



ST JACK RESTAURANT  
PARIS-BREST OF HAZELNUT PRALINE AND BROWN  
BUTTER CREME PATISSERIE

PATE A CHOUX

- ½ cup (1 stick) Unsalted butter, cut into 1/2-inch pieces
- 1 tsp Sugar
- ½ tsp Salt
- 1 ¼ cups All-purpose flour
- 4 large Eggs, plus 1 large egg white

1. Bring butter, sugar, salt and 1 cup water to a boil in a medium saucepan. Remove from heat. Using a wooden spoon, quickly stir in flour. Cook over medium-high heat, stirring constantly, until mixture pulls away from sides and a film forms on bottom of pan, about 3 minutes.
  2. Transfer to the bowl of an electric mixer with the paddle attachment. Mix on low speed until slightly cooled, about 1 minute. Raise speed to medium; add whole eggs, 1 at a time, until a soft peak forms when batter is touched with your finger. If peak does not form, lightly beat remaining egg white, and mix it into batter a little at a time until it does.
  3. Pipe into two circles on a piece of greased parchment.
- Bake at 350 until puffed and golden brown. Approximately 5 minutes.

HAZELNUT PRALINE

In a heavy bottomed sauté pan melt 2 cups of sugar and cook until a rich golden brown Add 1 cup of hazelnuts. Mix and allow to cool on a greased baking sheet. Once cool roughly chop it and set aside.

CREME PATISSERIE

- 1 cup Milk combined with 2T browned butter
- 3 large Egg yolks
- 3 T Sugar
- 3 T All-purpose flour
- 1 tsp Pure vanilla extract
- 1cup Cream whipped to stiff peaks

1. In a small saucepan, bring the milk and brown butter to a boil over medium heat. In a separate bowl, whisk egg yolks and sugar together in a small bowl. Add flour, and mix until smooth
2. Thin egg-yolk mixture with approximately ¼ cup of warm milk. When remaining milk begins to boil, add it to egg-yolk mixture, and stir well. Return to saucepan, and place over high heat. Cook, whisking constantly, until pastry cream thickens and boils, about 1 minute.
3. Reduce heat to medium, and cook, whisking constantly, until cream becomes shiny and easier to stir, about 2 minutes more. Pour into a bowl, and stir in vanilla and allow to cool.
4. Once cool, fold into the whipped cream and chill. Once chilled, gently fold in ¾ of the praline and put in a pastry bag.

TO ASSEMBLE

Cut the circle of pate a choux into two layers as you would cutting layers into a cake.

Pipe the patisserie around the circle in layers until it's about 3 inches high. Place the top on and pipe more patisserie as desired, sprinkle with the remaining praline and dust with powdered sugar.

ABOVE Aaron Barnett, Executive Chef at St. Jack Restaurant in Portland, puts the finishing touches on his Paris-Brest of Hazelnut Praline and Brown Butter Crème Pâtisserie. RIGHT The delicate dessert is sprinkled with Oregon-grown hazelnut praline and a touch powdered sugar just before serving. Barnett also pairs Oregon hazelnuts with pork, Dijon, Cognac and tarragon for a delicious dinner entree.



*Paris-Brest of Hazelnut  
Praline and Brown Butter  
Crème Pâtisserie*



*Rack of Pork with Hazelnuts,  
Dijon, Cognac and Tarragon*



**LOCAL WINE PAIRINGS**

*(an Oregon Chardonnay)*  
Chardonnay, **Arterberry**  
**Maresh**, Maresh Vineyard,  
Dundee Hills, Or '11

*(an Oregon Pinot Noir)*  
Pinot Noir, **Love & Squalor**,  
'Antsy Pants,' Willamette  
Valley, Or '11

*(Walla Walla Syrah)*  
Syrah, **W.T. Vintners**,  
'Damavian,' Les Collines  
Vineyard-Block 30, Walla  
Walla Valley, Wa '12

**ST JACK RESTAURANT**  
**RACK OF PORK WITH HAZELNUTS, DIJON,**  
**COGNAC AND TARRAGON**  
*(serves 2)*

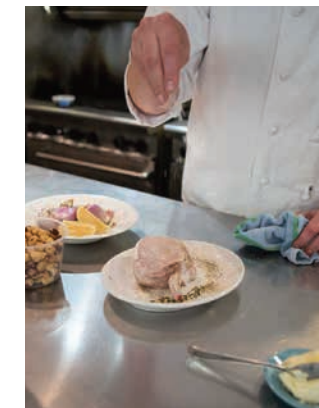
- 1 each Double cut pork chop (approx 1#)
- 2 tsp Garlic (minced)
- 2 T Shallots (minced)
- 4 T Chopped hazelnuts
- 2 T Dijon
- 2 oz Cognac
- ¼ cup Chicken stock
- ¼ cup Heavy cream
- 1 T butter
- 1 tsp Tarragon(chopped)
- 1 tsp Parsley (chopped)
- Squish of lemon
- Salt and pepper to taste

Preheat a heavy bottomed pan over high heat.

Season pork on all sides and sear in the pan with a bit of oil.

Place in the oven and let roast to an internal temp of approximately 150°. Remove from oven and allow to rest.

In the same pan, add garlic, shallots and hazelnuts. Sauté approximately 1 minute. Add Dijon and cognac. Let flame and add stock, cream and butter and allow to reduce to sauce consistency. Finish with salt and pepper, a squish of lemon and the fresh herbs.



*Preheat a heavy bottomed pan over high heat. Season pork on all sides and sear in the pan with a bit of oil.*



*Add garlic, shallots and hazelnuts. Sauté approximately 1 minute. Add Dijon and cognac.*



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