



# STONE EDGE FARM

## KITCHEN LARDER COOKBOOK

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SEASONAL RECIPES FOR PANTRY AND TABLE



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*RIZZOLI*  
NEW YORK

## HERB PAPPARDELLE

SERVES 4 AS A FIRST COURSE

*Tender herbs and leafy greens infused into our egg-rich pasta dough bring fresh brightness to these long, ribbon-like noodles. As the seasons change, we use different combinations of herbs and leaves, producing a pasta that never tastes the same twice. The noodles are a great vehicle to carry the flavorful juices of a chicken or lamb braise. —Mike*

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4 large egg yolks  
2 oz/60 g mixed leafy greens, such as arugula and spinach  
1 oz/30 g mixed fresh soft-leaf herb leaves, such as basil, chives, tarragon, cilantro, anise hyssop, chervil, and tarragon, tough stems removed, plus more for garnish  
1½ cups/190 g all-purpose flour  
2 tablespoons semolina flour  
Kosher salt  
2 disks Herb Butter (page 6), or 3 tablespoons unsalted butter, at room temperature  
½ cup/60 g freshly grated Parmesan cheese  
Freshly ground black pepper

### EQUIPMENT

Hand-crank pasta machine or stand mixer with pasta roller attachment

In a blender, combine the egg yolks, greens, and herbs and process until very smooth. Put the flours in the bowl of a stand mixer fitted with the paddle attachment. Add the herb-egg yolk mixture, using a rubber spatula to scrape in every last bit. Run the mixer on low speed until crumbs of dough begin to form, about 30 seconds.

Lightly flour a work surface and turn the crumbly mixture out onto it. Using your hands, begin to squeeze the dough firmly together until it forms a cohesive mass. Dribble very small amounts of water onto the dough if needed to bring it together, being careful not to add so much that you end up with a sticky dough and, ultimately, unpleasantly textured noodles. Once the mass comes together, continue kneading the dough by aggressively squeezing it, folding it in half, and pushing it down and away with the heel of your hand until it is smooth, uniform, and almost shiny, 5–8 minutes. The kneading takes a fair amount of muscle work, but you will be rewarded with noodles that are tender yet resistant to the bite. Wrap the dough in plastic wrap and hammer down hard on it a few times with a rolling pin to flatten it a bit. Let the dough rest at room temperature for at least 1 hour.

To roll out the dough, set up a hand-crank pasta machine on your countertop or attach the pasta roller attachment to your stand mixer and adjust the rollers to the widest setting. Using the rolling pin, slightly flatten the dough again, then feed it through the rollers. Fold the dough in thirds like a business letter and, leading with a narrow end, roll it through the widest setting once again. This step helps create a squared-off sheet of dough. Continue feeding the dough through the rollers, decreasing the setting width each time and stopping at the next-to-last setting. You should have a long, thin pasta sheet.

Cut the sheet crosswise into about 12-inch/30-cm lengths. Generously flour each length, fold each length in half from top to bottom, and then fold in half again. Now cut the folded dough crosswise into noodles ¾ inch/2 cm wide and gently separate them. If not cooking immediately, set aside in the refrigerator on a lightly floured sheet pan, covered with a clean kitchen towel.





Bring a large pot filled with salted water to a boil and toss in the pasta. Cook, stirring gently, until tender, about 3 minutes. Drain, transfer to a bowl, and toss with the butter, coating thoroughly. Divide evenly among warmed bowls and top with the Parmesan and pepper. Garnish with the herb leaves.

## GRILLED NEW YORK STEAK WITH CHIMICHURRI

SERVES 6

*Chimichurri is an uncooked sauce popular in Latin America—and now worldwide—for grilled meats and vegetables. It originated in Argentina and is an essential component of asado, a traditional method for roasting whole animals on a spit. The keys to a chimichurri are to use an abundance of fresh herbs and to serve it within a few hours of preparation. It's okay to use the small stems of parsley and cilantro; just remove the large ones. Although not strictly necessary, the charred chive powder adds a sweet note to the sauce. —Fiorella*

6 New York steaks, 6 oz/170 g each  
Artisanal sea salt and freshly ground  
black pepper

### CHIMICHURRI

1 cup/250 ml extra-virgin olive oil  
2 tablespoons sherry vinegar  
1 cup/30 g fresh flat-leaf parsley leaves  
and tender stems, finely chopped  
½ cup/15 g fresh cilantro leaves and  
tender stems, finely chopped  
¼ cup/10 g fresh oregano leaves,  
finely chopped  
1 tablespoon finely diced shallot  
1 teaspoon seeded, membranes  
removed, and finely diced serrano  
chile (1 small chile)  
1 clove garlic, finely grated  
1 tablespoon sumac powder  
Artisanal sea salt and freshly ground  
black pepper  
1 teaspoon Charred Chive Powder  
(page 7)

Generously season the steaks on both sides with salt and pepper and let stand at room temperature for 1 hour.

Build a hot hardwood or charcoal fire for direct-heat grilling, allowing at least 1 hour for the fire to burn down to the correct temperature. It is ready when a coating of white ash has formed over glowing red embers. Be sure to use plenty of fuel to ensure an adequate bed of embers. In a pinch, a gas grill preheated on high for 10 minutes will suffice.

While the fire is reaching temperature, make the sauce. In a bowl, combine the olive oil, vinegar, parsley, cilantro, oregano, shallot, chile, garlic, and sumac and stir well. Season with salt and pepper and let stand for at least 15 minutes before using.

Clean the grill rack well with a wire brush. Arrange the steaks on the hottest area of the rack and grill, turning once, for about 6 minutes on each side for medium-rare. Transfer to a cutting board or platter and let rest for 10 minutes.

To serve, cut the steaks against the grain into medium-thick slices and arrange on a platter. Spoon some of the sauce over the slices and sprinkle with the chive powder. Serve the remaining sauce on the side.







## HERB BUTTER

MAKES ONE 16-INCH/40-CM LOG; ABOUT 1 LB/500 G

*Preserving chopped fresh herbs in the freezer is an option, yet not an ideal one. It is impossible to retain the maximum flavor and texture of herbs by freezing them. When we commingle them with butter and freeze them, however, we have captured the essence of the season. The soft herb butter is rolled up into a log in a sheet of parchment and then allowed to firm up in the refrigerator before going into the freezer. Disks of herb butter can then be sliced into a sauce or tossed with pasta. —John*

- 1 teaspoon extra-virgin olive oil
- 1 large shallot, finely minced
- 1–1½ cups/30–45 g mixed fresh soft herb leaves, such as flat-leaf parsley, chives, chervil, basil, and/or tarragon
- 1 lb/500 g unsalted butter, at room temperature
- Finely grated zest of 1 lemon
- ½ teaspoon artisanal sea salt
- ¼ teaspoon freshly ground black pepper

In a small sauté pan over low heat, warm the olive oil. Add the shallot and cook, stirring occasionally, until tender, about 5 minutes. Remove from the heat and let cool.

Decide which herbs are going into your herb butter. My favorites are parsley, chives, chervil, and tarragon, but any soft-leaf herb will do. Using a salad spinner, wash and dry bunches of each herb. You can pluck each leaf from the stem, but it is not necessary, as stems have great flavor, too. Finely chop all the herbs except chives, which must be finely sliced rather than chopped. Don't worry if the pieces are irregular.

Put the butter in a large bowl, add the cooled shallots, herbs, lemon zest, salt, and pepper, and mix well with a rubber spatula. If you prefer, you can blend the butter and seasonings in a food processor, which results in a smoother texture and a more uniform green color.

Lay a 12-by-20-inch/30-by-50-inch sheet of parchment paper, with a long side facing you, on a work surface. Using the spatula, scoop the butter onto the paper, forming a rough log about 16 inches/40 cm from left to right. Bring the parchment edge nearest you over the roll to cover it, then shape it into a uniform log. Now roll up the log in the parchment and twist the ends in opposite directions to tighten the wrapping.

Refrigerate the log until firm, about 1 hour. To store, unwrap the log and cut into disks ¾ inch/2 cm thick. Stack the disks, alternating them with 2-inch/5-cm squares of parchment paper, and wrap them first in plastic wrap and then in aluminum foil. They will keep in the freezer for up to 3 months.



## CHARRED CHIVE POWDER

MAKES ABOUT 2 TABLESPOONS

*Oven-charring chives or other allium greens and then grinding them into a powder is a simple way to transform them into a flavor booster. We use this powder in sauces and dips, such as one with yogurt and cucumber, and in our tempura batter. In the intense heat of the oven, the sugars in the chives caramelize. The result is a charred and slightly sweet flavor. —John*

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1 bunch fresh chives, about 1 oz/30 g

### EQUIPMENT

Spice mill

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**CHEF'S NOTE:** *Instead of using the oven, you can scorch the chives in a cast-iron pan over medium heat and then transfer them to the tray of a dehydrator. Dry at 125°F/52°C until brittle, 2–3 hours.*

Preheat the oven to 400°F/200°C. Slice 1 inch/2.5 cm off the pointed ends of the chives and reserve for another use. Spread the chives in a single layer on a sheet pan and dry in the oven until partially scorched, 7–8 minutes.

Let cool completely on the pan, then, using your fingertips, crumble the chives onto the pan. Transfer the chives to a spice mill and grind to a powder.

Transfer to a glass jar, cap tightly, and store at room temperature for up to 2 months.





## FRESH FIG TART WITH ROSEMARY-CORNMEAL CRUST AND HONEY-BLACKBERRY GLAZE

SERVES 6-8

*This rustic tart celebrates the different fig varieties that ripen in our Mediterranean climate at summer's end. The fruit is layered onto a pillow of barely sweetened mascarpone set into a crisp sweet-and-savory rosemary crust. It's a stunning dessert that makes a memorable ending to a harvest feast. —Mike*

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### ROSEMARY-CORNMEAL CRUST

1 cup/125 g plus 1 tablespoon  
all-purpose flour  
3 tablespoons fine-grind yellow  
cornmeal  
½ cup/125 g unsalted butter,  
at room temperature  
⅓ cup/65 g organic sugar  
¼ teaspoon artisanal sea salt  
¼ teaspoon pure vanilla extract  
1 large egg yolk  
1 teaspoon finely chopped fresh  
rosemary leaves  
Nonstick cooking spray for the pan

### HONEY-BLACKBERRY GLAZE

2 tablespoons honey  
8 blackberries

### FIG-MASCARPONE FILLING

¾ cup/185 g mascarpone cheese,  
at room temperature  
¼ cup/60 g crème fraîche  
2 tablespoons organic sugar  
1 teaspoon finely grated lemon zest  
¼ teaspoon pure vanilla extract  
Pinch of artisanal sea salt  
1 lb/500 g ripe figs, stemmed and  
halved lengthwise

To make the crust, stir together the flour and cornmeal in a bowl. In a stand mixer fitted with the paddle attachment, combine the butter, sugar, salt, and vanilla and beat together on medium speed for about 30 seconds. Stop the machine and scrape down the sides of the bowl with a rubber spatula. Beat for 30 seconds longer, then stop the machine, add the egg yolk and rosemary, and beat briefly on medium speed just until incorporated. Stop the mixer and scrape down the sides again. Add the flour mixture and mix on low speed until all the flour mixture is moistened and the dough starts to look like crumble topping, about 15 seconds. The dough should hold together when a nugget of it is squeezed.

Use cooking spray to lightly coat a 9-inch/23-cm tart pan with a removable bottom. With lightly floured hands, press the dough evenly into the pan, applying extra pressure where the sides meet the bottom. Refrigerate for at least 30 minutes before baking.

Preheat the oven to 350°F/180°C. Bake the tart shell until deep golden brown, about 20 minutes. Let cool on a wire rack. Carefully remove the tart shell from the pan and place it on a cake stand or serving plate.

To make the glaze, combine the honey and blackberries in a small saucepan and bring to a simmer over medium heat. Simmer, stirring and gently smashing the berries with a wooden spoon, until the berries have broken down and the syrupy mixture has thickened somewhat, about 5 minutes. Pour the syrup through a fine-mesh sieve into a small heatproof bowl, pushing on the berry solids with the back of the spoon. Let the glaze cool completely.

To make the filling, combine the mascarpone, crème fraîche, sugar, lemon zest, vanilla, and salt in a bowl and stir with a wooden spoon until smooth. Gently spread the mascarpone evenly in the cooled tart shell and arrange the figs decoratively on top, cut sides up. Brush the figs with the syrup.

The tart can be prepared up to 3 hours before serving and stored uncovered at room temperature. Cut into wedges to serve.







## POACHED QUINCES WITH HUCKLEBERRIES AND CRÈME FRAÎCHE ICE CREAM

SERVES 6

*We find plenty of uses for quinces when the harvest of this richly perfumed fruit comes in. Its versatility inspires many dishes, both savory and sweet. The wild fruity tang of huckleberries blends really well with the flavor of quince, but if you can't find huckleberries, you can omit them and still have great success. Try poaching pears in this syrup, too. —Mike*

### CRÈME FRAÎCHE ICE CREAM

1⅓ cups/330 ml whole milk

½ cup/100 g organic sugar

Pinch of artisanal salt

6 large egg yolks

¾ cup/180 ml heavy cream

¾ cup/185 g crème fraîche

### RED WINE POACHING SYRUP

1 bottle (750 ml) fruity red wine

1 cup/200 g organic sugar

½ cup/60 g huckleberries

¼ cup/60 ml water

4 whole cloves

2 lemon zest strips, ½ inch/12 mm wide

2-inch/5-cm piece vanilla bean

1-inch/2.5-cm piece cinnamon stick

2½ lb/1.25 kg quinces (about 4 large)

### EQUIPMENT

Ice cream maker

To make the ice cream, fill a large bowl with ice and water. Nest a medium bowl in the ice water bath. Combine the milk, sugar, and salt in a saucepan over low heat and simmer, stirring occasionally, until the sugar dissolves. Remove from the heat. In a bowl, whisk the egg yolks until blended. Slowly pour the hot milk mixture into the egg yolks while whisking constantly. Pour the mixture back into the saucepan, place over medium-low heat, and cook, stirring constantly with a heat-resistant rubber spatula and scraping the bottom and sides as you go, until the mixture begins to thicken and coats the spatula, about 5 minutes. Whisk in the cream and crème fraîche and remove from the heat.

Pour the mixture through a fine-mesh sieve into the bowl nested in the ice water bath. Let cool, stirring occasionally, until well chilled. Pour into an ice cream maker and churn until softly frozen. Transfer to a container and store in the freezer until ready to serve. You should have about 1 qt/1 l.

To prepare the poaching syrup, combine the wine, sugar, huckleberries, water, cloves, lemon zest, vanilla bean, and cinnamon in a large pot and bring to a gentle simmer over low heat, stirring to dissolve the sugar. While the mixture is cooking, peel, halve, quarter, and core the quinces and drop them into the simmering wine mixture.

To keep the quinces submerged in the liquid, set a heatproof plate slightly smaller than the diameter of the pot on top of them, then cook over low heat until the fruit is easily pierced with a small knife, 15–30 minutes. Remove from the heat and let cool. The fruits and their poaching syrup can be stored in a covered container in the refrigerator for up to 2 weeks.

When ready to serve, use a slotted spoon to transfer the quince quarters to a cutting board. Pour 1 cup/250 ml of the poaching syrup into a small saucepan, bring to a simmer over medium heat, and cook until reduced by half and thickened slightly, about 10 minutes. Remove from the heat and let cool.

Slice the quince quarters lengthwise about ½ inch/12 mm thick and fan the slices on individual plates or shallow bowls. Place a scoop of ice cream next to the quince slices and drizzle the slices with some of the reduced syrup.

