

FROM THE JPB CULINARY LABS:



SMOKED SALMON TART WITH
CHAMPAGNE PHILIPPE FONTAINE MILLESIME 2012

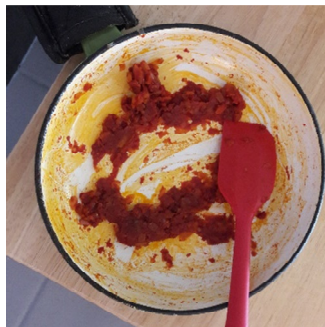
COLD-SMOKED SALMON MOUSSE:

In a small, heavy-bottomed skillet pre-heated on medium-low:

- Sauté **1 finely chopped shallot** (about 2 Tab.) in **2 tsp. of olive oil**. Sprinkle with **1/8 tsp. of flaky salt** and cook, stirring often, for about 5 minutes until the shallots fully soften.
- Add **2 cloves of finely chopped garlic** (about 1/2 tsp.) and continue to sauté for another 2 minutes, stirring constantly so the garlic doesn't burn. Deglaze the pan with **1 Tab. of dry sherry**, allow to fully evaporate.
- Add **1 rounded Tab. tomato paste** and continue to sauté for another 5 minutes, stirring often. The paste will turn a dark red and the oil will begin to pull away from the tomato, leaving oily streaks in the pan. Scrape into a small bowl and allow to cool.

In a large mixing bowl beat **8 oz. of softened cream cheese** until smooth and fluffy.

- Add in the **cooled tomato paste** and beat until fully mixed.
- Stir in **2 Tab. Half & Half** and **1 tsp. dry sherry**.
- Gently fold in **5 oz. of flaked cold-smoked salmon** (skinless and boneless).



CRUST:

1 ¼ C. all-purpose flour

½ C. (1 stick) of cold salted butter, cut into 1" cubes

3-4 Tab. cold water

Place flour and butter in a food processor and pulse in quick bursts until the dough is crumbly and butter chunks are no larger than small peas (about 10 pulses). Begin adding the cold water while pulsing the machine, 1 tablespoon at a time, until the flour begins to gather and form shaggy threads. This should take about 4 tablespoons of water and about 10 seconds of intermittent pulsing. Pour out the dough and gather into a ball, wrap in cling film and rest in the refrigerator for at least 15 minutes. Makes 2 single-crust pies or 1 double-crust.

BLIND BAKE THE TART SHELL:

Preheat the oven to 350 F

- Using a fair amount of flour to prevent sticking, roll 1/2 of the pastry out to a 12" circle (1/8" in thickness) and place on top of a 9" tart pan. Roll and push the excess dough over itself towards the center, pushing firmly against the sides to create a double-thick layer. Chill the tart shell for at least 30 minutes.
- Gently prick the bottom of the tart shell with a fork and place in the oven. Check on the tart every 10-15 minutes and pull out and re-dock the shell gently with a fork when needed to release extra-large bubbles. Small bubbles and bumps will settle down while the shell cools and will be unnoticeable after the tart has been filled. Depending on pastry thickness and pan type, it may take 30-45 minutes to fully cook an empty tart shell. Keep an eye and nose on things and pull the tart shell when it begins to smell buttery and toasty and has pulled away from the edges of the pan. Cool completely before filling with the chilled smoked salmon mousse. Decorate with hot smoked salmon, sour cream, lemon, and dill.



PERFECT PAIRING:

Philippe Fontaine Champagne

Brut Millésime 2012/2013



Blend: 100% Pinot Noir

Aging: 48 months sur latte

Located in Balnot-sur-Laignes in the Côte des Bar region, Champagne Philippe Fontaine is above all about a history of family and tradition. The Fontaine family has indeed been cultivating their land for centuries. Nowadays, Philippe, his daughter Salomé, and her husband Louis-Antoine run the estate. Most of the vineyards are located in the prestigious Les Riceys part of the region. All of Philippe Fontaine Champagnes are handcrafted at the estate, small production, sustainably farmed, and represent a tremendous value in the Grower Champagne category.