



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 Martín Gomez of MiNGO West shares his recipe for Corn Bruschetta, accompanied by a Cucumber Elixir, specially selected by Monica Zuercher, who runs the cocktail program at the café. We know you will enjoy this fresh, bright, and delicious brunch pairing!

Corn Bruschetta by Martín Gomez

Fresh corn, tomatoes, and basil express the bountiful harvest of summer while the ricotta salata and the avocado balance it out. Add in the classic brunch components of bread (grilled) and eggs (with a brown butter for richness).

- 1 sliced day-old bread, toasted or grilled
- 1/2 avocado sliced on top as garnish
- grilled ricotta salata cheese
- 1/2 cup blanched corn
- 1/2 roma tomato, grilled/roasted - quartered
- small handful of arugula
- extra virgin olive oil
- salt
- pepper
- 2 fried eggs, browned butter

Instructions:

Mix together corn, arugula, and tomato with salt, pepper, and olive oil. Spoon on top of grilled bread. Add sliced avocado on top as garnish; serve with two fried eggs drizzled with browned butter.

Brown butter can be made by putting any amount of butter into a medium hot sauté pan and cooking until golden-brown; it gets a delicious, caramelized aspect to it and provides more depth to the dish.





Cucumber Elixir by Monica Zuercher

If you know Monica, you know that she likes her gin; so, when asked what she likes to drink for brunch, it was no surprise that it was a cocktail with gin. "I like to add Prosecco or bubbly water to my brunch drinks, just to thin them out a bit, and then a fresh juice. This makes my morning cocktails feel a bit more brunch-y." The St. Germain is a fantastic compliment to gin; one of her favorite liqueurs to mix with!

- 2 oz. Hendricks Gin
- 1 oz. St. Germain
- 1 oz. fresh squeezed grapefruit juice
- 1/4 oz. lime
- 1/4 oz. simple syrup
- 1 oz club soda
- 1 dash Regan's orange bitters
- muddle 3 slices of cucumber and 4 basil leaves

Add all ingredients, except club soda. Shake. Serve over ice in a chimney. Add 1 oz club soda and garnish with basil leaf and cucumber wheel.

When it comes to MiNGO West, owner Michael Tocchini, Chef Martín Gomez, and General Manager Monica Zuercher are very much a team! Martín Gomez came up through the ranks of longtime Portland restaurant pioneer Michael Cronan's Serratto and MiNGO over the last 20+ years. In early 2009, he was promoted to Chef out at MiNGO in Beaverton, and his partnership with Owner/Manager Michael Tocchini took off.

Michael and Martín have now been working together for almost 20 years and, together they have pushed their concept of Simple Italian Food to new heights. They love to work together on the menus: Michael's job is to provide inspiration and final tweaks, and Martín's expertise is putting the right components together - both in concept and in how it all works on the line in the middle of the night.

Monica Zuercher started at MiNGO more than 16 years ago. She and Michael were introduced through a mutual friend and immediately hit it off thanks to their CU Boulder and New Zealand connections. Michael tapped her to run the bar for the first 8 years. At the same time, she was training with Portland craft cocktail master Ryan Magarian, and so developed and solidified her style for cocktails. In 2012 she took over as General Manager and still runs the cocktail program at MiNGO.



Learn more at www.mingowest.com