

LES MARMITONS NIAGARA

Chef John Vetere, January 16, 2023

"A Tour of Rome"

1/ Chicora salad

Chicory greens (puntarella) blood orange, cara cara orange, ruby grapefruit, walnuts, mint,

radicchio, endive, shallots, olive oil, black pepper.

Ravine Vineyard 2021 Sauvignon Blanc

2/ Grilled Vegetables with soffrito

Gilled red peppers and rapini, sweet fennel sausage and anchovy soffrito.

Ravine Vineyard 2021 Rose

3/ Pizza Al Taglio

Roman-style blue steel pan pizza.

-Pomodoro, garlic, pecorino.

-Olive oil, mozzarella, fennel seed, mortadella, pistachio

Ravine Vineyard 2020 Meritage

4/ Meyer Lemon Torta della Nonna

Meyer lemon custard, sugary pastry, icing sugar and sweet pine nuts.

Ravine Vineyard Sparkling Brut

Chef John Vetere

A Canadian-born chef and author (Cooks Book), John has been working in Southern Ontario's best kitchens for the past 17 years. After completing culinary school at George Brown College, he earned an international post-graduate diploma from Alma –one of Italy's most prestigious culinary schools. He received further training at Locanda Della Tamerici – a Michelin star restaurant in Luni Mare, Liguria, Italy. In 2014 he and his wife moved to Niagara-on-the-Lake in search of new business ventures. In 2015, the pair received a nomination for Niagara's Young Entrepreneur of the Year award and notable mention in The New York Times for the establishment and success of The Norton Underground – a secret society of 'pop-up' style dinners held in unique locations around Niagara-on-the-Lake. In his most recent restaurant opening in 2018, Brushfire Smoke BBQ reached critical acclaim of CBC's food and travel writer Suresh Doss, producing some of the finest BBQ in the Niagara Region. Chef John Vetere is currently the executive Chef at Ravine Vineyard.

Chicoria salad
Serves 4-6

Ingredients

4 pc	Blood orange
1 pc	Cara cara orange
1 pc	Ruby grapefruit
1 pc	Raddicho, small
1 pc	Chicory or dandelion
2 pc	Endive
2 tbsp	Shallots, chopped fine
AN	Salt and pepper
4 tbsp	EVOO
1/4 c	Walnuts
1/2 bunch	Mint

Method

1. Using a serrated knife and following the curves of the fruit, carefully peel the blood oranges, caracara orange and grapefruit. Remove all the peels and the white pith, but keep the fruits as smooth and round as possible
2. Cut the blood oranges and navel orange crosswise into ¼-inch slices and place in a low bowl. Use knife to cut between the grapefruit membranes to form segments; add to bowl. Squeeze the grapefruit "carcass" over a strainer into the bowl with the citrus.
3. Remove and discard a layer of exterior leaves from each endive so that only smooth and unblemished leaves are showing. Trim 1 inch from the bottoms and discard. Separate the leaves.
4. Arrange radicchio, endive and chicory leaves in a large platter or in a low-sided salad bowl. Arrange citrus slices and segments artfully over leaves, reserving the citrus juices.
5. In a small bowl, combine shallots and 3 tablespoons reserved citrus juices. Add a good pinch of salt and pepper. Whisk in olive oil and taste. Adjust the seasonings, whisk again and pour dressing evenly over salad.
6. Garnish with mint and toasted walnuts.

Grilled Vegetables with Sofritto

Serves 4-6

Ingredients

4 pc	Red bell peppers
1 bunch	Rapini
2 pc	Sweet Italian Sausage, removed from casing
2 pc	Anchovy
2 tbsp	Tomato paste
1 pc	Onion, med
10 pc	Garlic
1 pc	Red finger chili
AN	EVOO
AN	Salt and pepper

Method

1. Finely dice onions, mince garlic, chili and anchovy and set aside.
2. In a large rondo, heat up a generous amount of olive oil. Shallow fry the sausage meat, breaking it into small pieces. Remove from pan and set aside.
3. Shallow fry the onions until translucent in the pork fat until translucent. Add in the garlic and cook for an additional 10 minutes.
4. Add in the anchovy, tomato paste, chilli and sausage meat. Turn down to low and simmer for 25 minutes.
5. Core and split the peppers into quarter. Clean rapini bottoms and add to a bowl with some olive oil and salt.
6. Grill the peppers and rapini until nicely charred.
7. Remove vegetables from the grill and place on serving platter. Scoop generous amounts of the soffritto overtop and serve.

Pizza al Taglio Dough
Makes 10 - 800g doughs

Ingredients

3000 g	Water, cold
45 g	Yeast
4500 g	Bread flour - organic
500 g	Water
450 g	Starter
120 g	Sea salt
60 g	Olive oil
As Needed	Tomato sauce
-	Mortadella
-	Pistachio
-	Mozzarella
-	Fennel seed
-	Pecorino
-	Garlic, slices

Method

1. Using a spiral mixer or dough hook, combine water, yeast, flour and mix for 5 minutes.
2. Rest for 30 minutes.
3. Add the rest of the water and starter and mix for 4 minutes
4. Add the salt and oil and mix for 3 minutes
5. Rest for 1 hour
6. Fold the dough and rest for 1 hour
7. Scale into 800g ovals
8. Rest overnight
9. Stretched into greased blue steel pans.
10. Add toppings
11. Bake at 300C for 16-18 minutes.

Meyer Lemon Torta della Nonna

Makes 1 torta

Ingredients

	Pastry
300 g	Pastry flour
1 tsp	Baking powder
130 g	White sugar
150 g	Butter, unsalted, cold, cut into small cubes
1 pc	egg
1 pc	Egg yolk, beaten
1 pc	Meyer lemon, zest
	Custard
5 pc	Egg yolks
100 g	White sugar
30 g	Pastry flour
600 ml	Whole milk
2 pc	Meyer lemon, zested, juice of 1 lemon
1 tsp	Vanilla extract
50 g	Icing sugar
AN	Pine nuts, rinsed in cold water.

Method

1. Start by preparing the pastry. Combine the flour, baking powder and sugar in a large bowl and rub the butter into the flour using the tips of your fingers until you have a coarse, crumbly mixture. Add the egg, the yolk and the grated lemon zest, and knead until the dough comes together into a smooth ball. Wrap it in cling film and leave to rest in the fridge for 1 hour
2. Meanwhile, make the custard. In a medium stainless steel bowl, whisk the yolks with half of the sugar until the sugar has dissolved completely. Slowly add the flour and keep whisking until fully combined. Pour over 60ml of the milk, whisk it in and set the bowl aside temporarily
3. Place the rest of the milk in a saucepan with the rest of the sugar, the lemon zest, juice and vanilla extract. Set the saucepan over a low heat and bring to a slow simmer. Remove from

the heat and pour the hot milk over the custard base in the glass bowl in a thin stream, whisking continuously until smooth.

4. Place the custard back in the saucepan and set it over a low heat. Cook the custard until dense and glossy, stirring frequently and trying not to scorch it (don't let it boil). Once thickened, remove the custard from the heat and place in a new bowl
5. Set the bowl over an ice bath so the custard can cool more quickly. Cover the surface with cling film to prevent a skin forming and leave to cool to room temperature
6. Next, preheat the oven to 350F. Butter and flour a 26cm deep tart tin and set it aside
7. Take the pastry out of the fridge and divide it into 2 pieces, one being 2/3 of the total. Roll the larger piece into a 2mm-thick circle that is large enough to cover the bottom and sides of the tin. Flip it onto the tin, press it with your fingertips so it sticks to the surface of the tin and cut off any overhanging. Pierce the surface all over with a fork
8. Fill the pastry shell with the cooled custard and level the top. Roll the remaining pastry into a thin circle that is large enough to cover the top of the tart completely. Trim any excess, then pinch the top and bottom edges together
9. Top the surface of the tart with the slightly damp pine nuts and press them down gently so as to make them adhere to the pastry
10. Bake the tart for 45 minutes, or until deeply golden all around. Allow the tart to cool completely before dusting it with icing sugar, slicing and serving