

# Southern Yacht Club



Out past the end of West End Boulevard on the blue-green edge of Lake Pontchartrain resides the home of the Southern Yacht Club—a civilized organization of boating enthusiasts and sailors. Established in 1849, it's the second oldest yacht club in the U.S. This namesake cocktail can best be enjoyed on a sunny day with the wind in your hair, but has also been known to inspire colorful tales of the seas shared around the locals tables in Commander's Palace.

# Sweet Onion and Local Farm Cheese Tart



## Sweet Onion and Local Farm Cheese Tart with a Champagne Buerre Blanc and Fresh Chanterelle Mushrooms

### PIE DOUGH:

1 pound all purpose flour  
½ pound unsalted butter  
¾ cup chilled water

### SWEET ONION AND LOCALLY MADE GOAT CHEESE TARTS:

2 med. white sweet onions, julienne  
8 oz. finely diced St. John cheese  
8 oz. local "Chicory Farm" goat chèvre cheese  
salt, white pepper to taste

### CHAMPAGNE BEURRE BLANC:

1 cup champagne  
¼ cup champagne vinegar  
¼ cup finely minced shallots  
1 ea. bay leaves  
4 ea. black peppercorns

¼ cup heavy cream  
1 pound cold sweet butter  
1 pound fresh chanterelle mushrooms  
2 tablespoon olive oil  
kosher salt, white pepper to taste

Makes 10 Servings.

**PIE DOUGH:** Combine flour and butter, knead gently until it forms coarse flakes. Slowly add chilled water until incorporated. Form into 21 oz. ball. Refrigerate.

**SWEET ONION AND LOCALLY MADE GOAT CHEESE TARTS:** Sauté julienne sweet onions until golden brown, season to taste with salt and white pepper. Sauté until the natural liquid from the onions are evaporated. Take off heat, fold in both cheeses until incorporated. Refrigerate 1-2 hours before using.

**CHAMPAGNE BEURRE BLANC:** Reduce champagne, champagne vinegar, shallots, bay leaves, black peppercorns by ¾. Then add heavy cream and reduce by ½. Lower heat to medium, then whisk in sweet cold diced butter. Adjust with kosher salt and white pepper, then strain through fine china cap. Keep warm.

**PROCEDURE:** Lightly flour table, roll out pie dough to 1/8 inch. Use a 4-inch cookie cutter to cut rings, then place cut out dough in a 3 oz. butter ramekin. Then add 1 ½ oz. cooled filling. Fill each ramekin ¾ of the way. Then place tart in pre-heated oven at 350° for 10-12 minutes.

Take a sauce pan over medium heat, add 2 tbl. olive oil. Sauté diced French shallots with chanterelle mushroom, salt and pepper to taste. Place tart in center of plate then place sautéed chanterelle mushrooms around tart and drizzle champagne butter sauce. Garnished with fresh chive.



## Southern Yacht Club

1 ½ oz. Maker's Mark  
½ oz. Cointreau  
1 tsp. Orange Ginger Marmalade

2 dashes Peychaud's bitters  
1 oz. freshly squeezed lemon juice

Makes 1 cocktail.

Combine all ingredients in a cocktail shaker with ice and shake.  
Strain into a martini glass and garnish with a lemon twist.

Enjoy this recipe from *Commander's Palace*  
compliments of



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