

NVL *things to do*

8th Annual | January 12-15, 2018

NAPA TRUFFLE FESTIVAL

BECOME A TRUFFLE CONNOISSEUR

Taste, smell, learn and experience all things truffle at the eighth annual Napa Truffle Festival.

Whether you're a foodie with a passion for truffles, or a food voyager with a curiosity about one of the most expensive and exciting foods in the world, the Napa Truffle Festival has something for you with programs that offer an opportunity to explore and learn firsthand from experts about the gastronomy, science, history and mystery of truffles. Indulge in truffle dishes prepared by Michelin star chefs, take a wild mushroom foray, see cooking demos emceed by CBS Food Chap Liam Mayclem, meet the truffle dogs (*petting allowed*), and smell, taste and buy fresh truffles at every turn.

For the foodies, the Dig Truffles? Experience at the Westin and the All About Truffles program at the CIA at Copia offer a fun and interactive experience that includes culinary and science components. For both programs, Michelin star Chef Ken Frank of La Toque will provide tips on how to select, store and prepare truffles, and world-renowned Chief Scientist Dr. Paul Thomas of American Truffle Company will share surprising and interesting aspects of truffle history, science and cultivation. Dig Truffles on Saturday will also include fascinating insights into the world of hunting truffles with CPDT-KA expert dog trainer Alana McGee,



plus a Winery Truffle Lunch at the stunning Shadybrook Estate prepared by Michelin star chef Gabriel Kreuther and a truffle orchard tour/dog training demo at Robert Sinskey Vineyards Truffle Orchard (*petting allowed*). All About Truffles on Monday will also include truffle bites to complement a sampling of select wines, plus a meet and greet with Rico, our favorite truffle dog.

If you can't make one of the truffle programs, you can catch the free Monday Marketplace at Oxbow Public Market where you'll get a chance to sample the extraordinary flavors of the mythic black truffle (*aka black diamond*) prepared in every sort of fabulous way—from wild mushroom goat cheese truffle enchiladas, truffled grilled oysters and pizza al thrtufo to truffled French fries, chocolate truffles, and cookies and cream cupcakes with little pink pigs (*as in they hunt truffles*). Also, taste wines, see cooking demos, meet the truffle dogs, and shop for specialty foods and products. Plus, buy your own fresh black truffle and sign up for a chance to win a real black diamond (*truffle, that is!*) For more information, visit napatrufflefestival.com.



GIANT TARBAIS BEANS WITH BLACK TRUFFLE AND GERMAN BUTTERBALL MOUSSELINE COOKED IN MASON JAR

BY CHEF GABRIEL KREUTHER
GABRIEL KREUTHER RESTAURANT, NEW YORK, NY

INGREDIENTS:

- Six small mason jars
- For the beans
- ½ lb dry Tarbais beans
- 1 mirepoix (onion, bay leaf, garlic clove, thyme, etc)
- 2 oz black truffle
- 1 T butter
- 1 small clove garlic, chopped
- 3 oz foie gras terrine (optional)
- 6 T aged Madiera
- Salt & Pepper to taste
- (Serves 6)

FOR THE MOUSSELINE

- 1 medium Yukon gold potato
- ½ lb German butterball potatoes
- 1 cup heavy cream
- 1 cup chicken stock
- Salt & pepper to taste

PREPARATION FOR THE BEANS

Wash the dry Tarbais beans in cold water and then soak them overnight in the fridge with

plenty of water. The next day, cook them with the mirepoix in the soaking water until soft, about 1.5 hours. Do not salt the cooking liquid, it will prevent them from cooking thoroughly. When the beans are cooked, let them cool for a bit in the cooking liquid, then peel off the shell, just like a fava bean, and reserve.

Melt the butter in a skillet, add the chopped shallot and chopped garlic and sweat them together for two minutes; then add in the Tarbais beans and add 2 tablespoons of the Madeira. Mix well and season with salt and pepper to taste.

Divide the beans equally into the six mason jars; let them cool down a bit. For each jar, add a small slice of foie gras terrine (optional). Next add a layer of truffle slices. Finish with a teaspoon of Madeira. Close the lids of each jar and reserve them until needed in the refrigerator. This can be done a day in advance.

FOR THE MOUSSELINE

Peel the potatoes and cut into medium pieces. Cover them with the chicken stock and some water, and cook them until very soft; then add the cream and simmer for three more minutes. Blend the mixture in a high speed blender; pass through a sieve; season to taste. Place mixture into an ISI container and add two CO2 charges. Reserve in a bain mane until needed. Cook the jars in a steam oven at 195°, or in a water bath

completely covered for 25 minutes. Shake the ISI container well just before using it.

To serve with a flourish, open the jars in front of the guests and pipe a dollop of the mousseline on top. *Bon appétit!*

