



Bubbles Brunch – California Artisan Cheese Festival

Sunday, March 26, 2017

Charlie & Michael Kalish, The Cheese Twins

Ricotta Stuffed French Toast with Strawberry Coulis

Ingredients: (1 serving)

- Fresh strawberries
- Fresh mint
- ⅛ cup Granulated sugar
- 1 thick slice of brioche or challah bread (about 1" or more)
- 2 tbs Bellwether ricotta cheese
- 1 tps chestnut honey
- ½ tsp Vanilla extract
- ½ tsp ground cinnamon
- ½ tsp ground cardamom
- 1 tbs candied orange peel
- 1 egg
- ½ cup Strauss Creamery ⅓ & ⅓
- ½ cup Strauss Creamery heavy cream
- 2 tbs unsalted butter

Instructions:

1. Combine strawberries, sugar, vanilla extract, and fresh mint in a small mixing bowl and mash up a little with a spoon to bruise the fruit. Let sit at least an hour or overnight covered in the fridge.
2. In a small bowl, combine the ricotta with the strawberry mixture. Spread the ricotta evenly on one side of each bread slice, then close to form a sandwich.
3. In a small bowl, whisk the ⅓ & ⅓ with the eggs and cinnamon and cardamom. Pour the mixture into a large shallow baking pan and soak the sandwiches for 15 minutes, turning halfway through.
4. In a large skillet set over medium heat, melt 2 tablespoons of the butter. Remove two sandwiches from the baking pan and cook until warmed through and golden brown, about 4 minutes per side.
5. Cut the sandwiches in half diagonally. Top with the whipped cream, candied orange peel and a drizzle of honey. Serve immediately.

Coddled Eggs with Prosciutto Cotto and Fonduta Sauce

Ingredients: (1 serving)

Coddled eggs

- Unsalted butter (softened)
- (1) slice of Creminelli Prosciutto Cotto
- (1) Egg
- 2 tbs of Crescenza, Bellwether Farms
- ½ tsp of minced Parsley
- 2 pinches of Salt
- 2 pinches of Pepper
- ½ tsp of dijon mustard
- 1 Tbs Estero Gold cheese from Valley Ford

Fonduta Sauce

- 2 tbs cup milk
- 2 tbs cup heavy cream
- 2 oz. Nicasio San Geronimo, shredded
- 1 tbs butter
- 1 egg yolk
- Pinch of white pepper
- ¼ tsp truffle salt

Instructions:

Fonduta sauce

1. Place milk, cream and cheese in a pot and allow to stand at room temperature for 2hr.
2. Place butter in a fondue pan and, over medium heat (short of boiling), whisk in cheese and milk mixture, little by little.
3. When all the cheese has been added, remove from heat and whisk in yolk.
4. Add white pepper and truffle salt and serve in small dipping cup.

Coddled eggs

5. Butter the cupcake baking tin
6. Line each cup with Prosciutto cotto to cover tin
7. Mix crescenza with parsley, dijon mustard, and pinch of salt and pepper.
8. Add dollop of crescenza mix and add pinch of salt and black pepper.
9. Add cracked egg
10. Grate Estero Gold cheese over top of egg. Add 2nd pinch of salt and black pepper
11. Bake for 8-10 minutes at 350°F, until yolk is molten and white is thoroughly cooked.

Roasted "Spring Mix" with Lemon Vinaigrette

Ingredients: (1 serving)

Roasted Spring Mix

- (4) stalks of Asparagus
- (3) stalks of Ramps
- 1 tbs extra virgin olive oil
- Pinch of salt
- Pinch of cracked black pepper
- Finely grated Two Rock Valley goat cheese

Lemon Vinaigrette

- 3 tbs extra-virgin olive oil
- 1/2 tsp chopped shallots
- 2 tbs freshly squeezed lemon juice
- 1 tsp whole grain mustard
- 1/2 teaspoon finely grated lemon zest
- 1/2 tsp Dijon mustard
- 1/4 tsp fine sea salt, or to taste
- Freshly ground black pepper to taste

Instructions:

Vinaigrette

1. In a small bowl, whisk together the lemon zest, lemon juice, mustard, and fine sea salt, until salt is dissolved.
2. Add oil in a slow stream, whisking constantly until the dressing is well blended.
3. Season with fine sea salt and freshly ground black pepper.

Roasted Spring Mix

1. Remove woody ends of asparagus. Clean and trim ramps.
2. Toss asparagus and ramps with olive oil and season with salt and black pepper.
3. Roast at 375°F for 15-20 minutes.
4. Pull from oven and dress with vinaigrette and cheese. Serve at room temperature.

Curry Chocolate Cheese “Truffles”

Ingredients: (1 serving)

- Foggy morning cheese from Nicasio Valley Cheese Co
- TCHO chocolate powder
- Curry powder
- Cacao nibs

Instructions:

1. Mix cocoa powder and curry powder in a bowl and spread onto a plate. Set aside.
2. Spread cacao nibs on a small plate. Set aside.
3. Using a small spoon, scoop fromage blanc and roll into a ball with your hands.
4. Roll ball through cocoa/curry powder until coated.
5. Roll ball through cacao nibs. Serve.