

DONNA'S SOFT SCRAMBLED FARM EGGS ON GARLIC TOAST WITH GRILLED GREEN ONIONS & PIAVE VECCHIO

by chef Thomas Tennant

Makes 18 crostini

6 green onions, bottoms removed and tops trimmed
1 tablespoon extra-virgin olive oil
Kosher salt and freshly ground black pepper
6 medium farm eggs
¼ cup heavy cream
6 tablespoons melted butter
Kosher salt and freshly ground black pepper
1 clove garlic, minced
1 baguette, cut into 1-inch rounds
Piave vecchio or parmigiano reggiano to finely grate for garnish

Preheat oven to 350°F.

Preheat an outdoor gas or charcoal grill until very hot or put a grill pan or cast-iron skillet over medium-high heat.

Toss the onions in the olive oil, and season with salt and pepper. Arrange the spears on the grill and cook until slightly soft and lightly charred, about 4 to 6 minutes, turning half way through. Remove from the grill, chop roughly, and set aside.

In a large bowl, lightly whisk the eggs with the heavy cream and 4 tablespoons of the butter, and season with salt and pepper. Place the

bowl over a pot quarter full of boiling water; the water should not touch the bottom of the bowl) or the eggs will scald. Using a rubber spatula, gently stir the eggs over the heat until they just start to turn opaque and form soft, creamy curds, about 6 to 8 minutes. Remove from the heat; do not overcook or the eggs will become rubbery.

In a small bowl, combine the remaining butter with the minced garlic. Lay the slices of bread on a sheet pan and brush tops lightly with the garlic butter. Season with salt and pepper. Bake in the oven for 6 to 8 minutes or until golden.

To serve, place a heaping tablespoonful of eggs onto the garlic toasts, and top with grilled onions and generously grated piave vecchio. Serve immediately.

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WARM PUMPKIN SOUP, TOASTED COCONUT

by chef Paul Carroll

500g locally grown pumpkin
1 litre of vegetable stock
250ml of cream
100g parmesan cheese
Cayman Sea salt to taste
50g of butter
Grated coconut

Peel, deseed and chop the pumpkin into small cubes
Melt the butter and bring to a nutty brown colour in a large heavy bottomed pan
Add the diced pumpkin and season with a good pinch of salt
Cook on a low heat until the pumpkin is stewed down and almost sticking to the bottom of the pan
Add the vegetable stock to the pumpkin and bring to the boil
Then add the cream and the cheese and blend
Pass through a strainer and check seasoning
Lightly grill the grated coconut and add to the soup as a garnish
Serve

BRUSCHETTA OF TOMATO AND PEPPERS

1 slice of foccacia bread
1 ripe slicing tomato
1 long sweet pepper
1 piece of buffalo mozzarella
Basil
Olive oil
Cayman sea salt

Lightly grill the slice of foccacia
Cut the tomato into about 12 similarly sized cubes
Cut the pepper into 6 pieces across keeping the seeds inside
In a warm pan lightly sauté the peppers in the olive oil
Once the peppers are soft you can add the diced tomato and season to taste
As soon as the tomatoes are heated through, take a spoon and place over the foccacia
Cut the mozzarella into dice sized cubes and place atop the tomatoes and peppers
Chop up the basil and sprinkle on top
Nice to serve with some locally grown leaves and balsamic vinegar
Bon appétit

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**PATRICK'S FARM ALL NATURAL JERK CHICKEN
WITH HEIRLOOM TOMATO, CHINESE LONG BEANS AND LOCAL
EGGPLANT PANZANELLA**

by chef Niven Patel, The Brasserie

Yield: 4 people

Jerk Chicken

1 3# Whole Chicken (Cut in 4 Pieces)
1 Bunch Green Onions
2 Tbsp Soy Sauce
1 Tbsp extra-virgin olive oil
1 Tbsp Salt
1 Lime (Juiced)
1 Tbsp Fresh Thyme
1 Tbsp Ground Allspice
1 Scotch Bonnet
1 Tbsp Ginger
2 Tbsp Garlic
1 Small Onion
3 Tbsp Brown Sugar
½ cup Water

Place chicken in medium bowl with water and lime juice. In a blender place remaining ingredients and process until smooth. Pour most of the marinade in bowl, reserving a small amount to use as a basting sauce while cooking, marinate chicken for at least 2 hours or overnight. Preheat outdoor grill and place chicken on grill once temperature has gone down to a medium heat. Grill and baste chicken until done.

Panzanella Salad

½ Loaf of Sour Dough Bread (Sliced Thick)
1 Heirloom Tomato
1 Cup Blanched Chinese Long Beans
1 Cup Roasted Eggplant
2 Tbsp Chopped Basil
3 Tbsp extra-virgin olive oil
2 Tbsp Balsamic Vinegar

Season sourdough with EVOO, salt and pepper and grill. Once off grill dice bread into big chunks and place all ingredients in large mixing bowl.

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ISLAND SPICED PORK WITH FRUITY GRILLED VEGETABLE SALSA & SCOTCH BONNET MUSTARD

by chef Keith Griffin

2 tablespoons chopped ginger
1 tablespoon Cayman sea salt
1 tablespoon crushed black pepper
1 tablespoon Chopped fresh thyme
2 tablespoons ground cumin
1 tablespoon ground cinnamon
zest of 2 fresh limes
5lb pork loin

Combine the ingredients and rub firmly onto the meat, cover with cling wrap and refrigerate overnight.

Roast the meat in pre-heated 350 oven for 20 minutes.

1/2 cup honey
2 tablespoons chopped garlic
1 bunch cilantro (chopped)

Combine the honey, garlic and cilantro. Pour over the meat and continue roasting for a further 20 minutes. basting frequently with the juices.

FRUITY GRILLED VEGETABLE SALSA

1 small eggplant, cut in 1/4 inch slices
1 med onion, cut in 1/4 inch slices
1 head of corn
3 very ripe tomatoes (diced)
3 June plums (diced)
1 small papaya (diced)
1 tablespoon fresh basil (chopped)
salt & pepper
hot pepper to taste

Grill the eggplant, onion and corn over hot coals, allow to cool, then strip the corn from the husk. Dice the grilled onion & eggplant and toss together with the tomatoes, plums, papaya and basil. Season with salt, pepper and hot pepper to taste.

SCOTCH BONNET MUSTARD

3/4 cups hot mustard powder
1/4 cup very cold water
1 cup cider vinegar
1 cup dry white wine
1/2 cup minced roughly chopped scallion
3 tablespoons minced garlic
1/2 teaspoon chopped scotch bonnet
1 tablespoons cold fresh lime juice
2 teaspoons salt
2 teaspoons sugar

Stir together mustard powder and water to make a paste, set aside.

Combine vinegar, wine, scallion, garlic and scotch bonnet in a blender and blend to a puree, strain and bring to a simmer over moderate heat, reduced by two thirds.

Stir the vinegar reduction into the mustard paste. Add the lemon juice, salt and sugar and stir to combine. Bring to a simmer over low heat and cook for 15 minutes. Remove from heat and allow to cool.

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BONIATO GNOCCHI

by chef Sara Mair

Serves 4- 6

2 pounds Boniato (Caribbean sweet potato)
2/3 cup Whole Milk Ricotta cheese
2 teaspoon salt
1 teaspoon black pepper ground
1 ½ teaspoon thyme, picked and chopped
Scotch bonnet to taste
1 ¼ pounds 00 flour or all purpose

Preheat oven to 375

Place boniato on a cookie sheet and poke a few holes in each one and place in the oven and roast until fork tender. About 45 minutes

While the boniato is roasting gather all of your other ingredients

When boniato is fork tender take to your work area

Cut the boniato in half and scrap out the flesh onto your work surface

Mix in all or your ingredients with the boniato and combine other by gently folding them. Once combined knead gently for about 4 minutes

When combined separate into baseball size balls. Make sure to cover them with a cloth as not to dry them out

Take one ball at a time. Using both hands, in a smooth back-and-forth motion and exerting light downward pressure, roll the dough into a rope 1/2 inch thick, flouring the dough if necessary as you roll to keep it from sticking.

Cut the ropes into 1 inch pieces and reserve until you are ready to combine with the "Callaloo Ragout". Make sure you keep a towel over the gnocchi.

TOMATO RAGOUT

Serves 4-6

2 Callaloo (blanched and cooled)
5 large Tomatoes cut in quarters
1 cup Onions, small dice
¼ cup Garlic, sliced or minced
2 sprigs Thyme
1 sprig Rosemary
2 each Allspice berries
¼ cup Bacon, minced
3 tablespoon Olive oil
1 Scotch bonnet
2 cups Chicken broth
¼ cup White wine

Put a sauce pot over a medium heat

When heated add the olive oil and bacon

Render bacon until crispy

Add the scotch bonnet and allspice berries to bloom flavours

When you start smelling the aroma of the scotch bonnet and allspice berries add the onions and garlic and cook until translucent

Add your tomatoes, wine, thyme and rosemary. Reduce the wine by half

Add the chicken stock and simmer for about 45 minutes

Season to taste and then add the callaloo

Serve with Gnocchi

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