



THE RECIPE EDIT

EDITION 01 · LATE SUMMER TABLE

LATE SUMMER TABLE

A seasonal menu created simply for the love of food, drink and the beauty that happens when it all comes together.



I have flipped the calendar over to the 'ber' months but there are still a few weeks of summer left! And while I'm looking forward to sweater weather, there are a few things I'm not ready to let go of yet--juicy peaches, plump, red tomatoes, long evenings and quick meals that don't require too much fuss.

Carolee and I have pulled together five recipes that feel like a farewell to summer and a subtle intro to autumn. For two of these, Carolee has used ingredients that you likely have on hand or would be so easy to get from one of our local farm stands.

I especially love this menu because I can make a few of the recipes in advance which frees up my day to plan the perfect table scape and enjoy my guests when they arrive.

Make one this weekend. Make all six! And maybe linger at the table a little longer this holiday weekend!

THE RECIPE EDIT / EDITION 01

APPLE WHISKY SOUR

Bright, tart with just a touch of autumn



APPLE WHISKY SOUR

A fresh tasting cocktail to welcome guests to your table.

INGREDIENTS

2 oz whisky
1 oz fresh lemon juice
½ oz apple cider
¾ ounce thyme simple syrup
Ice
Apple slice, to garnish

THYME SYRUP

½ cup of sugar
½ cup of water
6-8 sprigs of thyme

METHOD

- 01 Make your syrup in a saucepan. combine sugar, water and thyme and warm over medium heat until the sugar dissolves. Do not boil. Let steep for 20 minutes and then strain the out the thyme
- 02 Add whisky, lemon juice, syrup and apple cider to a shaker with ice. Shake hard until chilled. 10-15 seconds
- 03 Strain into rocks glass over fresh ice
- 04 Garnish with a thin apple slice or a fan of apples and few sprigs of thyme

SERVES / 1 PREP / 5 COOK / 20

NATASCHIA'S NOTE

I especially love a whisky cocktail in the fall and this one is quite refreshing for those warmer September days.

PEACH + TOMATO SALAD WITH PESTO

The best of the season, on one plate. This is proof that when you're working with tree ripened fruit and fresh picked ingredients, you don't need a lot to make a delicious salad. The flavours are already there!



RECIPE: CAROLEE KRAUSE

PEACH + TOMATO SALAD WITH PESTO

We enjoyed this with Thirty Bench Sparkling Reisling.

INGREDIENTS

3-4 medium sized heirloom or beefsteak tomatoes. A mix of golden and red

2-3 ripe Peaches

olive oil

flaky salt

freshly cracked pepper

PESTO

1 cup packed fresh, washed basil

¼ cup olive oil

¼ tsp red pepper flakes

¼ cup fresh grated parmesan cheese

¼ cup toasted pine nuts (see note below)

fine sea salt and freshly cracked pepper to taste

METHOD

01 Arrange sliced tomatoes and peach wedges on a large serving platter. Drizzle with olive oil and sprinkle with flakey sea salt and fresh cracked black pepper. Set aside.

02 In a small food processor or a large mortar and pestle, add all the basil leaves, toasted pine nuts, olive oil, parmesan, red pepper flakes, 1/2 teaspoon sea salt and several cracks of black pepper. Blitz in processor until all is blended but you can still see bits. Taste the mixture for balance adding salt and pepper as needed. This will make about 3/4 cup of pesto. Leftover pesto will keep in the fridge for 5-7 days. Alternatively, portion into an ice cube tray and freeze. Package frozen pesto cubes in a zip-loc. Will last indefinitely!

03 Drizzle pesto over the salad arrangement on the platter and garnish with additional fresh basil leaves. Serve any extra in a side dish.



SERVES / 4 PREP / 20 minutes

CAROLEE'S NOTE

Pine nuts are rather delicate. To lightly toast them, use a small sauce pan on medium heat and wait until the pan feels warm. Add the pine nuts and gently shake them around until you can see them getting browned in spots and smell the nuttiness intensifying. Remove from heat immediately and let them cool to room temperature before adding to the mix.

Eggplant Involtini with Ratatouille Sauce

This recipe is meant to be served cool or at room temperature. It is a lovely season-bridging dish that uses all the bounty of early fall season with keeping it cool when the weather is still quite warm. These ricotta stuffed eggplant rolls pair quite perfectly with 13th Street 2019 Pinot Noir.



RECIPE: NYTIMES COOKING: HETTY LUI MCKINNON, ADAPTED BY CAROLEE KRAUSE

Eggplant Involtini with Ratatouille Sauce

INGREDIENTS

4 globe eggplant
salt and pepper
olive oil

RATATOUILLE SAUCE

leftover eggplant pieces- 2 cups
1 green zucchini, roughly chopped
1 yellow zucchini, roughly chopped
1 red bell pepper, seeded and chopped
one onion, peeled and diced
2 large garlic cloves or 3-4 small to medium, peeled and smashed
1, 28oz can of crushed tomatoes or 1, 660ml jar of pureed tomatoes
1/2 cup dry white wine
1/4 cup olive oil
1/2 tablespoon Herbes de Provence

FILLING

1 cup cottage cheese
1 cup ricotta
1 150g portion of herb & garlic Boursin cheese
1 tsp fine sea salt
2 tbsp thinly sliced fresh basil leaves
handful of whole basil leaves for garnish
freshly cracked pepper to taste

METHOD

- 01 Lay all the eggplant slices on a tray and drizzle with olive oil and sprinkle with salt and pepper. Flip over and repeat.
- 02 In a large sautee pan over medium to high heat, fry the eggplant in batches (as many as will fit in one layer in the pan). When nicely browned and softening (should take about 3-5 minutes), flip over for a few minutes and then remove to a cookie sheet lined with parchment paper while you fry the rest of the slices. Set aside while the filling is prepped and the sauce is made.
- 03 In a large sauce pan on low- medium heat, add the olive oil and then add the chopped onion. Allow to soften until translucent seasoning with salt and a few cracks of pepper. This will go faster if you put a lid on it but watch it carefully so your onions don't burn. The condensation on the lid will help break down the onion pieces so they cook faster but keep a keen eye on it.



SERVES / 4 PREP / 20 MINUTES COOK / 1 HOUR FOR SAUCE, 35-40 MINUTES IN OVEN

CAROLEE'S NOTE

This is a fresh idea for using up all those zucchinis, peppers and eggplants that you pick up at the farmers market or from your farm share. Pureeing the sauce also sneaks in all kinds of veggies without anyone being the wiser! Additionally, I split the filling between cottage cheese and ricotta to up the protein factor to make this a really satisfying meal!

Eggplant Involtini with Ratatouille Sauce

Serve with sliced and grilled sourdough, a baguette or your favourite Italian loaf.

METHOD CONT'D

- 04 Once the onions are soft, add the bell pepper pieces, seasoning once again until well coated with the olive and onion and start to soften. Add all the zucchini pieces, stirring to combine and coat with all the other vegetables and olive oil. Season again with salt and pepper. Once all the vegetables are softened, add the smashed garlic pieces and stir for 2-3 minutes. Add the tomatoes and white wine. Stir to combine and then add the herbes de provence. Turn the heat to low, put the lid on and allow to simmer for at least an hour.
- 05 To make the filling, add the cottage cheese and boursin cheese to a medium sized mixing bowl and using an immersion blender, blend so that it is nice and smooth. Alternatively, you can puree it in a blender and then add to the mixing bowl.
- 06 Add the ricotta cheese and stir to combine thoroughly. Add the salt and pepper and freshly sliced basil. Refrigerate until your sauce is ready.
- 07 At this point you can leave it chunky or use an immersion blender to puree. I chose to puree the whole batch as blending the vegetables provides a lovely body to the sauce, especially from the eggplant!
- 08 In a large casserole dish, pour the tomato sauce to cover the bottom of the dish. Set aside.
- 09 Add 2 tablespoons of ricotta filling to one end of the eggplant slice and carefully roll up. Place on the tomato sauce. Repeat until you have used all the eggplant slices. Arranging them in your casserole dish however you like. Sprinkle with whole basil leaves. It is ready to serve as is or refrigerate until you're ready to serve it. Hold the basil leaves as your garnish until your ready to serve so that they don't wilt.
- 10 Any leftovers can be used to eat on their own or over your favourite pasta. We found that this made a great dip combo for bread as well!

CAROLEE'S NOTE

If you would prefer to have this as a baked, hot dish, add 1 whole beaten egg to the ricotta filling and then make your roll-ups. Arrange over the sauce and bake at 375F for about 35-40 minutes. Refrigerate any leftovers.

The filling without the egg is safe to eat cool or at room temperature but again, refrigerate any leftovers.

This dish can be made in stages. If you make the filling and sauce the day before, and refrigerate overnight, it allows all the flavours to marry nicely. It is not necessary but a good option.

APPLE FRITTER COFFEE CAKE

Somewhere between cake and doughnut. Exactly where it should be.



RECIPE: KING ARTHUR BAKING, ADAPTED BY CAROLEE KRAUSE

APPLE FRITTER COFFEE CAKE

INGREDIENTS

CAKE

1 cup white sugar
 2 1/4 cups all purpose flour
 2 1/2 teaspoons baking powder
 1/2 teaspoon ground nutmeg or allspice
 12 tablespoons unsalted butter, room temperature
 3/4 cup buttermilk, room temperature
 3 eggs - room temperature
 2 teaspoons vanilla
 1 teaspoon fine sea salt

APPLE FILLING

3 cups 1/2" diced honeycrisp (or other firm apples), about 3 large
 2 tablespoons unsalted butter
 1/4 cup brown sugar
 1 1/2 teaspoons ground cinnamon
 1/4 teaspoon fine sea salt

CRUMB TOPPING

1/4 cup unsalted room temperature butter
 3/4 cup all purpose flour
 1/2 cup brown sugar
 1 teaspoon cinnamon
 1/4 teaspoon fine sea salt

ICING GLAZE

3/4 cup icing sugar
 1 1/2 to 2 tablespoons whole milk
 1 teaspoon vanilla extract

METHOD

- 01 Preheat oven to 350F . Line an 8x8 pan with parchment paper leaving the sides at least 2" high for keeping the batter contained as it rises and for ease of lifting out of the pan. (note: it helps to keep the paper from moving about by spreading a little soft butter on the pan first and then adding the parchment paper)
- 02 In a large saute pan, melt the butter on low heat and add all the apples. Increase heat to medium and sautee the apples for about 5-10 minutes until they look like they're softening. Sprinkle the sugar, salt and cinnamon over the apples and sautee for another 3-5 minutes. Remove from heat and set aside to cool before adding to the cake.
- 03 To make the crumb topping, add the butter, flour, sugar, salt and cinnamon to a medium sized mixing bowl. Using a wooden spoon or spatula, combine the ingredients until it looks like a coarse meal using the spoon or spatula to smooth the butter into the dry ingredients. Set aside.
- 04 For the cake, add all dry ingredients into a medium mixing bowl for a handheld electric mixer or the base bowl of your electric mixer and whisk to thoroughly combine by hand or on the lowest setting of a stand mixer
- 05 Add the butter and combine on low with the paddle attachment if using a stand mixer or regular beater attachment for a handheld mixer until the mixture looks sandy.
- 06 Add the eggs one at a time until thoroughly combined.
- 07 With the mixer running, gradually pour in the buttermilk and vanilla until thoroughly combined and then beat on high for about one minute.

SERVES / 9 PREP / 30 MINUTES BAKE / 60 MINUTES

NATASCHIA'S NOTE

I know Carolee likes me because she makes me cake. I especially love this recipe because the leftovers fall under the category of breakfast cake.

APPLE FRITTER COFFEE CAKE

METHOD CONT'D

- 08 Pour half the batter into the prepared pan.
- 09 Add half of the apple filling, spread evenly over the surface of the batter.
- 10 Add the remainder of the cake batter.
- 11 Spread the remainder of the apple mixture over the top.
- 12 Sprinkle the crumb topping evenly over the apple topping.
- 13 Set the rack in the middle of the oven and put the cake pan in the oven ensuring your parchment paper sides are standing upright.
- 14 Bake for about 1 hour. Check for doneness at the center by inserting a toothpick into the middle. If the pick comes out clean the cake is done. If there is batter still on the pick return to oven for 5-10 minutes more until done and pick comes out clean.
- 15 Allow the cake to cool on a cooling rack completely.
- 16 While the cake is cooling, prepare the glaze.
- 17 In a small bowl, add the icing sugar and slowly add the milk 1 tablespoon at a time, whisking until smooth. When desired consistency is reached - an easy whisk lift will show a smooth drizzle. Whisk in the vanilla. Set aside until cake is completely cooled.
- 18 Lift cake out of pan when it has cooled completely. Drizzle the cake with the glaze or cut into desired number of pieces and drizzle slices individually.

CAROLEE'S NOTE

Ideally this recipe was developed for a 9x9 pan which is pretty uncommon in Canada therefore I used a standard 8x8 pan. Alternatively, you could make these as cupcakes using a standard 12 cup muffin tin, apportioning the batter as described in the layers of batter-apple-batter-apple-crumbs, using a 2oz. Cookie scoop into paper liners.

TIRAMISU COOKIE

All the good parts of tiramisu but in cookie form.



RECIPE: CAROLEE KRAUSE

TIRAMISU COOKIE

INGREDIENTS

BASE

1/2 cup softened salted butter
 1 teaspoon instant espresso powder
 1/2 cup white sugar
 2/3 cup brown sugar
 1 whole egg, room temperature
 1 egg yolk, room temperature
 1 tablespoon Dillon's coffee liqueur
 1/3 cup black cocoa powder
 1 3/4 cups all purpose flour
 1/4 teaspoon baking soda
 1/4 teaspoon baking powder

FROSTING

1 - 8oz. Package of cream cheese or mascarpone, softened
 1/2 cup icing sugar
 1 tablespoon Dillon's coffee liqueur
 1 teaspoon espresso powder

GARNISH

1/2 cup Superior Red cocoa powder or dutch process cocoa powder.

METHOD

- 01 Preheat oven to 350F and arrange racks at the upper and bottom thirds of the oven.
- 02 Using an electric mixer, beat the butter until nicely creamed. Add the espresso powder and both sugars and beat until thoroughly incorporated, stopping to scrape down the bowl sides as needed.
- 03 Beat in the whole egg and then the egg yolk and liqueur until light and fluffy.
- 04 In a separate bowl, sift together the black cocoa powder, baking soda & powder and the flour.
- 05 Add the dry ingredients to the wet and mix by hand with a spatula or wooden spoon so that all is thoroughly combined and you can no longer see any flour streaks. Set aside.
- 06 Prepare 2 standard cookie sheets with parchment paper.
- 07 Using a one ounce cookie scoop, drop the mounds onto the parchment paper, evenly spacing them roughly 2" apart so that you end up with 9 dough mounds per sheet - three rows of three.
- 08 Bake for 11 minutes so that they look a little puffed and the tops looked crackled.
- 09 Remove from oven and place on cooling racks. While you're waiting for the cookies to cool prepare the frosting
- 10 In a medium mixing bowl add the cream cheese and beat by hand with a spatula until nicely smooth.
- 11 In a separate bowl, sift together the espresso powder and icing sugar.
- 12 Add to the creamed cheese and mix in thoroughly by hand
- 13 Add the liqueur and stir in thoroughly
- 14 When cookies are cool, spread about 1-2 heaping tablespoons of the frosting on the cookie.
- 15 Using a small, fine sieve, dust the cocoa powder over the frosting - as much or as little as you like.

MAKES / 18-20 COOKIES PREP / 20 MINUTES BAKE / 11 MINUTES

CAROLEE'S NOTE

I am very impatient when it comes to making cookies so I try and create recipes that don't require any chilling time! These will however, taste even better the day after-if they last that long.



STAY AWHILE

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