

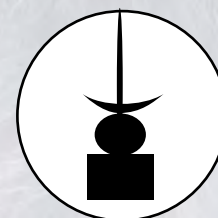
HOB NOB

Nº. 22



WEEKEND
GUESTS:
the HOLIDAY EDITION

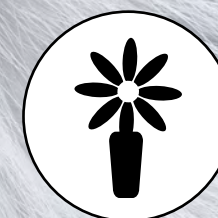
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WHAT TO
SERVE

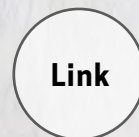


WHAT TO
DRINK



WHAT TO
STAGE

[BEHIND THE THEME]



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WHAT TO
SERVE



Recipe

welcome snack
caramelized
brussels sprouts w
black truffle dip



*rainbow
swiss
chard*

MORE RECIPES >>



WHAT TO
SERVE

friday night dinner
roasted cod with
lemon beurre
blanc sauce

Recipe



Recipe

roasted
winter
vegetable
medley

MORE RECIPES >>



WHAT TO
SERVE



Recipe

saturday breakfast
palacinky
(slovak crepes)

saturday lunch
red curry coconut
butternut squash soup

Recipe



MORE RECIPES >>



WHAT TO
SERVE

Recipe

steamed
dumplings

saturday dinner
segedin goulash

Recipe



WHAT TO DRINK >>



WHAT TO
DRINK



east cider

Recipe



a tasting of transitional wines

Link



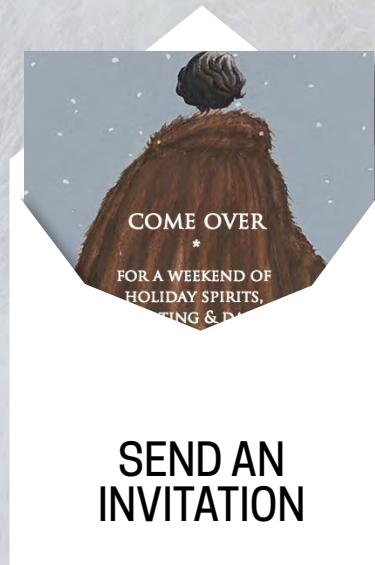


WHAT TO
STAGE

color conscious

Leave stainless steel behind, and go for deep and vibrant color, as in Meile's latest slick offering, Truffle Brown. See HOBNOB's round up of cool kitchen colors.

[Link](#)





SIGN UP!

fresh content
delivered each week:

--

recipes from top chefs

--

creative mixology

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cookbooks

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what to wear

--

cool tools

--

stellar ingredients

COMING UP

HOBNOB UNLEASHED

EVERYTHING YOU EXPECT AND ALL THAT YOU DON'T.
STAY TUNED TO SEE WHERE HOBNOB WILL TAKE YOU.



SHOPPING LIST

olive oil
1 onion
14oz Brussels sprouts
sea salt
sour cream
La Rusichetta Black Truffle Pate



CARAMELIZED BRUSSELS SPROUTS WITH BLACK TRUFFLE DIP

MAKE THE BRUSSELS SPROUTS

1 TB olive oil
1 onion, chopped
1 clove garlic, chopped
--
1 TB olive oil
4 CUPS Brussels sprouts, cut in half (14 oz)
1/2 tsp sea salt

Heat a heavy skillet over medium-high heat. Heat olive oil and add onions. Saute until caramelized, about 7 min. Remove onions, and set aside.

Add olive oil to the pan with Brussels sprouts. Let sit for 5-7 min to caramelize and blacken, then stir and let cook for an another 5-7 min. (Add oil to the pan if it starts to dry out.) Stir onions back in. Season with flaky sea salt.

MAKE THE BLACK TRUFFLE DIP

1 CUP sour cream
2 TB La Rusichetta Black Truffle Pate
pinch salt

Mix together in a small bowl.

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PARTY NO. 22
WEEKEND GUESTS: HOLIDAY EDITION

The perfect healthy snack to serve while guests await the main attraction. Brussels sprouts get a heavy hit of truffle essence with accompanying dip. Make sure to really brown them in the pan for full flavor effect.

MAKES ABOUT 2 CUPS



SHOPPING LIST

4 shallots
bottle of Prosecco
2 lemons
3 sticks salted butter
s + p
4 cod fillets (6 oz each)
grapeseed oil

ROASTED COD WITH LEMON BEURRE BLANC SAUCE

MAKE THE LEMON BEURRE BLANC SAUCE

4 shallots, minced
16 oz prosecco
zest and juice (about 1/2 cup) of 2 lemons
bay leaf
big sprig of thyme on the branch
--
3 sticks cold salted butter, cubed
s + p

Combine first five ingredients in a non-reactive deep saucepan over high heat. Reduce liquid to 1/4 cup, about 20 min. Lower heat to med, remove thyme, and whisk in butter, one cube at a time until mixture thickens. Remove from heat. Season with s + p. Serve sauce with fish, and keep extra out on the counter for crepes the following day.

ROAST THE COD... PREHEAT OVEN 450°F

4 cod fillets (6 oz each)
2 TB organic sunflower oil
s + p

Get a large skillet hot over med-high heat. Add the grapeseed oil and heat, then add fillets skin side down. Sear 5 min till golden. Flip fish, then move skillet into the oven. Roast about 10 min, till the center is opaque, and fish flakes easily. Serve with sauce on the side, and Roasted Winter Vegetable Medley (see recipe).

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PARTY NO. 22
WEEKEND GUESTS: HOLIDAY EDITION

Creamy, buttery, white wine elements mingle for the full effect. Weekend guests deserve a nice welcome, and these roasted fillets will hit the spot, and have dinner on the table in no time flat.

Make extra sauce to use with the next day's lunch. Do not refrigerate the sauce, as it will separate. Keep out in a cool spot.

SERVES 4 PLUS EXTRA SAUCE



SHOPPING LIST

2 whole butternut squashes (3 LB each)

1 LB baby purple potatoes

olive oil

s + p

garlic

thyme

oregano

1 bunch rainbow chard

EV olive oil

sea salt

ROASTED WINTER VEGETABLE MEDLEY

START THE VEGGIES... PREHEAT OVEN 400°F

5 CUPS butternut squash, cut into 1-inch cubes

5 CUPS baby purple potatoes, cut into 1-inch cubes

3 TB olive oil

s + p

3 cloves garlic, minced

2 TB thyme, minced

3 TB oregano, minced

--

1 whole butternut squashes (3 LB)

Toss first set of ingredients together in a large bowl. Arrange on two baking sheets lined with parchment. Move to oven and roast till fork-tender and just starting to brown, about 30 min. At the same time, place the other whole squash on a lower shelf in the oven for the next day's soup. The whole squash is done when a knife pierces the skin easily.

ROAST THE RAINBOW CHARD

1 bunch rainbow chard

EV olive oil

sea salt

Arrange the chard on a rimmed baking sheet. Drizzle with olive oil, spread over the leaves and sprinkle with sea salt. Place into oven and bake for 6 to 8 min, just enough to wilt the leaves and brown slightly.

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PARTY NO. 22

WEEKEND GUESTS: HOLIDAY EDITION

Assorted colors, textures, and flavors mix beautifully in this seasonal dish. Make extra for use in Saturday's lunch, which houses the veggies in crepes and a choice of creamy sauces. And, while you're at it, add a whole butternut squash to the oven and you'll have the start of the next day's soup.

SERVES 4 WITH EXTRA FOR NEXT DAY'S LUNCH



SHOPPING LIST

- flour
- salt
- 4 eggs
- milk
- butter
- strawberry preserves (or your favorite flavor)

LEFTOVERS FROM FRIDAY:

- grilled vegetables
- Lemon Beurre Blanc sauce
- Black Truffle Dip

PALACINKY (SLOVAK CREPES)

MAKE THE BATTER

- 2 CUPS flour
- 1/2 tsp salt
- 4 eggs
- 2 CUPS milk

Combine sifted flour and salt in a large mixing bowl. In a separate bowl, whisk eggs and milk together, then add to flour mix. Beat until smooth. The batter should be thick enough to hold together, yet be able to spread out on the heated skillet quickly, to create thin crepes. [Use the first crepe as a test—if it comes out too thick, add a little milk to the batter to thin it out.]

COOK THE CREPES

- 1 tsp butter for each crepe
- 1 tsp strawberry preserves (or your favorite flavor) for each crepe

Heat skillet over medium heat, enough to melt the butter quickly, but not burn it. Melt butter and pour one ladle of batter and immediately tilt the skillet to coat the entire bottom of pan.

When crepe is brown on one side, flip. Move to a plate, and with a spoon spread preserves thinly all over the crepe. Roll, and serve as they come out to each guest.

SATURDAY LUNCH: VEGGIE CREPES

- grilled vegetables
- Lemon Beurre Blanc sauce
- Black Truffle Dip

Reheat the grilled vegetable in the oven or in a skillet. Let guests choose which sauce they prefer to spread over the crepes before adding the veggies, and rolling.

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HOBNOBMAG.COM
PARTY NO. 22
WEEKEND GUESTS: HOLIDAY EDITION

A super breakfast treat for those occasions when you really want to indulge. This is the very first dish I ever learned how to cook—inspired by a craving for its decadent, buttery aspects. I have such fond memories of eating these hot off the grill.

Make a large batch for breakfast, then parlay the surplus in Veggie Crepes for lunch, using the vegetables you roasted, along with a choice of sauces: Lemon Beurre Blanc and Black Truffle Dip.

MAKES 9 NINE-INCH CREPES



SHOPPING LIST

olive oil
1 large onion
ground cumin
ground coriander
20 oz vegetable stock
2 whole butternut squashes, roasted
10 oz unsweetened coconut milk
red curry paste
salt
lime



RED CURRY COCONUT BUTTERNUT SQUASH SOUP

START THE SOUP

2 TB olive oil
1 large onion, chopped
1 tsp ground cumin
1 tsp ground coriander
--
20 oz vegetable stock

Heat oil. Saute onion and spices 5 min. Add broth and cook for 10 min.

INCORPORATE THE ROASTED SQUASH

2 whole butternut squashes, roasted
--
10 oz unsweetened coconut milk
3 tsp red curry paste
1 tsp salt
--
squeeze of lime for garnish (optional)

Cut squashes in half lengthwise. Remove seeds and skin, then cut into cubes. Spoon out the flesh and add to the pot, stir to incorporate. Add coconut milk, curry paste, and cook for 10 min.

Process in blender or food processor in batches (or use an immersion blender). Season with salt. Offer the lime at the table for those who would like to add a squeeze to their soup.

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PARTY NO. 22

WEEKEND GUESTS: HOLIDAY EDITION

What's better than a cup of creamy soup when temperatures drop? It's time to parlay that butternut squash you roasted the night before. Indian and Thai spices make it rich, and the coconut milk gives it an appealing creaminess. Make this soup while creating the Veggie Crepes, and serve together.

MAKES 12 SMALL MUG SERVINGS



SHOPPING LIST

- 2 medium onions
- butter
- 3 LB pork shoulder
- salt
- paprika
- black pepper
- caraway seeds
- 2 LB sauerkraut
- flour
- sour cream
- optional: Steamed Dumplings (see recipe)

SEGEDIN GOULASH

PREPARE THE GOULASH

- 2 medium onions, chopped
- 4 TB butter
-
- 3 LB pork shoulder, cut into cubes
- 2 tsp salt
- 2 tsp paprika
- 2 tsp black pepper
- 2 tsp caraway seeds
-
- 2 LB sauerkraut
-
- 2 TB butter
- 5 TB flour
- 2 CUP sour cream

In a large, deep saucepan, saute onions in butter, until they are a nice brown, about 5 min. Add cubed pork, along with spices. Saute about 15 min till pork is cooked through. Add sauerkraut, plus enough water to cover. Bring to a boil, then cover and simmer for 1 hr till thick and reduced.

In a separate pan, melt butter and add flour. Add this mix into the stew to thicken it. Stir in sour cream, and let cook for 2 min.

TO SERVE

Steamed Dumplings, sliced (or rice)

Put 2 or 3 dumplings onto a plate and pour the goulash over it.

SUNDAY LUNCH: MINI POT PIES

leftover goulash

puff pastry, thawed at room temp for 40 min

--

heirloom tomatoes, sliced

EV olive oil

salt

Fill ramekins just shy of the top with goulash. Cut pastry sheets to size of the ramekins, and fit around the top using your fingers to seal. Bake in preheated 400°F oven for 20-25 min till puff pastry is cooked through and golden brown. Serve with sliced heirlooms on the side, drizzled with olive oil and salt.

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HOBNOBMAG.COM
PARTY NO. 22
WEEKEND GUESTS: HOLIDAY EDITION

A heavenly combination of savory and sour, this pork goulash definitely falls into the comfort food category. Best served over dumplings, the traditional way, or if you are not so inclined, boil some basmati rice to use as a base.

For this weekend gathering, you will be making extra so it can be transformed into Mini Pot Pies the following day for lunch. Vegetarian Alternative: Cook the pork separately with onions and spices, and offer on the side for those who want meat.

SERVES 4 WITH EXTRA FOR MINI POT PIES



SHOPPING LIST

milk
sugar
yeast
all-purpose flour
1 egg
salt
slice of stale bread
(optional)



STEAMED DUMPLINGS

PREPARE THE YEAST

1 CUP milk
1 teaspoon of sugar
packet of yeast

Heat milk in the microwave for about 45 seconds so it's lukewarm. Then put 3 TB of the milk into a small bowl. Vigorously whisk in sugar and yeast and let sit for about 10 min, to allow the yeast to rise.

MAKE THE DOUGH

2 CUPS all-purpose flour
1 egg
salt
yeast mixture
remaining milk
--
slice of stale bread (optional),
cubed

In a large bowl, combine ingredients well. Then knead for about 10 min in a mixer. Dough should be smooth and unsticky, add flour if necessary.

LET THE DOUGH RISE

Cover the bowl with a towel and let sit 2 hrs.

Dust a wooden cutting board with flour and divide the mixture into 2 parts. Dumplings will increase in size when you steam them, so start with a size that will accommodate the pot you have. Cover these with a towel, and let sit another 20 min.

MAKE THE DUMPLINGS

Set up a double boiler, and get water to boil. Place dough inside pot and cover. Steam for 20 min without opening the lid. Remove from pot, and poke the dumplings to let any steam out.

Allow to cool slightly. Slice into dumplings about a half-inch thick.

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WEEKEND GUESTS: HOLIDAY EDITION

Slovak-style dumplings are not your usual noodle-type fare. They are huge, sponge-y bread-sized morsels that do their job of soaking up the sauces and juices of many dishes. These go hand in hand with the Segedin Goulash, and make it that much better.

MAKES 22 SLICES



EAST CIDER

SHOPPING LIST

- Industry Vodka
- Bittermilk No. 5 Charred Grapefruit Tonic
- Drink More Good Cassia Kream
- Junior Merino Cachaca Lavender Yuzu
- Shacksbury Classic Craft Cider

MAKE THE COCKTAIL

- 2 oz Industry Vodka
- 1 oz Bittermilk No. 5 Charred Grapefruit Tonic
- 1 oz Drink More Good Cassia Kream
- 8 drops Junior Merino Cachaca Lavender Yuzu
-
- 2 oz Shacksbury Classic Craft Cider

Stir first four ingredients with ice. Top with cider. Pour into wine glass.

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PARTY NO. 22
WEEKEND GUESTS: HOLIDAY EDITION

Apple and fall flavors are emphasized in this slightly sweet and fizzy seasonal cocktail. Take advantage of the ciders now appearing in your local liquor stores.

MAKES ONE COCKTAIL