

2016 OKTOBERFEST

COOKING SHOW RECIPES



PRESENTED BY
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CHERRY SOUFFLE WITH KIRSCH CUSTARD

SERVES 6

Kirsch Custard:

6 egg yolks
2 tbl sugar

Pinch salt
2 cups milk

1 tsp vanilla extract
1 tbl kirsch liqueur

Whisk together the egg yolks, sugar and salt. In a saucepot, scald the milk and vanilla. Put the egg yolk mixture over a double boiler and whisk vigorously as you slowly add the scaled milk. This tempering ensures that the egg yolk don't overcook. Stir regularly with a wooden spoon until the mixture thickens, about 5 minutes. Chill for 30 minutes, then whisk in the kirsch.

Soufle:

¾ lb pitted dark sour cherries in syrup
2 tbl granulated sugar, divided
Pinch salt
½ tbl butter

Powdered sugar for dusting
6 egg whites
½ tsp cream of tartar
6 small oven proof ramekins

Place the cherries in a food processor or blender and puree. Preheat the oven to 375 degrees. Coat the inside of each of the ramekins with butter, then sprinkle the butter coating in each ramekin with some of the 1 tbl of sugar.

Put the egg whites in the bowl of an electric mixer and start on med-high speed with the whisk attachment. Add the cream of tartar and salt. Slowly add the other 1 tbl of the granulated sugar and whip the egg whites until stiff but not dry. Fold in the pureed cherries with the egg whites, then distribute evenly to each of the sugar coated ramekins.

Give each one a little tap on the counter, then place on a baking sheet and put them in the oven. The souffles should rise dramatically. Place on a plate and dust with powdered sugar and serve with the custard sauce on the side.

SPAETZLE WITH WILD MUSHROOMS

SERVES 6

1 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon ground pepper
1/2 teaspoon ground nutmeg
2 large eggs
1/4 cup milk

3 tablespoons unsalted butter + 1 tablespoon to saute mushrooms
2 tablespoons minced fresh chives
Plus 1 cup sliced fresh morel or chanterelle mushrooms that have been carefully brushed clean.

Combine all ingredients except mushrooms and butter to make spaetzle dough. Over a pot of boiling salted water, push dough through a perforated pan or colander with a flexible spatula. Little dumplings will float to the top when done, no more than 1 minute. Remove with a perforated spoon or hand strainer and set aside. Saute mushrooms in 1 tablespoon of the butter about 2 minutes. Melt remaining butter in a separate pan, add spaetzle and saute until lightly browned. Combine with mushrooms, season and serve.