



recipe
wild blueberries
and lavender



jardins de méris
reford gardens

Wild blueberries and lavender cheesecake

Serves **8 portions**

Preparation time **30 minutes**

Rest time **2 hours**

Batter

- 150 ml Wild blueberries and lavender spread
- 100 g Soft cheese with bloomy rind (Perle du Littoral, Riopelle, Brie)
- 180 ml 35% Cream
- 12 g Gelatin
- 200 ml Whipped 35% cream

Crust

- 40 g Butter
- 30 g Brown sugar
- 25 g Chopped hazelnut
- 90 g Flour
- 30 g 70% Chocolate

Remove the cheese rind. In a pan, bring to simmer 180 ml of cream and the cheese while tossing. Moisturize the gelatin in cold water then add to the hot cream and whip. Remove the pan from the heat then add the wild blueberries and lavender spread, let cool completely.

Melt the butter and brown sugar in a non-stick skillet on medium heat. When the brown sugar is melted, add the hazelnut and flour. Toss for 10 minutes until it begins to caramelize. Remove from heat and add the chocolate. Pour in a springform pan, press and refrigerate. Fold the cream and cheese mix through the whipped cream. Top the crust with the cheese cream in the springform pan, refrigerate for 2 hours.

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recipe
wild strawberries
and lemon basil



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Scones, wild strawberries and lemon basil spread, clotted cream

Serves **24 scones**
Cooking time **1:30**

Preparation time **35 minutes**
Rest time **2 hours**

- 420 g Flour
- 8 ml Baking powder
- 2 ml Baking soda
- 2 g Salt
- 75 g Sugar
- 80 g Butter
- 310 ml Buttermilk
- 500 ml 35% Cream
- 100 ml Wild strawberries and lemon basil spread

In a pot on low heat, bring the cream to simmer. Cook for an hour without stirring and reduce to two thirds. Let cool completely for 2 hours in the refrigerator. Store in airtight container.

In a bowl, sift the flour, baking powder and baking soda. Add the sugar and salt. Lightly rub the butter into the flour using only your fingertips. Add the buttermilk gradually and roll the dough into a ball, let rest for 30 minutes. Place the dough on a lightly floured surface and use a rolling pin to roll the dough to a thickness of 2,5 cm. Cut 24 circles in the dough. Put the scones on a pastry pan cover with a parchment sheet. Bake for 15 minutes in an oven at 350° F.

Spread the clotted cream on the scone while still warm. Add a generous dollop of Wild strawberries and lemon basil spread.



recipe
daylily buds
in honey vinegar



jardins de métis
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Beef and daylily buds tartare

Serves **20 bits**

Preparation time **15 minutes**

- 200 g Fresh beef (tenderloin, strip loin)
- 1 Egg yolk
- 25 ml Olive oil
- 5 Pickled daylily buds in honey vinegar
- 5 ml Chopped Parsley
- 15 ml Chopped Shallots
- to taste Espelette pepper
- 2 drops Worcestershire sauce
- to taste Sea salt
- ¼ Bread baguette
- 4 Thyme branches

Put the bread in the freezer for 30 minutes. Thinly slice the frozen bread. Spread the bread with olive oil and add a few thyme leaves. Bake for 10 minutes in a 300°F heated oven.

Chop the parsley and shallot. Shave the beef with a sharp knife. Add all the other ingredients. Taste and season. Form in a row and place on thyme croutons, and powder with sea salt. Serve immediately.

N.B. Don't leave at room temperature for a long time to prevent bacteria from forming.

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recipe
daisy buds
in wine vinegar



Marinated salmon, Daisy buds aioli

Serves **36 bits**

Preparation time **60 minutes**

Rest time **48 hours**

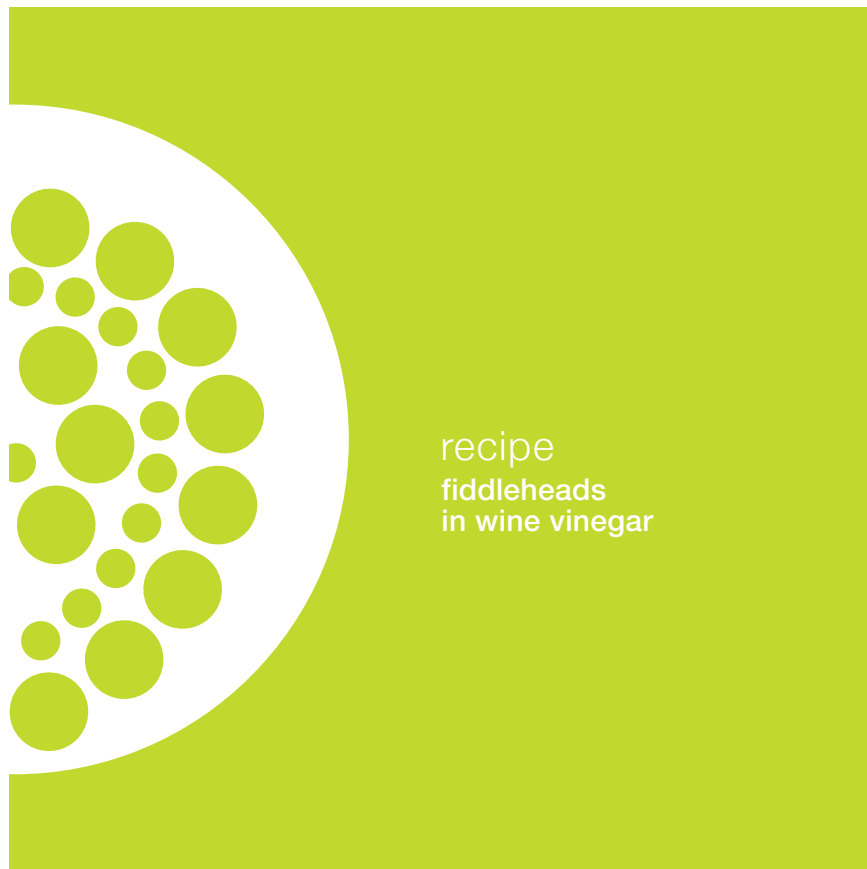
500 g	Salmon filet	2	Garlic cloves
110 g	Sea salt	1	Egg yolk
200 g	Sugar	15 ml	Pickled Daisy buds in wine vinegar
5 g	Black pepper	15 ml	Lemon juice
5 g	Dill	4	Small beets
135 ml	Olive oil	1L	Water
15 ml	Vodka		

Filet the salmon and keep the skin. Mix the salt, sugar, black pepper, dill, oil and vodka. Place on a cooking sheet and lay down the salmon. Cover the salmon with the rest of the marinade. Marinate for 48 hours in a refrigerator, turning the salmon every 4 hours. Rinse the salmon and dry.

Add the beets to a large pan of boiling salted water and cook for 45 minutes. Check if the beets are cooked with a knife. When cooked, peel the beets under cold running water. Thinly slice (2 mm) the beets using a mandoline.

Peel the garlic clove. With a mortar, crush the garlic. Add salt, black pepper and egg yolk. Whip for few minutes until thick and creamy. While whipping, slowly add the olive oil until the sauce is thick and emulsified. Add the chopped Daisy buds, lemon juice and taste.

Lay a slice of beet on a spoon. Cut the marinated salmon in 2 cm squares. Garnish with daisy buds and fresh herbs.



recipe
fiddleheads
in wine vinegar



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Mushrooms and fiddlehead puff pastry bites

Serves **36 bits**

Preparation time **30 minutes**

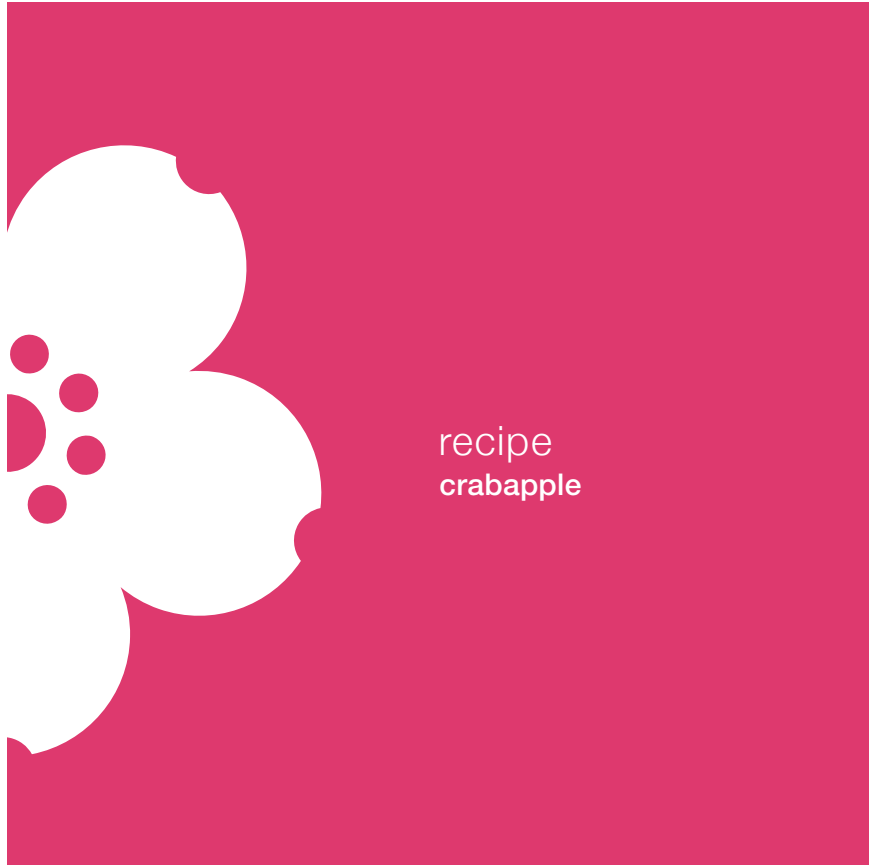
Cooking time **30 minutes**

- 36 Fiddleheads in wine vinegar
- 15 ml Sunflower oil
- 300 g Mushroom mix (boletes, chanterelles, horn of plenty)
- 1 Chopped garlic clove
- 50 g Chopped shallot
- 75 ml White wine
- 100 ml Cream
- to taste Salt
- to taste Espelette pepper
- 100 g Puff pastry
- 30 g Parmesan cheese

Chop the mushrooms. Sauté the mushrooms in a hot pan with the sunflower oil. When the mushroom water is evaporated, add the Espelette pepper, garlic and shallot. Deglaze with the white wine and reduced by half. Add the cream and reduce by a third. Reduce in puree with a food processor, adjust the seasoning.

Prick the puff pastry with a fork and cut 36 squares (3 cm). With a peeler knife, cut a few parmesan slivers. Spread the puree on each puff pastry. Add a drained fiddlehead on each puff pastry and garnish with parmesan slivers. Bake for 12 minutes in a 375°F preheated oven.

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recipe
crabapple



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Crabapple BBQ sauce

Serves **200 ml**

Preparation time **15 minutes**

- 212 ml Crabapple jelly
- 50 g Onion
- 1 Garlic clove
- 15 ml Olive oil
- 125 ml Cider vinegar
- 1 Thai pepper
- 5 ml Mustard powder
- 5 ml Rosemary
- To taste Salt

Chop thinly the onion, garlic and Thai pepper. Sauté the onion in a pan with the olive oil until it begins to soften. Add the garlic, Thai pepper and cider vinegar. Reduce liquid by half. Add the crabapple jelly, mustard powder and Rosemary. Simmer until reduced by a third. Preserve the sauce in a refrigerator.

N.B. You can baste poultry or pork with this sauce before grilling.

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recipe
wild mint



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Yellow carrot and wild mint jelly salad

Serves **4 salads**

Preparation time **15 minutes**

100 ml Wild mint jelly
45 ml Sunflower oil
15 ml Lemon juice
1 g Cumin seed
600 g Yellow carrots
100 g Fennel
8 Chives
12 Basil leaves
15 Parsley leaves
15 Cilantro leaves
At taste Sea salt
At taste Black pepper

In a pan, heat the cumin seeds. Grind the cumin seeds with a mortar and pestle. Mix the sunflower oil, lemon juice and cumin seeds. Taste and adjust the seasoning.

Peel the yellow carrots. Using a mandoline, thinly slice (2 mm) the yellow carrots. Cook the carrot slices in boiling salted water for 15 seconds. Put the carrot slices in cold water to stop cooking and dry out. Cut the fennel in thin squares, chop the chives.

In a bowl, mix the carrot slices, chives and dressing. Place the carrot slices in a plate and roll to give the salad volume. Add the fennel. Place the different herb leaves between the carrot slices. Garnish with wild mint jelly. Finish with black pepper and sea salt.

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recipe
labrador tea



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Labrador tea and cheese tartlet

Serves **12 bits**

Preparation time **25 minutes**

60 ml	Labrador tea jelly
200 g	Shortcrust pastry
10 g	Soft butter
10 g	Flour
500 g	Onion
30 g	Butter
30 ml	Honey
40 ml	Honey vinegar
60 ml	Mead
At taste	Salt
At taste	Black pepper
120 g	Semi-firm cheese such as Rayon d'or or Migneron

Butter and flour a metal tartlet dish. Place the crust in the tartlet dish and prick the pastry with a fork to prevent the pastry from blistering. Bake for 15 minutes in a 350°F heated oven.

Thickly slice the onion. Sauté the onion in a pan with the olive oil until it begins to soften. Add the honey and keep stirring until golden brown. Deglaze with the honey vinegar and mead. Simmer for 15 minutes until the liquid has been reduced. Adjust the seasoning and refrigerate.

Place a tea spoon of candied onion in each tartlet. Add a 10 g slice of cheese. Top with a spoonful of Labrador tea jelly. Broil in a oven heated to 400°F for 5 minutes until the cheese and jelly soften. Garnish with an aragula leaf and serve.

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