

## Mr. Hannah's specialty drink recipes!

### Chris Hannah's French 75

1.25 oz Cognac  
.35 oz Lemon Juice  
.25 oz Simple Syrup  
2 oz Champagne  
Lemon peel

### Chris Hannah's Night Tripper (made in honor of Dr. John)

1.75 oz Bourbon  
.75 oz Amaro  
.25 oz Strega  
2 dashes Peychauds  
Orange peel



### Bone Marrow Cream, Caviar, Madeleines: A multi-part recipe!

#### From the Jewel of the South Restaurant, Chef Phil Whitmarsh

This recipe is not difficult, but it is a multi-step process. You will make the Bone Cream, the Pangrattato, the boiled egg yolks and the madeleines! You can make the boiled eggs ahead. I would get the bone cream in the oven, and then time the madeleines to come out just after the bone cream is done cooking. Truly a treat for a special occasion with the ones you love.

\*\* The madeleines are also good all on their own!

\*\* Enjoy the cocktails while you're cooking!

### Recipe #1 for Bone Cream:

#### Equipment:

You will need six 4-ounce OR four 6-ounce ramekins  
Sheet pan for roasting  
Larger deep baking dish that will hold water  
Fine mesh sieve

#### Ingredients:

3-4 pounds marrow bones, beef or veal  
4 eggs  
1 qt heavy cream  
8 yolks  
2t maldon (a gourmet salt)  
2t ground white pepper  
1 tbs finely chopped parsley

#### Part 1: Roasting the bones

- Preheat the oven to 425°F/218 °C.
- Put the bones in a single layer in a roasting pan and roast for 30 minutes.
- Remove the pan from the oven and let the bones cool until they are comfortable to handle.

## Part 2: Making the bone cream

- Decrease the oven temperature to 325°F/163 °C.
- Grease six 4-ounce or four 6-ounce ramekins with a bit of butter.
- Extract the marrow from the bones with a spoon and drop it into a bowl, discarding the bones.
- Whisk the eggs and cream into the marrow, then pass the mixture through a fine-mesh sieve set over a bowl to remove any coagulated bits of marrow or lumps of egg.
- Whisk in the salt, pepper, and parsley.
- Pour the mixture into the buttered ramekins and place the ramekins in a large baking dish. Fill the baking dish with enough hot water to reach halfway up the sides of the ramekins.
- Bake for 45 minutes, or until the sides of the custards are set but the centers remain a touch wobbly.
- Serve bone marrow custard warm, or gently reheat for serving.
- Leftover cream will last 3 weeks in the refrigerator, or up to 6 months in the refrigerator.

### Recipe #2 for Madeleines:

#### Equipment:

Madeleine pan

Pastry sleeve (or sub plastic bag with corner cut)

#### Pan prep:

1 tbs olive oil

1 tbs all-purpose flour

#### For batter:

4 eggs.

1 c sugar

2 tsp salt

1.75 c all-purpose flour

$\frac{3}{4}$  tsp baking powder

1.25 c Olive oil



- Preheat oven to 375F (190C)
- Whisk together 1 Tablespoon olive oil and 1 ½ teaspoons flour. Use a pastry brush to lightly, but thoroughly grease every cavity of your madeleine pan. Set aside.
- In a large bowl, combine eggs, sugars, and salt. Whisk vigorously until thoroughly combined (about 30 seconds).
- Sift flour and baking soda into the egg mixture, about  $\frac{1}{3}$  of the flour at a time, gently stirring into egg mixture after each addition.
- Drizzle oil around the edge of the batter. (Can use a dash of citrus zest if you want a zing.) Gently fold into batter using a spatula until ingredients are thoroughly combined, but do not over-mix.
- Drop batter by heaping Tablespoon into prepared pan.
- Transfer to center rack of 375F (190C) preheated oven and bake for 9 minutes or madeleines are light golden brown and spring back when lightly touched. Remove to a cooling rack to cool immediately.

- If your madeleine pan did not hold all of the batter, allow the pan to cool before re-brushing with oil/flour mixture and refilling with batter and baking your next batch.

### **Recipe for Egg Yolks: (can make ahead)**

6 Hard boiled yolks, enough for 12 serving bowls of the finished product

- Place eggs in a medium pot and cover with cold water by 1 inch.
- Bring to a boil, then cover the pot and turn the heat off.
- Let the eggs cook, covered, for 11 minutes.
- Transfer the eggs to a bowl of ice water and chill for 14 minutes. This makes the eggs easier to peel.
- Peel and discard (or re-use) egg whites.
- Pass egg yolks through sieve or finely crumble with a fork.
- Store in an air-tight container, refrigerated, until ready to use.



### **Recipe for Pangrattato (crispy, flavorful breadcrumbs):**

This makes one serving bowl.

1 tbs rendered and clarified bone marrow  
 1.5 cups panko bread crumbs  
 1 tbs chopped chives  
 1 tsp of Bowfin caviar

- In a medium serving bowl, mix bone cream with panko bread crumbs.
- Top with ½ cup creamed egg yolks, chopped chives, Bowfin caviar.
- Serve with a spoon and next to a plate Madeleines. ENJOY!

