



**April 9, 2011 – December 17, 2011**  
 April 9 – September: Saturdays, 8:30 am to 12:00 pm  
 October – December 17: Saturdays, 9:00 am to 12:00 pm

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

## **Chef Demo Nov 12<sup>th</sup> by Jason Paolini**

### **Restaurant Eugene and Holeman & Finch**

#### **Kohlrabi and Turnip Slaw**

1 # kohlrabi  
 1 # turnip, hakurie  
 1 carrot  
 1 lemon juiced  
 1 cup cream fraiche  
 chopped cilantro

BURGE ORGANIC FARM  
 BURGE ORGANIC FARM  
 GREENLEAF FARMS

1. Shave kohlrabi and carrots mandolin with the julienne attachment (if you don't have a mandolin you can use a box grater)
2. Slice the turnip into thin discs
3. Combine kohlrabi, carrots and turnips with salt, pepper and lemon juice and let set for 15 min.
4. Add cream and cilantro and serve

#### **Kohlrabi and Yukon Potato Gratin**

1# kohlrabi  
 2# yukon potato  
 1 shallot  
 1 clove garlic  
 1 1/2 cup heavy cream  
 2 cup shredded Gruyere cheese

BURGE ORGANIC FARM  
 MCMULLAN FAMILY FARM  
 GREENOLA FARMS  
 GREENDALE FARMS

1. slice the kohlrabi and yukon potato on a mandolin or with a knife ( make sure the slices are the same width)
  2. in a buttered casserole dish layer (while shingling ) a layer of potato, then a layer of kohlrabi
  3. add a layer of cream, pinch of chopped shallot and garlic, salt and pepper
- repeat step 2 and 3 until you've used all the ingredients except the cheese

#### **Baking:**

1. cover the dish with foil and bake for 30 minutes at 350 degrees
2. uncover , top with shredded cheese and bake for 15 minutes or until cheese is golden
3. slice and serve



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### Macerated Broccoli Greens with Speck

- 1# broccoli greens
- 1# thinly sliced speck or ham
- 1/2 cup sorghum
- 1/2 cup apple cider vinegar
- 1 finely chopped shallot
- Salt and pepper
- 1/2 cup extra virgin olive oil

**MCMULLAN FAMILY FARM  
 PINE STREET**

Finely chop broccoli greens and mix all ingredients together except the speck. Let broccoli greens mix stand for 30-60 mins or until greens look softened & wilted

Lay slices of speck out, put a small amount of greens in the center and roll the specks around it to make a roll ups and serve.



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**\*15% OFF OF CANNING ACCESSORIES,  
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**\*BROOKHAVEN LOCATION ONLY. COUPON EXPIRES 11.19.11 LIMIT ONE COUPON PER CUSTOMER**