

Fusion Gourmet

Cold Filet with Orange-Cumin Vinaigrette



30-40

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2 filets mignons, cut 1 inch thick
4 tbsp. [WD Grapeseed Oil](#)
1 1/2 tsp. minced shallots or scallions
1/4 tsp. ground cumin
1 tsp. grated orange zest
1 tbsp. fresh orange juice
1 tbsp. [WD Sherry Wine Vinegar](#)
Salt and white pepper, to taste
8 cups mesclun (mixed baby greens) or torn romaine, washed and very well dried (about 8 oz.)

Preheat broiler or prepare coals for grilling. Allow steaks to come to room temperature, pat dry, and lightly coat with 1 tbsp. **WD Oil**. Cook until nicely browned on one side, about 4 minutes. Turn steaks and cook 4 minutes more for medium-rare. Set aside until cool. Combine shallots, cumin, orange zest, orange juice, and **WD Vinegar** in a small bowl. Whisk in the rest of **WD Oil** slowly. Add salt and pepper, to taste. Pour all but 1 tbsp. of dressing over the greens in a large bowl. Toss to coat and arrange the greens on 4 medium-size plates. Carve the steaks into 1/4 inch thick slices and arrange them on top of the greens. Spoon the remaining dressing over the meat and serve immediately.

Brussels Sprouts with Herbed Balsamic Bread Dipper & Glazed Red Onions



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The sweetness of the onions is a nice contrast to the strong-tasting brussels sprouts.

- 1 basket brussels sprouts (about 10 oz.)
- 1 tbsp. unsalted butter
- 1 tbsp. [WD Herbed Balsamic Bread Dipper](#) (not shaken)
- Freshly ground pepper, to taste
- 1 small red onion, thinly sliced lengthwise
- 2 tbsp. [WD Herbed Balsamic Bread Dipper](#) (shaken very well)

Trim the outer leaves and stems from the brussels sprouts and discard. Bring a medium pot of water to a boil and add salt. Add brussels sprouts and cook until tender but still bright green, about 4 minutes. Remove from heat, drain, and plunge into a bowl of ice water to cool. Drain well and cut in half. Heat 1/2 tbsp. butter and 1/2 tbsp. **WD Dipper** (not shaken) in a large heavy skillet over medium-high heat. Add brussels sprouts and cook, tossing occasionally, until they are brown and crisp on the edges, about 3 minutes. Season to taste with salt and pepper, and transfer to a large bowl. Cover with foil to keep warm. Add remaining butter and **WD Dipper** (not shaken) to the same pan over medium-low heat. Add the onions and cook until transparent (about 3 to 4 minutes). While standing back to avoid the fumes, add the well-shaken **WD Dipper**. Stir to loosen any brown bits on bottom of pan. Cook until **WD Dipper** is reduced and the onions are glazed, about 30 seconds. Add the onions to the brussels sprouts and toss well. Serve immediately.

WD Tip: Garnish with toasted hazelnuts if desired.

Raspberry Seafood Sauté



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1/4 cup minced onion
2 tbsp. butter
3 tbsp. [WD Raspberry Tarragon Vinegar](#)
1/4 cup vegetable or fish stock
8 oz. fresh tiny shrimp, cooked
8 oz. fresh scallops
1/4 cup sour cream
1 tbsp. diced tomato
Fresh raspberries, as garnish

In a large skillet or wok, sauté onion in butter until transparent, about 3 to 4 minutes. Add **WD Vinegar**, stock, shrimp and scallops and cook briefly, about 5 minutes, stirring often. Scallops should be opaque. Stir in sour cream over low heat; add tomato at the last minute. Serve at once. Garnish with fresh raspberries, if possible.

Spicy Corn and Cherry Pepper Relish



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1 12 oz. can water-packed corn, drained
4 pickled cherry peppers, seeded and diced
2 scallions, chopped
Whites of 2 hard-boiled eggs, diced
1/4 cup [WD Zesty Garden Vinegar](#)
2 tbsp. [WD Spicy Hot Chili Oil](#)

Combine corn, peppers, scallions and chopped egg whites in a small mixing bowl. Separately whisk together **WD Vinegar** and **WD Oil** and pour over relish. Allow to marinate for 1 hour before serving. Garnish with fresh herbs and fresh peppers.

Sweet-and-Sour White Beans



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One 15 or 16 oz. can of white beans, drained and rinsed.
2 tbsp. packed light brown sugar
1/4 cup [WD Mango Thai Vinegar](#)
1 tbsp. fresh lemon thyme
1/2 tsp. freshly ground pepper

In a non-reactive saucepan, combine all ingredients. Cook over medium heat for 10 minutes, or until heated through.

Wild Halibut Fillets with Pine Nut & Parmesan Crust



30-40

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4 tbs. pine nuts, chopped
2 tbs. grated fresh parmesan or asiago Cheese
1/4 tsp. minced garlic
2 tsp. chopped fresh herbs (for example, a mix of basil, mint and sage)
2 tsp. [WD Lemon Grapeseed Oil](#)
Tiny pinch of cayenne
2 halibut fillets, about 6 oz. each and 1 inch thick (cut and fold to an even thickness)
Salt

Heat the oven to 230°C (450°F). In a small bowl, gently mix the chopped pine nuts, parmesan, garlic, herbs, cayenne, and **WD Oil**. Season the fish with a little salt. Carefully pat the nut topping over the surface of each fillet, pressing lightly so it sticks. Brush a little **WD Oil** onto a small baking sheet or shallow baking pan and set the fillets on the oiled spot. Bake fish in the oven until topping is golden brown and crisp, and the fish is tender when poked with a thin knife or a skewer (10 to 15 min.). If the topping seems like it's going to burn before the fish is done, turn the heat down to 190°C (375°F). Serve immediately.

Wild Steak Salad



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1/2 cup [WD Grapeseed Oil](#)
1/4 cup [WD Raspberry Tarragon Vinegar](#)
1/4 cup light cream
Salt and freshly ground pepper, to taste
1 egg yolk
1 tsp. fresh chopped tarragon
1 tsp. mustard
1/2 head leaf lettuce, torn into bite size pieces
12 oz. thinly sliced steak, cooked medium rare
2 scallions, sliced

In top of double boiler combine **WD Oil**, **WD Vinegar**, cream, salt, yolk, mustard and tarragon. Whisk together over medium heat until thick. This can be done the night before as it must be cold for the salad. Keep in refrigerator. Place lettuce leaves on 4 plates, then put steak slices on top. Sprinkle with dressing and garnish.