

# Apple Butterscotch Crumble

## Filling

Granny smith Apple – 12

Lemon Juice – 6 t

White Sugar – 1 cup

Maple Syrup – 1 cup

Vanilla Extract – 4.5 t

Cornstarch – 4.5 T

Cinnamon – 3 t

Peel, core, and dice apples into a medium dice. Mix with remaining wet ingredients. Sprinkle the dry ingredients, and mix well. Place to the side.

## Topping

Brown sugar – 1 cup

Oats – 2.25 cup

AP flour – 1.5 cup

Salt – 1.5t

Butter Melted – 1 cup

Butterscotch Chips – 1 cup

Take dry ingredients, and mix together. Pour melted butter over, and mix. When luke warm fold in the butterscotch chips.

Place apple mixture in individual or family size pan. Place crumble topping overtop. Bake at 375 degrees for 20 minutes. Serve with ice-cream of your choice.

## **Meatballs with Tomato Sauce, Parmesan, and Arugula**

Panko Bread Crumbs – 1/3 cup

Whole Milk – ½ cup

Regular Ground Beef – 1kg

Ground Pork – 1kg

Onion – 1

Eggs – 2

Parsley, Chopped – ¼ cup

Garlic Cloves – 3

Kosher Salt – 1 T

Pepper – ¼ t

Soak breadcrumbs in milk, and set aside. Add remaining ingredients to a large mixing bowl. Once the breadcrumbs have been absorbed add to the meat mixture, and mix well. Form 2oz balls with your hands, and place on a baking sheet. Bake at 350 for 18 minutes. Take out of oven, and plate individual, or family style platter. Ladle tomato sauce over, and shave fresh parmesan over the top. Garnish with Arugula tossed in olive oil, salt and pepper.

## **Pickled White Asparagus**

Rice Wine Vinegar - ¾ cup

Salt – 2T

Sugar – 2T

Pickling Spice – 2T

White Asparagus – 1.5 lb Chopped into  $\frac{3}{4}$ " pieces, cut on a biased.

Add first 4 ingredients into a sauce pan. Bring to a boil, and then reduce to a simmer for 12-15 minutes. Pour over asparagus, let sit for 2-3 minutes. Add a few ice cubes to stop the cooking process.

### Ratatouille

Vine ripe Tomatoes – 10

Olive oil

Eggplant – 5lb –  $\frac{3}{4}$ " cut

Zucchini – 5lb –  $\frac{3}{4}$ " cut

Green Pepper – 4 -  $\frac{3}{4}$ " cut

Red onion - 4 -  $\frac{3}{4}$ " cut

Garlic – 10 cloves

Cayenne pepper – 1 t

Fresh Thyme – 2T

Bay leaves – 5

Red Wine Vinegar – 3T

White Sugar – 1T

Basil, Fresh – ½ cup

Score tomatoes in a X shape at the top of the tomato. Place in boiling water for 10 seconds, and transfer into an ice bath. Place olive oil in a large saucepan. Sauté the eggplant for 3-4 minutes. Do this for the zucchini, and peppers. Place more olive oil in the pan, and add the onion. Cook for 2 minutes, add the garlic, cayenne, thyme, and bay leaves. Cook for 1 minute. Add eggplant, zucchini, and peppers, tomato, vinegar, and sugar. Simmer for 20 minutes stirring occasionally. Add basil, and season with salt, and pepper. Serve

## **Roasted King Trumpet Mushrooms**

Slice trumpet mushrooms down the middle, and score the inside to create a X pattern. Do not score to deep. Season with olive oil, and salt/pepper. Place into a hot pan, and sear the X side for 1 minute. Flip and place into a 300 degree oven for 5-7 minutes until done. Serve with pickled asparagus, sumac yogurt, ancho pepper oil, and micro greens. Recipes to follow.

Sumac Yogurt

Garlic crushed – 1 clove

Plain Greek Yogurt – 1 cup

Olive Oil - 2T

Lemon Juice – 1T plus 1t of zest

Sumac – 3/4t

Kosher Salt

Mix all ingredients in a bowl. Season to taste.

Ancho chili oil

Dried Ancho Chiles – 1.5oz

Garlic – 1 clove rough chopped

Vegetable oil – 1.5 cup

Place all ingredients in a small pot, and simmer for 30 min. Strain, and serve.

## **Sous Vide Fish with Vegetable Ratatouille and Pea Risotto.**

For the fish, Chef Aron to give a demo.

### **Pea Risotto**

Butter – ½ pound

Garlic – 4 cloves chopped

White onion – 1.5 finely minced

Arborio rice – 5 cups

Vegetable – 3 liters

Peas – 4 cups. 2 pureed, and 2 for folding in.

Parmesan cheese – 1.5 cups

Salt/Pepper

Pea shoots for Garnish

Add butter to saucepan, and sweat the onions and garlic until tender. Add arborio rice, and coat the grains in the fat. Add half the stock, and bring to a simmer. Turn down heat to low, stirring constantly. As the rice absorbs the stock add stock in small increments. Season with a little salt/pepper. While rice is cooking blend half of the peas. Add a little stock or water. When risotto is cooked add the pea puree, peas, and parmesan cheese. Turn off heat and serve. Grate some more parmesan cheese on top, and garnish with chopped pea shoots.

## **Tomato Sauce**

Olive oil – 2T

Cloves garlic - 3

San Marzano tomatoes – 1L

Fresh basil – 1.5oz

Salt and pepper

Sauté crushed garlic cloves for 2 minutes, add tomatoes and sugar. Cook on medium heat for 30 minutes. Add basil. Cook on medium for another 5 minutes. Take off heat, and puree.