



## Mesclun Greens with Pan Fried Goat Cheese and Fire Roasted Tomato Vinaigrette

Yield: 10 servings

1 lb	Mesclun salad (Ready Mix)	2 heads	Belgium endive
2 each	Avocados, medium diced	20 oz	Montrachette Goat cheese, 2 slices per person
5 oz	All purpose flour	10 oz	Pasteurized eggs
5 oz	Panko bread crumbs	1 cup	Canola oil, for frying
12 inches	Fishing line, light weight	4 each	Paper towels

Clean endive, save two leaves per plate and chiffonade the inner part, set aside.

Cut goat cheese into 1oz. slices, 2 slices per person, with the fishing line. Bread the goat cheese by dipping it in flour, then egg, then bread crumbs, pat gently. Heat oil in skillet and pan fry goat cheese until golden brown on each side. Place on tray with paper towels, keep warm. Cut avocados in half and remove the seed. Remove flesh with a tablespoon, medium dice.

Arrange salads with equal portions and serve with vinaigrette.

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## Fire Roasted Tomato Vinaigrette

Yield: 32 ounces

10 each	Plum tomatoes	16 oz	Olive oil	6 oz	Red wine vinegar
1 Tbsp	Thyme	2 Tbsp	Basil, chiffonade	To taste	Salt
To taste	Ground black pepper	To taste	Tabasco		

Wash and core the tomatoes and lightly coat them with some of the oil. Char them over an open flame. Peel, purée, and strain the tomatoes. Combine the vinegar, tomato puree, salt and pepper. Gradually whisk in the remaining oil. Stir in the herbs and Tabasco. Adjust seasoning with salt and pepper. Serve immediately or refrigerate for later service.

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## Crostini with Olive Tapenade

Yield: 10 servings

1 loaf	French baguette	½ cup	Extra virgin olive oil
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Slice baguette on the bias, 20 slices. Brush with EVOO. Brown on griddle both sides. Place in basket on table with tapenade.

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## Olive Tapenade

Yield: 1 pound

8 oz	Kalamata olives, pitted	4 oz	Anchovy filets, rinsed, dried		
2 oz	Capers, rinsed	1 Tbsp	Garlic, minced		
1 oz	Extra virgin olive oil	1 oz	Lemon juice	1 tsp	Ground black pepper

In a mortar and pestle or food processor, mash together olives, anchovies, capers and garlic. Add oil and lemon juice. Adjust seasoning with pepper and additional ingredients as desired.

\*\* When using a food processor, be careful not to overprocess. The tapenade should have a somewhat coarse texture.

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## Sautéed Chicken with Fines Herbes Sauce

Yield: 10 servings

10 – 8 oz	Boneless chicken supremes	2 tsp	Salt	1 tsp	Ground black pepper
3 oz	All purpose flour	2 oz	Clarified butter or oil		
¾ oz	Shallots, minced	4 oz	Dry white wine		
20 oz	Fines Herbes sauce (recipe follows)	4 oz	Fines Herbes (recipe follows)		

Blot the chicken dry and season with salt and pepper. Dredge in flour. Heat butter or oil in a large sauté pan over medium-high heat until it is almost smoking. Sauté the chicken on the first side until golden brown, about 3 minutes. Turn the chicken and continue to sauté until cooked through. Remove the chicken from the pan and keep warm while completing the sauce.

Degrease the pan. Add the shallots and sauté them until they are translucent, about 1 minute. Deglaze the pan with the wine; reduce until it is almost dry, 3 minutes. Add the Fines Herbes Sauce, simmer briefly, and then strain into a clean saucepan.

Adjust seasoning with salt and pepper and stir in the Fines Herbes. Serve the chicken immediately with the sauce or hold it hot for service.



### Fines Herbes Sauce

Yield: 32 ounces

1 oz	Oil or clarified butter	1 T+1 t	Shallots, minced	9 oz	Dry white wine
12 Tbsp	Fines Herbes	4 cups	Demi glace	9 oz	Heavy cream
To taste	Salt	To taste	Ground black pepper		

Heat the butter in a saucepan over medium-high heat. Add the shallots and sweat until translucent, 2 to 3 minutes. Add the wine and Fines Herbes and simmer until nearly dry.

Add the demi glace, bring to a simmer and **reduce slightly**. Add the cream and continue to simmer the sauce to reach a good flavor and consistency, **skimming as necessary**. Season with salt and pepper and strain the sauce. The sauce is ready to serve now.

### Fines Herbes

Yield: 4 Tbsp

1 Tbsp	Chervil leaves, chopped	1 Tbsp	Chives, chopped
1 Tbsp	Parsley leaves, chopped	1 Tbsp	Tarragon leaves, chopped

Combine all the herbs and mix well. Place in a tightly sealed container and refrigerate or use as needed.

\*\* Fines Herbes should be added near the end of cooking time because they do not hold their flavor long. Typical uses include flavoring as the final addition to soups, consommés and sauces.

### Garden Treasures

Yield: 10 servings

1 lb	Broccoli florets	2 lbs	Carrots, medium dice	3 oz	Celery, medium dice
3 oz	Olive oil	4 tsp	Minced ginger	4 tsp	Minced garlic
2 oz	Green onions, sliced on the bias	1 lb	Zucchini, medium dice	1 lb	Yellow squash, medium dice
To taste	Salt	To taste	Ground black pepper	1 oz	Sesame oil

Blanch the broccoli, carrots and celery separately in boiling salted water; drain, shock in an ice bath, and drain again. Do not overcook.

Heat the olive oil in a skillet; add the ginger, garlic and green onions. Stir fry until aromatic, about 1 minute. Add the broccoli, carrots and celery and stir fry for 2 to 3 minutes. Add the zucchini and squash and stir fry until tender. Season with salt, pepper and sesame oil. Serve while hot.

### Roasted Tuscan Style Potatoes

Yield: 10 servings

3 lbs 5 oz	Red new potatoes	3 oz	Olive oil	2 oz	Garlic, thinly sliced
3 Tbsp	Rosemary	1 T+1 t	Sage		
To taste	Salt	To taste	Ground black pepper		

Scrub and cut potatoes into quarters, Starting with cold water, bring potatoes to a boil over medium-high heat. Simmer for about 20 minutes, until the potatoes are partially cooked. Drain, being careful not to break the potatoes. Heat a large sauté pan over medium heat and add the oil. Add potatoes and brown on all sides. When they are browned, drain off all but 1 ½ ounce of the oil. Add the garlic, rosemary and sage. Cook until the garlic is lightly browned and the herbs are crispy. Season with salt and pepper. Serve immediately.

### Buttermilk Flapjacks with Strawberry Rhubarb Topping

Yield: 8 servings

Prep Time: 15 minutes

Cook Time:

10 minutes

4 cups All purpose Flour

4 cups

Buttermilk

2 tsp

Baking soda

¼ cup Granulated white sugar

2/3 cup

Milk

¼ cup + 3 tsp

Melted butter

1 T + 1 t Baking powder

4 each

Eggs

1 each

Orange, zested

1 tsp Salt

In a large bowl, combine flour, sugar, baking powder, baking soda and salt. In a separate bowl, beat together buttermilk, milk, eggs, melted butter and orange zest. Keep the two mixtures separate until you are ready to cook.

Heat a lightly oiled griddle or frying pan to medium high heat. You can flick water across the surface and if it beads up and sizzles, it is ready.

Pour the wet mixture into the dry mixture, using a large spoon to blend. Stir until just blended together. Do not over stir. Pour or scoop the batter onto the griddle using ½ cup for Flapjacks or ¼ cup for Mini Jacks. Brown on both sides.

Layer the Flapjacks with a spoon of hot Strawberry Rhubarb topping and finish with a dollop of sweetened whipped cream.

### Strawberry Rhubarb Topping

\*3 ½ cups Coarsely chopped rhubarb

2 ½ Tbsp Cornstarch

\*½ cup Granulated white sugar

3 cups Sliced strawberries

\*1/3 cup Water

1 Tbsp Water ½ tsp Vanilla extract

Combine the first three \* ingredients in a medium saucepan; bring to a boil. Reduce heat and simmer, uncovered, 5 minutes or until rhubarb is tender. Combine 1 tablespoon water and cornstarch; stir well, and add to rhubarb mixture. Bring to a boil, and cook 1 minute or until thickened, stirring constantly. Remove from heat, stir in strawberries and vanilla. Serve warm over and between Flapjacks or Mini Jacks.

### Whipped Cream

Yield: 8 servings

1 pint	Heavy cream	¼ cup	Granulated white sugar	1 tsp	Vanilla extract
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Combine all ingredients in a mixing bowl. With a balloon whip, whisk vigorously until soft peaks are formed.

Dollop spoonfuls of the sweetened cream onto your Strawberry Rhubarb Flapjacks for a final touch.