

**Cheese Board:**

**Variety of cheeses:**

Sheep: Hard Cheese

**Manchego**

Goat: Soft Cheese

**Humboldt fog**

Cow: Semi-soft

**Dubliner- Irish Cheddar**

**Curried Candied Cashews: makes 4 cups**

1# roasted cashews

1 Cup sugar

2 each egg whites

1 Tbsp curry powder

butter, melted

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**Pear Mostarda: makes 7 cups**

½ Cup Mustard seeds

2 Cup white wine

3 Tbsp champagne vinegar

¼ Cup Sugar

6 Cups Pears, quarterd, core removed, sliced

2 Cups sugar

2.5 Cups water

1 Tsp vanilla paste

2 Tsp fresh thyme leaves

¼ Cup Lemon Juice

A/N Salt

A/N black pepper

**Seed and Fruit Bread: (gluten free, nut free, dairy free) makes 1 loaf**

200 grams dried fruits (golden raisins, prunes, dried apricots, dried cherry)

800 grams Mixed Seeds (pumpkin seeds, sunflower, flax, nigella, quinoa)

300 grams milled flax seed powder

3 Tsp caraway seeds

3 Tsp kosher salt

2 tsp black pepper

8 each whole eggs

160grams oil (vegetable or canola)

120grams honey

200grams freshly grated pear, juices drained

**For Curry Cashews:** mix together curry powder, egg white, and sugar to make a paste. Toss cashews to combine. On baking sheet pour melted butter and set sugar/nut mix on top. Bake gently at 300F. stir every 10 minutes. bake until golden brown.

**For Pear Mostarda:** bring white wine, champagne vin, sugar and mustard seeds to a simmer, or until sugar has dissolved. Set aside. Bring pears, 2 cups sugar, and 2.5 cups water to a boil. Drain off excess liquid but RESERVE 1/4C liquid. In a bowl combine the cooked pears, mustard seed mix, vanilla paste, lemon juice, salt and pepper to taste and stir in the remaining ¼ cup pear liquid. toss in fresh thyme to serve.

**For Seed & Fruit Bread:**

In Large bowl combine all dried fruits, seeds, flax powder, caraway, salt and pepper. Grate pear and drain in paper towel. In a separate bowl combine eggs, oil, honey, and pear. Combine the contents of the two bowls together. Mix thoroughly. Set in loaf pan and bake at 350F until golden brown or internal temperature reaches approximately 190F

**Pavlova : makes 1 large**

4 each egg whites (room temp)  
pinch of salt  
1 ¼ Cup Sugar  
2 tsp cornstarch  
1 tsp white wine vinegar

**Lemon curd: makes 4 cups**

¼ cup lemon juice  
½ Cup sugar  
¼ cup egg yolks  
1each whole egg  
pinch salt

¼ # butter, cold, cubed

**Rhubarb Compote: makes 2 cups**

3 Cups fresh rhubarb, cleaned and cut into ½" pieces  
¼ Cup Sugar

2 Cups fresh rhubarb, cleaned and cut into 1/2" pieces  
½ Cup sugar  
¼ Cup lemon juice  
1 tsp salt  
1tsp vanilla extract

**Candied Pistachios**

1# pistachios  
1 Cup sugar  
2each egg whites

**Fresh Chantilly**

2 Cups heavy whipping cream  
4Tsp powdered sugar  
1tsp vanilla  
pinch salt

**For Pavlova:** Preheat oven to 350F. In bowl of electric mixer, combine egg whites and salt. Begin beating at low speed adding sugar very gradually.. whip until satiny peaks begin to form. add sugar gradually 1 Tsp at a time until stiff shiny meringue is achieved. sprinkle in the cornstarch and vinegar and fold gently. Once meringue is achieved place mound of meringue

onto baking sheet. place in oven and immediately turn oven down to 300F. bake 1 hour 15 mins. turn off oven and crack open door. allow pavlova to completely cool in oven before removing. serve with chantilly cream, fresh berries or compote of your choosing,.

**For Lemon Curd:** Combine lemon juice, sugar, egg, yolks, and salt into a bowl, whisk well. Place in a bowl over hot water, creating a double boiler. whisk until mixture thickens and coats the back of a spoon. Off Heat blend in the butter. Strain and cool before serving.

**For Rhubarb Compote:** Preheat oven to 400F toss together 3 cups rhubarb and ¼ cup sugar. use pan spray on sheet tray. cook rhubarb for approx. 5 minutes. just until rhubarb starts to soften. Take remaining 2 cups rhubarb, sugar, lemon juice, vanilla, salt and place in pot. cook on high until fruit is completely broken down. off heat stir in roasted rhubarb pieces. Cool before serving.

**For Pistachios:** Preheat oven to 300F. Make a paste with the sugar and egg whites, toss in nuts. On sheet tray place nuts in oven. Stir until mixture has dried and nuts are crunchy. Cool before serving.

**For Chantilly:** place all ingredients in mixing bowl with a whisk. mix until you have a fluffy whipped cream. store in cooler until ready to use.

## **Lyonnaise Salad**

Yield: makes 4 salad

2 C Frisee  
1 C red endive  
1 C pursalaine  
1 C radicchio  
4 eggs  
1 qt water  
2T white vinegar  
½ # slab bacon  
4"x4" loaf ciabatta bread  
4 radish (we use English breakfast)  
½ C snow peas  
½ C bacon fat  
2T Dijon mustard  
1 ½ C Canola oil  
1 C champagne vinegar  
2T mustard seeds  
2t garlic grated  
2t shallot diced  
A/N kosher salt  
A/N black pepper

***For the lettuce:*** wash & dry lettuces then mix together

***For the poached egg:*** bring 1 quart of water to a simmer and add 2T white vinegar. Stir water and slowly drop eggs into the water. Let the eggs cook in the water for about 4-6 minutes until the whites have congealed but the yolks are still soft. Pull eggs out of water and set aside in a warm place

***For the bacon lardons:*** cut the bacon in the 1" X 1/4" pieces, cook with a small amount of oil for over very low heat until the all the fat has rendered from the bacon, and the bacon is crunchy. Drain from fat and set bacon aside.

***For the torn croutons:*** with your hands tear the ciabatta into somewhat similar sized pieces, that should look random but be close to the same size. Melt ½ C butter in th frying pan and once the butter is bubbling add the dorn bread. Cook over medium-low heat for about 4-6 minutes until the bread begins to get crispy remove from butter and sprinkle with salt.

***For the rashish:*** using a mandolin shave the radishes paper thin.

***For the snow peas:*** bring 1 qt water to a boil with 1T salt. Blanch the snow peas for 1 min then cool down in a bowl of ice water. Pat dry and set aside

***For the vinaigrette:*** using a whisk mix mustard, garlic, shallot, champagne vinegar together, slowly whisk in bacon fat and canola oil, then fold in mustard seeds. Season to taste with salt and black pepper. And hold in a warm place.

***To Finish:*** mix the lettuces with the bacon, radish & snow peas. Toss together with 1/3 C of the vinaigrette. Place the lettuces into 4 separate bowls. Top each salad with a handful of crountons and a poached egg in the center.

\*\*A/N= AS NEEDED\*\*

## **Chicken Paillard**

Yield: make 4 entrée portions

1 ½ lbs boneless skinless chicken breast  
A/N AP Flour  
2 C English peas shucked  
2 C arugula  
1 whole lemon  
1 lb Russet potatoes (3-4 potatoes)  
1 C Ap Flour  
1/3 C Parmesan cheese  
1 egg  
1 C store bought demi-glace  
¼ C chicken stock  
½ C peeled cherry tomatoes in a can  
½ C white wine  
2 springs Thyme chopped  
2 sprigs rosemary chopped  
2 sprigs oregano chopped  
2 T capers rinse and chopped  
1 C crimini mushrooms cut into quarters  
2T Kalamata olives  
½ # butter  
A/N salt  
A/N black pepper  
A/N canola oil

***For the chicken:*** cut chicken into 2-ounce pieces and pound thin (you should get 12 or so pieces). Season the chicken with salt and black pepper then toss in AP Flour. Heat a large sauté pan over medium heat and add a thin layer of canola oil to the pan, once the pan is hot, add the floured chicken and pan fry for 1-2 min, turn chicken over and cook an additional 1-2 minutes. Remove the chicken from the pan and set aside in a war place. Place the pan back on high heat and add the mushrooms and cook for 2-3 minutes until they get some color, add the white wine to deglaze the pan, then add the demi-glace, chicken stock, canned tomatoes, capers, Kalamata olives, shucked peas, rosemary, thyme and oregano, cook until thick and sauce like, about 5 minutes. Once thick, add 1 tablespoon whole butter to the pan and take it off the heat. Swirl the pan to melt the butter and the sauce will get a nice mirror shine to it. Season to taste with salt and black pepper.

***For the gnocchi:*** Cook potatoes in oven for 45 minutes until soft. Using a box grater grate the potatoes into a pile on a clean table. Mix together the egg and parmesan cheese. Make a well in the center of the potatoes and add the flour, 1T salt and parmesan/egg mixture. Using your hands, mix the dough together, if it looks too loose add a little more flour until it binds together. Don't overmix. Bring 1 pot water to a boil and have an ice bath ready. Roll the dough into logs then cut the logs into ½ "logs, they should be the size of Lincoln logs. Drop dough into the boiling water and let them cook until they begin to float. Once they float remove them and place them in the ice bath. Remove from ice bath and pat dry. Heat a small amount of canola oil in a nonstick pan and quickly Sautee the gnocchi to get a light sear on each side.

***To finish:*** place the gnocchi evenly on 4 plates: then top each plate with 3 pieces chicken and pour sauce over chicken, make sure each plate has the same amount of sauce with eh peas and mushrooms. Lightly toss the arugula with some lemon juice and place on top of chicken.

\*\*A/N=AS NEEDED\*\*