

JOHNNYCAKES WITH MUSHROOMS, WHITE CHEDDAR AND SEASONAL VEGETABLES

(Vegetable Plate)

Yield: 20 portions

Ingredient	Amount
Johnnycake Batter	1 recipe follows
The Sauce	
Whole butter	½ lb.
Shallots, minced	5 ea.
Shiitake mushrooms, stems removed	3 lb.
Button mushrooms	3 lb.
Salt and ground black pepper	t.t.
Madeira wine	1 Cup
Brandy	¼ Cup
White wine	½ Cup
Heavy cream	1 ½ qt.
Grafton white cheddar, grated	½ lb.
The Garnish	
Acorn squash	3 large
Butter, whole, melted	4 oz.
Sugar, maple	½ Cup
Italian flat leaf parsley, chopped	½ Cup
Hazelnuts	½ lb.
Green vegetable, seasonal	as needed

Method

1. Prepare the Johnnycake Batter and reserve.
2. Remove the stems from the shiitake mushrooms and cut them in half. Leave the stems on the button mushrooms and quarter them. In the whole butter, sweat the shallots and mushrooms with the salt and pepper. Deglaze with the brandy, Madeira and white wine and reduce dry (sec). Add the cream and reduce the cream until it is nape in consistency. Lastly stir in the grated cheddar and allow to melt. Hold in a double boiler for service.
3. Cut the acorn squash in half and remove the seeds. Cut the squash into 20 large wedges. Toss the squash with the melted butter and maple sugar, salt and black pepper. Roast in a 350 deg. oven on a sheet tray lined with parchment paper until just tender. Reserve for service.
4. Toast the hazelnuts in a 350°F oven until they are golden brown. Lightly crush the nuts. Chop the parsley.
5. Prepare the green vegetable as per Chef's directions.

JOHNNYCAKE BATTER

Ingredient	Amount
Johnnycake meal	6 Cups
AP flour	2 Cups
Baking powder	2 tsp.
Salt	2 Tbsp.
Eggs	8 ea.
Milk	32-40 oz.
Oil, vegetable	1 Cup

Method for the Johnnycakes

1. Combine the johnnycake meal, flour, baking powder, salt, eggs and milk and whisk until smooth. Add the oil and whisk until completely smooth.
2. Let rest 20 minutes before using.

PICK-UP OF THE JOHNNYCAKES

1. A half hour before service start to cook the johnnycakes—use cast iron skillets and a little vegetable oil. Prepare two Johnnycakes to an order. They should be golden brown on both sides and very thin. Cover the johnnycakes with wet paper towels to prevent drying out. Hold in a warm area.
2. Lay down one Johnnycake and pour the heated mushroom mixture over it. Top with the second Johnnycake.
3. Garnish the plate with the heated acorn squash, toasted hazelnuts and the chopped parsley.
4. Reheat the green vegetable as directed and place on the plate also at this time.

VEGETABLE STOCK

Yield: 2 gallons

Ingredient	Amount
Vegetable oil	2 oz.
Garlic, crushed	8 cloves
Spanish onions, cut into eighths	2 lbs.
Horse carrot, peeled, rough cut	1 large
Green cabbage, cored, rough cut	½ lb.
Celery stalks, washed, rough cut	2 ea.
Parsnips, peeled, rough cut	2 ea.
Bay leaves	3 ea.
Whole black peppercorns	20 ea.
Fresh thyme	8 sprigs
Parsley stems, washed	½ bu.
Idaho potatoes, cut into sixths	2 ea.
Mushroom stems	2 lb.
Water	2 ½ gal.

Method for the Vegetable Stock

1. In the vegetable oil roast the garlic, onions, carrots, cabbage, celery and parsnips in a 350°F oven until they are wilted but not brown - about 10 -15 minutes.
2. Combine the roasted vegetables with the remainder of the ingredients and simmer for one hour, skimming often. Strain through a chinoise and cool to 45°F.

