



Truffled hen leg with leeks, spaghettini, black pepper & truffle butter

Recipe by CHEF JASON FRENCH
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TO DRINK
The protein neutrality of this dish lends itself to red or white wine. There are so many great wineries in Oregon, but one of the region's best producers is Jason Lett and the team at Eyrie Vineyards. Eyrie's 2013 Estate Chardonnay or 2012 Willamette Valley Pinot Noir will balance the richness of the dish without diminishing the aromatic and flavor of the truffles.



JASON FRENCH
Jason French is the chef and owner of Ned Ludd, a Northeast Portland craft kitchen fueled by a mighty wood-fired oven. On Mondays, the restaurant hosts a hip-hop pizza night called Pizza Monday. Most recently, he opened Elder Hall, an event and gathering space offering craft cooking classes and a supper series.



Truffled Hen Leg With Leeks, Spaghettini, Black Pepper & Truffle Butter

(serves 4-6)

- 4 hen legs, skin on
- 2 leeks
- 4-6 oz fresh Oregon Black truffle
- 1/2 lb softened butter
- Small bunch thyme
- 1 box spaghetti, or 1 lb fresh pasta
- 1/2 cup white wine
- juice of 1 lemon
- good quality parmesan cheese for grating
- Salt & pepper to taste

METHOD

1. Preheat an oven to 425°F. Chop the truffles, reserving one truffle for slicing. Mix 1/2 the chopped truffles with 1/2 the softened butter. Season with a pinch of salt and pepper.
2. Thinly slice leek greens and wash under cold water to remove excess dirt. Place in a roasting pan. Strip thyme leaves from the stem. Add cup of white wine to pan.
3. Pull the skin back off of the chicken. Season the chicken flesh with salt & pepper. Spread truffle butter on the chicken flesh. Replace skin back over meat and place legs over the chopped leek tops in the pan. Cover the pan with parchment paper and foil.
4. Place the chicken on the top rack of the oven and bake for 15 minutes, reduce the heat to 300°F and continue to bake for 40 minutes. Remove the foil and parchment for the last 20 minutes.
5. While the chicken cooks, bring well seasoned pasta water to a boil. Thinly slice the white of the leek and saute in the remaining butter. Cook the pasta and drain and add to the sautéed leeks. Add the remaining chopped truffles and toss with lemon. Divide amongst 4 plates.
6. Remove the chicken and place a leg on the pasta on each plate. Spoon any juices from the pan over the chicken, grate the cheese over the pasta and shave the truffle to finish.

"There are so many great wineries in Oregon right now but one of the region's best producers is Jason Lett and the team at Eyrie Vineyards. They are a vital part of the great storytelling and great wine that complements the natural bounty of the region and the amazing fabric of our culinary community." -Jason French, Ned Ludd

HERE'S A FEW EVENTS NOT TO MISS AT THE OREGON TRUFFLE FESTIVAL

Better Together:
Black & White Dinner Series
Portland, Jan 15-18, 2015

(Choose from three restaurants). The chef lineup includes Vitaly Paley, chef/owner of Paley's Place and Imperial Restaurant; Jason French, chef/owner of Ned Ludd and Elder Hall; and Executive Chef Sarah Schafer of Irving Street Kitchen.

Walk on the Wild Side - Portland
Friday Jan 16, 6:30-9:30pm
(World Forestry Center)

Friday Night Walk Around Chef Showcase and Oregon Truffle Celebration. Oregon and Northwest chefs will each showcase two dishes of Oregon black and white truffles. Chefs include: Elias Cairo, Olympic Provisions (Portland); Jason Wilson, Crush (Seattle); Jason Stoller Smith, Timberline Lodge (Mount Hood); Stephanie Kimmel, Marché (Eugene); Justin Wills, Restaurant Beck (Depoe Bay); Tyler Malek, Salt & Straw (Portland); Gregory Gourdet, Departure Restaurant + Lounge (Portland); Brian McCracken and Dana Tough, Spur Gastropub (Seattle)

Walk on the Wild Side - Eugene
Friday Jan 23, 6:30-9:30pm
(Emerald Valley Resort)

Walk Around Tasting/Pairing. Chefs will prepare small plates of both Oregon black and white truffles, paired with Oregon wine, beer and spirits.

Oregon Truffle Festival Cooking Class
Eugene, Sunday Jan 25, 2-4:30pm

Oregon Truffle Marketplace - Newberg
Sunday Jan 18, 11am-4pm
(Chehalem Cultural Center)

Event includes truffle tastings, artisan foods, fresh truffles, a truffle dog demonstration, and lecture series.

Oregon Truffle Marketplace - Eugene
Sunday Jan 25, 11am-4pm (Hilton Eugene)
(see above)

For the complete schedule of events, go to: oregontrufflefestival.com



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*Handpicked in Oregon
100% Natural
oregontruffleoil.com*

From Jack Czarnecki's kitchen at the Joel Palmer House in Dayton, Oregon comes the first all-natural truffle oil ever produced in the United States. Made entirely from wild Oregon truffles, this unique product with its rich, sumptuous flavor and aroma will enhance your larder with a truly unique culinary treasure.

Oregon Black Truffle Oil can at first come across in the nose as excessively pungent, earthy and organic. Upon aeration aromas of chocolate, coconut, and pineapple begin to show themselves along with their earthy qualities.

Oregon White Truffle Oil is floral and herbal with strong hints of garlic and onion grass and even lychee. However, it may first smell like petrol. Some people experience an aroma like old oil and some smell nothing at all.

What to expect: Like wine, truffle oil benefits from some aeration to show off its complex and beguiling aromas.

2015 OREGON TRUFFLE FESTIVAL

Jan 15-25, 2015
oregontrufflefestival.com



Oregon Truffle Festival's Grand Truffle Dinner

© Langdon Cook

Truffle-topia A week long celebration of all things truffle!

Celebrating all things truffles, Oregon Truffle Festival, now in its 10th year, expands to two weekends of festivities Jan 15-25 with culinary events in Yamhill wine country and Portland in addition to Eugene, where it all began. Attendees will find many epicurean opportunities ranging from informal dining and wine tastings to gourmet multi-course luncheons and dinners. Over 50 top chefs from around the country will be preparing extraordinary truffle dishes paired with wines and spirits throughout the festival. Events include forums on growing and harvesting truffles, cooking classes, "hands-on" foraging expeditions, truffle dog training classes and the first ever "JORIAD" National Truffle Dog Championship. The event attracts national and international truffle experts, chefs, cookbook and foraging authors, food and wine enthusiasts and lots of press.



BUYING FRESH TRUFFLES

Oregon truffles are generally available from November to March, but are not always for sale at the market so it's best to buy them as soon as you see them. Fresh, mature truffles will have a delicious odor and be nearly firm to the touch. Look for floral and fruity notes in black truffles and spicy scents in white truffles. Avoid any truffles reminiscent of ammonia or with soft spots as they are probably old.

Taking care not to bruise the truffles, use them right away for optimal flavor or wrap them in paper towels and refrigerate for 2-3 days. When you are ready to prepare your mushroom meal, keep in mind that you don't cook the truffle itself as heat destroys the delicate flavors. Instead, try shaving or grating the truffle into your recipe. And a little goes a long way, so paper-thin shavings or delicately sliced rounds are plenty for most recipes.