



“Love Notes” Recipe Book

Love Potion No. 9 – from Vena’s Fizz House

VENA’S FIZZ HOUSE
IN PARTNERSHIP WITH THE
PORTLAND CHAMBER MUSIC FESTIVAL

PORTLAND
CHAMBER
MUSIC
FESTIVAL

Vena’s
— FIZZ HOUSE —

Love Potion #9

BUILD IN A MASON JAR OR HIGH BALL GLASS.
.75 OZ ROYAL ROSE RASPBERRY SYRUP
.75 OZ ROYAL ROSE ROSE SYRUP
1 OZ SQUEEZED LIME JUICE
3 DASHES VENA’S AROMATIC BITTERS
2-3 DROPS BEAST FEAST GHOST PEPPER EXTRACT
ICE, FILL WITH SELTZER, STIR, ENJOY!
GARNISH WITH LIME WEDGE.

Cheers!



Pasta Aglio e Olio – from James Wilson & Carsten Schmidt

“This is less of a recipe than a rough impressionist sketch. Add whatever you like and make it your own - mushrooms, greens, shrimp. This dish is a great friend that can be as plain or fancy as you wish - it's always delicious.

Ingredients:

- garlic
- pasta
- olive oil
- salt

- black pepper
- hot pepper flakes
- parsley
- parmesan cheese

“Start by chopping your garlic. You should use at least six cloves for two people. Also, chop a lot of parsley because there never seems to be enough when you actually add it to the pasta. Bring a large pot of water to boil. While the water is heating, warm some olive oil in a skillet and add the hot pepper flakes and garlic. Heat them until the garlic starts to turn golden. At that point, salt your pasta water and add a little bit of that to the garlic and the oil - set it aside and forget about it for a while. Cook the pasta to al dente. A minute before the pasta is ready, reheat the garlic oil. Either strain the pasta or lift it directly from the water into the oil. Toss until everything is combined, then add salt if you need it, plenty of black pepper, and most of the parsley. Then turn it out onto a serving platter or plates, and garnish with some remaining parsley and grated cheese.”



Seared Radicchio – from James Wilson & Carsten Schmidt

Ingredients:

- radicchio
- olive oil
- garlic
- salt
- pepper

“Slice the heads of radicchio into thin wedges. Chop a couple cloves of garlic pretty fine. Toss the radicchio with the chopped garlic, some oil, salt and pepper to taste. You can also add some herbs if you’d like - thyme or marjoram. Let that marinate for a while, maybe 45 minutes. Then you can cook it in whatever really hot method you want. I use a grill pan in the video. But you can fry it, you can broil it, or you can charcoal grill it outside (which is my favorite). The radicchio will wilt but remain rather firm, and will taste very meaty and bitter.

“It’s great to serve with the pasta, but you could also serve it with polenta, which is one of my favorite meals. You can also make a lasagna with it, layered with sliced polenta and cheese. This also works with escarole, Savoy cabbage or Belgian endive.”



"Obsessive Too" - from Tai Murray

"Obsessive Too"

- Vanilla ice cream
- Truffle oil
- Salt
- Strawberry jam
- Mint leaves (fresh)

Inspired by:

The Red Violin

Love Notes by PCMF

♡ Tai Murray



Filipino Lumpia - from Melissa Reardon & Raman Ramakrishnan

Ingredients (filling):

- 1 package Beyond Beef (16 oz)
- 1 potato (peel and cube)
- 1 onion (diced)
- 2 cloves of garlic (pressed/diced)
- 1/2 cup raisins
- soy sauce (generous, to taste)

- salt (to taste)
- 1 tbsp sugar (approx.)
- 1 tbsp sesame oil (approx. - add last for taste)

“Cook the potatoes, onions, and garlic first, then add the Beyond Beef and seasoning (it cooks quickly). Add the raisins last. The potatoes should still have firmness to them.

Ingredients (wrapper):

- 2 cups flour
- 2 tbsp cornstarch
- 1/2 tsp salt
- 1 cup water
- 1 egg (beaten for wrapper seal)

“Mix the dry ingredients, then add the water. Gently knead the dough - it should be very soft and wet. Don’t over knead or it will become too stiff and glutenous. Paint the batter for the wrapper on the pan. It will need to be a very thin layer. It cooks very quickly, so you'll want to make sure you don't leave it on too long, otherwise it will dry out.

“Fill the wrapper, fold, put some egg yolk to seal, and roll it up. Then fry the lumpia in canola oil until golden brown.

Ingredients (dipping sauce):

- 1 clove of garlic (pressed/diced)
- 1/4 cup apple cider vinegar
- 1 tbsp soy sauce

“Mix ingredients together - it should be a tangy sauce.”



Sun-Blushed Tomatoes – from James Austin Smith

Ingredients:

- a bowl of cherry and grape tomatoes of various colors, sliced in half
- a few cloves of garlic, thinly sliced
- rosemary or thyme
- olive oil
- salt and pepper

“Toss sliced tomatoes with remaining ingredients and arrange cut side down on a baking tray. Roast in a 300F oven for 30-60 minutes, depending on your preference (the longer they roast, the closer they get to “sun-dried” instead of “sun-blushed”). Discard herbs and

serve as-is or toss in some feta, goat cheese, chopped olives or capers, or whatever suits your fancy. Serve as a bruschetta-like topping on toast, or roughly chop and serve as a tasty relish on eggs.”



Chicken Liver Mousse – from Rieko Aizawa & Jesse Mills

“When I cook, I don’t take any measurements... I hope this is still helpful!”

1. Soak chicken livers in milk
2. Sauté garlic in olive oil
3. Add chicken livers with salt and pepper
4. Add plenty of cognac or brandy
5. Add heavy cream
6. Transfer it to a Cuisinart mixer, and add lots of cold butter!