

PHISH



DINNER AND A REMATCH

NEW YEAR'S EVE 2020

DINNER AND A REMATCH MENU

Olive Cheese Dreams

(cheese & meat plate with vegan options)

Billy Bries

(baked brie with caramelized pears, roasted walnuts & pomegranate seeds)

Chessboard Cookies

(chocolate & vanilla sable cookies)

ChessCheese Boards were created by Marissa Mullen (@thatcheeseplate), a Brooklyn based author ([That Cheese Plate Will Change Your Life](#)) and food stylist. Previously hailing from a background in the music business and late night television, she established her career working for "The Late Show with Stephen Colbert" and "Late Night with Jimmy Fallon". With her skillful abilities to curate experiences in the world of entertainment and food, Marissa is dedicated to bringing people together through cooking, creativity and artistic expression.



Olive Cheese Dreams

(Foundation: 15" Round Board or Lazy Susan, Two 4oz Ramekins)

Step 1 - Cheese: Soft Ripened Cow's Milk Cheese, Gruyere and Aged Cheddar

*Vegan Substitution: Use cashew based cheeses or other non-dairy cheeses and extra produce

Step 2 - Meat: Prosciutto and Spicy Salami

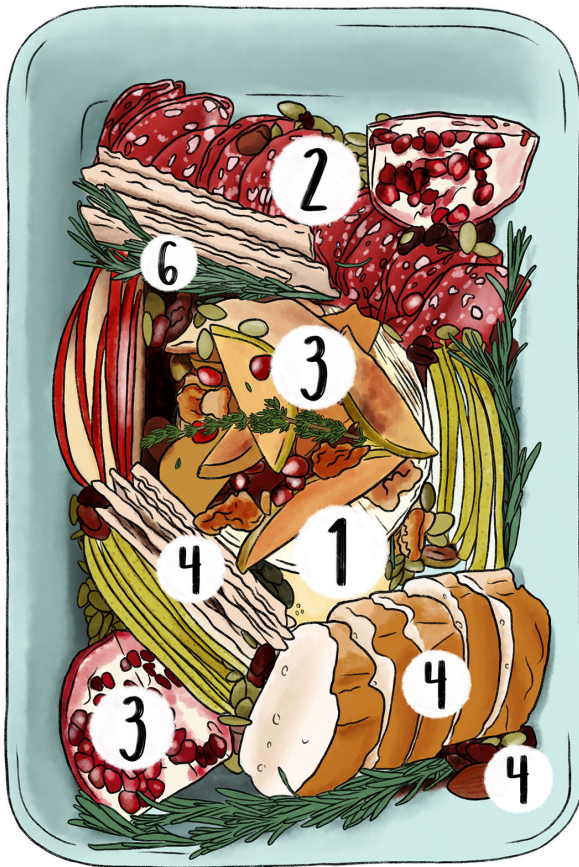
*Vegan Substitution: Use fig salami, saute plant-based sausages or create a cucumber river with persian cucumber slices.

Step 3 - Produce: Castelvetrano Olives, Figs (fresh or dried), Raspberries, Dried Apricots, Blueberries, Blackberries

Step 4 - Crunch: Mixed Nuts, Crackers (serve extra crackers on the side!)

Step 5 - Dip: Quince Jam (Fig Jam works too!)

Step 6 - Garnish: Fresh Thyme



Billy Bries

(Foundation: Rectangular or Glass Baking Dish, 8"x12")

Step 1 - Cheese: Baked Brie with Caramelized Pears, Roasted Walnuts and Pomegranate Seeds

(See recipe below)

*Vegan Substitution: Create a vegan cashew dip and serve in a ramekin. Top with pomegranate seeds.

Step 2 - Meat: Genoa Salami

*Vegan Substitution: Saute plant-based sausages

Step 3 - Produce: Apples, Pears and Pomegranates

Step 4 - Crunch: Mixed Nuts, Crackers and French Baguette (serve extra on the side!)

Step 5 - Dip: N/A

Step 6 - Garnish: Fresh Rosemary

Baked Brie with Caramelized Pears, Roasted Walnuts and Pomegranate Seeds

Ingredients

- 1 (8oz) wheel of brie or camembert**
- 1 green pear, sliced**
- 2 tbsp of unsalted butter**
- 1/4 cup of packed light brown sugar**
- 1/4 teaspoon of ground cinnamon**
- 1/4 cup of walnuts**
- 1 tablespoon of pomegranate seeds**

Instructions

Preheat the oven to 350F. Scatter the walnuts on a baking sheet and place it on the upper oven rack. Toast for 5 to 7 minutes and remove from the oven. Let cool and roughly chop.

Unwrap the cheese and place directly on a baking dish. Bake on the middle rack in the oven for 12-14 minutes, until soft to the touch

Meanwhile, heat a medium sized skillet over medium heat and melt the butter. When it begins to bubble, add in the sugar and stir until it dissolves, about 3 minutes. Add in the pear slices and cook until lightly browned. Mix in the cinnamon and remove from the heat.

Remove the cheese from the oven and let cool for 5 minutes. Top with pears, walnuts and pomegranate seeds. Serve immediately with crusty bread!

Chessboard Cookies

(makes about 4 dozen)

Ingredients

1 cup unsalted butter, room temp (2 sticks)

1/2 cup sugar

1 teaspoon vanilla extract

1/4 teaspoon lemon extract

1/4 teaspoon salt

2 1/2 cups all-purpose flour

3 tablespoons Dutch cocoa powder

1 egg



Instructions

Fit the paddle attachment to an stand-mixer and cream the butter and sugar until light and fluffy. 2-3 minutes. Add vanilla, lemon extract, salt. With mixer on low speed, add the flour, scraping down the sides of bowl.

Turn the crumbly dough out onto a clean surface and knead dough for 1 to 2 minutes until it starts to form a ball of dough. Divide in half. Add the cocoa powder to one of the halves (sprinkling over top) and knead until the cocoa is fully incorporated into the dough.

Place each half of the kneaded dough between 2 sheets of plastic. Using a rolling pin, shape dough into two 7-inch squares, about 3/8 inch thick. Using a sharp knife (and a ruler if you've got one), slice each square into nine 3/4-inch-wide strips so that you can create a checkerboard pattern.

Whisk the egg and 1 tablespoon of water together.

Place 3 strips of dough on plastic, alternating white and chocolate strips. Brush tops and in between the strips with egg wash (which will act as a glue). Gently press strips together. Repeat, forming the second and third layers of the pattern, alternating colors to create a checkerboard pattern.

Wrap assembled log in plastic. Repeat process for second log, reversing color pattern. Refrigerate for 30 minutes or pop in freezer for 15.

Baking Instructions

Preheat oven to 350 degrees. Line a baking sheet with parchment paper or a silicone baking mat. Slice each log into 1/4-inch-thick slices; place on baking sheet. Bake until done, 10 to 12 minutes. Remove baking sheet from oven, and let cookies cool 2 minutes. Transfer cookies to a wire rack to cool completely.