

## **Lemon Thyme Foie Cookies**

*By Lorenzo Loseto, George*

2 oz	Foie Gras
6 oz	butter, slightly softened
4 oz	Corn Flour
4 oz	Pastry Flour
1 tsp	Chopped Lemon Thyme
1/8 tsp	Crushed Fennel Seed
_ tsp	Honey
1 tsp	Balsamic Vinegar
pinch	Smoked Paprika
pinch	Salt
pinch	Black Pepper

Mix all ingredients in the food processor to combine.

Once dough has come together, flour it slightly. Roll out on a half tray with a little flour.

Cover with parchment and chill. Once ready to use, cut with cookie cutter. Put cookies on lined half tray. Eggwash and sprinkle with a little coarse salt. Bake at 300 degrees for about 40 minutes.

## **Marinated Scallops with Fleur de Sel**

*By Jonathon Gushue, Langdon Hall Country House*

12 scallops sliced into 3  
1tbsp fleur de sel  
100ml white wine  
1 lemon juiced  
50ml honey  
1 cup picked watercress

## Passion Fruit Vinaigrette

1 mango  
4tbsp canola oil  
3 passion fruit  
100ml pineapple juice  
1 pinch cayenne

## Yogurt Dressing

250ml full fat yogurt plain Balkin style  
1 tbsp olive oil  
1 pinch cumin  
1/2 clove garlic minced  
1tsp honey

**Method:**

First combine the fleur de sel, white wine, lemon and honey. Pour over the scallops, mix and refrigerate for up to 2 hours. For the vinaigrette combine all the ingredients and whisk thoroughly. Season with salt and pepper. Set aside in the refrigerator until needed. For the dressing, again, just combine all ingredients. Mix thoroughly and refrigerate. To finish remove all the scallops from the marinade and arrange on a plate not overlapping. Drizzle over separately the dressing and the vinaigrette. Season the plate with some more cayenne pepper and some picked watercress.

**Local White and Green Asparagus Tart  
with Maple-Cured Bacon, Morels, Ramps and 5<sup>th</sup> Town Goat's Cheese**

*by David Lee, Splendido*

**Ingredients:**

6 spears Green Asparagus  
6 spears White Asparagus  
1/4 lb. Morel Mushrooms  
6 pieces Ramps  
4 cups Arugula Leaves  
1/2 log 5<sup>th</sup> Town Ash-Covered Goat's Cheese  
6 slices Maple-Cured Bacon  
\_ lb Puff Pastry

**Method:**

1. Roll the puff pastry out to \_" thickness and cut a 10" round from it. Dock the surface with a fork. Place the pastry on a sheet pan lined with parchment paper, cover with another sheet of parchment paper and another sheet pan. Weigh the top sheet pan down, and follow the manufacturer's instructions for baking the pastry.
2. Blanch the green asparagus in well-seasoned boiling water until knife tender.
3. Poach the White Asparagus until knife-tender in a mixture of water, sugar, salt and butter.
4. Blanch the ramps in salted water until the bulbs are knife-tender.
5. Saute the morels with olive oil until soft.
6. Broil the Maple-Cured bacon until lightly crisped.
7. Slice the goat's cheese into \_" thick rounds.

**Assembly:**

1. Place the puff pastry on your serving platter.
2. Scatter the arugula leaves over the tart shell.
3. Place the rest of the vegetables as you see fit on top of the arugula.
4. Finish the tart with the slices of maple-cured bacon and goat's cheese.
5. Garnish with some freshly ground black pepper and enjoy!