



Spring Menu Ideas

Warm Bijou salad with Grilled leeks vinaigrette

2 pieces of Vermont Bijou quartered
8 slices of French Baguette

4 leeks white and light green only, cut in half lengthwise and washed
Pat dry and toss in olive oil and season with salt and pepper
Grill over medium heat for about 5 minutes until tender but not mushy
Cool, chop and put in a medium size bowl.

Mix together:

1 tbsp Dijon mustard, ¼ cup balsamic vinegar or champagne vinegar and 1 cup of olive oil.

Add vinaigrette to the leeks and let sit for 4 hours to 1 week.

Put ¼ piece of the Bijou on a piece of the baguette and toast or broil until soft and cheese slightly caramelised.

Serve immediately over mixed greens tossed in the leek vinaigrette. Garnish with figs preserve and sweet grape tomatoes.

Roasted Lamb Leg with Minted Goat Cheese Stuffing

Recipe courtesy of Restaurant Phoebe, Montpelier, VT

5 – 7 lb leg of lamb

If it comes in a net, remove lamb from netting.

MARINADE

1 spanish onion, rough chop

3 shallots, chopped

4 cloves garlic, chopped

1/4 cup rosemary, chopped

½ cup of fresh squeezed lemon juice

1/4 cup thyme, chopped

1 teaspoon fresh cracked black pepper
¼ cup of Dijon mustard
½ cup olive oil
1 Tablespoon salt
1 Tablespoon chili flake

Place all ingredients except olive oil in blender or food processor and puree. Slowly add oil to form an emulsion. In a baking dish, or other appropriate vessel, pour marinade over leg of lamb. Cover and allow to marinate for at least 24 hours.

MINTED GOAT CHEESE STUFFING

1 Tablespoon small dice of carrot
1 Tablespoon small dice of shallot
1 Tablespoon small dice of celery
1 whole egg
1lb Vermont Butter and Cheese Co. Chevre
1 C. panko (Japanese) style bread crumbs
Salt and pepper to taste
1 Tablespoon chopped mint
1 Tablespoon ground coriander

Sauté carrots, shallot and celery in scant amount of olive oil until tender and translucent. Mix all ingredients, including sautéed carrot, shallot, and celery in large bowl. Incorporate all ingredients using your hands. Let stuffing rest for at least 1 hour before stuffing leg of lamb.

PUTTING IT ALL TOGETHER:

Remove leg of lamb from marinade and place fat-side down on your work surface. Season inside of lamb with salt and pepper. Using a rubber spatula, place stuffing along the length of the leg of lamb. Roll lamb and tie with butcher's twine to form a football shaped roast. Season the outside with salt and pepper. Allow roast to sit in refrigerator for at least 1 hour before roasting. Preheat oven to 450 degrees. Place roast on the rack of your favorite roasting pan and place in hot oven. Cook at 450 degrees for fifteen minutes or until the fat of the lamb starts to brown a little. Lower oven to 350 degrees and cook for approximately 1 hour and fifteen minutes or until a meat thermometer reads 140 (for medium-rare). Let the roast rest for 15-20 minutes before carving.

Sweet Potato Gratin with Crème Fraiche

Recipe courtesy of Restaurant Phoebe, Montpelier, VT

4 sweet potatoes, peeled
2 Idaho or Russet potatoes, peeled
2 quarts Crème Fraiche
½ cup chopped fresh thyme
1 teaspoon nutmeg

1 Tablespoon salt
1 teaspoon black pepper
2 cups fresh grated parmesan cheese
Butter for the baking dish

Pour cream into a bowl. Add nutmeg, salt & pepper. Slice the sweet and the regular potatoes very thin and place directly into seasoned cream. After all potatoes are sliced, start neatly layering them into the greased 9" x 11" x 3inch baking dish. Reserve the cream remaining in the bowl. Mix some of the regular potatoes into each layer, as the starch in these will help the gratin set after cooking. After you have the first layer built, sprinkle parmesan cheese and thyme on to the potatoes. Build another layer, and repeat with the cheese and thyme. Build the gratin right up to the edge of the baking dish. Pour reserved cream over gratin until it is just below the level of the potatoes. Cover gratin with foil and bake at 350 degrees for 1.5 hours or until a skewer passes through the gratin easily. Let gratin rest for 20 minutes, uncovered. Sprinkle with remaining cheese and thyme and bake for an additional 6-8 minutes at 400 degrees or until cheese is melted.

Lemon Quark Soufflé with Rhubarb & Strawberries compote

- 1 cup of Vermont Quark, drained if necessary
- 2 eggs, separated
- 1 tbsp vanilla
- 1 tbsp lemon zest
- 1 tbsp fresh lemon juice
- ¼ cup sugar

4 individual ramekins

Directions:

Heat oven to 400F. Buttered 4 individual ramekins. Mix Quark, egg yolks, lemon juice and lemon zest and set aside. Beat egg whites until foamy using a mixer. Add sugar slowly and beat until stiff peaks form. Incorporate gently the white eggs in the quark mixture and fill the preparation in each ramekins. Place filled ramekin in a shallow baking dish. Pour hot water in the dish until the ramekins are ¾ immersed. Bake 20 minutes until lightly golden and slightly dry on the top.

Compote:

4 cups ½ inches pieces of fresh rhubarb
1 pint of strawberries

In a medium sauce pan over moderate heat, combine all the ingredients. Simmer stirring often until soft, about 6 minutes. Remove from the pan and serve with the warm soufflé.

Bon Appetite!

