

Les Marmitons

Gastronomie et Fraternité ~ from Friendship to Gastronomy

Niagara Chapter Monday, February 10, 2020
Executive Chef Matt Payne
Ravine Winery Restaurant

Apéritif

Ravine Winery - Lowrey Brothers Peach Cider

1st course: Trout

Ontario farm raised trout crudo / blood orange pickle / squid ink coral / coriander cress

Ravine Winery – Small Batch Riesling, 2018

2nd course: Eggplant

Smoked eggplant / Monforte feta cheese / hazelnut and brown butter vinaigrette

Ravine Winery – Chardonnay, 2018

3rd course: Pork

Prosciutto and caul fat wrapped tenderloin / ash honey roasted shallots / onion soubise

Ravine Winery – Meritage, 2018

4th course: Sweet Potato

Sweet potato and meringue crunch cake

Niagara College – Select Late Harvest Vidal, 2015



Chef Matt Payne

Matt Payne was born in Burlington Ontario but has been living in Niagara for over a decade. Sparking his passion for food as a teenager working at some of Burlington's staple bistros, Matt's culinary journey took him through a pre collage apprenticeship course (o.y.a.p) that lead him to attending Niagara College. After graduating Matt placed roots in St Catharines where he took a job under Steven Treadwell where he worked his way to becoming chef de cuisine at both port Dalhousie and Niagara on the Lake locations. During his time at Treadwell's, Matt also worked a 3 month stint at 2 Michelin star rated manor house in East Instead, England named Gravetye Manor. During his time in England, Matt learned the importance of cooking locally by utilizing the manor houses gardens and local connections to hone his skills around farm to table cooking. Matt started working for Ravine Vineyards as executive chef in December of 2018. He brings is experience of supporting local and utilizing Ravine's gardens to showcase what Ravine has to offer as a property with a blended style of classic techniques and modern food trends to spark conversation about food by bringing new ideas to the guest in balance with the farmhouse bistro fair ravine is known for. As a hunter and angler, Matt likes to showcase the importance of sustainability and conservation by drawing inspiration from his experiences outdoors.

Nathan Laying

Nathan Layng holds a chef de party position at ravine winery. Born in London Ontario Nathan attended the Stratford chef school in 2005. After working in BC for a summer, his passion for food and wine brought him to the Niagara region where he has worked at a number of restaurants including Treadwell cuisine, the Pie Plate, Lost and Found. But has now landed in the kitchen at Ravine where his strong work ethic and focus on food has made him a very valuable member of the team.

Recipes - Trout

This trout crudo dish is a composed dish with lots of little elements that are prep heavy but rather simple when it comes to plating and execution. I came up with this dish when I first came to ravine and I

served it a cuvee' and it was received very well so I thought it would be a fun dish to showcase. The shining stars in this dish is the super fresh Ontario rainbow trout and the blood orange pickle. Fermentation has been in the spotlight a lot lately with restaurants like Noma and others bringing the tradition of fermentation into the modern spotlight so I took inspiration from that and do a pickle on the oranges. It creates the most delicate sweet salty balance that goes wonderfully with the fish.

- 1 whole rainbow trout.
 - 1 orange
 - 1 blood orange
 - 1 bunch coriander
 - 5 serrano chilies.
 - 2 liter grapeseed oil.
 - 3 radish
 - Coriander cress
 - Soy bean oil.
 - 6g squid ink
 - 11g flour.
 - 100 ml water.
- 1- Segment oranges and weight them. Place them in a bowl and mix in 20% kosher salt to weight. Vac pac the oranges and salt and leave out at room temperature for 5-7 days.
 - 2- Fillet rainbow trout and pin bone the fillet. Rap fillet in saran wrap and put in the freezer to firm up.
 - 3- Using a blender, put the entire bunch of coriander in blender with 2 cups of grapeseed oil. Blitz it on high and then strain through cheese cloth.
 - 4- Cut serrano chilies length wise and remove seeds. In a blender blitz on high with 2 cups of grapeseed oil and then strain through cheese cloth.
 - 5- Slice radish on mandolin and sore in cold water

For the tuile.

- 1- Place flour in mixing bowl.
- 2- Whisk in water
- 3- Whisk in oil

- 4- Wisk in squid ink
- 5- Cook in a nonstick pan at medium low heat similar to a crape. Once all the water has evaporated remove tuile and place on paper towel to cool.

Composing the dish. This is the easy part. Simply slice the trout super thin and arrange on the plate. Place the pickled orange segments around the plate as well. Drizzle two oils for a pop of color and garnish with sliced radish, coriander cress, and squid ink tuile.

Smoked eggplant. This smoked eggplant is a great all year round dish. Although the flavors scream summer time most the ingredients are readily available through the year. It's a very simple dish with Smokey, briny, nutty elements with pops of freshness from the herbs.

- 1- Chinese eggplant.
 - ½ cup toasted hazelnuts.
 - ½ cup sheep's milk feta cheese.
 - 1 shallot finely diced.
 - 1 tsp chopped chives.
 - 2 tbsp sherry vinegar
 - 5 tbsp grapeseed oil.
 - 1 bunch parsley
 - 1 bunch mint
 - 1 head of frisee.
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- 1- Slice eggplant length wise. Score the flesh side of the eggplant. Char on a grill or bbq at highest temp flesh side down.
- 2- Place charred eggplant on a tray and put into smoker at 225 degrees for 30-40 mins or until smoked and cooked through. Allow to cool.
- 3- Make a vinaigrette with the roasted hazelnuts by roughly chopping the hazelnuts, add vinegar, oil, chives and shallots. The vinaigrette should be mostly garnish with the liquid portion just binding the garnish together.
- 4- Once the eggplant has cooled crumble the feta cheese on it and place in a 375 oven until the cheese is melted and golden brown. By this point the eggplant should be re heated.

- 5- Place eggplant on a plate and drizzle a liberal amount of vinaigrette on top and around the eggplant.
- 6- In a separate bowl. Rip up parsley leaves, mint leaves, and frisee, lightly dress and sprinkle on top of eggplant.

Pork.

For this dish I wanted to take something familiar to most everyone and pair it with an underrated ingredient that showcases the versatility of whole animal cookery. I was first introduced to caul fat at a restaurant no longer standing called le costa. The chef there used it in the exact application we are using in this recipe. I find when you wrap any lean meats in caul fat and sear it releases the rendered fat and sort of acts as a self-basting tool creating an incredibly moist final product with a slightly crispy exterior. I look at it as a “secret” ingredient when working with tenderloins or any other leaner cut of meat.

- One whole pork tenderloin
 - 5 sage leaves
 - 6 slices of high quality prosciutto.
 - 5 fingerling potatoes.
 - 4 large shallots
 - 4 tablespoons of honey
 - 1 large onion
 - ¼ lb caul fat
 - 1 bay leaf
 - ½ ltr of 2% milk
 - 2 gloves of garlic
 - Grapeseed oil for cooking
 - 3 tbsp butter
 - Salt and pepper.
- 1- Start by removing the silver skin off the pork tenderloin. Lay the sage leaves length wise along the tenderloin from head to tail length wise. Wrap entire tenderloin in prosciutto and then in caul fat. Make sure the caul fat is no more than two layers thick. If it is too thick the

- bottom layer will not render properly and you will be left with an undesirable texture. Place tenderloin in the fridge.
- 2- Boil fingerling potatoes in salted water until 75% cooked. Strain and put aside for later.
 - 3- To make the soubise peel a white onion, roughly chop it and simmer it in milk with bay leaf, garlic clove, and salt. Once the onion is extremely tender transfer the onion, and garlic to a blender and puree it with a little bit of the cooking liquid.
 - 4- Peel the shallots and save the peelings. Char the peelings on a grill or oven until black. Let cool blitz it up in a grinder and save them for the ash honey
 - 5- Place the honey in a boil and sprinkle the cooled down buzzed ash into honey
 - 6- Take the peeled shallots and place them flat side down on a medium high heat cast iron pan with a small bit of oil. Once nice and caramelized flip the shallots over and put them in an oven at 350 to continue cooking.
 - 7- Heat up another pan and place the pork in the pan. Render all sides of the pork until all sides are golden brown and crisply finish pork in the oven for 8-10 mins. Let it rest.
 - 8- Once the shallots are almost fully cooked remove from the oven and glaze with the honey and baste with the honey. Finish cooking for a few more minutes.

Composing the dish.

This is the fun part. Once the meat is cooked and rested, the shallots are roasted and soubise done you can use your creativity for plating. All the elements are there so not it's up to you to paint the picture!

Sweet potato crunch cake.

This is one of those super simple but amazingly tasty cakes. When I first tried it, I was instantly addicted to the mildly crunchy but chewy meringue, the cake that was slightly soggy because of the sugar syrup that had leaked out of the meringue but in the best way possible. Super moist, not overly sweet and all types of textures. It is also a great winter time cake option with the sweet potato.

- 185g ap flour
 - 1 ½ tsp baking powder
 - ½ tsp baking soda
 - 2 tsp ground cinnamon
 - 1 tsp ground nutmeg
 - 1/4n tsp ground cloves
 - 255g sweet potato boiled pureed
 - 265g sugar
 - 180ml vegetable oil
 - 1 tsp salt
 - 3 large eggs
 - 3 large egg whites
 - 135g sugar
 - 1 tsp vanilla extract
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- 1- Preheat oven to 325 lightly butter the sides and bottom of a 9 by 5 inch loaf pan
 - 2- Sift together flour, baking powder, baking soda, cinnamon, nutmeg, and cloves into a mixing bowl and set aside.
 - 3- In another bowl beat together sweet potato puree, sugar, oil, and salt.
 - 4- Incorporate the eggs one at a time with whisk
 - 5- Once eggs are incorporated whisk in dry ingredients, do not over mix.
 - 6- Transfer batter to pan and set aside.
 - 7- The make the meringue topping, whisk egg whites, and sugar in a stand mixer bowl over a double boiler for 5 mins.
 - 8- Remove from heat and continue to beat with the kitchen aid for 7 minutes or until very thick.
 - 9- Spoon meringue onto batter of loaf and use a knife to drag the meringue around to give a marble effect.
 - 10- Bake at 325 for 1-1.5 hours or until a knife comes out clean after inserting.