

## Notes on Amuses-Bouches

This piece is subtitled “A tasting menu for unaccompanied flute and trumpet” and was written with the invaluable help of my son-in-law, Gerad Gabehart, who is a wonderful, creative cook and who also wrote the menu and supplied the accompanying recipes.

The ten pieces are suitable for either recital performance or for use in the studio as a series of short duet studies. However, for fullest enjoyment it is suggested that one could use both the pieces and the dishes together in sequence at a warm, celebratory and affectionate house party with friends and family.

The menu is devised in such a way that there is one ingredient in every dish that is carried through to the next in sequence, giving the entire menu a progression of flavors even as the styles of the dishes change. The final Chocolate Lemoncello Martini refers back to the previous Peach Crepe in its use of chocolate, but also returns full circle to the lemon (lemon butter reduction) used with the initial Crispy Fried Calamari.

Musically, the piece is a little less structured in that way, but one will often find certain thematic and musical elements repeated, re-used and also transformed in ways that bring to mind the flavors and ingredients of dishes previously savored, absorbed and enjoyed.

I offer these “Amuse-Bouches” with great thanks, affection and also amusement of both the taste-buds and the embouchures from the “Top Chefs” and musicians in my own family to those in yours.

Barbara York, 2009

For Amanda and Kelly  
**AMUSES-BOUCHES**

Music by Barbara York and Recipes by Gerad Gabehart

**1. CRISPY FRIED CALAMARI**

Fresh calamari

Dredge in flour seasoned with garlic powder, salt and pepper.

Dip in egg wash - 2 eggs, 1/2 pint of heavy cream.

Dredge again in seasoned flour.

Fry at 400 degrees for 1-2 minutes.

**Lemon butter reduction**

1 c lemon juice, 1/3 c sugar,

1 stick unsalted butter

Combine and simmer on very low heat

until reduced to desired consistency.

**Crisply** ♩ = 100

Flute

Trumpet in B $\flat$

*mf*

*mf*

*mp* *mf*

*mp* *mf*

## 9. PEACH CREPES

2 sliced peaches  
 6-8 pre-made crepes  
 1/2 c sugar  
 Mascarpone cheese (optional)  
 2 tsp pure vanilla extract

In a saucepan, combine peaches, sugar and vanilla. Sauté until sugar is dissolved onto peaches.  
 Place filling (including cheese if used) in center of crepes and roll.  
 Drizzle with melted chocolate and top with fresh whipped cream.

**Doucement** ♩ = 68

*più rubato*, savoring each bite