

Seared Sea Scallop, Lemon Thyme Pan Sauce

lifestyle recipe from catering by Amore

Yield: Makes 8 scallops (2 couples)

Ingredients:

- 1 lb. of large sea scallops about 8 to 10 per lb.
- 2 tabs. of unsalted butter
- 2 tabs of olive oil
- 1/4 of a shallot finely chopped
- 1/2 cup of dry white wine or vermouth
- 1/2 cup of fresh lemon juice
- 1/8 cup of fresh thyme leaves
- 1/8 teas of sea salt
- a pinch of cracked black pepper

Preparation:

Rinse sea scallop and put in a shallow dish with 1/2 the lemon juice, 1/4 cup. Allow to rest in refrigerator for 20 minutes. Remove from lemon juice and pat dry, sprinkle lightly with salt and pepper. Heat 1 teaspoon oil in a 12-inch nonstick skillet over moderately high heat until hot but not smoking, then sear 4 to 5 scallops, turning once, until golden brown and just cooked through, 2 to 4 minutes total. Transfer to a platter as they finish and keep warm, loosely covered with foil. Sear remaining scallops in same manner, wiping out skillet and adding about 1 teaspoon oil between batches.

Add 1 tabs of butter and cook the shallot over moderately low heat, stirring, until softened, about 3 minutes. Add wine and boil until liquid is reduced to about 1/4 cup, about 10 minutes.

Reduce heat to low and whisk in remaining cold butter a little at a time, lifting pan from heat occasionally to cool mixture (sauce should not get hot enough to separate). Whisk in thyme and lemon juice, then season with salt and pepper, and serve over the hot scallops

Chef Notes:

- This dish is best eaten warm, straight from the pan. Make this your last step
- Pairs beautifully with a crisp sparkling wine or a fruit forward Sauvignon Blanc

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Chilled Pear Salad with Sherried Vinaigrette

lifestyle recipe from catering by Amore

Yield: Makes 4 servings

Ingredients:

- 2 ripe pears of your choice
- 1 head of bib lettuce, washed – drained and patted dry
- 1 head of red leaf lettuce, washed – drained and patted dry
- 1/2 shallot, chopped finely
- 2 cups of semi dry sherry
- 3 tabs of red wine vinegar
- 1 cup of vegetable oil like a canola or safflower
- 1 tabs of cracked black pepper
- 1/2 cup of coarse chopped walnuts
- 1/4 cup of gorgonzola cheese
- pinch of sea salt

Preparation:

Gently separate the heads of lettuce and combine, cover and place in the refrigerator. Core and cut the pears into 1/4 inch thick slices, spray well with a non-stick cooking spray and grill either on top of stove or on the BBQ, about 3 minutes per side. The pears should get grill marks and become soft (but not mushy) with a light brown color. Remove from heat and chill.

In the meantime bring sherry and shallot to boil in heavy medium saucepan; reduce heat to medium-low and simmer until reduced to 1/2 cup, about 10 minutes. Strain into large bowl; cool. Whisk oil and vinegar into sherry. Season with salt and pepper.

Add greens, cheese, walnuts, to bowl and toss to coat. Divide among plates, top with pears and serve.

Chef Notes:

- Reserve some of the vinaigrette to pour over the pears
- Gorgonzola is our favorite with this salad because of its creamy texture, and the way it plays off the sweetness of the pears. You can substitute blue, goat or feta cheese if that is your preference.
- Pears can be grilled a day ahead and be kept in an air tight container in the refrigerator, vinaigrette can be prepared ahead to the point of whisking in the oil and vinegar.

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Brandied Steaks with Mushrooms

lifestyle recipe from catering by Amore

Yield: 4 servings

Ingredients:

- 4. 6 ounce steaks of your choice, sirloin, tenderloin or rib eye
- 1 cup of demi glace
- 1 clove of fresh garlic,
- 1 cup of scallions chopped coarse
- 2 cups of sliced crimini mushrooms
- 1/2 cup of a good brandy
- 4 tabs of olive oil
- Pinch of sea salt
- Fresh ground black pepper to taste

Preparation:

Pound steak until about 1/4 to 1/2 inch thick, sprinkle generously with salt and pepper, then place in refrigerator.

Using a cast iron or stainless fry pan, heat olive oil to very hot but not smoking over non - electric burner.

Once your pan has reached the desired temperature, add the beef and let it sizzle for 1 to 2 minutes to sear the meat, then flip and do the other side, continue until all 4 pieces are seared. Add the demi, sliced mushrooms and chopped onion, then let simmer about 4 minutes until mushrooms soften. Pour 1/2 cup of brandy into a stainless gravy boat and rest on the edge of the fire to warm it up.

Remove before it starts to sizzle or even ignite!

Tilt pan towards you, scraping down the liquids to create an “ignition zone” The pan will get hot and start to discolor, and that’s when you add the heated brandy to the hot zone! It will flame 2-3 feet high so be careful. Stir up the pan after the flame subsides.

Plate the steaks , and pour over your brandy – mushroom demi glace

Demi Glace

We start with a great demi packaged like More Than Gourmet Demi-glace De Veau Gold® French Veal Demi-glace, available online at www.amazon.com. Sauté the remaining shallot with 1 – clove of garlic minced in butter until soft about 3 minutes. Add 2 cup of dry white wine, add the packed demi and cook until reduced by 1/2.

Chef Notes:

- If you prefer your steaks medium or better, sear initially for an additional 2 minutes per side.

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Potato Hash

lifestyle recipe from catering by Amore

Yield: 4 servings

Ingredients:

- 3 tabs olive oil
- 4 small Yukon gold potatoes, peeled and cut into 1/4-inch dice (about 3 cup)
- 1/8 teaspoon kosher salt
- 2 tabs fresh chives, chopped
- Pinch of sea salt
- Fresh ground black pepper to taste

Preparation:

Prepare a medium heavy skillet over moderate heat by adding 3 tabs of olive oil, heat oil until hot but not smoking. Add potatoes and sauté, scraping up browned bits every few minutes, until tender and golden brown, about 15 minutes. Remove from heat, stir in salt, pepper, and chives, and keep warm.

Tira Mi Su

lifestyle recipe from catering by Amore

Yield: 4 servings

Ingredients:

- 1- 16 ounce container of mascarpone cheese
- 1 egg yolk coddled
- 4 tabs very fine white sugar
- 1- package of savoiardi biscuits/cookies * available in most groceries or italian markets
- 3/4 cup of brewed espresso or a very strong coffee, chilled
- 1 cup of heavy whipping cream whipped
- 1 tsp of vanilla
- 2 tabs of amaretto or almond liquor

Preparation:

Over a very low flame beat egg yolk, sugar, and vanilla together stirring constantly until heated remove from heat and continue stirring until it has cooled. Add the mascarpone to the cooled egg mixture and whip until well blended, fold in the whipped cream and mix well, but do not beat. Set aside.

Select 4 ramekin about 4 ounces each for your desserts. Mix the liquor with the chilled coffee, carefully breaking the cookies to the size you need to fit the dishes, (it doesn't have to be exact they will take the shape of the container) Dip the savoiardi into the coffee for 2 seconds and place into container getting a nice layer of the cookies, top with mascarpone mixture and continue layering until you have reached the top. Chill well at least 2 to 3 hours; even better if you can cover and do ahead the day before. Dust with unsweetened cocoa just before serving.

Chef Notes:

- Use almond, hazelnut or just about any other liquor they are all terrific in this dessert.

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