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