

Valentines' Menu

Cooking with Chef Adam

1st Course

Garlic Shrimp & Polenta Tower

With Gorgonzola, Roasted Tomato, Herb Oil & Balsamic Glaze

Main Course

Roulade of Pork Scallopini

with Asparagus, Prosciutto & Fontina cheese

finished in a Champagne Cream.

Roasted Garlic & Parmesan Mashed Potatoes

Dessert Course

Assortment of white Chocolate & Dark Chocolate Truffles.

You must place your order by February 10th for February 13th pickup.

Place your order by registering on the home page of the website under cooking with Adam.

Garlic Shrimp & Polenta Tower

Gorgonzola Polenta

Ingredients-

1 Cup Stoneground Corn Polenta

3 cups Chicken Stock

¼ cup Heavy Cream

¼ cup Gorgonzola Crumbles

Procedure-

1. Bring Chicken Stock to a boil. Whisk in the polenta & reduce to medium heat. Simmer for 5mins, stirring often.
2. Add Heavy Cream and continue to simmer until mixture thickens.
3. Remove from heat & add Gorgonzola crumbles.
4. Grease a small baking pan. Pour polenta mixture onto the pan and spread evenly.
5. Place in the fridge to cool and harden. Approximately 1 hr.
6. Cut into 2inch x 2inch squares. You will use these later when you build your tower.

Garlic Shrimp

Ingredients-

½ pound 16/20 Shrimp peeled & deveined.

¼ cup Garlic, Chopped.

¼ cup Butter

TT Salt & Pepper

Procedure-

1. In a small skillet heat oil. Add Shrimp & season with Salt/Pepper.
2. Sautee shrimp for 1 minute. Add Garlic and continue cooking for an additional minute or until garlic & shrimp begin too slightly brown.
3. Remove from heat and add butter. Stir until all butter is melted.
4. Set aside for later use.

Herb Oil

Ingredients-

½ cup fresh herbs (basil, Oregano, sage & Rosemary- save a few sprigs for tower)

1 cup olive oil

TT Salt & Pepper

Procedure-

1. Place all ingredients in a blender. Puree until oil becomes a smooth green texture & color.
2. Set aside for use with Tomato & final plating.

Roasted Tomato-

Ingredients-

1 each Tomato cut into 4 thick slices.

4 Tbsp Herb Oil

TT- Salt & Pepper

Procedure-

1. In a small mixing bowl toss Tomato & Herb oil until Tomatoes are well coated. Season with Salt & Pepper
2. Place on a small grease baking pan. Place in the oven at 350 degrees
3. Bake for 3-4 minutes. Set aside to cool & be used for final plating.

Tower-

1. Place One Square of polenta down on the plate followed by one Tomato & One Shrimp.
2. Repeat process and use Rosemary Sprig to hold tower together.
3. Drizzle Herb Oil & Balsamic Glaze over tower & around the sides.
4. Top with Gorgonzola Crumbles & Serve

Roulade of Pork Scallopini

Ingredients-

1 Pork Tenderloin, Cut into 4 medallions

½ Cup Flour

1 bunch Asparagus, white stalk removed. blanched & shocked

4 pieces, Prosciutto Ham

4 slices Fontina Cheese

¼ cup Olive Oil

TT- Salt & Pepper

Procedure-

1. Using a cutting board covered with plastic wrap. Place the Pork medallions approximately 4 inches apart. Cover with additional plastic wrap. Using a Mallet or meat tenderizer pound the pork into very thin pieces, however, be careful not to split the meat.
2. Remove plastic wrap and place 1 piece of prosciutto on each medallion. Do the same with each slice of cheese.
3. Split the Asparagus into 4 parts and place 1 part in the middle of each medallion. Fold one side of the meat over the asparagus and roll until you see only meat on all sides. The asparagus will be sticking out of both ends.
4. In a skillet heat oil on medium heat. Roll your roulade into the flour & season with salt & pepper. Add your roulades to the pan & brown on all sides. (approximately 1 min. On each side) Remove your Pork Roulades and set on a small baking pan.
5. In a preheated oven (350 degrees), place the baking pan and bake for 2-3 mins or until cheese melts. Remove from oven and serve.

Champagne Cream Sauce

Ingredients-

1 clove Garlic, chopped.

1 small btl Champagne

1 cup Heavy Cream

Procedure-

1. Place Garlic & Champagne in a small saucepan on medium heat. Reduce garlic & Champagne until half of the liquid is gone.
2. Add heavy cream and bring to a boil. Once you have achieved a boiling point, reduce heat to low and simmer for 10-15 mins.
3. Sauce is ready to serve.

Roasted Garlic Parmesan Mashed Potatoes

Ingredients-

cloves garlic, peeled

¼ cup olive oil

baking potatoes, peeled and cubed

½ cup milk

¼ cup grated Parmesan cheese

2 tablespoons butter

½ teaspoon salt

¼ teaspoon ground black pepper

Procedure-

1. Preheat oven to 350 degrees F (175 degrees C).
2. Place garlic cloves in a small baking dish. Drizzle with olive oil, cover, and bake 45 minutes, or until golden brown.
3. Bring a large pot of lightly salted water to boil. Add potatoes, and cook until tender but firm. Drain, and transfer to a large mixing bowl.
4. Place roasted garlic, milk, Parmesan cheese, and butter into the bowl with the potatoes. Season with salt and pepper. Beat to desired consistency with an electric mixer.