

Menu

May 1, 2014

Meet the Chef



Starter

Parmesan crisps with prosciutto, pecorino, arugula and Prima's Black Truffle

Preheat oven at 350. Make parmesan crisps by grating very high quality cheese. Spray a cookie sheet with Prima's EVOO. Place one TBL of cheese and press down to make small circles. Bake for 7 minutes. Should be light gold and sizzling slightly. Cool. Reverse spatula and remove. Top with remaining ingredients.

Soup

Gazpacho Blanco

Serves 8

6 Cups low sodium chicken broth 2 cups sour cream
3/4 Cup herb seasoning stuffing 2 TBL Sherry
1 TBL Prima's Lemon white balsamic or lemon juice
1 TBL Sea Salt 1/2 tea ground pepper
1/2 LB each yellow and red tomatoes cut into small dice
3 stalks celery cut into small dice
1 English cucumber cut into small dice
1/3 cup red onion
1 ripe but firm avocado, cut into small dice
1/4 cup tarragon
1/4 cup fresh basil chopped
Salted sunflower seeds smoked hot paprika and EVOO



Combine all ingredients in a large bowl, except for last 3 ingredients. Mix thoroughly. In small batches pulse for 5 seconds only in a food processor. You want this gazpacho to have texture. Keep your vegetables a little chunky. Chill for minimum of 2 hours. Spoon mixture in a serving dishes. Top with seeds, paprika and drizzle with EVOO.



Entrée

Serves 8

Sautéed Scallops atop Pureed Vegetables



2 LB Diver Sea scallops
Gus' Citrus Seafood Seasoning
Prima's Meyer Lemon EVOO
1 head of cauliflower cut in chunks
5 large carrots peeled and sliced lengthwise twice
2 large fennel bulbs, sliced
White wine, half and half, 16 oz. chicken broth

For Puree:

Steam cauliflower and carrots until medium soft. Toss carrots, cauliflower, and fennel in a large baggie with Prima's EVOO. Bake in oven at 350 until all vegetables are browned. Puree in food processor adding white wine, chicken broth, and half and half in small amounts to make a creamy mixture. Keep warm.

For scallops:

Season scallops with Gus' seasoning on both sides. Heat sauté pan until very hot. Add 3 TBL Meyer lemon 'EVOO. When oil is hot add scallops.

Sauté for 2 minutes on each side. Plate by spreading puree in center of plate and topping with 2-3 scallops per person. Drizzle a little Meyer Leon over the scallops before serving

Dessert

Panna Cotta with Pecan Praline Balsamic



Serves 8

2 envelope of plain gelatin 4 Cups heavy whipping cream
1/2 Cup cold water 7/8 Cup sugar
1/4 Cup white rum 1/4 tea lemon zest
1/2 vanilla bean, split lengthwise 8 coffee beans whole

Prima's Pecan Praline for drizzling

Sprinkle gelatin over water, set aside. Combine cream, sugar, rum, lemon zest, vanilla bean and coffee beans in a sauce pan. Heat over medium heat until almost boiling. Remove from heat, strain in a fine mesh sieve to another bowl. Stir in the gelatin mixture until smooth. Pour into clear plastic solo cups (@ 4 oz. in each).

Refrigerate at least 3 hours.

To serve, loosen sides of cups with a knife and flip gently onto plate. If sticks you can cut cups or set in warm water. Drizzle Pecan Praline balsamic over and serve.

