

## Shaved Brussels Sprout Salad

Serves 7

### Ingredients

1 pound Brussels sprouts; trimmed and shaved  
¼ cup pumpkin seeds; lightly toasted  
1 ½ ounces parmesan cheese; shaved on micro plane  
Sea salt; to taste  
Ground black pepper; to taste  
⅔ cup Lemon Vinaigrette

### Procedure

1. Make the dressing.
2. Trim and shave the sprouts with a knife or on the mandoline. If doing a large volume, cut off the bottom of the sprout and remove any yellowing or wilted leaves. Run through the robot coupe on the thinnest slicing blade without using the pusher. This will keep them very thin.
3. Just before serving, season sprouts with salt and pepper. Drizzle with the dressing and toss to coat.
4. Add the pumpkin seeds. Toss again.
5. Garnish with more pumpkin seeds. Top with lots of shaved parmesan.
6. Note: 1 1/2 oz micro planed parm yields about 1 cup fluffy cheese; about 2 tbl per serving

## Milk and Maple Braised Rutabaga Bruschetta

Serves 12

### Ingredients

6 cups rutabaga; peeled and  $\frac{3}{4}$ " diced  
1 quart milk  
 $\frac{1}{2}$  cup maple syrup  
 $\frac{1}{2}$  teaspoon ground black pepper  
2 teaspoon sea salt  
1 sprig thyme

### For the bruschetta

12 slices country French bread  
4 teaspoon extra virgin olive oil  
 $\frac{2}{3}$  teaspoon sea salt

$\frac{1}{8}$  teaspoon ground black pepper  
1 clove garlic; peeled and cut in half

### For the cheese spread

$\frac{1}{2}$  cup ricotta cheese  
 $\frac{1}{2}$  cup parmesan cheese; grated on microplane  
 $\frac{1}{2}$  cup Greek yogurt

### For assembly

1 tablespoon sesame seeds; toasted and coarsely ground  
 $\frac{2}{3}$  Aleppo pepper

### Procedure

1. Place milk in a braising pan. Add maple syrup, salt, pepper and peeled, diced rutabaga.
2. Bring to a boil, lower to a simmer. Add the fresh thyme. Cook at a low simmer until the rutabaga is tender but not falling apart; about 45 minutes to an hour.
3. While the rutabaga is cooking, make the cheese spread by mix the 2 cheeses and yogurt. Set aside.
4. Lay the bread slices on a sheet tray, drizzle with olive oil and season with salt and pepper. Lightly grill the bread on each side or toast in the oven. Remove from the oven and rub with the cut garlic clove.
5. When the rutabaga is tender, remove from the milk and drain on towels.
6. To assemble:  
Spread the grilled bread with 2 tablespoons of the cheese mixture.  
Top with about  $\frac{1}{3}$  cup of the rutabaga  
Garnish with about  $\frac{1}{4}$  tsp of crushed toasted sesame seeds and a pinch of the aleppo pepper.  
Drizzle a little bit of olive oil.  
Top with a very thin slice ( $\frac{1}{2}$  oz) of prosciutto or ham.  
Top with a little more sesame seeds, aleppo pepper and olive oil.

## **Lemon Vinaigrette**

Yields 1 ¼ cup

### **Ingredients**

¼ cup lemon juice, fresh squeezed

2 tablespoons honey

1 teaspoon sea salt

⅔ cup extra virgin olive oil

### **Procedure**

1. Squeeze the lemon juice. Strain out seeds.
2. Season with the salt. Stir in the honey.
3. While whisking vigorously, drizzle in the olive oil to make an emulsified vinaigrette.