

Une Nuit À Paris with Chef Gale Gand

Classic Cheese Fondue

Serves 2 - 4

7 ounces Gruyere cheese, grated
3 ounces Emmentaler cheese, grated
2 ¼ teaspoons corn starch
1 clove garlic, peeled
½ cup dry white wine
½ teaspoon lemon juice
1½ teaspoons Kirsch
grated nutmeg to taste
salt and pepper to taste

Dippers

toasted bread cubes
small pickles
cherry tomatoes
boiled potatoes
blanched broccoli florets
sliced apple and pear.

In a sauce pan or fondue pot, the wine till it simmers, then add the lemon juice. Meanwhile grate the cheese (I used a food processor) and toss in it a large bowl with the corn starch. Add the cheese to the wine and stir to start melting it. Add the Kirsch, nutmeg and salt and pepper and continue stirring till well combined. Serve warm with dippers of toasted bread cubes, small pickles, tomatoes, boiled potatoes, blanched broccoli florets, sliced apple and pear.

Wine Recommendation: Chablis or French Chardonnay (Not California)

Salmon Paillard with Creamy Cucumber Relish

Serves 2

For the mustard-dill sauce:
1½ teaspoons Dijon mustard
1½ teaspoons cider vinegar
1½ teaspoons sugar
¼ cup olive oil
1 teaspoon chopped fresh dill

For the salmon:
1 pounds boneless, skinless salmon fillet, cut in 2 serving pieces
1 teaspoon olive oil
Kosher salt and freshly ground black pepper
1 recipe Creamy Cucumber Salad

To make the sauce, in a small bowl, whisk together the mustard, vinegar, and sugar. Whisking, pour in the oil in a thin stream and whisk vigorously until the dressing is thick and smooth. Add the dill and stir to combine. Set aside.

To make the salmon, put your oven rack closest to the top heating element, and preheat the broiler. Place each salmon piece between 2 sheets of plastic wrap. With the smooth end of a meat tenderizer or a rolling pin, pound the salmon until very thin -- about 1/4 inch thick. Peel the plastic wrap away from one side of each fillet, flip it onto ovenproof plates, peel the remaining plastic wrap off, and place the plates on a sheet pan. Brush the fillets with the olive oil and season with salt and pepper.

Place the sheet pan very close to the heat and broil the salmon for about 2 minutes, or just until it begins to turn opaque. Drizzle the paillards with sauce and place a large spoonful of cucumber salad in the center.

Creamy Cucumber Salad

Makes about 1 cup

½ English cucumber, washed
1 plum tomato, diced
½ small red onion, sliced into thin rings
1 tablespoon chopped chives
Heaping ¼ cup mayonnaise
Pinch of sugar
Kosher salt and freshly ground black pepper

Slice the cucumbers very thin on a Japanese mandolin if you have one, about 1/8 inch thick. Salt the slices and let drain in a colander while you prep the rest. Add the chopped tomato, red onion, chives, mayo, and sugar and stir to combine. Season to taste with salt and pepper. Chill till ready to serve.

Wine Recommendation: Saignon Blanc

Mousse au Chocolat

Makes 6 servings

3 ounces bitter sweet chocolate, broken up
1 ounces unsweetened chocolate, broken up
1 cups heavy cream
½ cup egg whites
½ cup sugar

Place both types of chocolate pieces in a bowl and melt the chocolate over simmering water or in the microwave for 1 minute. Check to see if it's melted and if not, microwave 30 more seconds till it's melted.

Meanwhile, whip the cream to stiff peaks and refrigerate. Whip the whites till soft peaks, drizzle in the sugar and continue whipping till glossy and the sugar has dissolved (check by tasting and seeing if you still feel a crunch). Add 1/3 of the whites to the melted chocolate and whisk them in quickly and thoroughly. Add a second 1/3 and using a rubber spatula fold them in till most of the streaks are gone. Add the final 1/3 fold till a few streaks remain. Add all the whipped cream and fold in. Use a pastry bag and a large star tip to pipe the mousse into glasses and chill.

Wine Recommendation: Port or Red Burgundy

Equipment List

Cutting Board
Damp paper towel
Knife
Measuring spoons
Measuring cups
Grater
Saucepan
Whisk
Fondue forks (optional)
Prep bowls
Japanese mandoline (optional)
Colander or strainer
Plastic wrap or meat mallet
Rolling pin
Mixer with a whisk attachment and bowl (2 if possible)
Rubber spatula
Piping bag and fluted tip
Dessert glass or stem ware for mousse
Dinner plate
Platter for fondue dippers

Gale Gand is a pastry chef and was a co- founder and partner in the Michelin two star restaurant, Tru, in Chicago. She hosted Food Network's long running show "Sweet Dreams", is the author of 8 cook books, and worked with Julia Child on her book and PBS series, "Baking with Julia". Gale teaches cooking classes all over the country and is an artisanal soda pop maker producing Gale's Root Beer which is sold nationally. She has received two James Beard Awards, has been inducted to the American Academy of Chefs and the Chicago Chefs Hall of Fame and was schooled in Paris at La Varenne. Gale appears at many Food and Wine festivals across the country and is a professional Pie and Food Competition Judge. She recently started Kitchen Sisters Cooking School, a virtual school, with Chef Jessica Dawson. She is the mother of 3, has a BFA from RIT in Metalsmithing, and plays the ukulele. Fun fact-She once made a Peach Cobbler for Aretha Franklin. For more info on Gale go to: www.galegand.com.