

Created by: Debra C. Argen

Michael Pancheri Recipes - allium restaurant + bar, Great Barrington, Massachusetts

Chef Michael Pancheri shares a delectable taste of the farm to table concept of [allium restaurant + bar](#) in [Great Barrington, Massachusetts](#), in [The Berkshires](#), with his recipes for ***Chickpeas Crisped in Hot Oil*** ; ***Mixed Green Salad with Candied Pecans and Lemon Thyme Vinaigrette***; and ***Wood-Grilled Berkshire Pork with Great Northern Beans, Winterbor Kale and Honeycrisp Applesauce***.

The Berkshires region of New England has become a culinary center for foodies with its fresh produce, meat, and dairy farms, its organic focus, and farm to table restaurants. Chef Michael Pancheri, a native of Connecticut, clearly has caught on to that concept. After first honing his career at legendary restaurants in New York and Boston, including Gordon Hammersley's restaurant, Hammersley's Bistro in South Boston, Frank McClelland's restaurant, L'Espalier in Boston, Wylie Dufresne's restaurant, wd-50 in New York, as well as working in Nantucket and at Foxwoods in Connecticut, he joined the allium restaurant + bar team as the Executive Chef in April 2009.



Chef Michael Pancheri

I met the very personable and passionate Chef Michael Pancheri in November 2009 while I was having dinner at allium restaurant + bar and had the opportunity to get to know this dynamic and talented chef. Starting work in April provided Chef Michael with the opportunity to experience spring in The Berkshires when nature was just beginning to wake up, and watch it develop across the seasons yielding its wonderful bounty of the autumn harvest. At allium, he works closely with the fishmongers and the farmers of the region who bring him their prized products, which in turn he cooks to perfection. He said that on any given night it is not unusual to see one of the fishmongers or one of the nearby farmers having dinner at the restaurant who want to experience the farm to table concept and see the final result from their initial labor. Chef Michael Pancheri shares a delectable taste of the restaurant with his three-course menu showcasing products of the region. Bon Appétit!

The Menu

Chickpeas Crisped in Hot Oil

Mixed Green Salad with Candied Pecans and Lemon Thyme Vinaigrette

Wood-Grilled Berkshire Pork with Great Northern Beans,

Winterbor Kale and Honeycrisp Applesauce

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Chickpeas Crisped in Hot Oil

Serves 20 for a cocktail party

4

Quarts

Chickpeas, soaked (2 quarts dry yield 4 quarts rehydrated)

1

Large

White Onion, small dice

6

Garlic Cloves, minced

4

Tablespoons

Coriander, whole, toasted and ground

4

Tablespoons

Fennel Seed, whole, toasted and ground

4

Tablespoons

Cumin, whole, toasted and ground

1

Tablespoons

Paprika

1

Tablespoons

Garam Masala

1

Teaspoon

Cayenne Pepper

2

Teaspoons

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Baking Soda

1

Cup

All-Purpose Flour

2

Lemons, zest and juice

1

Cup

Parsley, chopped

1

Cup

Cilantro, chopped

Salt and Pepper

2

Quarts (1.9 liters)

Canola Oil, approximately

Method: Process chickpeas in food processor with onion and garlic in small batches. Transfer to a deep rectangular stainless steel (hotel) pan. Mix in remaining ingredients and season with salt and pepper. Allow mixture to dry slightly before using an ice cream scoop to make balls. Heat oil to 350° F (177° C) in a 4-quart (3.8 liters), heavy-bottomed pot. Drop balls into hot oil and cook for 4 minutes or until crispy golden brown. Remove from oil and drain on plate lined with paper towel. Serve immediately.

Mixed Green Salad with Candied Pecans and Lemon Thyme Vinaigrette

Serves 4

Ingredients:

4

Cups

Hearty Greens (such as chicory, radicchio, red leaf lettuce, green leaf lettuce, lolla rosa, red oak lettuce)

4-6

Tablespoons

Lemon Thyme Vinaigrette

Candied Pecans

Method: Wash greens thoroughly and drain well. Use a salad spinner, if available. In a large mixing bowl,

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toss lightly with Lemon Thyme Vinaigrette and place on four salad plates. Sprinkle 6-8 candied pecans over each salad and serve immediately.

Lemon Thyme Vinaigrette

Ingredients:

6

Tablespoons

Dijon Mustard

6

Tablespoons

Honey

8

Egg Yolks

2

Cups (0.5 liter)

Lemon Juice

4

Cups (0.9 liter)

Blended Oil

2

Cups (0.5 liter)

Olive Oil

1

Cup

Thyme Leaves, removed from stem

Salt and Pepper

Method: Whisk Dijon mustard, honey, egg yolks, and lemon juice in a bowl. Slowly drizzle in oils to emulsify. Add thyme leaves, salt and pepper to taste.

Candied Pecans

Ingredients:

2

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Cups

Pecans

¼

Cup (approximately 59 ml)

Corn Syrup

¼

Teaspoon

Cayenne Pepper

¼

Teaspoon

Cinnamon

1/8

Teaspoon

Nutmeg

Method: On a sheet pan, toast pecans for 7 minutes in a 325° F (163° C) oven. Remove from oven and place in a bowl. Toss with corn syrup, cayenne, cinnamon and nutmeg. Place coated pecans on sheet pan and toast again for 7 minutes at 325° F (163° C) until candied. Allow to cool and dry.



Wood-Grilled Berkshire Pork with Great Northern Beans, Winterbor Kale and Honeycrisp Applesauce

Serves 2

Ingredients:

2

Cups

Great Northern Beans, dried

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4

Sprigs

Rosemary

2

Bay Leaves

1

Teaspoon

Black Peppercorns

Salt and Pepper

2

12-14 Ounce (340 - 397 grams)

Porterhouse Berkshire Pork Chops

1

Bunch

Green Curly Winterbor Kale, washed

3

Tablespoons

Extra Virgin Olive Oil

3-4

Pieces

Garlic, thinly sliced

Red Pepper Flakes

Unsalted Butter

Method: Soak great northern beans overnight in cold water in refrigerator. The next morning, strain beans and place in pot. Cover with cold water; in a cheesecloth add rosemary, bay leaves and peppercorns. Simmer until tender, approximately 45 minutes to 1 hour. When tender, remove from heat and allow beans to cool in liquid. Add salt and pepper to season liquid and beans.

Grill pork chops over wood fire for 5 minutes each side, rotating 90 degrees after 2.5 minutes on each side. Then place in 325° F (163° C) oven for 35 minutes until medium rare.

Remove stems from Winterbor kale and roughly chiffonade the leaves into ¼-inch thick strips. Heat olive oil in sauté pan with garlic. When the edges of garlic begin to turn golden brown, add pinch of red pepper flakes, salt and pepper. Add a handful of clean cut kale and a big handful of white beans. Sauté until kale is wilted and beans are warmed through. Finish with a pearl of butter and check salt and pepper levels to

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taste.

Presentation: Spoon kale and bean sauté onto plate, top with pork, and finish with a spoonful of warmed applesauce. (Recipe below.)

Apple Sauce for Pork

Serves 8

Ingredients:

12

Honeycrisp Apples, peeled, cored, and medium diced

1

Cup

Sugar

$\frac{1}{4}$

Cup (59 ml)

Lemon Juice

2

1-inch (2.5 cm) Pieces

Ginger, peeled and microplaned

Salt

Method: Warm all ingredients over high heat in a heavy-bottomed (rondeau) pan until soft, stirring with whisk. Season and slightly puree in food processor. Bon Appétit!

Allium restaurant + bar is open for dinner Sunday through Thursday from 5:00 pm until 9:30pm, and on Friday and Saturday from 5:00 pm until 10:00 pm.



allium restaurant + bar

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