

All recipes for four people

Tomato Salad with orange, arugula, and burrata cheese

3 large Heirloom Tomatoes
1 Orange, peeled, sectioned
6 ounces Burrata
¼ pound Arugula, washed
Salt and freshly ground black pepper
Good Olive Oil

Section the tomatoes and gently toss with orange segments, and season with salt, pepper and olive oil. Arrange on a plate with chunks of burrata (remember to season burrata with salt and pepper). Dress the Arugula with the remaining liquid from the tomatoes and oranges and finish the plate with the Arugula leaves.

Corn Soup with crispy shallots

Fresh Corn kernels from 12 ears of corn, (cobs reserved for stock)
2 medium onions, diced small
¼ pound butter
Salt and freshly ground pepper

6 large shallots
3 cups canola oil

For the soup:

Place cobs in a pot and cover with water. Bring to a boil and allow to simmer for one hour. Strain and reserve liquid for next step. In a pot, sauté onions in butter (remember to season with some salt and pepper) until fully tender, being careful not to color them at all. Add corn and sauté an additional ten minutes. Add corn stock to cover and bring to a simmer. Allow to simmer for forty minutes. Remove from heat and blend in small batches in a high speed blender, adding additional corn stock as needed. Pass through a fine mesh strainer. Adjust seasoning and serve.

For the shallots:

Slice the shallots thinly on a mandoline to form rings. Rinse in cold water and be sure to separate all the rings. Pat dry on paper towels. Place in a small pot in cold (room temp.) oil and slowly bring to a simmer over low heat. Occasionally, stir gently to be sure shallots cook evenly. When the shallots become very light golden, remove from oil and place on paper towels to dry. It is best to hold them in a warm place so they will become

fully crisp and dry. If they cool immediately, they will hold too much oil and will be soggy.

Grilled Miso Hanger Steak, marinated summer beans, and crème Fraiche

2 pounds hanger steak
6 ounces miso paste
1 pound assorted fresh beans, such as haricot verts, wax beans, stems removed
¼ cup crème fraiche

For the steak:

Marinate beef in miso overnight in refrigerator. Then grill over hot flame 2 minutes per side, then remove to cooler part of grill to continue cooking gently for ten minutes. Allow to rest five minutes and slice.

For the beans:

Blanch the beans in well salted water until just tender then shock in ice water until fully cold. Remove from water and allow to drain in paper towels. Season with salt and pepper and Crème Fraiche to taste.

Summer Fruit Granita with fresh berries.

2 cups water
2 cups sugar

2 pounds fresh strawberries, stems removed

For the simple syrup:

Combine water and sugar and bring to a boil, then cool.

Puree strawberries and pass through a fine mesh strainer. Add simple syrup to taste (amount will depend on ripeness/sweetness of the berries).

Freeze in a shallow pan. When frozen, scrape with a fork to form granita.