

grilled broccolini

featuring: Mee Vang Farm's green garlic
Jim Mckeown's english walnuts, eureka lemons & limes
and Rio de Parras organic broccolini

1 lb fresh broccolini

*a cross between broccoli & gai lan, but you can use the parent vegetables, cauliflower
all sorts of rapinis, hmong broccoli, asparagus or baby carrots as substitutions in this recipe,
alone or as a mixed plate*

xv olive oil, as needed salt & pepper, to taste
green garlic pesto (see below) preserved citrus confit (see below)

method:

Bring 3 cups salted water to a simmer in a wide pan. Blanch broccolini for 30 seconds, then shock in an ice bath, drain place in a bowl. Drizzle with olive oil to lightly coat, season, and grill over medium heat for approx 1 minute. Top with green garlic pesto & garnish with citrus confit.

green garlic pesto:

1 bu(1/3 pound) green garlic, whites and stems
1/2 pound fresh walnuts, shelled 1 tsp grapeseed oil
1 cup xv olive oil salt, as needed
1 teaspoon honey

to make pesto:

Finely slice garlic. Shell walnuts, toast half in grapeseed oil. Chop finely & place in mixing bowl. Pulverize remaining walnuts & garlic in a mortar with a pinch of salt, adding 1T olive oil. When crushed, add to mixing bowl. Stir in remaining olive oil, season with salt and honey.

(also good with roast chicken or tossed with flat pasta)

preserved citrus confit:

2ea fresh lemons & limes
1 cup sea salt 1/2 cup xv olive oil
honey, as needed

to make confit:

Wash citrus & trim stem. Make a 2 inch slit down the side of each fruit, place in a non-reactive glass or metal bowl/jar/cannister. Cover with salt, and let sit for 24 hours. Add 4 cups of water(or enough to just cover, place a weight on the fruit and brine for 14 days. Drain, and cut in a fine dice. Mix with olive oil and add a touch of honey if confit is too sharp.

(excellent with hummous & rich seafood)

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Dinner nightly from 5:00pm to 9:30pm

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