

master cook

Chicken with Riesling

ACTIVE: 30 MIN; TOTAL: 1 HR 10 MIN

4 SERVINGS

5 tablespoons unsalted butter
One 3 1/2-pound chicken, quartered
Salt and freshly ground pepper
1 large shallot, minced
2 tablespoons Cognac
1 cup dry Riesling
6 ounces white mushrooms, sliced
1/4 inch thick
1 tablespoon all-purpose flour
1/3 cup heavy cream

1. Melt 2 tablespoons of the butter in a large skillet. Add the chicken, season with salt and pepper and cook over moderate heat until slightly browned, about 4 minutes per side. Add the shallot and cook, stirring, for 1 minute. Add the Cognac and carefully ignite it with a long match. When the flames subside, add the Riesling, cover and simmer over low heat until the chicken breasts are just cooked, about 25 minutes. Transfer the breasts to a large plate and cover with foil. Cover and simmer the legs until cooked through, about 10 minutes longer. Transfer to the plate.

2. Meanwhile, in a medium skillet, melt 2 tablespoons of the butter. Add the mushrooms, season with salt and pepper and cook over low heat until the liquid evaporates, about 7 minutes. Increase the heat to moderate and cook, stirring, until browned, about 3 minutes.

3. In a bowl, blend the flour and the remaining 1 tablespoon of butter. Stir the cream into the large skillet; bring to a simmer. Gradually whisk the flour paste into the cooking liquid and simmer, whisking, until no floury taste remains, 3 minutes. Season with salt and pepper. Return the chicken to the skillet, add the mushrooms and briefly reheat.

SERVE WITH Noodles, spaetzle, rice or boiled potatoes.

WINE A complex Riesling with some body will blend with the cream and echo the wine here. Try the 2000 Lucien Albrecht from Alsace or the 2001 Framingham Marlborough Classic from New Zealand.

Osso Buco with Asian Flavors

ACTIVE: 40 MIN; TOTAL: 3 HR 40 MIN

4 SERVINGS

1/4 cup vegetable oil
Four 1-pound pieces of veal shank
Salt and freshly ground pepper
4 garlic cloves, smashed
2 tablespoons sugar
1 medium onion, finely chopped
1/4 cup chopped fresh ginger, plus
2 tablespoons finely slivered
20 cilantro sprigs with roots, plus
cilantro leaves for garnish
4 star anise pods
2 tablespoons Szechwan
peppercorns
1 teaspoon crushed red pepper
3 cups water
1 cup dry sherry
1/2 cup soy sauce
2 large scallions, thinly sliced

1. Preheat the oven to 325°. Heat 2 tablespoons of the oil in a large enameled cast-iron casserole. Add the veal shanks, season with salt and pepper and cook over moderately high heat until browned, about 4 minutes per side. Transfer the shanks to a plate and discard the oil.

2. Add the remaining 2 tablespoons of oil and the garlic, sugar, onion and chopped ginger to the casserole and cook over low heat until the onion is deeply browned, about 7 minutes. Add the cilantro sprigs, star anise, Szechuan peppercorns and crushed red pepper and cook for 1 minute. Add the water, sherry and soy sauce and bring to a simmer. Return the veal shanks to the casserole and bring to a simmer. Cover and braise in the oven for about 3 hours, or until the veal is very tender.

3. Transfer the shanks to a platter and cover with foil. Strain the sauce and return it to the casserole. Simmer over low heat until very flavorful, about 5 minutes. Add the slivered ginger and the veal shanks, season with salt and pepper and bring to a simmer. Transfer the shanks to shallow bowls and spoon the sauce on top. Sprinkle with the scallions and cilantro leaves and serve.

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