



“

The success of this relatively simple dish is determined by the quality of the mandarins. Any type of seedless mandarin can be used, but they should be as sweet and juicy as you can find. Choose mandarins that are firm and roughly the size of a baseball.

CHEF SCOTT NISHIYAMA

BY CHEF
SCOTT NISHIYAMA

SPECIFICALLY DESIGNED TO
PAIR WITH ANIMÉ ROSÉ OF PINOT NOIR

Page Mandarins with Chèvre and Cracked Pink Peppercorns

Ingredients

SERVES 4

- 4 Page mandarins
- 4 oz chèvre
(goat cheese)
- 2 oz crème fraîche
- Juice of one lemon
- Salt and pepper
- 1t pink peppercorns
(crushed)



Steps

1. Mandarin Preparation

Using a sharp knife, cut the skin off the mandarins. First, slice off the stem end and the opposite end to create a stable surface to lay the mandarin on your cutting board. Slice the mandarin peel off and remove the white pith. Slice the mandarins in quarters, then slice off the center of each quarter segment to remove any pith.

2. Chèvre Sauce & Peppercorns

Mix together the goat cheese and crème fraîche in a medium-sized bowl. Add lemon juice, then season with salt and pepper to taste. The consistency of the chèvre sauce should be that of heavy cream. If it is too thick, add a little water to reach the desired consistency.

Place the peppercorns on your cutting board. Using the side of a chef's knife, crush the peppercorns to a fine powder.

3. Assembly

Place the mandarins in a serving bowl, drizzle them with the chèvre sauce, and sprinkle with crushed pink peppercorns. Serve immediately with a glass of animé rosé of Pinot Noir.

CHEF

Scott Nishiyama

Originally from Hawaii, Chef Scott Nishiyama graduated from the Culinary Institute of America in New York and has worked in some of the best fine-dining restaurants on both US coasts including Cello, Town, Daniel, The French Laundry, Yoshi's, and Chez TJ. He is looking forward to opening his first restaurant, Ethel's Fancy, located in Palo Alto. The restaurant's menu will feature fresh, locally-sourced vegetables and offer dishes influenced by Japanese, French, and California cuisine.