

the ninth annual

# Napa Valley Mustard Festival



## Guy Buffet 2002

Celebrating America

*A Season of  
Sensational Wine Country Events*

*February 2 - April 6, 2002*

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

## NAPA VALLEY MUSTARD FESTIVAL MUSTARD RECIPE COMPETITION

### WINNING RECIPES

The Awards • March 15, 2002

Clos Pegase Winery, Calistoga

**Executive Chef of the Year ~**

Don Nolan, Executive Chef,  
Rings Restaurant, Napa

*~ Lobster and Rock Shrimp Spring Rolls  
with Papaya Lime Salad*

**Rising Star Chef of the Year ~**

James Houghton, Winery Sous Chef,  
Trinchero Family Estates, St. Helena

*~ Pan-Seared Mustard Crusted Scallops  
on Thai Sweet Potatoes  
with Carrot-Mustard Star Anise Syrup*

**People's Choice Chef of the Year ~**

Derek De la Paz, Executive Sous Chef,  
Napa Valley Grille, Yountville

*~ Raviolini in a Light Dijon Cream Sauce*

**EXECUTIVE CHEF OF THE YEAR ~**  
**NAPA VALLEY MUSTARD FESTIVAL MUSTARD RECIPE COMPETITIONS**  
The Awards • March 15, 2002 • Clos Pegase Winery  
Don Nolan, Executive Chef, Rings Restaurant, Napa

**Winner**

***Lobster and Rock Shrimp Spring Rolls  
with Papaya Lime Salad***



**Lobster and Rock Shrimp  
Spring Rolls**

- 2 T peanut oil
- 1 T garlic, minced
- 4 oz ground pork
- 1 c grated carrot
- 2 c cabbage, shredded
- 1/4 c fish sauce
- 1 T grated ginger root
- 2 T sugar
- 1/8 t white pepper
- 4 oz rock shrimp or cooked bay shrimp
- 4 oz lobster meat, cooked
- 1 c bean sprouts
- 20 ea spring roll wrapper
- 2 ea egg yolks, beaten
- 3 c peanut oil
- 6 ea butter lettuce leaves
- 2 oz Thai sweet chile sauce
- 1 oz Chinese mustard

**Yield: 20 spring rolls**

**Papaya Lime Salad**

- 2 med papaya, slightly green
- 1 bunch cilantro leaves, whole
- 1/4 c lime juice
- 1/8 c sugar
- 1 t lime zest
- 1 t ginger root, grated
- 1/2 t salt

Heat a large skillet, add oil, garlic, and pork; sauté until the pork is cooked. Add the carrots, cabbage, chile sauce, ginger, sugar, and pepper. Cook on high heat one minute to reduce the sauce slightly. Drain away remaining liquid.

Allow the filling to cool, add the bean sprouts, shrimp and cooked lobster meat.

Place a wrapper with the corner toward you. Place two teaspoons of filling in the lower portion. Fold the lower corner over the filling once, fold the 9 o'clock and 3 o'clock corners in over the filling, seal the remaining 12 o'clock corner on the inside with a brush of egg yolk and complete the wrap.

Repeat with the rest of the wrappers.

Heat the 3 cups of oil in a deep-sided pan or wok to 350 degrees. Deep fry the rolls until golden brown. The filling should reach at least 140 degrees.

Serve over Papaya Lime Salad in butter leaf lettuce with drizzled sweet Thai chile sauce and hot Chinese mustard.

Peel the papaya, rinse under running water and scoop out the seeds. Shred the flesh with a grater or food processor using a julienne blade. Mix lime juice, sugar, lime zest, salt, and grated ginger to make a dressing.

Toss the papaya with the dressing and garnish with cilantro leaves.

**RIISING STAR CHEF OF THE YEAR ~**  
**NAPA VALLEY MUSTARD FESTIVAL MUSTARD RECIPE COMPETITIONS**  
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James Houghton, Winery Sous Chef, Trinchero Family Estates, St. Helena

**Winner**

***Pan-Seared Mustard Crusted Scallops  
on Thai Sweet Potatoes  
with Carrot-Mustard Star Anise Syrup***

**Carrot Mustard Syrup**

- 5 c fresh carrot juice
- 2 t mustard
- 1 t fresh ginger, chopped
- 2 star anise
- 1 c canola oil
- salt & fresh ground pepper

Combine carrot juice, ginger, and Star Anise in non-reactive saucepan. Simmer over medium heat until reduced to a thick syrup; about 85% should be evaporated. Place syrup in blender with mustard. Slowly add oil to form the emulsion. Season with salt and pepper.

**Thai Sweet Potatoes**

- 2 lb sweet potatoes
- 1/2 c fresh ginger, chopped in food processor
- 1 T honey
- 2 T butter, cubed
- 2 t sambal oelek (available in Asian markets)

Peel and cube sweet potatoes, cook in heavily salted water until tender. Pass potatoes through food mill or potato ricer. Squeeze the juice from the ginger by placing the chopped ginger in your hand and making a fist. Add the juice to the potatoes. Fold in honey, sambal and butter. Keep warm.

**Scallops**

- 8 scallops
- 1 T mustard seed
- 2 T freshly ground coriander
- 2 T olive oil
- 1 t salt
- 1 t fresh ground white pepper

Combine mustard seed, coriander, salt and pepper. Season scallops with mixture. Heat saute pan over high heat. Add olive oil and sear scallops until golden brown.



**To serve**

Place large spoonful of sweet potato onto plates, then top with scallops. Drizzle with carrot syrup.

**PEOPLE'S CHOICE CHEF OF THE YEAR ~**  
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Derek De la Paz, Executive Sous Chef, Napa Valley Grille, Yountville

**Winner**

## *Raviolini in a Light Dijon Cream Sauce*

### **Filling**

- 1 c ricotta cheese
- 1/4 c Romano cheese
- 1/2 c pine nuts (toasted & chopped)
- 1 bunch mustard greens  
(blanched & chopped)
- 2 T extra virgin olive oil
- 1 egg
- salt & pepper to taste

### **Pasta**

- 6 c all-purpose flour
- 4 eggs
- 3/4 c water
- 1 t salt

### **Sauce**

- 1 c shallots (chopped)
- 1 c canola oil
- 1 c white wine
- 1 1/2 qt heavy cream
- 3/4 c Dijon mustard
- salt & pepper to taste
- 1/2 c yellow mustard seeds
- 1 1/2 lb shitake mushrooms  
(stemmed & sliced)

### **For the Filling**

Mix ricotta, Romano, pinenuts, mustard greens, egg, olive oil, and season with salt and pepper.

### **For the Pasta**

Mix flour, eggs, water, and salt. Knead until smooth. Use extra flour to divide into 2 balls. Roll out into rectangles 1/16 inch thick.

### **For the Raviolini**

Place pasta rectangle on table, place 1 T of filling 3/4 inch in and down from upper left corner of pasta sheet. Place filling in rows 1 1/2 inches from each other. Wet pasta between fillings. Place 2<sup>nd</sup> pasta sheet on top, press together around filling. Use pastry cutter to cut even squares. Allow to dry before cooking.

### **For the Sauce**

Slowly heat mustard seeds in 2 cups oil. When they begin to pop, cool and drain. Heat a sauté pan and quickly cook shitake. In a sauce pan, sweat shallots, add wine, reduce. Slowly add cream, whisk in Dijon and season to taste.

### **For the Dish**

Heat 2 gallons of water to boiling. Boil raviolini for 4-6 minutes, drain. Place raviolini in bowl, cover with sauce and garnish with shitake and mustard seeds.



***Mark Your Calendar!***

**TENTH ANNUAL  
NAPA VALLEY MUSTARD FESTIVAL**

**FEBRUARY 1 THROUGH MARCH 29, 2003**

**NAPA VALLEY, CALIFORNIA**

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

**NAPA VALLEY MUSTARD FESTIVAL  
P.O. Box 3603  
YOUNTVILLE, CA 94599**

**707.259.9020 707.938.1133**

**[www.mustardfestival.org](http://www.mustardfestival.org)  
[info@mustardfestival.org](mailto:info@mustardfestival.org)**

Prepared by Summers-McCann, Inc. Public Relations, Producer, Napa Valley Mustard Festival  
433 First Street West • P.O. Box 1385 • Sonoma, CA 95476  
voice 707.938.1133 • fax: 707.938.0123  
[www.summers-mccann.com](http://www.summers-mccann.com)  
[info@summers-mccann.com](mailto:info@summers-mccann.com)