

April 10, 2010 – December 18, 2010
Saturdays, 8:30 am to 12:30 pm

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Cathedral of St. Philip | 2744 Peachtree Road NW | Atlanta, GA 30305

October 9th Chef Demo by Hector Santiago of Pura Vida

Fried Green Beans, Raw Pepper Salad, Fromage Blanc Fresh Cheese, Mustard Greens and Aioli

Tempura Batter

- 1 c yuca starch
- 2 c ap flour
- 2 tbs baking powder
- 1 tbs salt
- 2 tbs nutritional yeast
- 3 c cold club soda

Mix the dried ingredients, then add half of the liquid to make a thick paste and breaking any lumps. Add the rest of the liquid and rest for 5 minutes.

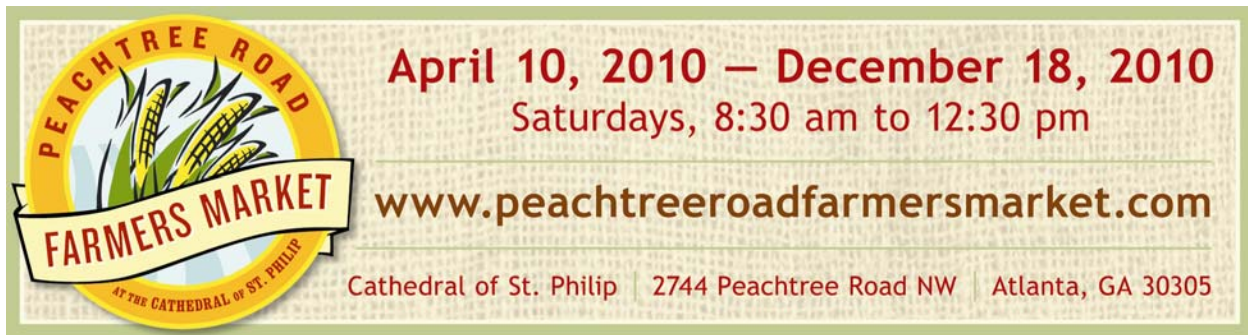
Aioli

- 4 cloves garlic
- 1/2 tsp kosher salt
- 1 ea egg yolk
- 1/2 c salad oil
- 3 tbs fruity extra virgin olive oil
- 1 tsp water

Using a mortar mash the garlic and salt until it forms a fine paste.

Add yolk + water; mix well, using a whisk incorporate oil into the mixture slowly (as in mayonnaise)

Finish the emulsion with the x.v.o.o. and a little salt to taste



Raw Peppers

Slice a mix of your favorite raw peppers, and put into ice cold water to crisp up and pull out some of the heat

Other ingredients

4 lbs green beans, tipped and blanched and pat dry

1 lb firm fresh cheese, micro grate if possible

1 lb mustard greens (chill and re-hydrate in water if necessary)

Create the dish:

Dust green beans with flour, and then place into the tempura a few at a time while deep frying at 350F until golden, drain.

Serve topped with the cheese, pepper salad, chopped mustard greens and drizzle with aioli.

Farmers who have contributed to this dish:

Peppers - Sundog Farmers

Mustard Greens- Heirloom Gardens

Cheese- Udderly Cool Dairy

Green Beans- Split Cedar Farms

Chef Demonstrations are sponsored by:

