

Bruschetta with Avocado, Peas, Mint & Cured Egg Yolk

Six 1-inch thick slices batard or other crusty French bread	Cured Egg Yolks
1 Meyer lemon	2 egg yolks
1 1/2 cups shelled English peas	1 cup kosher salt
2 large ripe avocados	2 tablespoons sugar
1/4 cup mint leaves, plus more for garnish, chopped	2 tablespoons lemon zest
Extra virgin olive oil	2 tablespoons thyme leaves
Coarse sea salt and freshly ground black pepper	1 fresh bay leaf, chopped
Cured egg yolks (see recipe)	

Heat a grill or grill pan. Slather bread with olive oil and season with salt and pepper. Grill bread until golden, (about 2 minutes) on each side. Rub grilled bread on both sides with the outside of the Meyer lemon. Bring a medium pot of salted water to boil. Add peas and cook for 1 minute. Drain peas and quickly transfer to ice bath. Cut avocados in half, remove pits and scoop flesh into a bowl. Drain peas and add to avocado. Using a fork mash the peas and avocado. Stir in the mint, a squeeze of Meyer lemon juice, and salt and pepper to taste. Top the grilled bread slices with avocado-pea mixture. Drizzle with extra virgin olive oil and sprinkle with chopped mint. Shave cured egg yolks over top before serving. To make the cured egg yolks, combine salt and sugar in a small bowl. Stir in lemon zest, thyme and bay leaf. Spread a layer of salt mixture in a small bowl and create two small indents. Gently place yolks in the indents and scoop some salt mixture over the top of the yolks to cover them. Wrap bowl in plastic and set in refrigerator to cure for 24 hours. Remove yolks from salt and dry at room temperature for 2 days before using.

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Braised Lamb Shoulder with Clams, Pickled Chilies & Mint

1 bone-in lamb shoulder, 7-9 pounds	Clams
Salt and freshly ground black pepper	1 pound savory or manila clams
2 cups white wine	1 cup white wine
1 large carrot, halved	3 tablespoons extra virgin olive oil
1 fennel bulb, halved	1 cup garlic cloves, crushed
2 celery ribs	Garnish
2 tablespoons olive oil	1/2 cup Mama Lil's pickled peppers
3-4 quarts lamb stock (or beef stock)	1 bunch picked mint leaves,
1 bunch fresh thyme	(stems reserved for braise)
Stems from 1 bunch mint, (leaves reserved for garnish)	1 red onion, thinly sliced
2 bay leaves, fresh	2 lemons, for juice & zest
	Salt and freshly ground black pepper

Season lamb with salt and pepper and place in a large bowl. Add wine, white onion, carrot, fennel bulb, and celery. Cover and transfer to refrigerator; marinate for 24 hours. Preheat oven to 300°F. Remove lamb from marinade (reserving marinade and vegetables) and pat dry. Heat 2 tablespoons oil in a large Dutch oven over high heat. Add lamb shoulder, and sear until browned on all sides (about 5 minutes per side). Remove lamb; set aside. Transfer white onion, carrot, fennel bulb, and celery from marinade to Dutch oven and sauté until lightly browned (about 3-5 minutes). Add marinating liquid and deglaze pan. Cook over medium heat until reduced by half. Return lamb to Dutch oven. Add 3-4 quarts stock to cover lamb and bring to a boil. Add a tied bunch of thyme, bay and mint stems, cover with a tight-fitting lid and transfer to the oven. Cook until tender about 3-5

Bay Leaf Panna Cotta, Strawberries, Balsamic & Black Pepper

3 1/3 cup heavy cream, divided
1 tablespoon powdered gelatin
1 cup milk
3/4 cup sugar
3 fresh bay leaves
3 strips of lemon peel

1 vanilla pod, split lengthwise
2 cups strawberries, quartered
1 tablespoon cracked black pepper
1 tablespoon aged balsamic
1 tsp lemon juice
2 tbsp extra virgin olive oil

Spray 8 four-ounce tin ramekins with cooking spray. Place on baking sheet and set in refrigerator to chill. In a small mixing bowl, pour 1 cup heavy cream over gelatin and set aside. In a medium saucepan, combine the remaining cream, milk, sugar, bay leaves, lemon peel and vanilla pod. Bring the mixture to a boil, stirring gently. Remove from heat, cover and let steep for 10 minutes. Uncover and remove bay leaves, lemon peel and vanilla pod. Pour cream mixture into bowl with gelatin; whisk until gelatin has dissolved. Strain through a fine mesh sieve and pour into prepared four-ounce tin ramekins. Chill in the refrigerator until set, about 4 hours. In a small bowl, toss strawberries with a splash of lemon juice and extra virgin olive oil. To serve, flip the tin ramekin onto a dessert plate, then poke a small hole in the bottom which is now the top with a paring knife. Place a tablespoon of strawberries on the side then drizzle with balsamic vinegar and extra virgin olive oil. To finish grind a bit of black pepper, then serve with a smile.

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hours. Discard vegetables and herbs from the braise. Place Dutch oven on the stove over medium heat and continue to baste the lamb while preparing clams. Clams: Heat 2 tablespoons oil in sauté pan over medium heat. Add crushed garlic cloves and sizzle until garlic is fragrant and starts to brown. Add clams and wine. Cover and steam until all of the clams open (3-4 minutes), add 1/2 cup of reduced lamb jus from the braise and remove from heat. Transfer lamb shoulder to a serving dish and top with clams. Toss red onion, pickled peppers and mint leaves to combine and scatter over the lamb and clams. Finish with lemon zest and a squeeze of lemon juice.

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