



HEIRLOOM TOMATOES WITH BURRATA, CONCORD GRAPE AIGRE DOUX AND TOMATO ASPIC

Serves four to six family style

INGREDIENTS

- 1 ½ pounds mixed heirloom tomatoes, as varied in size, shape and color as possible
- 3 whole, very fresh, burrata
- sea salt
- olive oil
- 1 bay leaf

AIGRE DOUX INGREDIENTS

- ½ pound Concord grapes
- 2 ounces sherry vinegar
- 3 ounces honey
- 1 sprig fresh thyme
- 1 teaspoon salt

DIRECTIONS

Pass the grapes through a food mill then through a fine mesh strainer. This should yield about 2 cups of juice. Place the juice with the remaining ingredients in a heavy bottomed saucepan and reduce by half. Strain the juice again and chill until needed.

TOMATO ASPIC INGREDIENTS

- 1 pound beefsteak tomatoes, cored and quartered
- 1 onion, peeled and coarsely chopped
- 1 rib celery, coarsely chopped
- 3 cloves garlic, peeled and crushed
- juice of 1 lemon
- 1 tablespoon whole black peppercorns
- 2 ounces white wine
- 1 tablespoon kosher salt
- sheet gelatin

DIRECTIONS

Wrap the onion, celery, bay leaf and peppercorns in cheesecloth and tie securely. Place the tomatoes, wine, salt and lemon juice in a saucepan and set over low heat. Add the cheesecloth and its contents. Simmer slowly for a half hour to forty-five minutes or until the tomatoes have broken down and released most of their liquid. Remove the cheesecloth and discard. Pass the tomatoes through a food mill, then through a fine strainer. Measure the quantity and add 1 sheet of gelatin bloomed in cold water to each cup of reserved juice. Leave to set in the fridge.

To serve, place the burrata on a large platter and spoon the softly set aspic around them. Cut and arrange the tomatoes throughout and spoon the Aigre Doux over. Season with sea salt and pepper; garnish with chives, parsley and basil.

RESERVE

GRAND RAPIDS

CIDER BRAISED PORK BELLY WITH SAVOY CABBAGE, HAKURI TURNIPS AND CARAMEL APPLESAUCE

Serves four

CIDER BRAISED PORK INGREDIENTS

- 2 pounds fresh pork belly, trimmed
- 1 tablespoon kosher salt
- 2 juniper berries
- 10 black peppercorns
- 1 allspice berry
- 1 nutmeg
- 5 coriander seeds
- 1 bay leaf
- about a quart of apple cider

DIRECTIONS

Lightly crush the spices in a mortar and pestle, combine with the salt and rub on the pork. Place in a Ziploc bag and refrigerate for three days, turning often. Remove from the bag, rinse and place in a roasting pan just large enough to hold it. Pour the apple cider over the pork and place in a 250-degree oven until fork tender, about four hours. Cool overnight in the cooking liquid.

The day of service, remove the pork from the cooking liquid and cut into four neat serving pieces. Place in a 450 degree oven with enough of the reserved cooking liquid to cover the pan with a quarter inch of liquid.

APPLESAUCE INGREDIENTS

- 12 apples
- 8 ounces sugar
- juice of 1 lemon
- 1 teaspoon kosher salt
- 4 ounces butter

DIRECTIONS

Put the apples in a large, heavy bottomed pot with about an inch of water. Cook over medium heat until the apples yield completely. Pass through a food mill.

Place the sugar in a heavy bottomed sauce pan and cook over medium heat until a dark caramel forms. Add the lemon juice, salt and reserved apple puree and bring to a boil. Reduce the heat to a simmer until thickened slightly and remove from the heat. Add the butter a knob at a time and stir vigorously until completely incorporated. Set aside in a warm place.

VEGETABLES INGREDIENTS

- 1 head Savoy cabbage, cut into 1-inch pieces
- 16 Hakuri turnips, peeled
- 2 tablespoons butter
- 8 ounces chicken stock
- kosher salt
- pepper

DIRECTIONS

Heat 1 tablespoon of the butter in a non-stick pan until foaming. Add the cabbage and cook while stirring until wilted and slightly caramelized. Add the turnips, chicken stock and remaining butter and place the pan on high. Cook until the stock has nearly evaporated and glazed the vegetables.

To serve, spoon a generous portion of the apple sauce on to four plates and divide the vegetables evenly on each. The belly should be brown and crisp on top and most of the cooking liquid evaporated. Place a portion of the belly on each plate and serve immediately.

TART APPLE CHARLOTTES WITH BROWN BUTTER ICE CREAM AND BLIS BOURBON BARREL AGED MAPLE SYRUP

Serves four

ICE CREAM INGREDIENTS

- 8 egg yolks
- ½ pound butter, melted and solids cooked until golden brown
- 2 cups whole milk
- 1 cup heavy cream
- 1 vanilla bean
- ½ cup dark brown sugar
- 1 teaspoon salt

DIRECTIONS

Combine the milk, heavy cream, sugar, salt and vanilla bean in a saucepan and scald.

Put the eggs in a blender and turn on to high. Add the brown butter in a steady stream until thoroughly incorporated. Remove the vanilla bean from the milk and add to the blender in a steady stream. Strain and refrigerate until completely chilled. Churn in an ice cream maker per manufacturer's instructions.

CHARLOTTES INGREDIENTS

- 1 loaf day old brioche
- 6 Granny Smith apples, peeled, cored and cut into a ½-inch dice
- 1 tablespoon dark brown sugar
- juice of 1 lemon
- ¼ teaspoon ground cinnamon
- pinch of ground mace
- ½ pound butter

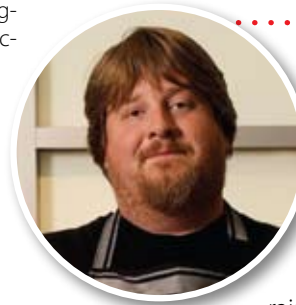
DIRECTIONS

Combine the spices, sugar and lemon juice in a bowl and toss in your apples as you work to prevent browning.

Melt the butter and brush into four wells of a muffin tin. Cut four rounds of brioche big enough to cover the bottom of each well, four more slightly larger pieces to serve as tops, and enough strips to cover the sides, all about an eighth of an inch thick. Brush each with melted butter.

Put the bottoms and sides in place and fill with the apple mixture. Put on the tops and gently press each to compact. Bake in a 350-degree oven for about 45 minutes, until the apples are cooked and the brioche is golden brown. Turn on to a wire rack to cool slightly.

Place the charlottes in the center of a small plate and top with the ice cream. Drizzle with maple syrup.



EXECUTIVE CHEF MATTHEW GIBRAN MILLAR

Matthew Gibran Millar is a 20-year veteran in restaurant service. During his several years as owner and chef of Journeyman in Fennville, he became enthralled with the farmers and artisans of West Michigan and cooking with locally raised and seasonally sourced foods, an ethic that remains with him in his current post as chef at Reserve. He lives in Fennville, with his wife, Amy Lee Cook.



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