

# *Napa Valley Mustard Festival*

## **AWARD WINNING RECIPES 2005**

*2005 Napa Valley Mustard Festival Chef of The Year*

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*2005 Napa Valley Mustard Festival People's Choice Chef of The Year*

*The Awards, March 11, 2005*

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### **DIJON ROASTED LEG OF LAMB WITH ISRAELI COUSCOUS SALAD & MUSTARD GREEN PESTO**

*2005 Napa Valley Mustard Festival Chef of The Year:  
Executive Chef Angela Tamura, ZuZu, Napa*

#### **For Roasting the Lamb:**

1            5 lb boneless Leg of Lamb  
23          cloves garlic  
4            Bay Leaves  
.5 bu        Oregano  
5 tbsp      Dijon Mustard  
.5 cup      Red Wine  
2 tbsp      Black Mustard Seeds, toasted and ground

#### **For the Pesto:**

2 bu        Mustard Greens  
.25 cup     Capricious Goat Cheese  
1 cup       Blended Vegetable Oil  
.25 cup     Marcona Almonds  
1            Lemon, juiced  
Salt and Cracked Black Pepper

#### **For the Salad:**

2 cups      Israeli couscous  
.25 cup     Red Onion, minced  
.25 cup     Chopped Parsley  
1            Fresno Chile, minced  
2 tbsp      Apricots, diced and steeped in warm water  
1 tbsp      Dijon Mustard  
1            Lemon, juiced  
.25 cup     Olive Oil

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*Executive Chef Angela Tamura, ZuZu*  
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## **Preparation:**

Preheat an oven to 425 degrees.

Slice 20 cloves of garlic and then prick holes in the lamb and insert the slices into the holes. Stuff the inside with oregano, bay leaves and any remaining garlic. Mix 3 tsp of the ground mustard powder with the red wine and rub the lamb inside and out. Allow to marinate for an hour. Coat the lamb with the Dijon mustard and roast in a pan with a roasting rack for approximately 1 hour.

While the lamb is cooking put two pots of water on to boil with eight cups of water each and salt. In one pot, blanch the mustard greens for three minutes, remove and plunge immediately into ice water. In the other pot, cook the couscous for five minutes and drain.

In a blender, take the drained mustard greens, cheese, almonds, garlic, 2 tsp black mustard powder, 1 cup oil, salt and cracked black pepper to taste. Set aside.

In a medium bowl combine the couscous, apricots, red onion, parsley, Dijon mustard, lemon and olive oil and season with salt and pepper.

Cut the lamb into bite sized pieces and toss with couscous. Serve on top of a small pool of the mustard green pesto.

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***POKE OF TUNA & ONO  
ON BIODEGRADABLE SILVER  
&***

***BABY MUSTARD GREENS WITH A RICE WINE VINAIGRETTE***

***2005 Napa Valley Mustard Festival People's Choice Chef of The Year:  
Executive Chef Peter Pahk, Silverado Resort, Napa***

Ingredients:

1 lb. Grade Tuna, diced  
1 lb. Shushi grade Ono, diced

For Fish:

2 oz. Kochujung (Korean chili pepper paste)  
2 oz. White Miso (light)  
1 oz. Dijon Mustard  
1 oz. Roasted Sesame Oil  
1 oz. Rice Wine Vinegar  
1 oz. Teriyaki Sauce  
1 tsp. Sambal  
1 Tbsp. Crushed Roasted Sesame Seeds  
1/2 cup Maui Onions, diced  
1/4 cup Scallions, fine chopped

3 oz. Mustard Greens  
3 oz. ea. Rice Vine Vinegar & Grape Seed Oil

To Dress Greens:

Edible Flowers for Garnish

Preparation:

Mix together all ingredients in a mixing bowl except for the greens and garnish. Add diced fish. Check for seasoning. Make little quenelles on spoon and garnish with greens and flowers.