


**WHAT'S
Cooking**
GOURMET RECIPES FROM LOCAL CHEFS


JOSHUA BESSEX — The Daily Astorian

Chef Richard Vogelsang at the Cannon Beach Café.

Rich Vogelsang finds his place at the Cannon Beach Café

By **RICH VOGELSANG**
For *The Daily Astorian*

CANNON BEACH —I'm not from the Pacific Northwest; if I was I probably would have done things a lot differently in my life. I'm from a Southern California ghetto called Inglewood. After graduating high school, I traveled all over learning everything I could about that place.

I worked in kitchens all over the U.S., learning every aspect of the restaurant industry (the school of hard knocks). After many years on the road, I sort of settled — or maybe got stuck in — Las Vegas. This should have been a great move for me with Las Vegas having such a diverse variety of food and culinary artists. All of those corporate-run kitchens were not for me, so I tried opening my own place where I thought I would be able to do what I want. But, my investors thought differently.

It took moving to the Pacific Northwest to really come into my own. It was on the Oregon Coast where I met and worked under the chef who taught me the most about food, Ryan Hamic at the Nehalem River Inn. The restaurant was small, but elegant, and run like a well-oiled machine, never a hiccup.

After the Inn closed, I found the Cannon Beach Café and Claudia and Pierre Toutain-Dorbec. They gave me the chance to do what I wanted and showcase my version of culinary genius.

I consider myself a mad scientist in the culinary world. I want to put things together that are not supposed to be together, but make it work and taste spectacular. I'm trying to create a place that caters to everyone, from the total carnivore (T-Rex) to the strict vegan. Also, vegetarians, gluten-free and dairy-intolerant. I'm creating a place for all these people to come and enjoy and get the satisfaction of having a fabulous dining experience. I'm using all organic produce, mostly from local Oregon Coast farms, and get my proteins from farms that never use hormones and always raise their animals humanely. This practice is a bit more costly, but worth every penny.

Oregon and its sweet, sweet rain brought me to a better place. The rain is why I live here; I'm a bit of a pluviophile.

The key to making this recipe, or any recipe for that matter, is fresh ingredients and timing because food waits for no one.

Risotto is easily prepared, but just as easy to screw up, so always keep your eye on it.

And, the reason I used this recipe is because I wanted to showcase the local fare with a European flare that I have been working on since I spend at least a month or two in Europe every year. I think that my favorite place in the world is Berlin, for the reason that everyone in that city is absolutely out of their mind and I fit right in.

Black Cod with Smoked Oyster Panzanella and a Lemon-scented Parmesan Risotto

Risotto

- 3 tablespoons extra virgin olive oil
- 2 cups Arborio (Italian short-grain) rice
- 1/2 of a yellow onion, finely diced
- 1 tablespoon garlic
- 1 cup white wine
- 2 quarts chicken or vegetable stock
- 1 cup heavy cream
- 1 tablespoon lemon zest
- 1 cup Parmesan cheese
- Salt and pepper to taste
- Fresh herb blend (Italian parsley and thyme finely chopped)

Risotto preparation

Heat a large sauce pan, add the olive oil and rice, stir frequently with a wooden spoon until lightly toasted — about 5 minutes. Add the white wine, stir once, then let simmer until liquid is almost evaporated. Simultaneously, when you put the large sauce pan on, put a sauce pan with your stock on high heat, bring to a boil, then turn to low. Once the wine is almost evaporated, start ladling the stock into the rice, one ladle at a time and wait until the liquid is almost evaporated, then add another ladle; repeat until the rice is done.

To test for the rice for doneness, put a kernel of rice on a cutting board and press down on it with your thumb. If it is done, it will break into four equal pieces. When done, place the risotto in a shallow cake pan, level the rice across the pan, then refrigerate. Once cooled, and you are ready for it, heat a sauté pan on high and put in the risotto and add 1/4 cup of the heavy cream per serving to the pan. Add fresh herbs along with salt and pepper to taste. Once the liquid is almost evaporated and the risotto is the consistency you would like, add the lemon zest and Parmesan. Then you are ready to serve.

Panzanella and fish

- 1/4 cup celery, finely chopped
- 1/4 cup shallot, finely chopped
- 4 1/2 teaspoons lemon juice, divided
- 1 teaspoon lemon peel, grated
- 1/4 cup canned smoked oysters, minced
- 5 tablespoons unsalted butter
- 1/4 cup panko, toasted
- 1 pound black cod filets, skin on
- Fresh herb blend (Italian parsley and thyme finely chopped)
- Salt and pepper to taste

Panzanella and fish preparation

Toss celery shallot, herbs, 1 1/2 teaspoon lemon juice, lemon zest and smoked oysters in a medium bowl. Salt and pepper to taste. Then combine butter, herb blend and 3 tablespoons lemon juice in a small sauce pan. Whisk over low heat until butter melts and sauce simmers, season with salt and pepper and remove from heat. Melt 2 tablespoons butter in a large nonstick skillet over high heat. Season fish with salt and pepper and place fish in the skillet, skin-side down. Cook until the skin is crisp, then flip — about 5 minutes. Drizzle lemon butter sauce over the fish. Stir toasted panko into the celery mixture. Place the risotto on a plate, then the fish, skin-side down, and spoon the panko celery mixture onto the fish to serve.



JOSHUA BESSEX — The Daily Astorian

The black cod with a smoked oyster panzanella and a lemon-scented Parmesan risotto at the Cannon Beach Café.

While other newspapers give you less, *The Daily Astorian*

**GIVES YOU
MORE**



Our new **CAPITAL BUREAU** covers the state for you



From left: Peter Wong, Hillary Borrud, Mateusz Perkowski