



# IN THE KITCHEN

WITH BARB AGEE SEPTEMBER 2017

# PLUM PERFECTION

## Plum and Peach Bruschetta with Vanilla and Ginger

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| 2 red plums, quartered                 | ½ teaspoon vanilla extract                |
| 1 ripe peach or nectarine, quartered   | ¼ teaspoon fresh ginger, grated           |
| 1 tablespoon brown sugar               | 8 ounces mascarpone                       |
| 1 tablespoon fig vinegar               | ½ baguette, sliced ½-inch thick, toasted  |
| ¼ teaspoon sea salt + more for topping | Olive oil                                 |
| ¼ vanilla bean, split lengthwise       | ¼ cup walnuts, toasted and finely chopped |

Preheat oven to 400°F. Brush baguette slices with olive oil on one side. Toast until crisp on both sides. Set aside.

Arrange plums and peaches on a baking sheet cut side up. Scrape the seed from the vanilla bean into a bowl with the brown sugar. Add in the vinegar, salt, vanilla extract and grated ginger. Blend the ingredients together.

Spoon a small amount over each piece of fruit. Roast for 5 minutes. Remove from the oven and preheat broiler. Spoon juice over fruit. Place the fruit under the broiler for 1 to 2 minutes. Let cool slightly. Cut fruit into thin slices.

Spread a thin layer of mascarpone on each baguette on the olive oil side. Spoon one to 2 pieces of fruit on each baguette with a little of the juice. Top with walnuts. Serve immediately. *Serves 6*

## Plum Caprese Salad

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| 2 ripe plums, cut into eighths, lengthwise       | 2 tablespoons extra virgin olive oil |
| 1 cup grape tomatoes, halved                     | Kosher salt .                        |
| 1 large ear of corn, shucked                     | Freshly ground pepper                |
| ¼ small sweet onion, thinly sliced               | 2 cups baby arugula                  |
| 8 ounces fresh mozzarella, cut into small pieces | ½ cup fresh basil, torn into pieces  |

In a pot of boiling water, add the ear of corn for 1 minute. Remove the corn and immediately cool the corn in a bowl of ice water. Cut the kernels off and set aside.

In a large bowl, toss the plums, tomatoes, corn, onion and mozzarella together with the olive oil, salt and pepper to taste. Let sit for 5 minutes.

*Fold in the arugula and basil, then transfer to a platter. Serves 4*

## Grilled Plums and Pork Salad

1 pound pork tenderloin  
3 tablespoons olive oil, divided  
Kosher salt  
Freshly ground black pepper  
4 plums, divided  
1 tablespoon sweet chili sauce

1 tablespoon soy sauce  
2 tablespoons lemon vinegar  
3 large garlic cloves, chopped  
3 tablespoons brown sugar  
8 cups thinly sliced cabbage



Preheat oven to 400°F.

Place pork in a large shallow roasting pan. Rub 1 tablespoon olive oil all over tenderloin. Sprinkle with salt and pepper. Roast for 25 to 30 minutes or until internal temperature reaches 140°F. Meanwhile place 1 tablespoon olive oil, 1 plum cut in small chunks, chili sauce, soy sauce, lemon vinegar, garlic and brown sugar in a food processor. Pulse a few times until well blended and plum is finely chopped. Place sauce in a small saucepan. Heat sauce on low while pork roasts.

Cut each of the remaining 3 plums into 8 wedges. Set aside. When the pork has reached 140°F, brush pork with 2 tablespoons of the sauce. Add plum wedges to the roasting pan. Turn the broiler on. Broil pork for 2 minutes; turn pork and plums over. Return and broil another 2 minutes. Remove from the oven and tent with foil. Let rest.

In a large skillet, heat 1 tablespoon olive oil over medium heat. Add cabbage and sauté for 2 minutes, until still slightly crunchy. Add plums and  $\frac{1}{4}$  cup sauce. Toss together. Slice pork; serve over plums and cabbage. Drizzle with remaining sauce. *Makes 4 servings*

## Plum Galette



### Crust

2½ cups all-purpose flour  
2 tablespoons powdered sugar  
1 teaspoon salt  
1 cup cold unsalted butter, cut into small pieces  
2 tablespoons white vinegar  
2 tablespoons ice water

### Filling

1 cup sliced almonds  
 $\frac{1}{2}$  cup granulated sugar + 1 tablespoon  
2 tablespoons all-purpose flour  
4 tablespoons unsalted butter, at room temperature  
1 large egg yolk  
1 teaspoon almond extract  
8 plums (about 1½ pounds)  
1 egg, beaten

In a food processor, pulse the flour, sugar and salt to combine. Add the butter and pulse to form fine crumbs. Mix water and vinegar together; pulse just until the dough comes together. Transfer the dough to a piece of plastic wrap and shape into a disk. Wrap tightly and refrigerate until firm, at least 30 minutes.

Meanwhile make the filling. In a clean food processor bowl, pulse the almonds,  $\frac{1}{2}$  cup sugar and flour to form fine crumbs. Add the butter, egg yolk and extract and pulse for form a smooth paste. Cut each plum into 8 wedges, removing the seeds.

Heat oven to 375°F. Place dough on a large piece of parchment paper; let rest for 10 minutes. Working on the parchment paper with a floured rolling pin, roll the disk of dough into a 15-inch circle. Slide the parchment paper with the dough onto a baking sheet. Spread the almond mixture over the dough leaving a 2½-inch border all the way around. Arrange the plums over the almond filling. Fold the dough border over the plums. Brush the crust with the beaten egg; sprinkle the 1 tablespoon of sugar over crust and plums. Bake until the crust is golden brown and the plums are tender about 30 to 40 minutes. Let stand for at least 20 minutes before serving. Serve warm or at room temperature. *Makes 12 servings*