

Napa Valley Mustard Festival

2009 Napa Valley Chef of the Year Mustard Recipe Competition Critics' Choice Chef of The Year

Summer Sebastiani, Pastry Chef, All Seasons Bistro & Catering

Asparagus Soup with Mustard Greens and Cheddar-Mustard Seed Crackers

For the Soup

2 large bunches of asparagus
1 med. yellow onion, peeled and cut into slices
1 clove peeled garlic
1 peeled and sliced shallot
2 large bunches washed mustard greens -
(center stem cut away from the leaves and discarded),
roughly chopped

2 quarts heavy cream
*6-7 oz. baby spinach, thoroughly washed
1 T. fresh lemon juice
Salt and pepper
Butter
Optional garnish: sprinkle of mustard sprouts,
available at natural food stores, or substitute radish sprouts

Melt enough butter in pan to easily coat the bottom and add the chopped mustard greens and chopped shallots. Gently sauté until the greens are completely soft and wilted. Taste the greens so you can ascertain how peppery and intense the flavors are, since you may decide not to use all you've cooked. Set aside.

Meanwhile, place cream, sliced onion and garlic clove in heavy bottomed pot. Bring to a boil, drop temperature to a simmer and cook until onion and garlic are very soft. Turn off burner, add asparagus and let sit for 10 minutes or so to lightly cook asparagus. Add cream-asparagus mixture to blender and puree, alternating with the mustard greens and fresh spinach. Before adding the last of the mustard greens, taste the mixture to see if the flavor is well pronounced. If you like the level of mustard flavor, don't add any more. Pour the soup through a fine strainer, then add the lemon juice, salt and pepper to taste. Serve immediately, topped with a sprinkle of mustard sprouts, or cool to room temperature, cover and refrigerate until use. Best served within one to two days.

*The delicate baby spinach doesn't really alter the soup's flavor, but the fresh, brilliant green color it provides is worth the addition!

Cheddar-Mustard Seed Crackers

2 c. all purpose flour
4 T. cornmeal
2 t. salt
2 oz. cold butter, cut into small pieces
1 c. good white cheddar, such as Vermont, grated
1 c. finely grated Parmesan
2 T. whole mustard seeds
1/2 c. half and half
1/2 t. nutmeg, freshly grated if possible
Small dash of cayenne pepper, approximately 1/8th t. or
substitute a few grinds of black pepper



Briefly blend flour, cornmeal, salt, nutmeg and cayenne together in food processor, then sprinkle butter over the ingredients. Blend briefly, then continue pulsing just until combined and mixture has a sandy-pebbly texture. Don't overmix. Combine cheddar, parmesan, half and half, nutmeg and mustard seed in bowl, then slowly add this to the dough, just until nicely combined. Dough should be fairly firm and easy to form into a ball. Divide the dough and shape into two neat, even logs. Wrap tightly in plastic wrap and chill in refrigerator at least three hours. Turn oven to 350°. Slice logs into thin rounds and place on parchment covered baking sheet. Bake for around ten minutes, check for even browning and rotate the pan if necessary. Bake for approximately another 5 minutes. Let cool completely on baking sheet, then place crackers in air-tight container. If not used within a few days, you may have to "refresh" them in the oven at moderate temperature for 2-3 minutes to ensure crispness.

Napa Valley Mustard Festival
P.O. Box 3603
Yountville, CA 94599

mustardfestival.org
707.938.1133 (Summers-McCann Public Relations)
info@mustardfestival.org

Napa Valley Mustard Festival

2009 Napa Valley Chef of the Year Mustard Recipe Competition People's Choice Chef of The Year

Richard Jensen, Chef de Cuisine, Meadowood Napa Valley Hotel & Spa

Asian Pork with Chinese Mustard & Napa Slaw

2#	carrots, peeled rough chop	1/2 C	Chinese mustard
2#	celery, rough chopped	4 ea	bay leaf, fresh
4#	red onion, rough chopped	2 Tbl	Szechuan peppercorns (toasted)
10#	pork butt (cut into large cubes)	2 Tbl	brown mustard seeds (toasted)
2 gal	pork stock	Tt	salt
5 C	plum wine		
1 C	mirin		
2 C	hoisin sauce		
1/4 C	siracha		

Preheat oven to 350 deg.

Sauté mirepoix until caramelized and set aside. Salt and pepper pork cubes, then dust with rice flour, sear pork on all sides reserve. Deglaze pan with plum wine, add fond to the braising pan along with the pork, mirepoix and remaining ingredients. Cover tightly and place in oven for 3 hours.

Napa Slaw for Asian Pork

1C	Napa cabbage (fine julienne)
1C	eggplant skins (fine julienne)
1C	zucchini skins (fine julienne)
1C	yellow squash skins (fine julienne)
1C	red beet (fine julienne)
1C	carrot (fine julienne)

Mix all vegetables together and add salt, pepper. Let stand for a couple minutes then add the yuzu and mustard oil, mix and serve.

4 Tbl	Yuzu juice
1/2 C	brown mustard oil
2 Tbl	mustard seeds (pickled)
Tt	salt and pepper

