

August 27, 2018

## Autumn Inspired Hors D'oeuvre Recipes



Clockwise from top right: Squash tartine, Lobster & Pearls, and Golden Egg Nest.

### Squash Tartine

Recipe by Andy Philips, The Catch of the Pelican

#### Ingredients/Tools:

- 4 ea. butternut squash
- 1 lb. butter, browned
- 2 tablespoons Chinese Five-Spice
- 2 tablespoons sage, chopped
- 7" non-stick oven proof sauté pan

Pre-heat oven to 350-375 degrees. Peel the squash, cut the neck off, and cut the bulb in half. Scoop the seeds out of the bulbs. Thinly slice the round part of the neck, about ¼-inch. Save scraps for puree. Toss slices in brown butter, Five-Spice, and sage. Wipe the sauté pan with oil or butter. Starting with rounds and continuing with smaller slices. Layer slices in sauté pan to the rim of the pan. Roll out ¼ of the dough to the size of the pan. Place dough on top of squash and trim edges to fit pan. Cut an X in the center of the dough to allow steam to escape. Place pan in oven for 20 minutes or until crust is golden brown.

#### Squash Puree:

- Butternut squash scraps and pieces not used
- ¼ lb. butter
- Cream as needed

Place butter and squash scraps in a small sauce pan. Add enough cream to almost cover. Simmer on low heat until the squash is soft, then strain. Place squash in a blender and puree until smooth. Add reserved liquid as needed. Puree should be smooth, thick, and able to stand up on its own.

# Golden Nest Egg

Recipe by Andy Philips, The Catch of the Pelicans

## Ingredients:

- 12 ea. quail or chicken eggs, hard boiled
- Edible Gold Leaves

Wrap the tops of 10 eggs with the gold leaves. Reserve 2 eggs for the mousse.

## Deviled Egg Mousse Ingredients:

- 2 ea. quail or chicken eggs, hard boiled
- ½ tablespoon distilled vinegar
- 1 tablespoon Dijon mustard
- 2 tablespoons mayonnaise
- Salt and pepper to taste

Mash eggs with a fork or spoon. Combine the rest of the ingredients and mix until smooth.

## Nest Ingredients/Tools:

- 1 pkg. Kataifi Shredded Pastry Dough
- ½ lb. butter, melted
- 1 pastry brush
- 1 baking sheet

Preheat oven to 350 degrees. Lightly brush Kataifi dough with melted butter. Using your fingers, make little nests by spinning the dough around your fingers. Bake the dough for 5-10 minutes or until slightly golden. Place a little bit of mousse in each nest to help hold the eggs in place. Place an egg in each nest.

# Lobster and Peals

Recipe by Andy Philips, The Catch of the Pelican

## Ingredients:

- 1 lb. lobster meat, cooked
- 1 leek, thinly sliced
- 1 bell pepper, diced small
- 1 oz. Dijon mustard
- 1 oz. lemon juice
- ½ cup mayonnaise
- 1 teaspoon Old Bay seasoning
- ½ teaspoon garlic powder

Combine all ingredients in a mixing bowl. Place the lobster salad in small serving dishes. Garnish with caviar or tobiko.