UNLEASH THE

potential

THE OREGON HAZELNUT

A CULINARY EXPLORATION

...in your own kitchen!

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THE OREGON HAZELNUT
A CULINARY EXPLORATION

THE KITCHEN
AT MIDDLEGROUND FARMS

SEPTEMBER 16, 2026
6 PM TO 8 PM

LE PIGEON

ROASTED SQUAB AND HAZELNUT CREPE
PREPARED BY CHEF GABRIEL RUCKER
Pickled peppers, hazelnut brown butter

SCALLOP CRUDO
PREPARED BY CHEF JESSICA HANSEN
Chilled plum broth, hazelnut emulsion, toasted hazelnut furikake, shaved toasted hazelnuts

ROASTED BEET "TARTARE"
PREPARED BY CHEF JESSICA HANSEN
Whipped hazelnut cream, toasted hazelnut oil, micro-greens

WOOD-FIRED CARROTS
presented by Chef Kate Johnson
Hot honey, hazelnut dukkah

WILD MUSHROOM PIZZA
PRESENTED BY CHEF KATIE COOK
Lobster mushroom, corn, hazelnut Parmesan cream

WOOD-FIRED RIBEYE
PRESENTED BY CHEF PAUL BAUER
Hazelnut chimichurri, hazelnut romesco, hazelnut horseradish cream

AUTUMN SALAD ROLLS
PREPARED BY CHEF JESSICA HANSEN
Roasted delicata squash, kale, apple, hazelnut satay sauce

Thank you for joing us -

PLEASE ENJOY THE FOLLOWING RECIPES...AGAIN, IN YOUR OWN KITCHEN!

CHEF JESSICA HANSEN
SCALLOP CRUDO

HAZELNUT FURIKAKE

For Scallop Crudo

Makes 1 cup

1/2 cup toasted hazelnuts
2 tablespoons white sesame seeds
1 tablespoon black sesame seeds
2 tablespoons crushed nori sheets
1/2 teaspoon salt
1 teaspoon sugar

Chop the hazelnuts: Finely chop the cooled hazelnuts until they match the coarse texture of the sesame and seaweed flakes. Toast the seeds: Heat a small skillet over low heat. Add the white and black sesame seeds. Stir constantly for 3 to 5 minutes until they smell nutty and start to pop slightly. Combine everything: In a small bowl, mix the chopped hazelnuts, toasted sesame seeds, crushed nori, salt and sugar.

HAZELNUT EMULSION

for Scallop Crudo

Makes about ¾ cup

2 tablespoons champagne vinegar
1 tablespoon fresh lemon juice
1 teaspoon Dijon mustard
1 teaspoon honey
¼ teaspoon kosher salt
¼ cup Oregon hazelnut oil
¼ cup neutral oil
1–2 tablespoons cold water, as needed

Whisk together the vinegar, lemon juice, Dijon, honey and salt. While whisking vigorously—or using an immersion blender—slowly stream in the hazelnut oil followed by the neutral oil until you have a smooth, glossy emulsion. Thin with water if needed.

AUTUMN SALAD ROLLS WITH HAZELNUT SATAY SAUCE

For the Marinated Tofu
1 block extra-firm tofu, pressed and cut into 1/2-inch thick sticks
2 tablespoons soy sauce/tamari
1 teaspoon toasted sesame oil
1 teaspoon maple syrup
1 teaspoon fresh garlic, grated
1 teaspoon fresh ginger, grated
Neutral cooking oil for frying

For the Roasted Delicata Squash
1 medium delicata squash (washed, seeded, and sliced into 1/4-inch half-moons)
1 tablespoon olive oil
1 teaspoon sea salt
A pinch of ground cinnamon
1 bunch of lacinato kale, ribs removed, thinly sliced
1 crisp apple; cored and cut into matchsticks
8-10 round rice paper wrappers
fresh mint or cilantro leaves
Maple-Tahini Vinaigrette: 2 tablespoon tahini, 1 tablespoon roasted hazelnut oil, 1 tablespoon maple syrup, 1 tablespoon apple cider vinegar, 1 tablespoon soy sauce, warm water to thin.

Marinate and cook the tofu: In a shallow bowl, whisk together the soy sauce, sesame oil, maple syrup, grated garlic, and ginger. Toss the pressed tofu sticks gently in the marinade and let sit for 10-15 minutes. Heat oil in a non-stick skillet over medium-high heat. Fry tofu for 3-4 minutes per side until golden brown. Pour any leftover marinade into the pan in the last 30 seconds to glaze the tofu. Remove from heat and let cool.

Roast the delicata squash: Preheat oven to 400°F. Toss the delicata squash half-moons with olive oil, salt, and cinnamon. Spread in a single layer on a parchment-lined baking sheet. Roast for 20- 25 minutes, flipping halfway through, until tender and caramelized. Set aside to cool.

Prepare the salad filling: Place the shredded kale ribbons in a bowl and dress with maple tahini vinaigrette. Toss apple matchsticks with a lemon water to prevent browning.

Assemble the salad rolls: Fill a shallow dish or large pie pan with warm water. Submerge one rice paper wrapper for 10-15 seconds until it begins to soften but remains slightly pliable. Lay it flat on a clean, damp cutting board or towel. In the lower third of the wrapper, stack a small bundle of massaged kale, 1-2 sticks of fried tofu, a few slices of roasted squash, apple matchsticks, and fresh herbs. Fold the bottom flap firmly over the filling, fold in both sides, and roll tightly forward like a burrito. Repeat with remaining wrappers.

HAZELNUT SATAY SAUCE

Makes 3 cups
1 tablespoon neutral oil
1 tablespoon garlic, finely minced
1 tablespoon ginger, finely minced
1 cup hazelnut paste
¼ cup brown sugar
¼ cup lime juice
¼ cup fish sauce
½ teaspoon salt
¼ cup rice vinegar
1 can coconut milk
1 teaspoon sesame oil
1 tablespoon chili paste

Sauté garlic and ginger in a medium saucepan until fragrant. Add remaining ingredients and bring to a boil. Reduce heat and reserve. If it gets too thick at any point, whisk in water.

CREAMY HAZELNUT DRESSING

4 tablespoon sherry vinegar
1 tablespoon minced shallot
1 clove garlic , peeled and minced, or finely grated
2 tablespoons hazelnut paste
1 teaspoon maple syrup
1/2 teaspoon sea salt
1/4 teaspoon freshly cracked black pepper
¼ cup Roasted Hazelnut Oil
¼ cup neutral oil

Mix all ingredients other than oil. Combine oils and drizzle slowly into the bowl while whisking, until emulsified.

CHEF JESSICA HANSEN

ROASTED BEET "TARTARE"

WHIPPED OREGON HAZELNUT CREAM

For Roasted Beet "Tartare"

Makes two cups

2 cups toasted hazelnuts
3/4 cup water
1 tablespoon white miso
5 cloves roasted garlic
1 tablespoon lemon juice
3 tablespoons hazelnut oil
1 teaspoon salt

Soak toasted hazelnuts in hot water for 30 minutes. Drain soaking water. Blend with fresh water until smooth. Add remaining ingredients and blend until smooth and silky.

ROASTED BEET TARTARE

1 pound roasted beets, peeled and cooled
2 tablespoons finely minced shallot
1 tablespoon finely chopped cornichons
1 tablespoon finely chopped capers
1 tablespoon finely chopped fresh chives
2 teaspoons Dijon mustard
1 tablespoon sherry vinegar
1 tablespoon Oregon hazelnut oil
½ teaspoon sea salt, plus more to taste
freshly cracked black pepper

Wrap whole beets in foil and roast at 400°F until completely tender when pierced with a knife, approximately 45–75 minutes depending on size. Cool, peel and refrigerate until thoroughly chilled. Cut the chilled beets into a very small, even dice, about ¼ inch. Transfer to a bowl.

Add the shallot, cornichons, capers and chives. In a small bowl, whisk together the Dijon, sherry vinegar, hazelnut oil, salt and pepper. Fold into the beets.

CHEF KATE JOHNSON
WOOD-FIRED CARROTS

OREGON HAZELNUT DUKKAH

For Wood-fire Roasted Carrots with Hazelnut Dukkah

Makes 2 cups

1½ cups hazelnuts
¼ cup sesame seeds
1 tablespoon coriander
2 teaspoons cumin seed
1 teaspoon fennel seed
1½ teaspoon salt
Toast spices and nuts separately. Pulse coarse in food processor or mortar and pestle.

For carrots:
2 pounds small carrots, preferably with tops
2 tablespoons olive oil
1½ teaspoons kosher salt
½ teaspoon freshly cracked black pepper
3 tablespoons hot honey, plus more as needed
1 tablespoon sherry vinegar
½ cup prepared Oregon Hazelnut Dukkah, approximately
Flaky sea salt, for finishing

Trim the carrot tops, leaving about ½ inch of stem attached. Scrub the carrots well and peel only if necessary. Leave very small carrots whole; halve larger ones lengthwise so they cook
at approximately the same rate. Toss the carrots with olive oil, salt and black pepper.

Arrange the carrots in a cast-iron pan or directly on a plancha in the wood-fired oven.

Roast at approximately 450–500°F, turning occasionally, until tender and deeply caramelized with some blistered and lightly charred edges, approximately 12–18 minutes, depending on the size of the carrots and intensity of the fire.

Combine the hot honey and sherry vinegar. Taste and adjust as needed. It should be sweet and spicy but have enough acidity that it doesn't taste sticky-sweet. When the carrots are nearly finished, remove them from the oven and tos with just enough hot honey mixture to lightly coat them. Generously sprinkle with Oregon Hazelnut Dukkah.

CHEF KATIE COOK
WILD MUSHROOM PIZZA

HAZELNUT PARMESAN CREAM SAUCE

For Wild Mushroom & Corn Pizza

Makes 3 cups

4 tablespoons butter
1 tablespoon finely chopped garlic
4 tablespoons all-purpose flour
2 cups whole milk
½ cup Oregon hazelnut paste
1 tablespoon fresh thyme leaves (or 1 teaspoon dried)
3 ounces finely grated Parmesan
1 teaspoon sherry vinegar
1 teaspoon kosher salt
½ teaspoon freshly cracked black pepper

Method: Melt the butter over medium-low heat. Add garlic and cook until fragrant, about 30 seconds. Whisk in the flour and cook for 1–2 minutes without browning.

Gradually whisk in the milk and bring to a gentle simmer. Cook, stirring frequently, until thickened, about 3–5 minutes.

Whisk in the hazelnut paste until completely incorporated and smooth. Add the thyme, salt and pepper. Remove from the heat and gradually stir in the Parmesan until melted. Finish with the sherry vinegar.

Taste and adjust salt and acidity as needed. Cool before using on pizza; the finished sauce should be thick, creamy and easily spreadable, rather than pourable.

For pizza:
Makes 4 10–12" pizzas
4 pizza dough balls, 250–280 g each
1½ cups prepared Hazelnut Parmesan Cream
1 lb fresh lobster mushrooms, cleaned and sliced
2 cups fresh corn kernels
2 tablespoons olive oil
2 tablespoons butter
2 teaspoons fresh thyme leaves
1 teaspoon salt
½ teaspoon black pepper
6 ounces whole milk mozzarella, shredded

Oregon hazelnut oil and fresh thyme, for finishing

Heat olive oil in a large sauté pan over high heat. Add lobster mushrooms and sauté until browned and tender. Add butter, corn and thyme and cook for another 2–3 minutes. Season with salt and pepper. Cool.

Assemble: Stretch each dough ball. Spread with about ⅓ cup Hazelnut Parmesan Cream. Top with the mozzarella, then lobster mushroom and corn mixture. Bake until crust is crisp and toppings are bubbly. Drizzle lightly with hazelnut oil and garnish with fresh thyme. Serve immediately.

CHEF PAUL BAUER

WOOD-FIRED RIBEYE WITH HAZELNUT SAUCES

OREGON HAZELNUT CHIMICHURRI

For Wood-fired Ribeye Steak

Makes 3 cups

3 cups Italian parsley leaves
1 cup cilantro leaves and soft stems
2 tablespoon oregano leaves
3 cloves garlic, chopped
½ cup toasted hazelnuts
¼ cup roasted hazelnut oil
¼ cup cold pressed hazelnut oil
3 tablespoons red wine vinegar
Salt to taste.

Finely chop herbs. Fold together with remaining ingredients and season with salt.

HAZELNUT ROMESCO SAUCE

For Wood-fired Ribeye Steak

Makes two cups

1 medium tomato (or one tablespoon tomato paste)
2 medium garlic cloves, peeled
2 slices crusty bread
¾ cup hazelnuts
2 each roasted red peppers, blistered skins removed
2 tablespoons red wine vinegar
½ cup extra virgin olive oil
1 teaspoon salt
1/2 teaspoon smoked paprika
pinch red chili flakes

Heat the oven to 450 degrees. Arrange the tomato, garlic, bread, and hazelnuts on a rimmed baking sheet and roast until the bread and nuts are lightly toasted, about 5 to 7 minutes.

Transfer the roasted ingredients to a food processor or blender and pulse to coarsely chop. Add the roasted red peppers, vinegar, olive oil, salt, and paprika and pulse again until well combined and relatively smooth. Season with salt and red chili flakes.

HAZELNUT HORSERADISH CREAM

For Wood-fired Ribeye Steak

Makes two cups

1 cup sour cream
½ cup mayonnaise
½ cup hazelnut paste
¼ cup freshly grated horseradish
1 teaspoon Worcestershire sauce
1 teaspoon red wine vinegar
Salt & freshly ground pepper

In a small mixing bowl, whisk ingredients together until combined. Season to taste with salt and pepper. Set aside.