



Apple Frangipane Tart with Candy Cap Mushroom Ice Cream*

(Yield: 6 servings)

APPLE TART SHORT DOUGH:

- 2 cups all-purpose flour
- 4 ounces granulated sugar
- ½ pound whole butter
- pinch salt

DIRECTIONS: Combine all ingredients in small mixer and paddle on low for 5 minutes until all ingredients come together. Let rest for 1 hour.

FRANGIPANE FILLING:

- ½ pound soft butter
- 4 eggs
- 1 pound almond paste
- 1 ½ ounces granulated sugar
- 1 ½ ounces cake flour
- 4 Granny Smith apples, peeled and diced
- 2 cups apricot jelly
- 1 cup water

DIRECTIONS: Cream butter, sugar and almond paste in mixer for 5 minutes on medium speed. Slowly, add one egg at a time, cleaning the sides of the bowl; slowly add cake flour. Fold in diced apples and reserve for baking.

Roll out the short dough to a ¼-inch thick, and form in your choice of tart/pie pan. Blind bake by lining the inside of the formed dough with a coffee filter then raw beans to weight down the dough. Bake at 325 degrees for 10 minutes. Remove all beans and coffee filter, fill tart shell with frangipane apple mixture and bake for 15-20 minutes at 350 degrees until golden brown. In a small saucepot, bring apricot jelly and water to a boil is better

ICE CREAM:

- 1 quart heavy whipping cream
- 1 quart whole milk
- 16 ounces granulated sugar
- 2 whole vanilla beans
- 2 whole eggs
- 14 egg yolks
- ½ pound dried cinnabar chanterelle mushrooms
- 3 whole cinnamon sticks
- pinch of salt

DIRECTIONS: In a large saucepot, bring to a boil: milk, cream, sugar, salt, vanilla and cinnamon. Put eggs in a large mixing bowl; when cream mixture comes to a boil, slowly whisk into the eggs. Strain and add dried mushrooms. Let stand for 10 minutes and blend in a small blender. Chill and spin in an ice cream maker. (If you do not have an ice cream maker, just served chilled as a crème Anglaise) *you may substitute your favorite ice cream instead of the candy cap mushroom cream.

ASSEMBLY: Serve tart warm with a scoop of ice cream on top with toasted almonds.

Spiced Sirloin, Pumpkin Potato Gratin and Mushroom Braised Swiss Chard

(Yield: 6 servings)

SPICED SIRLOIN:

- 6 sirloin steaks
- 1 cup quatre espice – (equal parts ground: ginger, cinnamon, white pepper, nutmeg, clove)
- 2 tablespoons bacon fat
- salt

DIRECTIONS: Pat dry all steaks. Season steaks with salt, rub generously with quatre espice. In a large sauté pan, sear both sides of steaks in bacon fat until dark brown. Roast in oven on roasting rack for 10-12 minutes (medium steak), more or less for different temperatures.

PUMPKIN POTATO GRATIN:

- 1 quart heavy cream
- 1 16-ounce can pumpkin puree
- 8 peeled Idaho potatoes
- 1 tablespoon nutmeg mixed with 1 tablespoon cinnamon
- 1 pound grated parmesan reggiano
- salt and pepper

DIRECTIONS: Grease a 9-inch-by-13-inch baking pan. In a small container, mix pumpkin puree, cream and cinnamon mixture. On a mandolin, slice potatoes very thin, layer potato, cream mixture, salt and pepper, parmesan. Continue again until pan is full to the top. Bake covered at 350 degrees for 45 minutes (or until soft all the way through); bake uncovered for an additional 10 minutes, until golden brown. Let rest at room temperature for 15 minutes before cutting.

MUSHROOM BRAISED SWISS CHARD:

- 8 stalks swiss chard, julienned
- 4 pints button mushrooms, sliced
- 3 peeled shallots, diced
- 1 bunch fresh thyme
- 1 head garlic cut in half
- salt and pepper
- 12 ounces white wine
- 1/2 pound butter
- juice of 2 lemons

DIRECTIONS: In a medium rondo pan, place mushrooms, shallots, thyme, garlic, wine, butter and lemon, and cook on medium heat, covered for approximately 15 minutes. The mushrooms should release a good amount of liquid. Add the swiss chard and simmer for 5-7 minutes covered. Strain and serve.

ASSEMBLY: Cut potato gratin into squares, place over braised swiss chard/mushroom mixture. Slice sirloin next to potatoes, cover again with swiss chard and more mushrooms. Garnish with fried onions, shaved reggiano or fresh vegetables.

GRAND TRAVERSE RESORT & SPA TRAVERSE CITY



EXECUTIVE CHEF JOSEPH M. GEORGE

Executive Chef Joseph M. George joined the 900-acre, 600-room Grand Traverse Resort & Spa near Traverse City in April of 2010.

In his position as executive chef, he oversees the Resort's culinary staff including several sous chefs and pastry chef, as well as all culinary operations. He is responsible for planning menus for all Resort restaurants, banquets and weddings, as well as room service and specialty menus for all Resort food and beverage outlets.

Before joining Grand Traverse Resort & Spa, George was the executive chef/operating partner at Glendoven at The Highlands in Grand Rapids, a position he held since 2008.

Prior to that, he was the executive chef/food & beverage director at The Club at Lochenheath in Williamsburg from March 2005 to April 2008. He rose from the position of executive sous chef to the position of executive chef while working at the Dow Chemical Club/Midland Country Club from January 2000 to June 2005.

While employed at the Dow Chemical Club/Midland Country Club, he had the opportunity to travel and study under three renowned master chefs: Thomas Keller, David Dempsey and Richard Sturgeon.

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