



'900 Wall'

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Butternut Squash Salad

For the squash

- 3C Peeled and $\frac{3}{4}$ " cubed butternut squash
- 3T Honey

Preheat oven to 350.

Toss butternut with honey in a bowl until evenly coated and roast uncovered until tender and caramelized.



For the vinaigrette

- 2C Chicken stock
- $\frac{1}{4}$ C $\frac{1}{8}$ " shallot rings
- $\frac{1}{4}$ C Balsamic vinegar
- 1T Granulated sugar
- 1t Finely chopped sage

Sweat shallots until tender and add chicken stock.

Bring to a simmer and reduce by half.

Add vinegar, sugar, sage. Keep the vinaigrette warm



Assembling the salad

- 3C Roasted butternut
- 1C Gorgonzola crumbled
- 3 heads frisee with green leaves trimmed off and cut into bite size pieces
- 3C baby arugula

Place the squash on a baking pan and sprinkle the gorgonzola over the top. Put the squash and cheese in a 350 oven for 5 minutes. While the squash is heating mix the frisee and arugula in a large mixing bowl. Add the squash, cheese and vinaigrette. Toss all together and season with salt and ground black pepper. Plate and drizzle salads with 50 year old balsamic vinegar

Clams

- 2T Extra virgin olive oil
- 2oz Spanish dry chorizo cut in thin half moons
- 2T Parsley
- ¼ C 1/8" Shallot rings
- 1T Garlic sliced thin
- 2# Manila clams rinsed well
- 1t Smoked Spanish paprika
- 1t Piment d' esplette
- 1½ C Chicken stock
- 2T Butter



Heat a large sauté pan over medium high heat

Add the olive oil and chorizo to the pan

Once the chorizo has rendered some fat add the shallots, garlic and parsley

Cook until the shallots are tender

Add the clams, paprika, piment d' esplette, salt, ground black pepper and stock

Bring everything to a simmer and cover the pan

Cook until the clams have opened

Uncover the pan and check the seasoning

Remove from heat and add the butter and swirl the pan until it has melted and emulsified

Serve in a bowl with grilled bread on the side

Scallops

For the pork belly

- 2# Fresh pork belly, skin removed
- ½ C Fennel seeds
- ¼ C Coriander seeds
- 1T Cumin seeds
- 3ea Bay leaves
- 1T Black peppercorns
- 2ea Star anise
- 1t ground cinnamon
- 1T white peppercorns
- 1T whole cloves
- 2C kosher salt
- 1 ½ C Granulated sugar



In a spice grinder grind fennel, cumin, coriander, bay leaves, peppercorns, star anise and cloves together. Combine everything in a mixing bowl and mix thoroughly. Rub cure on pork belly all over and let sit on a cooling rack over a cookie pan in the refrigerator for 2 days. Rinse the cure off of the belly. Roast belly at 300 in a covered pan until tender, around 4 hours. Remove from oven and drain off liquid. Place the belly in the refrigerator and allow to cool.

For the polenta

- 2C Polenta
- 4C Milk
- 4C Water
- 1C Grated parmesan
- ¼ # Butter
- 3C Arugula

Bring milk and water to a boil in pot and whisk in polenta. Cook over low heat for 2 hours stirring often. Season with salt, black pepper, parmesan and butter. The arugula will be added to the polenta right before you plate

For the pickled onions*

2T Lemon Juice

1t Sugar

½ t Salt

½ ea Red onion sliced very thin

1ea Preserved lemon* julienne

Mix all of the ingredients in a bowl and let sit at room temperature for 10 minutes before using

**Preserved lemon recipe follows dish assembly below.*

To assemble the dish

12ea Scallops – U-10

8ea ¼" x 2" slices of pork belly

Heat a cast iron pan over medium high heat

Dry the scallops thoroughly on a paper towel

Add 1T of vegetable oil to the cast iron and cook the pork belly on both sides until it is crispy

Remove the pork belly from the pan and rest in a warm place

Season the scallops with salt and pepper and place in the pan

Cook the scallops until they have a nice golden crust on each side, about 4 minutes total

Stir the arugula into the polenta and spoon about 1½ C each on to 4 plates

Place 2 pieces of pork and 3 scallops on the polenta on each plate

Spoon a bit of the pickled onions and preserved lemon (draining off the juice) onto each piece of pork



Preserved Lemons

8	Lemons
½ pound	kosher salt
1	cinnamon stick
1 tablespoon	black peppercorns
3 or 4	whole dried red chilies
1 tablespoon	whole fennel seeds
1 tablespoon	coriander seeds
2	bay leaves
1 cup	Lemon juice

Method:

1. Using a sharp knife, split the lemons from one of the ends in a cross not quite all the way through to the other end so that it will open like a flower.
2. Pack lots of salt into the center of each lemon and set aside.
3. In a mason jar large enough to fit all of the lemons, place one layer of lemons in the bottom of the jar and sprinkle in a little of the dry spices. Put in another layer of lemons and repeat the layering process until the jar is full, the spices are all in the jar and the lemons are tightly packed together with no more room left in the jar. Add another lemon or two if necessary to fill the jar.
4. Bring the juice and enough water to fill the jar (about 1 cup) to a boil and pour over the lemons and spices until the jar is completely full. Screw the lid on tightly and store in a cool, dark place. Every two or three days turn the jar upside down and store upside down for another couple of days and turn back right side up. Repeat this procedure for a month to a month and a half until the skins of the lemons begin to appear slightly translucent.
5. When you are ready to use the lemons, remove from the jar and with a sharp knife, cut the lemons in quarters and remove the pulp, and pith leaving only the outer skin. Cut the skin in fine julienne strips or in a small dice or brunoise. Great for use in salads, salad dressings, sauces, marinades or stuffings.