

Sugar Snap Pea and Bay Shrimp Salad with Oil-Cured Tomato

Yield: 8 servings

INGREDIENTS

- 1 quart Cooked Bay Shrimp
- 4 ounces Toasted Spice Vinaigrette
- 4 ounces Oil-Cured Tomatoes, sliced
- 3 ounces Picked Herbs, Dill, Parsley, Chive, Chervil
- 2 ounces diced Pickled Celery
- 1 pint Sugar Snap Peas, trim ends and slice thin

METHOD

Marinate all ingredients, except herbs, up to one hour before serving. Fold in herbs at the last minute.

Spice Vinaigrette

INGREDIENTS

- 2 cups Banyuls Vinegar
- 1 cup Sugar
- 10 ea Cloves
- 1T Whole Coriander
- 1 ea Star Anise
- 1/8 tsp Cayenne
- 1/2 tsp Salt
- 2 cups Extra Virgin Olive Oil

METHOD

Simmer all ingredients except oil together for 5 min. Strain out spices and whisk in oil.

This recipe is provided by...



As tasted at...

WILLAKENZIE ESTATE

Spiced Shredded braised beef Sandwiches

Yield: about 8 servings

INGREDIENTS

- 1 1/2 # Trimmed Chuck Roll
- 1/4 cup Grapeseed Oil
- 1 Large Carrot
- 2 Ribs Celery
- 2 Onions
- 1/2 Medium Head Garlic
- 2 Medium Turnips
- Bouquet Garni to include: 1 Bay Leaf, 5 Sprigs Thyme, 3 Sprigs Savory, Parsley Stems
- 2 teaspoons Tomato Paste
- 1 1/2 cups Red Wine
- 1 quart Chicken Stock
- 3 cups Port Wine
- Sea Salt to Taste
- Fresh Ground Black Pepper to taste
- Buns for sandwiches
- Harissa spice paste, to taste

METHOD

Sear the chuck roll in grapeseed oil over high heat and lower the heat to braise with remaining ingredients. It is done when it breaks apart with gentle pressure. Strain juice and skim off fat. Reduce this juice to a glaze. Shred beef and mix with braising juice and Harissa spice. Hold warm and fill sandwiches as needed.

To make a Bouquet Garni, take a square of cheese cloth and put all of the spices in the middle. Wrap closed with kitchen twine lightly.

This recipe is provided by...



As tasted at...

WILLAKENZIE ESTATE

Dungeness Crab Cakes with Jalapeno Aioli

yield: about 8 servings

INGREDIENTS

2# Whole Dungeness Crab,

or substitute 10-12 oz of cleaned Crabmeat.

3 oz Fresh Scallops

½ tsp Sea Salt

4 oz Heavy Cream

2 tsps Dijon Mustard

1 tsp Chopped Cilantro

Sea Salt to taste

Fresh Ground White Pepper to taste

pinch Cayenne Pepper

¼ cup Grapeseed Oil

METHOD

Crack and clean the whole crab, removing all the shells and keeping only the meat. Place the crabmeat into a mixing bowl and keep refrigerated. A two-pound crab should yield approximately 10-12 ounces of cleaned crabmeat. Place the scallops into a blender with the ½ teaspoon of salt and a pinch of fresh ground white pepper. Turn on the blender and slowly add the heavy cream in a steady stream. Stop the blender and scrape down the sides with a rubber spatula, blend the mixture one more time to make sure the scallop mousse is a nice homogeneous mixture. Set aside. In the mixing bowl with the crab, add the dijon mustard and the cilantro and lightly toss the crab to evenly disperse the ingredients. Next, add the scallop mousse and again mix lightly as to not break up the crab, you want the mousse to be evenly mixed through out the crab. Season to taste with sea salt, fresh ground white pepper and a pinch of cayenne. Form the cakes into a free form shape about 1 oz. each and place on a lightly oiled baking dish. They can be prepared several hours in advance and kept in the refrigerator. Before serving, turn the broiler on high and allow it to preheat. Lightly brush the tops of the crab cakes with grape seed oil and place under the broiler for 3-5 minutes until they begin to lightly brown on the top and are heated through. Remove from the broiler, and with a spatula place on a serving platter or plate each serving individually. Serve with jalapeno aioli and lightly dressed mixed green and herb salad.

Duck Confit Slider with Wheat Berries

yield: about 8 servings

INGREDIENTS

- 2# Ground Duck
- 1 cup Wheat Berries
- 4 cups Poultry Stock
- 4 T Chopped Oregano
- Salt and Black Pepper to taste
- Soft rolls for Sandwiches

METHOD

Simmer the wheat berries in the stock until fully cooked. Season liberally with salt and pepper and cool. When fully cold mix vigorously with duck meat, oregano and season with salt and pepper further. Form into patties and grill to an internal temperature of 150 degrees. Serve on buns.

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As tasted at...

WILLAKENZIE ESTATE

Rabe and Romanesco Salad with English Muffin Croutons

yield: about 8 servings

INGREDIENTS

- 8 ounces Broccoli Romanesco, blanched tender
- 8 ounces Rapini, blanched tender, smallest and most tender available, best in early spring
- Roasted Garlic Vinaigrette
- English Muffins diced and toasted
- 2 ounces Chopped Basil
- One head Petit Romaine Heart, chopped in large chunks

This recipe is provided by...



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Garlic Vinaigrette

INGREDIENTS

- 3 each Egg Yolks
- ½ cup Garlic Puree
- ¼ Cup Dijon Mustard
- 1 tsp. Chili Flake
- 3oz. Red Wine Vinegar (Volpaia Brand)
- 1 T Kosher Salt
- 2 T Chopped Oregano
- 2.5 cups Mixed Oil
- 2 cups Extra Virgin Olive Oil

METHOD

Toss all ingredients to well coat in the dressing. Place croutons on top. Finish with sea salt and an extra drizzle of extra virgin olive oil.

Jalapeno Aioli

Serves 6

INGREDIENTS

1 Egg Yolk

2 tsps Dijon Mustard

1 tsp Champagne Vinegar

½ tsp Fresh-squeezed Lemon Juice

1/8 Pickled Jalapeno Powder

¼ tsp Sea Salt

pinch Cayenne

½ cup Grapeseed Oil

METHOD

Place all the ingredients into a blender except the grapeseed oil. Turn on the blender and slowly add the grapeseed oil in a slow steady stream until all the oil is incorporated and you have a nice emulsified mixture. Check the seasoning and adjust accordingly. Refrigerate until ready to use.

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