

Martin's School of Cooking

At Chef Scott's Table

Hosted by Chef Scott Rossen

April 3, 2008

Martin's Super Markets at Heritage Square
Mishawaka, Indiana

Wild Mushroom Strudel

Serves approx. 4-6pp

Ingredients

12 ounces sliced exotic fresh mushrooms
1 teaspoon chopped garlic
2 teaspoons chopped shallots
2 ounces cream sherry
4 sheets phyllo dough
4 ounces melted butter
Salt and Pepper to taste

For Sauce:

2 teaspoons chopped shallots
2 ounces white wine
4 ounces crumbled blue cheese
4 ounces heavy whipping cream

Instructions

Start by heating medium sized sauté pan then adding 1 ounce of melted butter than the garlic and shallot and sauté quickly for only a few seconds. Then add the mushrooms and sauté for about one minute then add the cream sherry and cook until

almost dry, and season with salt and pepper. Then brush 1st phyllo sheet with butter then stack another one on top and brush with butter than repeat until you have stacked all 4 phyllo sheets. Then make a line on the bottom half of the long side of phyllo dough with mushroom mixture and roll up. Then place on baking sheet and place in pre-heated 425-degree oven and bake until brown approx. 8-10 minutes. When cooled slightly cut with serrated knife on a bias and present with sauce. For sauce sauté shallots and reduce white wine in small saucepan, then add blue cheese and heavy cream and melt together to make sauce.

Asian Broccoli Slaw

Serves approx. 8-10pp

Ingredients

4 Bags oriental flavored Ramen noodles

½ cup slivered almonds

½ cup sunflower seeds

4- 12 ounce bags broccoli coleslaw

½ cup chopped green onions (for garnish)

For Dressing:

1½ cups canola oil

½ cup brown sugar

½ cup apple cider vinegar

2 flavor packets from ramen noodles

Instructions

Start by trimming off the bottom stalk part of the asparagus.

Then heat large sauté pan, then add olive oil then the asparagus and sauté for around 1 minute. Then add the chopped garlic and sauté for 30 more seconds then add white wine and let reduce and finish asparagus to your liking and salt and pepper to taste.

Pan Seared Scallops with Red Pepper Coulis

Serves approx. 8-10pp

Ingredients

30-40 Large sized Sea Scallops

Salt and pepper to taste

4 ounces olive oil

SAUCE

2 ½ diced red pepper

1 ounce olive oil

1 ounce chopped shallot

1 tbspp chopped garlic

1 cup white wine

1 cup chicken stock

½ cup heavy cream

Instructions

First prepare sauce by heating olive oil in sauce pot, then add shallots and garlic and red pepper and sauté until soft, then add white wine and reduce until almost dry. Then puree mixture in blender and return to pot and add chicken stock and heavy cream and reduce until thickened slightly.

After sauce is done heat large sauté pan with olive oil and season the sea scallops with salt and pepper, when pan is hot place scallops in pan and sauté each side for one to two minutes depending on their size. Do not over load pan this may take more than one pan depending on amount needed.

Sautéed Asparagus

Serves approx. 8-10pp

Ingredients

2 bunches fresh asparagus

1 tablespoon chopped garlic

2 ounces olive oil

½ cup white wine

Salt and Pepper to taste

Instructions

Start by trimming off the bottom stalk-part of the asparagus. Then heat large sauté pan, then add olive oil then the asparagus and sauté for around 1 minute. Then add the chopped garlic and sauté for 30 more seconds then add white wine and let reduce and finish asparagus to your liking and salt and pepper to taste.

Asiago Risotto

Serves approx. 8-10pp

Ingredients

¼ cup extra virgin olive oil
1 medium diced onion
1 tablespoon chopped garlic
3 ½ cups hot chicken stock
2 cups Arborio rice
½ cup white wine
4 tablespoons whole soft butter
1 cup shredded Asiago cheese
2 tablespoons fresh chopped basil
2 tablespoons chopped chives

Instructions

First heat olive oil in medium sauce pot then sauté onion and garlic until translucent, then add rice and sauté until toasted slightly, then add white wine and reduce until almost dry continually stirring. Then start adding stock slowly about 4 ounces at a time while continually stirring. Continue to add stock until rice is tender and creamy, and then add butter herbs and half the cheese. Serve risotto garnished with remaining shredded cheese.

Dessert Nachos

Serves approx. 8-10pp

Ingredients

12- 6inch flour tortillas
2 ounce of cinnamon and sugar mixture
4 ounces vanilla ice cream
4 ounces chocolate ice cream
4 ounces strawberry ice cream
2 ounces chocolate syrup
½ cup chopped strawberries
½ cup chopped kiwi

Instructions

Start by cutting tortillas into quarters then fry them in 350 degree oil until crisp about 3-5 minutes. Then take out and drain on cloth, but make sure you sprinkle cinnamon and sugar mixture generously on them while they are still hot. After cooled, place scooped ice creams in middle of a platter or in large bowl that has been chilled. Then place tortillas around the ice cream and squeezed chocolate syrup all over tortillas and garnish with chopped strawberries and kiwi, and serve.