

IN THE KITCHEN

COOKBOOK

RECIPES FROM
CHEF MALCOM JESSUP
& THE J. LOHR TEAM





IN THE KITCHEN

*The recipes of Chef Malcolm Jessop
for J. Lohr's Produced & Bottled Camp*



MOROCCAN SALMON TARTAR WITH RAS EL HANOUT

PAIRED WITH
J. LOHR ESTATES
WILDFLOWER VALDIGUIÉ

TIME 20 min.

YIELD 20-30 pieces

INGREDIENTS

- 1 tsp. finely-chopped fresh dill, plus more, coarsely chopped, for garnish
- 1 tsp. finely-chopped fresh mint, plus more, coarsely chopped, for garnish
- zest and juice of 1 lemon
- 1 tsp. ras el hanout spice blend
- 1 tsp. extra-virgin olive oil
- ½ English cucumber, peeled, seeded, and beautifully diced
- ½ cup plain Greek yogurt, optional

- ½ lb. fresh salmon fillet, finely diced
- Maldon sea salt
- toasted baguette slices

DIRECTIONS

Combine the finely-chopped dill, finely-chopped mint, lemon zest, three-quarters of the lemon juice, ras el hanout, olive oil, and cucumber, and mix with the salmon.

Season with salt, pepper, and lemon juice to taste.

Spoon onto toasted baguettes, top with remaining chopped herbs, and drizzle with olive oil.



TIME 30 min.

YIELD 36 pieces

PREHEAT oven to 425°F

Put oven rack in middle position

INGREDIENTS

- 18 pitted dates (*preferably Medjool*)
- 12 slices dry cured bacon
- 2 green onions, sliced thinly on the diagonal
- 18 wooden picks

DIRECTIONS

Flatten each piece of bacon with the back of a chef's knife, and cut each slice into 3 pieces. Cut each date in half lengthwise.

Wrap 1 piece of bacon around each date, securing it with a pick. Arrange dates 1 inch apart on a parchment-lined sheet tray.

Bake 5 minutes, then turn dates over with tongs and bake until bacon is crisp, 4-5 minutes more. Transfer to a platter, sprinkle with sliced green onions and serve at once.

NOTE

Excellent wrapped with a bitter leaf such as Castel Franco and drizzled with reduced balsamic vinegar.

BACON WRAPPED DATES

PAIRED WITH

J. LOHR ARROYO VISTA
CHARDONNAY





TIME 35 min.

YIELD 20-30 pieces

PREHEAT oven to 400°F

INGREDIENTS

- 1½ lb. medium white or crimini mushrooms
- olive oil for drizzling
- 1 tbsp. olive oil
- ½ lb. mild Italian sausage, casings removed
- 2 cloves garlic, minced
- 8 oz. Boursin cheese
- ¼ cup parsley, roughly chopped
- ½ cup grated Parmesan

DIRECTIONS

Remove the stems from the mushrooms and chop coarsely. Place the mushroom caps in a large bowl and drizzle with olive oil, season with salt and pepper, and mix well. Transfer the mushrooms to a baking sheet and roast for 8-10 minutes or until just soft.

Heat a skillet over a medium heat and add the olive oil. Add the sausage and chopped mushroom stems and cook, breaking it up with a wooden spoon until no longer raw. Add the garlic and cook for an additional minute. Remove from heat, drain off excess oil, and mix in the Boursin cheese and parsley. Check the seasoning and adjust if necessary.

Using a small spoon, fill the mushrooms with the sausage mixture, and sprinkle with the Parmesan. Bake in the oven for about 10 minutes or until the filling and mushrooms are hot.

BOURSIN & SAUSAGE STUFFED MUSHROOMS

PAIRED WITH

J. LOHR FOG'S REACH
PINOT NOIR

TIME 30 Min.

YIELD Serves 6-8

PREHEAT Oven to 400°F

INGREDIENTS

- 3 tbsp. olive oil
- 6 cups thinly sliced onions, about 1½ lb.
- 1 tbsp. thyme leaves
- 1 tbsp. butter
- 1 sheet all butter puff pastry
- 1 large egg yolk
- 3 medium heirloom tomatoes (about 1½ lbs.), mixed colors
- 3-4 anchovies, (optional)
- 2 tbsp. capers, drained
- ¼ cup Nicoise olives, pitted, cut in half
- ½ pint cherry tomatoes, halved
- 1 tbsp. finely chopped shallot
- 1 tbsp. good extra virgin olive oil
- ¼ cup basil leaves, cut into a chiffonade
- sea salt & freshly ground black pepper

DIRECTIONS

Heat a large sauté pan over a high heat for 2 minutes. Add 3 tbsp. olive oil and the onions, thyme, 1 tsp. salt and some pepper. Cook for 10 minutes, stirring often. Reduce heat to medium, add the butter and cook 15 minutes, stirring often and scraping the bottom with a wooden spoon, until the onions are a deep golden brown. Allow to cool completely.

Place defrosted pastry onto a parchment-lined baking sheet. Use a paring knife to score an ⅛ inch thick border around the edge of the pastry. Whisk the egg yolk with 1 tsp. water and brush around the border. Spread the onions evenly within the border.

Core the tomatoes and slice into ¼ inch slices. Place tomato slices, touching but not overlapping, on top of the onions. Season tomatoes with salt and pepper. Slice anchovies thinly on the diagonal.

Arrange capers, anchovies and olives over the tomatoes and onions. Sprinkle remaining tsp. of thyme over the tart.

Bake the tart for 10 minutes. Rotate the sheet tray and bake for an additional 10-12 minutes, until the crust is deep golden brown. Remove from oven and allow to cool slightly. Sprinkle with basil, cut and serve.

HEIRLOOM TOMATO TART WITH CARAMELIZED ONIONS & CAPERS

PAIRED WITH

J. LOHR ESTATES FLUME
CROSSING SAUVIGNON BLANC





ROASTED VEGETABLES WITH PRESERVED LEMON

PAIRED WITH
J. LOHR ESTATES
RIVERSTONE CHARDONNAY

TIME 20 Min.

YIELD serves 4-6

PREHEAT oven to 425°F

INGREDIENTS

- 3 lbs. mixed seasonal vegetables, cut into large pieces
(zucchini, eggplant, fennel, sweet peppers, red onions, fingerlings, etc.)
- 3 tbsp. olive oil
- 1 tbsp. fresh rosemary, chopped
- Salt and freshly ground black pepper
- ¼ cup Italian parsley, chopped
- 1 tbsp. diced preserved lemon
- 2 cloves garlic, finely minced

DIRECTIONS

Place a large sheet tray in the oven to pre-heat.

In a large bowl, combine the vegetables, olive oil, rosemary, salt and pepper, and mix well.

Transfer the vegetables to the hot sheet tray. Arrange in a single layer so that the vegetables caramelize and don't just steam in the oven. Place in the oven, and roast until the vegetables are tender, turning with a spatula after about 15 minutes.

While vegetables are cooking, mix together the parsley, lemon, and garlic.

When vegetables are tender, add parsley mixture to the hot vegetables and mix well. Drizzle with more olive oil and serve.



GARLIC POLENTA WITH MASCARPONE & FRESH CORN

PAIRED WITH
J. LOHR OCTOBER NIGHT
CHARDONNAY

TIME 20 Min.

YIELD Serves 8

INGREDIENTS

- 7 cups chicken or vegetable stock
- 2 cups quick-cook polenta
- 2 cups corn kernels, cooked in butter
- 1 stick unsalted butter, cut into cubes
- 4 cloves garlic, minced
- 1 cup Parmesan cheese, grated
- 1 cup mascarpone
- salt and freshly ground black pepper

DIRECTIONS

Combine the stock and garlic in a large, heavy-based pot and bring to a boil.

Add the polenta in a slow, steady stream, whisking constantly. Reduce the heat to low and cook for about 3 minutes, stirring often, until no longer grainy. If mixture seems thick, add more warm stock or water.

When the grains of polenta are soft, add the butter, mascarpone, corn, and Parmesan.

Mix thoroughly and season to taste. Drizzle with a good extra virgin olive oil if desired.

PANCETTA-STUFFED BEEF TENDERLOIN

PAIRED WITH
J. LOHR HILLTOP
CABERNET SAUVIGNON



TIME 40 min.

YIELD serves 8-10

PREHEAT oven to 400°F

INGREDIENTS

FOR BEEF

- 1 (3-lb.) trimmed and tied beef tenderloin at room temperature
- 2 oz. thinly sliced pancetta (*Italian unsmoked cured bacon*), cut into 1/3-inch pieces
- 2 tsp. kosher salt
- 2 tsp. black pepper
- 2 tbsp. grape seed oil

FOR SAUCE

- 1½ lb. cherry tomatoes (5 cups)
- ½ tsp. salt
- ¼ tsp. dried hot red pepper flakes
- ¼ cup plus 2 tablespoons extra-virgin olive oil
- 1 cup firmly packed fresh flat-leaf parsley leaves
- 1 garlic clove, sliced
- 1 tbsp. red wine vinegar

DIRECTIONS

Pat beef dry and cut ½-inch-deep slits at 1-inch intervals all over roast, then insert 1 piece of pancetta into each slit. Sprinkle beef with kosher salt and pepper.

Heat oil in a 12-inch, heavy skillet over high heat until just smoking, then brown beef on all sides, about 5 minutes.

Transfer beef to a small roasting pan. Roast beef in middle of oven until an instant-read thermometer, inserted diagonally 2 inches into center, registers 120°F, about 20 minutes.

Transfer beef to a sheet tray and let stand, loosely covered with foil for 15 minutes. (*Beef will continue to cook as it stands, reaching 130°F for medium-rare.*)

Toss together tomatoes, salt, red pepper flakes, and ¼ cup oil in a 13- by 9-inch glass baking dish. Roast on lower rack until tomatoes burst and release their juices, about 30 minutes.

Meanwhile, pulse parsley and garlic with vinegar and remaining 2 tbsp. oil in a food processor until chopped, then transfer to a bowl.

Stir tomatoes with their juices into parsley mixture. Slice roast and serve with sauce.

TIME 25 min.

YIELD serves 8

PREHEAT heat broiler on high

INGREDIENTS

- 8 (6oz.) skinless halibut pieces
- 2 tbsp. cumin seeds
- 3 cups (*lightly packed*) fresh Italian parsley leaves
- 1 cup (*lightly packed*) fresh mint leaves
- 1 cup (*lightly packed*) fresh cilantro leaves
- 4 large garlic cloves
- 2 tbsp. sweet smoked paprika (*pimentón dulce*)
- 2 tsp. coarse kosher salt
- ½ tsp. cayenne pepper
- 1½ cups extra virgin olive oil, divided
- 2 tbsp. fresh lemon juice

DIRECTIONS

Heat small skillet over medium heat. Add cumin seeds and toast until aromatic and slightly darker, stirring occasionally, about 2 minutes.

Transfer to food processor. Add parsley leaves and next six ingredients to processor. Using on/off turns, process until coarse paste forms.

With machine running, gradually add ½ cup of the olive oil to complete the Charmoula. Use half of the Charmoula to rub over the fish and set aside to marinate.

Add the 1 cup of remaining olive oil and the lemon juice to the remaining half of the Charmoula and use to drizzle over the cooked fish.

Line a sheet tray with foil and place the fish, presentation side up, on tray. Broil until just done, fish should be opaque in center.

Drizzle cooked fish with remaining Charmoula.

CHARMOULA ROASTED HALIBUT

PAIRED WITH

J. LOHR OCTOBER NIGHT CHARDONNAY

J. LOHR HIGHLANDS BENCH PINOT NOIR





LATE SUMMER CROSTATA

PAIRED WITH

J. LOHR ESTATES BAY MIST WHITE RIESLING

J. LOHR LATE HARVEST WHITE RIESLING

TIME 45 min.

YIELD Serves 10

PREHEAT Oven to 350°F

INGREDIENTS

- 10 tbsp. butter, cut up
- 2 cups flour
- ½ tsp. salt
- ½ cup plus 4 tbsp. sugar
- 1 egg yolk
- ½ cup crème fraîche
- 4 - 5 pears, peeled, cored & sliced into eighths
- 1 cup blackberries, optional
- 1 tsp. cinnamon
- 2 tbsp. cream

DIRECTIONS

In a mixer with the paddle attachment, mix 8 tbsp. of the butter, flour, salt, and 2 tbsp. of the sugar until sandy.

In a separate bowl, blend the egg yolk and the crème fraîche. Add the blended egg yolk and crème fraîche to the flour mixture, and mix until barely combined.

Form into a disk and chill. Meanwhile, toss the sliced pears with ½ cup of the sugar and cinnamon.

Roll out the dough to a ⅛-inch thickness on a floured surface and cut out 8-inch disks or 1 large round disk and place on a parchment-lined sheet pan.

Place the apples and blackberries in the center of the dough, leaving a 2-inch flap of dough around the edge.

Fold over the flap onto the apples, forming a rustic, uneven rim around the crostata. *(The pears should NOT be completely covered with the dough.)*

Dot with the remaining 2 tbsp. of butter. Brush the edge with the cream and sprinkle with the remaining 2 tbsp. of sugar.

Bake for 25 to 35 minutes, until light golden brown and apples are tender. Allow to cool.