

# 2010 Great American Beer Festival Farm to Table Recipes

## SPICE CAKE WITH ROASTED PEAR COMPOTE AND HONEY TUILE AND COLORADO BERRIES

### *Ginger Cake*

#### **Ingredients**

- 4 oz butter
- 3.5 oz brown sugar
- 5 oz light corn syrup
- 5 oz molasses
- 1.5 tsp ginger, fresh grated
- 3/4 tsp cinnamon
- 1.5 tsp baking soda
- 6.5 oz milk
- 3 oz eggs, room temperature
- 8 oz AP flour, sifted

#### **Method**

1. Preheat oven 375 °F
2. Butter a 9x13 cake pan
3. Melt the butter in large sauce pan. Add the brown sugar, corn syrup, molasses, ginger and cinnamon. Blend well. Remove from heat.
4. Blend the baking soda with the milk. Add the eggs.
5. Add liquid mixture to the butter mixture.
6. Add the sifted flour and blend until just combined.
7. Pour into prepared cake pan.
8. Bake until inserted skewer comes out clean. Don't over bake as the cake should be very moist. Remove from oven and cool.

### *Baked Pears*

1. Peel and dice pears.
2. Coat in honey and butter.
3. Bake in single layer till tender stirring 1-2 times.
4. Set aside and let cool slightly and then top Ginger cake with pears

### *Creamy Goat Cheese Drizzle*

- 1/2 c of whipping cream
- 1/4 c of goat cheese
- 1/4 - 1/3 c of honey

1. Blend well. Add more cream to get desired texture.
2. Drizzle over top of pears on ginger cake.

## HOUSEMADE BUTTERMILK PANNA COTTA, HONEY TUILE AND COLORADO FRUIT

### *Buttermilk Panna Cotta*

Seven 4 ounce servings

#### **Ingredients**

- 2 Tablespoons water
- 2 teaspoons unflavored gelatin (1 envelope)
- 1 cup heavy or whipping cream
- 7 Tablespoons sugar
- 2 cup low fat buttermilk
- 1 teaspoon vanilla
- Fruit for garnish

#### **Method**

1. Sprinkle the gelatin over the water and let stand until completely softened (bloomed)
2. Combine the cream and sugar in a heavy saucepan. Barely bring to a boil, remove from the heat and add the gelatin mixture. Stir until the gelatin is completely dissolved. Cool to room temperature.
3. Stir the buttermilk and vanilla into the cream mixture. Strain into a quart measuring cup and then fill lightly oiled ramekins. Refrigerate until set, at least 6 hours or up to a day.
4. To unmold, run a thin bladed knife around the edge, break the vacuum and invert onto a plate. Give a slight shake if needed to release the panna cotta. Serve immediately.

### *Honey Tuile*

#### **Ingredients**

- 2 Tablespoons soft butter
- 1/4 cup powdered sugar
- 3 Tablespoons honey
- 1/3 cup flour

#### **Method**

1. Preheat oven to 350.
2. Pipe or spread thinly and bake until it spreads thinly and turns golden brown.

## NORTH FORK VALLEY APPLE & PINE NUT TARTLETS WITH BEER CARAMEL

### *Quick Puff Pastry*

Yields 2 pounds 8 ounces of dough

#### **Ingredients**

- 1 pound all purpose flour
- 8-10 ounces water, very cold
- 1 pound butter, cold and cut into cubes
- 2 teaspoons salt

#### **Method**

1. Combine flour, butter and salt in a mixing bowl. Mix until the butter is the size of big quarters to a little smaller than half dollars. These chunks do not need to be flat, but good sized pieces of chilled butter.
2. Add just enough water to bring dough together.
3. Place on a floured surface and press/pat dough into a rectangle.
4. Roll out to a long rectangle, make a book fold and turn 90 degrees. (If dough needs to be chilled at this point, do so.) Roll and make another book fold.
5. Refrigerate at least 15 minutes, and up to an hour, covered.
6. Make two more book folds. Dough received a total of four book folds.
7. Refrigerate wrapped until ready to use (at least half hour and can be stored overnight).
8. To use dough, cut chilled portion in half. Re-wrap one half and refrigerate until ready to use. Roll other half to 1/8 inch thickness. Cut into desired shape and chill.
9. Bake at 425 degrees for 15 minutes to get initial rise and color. If golden brown color is reached and good level of puff is achieved, lower temperature to 350 degrees and bake until puff pastry is cooked through.
10. Cool.

### *Apple Filling*

#### **Ingredients**

- 6 Apples, small diced
- 4 Tablespoons honey
- 5 Tablespoons sugar
- 1 teaspoons salt
- 1 1/2 teaspoons cinnamon

### *Beer Caramel Sauce*

Yields about 3 cups

#### **Ingredients**

- 8 ounces sugar
- 3 ounces water
- 8 ounces heavy cream
- 1/4 teaspoon salt
- 1 12-ounce bottle red ale
- 1-2 tablespoons butter

## **Methods**

1. Put beer in a saucepan over medium heat to reduce.
2. Place water, then sugar into a saucepan, cover and heat over medium heat without boiling until the syrup goes clear. Do not stir and if necessary, wash the sides of the pot with a wet brush to remove any stray grains of sugar, which can cause your syrup to crystallize. When all of the sugar has dissolved, uncover and raise the heat to high to boil off the water as quickly as possible. Cook to a medium dark caramel, lowering or turning off the heat at the ends to prevent burning.
3. Meanwhile, scald the cream; turn off the heat, and cover to keep warm.
4. Off heat slowly and carefully ass the hot cream, salt and beer to the caramel, stirring to prevent boiling overt. Stir until the sauce is a uniform consistency. If any hard lumps of caramel develop, cook gently to dissolve and blend them back into the sauce. Finish with butter.
5. Store refrigerated in a covered container. Reheat to serve.

## VEGETARIAN NAPOLEON

### Ingredients

Red Peppers  
Zucchini  
Beets  
Olive Oil  
Salt and Pepper to taste  
Micro Greens  
Spent Grain Cracker (recipe follows) or any cracker you have on hand

### Method

1. Preheat oven to 375 degrees.
2. Place red peppers in the oven, roast till skin blisters. Remove from oven and let cool. Once the skin is cool enough to handle remove skin and cut into bite size pieces.
3. Cut the zucchini in to oval slices, season with olive oil, salt and pepper. Roast in the oven for approximately 10 minutes.
4. Clean beets. Place in a roasting dish, toss with olive oil, salt and pepper. Pour enough water into the dish to come a 1/4" up the side. Roast till tender, about 45 minutes. Remove outer skin and cut into disks.
5. Stack the vegetables on the spent grain cracker as desired, top with the micro greens and ENJOY!

### *Spent Grain Crackers*

#### Ingredients

3/4 cup whole wheat flour  
3/4 cup bread or all purpose flour  
1 cup spent grain  
1/2 cup water  
2 Tablespoon honey  
2 Tablespoon vegetable oil  
1 teaspoon kosher salt

#### Method

1. Pulse the wet spent grain in a food processor for 30 seconds or until finely chopped.
2. Mix together all ingredients.
3. Turn out onto floured surface and knead until dough is smooth and shiny, not sticky. Add water or flour as needed.
4. Let rest at room temperature for at least 20 minutes.
5. Roll out dough to desired thickness (I go around 1/8 inch) and cut into crackers. You can even use your pasta roller, bake and then break into pieces.
6. Bake at 350 degrees until golden brown and crisp. Leave on cookie sheet to cool- crackers will continue to crisp up there.

## **MINI ROSEMARY BUFFALO BURGERS**

### **Ingredients**

1 pound ground buffalo  
1 Tablespoon Rosemary  
Salt and Pepper to taste  
Windsor Dairy Blue Cheese  
Caramelized Onions  
Brioche Buns

### **Method**

1. Prepare grill, medium heat.
2. Incorporate the rosemary, salt and pepper into the buffalo.
3. Make 1.5 ounce patties.
4. Grill to desired doneness.

### *Caramelized Onions*

#### **Ingredients**

2 white onions, sliced julienne  
Olive Oil  
A pinch of salt

#### **Method**

1. Heat oil in a large sauté pan over low heat.
2. Add sliced onions and a pinch of salt.
3. Stirring occasionally till golden brown

## SMOKED TROUT, CORN CAKE AND TOMATILLO CHUTNEY

### *Tomatillo Chutney*

#### **Ingredients**

Onions (Small Dice)  
Garlic (Mince)  
Pablanos (Consistent size; Medium dice)  
Tomatillos (Cut to consistent size; Cut in half or 1/4s)  
Sweetener (Sugar, Invert Sugar: Honey Agave)

#### **Method**

1. Mise En place tools, and prepare Ingredients
  2. Sweat Onions, garlic Till onions are clear
  3. Add Pablanos continue to cook till pablanos are slightly softer
  4. Add tomatillos keep cooking until the tomatillos break down somewhat
  5. Finish cooking to proper consistency
  6. Add sweetener to taste (may not be needed)
- Chilling over night should increase flavor

### *Corn Cake*

Serves 4

#### **Ingredients**

1tbs Butter  
1/2 cup minced green onion (we omitted for the GABF)  
1/4 cup dry white wine  
4 eggs  
3/4 cup half and half  
1/4 cup Plus 1 Tbsp Cornmeal  
1/3 cup flour  
1/2 tsp salt  
Pinch freshly ground white pepper  
1/4 tsp chopped fresh thyme, basil, or oregano, or 1/8 tsp dried thyme, basil or oregano  
1 1/2 tsp sugar  
1 1/2 tsp honey  
1/4 tsp baking powder  
1 Tbsp chopped red or green bell pepper (omitted for GABF)  
2 1/2 cups fresh corn kernels (Used in lower proportions for GABF)  
1/4 cup clarified butter

#### **Method**

1. In a small saucepan, melt butter and sauté onion until soft. Add wine and reduce over medium high heat to 1 tsp.
2. Remove from heat and cool to room temp.
3. In a mixing bowl, combine cooled reduced wine mixture with all remaining ingredients, except corn and clarified butter, and beat until mixture is smooth. Stir in corn/ sauté a small amount, taste, and adjust seasoning.
4. In a large skillet, melt clarified butter. Drop corn mixture by dollops into skillet and sauté until lightly browned on both sides. Cook cakes in batches to avoid overcrowding the pan.

### *"Smoked Trout"*

The Trout was not actually cooked by smoking.

#### **Method**

1. Start by smoking onions, the texture/color is not important for this step it is to impart the smoke flavor.
2. While the onions are smoking break down the fish into fillets, make sure pin-bones are removed.
3. Once onions are finished (should be pretty dark and should smell very strongly of smoke)
4. Thoroughly mix the cure for the fish:
  - Equal Parts Salt/ Sugar
  - Juniper berries, not very many
  - Some sherry wine
  - Finished onions
  - Lemon/ Lime juice
5. Cure fish in a perforated pan with a drip pan. Flesh to flesh, Skin to skin. Spread the cure mixture evenly on the flesh side of the fillet. Cure until the flesh is firm (a few days).
6. Rinse and discard the cure mixture.
7. Remove skin from fillets.

The Fish requires no more cooking and may be served.