

Napa Valley Mustard Festival

Winning Recipes 2007

Fourteenth Annual Napa Valley Mustard Festival

January 27 through March 31, 2007

The Awards ~ A Tasty Competition

March 16, 2007

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Tallegio Soufflé with Fruit Mustard

2007 Napa Valley Mustard Festival Chef of the Year

Catering Chef Michael Messmer

Dean & DeLuca, St. Helena

Corned Beef & Cabbage Salad

2007 Napa Valley Mustard Festival People's Choice Chef of the Year

Executive Chef Vincent Nattress

Meadowood Napa Valley

Napa Valley Mustard Festival

Tallegio Soufflé with Fruit Mustard

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Soufflé Base:

1/2 gallon of cream

3 oz. corn starch slurry

7 eggs

Bring cream to a boil and thicken with slurry.

Allow cream to cool.

Temper one egg at a time into mixture with hand held emulsion blender until well incorporated.

Ramekin preparation:

Bread crumbs (unseasoned)

Whisked egg

Non stick vegetable spray

Spray interior with vegetable spray, pour in whisked egg, then pour in bread crumbs completely lining interior with crumbs. Repeat this step at least once more.

For larger soufflé up to three times is feasible.

Cut tallegio into cubes and dust with cornstarch (optional) and place into each ramekin – as much cheese as you would like.

Pour soufflé base over cheese and fill slightly under bread crumb line.

Bake @ 325 in a water bath for 12 - 17 minutes until a tooth pick will come out clean.

Refrigerate and let cool.

Fruit Mustard:

Equal parts sugar to water - bring to a boil and reduce slightly. A good way to test if the syrup is the consistency you're looking for, drizzle a little in a metal bowl that is sitting in a bowl of ice water.

Whisk in prepared mustard (dijon) to taste and use this liquid to cure fruit.

Kumquats, Figs and Quince cut into bite size pieces.

Pour hot syrup over fruit keeping all separate.

Let sit overnight and separate fruit from syrup the next day.

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Tallegio Soufflé with Fruit Mustard

(continued)

To assemble:

Remove soufflé from ramekin using a pairing knife if it's not cooperating, or reheat in ramekin and remove afterwards being terribly cautious. I would suggest removing before hand and reheating in the same temperature oven.

Place fruit atop soufflé and drizzle with syrup.

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Corned Beef & Cabbage Salad

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Executive Chef Vincent Nattress
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- 1# Corned beef, trimmed of fat, cut into 3 inch lengths across the grain, and then shredded or pulled into threads
- 2 cups Yukon potatoes, boiled in the skin in salted water, then peeled and cut into bite size pieces.
- 1 cup Haricots verts or Blue Lake Beans, sliced, blanched and shocked in ice water
- 1 cup Green cabbage, sliced
- 1 Tbls. Chives, sliced
- 1/2 cup Vincent's Mustard Vinaigrette*
- 2 Tbls. Mayonnaise

Combine all of the ingredients except the chives in a bowl.
Toss and taste for seasoning.
Divide between 4 plates.
Garnish with Chives.
Serve.

***Vincent's Mustard Vinaigrette**

- 1/2 cup Dijon Mustard (I like Edmond Fallot)
- 1/2 cup Whole Grain Mustard (I like Edmond Fallot)
- 1/2 cup Brown Sugar
- 1 Tbls. Molasses
- 1/4 cup Apple Cider Vinegar
- 1/2 tsp. Smashed garlic
- 1 1/2 tsp. Pimente dEspelette chili