

Chef from the Hood Recipes



Chef:

Brian Anderson, Executive Chef

Restaurant:

Applewood Inn & Restaurant

Recipe:

Summer Salad of Endive, Roasted Peaches & Seared Redwood Hill Goat Cheese Crottin!

Chef Brian Anderson's salad mingles sweet with tart flavors, creamy with crunchy texture and warm with cool temperatures; these contrasts provide an incredible starter course to a special dinner, or with toasts, a perfectly light yet immensely satisfying seasonal lunch. This attention to detail is evident in all the offerings at Applewood Inn, a luxurious place to stay, and with its new Bistro menu, an affordable place to visit, if only for dinner in the lovely mansion after a stroll through its manicured gardens. This week's chef's recipe makes four salads, with extra vinaigrette to use later.

Make vinaigrette by whisking together:

- 1/4 cup diced shallot
- 1 tablespoon chopped fresh tarragon
- 1/4 cup good, local honey (Gibson brand)
- 1 cup of a good quality Sherry vinegar (Chef prefers Banyul's French, see store for good alternatives)

After honey and other ingredients have been mixed into vinegar add:

- 3 cups DaVero Extra Virgin Olive Oil
- Kosher salt & fresh ground black pepper to taste

Next, grill 4 peaches: Slice firm ripe peaches in half and remove pits. (Leave skins on for extra flavor and texture). Gently toss peach halves with 2 (more or less) tablespoons of the same DaVero olive oil used above. Grill peaches cut side down until you have a few nice grill marks. Flip and grill the other side, until peaches are warmed, but not too soft. This step may be done a bit ahead.

Start salad, by placing the following in a large bowl: 4 heads of endive sliced in half lengthwise and leaves pulled apart Toss with some vinaigrette. Enough to moisten leaves. Then add 1/2 cup of toasted walnut pieces (toasted walnut pieces can be made ahead, place walnut halves in a 350° oven for about 7 minutes, cool, then rough chop) the grilled peaches which you have first cut into large dice. Taste, season salad with more salt/pepper if needed & assemble with warm goat cheese on top.

Here's how: Slice 2 small rounds Redwood Hill Aged Crottin Goat Cheese in half to make a total of four rounds. Heat a non-stick skillet and drop rounds, cut side down onto

very hot surface. When edge of cheese round starts to caramelize, turn off heat, flip and briefly heat other side (pan will be still be hot enough, even without a flame to accomplish this). Give the dressed salad a final toss and divide onto four plates. Place a warmed cheese round on each. Drizzle a bit more honey around the plate and serve at once.

Note: If you wish to skip warming the cheese, Chef Brian suggests crumbling Redwood Hill or Laura Chenel's goat cheese over the salad.