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| **Course** | **Captain(s)** | **Description** |
| First | Richard Ford | Curried Squash and Apple Bisque |
| Appetizer | Peter Graham | Smoked Salmon Pastries with Chive butter sauce |
| Main | Corey Ralph | Warm baby potato salad with roasted corn and pancetta in homemade herbed mayo  Grilled spring vegetables...(white asparagus bundles tied in chive)  Pan seared beef tenderloin with wild mushroom ragu, topped with savory herb and cheese meringue. Demi glaze reduction |
| Dessert: | Peter Daly  Scott Montgomery | Creme caramel with fresh berries marinated in Grand Marnier |
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| **First** | **Richard Ford** | **Curried Squash and Apple Bisque** |

*[Serves 20]*

1 1/8 cups butter

3 large onions - minced

6 tart green apples (granny smith?) - peeled, cored, and sliced

6 butternut squash - peeled, and cubed

3/8 cup brown sugar (or slightly more)

3 tbsp curry powder

3 tsp each of ground ginger and salt

1.5 tsp each of ground mace, nutmeg, and allspice

9 cups chicken broth

6 cups (1.5 l) apple cider (preferrably unfiltered)

Black/white pepper

Fresh lemon juice - 3 or 4 lemons.

3 cups coursely broken walnuts, toasted @ 325f for 8-10 minutes

Freshly ground nutmeg to taste

Perhaps use two large stockpots. Heat half the butter in each until bubbly. Add the minced onion and apples and saute until just softened, stirring all the time. Don't brown them! Add the cubed squash and stir-fry for 2-3 minutes. Stir in the brown sugar, curry, ginger, salt, mace, nutmeg, and allspice. Saute for another 2-3 minutes until bubbly. Add the chicken broth and bring to a simmer over medium heat. Partially cover the pot and simmer for 45 minutes or so until the squash is very tender.

Using an immersion blender, puree the mixture until no lumps remain. Add the apple cider. Bring back to a simmer, partially cover, and cook 15 minutes. Grind in the pepper to taste and add the lemon juice. Heat soup through, uncovered. Serve hot, topped with a generous spoonful or two of the toasted walnuts and a dusting of nutmeg.

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| **Appetizer** | **Peter Graham** | **Smoked Salmon Pastries with Chive butter sauce** |

*[Serves 6]*

3 sheets ready rolled puff pastry

1 egg yolk

18 slices (about 450g) smoked salmon

2 medium tomatoes (seeded, chopped)

Make base pattern by cutting 8cm x 12cm rectangle from paper. Make frame by cutting another 8cm x 12cm rectangle from paper, inside this, cut 6cm x 10 cm rectangle, leaving a1 cm frame.

Using base pattern cut 6 rectangles from 1 sheet of pastry. Place rectangles onto ungreased oven trays. Brush 1 sheet of remaining pastry with water, top with remaining sheet of pastry: press to seal. Using frame pattern cut 6 frame shapes from layered pastry: discard pastry scraps (or bake separately and use pastry crackers). Brush edges of bases with water, press frames onto bases, forming shallow pastry cases. Cover and refrigerate several hours or overnight.

**Chive Butter Sauce**

2 tbsps. Dry white wine

2 tbsps. White vinegar

180g butter, chopped

1 tbsp chopped fresh chives

Combine wine and vinegar in pan, simmer, uncovered, until reduced to 1 tablespoon. Gradually whisk in cold butter over low heat. Stir in chives.

Brush tops of frames with egg yolk, bake in very hot oven about 6 minutes or until pastry is browned and risen.

Place 3 slices of salmon into each pastry case, bake, covered, in moderately hot oven about 15 minutes or until heated through. Place cases on serving plates, spoon over about 2 teaspoons of chive butter sauce. Drizzle remaining sauce around cases, sprinkle with tomatoes. Top with a sprig of dill and serve.

Pastries should be assembled just before serving. Cases can be made up to 2 days before serving. Chive butter sauce is best made just before serving.

**Storage**: Cases in airtight container **Freeze**: Cases suitable **Microwave**: Not suitable

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| **Main** | **Corey Ralph** | **Warm baby potato salad with roasted corn and pancetta in homemade herbed mayo**  **Grilled spring vegetables...(white asparagus bundles tied in chive)**  **Pan seared beef tenderloin with wild mushroom ragu, topped with savoury herb and cheese meringue. Demi glaze reduction** |

**Warm Potato Salad with Roasted Corn and Pancetta**

3 pounds baby red potatoes (cut into quarters)

1 litre chicken stock

Olive oil

1 medium onion, finely dice

2 stacks of celery, finely diced

1 medium carrot, finely diced

¼ pound pancetta (or low sodium bacon) cut into lardons

2 fresh corn on the cob

1 ½ cups of mayo (recipe below)

½ cup sour cream

¼ cup lemon juice

Zest from one lemon

2 tbs Chives

2 tbs Thyme

2 tbs Rosemary

½ tsp Paprika

Salt and Pepper to taste

Wash and quarter potatoes and boil in chicken stock until tender. Sauté pancetta lardons until crisp, reserving fat. Remove from pan and set aside. Add olive oil (if necessary), sauté onion, celery, carrot until tender. Set aside. Roast corn by removing husks, and roasting over open flame until caramelized. Cut kernels from husks. Add pancetta and corn to vegetable mixture. Add herbs and spices. In a small bowl, combine mayo, sour cream and lemon juice and zest. Added potatoes to vegetable mixture and sauté until warm through. Remove from heat and add mayo mixture. Test seasoning - add salt and pepper as required.

**Homemade Mayonnaise**

1 whole egg

2 egg yolks

½ tsp salt

1 tsp strong prepared mustard (Dijon)

2 tbs fresh lemon juice

2 cups light olive oil, salad oil or peanut oil

White pepper

Using the metal blade, process the egg, yolks, mustard and salt for 30 seconds. Then add the lemon juice, and process for 30 seconds. Finally in a very thin stream, pour in the oil. When all the oil is incorporated, remove cover and test for seasonings. More lemon juice, salt and pepper may be needed.

**Roasted Asparagus tied with Chives**

3 spears per person (trimmed, washed)

Olive oil

Zest of 1 Lemon

¼ cup parmesan cheese finely grated

Chives

Salt and pepper to taste

Blanch asparagus until bright green (do not overcook) Shock in ice water. Slight blanch chives until soft.

Tie 3 asparagus spears together using chives. Blend cheese, zest, salt and pepper in a small bowl. Place tied asparagus on a lined baking sheet, drizzle with oil and sprinkle with cheese mixture, broil until slightly browned.

**Pan seared Beef Tenderloin with Wild Mushroom Ragu**

6 oz tenderloin steaks per person

Grape seed oil for searing

Spice blend for rubbing (I will bring mine)

Salt and pepper to taste

4 lbs of wild Mushrooms

Olive oil

1 medium onion, finely diced

3 cloves of minced garlic

1 tbs fresh rosemary

1 tbs fresh thyme

3 tbs parsley

1 cup masala wine

Salt and pepper to taste

Prep meat and cut into 6 oz steaks. Sear both sides and set aside on lined baking sheet.

Cut mushrooms into bit sized pieces, sauté onions until tender, add garlic and mushrooms until slightly browned. Add masala and cook on medium heat until the wine is dissolved or reduced by 2/3. Season with salt and pepper once liquid is reduced.

**Savory Meringue**

6 egg whites whipped to firm peaks

¼ tsp salt

½ tsp black pepper

¼ tsp cyan pepper

2 tbs Dijon mustard

1 tbs each of Fresh rosemary, thyme, parsley

Whip egg whites until firm, in a small bowl combine mustard and spices with 1/3 of the egg whites blend. Fold in the remaining whites and add to piping bag. Top steak and brown with torch.

**Demi Glace with Masala Reduction**

1 litre of demi Glace

½ litre masala

3 tbs tomato paste

Bouquet garni (parsley, thyme, sage, rosemary)

½ stick unsalted butter

Combine demi glace, wine, garlic, herbs and tomato paste in a sauce pan and reduce by half. Remove from heat and stir in butter. Season with salt and pepper as necessary. Strain before serving.

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| **Dessert:** | **Peter Daly**  **Scott Montgomery** | **Creme caramel with fresh berries marinated in Grand Marnier** |

*[Serves 6 to 8 – triple for 20 people]*

# Caramel

1/2 cup of sugar 11/2 cups of sugar

3 Tablespoons of water 9 tablespoons water

# Custard

1 cup fresh orange juice 3 cups oj

5 whole eggs, lightly beaten 15 eggs

2 egg yolks, lightly beaten 6 yolks

1/2 cup of sugar 11/2 cup of sugar

2 tablespoons whipping cream 6 Tablespoons Whipping Cream

1 tablespoon Grand Marnier liqueur 3 tablespoons Liqueur

1/2 teaspoon vanilla extract 11/2 Teaspoons Vanilla

1. Preheat the oven to 350 deg.F
2. Prepare the caramel: Combine the sugar and water in a heavy saucepan and cook over medium heat until the mixture is thick, bubbling, and just amber colored. As it cooks, brush down any crystals forming on the sides of the pan with a wet pastry brush
3. Pour the hot caramel into dry ramekins coating the bottoms - set aside
4. Prepare the custard: whisk the orange juice, whole eggs, yolks, sugar, cream, Grand Marnier, and vanilla together in a bowl just until smooth.
5. Pour the mixture into the caramel coated ramekins. Set the ramekins in a larger pan, and pour enough hot water in the larger pan to reach halfway up the sides of the ramekins.
6. Bake until the top of the custard I firm to the touch, 25 – 30 minutes. Let it cool to room temperature, and then refrigerate it until chilled, 2 hours.
7. To serve unmold onto individual plates – hot water bath to facilitate this process
8. Serve with berries lightly sugared and marinated in a little Grand Marnier