

A Year at Clove Brook Farm

GARDENING, TENDING FLOCKS, KEEPING BEES,
COLLECTING ANTIQUES, AND ENTERTAINING FRIENDS



Christopher Spitzmiller

Foreword by Martha Stewart

RIZZOLI
NEW YORK

FALL RECIPES

CHEESE AND HERB SOUFFLÉS

Serves 6

Gail Monaghan, my friend and cooking teacher, introduced this process to me. I've tinkered with the ingredients a bit.

- 6 12 oz. charlotte molds or ramekins
 - 6 Tbsp. salted butter, softened, plus more for greasing molds
 - ½ cup plus 6 Tbsp. grated Parmesan cheese, divided
 - 10 large egg whites
 - 1 tsp. cream of tartar
 - 1½ tsp. fine sea salt, divided
 - 1 clove garlic, minced
 - 6 Tbsp. all-purpose flour
 - 2 cups whole milk
 - ¼ tsp. cayenne
 - ¼ tsp. freshly grated nutmeg
 - ¼ tsp. freshly ground black pepper
 - 6 large egg yolks
 - 6 Tbsp. grated Gruyère cheese
 - ¼ cup chopped mixed fresh herbs, such as chives, parsley, and basil
1. Preheat oven to 400°F.
 2. Butter six charlotte molds and coat with ½ cup grated Parmesan cheese. Place molds on a baking sheet lined with parchment paper.
 3. Mix remaining grated Parmesan with Gruyère and set aside.
 4. Add egg whites, cream of tartar, and ½ tsp. salt to the bowl of a stand mixer fitted with a whisk attachment, then whisk on low. Raise the speed every few minutes until you reach the highest speed. Continue to whisk until soft peaks form, about 5 to 10 minutes.
 5. Melt 6 Tbsp. butter in a heavy-bottomed saucepan, add the garlic, and cook for 1 minute. Whisk in flour and stir constantly until golden, about 2 to 3 minutes.



6. Add milk to the saucepan and whisk vigorously. Add cayenne, nutmeg, remaining salt, and pepper. Bring to a boil while continually whisking. Continue to whisk for 3 to 5 minutes, or until sauce is very thick. Off the heat, whisk in egg yolks one at a time. Add all but 3 Tbsp. of cheese mixture and herbs. Taste for seasoning. (This base can be made up to 3 days ahead and refrigerated. Bring to room temperature and heat over boiling water to tepid before continuing with step 7.)
7. Thoroughly mix ¼ of the beaten egg whites into the base to temper it. Add this mixture to remaining egg whites. Using a spatula, slowly and very gently fold mixture into egg whites. (The soufflés won't rise if you deflate the whites.) It's fine if some small clumps of egg white don't fully incorporate.
8. Fill molds to just over the lip and sprinkle with reserved cheese.
9. Place inside preheated oven and reduce heat to 375°F. Bake for 20 minutes, or until the tops are browned and the soufflés have set. Serve immediately—a soufflé waits for no one!

APPLE TART

Serves 6

- 1 frozen puff pastry, defrosted
 - 3 Granny Smith or other tart apples
 - ¼ cup plus 2 Tbsp. turbinado sugar, divided
 - 1 tsp. ground cinnamon
 - 3 Tbsp. salted butter, cut into small pieces
 - ¼ cup peach jam
 - 2 Tbsp. Calvados
1. Preheat oven to 400°F.
 2. Roll out puff pastry into a 9-by-13-inch rectangle and place on a parchment-lined baking sheet.
 3. Leaving the skin on, core apples and cut into ¼-inch wedges.
 4. In a medium bowl, mix together cinnamon and ¼ cup sugar. Add apple wedges and toss to coat.
 5. Arrange apple wedges in tight rows on pastry sheet, leaving a 1-inch border on all sides. Sprinkle slices with remaining sugar and pieces of butter.
 6. Bake in the center of the oven for about 40 minutes, or until tart is nicely browned and crust is cooked through.
 7. While tart is baking, heat peach jam and Calvados in a small pan until jam is dissolved. Brush glaze on finished tart while still hot.
 8. Cut tart into 6 pieces and serve warm or at room temperature with vanilla ice cream or freshly whipped cream.