



TOTALLY HANDS ON COUPLES COOKING: HARVEST MOON

Chef's Notes

White Bean and Swiss Chard Soup with Sage
Roasted Pork Tenderloin with Dried Fruit and Port Wine Reduction
Sweet Potato and Gruyere Cheese Gratin
Spiced Apple Bread Pudding

WHITE BEAN AND SWISS CHARD SOUP WITH SAGE

Yield: 6 servings

Active time: 30 minutes

Start to finish: 1 hour

2 bunches Swiss chard
1/4 pound bacon, cut into lardons
1 onion, medium dice
1 fennel bulb, medium dice
1 stalk celery, medium dice
1 carrot, medium dice
3 cloves garlic, minced
1 teaspoon red chili flakes
1 cup white wine
1 cup canned crushed tomatoes
6 cups chicken or vegetable stock, or more if needed
1 bay leaf
2 tablespoons red wine vinegar

Two 12-ounce can cannellini beans, drained and rinsed
2 teaspoons sage, rough chopped
Salt and pepper to taste

1. Cut the stems from the Swiss chard leaves; cut into medium dice and set aside. Cut the leaves into ribbons and reserve for later.
2. Heat a large soup pot over medium-low heat and add the bacon. Cook, stirring occasionally, until just golden brown. Add the onions, fennel, celery, carrot and chard stems, and sauté until caramelized, about 10 minutes.
3. Add the garlic and chili flakes; cook an additional minute. Deglaze the pan with the white wine and scrape the bottom of the pan to remove the fond.
4. Add the tomatoes, chicken stock, bay leaf and vinegar to the pot. Bring to a boil, and then reduce the heat to a simmer. Add more stock if soup is too thick.
5. Cover the pot and simmer until the vegetables are tender, about 30 minutes.

6. Add the Swiss chard leaves and beans to the soup, and continue to cook until the chard is tender, about 10 minutes.
7. Stir in the sage and season with salt and pepper to taste.

These Items Are 15% Off For You Today

Le Creuset soup pot
Red chili flakes
Chef's knife
San Marzano tomatoes
Red wine vinegar
Rosle ladle
Emile Henry soup bowls
Rosle can opener



ROASTED PORK TENDERLOIN WITH DRIED FRUIT AND PORT WINE REDUCTION

Yield: 3-4 servings

Active time: 40 minutes

Start to finish: 40 minutes

2 tablespoons grapeseed oil
1 pork tenderloin, trimmed of any excess fat or silver skin
Your favorite salt blend

2 tablespoons butter
1 shallot, sliced thin
1/4 cup dried apricots, sliced thin
1/4 cup dried cranberries
2 tablespoons flour
1 cup port wine
1 cup beef stock
1 tablespoon Dijon mustard
1 teaspoon rosemary, minced
Salt and pepper to taste

1. Preheat the oven to 350°.
2. Heat a sauté pan over medium heat and add the grapeseed oil.
3. Season the pork with your favorite salt blend. Sear in the hot pan until all sides are golden brown and crisp. *Save this sauté pan to prepare the dried fruit and port wine reduction.*
4. Transfer the pork to a roasting rack set in a roasting pan. Roast in the oven until the internal temperature reads between 135-140°.
5. While the pork is roasting, prepare the sauce. Heat the same pan the pork was seared in over medium low heat and wipe out any excess fat.
6. Add the butter and gently sauté the shallots until lightly caramelized, about 1-2 minutes. Add the apricots and cranberries and gently sauté until the dried fruit has plumped up. Add the flour and cook an additional minute.



7. Deglaze the pan with the port wine scraping any browned bits of fond free from the bottom of the pan. Reduce the port by half of its original volume. Add the beef stock and Dijon and simmer until the sauce is of a nappe consistency.
8. Whisk in the rosemary and season with salt and pepper to taste.
9. Once the pork has roasted, allow to rest for 5 minutes before slicing against the grain.
10. Serve the sliced pork on a platter with the port wine reduction.

These Items Are 15% Off For You Today

Your favorite salt blend

All Clad sauté pan

Grapeseed oil

Tongs

Roasting pan and rack

Meat thermometer

Slicing knife

Cutting board with juice groove

Measuring cups and spoons

Dijon mustard

Rosle sauce whisk



SWEET POTATO AND GRUYERE CHEESE GRATIN

Yield: 6-8 servings

Active time: 35 minutes

Start to finish: 1 hour, 30 minutes

1 1/2 cups heavy whipping cream
5 roasted garlic cloves, minced
1 tablespoon thyme, rough chopped

3 sweet potatoes, peeled and cut into thin slices
Salt and pepper to taste
3 cups Gruyere cheese, grated

1. Preheat the oven to 375°.
2. Heat together the cream, garlic and thyme in a saucepan until steaming. Set aside while preparing the vegetables.
3. Lightly butter a baking or pie dish. Layer the sliced sweet potatoes on the bottom of the dish in a concentric circle. Season with salt and pepper to taste, ladle about 1/4 cup of the infused garlic cream on top, and finish with a sprinkling of the Gruyere cheese.
4. Continue layering all of the ingredients in this fashion until the baking dish is full.
5. Top the gratin with Gruyere cheese and cover with foil. Bake on a parchment-lined sheet tray for 40 minutes.
6. Uncover the baking dish and continue to cook until the sweet potatoes are knife tender and the cheese is golden brown and bubbly.
7. Allow to cool for 10 minutes and then cut into slices and serve.

NOTE: These can be made individually in ramekins, which will take half the time to bake.

These Items Are 15% Off For You Today

V-slicer

Rosle ladle

Rosle vegetable peeler

Rosle cheese grater

Emile Henry baking dish

SPICED APPLE BREAD PUDDING

Yield: 6-8 servings

Active time: 25 minutes

Start to finish: 1 hour, 15 minutes

4 cups French bread, brioche or croissants, cut into approximately 1 inch cubes

1 1/2 cups whole milk

1 1/2 cups heavy whipping cream

3 eggs

2 egg yolks

1/4 cup maple syrup

Pinch fine sea salt

1 tablespoon vanilla extract

1 teaspoon cinnamon

1/2 teaspoon ground ginger

Pinch cloves

Dash freshly grated nutmeg

2 tart apples, peeled and cut into medium dice

1. Preheat the oven to 400°.
2. Butter a ceramic baking dish and place the cubed bread in a large bowl. Set aside.
3. Heat milk and cream in a saucepan over medium low flame until tiny bubbles appear.
4. Mix eggs, yolks, maple syrup, salt, vanilla, cinnamon, ginger, cloves and nutmeg together in a large mixing bowl. Fold in the apples and add warm milk and cream gradually, whisking constantly.
5. Pour the custard over the bread allowing the bread to absorb custard for about 15 minutes. Pour the bread pudding into the prepared baking dish.
6. Bake until the custard is set and the bread in middle of dish is only slightly jiggly, about 35-40 minutes. Serve warm.

These Items Are 15% Off For You Today

Bread knife

Measuring cups and spoons

Maple syrup

Vanilla extract

Ground cinnamon

Microplane grater

Emile Henry baking dish