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NEWSLETTER



POMPEO COPPINI LODGE #2712, OSIA

Issue 89

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MERRY CHRISTMAS

When: Tuesday, December 14th, 2010

Time: 6:00 PM **Price:** \$25.00

Where: La Foccacia
800 S. Alamo (at Presa)
San Antonio, TX 78205
(210) 223-5353



Menu:

- 1) Red Snapper baked in balsamic vinegar, olive oil, basil and garlic. Accompanied by vegetables and butter/garlic pasta.
- 2) Sautéed Veal Saltimbocca - Marsalla wine in mushrooms with prosciutto served on a bed of spinach, with a side of pasta.
- 3) Chicken Augusta- sautéed chicken breast in wine butter sauce with artichokes mushrooms and asparagus and provolone cheese, with a side of pasta.

Spumoni Ice Cream

Wine available by the glass. \$5.00 per glass.

Entertainment provided by Brandon Morales. He will be singing a medley of Christmas and Italian songs. Mr. Morales is a senior at Texas State University majoring in Fine Arts, with an emphasis on opera.

www.italiantexans.com

Nota Bena

To make your reservations call Tom Butera 341-6956 by Saturday, Dec. 11th



Best Wishes
for a
Merry Christmas



Barbara's Cucina

Roast Quail Stuffed with Pate and served in a Pastry Crust

Recommended wine pairing: Tenuta di Castiglioni

Serves: 6-8 as main course

Ingredients:

8 quails
1 onion, finely chopped
1/2 cup butter
1/2 cup extra virgin olive oil
2 glasses of brandy
Salt and pepper
Truffle oil
1 medium sized truffle (preferably white)
3/4 lb chicken liver pate
3/4 lb puff pastry
3 egg yolks
3 oz parmesan cheese



Directions:

Clean the quail carefully. Sauté the finely chopped onion in the olive oil and butter. When golden, add the quail and brown on both sides over a high flame. Add the brandy, salt and pepper as desired. Let the sauce thicken and then remove the quail from the flame.

To the chicken liver pate add 2 egg yolks, the grated parmesan cheese, 2-3 teaspoons of truffle oil and the fresh truffle cut into small pieces. Stuff the quail with this mixture.

Prepare 16 circles of puff pastry with a diameter of approximately 5 inches. Place the quail on the first 8 circles and cover them with the remaining 8 circles, making sure that the edges are perfectly joined together. Brush all over with the remaining egg yolk.

Cook the quail in a preheated oven at 425 degrees for about 20-30 minutes.