

67th Emmy® Awards Governors Ball Recipes

By Chef and Founder, Joachim Splichal of Patina Restaurant Group

First Course

Wildflower Honey-Poached Forelle Pear Salad

Served with lavender and fennel-scented Sonoma goat cheese, fresh figs, spiced walnuts and quince vinaigrette

Serves 4

4 Forelle pears, peeled
4 ounces wildflower honey
4 ounces unsalted butter
Baby fennel, cut in small wedges
½ cup rice wine vinegar
6 tablespoons sugar
2 teaspoons kosher salt
Fresh goat cheese, seasoned with dried lavender and fennel pollen
1 cup walnut halves
1 cup sugar
4 ounces membrillo quince
¼ cup sherry vinegar
½ cup extra virgin olive oil
Salt and fresh ground black pepper
4 fresh black mission figs, halved
4 ounces spicy petite lettuces

For the fennel:

- Mix together 1 cup very hot tap water, 6 tablespoons of sugar and 2 teaspoons of kosher salt.
- Stir until the sugar dissolves into the liquid.
- Pour over fennel, cover and refrigerate for 4 days.

For the pears:

- Melt the butter and mix together with the honey.
- Pour over the Forelle pears and bake in a pre-heated 325 degree Fahrenheit oven covered with foil, until cooked through, basting frequently, about 40 minutes.

For the walnuts:

- Make a simple syrup by combining 1 cup sugar with 1 cup water, and bringing to a simmer.
- Add the walnuts and simmer for 5 minutes.

- Strain the walnuts from the syrup, then deep-fry them in 375 degree Fahrenheit oil for 3-5 minutes until crisp.

For the quince vinaigrette:

- Place 2 ounces of the membrillo quince paste into a blender with 2 tablespoons water and ¼ cup sherry vinegar.
- Blend, then incorporate ½ cup extra virgin olive oil, salt and fresh ground black pepper.
- Cut the remaining quince paste into 1/3 inch cubes.

To serve: Place the warm pears on 4 plates, and then place the fennel wedges, figs, quince cubes, goat cheese and walnuts on the plates. Top with the spicy lettuce and drizzle quince vinaigrette over the salad.

Main Course

Filet of Beef Tenderloin with Herb-Scented Potato Terrine

Served alongside King Trumpet mushroom, yucca chips, roasted cherry tomatoes, red wine jus and béarnaise espuma

Serves 4

- 1 ½ pounds prime beef tenderloin
- 5 ounces olive oil
- 1 whole yucca root
- ½ cup olive oil
- 6 garlic cloves, peeled
- 4 rosemary sprigs, chopped
- 4 thyme sprigs, chopped
- 6 large Yukon gold potatoes, peeled
- 4 tablespoons finely chopped onion
- 1 garlic cloves, smashed
- 1 cup red wine
- 1 teaspoon dijon mustard
- 3 ounces finely diced shallots
- 3 ounces white wine vinegar
- 1/2 ounce fresh tarragon
- A few black peppercorns
- 3 egg yolks
- 1 whole egg
- 1 tablespoon bearnaise reduction
- 1 tablespoon salt
- 1 pound unsalted butter
- 4 clusters cherry tomatoes on the vine
- 2 King Trumpet mushrooms, sliced in half

½ ounce fresh thyme
1 ounce butter
2 heads Romanesco cauliflower, cut into quarters
4 cipollini onions, peeled

For the Beef:

- Season the beef with salt and pepper, and sear in a pan with 2 ounces of olive oil, until caramelized on all sides.
- Place in oven and cook to an internal temperature of 132 degrees Fahrenheit.
- Remove from oven and let rest for 5 minutes.

For the yucca chips:

- Peel the yucca and slice into 12 strips lengthwise, paper thin.
- Deep-fry them in 375 degree Fahrenheit oil for approximately 30 seconds, until light gold and crisp.

For the terrine:

- Place ½ cup of olive oil in a blender with peeled garlic, rosemary and thyme. Blend until smooth and light green in color.
- Slice the potatoes 1/8 of an inch thick and season with salt, pepper and the garlic herb oil. Place in a small mould, cover with foil and bake slowly at 250 degrees Fahrenheit until cooked through.
- Remove from oven, and let cool in refrigerator overnight with weight pressing it down.
- The next day remove from mould and slice 1 inch thick.
- Sauté 4 slices in a sauté pan until golden colored.

For the red wine sauce:

- Sauté the 4 tablespoons of finely chopped onions over low heat for 2 minutes, then pour in the red wine.
- Add the smashed garlic and 1 branch of thyme, raise the heat, and cook until the wine is reduced by half.
- Remove the pan from heat and stir in 7 tablespoons of butter, followed by the mustard.
- Season with salt and pepper.

For the bearnaise espuma:

- Combine shallots, vinegar, tarragon and peppercorns in a pot and reduce until liquid has evaporated.
- Set aside this bearnaise reduction.
- Make the beurre monte by placing 2 tablespoons of water in a saucepot over a low flame, and slowly incorporating the butter with a whisk, until all of the butter is incorporated and it is creamy and emulsified. Keep the mixture warm throughout the process.

- Place 3 egg yolks in a blender along with 1 whole egg, 1 tablespoon of the bearnaise reduction, 1 tablespoon salt, and blend, slowly incorporating in the beurre monte.
- Transfer mix to a whipping syphon to fill it not more than 2/3 of the way full, and charge with one N20 charger.
- Shake well.

For the tomatoes, onion, cauliflower and mushrooms:

Drizzle olive oil on the cherry tomatoes, onions and cauliflower.

- Season with salt and black pepper.
- Roast in the oven at 300 degrees Fahrenheit for about an hour, until tomatoes are blistered and softened, and the onions are cooked along with the cauliflower.
- Season the king trumpet mushrooms with salt, pepper and thyme.
- Sauté the mushrooms in butter until golden and cooked.

To serve: Slice the filet, and place on the 4 plates along with the potato terrine, cherry tomatoes, cauliflower, onions and trumpet mushrooms. Drizzle some red wine sauce over the filet, and place a dollop of bearnaise espuma alongside. Garnish with the yucca chips and serve.

Dessert Course

Single Origin Ghana Brownie

Zephyr popcorn chantilly, cara crakine, baby Bourbon caramel

Serves 2-1/2 Dozen

Dark Chocolate Brownie:

1-1/3 cups butter, softened
 2-2/3 cups sugar
 4 eggs
 3 teaspoons vanilla extract
 2 cups all-purpose flour
 1 cup baking cocoa
 1/2 teaspoon salt
 Confectioners' sugar, optional

Baby Bourbon Caramel Sauce:

1 cup sugar (+ 1/4 cup water)
 1/2 cup heavy cream
 1 Tbsp Hudson Baby Bourbon
 Pinch of salt (optional)

For the brownie:

- In a large bowl, cream butter and sugar until light and fluffy.
- Beat in eggs and vanilla.
- Combine the flour, cocoa and salt; gradually add to the creamed mixture.
- Spread into a greased 13-in. x 9-in. baking pan.
- Bake at 350° for 25-30 minutes or until the top is dry and the center is set. Cool completely. Dust with confectioners' sugar if desired.

For the baby Bourbon caramel sauce:

- Simmer sugar and ¼ cup water on medium heat, swirling pan NOT stirring for about 15 minutes or until a deep amber color is reached. Watch closely as not to let it burn.
- Turn off burner and remove from heat and slowly add cream while stirring.
- Add pinch of salt and bourbon and place back on still-warm burner for another minute while stirring.
- Transfer to a heat-safe dish or bottle and let cool. Store covered in the refrigerator