

GABE KENNEDY'S DATE NIGHT

Black Cod en Papillote and Basque Cheesecake with Honey Rosemary Figs

Black Cod en Papillote

What You Need

4 each of 6 oz pieces of Black Cod, without skin
2 potatoes, sliced into approximately $\frac{1}{8}$ inch rounds
6 oz of Spanish chorizo, small dice
2 shallots, julienned
2 cloves garlic, grated
1-2 heads romanesco, broken down into small florets
12 cherry tomatoes, halved
12 Padron peppers
4 lemons
espelette pepper
4 tbsp butter, divided
fresh thyme, divided
 $\frac{1}{2}$ cup dry Spanish white wine, divided

What You Do

1. Prepare parchment paper by cutting into a large heart shape. Rub each piece with a little bit of oil.
2. Slice potatoes thin, toss with salt and pepper. Lay as a base on the center of the parchment paper.
3. In a bowl toss the chorizo, shallot, garlic, romanesco, tomatoes, garlic, and peppers. Season with salt, pepper, olive oil, lemon zest, and espelette. Place on top of the potato.
4. Season fish well with salt, pepper, espelette, and lemon zest. Make a bed of vegetables on top of the potatoes.
5. Place fish on top. Add 1+ tbsp of butter and 3 sprigs of thyme. Add a splash of white wine to each packet and wrap parchment up by folding; start at the top of the heart and make a firm crease. Continue to fold about 1 inch apart mimicking the shape of the heart. Tuck the last piece under to seal it. Place parcels on a sheet tray. Bake at 400 °F for about 15 minutes.
6. While fish is baking, cut two lemons in half. Burn lemons by placing them on a hot, dry pan. Serve with opened parcels.



Basque Cheesecake with Honey Rosemary Figs

What You Need

Cheesecake

2.2 lb (1 kg) cream cheese
1 ½ cups sugar
6 eggs + 1 yolk
2 cups heavy cream
1 vanilla bean
1 tsp kosher salt
citrus zest
¼ cup flour

Honey Rosemary Figs

6 fresh figs
2 tbsp unsalted butter
4 tbsp honey
1 sprig fresh rosemary
kosher salt, to taste

What You Do

Cheesecake

1. Preheat oven to 400 °F. Line a 10-inch springform pan with 2 pieces of parchment.
2. Combine cream cheese and sugar. Mix with paddle attachment until creamy, about 5 minutes.
3. Add in eggs one at a time, scraping the bowl down as needed while mixing.
4. Add in the heavy cream, salt, vanilla bean, and citrus zest. Mix. Sift flour into the bowl, then beat to combine.
5. Add mixture to the lined pan and cook for 60 minutes. The cake should jiggle.
6. Let it cool completely on a rack. Cut and serve.

Honey Rosemary Figs

1. Cut figs in half. In a nonstick pan, add butter and place the cut figs cut side down. Cook until lightly golden. Add honey and season with salt. Let honey reduce by half.
2. Remove from heat and reserve to later top the cake.



Cocktail Pairing

Pinot Grigio

A fruity, dry pinot grigio complements this meal perfectly with its light and refreshing characteristics.