

the tenth annual



Coucher de Soleil sur les Champs de Moutarde

Guy Buffet
2003

*A Season of
Sensational Wine Country Events*

February 1 - March 29, 2003

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

**NAPA VALLEY
MUSTARD FESTIVAL
CHEF OF THE YEAR
MUSTARD RECIPE
COMPETITION**

WINNING RECIPES

**The Awards • March 14, 2003
Clos Pegase Winery, Calistoga**

Executive Chef of the Year ~

Peter Halikas, Executive Chef,
Dean & DeLuca, St. Helena

- Fennel-Apple Salad

With Mustard Seed Vinaigrette

Rising Star Chef of the Year ~

Michael Thurman, Line Chef,
Martini House, St. Helena

*- Pan-Seared Mustard Crusted Scallops
on Thai Sweet Potatoes*

with Carrot-Mustard Star Anise Syrup

People's Choice Chef of the Year ~

Kelly Macdonald, Executive Chef,
Napa Valley Wine Train, Napa

- Seared Abi with Mustard Brittle

Award Winning Recipes 2003

Napa Valley Mustard Festival

Chef of the Year Mustard Recipe Competition

The Awards • March 14, 2003 • Clos Pegase Winery, Calistoga



The Awards 2003

As mustard companies received their World Wide Mustard Competition medals at The Awards in 2003 at Clos Pegase Winery in Calistoga, California, chefs competed for the titles of Napa Valley Mustard Festival Executive Chef of the Year, Rising Star Chef of the Year, and People's Choice Chef of the Year. Peter Halikas was selected as Executive Chef of the Year; Michael Thurman was selected as Rising Star Chef of the Year; and Kelly Macdonald was selected by the guests as People's Choice Chef of the Year.

These recipes are available for download mustardfestival.org.

Fennel-Apple Salad With Mustard Seed Vinaigrette

Executive Chef of the Year

Peter Halikas, Dean & DeLuca, St. Helena

Serves Four

- 1 1/2 C chopped onion
- 2 T butter
- 1 C chopped apple
- 4 C chopped fennel
- 3 C water
- 2 C blanched fennel fronds
- 1 T chopped fennel fronds
- 1 C julienned fennel
- 1 C julienned apple

Mustard seed vinaigrette
(see recipe)

Sweat 1 cup chopped onion in one tablespoon butter until translucent. Add chopped apple and 3 cups chopped fennel. Sauté until fennel is tender. Add 2 cups water and cook until most of the water is absorbed. Remove and puree in a blender until smooth. Season to taste; set aside.

Sweat 1/2 cup chopped onion in one tablespoon butter until translucent. Add 1 cup chopped fennel. Sauté until tender. Add 3/4 cup water and cook until most of water is absorbed. Remove and cool. Puree the blanched fennel fronds, cooled mixture, and 1/4 cup water until smooth. Season to taste; set aside.

Toss the julienned fennel, apple, and half the mustard seed vinaigrette in a bowl and season to taste.

To assemble, place the second puree in the center of plate. Then, surround with three mounds of the first puree. In the center place a mound of the julienned salad. Spoon some of the remaining mustard seed vinaigrette around the plate.

Mustard Seed Vinaigrette

- 2 t Dijon mustard
 - 1 T rice vinegar
 - 1/4 C olive oil
 - 2 t water
 - 1 T mustard seed
- Salt and Pepper

In a small bowl whisk the mustard and vinegar. Slowly whisk in the olive oil and thin with water. Stir in the mustard seed and season to taste.

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Napa Valley Mustard Festival

The Napa Valley Mustard Festival, a non-profit community service organization, has a dual purpose: To serve local businesses and non-profit organizations, attracting visitors to Napa Valley during the months of January, February, and March, a beautiful time of year when wild mustard carpets vineyards with brilliant hues of green and gold; and to promote national and international businesses that sponsor and participate. Throughout the Festival, a network of Napa Valley communities, businesses, and non-profit organizations welcome visitors and encourage them to explore the arts, culture, and agriculture of Napa Valley. They join forces with national sponsors and mustard companies from around the world to produce the world's most sensational season of events.

2004 Mustard Season ~ The Mustard Season offers a full palette of food, wine, art, entertainment, and cultural activities staged throughout the world-famous grape growing region from Saturday, January 31, through Saturday, March 27, 2004 - and you are invited! Call 707.259.9020 or visit the Festival online at "mustardfestival.org" for more information.

Braised Lamb Cheeks

Rising Star Chef of the Year

Michael Thurman, Line Chef
Martini House, St. Helena

Serves Six

- 6 4 oz. lamb cheeks
- 2 carrots, cut up
- 3 large onions, cut up
- 1 head garlic, minced
- 2 large cans chicken broth
- 1 bunch thyme
- 1 bay leaf
- 2 T black peppercorns
- 6 T whole mustard seed

Creamed Mustard Greens

- 4 bunches mustard greens
 - 3 shallots thinly sliced
 - 2 T butter
 - 1 qt heavy cream
 - 3 T whole grain mustard
 - 2 T fresh ground mustard seed
 - 1 T fresh ground nutmeg
- salt and pepper to taste

Lamb Cheeks

Season lamb cheeks with salt and pepper. Brown both sides on medium/high in 3 tablespoons vegetable oil. Set aside. Add 2 more tablespoons oil to pan, add vegetables, and sauté until golden brown. Transfer cheeks and vegetables to stock pot and cover with chicken broth. Add thyme, garlic, and spices and bring to a boil. Cover with lid or foil and place in preheated 375 degree oven for 2 1/2 to 3 hours. Remove cheeks from liquid and cover with plastic; set aside. Strain liquid and discard vegetables and herbs. Reserve braising liquid.

Plating

Warm Vol au Vent in oven and place lamb cheeks in hot braising liquid until warmed through. Place pastry on middle of plate and fill with greens. Place cheek on the greens and spoon one tablespoon of gremolata on top of cheek. Garnish plate with any extra gremolata.

Creamed Greens

In 2 quart saucepan sweat shallots in melted butter until translucent. Add cream and whole grain mustard. Bring to a slow simmer on medium heat (cream will scald and boil over if too hot.) Reduce cream by half; set aside and keep warm. Skim any skin that continues to form and discard. Bring 2 gallons of salted water to a boil and add mustard greens. Cook for 1 to 2 minutes (until tender) and remove and plunge into cold water. Remove greens and squeeze out excess water. Place in food processor and puree while slowly adding cream mixture. When desired consistency is met add nutmeg and mustard seed. Set aside.

Gremolata

Combine garlic, lemon zest, and parsley in mixing bowl. Add olive oil and salt and pepper to taste. Set aside.

Vol au Vent (Puff Pastry)

Puff Pastry sheets can be purchased in the freezer section of the grocery store. Preheat oven to 400 degrees. Allow pastry to thaw for about 20 minutes. Cut into 2-inch squares and place on heavily buttered cookie sheet. In small bowl, whisk egg and milk together. Brush egg mixture lightly over pastry squares. Bake for 10-15 minutes or until golden brown. Once removed from oven, cut 1/2" x 1/2" in the middle of each pastry square, remove and set aside.

Seared Ahi with Mustard Brittle[®]

People's Choice Chef of the Year

Kelly Macdonald, Executive Chef
Napa Valley Wine Train, Napa

Serves 8

- 1 lb Ahi Tuna
- 1/4 lb watercress
- 4 C plus 1 T flour
- 2 C white sugar
- 1 C light corn syrup
- 1 C peanuts (shelled & whole)
- 1/4 C Nori seaweed salad
- 1 1/2 C plus 1 T water
- 1/2 C plus 1 T olive oil
- 1/4 C butter
- 1/4 C mayonnaise
- 3/4 oz fresh yeast
- 4 T Dijon mustard
- 3 T whole grain mustard
- 2 T dry mustard
- 2 1/2 t salt
- 1 1/2 t baking soda
- 1 t lemon juice
- 1/2 t saffron
- 1/4 t black pepper
- white pepper to taste

Cracker

Warm water to 110 degrees and place in small bowl. Combine yeast and 1/2 cup olive oil with water and set aside for 5 minutes. In mixer, combine 4 cups flour and two teaspoons salt. Mix by hand until smooth. Pour yeast mixture and Nori salad into flour mixture and mix on medium speed until thoroughly blended. Place dough in oiled bowl and cover with plastic wrap. Let rest for 15 minutes. Remove dough and form into 2 balls. Place on oiled parchment-lined sheet pan. Cover with another piece of oiled parchment. Place sheet pan in plastic bag and seal. Refrigerate overnight. Remove and let rest for 15 minutes. On floured board, roll out to 1/4 inch thickness. Cut into wedges, approximately 2 x 4 inches. Bake on sheet pan at 375 degrees for 8 minutes.

Mustard Aioli

In bowl, place saffron, 1 tablespoon water, lemon juice and 3 tablespoons Dijon mustard and blend well. Add mayonnaise and stir until smooth. Season with salt and white pepper to taste.

Mustard Rub

In small bowl, combine 1 tablespoon flour with black pepper. Add remaining Dijon and whole grain mustard to flour mixture. Stir until thoroughly combined. Rub on tuna and let stand at room temperature for 15 minutes. Cut tuna in half lengthwise. Sear all sides of tuna in hot non-stick pan approximately 1/2 minute on each side.

Mustard Brittle

Grease sheet pan and set aside. In heavy 2-quart saucepan, combine sugar, corn syrup, 1/4-teaspoon salt and dry mustard. Bring to boil over medium heat, stirring until sugar is dissolved. Add peanuts. Set candy thermometer in place and continue cooking until temperature reaches 300 degrees, stirring frequently. Remove from heat. Immediately add butter and baking soda. Pour onto sheet pan. Using 2 forks, lift and pull brittle into rectangle, stretching to approximately 1/4 inch thickness. Once cooled, place parchment paper over brittle and crush into pebble-size pieces with rolling pin.

Presentation

Set cracker on serving plate. Place 1/2 teaspoon of aioli over cracker. Lay approximately 4 stems of watercress over aioli. Slice tuna into quarters (8 pieces). Place 1 piece of tuna over watercress. Scatter mustard brittle over tuna. Garnish with 2 dollops of mustard aioli, 1 on each side of plate.