



Chef Joel Trocino

Harvest Festival Demo

Signature Cocktail: Hudson Valley Orchard Cocktail

Soup: Butternut Squash and Apple Bisque

Pasta: Pumpkin & Mascarpone Harvest Pasta with Crispy Sage

Main Course: Harvest Pork Chop Schnitzel with Apple-Cabbage Slaw

The Recipes

Hudson Valley Orchard Cocktail

Ingredients

- 2 oz Hudson Valley apple brandy (or local bourbon, if preferred)
- 1 oz fresh pear juice (ripe Hudson Valley pears)
- ½ oz fresh lemon juice
- ½ oz local honey syrup
- 2 dashes aromatic bitters
- Sparkling hard cider

Garnish

- Thin slice of fresh apple or pear
- Sprig of fresh thyme or rosemary

Butternut Squash and Apple Bisque (Serves 6–8)

Ingredients

- 1 large butternut squash, peeled, seeded, cubed
- 2 crisp apples (Honeycrisp or Gala), peeled, cored, diced
- 1 large onion, chopped
- 3 cloves garlic, peeled
- ½ cup Riesling
- 3 tbsp olive oil
- 1 tsp kosher salt
- ½ tsp black pepper
- ½ tsp ground cinnamon
- 4 cups vegetable or chicken stock
- ½ cup heavy cream (optional, for richness)

Garnish

- ¼ cup crème fraîche (or sour cream)
- 1 tbsp maple syrup
- Toasted pumpkin seeds (pepitas)
- Fresh thyme sprigs

Method

1. Toss squash, apples, onion, and garlic with olive oil, salt, pepper, and cinnamon.
2. Spread on sheet tray and roast at 400°F for 25–30 minutes until caramelized.
3. Transfer roasted mixture to a pot.
4. Add stock, bring to a simmer, and blend with immersion blender until silky.
5. Stir in cream (optional).
6. Mix crème fraîche with maple syrup for a swirl on top.
7. Sprinkle with toasted pumpkin seeds.
8. Finish with fresh thyme.

Pumpkin & Mascarpone Harvest Pasta with Crispy Sage (Serves 4)

Ingredients

- 1 lb pasta (pappardelle, rigatoni, or orecchiette work well)
- 2 tbsp olive oil
- 2 shallots, finely chopped
- 2 cloves garlic, minced
- 1 cup pumpkin purée (fresh roasted pumpkin, if possible)
- ½ cup mascarpone cheese
- ½ cup vegetable or chicken stock (adjust for consistency)
- ½ tsp ground nutmeg
- ½ tsp chili flakes (optional, for gentle heat)
- Salt and freshly cracked black pepper to taste
- ½ cup grated Parmesan or Pecorino

Garnish

- 6 fresh sage leaves
- 2 tbsp unsalted butter
- ¼ cup toasted walnuts or hazelnuts, chopped
- Extra Parmesan for topping

Method

1. Cook Pasta

- Bring a large pot of salted water to a boil.
- Cook pasta until al dente, reserving 1 cup of pasta water.

2. Build the Pumpkin Mascarpone Sauce

- In a large skillet, heat olive oil over medium heat.
- Sauté shallots until soft and translucent, about 3 minutes.
- Add garlic; cook until fragrant (30 seconds).

- Stir in pumpkin purée, stock, nutmeg, chili flakes, salt, and pepper. Simmer 3–4 minutes.
- Reduce heat, stir in mascarpone until smooth and creamy.

3. **Toss Pasta**

- Add drained pasta directly into sauce.
- Toss with a splash of pasta water as needed for silky consistency.
- Stir in Parmesan until creamy and emulsified.

4. **Sage Butter Garnish**

- In a small skillet, melt butter until foamy.
- Fry sage leaves until crisp (about 30 seconds).
- Set aside on paper towel, drizzle sage butter over pasta.

Harvest Pork Chop Schnitzel with Apple-Cabbage Slaw (Serves 4)

For the Pork Schnitzel

- 4 boneless pork chops, pounded to ½-inch thick
- 1 cup flour
- 2 eggs, beaten with 2 tbsp milk
- 2 cups fresh breadcrumbs (or panko)
- 1 tsp fresh thyme, chopped
- ½ tsp smoked paprika
- Salt and pepper to taste
- Neutral oil for frying (canola or sunflower)

For the Apple-Cabbage Slaw

- 2 cups green cabbage, finely shredded
- 1 crisp apple (Honeycrisp or Gala), julienned
- ½ red onion, thinly sliced

- 2 tbsp apple cider vinegar
- 1 tbsp Dijon mustard
- 2 tbsp local honey
- 3 tbsp olive oil
- Salt and pepper

For the Roasted Squash

- 2 cups butternut squash, diced
- 2 tbsp olive oil
- 1 tsp maple syrup
- Salt, pepper, and pinch of cinnamon

Method

1. Roast the Squash

- Preheat oven to 400°F.
- Toss squash with olive oil, maple syrup, salt, pepper, and cinnamon.
- Roast 25 minutes, until caramelized and tender.

2. Make the Slaw

- Whisk vinegar, mustard, honey, olive oil, salt, and pepper in a bowl.
- Toss cabbage, apple, and onion in dressing. Chill until serving.

3. Prepare the Schnitzel

- Set up dredging station: flour (seasoned with salt/pepper), egg wash, breadcrumb mix (breadcrumbs + thyme + smoked paprika).
- Dredge pork in flour, dip in egg, coat in breadcrumbs, pressing firmly.
- Heat ¼ inch oil in skillet over medium-high.
- Fry schnitzels 3–4 minutes per side until golden brown and internal temp reaches 145°F. Drain on paper towel.

4. Plate & Garnish

- Place schnitzel in center of plate.
- Top with apple-cabbage slaw.

- Add roasted squash on the side.
- Garnish with a sprig of fresh parsley or thyme and a lemon wedge for squeezing.