

COOKING AT REN

June 13, 2012

Manchego Cheese and Serrano Crostini

6 tablespoons plus 2 teaspoon extra-virgin olive oil
2 large garlic cloves, minced
2 teaspoons finely chopped fresh rosemary
1 teaspoon coarse kosher salt
1 teaspoon freshly ground black pepper
5 ounces manchego cheese, sliced into pieces slightly smaller than the bread
6 large plum tomatoes (about 1 1/2 pounds), quartered lengthwise
12 1/2-inch-thick diagonally cut baguette slices (each 3 to 4 inches long)
6 thin prosciutto or Serrano slices, cut in half crosswise
1 teaspoon fresh lemon juice
1 cup microgreens or baby arugula

Preheat oven to 425°F. Stir 12 tablespoons oil, garlic, rosemary, 1 teaspoon coarse salt, and 1 teaspoon pepper in large bowl to blend. Add tomato quarters and stir to coat. Let stand 5 minutes.

Line rimmed baking sheet with foil. Lift tomatoes from marinade and arrange, cut side down, on prepared baking sheet (reserve marinade for toasts).

Roast tomatoes until skin is browned and blistered and tomatoes are very tender, about 35 minutes. Cool tomatoes on sheet.

Meanwhile, arrange bread slices on another rimmed baking sheet.

Lightly Brush top of each with reserved marinade (including garlic and rosemary bits).

Roast bread until top is golden, 10 to 12 minutes. Cool toasts on sheet.

Sprinkle with pepper. Fold prosciutto halves over and place on baguette top tomato quarters and then top with manchego slice.

Whisk lemon juice and remaining 2 teaspoons of oil in medium bowl to blend; season with salt and pepper.

Toss Microgreens in vinaigrette and place on top of the crostini

Tequila Grilled Shrimp with Roasted Cocoa Romesco Sauce

2 tablespoons tequila
 2 teaspoons sugar
 3 dozen large shrimp (about 2 pounds), shelled and deveined
 1/4 cup almonds
 1/4 cup hazelnuts
 1 red bell pepper
 1/4 cup cocoa nibs (grated unsweetened chocolate)
 1 medium tomato—halved, seeded and coarsely chopped
 2 garlic cloves, minced
 1 tablespoon sherry vinegar
 2 teaspoons masa harina or fine cornmeal
 2 teaspoons fresh lemon juice
 1 teaspoon kosher salt
 1/2 teaspoon crushed red pepper
 1/4 cup extra-virgin olive oil

In a large, shallow glass or ceramic dish, stir the tequila with the sugar. Add the shrimp and toss to coat. Cover and refrigerate for at least 30 minutes.

Preheat the oven to 400°. Put the almonds and hazelnuts in separate sheet pans and roast for 8 minutes, or until fragrant.

Transfer the hot hazelnuts to a kitchen towel and rub together to remove the skins. Let cool, then coarsely chop the hazelnuts and almonds.

Roast the pepper over a gas flame or under the broiler, turning, until charred all over. Transfer the pepper to a bowl, cover with plastic wrap and steam for 5 minutes. Peel the pepper and discard the stem and seeds. Strain any juices into a bowl. Coarsely chop the pepper and transfer to the bowl with the juices.

In a food processor, combine the almonds, hazelnuts, roasted pepper, cocoa nibs, tomato, garlic, vinegar, masa harina, lemon juice, salt and crushed red pepper. Process to a fine paste. With the machine on, slowly add the olive oil to form a thick sauce. Season with salt.

Light a grill or a grill pan. Season the shrimp with salt and grill over a hot fire for about 2 minutes per side, or until just cooked through. Serve the shrimp hot, with the romesco sauce alongside for dipping.

Cumin Spiced Chickpea Salad **With Radishes and Cucumber**

1/4 cup olive oil
2 Tbl fresh lemon juice
1 garlic cloves minced
1/2 teaspoon grated lemon zest
1/4 teaspoon ground cumin
Salt and Pepper
One 19-oz cans chickpeas
drained and rinsed
1 lb seedless cucumbers thinly
sliced
6 large radishes thinly sliced
1/4 cup chopped parsley

Whisk oil and vinegar in bowl.
Season dressing with salt and
pepper.

In a bowl, combine the olive
oil, lemon juice, garlic, lemon
zest and cumin and season with
salt and pepper.

Add the chickpeas and let
marinate for at least 25 minutes
to overnight, stirring
occasionally. Just before
serving, stir in the cucumbers,
radishes, onion and parsley and
season with salt and pepper

Asparagus With Chorizo and Croutons

1 lbs Asparagus
 1/4 cup olive oil
 1 cup Spanish Chorizo (cut into
 3/4 inch pieces)
 1 1/2 cups bread cubes
 1/4 cup whole almonds
 Salt
 Pepper

Cut each asparagus stalk into 3 to 4 pieces. Heat the oil in a large skillet until hot. Add all the ingredients except the salt and pepper. Cover and sauté over high heat until it is brown and cooked on all sides. Season with salt and pepper

Catalan Spinach

1 Tbl vegetable oil
 1 shallot
 1/2 cup sherry vinegar
 1 thyme sprig
 1 Tbl Honey
 1/4 cup pine nuts
 3 lbs baby spinach
 3 Tbl olive oil
 1/4 cup currants

In a saucepan, heat 2 teaspoons of the canola oil. Add the shallot and cook over low heat until softened, about 3 minutes. Add the vinegar and thyme sprig and bring to a boil. Simmer over low heat until the vinegar is reduced to 2 tablespoons, about 20 minutes. Discard the thyme sprig and stir the honey into the vinegar.

In a skillet, toast the pine nuts in 1 teaspoon of canola oil over moderate heat, stirring constantly, until golden, about 5 minutes. Transfer the pine nuts and let cool.

Fill a pot with 1/2 inch of water and bring to a boil. Add the spinach in handfuls, stirring until wilted. When the spinach is wilted, transfer to a colander and squeeze out the excess water.

Using the same pot heat the olive oil and add the spinach. Season with salt and pepper and cook, stirring, until heated through, about 5 minutes.

Transfer the spinach to a platter and garnish with the currants and toasted pine nuts. Drizzle the sherry vinegar syrup on top.

Paella With Chicken and Mushrooms

4 cups water
 2 ounces dried shiitake mushrooms
 9 tablespoons extra-virgin olive oil (preferably Spanish), divided
 1 1/4 pounds skinless boneless chicken thighs, cut into 1-inch cubes
 10 ounces fresh shiitake mushrooms, stems removed, caps thickly sliced
 1/2 pound cremini mushrooms, sliced
 1 cup chopped onion
 4 garlic cloves, chopped
 1 1/2 cups paella rice (short-grain white rice)
 1 15-ounce can diced tomatoes in juice
 1 dried California chile or New Mexico chile, stemmed, seeded, finely ground in spice mill
 3/4 teaspoon smoked paprika
 1/2 teaspoon saffron threads, crumbled
 2 cups (or more) low-salt chicken broth, divided
 Chopped fresh Italian parsley

Bring water to boil in large saucepan; mix in dried mushrooms. Soak mushrooms until soft, at least 2 hours and up to 8 hours. Strain into large bowl.

Squeeze liquid from mushrooms back into bowl. Reserve mushroom broth for paella (reserve mushrooms for another use).

Heat 2 tablespoons oil in a large (12- to 14-inch) paella pans or skillet over medium-high heat. Season chicken with salt and pepper. Sauté until beginning to brown, about 5 minutes. Transfer chicken to a large bowl.

To the same pan, add 1 tablespoon oil and the fresh mushrooms. Sprinkle with salt and pepper. Sauté until mushrooms are tender, 4 to 5 minutes. Transfer mushrooms to bowl with chicken. Add 2 tablespoon oil to pan, then add onion and chopped garlic cloves; sauté 1 minute.

Add 1 tablespoon oil to the pan, then add the rice. Stir 1 minute to coat. Add 2 1/2 cups mushroom broth, 1 cans tomatoes with juice, 1 1/2 teaspoon ground chile, 3/4 teaspoon paprika, and 1/2 teaspoon saffron to the pan. Stir to blend; bring to simmer.

Season rice mixture with salt and pepper. Pour chicken and mushroom mixture into rice . Reduce heat to medium-low. Simmer 10 minutes (do not cover during cooking).

Drizzle 1/2 cup chicken broth over paella. Simmer 8 minutes. Drizzle another 1 cup broth over. Simmer 8 minutes longer. Cook until rice is tender, chicken is cooked through, and rice is brown and sticking to pan on bottom, 2 to 3 minutes longer. Sprinkle each paella with parsley

Nectarine Puff Pastry Tarts with Thyme

1 sheets frozen puff pastry thawed
3 large nectarines, sliced
1 1/2 Apricots sliced
1/2 cup apricot preserves
3 Tbl unsalted butter
2 Tbl sugar
1/4 cup fresh squeezed orange juice
egg wash (1 egg + 1 Tbl water)
2 sprigs of thyme

Preheat oven to 425 Line a sheet pan with parchment paper.

In a saucepan over medium heat melt together the preserves, butter, sugar and juice. Stir occasionally when fully melted strain with a mesh strainer to remove chunks of preserves.

On a lightly floured surface, roll the puff pastry out to a large rectangle. Cut down the middle to form 2 smaller rectangles. Brush with the egg wash. Fold up the long edges of the dough to form a border and brush the tops with the egg wash.

Line the puff pastry dough with nectarines and apricots alternating. Brush the nectarines with the melted preserves. Sprinkle with thyme.

Bake until puff pastry is golden, about 20 minutes. Cool on a wire rack and serve hot or cold.