

MEET *the* CHEF

Chef **PERRY MASCITTI** from Tulalip
Resort Casino

Wine Pairing: Samson Estates Winery

Presented in association with: Judd & Black Appliance, Mount Vernon





On May 15th, Bellingham Alive and Judd & Black Appliance hosted Chef Perry Mascitti, who created a beautiful three-course meal that drew on the seafood, meat and produce of our area. Perry is the Executive Chef at Tulalip Resort Casino. After his education at the Culinary Art Institute, he spent many years in resort and hotel kitchens before taking the helm at Tulalip. Perry began the evening with a lamb tenderloin carpaccio caprese with saffron-infused mozzarella. Gabe, a member of the dining audience, volunteered to help work the saffron into the mozzarella and rub in the saffron. Samson Estates created wine pairings for the evening, and Barb from Samson presented the first course with a dry Syrah.

For the *second course*, Perry married the tender flakiness of halibut with bits of pork rillon and a shaved fennel bulb salad with watercress. Samson paired the tender halibut with an unoaked Chardonnay. Next came a lively intermezzo of Lemon-Medjool Date Granita, which called for the kir royale Samson poured using their brilliant

cassis. Chef Perry recommends using Medjool dates in recipes that call for sugar — salad dressings, desserts and even barbecue sauce. The *third course*, the entrée, was a wagyu beef tenderloin with a smoked pear and bear's tooth mushroom demiglace. The bear's tooth is a brilliant white, spongy mushroom that grows on the sides of trees. It has a delicate but distinctive flavor, and substitutes nicely for black truffle. Wagyu tenderloin is the most tender cut of beef available, with fine marbling and a slightly springy texture. Perry pan-seared the steak and finished in a 350-degree oven. The steak was also served with delicious cippolinis (small spring onions) stuffed with pork chorizo, brie and hazelnuts. The *dessert* came from a friend of Chef Perry's, a pastry chef. See the website for the recipe. It was a layered cream and fruit dessert served in mason jars. A lovely presentation, and delicious! Samson paired the dessert with a rich blueberry port and their hazelnut wine.



MAKE IT AT HOME Shopping List

First Course **Warm and Cold Lamb Carpaccio Caprese Lamb Tenderloin**

This appetizer combines the delicacy of shaved lamb with the fresh flavors of a traditional caprese. Heirloom tomatoes add flavor and texture, as does hand-made mozzarella. The saffron is a quiet undertone. This dish is perfect for a summer patio dinner.

- 1/2 cup Kosher salt
- 1/2 cup medium course black pepper
- 1/2 cup chili powder
- 3 Tbsp olive oil
- 1 lb heirloom tomatoes
- 1/2 cup fresh basil, cut into ribbons
- 1/2 cup chives
- 1 quart balsamic vinegar
- 1/2 cup olive oil
- Salt and freshly cracked black pepper
- 1 lb mozzarella curd
- 1/2 gallon water
- 1/3 cup salt
- 1/2 oz saffron, finely chopped

Second Course **Pan-Seared Halibut with Pork Rillon and Stoneground Fennel Toss**

Peppery without being too much so, this second course was both substantial enough to be an entrée, and yet delicate enough to be a small plate. Fresh halibut makes a huge difference in quality. The fennel toss was tangy and complemented the flaky halibut nicely. Pork rillon gave the dish a subtle meaty texture.

- 1 lb pork belly, 1 piece
- 1/2 quart red wine
- 1/2 quart water
- 2 Tbsp black pepper
- 1/2 cup brown granulated sugar
- 10 whole garlic cloves, remove skin
- 2 large yellow onion, diced
- butter
- 1/2 cup Pasilla chilies, peeled and diced
- 1/4 cup rice wine vinegar
- 2 Tbsp fish sauce
- 3 green apples, cored and diced to 1/4" cubes (with peel)
- 3 lbs halibut files, about 3/4" thick, cut into 6 pieces
- 1 cup fennel bulb, shaved thin
- 1/4 cup fennel leaves, no stems
- 1/2 lb watercress, leaf only
- 1 Tbsp stone ground mustard
- 2 Tbsp honey
- 1/4 olive oil

Entrée **Waygu Beef Tenderloin with Smoked Pear and Truffle Demi-Glace**

Waygu Beef tenderloin a Japanese-style of beef, and the most tender cut you can get. Slightly springy, delicately marbled, it is a rare find these days, but a worthy one.

- 1/2 gallon beef or veal stock/broth
- 1/2 bottle red wine
- 1/2 ounce shaved truffles, or other wild mushroom (Chef Perry brought a Bear's Tooth mushroom, a forage mushroom that grows on the sides of trees.)
- 2 Anjou pears, cored and unpeeled
- 3 cups applewood chips
- 1 cup white onion, finely diced
- 2 Tbsp butter
- 2 cups Arborio rice
- 1 gallon chicken stock
- 1 cup chanterelle mushrooms