



dining with skyer 🍷

OCTOBER DINNER PARTY GUIDE



— OCTOBER MENU —



S I D E D I S H

**pumpkin risotto with stracciatella, crispy
sage and cisp shiitakes**

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E N T R É E

maple dijon pork tenderloin

.....

D E S S E R T

**apple cider bread pudding with
crème anglaise**



recipe & prep list

APPLE CIDER BREAD PUDDING

Dessert comes first! I recommend making this the day before your dinner party so all you need to do is reheat it before serving. Impress your guests with a bread pudding bar where they can serve this with a creme anglaise (between you and I, this is just melted vanilla ice cream!) and caramel sauce. Make your life easier by buying your caramel sauce at the store.

APPLE CIDER BREAD PUDDING WITH CREME ANGLAISE

Serves: 6-8

INGREDIENTS

- 2 loaves challah or brioche (set on the counter overnight to slightly dry out)
- 2 medium apples, peeled, cored, and diced
- 4 large eggs
- 1 ½ cup apple cider
- 1 ½ cup whole milk
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- Pinch of salt
- 1 cup vanilla ice cream, melted
- 1 cup caramel sauce, for serving

RECIPE INSTRUCTIONS

1 DAY BEFORE PARTY

For the Bread Pudding :

Preheat the oven to 350°F (175°C). Grease a 9x9-inch (or similar size) baking dish.

In a bowl, whisk together the eggs, apple cider, whole milk, granulated sugar, vanilla extract, ground cinnamon, ground nutmeg, and a pinch of salt until well combined. Set aside.

Place half of the apple cubes in a buttered prepared 9x13 baking dish (or a similar size.) Add the bread cubes. Scatter the diced apples evenly over the bread and toss together.

Pour the custard mixture over the bread and apples in the baking dish. Gently press down on the bread cubes to ensure they are evenly soaked in the custard.

Place the baking dish in the preheated oven and bake for 35-45 minutes, or until the pudding is set and the top is golden brown. The center should be slightly springy to the touch. Allow to come to room temperature, then store covered in the fridge prior to serving.

To make the creme anglaise sauce, place 1 cup of ice cream into a bowl and set in the fridge overnight. Let it melt and you'll have a nice custard sauce.

PRIOR TO SERVING (start 15-20 minutes ahead of dessert time:)

Preheat the oven to 350°F (175°C). Cover the bread pudding with foil.

Place the bread pudding back into the oven for 10-20 minutes, until evenly heated throughout.

Serve family style with a bowl of the melted vanilla ice cream “creme anglaise” sauce and caramel sauce so people can assemble their own plates and drizzle both sauces on top.



recipe & prep list

PUMPKIN RISOTTO WITH STRACCIATELLA, CRISPY SAGE & CRISPY SHIITAKES

This show stopper can be a side dish or a main! While our pork is the entree, I think this will be the most memorable component of the meal. In order to get restaurant quality flavor profiles / textures *and* plan ahead, we need to prepare the risotto ahead of time and pre-bake our mushrooms and sage. This way, we can add our finishing touches right before serving it with the pork. The ingredients and recipes are listed out in order of what times they need to be prepared from 1 day ahead to right before serving.

Fun fact: stracciatella is just the creamy center of burrata. So if you can't find it at the store, just get some burrata and scoop out the center.

PUMPKIN RISOTTO WITH STRACCIATELLA, CRISPY SAGE & CRISPY SHIITAKES

Serves: 6-8

INGREDIENTS

For the Pumpkin Risotto (stage 1 – made 1 day ahead:)

- 2 tablespoons unsalted butter
- 1 large white or yellow onion, finely chopped
- Kosher salt, to taste
- 4 cloves garlic, minced
- 4 cups Arborio rice
- 1 cup white wine
- 8-9 cups chicken stock
- 1 ½ cups pumpkin puree (plus more to taste if desired)
- Freshly grated Parmesan cheese, to taste (preferably you buy a whole block and grate into the risotto)

For the Crispy Shiitakes and Sage (made 1-2 hours before party, then reheated prior to serving:)

- 16 oz. shiitake mushrooms, stems removed, sliced
- 1 bunch sage, leaves removed from stems
- Oil of your choice
- Salt and pepper, to taste

For the final plated Pumpkin Risotto with Stracciatella, Crispy Shiitakes and Sage (prior to serving:)

- 4-5 cups chicken stock
- 4 tablespoons unsalted butter
- 8-16 oz. stracciatella
- 1 recipe crispy sage and crispy mushrooms
- Extra virgin olive oil, for garnish (optional)
- Freshly grated Parmesan cheese, to taste (preferably you buy a whole block and grate into the risotto)
- 1 whole nutmeg (can sub ground nutmeg, to taste)
- Black pepper, to taste

RECIPE INSTRUCTIONS

1 DAY BEFORE THE PARTY:

For the Risotto (make ahead and storage:)

1. In the microwave or a sauce pan, heat the chicken stock until it's hot. Set aside.
2. In a large skillet, heat 1 tbsp of unsalted butter over medium heat. Add the chopped onion and sauté until translucent and fragrant. Season with a pinch of kosher salt.
3. Add the minced garlic and cook for 1-2 minutes until fragrant. Add the arborio rice. Toast on medium high heat for 3-5 minutes, stirring constantly, until it's lightly golden.
4. Pour in the white wine and cook until it's mostly absorbed by the rice. Begin adding the warm chicken stock, one ladle at a time, stirring the rice constantly and allowing the liquid to be absorbed before adding more. Continue this process until the rice is creamy and cooked al dente, which should take about 18-20 minutes. (This should take about 8 cups of stock, give or take.) Reserve the rest of the stock for when you reheat the risotto tomorrow.
5. Stir in the pumpkin puree and grated Parmesan cheese. Season with salt and pepper to taste. Allow the risotto to come to room temperature – I prefer to spread it on a cold sheet pan to promote quick cooling – then transfer to a bowl or bag and leave in the fridge until time to reheat and assemble.

1-2 HOURS BEFORE THE PARTY:

For the Crispy Shiitakes and Sage

1. Preheat the oven to 375°F (190°C).
2. On a sheet pan, toss the sliced shiitake mushrooms and whole sage leaves with a bit of olive oil, salt, and pepper. Spread them out on two sheet pans and bake for about 15-30 minutes or until they are crispy. Bake time depends on how crowded the sheet pan is, so make sure to check on it at 15 minutes, then assess how much time will be needed. Bake until crisp and golden brown. Remove from the heat and set aside. You will reheat and re-crisp these prior to serving for 5-10 minutes, so keep them at close proximity.

PRIOR TO SERVING ALLA MINUTE:

For the Final Plated Pumpkin Risotto with Stracciatella, Crispy Shiitakes and Sage:

1. While the pork is in the oven, place the crispy sage and shiitakes on a sheet pan and spread evenly. Reheat for 5-10 minutes in the oven on the bottom rack while the pork is cooking. Remove from the heat once crisp and reheated.
2. While the mushrooms and sage are reheating, place the cooked risotto into a large saute pan on medium heat. Warm up the chicken stock in the microwave or a sauce pan. Add one ladle of chicken stock at a time and allow it to become fully absorbed until the risotto reaches an al dente, yet saucy consistency that you prefer.
3. Toss in the cold unsalted butter until silky. Finish with salt, pepper, Parmesan cheese and grated nutmeg to taste. Remove from the heat.
4. Plate and top with stracciatella, crumbled crispy sage and crispy mushrooms. Garnish with a swirl of olive oil, freshly grated parmesan, freshly grated nutmeg and freshly ground black pepper. Place sliced pork tenderloin next or slightly on top of the risotto and top with jus from the pan (see pork recipe.)



recipe & prep list

**MAPLE DIJON PORK
TENDERLOIN**
served with risotto

I love this recipe because its simple and economical, compared to the risotto that its served with. If you don't eat pork, feel free to skip the pork and serve chicken thighs instead. If doing this, sear the chicken skin in an oven-safe skillet until golden brown and crispy, then brush with the glaze and bake until 165 F internally. Follow the rest of the steps accordingly.

MAPLE DIJON PORK TENDERLOIN

NOTE: I recommend using a 12-inch cast iron skillet (or larger) and if necessary, you can cut the tenderloins in half so they can all fit into the pan. If you don't have cooking twine for trussing, you can use dental floss in a pinch.

Serves: 6-8

INGREDIENTS

For the Maple Dijon Glaze (assembled 1-2 hours ahead of time:)

- 1/2 cup maple syrup
- 1/4 cup Dijon mustard
- 2 tablespoons olive oil
- 4 cloves garlic, minced
- Salt and pepper to taste

For the Pork Tenderloin:

- 2 pork tenderloins (approximately 2 lbs each)
- Oil, for pan (I used avocado oil)
- 2 tablespoons fresh thyme or rosemary, finely chopped (can sub dried herbs)
- Salt and black pepper, to taste
- 1 recipe maple dijon glaze
- 1/3 cup chicken stock, white wine or water to deglaze pan

RECIPE INSTRUCTIONS

1-2 HOURS BEFORE PARTY

For the glaze and meat prep:

1. Make the glaze while you're preparing the first bake of crispy mushrooms and sage. Combine the maple syrup, Dijon mustard, minced garlic, fresh rosemary, dried thyme, and a pinch of salt and black pepper. Pour half of it in one bowl and the other half in a second bowl. Set aside and place in the fridge.
2. Dry off the pork tenderloins with a paper towel. Truss by folding the narrow ends over to match the thickness of the thicker end (if necessary.) Season on all sides with salt, pepper and chopped thyme. Place in the fridge and remove 10-20 minutes before cooking.

RIGHT BEFORE SERVING (at the same time as reheating crispy mushrooms and sage + reheating and plating risotto):

1. Preheat the oven to 375°F (190°C). Remove the tenderloins and glaze from the fridge. Dry off with a paper towel. If needed, cut them in half so they will fit in a 12-inch oven-safe skillet.
2. Heat a large oven-safe skillet or a cast-iron pan over medium-high heat. Add a tbs of cooking oil to the pan until shimmering. Sear the pork tenderloins on all sides until they are nicely browned. This should take about 2 minutes per side. Once seared, remove the pork tenderloins from the pan.
3. Brush the tenderloins with half of the glaze to fully coat them (don't cross contaminate with the second portion of glaze.) Save the rest of the glaze for when they're done. Bake for 10-20 minutes, until at least 145 F internally. Transfer them to a cutting board to rest for 5-10 minutes.
4. Place the skillet on a burner on medium low heat. Deglaze the pan with stock/wine/water (your choice depending on what you have.) Scrape up the golden brown bits. Adjust the heat to medium/medmum high. Add the rest of the glaze to the pan and cook until bubbly and thick (about 2-3 minutes.) Taste to ensure the seasoning is to your liking and then remove from the heat.
5. Plate next to the risotto and pour glaze on top. Serve immediately.

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 seasonal autumn recipes.

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! I'd also include a cheese platter with some fall-inspired cheeses such as cranberry goat cheese, camembert and a smoked cheddar.

I'd throw this party on a Saturday and spend my Friday night making the risotto and the bread pudding while sipping on wine and watching netflix (in my hypothetical world where I can drink wine again because I'm currently pregnant lol.)

I know the entrée is the probably the "least appealing" of this entire menu, since some people don't eat pork. I'd of course confirm with my guests that they do eat pork and if they don't, I'd probably switch this protein to chicken thighs and prepare it the same way. This will take a bit more time, but shouldn't cause any major issues during your party. :) I'd also ask if anyone is vegetarian and give them a double portion of risotto!

Thanks for trusting me with your Octoberdinner 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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