

Spring Recipes from Michelin-rated Madera Restaurant, at the Rosewood Sand Hill

MARCH 01, 2016



Recipes by Executive Chef Peter Rudolph with local wine pairings by Wine Director Paul Mekis

"Spring always brings rich new flavors that are bright and fresh—including wild allium, the first peas and pea tendrils of spring, and the first asparagus that is so skinny and tender yet delicious. Madera's menu will jump into spring this year with these exciting flavors accentuated by the highs of pickled vegetables and young fruits as well as the deep umami flavors of mushrooms and smoke. We always look forward to the beginning of a new season and this year promises to be vibrant and inspired."

-Chef Peter Rudolph



Asparagus, Cured Egg Yolk,
Pig Ears, Bay Leaf Crème
Fraiche



English Pea Tortelloni in its
Broth with Pickled Spring
Onions

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INSTRUCTIONS

Serves 10

Pasta Dough

1 cup 00 pasta flour
10 egg yolks
1 whole egg
1 teaspoon olive oil

In a stand up mixer combine the ingredients and mix until dough starts to form and pull away from the side of bowl. Continue to knead pasta dough for 5 minutes and wrap with plastic film and set aside to rest.

English Pea Filling

5 fresh English peas
3 cups shelled English peas
1 cup sliced sweet onions
2 teaspoons sea salt
2 tablespoons whole butter
1 cup filtered water
 $\frac{1}{4}$ teaspoon ground black pepper
 $\frac{1}{4}$ cup mascarpone cheese
Zest from one Meyer lemon

Begin by shelling the English peas and reserve all the empty pods. In a medium size pot heat butter until melted, add sliced onions and 1 teaspoon salt. Sweat until tender add shelled peas and water simmer for 5 minutes then transfer to food processor with salt, mascarpone, black pepper and lemon zest, process until all ingredients have combined together. Cool in refrigerator.

Broth

8 cups English pea shells
2 cups sliced onions
3 cloves garlic
2 tablespoons olive oil
4 sprigs thyme
1 cup white wine
6 cups chicken broth

In a large pot heat olive oil, add onions, garlic and thyme, cook until tender. Add white wine and cook until all wine has reduced, add chicken broth and bring to a boil. Mix in shells and simmer for 25 minutes. Strain out vegetables and cool broth.



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Pickled Spring Onions

2 cups sliced spring onion bulbs (¼ in slices)
2 cups champagne vinegar
2 cups filtered water
1 cup granulated sugar
1 tablespoon sea salt

Begin by placing onions in a strainer and quickly rinsing under cold water. Combine sugar, water, vinegar and salt in a small sauce pan and bring to a boil take off heat and add onions, transfer to a medium size container and cool at room temperature.

Tortelloni

Pasta dough
English pea filling
2 inches round ring cutter
Spray bottle of water

Roll the pasta dough to the #1 setting. Cut pasta with cutter and add 1tbls of filling in the center of each pasta round, spray lightly with water and fold over to create half-moon shape and pinched and closed hold one corn in one hand and the other corner in the other hand and bring together. Reserve on a floured backing sheet.

Cooking the Dish

In a medium sauce pot Heat broth to a simmer. In a large pot combine 10 quarts of water and 1 cup of salt and bring to a boil, cook tortelloni for 3 minutes. Place cooked tortelloni in broth and continue simmering for 3 minutes. Place 5 tortelloni in a bowl with 1 cup of both. Garnish with pickled spring onions and enjoy.

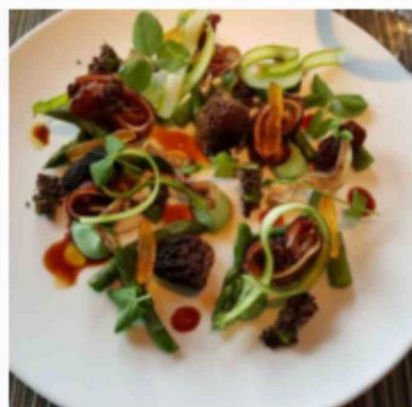
Wine Pairing

Mekis suggests Kathryn Kennedy's "Cuvee Twenty-Seven" Blanc de Blanc 2004 (current vintage). "This is one of my favorite American sparkling wines. It has a biscuit-nutty aged flavor to go along with the pasta dough, and with lite Gravenstein apple and citrus notes to go with the peas and broth. Winemakers have been making sparkling wines in the Santa Cruz Mountains since the 1880's. This spectacular sparkling is sourced from tiny mountain vineyards and hand crafted. Cuvee Twenty-Seven is named after the birth year of the wineries founder Kathryn Kennedy (1927)."

Asparagus, Cured Egg Yolk, Pig Ears, Bay Leaf Crème Fraiche

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INSTRUCTIONS

Serves 6

1 bunch of pencil asparagus
2 cups salt
6 egg yolks
2 pounds pig ears cleaned
2.5 ounces bay leaf
2 cups crème fraiche
4 ounces morel mushrooms
1 quart oak wood chips
1 head garlic
1 yellow onion
1 ounce pea tendrils
As Needed: butter, olive oil, rice oil (for frying)

Asparagus

Cut asparagus spears, peel stalks and shave some raw for a crisp texture. Reserve asparagus trim for the crème fraiche. Set up a small pot of salted boiling water. Blanch asparagus until it turns bright green, about 30-45 seconds. Remove from blanching water and chill in ice bath. Mince morel mushrooms and sauté with butter and olive oil, season with salt. After mushrooms are chilled coat only the asparagus stocks with the mushroom mixture.

Cured Egg Yolk

Place half of the salt in a quarter sheet pan, only enough to coat the bottom. Place egg yolks carefully on bed of salt and cover them completely with the remaining salt. Reserve in fridge for two days and rinse. After two days egg yolks will be firm and dry. Cut slivers and reserve at room temperature.

Pig Ears

Boil pig ears for three hours or until completely tender with 2 bay leaves, onions and 1 head of garlic. When pig ears are completely tender remove from water and chill for one hour in the fridge. Once they are cool cut long strips and fry at 325° for 2-3 minutes.

Crème Fraiche

In a medium skillet burn the wood chips including some bay leaves. Add chips to a deep metal pan that has been setup with a perforated pan on top. Add crème fraiche to a small metal insert small enough to fit where the chips are setup. Cover and let crème fraiche smoke for 1 hour. Sauté asparagus trim and remaining bay leaves in olive oil until fully tender. Blend with smoked crème fraiche and season with salt.



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Plating

With a spoon make 4-5 dollops of bay leaf crème fraiche throughout the plate. Scatter asparagus spears all over the plate, including stalks that have been coated with morel mushrooms. Arrange 4-5 slivers of crispy pig ears. Place 5 slices of cured egg yolk on asparagus spears. Garnish with exceptional olive oil, finishing salt, raw shaved asparagus and pea tendrils.

Wine Pairing

Mekis suggests Ghostwriter "Amaya Ridge" Pinot Noir 2013. "The vineyard is located in Soquel in the Santa Cruz Mountains. It has an earthy, rich, cherry-pomegranate flavor, that would complement the Morels and fried pig ears. And its lite spiced notes, and silky texture that would go well with the asparagus, and yet not over-power it."