

Babette's Café

Description: European Country

Location:

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Chef/Owner: Marla Adams

Chef Marla demonstrates the fine art of preparing salads with a European flare. The following are components for the salads Chef Marla enjoys making.

Country Salad Dressing:

(Yields 1 cup)

Ingredients

1 Tbl	Yellow Onion
¼ tsp	Minced Whole Garlic
1½ tsp	Red Wine Vinegar
¼ tsp	Kosher Salt
10 grind	Whole Telicherry Black Peppercorn
¼ tsp	Smooth Dijon Mustard
1 drop	Tabasco
¼ tsp	Worcestershire Sauce
2/3 cup	Mayonnaise
1 Tbl	Buttermilk
2 Tbl	Sour Cream

Directions:

Combine onion and garlic on cutting board with salt and mash until a paste. Put into a stainless bowl. Add other ingredients to onion and garlic puree and stir well.

Marinade for Vegetables

(Yields 4 oz)

Ingredients

1/3 cup	Extra Virgin Olive Oil
1 tsp	Minced Whole Garlic
3 Tbl	Red Wine Vinegar
1 Tbl	Minced Fresh Mint
1/4 tsp	Kosher Salt
5 grind	Whole Telicherry Black Peppercorn

Directions:

In a stainless bowl combine the garlic, vinegar, kosher salt, and the fresh ground pepper; whisk until the salt dissolves, then slowly whisk in the pure olive oil. Add mint and mix well.

Lemon Oil Vinaigrette

(Yields 1 cup)

Ingredients

2 Tbl Lemon Juice
½ tsp Kosher Salt
6 fl Oz Extra Virgin Olive Oil
4 Grind Fresh Ground Whole Telicherry Black Peppercorn
½ clove Whole Garlic

Directions:

Combine garlic, lemon juice, sea salt, and ground black pepper in a stainless bowl; whisk until salt has dissolved. Slowly add the oil in a slow steady stream to form an emulsion.

Artichokes

(Yields 20 pieces)

Ingredients

4 cup Water
4 ea Whole Artichoke
2 tsp Lemon Juice
2 clove Whole Garlic
¼ cup White Wine
1 tsp Whole Telicherry Black Peppercorn
1 ea Bay Leaf
2 tsp Kosher Salt

Directions:

Combine all ingredients except artichokes in a large sauce pan. Trim artichokes and add to pot. Bring to a simmer and cook 5-10 minutes until just tender to a knife. Remove artichokes to sheet pan to cook. Chill some of the liquid. When liquid and artichokes are cool, store the artichokes in the liquid.

Melted Tomatoes

(Yields 12 pieces)

Ingredients

6 ea Roma Tomatoes
¾ tsp Aquasel Coarse Grey Sea Salt
4 fl Oz Extra Virgin Olive Oil
¾ tsp Freshly Ground Pepper

Directions:

Lay tomato halves flesh side up in 2" hotel pan; sprinkle with salt and drizzle oil over the tomatoes. Place in 275 degree oven for 1 ½ hours. Remove from oven and cool slightly. Remove skins. Return to the convection oven for an additional 30 minutes or until the tomatoes are slightly shriveled. Remove from oven and chill before storing. (*Oven times may vary*)

Oven Roasted Tomatoes

Ingredients

1 lb Roma Tomatoes
1 Tbl Extra Virgin Olive Oil
1 tsp Salt and Pepper Mix

Directions:

Preheat oven to 275 degrees. Wash and slice the core off the tomatoes. Quarter the tomatoes lengthwise. Place in bowl and toss with extra virgin olive oil and salt and pepper mix. Place on a parchment lined sheet pan. Bake at 275 degrees until nearly dry; about 2 hours. Cool completely and store.