

Marinated Goat's Cheese *Wrapped in Phyllo, Pan Seared Scallops, and Brown Sugar Ice Cream*



INGREDIENTS

*For the Goat Cheese
in Phyllo:*

12oz Goat Cheese
Phyllo Dough
1c Clarified Butter
Lemon Zest, 1 Lemon
1½ T Extra Virgin Olive Oil
Freshly Cracked
Black Pepper

For the Salad:

4oz each—Crimini, Shitake,
Oyster Mushrooms

Italian Parsley & Fresh Thyme,
chopped—1 Tablespoon

Sherry Vinaigrette,
recipe follows

1 head Frisee Lettuce,
cleaned and picked into bite-
size pieces

½ pint Cherry Tomatoes,
Halved-- whatever small to-
mato is available in season

For the Sherry Vinaigrette:

1 c Sherry Vinegar
1 T Dijon Mustard
1 ½ c Canola Oil
1 ½ c Extra Virgin Olive Oil
Salt & Pepper to taste

DIRECTIONS

For the Goat Cheese in Phyllo:

Preheat oven to 425 degrees.

Shape cheese into six 2 oz discs. Place discs in a non-reactive dish and marinate overnight with the lemon zest, olive oil, and cracked pepper. Lay out 1 sheet of phyllo and brush lightly with clarified butter. Season lightly with Salt and Pepper. Place another sheet of phyllo directly on top of the first sheet and repeat the previous steps until you have 3 layers. Evenly space the goat cheese discs on the phyllo dough so there are six equal sections. Using a sharp knife separate the sections. You should have an even square of phyllo underneath each disc. Begin pulling up the phyllo starting at a corner and work your way around until disc is wrapped. Turn them over and place on a buttered baking sheet. Brush with olive oil. Bake for 10-12 minutes or until pastry is golden brown.

For the Salad:

Heat a large sauté pan over high heat for 1 minute. Add 1 T clarified butter heat until very shimmery. Sauté each type of mushroom by itself in batches. Once mushrooms begin to brown, remove to a lined baking sheet. Season with Salt and Pepper. Repeat with remaining mushrooms. To reheat for service, add mushrooms to a medium-high heat with olive oil. Saute for 1-2 minutes or until hot. Remove from heat and add a splash of Sherry vinaigrette and chopped herbs. Toss. In a small bowl toss frisee, tomatoes, 3 T Sherry vinaigrette, and Salt/Pepper.

Place cold salad on each plate. Spoon mushrooms over the frisee and top with the warm phyllo wrapped goat cheese. Garnish with more chopped herbs.need a high heat that will only dry it out.

For the Sherry Vinaigrette:

Using a spill-proof container, shake vigorously to emulsify.

specialty of:
Executive Chef Matthew Arnold

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INGREDIENTS

*For the Goat Cheese
in Phyllo:*

- 12 U10 Fresh Sea Scallops
- 4 Links Italian Fennel Sausage
- 2 Yellow Onions
- 1 clove Garlic
- 1 Bay Leaf
- ½ c. Heavy Cream
- 1 qt. Apple cider, unfiltered
- 1 c. Skinned Almonds, Marcona if available
- ¼ c. Bacon Fat (Olive oil can be substituted)
- Fennel Frond Garnish

DIRECTIONS

For the Sweet Onion Cream:

Julienne the onion and slice the garlic. In a small saucepot over very low heat cook the onions and garlic in ½ T olive oil (S & P to taste) until very translucent. Add bay leaf and cream. Cook over low heat until cream has reduced by half and the onions are soft. Transfer to a blender and blend for 1 minute. Taste for seasoning.

For the Apple Cider:

In a medium sauce pot over medium heat reduce the quart of cider to 1 cup.

For the Almonds:

In a sauté pan heat the bacon fat over medium-high heat for 30 seconds. Add 1 layer of Almonds and fry until just golden, tossing often. Remove to a lined baking sheet. Season with salt.

For the Service:

Roast the sausages for 8 minutes in a pre-heated 400 degree oven. Remove. Once cool to the touch cut each link into three equal pieces. They should still be pink in the middle.

In a large sauté pan sear the scallops over very high heat in soybean oil. After flipping scallops to second side add the sausage pieces to finish cooking them.

Gently reheat the onion cream in a small sauce pot. Spoon the onion cream onto the plate in 3 separate places. Put one scallop on each dollop of onion cream. Place 3 pieces of sausage around the scallops. Sprinkle the almonds. Drizzle the cider reduction. Garnish with fresh fennel fronds.

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INGREDIENTS

For the Basic Gelato:

- 3 cups whole milk
- 1 ¼ cup granulated sugar
- 1 cup heavy cream
- 14 egg yolks

For the Nutella Biscotti:

- 2¼ cup all-purpose flour
- 2T cocoa
- ½ t. baking powder
- ½ t. baking soda
- ½ t. salt
- 3 large eggs
- 1 c sugar
- ½ c Nutella
- ½ c chocolate chips
- ½ c hazelnuts (optional)

DIRECTIONS

For the Basic Gelato:

Combine the milk, cream and ¾ cup of the sugar in a heavy bottomed pot large enough to hold all of the ingredients. Stir and heat until the mixture is steaming. Do not let the mixture come to a simmer. Whip the egg yolks with the remaining sugar until thick and pale yellow. Temper the egg mixture by adding about a half cup of the milk mixture while whisking vigorously. Add the warmed egg mixture into the large pot of milk/cream mixture while whisking. Using a plastic spatula, heat on low heat stirring frequently until the mixture has thickened, at least 7 minutes.

Freeze in an ice cream freezer according to the manufacturer's directions.

*Brown Sugar Gelato: Substitute the ¾ c. of granulated sugar with brown sugar. When the base is still warm, add ¼ c. molasses.

For the Nutella Biscotti:

Preheat oven to 350° F.

Sift together flour, cocoa, baking powder, baking soda, and salt in a medium bowl. Beat eggs in a large bowl until frothy. Add sugar and continue beating on high for two minutes. Stir in Nutella. Add flour mixture to egg mixture and stir until well combined. Stir in chocolate chips and hazelnuts if using.

Divide dough into 2 or 3 logs with well-floured hands and arrange on a parchment lined baking sheet. Press logs into rectangles approximately ½ inch thick.

Bake at 350° F for 20 minutes. Remove from oven and turn down oven heat to 300° F. Using a serrated knife, cut logs into 1/3-1/2 inch slices. Arrange on a baking sheet and return to oven. Bake for 10-12 minutes, turn biscotti over and bake an additional 10-12 minutes (depending on the thickness of your slices). Remove to a wire rack to cool. Store in an airtight container.

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