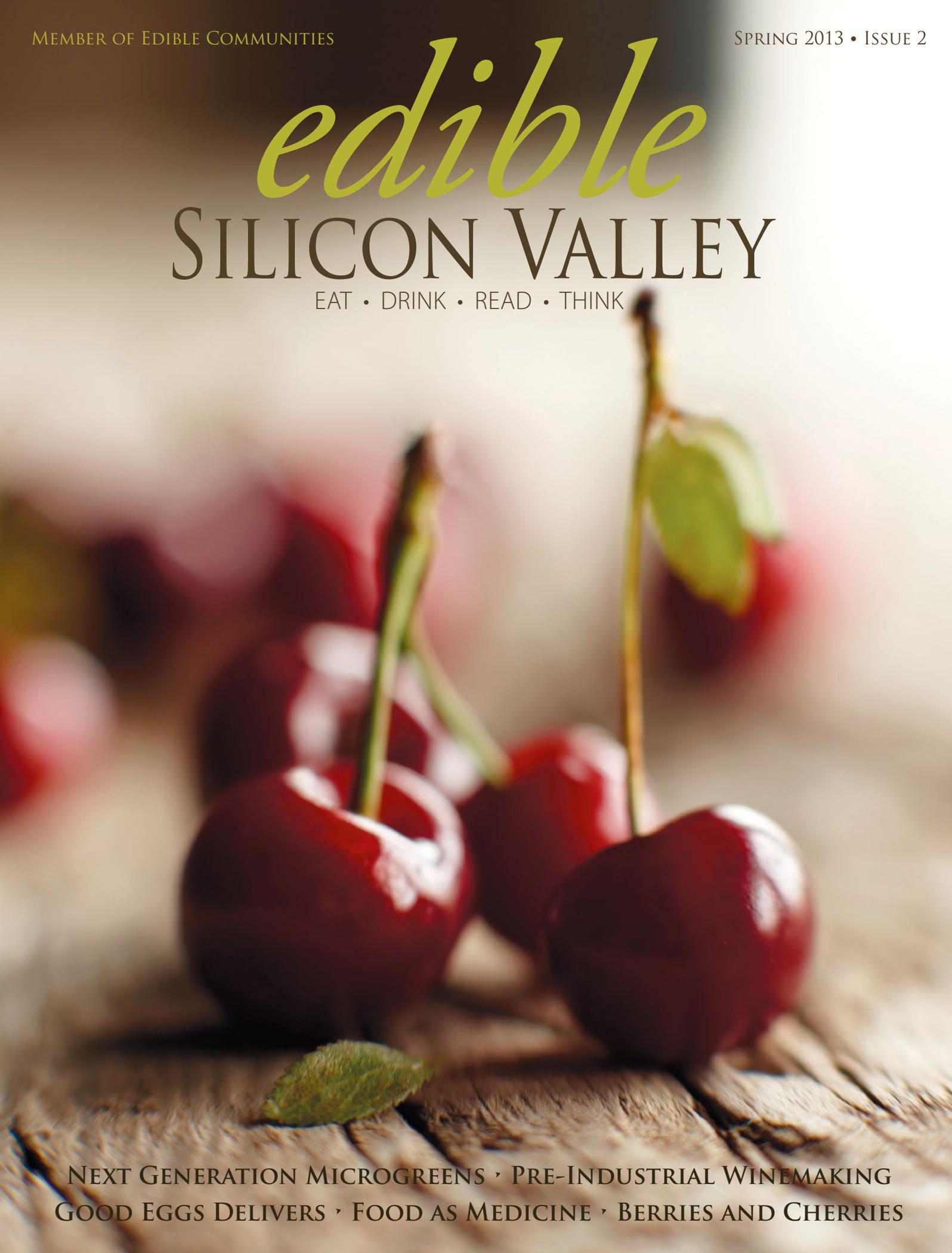


MEMBER OF EDIBLE COMMUNITIES

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edible SILICON VALLEY

EAT • DRINK • READ • THINK



NEXT GENERATION MICROGREENS › PRE-INDUSTRIAL WINEMAKING
GOOD EGGS DELIVERS › FOOD AS MEDICINE › BERRIES AND CHERRIES

HAMADA FARMS CHERRIES, FLAKY PUFF PASTRY, YOGURT MOUSSE, PISTACHIO BRITTLE

Patrons line up for this summer favorite at Mayfield Bakery & Café in Palo Alto's Town & Country Village shopping center. For the first time, Chef Mark Sullivan of Bacchus Management Group shares his top-secret recipe. Try it at home or enjoy one as soon as cherries are ready for picking.

Servings: 4



Puff Pastry

For Chef Sullivan's homemade dough recipe, please see the website at EdibleSiliconValley.com. Otherwise, if preparation of the dough is daunting for the home chef, Mayfield suggests using Pepperidge Farms puff pastry sheets as a great substitute.

Yogurt Mousse

- ½ cup cream
- ½ cup sugar
- 3 gelatin sheets
- 1 cup plain yogurt
- 1 vanilla bean, scraped
- 1 cup heavy cream
- 1 cup crème fraîche

In a small bowl, add 2 cups cold water and gelatin sheets. Soak for 5 minutes. When soft, wring extra water out of gelatin sheets and set aside.

In a small pot over medium-low heat, add cream, sugar and gelatin. Whisk together until gelatin is dissolved. Do not boil. Remove pot from heat and stir in yogurt and vanilla. Pour yogurt mixture through strainer over a medium bowl and cool.

Add the crème fraîche to yogurt base and whisk by hand until smooth.

In a stand mixer with whisk attachment, whip the heavy cream until stiff peaks form.

Add the cream to the yogurt mixture in two batches. Whisk ⅓ of whipped cream into yogurt and mix until smooth. Using a spatula, gently fold in the remaining ⅔ of whipped cream.

Chill yogurt mousse in refrigerator at least 4 hours.

Pistachio Brittle

- ½ cup sugar
- ¼ cup water
- ¼ cup corn syrup
- ¼ cup lightly toasted pistachios
- 1 tablespoon butter
- ½ teaspoon baking soda

Line a sheet pan with silicon baking mat and set aside.

In a large pot over medium-high heat, bring sugar, water and corn syrup to 260° F. Reduce heat to medium-low, add nuts and butter and cook until it reaches 295°, stirring constantly.

Remove pot from heat and stir in baking soda. Mixture will foam.

Pour hot brittle onto prepared sheet tray and let cool for a few minutes. When the brittle is cool enough to handle, pull small sections from the slab and stretch as thin as possible. If the brittle gets too cold to stretch, place in a 350° oven to re-warm. Break into shards.

Poached Cherries

- 2 cups cherries, pitted
- 1 tablespoon sugar
- Juice of 1 lemon

In a medium pot, stir together the cherries, sugar and lemon juice. Let sit 15 minutes.

Over medium heat, bring cherry mixture to a simmer. Cover pot with a lid and cook 5–7 minutes, stirring occasionally. Transfer cherries to a strainer, making sure to reserve the juices. Allow fruit to cool.

In a small pot over medium-low heat, add cherry juices and cook until temperate reaches 220°. Transfer to a heat-proof bowl and allow to cool.

Toss cherries in cherry juice and set aside.

Plating

Lay one piece of golden puff pastry on a plate and top with a dollop of yogurt mousse. Spoon cherries over yogurt mousse and finish with a couple pieces of pistachio brittle.

*Recipe by Chef Mark Sullivan, Bacchus Management Group
Photo by Karey K. Walker*