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## Recipes from 'No Reservations'

Friday, July 20th 2007, 4:00 AM

### **Roast Quail with White Truffle Sauce and Wild Mushrooms**

Serves 6

*Adapted from a dish created by the French Culinary Institute for the movie 'No Reservations'*

In the opening scenes of the movie, master chef Kate (played by Catherine Zeta-Jones) is talking with her therapist about the magnificent pairing of quail and truffle sauce, one of her signature dishes.

#### *For the Truffle Sauce:*

1/2 cup white wine  
1 cup chicken stock  
2 cups heavy cream  
2 ounces white truffle butter  
Dash lemon juice  
Dash hot pepper sauce  
Dash Worcestershire sauce  
Salt and pepper to taste

#### *For the Wild Mushrooms:*

1/2 cup canola oil  
24 ounces mixed mushrooms  
4 tablespoons minced garlic  
4 tablespoons minced shallots  
4 tablespoons chopped mixed fresh herbs (parsley, tarragon, chives, basil)  
Kosher salt and freshly ground black pepper

#### *For the Quail:*

6 shaved slices fresh truffles  
6 medium sized shallots, peeled  
6 whole quails  
2 teaspoons kosher salt  
1 teaspoon freshly ground pepper  
2 tablespoons olive oil

Make the sauce: Heat the wine and chicken stock together. Bring to a boil, then reduce until about 1/4 cup. Add heavy cream, reduce by half, then add in truffle butter with a whisk until well incorporated. Finish with a dash of lemon juice, Worcestershire sauce, hot pepper sauce and salt and pepper. Keep warm until ready

to use.

Make the mushrooms: Place a sauté pan over high heat and add enough canola oil to just cover the bottom of the pan. Allow the pan to preheat until you just begin to see light wisps of smoke coming from the pan. Add the mushrooms and begin to sauté until the mushrooms are cooked halfway. Add the garlic and shallots to the pan and continue to sauté, keeping the mushrooms moving at all times. When the mushrooms are just cooked through add the fresh herbs to the pan and season with salt and pepper, to taste. Taste the mushrooms and adjust the seasoning, if necessary.

Meanwhile, preheat the oven to 400. Place 1 truffle shaving and 1 shallot into the cavity of each quail. Season the quail with salt and pepper. Heat the olive oil over high heat in a large heavy bottomed ovenproof skillet. Place the quail in the skillet breast side down and cook until the skin is golden brown in color. Turn the quail and cook for 3 more minutes. Place the skillet directly in the oven and roast for approximately 10 minutes. Let the quail rest for 5 minutes before serving. Serve with wild mushrooms and truffle sauce.

## **Tiramisu**

*Serves 4*

*From the French Culinary Institute for 'No Reservations'*

Nick (played by Aaron Eckhardt) serves this rich dessert dish after making pizzas with Kate's young niece Zoe.

*For the Genoise Sponge:*

3 1/2 ounces caster or superfine sugar

4 eggs

1 3/4 ounces melted butter

3 ounces plain flour

1 ounce good-quality cocoa powder

*For the Filling:*

1 pound plus

1 ounce mascarpone cheese

2 1/2 ounces caster or superfine sugar

2 egg yolks

3 1/2 ounces Vin Santo

4 to 5 shots espresso coffee

Tia Maria liqueur

3 1/2 ounces good-quality white chocolate, melted

Cocoa powder, for dusting

1 bar good-quality dark chocolate, for shavings

First make the sponge. Preheat the oven to 350 degrees. Whisk the sugar and eggs until they are at ribbon stage. Fold in the melted butter, then fold in the sifted flour and cocoa. Pour the mixture into a lined Swiss roll tin and bake in the preheated oven for 10 minutes. Remove the sponge from the oven when it is done and leave to cool.

To make the filling, put the mascarpone, sugar, egg yolks, and Vin Santo into a bowl and mix until smooth.

To assemble the tiramisu, break up the sponge and press it into the bottom of a shallow dish. Drizzle over the coffee, Tia Maria, and white chocolate. Spoon over the mascarpone filling, then dust liberally with cocoa. Using a large knife, scrape the chocolate towards you to make shavings and arrange these delicately over the top.