



## NP Somm Club Food and Wine Pairing Adventure

*December, 2019*

*And just like that, we are rolling into 2020. One of my new year's resolutions is to eat more vegetarian dishes this year. With that in mind, I decided to start our NP Somm Club year with a vegetarian recipe that pairs well with wine. After a fun collaboration with Chef Bernard, we decided on this delicious Leak & Fennel casserole recipe. This recipe also hits home with me as I grew up eating a lot dishes with leaks prepared by my mom. This recipe is incredibly wine friendly and easy to make. I would pair this with variety of lighter reds, or rich whites. I didn't particularly pair with our January club wines, but I think our club Puligny-Montrachet will be great with it.*

*Bon Appétit and Nazdrave from Chef Bernard & Me!*

*Nadia Pavlevska*

### Executive Chef Bernard Guillas

Maître Cuisinier de France Bernard Guillas is the executive chef of the La Jolla Beach and Tennis Club, the Shores Restaurant at the La Jolla Shores Hotel, and the landmark AAA 4-diamond Marine Room restaurant in La Jolla, California. In 2018, Chef Bernard was inducted in to the Académie Culinaire de France as well as the Disciples of Escoffier International. An avid culinary explorer, Guillas has a roster of impressive credits that include appearances on The Today show, Martha Stewart Radio, James Beard House, Food Arts Magazine and the Discovery Channel's Great Chefs of the World television series. Guillas was named Chef Magazine's Chef of the Year and San Diego's Best Chef numerous times. Guillas is the author of two award winning cookbooks, Flying Pans "Two Chefs One World" and "Two Chefs One Catch: A Culinary Exploration of Seafood", co-authored with chef Ron Oliver. Flying Pans was awarded two IACP book of the year awards in the categories of Chefs and Restaurants and the coveted People's Choice and top 10 Cookbook at Book Expo America. Two Chefs One Catch was awarded cookbook of the year by the San Diego Book Awards Association

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# Winter Leek and Fennel Casserole

(Serves 6)



## Ingredients:

1 1/2 teaspoons	cumin seeds
1/2 teaspoon	fennel seeds
1/2 teaspoon	mustard seeds
1/4 teaspoon	black peppercorns
1/4 teaspoon	ground turmeric
2 tablespoons	unsalted butter
2 cups	thinly sliced leeks, white part only
1 bulb	fennel, thinly sliced crosswise
1/2 cup	finely sliced shallots
1/4 cup	white wine
1/2 cup	vegetable stock
1	green apple, cored, 1/4 -inch diced
1/2 cup	finely diced carrots
1/4 cup	crème fraîche
to taste	sea salt

## Preparation:

Preheat oven to 375°F. Add cumin, fennel seeds, mustard seeds and peppercorns to skillet over medium low heat. Toast 2 minutes or until mustard seeds start to pop, stirring constantly. Transfer to spice grinder. Add turmeric. Process until coarsely ground. Melt butter in saucepan over medium heat. Add leeks, fennel and shallots. Cook 5 minutes without browning, stirring often. Add white wine and spice mixture. Simmer until liquid evaporates. Add vegetable stock, apples and carrots. Cook until liquid is absorbed. Fold in crème fraîche. Season with sea salt. Transfer to casserole dish. Bake 15 minutes. Serve piping hot.