

Les Marmiton Dinner February 13th 2023
Chef Jason Williams

1st

Scallops & Pork Belly

Hazelnut & Lemon Crusted Sea Scallops, Slow Roasted Pork Belly,
Jerusalem Artichoke Puree
Crispy Apple Chip, Oat milk froth

Hidden Bench 2018 Estate Riesling

2nd

Gnocchi "Carbonara"

Upper Canada Ricotta Gnocchi, Pingue Guanciale, Fried Egg Yolk,
Shaved Parmesan Cheese

Hidden Bench 2019 Felseck Vineyard Chardonnay

3rd

Beef Wellington

Roasted Beef Tenderloin, Local Prosciutto, Mushroom duxelles, Duck
Fat Pastry, Red Wine Jus

Hidden Bench 2019 Terroir Cache

4th

Crème Brûlée

Vanilla Bean Crème Brûlée with Shortbread Cookie

Hidden Bench 2019 Late Harvest Riesling

Chef Jason Williams

Jason Williams was born and raised in Niagara Falls, and led the Treadwell team as Chef de Cuisine from 2006 to 2013, being instrumental in the success of the restaurant in Port Dalhousie (including Enroute Magazine Top 10 best new restaurants in Canada).

After 5 years at Inn On The Twenty, Jason rejoined the team at Treadwells in Niagara-on-the-Lake as Executive Chef in 2018.

Over the years, he has become one of the industry's biggest advocates of the farms and suppliers around the Niagara Region.

Prior to joining Treadwell, Jason had worked with Stephen Treadwell at Queen's Landing Hotel, as well as the Michelin-starred Gidleigh Park and Royal Clarence Hotel in the UK, and the Trident Hotel in Ireland.

Recipes

Scallops & Pork Belly

Hazelnut crust

Ingredients:

- Peeled whole hazelnuts
- Lemon
- Chive

Method:

1. Roast hazelnuts until golden brown on a sheet tray in the oven at 350" for 7-10min
2. Let cool
3. Zest lemon with a microplane
4. Finely chop chives
5. In the food processor lightly pulse the hazelnuts until they are broken down and transfer to a bowl.
6. Mix with lemon zest and chive and set aside

Roasted Pork Belly

Ingredients:

- Pork belly whole skin on
- salt

Method:

1. Season the pork belly with the salt
2. Place pork belly on a wire rack on a sheet pan lined with parchment paper.
3. Roast the pork belly for 2 hours at 300°
4. Turn oven up to 400° for 20min
5. Take pork belly out of oven and slice to desired size

Gnocchi Carbonara

Ricotta Gnocchi

Ingredients:

- 1lbs Upper Canada Ricotta cheese
- 3 Egg yolks
- 1cup Flour
- chives
- parmesan cheese
- salt

Method:

1. In a large bowl, mix together ricotta cheese, egg yolks, parmesan cheese and salt until smooth in texture.
2. Add flour and chives and mix until a slightly smooth and tacky dough is formed.
3. Cut dough into equal portions to roll out into long tubes
4. Cut the gnocchi to desired shape and blanch in boiling salted water
5. Set aside to cool.

Beef Wellington.

Ingredients:

- 1 Beef Tenderloin
- 500g. Mushroom Duxelle
- 20 slices of Prosciutto
- 1 Sheet Pastry Dough
- 1 Sheet Puff Pastry
- Salt
- Pepper
- Mustard
- Egg Yolks
- Fresh Thyme

Mushroom Duxelle.

Ingredients:

- 1 Box of Button Button Mushrooms
- 1 Shallot
- A few sprigs of thyme
- Salt
- Pepper
- Oil

Method:

1. Finely mince the mushrooms and the shallot.
2. Sweat the mushrooms on low heat with shallots and thyme until no moisture is left. maybe 20-30 minutes.
3. Smooth out on a baking sheet and let cool until needed.

Method:

1. Season Beef Tenderloin with Salt & pepper. Sear on medium-high until caramelized all around and rare in the middle. Brush with Mustard and let it rest.
2. Slice the prosciutto. On a piece of saran wrap, layer the prosciutto next to each other so they overlap.
3. Smooth the mushroom duxelle over top of the prosciutto.
4. Take the beef and place on top of the prosciutto and mushrooms. Tightly roll it all together. Place in the fridge to cool and tighten up.
5. Roll out the pastry dough. Take the beef from the fridge. Egg wash the dough before rolling the beef. Roll the beef in the pastry dough and place in the fridge.
6. With the latus cutter, cut the puff pastry. Brush the beef wellington with egg wash and lay the puff pastry nice and even over the top. Brush with more egg wash.
7. Preheat the oven to 400 degrees. Salt the Beef wellington. Cook for 25 minutes for the pastry to rise and crust to caramelize. turn the oven down to 325 for 10 minutes. Check before doing any more added time. For medium rare you want the internal doneness to be 115-120 degrees while resting.

Crème Brûlée

35% Cream	1 liter
Sugar	150g
Egg Yolk	12
Vanilla Bean	1

Method:

- 1 Scald cream and vanilla
- 2 Combine with sugar and yolk
- 3 Pour into molds and put in another tray. Pour water in so its surrounding molds.
- 4 Cover with tin foil really well
- 5 Convection oven 300 degrees for 30 minutes