
Rethink ~the~ Caesar

MANN'S CHEF PANEL





RomaBlend Recipe Guide

Mann's RomaBlend is your new favorite green salad mix. A lofty combination of chopped romaine and customer favorite Arcadian Harvest®, RomaBlend is everything a green salad should be: great forkability plus sweet, crunchy, mild flavor and texture. With superior loft and plate presence compared to chopped romaine alone, it's ideal for salad bars, as a different twist for Caesar salads, or for any operator looking to shake up their all-green blend a bit.





Rethink the Caesar

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Along with the introduction of RomaBlend, we're pleased to introduce our new Chef Panel. An illustrious group of Central Coast and Bay Area chefs from a wide range of culinary backgrounds, we will be bringing the panel together on a semi-annual basis to provide us feedback and insight on new products and trends. Using RomaBlend, we asked the chefs to **Rethink the Caesar**. The recipes on the following pages are the result, which the Mann's team was lucky enough to sample when we gathered the group together.



EXECUTIVE CHEF TONY BAKER started his career in England. Following graduation from culinary school in Bristol, Tony worked

at several highly acclaimed restaurants around the country including Hintlesham Hall and Lucknam Park Hotel.

In 1994 he made the move to the United States and has since then been a part of Monterey's Downtown Dining Group, starting first at Rio Grill then moving to Montrieo Bistro in 1997. Tony has been leading the team at Montrieo ever since, serving up many trademark dishes. Montrieo Bistro has become the go-to restaurant in

Monterey, consistently winning 'best restaurant in Monterey' by local readers polls.

Tony has been guest chef and speaker for multiple events at the prestigious Pebble Beach Food and Wine for the past nine years, including the popular Bacon and Bourbon series. Tony was invited to cook at the 2017 'Obsession' food festival at Northcote Manor in England alongside some of the world's most renowned chefs.

Chef Baker is a member of the American Culinary Federation and Disciples of Escoffier. Tony enjoys giving back to the industry by growing young talent.



Not-Just-Any RomaBlend Caesar

CHEF TONY BAKER

INGREDIENTS

16 ounces Mann's RomaBlend salad mix
Caesar Dressing (recipe below)
6 ounces slab bacon (see note)
4 eggs, boiled for 7 minutes
4 white anchovies
2 teaspoons Puffed Grains (recipe below)

DIRECTIONS

Prepare the bacon by adding it to a medium sauté pan until browned. Meanwhile, quarter the eggs and season with salt and pepper. Toss the RomaBlend with your desired amount of dressing. Top with the bacon, anchovies and eggs. Sprinkle the puffed grains around the plate and serve.

Note about slab bacon: for this recipe you can simply use diced smoked bacon or try using an unsliced hunk of smoked bacon. Wrap a large section of unsliced bacon in aluminum foil, cook at 300 degrees F for 3 hours or until fork tender. Cool, slice half inch thick then brown in a sauté pan.

CAESAR DRESSING

INGREDIENTS

1 egg, boiled for 7 minutes
½ teaspoon minced garlic
1 teaspoon Dijon mustard
2 lemons, juiced
2 anchovies, minced
½ cup olive oil
¼ cup white wine vinegar
4 ounces feta crumbles

DIRECTIONS

Separate the yolk from the white and grate on a fine cheese grater. Combine all ingredients and gently stir, do not emulsify.

PUFFED GRAINS

INGREDIENTS

1 ounce farro
1 ounce amaranth
1 ounce quinoa
2 cups vegetable oil

DIRECTIONS

Cook each of the grains separately by boiling in salted water, then dry them overnight at room temperature.

Fry in very hot oil for 20 seconds (use caution). Season with salt and pepper and toss lightly.

Serves 6



KARI BERNARDI, also known as Super Natural Chef, is a professional raw vegan chef and instructor. Kari is the owner of a raw vegan

gluten free product line called Super Natural Foods Company located in California. She has been instrumental in writing healthy school food policies, bringing fresh fruits and vegetables into schools and teaching farm fresh nutrition education to students around the world.

For over 25 years Kari has shared her teaching expertise to help people thrive on a plant-based diet and has taught students from 5 to 95 years old. She is the Founding Director of Monterey County's Farm to School Partnership Program at CSU Monterey Bay and is presently the Director at Living Light Culinary Institute.



RomaBlend Vegan Caesar Salad with Pine Nut Parmesan

CHEF KARI BERNARDI

INGREDIENTS

8 cups Mann's RomaBlend
1 small red onion, thinly sliced in half moons
1 lemon, cut into wedges
4 corn tortillas, sliced in ¼ inch strips
¼ cup of Safflower, Sunflower or oil
of choice
Sea salt, to taste
Creamy Vegan Caesar Dressing
(recipe below)
Pine Nut Parmesan (recipe below)

DIRECTIONS

Fry tortilla strips in a sauté pan with oil until
crispy. Place on a paper towel to cool and
salt to taste.

Place Mann's RomaBlend in a large bowl and
toss with ½ cup of Creamy Vegan Caesar
Dressing.

Individually plate the dressed leaves, and top
with sliced red onion moons and tortilla strips.
Sprinkle with Pine Nut Parmesan and fresh
cracked pepper. Serve with a lemon wedge.

CREAMY VEGAN CAESAR

INGREDIENTS

1 cup blend of extra virgin cold pressed olive oil
/ safflower oil
½ cup water
2 tablespoons fresh lemon juice
2 tablespoons tamari
2 tablespoons light miso paste
2 tablespoons kelp powder / granules
2 cloves garlic, minced
2 medjool dates, pitted and crowned
4 ribs of celery, chopped into 1-inch pieces

DIRECTIONS

Place Ingredients in a blender and process until
smooth. Lasts 3 days in the fridge.

PINE NUT PARMESAN

INGREDIENTS

1 cup pine nuts
1-2 teaspoons nutritional yeast
1/8-1/4 teaspoon sea salt, or salt to taste

DIRECTIONS

Place Ingredients in a Food Processor
equipped with the S-Blade and pulse into a
coarse meal. Lasts 2 weeks in the fridge.
(Yields about 1 cup)

Serves 4 as a side salad or 2 as an entrée salad



TUCKER BUNCH

is the Research and Development Chef for Sweet Earth Foods, an award winning packaged food company offering

plant-based entrees for over 10,000 retail companies. He is also an adjunct member of the Culinary Institute of America Consulting Team.

Prior to joining Sweet Earth, Tucker was a food industry consultant, specializing in chef training, recipe ideation, menu development, and restaurant systems for such clients as Superior Farms, Far Niente Winery, and D'Arrigo Brothers.

Tucker is also proud of his 7 years working for the prestigious Culinary Institute of America as a member of their teaching faculty at their campus in Napa Valley. In this role, he taught culinary and liberal arts classes, and also worked on training programs, recipe

and concept development projects and chef certifications with organizations such as Coke, Sodexo, the Compass group, Google, and the US Military.

Chef Bunch has been featured as a contributor for several publications, including The New York Times, Real Simple Magazine, and Flavor & the Menu. He has also been interviewed on NPR for his work in the annual Healthy Kitchens Healthy Lives conference, hosted by the CIA and the Harvard School of Public Health. Tucker's background also includes 18 years of industry experience, working for a wide variety of well-known Houston, Texas foodservice establishments including: Research and Development Chef for the 150-unit Joe's Crab Shack casual dining chain, and as Founder, Chef and Chief Operations Officer for the 20-unit Crescent City Beignets restaurant concept. In 2004, his efforts earned Crescent City Beignets restaurant the "Hot Concepts!" Award by Nation's Restaurant News.



New Caesar Salad

CHEF TUCKER BUNCH

INGREDIENTS

1½ pounds Mann's RomaBlend
Pecorino Romano

SEASONED BREADCRUMBS

½ baguette, stale
¼ cup extra virgin olive oil
1 tablespoon butter
1 garlic clove, large, peeled
1 teaspoon rosemary
1 teaspoon oregano
Pinch of chili flakes
Salt and black pepper, to taste

LEMON VINAIGRETTE

1 garlic clove, small, peeled
1 teaspoon honey
1 ½ teaspoons Dijon mustard
¼ cup lemon juice
¾ cup extra virgin olive oil
Salt and black pepper, to taste

ANCHOÏADE

2 egg yolks
2 tablespoons Dijon mustard
2 garlic cloves, large, peeled
15-20 anchovy filets, oil packed
1 tablespoon fresh lemon juice
2 tablespoons of oil drained from
the anchovies

DIRECTIONS

For the Breadcrumbs: Tear the baguette into pieces, and place in the bowl of a food processor along with the garlic. Turn on to chop the garlic and grind the bread into rough breadcrumbs. It doesn't need to be too fine. Tip out the breadcrumbs into a large skillet. Drizzle all over with the olive oil and dot with the butter. Add the herbs and chili flakes. Cook over low heat, stirring frequently to toast evenly. Cook until very dry, crisp and golden. Season with salt and black pepper to taste. Set aside to cool.

For the Vinaigrette: Place the garlic, honey, mustard and lemon juice in the bowl of the food processor. Turn on to chop the garlic and combine the ingredients. With the motor running, add the oil in a thin stream to emulsify. Season with salt and pepper. Taste on a leaf of greens to check seasoning and balance. Reserve.

For the Anchoïade: Combine all ingredients in the bowl of the food processor. Turn on to chop the garlic and puree the ingredients into a smooth paste. Reserve.

To Serve: Using a palette knife or the back of a spoon, spread 2 tablespoons of the anchoïade across 1/3 of each of the dinner plates. Toss the greens with the dressing. It may not be necessary to use it all. Divide the greens among the 6 plates, piling them on one half of the plate, half covering the anchoïade. Cast 2 tablespoons of breadcrumbs over the empty side of the plate, and using a micro plane, generously grate the pecorino over the greens. Serve.

Serves 6



JUSTIN COGLEY

joined Aubergine restaurant in January 2011. As Executive Chef he oversees Aubergine and all of L'Auberge Carmel's

culinary programs.

Cogley comes to Carmel by way of Chicago, Illinois, where he was instrumental in opening the Elysian Hotel's new kitchen as Executive Sous Chef. He previously worked at Charlie Trotter's critically acclaimed restaurant for four years, claiming the position of Chef de Cuisine for the last two. As such, he was responsible for menu creation, special events, and extensive instruction and management of the culinary staff.

Cogley recently became an avid triathlete and long-distance runner and competed in numerous West Coast races. He also created a culinary event: Rediscovering Coastal Cuisine where he invites talented chefs from

around the country to come together and collaborate on a twelve-course tasting menu that explores and celebrates the unique biodiversity of California's Central Coast.

Under the direction of Chef Cogley and his team, Aubergine has enjoyed substantial acclaim. In early 2015 they were nominated for three James Beard Foundation awards including Best Chef, West. 2014 saw Aubergine earn Wine Spectator's Best of Award of Excellence and Forbes Travel Guide's highest Five-Star rating recognizing excellence in restaurants. Also in 2014 L'Auberge Carmel was named Travel + Leisure's World's Best Awards as a Top 100 Hotels Overall and one of the Top Resorts in the Continental United States. In 2013, Cogley was awarded the prestigious title of Grand Chef Relais & Châteaux, joining an esteemed list of internationally celebrated chefs and Food & Wine magazine named Justin Cogley "Best New Chef".



RomaBlend Spiced Flatbread with Kimchi Dressing and Cured Egg Yolk

CHEF JUSTIN COGLEY

INGREDIENTS

4 cups Mann's RomaBlend, plus ½ cup sliced
Small block aged goat or similar cheese

KIMCHI DRESSING

INGREDIENTS

8 white anchovies
1 garlic clove
2 egg yolks
Juice of 1 lemon
3 ounces prepared kimchi (medium spice)
1 ounce olive oil
2 ounces vegetable oil
Salt and pepper to taste

DIRECTIONS

Combine all ingredients in a small container and mix with a hand blender until smooth. Taste for seasoning.

CURED EGG YOLK

INGREDIENTS

1 ¾ cups kosher salt
1 ¼ cups sugar
4 large egg yolks
Nonstick vegetable oil spray

DIRECTIONS

Whisk salt and sugar in a medium bowl to combine. Evenly spread out half of salt mixture in an 8x8-inch glass baking dish. Using the back of a tablespoon, create 4 depressions in the salt mixture, spacing evenly. Carefully place an egg yolk in each depression. Gently sprinkle remaining salt mixture over yolks and tightly wrap dish with plastic. Chill 4 days. Preheat oven to 150 degrees. Brush salt mixture off each yolk, then carefully rinse under cold water to remove any remaining salt (yolks will be semi-firm, bright and translucent). Gently pat dry with paper towels. Generously coat a wire rack set inside a rimmed baking sheet with nonstick spray and place the yolks on the rack. Dry out in the oven until opaque and texture is like a firm Gruyere cheese,

about 1 ½ - 2 hours. Let Cool. (If your oven doesn't go that low, you can dry out the eggs in an unheated oven for 2 days)

SPICED FLATBREAD

INGREDIENTS

14 ounces all-purpose flour
1 teaspoon sea salt
1 teaspoon baking powder
1 pinch baking soda
½ cup non-fat yogurt
½ cup water, plus more if needed
Drizzle of olive oil, plus more if needed
½ cup sliced RomaBlend
1 teaspoon ground fennel seed
1 teaspoon ground coriander seed

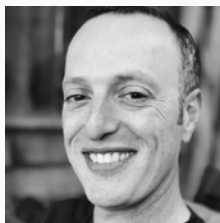
DIRECTIONS

In a large bowl, whisk the flour, salt, baking soda and powder together. Using a spoon stir in the yogurt, water, and oil until the dough starts to come together, adding additional water if necessary. Next knead the dough in the bowl until it is smooth. Wrap the dough in plastic wrap and let rest at room temperature for 1 hour. Unwrap the dough and cut into 6 pieces. Roll out 1 piece into a circle about 8 inches in diameter. Add 1 tablespoon of the sliced RomaBlend, a sprinkle of the spices, then roll into a cylinder. Next, starting at one end coil the cylinder into a snail shape. Finally, flatten the spiral with your hand then roll out the filled dough into a 7-inch round. Continue with the rest of the dough pieces. Preheat a cast iron or stainless steel pan and cook the flatbread until golden brown and lightly puffed, about 4 minutes.

TO SERVE

Place one of the flatbreads on a plate. Next, toss 1 cup of the RomaBlend with 1 or 2 tablespoons of the dressing. Top the flatbread with the dressed salad greens. Next, micro plane some aged goat cheese or other similar hard cheese on top of the greens. Finally, micro plane some of the cured yolk.

Serves 6



AARON SEARS is a passionate chef with a culinary background in school nutrition, corporate catering, and being a private chef.

A native of San Francisco, Aaron grew up with exposure to a wide array of cuisines from around the world. This sparked an interest in what was happening behind-the-scenes at his favorite restaurants and helped him develop a diverse palette at a young age.

A graduate of City College of San Francisco Culinary Academy, Aaron started his career in restaurants in San Francisco, until he left to become Culinary Director for Piedmont

High School. Aaron served as Director with a mission of elevating the culture of food in an industry ripe for change. In addition to the daily responsibilities of food production oversight, Aaron taught and mentored high school culinary interns, as well as developed a summer class on “The Origins Of Your Food.” After 6 years, Aaron left to become a stay at home dad — catering to his most discerning customers yet.

Aaron is currently the Executive Chef for Umami Catering, a corporate and private event company based in San Mateo.



Lox and Bagel RomaBlend Caesar

CHEF AARON SEARS

INGREDIENTS

12 ounces Mann's RomaBlend
Caper Dressing (recipe below)
Bagel Croutons (recipe below)
1/2 cup capers, fried
12 ounces Smoked Salmon (recipe below)

DIRECTIONS

Toss RomaBlend with croutons and dressing (see recipes below), plate with smoked salmon and fried capers on top.

BAGEL CROUTONS

INGREDIENTS

1 sesame, onion or garlic bagel (cut in half and cubed)
1 ounce olive oil
Pinch of salt and pepper

DIRECTIONS

Toss cubed bagels in olive oil, salt and pepper and put on a baking sheet. Bake for 10-15min at 375 degrees or until golden brown.

CAPER DRESSING

INGREDIENTS

1 tablespoon lemon juice
2 tablespoons capers
1 tablespoon minced shallots
2 tablespoons cream cheese
Pinch of salt and pepper
1/4 cup buttermilk

DIRECTIONS

Combine lemon juice, capers, shallots, cream cheese, salt and pepper into a small food processor and pulse several times until everything is chopped and blended. Add the buttermilk and pulse several more times until the dressing is mixed.

SMOKED SALMON

INGREDIENTS

1 quart water
1/4 cup salt
1/4 cup firmly packed light brown sugar
1/4 cup pickling spices
4 ice cubes
1 pound salmon fillets with skin
(can be multiple pieces)

DIRECTIONS

In a sauce pot over medium heat, stir together the water, salt, sugar and pickling spices until dissolved and spices have blended into the liquid. Bring to a simmer and remove from heat.

Pour brine into a container or bowl and chill in the refrigerator until completely cool (6-8hrs minimum). Once cooled, put the salmon into a ziplock bag and pour in brine. Set the bag in a bowl and store in the refrigerator for 8-12 hours. Rinse thoroughly after brining. Pat dry with paper towels and allow to air dry for at least one hour prior to smoking. Lay salmon fillets on smoker skin side down. Cook in smoker at 165 degrees for 3-5 hours. Remove the salmon and cool before chilling in the refrigerator.

Serves 4