



FIG CROSTINI

WITH MANCHEGO & CAMELIZED SHALLOTS



SERVES

6



METHOD

STOVETOP/BROILER



MINUTES

20



DIFFICULTY

2/10

INGREDIENTS

1/2 baguette
6 figs quartered
1 shallot sliced thin
1 tablespoon butter 1/2 cup Labne yogurt cheese
1/2 cup jalapeño jelly
1/3 cup Manchego cheese shredded
Garnish: parsley, or arugula and fresh figs

Heat butter in a small skillet over medium heat, add shallots and cook until browned, stirring occasionally. About 5 minutes.

Slice baguette on the diagonal, about 1/2 inch thick. Brush with olive oil or butter. Broil or toast to brown. If broiling in oven, watch carefully, they can burn quickly.

Place toasted baguette slices on a baking sheet. Spread each piece with Labne, top with jalapeño cheese and a fig quarter. Sprinkle with cheese and place under broiler until cheese melts. Watch closely.

Garnish with cilantro, parsley or arugula and figs. Serve immediately.



GREEN GARLIC PANISSE



SERVES

10+



METHOD

OVEN



MINUTES

90



DIFFICULTY

3/10

INGREDIENTS

- 9 ounces white part of green garlic
- 7 tablespoons butter
- 8 tablespoons extra-virgin olive oil
- 8 cups whole milk
- 3 tablespoons kosher salt
- 3½ cups sifted chickpea flour
- 1 Meyer lemon
- Grapeseed oil, for deep frying**

Line a half sheet pan (13 by 18 by 1-inch pan) with oiled parchment paper.

Split the garlic lengthwise and rinse carefully to remove any dirt. Dry the garlic on a towel, then slice it as thinly as possible. Melt the butter with the olive oil, add the garlic, cover with a cartouche, and cook over low heat until translucent. Transfer to a large pot and add the milk and salt. Increase the heat to medium-high and slowly add the chickpea flour while whisking constantly to avoid lumps. Cook over high heat until the mixture begins pulling away from the sides of the pan and the starchy flavor has cooked out. Pour the dough onto the prepared pan and spread evenly. Zest the lemon over the entire surface. Place plastic wrap directly on top of the panisse to prevent a skin from forming. Refrigerate for about 1 hour, until completely set. Cut into desired shapes.

Heat the grapeseed oil to 350°F and fry the panisse pieces in small batches for about 30 seconds, until golden brown and crispy. Drain on paper towels, arrange on a platter, and serve immediately.



MUSHROOM PÂTÉ



SERVES

6 - 8



METHOD

STOVETOP



MINUTES

60



DIFFICULTY

3/10

INGREDIENTS

4 tablespoons olive oil
 1 small onion, diced
 3/4 pound cremini mushrooms, roughly chopped
 1/2 ounce dried porcini mushrooms
 1 cup boiling water
 1/2 cup walnuts
 1 tablespoon fresh sage, chopped
 3 tablespoons parmigiano reggiano
 1/2 teaspoon onion powder
Salt to taste
Freshly ground black pepper
 5 tablespoons porcini mushroom soaking liquid
Softened butter
Toasted baguette slices
 1 1/2 tablespoons white truffle oil

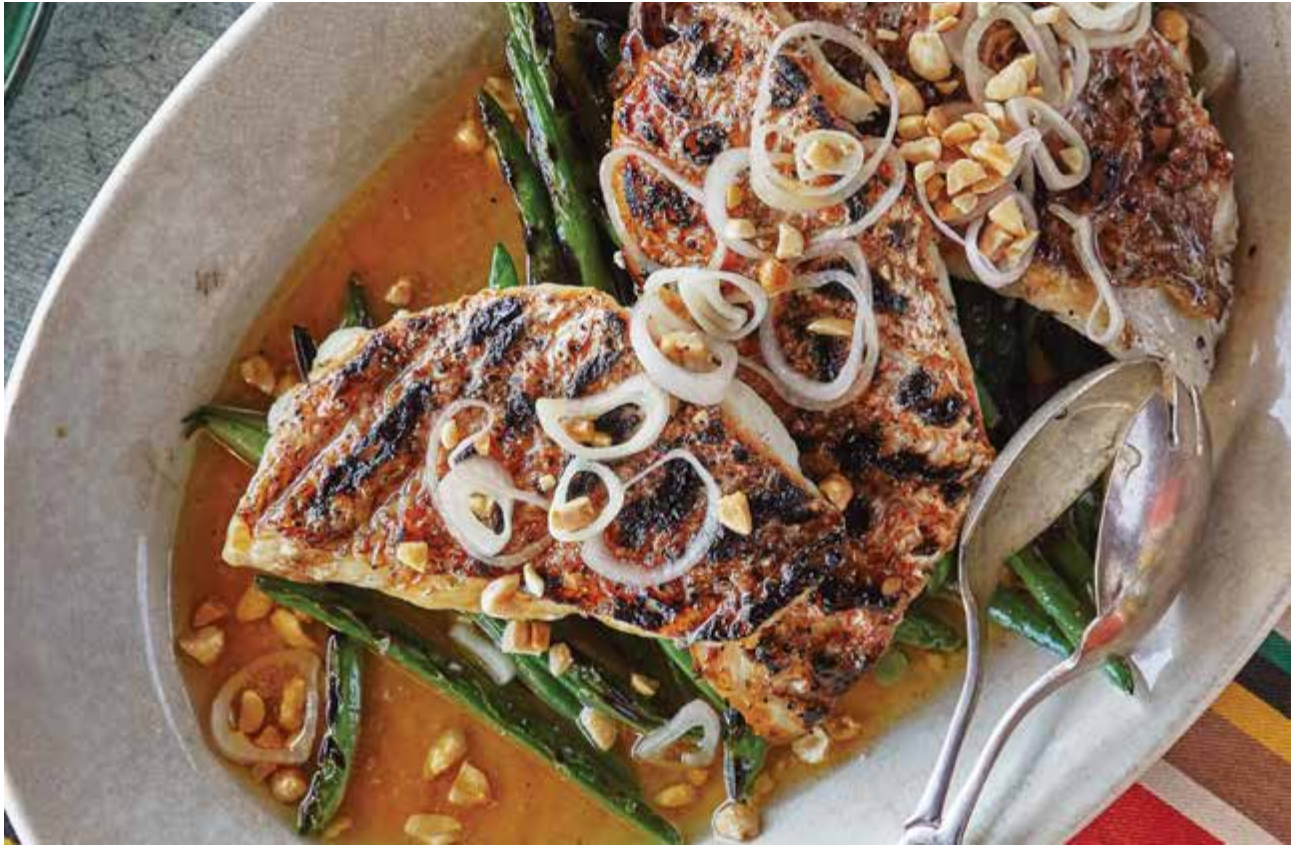
Soak the dried porcini mushrooms in one cup boiling water for 25 minutes. Once rehydrated strain them out and chop them but make sure to reserve the liquid for later.

Toast the walnuts in a dry pan over medium to medium low heat for five minutes. Heat two tablespoons of olive oil in a large skillet over medium heat. Add the onion and cook for five minutes. Add the cremini mushrooms, porcini mushrooms, onion powder and a pinch or two of salt and cook over medium or medium low heat for 10 minutes. Add the sage, pinch of black pepper and cook for another two to three minutes.

Add the reserved porcini soaking liquid and cook for another five minutes, scraping up the browned bits in the pan. Taste again for seasoning. Stir the walnuts, parmigiano reggiano and remaining two tablespoons olive oil into the mixture and transfer to a food processor.

Add the white truffle oil if and process until the mixture's texture a smooth pâté.

This recipe makes two cups pâté, you can store in one large ramekin or several smaller ones, spread the softened butter on top and smooth before chilling.



GRILLED RED SNAPPER

WITH GREEN BEANS & LIME



SERVES

4



METHOD

STOVETOP/GRILL



MINUTES

40



DIFFICULTY

2/10

INGREDIENTS

- 1/2 cup extra-virgin olive oil
- 1 small shallot, sliced into rings
- 4 tablespoons fresh lime juice
- 1½ tablespoon brown sugar
- Kosher salt**
- Freshly ground pepper**
- 4 skin-on red snapper fillets
- 8 ounces green beans, trimmed
- 5 teaspoons fish sauce
- 2 tablespoons crushed salted, dry-roasted peanuts

Prepare a grill for medium-high heat; lightly oil grate. Mix shallot, 1 tablespoon lime juice, and ½ teaspoon brown sugar in a small bowl to combine; season with salt and pepper. Set aside.

Pat fish dry with paper towels and season all over with salt and pepper. Toss green beans with 1 tablespoon oil on a rimmed baking sheet; season with salt and pepper. Grill beans, turning often, until softened and charred in spots, about 2 minutes. Transfer to a platter. Pat fish dry again and rub fillets with 2 tablespoons oil. Gently place on grate, skin side down, and grill, undisturbed, until flesh is opaque except for the thickest part, 6–8 minutes. Carefully slide a thin metal spatula underneath fillet, trying not to tear skin, and turn over; grill 1 minute longer. Place, skin side up, on platter with green beans.

Whisk fish sauce, remaining ¼ cup oil, remaining 3 tablespoons lime juice, and remaining 1 tablespoon brown sugar in a small bowl until sugar is dissolved. Drizzle over fish and beans and scatter shallot mixture over. Let marinate for 15 minutes. Top with peanuts just before serving.