

Recipes from Chef Ben Hoffer
Craftwood Inn – Manitou Springs, Colorado

Truffled White Bean Puree

Yield: 2 cups

2 Cups White Beans, soaked overnight

2 cloves Garlic

1/2 Sprig of Rosemary

1/2 Tbsp. Salt

1/8 cup Olive Oil

1 Tbsp. White Truffle Oil

Water as needed

Instructions:

Place the soaked beans, rosemary, garlic, salt and enough water to cover the mixture by about 6 inches. Bring to a boil and reduce heat to medium and simmer until the beans are tender, about 2 hours. Strain and place in a food processor or blender and puree until smooth while adding the olive oil gradually. Make sure to scrape the sides and make sure all is smooth. Add the truffle oil at the end and mix well to incorporate. This recipe goes well on crackers, fresh vegetables, crostinis, or even pita wedges!

Olive Tapanade

Yield: 2 Cups

2 Cups mixed pitted olives

2 Cloves Garlic

1 Anchovy Filet (Can be omitted)

1/4 Cup Parsley, minced

2 tsp. Freshly Ground Black Pepper

1/4 Olive Oil

1 tsp. Crushed Red Pepper

Instructions:

Place all of the ingredients EXCEPT the olive oil into a food processor or blender and mix until chunky and course being careful not to over process. Add the olive oil gradually and mix well scraping the sides of the bowl to incorporate all of the olive oil without over processing the mixture. Serve this tasty treat atop fresh crostinis or pita chips for a great summer snack.

Fresh Roasted Garlic Pico de Gallo

Yield: 2-3 Cups

1 Yellow Onion, Diced

3 Ripe Tomatoes, Diced

1/2 Cup Chopped Cilantro

Juice of 1 Lime

2 tsp. Sea Salt

2 tsp. Fresh Cracked Black Pepper

2 Bulbs of Roasted Garlic

Instructions:

Combine all ingredients in a bowl and mix well. Refrigerate for at least 1 hour prior to serving. This salsa goes great atop a Tuna Steak or Mahi Mahi or just with your favorite tortilla chips!