



Piroshki

INGREDIENTS: DOUGH

- 1 1/3 cups warm water
- 1/3 cup warm milk
- 2 tsp salt
- 2 1/2 tsp active dry yeast
- 1 tbsp sugar
- 2 tsp vegetable oil
- 3 1/2 cups all-purpose flour, measured then sifted
- Extra flour for dusting

Combine water, milk, salt, yeast, sugar, and oil in stand mixer. Allow yeast to activate, about 3-5 minutes. Slowly add flour and mix with dough hook until dough has formed and all flour is well incorporated. Allow dough to rise for at least 45 minutes.

INGREDIENTS: FILLING

- 1 tbsp oil
- 1 yellow onion, diced
- 4 cloves garlic, minced
- 1 – 15 oz. can crushed tomatoes
- 4 cups shredded cabbage
- 2 carrots, grated
- salt
- pepper

Heat oil in sauté pan over medium heat, add onion, cook for a few minutes. Add garlic, cook for 1-2 minutes. Add tomatoes and reduce by half. Add cabbage and carrots, cook until tender about 8-10 minutes. Season to taste with salt and pepper.



ASSEMBLY

Divide dough in 16 - 18 even balls. Roll each into a circle and add approximately 1.5 tbsp of cabbage filling to the dough. Fold into half-moon shape and seal edges completely by pinching dough. Be careful not to overstuff. Repeat with remaining dough.

FRYING

Heat 2-inches vegetable oil to approximately 325F and fry the piroshki for 2-3 minutes a piece, until golden brown. Do not overcrowd. Serve fried piroshki with sour cream.



Mushroom Risotto

INGREDIENTS

- 1 - 2 quart(s) mushroom stock
 - *To make stock: chop button mushrooms and cover with cold water. Simmer on low for 1 hour, strain & keep stock hot for this recipe.*
- 1 large shallot, minced
- 1 tbsp olive oil
- 2 cups Arborio rice
- 4 ounces red wine
- 3 tbsp truffle butter
- 4 oz. Pt. Reyes Truffle Toma cheese
- 1 cup roasted mushrooms
- Grated Parmesan to garnish

DIRECTIONS

Sweat the shallots in the oil on medium heat, without browning the shallot. When shallots are soft add the rice and toast for 1 minute, stirring often. Add the red wine and allow to cook until nearly dry. Add half the stock and simmer on low heat, stirring the entire time. The rice will begin to soften after about 10 minutes. As rice absorbs the liquid add more in small amounts to keep the rice wet but not soupy. Do this until the rice is cooked through and most of the liquid has been absorbed- it should be porridge consistency. Add the roasted mushrooms, butter and Toma cheese. Stir to combine and cook until all liquid is absorbed and risotto is a wet but not soupy consistency. Place in bowls and garnish with Parmesan cheese.



Espresso Chocolate Mousse

INGREDIENTS

- 3 tbs melted butter
- 6 ounces dark chocolate
- 3 large eggs, separated
- ½ tsp cream of tartar
- ¼ cup sugar
- 2 tbs sugar
- ½ cup heavy cream
- 1 tbs espresso powder

DIRECTIONS

In a double boiler, melt together chocolate and butter. Once melted, whisk in egg yolks. In a separate bowl, whisk egg whites, cream of tartar and 1/4 cup of sugar until mixture reaches stiff peaks. Fold into chocolate mixture. In a separate bowl, whisk heavy cream, 2 Tbsp sugar and espresso powder until soft peaks. Fold into chocolate mixture. Divide mousse into 6 glasses or jars and chill for 1 hour.

To serve, top with whipped cream and any additional garnishes you desire.