



Pan-seared pheasant breast and braised kale



Kim McWane Friese, Chef Emeritus Kurt Michael Friese and Chef de Cuisine Kevin Henning

Although chef Friese has swapped his chef's hat for a laptop to pursue his writing career, Devotay (named after the Frieses' sons, Devon and Taylor) has been left in the capable hands of his wife, Kim, who oversees day-to-day operations, and Chef de Cuisine Kevin Henning. Make sure to sample the vegetable tourine—much like lasagna but tastier and healthier. Or try a bowl of the Devotay paella, a traditional Spanish rice casserole stuffed with organic pasture-raised chicken, chorizo sausage and shellfish.

Iowa City's Devotay Plates Local Food With Worldly Flair

RELAX AT THIS DOWNTOWN EATERY WHERE NEARLY EVERYTHING—RIGHT DOWN TO THE TABLEWARE—IS FROM IOWA.

"It used to be a restaurant was judged on how far away the food and ingredients came from," says owner and chef emeritus Kurt Michael Friese. "That's all changing. Now it's all about how close it is." Buying local, Friese gets better products, traceable origins, trust in the producer and better control on timely delivery. "I really enjoy seeing my dollar again," Friese says. "I am giving back to the community that is giving to me."

APPLEWOOD SMOKED TROUT MOUSSE

1 pound applewood smoked trout fillets
1 tablespoon prepared horseradish
¾ cup heavy cream, or as needed
Juice of one lemon (about 2 tablespoons)
¼ teaspoon white pepper

Remove skin and bones from fillets. In a food processor, chop the trout fine, like bread crumbs. Remove to a large bowl and fold in remaining ingredients. Add cream to desired consistency. Chill one hour to overnight and serve with crostini (small, thin slices of toasted bread) or crackers. Garnish with capers and lemon slices.

PAN-SEARED PHEASANT BREAST WITH LA QUERCIA PROSCIUTTO, KALONA MOZZARELLA AND WILD MUSHROOM CREAM

2 boneless pheasant breasts, skin on
2 slices of prosciutto, paper thin (about ¼ oz.)

2 tablespoons shredded mozzarella
2 tablespoons olive oil or butter
salt and pepper to taste

SAUCE:

½ cup tightly packed sliced wild mushrooms, such as oyster, goat's beard, or any edible mushroom
1 clove garlic, sliced paper thin
¼ cup roasted red pepper cut into very thin strips
1 tablespoon butter or olive oil
¼ cup dry sherry
¾ cup heavy cream
1 tablespoon chopped rosemary
Salt and pepper to taste

Preheat oven to 400° F. Meanwhile,

Deeply entrenched in the Slow Food movement, the Frieses advocate a food system that is good, clean and fair. That ensures virtually everything that reaches the tables at Devotay is fresh, locally grown and the producers are fairly compensated for their work. In fact, all of Devotay's meat and dairy needs and 60 percent of its remaining ingredients are met through local partners. Even the tableware comes from the skilled hands of professional potter Kim McWane Friese.

Ceiling adorned in draped fabrics



Vegetable terrine



Applewood smoked trout mousse

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using a sharp fillet knife, carefully slice a pocket into the thicker edge of the pheasant breast. Stuff each breast with one slice of prosciutto and one tablespoon of mozzarella. Press to seal and season with salt and pepper.

Heat olive oil or butter in a large saute pan over high. Add pheasant breasts skin side down and adjust heat to medium-high. Saute about four minutes or until golden brown. Turn and cook until golden brown, about three minutes. Remove pan from heat. Transfer breasts to an oven-proof pan and place in oven for six minutes or desired doneness. Remove from oven and allow to rest covered while sauce is completed.

Return saute pan to burner at medium high and add oil or butter. Add in mushrooms and peppers, stirring frequently for two minutes. Add garlic and stir another two minutes. When mixture is tender and mushrooms have released juices, add sherry. Caution: May ignite!

Allow sherry to evaporate until almost dry (about 1 tablespoon left) then add cream and turn heat to medium. Add rosemary. Allow cream to reduce in volume by half (about five minutes.) Remove from heat and season with salt and pepper to taste.

If desired, slice breasts to ¼ inch slices and fan on serving plate. Drizzle with sauce and serve immediately with a dry white or a light-bodied red wine.

DEVOTAY

**117 North Linn St.
Iowa City
319-354-1001
www.devotay.net**

HOURS:

LUNCH: Monday-Saturday, 11-2.
DINNER: Monday-Thursday and Sunday, 5-9; Friday-Saturday, 5-10.
SUNDAY BRUNCH: 10-2

Sign up for Devotay's newsletter, or check out Chef Friese's forthcoming book, *Slow Food in The Heartland: A Cook's Journey* at www.icecubepress.com or booksellers.

