



## *Maine Fishermen's Forum 2007* *"Beginnings and Endings"*

### *"Beginnings"*



#### **Seafood Quiche**

Servings: 6-8

*1 (9 inch) prepared pie crust*  
*1 1/2 c. shredded natural Swiss cheese*  
*8 oz. seafood (shrimp, crab, lobster, scallops, one or any combination)*  
*1/2 c. green onion slices*  
*2 tbsp. flour*  
*1/2 tsp. salt*  
*Dash pepper*  
*4 eggs*  
*1 1/4 c. half and half*

- ❑ **Preheat the oven to 350 degrees F.**
- ❑ Roll pastry to 13 inch circle on lightly floured surface. Place in 10 inch quiche pan. Flute edges.
- ❑ Chop cooked seafood into medium, bite sized pieces.
- ❑ Sprinkle cheese, cooked seafood, onion, flour and seasoning on crust.
- ❑ Beat together eggs and half and half. Pour over cheese mixture.
- ❑ Bake 55 to 60 minutes in preheated oven.
- ❑ Cool 5 to 10 minutes to set before slicing.
- ❑ NOTE: You may vary the recipe by substituting sharp cheddar cheese for Swiss.





## Seafood Bruschetta

*Servings: approx 48 slices*

*¼-1/2 cup extra virgin olive oil*

*2 tablespoons lemon juice*

*1 tablespoon snipped fresh chives or green onion*

*1 tablespoon snipped fresh basil*

*1 tablespoon snipped fresh mint*

*2-4 cloves garlic, finely chopped*

*1 cup cooked seafood of any type coarsely chopped (clams, scallops, scallops, etc or a combination)*

*8 ounces peeled, deveined, cooked Maine shrimp*

*1 cup chopped roma tomatoes (3 medium)*

*1/2 cup finely chopped onion (1 medium)*

*1 8-ounce loaf baguette-style French bread*

*Freshly ground black pepper*

*Salt to taste*

### ❑ **Preheat the broiler.**

- ❑ In a medium bowl combine 2-3 tablespoons of the olive oil, the lemon juice, chives, basil, mint, and garlic.
- ❑ Add chopped seafood, shrimp, tomatoes, and onion; toss to coat. Set aside.
- ❑ Cut bread on bias into 48 thin slices. Arrange bread slices on a large baking sheet.
- ❑ Brush each slice on one side with some of the remaining olive oil; sprinkle lightly with fresh cracked pepper. Broil 3 to 4 inches from heat for 1 to 2 minutes per side or until toasted.
- ❑ To serve, spoon seafood mixture onto the oiled side of each toasted slice. Serve immediately.





## Stuffed Mushrooms Casino

*Servings: 2-3 dozen mushrooms*

*1 package of Stove Top Stuffing mix  
24 small littlenecks or other small clams in shell (can also use mussels)  
¼-1/2 cup butter, softened  
½ dozen or so green onions, rough chopped  
1/4 cup finely chopped green bell pepper  
1/4 cup finely chopped celery  
1 tablespoon lemon juice  
4-6 slices bacon, cooked until crisp and crumbled  
3-4 dozen LARGE stuffing mushrooms  
Optional- paprika & thyme*

- ❑ **Preheat the oven to 425 degrees.**
- ❑ Cook stuffing according to package instructions, when cooked, remove from heat and cool.
- ❑ After wiping any dirt off mushrooms (do NOT wash), use a melon baller or other small spoon (like a grapefruit spoon) to remove the stem from each mushroom. Dig slightly into each mushroom as you remove the stem to make a pocket to add stuffing into. Take mushroom stems and finely chop. Add about ½ of the chopped mushroom tops to the stuffing mix. Mix well.
- ❑ After cleaning clams, place them in a shallow pan with about ½ inch of liquid. Liquid may be all water or a combination of water, white wine and chicken stock. It is preferable to place a rack over the water and place clams on the rack to prevent 'boiling' the clams at the bottom.



- ❑ Steam clams until they open, approx. 5-10 minutes after water starts boiling again. Do NOT overcook.
- ❑ When clams open up, remove from heat, cool for a few minutes, then remove clams from shell.
- ❑ Cool several more minutes by placing shucked clams into refrigerator or freezer. When cooled, chop cooked clams into small (not tiny) pieces. Set aside. Sprinkle clams with a little salt or Essence. Add to stuffing mix.
- ❑ In a separate bowl, blend softened butter, chopped green onion, chopped bell pepper, chopped celery, lemon juice, and crumbled bacon. When completely combined, mix well into stuffing.

### **To assemble mushrooms:**

- ❑ Using your hands or a large tablespoon, scoop a small handful of the clam/stuffing mix and stuff each mushroom. Basically when you are done, the stuffed side of the mushroom should be approximately the same size as the mushroom cap.
- ❑ Use your hands to force stuffing in so that it doesn't fall out. Place stuffed mushrooms on a cookie sheet or baking pan.
- ❑ When all mushrooms are well stuffed and on the pan, if desired, sprinkle the top of each with paprika and a small amount of thyme (fresh is better).
- ❑ Place into a preheated oven for 12-15 minutes or until mushrooms are cooked (they'll make a hissing noise as steam is released).



## **“Endings”**



### **White Chocolate Orange Cheesecake with Cranberry Compote**

#### ***Crust:***

*1 cup all-purpose flour  
1/4 cup sugar  
1/2 teaspoon salt  
8 tablespoons butter, chilled and cut into small pieces  
1 egg yolk  
1 teaspoon vanilla  
1 teaspoon orange zest  
2 tablespoons water*

#### ***Cheesecake filling:***

*2 pounds softened cream cheese  
1 1/4 cups sugar  
4 eggs  
1 tablespoon vanilla extract  
1 teaspoon orange zest  
6 ounces white chocolate, melted*

#### ***Cranberry compote:***

*6 cups cranberries, fresh or frozen  
1 cup sugar  
1 cup orange juice  
1 tablespoon orange zest  
1 cup orange segments*



- ❑ **Preheat the oven to 350 degrees F.**
- ❑ Use a food processor or by hand, mix the flour, sugar, and salt in a bowl.
- ❑ Add the butter pieces and mix until it resembles small pea size pieces.
- ❑ Add the yolk, vanilla, and zest, and mix until it forms a ball. Add the water to help dough come together. Form the dough into a disk and refrigerate for 30 minutes.
- ❑ Press the dough into the bottom of a spring form pan and bake for about 20 minutes until golden brown and set aside.
- ❑ For the filling, use a mixer with a paddle attachment. Cream the cheese with the sugar on low speed. Add the eggs 1 at a time until smooth making sure to scrape the sides of the bowl.
- ❑ Add the vanilla and orange zest. Slowly pour in the melted white chocolate and mix until well combined. Pour the mixture into the spring form pan. Wrap aluminum foil around the base of pan and up side to protect from water bath.
- ❑ Place pan on sheet pan or pan with high sides and fill with 1/3 water. Bake cheesecake for 40 to 45 minutes. Remove cake from oven and allow to cool for 4 hours before serving.
- ❑ To make the compote, place the cranberries, sugar, orange juice, and zest in a saucepan and stir over low heat.
- ❑ Simmer until cranberries soften or pop. Cool mixture and add the orange segments.
- ❑ Serve cheesecake with compote and orange segments.





## **Black Forest Cake with a Toasted Almond Crunch, covered in Chocolate Ganache**

*Servings: 8-14 slices*

### **For Cakes:**

*6 oz Ghirardelli or other quality Semi Sweet Chocolate*

*1 cup Hot Water*

*2 Eggs*

*2 cups granulated sugar*

*1 cup Sour cream*

*2 cups sifted bread flour*

*1 tsp Baking soda*

*1/2 tsp Salt*

*2 tsp Pure Vanilla*

- ❑ Melt chocolate with hot water in double boiler over low heat
- ❑ Cream eggs and sugar thoroughly. Add sour cream and mix. Add flour, baking soda and salt.
- ❑ Combine chocolate mixture with egg mixture. Add vanilla.
- ❑ Pour evenly into 2 greased and floured 8" cake pans.
- ❑ Place in cold oven. Set oven at 300 degrees and bake 30 to 35 minutes or until a toothpick comes out clean.

NOTE: You can substitute Duncan Heinz Premium cake mix and add in the sour cream and melted chocolate specified above

### **Filling:**

*1/4 cup Frangelico Hazelnut Liqueur (don't substitute other brands)*

*2 (15-ounce) cans dark sweet pitted cherries in heavy syrup*

*2 tablespoons cornstarch*

- ❑ In a saucepan over medium heat, bring the cherries to a boil in their syrup.
- ❑ In a small bowl, dissolve the cornstarch in the Frangelico and add to the cherry mixture. Whisk until it thickens, about 2 minutes. Remove from the heat and cool completely.



## **Toasted Almond Praline `Cookie'**

1 bag of Slivered Almonds  
1 ½ cup sugar  
¾ cup light brown sugar  
½ cup milk  
6 Tbl (¾ stick) butter  
1 tsp Pure Vanilla

- ❑ In a dry fry pan over medium heat, add the almonds.
- ❑ Carefully toast for 4-5 minutes or until they get a slight brown color and begin to smell 'toasty'. Cool and set aside.
- ❑ Cut 2 paper templates out of parchment or waxed paper. Use the bottom of a 9" cake pan as a template. Cut the center out of the circle that you've traced on the paper, This will be used as a template for making your praline.
- ❑ Combine all ingredients and bring to softball stage (238-240 degrees), stirring constantly. Remove from heat. Stir until mixture thickens, becomes creamy and cloudy, and nuts stay suspended
- ❑ Place a piece of waxed or parchment paper under each of your farm templates. Spoon the praline mixture onto each of the templates, allowing enough to completely cover the entire hole that you cut.
- ❑ You will most likely have extra mix left over. DO NOT overfill pans. Wait 2- 3 minutes and then carefully lift the top paper template away leaving a large perfectly round almond praline. Set 2 large pralines aside.
- ❑ NOTE: If you have leftover, place on waxed paper. parchment paper or Marpat (non-stick mat) Allow to cool before attempting to remove them.
- ❑ NOTE: You can substitute 1 bag of Heath bar crunch for the cookie.



## **Chocolate Ganache**

*1 1/2 cups heavy cream*

*3 tablespoons unsalted butter*

*2 Large Ghirardelli Semi Sweet chocolate bars , broken into large pieces*

- ❑ Heat 1 ½ cups heavy cream and 3 tablespoons of butter in a 2 ½ quart saucepan over medium high heat. Bring to a boil.
- ❑ Be VERY careful as cream can boil over easily and will make a huge mess.
- ❑ Place 22 ounces of semisweet chocolate in a stainless-steel bowl. Pour the boiling cream over the chocolate and allow to stand for 5 minutes or until it's about the consistency of yogurt or thick sour cream. Stir until smooth.
- ❑ When it reaches the correct consistency, keep at room temperature until needed

## **Misc. Ingredients**

*1 bag of Semi-Sweet Chocolate chips*

*Fresh Mint*

*small bar of Ghirardelli White Chocolate for shaving*

*Tbl Cocoa Powder for dusting*

*Pint of quality (Haagen Daz, Eddy's, Bryers) Vanilla Bean Ice Cream*

## **Dessert Assembly**

- ❑ Put one of the cake layers on a large cake plate
- ❑ Add a toasted almond 9" praline style 'cookie' on top of that layer (or a layer of Heath 'brickle')
- ❑ A layer of cherry topping on top of first layer
- ❑ Add second layer of cake
- ❑ Lightly frost entire cake with Chocolate Ganache
- ❑ OPTIONAL: Add mini chocolate chips to top and sides of the cake
- ❑ Serve with white chocolate shavings on top. Garnish with a sprig of mint, a light dusting of cocoa powder on the plate and a scoop of vanilla bean ice cream





## **Mexican Cocoa**

*Makes 2 servings*

*2 cups milk*

*3 (1-inch) cinnamon sticks*

*4 ounces bittersweet chocolate, broken into small pieces*

*2 tablespoons dark brown sugar*

*Ground cinnamon (optional)*

- ❑ Heat milk and cinnamon sticks over low heat until steaming. Do not boil.
- ❑ Place chocolate and sugar in warm, small bowl. Discard cinnamon sticks.
- ❑ Pour milk over chocolate and sugar and let stand 1 minute.
- ❑ Whisk until dissolved. Serve in mugs with a sprinkling of cinnamon, if desired.





## Molten Chocolate Cakes

*Yields - 6 servings*

*2 tablespoons plus 3/4 cup (1 1/2 sticks) butter, divided  
1 bar (8 oz) Bittersweet Chocolate Baking Bar, broken into sections  
3 large eggs + 3 large egg yolks  
1/4 cup + 1 Tbsp. granulated sugar  
1 teaspoon vanilla extract  
1 tablespoon all-purpose flour  
Powdered sugar*

- ❑ **PREHEAT oven to 425° F.**
- ❑ Generously butter six 6-ounce ramekins or custard cups with two tablespoons butter.
- ❑ **STIR** ¾ cup butter and chocolate in medium, heavy-duty saucepan over low heat until chocolate is melted and mixture is smooth. Remove from heat.
- ❑ Beat eggs, egg yolks, sugar and vanilla extract in large mixer bowl until thick and pale yellow, about 8 minutes.
- ❑ Fold **1/3** of chocolate mixture into egg mixture.
- ❑ Fold in remaining chocolate mixture and flour until well blended. Divide batter evenly among prepared ramekins. Place on baking sheet.
- ❑ **BAKE** for 12 to 13 minutes or until sides are set and 1-inch centers move slightly when shaken.
- ❑ Remove from oven to wire rack.
- ❑ **TO SERVE**, run a thin knife around top edge of cakes to loosen slightly; carefully invert onto serving plates. Lift ramekins off of cakes. Sprinkle with powdered sugar. Serve immediately.

