

What: Ottolenghi Food Extravaganza When: Sunday, Oct. 8 at 4:00 pm

Where: St. Mark's Episcopal Church parish hall, 111 S. Jefferson, Moscow Cost: \$35 for cooks, \$45 for others (Reservations by October 4th)

Contact: Peter Mika (pmika@uidaho.edu), 208-596-3194)

On Sunday, October 8th at 4:00 pm, the Palouse Wine Tasters will host a food event featuring the recipes of Yotam Ottolenghi. This will be a "meze" masterpiece, with an array of small plates.

Ottolenghi is an Israeli-born chef who runs several delicatessens and the restaurant NOPI in London. He has also written or co-written 5 cookbooks--Ottolenghi: the cookbook, Plenty, Jerusalem, Plenty More, and NOPI: the cookbook. Several of these books have earned many awards, including ones from James Beard. According to Wikipedia, "Ottolenghi's cooking style is rooted in his Middle Eastern upbringing: "a distinctive mix of Middle Eastern flavours – Syrian, Turkish, Lebanese, Iranian, Israeli and Armenian – with a western twist". His "particular skill" is in marrying the food of his native Israel with a wider range of textures and flavours from the Mediterranean, Middle East and Asia. His palate of flavours is unapologetically bold and loud. . ."

The possible menu is shown below. How many of these dishes will appear depends upon how many of you volunteer to cook—we still need more of you if we want to taste all of these culinary wonders. And, if you volunteer to cook, you get in for a reduced price. I will provide you with the recipes. Each cook will be responsible for preparing one dish, and will be recompensed for her/ his ingredient costs. I'm hoping that more of you will participate, thus producing the wide variety of dishes shown in the "menu". For those of you who have participated in any of our "trial dinners" in the past, we are trying for a similar experience.

A group of us have chosen the recipes to be prepared, focusing on creating a range of flavors and ingredients and on selecting recipes using locally available items, particularly those available at the Farmer's Market. The majority of the dishes are vegetarian. Please let me know if you are interested in cooking for this event. All dinner reservations must be in by Wednesday, October 4.

Tentative Menu

Appetizers

Spreads with flat bread:
Fava (yellow split pea spread)
Burnt eggplant with tahini
Pureed beets with yogurt and za'atar
Marinated pepper salad with pecorino
Burekas (cheese-filled puff pastry)
Tomato and almond tart
Fish and caper kebabs with lemon pickle

Wines: Montetondo 2015 Garganega frizzante and Falllegro 2016 Vermentino



Lighter Dish Course

Na'ama's fattoush (Arab salad)
Roasted butternut squash with sweet spices, lime and green chile
Green bean salad with mustard seeds and tarragon
Roasted chicken with clementines and arak
Caramelized fennel with goat cheese
Roasted cauliflower and hazelnut salad

Wines: Carramimbre 2016 Verdejo and Marchesi di Barolo 2015 Servaj Dolcetto Langhe

Heavier Dish Course

Smoked beets with yogurt and caramelized Macadamias Caramelized garlic tart
Grilled broccoli with chile and garlic
Basmati and wild rice with chickpeas, currants and herbs
Honey-roasted carrots with tahini
Kofta b'siniyah (meatballs)

Wines: Damilano 2014 Marghe Nebbiolo Langhe and Sanguineti 2014 Cannonau di Sardegna

Dessert

Fig and goat cheese tart Poached pears in white wine and cardamom Filo cigars Coffee, tea

To reserve a spot mail in this coupon and your check by October 4th (and email Tim Steffens, timsteffens@mac.com):

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COUPON-		
		xtravaganza on Sunday, October 8, 2017 at 4 PM. I beople (@\$35/cooking and eating or \$45/eating only
It will be held at St. Mar does not sponsor this e		n parish hall, 111 S. Jefferson, Moscow. St. Marks'
Please make checks pa	ayable to "Enology So	ociety, Palouse Chapter".
Name		
Street		
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Phone: Daytime		Nighttime
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