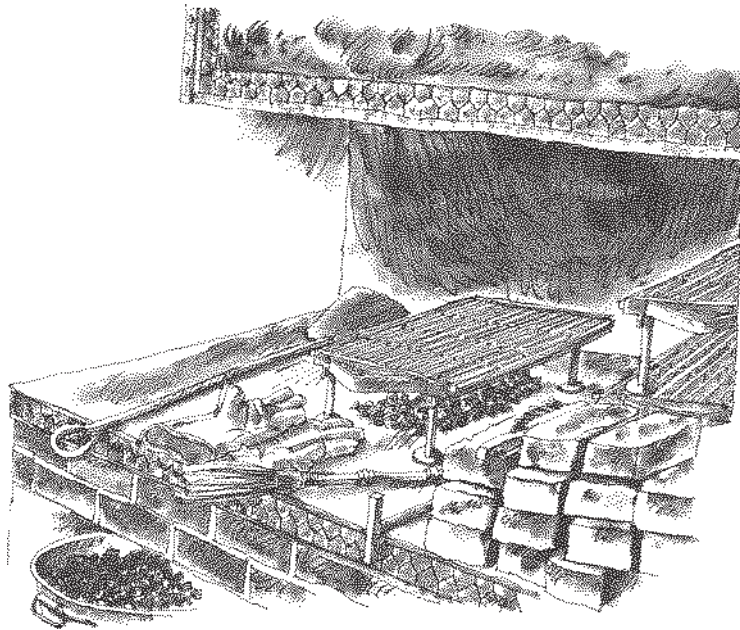


Italian Grill

Friday Night Foreign Foods
May 8, 1998

Drinks:	Italian Red and White Wine Espresso
Appetizer:	Bruschetta con Pomodori
Soup:	Grilled Sweet Pepper Soup
Salad:	Fennel & Goat Cheese Salad
Side Dish:	Grilled Asparagus
Entree:	Grilled Butterflied Lamb
Dessert:	Apple Tarte Flambe Grilled Pineapple w/ Sweet Lime-Black Pepper Sauce



The Grill at Chez Panisse

Bruschetta con Pomodori

Serves 6

6 slices crusty Italian bread, halved crosswise
1 large garlic clove, crushed & minced
4 Tbls. extra-virgin olive oil
6 large, firm ripe tomatoes, peeled & chopped
Salt & pepper
¼ cup minced fresh basil leaves
1 Tbl. balsamic vinegar

In a small bowl, combine the garlic and 3 Tbls. of the olive oil. Set aside.

In a skillet, heat 1 Tbl. of oil over medium heat, add the tomatoes and salt and pepper, and toss for 1 –2 mins., or until the tomatoes are just heated through. Stir in the basil and vinegar. Remove from heat and set aside. Preheat grill. Grill bread on both sides until lightly toasted. Remove from grill and brush the garlic, olive oil mixture on only one side of the bread slices. Top with the tomato mixture.

Grilled Sweet Pepper Soup

Serves 6

3 red bell peppers, halved, cored & seeded
2 Tbls. plus 1 tsp. extra-virgin olive oil
1 medium-size onion, chopped
3 garlic cloves, minced
1 medium-size russet potato, peeled & coarsely chopped
2 cups chicken or vegetable broth
1 cup water
1 ¼ tsp. salt
¾ tsp. freshly ground pepper

Preheat the grill to high and brush with oil. Place the peppers on the grill, skin side down. Grill, turning occasionally, for 10 to 15 minutes, or until lightly charred on both sides. Let cool, peel and then coarsely chop the peppers. In a large saucepan, heat 2 Tbls. of the oil over medium-high heat. Add the peppers, onion, and garlic and cook, stirring, for 4 – 6 minutes, or until the onion is softened. Stir in the potato, broth, water, 1 tsp. of the salt, and ½ tsp. of the pepper and bring to a boil. Reduce the heat to medium-low and simmer for about 15 mins., or until the potato is very tender. In a food processor or blender, puree the soup, in batches, until smooth. Return the soup to the saucepan, cover and keep warm over very low heat. Sprinkle the shrimp with the remaining ¼ tsp. each salt and pepper, and drizzle with the remaining 1 tsp. oil. Grill the shrimp, turning once, for 1 – 2 mins., or until bright pink and firm to the touch. Ladle the soup into serving bowls, arrange the shrimp in the center of each bowl, and scatter the basil over.

Fennel & Goat Cheese Salad

Serves 6

2 large fennel bulbs, trimmed and cut lengthwise into ½-inch-thick slices
3 Tbls. Olive oil
½ tsp. Salt
½ tsp. Freshly ground pepper
1 Tbl. Fresh lemon juice
2 large bunches arugula, trimmed & washed
2 Tbls. Crumbled goat cheese

Preheat the grill to medium-hot and brush with oil. Brush the fennel with 1 Tbl. of the oil. Sprinkle with ¼ tsp. of the salt and ¼ tsp. of the pepper. Grill for 2 - 3 minutes on each side, or until tender. Remove the fennel from the grill and set aside. In a large bowl, combine the remaining 2 Tbls. oil, the lemon juice, and the remaining ¼ tsp. each of salt and pepper. Add the arugula, tossing to coat. Place the arugula on serving plates. Top with the grilled fennel and sprinkle with the goat cheese. Serve immediately.

Grilled Butterflied Lamb w/ Yogurt and Mustard Sauce

1 leg of lamb, butterflied
5 cloves garlic, chopped
Extra virgin olive oil
Juice of a lemon
Fresh rosemary, roughly chopped
Coarse salt and freshly ground pepper

At least 2 hours before grilling, massage in the garlic, olive oil, lemon juice, rosemary, salt and pepper into the lamb. Set aside. Grill lamb on both sides until medium rare. Serve thinly sliced with yogurt sauce.

Yogurt & Mustard Sauce

½ Pint Container of non-fat plain yogurt
1 Tbl. Grey Poupon mustard

Combine yogurt and mustard. Refrigerate until ready to serve.

Grilled Asparagus

Serves 6

1 ½ lbs. Asparagus, tough ends removed
1 ½ Tbls. Extra-virgin olive oil
3 Tbls. Chopped fresh basil
½ tsp. Kosher salt
½ tsp. Freshly ground pepper
Parmesan shavings (removed with a vegetable peeler)

Preheat the grill to high. In a large bowl, toss the asparagus with the oil. Grill the asparagus, turning once or twice, for 5 - 10 minutes depending upon the thickness of the spears, until browned and tender. Remove to a serving platter and sprinkle with the basil, salt, and pepper. Top with the Parmesan shavings and serve.

Grilled Polenta

Serves 6

3 cups water
1 tsp. salt
2 Tbls. unsalted butter
¾ cup polenta or yellow cornmeal
¼ cup freshly grated Parmesan cheese
¼ tsp. cayenne pepper
olive oil

Combine the water, salt and butter in a medium saucepan and bring to a boil. Gradually add the polenta or cornmeal, whisking constantly so it doesn't lump. Lower the heat and continue cooking, stirring frequently, until quite thick, 10 – 15 mins. Remove from the heat and stir in the Parmesan cheese and cayenne. Line a 9-inch pie plate with plastic wrap, letting it extend over the edges. Spread the polenta evenly over the plastic wrap and smooth the top with a spoon. Cover tightly with plastic wrap and chill until firm, at least 1 hour. Prepare a fire in a grill. Position the oiled grill rack 4 – 6 inches above the fire. Invert the pie plate to unmold the polenta. Peel off the plastic wrap. Cut the polenta into 6 pie-shaped wedges. Brush each wedge lightly on both sides with oil. Arrange the polenta wedges on the rack. Grill, turning two or three times, until golden, about 10 minutes.

Apple Tarte Flambé

4 - 12" crusts

Dough:

1-½ cups warm water (110° F)
2 Tbs. active dry yeast
2 Tbs. olive oil
1 tsp. salt
4 cups unbleached flour

Dough Preparation: Prepare dough 4 hours ahead. Mix water, yeast, oil and 3 cups of flour in Cuisinart. Add the 4th cup of flour at the end so dough turns from paste to a large lumpy ball. Add slightly more flour if ball is not firm. Take out and hand knead on a floured surface. Knead approximately 2 min. until dough loses its grainy sticky feeling and becomes smooth. Make into a ball. Oil the inside of a large bowl. Place ball inside, coating top with oil and cover bowl with plastic wrap and a towel and place in a cool dark place. Push down in 2 hours. (If dough gets runny and sticky it is too warm)

Remove dough and make into 4 equal sized balls. Cover with plastic wrap. Heat gas grill to hot. Roll or press out dough thinly on 12" pizza tin. Cook on covered grill until golden brown on the bottom. Lightly oil the dough top and flip over. Place ingredients on the dough and return to the grill for another 10 minutes, watch the bottom so it doesn't burn.

Topping

8 oz crème fraîche
8 crisp cooking or eating apples
½ cup sugar
3 oz *Calvados* or *Grand Marnier*

Core, peel, and thinly slice the apples through the equator. After the dough has cooked on the bottom, flip over and place the ingredients on the top. First, thinly spread crème fraîche and place the apples in a slightly overlapping circular design. Sprinkle with sugar, and drizzle on *Calvados* or *Grand Marnier*. Place on the grill and cook until apples have browned and sugar is caramelized.

Grilled Pineapple with Sweet Lime-Black Pepper Sauce

Serves 8

A small handful of black peppercorns (about 20), finely crushed
¼ cup light corn syrup
¼ cup fresh lime juice (about 2 limes)
1 Tbl. Fresh mint, chopped
2 pineapples, peeled and cut into 1-inch-thick slices (you will need 16 slices)
¼ cup roughly chopped fresh mint

In a small saucepan, combine the pepper, corn syrup, lime juice, and Tbl. of fresh mint and cook over medium heat, stirring occasionally, until just warm, about 5 minutes. Remove from the heat and allow to cool to room temperature. Meanwhile, place the pineapple slices on the grill over a medium fire and cook until lightly charred, about 4 minutes per side. During the last 30 seconds of cooking, brush with the lime-pepper sauce, then remove from the grill. Stir the fresh mint into the remaining sauce. Serve 2 slices of grilled pineapple per person, topped with several tablespoons of the sauce.

Cookbooks:

License to Grill by Chris Schlesinger
Italian Grilling by Jean Galton
Williams-Sonoma Grilling
The Best of Italy – A Cookbook
Grilling with Chef George Hirsch

Please RSVP to Rob or Judy Dvorak with Recipe choice – 623-1043
Rob will prepare the Apple Tarte Flambé