

the eighth annual

Napa Valley Mustard Festival



Guy Buffet
2001

*A Season of
Sensational Wine Country Events*

February 3 - March 31, 2001

*Celebrating the Food, Wine, Art,
Agriculture and History
of Napa Valley*

NAPA VALLEY MUSTARD FESTIVAL MUSTARD RECIPE COMPETITION

WINNING RECIPES

The Awards • March 9, 2001

Clos Pegase Winery

CRITICS' CHOICE RECIPE

Jeffrey Starr, Winery Chef, Trinchero Family Estates
Napa Valley Mustard Festival Chef of the Year,
2000 & 2001

**Saifun Crepes with Dungeness Crab, Thai Lobster
Vinagrette, and Mustard Seed Oil**

PEOPLE'S CHOICE RECIPE

Richard Dickson, Executive Chef, Harvest Café
Napa Valley Mustard Festival
People's Choice Chef 2001

**Pancetta Wrapped Pork Tenderloin
with Tomato-Mustard Seed Chutney and Dijon
Mashed Potatoes**

CRITICS' CHOICE RECIPE -
NAPA VALLEY MUSTARD FESTIVAL MUSTARD RECIPE COMPETITION
The Awards • March 9, 2001 • Clos Pegase Winery

Winner

Jeffrey Starr, Winery Chef, Trinchero Family Estates
Napa Valley Mustard Festival Chef of the Year, 2000 & 2001

**Saifun Crepes with Dungeness Crab,
Thai Lobster Vinaigrette, and Mustard Seed Oil**

Saifun Crepes

1 Cup flour
1/2 Teaspoon salt
1 1/2 Cup milk, at room temperature
4 eggs, at room temperature
4 Tablespoons melted butter
1/4 Cup cooked (boiled) saifun noodles,
cut into 1" pieces

In a bowl, mix the flour and the salt. In a separate bowl, combine the milk and the egg and whip until smooth. Whip gently so as to not incorporate air and make foamy. Combine the flour and milk mixture and blend until smooth. Pass through a basket strainer and add the butter and saifun noodles.

Heat a well seasoned steel crepe pan or Teflon pan to medium hot. Pour one cup of the crepe batter into the pan and roll around until the entire surface has a thin coat of batter. Cook for about 30 seconds and turn. Cook for an additional 10 seconds and remove from pan. The crepes should be slightly golden browned.

Crab Mixture

1 lb fresh crab meat
2 Tablespoons minced pickled mango
(recipe follows)
2 Tablespoons snipped chives
2 Tablespoons minced scallion
2 Tablespoons minced cilantro
1/4 Cup lime-ginger aioli (recipe follows)
2 Tablespoons dijon mustard

Combine the crab, pickled mango, chives, scallion, and cilantro. Fold in the mustard and aioli. Refrigerate.

Pickled Mango

1 Cup rice wine vinegar
1/2 Cup water
1/2 Cup sugar
1 stick cinnamon
1 vanilla bean
3 star anise, crushed
1 Tablespoon coriander seed
1 Tablespoon chopped fresh ginger
4 serrano chilies, split lengthwise
5 kaffir lime leaves
1 mango, peeled and thinly sliced

Combine the rice wine vinegar, water, sugar, cinnamon, vanilla, star anise, coriander, ginger, chilies, and kaffir lime leaves in a stainless steel saucepan. Simmer for 20 minutes. Strain out solids and discard all but the kaffir lime leaves. Blend the kaffir lime leaves with the pickling juice until completely incorporated. Let the pickling liquid cool. Add the mango slices and refrigerate overnight. This pickling liquid can be used to pickle various vegetables, sweet peppers, and fruit.

Lime-Ginger Aioli

1 egg yolk
1 teaspoon dijon mustard
2 cloves garlic
1/4 Cup vegetable oil
1/4 Cup peanut oil
1 1/2 Tablespoons ginger juice
(from fresh or pickled ginger)
1 1/2 Tablespoon lime juice
salt and white pepper, to taste

Combine the egg yolk, mustard, and garlic in a food processor and process until smooth. Slowly add the vegetable oil, drop by drop. Add the peanut oil in a slow, steady stream until emulsified. Add the ginger and lime juice. Season with salt and white pepper. Refrigerate.

CRITICS' CHOICE RECIPE - NAPA VALLEY MUSTARD FESTIVAL MUSTARD RECIPE COMPETITION 2001

Jeffrey Starr, Winery Chef, Trinchero Family Estates
Napa Valley Mustard Festival Chef of the Year, 2000 & 2001

Saifun Crepes with Dungeness Crab, Thai Lobster Vinaigrette, and Mustard Seed Oil ~ Page 2

Lobster Vinaigrette

1/4 Cup lobster glace (recipe follows)
1 Tablespoon dry Chinese mustard
3 Tablespoons rice wine vinegar
1 Tablespoon soy sauce
1 Tablespoon minced fresh orange zest
2 star anise, crushed
2 Tablespoon brown sugar
1 Tablespoon minced fresh ginger
1 Tablespoon chopped fresh cilantro
1/2 Cup vegetable oil
fresh ground black pepper, to taste

Combine the lobster glace, Chinese mustard, rice wine vinegar, soy sauce, orange zest, star anise, brown sugar, ginger, and cilantro in a stainless steel bowl. In a steady stream, blend in the vegetable oil until fully incorporated. Add black pepper. Refrigerate.

Lobster Glace (reduced lobster stock)

1 lb lobster bodies or whole lobster,
chopped into 1" pieces
2 Tablespoons vegetable oil
1 stalks celery, chopped
1 carrot, chopped
1 bulb fennel, sliced
1 onion, sliced
3 Tablespoon tomato paste
1/4 Cup brandy
1 Cup dry white wine
water
3 sprigs thyme
8 black peppercorns

In a large sauté pan over high heat, quickly cook the lobster in one T of the vegetable oil until shells are red. Remove from the pan. Add the remaining vegetable oil to the pan and caramelize the celery, carrot, fennel, and onion until nicely browned.

Add the tomato paste and cook for an additional 3 minutes. Add the brandy and flame. Transfer the cooked lobster along with the caramelized vegetables to a stock pot. Add the white wine and enough water to cover by 1/2 inch. Add the thyme and peppercorns. Bring to a boil and lower to a simmer. Simmer for 1 1/2 hours, occasionally skimming fat and scum as it rises to the surface. Strain out solids using a china cup strainer. Press on the solids to remove all the stock. Pass the stock through another strainer lined with cheesecloth to clarify the stock.

To make a glace –reduce the lobster stock down to 1/4 cup.

To Serve

3 Tablespoons mustard oil
1/4 Cup thin sliced scallion
1 Tablespoon yellow mustard seeds

Roll crepes with about 1/4 cup of the crab mixture. Place the rolled crepes on a sheet pan in a 350 degree oven for about 5 minutes or until heated through. Coat the bottom of a warm platter with about 1/3 cup of the lobster vinaigrette. Arrange the crepes on the lobster vinaigrette. Drizzle on mustard oil. Garnish with thin sliced scallion and yellow mustard seeds.



**PEOPLE'S CHOICE RECIPE -
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Richard Dickson, Executive Chef, Harvest Café
People's Choice Chef 2001

Winner

***Pancetta Wrapped Pork Tenderloin
with Tomato-Mustard Seed Chutney and Dijon Mashed Potatoes***

1 Pork Tenderloin
1/2 lb Thinly sliced Pancetta
2 Large russet potatoes
2 Tablespoons Dijon mustard
2 Tablespoons butter
1/4 Cup whole milk
2 radicchio leaves
2 large ripe tomatoes peeled & seeded
1 Tablespoon mustard seed
1 Tablespoon diced fresh ginger
1/4 Cup diced red onion
1/2 Cup sugar
1/2 Cup rice wine vinegar
salt and pepper to taste
chive & rosemary for garnish

Tomato Mustard Seed Chutney

The best way to peel and seed the tomatoes is to bring two quarts of salted water to a boil. With a knife score the two tomatoes on the bottom with an X and remove the dark stem area on the top. Then submerge the tomatoes for thirty seconds in to the boiling water. Remove them and immediately put them into an ice water bath to stop the cooking process. Now the tomato skin will peel off with very little effort. Once the skin is removed, slice the tomato in half and squeeze the seeds out. Now you can dice the tomatoes.

To make the chutney you will need a heavy saucepan. Place the saucepan over moderate heat and add the sugar. Melt the sugar until it caramelizes. Stir the rice wine vinegar into the sugar; once incorporated add the ginger, mustard seed, red onion, and diced tomatoes. Cook on a low heat until the liquid is absorbed. Cool and set aside.

Dijon Mashed Potatoes

Bring three quarts of salted water to a boil. Peel and quarter the potatoes. Then add them to the boiling water. In a separate saucepan warm the milk, butter, and mustard. Drain the potatoes from the water. Return the potatoes to the pot they were boiled in and then add the milk-mustard solution. Using a potato masher, mash the potatoes. Salt and pepper to taste. Keep the potatoes warm until service.

Pancetta Wrapped Pork Tenderloin

With a sharp knife remove the fat and silver skin from the pork tenderloin. The Pancetta needs to be sliced almost paper thin. If you do not have a good meat slicer have your butcher slice the Pancetta for you. Take the sliced Pancetta and wrap it around the prok working your way from one end to the other. Once the pork is tightly wrapped slice one-inch thick medallions. Lay flat five of the pork medallions with the Pancetta, sides touching. Take a bamboo skewer and slide it from one side to the other securing the five pork pieces. Cook the pork over a hot barbecue for 4 to 5 minutes a side. Remove from heat and keep warm.

The Presentation

Place the radicchio leaf in the center of the plate and scoop the Dijon mashed potatoes into it. Remove the pork tenderloin from the skewer and alternate them in front of the potatoes. Spoon the tomato-mustard seed chutney over the top of the pork. Garnish with chive and rosemary sticks.

