



EMMYS®

2017 EMMY® AWARDS GOVERNORS BALL

FIRST COURSE: **Last of the Heirlooms**

Recipe adapted to make at home

Serves 6

1 oz. fresh lemon juice

3 oz. extra virgin olive oil

1 cup red quinoa

1 oz. balsamic vinegar

2 oz. olive oil

sea salt

pepper

4 large heirloom tomatoes

4 ripe Dinosaur heart plums

sea salt

pepper

1 oz. of mixed fresh small leaves of Thai basil, opal basil, and green basil

12 fried large basil leaves (optional)

For the Quinoa:

Make the lemon vinaigrette by whisking olive oil into lemon juice. Make the quinoa by mixing the red quinoa into 2 cups of water, bring to a simmer, cooking about 20 minutes until the quinoa is tender, let cool off and mix in enough vinaigrette to season.

For the Balsamic Vinaigrette:

Make the balsamic vinaigrette by pouring balsamic vinegar and olive oil in a bowl, and whisk together. Add sea salt and pepper to season.

To Serve: Cut the tomatoes into slices and the plums into wedges. Arrange the tomatoes on the plate, sprinkling them lightly with sea salt and pepper. Place a few mounds of quinoa on the plate, along with the plum wedges. Dress with balsamic vinaigrette. Top with the mixed fresh basil leaves and fried leaves, if desired.

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SECOND COURSE: **Pan Roasted Filet Mignon**

Recipe adapted to make at home

Serves 6

2 lbs. prime beef tenderloin

salt and pepper generously

5 oz. olive oil

4 tbsp. finely chopped onion

1 cup red wine

1 clove garlic, smashed

1 branch fresh thyme (or 1 1/2 tsp. of dried thyme)

2 tbsp. butter

1 tsp. Dijon mustard

salt and pepper to taste

1 cup red grapes

2 tbsp. olive oil

salt and pepper to taste

4 large Yukon gold potatoes

2 cups cream

2 cups milk

1 stick (8 tbsp.) butter

2 tbsp. horseradish

salt and pepper to taste

1 lb. asparagus

2 tbsp. olive oil

salt and pepper to taste

1 lb. purple potatoes

2 tbsp. olive oil salt and pepper to taste

1 branch fresh thyme (or 1 1/2 tsp. of dried thyme)

6 fresh black mission figs, halved
2 oz. whole parsley

For the Beef:

Season the beef with salt and pepper, and sear in a pan with 2 ounces olive oil, until caramelized on all sides. Place in oven, and cook to an internal temperature of 128 degrees. Remove from oven cover with foil and let rest 5 minutes.

For the Red Wine Sauce:

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

For the Grapes:

Arrange grape clusters on a baking sheet. Drizzle with a little olive oil, salt, and pepper. Roast in a 450 degree oven about 15 minutes, until skins are crisp, and grapes are slightly softened.

For the potato puree:

Bake the potatoes until cooked through, peel and pass through a strainer or food mill, and place in a saucepot. Add cream, then add just enough milk to achieve a loose potato puree, then add butter, horseradish, salt and pepper. Set aside.

For the Garnish:

Coat asparagus with olive oil and grill the asparagus over high heat for 5 to 8 minutes and cut into thirds. Wrap the purple potatoes in aluminum foil with a light coating of olive oil, salt and a branch of fresh thyme, then bake in a 325 degree oven until cooked, about 20 minutes.

To serve:

Spoon the horseradish potato puree onto the center of the plate. Slice the beef, and place 2 slices on each plate. Pour some red wine sauce over the beef. Garnish each plate with figs, purple potatoes, asparagus and a cluster of grapes. Sprinkle parsley on top.

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THIRD COURSE: ALUNGA BROWNIE BAR- dulce de leche, chocolate ganache, and roasted cherries

Recipe adapted to make at home

SERVES 12

Dulce De Leche Brownie

5 whole eggs
1 1/2 cup brown sugar
Pinch salt
1 1/3 cup dark chocolate
1/2 cup melted butter 1/2 all purpose flour
1/4 cup dulce de leche or caramel

Procedure: whip the eggs, sugar, salt with a whisk until light and fluffy about 10 minutes. Add the melted butter and dulce de leche. Then add the flour and mix until all incorporated. Bake in a 1/2 sheet pan at 300F for 20 minutes.

Chocolate Ganache Sauce

2 cups dark chocolate chips
4 cups cream

Procedure: heat cream on medium heat until it boils, remove from heat. In a heat proof bowl, add chocolate chips. Pour half of heated cream over chocolate chips and mix until the chocolate chips are absorbed and melted. Add rest of cream. Place bowl in fridge for 30 mins and take out before serving.

Whipped Cream

4 cups cream
1/2 cup of powdered sugar
1 tablespoon of vanilla extract

Procedure: add cream, powdered sugar, and vanilla to mixer. Whip until mixture is stiff. Place in fridge until serving.

Roasted Griotte Cherries

1/2 lb frozen or fresh griotte cherries
1/4 cup raw sugar

Procedure: place the cherries in a sheet pan and toss with sugar and roast for 8 mins at 325F

Assembly: Cut the brownie 12x2cm and add individual brownies to serving plates. Glaze the top of the brownies with chocolate ganache, then set aside. Add whipped cream then spoon roasted cherries on top. Enjoy!

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