

LOBSTER AND CHORIZO RISOTTO

(Prep)

YIELD 20 Each – 4 Ounce (v) Portions

TOOLS Chef Knife, Cutting Board, Measuring Cups and Spoons, Scale, Whisk, Cook Spoon, Large Sauté Pan, Deep Soup Pot, Sauce Pan, China Cap, Drain Pan, 2” Deep ½ Hotel Pan

SHELF LIFE Serve immediately when cooked; (mis en place set up: 1 day, refrigerated)

INGREDIENTS

<i>Step #</i>	Amount	Measurement	Ingredient Name
<i>Step 1</i>	2	Pounds	Lobster Meat; Claw, Knuckle & Leg Meat ½” Pieces, Claws Reserved
	8	Ounces (w)	Butter, 2” Cubes
<i>Step 2</i>	7	Cups	Hot Water
	2	Ounce (w)	Chicken Base
<i>Step 3</i>	2	Tablespoons	Pure Olive Oil
	1	Cup	Yellow Onion, ¼ inch dice
	½	Ounce (w)	Fresh Garlic, 1/8 inch mince
	½	Pound	Crimini Mushrooms, washed; cut in quarter wedges
	¼	Pound	Chorizo Sausage, ¼’ Dice
	1	Tablespoon	Fresh Thyme, chopped (H/O/C #4)
	1	Tablespoon	Chopped Parsley (H/O/C #1)
	1	Ounce (w)	Butter
½	Teaspoon	Sea Salt	
½	Teaspoon	Black Pepper	
	From Step 1	Lobster Meat, Leg and Knuckle	
<i>Step 4</i>	2	Tablespoons	Pure Olive Oil
	1	Cup	Yellow Onion, ¼” dice
	½	ounce (w)	Fresh Garlic, 1/8” mince
	2	Cups	Arborio Rice (special short grain rice used for risotto)
	½	Cup	Chardonnay (house pour from the bar)
	¼	Cup	Cognac
	¼	Cup	Dry Sherry Wine
<i>Step 5</i>	½	Cup	Romano Cheese, grated
	2	Ounces (w)	Butter

PROCESS

Step 1

1. Open bag of lobster meat and place into a china cap over a container. Let excess liquid drain but do not press.
2. Transfer to a container and gently pick out 20 whole claws. Place claws in a single layer in a 2” deep ½ hotel pan.
3. Place 8 ounces (w) of cubed butter into the ½ hotel pan with the whole claws.
4. Cover with plastic wrap, label, date and refrigerate until needed for service.
5. Fluff and pick through the remaining knuckle and leg meat. Cut the large pieces of knuckle meat and any additional claws into ½” pieces.
6. Reserve refrigerated until needed for Step 3.

Step 2

7. Measure and combine the hot water and chicken base in a suitable sized pot and stir with a whisk until the chicken base is dissolved.
8. Bring to a boil over high heat then reduce heat and simmer for 1 minute then cut the heat. Cover and keep warm on the stove for step 4.

Step 3

9. Heat the olive oil in a large sauté pan over high heat then add the onions and garlic and sauté until the onions are translucent; do not brown.
10. Add the crimini mushrooms and sausage and sauté over medium high heat until the mushrooms are cooked and all of the moisture is gone (about 6-8 minutes).
11. Lastly, add the thyme, parsley, butter, salt, pepper, and leg and knuckle lobster meat. Mix evenly to incorporate. Cut the heat and keep warm for step 4.

Step 4

12. Heat the olive oil in a deep soup pot (do not use a Rondeau) over high heat then add the onions and garlic and sauté until the onions are translucent; do not brown.
13. Add the rice and sauté for 1 minute to coat the rice with oil and cook the starchy coating on the outside of the rice.
14. Add the cognac, sherry and chardonnay and bring to a boil then reduce heat to a simmer. Continue to simmer while stirring frequently until the wine has been absorbed.
15. Add the chicken stock 1 cup at a time and simmer while stirring frequently until the chicken stock has absorbed into the rice before adding the next cup of chicken stock (about 3 minutes of simmering between each cup of stock). When the last of the stock has been absorbed the rice should be creamy and the center of the rice kernels should have an “Al dente” firm bite.
16. To finish, add the butter, Romano cheese and lobster, chorizo and mushroom mixture and stir to evenly mix.
17. Transfer to a 1/3rd pan and cover. You may hold in the alto-sham at 150°F for up to 15 minutes before serving.
18. Serve immediately! You will have up to 15 minutes maximum before you will lose the firm “Al dente” center of the rice which is key to perfectly prepared Risotto.

LOBSTER & CHORIZO RISOTTO
(Service)

YIELD 1 Order

PLATEWARE Warm Soup Bowl with Doily Lined Underliner

INGREDIENTS

<i>Step #</i>	Amount	Measurement	Ingredient Name
<i>Step 1</i>	4	Ounce (v)	Lobster & Chorizo Risotto, Hot (90 + Wine Dinner Prep)
	2	Ounce (v)	Lobster Bisque (Prep S/S/R #3)
	¼	Teaspoon	Fresh Basil Oil (90 + Wine Dinner Prep)
	1	Each	Whole Lobster Claw, Butter Poached (90 + Wine Dinner Prep)
	1	Sprig	Fresh Thyme, Washed & Dried

TO PLATE:

1. Fill a 4 ounce (v) disposable soufflé cup with hot lobster & chorizo risotto.
2. Invert the cup in the center of a warm soup bowl. Carefully lift the cup so that the risotto keeps the form of the cup.
3. Ladle 2 ounce (v) hot lobster bisque around the risotto in the bottom of the bowl.
4. Using a ¼ teaspoon, drip the basil oil in random dots around the risotto on top of the lobster bisque.
5. Place 1 butter poached lobster claw on the top of the risotto.
6. Place a sprig of thyme, vertically, in the risotto mound at the 12 o' clock position.
7. Serve Immediately!

TO BUTTER POACH THE WHOLE LOBSTER CLAWS:

1. Place 2" deep ½" hotel pan, with 8 ounces (w) butter and 20 whole lobster claws into a preheated steamer, covered with plastic wrap, and heat for 6-7 minutes until butter has completely melted and the claws are warmed to 145°F.

NOTE:

1. To expedite service "banquet style" you can pre-fill the 4 ounce soufflé cups and keep them on a sheet tray in the Alto Sham for up to 15 minutes. Do not hold longer than 15 minutes because you will begin to lose the firm "Al Dente" bite in the center of the rice grains which is a key quality identifier to properly prepared risotto.



SQUASH
(PREP)

YIELD: 12 Orders

TOOLS: Cutting Board, Chefs Knife, Measuring Spoons, Sheet Tray, Scale

SHELF LIFE: 3 Days

INGREDIENTS

<i>Step #</i>	<i>Amount</i>	<i>Measurement</i>	<i>Ingredient Name</i>
Step 1	2 ½	Pounds	Zucchini Squash (Medium Size)
	1 ½	Pounds	Yellow Squash (Medium Straight Neck)
Step 2	1	Teaspoon	Fresh Chopped Thyme (Prep H/O/C #4)
	1	Teaspoon	Sea Salt
	1	Teaspoon	Fresh Cracked Black Pepper
	2	Teaspoons	Chopped Garlic (Prep Misc #6)
	1	Ounce	Pure Olive Oil

TO COOK

- Step 1. Wash squash under cold water. Place zucchini on a cutting board and cut off ends. Cut in half lengthwise and then place cut side down on the cutting board and cut in half length-wise again to get ¼'s. Cut into ¾ inch pieces and place into a mixing bowl. Repeat this process with the yellow squash. Don't use the long neck on the yellow squash.
- Step 2. Chop the fresh thyme and garlic according to the recipes. Add them to the mixing bowl with the squash. Add salt, pepper, olive oil and mix well.
- Step 3. Place onto a sheet tray and put into a preheated 350 degree convection oven. Roast for 8 minutes. Remove from oven and cool.
- Step 4. Portion into 5 ounce portions. Label, date and refrigerate until needed for service.

SAUTÉED CITRUS & HERBED SQUASH
(Service)

YIELD: 1 Order

PLATEWARE: 8 Ounce Rarebit and Underliner

INGREDIENTS

<i>Step #</i>	<i>Amount</i>	<i>Measurement</i>	<i>Ingredient Name</i>
Step 1	1	Each	Portioned Roasted Squash - 5 Ounces (Squash Prep)
	1	#40 Scoop	Whole Butter
Step 2	2	Teaspoons	Fresh Lemon Juice (Prep Misc #1)
	1	Tablespoon	Julienned Mint (Portioned) (Prep H/O/C #11)
	5	Each	Super Cherry Tomato Halves

TO PLATE

- Step 1. Place sauté pan over medium heat. Add butter and melt. Add squash and toss to heat.
- Step 2. Once squash is hot, add lemon juice, mint and tomato halves. Toss well to coat and heat tomatoes.
- Step 3. Place into an 8 ounce rarebit. Serve immediately.

Sautéed Citrus and Herbed Squash



7/29/2010

BASIL OIL
(Prep)

YIELD 4 ounces (v) or 96 each ¼ Teaspoon Portions

TOOLS Small Pot, Ice Bath, Bar Blender, Measuring Spoons and Cups, Storage Container, Linen Napkin

SHELF LIFE 4 Days; Refrigerated

INGREDIENTS

<i>Step #</i>	Amount	Measurement	Ingredient Name
<i>Step 1</i>	1	Ounce (w)	Fresh Basil, Blanched
	2	Cups	Water, Hot Tap
<i>Step 2</i>	½	Cup	Extra Virgin Olive Oil

PROCESS

1. In a small pot, bring water to a boil and blanch basil for 10 seconds or until just wilted. Remove immediately and shock in an ice bath. Remove basil from ice bath and squeeze, using a linen napkin, until all of the water is removed. If this is not done properly, the basil oil will turn brown.
2. Place blanched basil and extra virgin olive oil in a bar blender. Blend for 1 minute until fully incorporated and basil is pureed.
3. Place in a storage container, cover label, date and refrigerate.

NOTE: If basil oil is not bright green in color the next day, throw out and make it fresh.

ONION-ROSEMARY MARMALADE
(Prep)

YIELD: 24 Portions (1 portion = 1 rounded Tablespoon)

TOOLS: Cutting Board, Chef's Knife, Cutting Glove, Disposable Gloves, Measuring Cups and Spoons, Scale, 12" Sauté Pan, Rubber Spatula, Ice Bath, Storage Container, ruler, timer, thermometer

SHELF LIFE: 3 Days, Refrigerated

INGREDIENTS

<i>Step #</i>	<i>Amount</i>	<i>Measurement</i>	<i>Ingredient Name</i>
<i>Step 1</i>	¼	Cup	Canola Oil
	2 ½	Pounds	Onions, 1/8", half moon sliced
<i>Step 2</i>	1	Tablespoon	Chopped Garlic (Prep Misc #6)
	2	Teaspoons	Fresh Chopped Rosemary (Prep H/O/C #10)
	1	Teaspoon	Sea Salt
	½	Teaspoon	Black Pepper, ground
<i>Step 3</i>	2	Tablespoons	Sugar
<i>Step 4</i>	1	Tablespoon	Balsamic Vinegar

PROCESS

1. Heat oil in a large sauté pan over high heat then add onions, reduce the heat to **medium low** and sauté until the onions are golden brown. Stir every 5 minutes to prevent burning; set a timer. Total cooking time 35-40 minutes.
2. When the onions are brown add the garlic, rosemary, salt and pepper and sauté an additional 2 minutes until the garlic is fragrant.
3. Add the sugar and stir until dissolved. Remove the pan from the heat.
4. Add the balsamic vinegar and stir until evenly mixed.
5. Transfer to a storage container and cool in an ice bath until 70°F.
6. Cover, label, date and refrigerate.

NOTE: Proper cooling – 70° F or colder in 2 hours and then achieve 41° F or colder within 4 additional hours.

Date: 9-11-12

RACK OF LAMB

(Prep)

1. Clean the bones of extraneous fat/sinew;
2. Season lamb with salt and pepper.
3. Heat grapeseed oil and a bit of butter in a large heavy skillet over moderately high heat until hot but not smoking,
4. Brown each face of one lamb rack in the skillet,
5. Transfer lamb racks to a medium-sized roasting pan arranging fatty sides up,
6. Spread fatty sides of each rack with a light covering of mustard.
7. Coat a light bread crumb and spice mixture over the mustard coating on each rack, gently pressing to make it adhere.
8. Roast lamb at 350 degrees until rare to medium-rare (about 20 to 25 minutes),
9. Transfer racks to a cutting board and let them stand for ~10 minutes (they will continue to cook),
10. Cut into chops
11. Arrange 3 or 4 chops per plate over the onion marmalade mixture on plates.

CHEESECAKE BRULEE
(Prep)

YIELD 36 Cakes

TOOLS Large S/S Mixing Bowl, Microplane, Measuring Cups and Spoons, Scale, Pan Release Spray, 2” Deep Hotel Pan, Timer

SHELF LIFE 4 Days, Refrigerated

INGREDIENTS

Step #	Amount	Measurement	Ingredient Name
Step 1	3	Pounds	Cream Cheese
	1	Pounds	Sugar
Step 2	2	Cups	Sour Cream
Step 3	6	Each	Eggs
	3.5	Ounces (w)	Pasteurized Liquid Egg Yolks
Step 4	1	Tablespoons	Vanilla Extract
	2	Tablespoons	Lemon Zest
Step 5	2	Quarts	Hot Water, coffee machine

PROCESS

1. Pull cream cheese 1 hour in advance of prep to allow it to come to room temperature.
2. Using a Hobart mixer, with the paddle attachment, cream together cream cheese and sugar on **medium speed**. Scrape sides of the bowl with a rubber spatula by hand.
3. Add sour cream and mix well to evenly incorporate on **medium speed**.
4. Add eggs and egg yolks in small batches. Mix well to evenly incorporate on **low speed**. Scrape sides of the bowl.
5. Add vanilla extract and lemon zest and mix on, **low speed**, until fully incorporated. You do not want to create a lot of air bubbles within the batter.
6. Spray each ramekin with pan release, and scoop a level #12 scoop amount of batter into each ramekin.
7. Place each filled ramekin in a 2” deep hotel pan. You will fit up to **12** ramekins in one pan.
8. Fill bottom of hotel pan with hot water, ½ way up the sides of the ramekins.
9. Bake in a 325°F oven, **fan-off**, for **14-16** minutes. Set a timer. Cheesecakes will wiggle like Jello when done.
10. When done, pull ramekins from the water bath and place on an unlined sheet tray and allow to cool at room temperature on a speed rack for 30 minutes.
11. After 30 minutes has passed, cover with a sheet of parchment paper, wrap, label, date and refrigerate until needed for service.

CHEESECAKE BRULEE
(Service)

YIELD 1 Order

PLATEWARE 9" Square Plate

INGREDIENTS

<i>Step #</i>	Amount	Measurement	Ingredient Name
<i>Step 1</i>	1	Each	Cheesecake Brulee
	1	Teaspoon	Sugar in the Raw
<i>Step 2</i>	Drizzle		Strawberry Puree, (from the bar)
<i>Step 3</i>	1	Tablespoon	Rhubarb Compote
<i>Step 4</i>	1	Each	Chewy Goopy Chocolate-Walnut Cookie
<i>Step 5</i>	1	Each	Mint Sprig

TO COOK

1. Place a teaspoon of sugar in the raw over the top of the cheesecake, spread evenly and shake off excess. Clean the rim of the ramekin using gloved hands.
2. Light a blow torch, on medium flame, about 3 inches from the cheesecake, moving side to side, caramelize the sugar crystals to a mahogany brown color.
3. Place a zigzag drizzle of strawberry puree from starting at the 10 o'clock position and finishing at the 2 o'clock position.
4. Place 1 cheesecake brulee in the center of the plate.
5. Place 1 tablespoon of rhubarb compote at the 4-5 o'clock position.
6. Place 1 chewy goopy chocolate-walnut cookie at the 3 o'clock position leaning onto the ramekin.
7. Garnish cheesecake brulee with a mint sprig at 12 o'clock.
8. Serve immediately.

TASTE OF NAPA VALLEY WINE DINNER 2013

CHEWY GOOEY CHOCOLATE COOKIES

(Prep)

YIELD 40 Each #30 Scoop Cookies

TOOLS Scale, Measuring Spoons and Cups, Chef's Knife, Cutting Board, Cutting Glove, Disposable Gloves, Full Sized Sheet Tray, Parchment Paper, #30 Scoop, Pan Release

SHELF LIFE 3 Days, Room Temperature

INGREDIENTS

<i>Step #</i>	<i>Amount</i>	<i>Measurement</i>	<i>Ingredient Name</i>
<i>Step 1</i>	1	Pound	Semi-Sweet Chocolate Chips
<i>Step 2</i>	1 ³ / ₄	Cup	Sugar, Granulated
	4	Each	Eggs, out-of-shell
<i>Step 3</i>	¹ / ₄	Cup	Butter, melted
	1	Tablespoon	Vanilla Extract
	1	Tablespoon	Instant Espresso Powder
<i>Step 4</i>	¹ / ₂	Cup	Cake Flour
	1	Teaspoon	Baking Powder
	¹ / ₄	Teaspoon	Kosher Salt
<i>Step 5</i>	2	Cup	Semi-Sweet Chocolate Chips
	1	Cup	Walnuts, chopped ¹ / ₄ "- ¹ / ₂ " pieces

PROCESS

1. Melt 1 pound of chocolate in a double boiler or in 30 seconds intervals in the microwave. Stir, using a rubber spatula, in between intervals to insure chocolate evenly melts.
2. In a S/S mixing bowl, beat sugar and eggs together until thick and pale yellow in color, about 3-4 minutes.
3. Beat in melted chocolate, melted butter, vanilla extract, and espresso.
4. Add flour, baking powder and salt into mixture and stir to evenly incorporate. Batter will be thick and a little on the pasty side.
5. Add walnuts and chocolate chips. Mix well to evenly incorporate.
6. Cover batter with plastic wrap and refrigerate for 30 minutes. Set a timer.
7. After 30 minutes has passed, remove batter from the refrigerator. Line a full sized sheet pan with parchment paper. Spray the inside of a #30 scoop with pan release and scoop batter onto parchment paper. Continue until all batter is utilized. (Firm packed level scoops)
8. Place tray into a 350°F, **fan-off**, oven and bake for **18** minutes. Cookies are done when they begin to crack on the top.
9. After 18 minutes, remove cookies from the oven and place on a speed rack to cool for 1 hour to room temperature.
10. Once cooled, transfer cookies to an airtight container with a lid, label, date and store at room temperature.

TASTE OF NAPA VALLEY WINE DINNER 2013

RHUBARB COMPOTE
(Prep)

YIELD 2 ¼ Cups – 36- 1 Tablespoon Portions

TOOLS Measuring Cups and Spoons, Scale, Small Pot, Storage Container, Cook’s Spoon, Rubber Spatula, Timer, Thermometer

SHELF LIFE 4 Days; Refrigerated

INGREDIENTS

<i>Step #</i>	Amount	Measurement	Ingredient Name
<i>Step 1</i>	1	Pound	Rhubarb, Frozen
	1 ½	Cup	Sugar
	1	Tablespoon	Orange Zest, Grated

PROCESS

1. Place all ingredients into a small sauce pot and mix well using a cook’s spoon.
2. Place on an eye burner, over low heat until sugar starts to melt. Stir contents frequently to prevent burning.
3. Once sugar has melted, raise heat to medium and simmer for 8-10 minutes stirring frequently so mixture cooks evenly. Set a timer. Compote is done when rhubarb is very tender but not completely mushy.
4. Transfer to a suitable sized storage container and cool in an ice bath to 70°F.
5. When cooled, cover, label, date and refrigerate until needed for service.

Note: Proper cooling: Achieve 70°F or colder in 2 hours then achieve 40°F or colder within 4 additional hours.

