Potato goat cheese royal

Serves 8

15 baby Yukon Gold potatoes

4 ounces fresh goat cheese Capriole farms

1 cup heavy whipping cream

2 eggs

salt and pepper

1/4 cup chives

1. cook potatoes in heavy salted water. Drain and cool.

2. preheat oven to 375

3. Cut potatoes in half and scoop out some of the flesh. Place potato halves in a backing tray and spoon a little goat cheese into the center.

4. Whisk together the cream and eggs with salt and pepper.

5, Fill the potatoes with the custard mix and sprinkle chives on top. Bake for 12 to 15 minutes until set.

Seared beef fillet with asparagus wrapped prosciutto, Parmesan reggiona, sage beurre blanc, and harrissa potatoes.

Beurre Blanc

serves 6

2 shallots

1/4 cup white wine vinegar

1/4 cup dry white wine

1/3 cup heavy cream

1/4 teas salt

1/4 teas black pepper

1 cup (2 sticks) butter cut into small peices

Place shallots, vinegar,wine, in a small sauce pan and reduce to 1 tablespoon. Add cream and simmer for 1 minute. Slowly while whisking add butter 1 piece at a time until incorporated and season.

Filet

8 beef tenderloin fillets.

1 large bunch of asparagus 20 spears

prosciuitto 8 small slices

8 tablespoons Parmesan reggiono

Potatoes

2 pounds of fingerling potatoes

1/3 cup mild harrissa paste

2 tablespoons olive oil

1/2 teaspoon ground cumin

1/2 teaspoon smoked paprika

1 teaspoon salt

1 1/2 pounds Granny Smith apples, peeled, cored, cut into 8 wedges, and sliced 1/8-inch thick crosswise

1 tablespoon rum extract

1 teaspoon lemon juice

1 cup + 2 tablespoons all-purpose flour

1 cup + 1 tablespoon granulated sugar

2 teaspoons baking powder

1/2 teaspoon salt

1 large egg + 2 large egg yolks

1 cup vegetable oil

1 cup whole milk

1 teaspoon pure vanilla extract

confectioners' sugar

Instructions

Heat oven to 350 degrees F. Coat 9-inch springform pan or 9-inch removable bottom tart pan with vegetable oil and lightly dust with flour. Note: baking spray with flour can be used. Be sure baking pan is at minimum 2 inches deep. Place pan over a foil lined baking sheet; set aside.

In a large microwaveable bowl, precook apples on HIGH for 2 minutes. If apple slices snap when bent, reheat for an additional minute. Note: readiness is determined if slices are pliable.

Spray or lightly brush lemon juice and rum over apples; toss to ensure slices are coated.

In a medium bowl, whisk together 1 cup flour, 1 cup sugar, baking powder and salt; set aside.

In a large bowl, lightly beat 1 egg, oil, milk and vanilla.

Gradually add dry ingredients to the egg mixture and mix until well blended and no visible flour pockets are present. Set aside 1 cup of batter in a small bowl.

Whisk in 2 egg yolks to the remaining batter, gently fold in apples. Pour in baking pan.

Whisk in 2 tablespoons of flour to the 1 cup batter mixture. Pour over batter in pan and spread evenly towards the edge.

Sprinkle 1 tablespoon granulated sugar over cake.

Bake for 30 minutes, rotate baking pan 180 degrees and bake for additional 30 to 45 minutes or until toothpick inserted into center of cake (not apples) comes out clean.

Allow to cool to room temperature about 2 to 3 hours. Lightly dust top of cake with confectioners' sugar.