

## MACKEREL DISH PICKUP

### *INGREDIENTS*

1	2 ea	mackerel, filleted	-
2	2 L	mackerel marinade	-
3		roasted beets	wedges
4		beet ribbons	-
5		foie torchon	-
6		crème fraiche	-

### *PICKUP*

- arrange beets on plate
- add mackerel pieces
- dollop crème fraiche
- shave torchon to garnish
- garnish with dill

## MACKEREL MARINADE

### *INGREDIENTS*

1	1 L	lemon juice		serving:	2 L
2	750 ml	vinegar, white			
3	200 g	mirin	-		
4	250 g	sugar	-		

### *PROCEDURE (execution)*

→ combine all ingredients, stir well

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## ROASTED BEETS

### *INGREDIENTS*

1 all	beets	-
2 60 ml	canola oil	
3 as needed	salt	-
4 as needed	pepper	-

### *PROCEDURE (execution)*

- place beets in 1/3 pan
- toss with canola oil, salt and pepper
- wrap insert with foil
- bake at 400F 45 minutes, or until just cooked through

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### *INGREDIENTS*

1	1 L	crème fraiche	-
2	4 oz	chives	minced
3	as needed	salt	-

### *PROCEDURE (execution)*

→ combine ingredients

## Foie Gras Torchon

### *INGREDIENTS*

1	1000 g	foie gras	-
2	10 g	kosher salt	
3	pinch	sugar	-
4	pinch	nitrate	-
5	12 g	plum wine	-
6	pinch	white pepper	-

### *PROCEDURE (execution)*

- de-vein foie gras
- season with remaining ingredients
- marinade overnight
- bring a large pot of water to 60C
- temper to room temperature
- cut foie in half
- using plastic wrap, roll into tight log
- poach in water until fat melts
- chill in ice bath
- freeze

## SALT BAKED COD PICKUP

### *INGREDIENTS*

1	salt baked cod	-
2	salt baked celeriac	wedges
3	mushroom broth	-
4	pickled mushrooms	-

### *PROCEDURE (execution)*

- reheat celeriac in a pan with butter
- warm mushroom broth in a pot
- drain mushrooms
- break salt crust and portion fish
- place celeriac wedges in bowls
- place fish over celeriac
- garnish with mushrooms
- garnish with shaved truffle
- pour broth into carafes, pour tableside

## Salt baked Cod

### *INGREDIENTS*

1		large cod, whole, dressed	-
2	1.50 L	salt	
3	15.00 ea	egg whites	-

### *PROCEDURE (execution)*

- whip egg whites to just before soft peaks in a mixer
- slowly add salt into mixer
- whip until fluffy
- do not over whip
- place salt on bakesheet, add cod on top
- cover with salt crust, evenly
- bake at 400F 25-45 minutes, checking often, until 125F
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## CELERIAC

### *INGREDIENTS*

1	900 g	ap flour	-
2	500 g	salt	
3	600 ml	water	-
4	5 ea	celeriac	-

### *PROCEDURE (execution)*

- mix flour and salt together by hand until evenly combined
- boil water
- add water to dry mix to create smooth dough
- rest for 20 min
- roll out with a rolling pin to 2mm thickness
- wash celeriac
- wrap celeriac in dough and bake at 400F until celery root hits 86C
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## MUSHROOM VERMOUTH SAUCE

### *INGREDIENTS*

1	2 L	button mushrooms	blitzed
2	2 T	butter	
3	1 C	vermouth	-
4	1 C	maple syrup	-
5	1 C	soy sauce	-
6	3 L	chix stock	-
7	6 ea	bay leaves	-
8	1 lb	butter	-

### *PROCEDURE (execution)*

- brown mushrooms with 1st butter
- add vermouth, maple, soy, reduce by 1/2
- add stock, bay leaves, reduce by 1/3
- strain, and blitz in butter

## PICKLED MUSHROOMS

### *INGREDIENTS*

1	1 pkg	enoki mushrooms	-
2	500 ml	white vinegar	
3	250 ml	sugar	-
4	10 g	salt	-

### *PROCEDURE (execution)*

- bring 2-4 to a simmer
- remove from heat and cool at room temp for 30 min
- pour over mushrooms
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## KFC PICKUP

### *INGREDIENTS*

1	cooked chickens	-
2	potato starch	
3	egg wash	-
4	breeding	-
5	kimchi	-
6	lettuce wraps	washed
7	seasoned sprouts	-
8	chicken liver mousse	-
9	KFC sauce	-

### *PROCEDURE (execution)*

- preheat oven to 250F
- preheat fryers to 365F
- warm chickens in hot water, 30 min
- pass chickens into potato starch, then egg wash, then breeding
- allow to rest in breeding 10 min
- fry until golden crispy
- rest in 250F oven while frying remaining chickens
- toss all chickens in sauce
- slice and plate family style
- sprinkle with green onions
- serve with condiments

## DEBONED CHICKENS

### *INGREDIENTS*

1	9 ea	chicken	-	-serving:	48 name
2	700 g	salt	-		
3	300 g	sugar	-		
4	2 ea	celery ribs	-		
5	2 ea	onion	-		
6	2 ea	carrot	-		
7	8 ea	garlic cloves	-		
8	8 ea	bay leaf	-		
9	73 ea	black peppercorn	-		
10	10 L	water	-		

### *PROCEDURE (execution)*

- debone and net chickens
- combine 2-13 to make brine
- brine chix 2 days
- cook at 78C under vacuum, for 3 hours

## **BREADING**

### *INGREDIENTS*

1	1500 g	ap flour	-
2	500 g	potato starch	-
3	100 g	salt	-

### *PROCEDURE (execution)*

→ combine all ingredients

## SEASONED SPROUTS

### *INGREDIENTS*

1	2 L	bean sprouts	-
2	15 ml	sesame oil	
3	30 ml	soy sauce	-

### *PROCEDURE (execution)*

→ toss together just before service

## CHICKEN LIVER MOUSSE

### *INGREDIENTS*

1	250 g	chicken livers	-
2	50 g	butter, unsalted	
3	50 g	shallots	minced
4	4 g	garlic	minced
5	30 ml	cognac	-
6	250 g	foie gras	cubed, chilled

### *PROCEDURE (execution)*

- clean chicken livers
- sweat shallots and garlic until translucent in a pan on low heat
- remove from heat and cool
- in a separate pan, melt butter on high heat
- sear chicken livers on one side, deglaze with cognac
- add in shallots and garlic, remove from heat, chill in cooler
- blend liver mix in vita mix, adding in foie cubes
- blend until homogenous, but no more
- pass through tamis or chinois
- chill until needed

## KFC SAUCE

### *INGREDIENTS*

1	100 g	korean chili paste	-
2	40 g	soy sauce	-
3	200 g	sweet chili sauce	-
4	12 g	lime juice	-
5	30 g	honey	-
6	8 g	ginger	minced

### *PROCEDURE (execution)*

→ combine ingredients



## **BANANA CHOCOLATE TART PICKUP**

### *INGREDIENTS*

1	chocolate tart	-
2	banana ice cream	-
3	peanut streusel	-

### *PROCEDURE (execution)*

- trim and portion tart
- plate tart on plates
- add ice cream scoop
- garnish with streusel

## TART CRUST

### *INGREDIENTS*

- |   |       |                  |   |
|---|-------|------------------|---|
| 1 | 4 pkg | chocolate wafers | - |
| 2 | 1 lb  | butter           |   |

### *PROCEDURE (execution)*

- preheat oven to 375
- melt butter
- blitz wafers in robo coupe
- combine
- press crust into parchment-lined 1/2 bakesheet
- bake 12 minutes, set in cooler

## **GANACHE**

### *INGREDIENTS*

1	1350 g	dark chocolate	-
2	1350 g	heavy cream	
3	pinch	salt	-

### *PROCEDURE (execution)*

- warm cream in saucepan
- pour over chocolate, add salt
- whisk smooth
- keep warm until needed

## BANANA ICE CREAM

### INGREDIENTS

1	3.00 ml	vanilla	-
2	576.00 g	heavy cream	
3	576.00 g	whole milk	-
4	450.00 g	banana chips	
4	132.00 g	granulated sugar	-
5 tt	tt	salt	-
6	132.00 g	brown sugar	-
7	14.40 ea	egg yolks	-

### PROCEDURE (execution)

- bring milk to a simmer in a saucepot, add in banana chips
- steep 20 minutes
- put mixture in blender, pulse 3 times
- steep another 5 minutes
- strain mixture
- meanwhile, bring heavy cream to a near simmer, combine with milk
- whisk yolks and sugars until fluffy
- temper in cream mixture
- whisk all together over a double boiler until 83C
- chill over ice bath
- spin in ice cream maker

## PEANUT STREUSEL

### *INGREDIENTS*

1	450 g	peanuts	-
2	410 g	ap flour	
3	250 g	butter	cold
4	110 g	sugar	-
5	110 g	brown sugar	-

### *PROCEDURE (execution)*

- in a 350F oven, toast peanuts until golden
- cool, and pulse in robocoupe until coarsely chopped
- do not over chop
- beat butter and sugar until creamy
- mix in flour and nuts until it resembles a fine crumb
- bake on parchment at 350F until golden
- allow to chill, smash

## TART ASSEMBLY

### *INGREDIENTS*

1	tart crust	-	-serving:	48 name
2	ripe bananas	-		
3	chocolate ganache	-		
4		-		
5		-		
6		-		
7		-		
8		-		
9		-		
10		-		
11		-		
12		-		
13		-		
14		-		
15		-		

### *PROCEDURE (execution)*

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