

2021

Spring Mother's Day Dinner



Saturday May 8th

Created by Chef Daniel Kahn

Menu

Appetizer

Buckwheat Blinis with Mushroom Caviar

Small Russian pancakes, with vegetarian caviar from local mushrooms, and a dollop of crème fraîche.

Salad

Citrus and Bitter Greens Salad

Grapefruit, clementine, and blood oranges, and slices of kumquats mixed with watercress, radicchio, and escarole. Tossed in a light citrus champagne vinaigrette.

Entrée

Beef Wellington

Seared fillet wrapped in mushroom duxelles and prosciutto, wrapped in puff pastry and baked. Served with a merlot and shallot reduction.

Roasted Vegetable Terrine (vegetarian)

Eggplant, carrots, zucchini, and red peppers are roasted, and layered in a terrine along with a mixture of onions, raisins, and tomatoes. Baked in the oven and served with a drizzle of a simple oil and balsamic vinegar.

Side

Roasted Asparagus

Asparagus spears oven roasted and tossed in balsamic vinegar

Gratin Potatoes

Thinly sliced potatoes and onions are layered with cheddar, gruyere, and reggiano cheeses, cream, butter, and a pinch of nutmeg. Baked until golden brown.

Dessert

Chocolate Mousse

Chocolate custard folded into fresh whipped cream. Served with a raspberry reduction and topped with a candied mint leaf.

Serving Instructions

Appetizer

Buckwheat Blinis with Mushroom Caviar

Serve at room temperature, top with crème fraîche. Refrigerate if not served immediately.

(Contains Wheat, Milk, Eggs, Nuts)

Salad

Citrus and Bitter Greens Salad

Lightly dress with citrus champagne vinaigrette

(Contains Honey)

Entrée

Beef Wellington

Remove lid. Gently heat in the container in a 300-degree oven for 10-15 minutes. Microwave merlot shallot sauce for 30 seconds on high. Serve with wellington.

(Contains Wheat, Milk, Eggs)

Roasted Vegetable Terrine (vegetarian)

Bring to room temperature. Drizzle oil and balsamic vinegar over the terrine and serve. Refrigerate if not served immediately.

Sides

Roasted Asparagus

Remove lid and heat in the container in a 300-degree oven for 15 minutes

Gratin Potatoes

Heat with lid on in 300-degree oven for 15 minutes, remove lid and place under broiler for additional 5 minutes or until top is golden brown.

(Contains Milk, Nuts)

Dessert

Chocolate Mousse

Refrigerate immediately. Serve chilled

(Contains Milk, Eggs).

Appetizer

Buckwheat Blinis with Mushroom Caviar

Small Russian pancakes, with vegetarian caviar made from local mushrooms, and a dollop of crème fraiche.

Ingredients

- 1 cup AP flour
- ½ cup buckwheat 1/2 tsp. salt
- 1 1/4 cup milk
- 1 tspn yeast
- 2 eggs separated
- 1 cup crème fraiche

For the mushroom caviar

- 1 lb. mushrooms
- 1 tsp. celery salt
- 2 Tbsp walnut oil
- 1 Tbsp lemon juice
- 3 Tbsp chopped parsley

Instructions

1. To make the caviar, trim and chop the mushrooms. Place into a glass bowl, toss with celery salt, and cover with a weighted plate.
2. Leave the mushrooms for 2 hours until the juices run out. Rinse the mushrooms thoroughly. Drain and press out as much liquid as possible. Return to the bowl and toss with walnut oil, lemon juice, and parsley. Season with pepper and refrigerate.
3. Sift the two flours together with the salt into a large mixing bowl. Gently warm the milk to lukewarm. Add the yeast, stirring until it is dissolved, then pour the milk mixture into the flour, add the egg

yolks, and stir to make a smooth batter. Cover with a damp cloth for an hour.

4. Wisk egg whites until stiff. Fold into risen batter.
5. Drop spoonful of batter onto a heated griddle. When bubbles rise to the top, flip over and briefly cook on the other side.
6. Spoon on mushroom caviar and a dollop of crème fraiche.

Crepe Fraiche

Ingredients

- 2 cups heavy cream
- 3 tablespoons cultured buttermilk

Directions

1. Combine cream and buttermilk in a glass jar. Cover tightly with cheesecloth (or any breathable material) and let sit at room temperature (70 to 75 degrees F) for 24 hours. Stir, screw on lid, and refrigerate for 24 hours before using.

Salad

Citrus and Bitter Greens Salad:

Grapefruit, clementine, and blood oranges, with slices of kumquats are mixed with watercress, radicchio, and escarole. Then tossed in a light citrus champagne vinaigrette.

Ingredients

Salad:

- 1 head of escarole, tough leaves discarded
- 1 small head of radicchio, torn
- 1 handful of watercress
- 2-3 kumquats, seeded and thinly sliced
- 2 blood oranges
- 2 clementine or tangerines
- 1 large grapefruit

Citrus Vinaigrette:

- 1/2 teaspoon minced orange zest
- 2 tablespoons fresh orange juice
- 1 tablespoon Champagne vinegar
- 1/4 teaspoon salt
- 3 tablespoons light olive oil

Instructions

Prepare Salad:

1. Trim the ends of the clementine, blood oranges, and grapefruit. Using a knife, remove the peel and all of the white pith from the sides.
2. Cut the citrus into segments—removing any seeds as you work. Set aside.
3. Sort through the watercress—keeping any small stems and removing the leaves from the tougher stems. Trim the base of the radicchio and tear the leaves into small strands. Remove the

outer, tougher leaves of the escarole and base, and tear into large pieces

Prepare Dressing

1. Whisk together the orange zest, orange juice, champagne vinegar, and salt in a bowl. Slowly drizzle in the olive oil, whisking continuously to emulsify.
2. Add the sliced kumquats to the dressing and allow them to sit for 10 minutes (this will remove some of the bitterness).
3. Dress the salad leaves lightly (reserving the kumquat slices as a garnish) with the dressing.
4. Top with the various citrus slices and kumquat slices. Serve immediately

Entree

Mushroom Duxelles

Ingredients

- 8 ounces mushrooms
- 2 tablespoons unsalted butter, divided
- 1/4 cup finely chopped shallot
- 1 1/2 tablespoons chopped fresh thyme (or 1/2 teaspoon dried thyme)
- Kosher salt, to taste
- 1 teaspoon freshly ground black pepper
- 1/4 cup dry vermouth, sherry, or white wine

Instructions

1. Finely chop the mushrooms in a food processor.
2. Scrape the mushrooms onto a clean cotton kitchen towel. Over a sink, twist the towel around the mushrooms to wring out as much liquid as possible.
3. Heat a large skillet over medium to medium-high heat.
4. Add 1 tablespoon of the butter and swirl to melt.
5. Add the mushrooms, shallot, thyme, a pinch of salt, and a pinch of black pepper.
6. cook until the mushrooms release their liquid, and continue to cook until the liquid evaporates and the mushrooms
7. appear dry and begin to brown, about 5 minutes,
8. Stir in the remaining 1 tablespoon butter and, when melted, add the vermouth
9. Cook until the wine has evaporated, stirring frequently.

Beef Wellington

Seared fillet is wrapped in mushroom duxelles and prosciutto, wrapped in puff pastry and baked in the oven. Served with a merlot and shallot reduction.

Ingredients

- 2 x 1 lb. beef fillets
- Olive oil, for frying
- 1 thyme sprig, leaves only
- 2 1/2 sheets of puff pastry
- 8 slices of prosciutto
- 2 egg yolks, beaten with 1 tbsp water and a pinch of salt
- Sea salt and freshly ground black pepper

Merlot Sauce

- 2 tbsp olive oil
- 1/2 lb. beef trimmings reserve these when trimming the fillet)
- 4 large shallots, peeled and sliced
- 12 black peppercorns
- 1 bay leaf
- 1 thyme sprig
- Splash of red wine vinegar
- 1 x 750ml bottle merlot
- 3 cups beef stock

Instructions

1. Wrap each piece of beef tightly in a triple layer of cling film to set its shape, then chill overnight.
1. Remove the cling film, then quickly sear the beef fillets in a hot pan with a little olive oil for 30-60 seconds until browned all over and rare in the middle. Remove from the pan and leave to cool.

2. Cut the pastry in half, place on a lightly floured surface and roll each piece into a rectangle large enough to envelop one of the beef fillets. Chill in the refrigerator.
3. Lay a large sheet of cling film on a work surface and place 4 slices of prosciutto in the middle, overlapping them slightly, to create a square. Spread half the duxelles evenly over the prosciutto.
4. Season the beef fillets, then place them on top of the mushroom-covered prosciutto. Using the cling film, roll the prosciutto over the beef, then roll and tie the cling film to get a nice, evenly thick log. Repeat this step with the other beef fillet, then chill for at least 30 minutes.
5. Brush the pastry with the egg wash. Remove the cling film from the beef, then wrap the pastry around each prosciutto -wrapped fillet. Trim the pastry and brush all over with the egg wash. Cover with cling film and chill for at least 30 minutes.
6. Meanwhile, make the merlot sauce. Heat the oil in a large pan, then fry the beef trimmings for a few minutes until browned on all sides. Stir in the shallots with the peppercorns, bay and thyme and continue to cook for about 5 minutes, stirring frequently, until the shallots turn golden brown.
7. Pour in the vinegar and let it bubble for a few minutes until almost dry. Now add the wine and boil until almost completely reduced. Add the stock and bring to the boil again. Lower the heat and simmer gently for 1 hour, removing any scum from the surface of the sauce, until you have the desired consistency. Strain the liquid through a fine sieve lined with muslin. Check for seasoning and set aside.
8. When you are ready to cook the beef wellingtons, score the pastry lightly and

brush with the egg wash again, then bake at 400 degree oven for 15-20 minutes until the pastry is golden brown and cooked. Rest for 10 minutes before carving.

9. Meanwhile, reheat the sauce. Serve the beef wellingtons sliced, with the sauce as an accompaniment.

Roasted Vegetable Terrine (vegetarian)

Eggplant, carrots, zucchini, and red peppers are roasted, then layered in a terrine along with a mixture of onions, raisins, and tomatoes and served with a drizzle of a simple oil and balsamic dressing.

Ingredients

- 2 large red bell peppers
- 2 large yellow bell pepper
- 1 large eggplant
- 3 zucchinis
- 6 Tbsp olive oil
- 1 large red onion
- ½ cup raisins
- 1 Tbsp tomato puree
- 1 Tbsp balsamic vinegar
- 1 2/3 cups of tomato juice
- 2 Tbsp gelatin
- Basil leaves for garnish

Instructions

1. Place the peppers on an open flame until the skins are blackened. Rotate. Transfer to a zip lock bag and leave to cool for 30 minutes. Peel.
2. Slice the eggplant, zucchini, and carrots lengthwise ½ inch thick. Brush with olive oil, salt, and pepper. Roast in the oven for 30 minutes or until the edges start browning.
3. Heat the remaining oil in a skillet. Sauté red onion, raisins and tomato puree until the onions caramelize. Deglaze the pan with balsamic vinegar. Set aside to cool.
4. Lightly oil a bread pan and line with clear plastic wrap leaving 4 inches draped over each side.

5. In a pan pour ½ of the tomato juice and the gelatin. Wisk over medium heat until dissolved
6. Layer the bread pan, starting with the red pepper, zucchini, carrots, eggplant, yellow peppers onion mixture, and finish with more red pepper. Covering each layer with the gelatin and tomato juice mixture.
7. Cover with plastic wrap and chill in the refrigerator until set.

Sides

Gratin Potatoes

Thinly sliced potatoes and onions are layered with cheddar, gruyere, and Reggiano cheeses, cream, butter, and a pinch of nutmeg. Baked until golden brown.

Ingredients

1 ½ lb. russet potatoes
½ yellow onion
1 cup gruyere cheese
½ cup Reggiano cheese
1 cup cheddar cheese
1 cup cream
1 Tbsp butter
1 sprig thyme
1 clove garlic
1 pinch nutmeg
Salt and pepper

Instructions

1. Peel potatoes and slice using a mandolin set at 3mm
2. Thinly slice onion
3. Shred cheeses, keep the cheddar separate.
4. Chop garlic and add to cream and melted butter. Mix until combined
5. In a small bowl mix salt, pepper, and nutmeg. Separately clean the thyme.
6. Layer 1/3 of the potatoes in the bottom of a baking dish with 1/3 of the onion, and half of the, gruyere, and Reggiano cheeses. Sprinkle 1/3 of the thyme and spice mixture. Repeat for the second layer.
7. Repeat for the third layer but omit the cheese.

8. Cover with foil and bake in a 350-degree oven for 1 hour 15 minutes.
9. Remove foil, top with cheddar cheese, and bake for 15 more minutes.

Roasted Asparagus

Asparagus spears oven roasted and tossed in balsamic vinegar

Ingredients

- 1 lb. asparagus
- 1 1/2 tsp olive oil, extra virgin
- salt and pepper, to taste
- 1 Tbsp balsamic vinegar
- Preheat oven to 500°F.

Instructions

1. Snap off tough ends of asparagus spears.
2. In a shallow baking pan (large enough to hold asparagus in single layer) toss asparagus with oil and salt and pepper to taste until coated well.
3. Roast asparagus, shaking pan every 2 minutes, until tender and lightly browned, about 10 minutes.
4. Remove pan from oven and drizzle vinegar over asparagus, shaking pan to combine well. Serve hot or room temperature.

Dessert

Chocolate Mousse

Chocolate custard folded into fresh whipped cream. Served with a raspberry reduction and topped with a candied mint leaf.

Ingredients

- 1 cup cold heavy whipping cream
- 4 1/2 ounces bittersweet chocolate, finely chopped
- 2 tablespoons (unsalted butter, cubed
- 2 tablespoons brewed espresso or strong coffee
- 3 large eggs, separated
- 1 tablespoon sugar
- Raspberries and extra whipped cream, optional to serve

Instructions

1. Whip the cream to soft peaks, then chill.
2. Melt the chocolate. Put the chocolate, cubed butter, and espresso in the top of a double boiler over hot, steamy water (not simmering), stirring frequently until smooth. Remove the chocolate mixture from the heat and let it cool until the chocolate is just warm to the touch. Do not let the chocolate get
3. too cool or the mixture will seize when the other ingredients are added.
4. Whip the egg whites. Once you have taken the chocolate mixture off the heat and it has started to cool, whip the egg whites until they are foamy and beginning to hold a shape. Sprinkle in the sugar and whip until the egg whites form stiff peaks.

5. Add egg yolks to chocolate, When the chocolate has cooled until it is just warm to the touch, stir in the egg yolks.
6. Add whipped cream and egg whites, gently stir in about one-third of the whipped cream to thin and loosen the chocolate mixture. Then fold in half the egg whites. Fold in the remaining egg whites. Fold in the remaining whipped cream.

Candied Mint Leaves

Ingredients

- fresh mint leaves, washed
- 1 egg white or cup of water
- 1-3 Tbsp. powdered sugar or superfine granulated sugar
- 1-3 drops mint extra or vanilla, optional

Instructions

1. Break open a fresh egg, separating and discarding the yolk. If not using egg white, add 1-3 drops of extract to a cup of water. Extract may also be added to the egg white.
2. With a pastry brush, apply the egg white to both sides of clean mint leaves. You can also dip or brush the leaves in flavored water.
3. Dust the leaves lightly with sugar. To catch the excess, place a piece of paper under the leaves.
4. Set the leaves aside to dry. They will harden or "candy" in about three hours.