

RECIPES EGDC SEPT 12, 2022

COURSE ONE

WILD MUSHROOM CROSTINI WITH ROASTED RADICCHIO AND GOAT CHEESE

INGREDIENTS

- 2 LOAVES SOURDOUGH BREAD
 - 50 ML VIRGIN OLIVE OIL- FOR TOAST
 - 3-4LB ASSORTED WILD MUSHROOMS- CHANTERELLE, LOBSTER, BEECH, PORTOBELLO
 - 50ML GRAPESEED OIL- FOR MUSHROOMS
 - 50 GR BUTTER
 - 3 PC SHALLOT- ROUGH CHOP
 - 500ML WHIPPING CREAM
 - 50ML WHITE WINE
 - 5 SPRIG FRESH THYME
 - 4 HEADS RADICCHIO
 - 40ML VIRGIN OLIVE OIL
 - TT SALT, PEPPER
 - 250 GR GOAT CREAM CHEESE
 - 30ML WHITE BALSAMIC SYRUP- GENTLEMEN TO MAKE
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DIRECTIONS:

CUT SOURDOUGH INTO THICK SLICES- 1 PER PERSON – SPREAD WITH BUTTER

CLEAN AND CHOP MUSHROOMS

PLACE GRAPESEED AND BUTTER INTO A PAN AND MELT

ADD SHALLOT TO THE PAN AND BRING TO A SIZZLE THEN ADD MUSHROOMS AND THYME- COOK UNTIL MUSHROOMS ARE BROWNING THEN DEGLAZE WITH WHITE WINE

REDUCE HEAT TO MEDIUM AND ADD CREAM. ALLOW TO SIMMER UNTIL VOLUME OF LIQUID HAS REDUCED SUCH THAT IT COATS THE BACK OF A SPOON WELL (10-12 MINUTES)- RESERVE UNTIL SERVICE

WHILE MUSHROOMS ARE COOKING- CORE AND JULIENNE RADICCHIO

TRANSFER TO A BAKING SHEET AND DRIZZLE WITH OLIVE OIL, SALT, PEPPER AND BALSAMIC. TOSS WELL

PLACE BAKING SHEET INTO A 375 DEGREE OVEN AND ROAST FOR 8-10 MINUTES OR UNTIL SOFT AND SWEET

REMOVE FROM OVEN AND RESERVE

JUST PRIOR TO SERVICE DRIZZLE BREAD WITH OLIVE OIL AND USING A PAN TOAST ON BOTH SIDES. WHILE TOASTING REHEAT THE MUSHROOMS AND RADICCHIO

TRANSFER TOASTS TO PLATES FOR SERVICE THEN TOP WITH MUSHROOMS, GOAT CHEESE AND RADICCHIO

GARNISH WITH A BIT MORE BALSAMIC IF DESIRED

COURSE TWO

ROASTED BONE MARROW WITH SPINACH GNOCCHETTI, DEMI GLACE AND PAN GRATTATO

INGREDIENTS

- 16-18PC CANOE CUT MARROW BONES
 - 2 TBSP FENNEL POLLEN
 - 2 TBSP SEA SALT
 - 1TBSP PEPPER-FRESH GROUND
 - 2 TBSP FENNEL FRONDS- CHOPPED
 - 50ML EVOO
 - 900 GM 00 FLOUR + 150 GR IN RESERVE
 - 1250 GM RICOTTA
 - 200 GM WILTED SPINACH
 - 9PC EGG YOLKS
 - 100 GR BUTTER
 - 50 GM PAN GRATTATO- SEE SUB RECIPE
 - 100ML RED WINE DEMI GLACE
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DIRECTIONS BONE MARROW

1. USING A SMALL, FLEXIBLE BONING KNIFE- CLEAN ALL EXTRA MEAT AND SINEW FROM THE BONE
 2. MIX SALT, FENNEL POLLEN AND PEPPER TOGETHER
 3. PLACE BONES ONTO A PARCHMENT LINED BAKING SHEET AND SEASON WITH SALT MIXTURE
 4. DRIZZLE WITH EVOO
 5. PLACE PAN INTO A PREHEATED 375 DEGREE OVEN FOR 8-10 MINUTES
 6. REMOVE FROM OVEN AND RE-WARM FOR SERVICE
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DIRECTIONS- GNOCCHI

1. PLACE EGG YOLKS AND SPINACH INTO A BLENDER AND PULSE UNTIL SMOOTH
 2. MIX INTO FLOUR AND THEN ADD RICOTTA- MIX BY HAND- GENTLY
 3. ALLOW DOUGH TO COME TOGETHER INTO A BALL- ITLL BE STICKY
 4. COAT EXTERIOR IN FLOUR AND TURN ONTO A FLOURED CUTTING BOARD
 5. KNEAD DOUGH FOR 2-3 MINUTES AND THEN PRESS OUT INTO A 2-INCH-THICK SQUARE
 6. CUT INTO STRANDS ABOUT ½ INCH WIDE- THEN CUT INTO SMALL PIECES- MAKE SURE PIECES ARE A UNIFORM SIZE TO PROMOTE EVEN COOKING
 7. SPREAD ACROSS PARCHMENT LINED BAKING SHEET AND TRANSFER TO THE FREEZER TO SET
 8. TO COOK- THROW KNOCCHI INTO A POT OF BOILING HEAVILY SALTED WATER- WHEN GNOCCHI UNIFORMLY FLOATS THEN REMOVE FROM WATER
 9. IN A PAN MELT BUTTER AND ALLOW TO FOAM AND BEGIN TO BROWN
 10. ADD GNOCCHI TO PAN AND TOSS GENTLY THEN ADD DEMI GLACE
 11. SPOON ONTO PLATES AND TOP WITH MARROW BONE AND PAN GRATTATO
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INGREDIENTS PAN GRATTATO

- 100 GM PANKO BREAD CRUMBS
 - 1PC LEMON ZESTED AND JUICED
 - 15ML EVOO
 - TT SALT, PEPPER, OREGANO
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DIRECTIONS: MIX ALL INGREDIENTS IN A PAN AND PLACE OVER LOW HEAT

TOAST FOR 3-4 MINUTES OR UNTIL MIXTURE IS BEGINNING TO BROWN SLIGHTLY

COURSE THREE

PORCHETTA WITH SALSA VERDE, ROASTED POTATOES

INGREDIENTS PORCHETTA

- **SALT RUB**
- 5 tbsp sea salt
- 1/4 cup fresh rosemary, chopped
- 1/4 cup fresh sage, chopped
- 3 tbsp fennel seeds
- 1 tbsp dried chili flakes
- 1/2 cup flat-leaf parsley
- 2 tbsp fresh ground black pepper
- zest from 2 lemons

DIRECTIONS

PLACE FENNEL SEEDS, SAGE, ROSEMARY, LEMON ZEST AND CHILIES INTO A PAN AND TOAST OVER MEDIUM HEAT FOR 3-4 MINUTES

REMOVE FROM HEAT AND MIX WITH SALT, PARSLEY AND PEPPER- THIS CAN BE DONE DAYS IN ADVANCE

INGREDIENTS PORK ROAST

- 1PC PORK LOIN ROAST WITH BELLY ATTACHED- BUY AND DRY AGE IN THE FRIDGE FOR 2 DAYS PRIOR- KIM FAT MEATS IN CHINA TOWN IS THE BEST PLACE TO PURCHASE THIS PRODUCT
 - 2/3 SALT RUB RECIPE
 - ½ CUP OLIVE OIL
 - 1 BUNCH ITALIAN PARSLEY- ROUGH CHOPPED
 - ZEST FROM 2 ORANGES
 - 5 LB BABY POTATOES CUT IN HALF
 - 1 ROLL BUTCHER'S TWINE
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DIRECTIONS- PORK ROAST

1. TRIM OFF EXCESSIVE FAT FROM THE BELLY- ANYWHERE IT SEEMS TOO THICK
 2. SCORE PORK BELLY WITH A SMALL, SHARP KNIFE- MAKE SURE THAT THE KNIFE DOES NOT GO ALL THE WAY THROUGH THE BELLY. A DIAMOND SHAPED PATTERN ACROSS THE ENTIRE BELLY WORKS BEST
 3. RUB THE BELLY'S EXTERIOR WITH OIL THEN RUB WITH A LIBERAL AMOUNT OF SEASONING MIX
 4. REPEAT PROCESS FOR THE INTERIOR OF THE BELLY AND THE LOIN
 5. SPREAD PARSLEY AND ORANGE ZEST ACROSS THE INTERIOR OF THE BELLY AND THEN PLACE THE LOIN OVER THE TOP
 6. ROLL THE BELLY AROUND THE LOIN AND TIE TIGHTLY WITH BUTCHERS TWINE
 7. TRANSFER TO A RELATIVELY DEEP BAKING PAN OR DUTCH OVEN AND INTO A 500 DEGREE OVEN
 8. BAKE AT 500 DEGREES FOR 20-25 MINUTES OR UNTIL SKIN BEGINS TO CRACKLE- WHILE THIS IS HAPPENING PLACE POTATOES INTO A POT OF SALTED BOILING WATER AND BLANCH FOR 6 MINUTES- REMOVE FROM HEAT AND STRAIN THEN SET ASIDE
 9. REDUCE HEAT TO 325 DEGREES AND COOK FOR 2.5 HOURS OR UNTIL INTERNAL TEMP READS 140 DEGREES. AT THE HALFWAY POINT ADD POTATOES TO THE BOTTOM OF THE ROASTING PAN
 10. REMOVE ROAST FROM OVEN AND TRANSFER TO A RACK TO COOL AND REST
 11. TRANSFER POTATOES TO A PAPER TOWEL LINED BOWL TO DRAIN
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INGREDIENTS SALSA VERDE

- 2 BUNCH ITALIAN PARSLEY
 - ½ CUP CHOPPED CHIVE OR GREEN ONION
 - ½ CUP FRESH OREGANO
 - 2PC SHALLOT
 - 5 CLOVES GARLIC
 - TT PORK SEASONING MIXTURE
 - 1 CUP EVOO
 - ¼ CUP WHITE WINE VINEGAR
 - 3 LEMONS JUICED
 - ZEST FROM 2 LEMONS
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DIRECTIONS SALSA VERDE

PLACE ALL INGREDIENTS INTO A BLENDER AND PULSE ON HIGH FOR 2-3 MINUTES OR UNTIL SMOOTH

FOR SERVICE OF ENTREE

ALLOW PORCHETTA TO REST FOR 20-30 MIN BEFORE SLICING

REMOVE SOME OF THE CRISPY SKIN FROM THE ROAST AND CHOP INTO SMALL BITS

SLICE ROAST AND TRANSFER TO PLATES WITH ROASTED POTATOES AND SALSA VERDE THEN TOP WITH CHOPPED CRACKLING

A SIMPLE ARUGULA SALAD WITH TOMATO, OIL AND WHITE VINEGAR WILL HELP TO CUT THE RICHNESS OF THIS DISH. THIS DISH SHOULD BE SERVED WARM, NOT OVERLY HOT

COURSE FOUR

TORTA NERA

INGREDIENTS

- 1000 ml whipping cream
- 600 gm dark chocolate (60-70% cocoa solids)
- 150 gm unsalted butter
- 120 gr white sugar
- 10 egg yolks
- 100 gm pitted prunes
- 200 gr walnut pieces
- 100 gm dried figs
- 50 gm dried cherries
- To serve: Dutch-process cocoa powder

Sweet pastry

- 600 gm AP flour
- 300 gm unsalted butter, coarsely chopped
- 2 eggs
- 2 capfuls pepsi or coca cola

METHOD

Main

- **1**

For sweet pastry, process flour and butter in a food processor until fine crumbs form, then add egg and small amounts of the pop and process until just combined. Turn onto a lightly floured work surface and knead lightly until dough is smooth, then flatten into a disc, wrap in plastic wrap and refrigerate until firm (45 minutes-1 hour).

- **2**

Preheat oven to 375 degrees

Roll out pastry to 3mm thick and line a buttered and floured tart pan- placed on a baking paper-lined oven tray. Trim edges, prick base using the tines of a fork and place in freezer for 5 minutes. Bake blind for 20 minutes, remove paper and weights and bake for another 10 minutes.

- **3**

Meanwhile, combine cream, chocolate, butter and sugar in a heatproof bowl placed over a saucepan of simmering water, stirring occasionally until chocolate melts and mixture is smooth and glossy. While this is happening place nuts into a pan and toast over medium heat for 3-4 minutes.

In a separate bowl, whisk egg yolks to break down slightly, add 1 cup of chocolate mixture and whisk to combine. Add remaining chocolate mixture and stir gently to combine. (Don't over-work as you'll create air bubbles.) Reduce oven to 300C. Scatter fruit over tart base, then pour over chocolate mixture and bake until tart is just set (25-30 minutes). Cool to room temperature, then serve dusted with cocoa powder.