

Romantic Dinner for Two

Three Cheese Fondue with Champagne

Mixed Green Salad with Haricot Verts, Parmesan and Proscuitto

Seared Pork Medallions with Fig and Port Sauce

Caramelized Banana Purses with Chocolate Sauce

Three Cheese Fondue

2 teaspoons flour
2 ounces Emmenthaler cheese
2 ounces Fontina cheese
2 ounces Brie cheese
8 ounces dry white wine
1 small shallot, minced
Pinch of ground nutmeg
Salt and pepper
French bread cubes

1. Grate Emmenthaler and Fontina on the large holes of a box grater.
2. Trim rind from Brie and cut into small cubes.
3. Toss flour and cheeses together in a mixing bowl.
4. Combine wine and shallot in heavy saucepan; bring to a simmer over medium and cook 2 minutes.
5. Lower heat and add the cheese in batches, stirring continuously until cheeses are melted and smooth and fondue thickens.
6. Season fondue with nutmeg, salt and pepper.
7. Serve with bread cubes and apples.

Mixed Green Salad with Haricot Verts, Parmesan and Prosciutto

1 tablespoon balsamic vinegar
Salt and pepper
½ teaspoon Dijon mustard
1 small clove garlic, minced
¼ cup extra-virgin olive oil
½ cup asparagus, blanched
1 ounce prosciutto, sliced thin
Parmesan cheese, shaved
4 cups mixed salad greens

1. Place the vinegar, salt, pepper, mustard, and garlic in a medium-size bowl and whisk together until blended.
2. Slowly add the olive oil, whisking constantly, until the dressing is emulsified.
3. Add the asparagus, prosciutto, parmesan and salad greens and toss well until they are coated with the dressing.
4. Season with pepper to taste and serve the salad immediately.

Seared Pork Medallions with Fig and Port Sauce

Olive oil
6 2-ounce pork medallions
1 small shallot, minced
½ cup port wine
1 teaspoon Dijon mustard
½ cup rich chicken stock
4 dried Calimyrna figs, stemmed and finely diced
1 tablespoon butter
Salt and pepper

1. Bring a heavy sauté pan to medium-high heat; add oil.
2. Season pork with salt and pepper; add to pan and cook, turning once, until nicely browned on both sides. Remove pork from pan.
3. Reduce heat to medium-low and add the shallots; cook until softened.
4. Add port and cook, scrapping up browned bits, until reduced by one-third.
5. Add mustard and stock and bring to a simmer.
6. Add reserved pork and figs to pan and cook until center of pork is just pink.
7. Remove pork from pan; swirl butter into sauce. Season sauce salt and pepper and serve over pork.

Caramelized Banana Purses with Chocolate Sauce

$\frac{3}{4}$ cup sugar
6 tablespoons unsalted butter
 $\frac{1}{4}$ cup fresh lime juice
6 medium bananas (about 2 pounds), peeled, cut into $\frac{3}{4}$ -inch-thick slices
2 tablespoons Frangelico or amaretto
Hazelnut crumble (recipe follows)
10 sheets fresh phyllo pastry or frozen, thawed
 $\frac{3}{4}$ cup unsalted butter, melted
Chocolate sauce

1. Stir sugar, 6 tablespoons butter and lime juice in large nonstick skillet over low heat until sugar dissolves. Increase heat to high and stir until butter melts and mixture begins to brown around edges, about 5 minutes. Add bananas and liqueur; stir until bananas are coated with butter mixture, about 2 minutes. Transfer to large bowl and cool.
2. Mix 1 cup hazelnut crumble into banana mixture. Place 1 phyllo sheet on work surface. Brush phyllo with melted butter. Fold phyllo in half crosswise, brush with butter, then fold in half again, forming square; brush with butter.
3. Place dollop of filling in center of phyllo square. Bring all edges of phyllo square up toward center and squeeze firmly at top, forming purse. Place on baking sheet. Repeat with remaining phyllo sheets, melted butter and filling, forming total of 10 purses.
4. Preheat oven to 350°F. Cover phyllo purses loosely with foil. Bake until purses begin to color, about 30 minutes. Remove foil and continue baking until phyllo is golden, about 15 minutes longer.
5. Place 1 purse on each of 10 plates. Spoon warm chocolate sauce around each. Sprinkle remaining hazelnut crumble over sauce.

Hazelnut Crumble

1 cup (packed) golden brown sugar
 $\frac{1}{2}$ cup unsalted butter
 $1\frac{1}{2}$ cups all purpose flour
1 cup hazelnuts, coarsely chopped
Pinch of salt

1. Preheat oven to 300°F.
2. Stir sugar and butter in medium saucepan over low heat until butter melts. Remove from heat. Mix in flour, nuts and salt.
3. Spread on baking sheet. Bake until dry and golden, about 30 minutes. Cool. Break into small pieces.