

MICHIGAN CHEFS

Salute Spring



CHEF ERIC NITTOLO

Executive chef Eric Nittolo and his wife, Jennifer, along with their family of seven children, have been a part of the culinary experience in Traverse City for the last 10 years. As the owner of the Carp River Trading Company, he spent nine years as saucier creating national, award-winning sauces that were used daily by the residents of not only Traverse City, but all around the country as well. Eric has a degree in analytical biochemistry and has created food scientifically. He graduated from Great Lakes Culinary Institute with honors in May 2008. Nittolo has created a unique menu that focuses on Kobe beef and regional European contemporary cuisines, as well as Escoffier classics.

MOREL CHANTERELLE BISQUE

THE BOATHOUSE, TRAVERSE CITY

This recipe is in portion sizes for entertaining. Smaller portion sizes will be in brackets.

1 pound dry or refreshed, or 5 pounds fresh Morel mushrooms. Not pieces. (.5 pounds)

Note: To refresh dry morels, in pot add cold water and mushrooms and heat slowly to not damage the Morels and bring the water to a warm state, NOT boiling—you want the flavor in the mushrooms and not just the water, but save the water for other uses. In my opinion, dry morels are stronger and have a more concentrated flavor

- 3 pounds fresh chanterelle mushrooms (1.5 pounds)**
- 1 cup chopped garlic (1/2 cup)**
- 1 cup chopped shallots (1/2 cup)**
- 3 leeks washed, quartered and chopped (1.5 each)**
- 3 pounds unsalted butter (1.5lbs)**
- 1 bottle Chateau d'Origniac (1/2)**
- 1 gallon whole milk (1/2 gallon)**
- 3 gallons heavy cream (1.5 gallons)**
- butcher grind black pepper**
- Kosher salt**
- ½ pound unsalted butter, cubed (1/4lb)**
- 1 cup of all-purpose flour**
- A lot of patience and love**

Always read through your entire recipe before starting any cooking project.

DEFINITION OF SIMMER: to bubble slightly using medium heat. Understand that not all stoves are the

same and a restaurant medium is like super high on a residential stove. Check your stove to determine the correct level of heat.

DEFINITION OF CHATEAU D'ORIGNIAC: a French dessert wine that is merlot and pinot grapes fortified with cognac. A suitable, but not perfect, match is B&B.

In a large heavy bottom pot, slowly melt the butter. Do not burn or brown as it will change the flavor. Once melted, add the garlic, shallots and leeks and allow to become slightly translucent. Add the mushrooms and simmer for 30 minutes to extract the mushroom flavor. Next, add the Origniac and allow to simmer for 15 minutes. You will need to stir very often so they do not burn. Next, add milk, cream, and allow to simmer for 30 minutes. After the flavors have melded, season with pepper first and create a subtle peppery bite. With the salt, be very generous; mix using a wire whisk so that the salt is dissolving. It will wake quite a bit so push your salt limits—but not too much. It is the make or break of this soup.

To finish, in a small saucepot bring the ½ pound of butter to a rolling boil and remove from heat. Add the flour slowly to dissolve and with a wire whip mix until it forms a paste; it should clump slightly in the whisk, if it all sticks in the whisk, add more melted butter and it will be perfect. This is called a blonde roux. Return to the heat on high for about a minute; more time to make sure that the roux is incorporated. Add the roux to the soup and simmer soup for 15 minutes once the roux is added. This is your thickener.