



Grilled Stone Fruit, Ricotta Cheese, Saba, Lemon Oil, Arugula, Toasted Almonds



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Montrio Bistro's Local Farmers Market Summer Recipe

1each peach (any kind will work)
1each nectarine
1each pluot or Aprium or Plumcot
1each Shallot, sliced
2T. Olive oil
1T. Sherry Vinegar
1T Fresh Basil (3-4 leaves, cut in thin strips)

DIRECTIONS:

Slice each fruit in half and remove the pit. Place all halves in a bowl and toss with Shallots, oil, vinegar, salt, and pepper. Place cut side down on a pre-heated grill for 2-3 minutes. Allow to cool and cut into cubes. Place back in bowl, toss with basil and set aside.

Ricotta Cheese

1/2 gallon Whole Milk
1/3 Cup distilled White Vinegar
1/3 Cup Fresh Lemon Juice
1 tsp. Kosher Salt

DIRECTIONS:

Heat Milk to 185-195 Degrees F. Let it warm gradually. Add vinegar and lemon juice and stir in gently. Turn off the heat and allow to sit undisturbed for 20 minutes. Place a strainer in a bowl with cheese cloth and manually take out large curds with a slotted spoon and place in the strainer. Pour the remaining liquid and curds in the strainer. Let sit for 10-15 minutes.

FINAL PRESENTATION

This is where the fun lies! Be creative, conjure up your inner chef and have fun! Place the arugula in a bowl or on a plate and top with the fruit mixture and ricotta. The Saba and the lemon oil (ratio of 1 part Saba to 2 parts oil) can be drizzled all over or just tossed in with the Arugula. Sprinkle the toasted almonds all around or use your tweezer tongs to perfectly place them. I would love to see what you come up with!

Bon Appetit - Chef Justin Robarge