

Truffle Shuffle

Greek Inspired Meatballs

with Chef Tucker

Mise en Place

Cutting board

Chef's Knife

Baking sheet with parchment

Mixing bowl

Board or platter for serving

Small saute pan

Pan spray

Microplane

Tongs

Whisk

Spatula

Ingredients

1 pound ground lamb

2 tablespoons olive oil

½ cup Greek yogurt

1 Persian cucumber

2 ounces feta cheese

Lamb spice mix

¼ bunch min

1 each lemon

1 teaspoon black pepper

½ bunch dil

¼ bunch mint

1 each Truffle salt packet

¼ bunch parsley

1 tablespoon aleppo chili powder

5 bunches rosemary

2 tablespoons canola oil

4 ounces pickled shallots

Method

1. Preheat the oven to 400F.
2. Mince the cucumber. Pick and chop the dill, mint, and parsley. Reserve a bit for garnish. Crumble the feta.
3. To make the Tzatziki sauce: in a mixing bowl, whisk together the Greek yogurt, half the feta, the cucumber, mint, dill, the olive oil, and a handful of the chopped parsley. Season with lemon zest, lemon juice, a pinch of black pepper and truffle salt to taste. Add aleppo pepper (to taste) to spice up your life a little bit.
4. Combine the ground lamb, the lamb spice, and a hearty pinch of salt. Mix together until fully combined.
5. Roll one 1-inch in diameter sized ball. This is your test ball. Heat your saute pan over medium high heat. When hot, add the canola oil. Wait until glistening, then add in the test meatball. Sear on all sides until fully cooked. About 3-4 minutes. Taste and reseason the mixture. Repeat the process until you love the meatball flavor.
6. Roll the remaining farce into meatballs and line up on the parchment lined baking sheet. Ensure you spray the sheet tray first to ensure they unstick.
7. Pop the tray of meatballs into the oven and bake for about 10-15 minutes or until the meatballs are fully cooked.
8. While the meatballs are baking, start preparing the skewers. Remove a portion of the rosemary leaves from the bottom of each sprig, about 1-1.5 inches of space. This is where you will skewer the meatballs. Repeat until all the skewers are ready.
9. When the meatballs are cooked, begin skewering each meatball on a rosemary sprig, pop a pickled shallot on the top.
10. On the platter or wooden board, do a large swoosh of the Tzaziki sauce, and arrange the skewers nicely. Garnish with the reserved chopped herbs and serve it up hot!

Truffle Shuffle

Holiday Baked Brie

Mise en Place

Cutting board
Chef's Knife

Small pot
Spatula

Baking dish

Ingredients

1 each 8 ounce wheel of brie
1 each jar of brown butter
truffle honey
1 box Rustic Bakery crackers
½ bunch thyme

2 sprigs rosemary
1 packet Balinese truffle salt
¼ cup pistachios
½ cup dried apricots
½ cup fresh cranberries

2 tablespoons brown sugar
1 cup orange juice + 2
tablespoons water

How to prepare

1. Preheat your oven to 350F.
2. Pick and chop the rosemary and the thyme. Save a few cute pieces for garnish.
3. Chop the pistachios roughly. Leave a couple of them whole for garnish.
4. In a small pot over medium heat, stir together the cranberries and dried apricots, the orange juice, 2 tablespoons of water, a small pinch of truffle salt, a teaspoon each of thyme and rosemary, and the brown sugar. Let reduce until thickened and au sec. The cranberries will pop open.
5. *Optional bonus step:* add an ounce of your favorite brown liquid and flambe! (for intermediate to advanced Gastronomy Gangsters) Then proceed with cooking down au sec and thickened.
6. Score the brie on the top. Arrange nicely in the baking dish, and adorn the scored side of the cheese wheel with your cooked fruit mixture.

How to Cook

1. Add the brie to a baking dish. Top with the fruity concoction and bake until very soft, about 10 minutes.
2. Take out of the oven and top with more fresh herbs and the pistachios! Grab the crackers and serve on a wood board or platter. Snap a pic and tag me on Instagram! Happy Holidays!

Puff Pastry Wrapped Baked Brie!

How to prepare

1. Method to prepare this variation is exactly the same as the above recipe.
2. Buy pre-made puff pastry dough or, better yet, follow Chef Jeremy's homemade recipe!
3. Unroll the puff pastry into a sheet and encase the wheel of brie with fruit topping into the puff pastry and seal it closed.
4. Brush with egg wash lightly over the top.
5. Bake until the puff pastry is golden brown and cooked through. Cheese may be oozing! Garnish and serve!