

# Tuning Forks

Hit dishes by way of The Rolling Stones, Barry White and The Talking Heads

If music be the food of love, play on, Shakespeare wrote. And if music be the inspiration for food that we'll love, keep playing. In honor of this month's Grammy Awards, we asked chefs around the country to tell us about the songs that sparked their favorite dishes.



## RISOTTO ALLA CHAMPAGNE

**Chef:** Maria Liberati, Author of *The Basic Art of Italian Cooking* (Art of Living, PrimaMedia)

**Inspiration:** *Love Serenade*, Barry White

**The Chef Says:** "This is a beautiful romantic dish to go with an incredibly beautiful romantic song. Instead of the white wine that is often used in risotto, I substituted champagne because there is no beverage linked so much to romance. Its effervescence and sparkle appeals to all our senses." *Serves 2*

- 1 c. Arborio rice
- 3 c. vegetable broth
- 1 tsp. butter
- 1 Tbsp. olive oil
- 2 finely chopped scallions
- 1-½ c. dry white champagne
- 2 Tbsp. finely grated Parmigiano-Reggiano cheese



Heat the vegetable broth to a gentle simmer in a saucepan. Meanwhile, warm olive oil in a wide heavy pan for 30 seconds on low heat. Add scallions and sauté until no longer transparent. Add in rice and sauté for about 2 minutes. Add in ¼ of a cup of champagne. When the liquid evaporates, add in a ½ cup of heated vegetable broth, stir continuously and add another ½ cup of heated broth, and continue stirring for about 10 minutes until all the liquid is absorbed. Add in remaining champagne, and continue to add heated broth until the rice is tender and creamy but still al dente (approximately 15-18 minutes). Remove from heat, place in two serving dishes. Top each dish with ½ teaspoon of butter and ½ table-spoon grated cheese. Serve immediately.



### SAUTÉED DOVER SOLE WITH SEEDLESS GRAPES AND ALMOND BUTTER

**Chef:** Michael Swann; Gaylord Opryland Resort, Nashville, Tennessee

**Inspiration:** *You Can't Always Get What You Want*, The Rolling Stones

**The Chef Says:** "Last September, I prepared the menu for a Rolling Stones theme party held at the Opryland Resort. I have been a huge fan of the Stones since I was four years old, so I listened to their music while I put together the Beggars Banquet menu, and I got a lot of satisfaction!" *Serves 4*

- 4 Dover sole or lemon sole filets, 5-6 ounces each
- 2 Tbsp. extra-virgin olive oil
- 2 lemons, cut in half
- ½ c. butter, cut into small pieces
- ½ c. oven-toasted sliced almonds
- ½ c. seedless Thompson grapes, cut in half
- 1 Tbsp. kosher salt
- ½ c. white wine
- 1 tsp. black pepper
- 2 Tbsp. chopped parsley

Heat the olive oil, over medium heat, in a large sauté pan until you see a light smoke. Place the filets flesh side down to start, and brown both sides for approximately three minutes on each side. Season with salt and pepper, and squeeze the lemon juice over the fish. Remove the fish from the pan, place on an oven-safe platter, and keep warm in a 200-degree oven. In the same sauté pan used to cook the fish, add grapes, almonds and wine. Gradually add the butter until the sauce begins to thicken. Add parsley, adjust seasoning, and let sauce reduce for one minute on low heat. Remove fish from oven, place sauce on top, and serve.



### FLAMING DOUBLE CHOCOLATE GRAND MARINER PYRAMID WITH RUBY POMEGRANATE-BLACKBERRY SAUCE

**Chef:** Lynne Veal; cooking instructor, Seattle, Washington

**Inspiration:** *Burning Down the House*, The Talking Heads

**The Chef Says:** "In 1983 I was working as a sauté chef at a Seattle restaurant. About once an hour, the kitchen's gloriously controlled chaos would stop when this great new song played on the radio. It was called *Burning Down the House*. All eight of us cooks would launch into a series of perfectly choreographed steps. It drove the wait staff crazy, but it also inspired this decadent dessert." *Serves 6*

#### MOUSSE

- 4 ounces semi-sweet chocolate
- 4 ounces bittersweet chocolate
- 2 Tbsp. Grand Marnier liqueur
- 2 Tbsp. cold espresso
- 4 Tbsp. powdered sugar
- 3 egg yolks
- 1-¼ c. whipping cream
- Six individual pyramid molds (any other shape will work as well), lightly buttered

Melt the chocolate in a double boiler or in a metal bowl set over, but not in, simmering water. Stir in the sugar, the liqueur, espresso and the egg yolks until well blended. Remove the bowl from the heat and cool lightly in an ice bath. Whip the cream until it is stiff, then fold in the chocolate mixture. Spoon the mousse into buttered molds and chill overnight.

#### POMEGRANATE BLACKBERRY SAUCE

- 2 c. pomegranate juice
- Juice and grated zest of 1 lemon
- ¼ c. maple syrup
- 1 c. fresh or frozen blackberries

Place the pomegranate juice, lemon juice and zest and maple syrup in a large saucepan and boil to reduce to the consistency of honey. Let cool slightly, then fold in the blackberries

#### TO SERVE:

- ½ c. cognac or Grand Marnier

Divide the pomegranate-blackberry sauce among six plates. Dip the chocolate mousse molds in hot water and unmold one on each plate. Heat the cognac or Grand Marnier in a small saucepan (preferably with a pouring lip) until it is hot but not boiling. Gather your guests around the table and dim the lights. With a long wooden match, ignite the surface of the liquor and pour carefully over the desserts. Serve immediately. **V**

