

Corn fritter, blue cheese, scallions

Fritters

Makes 12 fritters (plan to have 2 per plate)

4 ears corn, kernels cut from cobs (3 cups)	1/8 teaspoon
3/8 teaspoon Salt, divided	black pepper
1/4 cup	1 large egg, lightly beaten
all-purpose flour	1/2 cup
1/4 cup finely minced chives	vegetable oil,
2 tablespoons grated	for frying
Parmesan cheese	1 teaspoon
1 tablespoon cornstarch	vegetable oil
Pinch cayenne pepper	

Process 1 1/2 cups corn kernels in food processor to uniformly coarse puree, 15 to 20 seconds, scraping down sides of bowl halfway through processing. Set aside.

Heat 1 teaspoon oil in 12-inch nonstick skillet over medium-high heat until shimmering. Add remaining 1 1/2 cups corn kernels and 1/8 teaspoon salt and cook, stirring frequently, until light golden, 3 to 4 minutes. Transfer to medium bowl.

Return skillet to medium heat, add corn puree, and cook, stirring frequently with heatproof spatula, until puree is consistency of thick oatmeal (puree clings to spatula rather than dripping off), about 5 minutes. Transfer puree to bowl with kernels and stir to combine. Rinse skillet and dry with paper towels.

Stir flour, 3 tablespoons chives, Parmesan, cornstarch, cayenne, 1/4 teaspoon salt, and 1/8 teaspoon pepper into corn mixture until well combined. Gently stir in egg until incorporated.

Line rimmed baking sheet with paper towels. Heat remaining 1/2 cup oil in now-empty skillet over medium heat until shimmering. Drop six 2-tablespoon portions batter into skillet. Press with spatula to flatten into 2 1/2- to 3-inch disks. Fry until deep golden brown on both sides, 2 to 3 minutes per side. Transfer fritters to prepared sheet. Repeat with remaining batter.

Blue Cheese Dressing

Makes 12 portions

2 tablespoons white wine vinegar	3/4 cup mayonnaise
1 small clove garlic	1/4 cup sour cream
1/2 teaspoon sugar	1/2 cup crumbled blue cheese
Salt and ground black pepper	

Process vinegar, garlic, sugar, 1/2 teaspoon salt, and 1/2 teaspoon pepper in blender until garlic is finely chopped, about 15 seconds.

Add mayonnaise and sour cream, and continue to process until smooth, about 10 seconds.

Add cheese and pulse until just incorporated, about 5 pulses. Thin dressing with water as needed to adjust consistency.

Scallions

2 bunches scallions Cut green part of scallions into 2" pieces. Carefully slit open and cut into very fine julienne. Transfer to ice water until service.

Smoked mussel, corn broth, potato, onion

Serves 8-10

Ingredients:

2 cobs of corn	2 cups Fish stock
1 lb new potatoes (garnish)	1 cup heavy cream
2 lbs of mussels	1 bay leaf
1 tbsp canola oil	3 sprigs fresh thyme
2 tbsp butter	Lemon zest from 1 lemon
1 leek – white part only- sliced thin	1 stalk of lemon grass bruised and sliced
½ cup shallots – diced	2 tbsp fresh ginger – chopped coarsely – skin on
1 cup fennel – diced	Tabasco sauce – to taste
2 cups celery root – diced	Salt
½ cup dry white wine	Smoked paprika
1 cup Yukon gold potato (broth)- diced	Camelina oil
1 cup Chicken stock	Pea shoots

Method:

Potatoes:

Dice 3/8" and blanch in salted water. Strain, cool and reserve for plating.

Corn Milk:

Remove husks from the corn cobs. Using a knife carefully cut the kernels from the cobs. Transfer the kernels to a blender and blend on high speed until broken down, adding small amounts of water a necessary to help puree the kernels. Remove from the blender and strain through a fine mesh strainer, pushing on the solids to extract the corn milk. Reserve corn milk for chowder.

Smoked mussels:

Heat BBQ grill on high. Place wood chips in a disposable pie pan and wet slightly with water. Place on hot grill to begin to smoke. This make take anywhere from 2-8 minutes. Carefully wash and sort mussels discarding and that are open or damaged. Place mussels in a large disposable lasagna pan and place on grill beside the now smoking wood chips. Close the lid of the BBQ and smoke for 5 minutes. Quickly lift the lid and give the mussels a stir. Close the lid and smoke for another 5 minutes. The mussels should be opened at this point. If not, smoke for an additional 2 to 3 minutes. Remove from grill and allow to cool. Remove mussels from pan and reserve the cooking liquid straining through a fine mesh strainer to remove any grit from the mussels.

Chowder broth:

In a large pot, heat oil and butter over medium heat. Add shallots, fennel, leek, and celery root. Sweat until softened, about 3-4 minutes.

Add white wine, scraping up any bit that may have stuck to the bottom of the pan. Reduce until almost dry. Add diced potato, chicken stock, fish stock, heavy cream, corn milk, bay leaf, and thyme. Bring to a boil and reduce heat to low and simmer uncovered until potato and celery root are very soft, stirring occasionally.

Remove pan from heat and remove bay leaf and thyme. Stir in lemon zest. Working in batches, transfer to a blender and puree until smooth.

Optional - Return chowder to heat and add lemon grass and ginger. Simmer for 10 minutes to infuse the flavour of the lemongrass and ginger into the chowder. Remove from heat and allow to cool slightly 30 minutes. Strain chowder to remove lemon grass and ginger.

Add reserved cooking liquid from the smoked mussels. Season with salt and tabasco sauce.

Chowder broth can be stored in a covered container in the fridge for 3 days.

To serve:

Arrange a small mound of potato on the bottom of the serving bowl. Carefully ladle the chilled chowder broth over the grilled corn. Place smoked mussels in chowder arranged around the pile of potatoes leaving the shells on for presentation purposes.

To serve warm, gently heat the chowder, corn and mussels over medium heat. Ladle the chowder into the serving bowl, evenly distributing the corn and smoked mussels.

Garnish with smoked paprika, a drizzle of Camelina oil, and some fresh pea shoots.

Ricotta gnocchi, romesco, sage, grilled corn

Gnocchi *Serves 8-10*

1 pound (2 cups) whole-milk ricotta cheese
1 large egg
¼ cup grated Parmesan cheese

Salt and pepper
1 cup plus 2 tablespoons (5 2/3 ounces) all-purpose flour

Whisk ricotta, egg, Parmesan, 1 teaspoon salt, ½ teaspoon pepper, and nutmeg together in large bowl until thoroughly combined. Stir in flour with rubber spatula until thoroughly combined. Form dough into rough ball and transfer to well-floured counter. Adding extra flour to hands and dough as needed to prevent sticking, gently knead dough into smooth ball.

Line rimmed baking sheet with parchment paper and dust liberally with flour. Using floured bench scraper or chef's knife, cut dough into 8 pieces. Dust cut ends of each piece of dough with more flour to coat. On lightly floured counter, working with 1 piece of dough at a time, gently roll dough into ½-inch-thick rope, sprinkling with more flour as needed if dough begins to stick to counter. Cut rope into ¾-inch lengths. Transfer cut gnocchi to prepared sheet; set aside.

Bring 4 quarts water to boil in large pot over high heat. Add 1 tablespoon salt. Using parchment paper as funnel, pour gnocchi into boiling water. Once all gnocchi float to surface, cook for 2 minutes longer. Using slotted spoon or spider, scoop gnocchi from water and transfer to large bowl and toss with olive oil. Transfer to sheet pan to cool.

Romesco Sauce

Makes sauce for 8-10. https://youtu.be/H49lqr1_9jU

1 Garlic, whole head
45 g Olive oil, extra virgin
1 Red bell pepper
40 g Skinned hazelnuts
2 Canned tomato

5 g Salt, kosher
8 g Sherry vinegar
3.5 g Smoked paprika
40 g Hazelnut oil

Trim top off whole head of garlic.

Place on foil & rub with a small amount of extra virgin olive oil.

Wrap and roast at 204 °C / 400 °F until tender and brown ~ 40 minutes.

Thoroughly blister red pepper with blowtorch. Set in covered bowl for 5 minutes.

Rub off skin with a paper towel. Split and remove stem, seeds and ribs. Roughly chop.

Toast hazelnuts in a skillet over medium heat until lightly browned and fragrant. Place hazelnuts in blender and process at medium speed until powdered.

Note: this step calls for 2 tomatoes, not 2 cans of tomatoes.

Squeeze garlic cloves out of skin and add to blender.

Add bell pepper, tomatoes, salt, vinegar and smoked paprika. Process to a paste.

Set blender to low speed. Drizzle in olive and hazelnut oils. Taste and adjust seasoning.

Sage

Sage 2 bunches

Prepare and wash leaves. Chiffonade and reserve for service.

Grilled corn

Serves 6-8

Corn 2 cobs

Remove husks from 2 of the corn cobs. Apply a small amount of oil to each cob and season with salt and pepper. Grill cobs on a very hot grill. Remove when grill marked and kernels have softened. Allow the cobs to cool then using a knife carefully cut the kernels of the cobs. Reserve grilled corn for chowder.

Chicken, chanterelles, faro, corn

Serves 8

Chicken

4 Bone in breast skin on
Salt

White pepper
8 sprigs thyme

Debone chicken, reserving bones for sauce. Season salt and pepper. Vac pac each breast with 2 sprigs of thyme and cook sous vide for 45-60 minutes (depending on thickness) at 145 Deg F. Cool in ice bath.

For service, remove from bag and sear in hot pan to brown skin. Rest and slice to plate.

Chicken Sauce

Reserved bones from above
Vegetable oil
2 carrots – peeled and diced
1 rib celery - diced
1 onion – diced
½ cup white wine

4 tbsp butter
Xanthan gum (I will bring this)
Roasted chicken stock (I will bring this)
1 tsp Sherry vinegar

Break reserved bones into small pieces with a cleaver and roast in a hot pan until deep brown. Add carrots/celery/onion and continue to cook until vegetables pick up colour. Deglaze with white wine and reduce until dry. Add roasted chicken stock and simmer until reduced. Strain and thicken with butter and xanthan gum. Season with salt and vinegar.

Faro

2 tbsp olive oil
2tbsp minced shallot
1/2 lb faro
¼ cup white wine

2 liters chicken stock
Salt
8 sprigs thyme

Heat oil in large pan over low-medium heat. Sweat shallots until translucent. Add faro and toast lightly. Add white wine and reduce until dry. Add stock/salt/thyme and cook until faro is tender. Transfer to sheet pan to cool and reserve for service.

Corn pudding

4 cobs corn
4 tbsp butter
Salt

Remove kernels from cobs and transfer to blender. Add a small amount of water (if required) to puree until smooth. Strain to remove solid and transfer to pot. Cook until thickened (whisking constantly). Add cubes of butter one at a time until fully incorporated and season with salt. Cool and reserve for service.

Corn

2 cobs corn

Remove kernels from cobs and reserve.

Chanterelles

1 lb chanterelles
2 tbsp Butter
Salt

Clean chanterelles. Sauté in butter. Season with salt. Cool and reserve.

Chive

1 bunch chives

Chop finely and reserve (damp paper towel)

Corn and mushroom ragout

2 tbsp butter
Faro (from above)
Chanterelles (from above)
Chives (from above)

Melt butter over medium heat and add Faro/chanterelles to pan to warm. Add chives and adjust seasoning.

Cornbread bread pudding, mascarpone-corn mousse, pecan crumble, coffee reduction, poached apricot

serves 12

Cornbread

1 ½ cups unbleached all-purpose flour, (7 1/2 ounces)	¾ cup corn kernels (3 1/2 ounces)
1 cup yellow cornmeal (5 1/2 ounces)	1 cup buttermilk
2 teaspoons baking powder	2 large eggs
¼ teaspoon baking soda	8 tablespoons
¾ teaspoon table salt	unsalted butter (1 stick), melted and cooled slightly
¼ cup packed light brown sugar (1 3/4 ounces)	

Adjust oven rack to middle position; heat oven to 400 degrees. Line 8-inch-square baking dish with parchment. Whisk flour, cornmeal, baking powder, baking soda, and salt in medium bowl until combined; set aside.

In food processor or blender, process brown sugar, corn kernels, and buttermilk until combined, about 5 seconds. Add eggs and process until well combined (corn lumps will remain), about 5 seconds longer.

Using rubber spatula, make well in center of dry ingredients; pour wet ingredients into well. Begin folding dry ingredients into wet, giving mixture only a few turns to barely combine; add melted butter and continue folding until dry ingredients are just moistened. Pour batter into prepared baking dish; smooth surface with rubber spatula. Bake until deep golden brown and toothpick inserted in center comes out clean, 25 to 35 minutes. Remove from baking dish and cool on wire rack.

Bread pudding

2 tablespoons light brown sugar	9 large egg yolks
¾ cup plus 1 tablespoon granulated sugar (5 1/4 ounces)	¾ teaspoon table salt
corn bread (from above), cut into 1/2-inch cubes (about 10 cups)	2 ½ cups heavy cream
	2 ½ cups milk

Adjust oven racks to middle and lower-middle positions and heat oven to 325 degrees.

Spread bread cubes in single layer on 2 rimmed baking sheets. Bake, tossing occasionally, until just dry, about 15 minutes, switching trays from top to bottom racks halfway through. Cool bread cubes about 15 minutes.

Whisk yolks, sugar, and salt together in large bowl. Whisk in cream and milk until combined. Add remaining cooled bread cubes and toss to coat. Transfer mixture to 13 by 9-inch baking dish and let stand, occasionally pressing bread cubes into custard, until cubes are thoroughly saturated.

Place bread pudding on rimmed baking sheet and bake on middle rack until custard has just set, and pressing center of pudding with finger reveals no runny liquid, 45 to 50 minutes. Transfer to wire rack and cool until pudding is set and just warm, about 45 minutes.

Bourbon glaze

½ cup bourbon	½ cup water
½ cup sugar	salt

Combine ingredients in pot and heat to dissolve sugar. Season with salt. Cool and reserve.

Bread pudding - service

Bread pudding (from above) 4 tbsp butter
Bourbon glaze (from above)

Portion bread pudding into rectangular pieces (~3/4" x 4"). Melt butter in no stick pan and sauté each piece on 2 side to color slightly and warm through. Transfer to parchment lined baking sheet and drizzle with bourbon glaze. Warm in oven for service.

Mascarpone-corn mousse

4 Corn cobs – kernels removed and juiced ¾ cup heavy cream (cold)
1 ½ lbs Mascarpone cheese

Cook corn juice until thickened (custard consistency) and cool stirring frequently. In the bowl of a stand mixer whip heavy cream to stiff peaks and reserve. Transfer corn custard and mascarpone to bowl of mixer and mix to combine. Gently fold in whipped cream with a spatula and reserve for service.

Pecan crumble

1 cup pecan – chopped 2 tbsp corn syrup
1 cup sugar 1 ½ tsp salt
2 tbsp butter ½ tsp baking soda

Line a baking sheet with parchment paper. Toast pecan until fragrant.

In a medium sauce pan bring sugar, butter, corn syrup, and ¼ cup of water to a boil. Cook until the mixture is a light caramel.

Add the salt and baking soda and mix well. Add the pecans and cook for 1 minute. Pour onto prepared sheet pan and spread in an even layer. Allow to cool completely to room temperature. Process into crumble with a food processor.

Coffee reduction

4 cups strong coffee 1 cup sugar

Combine in a pot and reduce to a syrup.

Poached apricot

1 cup sugar Salt
1 cup water 6 apricots – pitted and sliced into 8 pieces
1 vanilla bean – split and seeds removed

Bring sugar, water, vanilla bean, and salt to a boil and pour over sliced apricots. Cool at room temperature and reserve for service.