



Host Suzanne Nance loves to explore Portland's foodie culture, and what better way than to go straight to the chefs of some of our most beloved restaurants!

Together, Suzanne and the culinary artists of the City of Roses will explore music through the idea of comfort food, provide recipes, and chat about the joy of cooking, all paired with lush, beautifully crafted music.

On this week's episode, chef Erik Van Kley shares his recipe for Summer Burrata + Peaches. Arden Owner and Sommelier Kelsey Glasser recommends pairing this dish with a crisp white wine. Read on for the recipe and her wine pairings!

Summer Burrata + Peaches by Erik Van Kley

Ingredients

2-3 assorted stonefruit (peach, nectarine plum etc)
2-3 heirloom tomatoes
1 ball burrata

a few sprigs basil
a few edible flowers (if you want to be extra fancy)
1/4 c pickled Thai chili vinaigrette (recipe below)

Salad Recipe

1. Slice stone fruit and tomatoes into bite-sized pieces, roughly 1/2" wide.
2. Arrange on a large, flat plate, leaving room for the burrata in between pieces. Drizzle pickled Thai chili vinaigrette over the top.
3. Pull apart the burrata into bite-sized pieces and arrange on plate, between the tomatoes and stone fruit.
4. Chop basil and garnish over the top. Add edible flowers if you have them.

Enjoy!

Pickled Thai Chili Vinaigrette Recipe

Makes 1 cup of dressing

4-6 minced pickled Thai chilis*
1/2 c pickling liquid
1/4 c extra virgin olive oil
1/4 c canola oil
1 T lemon zest
1/4 t black pepper
1/4 t ground Szechuan pepper



*You can buy a jar at any Asian grocery store; just make sure they are pickled in vinegar, rather than cured in oil. You can also pickle your own with boiled vinegar, salt, and sugar.

Wine Pairing by Kelsey Glasser

Sommelier Kelsey Glasser recommends pairing this summer salad with any of these wines:

- Etna Bianco, Sicily, Italy: the grapes are Catarrato and Carricante; the wines are generally full-bodied and fruit forward with stony minerality and bright, citrus-ey acidity. Notes of nectarine, tangerine and sea salt make it a natural pairing for this dish.
- Chardonnay, Willamette Valley, Oregon: look for a Chardonnay with neutral oak or only a small percentage of new oak. The slight creaminess compliments the rich burrata, but the clean acidity balances out the tomato and vinaigrette.
- Dry Riesling, Mosel Valley, Germany: a quality dry Riesling has luscious stone fruit aromas, an oily body that can match the weight of burrata, and steely acidity to match the vinaigrette.

Erik Van Kley

Executive Chef, Arden



A native of Grand Rapids, Michigan, Van Kley entered the culinary circuit in 1994 as a line cook at Rose's Restaurant, a landmark in his lakeside hometown where he was first exposed to worldly food and techniques. After four years at Rose's, Van Kley worked at Sierra Room in Grand Rapids rising to the position of Executive Chef in three years. In 2002, Van Kley relocated to Scottsdale, Arizona where he attended the Arizona Culinary Institute.

Upon graduating, he set his sights on Portland, Oregon. Van Kley worked at the Gotham Building Tavern where he met his future colleague, two-time James Beard Award-winning

Chef Gabriel Rucker. Rucker left to open Le Pigeon and recruited Van Kley for the Sous Chef position. In 2010, the team opened Little Bird Bistro with Van Kley at the helm as Chef de Cuisine. Van Kley's inventive interpretations of classic French bistro fare earned Little Bird many accolades, including *The Oregonian's* Restaurant of the Year 2012. From 2015 to 2017, Van Kley opened and operated his own restaurant, Taylor Railworks, specializing in borderless American cuisine to critical acclaim. In 2017, he was offered the irresistible opportunity to be part owner and Executive Chef of Accanto, where he gave new life to the eight-year-old Italian restaurant through gradual and thoughtful changes. Now at Arden since 2019, Van Kley balances the incredible ingredients of the Pacific Northwest with global cooking inspiration, resulting in a dynamic menu that changes regularly.

Van Kley has been skateboarding for as long as he can remember and playing the electric guitar since age 11. He is also an avid comic book collector and loves spending time with his two Siamese cats, Ume and Shiso.

About Arden:

Arden is a seasonally-driven, wine-focused restaurant in the heart of Portland's Pearl District. Taking its name from Shakespeare's "As You Like It," the forest of Arden was an idyllic haven where one escaped the trials of the city to live off the land and to enjoy a simpler life. Arden sources all ingredients locally and the menu changes with the seasons.

Arden is open for takeout! Learn more at www.ardenpdx.com

