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# RESTAURANT HOSPITALITY

IDEAS FOR FULL-SERVICE RESTAURANTS

Restaurant Hospitality  
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353,172 impressions

## MenuTrends Edited by Gail Bellamy

### Salads for Spring

#### MENUTRENDS *recipes*

#### Shaved Portobello and Arugula Salad in Parmesan Tuile

From: Chef Ben de Vries, Luella, San Francisco. Yield: 12 servings.

##### LEMON VINAIGRETTE:

2 Tbsp. champagne vinegar  
1 Tbsp. freshly squeezed lemon juice  
1½ tsp. minced shallots  
½ cup olive oil  
to taste, salt and pepper

##### SALAD:

7½ oz. grated Parmesan cheese  
1 lb, 2 oz. cleaned portobello mushrooms (gills removed)  
6 oz. wild arugula, stemmed

Whisk together vinegar, lemon juice and shallots. Whisk in the olive oil until emulsified. Season to taste with salt and pepper.

Preheat the oven to 300°F. To make



Parmesan tuiles, place 3 Tbsp. cheese on a silicone baking sheet, pat lightly to form a 5" circle, and leave 3" in between each circle. Bake for about 10 minutes, until tuiles start to turn from white to yellow. Be sure to remove them from oven before centers turn yellow. Let cool for 1-2 minutes. Using a large spatula, remove each tuile from the sheet and drape it over a small bowl that has been turned upside down. Gently press tuile around the bowl

while it cools. If tuiles cool too much before they are shaped, put them back in oven for a few seconds.

Shave portobellos with a mandoline, to a thickness equivalent to about 5 sheets of paper.

**For each serving to order:** In small bowl, mix 1½ oz. portobello strips, ½ oz. arugula and 1 Tbsp. lemon vinaigrette. Mound the salad in a tuile and serve.

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