



dining with skyer 

SEPTEMBER DINNER PARTY GUIDE



— SEPTEMBER MENU —



A P P E T I Z E R

**burrata salad with apples, figs, candied
pecans and balsamic glaze**



E N T R É E

**lemon brown butter chilean seabass with
toasted breadcrumbs, capers and parsley**



D E S S E R T

plum galette with vanilla bean ice cream





recipe & prep list
PLUM GALETTE

Dessert comes first! I recommend making this the morning of your dinner party for optimal freshness, but it can be made up to 2 days in advance and stored covered with foil in the fridge. I like to make this first because it's so easy to assemble and bake. You can accomplish more tasks while its in the oven. If it were me, I'd bake this first thing in the morning and use the bake time to assemble my burrata salad.

PLUM GALETTE WITH VANILLA BEAN ICE CREAM

Serves: 6-8

INGREDIENTS

- 1 pre-made pie crust (store-bought or homemade)
- 4-5 ripe plums, pitted and thinly sliced
- ½ cup apricot jam (or just use to taste)
- 1 egg, whisked until uniformly pale yellow
- Coarse brown sugar
- 2 tablespoons cold unsalted butter, cut into small cubes
- 1 pint vanilla bean ice cream, for serving (optional)

RECIPE INSTRUCTIONS

1. Preheat the oven to 375°F (190°C) and place a pre-made pie crust on a parchment-lined baking sheet. If you have a convection setting on your oven, use that setting for even baking.
2. Brush some apricot jam in the center of the pie crust, leaving a 2 inch border around the edges. Arrange the thinly sliced plums evenly in the center of the pie crust starting on the outside and working your way to the inside. Create a spiral pattern (or whatever you prefer.)
3. Using a pastry brush, brush apricot jam on top of the plum slices. If its too firm, microwave it in 30 second intervals until looser and easier to brush. Reserve some for later.
4. Carefully fold the edges of the pie crust over the plums, creating pleats as you go around. Leave the center of the galette open.
5. Whisk the egg until uniformly pale yellow, and then brush the exposed edges of the crust with the egg wash. Sprinkle coarse brown sugar over the plums and the crust for added sweetness and texture.
6. Scatter small cubes of cold unsalted butter on top of the plum slices.

7. Place the galette in the preheated oven and bake for about 30-35 minutes, or until the crust is golden brown, and the plums are tender.
8. After removing the galette from the oven, give it one more light glaze with the remaining warmed apricot jam for added shine.
9. Allow the plum galette to cool at room temperature.
10. Prior to serving, place in a 350F preheated oven and bake for 10 minutes until warmed throughout and the crust has a nice crisp. If your crust is already golden brown and you don't want it to burn, cover it in foil and bake.

STORAGE: Store for up to 2 days covered with foil in the fridge. If making the morning of, you can store covered at room temperature after it cools. Do not cover it until it has come to room temperature, or else you will trap steam into the galette, which will create sogginess. Prior to serving, place in a 350F preheated oven and bake for 10 minutes until warmed throughout and crisped up. Serve with a scoop of ice cream on the side or on top.



recipe & prep list

BURRATA SALAD WITH FIGS, APPLES AND CANDIED PECANS

Cheese is here to please. I love an easy salad that can be assembled ahead of time and garnished right before serving. Assemble this family style salad the morning of your dinner party and store in the fridge. Serve with baguette and lots of wine as a coursed out appetizer or serve it as a side with your main course! You can't go wrong with cheese and seasonal ingredients.

BURRATA SALAD WITH APPLES, FIGS, CANDIED PECANS & BALSAMIC GLAZE

Serves: 6-8 appetizer portions (served family style)

INGREDIENTS

For the Candied Pecans (can be done up to 1 week ahead and stored at room temperature:)

- 1 cup pecans, coarsely chopped
- 1 tbsp butter or oil
- 1/4 cup pure maple syrup or another sweetener of your choice
- Pinch of salt

For the Salad: (can be assembled up to 8 hours ahead):

- 1 large honey crisp apples, thinly sliced
- 1 recipe anti-oxidation solution to prevent apples from browning (see recipe and instructions below)
- 10 large ripe figs, sliced (I used half black and half green)
- 2-4 balls of fresh burrata cheese, torn apart or cut into 1-2 inch size pieces (how much cheese you serve depends on your preference and size of burrata balls)
- Fresh thyme leaves, for garnish, to taste
- Balsamic glaze (store-bought or homemade,) to taste
- Kosher salt, to taste
- Black pepper, to taste

For the Oxidation Solution:

- 2 cups cold water
- 2 tablespoons freshly squeezed lemon juice (about 1 lemon)
- 1/2 teaspoon salt
- 1 tablespoon pure maple syrup (can sub honey or agave nectar)

To make the oxidation solution, mix all ingredients together. Place apple slices in it for 5-10 minutes to prevent browning. Do this while you prepare the other ingredients for your salad.

For the Candied Pecans (can be made up to 1 week ahead or you can buy them premade for ease:)

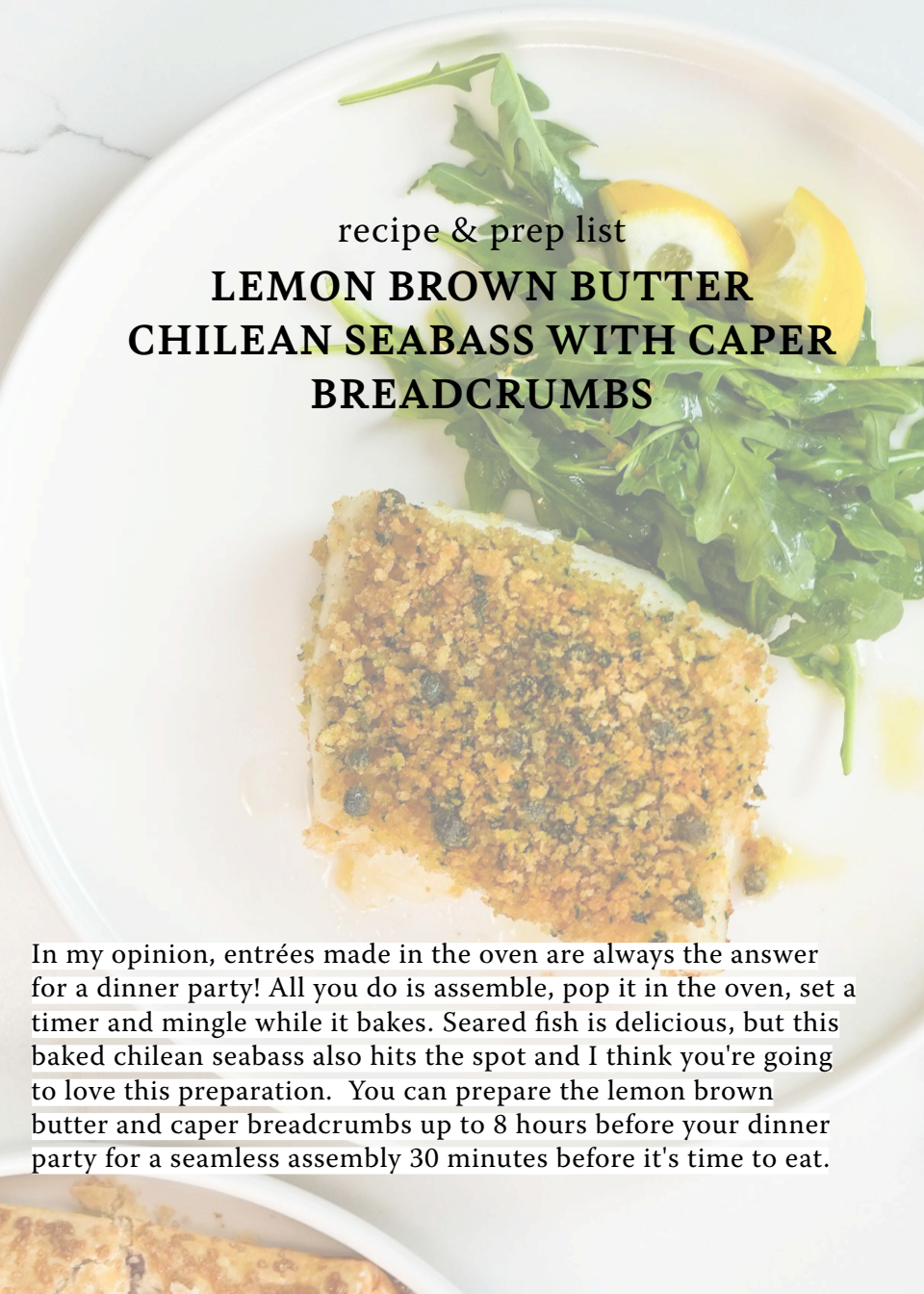
1. In a medium-sized skillet or frying pan, melt 1 tablespoon of oil or butter over medium heat.
2. Add the chopped pecans to the skillet, stirring to coat them evenly with the oil or butter.
3. Toast until golden and fragrant (1-2 minutes,) then pour in the maple syrup and add a pinch of salt.
4. Continue to cook the pecans over medium heat, stirring constantly. The maple syrup will start to bubble and thicken. Cook another 1-3 minutes, until golden brown and fragrant (should smell sweet and nutty.)
5. Keep stirring the pecans in the skillet for about 5-7 minutes, or until the syrup becomes thick and sticky and coats the pecans.
6. Once the pecans are well-coated and the syrup has thickened, remove them from the heat and place on a metal sheet pan or plate. Spread them out in a single layer to cool.
7. Allow the candied pecans to cool completely. Once cooled, store in an air tight container at room temperature until ready to use. Season with more salt if needed.

For the Salad (can be assembled up to 8 hours ahead following pre-plating guidelines):

1. Place the sliced apples in the oxidation solution for 5-10 minutes.
2. Remove the apples from the solution and place on a paper towel to absorb excess liquid. Then, place thinly sliced apple pieces on a large serving platter as the base layer.
3. Arrange half of the sliced figs over the apples. Season with salt and pepper. Top with some candied pecans and balsamic glaze.
4. Tear burrata cheese into pieces and scatter them over the apples and figs.
5. Add the remaining sliced figs on top of the burrata.
6. Drizzle balsamic glaze over the salad and top with thyme leaves, more candied pecans, salt and pepper.

See pre-plating instructions on the next page.

PRE-PLATING INSTRUCTIONS: Pre-plating your burrata salad can be a time-saving strategy for your dinner party. Complete steps 1-4 then cover with foil and place in the fridge. Just 30 minutes before serving, remove the salad from the fridge and let it come to room temperature to allow the burrata to soften. Right before presenting, drizzle on the balsamic glaze, generously sprinkle candied pecans, and garnish with fresh thyme leaves for an elegant and delicious presentation that will delight your guests. I prefer to serve this family style but you can also pre-plate each individual portion and stack the plates on top of one another in the fridge and then garnish all of them prior to serving.



recipe & prep list

LEMON BROWN BUTTER CHILEAN SEABASS WITH CAPER BREADCRUMBS

In my opinion, entrées made in the oven are always the answer for a dinner party! All you do is assemble, pop it in the oven, set a timer and mingle while it bakes. Seared fish is delicious, but this baked chilean seabass also hits the spot and I think you're going to love this preparation. You can prepare the lemon brown butter and caper breadcrumbs up to 8 hours before your dinner party for a seamless assembly 30 minutes before it's time to eat.

BAKED LEMON BROWN BUTTER CHILEAN SEABASS WITH CAPER BREADCRUMBS AND PARSLEY

Serves: 6-8

NOTE: you can sub any white fish for the chilean seabass. Cod is a great affordable option and halibut is another good option.

INGREDIENTS

For the Chilean Seabass:

- 6-8 Chilean seabass fillets (6-8 ounces each, choose filets of similar thickness)
- Salt and black pepper, to taste
- 1 cup lemon brown butter (recipe below)
- 1 recipe caper breadcrumbs (recipe below)
- Chopped fresh parsley, for garnish
- Arugula for side salad (optional)

For the Caper Breadcrumbs:

- Olive oil, for pan
- 1 1/2 cups panko breadcrumbs
- 1/4 cup capers, drained and chopped (or more if preferred)
- 3 tablespoons fresh parsley, finely chopped
- Salt and black pepper, to taste

For the Lemon Brown Butter:

- 1 1/2 cups unsalted butter
- 3/4 lemon, juiced
- Pinch of salt, to taste

For the Caper Breadcrumbs (can be made morning of up to 1 hour ahead of the party:)

1. Season a skillet over medium heat with about 2 tsp of olive oil, toast the panko breadcrumbs until they turn golden and crispy. Stir constantly to avoid burning. Add the capers, parsley, salt and pepper. Toss until combined.
2. Transfer to a bowl or plate and let them cool to room temperature.

STORAGE: Once cooled to room temperature, store covered with foil or in a container until ready for use. Do not use plastic wrap because it might cause moisture to build. If making right before your dinner party, leave them on the sheet pan or in the bowl until use.

For the Lemon Brown Butter (can be made morning of up to 1 hour ahead of party:)

1. In a saucepan over medium heat, melt the butter.
2. Continue to cook the butter until it foams, and you notice brown specks at the bottom of the pan. Swirl the pan occasionally to ensure even browning. It should smell nutty and similar to caramel.
3. Once the butter has a nutty aroma and has turned a golden brown color, remove it from the heat immediately. Pour it into a bowl.
4. Carefully add the lemon juice and a pinch of salt to the browned butter. Stir well to combine. Wait until cooled to taste and adjust the seasoning if necessary.

STORAGE: Store in the fridge for later use and melt in the microwave for 30 seconds-1 minute right before using for the Chilean seabass recipe.

For the Chilean Seabass (to be made 30 minutes prior to serving at the dinner party:)

1. Preheat the oven to 375°F (190°C).
2. Dry off the Chilean seabass fillets with a paper towel. Season with salt and black pepper on both sides.
3. Place the seasoned seabass fillets in a baking dish. Pour enough of the lemon brown butter over the fillets so they are halfway submerged in the butter. Make sure they are well-coated. Top each fillet generously with breadcrumbs and press into the fish.
4. Bake in the preheated oven for about 20-30 minutes or until the fish is opaque and flakes easily with a fork and the breadcrumbs are golden brown. If you have smaller fillets, check on the fish at 15 minutes. The internal temperature should be 145 F and the texture should be firm, yet flaky.
5. While the fish are in the oven, plate the arugula (if using) on the side of each plate. Season with olive oil and lemon juice or just olive oil and plate with a lemon wedge. When the fish is done, plate it next to the salad and drizzle extra lemon brown butter on top. Serve immediately or serve family style for people to serve themselves!

I hope your dinner party goes off without a hitch! I designed this menu as if I were throwing a party for my friends and family and I hope you enjoy these slightly cozy fall inspired while still vibrant and fresh flavor profiles.

You can serve each dish whenever your heart is content, but here's what I would do if I were hosting!

First of all, if guests offer to bring anything, I would tell them to bring wine or drinks of their choice! Or, you can have them contribute to a cheese platter and bring their favorite cheese.

When it comes to the pace, I always start every party with a communal cheese/charcuterie plate with crackers and/or baguette that is on the table when people arrive. I choose cheeses based off of price and what my local cheese shop has in store. I usually go for one hard cheese, one semi-firm cheese and one soft cheese. This way, people can snack, enjoy drinks and mingle. And so can you! Ask if everyone is hungry, then figure out the pace of the evening from there.

I know the burrata salad is technically an appetizer, but I'd serve it family style at the center of the table at the same time as the fish similar to a "it comes out when it's ready" style restaurant.

Finally, for dessert, I'd ask everyone when they want dessert. Typically people need a little breather, so I'd wait until 30 minutes after dinner is done to put dessert in the oven.

Thanks for trusting me with your September dinner party. I hope you enjoyed this guide and my YouTube tutorial walking you through each recipe. If you did like this menu, feel free to share with your friends and family so they can use my guides for their parties as well. See you in October!

xx- Skyler
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