

Kingsmill Resort
Chef Seth Mahler

Oyster Mushroom and Goat Cheese Strudel

Yields 12

Oyster Mushrooms:	1 lb	Shallots (Minced):	2 Each
Goat Cheese:	8 Ounces	Garlic (Minced):	3 Cloves
Summer Squash:	2 Each	Peppers (Variety, Roasted):	3 Each
Golden Raisins:	½ Cup	Puff Pastry Dough:	1 Sheet
Raspberry Vinegar:	4 Ounces		

Procedure:

Soak Raisins in Raspberry Vinegar for 30 minutes. Drain well and reserve. Cut sides of Peppers off, toss with Extra Virgin Olive Oil and roast in 350 Degree Oven for 20 minutes. Place in bowl, cover with plastic and let rest for 10 minutes. Peel skin off Peppers and reserve. Mince Shallots and Garlic, sweat over medium heat until soft and tender (with no color), reserve. Dice Squash medium size (approximately ½" x ½") and sweat over medium heat until tender, season and reserve. Carefully pull mushrooms forming strips, sauté over high heat in a hot sauté pan using Extra Virgin Olive Oil. Saute until crisp, season, drain well and reserve. Mix all ingredients in bowl except Goat Cheese and Peppers. Place chilled Puff Pastry on a lightly floured table, cut strips up the long side every ¼" going in 3"s. Brush Pastry Dough with Egg Wash, layer Roasted Peppers and evenly distribute the Strudel Mix. Lightly crumble Goat Cheese on top, fold every other strip to form a braid. Place on sheet tray with parchment paper and cook in 350 Degree oven until golden brown. Let rest and reserve.

Composed Salad

Yields 12 portions

Mesclun Greens:	1.5 lbs
Fresh Herbs (Mixed):	¼ Bunch
Pine Nuts:	½ Cup

Procedure:

Clean Greens and let dry either using a salad spinner or layering on paper towel. Pick Herbs, reserve. Place Pine Nuts on sheet tray and toast in 350 Degree Oven until golden brown. Cool and reserve.

Summer Vinaigrette

Yields 12 portions

Extra Virgin Olive Oil:	18 Ounces
Raspberry Vinegar:	4 Ounces
Champagne Vinegar:	2 Ounces
Whole Grain Mustard:	1 Tbsp
Shallot (Minced):	1 Each
Honey:	1 Ounce
Lemon:	1 Each

Procedure:

Mince Shallot and place in stainless steel bowl. Add Honey, Vinegars, Mustard, and Juice of Lemon. Mix well. Slowly whisk in Oil incorporating in order to form and emulsion. Season with Salt and Pepper, reserve.

Plate Presentation:

Place Mesclun Green, Herbs, Salt and Pepper in mixing bowl. Add Vinaigrette to coat the Greens lightly. Place on desired plateware. Slice Strudel on a bias while still warm and lean on Greens. Top with toasted Pine Nuts and Serve.