

Sunday supper

with Tasia Malakasis



Sunday gatherings with Tasia Malakasis, the owner and cheese maker of Belle Chèvre artisan goat cheese in Elkmont, Alabama, are all about family, friends, neighbors, children running through the house barefoot, fresh and seasonal flavors, and time together. The menu changes weekly, but one thing remains the same: Before supper is served, everyone gathers to tell three things they're thankful for.



PHOTOGRAPHY BY JOHN O'HAGAN
RECIPES COURTESY OF TASIA MALAKASIS, BELLE CHÈVRE



gingersnaps with macerated strawberries and goat cheese

Yield: 8 to 10 servings

- 1 pound strawberries, hulled and quartered
- ¼ cup raw cane sugar
- 1 (5.25-ounce) package ginger cookies, such as Anna's Ginger Thins
- 1 (6-ounce) container Belle and The Bees Breakfast Cheese

1. In a large bowl, combine strawberries and cane sugar, tossing together to combine. Let stand at room temperature for 30 minutes.
2. Top ginger cookies with desired amount of goat cheese and strawberries. Serve immediately.



radishes with compound goat cheese butter

Yield: 8 to 10 servings

- 6 tablespoons unsalted butter, softened
- 2 tablespoons Belle Chèvre goat cheese
- ¼ teaspoon grated lemon zest
- ¼ teaspoon hot sauce
- 18 small radishes, with green tops

1. In a medium bowl, combine butter, goat cheese, lemon zest, and hot sauce, stirring to combine. Serve with radishes.



Of course, you'll always find a beautiful cheese platter at Tasia's home. This one features her Greek Kiss, a Belle Chèvre goat cheese medallion wrapped in a grape leaf, and honeycomb squares from her friend Ted Dennard at Savannah Bee Company.



Casual is the Sunday-supper way! Tasia serves everything buffet style and fills her sideboard with water goblets, stacks of plates, flatware, and napkins.

greens pie

Adapted from a recipe by Mark Furstenberg,
The Bread Line, Washington, D.C.

Yield: 6 to 8 servings

Dough:

- 1¼ cups chickpea flour
- ½ cup plus 1 tablespoon whole-wheat flour
- ¾ cup plus 1 tablespoon all-purpose flour
- 4½ tablespoons unsalted butter, cut into pieces
- ½ teaspoon kosher salt
- ¾ cup plain yogurt
- 3 tablespoons olive oil

Filling:

- 2 tablespoons extra-virgin olive oil
- 2 medium onions, halved and thinly sliced
- 1 medium carrot, coarsely chopped
- 1 celery stalk, coarsely chopped
- 3 cloves garlic, minced
- 1 bay leaf
- 1 tablespoon minced fresh thyme
- 1 (16-ounce) bag chopped collards, parboiled and drained well
- 1 pound asparagus, ends trimmed and sliced into 1- to 2-inch pieces
- 1 (5-ounce) bag spinach
- 1 bunch green onions, cut into 1-inch pieces
- 1 (15.5-ounce) can chickpeas, rinsed and drained
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- 1 (3-ounce) package Belle Chèvre goat cheese
- 1 large egg
- Salt to taste
- Ground black pepper to taste

1. In the work bowl of a food processor, combine flours, butter, and salt, pulsing until mixture is combined. Add yogurt and olive oil, and pulse just until dough forms a ball. Divide dough into 2 equal portions. Shape each portion into a disk, and wrap tightly in plastic wrap. Refrigerate until firm, approximately 1 hour.
2. On a lightly floured surface, roll 1 dough portion to ⅛-inch thickness. Press into the bottom and up the sides of a 9- or 10-inch deep-dish pie plate. Refrigerate for 30 minutes.

3. Preheat oven to 350°. Prick bottom and sides of dough with a fork.

4. Bake until crust is light golden just around the edges, 12 to 15 minutes. Let cool.

5. In a large, deep-sided pan, heat olive oil for filling over medium-high heat until hot. Add onions, carrot, celery, and garlic. Cook until vegetables are softened, approximately 6 minutes. Add bay leaf and thyme, stirring to combine. Add collards, asparagus, spinach, green onions, chickpeas, salt, and pepper. Cook until liquid cooks out, approximately 10 minutes. Remove from heat, and let mixture cool. Remove and discard bay leaf.

6. In a small bowl, stir together goat cheese and egg. Add mixture to

greens, stirring to combine. Season with salt and pepper. Pour filling into prepared pie shell.

7. On a lightly floured surface, roll remaining portion of dough to ⅛-inch thickness. Carefully place over top of filling, pressing dough to edges of pie plate to seal. Cut an X in the top of dough to vent.

8. Bake until crust is golden brown, approximately 20 to 30 minutes.

Note: If chickpea flour is not available in your area, you may substitute whole-wheat flour for the chickpea flour or use an even amount of whole-wheat flour and all-purpose flour.



“Neighbors come on roller blades, and friends often come from out of town to enjoy Sunday suppers.”

—TASIA MALAKASIS



KITCHEN TIP:

Any fresh herbs you might have on hand, such as dill, are a great addition to this soup.



carrot soup

Yield: 8 servings

- 12 cups low-sodium chicken broth
- 3 pounds carrots, peeled and chopped
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- Garnish: Belle Chèvre goat cheese

1. In a large stockpot, bring broth and carrots to a boil over medium-high heat. Reduce to a simmer, and cook until carrots are soft, approximately 30 minutes. Add salt and pepper, stirring to combine. Using an electric blender or an emulsion blender, blend soup on high until puréed, approximately 3 minutes. Garnish with goat cheese, if desired. Serve hot or chilled.





rosemary-and-lemon roasted chicken

Yield: 6 servings

- 2 tablespoons extra-virgin olive oil
- 4 tablespoons chopped fresh rosemary
- 5 cloves garlic, minced
- 2 teaspoons lemon zest
- 1 (7-pound) whole chicken, giblets removed
- 1½ teaspoons kosher salt
- 1½ teaspoons ground black pepper
- 1½ lemons, quartered
- Garnish: fresh rosemary and lemons

1. Preheat oven to 450°.
2. In a small bowl, combine olive oil, rosemary, garlic, and lemon zest.
3. Rinse chicken, and pat it dry. Place chicken in a roasting pan. Rub rosemary mixture under skin and over chicken. Sprinkle chicken with salt and pepper. Place 1 lemon in cavity of chicken. Tie legs together with twine, tucking wings under.
4. Roast for 20 minutes. Reduce oven temperature to 375°. Cook until meat thermometer inserted in thickest part of thigh registers 180°, an additional 1 hour and 10 minutes. Squeeze remaining half of fresh lemon over entire chicken. Cover with aluminum foil until ready to serve. Garnish with rosemary and lemons, if desired.

orzo with peas, mint, and goat cheese

Yield: 6 servings

- 1 pound dried orzo, cooked according to package directions
- ¼ cup olive oil
- ¼ teaspoon lemon zest
- 1 cup fresh English peas
- 2 (3-ounce) packages Belle Chèvre goat cheese
- 2 tablespoons chopped fresh mint
- ¾ teaspoon kosher salt
- ½ teaspoon ground black pepper

1. In a large bowl, combine hot cooked orzo, olive oil, and lemon zest in a large bowl. Add peas, goat cheese, mint, salt, and pepper, stirring to combine. Dish can be served warm or cold.



KITCHEN TIP:

To keep orzo from sticking together, pour a generous amount of olive oil over pasta in colander after draining, and stir before transferring to bowl.

