Yorktown Farmers Market
August 23, 2014
Chef Sean Gonzalez
The Menu

Traditions
TRADITIONAL FOODS. MODERN FLAVORS.

Grilled Peach Tomato Chili Relish Tartlet
Manikintown Micro Green Salad
Nectarine Frangipane

Grilled Peach Tomato Chili Relish
Yield = 1 Quart

Ingredients:

3 ea	Peaches
1 Pint	Cherry Tomato
4 ea	Scallion
1 Bunch Cilantro	
8 Leaf	Basil
1 ea	Thai Chili
As Needed	Lime Juice
As Needed	Salt and Pepper

Method:Cut peaches in half season with salt and pepper and grill for about 45 seconds each side. Cut tomatoes, scallion, cilantro, basil, and thai chili. Incorporate all ingredients season with salt pepper and lime juice.

Nectarine Frangipane
Yield = 8 Servings

Ingredients:

8 oz	Almond Paste
2 oz	Unsalted Butter
3 Tablespoons	Sugar
1/8 teaspoon	Almond Extract
2 ea	Eggs
3 Tablespoons	AP Flour
½ teaspoon	Salt
1 pound	Ripe Nectarines

Method:Beat together almond paste, butter, sugar, and almond extract in a bowl with an electric mixer at medium-high speed until creamy, about 3 minutes. Reduce speed to low and add eggs, 1 at a time, beating well after each addition, then mix in flour and salt. Halve nectarines, discarding pits, then cut into 1/4-inch-wide wedges. Spread frangipane filling evenly in tart shell. Stand nectarine wedges, skin sides down, decoratively in filling, being careful not to push too far into filling. Bake tart until frangipane is puffed and golden and edges of nectarines are golden brown, about 1 1/4 hours.