

Welcome to Shop with the Chef Series 2007!

Featuring Executive Chef James P. Smith, III



Jamie's love for Italian cuisine began in New York City at Zagat's top-rated Union Square Café, where he worked under Chef Michael Romano.

A 1997 graduate of The French Culinary Institute in New York, Jamie honed his skills under such distinguished instructors as Alain Silhac, Jacques Pepin, Jacques Torres, and Andre Soltner. Upon graduation, he spent the next two years working at the Union Square Café, as well as the Lenox Room, serving Charlie Palmer's Aureole-inspired New American Cuisine.

Jamie made his way west, landing as Sous Chef at The Mandarin Oriental Hotel in San Francisco. He joined the Left Bank Restaurant in Menlo Park in 2002, where he became executive chef in August of 2003. Jamie also assisted in the wildly successful opening of the Left Bank at Santana Row in San Jose.

At the Left Bank, Jamie met John Mootz, an industry veteran of the Chart House and Landry's. Together they purchased a vacant restaurant space in January 2004, renovating the modern design to a timeless style reminiscent of the Italian Riviera with a menu Smith tabbed as Inspired Italian cooking. Sestri was quickly recognized as "the hot, hip new restaurant" where "every dish seduces the senses" and received three and a half stars from the San Jose Mercury News for Smith's seasonal menu of "bold and unexpected flavors... from top-quality ingredients... [that] sets Sestri apart." Sestri won recognition as Best New Restaurant, Best in Santa Cruz and Restaurant of the Year from the Good Times "Best of" issue, 2005. Sestri was equally lauded for giving back to the community, raising money for Dominican Hospital's cancer resource center, Jacob's Heart and the Red Cross, among others.

After selling his interest in Sestri in March of 2006, Jamie joined the Bon Appétit Management Company as an Executive Chef at Cisco Systems, bringing fresh, healthy cooking and local produce and seafood to a corporate foodservice environment in concert with Bon Appétit's mission of sustainability. In 2007, Jamie accepted a new position and is currently Chef de Cuisine for UCSC.

Jamie is an avid traveler to both Central America and Europe. Jamie enjoys finding artistic ways to incorporate flavors from his travels into his cuisine. Jamie is an avid orchid grower and gardener. He spends free time in the garden, cooking for friends, or surfing at the beach with his wife Kristin and sons Riley and Jake.

TEMPURA

For batter:

- 1 1/2 cups all purpose flour
- 1/2 cup cornstarch
- 1 3/4 cup iced soda water
- 1 teaspoon black pepper (or ginger or sesame seeds) freshly ground
- Pinch salt
- 2 lbs. market vegetables

For Ponzu dipping sauce:

- 1/4 lime Juice
- 1/4 soy sauce
- 1/4 Water
- 1 tablespoon chili garlic paste (sambal olek)
- 1 tablespoon sugar

For tempura sauce:

- 1/2 cup soy sauce
- 1/4 cup water
- 1 tablespoon ginger, minced (or juice)
- 1 tablespoon sugar
- 1 tablespoon rice vinegar

Method:

- (1) To make tempura: Blend the ingredients in the blender for 10 seconds and keep cold.
- (2) To make the sauces: for each, whisk all the ingredients together. Reserve, chilled.
- (3) Heat a tall stock pot or fryer with canola or rice bran, or other high temp trans fat free oil to 360 degrees on a fry thermometer.
- (4) Cut the veggies appropriately sized for quick cooking—thin, lots of surface area, and blanched, cooled and dried for tough veggies (beans, sweet potato, carrots, etc.) and dip them in the batter. Carefully drop the veggies in the fryer and cook until light brown and crisp. Drain in a slotted spoon and place on towels to drain. Serve hot with dipping sauces to the side.

TUNA PROVENÇAL

- 2 lbs. Ahi tuna loin, fresh!
- 1 tablespoon fennel seed, crushed
- 1 tablespoon black pepper
- Salt, to taste
- Zucchini
- Eggplant

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Peppers
Tomatoes
Onions
Garlic, sliced
Capers
Olives
Basil, chopped
Thyme, chopped
Virgin Olive oil
Orange peel

Method:

- (1) Cut or slice each vegetable as the mood suits, but each the same size.
- (2) Saute the veggies (save tomatoes for last) separately in olive oil and add a bit of garlic to each along with a pinch of salt and pepper. When just al dente, place veggies on a plate while you cook the next in line.
- (3) Cook the tomatoes last and add the orange zest, onions, then the other veggies and cook until the juices cook down a bit. Add the herbs and the vinegar and then the olives, capers and some anchovy if you like.
- (4) Mix the fennel, pepper and salt and press the tuna into the mix. Brush with oil and sear or grill the tuna to rare.
- (5) Place the veggies on plates or a platter and slice the tuna and place on the veggies. Sprinkle with more herbs and olive oil and serve.

CRÊPES CRÈME PATISSIERE

For Crepes:

1 cup All purpose flour
3 Eggs
1 Egg yolk
½ teaspoon Orange zest
1 ¼ Milk
3 tablespoons Butter, melted
1 tablespoon Sugar
1 pinch salt

For Pastry Cream:

3 Egg Yolks
6 tablespoons Sugar
2 tablespoons Cornstarch
1 cup Milk
½ Vanilla bean, split

Method:

- (1) To make pastry cream: Bring the milk and vanilla to a boil in a heavy sauce pan. Whisk the egg yolks and the sugar until pale and then whisk in the cornstarch. Pour some hot milk into the bowl and whisk into the yolk mixture. Scrape the yolk mixture into the pan and

cook over low heat, stirring constantly until thickened. Strain into a clean bowl and cool over ice, stirring until cold, or cover with plastic touching the cream in the fridge overnight.

- (1) To make the crepes: whisk the wet ingredients into the dry ingredients quickly but thoroughly and strain out any lumps, or mix in a blender for 10 seconds and cool for at least 2 hours.
- (2) Heat a non-stick omelet pan with a bit of butter or non-stick spray and ladle 2 oz. of batter in and swirl to just cover the pan. Cook until set, flip and remove to a plate. Repeat and stack the crepes with wax paper or parchment squares between.
- (3) To assemble, spoon some cream into each crepe and add you favorite fruit(s) cut as necessary, or a jam or preserve, and roll up into the crepe. Warm some more fruit in a pan, add some butter and crepes and warm in the oven. Serve with whipped cream if desired.

NOTES:

Want More Recipes?

See our website at www.montereybayfarmers.org for more recipes! Sign up for monthly e-newsletter, Edible Paradise, for special events, monthly programs, culinary and gardening features--and did we mention, more recipes?

Salsa Festival and Cooking Contest, July 28

Are you known for your great salsa? Bring your favorite salsas to the Salsa Festival! You may enter up to five entries. Download your entry form from the website (see above) and attach your recipe to your entry form. All entries must be turned in by 9 AM for judging. Please provide at least two cups of salsa.