

WINTER 2012

Here in Northern California, winter brings rain, wind and chilly temperatures. It's the perfect weather to stay at home and prepare this seasonal menu of sophisticated comfort food, featuring local cheese, citrus, mushrooms and winter vegetables. Oven-roasting meat and vegetables and baking dessert for your family and friends will heat your home and warm their hearts.

—Chef Rey Hernandez, Co-Founder and VP, Epicurean Group

MENU

Serves 8

*Organic Frisée with Local Goat Cheese
Lemon Dijon Vinaigrette*

Orange Glazed Natural Pork Tenderloin with Brined Lentils

Oven-Roasted Organic Root Vegetables and Chanterelles

*Homemade White Chocolate Vanilla Cake
with Vanilla Gelée*



Frisée and Goat Cheese Salad

- 1 tablespoon chopped shallots
- 1 tablespoon fresh lemon juice (½ lemon squeezed and strained)
- 2 teaspoon Dijon mustard
- 5 tablespoon extra virgin olive oil
- 1 pound organic frisée (curly leaf endive), torn into bite size pieces
- Kosher salt and fresh ground pepper
- 4 ounces crumbled local goat cheese



Directions:

In a stainless steel bowl, whip shallots, lemon juice and mustard until smooth. Drizzle in oil while whipping until all the oil is incorporated. Toss frisée with vinaigrette and add kosher salt and fresh ground pepper to taste. Divide lettuce on 8 separate plates and garnish with crumbled goat cheese.

Orange Glazed Pork Tenderloin with Brined Lentils

For the Glaze:

½ cup evaporated cane juice
½ cup aged sherry vinegar
½ cup fresh squeezed orange juice
3 ounces orange marmalade

Directions:

Heat cane juice in thick-bottomed saucepan over medium heat until it just begins to caramelize. Add remaining ingredients, bring to a slow boil and reduce to three-fourths of its original volume. Remove from heat, pour into a non-reactive container and set aside.

For the Tenderloin:

4 natural or organic pork tenderloins, trimmed with silver skin removed
3 tablespoons extra virgin olive oil
1 teaspoons kosher salt
2 tablespoons fresh ground pepper

Directions:

Place pork in a non-reactive tray, either glass or ceramic. Brush evenly with glaze, wrap tightly and refrigerate for at least 4 hours.

Heat oven to 400 degrees. Heat olive oil in a skillet over medium heat and season pork with salt and pepper. Add the pork to the hot pan and sear evenly on all sides. Transfer to a rack set inside a roasting pan and roast to an internal temperature of 150 degrees, about 10 to 15 minutes. Remove from the oven and let rest for 15 minutes.

For the Lentils:

1 cup dried French lentils
6 cups water
2 cups vegetable stock
2 tablespoon fresh garlic cloves, peeled and crushed
1 bay leaf
Kosher salt and fresh ground pepper

Directions:

Place lentils, 1 teaspoon of salt, and 4 cups water in a saucepan and bring to just boiling. Remove from heat and allow to rest for 1 hour. Drain in small colander.

Place remaining 2 cups water, vegetable stock, garlic, bay leaf and lentils in a saucepan. Turn heat to high and bring to a boil. Lower to a simmer and cook until just tender, about 30 minutes. Remove from the heat and drain almost all the water, leaving enough liquid to keep the lentils moist. Season to taste with salt and pepper, cover to keep warm and set aside.



Oven-Roasted Root Vegetables with Chanterelles

4 organic golden beets, peeled and cut in 1-inch cubes
4 medium organic carrots, peeled and cut in 1-inch cubes
2 cups pearl onions, peeled
8 fresh chanterelles, cut lengthwise in quarters
6 sage leaves, chopped
2 tablespoons extra virgin olive oil
Kosher salt and fresh ground pepper to taste

Directions:

Heat oven to 400 degrees. In a stainless-steel mixing bowl, toss all ingredients together until evenly coated with oil. Spread evenly into roasting pan and place in pre-heated oven. Stir or shake the vegetables in the pan every 15 minutes until evenly browned, about 45 minutes. Remove from oven and cover to keep warm.

Serving Suggestion:

Prepare plates individually. Slice pork on the bias, using a slightly angled diagonal cut. Place a generous portion of lentils in the center of the plate. Fan one-half of a tenderloin onto the lentils. Spoon roasted vegetables around the pork and lentils. Pour pan juices from the pork over the meat.

White Chocolate Vanilla Cake with Vanilla Gelée

For the Cake:

½ pound white chocolate finely chopped
8 cubes of white chocolate, each ½-inch in size (reserve for baking the cake)
6 tablespoons unsalted butter
½ cup all-purpose flour, sifted
5 large cage free egg yolks
4 vanilla beans, split and scraped
5 large cage free egg whites
½ cup evaporated cane juice, divided
¼ tsp cream of tartar

Directions:

Place chopped chocolate and butter in a stainless steel bowl set over a pot of simmering water. Stir until the chocolate is melted. Remove bowl from the heat and slowly add in the egg yolks, while stirring the chocolate/butter mixture. Stir in the vanilla seeds. Set mixture aside.

In the bowl of an electric mixer, place egg whites, 1 tablespoon of cane juice and cream of tartar. Using the whip attachment, whip mixture at medium speed until glossy, add remaining sugar and beat for 2 minutes. Fold the egg white mixture into the chocolate mixture. Wrap tightly and refrigerate overnight.

For the Gelée:

2 cups mineral water
½ cup evaporated cane juice
½ tablespoon powdered pectin
1 pod star anise
2 vanilla beans, split and scraped
Peel from 1 orange, zested and finely minced



Directions:

Sift together the cane juice and pectin. Zest the orange, then suprême and chop the segments. Put all the ingredients in a thick-bottomed, non-reactive saucepan and bring to a boil. Lower heat to a slow boil and cook for 3 minutes. Remove from heat and transfer to a non-reactive bowl and allow to chill overnight in the refrigerator. Remove the star anise pod.

Baking and Serving the Cakes:

½ cup confectioner's sugar

1 pint vanilla bean ice cream, optional

Directions:

Heat oven to 375 degrees. Butter 8 slots in a 4-ounce muffin tin, using unsalted butter. Fill with the cake batter and submerge the reserved cube of white chocolate into each. Bake on rack placed in the center of the oven until risen and golden, about 20 to 25 minutes.

Unmold the cakes onto individual plates and allow to rest for 15 minutes. Dust each cake with confectioner's sugar and place a dollop of gelée on the side of each cake. Scoop 2 ounces of vanilla bean ice cream on each plate, if desired.