

crunchy red fruit™

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ALISHA HIDALGO



A 20+ year veteran of fine dining, working for Chefs and restaurateurs from Drew Nieporent to Thomas Keller, Alisha Hidalgo has spent the last decade working as a recipe developer, food stylist, and food photographer for New York's premier meat, poultry, and game purveyor. Her photographs have also appeared in publications such as Robb Report and the New York Times Dining section. Her passion for elevated comfort food has led her to break out on her own with a soon-to-come recipe site (and a few other surprises) for equally enthusiastic home cooks.

We are so thrilled to introduce you to Alisha's work, and hope you enjoy the pairings that we have chosen.



BRAISED CHICKEN WITH CHORIZO & OLIVES



CELLER PARDAS SUS SCROFA

ALISHA HIDALGO

4 SERVINGS

I like to think of this dish as a Spanish version of Hunter's chicken. Hearty and comforting, it's best with lots of crusty bread to soak up the flavorful sauce.

INGREDIENTS

Olive oil, as needed

8oz Spanish-style smoked chorizo
sausage, cut into 1/4" slices

4 bone-in chicken thighs

Kosher salt and freshly ground black
pepper

1 medium onion, diced

1 medium yellow bell pepper, seeded
and thinly sliced

4 cloves garlic, smashed and finely
chopped

1 teaspoon fresh thyme leaves

1/2 cup dry sherry

1 can whole tomatoes, about 14
ounces, coarsely chopped, juices
reserved

1 cup chicken stock

2 handfuls cherry tomatoes on the
vine (optional)

1/4 cup Spanish olives, pitted

Chopped flat parsley, for garnish

BRAISED CHICKEN WITH CHORIZO & OLIVES / CONT.

INSTRUCTIONS

Preheat oven to 375 degrees F.

Heat about 1 tablespoon of olive oil in a large, oven-safe sauté pan over medium-high heat. Add chorizo and sauté until some of the fat has rendered out and the chorizo gets some color, about 3 minutes. Remove with a slotted spoon and set aside, reserve about a teaspoon of fat and leave the rest in the pan.

Season chicken thighs on both sides with salt and pepper. Place the chicken skin-side down in the pan and sear until nicely browned, about 4 minutes each side. Remove chicken to a rimmed plate and set aside.

Lower heat to medium and add onion and bell pepper, sauté until just softened, about 5 minutes. Add garlic and thyme, sauté about 3 minutes more.

Carefully add sherry, scraping up any browned bits on the bottom of the pan; cook for about 2 minutes. Stir in tomatoes and their juice; cook about 2 minutes. Stir in chicken stock, raise heat to high and cook until liquid is reduced by half.

Lower heat to maintain a simmer. Taste for seasoning and add salt and pepper, if desired. Place chicken pieces and any accumulated juices into the pan, nestling the chicken into the mixture, skin-side-up. Rub vine tomatoes with reserved chorizo fat and place in between chicken pieces. Place pan in the oven, uncovered, and bake until chicken is cooked through, about 20-25 minutes. In the last 5 minutes of cooking, add olives and browned chorizo.

Garnish with parsley before serving with crusty bread.

Recipe tips:

If you prefer a thicker sauce, remove chicken pieces to a sheet pan after they're finished cooking in step 4 and raise heat to, cooking the sauce until it's thickened to your liking. If you prefer a crispy skin on your chicken, while sauce is thickening, place chicken under a broiler on high, until browned and crisp, about 5 minutes.

MISO MUSHROOM TOASTS



PICHOT ROUCAS

ALISHA HIDALGO

SERVES 4-8



INSTRUCTIONS

In a small bowl, stir together butter and miso paste until smooth and evenly combined. Season with pepper, to taste.

Heat miso butter in a large skillet over medium heat. Add leeks, sauté until just softened, about 2 minutes. Add mushrooms and thyme, stirring to coat in the butter. Continue to sauté until mushrooms are just cooked through, about 7-8 minutes. Stir in chives and vinegar. Keep warm.

Toast bread and spread each slice with crème fraîche. Top with warm mushrooms and garnish with microgreens (if using). Serve immediately.

Recipe Tips: Any varieties of wild or cultivated exotic mushrooms will work. I used a mix of Washington chanterelles and hen-of-the-woods. It's best to clean wild mushrooms with a soft brush or damp paper towel rather than rinsing them, if possible. This mushroom and leek combination is also delicious on top of a steak.

These creamy mushroom toasts are luxurious enough for entertaining but also make a great weekend lunch.

INGREDIENTS

4 tablespoons unsalted butter, softened

1 tablespoon white miso paste

Freshly ground black pepper, to taste

4-inch section of leek, white and light green parts only, sliced in half lengthwise then into 1/4" slices

1 teaspoon fresh thyme leaves

1 tablespoon finely chopped chives

2 teaspoons white vinegar

Crusty bread, cut into 1/2" slices

1/2 cup crème fraîche

Microgreens or sprouts, for garnish (optional)



SAUSAGE & GREENS GALETTE WITH CANTAL



FIELD RECORDINGS CARIGNAN

ALISHA HIDALGO

MAKES ONE 9" GALETTE

INGREDIENTS

For Crust:

225 grams all-purpose flour

¾ teaspoon salt

1 teaspoon garlic powder

½ teaspoon onion powder

½ teaspoon smoked paprika

12 tablespoons cold butter, cubed

5 tablespoons ice water, or more as needed

For Filling:

¾lb bulk sausage

Neutral oil, if needed

1 bunch Lacinato or 'dinosaur' kale

2" leek, white and light green parts only

2 cloves garlic, smashed and finely chopped

1 teaspoon fresh thyme leaves

Kosher salt & freshly ground black pepper

3 ounces Cantal cheese, grated

1 egg yolk, mixed with 1 tablespoon warm water

INSTRUCTIONS

For the crust: Add flour, salt, and spices to the bowl of a food processor and pulse to combine. Add butter and pulse until broken down to pea-sized pieces. Gradually add iced water, starting with the initial 5 tablespoons and continue to pulse until a smooth dough is formed, adding a bit more water if needed. Turn dough out onto a sheet of cling film and form into a disk; refrigerate until well-chilled, at least 2 hours or overnight.

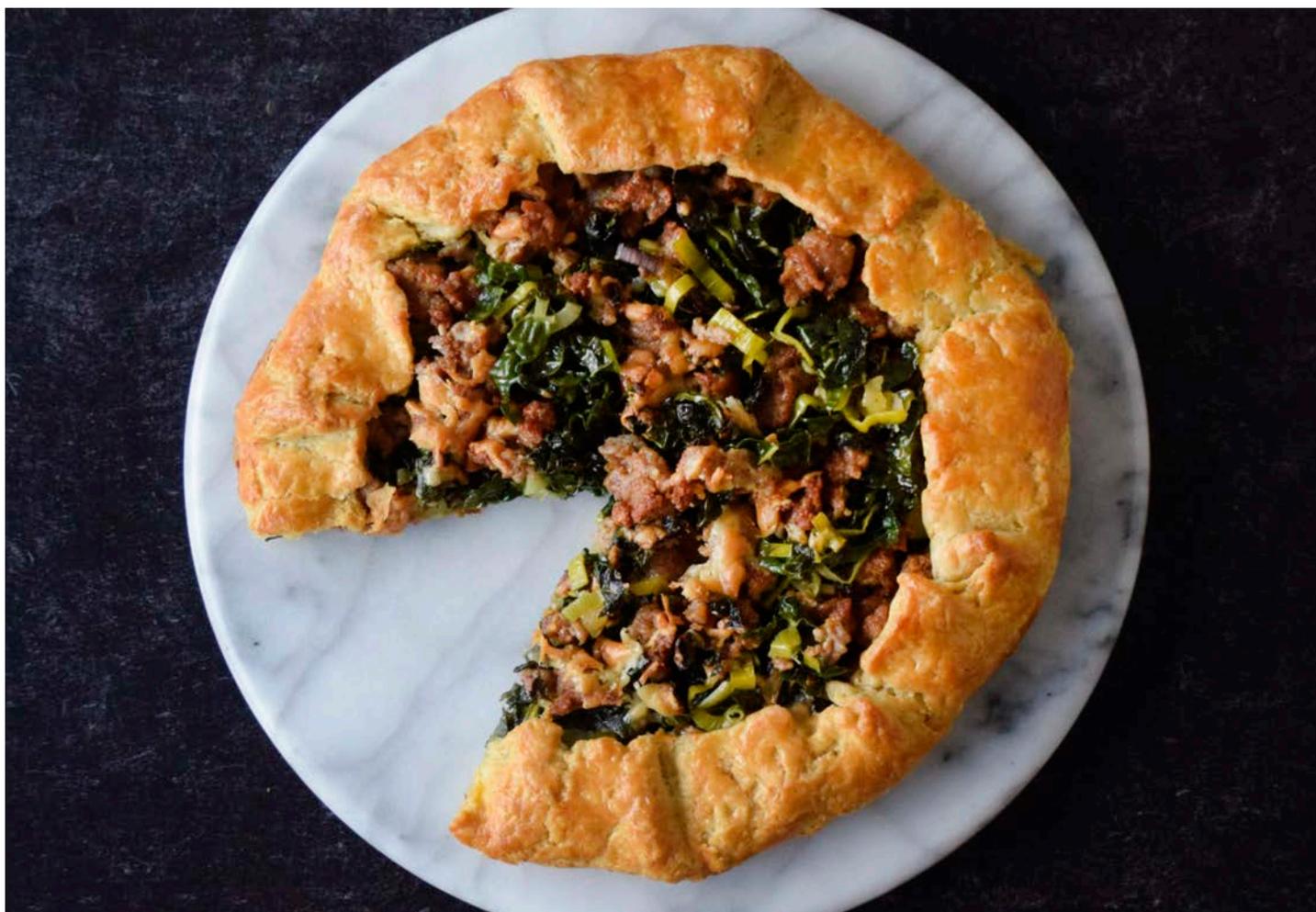
For the filling: In a large skillet over medium heat, brown the sausage, breaking up into bite-sized pieces. Remove sausage with a slotted spoon and set aside to cool completely. Remove all but about 2 tablespoons of rendered fat in the pan. (If your

sausage didn't yield enough fat, add enough neutral oil to equal about 2 tablespoons).

Remove and discard the tough ribs from the kale and cut the leaves into thin strips. Slice the leek in half lengthwise then cut into 1/4-inch slices. Add kale to the rendered sausage fat/oil over medium heat, turning to coat. Sauté until softened, about 5 minutes. Add leeks, garlic, and thyme; season with salt and pepper, to taste. Continue to sauté until kale is tender, about 7 minutes. Set aside to cool completely.



SAUSAGE & GREENS GALETTE WITH CANTAL / CONT.



INSTRUCTIONS

When ready to bake, preheat oven to 400 degrees.

On a lightly floured surface, roll out chilled pastry into a 12-inch circle. Arrange the kale mixture and sausage in the center of the pastry, leaving about a 1.5-inch margin all around. Sprinkle evenly with Cantal. Fold the edge up over the filling and brush the outside with egg wash. Bake galette on a parchment lined sheet pan until golden and crisped, about 40 minutes. Serve warm or at room temperature.

Recipe notes: The pastry and fillings can be made a day ahead. Just keep covered and chilled until ready to bake. You can use sausage links instead of bulk, just slice or remove from casing before browning. If you can't find Cantal cheese, any semi-hard, cow's milk cheese will work, like Gruyere, Mimolette, Comte, or an aged Fontina.

SEARED DUCK BREAST WITH BLOOD ORANGE CARMEL



MAJOR VALDIGUIÉ

ALISHA HIDALGO

SERVES 4

INGREDIENTS

4 petit duck breasts

Kosher salt & freshly cracked black pepper

¾ cup granulated sugar

¼ cup chicken stock

½ cup fresh squeezed blood orange juice

2 tablespoons red wine vinegar

1 teaspoon ground fennel seed, divided use

Maldon salt, for serving

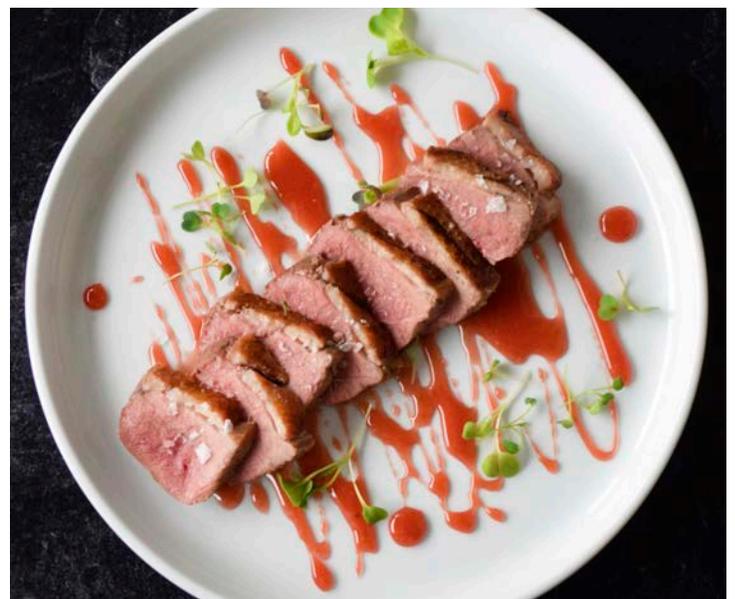
Microgreens, for garnish (optional)

INSTRUCTIONS

Score the duck skin in a crosshatch pattern being careful to only cut through fat, not the meat. Season with salt and pepper, generously on the fat side, lightly on the flesh side.

Heat a dry skillet over medium-high heat. Place the duck breasts skin side down and cook, until fat has rendered and skin is evenly browned, about 5-6 minutes. Drain rendered fat, setting aside 1 teaspoon. Turn breasts over and continue to cook until an instant-read thermometer inserted into the center of one breast reaches 140 degrees F, for medium-rare. Rest duck breasts on a cutting board, tented with foil, for 10 minutes.

Meanwhile, make the caramel: Combine sugar and chicken stock in a small saucepan over medium-high heat. Stir once then let the caramel cook with touching until golden brown. Remove from the heat and carefully stir in blood orange juice, vinegar, and half the ground fennel. Return to the heat and continue to cook until sauce thickens. Stir in reserved teaspoon of duck fat.



Slice duck breasts across the grain and season with flaky salt and the remaining fennel. Serve with warm caramel sauce and garnish with microgreens, if using.

Recipe tips: If using Pekin or Magret duck breasts which are much larger, use 2 instead of 4. If you can't find blood oranges, you can sub tangerines, clementines, or even navel – just make sure to use fresh squeezed juice. The caramel will continue to thicken once its off the heat, so be mindful not to over cook it.



GARLIC & HERB ROAST POUSSIN WITH BABY RED POTATOES



LOOP DE LOOP CAB FRANC

ALISHA HIDALGO

SERVES 2

INGREDIENTS

1 whole lemon

6 tablespoons unsalted butter,
softened

2 garlic cloves, smashed and finely
minced

2 tablespoons finely chopped fresh
mixed herbs - any combination of
parsley, thyme, sage, rosemary,
chives, or tarragon will work

Kosher salt & freshly ground black
pepper

1½ pounds baby red or fingerling
potatoes, scrubbed and cut into
quarters

2 poussins, or baby chickens

*Recipe tips: If you can't find
poussin, this recipe will also work
with Cornish game hens or a petit
chicken (about 1½-2 pounds), just
use an instant read thermometer
and adjust time up or down as
needed.*

INSTRUCTIONS

Preheat oven to 425 degrees F.

Make the compound butter. Zest the lemon and cut into quarters; set 3 quarters aside.

In a small bowl, stir together softened butter, garlic, herbs, lemon zest, and a squeeze of lemon juice. Season with salt and pepper, to taste. Remove 2 tablespoons of compound butter and set aside; the remaining butter will be added to the poussin.

In a small roasting pan or casserole dish, place the potatoes in an even layer. Season with salt and pepper.

Using your fingers, gently loosen skin from each poussin breast, being careful not to puncture the skin. Insert about 2 tablespoons of butter under the skin of each bird, distributing evenly. Place a quarter of lemon in each cavity and truss the legs with kitchen twine. Tuck the wingtips under. Rub the remaining butter on the outside of each poussin and place the birds breast side up on top of the potatoes.

Roast in the oven for 30 minutes then brush 1 tablespoon of reserved compound butter on top of each bird. Return to the oven and continue to roast until an instant read thermometer inserted into the thickest part of the thigh registers 165 degrees F. Rest the poussins on a cutting board tented with foil, remove butcher twine and lemon before serving.

Add the last of the butter to the potatoes and turn to coat in butter and pan juices. Return to the oven and continue to roast until potatoes are jammy and tender, about 10 minutes. Squeeze the remaining lemon over the potatoes before serving with the poussin and a drizzle of pan juices.

RUFFLED SHORT RIB PIE



LUIGI GIORDANO BARBARESCO

ALISHA HIDALGO

SERVES 4



INGREDIENTS

Neutral oil

3-4 pounds bone-in beef short ribs

Kosher salt & freshly ground black pepper

1 medium onion, chopped

2 ribs celery, chopped

3 cloves garlic, smashed and chopped

1 teaspoon smoked paprika

2 tablespoons tomato paste

1 tablespoon anchovy paste

½ cup red wine or dry sherry

1½ cups beef stock

3 sprigs fresh thyme

2 bay leaves

2 tablespoons balsamic vinegar

2 medium carrots, cut in ¼" slices

2 cups mushrooms, sliced

3 tablespoons salted butter, melted

8-10 sheets phyllo pastry, thawed

INSTRUCTIONS

In a shallow Dutch oven or other heavy, lidded pot, heat about 2 tablespoons of oil over medium-high heat. Season short ribs all over with salt and pepper. Brown the short ribs on all sides, working in batches if necessary, until they're a deep chestnut brown color. Remove short ribs to a rimmed plate and set aside.

RUFFLED SHORT RIB PIE / CONT.

INSTRUCTIONS

Leave about 2 tablespoons of rendered fat in the pot and place over medium heat. Saute onion and celery until just softened, about 4 minutes. Add garlic and smoked paprika, saute about 2 minutes more. Turn heat back up to medium high and stir in tomato paste and anchovy paste, stirring to coat vegetables; cook about 2 minutes. Carefully add wine, scraping up any browned bits on the bottom of the pan and cook about 3 minutes before adding beef stock, thyme, and bay leaves. Add the short ribs back to the pot, nestling in the liquid and bring up to a simmer. Cover the pot and place in the oven. Cook, undisturbed, until short ribs are super tender and falling off the bone (you should be able to shred the meat with a fork), 3-3½ hours.

Remove short ribs to a cutting board and when cool enough to handle, remove and discard the bones and any bits of remaining cartilage. Shred the beef into generous chunks.

Place the pot, uncovered, over high heat and reduce liquid by half. Remove and discard thyme and bay leaves. Reduce heat to medium-high and add mushrooms and carrot; cook until carrots are just tender, about 10 minutes. Remove from heat, stir in balsamic vinegar, and return short rib meat to the pot. Allow to cool to room temperature then cover and place in the refrigerator overnight, up to 2 days.

When completely chilled, remove and discard the layer of fat that has solidified on top of the braise.

Let the short ribs sit at room temperature for about 30 minutes.

Preheat oven to 350 degrees F.

Brush a sheet of phyllo with melted butter and gently gather up into a ruffly texture. Place on top of the short ribs and repeat until the whole pie is covered. Bake until short ribs are hot and bubbly throughout and phyllo is crisp and golden, about 35 minutes. Serve immediately.

Recipe tips: You want to use English-cut short ribs for this recipe, not flanken-cut. If you don't have a shallow Dutch oven, use a standard version or other heavy pot for the braising, then cook the actual pie in a shallow casserole dish or deep pie pan.

DARK CHOCOLATE CREAM PUFFS WITH CHOCOLATE CRAQUELIN & BERRY WHIPPED CREAM

CRF BIRTHDAY RECIPE

ALISHA HIDALGO

MAKES 12 JUMBO CREAM PUFFS



These jumbo cream puffs have rich chocolate flavor that's balanced by a sweet-tart cream filling but the best part is you don't have to put your wine glass down to eat them.

INSTRUCTIONS

Make the craquelin: Place all ingredients in a stand mixer fitted with the paddle attachment. Beat on medium until combined. Turn out the dough onto a large piece of parchment paper, and top with a second piece. Roll out to 1-2mm thickness. Place the dough, still between the parchment sheets, in the freezer for an hour, or until ready to use (can be made ahead of time and stored in the freezer).

Preheat oven to 400 degrees F. Line 2 sheet pans with parchment and set aside. Fit a large piping bag with a large round piping tip such as an ateco #805.

INGREDIENTS

For the chocolate craquelin:

57 grams unsalted butter, softened

50 grams flour

10 grams cocoa

60 grams brown sugar

½ teaspoon vanilla bean paste

For the choux pastry:

85 grams all-purpose flour

2 tablespoons Dutch-process cocoa powder

2 tablespoons confectioner's sugar

250 ml water

100 grams unsalted butter

Pinch of salt

4 large eggs

For the whipped cream:

2 cups heavy whipping cream (30-35% fat)

½ teaspoon vanilla bean paste

1 teaspoons confectioner's sugar

4 tablespoons of your favorite berry or cherry jam

DARK CHOCOLATE CREAM PUFFS WITH CHOCOLATE CRAQUELIN & BERRY WHIPPED CREAM / CONTD.

INSTRUCTIONS

Make the choux paste: Sift together flour, cocoa powder, and confectioner's sugar, set aside. Add water, butter, and salt to a medium saucepan over medium-high heat and stir until the butter has melted and the mixture has begun to boil. Remove from the heat, and add the flour mixture all at once, mixing quickly with a wooden spoon to combine. The mixture will form a thick paste. Return to the heat, and, stirring constantly, cook the mixture for about 2 minutes to help dry it out. Transfer to the bowl of a stand mixer fitted with the paddle attachment. Mix on medium speed for about 2-3 minutes to help cool down the mixture.

With the mixture running on low, slowly stream in the first three eggs. Mix on medium speed for 4 minutes, or until the egg is fully incorporated. Test the consistency of the batter by dipping in the beater and pulling up. If it forms a v which eventually breaks off, you are good to go. If it seems too stiff, slowly add another beaten egg and mix to incorporate.

Transfer the choux dough to the prepared piping bag. Pipe 2" mounds onto the lined baking sheet, ending each with a little flick of your wrist.

Remove the craquelin from the freezer, and peel off the top piece of parchment. Using a 2" round cookie or biscuit cutter, cut out circles of dough. Place each carefully on top of a mound of choux, pressing lightly to adhere. If you are baking one tray of these at a time, ensure that you only put the craquelin on one tray's worth at a time - put the

craquelin on the second tray just before you bake them.

Bake the cream puffs for 15 min at 400 degrees F, then turn down the oven to 350 degrees F, and bake for a further 20 minutes, until the puffs are crisp and puffed. Remove from the oven and poke a small vent in the side of each using a paring knife or chopstick, to help the steam escape. Place on a cooling rack to cool completely. If baking in two batches, return the oven to 400 degrees F, and repeat the baking process with the remaining buns.

For the cream: Add cold heavy cream to a stand mixer fitted with a whisk attachment and whip until just stiff. Add vanilla bean paste and confectioner's sugar and whip until just combined. Heat the jam in the microwave to thin it down a bit, about 20 seconds, stir well. Fold the jam into the cream. Transfer to a large piping bag fitted with a bismarck tip or a round piping tip.

Using a chopstick, carefully poke a hole in the bottom of each cream puff. Working with one at a time, insert the end of the piping tip into the cream puff, and pipe the cream in until you feel the cream puff fill and become heavy. It may take a few to get the hang of it - just wipe off any excess that may spill out from over filled puffs.

Serve within a few hours of filling. Store leftovers in the fridge in an airtight container.