



Hors d'oeuvres

Recipes by Michele Willoughby, CEPC
Blend Bakery and Cafe at Columbus State Community College

Blackberry Jam

Yield: 1 quart

Ingredients:

13 oz. blackberries
13 oz. blackberry puree
8 oz. sugar
2 ¾ oz. dextrose
⅓ oz. pectin

Directions:

Mix the dry ingredients together. Add the blackberries and puree. Bring to a boil, then reduce to a simmer. Remove from heat. Jam can be processed for canning or stored, covered, in the refrigerator.

Notes: Seeds can either be strained out partly, completely or not at all. It's your preference. You can test the texture of your jam by placing a dollop on a chilled plate.

Boursin-style Cheese

Ingredients:

1 lb. cream cheese, softened
8 oz. butter, softened
2 cloves garlic, minced
3 Tbsp. parmesan
1 Tbsp. fresh dill, minced
½ tsp. dried marjoram
½ tsp. dried basil
½ tsp. chives, minced
½ tsp. black pepper
½ tsp. fresh thyme
2 Tbsp. fresh parsley, minced

Directions:

Using the paddle attachment of an electric stand mixer, cream the butter with the cream cheese. Stop the mixer and scrape the bowl as needed. Add the garlic and parmesan and mix. Stop and scrape the bowl as needed. Add remaining ingredients. Pipe or shape as desired. Cheese should be stored, covered, in the refrigerator.

Hazelnut Pâte Sablé

(Hazelnut Tart Dough)

Ingredients:

21 oz. all-purpose flour
13 oz. butter, cubed
8 ½ oz. confectioners' sugar, 10X
3 ¼ oz. hazelnut flour
¼ oz. salt
4 ¼ oz. eggs (approx. 2 ½ large eggs)

Directions:

Using the paddle attachment of a stand mixer, mix the butter with all of the dry ingredients. Incorporate the eggs. Cover and refrigerate for a few hours.

Roll dough into desired thickness. Either place into tart molds or cut into shapes. Chill again (*this helps lessen shrinkage*). "Dock" the dough before baking (*this allows steam to escape and lessens bowing*).

Bake at 300° F convection oven OR 350° F conventional oven to GBD (*golden, browned, and delicious*).

Allow to cool and fill.

Poached Pears

Ingredients:

1 bottle of riesling wine
1 cup water
2 cups sugar
1 strip of lemon zest (*about thumb size*)
1 Tbsp. lemon juice
1 Tbsp. vanilla bean paste
2 cinnamon sticks
1 whole clove
1 star anise
½ tsp. cardamom seeds
4 pears, firm, peeled and cut according to design

Directions:

Combine the riesling, water, sugar, lemon zest and juice, vanilla, and all spices in a stainless steel pan. Bring to a simmer, ensuring that the sugar is dissolved. Reduce heat.

Add prepared pears and cook until tender. Remove the pears from the poaching liquid. Cool. Refrigerate if not using immediately. Allow the poaching liquid to cool and refrigerate.

Hors d'oeuvres: Cocktails and Wine Pairings

Recipe by Avishar Barua, Service Bar

Vodka Marteani *Makes 1 drink*

Ingredients:

2 ½ oz. jasmine tea infused OYO Vodka (see recipe below)

½ oz. lemon/lime leaf dry vermouth (see recipe below)

1 drop black olive oil (to make it “dirty”)

1 drop chili oil (to make it “spicy”)

To make the Marteani:

Depending on your preference, combine the vodka and the vermouth in a shaking tin, or place in a glass of ice. Shake or stir, you are the master of your own martini. Pour into an absurd martini glass or a coupe if you are classy, garnish with a drop of each oil, a lime leaf, and a twist of lemon.

Jasmine Tea Infused OYO Vodka

750 ml OYO Character Vodka

75 g jasmine tea leaves

Directions:

Combine tea leaves and vodka in a chamber seal bag or a jar. Seal, and shake vigorously for 2 minutes. Allow to steep for 15 minutes. Strain through fine cloth or fine strainer (option to centrifuge for 20 minutes and decant at this stage).

Lemon/Lime Leaf Vermouth

750 ml Montanaro Dry Vermouth

8 lime leaves

Zest from 2 lemons

Directions:

Combine ingredients into whipped cream siphon (*NOT SODA*). Charge, vent, and charge again. Allow to sit in fridge for an hour. Rapidly and carefully release gas, strain vermouth.

Black Olive Oil

250 g black olives (*pitted*)

250 g refined olive oil

Directions:

Blend olives with oil on high for 6-8 minutes, or until steam starts to whisp out of blender. Allow to settle and strain the oil. (*Option to centrifuge for 30 minutes and decant.*)

Chili Oil

Can be bought from Service Bar.



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