

To Finish

8 Ounces Goat Cheese

Pinch Truffle Salt

1 Tablespoon Fustini's Black Truffle Balsamic Vinegar

Red Pepper Brunoises

Mix goat cheese with salt and vinegar.

Spread a thin layer of goat cheese on each Crostini then top with asparagus and garnish with red pepper.

GRILLED SALMON

Garlic Rhubarb Cream

Salmon

4 Salmon Fillets - Skinless Boneless - 6 Ounces Each

Fustini's Robust Mono Cultivar EVOO

Salt and Pepper

Prepare a hot grill. Rub salmon fillets with EVOO and season with salt and pepper. Place fillet meat side down on grill and cook for 8 minutes without disturbing. Carefully turn fillet over and cook another 2 minutes then remove to service plate, spoon sauce over top and serve with Root Vegetable Mash.

Garlic Rhubarb Cream

1 Tablespoon Fustini's Garlic EVOO

1 Cup Rhubarb - Cut into 1 Inch Slices

1 Clove Garlic - Pulverized

1 Cup Heavy Cream

Salt and Pepper

Heat EVOO in saucepan over moderate heat. Add rhubarb and garlic and cook one minute. Add heavy cream and bring to simmer. Turn heat to low and simmer until slightly thickened. Season with salt and pepper and serve immediately.



HOLLAND FARMERS MARKET CHEF SERIES - 2019



**Fustini's Oils & Vinegars – Holland, MI
24 East 8th Street**

Check out Chef Andy's Cooking class Schedule at:
www.fustinis.com

We love when you recreate at home what you've learned in class. Please post pictures on social media and be sure to tag us in it! To follow Chef Andy and the latest on what he is cooking look for "Chef Andy Fan's" on Facebook.

PAN ROASTED ASPARAGUS

Morel Cream / Crispy Shallots / Robust Mono Cultivar

1 teaspoon Fustini's Avocado Oil

1 Pound Asparagus Peeled and Ends Snapped

Salt and Pepper

Morel Cream - Below

Crispy Shallots - Below

Fustini's Robust Mono Cultivar EVOO

Preheat oven to 450 degrees. Place a large roasting pan in the oven to preheat. Toss the asparagus with Fustini's Avocado Oil and season with salt and pepper. Carefully remove hot pan from oven and place asparagus in single layer on bottom. Roast in hot oven 3-5 minutes or until hot and slightly browned. Remove from oven and serve with Morel Cream, Crispy Shallots and a drizzle of Fustini's Robust Mono Cultivar EVOO.

Crispy Shallots

3-4 Shallots - Sliced Thin

2 Tablespoons Flour

1/4 Cup Fustini's Avocado Oil

Salt

Place shallots and flour in large bowl and stir to coat. Pour Fustini's Avocado Oil into small saucepan and place over moderate heat. Shake off all excess flour by placing shallots into fine mesh sieve and agitate. Fry shallots, in batches if necessary, until golden brown. Remove with slotted spoon to paper towels to drain and season with salt. Use immediately.

Morel Cream

.25 Ounce Dried Morel Mushrooms

1/4 Cup White Wine

1 teaspoon Fustini's Black Truffle Balsamic Vinegar

1 Tablespoon Fustini's Robust Mono Cultivar EVOO

1 Shallot - minced

1 Cup Heavy Cream

Salt and Pepper

3-4 Drops Fustini's White Truffle EVOO

Place morels in bowl. Bring wine and vinegar to simmer over low heat and pour over mushrooms. Let mushrooms rehydrate for 30 minutes. Remove mushrooms from liquid and chop, reserving liquid.

Heat Fustini's Robust Mono Cultivar EVOO in small saucepan over low heat. Add shallot and cook for 30 seconds. Add reserved mushroom liquid and bring to simmer. Reduce liquid by half and add cream and chopped mushrooms, bring to simmer and cook, stirring occasionally, until sauce is thickened. Season with salt and pepper and a few drops of Fustini's White Truffle EVOO and serve.

TRUFFLED ASPARAGUS CROSTINI

Crostini

1 Baguette

Fustini's Delicate Mono Cultivar EVOO

Salt and Pepper

Preheat oven to 350 degrees. Cut baguette into 1/4-inch slices and place on baking sheet. Drizzle liberally with Fustini's Delicate Mono Cultivar EVOO and season with salt and pepper. Place into hot oven and bake until golden brown - 5 to 8 minutes. Remove from oven and let cool to room temperature.

Truffled Asparagus

1 Pound Asparagus - Peeled, Ends Snapped

1 Tablespoon Fustini's Delicate Mono Cultivar EVOO

Several Drops Fustini's White Truffle Oil

Fustini's Truffle Salt

Prepare a hot grill. Place asparagus on grill dry and cook for several minutes without disturbing. Remove asparagus from grill and immediately drizzle with Fustini's EVOO and Truffle Oil then season with Truffle Salt and fresh ground black pepper. Cut into 1/2-inch pieces. (continued on back)