

Valentine's Day Feast

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Valentine's Day Feast

Cucumber Sandwiches with Smoked Salmon

Ingredients:

6 oz. smoked salmon
3 T. red onion, finely chopped
1 T. cilantro, finely chopped
1 jalapeno pepper, seeded and finely chopped
Zest of 1 lime
1 English cucumber
1/3 cup sour cream
1 lime cut into small pieces

Procedure:

In a small bowl, combine the salmon, onion, cilantro, jalapeno and zest. Adjust seasoning.

With a vegetable peeler, remove a length of skin on opposite sides of the cuke.

Trim the ends and cut into ¼ inch pieces.

Place on paper towels to dry.

Spread about ½ teaspoon of sour cream on a cucumber slice and top with a teaspoon of the smoked salmon mixture.

Place another slice on top and followed by a small dollop of sour cream and a piece of lime.

Serve immediately or refrigerate and chill up to 1 hour.

Serves 8-10

Valentine's Day Feast

Spaghetti with Radicchio and a Citrus Cream Sauce

Ingredients:

3 T. butter
3 shallots, finely chopped
½ cup brandy
1 cup chicken stock
4 cups heavy cream
Zest of 2 oranges, cut into strips
Zest of 2 lemons, cut into strips
2 pounds spaghetti, cooked al dente and drained
2/3 cup grated parmesan
2 T. mint, chopped coarse
2 heads radicchio, finely chopped

Procedure:

Add the butter to a saucepan and sauté the shallots for about 3-4 minutes.
Remove the pan from the heat and deglaze with the brandy.
Continue cooking until most of the brandy has cooked off.

Add the chicken stock, heavy cream, citrus zest and cook until thickened, about 10 minutes.

Add the cheese and adjust seasoning. Stir the mint into the sauce and add the pasta.
Toss to coat the pasta.

To plate:

Arrange on individual plates or a large serving platter and sprinkle with the radicchio.

Serves 8-10

Valentine's Day Feast

Wild Mushroom Bolognese

Ingredients:

3 T. olive oil

1 pound wild mushrooms, such as shitake, crimini, porcini, portabellos, cut into ½ inch dice

¾ cup yellow onions, chopped

1/3 cup carrots, chopped

1/3 cups celery, chopped

2 T. chopped garlic

½ cup Madeira

2 T. tomato paste

1 28-ounce can diced tomatoes, drained, reserving liquid

1 15 ounce can tomato sauce

1 T. fresh thyme

1 T. minced fresh rosemary

1 pound penne or rigatoni, cooked al dente

Pecorino Romano, shaved with a vegetable peeler

Procedure:

In a large sauce pan, add the olive oil and sauté the mushrooms.

Add the onions, carrots, celery and continue sautéing until the vegetables are almost cooked. Add the garlic and cook for another 3 minutes. Deglaze with the Madeira and cook for another 2-3 minutes.

Add the tomato paste and cook slightly. Add the tomatoes and sauce and continue cooking until the sauce is thickened, adding the reserved liquid as needed.

Add the herbs and adjust seasoning.

Toss the pasta with the sauce and plate.

Shave the cheese over the top.

Serves 6-8

Valentine's Day Feast

**Molten Chocolate Cakes with Whipped Cream and
Fresh Strawberries**

Ingredients:

¼ pound butter, plus enough to grease the ramekins
2 T. flour, plus enough to flour the ramekins
6 ounces semisweet chocolate, chopped
2 T. heavy cream
2 T. confectioner's sugar
2 large eggs
2 large egg yolks
¼ cup sugar
1 teaspoon vanilla extract
¼ teaspoon almond extract
1/8 teaspoon cinnamon
Pinch of salt

Heavy cream for whipped cream
Berries, mint and confectioners sugar for garnish

Procedure:

Grease and flour 4 6 ounce ramekins or baking dishes.
In a double boiler, add the chocolate, butter, cream and powdered sugar.
Sit until melted.

In a medium bowl, whisk together the eggs, egg yolks, sugar, vanilla, almond extract, cinnamon and salt for about 3 minutes.
Sift the 2 T. flour into the mixture and fold in.
Fold the chocolate into the egg mixture and divide among the ramekins and bake at 350 degrees for about 10-12 minutes or until the tops are puffy and the sides are set.
Let cool for about 2 minutes and unmold onto dessert plates.

Garnish and enjoy!

Serves 4

Valentine's Day Feast

Bananas Foster

How FUN!

Ingredients:

¼ cup butter

1 cup brown sugar

½ teaspoon cinnamon

¼ cup banana liqueur

4 bananas cut in half lengthwise

¼ cup dark rum

Ice cream

Procedure:

Combine the butter, sugar and cinnamon in a heavy skillet over low heat until the sugar has dissolved.

Stir in the banana liqueur and place the bananas in the pan and cook until softened and brown.

Add the rum and cook until hot.

Remove from heat and ignite.

When the flames have subsided, place the banana piece over ice cream and spoon sauce on top.

Serves 4