



Ancho Pepper Spiced Veal Chop with Quince Purée and Fried Green Tomatoes

Main Course, Serves 8

8 (285-g./10-oz.) veal chops
60 ml./4 tbsp. ancho chili paste (see note)
Coarse sea salt to taste
475 ml./2 cups beef or chicken stock
1 litre/4 cups vegetable stock
5 quince, peeled, cored and chopped (see note)
White pepper to taste
Pinch chili powder
125 g./1 cup all-purpose flour
170 g./1 cup cornmeal
3 g./1 tsp. minced jalapeño pepper
3 large eggs
6 firm green tomatoes, cored and cut into 2/3 cm./1/4 in. slices
Corn oil

- Rub veal chops with half of the ancho chili paste and coarse sea salt; refrigerate for 2 hours.
- In a medium saucepan, whisk together the remaining half of the ancho chili paste with the beef or chicken stock. Set the pan over medium-high heat and bring to a boil. Lower heat and simmer, uncovered, until reduced by half, about 20 minutes.
- Bring the vegetable stock to a boil in a large saucepan. Add the quince and simmer until tender. Strain off and reserve the liquid. Mash the quince, adding some of the reserved liquid if needed. Season with salt, white pepper and a pinch chile powder. Discard the remaining liquid.
- In a mixing bowl, combine the flour, cornmeal and chopped jalapeño pepper. In a separate bowl whisk together the eggs. Dip the tomato slices in the egg mixture and then in the flour mixture, coating both sides. In a large cast-iron skillet set over medium-high heat, heat 30 millilitres/2 tablespoons corn oil. Add a batch of tomatoes and cook until brown on both sides, a few minutes per side. Sprinkle with coarse salt. Fry remaining tomatoes in batches, adding more oil if necessary.
- Prepare a charcoal or gas grill.
- Remove the veal chops from the refrigerator and pat dry. Place on the preheated grill and cook, turning once, until they are seared and reach the desired degree of doneness.

To Serve:

- Arrange a mound of quince purée in the center of each plate and top with a grilled veal chop. Garnish with 3 fried green tomato slices. Garnish with a drizzle of the ancho chili reduction and some of the quince purée.

Note: Ancho chili paste is available in most ethnic food stores. Fresh quince are available from October through December.

Apple Fritters with Chocolate Caramel Sauce

Dessert, Serves 8

Chocolate-Caramel Sauce:
240 g./2 cups confectioners' sugar
235 ml./1 cup water
235 ml./1 cup chocolate-flavored liqueur

Apple Fritters:
250 g./2 cups flour
8 g./2 tsp. baking powder
8 g./2 tsp. confectioners' sugar
1 g./1/4 tsp. salt
2 large eggs
235 ml./1 cup milk
4 apples (preferably Washington Red), peeled, cored and coarsely chopped
Vegetable oil for deep frying

To Serve:
Confectioners' sugar for dusting
Fresh raspberries for garnish
Mint sprigs for garnish

For the Chocolate-Caramel Sauce:

- Place confectioners' sugar in a small saucepan and cook over low heat until the sugar starts to caramelize; continue to cook, stirring frequently, for 5 to 6 minutes. Slowly add the water and chocolate-flavored liqueur, and continue cooking and stirring for 2 to 3 minutes. Remove from the heat, cover and keep warm.

For the Apple Fritters:

- In a large bowl, combine the flour, baking powder, confectioners' sugar and salt.
- In another bowl whisk together the eggs and milk and add to the flour mixture, stirring until well combined. Fold in the chopped apples.
- In a deep cast-iron pot, pour in vegetable oil to a depth of 5 centimetres/2 inches. Heat oil to 182 degrees C/360 degrees F. Drop batter by tablespoonfuls into the hot oil; fry for 1 minute, turn with a slotted spoon and fry until golden and tender.

To Serve:

- Arrange the hot fritters on a platter and drizzle with the warm chocolate-caramel sauce. Dust with confectioners' sugar and garnish with raspberries and mint sprigs.



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