



Trust Carolyn Case Club

Recipes for Pairing with Trust Carolyn
Club May 2008 Selections

www.tastelocalwines.com
707. 857.4900

When guests gather, begin with these Prosciutto Purses by Lidia Matticchio Bastianich and a bottle of Sangiovese:

Prosciutto Di Parma "Purses" Fagotini Di Prosciutto Di Parma

Cook the "purses" just long enough to brown them. Overcooking will make them salty and, as Prosciutto di Parma is a carefully cured product, it doesn't need to be cooked to be rendered edible. When buying the prosciutto, ask for slices from the widest part of the ham that will measure about 8 inches by 4 inches. Yields 20 purses

- 20 sturdy fresh chives, each at least 5 inches long
- 10 thin slices of Prosciutto di Parma, each approximately 8- x 4- inches
- 20 teaspoons grated Parmigiano-Reggiano cheese (about 1/2 cup)
- 2 tablespoons unsalted butter
- Ripe fresh figs, cut into quarters or thin wedges of ripe cantaloupe or honeydew melon

Bring a large skillet of water to a boil and add the chives. Stir, separating the chives gently, just until they turn bright green, about 5 seconds. Transfer them with a slotted spoon to a bowl of cold water and let stand a few seconds to stop the cooking. Remove the chives and drain them on paper towels.



Cut the prosciutto slices in half crosswise to make pieces that measure approximately 4- x 4- inches. Place 1 teaspoon grated cheese in the center of each square and gather the edges of the prosciutto over the cheese to form a "purse" with a rounded bottom and ruffled top. Pinch the prosciutto firmly where it is gathered and tie it around this "neck" with a length of chive. Continue with remaining prosciutto slices, cheese and chives.

In a large, preferably non-stick skillet, melt 1 tablespoon of the butter over low heat. Add half of the purses and cook, shaking the skillet very gently occasionally, the undersides are golden brown, 3 to 4 minutes. Add the remaining 1 tablespoon butter and cook the remaining purses in the same manner. Serve hot with fresh figs or ripe melon pieces.

Roasted Salmon on a Bed of Caramelized Leeks

- 3-4 Leeks, halved and cleaned thoroughly of dirt & grit with cold water
- 1 Tbsp. butter
- 1 Tbsp. olive oil
- 2 tsp. light brown sugar
- ½ tsp salt, divided
- ½ tsp. fresh lemon juice
- 4 (6-oz.) salmon fillets
- ¼ tsp. freshly ground black pepper
- 1/8 tsp. ground red pepper

Preheat oven to 400 degrees

Cut cleaned leeks into 3-inch julienne strips

Melt butter and oil in a large nonstick skillet over medium heat. Add leeks and cook until slightly wilted and silky, stirring occasionally. Stir in brown sugar and ¼ tsp. salt. Cook 20 minutes or until edges are browned. Stir occasionally. Remove from heat and stir in lemon juice. Keep warm. Sprinkle salt and black and red pepper on Salmon fillets, place on baking sheet coated with cooking spray. Bake at 400 degrees for 8 minutes for medium rare and 12 minutes for medium or until fish flakes easily when tested with a fork. Place Salmon on bed of leeks.

Perfect accompaniment is a bottle of Pinot Noir.

Thai Scallop Summer Luncheon

This appetizer is surprisingly easy to make - the cooking time is literally 10 minutes!

INGREDIENTS:

- 8-10 medium sea scallops, or 4-6 large (SERVES 2 for an Appetizer)
- 2 Tbsp. canola oil for frying
- salt and pepper for seasoning

SAUCE:

- 2 Tbsp. canola oil
- 1 Tbsp. Fish sauce (or a little more to taste)
- Juice of 1/2 lime (about 1 Tbsp.)
- Handful of fresh coriander, chopped
- ½ tsp. red chili flakes
- ¼ tsp grated ginger
- 2 cloves garlic, finely minced

TO SERVE:

- bed of mixed greens plus some fresh basil and coriander
- wedges of fresh cut lime

PREPARATION:

1. Place all sauce ingredients in a sauce pan, stir and set aside. Stir, and set aside.
2. Rinse off the scallops, use a paper towel and gently dab dry, they need to be really dry to achieve a good sear.
3. Warm a wok (or large frying pan) over medium-high and add 2 tbsp oil.
4. Gently place the scallops in the pan, leaving enough space between them so you'll have room to turn them and allow them to cook undisturbed for at least 2 minutes before attempting to turn them. Larger scallops may take as long as 3-4 minutes per side. While scallops are cooking, season them with a pinch of salt and black pepper.
5. After 2-4 minutes, gently lift the scallops from the bottom of the pan and turn. Now season once more with salt and pepper. Continue cooking 2-4 more minutes.
6. Scallops are done when both sides have a nice crispy-looking crust and are firm to the touch. When scallops are done, you will see them "open" slightly, as though they are going to flake. If you are cooking your scallops in batches, be sure to add a little more oil before adding the next batch of fresh scallops to the pan/wok. Remove cooked scallops from the pan and place on an absorbent towel while you prepare the sauce.
7. Place the sauce over medium heat-high. Stir continuously for 1 minute only - just long enough to lightly cook the garlic and ginger. Remove from heat.
8. Taste-test the sauce, adding a little more fish sauce if not salty enough or a little more lime juice if too salty.
9. Place the seared scallops directly in the pan with the sauce. Gently turn the scallops to cover with sauce.
10. To serve, gently lift the scallops out of the pan and serve on a bed of mixed greens and fresh herbs. Spoon some of the sauce of the scallops and salad.



ENJOY! And the most perfect pairing is the Hawley Viognier 2007!