

Salt of the Earth

Chef Mike Kenat
Rustic American Cuisine

Mafaldine Pasta

8 oz.	reginette pasta
1 tbsp.	fustini's meyer lemon olive oil
6 oz.	asparagus
3 oz.	shiitake mushrooms
3 oz.	oyster mushrooms
1 oz.	fustini's thyme vinegar
3 oz.	vegetable stock
3 oz.	grana padano
3 oz.	english pea
TT	kosher salt

Place a large saute pan over top of medium heat. Add olive oil, asparagus, shiitake mushrooms, oyster mushrooms, and begin to saute until lightly cooked. Deglaze pan with thyme vinegar and reduce. Add vegetable stock and reginette pasta and reduce until about 1 oz of liquid remains. Add English peas and grana Padano and mix until well incorporated. Adjust seasoning with kosher salt. Garnish with grana Padano and serve.

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Chocolate Brownies

4 ea. eggs
1 c. sugar, sifted
1 c. brown sugar, sifted
8 oz. melted butter
1 1/4 c. cocoa, sifted
2 tsp. vanilla extract
1/2 c. flour, sifted
1/2 tsp. kosher salt

Preheat the oven to 300 degrees F. Butter and flour an 8-inch square pan. In a mixer fitted with a whisk attachment, beat the eggs at medium speed until fluffy and light yellow. Add both sugars. Add remaining ingredients, and mix to combine. Pour the batter into a greased and floured 8-inch square pan and bake for 45 minutes. Check for doneness with the tried-and-true toothpick method: a toothpick inserted into the center of the pan should come out clean. When it's done, remove to a rack to cool. Resist the temptation to cut into it until it's mostly cool

Whipped Cream

4 oz. Heavy Cream
2 Tbsp. Vanilla Sugar

In a large stainless bowl, whip heavy cream until stiff peak has been reached. Fold vanilla sugar in cream and adjust seasoning with more sugar based on preference.