



COOKING WITH CHEESE

SEAN BUCHANAN, EXECUTIVE CHEF, STOWE MOUNTAIN LODGE

Olives Stuffed with Fresh Mozzarella with Ham & Basil

Ingredients: 1 jar pitted Kalamata olives, 1/4 lb thinly sliced Serrano ham (substitute Prosciutto or Capicola ham), 1 bunch fresh basil, 8 oz Maplebrook Farms fresh mozzarella

Procedure: Drain the jar of olives and place them on a paper towel to dry off.

Cut little bricks of fresh mozzarella about the size of peeled baby carrots you would find in your grocery store. Pick the leaves of the basil from the stem and rinse them under cool water. Dry them in a salad spinner. Stuff each olive with a piece of mozzarella and then wrap the olive with a basil leaf. Wrap the basil wrapped olive with the ham pick if needed.

Jared's Baby Garden Salad with Goat Yogurt Dressing

Yogurt Dressing: 1 cup Pollymeadow Farms Goat Yogurt, 2 T Local Cider Vinegar, Zest and juice of 1/2 a lemon, 1/4 tsp Kosher salt

Tarragon Vinegar Reduction: 3 cup Distilled White Vinegar, 1/2 cup Sugar, pinch of red chili flake, 1 bunch Tarragon, 1/4 tsp Kosher salt

Salad: 1 ea Parsnip—peeled in strips, 1 cup Petite Baby Carrots, 1/2 cup Sliced Radishes, 1 cup Slice Heirloom Tomatoes, 1/4 c Crumbled Bailey Hazen Blue Cheese, 1/4 cup Smoked Bacon Crumbles (optional)

Procedure: Reduce vinegar by 2/3 over medium heat. Add all other ingredients and let flavors seep for 5 minutes. Strain liquid and allow to cool.

Wisk all yogurt dressing ingredients together in a non-reactive bowl and let rest for an hour prior to serving. Place goat dressing on the bottom of a plate. Coat all vegetables with vinegar reduction.

Assemble salad ingredients on the goat yogurt. Top salad with micro greens, blue cheese, and bacon.

Brie Crostini with Raspberry Horseradish Jam

Ingredients: 1 ea French baguette, 3 T olive oil, Kosher salt and fresh ground pepper, 1 wheel Blythedale Farms Brie, 1 cup high quality fruit jam (the fewer ingredients, the better), 1/4 cup fresh grated horseradish, 1 tsp Kosher salt

Procedure: Turn over on to 350 degrees. Slice the baguette in 1/4" slices and place evenly around a cookie sheet. Drizzle olive oil over the crostinis and dust lightly with Kosher salt and cracked black pepper. Toast for 6 minutes and remove from oven.

Slice the brie into 1/2" by 1" strips and place one on each crostini. Put back in the oven for another 3 minutes until the cheese starts to melt. Remove from the oven and let the crostinis cool down.

In a bowl mix the jam, horseradish, and salt until even. On each crostini add a dollop of jam and serve.

Ma Buchanan's "Honey Eggs" — Fried Corn Tortilla with Bonne Bouche, Farm Egg & Cider Honey

Ingredients: 1 cup Local Cider Vinegar, 2 T Local Honey, 2 cup Canola Oil, 8 ea Fresh Corn Tortillas, 1 ea Bonne Bouche, 4 ea Farm Eggs, 6 ea Basil Leaves, Salt & Pepper to taste

Procedure: In a non-reactive sauce pot add cider and reduce by 2/3. Add honey and season with a pinch of salt. In a frying pan on medium high heat, add oil and heat. Fry tortillas evenly on each side. Place on paper towels to cool, season with Kosher Salt. Place one tortilla in the middle of the plate and place 1/4 of the Bonne Bouche on the tortilla. Remove oil from pan and fry the eggs sunny side up. Top Bonne Bouche with another tortilla and then 1 egg. Drizzle egg with cider honey and tear basil for garnish.



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Boyden Farms Bavette Steak with Local Mushrooms — Cheddar Polenta & Summer Carrots with Parsley

Steak: 1 pound Boyden Farms Sirloin Butt Flap, 1 T Olive Oil, Salt & Pepper to taste, 2 cup Local Mushrooms, 1 ea Minced Shallot, 1 ea Thyme Sprig, 1 cup Red Wine, 2 T VT Cultured Butter

Creamy Polenta: 1 cup Butterworks or Nitty Gritty Corn Meal, 2 cup Whole Milk, 1 cup Chicken Stock, 1 cup Shaved Clothbound Cheddar, 1 T Kosher Salt

Carrots with Parsley: 2 T VT Cultured Butter, 2 cup Petite Raw Baby Carrots, 1/2 cup White Wine, 1/4 cup Rough Chopped Italian Parsley, Salt & Pepper to taste

Procedure: Place all ingredients for polenta in a double boiler and cook for an hour until starch is released from corn meal. In a frying pan on medium high heat place olive oil in gently. Season Steak with salt and pepper liberally. Sear steak in pan until cooked to desired temperature, flip the steak as few times as possible. Remove steak from pan and let it rest. Add mushrooms, shallots, and thyme to the pan. Saute until tender and deglaze the pan with red wine. Finish mushrooms with butter and season with salt and pepper to taste. In a frying pan on medium high heat add butter. When butter begins to melt add carrots. When carrots have a nice even color, add wine and season with salt and pepper. Toss carrots with parsley right before serving.

Vanilla & Goat Cheese Stuffed Crepes with Lemon Creme Fraiche

Sauce: 6 oz VT Butter & Cheese Creme Fraiche, 1 pinch Kosher salt, 1 ea lemon zest (use Microplane grater), 1/4 cup local honey

Crepes: 1 cup King Arthur all purpose, 2 ea local eggs, 1 1/4 cup whole milk, 2 T olive oil, 1/2 tsp Kosher salt, 2 T sugar

Filling: 2 cup softened VT Butter & Cheese Chevre, 1 ea vanilla bean (split and all of the seeds scraped out), 1/4 cup powered sugar, 1/2 tsp Kosher salt

Procedure: In a small bowl place all of the ingredients for the sauce and whisk together. For the crepes place all of the ingredients in food processor and let it rip. Thin the mixture out with a little extra milk if needed. The consistency should be like really good olive oil. In a small mixing bowl place the goat cheese, vanilla bean seeds (no shell), powered sugar and salt. Fold all ingredients together with a fork and then place in the refrigerator. To cook of crepes, place a small pan on medium high heat and warm. Coat pan with a little oil and ladle crepe mixture into pan. Add the batter while constantly moving the pan around so that the batter coats the bottom of the pan evenly and thinly. When all of the batter dries (is cooked) flip the crepe using a spatula. Repeat process over and over again until batter is used up. Place a dollop of Chevre mixture in the center of each crepe and roll it up like an egg roll. Place a spoonful of the mixture in the middle of a place and place crepe on top. Finish with a drizzle of the sauce.