

What's Simmering ... With Chef Jack!

Greetings to all!

Well, another winter is certainly upon us. Aside from snow, ice and cold, it also means it's time to start cooking winter soups, stews and casseroles. So that will be the theme of our next cooking class on January 13th including several vegetarian options. The class will be a "hands on" cooking class limited to 10 people. Please sign up early.

Local food seems to be everywhere these days. This couldn't make me happier. The Oconomowoc Lake Club has become known for using and being able to serve local food. On average we purchase about 30% of our food from local farmers, but when people specially want local food, we change the menus a bit and can source over 80% from local farmers. This January/February we have 5 different groups hosting events at the Lake Club just for that very fact. It's really a win-win for all! It helps our local farmers; it allows individuals or groups to support the local food movement; and it brings business and interest to the Lake Club. If you or an organization you belong to wants local food, allow us to help. Local food is really local farms. Enjoy!

Chef Jack



We served this cookie in the past and have received several requests. So here it is. It was adapted from Pierre Herme. Please do not overcook it.

It's great to have a log in the freezer and cook up for special guests.

Chocolate-Chocolate Chip Cookies

Yield: 50 Oven: 350° Bake: 17 minutes

Amt.	Unit	Ingredients
2 2/3	cups	All purpose flour
2/3	cup	Unsweetened, Dutch-process cocoa
2	tea.	Baking soda
11	oz.	Unsalted butter, room temperature
1	cup	Light brown sugar
1/2	cup	Sugar
2 1/2	tea.	Fleur de sel (French sea salt)
1	tea.	Vanilla
10	oz.	Bittersweet chocolate 1/4" pieces

Method:

1. Sift together flour, cocoa and baking soda in medium bowl.
2. Cream butter in large bowl.
3. Add brown sugar, sugar, fleur de sel and vanilla to butter and beat until combined.
4. Beat in flour until just combined - will be crumbly, but hold together.
5. Knead in chopped chocolate until evenly distributed.
6. Divide into 2 balls and shape into 1 1/2" log and wrap with plastic.
7. Refrigerate until firm, at least 2 hours.
8. Line four sheet trays with parchment.
9. Cut cookies into 3/8" slices and lay out on trays, 1" apart.
10. Bake until puffed and cracked on top.
11. Rotate halfway through cooking.