

## **Roasted Scallops with Yam Puree, Braised Fennel, Pancetta, Pink Lady Apple, Ras el Hanout**

### **Scallops**

40 Dry packed 10-20 Scallops

Clean scallops of abductor muscle, keep dry and put in the fridge.

### **Ras Spice**

1 tsp whole cumin

$\frac{3}{4}$  tsp black peppercorns

$\frac{1}{2}$  tsp coriander seed

1 tsp kosher salt

1 tsp dried ginger

$\frac{1}{2}$  tsp allspice

$\frac{1}{2}$  tsp cinnamon

$\frac{1}{4}$  tsp clove

Toast cumin, peppercorns, coriander seed until fragrant. Combine with the remaining spices and process in a spice grinder until you have a fine powder. Sift and then set aside.

### **Yam Puree**

5lb Fresh Yams

$\frac{1}{4}$  Cup Butter

$\frac{1}{2}$  cup Half and Half

Peel Yams and cube into 2cm size dice. Slowly simmer yams in a heavy bottomed pot with the  $\frac{1}{4}$  cup butter, 2 cups of water and a pinch of salt. Simmer until the yams are soft and the liquid has reduced to  $\frac{1}{2}$  cup. Puree yams with the cooking liquid in a vitamix. Add in the half and half to achieve a smooth puree. Season with salt, pepper and the Ras spice. Set aside to keep warm.

### **Braised Fennel**

12 Fennel Bulbs  
1L Fish Stock  
1 Tbsp Fennel Seed  
4 Star Anise  
¼ cup White Wine  
Pinch of Saffron

Trim fennel bulbs of fronds. Place fennel sitting upright in a half hotel tray. Toast fennel seed in a medium sized pot. When fragrant, add the white wine and reduce by half. Add in the fish stock, star anise and saffron. Bring to a simmer. When hot, add to the hotel tray with the fennel until the fish stock comes up halfway on the fennel. Cover the tray with foil and braise in a 350°F oven for 30 minutes. After 30 minutes, check for doneness by piercing the center of the fennel with a knife. When the fennel is tender, place the hotel pan and its contents in the fridge uncovered to cool down. When cool, trim the fennel to yield the tender interior. Portion each bulb into 6 wedges and reserve in the cooler. When ready to serve, gently sear the fennel pieces in a non stick pan with a minimal amount of oil until the fennel is lightly browned on both cut sides. Season with salt and pepper and keep warm.

### **Slice Pancetta**

40 Pancetta Slices, Thin

Grill pancetta until lightly colored and crisp. Alternatively, bake pancetta by sandwiching it between two pieces of parchment and then between two baking trays. Bake at 350°F for 10 minutes until just lightly colored and crisp. Drain on paper towel and set aside

### **Tarragon Vinaigrette**

¾ Cup Canola Oil  
2 Lemons, Zested and Juiced  
½ Cup Loosely Packed Tarragon

In a pot, warm up the canola oil, tarragon and lemon zest. When it becomes hot but before it simmers or cooks the tarragon, put the pot off the heat and let steep for an hour. When cool, strain the oil and add to the lemon juice. Season with salt to make a vinaigrette.

### **Pink Lady Apple**

5 Pink Lady Apples  
4 Tbsp Tarragon, chopped finely  
Zest of 2 Lemons

Slice the apples on a mandolin to get 3mm thin slices. Do not use the core of the apple. Stack your 3mm apple slices and cut 3mm width wise to create matchsticks. Toss apples with tarragon and lemons and set aside in the fridge. This should be done as close as possible to serving.

## **2 Inserts of Baby Sorrel**

Trim sorrel and set aside in a covered container in the cooler.

To serve

Place scallops on paper towel and let come up to room temperature for 10 minutes. Place your seared fennel in the oven to reheat. In a non stick pan, heat up 4 tbsp or so of canola oil and sear off scallops on medium high heat. Make sure to not crowd the pan with too many scallops. The scallops need space to sear and develop a crust. Too low of heat or a cluster of scallops will result in steamed scallops. After 3 or so minutes, hen scallops have developed a crust, flip over and sear for another 3 or so minutes on the other side. The scallops should be slightly raw to the touch when pinched on the sides. Season and set aside to rest. If scallops are very raw, place in the oven for a few minutes to further cook. Set aside on paper towel in a warm spot while you plate. Warm your yam puree and dress your apple matchsticks with your tarragon vinaigrette.

To plate, place a nice dollop on puree in a warm bowl. Garnish with 2 pieces of fennel, 2 scallops, 2 pieces pancetta, 1 tbsp or so of apple and a pinch of sorrel.

## **Seared Lamb Carpaccio with Tandoori Aioli, Pickled Shallots, Toasted Brioche and Wild Arugula**

### **Searing and Cleaning Lamb**

6 8oz Lamb Loins  
2 Tbsp Thyme Leaves  
2 Tbsp Rosemary, Finely Chopped  
2 Tbsp Parsley, Finely Chopped  
Zest of 1 Lemon

Clean lamb loins of silver skin and visible fat. Sear loins over high heat to obtain color without cooking the lamb. Pat off excess oil and season the lamb with salt and pepper. When all the loins are seared, coat them with the thyme, rosemary, parsley and lemon. Wrap each lamb tightly in cling film and freeze. When the loins are partially frozen, pull from the freezer and slice. Using a meat slicer, slice to 1/2mm in thickness. Portion out to 30g per plate. Arrange the sliced lamb on a circular plate making a nice big circle with little overlapping. Wrap individually and refrigerate.

### **Tandoori Spice**

1 Tbsp Dried Ginger  
1 Tbsp Coriander Seed  
1 Tsp Whole Cumin  
1 Tsp Paprika  
1 Tsp Black Peppercorn  
½ Tsp Salt  
½ Tsp Turmeric  
½ Tsp Nutmeg  
½ Tsp Ground Clove  
½ Tsp Ground Cinnamon

Combine all ingredients and blitz in a spice grinder. Sift and set aside.

### **Tandoori Aioli**

1 Bulb Smoked Garlic  
1 ½ Cup Canola Oil  
1 Cup White Wine  
3 Egg Yolks

In a pot, reduce the white wine by half. Set aside in the fridge. Peel the bulb of garlic. Puree the garlic with the canola oil in a vitamix. In a large metal mixing bowl, whisk the egg yolks until smooth. Slowly whisk in your garlic oil to make an emulsion. Thin out your aioli with your reduced white wine as you go. When all of your oil has been incorporated, check your seasoning and consistency. You're looking for a mayo consistency, but not too thick. In a small frying pan, gently heat 2 tbsp of canola oil with your tandoori spice mix until fragrant. Whisk your tandoori oil into your aioli. Put your aioli into a squeeze bottle and set in the fridge.

## **Brioche**

1 Loaf of Brioche  
4 Tbsp Butter  
1 Tbsp Olive Oil  
3 Tbsp Thyme Leaves

Cube brioche in 1cm by 1cm dimensions. In a large heavy bottomed pan, melt your butter with your olive oil over medium heat. When the butter foams up, add your brioche and your thyme. Continue tossing your bread in the butter and oil until it lightly toasts. Season with salt and pepper and dry on a lot of paper towel. Let the brioche slightly dry out.

## **Pickled Shallots**

500g Red Wine Vinegar  
350g Water  
200g Sugar  
20g Salt  
4g Black Peppercorns

250g Peeled Shallots

Slice the shallots into very thin rings using a slicer. Bring your vinegar, water, sugar, salt and peppercorns to a boil. Combine your hot pickle brine with your shallots. Cover and let sit at room temperature until cooled.

**1oz Chives**  
**1L Arugula**  
**1 Lemon**  
**Olive Oil**  
**Maldon Salt**

To Plate, drain pickled shallots onto paper towel. Slice chives into tiny rings. Season the carpaccio with maldon salt and pepper Using your squeeze bottle, go back and forth across the carpaccio with the aioli to make a giant zigzag. Scatter some pickled shallots across the carpaccio. Scatter chives and brioche. Toss the arugula with a squeeze of lemon, olive oil and seasoning. Scatter the arugula across the carpaccio.

## **Roasted Beef Strip loin with Confit Potatoes, Roasted and Grilled Zucchini, Soubise and Rosemary, Anchovy, Smoked Garlic Vinaigrette**

### **Beef and Compound butter**

1 AAA Beef Strip loin

½ lb Butter

2 Tbsp Thyme Leaves

½ Bulb Smoked Garlic

4 Tbsp Chopped Parsley

1 Tsp Salt

1 Tsp Pepper

1 Tsp Mushroom Powder

Clean strip loin of silver skin and excess fat. Slice into baseball cuts weighing 6oz. Bring butter to room temperature. Paddle butter with remaining ingredients until mixed and chill.

### **Confit Potatoes**

5lb Baby Potatoes or Fingerlings

1L Duck Fat

1L Olive Oil

Place all ingredients in a pot and cook over gentle heat until potatoes are tender. Be careful to not fry the potatoes in the oil. This process will take upwards of an hour. When done, place the whole pot in the cooler. When potatoes are not longer piping hot, remove them using a slotted spoon. Cut the potatoes in half lengthwise.

### **Soubise**

1 1/2lb White Onion

4 Tbsp Butter

½ Cup Half and Half

Thinly slice onion. Put onion, butter and 1 cup of water in a pot. Cook over low until the water has mostly evaporated and the onions are tender. There shouldn't be any coloring of the onions. Puree the onions while adding the half and half to make a nice puree. Season with salt. Keep warm.

### **Roasted Zucchini**

10 Zucchini

Olive Oil

10 or so Thyme Sprigs

Preheat oven to 350°F. Cut zucchini into 3cm thick slices and place on a baking tray with parchment paper. Season with salt and pepper. Drizzle with olive oil and whole thyme sprigs. Bake for 15 minutes or so until tender. Set aside.

### **Anchovy Lemon Garlic Dressing**

2 Bulbs Smoked Garlic, Peeled

6 Sprigs of Rosemary, Finely Chopped

Zest and Juice of 2 Lemons

2 Tbsp Dijon

1 ¼ Cup Canola Oil

1 Cup Loosely Packed Parsley, Finely Chopped

5 Anchovies, Sliced Thinly

Put garlic, rosemary, lemon, Dijon and canola oil in a food processor. Process until slightly chunky but combined. Fold in parsley and anchovies. Season with salt and pepper.

To serve, heavily season beef and let come up to room temperature. Heat up a splash of canola oil in a heavy bottomed pan. Sear beef over high heat to get a good crust. Continue turning and searing until the beef is colored all over and almost to a desired cooked temperature. Finish in the oven in the same pan if need be. When beef is close to rest, add a good knob of compound butter to the pan and baste the beef. Let the beef rest on a wire rack. While the beef is cooking, sear your potatoes in a pan, cut side down in a bit of the duck fat-olive oil until golden. Finish the potatoes in the oven. Reheat the zucchini in the oven. Reheat the soubise. To plate, flash the beef in the oven, reseasoning if need be and slice it in half, keeping in mind of which way the beef grain is running. Plate a good 2 tbsp of soubise, then the potatoes with the zucchini. Drizzle the potatoes and zucchini with the anchovy dressing. Top with the beef and serve.

## **Donuts with Meyer Lemon Curd**

### **Donut Dough**

500g White AP Flour  
60g Sugar  
10g Salt  
15g Fresh Yeast  
4 Eggs  
1 Lemon Zested  
150g Water  
125g Butter, Room Temperature

Sugar for coating

Combine all ingredients except for the butter in a mixing bowl with a dough hook attachment. Mix on medium speed for 10 minutes. Let it rest the dough rest in the bowl of 5 minutes. Turn the mixer back onto medium and add the butter about 25g at a time. Once all the butter is incorporated, mix on high for 5 more minutes. Put the dough into a clean bowl and cover with cling film and let proof until doubled in size. Punch the dough down, recover and let rest in the cooler overnight. The next day, portion the dough into 50g pieces. Roll each piece into a smooth bun and place on a floured baking tray. Cover lightly with cling film and let proof until almost doubled in size, about three hours. Heat deep fryer to 180°C. Fry donuts about 2 minutes on each side. Drain and toss with sugar. Fill with lemon curd and serve.

### **Meyer Lemon Curd**

6 Meyer Lemons  
200g Butter, Cubed  
400g Sugar  
4 Eggs, Beaten

Zest and juice the lemons. Combine lemon zest, juice, sugar and eggs in a heavy bottomed pot. Cook over low heat, constantly stirring. When the curd thickens, remove from heat and fold in butter. Set the curd in the fridge to cool.

1 Vanilla Pod  
1 Cup Whipping Cream  
2 Tbsp Sugar

Split and scrape the vanilla into a bowl. Add the cream and sugar. Whisk until stiff peaks form. Fold the cream into the chilled lemon curd. Put lemon curd into a piping bag with a long tip.

## **Grocery List**

Cumin Seed  
Black Peppercorns  
Coriander Seed  
Salt  
Dried Ginger  
Allspice  
Ground Cinnamon  
Ground Clove  
Fennel Seed  
Star Anise  
Paprika  
Nutmeg  
Turmeric  
Fresh tarragon 4oz  
Fresh thyme 4oz  
Fresh Chives 1oz  
Rosemary 4oz  
3 bunches Parsely  
Canola Oil  
White Sugar  
White AP Flour  
1 Dozen Eggs  
1 loaf of Brioche  
5lb Yams  
10 Zucchini  
5lb Baby Potatoes or Fingerlings  
12 Fennel Bulbs  
2 Large Onions  
2 Inserts Baby Sorrel  
2lb Shallots  
1L Cream  
1L Half and Half  
2lb Butter  
6 Meyer Lemons  
10 Lemons  
5 Pink Lady Apples  
40 slices Pancetta  
1 AAA Beef Strip Loin  
40 Dry Packed U-10 Scallops  
6 8oz Lamb Loins  
10 Anchovies