

DOMAINE SERENE

Featured Recipe

WILD MUSHROOM AND MADEIRA RELLENO SERVED WITH GOLDEN RAISIN & LAMB'S LETTUCE SALAD

Paired with the 2005 "Jerusalem Hill Vineyard" Pinot Noir

Submitted by Janos Wilder, founder and chef of Janos and J Bar restaurants in Tucson, Arizona

WILD MUSHROOM AND MADEIRA RELLENO

In the fall we celebrate the harvest of foraged chanterelle and lobster mushrooms by making these rich, sophisticated rellenos. In the spring and summer we use morels and porcini. They all work wonderfully. This relleno will be terrific with any rich woody mushroom even the common domesticated portobellos which are easier to find at most grocery stores. The salad of the delicate lamb's lettuce with the golden raisin and walnut oil vinaigrette, is a light accompaniment. The slight acid in the dressing and the sweetness of the raisins play unusually well against the woody and rich relleno.

Yield: 4 rellenos

Ingredients:

For the Stuffing:

4	Anaheim Chiles prepared for stuffing
1/2#	Chanterelle Mushrooms
1/2#	Lobster Mushrooms
2 Cups	Dry white wine
3 TBSP	Finely chopped Shallots
1 TBSP	Finely chopped Garlic
1/4 Cup	Chiffonade fresh basil
1/2 Cup	Fresh Mozzarella, cut into small dice
	Kosher Salt and freshly ground pepper to taste

Directions:

For the Stuffing:

Roughly chop the mushrooms and combine with the chopped shallots and garlic and place in small, non-corrosive sauce pot. Cover with the white wine and reduce the white wine onto the mushroom until the mushrooms are almost entirely dry. Season lightly with salt and pepper. Let the mushrooms cool then fold in the basil and mozzarella. Stuff into chilies

To Assemble: (pre-heat oven to 350 degrees)

Dip each relleno into the tempura batter and cover completely except for the stems. Place the rellenos in a hot pan with canola or grapeseed oil allowing plenty of room to turn the rellenos. Cook in batches if necessary. Cook the rellenos about 1-2 minutes per side with out letting the batter scorch. Transfer to baking sheet and finish in for about 5 minutes in the oven. Place a 2-3" diameter puddle of sauce on each of 4 plates. Place a relleno on the sauce. Pile a little salad on each plate next to the relleno placing the round of red onion on top of the salad.

MADEIRA SAUCE

Glace de viande is a super-reduced veal or meat stock. It has huge flavor and a little bit goes a long way. You can make your own by reducing veal stock to a very thick glaze. It is also available at specialty food stores and online.

Ingredients

2 cups	Madeira wine
2 tablespoons	finely chopped shallots
1 tablespoon	finely chopped garlic
2 tablespoons	glace de viande
3 tablespoons	creme fraiche

Directions

Put the Madeira, shallots and garlic in a saucepan over high heat. Reduce the mixture until there is about a 1/4 cup left, about 10 minutes. Stir in the glace de viande and the creme fraiche. Yields 1/2 cup

GOLDEN RAISIN AND LAMB'S LETTUCE SALAD

This is a very light salad to go with the Wild Mushroom and Madeira Relleno. Lamb's lettuce itself is has a wonderful texture and flavor which carries the sweetness from the golden raisins and orange zest well. The vinaigrette with walnut oil, orange juice and white balsamic vinegar is delicious with the salad and plays wonderfully with the woody rich relleno.

Ingredients:

1 TBSP	Golden Raisins
1/2 tsp	Blanched grated orange zest
1 Cup	Lamb's lettuce
4 small rounds	Thinly sliced red onion
1 TBSP	Walnut Oil
1 tsp	Orange juice
1 tsp	White balsamic vinegar
	Kosher salt to taste

Directions:

Gently toss the golden raisins, orange zest and lamb's lettuce with the salt and pepper. Whisk the walnut oil, orange juice and white balsamic vinegar together to create a temporary emulsion. Toss the golden raisins, orange zest and lamb's lettuce with the vinaigrette.

TEMPURA BATTER

Yield: About 4 Anaheim Chile Rellenos

Ingredients:

1 1/2 tsp	Baking Powder
1/2 Cup	Corn Starch
3/4 Cup	All Purpose Flour
1	Egg Yolk
2 Cups	Ice Water as Needed
	Salt and White Pepper to Taste

Directions:

- 1) Combine baking powder, corn starch, flour and egg yolks in a mixing bowl.
- 2) Slowly whisk in the ice water to form a thin batter.
- 3) Season with salt and white pepper.
- 4) Roll the rellenos with the remaining flour, lightly shaking off any excess flour to help the batter adhere to the chile.
- 5) Dip the chile into the batter so that each is well coated.
- 6) Immediately lay each chile into a frying pan coated liberally with about a quarter inch of oil.



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