

# 2011 Bounty Cooking Contest Winners - YOUTH DIVISION

## 1ST PLACE YOUTH DIVISION

**Laura S. Butler**

### **Pumpkin Pie Spiced Creme Caramel**

Take 4 winter squash and cut them in half then cut the bottoms so they sit without tilting. Scoop out the seeds and discard. Put them on a cookie sheet with one half inch of water in the pan, cover them with foil and cook them at 350 degrees for 60 minutes. After the hour drain the liquid and put them back in the oven for 15 minutes.

1 quart of heavy cream

6 ounces of sugar

pinch of salt

6 egg yolks beaten

5 ounces sugar

2 teaspoons pumpkin pie spice

1 teaspoon vanilla extract

Combine the cream with 4 oz. of the sugar and salt and bring to a simmer over medium heat, stirring gently with a wooden spoon.

Combine the yolks and rest of sugar and temper the mixture into the hot cream.

Now make the caramel. Fill a pan half way with water and add 6 oz of sugar and put on medium heat. When sugar melts and turns brown carefully pour a little into a ramekin and swirl around. Let cool. Pour cream mixture into ramekin and set in a waterbath.

Bake in the oven for 28 minutes on 325 degrees.

Remove ramekins from oven and dry ramekins then put in refrigerator until fully chilled.

After they are completely chilled, turn the custard into the winter squash halves and serve.

### **Source of Ingredients:**

Eger Bros, Featheridge Farm, Hawthorne Valley

## 2ND PLACE YOUTH DIVISION

**Mikala Menegio-Stahl**

### **Peach and Raspberry Tart**

Pastry Cream

2 1/2 cups whole milk

6 large egg yolks

2/3 cup sugar

1/3 cup cornstarch

1 vanilla bean split lengthwise.

Whisk 1/2 cup milk, yolks, 1/3 cup sugar and cornstarch.

Transfer remaining cups of milk to heavy medium saucepan. Scrape in seeds from vanilla bean and add pod. Sprinkle remaining 1/3 cup sugar over, letting sugar sink undisturbed to bottom. Sit pan over moderate heat and bring to simmer without stirring.

Whisk hot milk mixture then gradually whisk into egg yolk mixture. Return to saucepan over moderate heat and cook whisking constantly until pastry cream simmers and thickens, about one minute. Remove from heat and discard vanilla pod and whisk cream until smooth. Transfer to bowl and press plastic wrap directly onto surface. Chill until cold. About 4 hours.

Almond Cookie Crust

2 cups crumbled macaroon cookies

1 cup ground almonds

3 tablespoons melted butter

In food processor, combine the crumbled cookies and almonds and butter till blended. Press onto the bottom and up the sides of an ungreased spring form pan.

Bake at 350 degrees for 12 to 14 minutes or golden brown. Cool completely on wire rack.

Spread pastry cream on top of prepared crust. Layer peaches, glaze with apricot jam and finish with raspberries.

### **Local Source of Ingredients**

Berry Farm

## 3RD PLACE YOUTH DIVISION

**Dantes Tapler**

### **Mac and Chz el Paso Burger**

Mac n' Chz

6 slices Canadian Bacon, cut in small pieces

3 cloves garlic, finely chopped

3 tablespoon flour

5 cup whole milk

4 large egg yolks

2 teaspoons fresh thyme

2 cup grated asiago cheese plus more for top

3 cup Cheddar cheese plus more for top

1 cup grated Fontina cheese plus more for top

1/2 cup Pecorino romano cheese plus more for top  
pinch salt and pepper

1 Pound pasta any kind

1/2 cup fresh parsley

Preheat oven to 375 degrees. While pasta is cooking have all cheese grated mixed and ready.

Cook bacon until slightly golden brown. Remove from heat and set aside. Pan should be medium heat.

Add garlic, cook till lightly brown. Whisk in flour and cook 1 minute. Whisk in the milk, increase to medium high heat whisking CONSTANTLY for five minutes until slightly thickened.

Whisk in eggs and cook 2 minutes. Remove from heat, whisk in thyme and cheese then whisk in bacon, pasta, parsley, & pepper until combined.

Put in one large baking pans or two small ones (to freeze one for later use) Top with remaining cheese and bake 15 minutes or heated through.

Grill burgers. Place burger on a bun. Top with BBQ Sauce, 2 strips of cooked bacon, macaroni and cheese and top with lettuce.

**Source of Ingredients:** Kinderhook Farm, Oscar's Smokehouse, Berry Farm White Oak Farm