

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Seventh Harvest: 7/14/15 & 7/17/15

Pluot* Galette with Chèvre & Thyme

Pastry:

- 1-1/2 C all-purpose flour
- 2 tsp. granulated sugar
- 1/4 tsp. kosher salt
- 1/2 C cold butter, cut into small 1/2-inch chunks
- 2 T cold water
- 1 large egg, beaten, for the egg wash

Filling:

- 3 *Satsuma plums, pitted and sliced (substituted pluots with plums for this recipe)
- 2 T vanilla sugar
- 3 oz. fresh chèvre, crumbled
- 2 tsp. fresh thyme leaves

For pastry: Combine together the flour, sugar, and salt. With a pastry blender, cut butter into mixture until it resembles coarse meal. Add water, a tablespoon at

a time, to flour mixture and mix until dough comes together. Shape into round disk. Cover in plastic wrap and refrigerate for at least an hour. When chilled, preheat oven to 375°F and roll dough into a 10-in. round on a clean lightly floured surface.

For filling: Toss together plums and vanilla sugar until fruit is coated. Sprinkle half of crumbled chèvre onto pastry round. Arrange sugared fruit on top. Sprinkle remaining chèvre and fresh thyme leaves.

Fold about 3/4 to 1 inch of the outer edges of the pastry towards center so a crust forms. Lightly brush beaten egg onto crust. Bake galette for 20 to 22 minutes or until the crust is golden brown. Let it cool completely before cutting and serving.

<http://fritesandfries.com/>

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Eighth Harvest: 7/21/15 & 7/24/15

Plum Upside Down Cake Recipe

5-6 ripe red plums, cut in half and pitted

1 C sugar

3 sprigs rosemary

6 T butter, room temperature

3/4 C brown sugar

2 large eggs

Preheat oven to 350°F. Generously butter a 9-inch glass pie plate and arrange plums cut side down, cutting into smaller pieces to fit as necessary in the middle.

In a small saucepan combine granulated sugar with rosemary sprigs and 1/3 cup water and cook over medium high heat until a golden amber color, about 10 minutes. Swirl the pan occasionally without stirring.

While caramel sauce is cooking, make the batter. Cream butter with brown sugar for 3 minutes. On low speed add eggs one by one. Add yogurt, lemon zest, and almond extract and mix until combined.

Stir flour, baking powder, and salt together. Slowly add to batter on low speed and mix until just incorporated.

When caramel is done, discard rosemary and pour evenly over plums. Top plums with the cake batter and spread to the edge. Bake for 35-45 minutes until the cake is golden and a toothpick in the center comes out clean.

Let cool for 15 minutes, then invert cake onto a large plate. Serve with a dollop of sour cream.

www.sweetpaulmag.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Ninth Harvest: 7/30/13 & 8/2/13

Plums with Prosciutto, Goat Cheese, Baby Arugula, & Champagne Vinegar *Serves 6*

- 8 ounces soft fresh goat cheese
- 3/4 teaspoon ground black pepper
- 6 thin prosciutto slices
- 2 teaspoons Champagne vinegar or white wine vinegar
- 1 teaspoon minced shallot
- 1/2 teaspoon Dijon mustard
- 1/2 teaspoon honey
- 2 tablespoons extra-virgin olive oil
- 4 ounces baby arugula
- 6 sweet firm red plums (such as Satsumas or Burgundies), halved, pitted, cut into 1/4-inch-thick wedges
- 1 teaspoon thinly sliced fresh mint (for garnish)

Roll cheese into 1-inch-thick log about 10 inches long. Sprinkle with 3/4 teaspoon pepper. Cut log crosswise into 6 equal pieces. Wrap each piece with prosciutto.

Whisk vinegar, shallot, mustard, and honey in medium bowl; gradually whisk in oil. Season with salt and pepper. Add arugula; toss to coat. Divide plums and prosciutto-wrapped goat cheese pieces among plates. Place dressed arugula alongside; garnish with mint.

Bon Appétit | September 2007

FIELD *notes*

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Community Supported Agriculture
Seventh Harvest: 7/17/12 & 7/20/12

Rosewater Plum Compote

- 1 tablespoon olive oil
- 2-1/2 pounds plums
- 2-1/2 tablespoons fresh lemon juice
- 1/2 pound sugar (I used fine-grain organic cane sugar)
- 1-1/2 tablespoons rose water

Have a big bowl ready. Pit and chop the plums into small 1/2-inch pieces. As you chop place the chopped plums in the bowl and toss with a drizzle of the lemon juice every once in a while. When all the plums have been chopped, gently toss with remaining lemon juice and the sugar. Stir in the rose water. Let the mixture sit for twenty minutes or so.

In your thickest-bottomed pot bring the plum mixture to a boil over medium heat. Stir regularly, scraping the bottom to make sure the fruit doesn't burn. Adjust the heat if needed and cook at a lazy boil for about 20-25 minutes, skimming off any foam that develops on top. Be mindful of the texture of the fruit, you don't want to overcook (or over stir) the fruit to the point that it breaks down and goes to mush.

Remove from heat and spoon the compote into half pint jars. Refrigerate until ready to use. It will keep for a week like this. *Makes about four 1/2-pint jars of compote.*

www.101cookbooks.com

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Tenth Harvest: 8/7/12 & 8/10/12

Plum Kuchen

- 2-1/4 teaspoons or 1 (1/4-ounce) package active dry yeast
- 1/4 cup warm water (105–110°F)
- 2 cups (267 grams) plus 2 tablespoons (18 grams) all-purpose flour, divided
- 1 cup sugar (220 grams), divided
- 1/2 teaspoon salt
- 1/2 cup plain whole-milk yogurt (124 grams) (preferably Greek-style, but regular yogurt works) at room temperature
- 1 large egg, warmed in shell in warm water five minutes
- 1-1/2 teaspoons grated lemon zest
- 1 teaspoon pure vanilla extract
- 1-1/4 sticks (5 ounces or 142 grams) unsalted butter, cut into tablespoons and softened, divided
- 3/4 pound firm-ripe plums (about 4 small), halved and pitted

Stir together yeast and warm water in mixer bowl and let stand until foamy, about five minutes. (If mixture doesn't foam, start over with new yeast.)

Add two cups flour, 2/3 cup sugar, salt, yogurt, egg, zest, and vanilla to yeast mixture and mix at medium-low speed 1 minute. Beat in one stick of the butter, one tablespoon at a time, until incorporated. Beat at medium speed until dough is smooth and shiny, about five minutes. (Dough will

be very sticky.) Scrape down side of bowl and sprinkle with remaining two tablespoons flour. Cover bowl loosely with a kitchen towel or plastic wrap and let dough rise in a draft-free place at warm room temperature until doubled, 1-1/2 to 2 hours.

Spread remaining two tablespoons butter in bottom of an 8- or 9-inch square baking pan and sprinkle with remaining 1/3 cup sugar. Cut each plum half into five or six slices and arrange in one layer in pan.

Stir dough until flour is incorporated, then spread evenly over plums. Loosely cover with buttered plastic wrap, then kitchen towel. Let rise in a draft-free place at warm room temperature until almost doubled, about 1-1/2 hours.

Preheat oven to 375°F with rack in middle. Bake until kuchen is golden-brown and a wooden pick inserted into center comes out clean, 30-35 minutes. Cool in pan five minutes, then invert and unmold onto a rack to cool completely.

Serve with additional yogurt, lightly sweetened, or sweetened crème fraîche.

<http://smittenkitchen.com>
Adapted from Gourmet

FIELD *notes*

UCSC Farm
Community Supported Agriculture
Fifth Harvest: 7/2/13 & 7/5/13

Plum Carpaccio

Serves 6

- 1-1/4 lb firm-ripe black or red plums (about 4),
halved lengthwise and pitted
- 2/3 cup sugar
- 2/3 cup water
- 1 (3-inch-long) fresh rosemary sprig
- 2 T slivovitz (plum brandy) or grappa

Put slicer in a 13- by 9-inch shallow baking dish, slice each plum into near-paper-thin rounds, cut side down.

Bring sugar, water, and rosemary to a boil in a small saucepan over moderately high heat, stirring until sugar is dissolved. Remove from heat and stir in slivovitz, then pour hot syrup over plums. Let stand at room temperature, gently stirring occasionally, until plums are translucent and softened, about 2 hours. Divide plums among 6 plates, overlapping slices slightly, then drizzle with some syrup.

Note: Plums can soak, covered and chilled up to 1 day.

Special equipment: adjustable-blade slicer.