

CCM

THE *food &*
WINE ISSUE

loving our
LOCAL PRODUCTS
a new class of
SOMMELIERS



IRON CHIEF

CENTRAL COAST

MAY 2007 \$3.95

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STANDOUT DISH: DESSERT

Cheese certainly lends itself to great dessert creations, and we enjoyed many unique approaches, some quite complex and intricate. Chef Chris's beignets were perfect in their simplicity. Flawlessly fried and crispy on the outside, soft and cheesy, mellow ricotta inside. The chef served it with four dipping sauces – Kahlua anglaise, chocolate ganache, caramel, and lemon curd – but there's no reason you can't just use your own favorite.

chef **CHRIS KOBAYASHI**
from Artisan Restaurant

SHEEP'S MILK RICOTTA BEIGNETS

(serves about 36)

- 7 oz sheep's milk ricotta (or any other good quality fresh ricotta)
- 3 eggs
- 2 oz granulated sugar
- 3 oz all purpose flour
- 1 vanilla bean split
- 1/4 tsp baking powder
- 3 oz ground cocoa nib cookies (or other dry store-bought chocolate chip cookies)
- Oil for frying
- Powdered sugar for coating

In a bowl combine the ricotta, eggs, and the seeds scraped from the vanilla bean. In a separate bowl, combine the sugar, flour, and baking powder. Add the dry ingredients to the ricotta mixture and combine. Fold in the ground cocoa nib cookies. Place the mixture into a piping bag and pipe quarter sized rounds onto a parchment lined baking sheet. Chill.

Heat frying oil to 365°. In three batches, fry beignets until brown. Drain on paper towels and toss in powdered sugar to coat. Serve immediately with your choice of dipping sauce.