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RECIPE CREATE BY CHEF CAMILLE BECERRA

Chestnuts, Brussels Sprout Leaves and Pickled Golden Raisins over Polenta

6 chestnuts, roasted and peeled
12 Brussels sprouts
2 tbs olive oil
one clove garlic
sprig of rosemary
1 chile de arbol

Boil the Brussels sprouts to al dente and drain. Core and pull apart the leaves. In a pan combine remaining ingredients and warm gently. Add the chestnuts and Brussels sprouts. Adjust seasoning. Serve over polenta and top with pickled raisins.

Pickled Raisins

2 tsp yellow mustard
½ cup sugar
¼ cup vinegar
1 chile del arbol
1 bay leaf
1/3 pound of golden raisins
1 tsp thyme leaves
1-inch sprig rosemary
1 tsp kosher salt

Toast mustard seeds till they begin to pop. Combine the mustard seeds, 1 cup of water and the remainder of the ingredients. Bring to a boil, turn down the heat and simmer for 6-8 minutes.

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