

Sur la table

GRILLED PEACH AND PROSCIUTTO PIZZA WITH BURRATA

By Britney Brown-Chamberlain

Serves

Makes 10 slices

Ingredients

Pizza Dough

- 2 ½ cups All-Purpose Flour
- 2 tsps Kosher Salt
- 2 tbsps Olive Oil
- 1 cup Whole Milk
- 2 tsps Active Dry Yeast
- 1 tbsp Honey

White Sauce

- 3 tbsps Butter
- 3 tbsps All-Purpose Flour
- 3 Garlic Cloves, chopped
- 1 tbsp Rosemary leaves, chopped
- 1 cup Whole Milk
- 1 cup Parmesan, shredded
- Salt and Pepper

Pizza Toppings

- 1 cup Mozzarella
- 2 peaches, sliced
- 5-6 slices Prosciutto
- Basil leaves, for garnish
- Chives, for garnish
- 1-2 balls of Burrata

Procedure

Add whole milk to a small bowl and warm in the microwave for 30 seconds. Add active dry yeast and honey to the warm milk and whisk together. Allow yeast to bloom and become bubbly, about 5-10 minutes.

In the bowl of a stand mixer with the dough hook attachment, combine all-purpose, kosher salt, and olive oil. Add yeast mixture and mix on low, slowly increasing to medium. Mix until dough forms and pulls away from the sides of the bowl, about 5 minutes.

Knead dough into a ball. Spray/coat a large bowl with oil and add pizza dough. Allow dough to rise for 2 hours, until dough has doubled in size.

Once dough has risen, roll dough out onto a well-floured surface. Roll dough out until ¼ inches thick.

Preheat oven to 450 degrees.

In a saucepan, melt butter over medium low heat. Then add flour, garlic, salt, and pepper. Whisk together continuously until a paste begins to form. Then add chopped rosemary and whole milk, whisking constantly. Once sauce begins to thicken, add parmesan and remove from heat.

Pour sauce on pizza dough, leaving about 1 inch of the perimeter bare. Top with shredded mozzarella. Bake for 18-20 minutes, until the crust becomes golden and all of the cheese has melted.

While pizza is baking, add prosciutto to a grill pan or skillet over medium to medium high heat. Fry until prosciutto becomes crispy and oil has rendered. Remove and set aside. Slice peaches and season with salt and pepper. Add to pan with oil from the prosciutto and grill for about 3-4 minutes, until peaches have grill marks and have slightly caramelized.

Add prosciutto and peaches to the top of the pizza. Garnish with basil, chives, and burrata.

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Original Plum Torte

cooking.nytimes.com

MAKES: 8 servings

COOK TIME: 1 hr 15 mins

The Times published Marian Burros's recipe for Plum Torte every September from 1983 until 1989, when the editors determined that enough was enough. The recipe was to be printed for the last time that year. "To counter anticipated protests," Ms. Burros wrote a few years later, "the recipe was printed in larger type than usual with a broken-line border around it to encourage clipping." It didn't help. The paper was flooded with angry letters. "The appearance of the recipe, like the torte itself, is bittersweet," wrote a reader in Tarrytown, N.Y. "Summer is leaving, fall is coming. That's what your annual recipe is all about. Don't be grumpy about it." We are not! And we pledge that every year, as summer gives way to fall, we will make sure that the recipe is easily available to one and all. The original 1983 recipe called for 1 cup sugar; the 1989 version reduced that to 3/4 cup. We give both options below. Here are five ways to adapt the torte.

Featured in: Eating Well.

INGREDIENTS

3/4 to 1 cup sugar
1/2 cup unsalted butter, softened
1 cup unbleached flour, sifted
1 teaspoon baking powder
Pinch of salt
2 large eggs
24 halves pitted purple plums
Sugar, lemon juice and cinnamon, for topping

DIRECTIONS

1. Heat oven to 350 degrees.
2. Cream the sugar and butter in a bowl. Add the flour, baking powder, salt and eggs and beat well.
3. Spoon the batter into a springform pan of 8, 9 or 10 inches. Place the plum halves skin side up on top of the batter. Sprinkle lightly with sugar and lemon juice, depending on the sweetness of the fruit. Sprinkle with about 1 teaspoon of cinnamon, depending on how much you like cinnamon.
4. Bake 1 hour, approximately. Remove and cool; refrigerate or freeze if desired. Or cool to lukewarm and serve plain or with whipped cream. (To serve a torte that was frozen, defrost and reheat it briefly at 300 degrees.)

First published in 1983, Marian Burros's plum torte has become one of the most popular recipes in the history of The Times, and it's no mystery why. There are so many things to love: It's easy, it's practically no-fail and it's endlessly adaptable. Here are five ways to make the legendary torte your own, drawn directly from readers who have done just that. And her original plum torte recipe is here.

1. Replace the plums with almost any seasonal fruit: apricots, halved and pitted; cranberries or any summer berry; sliced apples, nectarines, peaches and pears. Canned and frozen fruit can stand in for fresh. Made this for the first time using 4 cups of blueberries and raspberries (mixed). It was perfect! - Jane F.

I've been using a version of this for years as a cranberry holiday bread. - Marie Schappert

I have made this with about a quart of drained canned fruit of any type, as well as frozen. I can plums, peaches and pears in season, and if a jar fails to seal, you can bake this cake with it rather than reprocess the jar. - Jennifer Robinson

2. Experiment with spices, herbs and extracts: vanilla extract, almond extract, nutmeg, ginger, cardamom, rosemary, orange or lemon zest.

I add about a half teaspoon of vanilla or almond extract to the batter. This cake is so easy and good. I even memorized the recipe — except my memorization was imperfect and I baked the cake with the fruit on the bottom by accident. It still was delicious! - Jane Eyrehead

I added a teaspoon of finely minced fresh rosemary to the batter... nice, subtle flavor. - Gail

3. Play with the flours. You can add almond or cornmeal flour to the all-purpose flour, or swap in gluten-free flour blends, with excellent results. (Melissa Clark made a version with whole wheat flour.) Made this with gluten-free flour and it turned out Perfectly! Everyone loved it. - Suzanne

I substituted 1/2 cup almond meal and 1/2 cup brown rice flour for 1 cup of wheat flour. I also added parchment paper over the greased bottom of the spring pan. It was delicious served warm. - Mari Schappert

Made this last night after tasting the one made by our daughter. Used raspberries and blackberries, one basket each, instead of plums, and 1/3 cup cornmeal and 2/3 cup flour. Fantastic!!! The cornmeal adds a very sophisticated "Italian" character to it, very slight crunch, and amazing flavor. - John

4. Double, triple, even quadruple it. The batter scales up like a dream, and the baked cake freezes well.

This is one of my favorite recipes and has been for many years. In addition to plums, I've used blueberries, peaches, apples and various combinations of more than one fruit. It also freezes great. I line the baking dish with aluminum foil and once baked and cooled slightly, turn the baking dish upside down on a plate, peel off the foil, then turn it right-side up on another plate. - Deborah

Double the recipe and it fits nicely in 13-by-9-inch disposable aluminum pans. - Nellie Armstrong.

Think about making two...one is not enough. - Sandra T.

5. Change up the pan. The torte can be baked in any dish provided it's approximately 8 to 10 inches in diameter and oven-safe.

Make it in any Pyrex, casserole, anything. - Cynthia

Used my pie plate because my springform pan was nowhere to be found. - Kelleryjones

A 9-inch pan gives greater height and moisture to the tart than a 10-inch pan. - J. David Nelson

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Chipotle Peach Chili and Canned Food Month

Author: Jacqueline Deliste

Recipe type: Entree

Cook time: 2 hours Total time: 2 hours

Serves: 8-10

Ingredients

- 1 lb Ground Beef
- 1 Green Pepper
- 1 Medium Onion
- 2 796ml Cans Diced Tomatoes
- 1 15 oz Can California Cling Peaches (whole, or sliced) — used fresh
- 1 540ml Can Black Beans
- 1 540ml Can Kidney Beans
- 1 341ml Can Corn
- 1 156ml Can Tomato Paste
- 2 tbsp Chili Powder
- 1-2 Canned Chipotle Chili's
- 1 tsp Granulated Garlic

Optional Toppings

- 1 Can Sliced California Cling Peaches
- Fresh Parsley

Instructions

1. Brown ground beef in a medium frying pan set to medium heat.
2. While the beef browns, chop pepper and onion into medium size pieces.
3. Drain excess fat from ground beef, then add pepper and onions, frying until onions are translucent.
4. Add remaining ingredients (including all of the juices from the canned goods), and simmer for a minimum of 2 hours, until flavors are combined and the majority of the liquid has reduced.
5. Top each bowl with a few slices of canned peaches and a sprig of fresh parsley for a splash of colour.

Recipe by Food Bloggers of Canada at <https://www.foodbloggersofcanada.com/heat-things-up-with-chipotle-peach-chili/>

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Grilled Chicken Thighs with Blackberry BBQ Sauce



Recipe courtesy of Michael Symon

Show: The Kitchen Episode: Fireworks of Flavor From: Food Network Magazine

Level: Intermediate

Total: 3 hr

Active: 35 min

Yield: 4 servings

Ingredients:

- 1 tablespoon ground coriander
- 1 tablespoon smoked paprika
- 1 tablespoon kosher salt
- 8 skin-on, bone-in chicken thighs
- Olive oil
- 1/2 recipe Blackberry BBQ Sauce

Blackberry BBQ Sauce

- 3 pints fresh blackberries
- 12 ounces dark beer
- 1 cup balsamic vinegar
- 1 cup red wine vinegar
- 1/2 cup packed light brown sugar
- 1 onion, sliced
- 1 clove garlic, minced
- 1 habanero pepper, slit
- 1 tablespoon ground chipotle chile powder
- 1 tablespoon finely ground coffee
- 1 tablespoon ground coriander
- 1 tablespoon ground cumin

Directions:

1 In a small bowl, combine the coriander, paprika and salt. Pat the chicken thighs dry with paper towels, season on both sides with the spice mixture and place in a gallon-size zip-top bag. Refrigerate for several hours but preferably overnight.

2 Prepare and preheat your lump charcoal grill to create two heat zones: high and low.

3 Brush the chicken thighs with olive oil and place them skin-side down on the hot side of the grill. Cover and cook for 2 minutes. Uncover and move the chicken to the low side of the grill, skin-side up. Cover and cook until the thighs reach an internal temperature of 160 degrees F, 15 to 20 minutes. Pour half the Blackberry BBQ Sauce into a medium bowl and use it to baste the chicken occasionally during the final 10 minutes of cooking.

4 Remove the chicken from the grill. Serve with the remaining sauce on the side.

Blackberry BBQ Sauce

Yield: about 2 quarts

5 In a large saucepan, combine the blackberries, beer, vinegars, sugar, onion, garlic, habanero, chipotle powder, coffee, coriander and cumin. Cook over medium-low heat, stirring occasionally, for 2 hours. Carefully puree the sauce in a blender or food processor, then strain.



Recipe excerpted from Michael Symon's *Playing With Fire: BBQ and More From The Grill, Smoker, and Fireplace* by Michael Symon and Douglas Trattner. Copyright © 2018 by Michael Symon. Photography copyright © 2018 by Ed Anderson. Published by Clarkson P

FOOD&WINE**Grilled Apricots with Burrata, Country Ham and Arugula**

★★★★★

Depending on the season, Travis Lett also makes this salad with plums, peaches and pears. **More Apricot Recipes**

Total: 30 mins**Yield:** 8

© Dave Lauridsen

Ingredients

1 1/4 pounds apricots, halved and pitted

1/4 cup extra-virgin olive oil, plus more for brushing

Sea salt and freshly ground pepper

1 1/2 tablespoons fresh lemon juice

1 small head radicchio, cored and thinly sliced

5 ounces baby arugula

1/2 pound burrata cheese, shredded

4 ounces shaved country ham

1 tablespoon aged balsamic vinegar

Directions**Step 1**

Light a grill or preheat a grill pan. Brush the apricots with oil and season with salt and pepper. Grill over high heat, cut sides down, just until lightly charred, 5 minutes. Let cool.

Step 2

In a bowl, whisk the lemon juice with the 1/4 cup of oil and season with salt and pepper. Gently toss in the apricots, radicchio and arugula. Transfer to a platter and top with the burrata, ham and vinegar. Serve.

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myrecipes

Baked Brie with Jezebel Peaches

Hands-On: 15 mins

Total: 30 mins

Yield: Makes 6 to 8 servings

★★★★★

Indulgent, fresh, and easy as pie, this summer version of baked Brie won raves in the SL Test Kitchen. Can't find Brie packed in a wooden box? Simply bake the cheese in a small pie plate or baking dish.

Ingredients

1 tablespoon hot jalapeno
pepper jelly



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Directions

Step 1

Preheat oven to 350°. Stir together first 4 ingredients; gently stir in peaches until coated.

Step 2

Unwrap Brie; trim and discard rind from top. Return cheese to wooden box bottom, and place box on a baking sheet.

Step 3

Bake at 350° for 10 minutes. Spoon peach mixture over Brie, mounding slightly. Bake 5 minutes or until cheese is melted. Carefully transfer box to a platter, and serve immediately with crackers.

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