

1st Course Espellete Peach Salad With Crispy Ham and Creamy Merlot Dressing

For Macerated Peaches

10 Peaches (cut in 10 slices each)
granulated sugar
kosher salt
Espellete to taste
20 mint leaves, chiffonade

1. Place peaches in a bowl and toss with a couple pinches of salt. Coat lightly with sugar, mint and espellete, cover and let stand for at least 10 mins before serving.

Crispy Ham

20 slices thinly sliced air dried ham (serrano, parma, bayone)

1. Place slices of ham spaced apart on a baking tray lined with parchment, top with parchment and another tray and bake in oven at 350F until crispy. Check after 10 mins and then every 5 until ready.
2. If any fat comes out of ham reserve and add to merlot dressing below. Place crispy ham on paper towel to cool.

Bean, Parsley and Radish Salad

1 bunch of parsley- picked
1lb green beans - blanched, shocked in ice water and cut in 1 inch pieces on the bias
1/2 lb radishes, thinly sliced
olive oil, as needed
1 lemon, juiced
salt
pepper

1. Combine all ingredients in a salad bowl right before serving.

Merlot Dressing

80ml merlot vinager
3tbls dijon mustard
1L canola oil
3 egg yolks
whipping cream as needed

1. Place egg yolks, dijon mustard, salt, pepper and vinegar in robot coupe or mixing bowl and mix until well combined. Slowly add oil to emulsify (like mayonnaise). Season to taste with salt and pepper. It may need more vinegar now to taste (should be sharp like a vinaigrette). Adjust consistency with whipping cream (should be loose mayonnaise consistency).

To assemble

1. Fan out 5 slices of peach on each plate. Place some drops of dressing out of squeeze bottle randomly on plate. Top with bean salad and finish with a piece of crispy ham and a drizzle of the juice from the macerated peaces.

2nd Course Pan Seared Alberta Whitefish, Chickpea Stew, Grilled Scallion and Pommes Pailles

Chickpea Stew

1.5lb dried chickpeas, soaked overnight and fully cooked in unsalted water
60cloves of garlic confit (peeled garlic slowly cooked in extra virgin olive oil with thyme until very soft and no colour)
1lb smoked andouille sausage, sliced 1/4 inch on the bias
5 large shallots or 10 small, thinly sliced
10 ripe on the vine tomatoes (quickly blanched (5-10secs),shocked in ice water, peeled and seeded),med dice
roughly chopped parsley, as needed
1200ml tomato juice
1cup white wine
butter, to emulsify
salt and pepper, to taste

1. In a large pot on high heat add vegetable oil to coat pan and lightly brown andouille, remove andouille from pan leaving fat in pan.
2. Reduce to low heat and lightly sweat shallots in andouille fat until translucent (no colour), deglaze with white wine and reduce au sec(almost dry).
3. Add garlic confit, peeled and diced tomatoes, chickpeas and tomato juice. Bring to Boil, and skim any froth that forms
4. Reduce to low heat and slowly add diced cold butter to emulsify tomato juice and thicken sauce. Finish with parsley. Season to taste with s+p.

Grilled Scallion

20 Scallions (green onion)
extra virgin olive oil, as needed
salt and pepper, to taste

1. Toss green onions in a light coat of olive oil, season with salt and pepper and grill until lightly charred on both sides.

Pan Seared Alberta Whitefish

5lb alberta whitefish, pin boned, skinned and portioned into 3-3.5 ounce portions.
canola oil, as needed
butter, as needed
Salt and pepper, as needed

1. Season and oil fish while heating a sauté pan. Once pan is very hot add enough canola oil to coat pan. Add fish to pan making sure not to overcrowd and sear on the flesh side down until nice colour starts to develop
2. Once light golden brown add butter to pan, once butter is melted flip fish and baste with hot butter in pan until fish is cooked.

Pommes Pailles

2lb kennebec potatoes, scrubbed and cleaned of any black spots. Sliced on mandolin with 1/8 inch julienne blade.

1. Deep fry potatoes at 350F until crispy and light golden brown.
2. Drain and season with salt and pepper.

To Assemble

Ladle half a cup of Chickpea stew into each bowl. Top with fish then scallion and a small handful of pommes pailles.

3rd Course Bison Ribeye Ala Plancha, duck fat potatoes, braised swiss chard and beet and horseradish puree

Duck Fat Potatoes

10-15 kennebec potatoes, peeled, quartered and rinsed under running cold water for 10 minutes.

2 cups of duck fat.

Salt, to taste

1. Pre heat oven to 375F. Cook potatoes in well salted water until well cooked (edges should start to break apart but potato is mostly still intact). Carefully take potatoes out of water into colander with slotted spoon and let dry in colander for 20 minutes.
2. Heat large roasting pan on stove and add duck fat until you have approx 1cm layer of duck fat. Once duck fat is hot add dried cooked potatoes into pan and toss potatoes to fully coat with duck fat and place in preheated oven for 60-90 mins until golden brown re tossing in oil every 30mins. Place on paper towel and keep warm.

Braised Swiss Chard

5 bunches swiss chard, stems separated from leaves (leaves torn in a couple pieces and stems sliced 1/4 inch thick)

2 onions sliced 1/8 inch thick

butter as needed

raspberry vinegar, to taste

salt and pepper, to taste

1. Heat butter in pan and lightly sweat onions until half cooked, add swiss chard stems and cook until almost cooked.
2. Deglaze with raspberry vinegar, add leaves and a bit of butter and cook until lightly wilted and emulsified.
3. Season to taste with salt, pepper and raspberry vinegar.

Beet and Horseradish Puree

12 beets

horseradish to taste

salt and pepper to taste

red wine vinegar to taste

1/4cup butter

1. Cook beets in boiling water until very soft.
2. Peel and slice beets.
3. Puree in blender until very smooth with butter.
4. Season with vinegar salt and pepper
5. Add finely grated horseradish to taste.

Bison Ribeye Ala Plancha

1 piece bison ribeye cleaned of exterior fat and portioned into 20x 5oz steaks

1. Sear steaks on flat top or cast iron pans on both sides until golden add a couple knobs of butter and baste until desired doneness (med rare or medium is best).

To Assemble

Place a bit of marrow sauce on once corner of plate and using a spoon swipe the sauce to another corner. Place a small pile of swiss chard and a couple duck fat potatoes on each

plate and top with steak then a small bunch of pea shoots tossed in olive oil and a bit of salt to finish.

4th Course Plum Clafoutis , Almond Praline, Chantilly Cream

Plum Clafoutis

600g icing sugar
600g almond flour (fine ground almonds)
6g cornstarch
30g creme patisserie powder (birds custard powder works)
300g tepid melted butter
300g tepid full fat milk
6 eggs, beaten
20 ripe plums (green ones are best any will work)

1. Preheat oven to 350F. In a large bowl mix together dry ingredients. In another bowl mix all wet ingredients (except plums) together. Now add wet to dry and whisk together. Leave to rest on counter for 20mins.
2. While waiting for batter to rest, cut plums in half and remove stones.
3. Butter 1 or 2 baking dishes with enough space to layer plums in without touching (also big enough to cut into 20 portions).
4. Split batter between dishes and set plums into the batter evenly spread throughout dishes and push down into batter (tops should still be showing).
5. Bake in oven for 30-50mins until top is golden brown and batter is set.

Chantilly Cream

2cups whipping cream
2 tablespoons granulated sugar
1 teaspoon vanilla bean puree (can sub extract if don't have paste)

1. Mix all ingredients in mixing bowl on high speed until soft peaks. Keep chilled in refrigerator until ready to use.

Pralines

2cups sugar
water as needed
1 cup whole almonds

1. Roast almonds in oven until golden and nicely toasted.
2. Heat sugar in pot with a little bit of water on high heat until caramel turns a nice dark golden colour. Remove from heat and as soon as bubbles settle add almonds and stir vigorously to coat and pour over a greased cooling rack to separate excess caramel from nuts. Allow to cool at room temp
3. Lightly crack nuts with a mallet or pot to get smaller pieces (half to a quarter the size of whole almonds)

To Assemble

Portion clafoutis into 20 equal pieces. Place a piece in the middle of each plate, Top with a quenelle of chantilly and a sprinkle of the pralines.