

## Raven Golf Club at Three Peaks



City / State: Silverthorne, CO  
Classification: Semi-Private  
Designer: Tom Lehman & Hurdzan/Fry  
Course built: 2000  
Website: <http://www.ravengolf.com>  
Restaurant Name: The Raven Grill

Recipe: **Poblano Relleno**

Ingredients:	1	each	Poblano Chili
	1.5	oz.	Pureed Butternut Squash
	1	oz.	Mascarpone Cheese
	1.5	oz.	Goat Cheese
	1	oz.	Panko
	1	each	Egg
	1	oz.	Pureed Chipotle in Adobo
	2	oz.	Heavy Cream
	1	tsp.	Minced Garlic
	1	oz.	Butter
	1	12"	Spinach Tortilla
	5	oz.	Prepared Wild Rice
	3	each	Baby Carrots
	5	each	Asparagus Spears
	1	oz.	Sweet Potato
	1	portion	Side Salad

Directions:

Roast chili on the char-broiler until black all around. Place the chili in a bowl and cover with plastic wrap. When the chili is cool, peel off all of the charred skin and remove seeds from the chili.

In a separate bowl combine the two cheeses and the squash. Stuff the mixture into the roasted chili. Roll the chili in flour and dip into a beaten egg. Roll the chili in the Panko and deep fry.

Fry the spinach tortilla using a spider so as to create an off set, bowl-like shell.

Take the prepared wild rice and place it in the tortilla shell with the larger side of the bowl sticking straight up and place on the plate off center to the left and let the rice run out of the front of the shell out onto the plate. Place the fried Relleno on top of the rice, stem side towards the tortilla. Sauté the carrots and char-broil the asparagus.

Arrange the carrots fanned out in the back of the tortilla shell. Place the asparagus spears between the chili and the carrots in a fanned out manner, so that the bottom of the spears all originate from the stem area of the chili and the tips end up across the tortilla from one side to the other.

Sauté the garlic, then add the chipotle and cream. Season with salt and pepper. Reduce slightly and finish with butter.

Nape (pour a stripe) over the bottom of the chili and a little on the empty plate space. Top the chili with some fried sweet potato strings and serve.

Yield:

Serves 1

