

Date Night Dinner Menu & Recipes



Dark Chocolate Poached Pear Tart

Jennifer Farley from Savory Simple shares her favorite recipes using Stemilt apples and pears for a delicious date night in.



Menu

Appetizer:

Piñata Apple, Cheddar & Onion Galette

Salad:

Grilled Pear & Radicchio Salad with Pistachios, Beets & Orange Vinaigrette

Entrée:

Pork Tenderloin with Apples

Dessert

Chocolate Mousse Poached Pear Tart

Meet Jennifer of Savory Simple



Hi, I'm *Jen!* I'm a culinary school grad turned full-time recipe developer, food photographer, and blogger at **Savory Simple**. Food is my passion and I'm pleased to share a few of the latest recipes from my kitchen to help you create the perfect date night dinner.

Each recipe in this menu was inspired by one of Stemilt's delicious, Washington-grown fruits. From a classic galette with Stemilt's signature apple variety, **Piñata**, to a decadent poached pear tart for dessert, the sweetness of Stemilt fruits are perfect for balancing savory ingredients in each course throughout this meal. *Enjoy!*



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Appetizer: Piñata Apple, Cheddar & Onion Galette

Ingredients

For the Whole Wheat Dough:

- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{4}$ cup whole wheat flour
- $\frac{1}{2}$ teaspoon sea salt
- 6 tablespoons cold, unsalted butter
- 2-4 tablespoons ice water

90 minutes **2** servings **Makes:** 1 galette

For the Galette Filling:

- $\frac{1}{2}$ tablespoon extra virgin olive oil
- 1 large yellow onion, sliced thin
- $\frac{3}{4}$ cup shredded cheddar cheese
- 1 Piñata apple
- Salt & black pepper to taste



Instructions

Prepare the dough:

Add flour, butter and salt to a food processor. Pulse on and off until the mixture is crumbly. Slowly add the water with the machine running just until the dough forms a ball. Chill for at least 2 hours or overnight.

Prepare the onions:

Heat olive oil on low in a large skillet. Add the onions with a pinch of salt. Sweat the onions, stirring, until they begin to caramelize. Turn up the heat to medium-low. Once a brown glaze has formed on the bottom of the skillet, pour approximately 2-3 tablespoons of water into the pan to deglaze and use a spatula to scrape up the brown bits and stir them into the onions. Repeat this glazing and deglazing process until the onions have been thoroughly caramelized and taste both sweet and bitter, approximately 25-35 minutes. Use more or less water as needed. Set the caramelized onions aside.

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Appetizer: Piñata Apple, Cheddar & Onion Galette



Prepare the galette:

Preheat the oven to 375 degrees F.

Roll the dough onto a lightly floured surface until very thin. Use a pizza cutter to make a circle with the dough that's around 12 inches in diameter. Carefully transfer the rolled dough to a baking sheet covered in parchment. The best way to do this is to gently roll the dough around the rolling pin, then unroll it on top of the baking sheet.

Distribute the shredded cheddar cheese evenly onto the dough, leaving approximately 2-inches around the border. Top with the caramelized onions.

Core the apple and slice it in half. Slice each half very thin, preferably using a mandoline on one of the thinnest settings. Fan the apple slices decoratively on top of the onions. Top with a light sprinkling of salt and pepper. Fold the excess dough on top of the ingredients in a circle, until you have a tightly formed tart.

Bake the galette until the dough is firm, approximately 18-22 minutes.

Jen Says



A galette is a French term for a rustic, flat, and often hand-folded pastry. This whole wheat galette is filled with Stemilt's sweet, tart, and slightly tropical Piñata apple, which pairs perfectly with cheese and caramelized onions.

Salad: Grilled Pear & Radicchio Salad with Pistachios, Beets & Orange Vinaigrette

Ingredients



20
minutes



2
servings

Makes:
2 salads (dressing
yields 4 servings)

For the Blood Orange Vinaigrette:

- Juice from half a blood orange, or navel orange (approximately 1/6 cup)
- 1 tablespoon red wine vinegar
- 1/4 cup fruity extra virgin olive oil
- 1/2 teaspoon shallot, minced (optional)
- Salt and pepper to taste

For the Salad:

- 1 Stemilt Red d'anjou pear
- 1-2 cups mixed greens
- 1/2 head radicchio, sliced
- 1 large or 2 small beets, roasted, peeled and sliced
- 1/4 cup pistachios
- Firm goat cheese, shaved (optional)
- Salt and pepper to taste

Instructions

To prepare the vinaigrette, add the blood orange juice, vinegar, olive oil and shallot to a jar and seal tightly.

Shake until emulsified and then add salt and pepper to taste.

Next, preheat a grill (or grill pan) on medium high heat for several minutes until very hot. Slice the pears in half from stem to root and use a melon baller or small spoon to scoop out the seeds. Brush a small amount of olive oil onto the flat side of the pears. Carefully place each pear on the grill, flat side down. Close the lid and grill for 4 minutes. Remove and allow to cool until they're warm or room temperature.

Divide the mixed greens between two salad plates. Top with the radicchio, beets, pistachios and goat cheese. Season with a bit of salt and pepper. Top each salad with one of the pear halves. Drizzle blood orange vinaigrette over salad just before serving.



Jen Says



This salad is the perfect beginning to any romantic meal. The grilled pear is bursting with juicy flavor and the radicchio adds just the right amount of bitterness. For best results, prepare the vinaigrette at least an hour in advance so the flavors have time to blend and wait until just before dinner to grill the pears.

Entrée: Pork Tenderloin with Apples

Ingredients

- 1 teaspoon extra virgin olive oil
- 1 yellow onion, sliced thin
- 1 cup water (or more as needed)
- 2 Stemilt Piñata apples, diced
- 1/2 tablespoon unsalted butter

50
minutes

6
people

Makes:
1 pork
tenderloin

- 1 1/2 to 2 pound pork tenderloin
- 1 tablespoon high heat oil (such as grapeseed) or clarified butter
- Salt and fresh ground black pepper to taste

Instructions

Heat olive oil on low in a large skillet. Add the onions with a pinch of salt. Sweat the onions, stirring, until they begin to caramelize. Turn up the heat to medium-low. Once a brown glaze has formed on the bottom of the skillet, pour approximately 2-3 tablespoons of water into the pan to deglaze and use a spatula to scrape up the brown bits and stir them into the onions. Repeat this glazing and deglazing process until the onions have been thoroughly caramelized and taste both sweet and bitter, approximately 25-35 minutes. Use more or less water as needed. Set the caramelized onions aside.

Turn the pan down to medium and add the apples. Allow them to sauté briefly and then add the butter to the pan. Sauté the apples in the butter, tossing frequently, until they begin to brown. Take care not to overcook the apples or they will turn mushy. Set aside.

Preheat the oven to 425 degrees F and line a baking sheet with aluminum foil. Use a sharp knife to trim any silver skin from the tenderloin. Season the meat generously with salt and pepper on all sides.

Heat a large skillet on medium high with the high heat oil. Sear the meat on all sides, making sure it has a nice brown crust. Place the pork tenderloin on the prepared baking sheet and cook in the oven until a meat thermometer reads 145 degrees F, approximately 15-20 minutes. Remove from oven, cover with foil and allow the meat to rest for 10 minutes. Slice and serve with the caramelized onions and apples.



Jen Says

Pork tenderloin is a lean cut of meat that's very easy to prepare at home. For best results, sear the meat first and then cook it until a digital thermometer reads 145 degrees F. Caramelized Piñata apples add a lovely sweetness that contrasts perfectly with the sweet bitterness of caramelized onions. The apples and onions can be prepared up to a day in advance and reheated before serving.

Dessert: Chocolate Mousse Poached Pear Tart

Ingredients

For the Poached Pears:

- 4 cups water
- 1 1/4 cups granulated sugar
- 2 Stemilt Bosc pears
- 1 vanilla bean, split in half
- 2 cinnamon sticks

1 hour of active time
2 hours, 35 min.
of inactive time

4
servings

Makes:
1 Tart

For the Chocolate Mousse:

- 6 ounces bittersweet chocolate
- 3 ounces (1/2 cup) granulated sugar
- 6 tablespoons water
- 3 egg whites
- 1 cups + 2 tablespoons heavy cream, cold

For the Topping:

- 2 ounces bittersweet chocolate



Special Equipment

14x5 inch rectangular tart pan with removable bottom

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Dessert: Chocolate Mousse Poached Pear Tart



Instructions

Prepare the dough:

In a food processor, combine the flour, sugar and lemon zest. Pulse the machine a few times to combine the dry ingredients and then add the cold butter. Continue pulsing the mixture until it looks like coarse cornmeal (a few larger pieces of butter are fine). In a liquid mixing cup, briefly whisk together the yolks, water and vanilla. Pour this mixture into the food processor with the machine running until the dough is just barely combined. Even if it looks crumbly, it should come together when pressed. Wrap the dough in plastic, flatten into a disk and chill for at least 2 hours.

Next, on a lightly floured surface, roll the dough into a large, very thin rectangle, using the tart pan as a sizing guide. The dough should extend at least 3 inches beyond the width of the pan for best results. If the dough becomes too sticky while rolling, chill in the refrigerator until the butter firms up and then continue.

Carefully roll the dough around the rolling pin and gently unroll it into the tart pan. Press the dough evenly into the pan and then chill it in the refrigerator for 15 minutes.

Preheat the oven to 375 degrees F. Use a fork to prick numerous holes in the bottom of the dough to prevent air bubbles. Add a layer of aluminum foil and dried beans to weigh down the dough. Bake for 18 - 22 minutes, removing the beans and foil halfway through, until golden brown. Allow to cool.

Prepare the pears:

In a medium saucepan, combine the water and sugar over high heat, stirring occasionally to help the sugar dissolve. While the sugar syrup is heating up, peel, halve and core the pears. Once the mixture is almost at a boil, add the vanilla bean, cinnamon sticks and pears. Cover with the lid slightly ajar and turn the heat to low. Simmer for 15-30 minutes, until the pears are soft. If not using immediately, refrigerate the pears in their poaching liquid.

Prepare the mousse:

Heat the bittersweet chocolate and two tablespoons of heavy cream in a heatproof bowl set over a pot of simmering water and stir until smooth. Remove the pan from the heat and set aside to cool.

Add sugar and water to a small sauce pot. Cover and turn the heat to high. Once the liquid begins to simmer and steam has developed, remove the cover (this helps prevent crystallization). Using a candy thermometer, cook the sugar to the soft boil stage, 235-240 degrees F.

While the sugar syrup is cooking, whisk the eggs on high in a stand mixer with the whisk attachment until a soft peak has formed. Turn the mixer speed down to medium low and very slowly pour the syrup down the side of the bowl into the egg whites. Don't pour the hot syrup directly into the meringue.

Whisk 1 cup cold heavy cream, preferably by hand, until it reaches a stiff peak. Fold into the cooled, melted chocolate. Once the whipped cream and chocolate are combined, fold the egg whites into chocolate mixture. Cover and chill until ready to use.

Assemble the tart:

Use a spatula to evenly spread chocolate mousse into the tart shell almost all the way to the top. Drain the pear halves and layer them on a bias, flat side down, across the length of the tart. In a small bowl, microwave the chocolate in 30 second increments, stirring every time, until the chocolate is evenly melted. Drizzle over the pears.

Jen Says



This recipe has several components but the results are totally worth it! It's gorgeous and romantic. The tart, poached pears and mousse can all be prepared a day in advance. Before dinner, simply assemble the tart.