

LES MARMITONS NIAGARA, November 21, 2022 with Chef Nathan Young

Course 1

Pork & liver terrine
Dressed frisée, apple and raisin.

Southbrook Winery 2019 Laundry Vineyard Riesling

Course 2

Beef ribeye carpaccio
Horseradish, mustard, sprout, caper, cured egg yolk.

Southbrook Winery 2019 Triomphe Pinot Noir

Course 3

Sous vide fillet of salmon
Fresh herb & olive oil colcannon fingerlings,
Mustard and honey vinaigrette.

Southbrook Winery 2020 Kelta Chardonnay

Course 4

Steamed sticky toffee pudding
Rum ice cream.

Southbrook Winery "The Anniversary"

Les Marmitons

Monday, November 21, 2022

Chef Nathan Young

Head Chef Nathan Young has had an interest in food from a very young age and credits this to

his strong family roots where delicious, fresh, homemade food was central to family life.

Nathan began his culinary career by enrolling in an apprenticeship program which started at the

Walper Terrace Hotel in Kitchener and was completed with two years at Langdon Hall in Cambridge, Ontario.

Nathan excelled at the discipline and attention to detail under the instruction of European

chefs at Langdon Hall. This experience led him to pursue his career under two Michelin starred

chef Michael Caines at the world renowned Gidleigh Park Hotel in Devon, England.

From the United Kingdom, Nathan continued his culinary journey to Toronto under the leadership of Chef Anthony Walsh at Canoe Restaurant.

With this wide range of experience to draw upon Nathan followed his heart to return to his

small town roots and spent five years working as Sous-Chef under Chef Frank Dodd at Hillebrand Estates Winery. Nathan was Executive Head Chef for three years at Ravine Vineyard

Winery, both in Niagara-on-the-Lake.

Nathan's desire to branch out on his own and follow his passion for smoked meat and BBQ has

led to the creation of "In the Smoke Cookery and Catering", where he aspires to showcase his

unique, rustic approach to cooking.

Pork Terrine

Ingredients:

Spice Mix

4 g ground Cloves
4 g ground Nutmeg
3 g Ground Ginger
3 g Coriander
6 g Cinnamon
10 g White Pepper

Always grind whole spices separately.

Country pate

2 lbs Pork Shoulder
100 g pork Liver
50 g diced onion
48 g Chopped Parsley
24 g chopped Garlic
25 g Kosher Salt (2 Tbsp)
3 g Black Pepper
2 g Pate Spice mix
20 g A.P. Flour
2 Eggs
2 Tbsp Brandy
½ cup 35% Cream
1 cup Duck Confit
½ cup Smoked Almonds
Thinly sliced double smoked bacon

Cook at 300F to 150F internal temperature.

Date Steamed Pudding

1 c boiling water
1 c dates chopped
2 tbsp butter
1 egg
1 c brown sugar
1 1/2 c all purpose flour
1 tsp salt
1 tsp soda
1c chopped nuts

Pour water over dates, add butter, beaten egg. Stir in brown sugar and add date mixture.
Sift dry ingredients together, add nuts.
Steam for 2 hrs.

Sauce

1 c brown sugar
1/2 tsp salt
2 tbsp corn starch
2 c boiling water

Mix sugar, cornstarch, salt; add water gradually, stirring constantly, boil 5 minutes,
Till thickened and clear; remove from heat, add butter; let it melt as you stir,
then add 2 teaspoons vanilla. (I add rum instead)

CHORIZO DRESSING

10 Shallots	Diced fine
1litre	Fine dice of cooked chorizo
1litre	Sultana raisin (soaked in water overnite)
½ bottle	Resling wine
½ bottle	Grape seed oil
½ lemon	Juiced

- 1) Sweat the shallots in a little grape seed oil. Then add the dice chorizo and sautee making sure you do not caramelize the chorizo.
- 2) Add the sultana raisins then the wine and reduce by 2/3, then add the remaining grape seed oil and lemon juice and cook out on a low heat for 10 min. Season with salt and pepper.
- 3) Cool in hotel pans, when cool store in litre containers in the fridge.

MUSTARD & HONEY VINAIGRETTE

6 clove garlic

80 gr Dijon mustard

190 gr honey

300 gr Apple cider vinegar

600 gr Canola oil

80gr Grainy mustard

Salt and pepper

Place all ingredients in vita mix and emulsifie

Cured egg yolk

- equal parts sugar and sea salt

Colcanna fingerlings

-to taste, chives, green onion, parsley, tarragon, cabbage (sourkrout) , olive oil, salt & pepper.

Toffee sauce

180gr brown sugar, 40gr corn syrup, 84 gr butter, 160gr 35%

Rum ice cream

1000gr milk

50gr milk powder

200gr 35%

4 vanilla beans

200gr egg yolk

150gr sugar

Rum (aprox 200gr)