



NP Somm Club Food and Wine Pairing Adventure

December, 2019

Happy Holidays my dear NP Somm Club Members! Thank you so much for being a part of my wine club! It means a lot that you trust me to pick wines for you every month! It has been a great adventure and I loved every moment of it. I especially cherish our monthly pick up wine nights, sharing wine and stories with you and seeing new friendships blossom. I am looking forward to what 2020 has to bring for our club!

Special Thank You to Master Chef Bernard Guillas for sharing his art with us! This month we decided to do a couple of great and easy to do little bites that are excellent for any celebration with family and friends! Enjoy these appetizers with bubbles or your favorite martini!

Bon Appétit, Nazdrave and Cheers to 2020 from Chef Bernard & Me!

Nadia Pavlevska

Executive Chef Bernard Guillas

Maître Cuisinier de France Bernard Guillas is the executive chef of the La Jolla Beach and Tennis Club, the Shores Restaurant at the La Jolla Shores Hotel, and the landmark AAA 4-diamond Marine Room restaurant in La Jolla, California. In 2018, Chef Bernard was inducted in to the Académie Culinaire de France as well as the Disciples of Escoffier International. An avid culinary explorer, Guillas has a roster of impressive credits that include appearances on The Today show, Martha Stewart Radio, James Beard House, Food Arts Magazine and the Discovery Channel's Great Chefs of the World television series. Guillas was named Chef Magazine's Chef of the Year and San Diego's Best Chef numerous times. Guillas is the author of two award winning cookbooks, Flying Pans "Two Chefs One World" and "Two Chefs One Catch: A Culinary Exploration of Seafood", co-authored with chef Ron Oliver. Flying Pans was awarded two IACP book of the year awards in the categories of Chefs and Restaurants and the coveted People's Choice and top 10 Cookbook at Book Expo America. Two Chefs One Catch was awarded cookbook of the year by the San Diego Book Awards Association

www.chefbernard.com / www.marineroom.com / www.ljbtc.com / www.twochefsoneworld.com

www.NP.wine

Ahi Tuna Lollipop

Ginger Macadamia Sauce

(Serves 12)

Ginger Macadamia Sauce

1/2 cup	mint leaves
1/2 cup	cilantro leaves
3 tablespoons	seasoned rice vinegar
1 ½	tablespoons teriyaki sauce
1 teaspoon	sambal chile sauce
1 tablespoon	freshly grated ginger
1	lemon, juiced
1/4 cup	toasted macadamia nuts
1/4 cup	macadamia oil
to taste	sea salt and freshly ground black pepper



Rough chop mint and cilantro leaves. Place in blender with rice vinegar, teriyaki sauce, sambal, ginger, lemon juice and macadamia nuts. With blender running, slowly drizzle in macadamia oil until well incorporated. Season with salt and pepper. Transfer to serving bowl.

Ahi Tuna

1 pound	ahi tuna, sushi grade #1
1/4 cup	pomegranate juice
1 teaspoon	sesame oil
1/8 teaspoon	togarashi pepper
1/4 teaspoon	sea salt
12 skewers,	2-inches long

Cut tuna into 12 equally sized cubes. Whisk remaining ingredients in mixing bowl. Transfer to small shallow dish. Add tuna. Refrigerate 5 minutes. Turn tuna over. Refrigerate 5 minutes. Transfer tuna to paper towel lined plate to absorb excess liquid. Place one skewer down center of each tuna cube.

Presentation

1/4 teaspoon	togarashi pepper
6	shiso leaves

Sprinkle togarashi atop tuna. Arrange on large serving platter. Lay shiso leaves in center of platter. Place bowl of ginger macadamia sauce atop.

Kura River Salmon

Osetra Caviar, Oyster Mushroom Griddle Cakes

Serves 12



Salmon

1-pound	fresh salmon fillet, boneless, skinless
1/8 teaspoon	hot paprika
2 tablespoons	tangerine juice
2 teaspoons	olive oil
2 tablespoons	finely chopped chives
1/2 teaspoon finely	chopped mint
to taste	sea salt and freshly ground black pepper

Cut salmon into 1/4-inch cubes. Transfer to mixing bowl. Toss with paprika, tangerine juice, olive oil, chives and mint. Season with salt and pepper. Cover. Refrigerate.

Griddle Cakes

1 tablespoon	olive oil
1/4 cup	minced shallots
2 cups	diced stemmed oyster mushrooms
1/4 teaspoon	paprika
1/2 cup	whole wheat flour
1 teaspoon	baking powder
1/2 teaspoon	sea salt
1/4 teaspoon	black pepper
2 tablespoons	melted unsalted butter
1 large	egg
1/4 cup	milk
to taste	sea salt and freshly ground black pepper
2 tablespoons	unsalted butter

Add olive oil to skillet over medium heat. Add shallots, oyster mushrooms and paprika. Cook, stirring often, until liquid from mushrooms evaporates. Set aside to cool. Combine dry ingredients in large mixing bowl. In separate bowl, beat egg and milk together. Whisk in dry ingredients. Fold in mushrooms and melted butter. Adjust seasoning. Place large non-stick skillet over medium heat. Add 1/2 teaspoon butter. Ladle 1/3 cup batter into pan. Cook until puffed and dry around edges. Flip. Cook to golden brown. Set aside. Repeat with remaining butter and batter. Cut each pancake into mini cakes, using 2-inch round cookie cutter. Set aside

Presentation

2 ounces Osetra caviar

Using small spoon, mound salmon on top of each griddle cake. Transfer to serving platter. Garnish with Osetra caviar. Enjoy!