



# SUNDAY SUPPER

A simple but spectacular meal, inspired by bees.

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Field Greens and Flowers with Dijon Vinaigrette and Shaved Cheese



## When I'm planning to entertain friends

for brunch or Sunday supper (my favorite meals), inspiration often comes from an unlikely source—bees.

In particular, French bees who pollinated a pasture in the Jura mountains full of wild flowers and herbs, which were eaten by a herd of sweet-faced brown and white Montbéliarde cows, who were milked by devoted French farmers, who gave the milk to skillful local cheesemakers, who then entrusted their cheeses to talented *affineurs*, the name for the artisans who care for the cheeses until they reach their peak of ripeness.

I got inspired by those clever and collaborative bees after my friend Ellen and I visited the Jura region of France to

see them in action. And to meet the cows, the farmers, the cheesemakers, and the *affineurs*, who all work in a beautiful harmony. During our trip, we of course ate a lot of the regional cheese, called Comté, which is in itself inspiring.

So for a recent gathering, I created a menu that uses Comté as the pivot point around which (almost) all the dishes are designed.

Comté is sweet, nutty, a good slicer, and also a good melter, so you can do a lot with it, but any well-made firm cheese can work in these recipes. I love to cut teensy, thin batons or shave it with a vegetable peeler and scatter the delicate cheese bits over a salad, as a way to provide a nutty accent to fresh, simply dressed seasonal greens.

I'll serve the salad on its own as a starter, or for a grander meal, I'll amp it up by serving it next to a flaky-crust tartlet filled with a cheesy custard and topped with gorgeous roasted tomatoes. The tartlets look fancy, but you can bake the crusts ahead (or even freeze the unbaked crusts) and then finish them the day of your dinner. They are perfectly fine served at room temperature.

For an indulgent meal, I might follow with this corn soup, but serving this soup and salad as a duo for brunch is also a great pairing. The soup is perfect for late summer/early fall corn, but later in the season, you could substitute diced butternut squash. With either the corn or the butternut version, you can make the base ahead and freeze it. Then just thaw, reheat, and get a big wow factor from the cheese cream and herb purée—two accents that you can also make ahead.

As the main course for my carnivore friends, I love to serve a glorious pork roast. If you can find a roast with the skin on, all the better, but a pork loin is wonderful no matter what. Butterfly it yourself or ask your butcher to do so, creating a generous pocket in which to stuff herbs, bread, greens, spices, and cubes of cheese, and which helps to hold the filling together. The roast is great served warm or at room temperature, meaning either way, there's no timing stress. Any roast needs at least 15 or 20 minutes resting time between the oven and the table—a nice margin of comfort for the cook.

For dessert—no cheese! If I hadn't incorporated cheese into the rest of the meal, I might suggest a cheese plate. But for this early fall menu, I'll pair late-season (or from my freezer!) berries with another French classic, the *cannelé*, a fluted, eggy, dense pastry from the Bordeaux region of France. Baking your own is a bit of a challenge, but you can buy them at many bakeries. Or substitute a slice of pound cake, shortbread cookies, or whatever feels right to pair with luscious whipped *crème fraîche* and juicy berries. Simple but spectacular.

## Corn Soup with Comté Cream and Herb Oil

**MAKES 10 CUPS, TO SERVE 6**

- ⅓ cup plus 1 tablespoon olive oil**
- ½ cup lightly packed mixed herbs (such as basil, parsley, and cilantro), plus a few more sprigs for serving**
- kosher salt and freshly ground black pepper**
- 1 cup heavy cream**
- ½ cup grated Comté cheese**
- 2 tablespoons unsalted butter**
- 2 medium yellow onions, coarsely chopped**
- kernels from 6 ears of corn (about 4½ cups kernels), plus the corn cobs**
- 6 cups water (or low-sodium chicken broth)**

### Make the herb oil

**1.** In a blender, combine ⅓ cup olive oil, herbs, and a pinch of salt. Blend until smooth and strain through a fine-meshed sieve into a small bowl. Press a small sheet of plastic wrap on top to prevent oxidation and set aside.

### Make the Comté cream

**2.** Heat the cream in a medium saucepan until simmering. Simmer until slightly reduced and thickened, about 10 minutes. Remove from the heat, whisk in the Comté, and season generously with salt and pepper. Keep warm if serving the soup hot; let cool if serving it chilled.

### Make the soup

**3.** In a large pot over medium heat, melt remaining 1 tablespoon olive oil and the butter. When foaming subsides, add onion, season generously with salt, and cook, stirring occasionally, until onion is softened and beginning to brown, about 15 minutes.

**4.** Add the water or broth and reserved corn cobs and bring to a boil. Reduce to maintain a brisk simmer and let cook 20 minutes.



Corn Soup with Comté Cream and Herb Oil

**5.** Remove corn cobs, scraping with a spoon to remove any inner kernels. Add corn kernels, simmer for 4 minutes, and remove from heat.

**6.** Transfer to a blender, in batches if necessary, and purée on high until very smooth. Serve warm or chilled. Just before serving, drizzle or dollop the Comté cream over the soup, and then drizzle the herb oil on top. Drag a knife through the toppings to make a pretty pattern, top with herb sprigs, and serve.





Pork Loin Roulade with Cracklin' Crust and Chard-Comté Filling

**Pork Loin Roulade with Cracklin' Crust and Chard-Comté Filling**  
SERVES 8

- 3 tablespoons unsalted butter
- ¼ cup olive oil
- 1 large yellow onion, roughly chopped
- kosher salt and freshly ground black pepper
- 4 cloves garlic, finely chopped
- ¾ teaspoon fennel seed, ground in a mortar and pestle or spice grinder
- ½ teaspoon freshly ground nutmeg
- ¾ teaspoon red chili flakes
- 2 heaping cups ¾-inch bread cubes, dried overnight or in a 300°F oven for 1 hour
- ¾ cup coarsely grated Comté cheese
- ½ bunch flat-leaf parsley, leaves roughly chopped
- 1½ cups roughly chopped Swiss chard or spinach leaves
- 1 tablespoon thyme leaves, roughly chopped, plus additional for garnish
- zest of ½ lemon
- 6½ pound boneless pork loin roast, skin-on and butterflied (you can ask your butcher to do this)
- coarse sea salt, for serving

Preheat oven to 450°F.

1. In a medium skillet over medium-high heat, combine butter and 3 tablespoons of the olive oil. When foaming subsides, add onion. Season generously with salt and pepper and sauté, stirring, just until onion begins to turn golden, 12 to 14 minutes.
2. Add garlic, ground fennel seed, nutmeg, and chili flakes. Cook, stirring, 4 minutes more.
3. Transfer to a large bowl and let cool slightly. Add bread cubes, Comté, parsley, chard, thyme, and lemon zest. Fold to combine and season to taste with additional salt and pepper.
4. Place pork, skin side up, on a work surface. With a sharp knife, score the skin in 1-inch intervals, parallel to the direction that you plan to roll, cutting half-way into the fat cap, and avoiding cutting into the

flesh. (If you're using a roast without the skin, skip the prior step.)

5. Generously season the pork on all sides with salt and pepper. Place pork flesh side up and spread stuffing in an even layer on butterflied portion. Roll tightly to enclose, and secure with butcher's twine. Note: If pork is at room temperature, it will be easier to roll and will roast more evenly.
6. Place pork, skin side up, in a shallow roasting pan. Drizzle exterior with remaining 1 tablespoon olive oil, season with salt and pepper, and transfer to oven.
7. Roast until skin is blistered and golden, about 30 minutes. Rotate pan and reduce oven to 350°F. Continue roasting until internal temperature registers 130°F to 135°F on an instant-read thermometer, about 1 hour more; a skinless roast may take less time.
8. Let rest 15 minutes and garnish with additional thyme leaves and sea salt, if you like. Slice along the score marks and serve.

**Savory Comté Tarts with Slow Roasted Tomatoes, Comté, and Chives**

SERVES 6

- 2½ cups all-purpose flour
- kosher salt and freshly ground black pepper
- 2 sticks (8 ounces) unsalted butter
- ⅓ to ½ cup ice water
- 2 to 3 dozen cherry tomatoes (on the vine, if you can find them)
- extra-virgin olive oil
- ¾ cup milk
- ¾ cup cream
- 3 large eggs plus 1 large egg yolk
- 1¾ cups coarsely grated Comté cheese
- ¼ cup thinly sliced chives
- 6 small handfuls of fresh tender herbs, baby greens, and edible flowers
- half a lemon, for seasoning

1. Put the flour and 1 teaspoon of the salt into the bowl of a food processor, and pulse to combine. Add butter and pulse until the mixture resembles coarse meal. Add ⅓ cup ice water, pulse to incorporate, and continue to add water, 1 tablespoon

at a time, just until the mixture holds together when squeezed in the palm of your hand.

2. Divide dough into six portions, flatten into circles, and wrap tightly in plastic wrap. Refrigerate until firm, at least 1 hour.
3. While the dough is chilling, roast the tomatoes: Preheat the oven to 375°F. Arrange the tomatoes on a rimmed sheet pan, drizzle with olive oil, and season with salt and pepper. Roast until slightly blistered and collapsed, 30 to 40 minutes. Set aside to cool slightly.
4. Remove dough from refrigerator and let soften slightly to ease rolling, about 10 minutes. On a lightly floured surface, roll each piece of dough to a ⅞- inch thick circle, about 7 inches wide. Fit into six 5-inch flan rings or tart shells with removable bottoms. Prick all over with a fork and transfer to a parchment-lined baking sheet. Chill until firm, at least 30 minutes.

5. Line flan rings with circles of parchment paper and fill with pie weights or dried beans. Transfer to oven and bake until dough begins to turn golden, about 12 minutes. Remove parchment and pie weights, lower the heat to 350°F, and continue to cook until dough is dry, another 10 to 12 minutes. Let cool.

6. In a medium bowl, combine the milk, cream, eggs, and yolk and whisk until blended. Season generously with salt and pepper and add Comté and chives. Stir to combine. Divide mixture among tart shells. Top with roasted tomatoes and transfer to oven. Bake until set, about 30 minutes.

7. Let the tarts cool a few minutes while you toss the herbs, greens, and flowers with a bit of olive oil, lemon juice, and a sprinkle of salt and pepper. Arrange a tart and a salad on each plate, and serve warm or at room temperature.

Savory Comté Tarts with Slow Roasted Tomatoes, Comté, and Chives



**Cannelés with Macerated Berries and Whipped Crème Fraîche**  
SERVES 6

- 2 pints berries (a mix is nice)
- granulated sugar, to taste
- 1 cup crème fraîche
- 1 teaspoon vanilla extract
- 1 tablespoon confectioners' sugar
- 6 cannelés, 6 slices pound cake, or 6 shortbread cookies

1. Pile the berries into a bowl and toss with the sugar. Leave to macerate until the juices start to run and the berries are soft. You can do this a day ahead and keep in the refrigerator until ready to serve.

2. Whip the crème fraîche until it's slightly thickened. Add the vanilla and confectioners' sugar and whip a bit more until blended.

3. Arrange a big dollop of crème fraîche on each plate, top with the berries, and nestle a cannelé between the cream and the fruit. Serve right away.

**Field Greens and Flowers with Dijon Vinaigrette and Shaved Cheese**  
SERVES 6

- 1 tablespoon lemon juice
- 1 tablespoon white wine vinegar
- 1 teaspoon Dijon mustard
- ½ teaspoon honey
- pinch dried chili flakes
- kosher salt and freshly ground black pepper
- 6 tablespoons extra-virgin olive oil
- 6 small handfuls mixed tender greens, such as arugula, tatsoi, baby kale, frisée, and spinach
- 6 pinches edible flowers
- ¼ cup (approximately) shaved Comté cheese or Parmigiano-Reggiano

1. In a small bowl, whisk together the lemon juice, vinegar, mustard, honey, chili flakes, and a generous pinch of salt and pepper. Taste and adjust the seasonings so they are vibrant.

2. Slowly whisk in the olive oil until the dressing is creamy and emulsified. Taste and adjust the seasonings again.

3. Just before serving, toss the greens with about 4 tablespoons of the dressing. Add the flowers and toss again gently. Arrange the salad on plates, scatter the cheese over the top, and serve right away, passing the extra dressing at the table.



Cannelés with Macerated Berries and Whipped Crème Fraîche