

ST. HELENA FARMERS' MARKET

Goat Cheese Cavatelli

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Yield: 4 portions

Ingredients	Amounts
Cavatelli	2 c
Lamb sausage	4 oz
Garlic Chopped	2 TBS
Red Onion shaved	½ c
Spinach/greens	2 c
Preserved lemon	1 tbs
Chili flake	¼ t
Chicken/lamb stock	1 c
Butter	2 tbs
Sherry vinegar	t.t.
Chopped parsley	¼ bu
Aged goat cheese	t.t.
Pistou	1 tbs

Method

1. Boil pasta until it floats and begins to expand about 5 min
2. In a pan drizzle 2 tbs olive oil, when hot add sausage and cook 5 min getting color on the sausage
3. Add green garlic, spring onion and chili flake and cook for 3 min
4. Add preserved lemon and stock and cook till reduced by ½
5. Add spinach
6. Add butter to emulsify
7. Add pasta and adjust seasoning with salt and vinegar
8. Finish with cheese

GOAT CHEESE CAVATELLI

Yield: 1 ½ Gal

Ingredients	Amounts
CHEVRE	3 #
00 FLOUR	3 #
WHOLE EGGS	3 EA
EGG YOLKS	3 EA
OLIVE OIL	1 TBS
SALT	1 TBS
CHIVES	2 BU

Method

1. Whisk the eggs together...
combine the flour & chevre mix by hand in a bowl.
2. Add the whisked eggs, chives, olive oil & salt to the dough and continue working until a ball has formed.
3. The dough should have a slight stick to it, but not leave any residue on your hands.
4. Wrap in plastic and rest for 1hr.
5. Roll

LAMB MERGUEZ

Yield: 1 ½ Gal

Ingredients	Amounts
LAMB SHOULDER	4 #
PORK BUTT	1 #
PORK FAT	1.5 #
SALT	4 TBS
GARLIC CONFIT	½ C
ESLETTE	2 TBS
PAPRIKA	3 TBS
HARISSA	2 TBS
CILANTRO CHOPPED	1 BU
MINT	8 LEAVES
PARSLEY CHOPPED	½ BU
PRESERVED LEMON	2 TBS
LIME ZEST & JUICE	
SHERRY VIN TO TASTE	

Method

1. GRIND AND MIX

Mint & Almond Pistou

Yield: 1 ½ Gal

Ingredients	Amounts
Mint	1 bu
Almonds	3 c
Lemon Zest & Juice	2 ea
Parsley	1 bu
Lemon juice	1 ea
Extra Virgin Olive Oil	2 c

Method

1. Toast almonds and chop
2. Chop herbs
3. Combine, season with salt.