric, a little salt and pepper, and the saffron. Cover and simmer until chicken is cooked. When done, cut the cooked chicken into 3-bite pieces. Save a little broth for later use. The rest should be frozen for soup stock.

In a separate pot, rinse rice several times thoroughly and then cover with lots of water and salt to taste (approx. 1 Tbsp) and boil until rice is partly cooked -- the grains are still firm in the center but not hard (To test squeeze a grain between fingers). This initial cooking takes about 20-30 minutes. Drain the rice in a colander and run cold water over it till well-rinsed. Set aside and let water drip out of it until needed.

While the rice and chicken are cooking, lightly saute the apricots, sliced onions, currants and spices. Sprinkle a little salt over this mixture and set aside.

In a larger, pref. non-stick pot with a lid, put a little oil and heat over medium flame. Place a tortilla (if you have one) in the oil. This will become nice crunchy bread if all is well, but if heat is too high it will burn and can be discarded. Better to burn the bread than to ruin the whole rice meal. Fully cover the tortilla with a thin layer of rice (two large serving spoon size amounts of rice) and then add a layer the apricot mixture and a layer of the chicken. Repeat this layering until all the ingredients are done. Be sure to have enough rice left over to finish with a layer of rice on top. Sprinkle with a small amount of the chicken broth (a couple Tbsp). Wrap the lid of the pot in a kitchen towel and cover the pot tightly. This catches the steam and allows the rice to dry as it heats. Once the layered mixture is actually steaming (about 5 minutes on medium heat), turn the heat down to low and let it steam. This is the tricky part. If the heat is too high you will burn the tortilla or, ever worse, the rice. On the other hand you need enough heat to have the rice to steam. Generally a very low flame is good. It is OK to check whether it is steaming by lifting the lid once in while on one side but cover again right away and watch for burning if you turn the heat up. Mixture should steam for at least 30 minutes, but can stay steaming for up to 60 minutes or more depending on heat and dining needs.

PAUL'S CHEESE CAKE (PCC)

170 g Semi Sweet Chocolate (6 oz)

1/8 liter Sugar (1/2 cup)

3/8 liter graham cracker crumbs (or butter cookie) (1 1/3 cup)

70 g butter (1/4 cup)

2 Tablespoons sugar

450 g cream cheese (Philadelphia) (16 oz)

3/16 liter sugar (3/4 cup)

1/8 liter sour cream (150 g container) (1/2 cup)

1 teaspoon vanilla extract or some bean

4 eggs

75 grams raspberries

Preheat the oven to 160-165 C.

In a double boiler heat the chocolate and 1/8 l sugar. When melted and mixed take off heat and allow to cool.

Grind the crackers to semi-fine. Melt the butter in a pan and mix 2T sugar and cracker crumbs. Press mixture into 22 or 26 cm spring form pan, covering bottom and going 2-3 cm up the sides.

Grind raspberries and strain. Use a spatula to press as much juice and pulp through the strainer. Set aside for later

In a large bowl mix cream cheese and sugar. Add sour cream and vanilla and mix again. Add the eggs one at a time and mix well. You want to avoid any lumps of cheese.

Divide the cheese mixture into 60-40 split. In the smaller amount add the chocolate and mix well. Add 90% of the raspberry juice to the chocolate mixture. Add a 1-2 tablespoons of cheese mixture to the remaining raspberry juice and mix. Set aside for later.

Pour the chocolate mixture into the springform pan. Pour the vanilla mixture on top of the chocolate slowly, trying to cover all of the chocolate layer with a vanilla layer.

Put the raspberry flavored cheese mixture into a small plastic bag with a small piece of the corner cut off. Gently squirt a spiral of the mixture on top of the cake. Once the spiral is complete use a toothpick to make radial strokes, 6 outward and 6 inward. This will produce an arabesque design on top of the cake.

Place pan into the oven and cook for 50-60 minutes, until only a 5 cm circle in the center wiggles when the pan is shaken. Take out of the oven and let cool to room temperature, then place into the refrigerator.

When cold, cut with either a knife or dental floss. Cake can be stored in the refrigerator for up to 3 days, or cut pieces can be frozen for months. To thaw place on counter top and let sit for approximately one hour.

PEANUT BUTTER BALLS (SAL)

Ingredients:

1 stick of oleo (margarine)
1 16 oz crunchy peanut butter (2 cups)
1 lb powdered sugar (about 4 cups)
3.5 cups Rice Krispies
1 large milk chocolate Hershey bar
1 6 oz package chocolate chips
.75 bar paraffin (wax)

Combine oleo and peanut butter. Add powdered sugar, mix. Add Rice Krispies, mix thoroughly. Meanwhile, melt chocolate bar, chocolate chips, and paraffin in a double boiler. Form dry mixture into balls and dip in melted chocolate. Place on waxed paper to harden.

CANDIED CITRUS PEEL (PCC)

This recipe can be made in almost any quantity. We tend to make it in the early winter so as to provide us with the needed ingredients for Panettone, cheesecakes, cookies and other cold weather sweets. It can be put up in canning jars just like a jam.

The various citrus fruits can be juiced before using their peels. This allows for fresh grapefruit juice and orange juice for drinking and lemon and lime juices for lemonade or pies etc. You can use any amount of peel and scale the rest of the ingredients accordingly.

2 cups of grapefruit, orange, lemon and lime peel cut into thin strips with the majority of the pith removed.

Cover with cold water and bring to a boil. Simmer for about 10 minutes. Pour off the water and repeat process for a total of three or four simmerings. This removes the very bitter flavor from the peels.

Place

2 cups of peel
1/2 cup of water
1 cup of sugar

into a heavy pot and boil until all of the syrup is absorbed and the peel is transparent.

Boil canning jars and lids, place peel into them and seal.

PANETTONE (PCC)

This is a wonderful recipe that makes two, large panettone loaves. We bake one in an oven-proof cachepot and the other one in a less traditional ring-cake pan. This is nice to start on the evening of one day and finish during the morning of the next.

Sponge:

2.5 teaspoons (one package) active dry yeast
0.33 cup of warm water
0.5 cup unbleached, all purpose flour.

Mix yeast with warm water and let sit for about 10 minutes. Then stir in flour and cover bowl tightly with plastic wrap. Let stand for about 30 minutes.

First Dough:

2.5 teaspoons (one package) active dry yeast
0.25 cup of warm water
2 eggs, room temperature
1.25 cups unbleached, all purpose flour
3 tablespoons of sugar
4 tablespoons of unsalted butter, room temperature.

Mix yeast with warm water and let sit for about 10 minutes. Add the sponge and mix thoroughly. Add the eggs, flour, and sugar and mix well. Stir in the butter until it is fully mixed. Cover with plastic wrap and rise until doubled in volume, about 1.25 – 1.50 hour.

Second Dough:

2 eggs, at room temperature
3 egg yolks, at room temperature
0.75 cup of sugar
2 tablespoons of honey
1.5 teaspoons of vanilla extract
1 teaspoon of salt
2 sticks of unsalted butter, at room temperature
3 cups unbleached, all purpose flour
0.75 cup unbleached, all purpose flour for kneading

Add eggs, yolks, sugar, honey, vanilla, and salt to first dough and mix thoroughly. Add the butter and mix until well blended. Add the 3 cups of flour and mix thoroughly. Scatter 0.75 cup of remaining flour onto a clean working surface and knead dough until it becomes smooth and holds its shape. (You may not use all of the 0.75 cup in this process.)

Long rise: Place dough in a lightly buttered or oiled, *large* bowl and cover with plastic wrap. Let the dough rise until it is tripled in volume. This can take 3-4 hours, or over night in a coolish (65 F – 68 F) room. NOTE: start to soak the raisins for the filling in Marsala wine at this point. Place raisins and wine in a bowl and toss and cover with plastic wrap. Toss the raisins every so often and cover with plastic wrap afterwards.

Filling:

1.5 cups of golden (or mixed golden and black) raisins
0.33 cup of Marsala wine
1 cup of chopped candied citrus peel
grated zest of one orange
grated zest of one lemon

3-4 tablespoons of unbleached, all purpose flour

Pat the soaked raisins dry. Combine all filling ingredients and toss together. Knead dough on a floured surface and divide in half. Take one of the halves and flatten dough into large oval and spread 0.25 of the filling over it. Roll dough into a tight cylinder and then re-flatten. Spread another 0.25 of the filling, roll up again and shape into a ball (for placement into cachepot or similar baking pan). Repeat with the other half of the dough and rest of filling. If placing this dough into a ring pan, roll and stretch into a long cylinder. Grease baking pans, place parchment paper on the bottoms of the pans and then place dough into them. Cut X or line into top of dough, and cover pans with towels and allow to rise until doubled in volume, about 2 hours.

Baking: Heat oven to 400 F. Just before baking re-cut X or line on top of loaf. Bake at 400 K for 10 minutes. Reduce heat to 375 F for 10 minutes and then bake for about 35 more minutes at 350 K. Remove from oven when a tester inserted into the middle of the loaf comes out clean. Cool on racks, in the pans, for 30 minutes and then remove from the pans.

BROILED LAMB KEBABS (PCC)

1 lb. ground lamb
1 medium onion, peeled and quartered
1 tablespoon ground sumac (sour spice)
About 1 teaspoon salt, or to taste
About 1 teaspoon ground pepper, or to taste
About 1 teaspoon turmeric powder

In a food processor, chop the onion well. If there is liquid, drain it out. Add the lamb and all the spices to the onion, and mix with the food processor or by hand until well-blended but not to the point of being sticky. If this happens, the kebabs will not look as nice and will keep sticking to your hands, but will taste fine.

Turn on the broiler to High. I would recommend using the broiler pan so that you can catch the oil. Lightly brush the broiler pan with a little vegetable oil, and then divide up the lamb mixture into 4, rolling each one into about a 6 inch long kebab, or 8 or more little kebabs, and put them on the pan.

Broil for about 5-7 minutes, and then rotate the pan; you want the kebabs to brown nicely on top without burning, so you have to keep an eye on them. Take out the pan carefully (the liquid in the bottom can spill!) and turn the kebabs over and broil the other side for a few minutes more.

Transfer to a warm dish or eat immediately!

Notes: Wash and slice some tomatoes, place them in an ovenproof dish that's brushed with a little oil, and broil them before you cook the kebabs- they take longer than the kebabs, and are a nice accompaniment. When they blister and turn color, turn them over and broil the other side, and then keep them warm in the bottom of the oven as you broil the kebabs.

This recipe can be multiplied many times over, and always seems to come out very well. Be careful of the hot liquid in the bottom of the broiler pan, and if you're doing lots of kebabs, empty out the liquid very carefully between batches. Spills are hot and messy.

Enjoy!

BUTTERMILK AND RAISIN PIE (PCC)

Use a 9 inch, deep dish.

Preheat oven to 375 F

Crust:

1 1/2 cup of flour
1/4 teaspoon salt
1/2 cup of vegetable shortening
3-4 Tablespoons of water

Blend flour, salt and shortening to make coarse mix. Add water and form into ball. Roll on floured surface to fit into pie pan.

Filling:

1 egg
3/4 cup sugar
2 Tablespoon flour
1 teaspoon cinnamon
1/4 teaspoon salt
1 cup buttermilk
1 Tablespoon cider vinegar
2 cups raisins

Lightly beat egg. Add sugar, flour, salt and cinnamon and mix fully. Add buttermilk, and cider vinegar, mix well. Add raisins and mix until they are evenly distributed.

Pour filling into unbaked crust. Spread raisins evenly. Bake at 375 for 40 minutes. When done remove and let cool for 5-10 minutes. Cover with topping.

Topping:

1 cup of sour cream
2 Tablespoons of sugar

Mix sugar into sour cream. Spread on pie after it has cooled for 5-10 minutes.

Serve pie either warm or cold. Cover and place in refrigerator. Good for several days.

FARFALLE IN TOMATO AND HAM SAUCE. (PCC)

Ingredients: (Note: t is teaspoon, T is tablespoon!)

2 T olive oil
3 cloves of garlic, crushed
1/2 t of red pepper flakes
One 14oz can of diced tomatoes
2-3 slices of good ham, chopped
1 lb. dried farfalle (Barilla is nice)

Put large pot of water on to boil. As it heats make sauce in skillet.

Put two tablespoons of olive oil, three crushed cloves of garlic and 1/2 teaspoon of red pepper flakes in skillet and heat until oil starts to bubble around garlic. Do not let garlic brown. Stir gently with wooden spoon.

Once garlic is sautéing add several slices of thinly sliced ham that has been chopped coarsely. Let ham sauté for a minute or so, again being careful not to let garlic brown.

Add one 14-16 oz. can of diced tomatoes, including the juice, and mix well and let simmer, covered, until the farfalle is ready.

Add 2 tablespoons of salt to big pot of boiling water and cook farfalle until al dente. Drain in a colander, return to pot and put sauce on top, mixing well. Cover and let sit for several minutes as sauce is absorbed by pasta. Eat with salad and bread as needed / wanted.

FARFALLE IN TOMATO AND SHRIMP SAUCE. (PCC)

Ingredients: (Note: t is teaspoon, T is tablespoon!)

2 T olive oil
3 cloves of garlic, crushed
1/2 t of red pepper flakes
14-16 oz can of diced tomatoes
1/3 pound frozen, raw shrimp (without shells) --If large, cut into halves
OPTIONAL: 1 T white wine vinegar.
1 lb. dried farfalle (Barilla is nice)

Put large pot of water on to boil. As it heats make sauce in skillet.

Put two tablespoons of olive oil, three crushed cloves of garlic and 1/2 teaspoon of red pepper flakes in skillet and heat until oil starts to bubble around garlic. Do not let garlic brown. Stir gently with wooden spoon.

Add one 14oz. can of diced tomatoes and mix well and let simmer, covered, until the farfalle is ready.

About 4 minutes before adding sauce to cooked farfalle, add shrimp to the skillet mixture and cook until nicely pink. Can also add a little white wine vinegar (1 tablespoon) to give more flavor.

Add 2 tablespoons of salt to big pot of boiling water and cook farfalle until al dente. Drain in a colander, return to pot and put sauce on top, mixing well. Cover and let sit for several minutes as sauce is absorbed by pasta. Eat with salad and bread as needed /wanted.

TUNA FARFALLE (PCC)

Ingredients: (Note: t is teaspoon, T is tablespoon! C is cup measure.)

6-8 oz can of tuna in olive oil
1/4 C olive oil
1T dried parsley
1T dried basil
black pepper to taste (start with 1/4 teaspoon)
1/3 C grated parmesan cheese
1 lb. dried farfalle (Barilla is nice)

Put large pot of water on to boil. Add 2 tablespoons of salt to big pot of boiling water and cook farfalle until al dente.

As farfalle boils, open tuna and put into medium sized bowl and flake apart with a fork. Add 1/4 C olive oil and mix. Add parsley and basil and black pepper and mix.

When done, drain farfalle, return to pot and toss tuna mixture, making sure it is well distributed and not too clumped. Then add cheese and mix well to again get evenly distributed. Cover and let sit for several minutes as sauce is absorbed by pasta. Eat with salad and bread as needed/ wanted.

Recette de la baguette tradition

Ingrédients :

- 500 g de farine
 - 400 g d'eau
 - 8 g de sel
 - 5 g de levure
- hydrater la levure (~ 10 min)
 - mélanger les ingrédients avec une spatule (~ 5 min)
 - 4 rabats toutes les 20 min
 - laisser doubler de volume (~ 1 h 30 min)
 - mettre sur un plan fariné
 - replier la pâte en portefeuille en l'étirant puis laisser reposer 20 min sous une serviette humide (4 fois) (1 h20 min)
 - diviser en trois pâtons de 300 g
 - détente : laisser reposer 30 min
 - façonnage :
 - fariner le plan
 - former les baguettes en rouleau
 - écraser les bulles avec le pouce
 - fariner le dernier ourlet
 - étirer en roulant
 - laisser lever 30 min
 - préchauffer à 260 °C (500 F) avec un bol d'eau
 - 25 min de cuisson

Bonne chance ! Pour plus de conseils, demander à Valentin.