

# Luncheon and Lessons at



*754 The Alameda Suite 50  
San Jose, CA 95126*

[www.cultivate-kitchen](http://www.cultivate-kitchen)

**March 13, 2024**

## Menu

Allium Crostata

NY Strip with Grape Chimichurri

Dark Chocolate Lavender Tarte



## Allium Crostata

Makes 1 12" Crostata (about 8 Servings)

### Crostata Crust

- 2 cups flour (240 g)
- $\frac{3}{4}$  cup unsalted butter, frozen
- (1.5 sticks, 170 g)
- 1 tsp salt
- 1 tsp dried thyme leaves
- 6-10 Tbsp ice water
- 1 egg, beaten

### Filling:

- 1 large onion, julienned
- 8 cloves garlic, thinly sliced
- 2 oz finely grated parm (about 2 cups if freshly grated)
- 1 dozen scallions, cut thinly on a steep angle
- 3 Tbsp and 1 Tbsp butter, separated
- 2 Tbsp Dijon mustard

**Crust Dough:** Whisk the flour, dried thyme, and salt together in a large bowl. Using a box grater, grate the butter on the large hole, then transfer all butter to the mixing bowl, being careful not to compact the butter. Gently toss all the butter in the flour, coating each piece of butter, and breaking up any clumps of butter gently. Add ice water incrementally, about 2 tbsp at a time, to the mixture, using a fork to mix and prevent clumping. The goal is to distribute the water across the flour to barely hydrate it enough to stick together, but not become sticky/tacky. This may take more or less water. When you can squeeze flour together, and it will hold shape, but not stick to your fingers, stop adding water. This will feel almost a little too dry. On a piece of plastic wrap, make a tower of dough, then compact it down into a disk, pressing the top and sides to expel air pockets. Wrap tightly with plastic and refrigerate for at least 20 minutes before use.

**Filling:** Heat 3 Tbsp. unsalted butter in a medium skillet over medium until foaming, about 1 minute. Reduce heat to medium-low; add onion, garlic, and salt to taste. Cover and cook, stirring occasionally, until onion is tender and just beginning to brown, 6–8 minutes. Uncover and continue to cook, stirring occasionally and adding a splash of water if onion begins to stick, until golden brown in spots, about 5 minutes more. Transfer onion mixture to a plate.

In the same skillet, melt the remaining 1 Tbsp Butter over medium heat. Remove from heat, then add the scallions and a pinch of salt. Toss to coat and set aside.

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**Assembly:** Preheat oven to 375 F with a rack in the middle position about 10 minutes before you begin assembling the crostata.

Roll out the crostata dough to about a 14" disk. Move to a parchment lined baking sheet. Spread the Dijon mixture evenly inside, leaving a 2" border of crust around the edges. Evenly scatter the onion mixture over the Dijon, then sprinkle the parmesan over the onions, and finish with black pepper.

Cut slits from the edge to the border of the filling every 2-3" in the crostata dough. Fold the sections of crust in over the filling, ensuring each section overlaps slightly with the next to ensure a clean edge. Brush the exposed crust with the beaten egg. Scatter the green onions over the center of the crostata (some overlap onto the crust is ok, they get a pretty char and add character).

Bake in the oven for 30-45 minutes, or until the crust is a beautiful rich gold color. The green onions should have some charring, but not burnt. Transfer to a cutting board, and cut into 8 equal slices. Serve while hot.

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CULINARY GATHERINGS

## NY Strip with Grape Chimichurri

Serves 6

- 3 16-oz NY Strip Steaks
- Salt and Pepper, to season
- ½ cup red wine vinegar
- ½ cup white sugar
- ½ cup shallot, rough chopped
- 5 cloves garlic, rough chopped
- 2 tsp Korean chili flakes
- ½ cup cilantro, rough chopped
- ½ cup parsley, rough chopped
- 1 cup red grapes, rough chopped
- Salt and pepper to taste
- 2 Tbsp Olive oil

**NY Strips:** Remove from the refrigerator 1 hour before cooking, allow it to come to room temperature. Pat dry with a towel to remove excess moisture. Season liberally with salt and pepper.

Preheat oven to 500 degrees F. in a cast iron pan or skillet over a high burner sear both sides until a nice crust has formed. Immediately after searing both sides, stick the pan into the oven for roughly 8 minutes for Medium.

**Grape Chimichurri:** In small saucepan combine red wine vinegar and sugar and bring to a boil. Add garlic and shallots, stir to coat, and turn off heat, allowing shallots and garlic to pickle in the liquid. Chill saucepan until it reaches 45F. Meanwhile, mix the herbs and gochugaru with the oil to protect the herbs from browning in the acid, and to pull the color from the gochugaru. Combine the shallot and herb mixtures with the grapes. Taste for seasoning, adding more vinegar if you would like a brighter sauce.

**Assembly:** Slice the steaks and fan out over a large serving platter. Spoon the sauce over the top and serve.



## Dark Chocolate Lavender Tarte

Makes 1 9-inch diameter tart

- 9 whole graham crackers ( about 5 oz)
- 4 Tbsp unsalted butter, room temp, divided
- 1 T honey
- 1 cup heavy cream
- 2 tsp dried lavender
- 12 oz semisweet chocolate chips
- 1 Tbsp unsweetened cocoa powder

Preheat oven to 350°F. Spray 9-inch diameter tart pan with removable bottom with nonstick spray. Grind graham crackers with 3 tablespoons butter and honey in processor until fine crumbs form. Press crumbs evenly onto bottom (not up sides) of prepared tart pan. Bake until set, about 7 minutes. Cool.

Bring cream and lavender just to simmer in small saucepan. Reduce heat to low and simmer 5 minutes. Place chocolate in medium saucepan. Strain out lavender/ hot cream mixture into saucepan with chocolate (removing the lavender). Stir over medium-low heat just until melted and smooth. Add cocoa powder and remaining 1 tablespoon butter; stir until melted and smooth. Pour chocolate mixture over crust in tart pan. Chill at least 45 minutes (chocolate will be slightly soft after 45 minutes and firm after 2 hours). Cut into wedges and serve with whip cream.