

## **CAMBOZOLA AND PEAR TART WITH FIG TAPANADE**

**3 LBS CAMBOZOLA CHEESE  
½ CUP CHOPPED PARLEY  
½ CUP CHOPPED THYME  
1.5 CUPS OLIVE OIL  
ZEST OF 4 LEMONS  
¼ CUP OF ROCK SLAT  
1 PEAR PER SERVING( BARTLETT)  
1 CASE OF PUFF PASTRY SHEETS  
8 EGG YOLKS  
1 CUP HONEY  
2 PACKS MICRO GREENS**

### **METHOD**

**CUT THE PUFF PASTRY INTO ROUNDS ABOUT 4". PERFERATE THE PUFF PASTRY AND BRUSH WITH EGG YOLK, SEASON WITH ROCK SALT, THYME, AND LEMON ZEST THEN BACK IN OVEN AT 350 FOR 8 MINUTES OR UNTIL GOLDEN BROWN ON EDGES. ALLOW TO COOL. PEEL THE PEARS, REMOVE CORE AND SLICE INTO A FAN COVERING THE PASTRY ROUND THEN DRIZZLE WITH GOLDEN HONEY. PLACE A ¼ " SLICE OF THE CAMBOZOLA CHEESE ON THE PEARS BAKE IN THE OVEN FOR ANOTHER 8-10 MINUTES.**

### **FIG TAPANADE**

**3 LBS DRIED BLACK FIGS  
1 CUP OF SHALLOTS FINE CHOPPED  
1 CUP GARLIC FINE CHOPPED  
½ CUP PARSLEY FINE CHOPPED  
1.5 CUP OLIVE OIL**

**SIMMER FIGS IN WATER UNTIL SOFTENED, STRAIN OFF WATER. PLACE FIGS IN FOOD PROCESSOR AND PUREE UNTIL SMOOTH. ADD REMAINING INGREDIENTS AND PULSE. SEASON TO TASTE. GARNISH WITH MICRO GREENS**

**BISON MEDALLIONS WRAPPED WITH DOUBLE SMOKED BACON  
POTATO PAVEE AND PORT WINE REDUCTION**

**5 PCS BISON TENDERLOIN  
25 SLICES OF DOUBLE SMOKED BACON  
10 LBS SWEET POTATO  
10 LBS YUKON GOLD POTATOES  
1 CUP SHALLOTS  
1 CUP GARLIC  
2 LITERS HEAVY CREAM 36%  
1 LB BUTTER  
SHREDDED ASIAGO CHEESE  
BABY VEGETABLES, PURPLE AND GREEN CAULIFLOWER, BABY  
CARROTS, FRENCHED GREEN BEANS.**

**METHOD**

**REMOVE THE BISON FROM THE PACKAGES AND CLEAN OFF SILVER SKIN AND EXCESS FAT. PORTION INTO 6 OZ MEDALLIONS. WRAP WITH THE DOUBLE SMOKE BACON AND SECURE WITH BUTCHERS TWINE. SEAR THE BISON IN A HOT PAN WITH A LITTLE OIL. COOK IN A 350 OVEN FOR ABOUT 7-10 MINUTES TO FINISH COOKING.**

**POTATO PAVEE**

**SLICE YUKON POTATOES AND SWEET POTATOES THINLY AND COVER IN A BOWL WITH HEAVY CREAM. LAYER THE POTATOES IN A GREASED PAN (LIKE SHINGLES). BE SURE TO SEASON WITH SALT AND PEPPER AND SPRINKLE CHEESE ON EACH LAYER ASWELL. REPEAT UNTIL THE PAN IS FULL. POOR THE REMAINING CREAM INTO THE PAN THEN WRAP WITH SERAN WRAP AND TIN FOIL. PLACE IN A 350 OVEN FOR 1 HOUR AND REMOVE TO CHECK IF COOKED THROUGH. PLACE A DRIP TRAY UNDER THE PAN TO COLLECT ANY DRIPPINGS. REMOVE FROM OVEN AND PRESS.**

**SAUCE**

**PORT WINE 1 BOTTLE  
RED WINE 1 BOTTLE  
1 CUP SHALLOTS  
1 BUNCH ROSEMARY  
1 BUNCH THYME  
3 LITER DEMI GLAZE  
¼ CUP BUTTER CUBED**

## **PAN SEARED SABLE FISH WITH ROASTED TOMATO CHUTNEY**

**16 LBS SABLE FISH  
1 LITER OLIVE OIL  
HEIRLOOM CHERRY TOMATOES  
1 CUP SHALLOTS  
1 CUP GARLIC  
1 BUNCH TARRAGON  
1 CUP RICE WINE VINEGAR  
2 PACKAGES OF EDIBLE FLOWER PEDALS  
5 LBS BABY SPINACH (GARNISH)  
1 BOTTLE WHITE WINE**

### **METHOD.**

**REMOVE THE SKIN FROM SABLE FISH AND PORTION INTO 5 OZ PORTIONS. SEASON THE FISH AND SEAR IN SMOKING HOT PAN UNTIL GOLDEN BROWN THEN FINISH IN THE OVEN FOR ABOUT 3-5 MINUTES.**

### **ROASTED TOMATO CHUTNEY**

**½ CHERRY TOMATOES, THEN SAUTEE THE SHALLOTS AND THE GARLIC IN A BIT OF OLIVE OIL ADD RICE WINE VINEGAR AND MAPLE SYRUP AND REDUCE BY HALF. ADD TOMATOES AND TARRAGON THEN SIMMER FOR TEN MINUTES. SAUTEE THE SPINACH WITH GARLIC AND SHALLOTS AND LITTLE WHITE WINE AND SEASON WITH SALT AND PEPPER.**

## **Raspberry and White Chocolate Brule for 25 people**

2lt 35 % whipping cream

2lt 3% milk

25 egg yolks

20 whole eggs

1& 1/2 cup white chocolate chips

1/2 cup raspberry sauce

Mix the eggs and yolks together

Heat the cream and milk to the scalding point and then add the white chocolate chips and mix together

Gradually add eggs and yolks into the hot milk and cream add raspberry sauce strain the mixture

Pour into ramekins and bake

Bake in a water bath

Bake at 350 f or 175 c for about 30 to 40 mins until firm