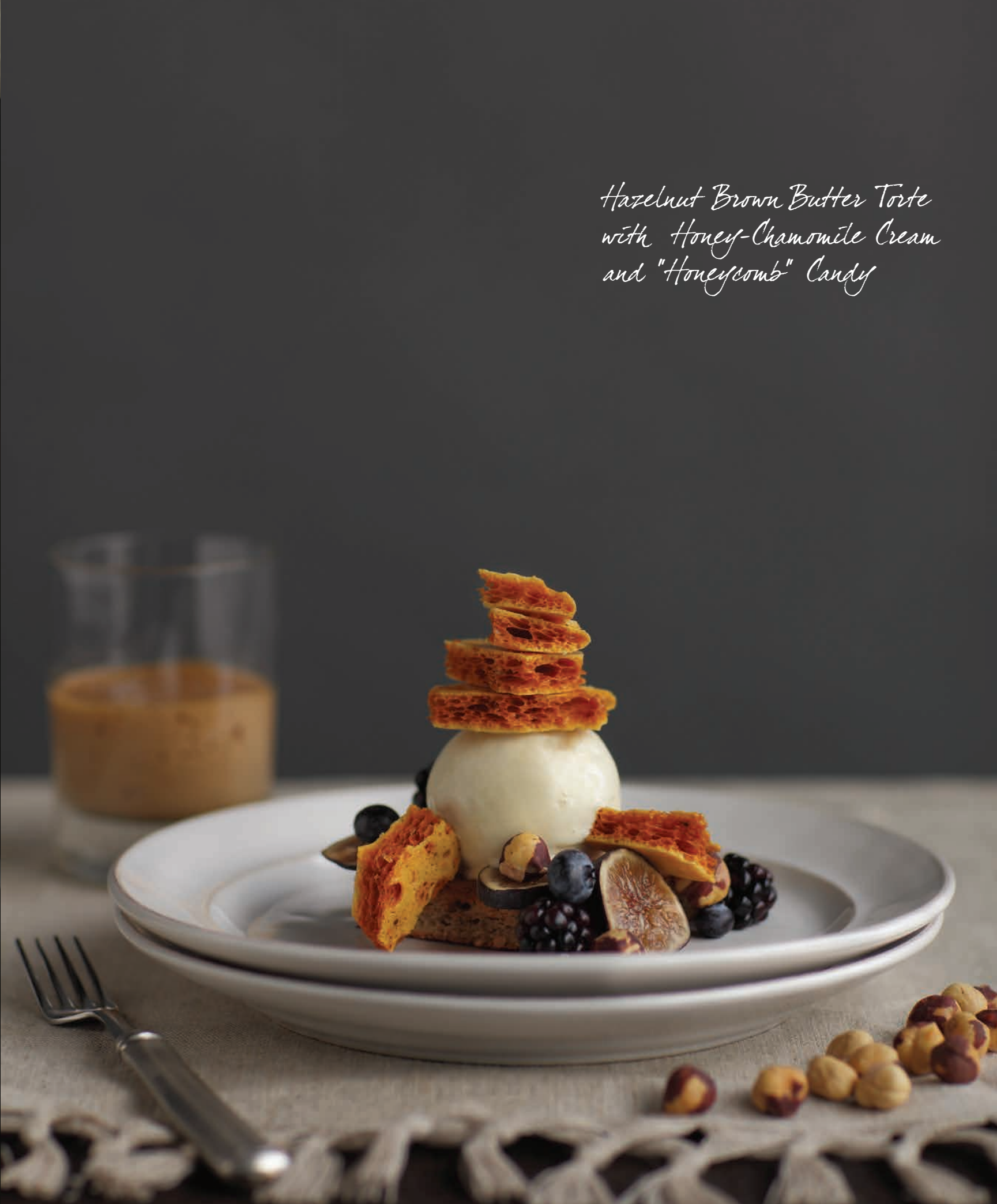




OX Chefs Gabrielle Quinonez Denton and Greg Denton like hazelnuts for their versatility and local availability. They weave the Oregon treasures into sweet treats like Hazelnut Brown Butter Torte with Honey-Chamomile Cream (RIGHT) and savory dishes such as their Hazelnut Dukkah with Roasted Brussels Sprouts.

Hazelnut Brown Butter Torte with Honey-Chamomile Cream and "Honeycomb" Candy



OX RESTAURANT'S HAZELNUT-BROWN BUTTER TORTE WITH HONEY-CHAMOMILE ICE CREAM AND "HONEYCOMB" CANDY

HAZELNUT-BROWN BUTTER TORTE

5 ounces (1 ¼ cups) Roasted hazelnuts
½ pounds (1 cup) plus 1 T Unsalted butter
½ Vanilla bean, seeds scraped
1 ⅓ cups Powdered sugar
⅓ cups Almond flour
5 large Egg whites
3 T Granulated sugar
1 tsp Kosher salt

Honey-Chamomile Ice Cream, for serving (recipe follows)

"Honeycomb" Candy, for serving (recipe follows)

Extra-virgin olive oil, for serving

Seasonal berries or figs, for serving (optional)

Preheat the oven to 350°. In a food processor, add the nuts and powdered sugar; process until finely ground.

To brown the butter, place the butter in a small pot over medium heat. Place the vanilla bean pod and the scraped seeds in with the butter and swirl the butter until melted. Turn the heat down to low and continue to cook, being careful, as the butter will spatter a bit as the water in it evaporates. Cook the butter until the milk solids have turned toasty and golden brown, about ten minutes. The butter will foam up as it gets close, and it will be difficult to see how browned the milk solids have gotten. When the butter starts to smell delicious and nutty, remove it from the heat just long enough for the foaming to subside and you can see into the bottom of the pot. If the butter smells nutty and is a deep golden brown, remove from the heat. Cool for about ten minutes before incorporating into the other ingredients. Remove the vanilla pod and discard.

In a large bowl or the bowl of a stand mixer, whisk the egg whites until stiff peaks form. Working in three batches, alternate adding the dry ingredients and brown butter into the egg whites.

Brush the bottom of a 10" round spring-form cake pan (or a 10" square cake pan) with one tablespoon of the vanilla brown butter. Pour in the batter.

Bake until a toothpick poked into the center of the cake comes out clean, 45 to 60 minutes. Remove then let cool on a baking rack for 30 minutes before releasing from the pan.

Serve the cake slightly warm with a scoop of honey-chamomile ice cream and crumbled honeycomb candy. Garnish with a drizzle of extra virgin olive oil and some seasonal fruit, if you like.

HONEY-CHAMOMILE ICE CREAM

Makes about 5 cups
1 ½ cups Heavy cream
1 cup Milk
¼ cup Honey
⅓ cup Dried chamomile flowers
6 large Egg yolks
3 T Granulated sugar
¼ tsp Kosher salt

In a medium pot, add the cream, milk and honey; bring to a simmer over medium heat, then remove from the heat. Add the chamomile flowers and let steep ten minutes; strain.

In a medium bowl, add the yolks, sugar and salt; whisk to combine. Slowly pour the cream mixture into the yolk mixture, whisking constantly.

Transfer the ice cream base to a heavy-bottomed, stainless steel pot and cook over low heat, stirring constantly with a heatproof rubber spatula. As soon as it thickens (and before the eggs scramble), strain through a fine-mesh strainer. Chill to cool completely before transferring to an ice cream machine; spin according to the manufacturer's directions.

"HONEYCOMB" CANDY Makes about 8 to 10 servings

Vegetable oil, for greasing the pan

1 ½ cups Granulated sugar
¼ cup Honey
1 T Baking soda

"HONEYCOMB" CANDY (continued)

Rub or spray a baking sheet or silicone baking mat with vegetable oil.

In a large, heavy-bottomed, stainless steel pot, add the sugar, honey and ¼ cup water; heat over medium-high until the mixture registers 300° on a candy thermometer. Immediately remove from the heat and whisk in the baking soda, then quickly pour the mixture onto the prepared sheet pan, but do not smash it down or you will lose the air pockets that make this candy so light and crispy. Let cool to room temperature for about fifteen minutes, then break off shards of the candy, crumbling some and leaving others in larger pieces.

OX RESTAURANT'S ROASTED BRUSSELS SPROUTS WITH HAZELNUT DUKKAH

1 pound Brussels sprouts, cleaned and cut in half
2 T Extra virgin olive oil
Sea salt, to taste
Freshly ground black pepper, to taste
1 cup Spicy Golden Raisin Vinaigrette (recipe below)
1 cup Mascarpone
¾ cup Hazelnut Dukkah (recipe below)
1 Fresno chile, very thinly sliced
Fresh mint chiffonade

Preheat oven to 400°F. Place the Brussels sprouts, olive oil, sea salt and black pepper in a large bowl and toss gently to combine. Spread them out on a rimmed baking sheet and roast in the oven until lightly browned on the outside and just tender, 35 to 40 minutes. Remove from the oven and place the Brussels sprouts back into a large bowl with the spicy golden raisin vinaigrette and ¼ cup of the hazelnut dukkah. Toss together and adjust seasoning if necessary.

To plate: Spread the mascarpone over the bottom of 4 small flat plates. Sprinkle the remaining hazelnut dukkah onto the mascarpone. Divide the Brussels sprouts among the 4 plates. Garnish with the mint chiffonade and the fresno chile slices.

HAZELNUT DUKKAH

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| 1 cup Roasted hazelnuts | 4 tsp Sumac |
| ½ cup Toasted sesame seed | 1 ½ tsp Fennel seed |
| ¼ cup Sunflower seed | 1 ½ tsp Nigella seed |
| 2 T Coriander seed | 2 tsp Ground black pepper |
| 1 T Cumin seed | 1 ½ tsp kosher sea salt |

Chop the hazelnuts very finely, or pulse in the food processor until they are uniformly small but not to the point where it becomes a powder or paste. Add the sesame seeds. Roast the sunflower seeds and pulse in food processor until lightly broken up. Combine with hazelnuts and sesame.

Toast each of the spices (separately) in a small pan over medium heat, until they are fragrant. Combine the three spices in a spice grinder and pulse until chopped up but not a homogenous powder. Place in the same bowl and add the salt and pepper. Mix very well to combine. Keep refrigerated.

SPICY GOLDEN-RAISIN VINAIGRETTE

2 T Extra-virgin olive oil
2 tsp Freshly chopped garlic
¼ tsp Red chili flakes
¼ cup Rice vinegar
2 T cup Soy sauce (gluten-free if desired)
½ cup Golden raisins
¾ tsp Kosher salt

In a medium stainless steel pot over medium heat, add the olive oil, chopped garlic and chili flakes. Cook, stirring often, until the garlic is golden brown and smells toasty, about 4 minutes. Add the rice vinegar, soy sauce, raisins and salt. Remove from the heat and adjust the seasoning if necessary.

Roasted Brussels Sprouts with Hazelnut Dukkah

