

JANUARY 2010

Ideas For Full-Service Restaurants

# RESTAURANT HOSPITALITY

**Restaurant Hospitality**  
**January, 2010**  
**353,172 impressions**

**MENUTRENDS** *recipes*



**Filo Purses Stuffed with Mushrooms and Artichokes**

From: Chef Annie Somerville, Greens Restaurant, San Francisco. Yield: 24 servings.

- as needed, olive oil
- 3 lb. white button mushrooms, quartered
- ¼ cup garlic, minced
- as needed, salt and pepper
- 3 cups white wine
- 12 medium leeks, white part only, thinly sliced
- 6 lb. baby artichokes, trimmed, quartered
- 6 cups water
- ¾ cup chopped fresh herbs (oregano, parsley, thyme, chives)
- 12 oz. Asiago cheese, grated
- 6 oz. Parmesan cheese, grated
- 48 sheets frozen fillo dough, thawed
- as needed, unsalted butter, melted

In large pan, heat oil and saute mushrooms, 1 Tbsp. garlic, salt and pepper to taste. Cook until mushrooms are golden and tender. Add 1½ cups wine and cook until pan is nearly dry. Remove from heat; set aside.

In another pan, heat oil and saute leeks, remaining 3 Tbsp. garlic, salt and pepper to taste. Cook until leeks are wilted, adding dash of water if necessary to keep from sticking to pan. Add artichokes, remaining 1½ cups wine and salt to taste. Cook until pan is nearly dry.

Add water; simmer until artichokes are tender. Add mushrooms; cook together for 5 minutes. Drain any excess liquid; set aside to cool. Coarsely chop vegetables and combine with herbs and cheese. Season to taste with salt and pepper.

Working in batches, lay sheets of fillo on a work surface and cut in half widthwise. Lay out 2 half sheets horizontally, place 2 more sheets on top vertically to form a cross. Brush lightly with melted butter and spoon about ¾ cup filling into center. Gather edges of dough up around filling and twist just above filling to seal, allowing top to fall naturally. Brush outside lightly with butter, including to edges. Place on parchment-lined sheet pan. Repeat until all filling is used. Wrap and refrigerate at this point, or bake all of the purses.

**To serve:** Bake in 375°F oven until golden and crisp, about 35 minutes. Serve immediately.

PHOTO: THE MUSHROOM COUNTRY

**Braised Pork Belly**

From: Chef Sean [Name], Restaurant, San Francisco.

- BRAISED PORK BELLY:**
- 8 lb. pork belly
  - 6 cups sake
  - 3 cups Kikkoman Soy Sauce
  - 1 cup orange juice
  - 1 cup balsamic vinegar
  - 1 cup honey
  - 12 pieces star anise
  - 4 10" cinnamon sticks
  - 4 2" pieces ginger, cut in half



*Small Wonders*  
 Edited by **Gail Bellamy**

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