

Napa Valley Mustard Festival

2006 NAPA VALLEY MUSTARD FESTIVAL NAPA VALLEY CHEF OF THE YEAR MUSTARD RECIPE COMPETITION

**The Awards ~ A Tasty Competition
March 17, 2006 • Lincoln Theater • Yountville, CA**

Napa Valley, CA ~ Unprecedented ties in both Napa Valley Mustard Festival Critics' Choice & People's Choice Chef of the Year Competitions roused cheers from an enthusiastic audience at The Awards ~ A Tasty Competition ~ held at Lincoln Theater in Yountville, California.

NAPA VALLEY MUSTARD FESTIVAL CRITICS' CHOICE CHEF OF THE YEAR

FIRST TIME EVER – A TIE!

Executive Chef Maynard Oestreich
Rings Steak, Seafood and Chops
Mustard Cured Gravlox on Yukon Gold Potato Pancake & Caraway Crème Fraiche

and

Executive Chef Peter Pahk
Silverado Resort
Kalbi-Style Beef Roulade With a Symphony of Mustards

Critics Choice Judges:
Gene Burns, KGO Newstalk AM810
Karola Saekel, San Francisco Chronicle
Molly Watson, Sunset Magazine Food Writer

NAPA VALLEY MUSTARD FESTIVAL PEOPLE'S CHOICE CHEF OF THE YEAR

... ANOTHER TIE!

Executive Chef Vincent Natress
Meadowood Napa Valley
Maple & Dijon Pulled Pork Sandwich, Celery Root & Whole Grain Mustard Slaw
and... **Peter Pahk!** for his *Kalbi-Style Beef Roulade With a Symphony of Mustard*

Napa Valley Mustard Festival
P.O. Box 3603 • Yountville, CA 94599 • 707.944.1133
mustardfestival.org

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Kalbi-Style Beef Roulade With a Symphony of Mustards

Executive Chef Peter Pahk , Silverado Resort

*Napa Valley Mustard Festival People's Choice Chef of the Year, 2005
Napa Valley Mustard Festival Critics' Choice Chef of the Year, 2006 (tie)
Napa Valley Mustard Festival People's Choice Chef of the Year, 2006 (tie)*

Ingredients:

10 each	3 oz. Flat Iron Filet, pounded 1/4" thick
10 each	scallions, cleaned, grilled and reserved
1 cup	mustard greens, blanched, squeezed dry and seasoned with salt and pepper
1 cup	Kalbi sauce *
4 cups	baby mustard micro greens
2 cups	mustard sauce **

*** Kalbi Sauce:**

1 cup	soy sauce
1/2 cup	sugar
2 tbsp.	ginger, chopped
2 tbsp.	garlic, chopped
1 tbsp.	sesame oil
3 tbsp.	green onion, chopped
3 tbsp.	sesame seeds, roasted and pulverized

Combine all ingredients except the sesame seeds and let stand for 2 – 3 days.
Strain and add sesame seeds.

**** Mustard Sauce:**

1 cup	Ko Choo Jung Paste (can be purchased in an Asian market)
1/4 cup	Dijon mustard
1/4 cup	Whole Grain Pommery Mustard
1/4 cup	rice wine vinegar
1/4 cup	soy sauce
3 tbsp.	green onions, minced

Method:

Marinate beef in Kalbi Marinade for 30 minutes (don't over marinate!). Remove and place on clean work surface. Place one scallion and a row of mustard greens in the middle of the beef. Roll up and secure with toothpicks. Sear in a skillet on high heat until medium rare (about 1 – 1.5 minutes total). Cool. Cut into three spirals, and place on a bed of micro greens; then sauce and serve.

Serves 10

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Mustard Cured Gravlox, Yukon Potato Pancake With Caraway Black Mustard Seed Crème Fraiche & “Mustard Paint”

Executive Chef Maynard Oestreich

Rings Steak, Seafood and Chops

Napa Valley Mustard Festival Critics' Choice Chef of the Year, 2006 (tie)

Ingredients for gravlox:

2 – 3 lb. fresh salmon fillet (preferably center piece, skin on)
1 cup salt
1 cup sugar
2 tbsp. cracked black peppercorns
3 tbsp. mustard seeds (toasted)
3 tbsp. Pernod

To make gravlox:

Mix salt, sugar, and black peppercorns.

Take a handful and rub it on both sides of the salmon.

Place the salmon in a dish, and sprinkle the rest of the mixture on top.

Sprinkle with Pernod, and let it stand for 6 hours at room temperature.

Refrigerate for 24 - 30 hours, depending on how thick the salmon is.

Ingredients for “Mustard Paint:”

1/2 cup dry mustard
3 tbsp. sugar
1/4 cup rice wine vinegar
4 tbsp. water
1/2 tbsp. turmeric
1 tbsp. wasabi powder

To make Mustard Paint:

Mix ingredients; let stand 24 hours.

Ingredients for Caraway Black mustard seed crème fraiche:

1 cup crème fraiche
1 tbsp. caraway seed (toasted and ground in spice grinder)
1 tbsp. black mustard seed
1/2 tbsp. chopped parsley

CONTINUES

Napa Valley Mustard Festival

*Mustard Cured Gravlox, Yukon Potato Pancake
With Caraway Black Mustard Seed Crème Fraiche & "Mustard Paint"*
CONTINUED (Page 2 of 2)

To make crème fraiche:

Mix ingredients; refrigerate at least 1 hour ahead.

Ingredients for potato pancake:

1 medium onion, cut into 1/4" dice
2 russet (baking) potatoes (about 1 lb. total)
1 large egg, lightly beaten
1/4 tsp. black pepper
1 cup fine dry bread crumbs
1/2 cup vegetable oil for frying

To make pancake:

Peel potatoes and shred using large holes of a box grater.
Squeeze potatoes by handfuls to eliminate excess moisture.
Add egg, pepper, and remaining 3/4 teaspoon salt, stirring until combined.
Spread 1/2 cup bread crumbs on a sheet of wax paper.
Using a scant 1/4 cup potato mixture for each pancake, make 12 mounds on crumbs.
Coat mounds with remaining 1/2 cup crumbs and flatten into 3" patties.
Heat oil in a 12" heavy skillet over moderate heat until hot but not smoking.
Using a slotted spatula, gently shake off excess crumbs from each potato pancake,
then fry in 2 batches, turning over once, until golden, about 6 minutes per batch.
Transfer to paper towels to drain. Assemble and serve immediately.

To assemble:

Place a piece of gravlox on each pancake.
Apply Mustard Paint with a pastry brush.
Top with a dollop of crème fraiche.

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Maple & Dijon Pulled Pork Sandwich, Celery Root & Whole Grain Mustard Slaw

Executive Chef Vincent Natress

Meadowood Napa Valley

Napa Valley Mustard Festival People's Choice Chef of the Year, 2006 (tie)

Ingredients:

Pulled pork:

2 Pork shoulder, about 4 1/2 pounds
3 cups grade A maple syrup
3 cups Dijon mustard
1 cup kosher salt

Slaw:

1 medium celery root, peeled and cut into fine threads
1 head green cabbage, sliced thinly

Dressing:

1 cup whole grain mustard
1 cup mayonnaise
1/4 cup cider vinegar
2 tbsp. sugar
salt & pepper to taste

Toasted Brioche Buns

Technique:

1. Marinate the pork shoulder in the maple syrup, Dijon mustard and salt.
2. After marinating for 24 hours, wipe the excess marinade off of the pork.
3. Preheat oven to 350°.
4. Heat a roasting pan over medium heat, and add a little oil (1 tbsp.).
5. Brown the meat on all sides, then cover with foil and place in the oven.
6. Roast four hours, until very tender.
7. Remove and allow to cool in the cooking liquid, then refrigerate.
8. Remove the meat from the fat and gelée in the bottom of the pan.
9. Save the gelée.
10. Cut the meat into small cubes and place, along with the gelée, in a thick bottom pot.
11. Slowly reheat the meat and gelée.
12. Combine the whole grain mustard, mayonnaise, cider vinegar, sugar, and salt to form the dressing for the slaw.
13. Dress the celery and cabbage, then adjust the seasoning with salt and pepper.
14. Toast the buns until well browned.
15. Spoon the soft, hot meat onto the buns, then top with the slaw and serve.

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