

Chef IN Season

SIMPLE AND SOPHISTICATED SUMMER SENSATIONS

BY JULIE BIELENBERG



MICROGREENS, ONIONS, POTATOES, HEIRLOOM CARROTS
— although the Vail Valley has a short growing season, it's certainly rife with variety.
Local chefs selected their favorite dishes inspired from the regional bounty.

CHEF BARRY ROBINSON**ANTLERS | VAIL**

Chef Robinson has been cooking for the masses for years while at the helm of the large catering department through the resort. And, even better, he has dozens of recipes and videos online for step-by-step demonstrations. The fruit and nut bread capitalizes on summer's bounty.

FRUIT AND NUT BREAD

QUANTITY: makes 3 loaves

500 grams butter, room temperature

500 grams caster sugar

Ground cinnamon, cloves and nutmeg

400 grams white flour

8 eggs, separated

200 grams walnut kernels

200 grams almond slithers

200 grams ground hazelnuts

500 grams assorted dried whole fruits, whatever is available: apricots, figs, plums, cranberries etc.

100 grams sultanas

1. Cream butter and half the sugar with cinnamon, cloves and nutmeg, then slowly add the egg yolks.
2. Place all dry ingredients and dried fruit into a large stainless steel mixing bowl, slowly fold in the butter cream to the dry ingredients.
3. Make a meringue with the other half of the sugar and the egg whites, whipping until smooth and shiny. Then slowly fold the meringue into mixture.
4. Place the dough into a greased and floured bread tin and fill to half way.
5. Cook at about 320 degrees for 1½ hours. Place a skewer in the middle of bread to see if it's cooked

— the skewer must be clean when removed like testing a pound cake.

6. Remove from oven and place a new clean baking tin on top of hot fresh bread and press while hot and continue to press with a weight until cold. Remove from tin and wrap for storage in refrigerator until needed.
7. Slice about ¼"-wide slices and serve with local cheese.
8. Store in refrigerator for up to 8 weeks, or wrap in plastic wrap and aluminum foil and freeze for up to 6 months.

CHEF ANGEL MUNOZ JR.**WESTIN RIVERFRONT | AVON**

Chef Angel Munoz Jr. never slowed down during the pandemic; rather, he got creative for large to-go orders and at-home holidays. "During the height of COVID, we weren't placing orders for big pieces of meat and expensive cuts," Munoz says. "Instead, we were having fun with all the local produce we had access to last summer and some of the best dishes come from our own backyard!"

GOAT CHEESE CHEESECAKE

Goat cheese cake

1 lb cream cheese

1 lb goat cheese

1 cup sugar

1 Tbsp cornstarch

1 vanilla bean

4 eggs

1.5 cups sour cream

1 pinch salt



1. Cream sugar, cream cheese, cornstarch, salt and vanilla bean. Mix, scrape, add goat cheese; mix, scrape, add eggs one at a time and mix well.
2. Scrape, add sour cream and mix.
3. Bake at 350 degrees in a water bath for 15 to 20 minutes.
4. Let cool.

CHEF TAYLOR FRANKEL**SWEET BASIL | VAIL**

"In my opinion, summer squash is one of the most underrated local summer vegetables," says Taylor Frankel. "It is a blank canvas, a dense sponge that will soak up anything you marinate it in. It is also the same plant that produces the lovely squash blossoms we drool over when they come through the door. At the restaurant we will use up to 5 five different varieties of summer squash every year. I love it in zucchini fritters, grilled in its most basic form or as the star of my zucchini parmesan sandwich. We have featured this at the restaurant but it is also the medium I use to convert even the most diehard carnivores."

ZUCCHINI PARMESAN SANDWICH

Crispy fried parmesan zucchini planks

Swiss or Gruyere cheese

Sriracha mayo

Good bread

Fresh squash ribbons

Barbecue chips

1. Assemble open-face sandwiches by slathering the bread with the sriracha mayo, then top with zucchini planks and cheese.
2. Place under broiler until cheese melts.
3. Top with fresh squash ribbons and chips, and serve. "Many of us may be a little shy to admit it but chips on a sandwich are magical," says Frankel. •

