

## Tom Khai Kai

description 2 oz shot glass with 1.5oz of Tom Ka Khai broth, garnished with skewer of chicken thigh confit

### INGREDIENTS

1	5.00	ea	chicken thigh	-	portion:	60 ml
2	as needed	tt	salt	-	yield:	1500 ml
3	40.00	ea	black peppercorn	-	portions:	25 ea
4	10.00	sprig	thyme, fresh	-		
5	10.00	ea	garlic, clove	-		
6	150.00	ml	lard	-		
7	1000.00	ml	coconut milk	-		
8	625.00	ml	chicken stock	-		
9	10.00	cm	galangal, peeled	-		
10	5.00	ea	lemongrass	-		
11	15.00	ea	kaffir lime leaf	-		
12	75.00	ml	fish sauce	-		
13	37.50	ml	palm sugar	-		
14	as needed	tt	corriander root	-		
15	5.00	ea	thai red bird chili	-		
16	as needed		lime juice	-		

### PROCEDURE

- sprinkle chix thighs with salt, peppercorns, and thyme
- place a few slices of garlic on each thigh
- allow to cure for 12 hrs
- rinse chix and pat dry
- vac seal thighs in bag with lard
- cook sous vide for 12-15hrs at 78C
- chill in fat overnight. Pull and debone
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- separate thick coconut milk from thin, keep aside
- add 1C of chicken stock to thin coconut milk in a small saucepot
- add galangal, lemongrass, lime leaf, fish sauce, palm sugar, and corriander root and bring to a boil
- add thick coconut milk and warm almost to a boil
- remove from heat, add chilies, lime juice and fish sauce to taste
- simmer 1 hr and strain
- at service time, warm soup and confit chicken
- skewer bite-sized pieces of chicken and keep warm in oven
- reheat soup and pour into shot glasses, garnish with chicken skewers

## Ciabatta

description warm sourdough ciabatta with whipped, roast chicken butter

### INGREDIENTS

1	480.00	g	sourdough starter	-	portion:	138 g
2	960.00	g	flour, bread	-	yield:	2400 g
3	900.00	ml	water	-	cost:	\$1.09
4	31.20	g	Salt, sea	-	portions:	17 ea
5	19.20	g	yeast, instant	-	per:	\$0.06

### PROCEDURE

- combine all ingredients in mixer bowl
- with hook, mid on med until dough pulls up from bottom of bowl
- place into greased cambro and proof in cooler overnight
- in the morning, dump onto well floured counter
- split into 1100g portions and gently flip onto floured silpats
- cover and proof just long enough to warm dough to blood warm
- bake at 450F with 2 minutes steam for 10 minutes
- rotate and reduce heat to 425, bake additional 7 minutes

## Roast Chicken Butter

### INGREDIENTS

1	450.00	g	butter, salted	room temp	portion:	15 g
2	150.00	g	roast chicken fat	-	yield:	600 g
3	as needed		salt	-	portions:	40 ea

### PROCEDURE

- paddle butter in stand mixer on medium speed until smooth
- with mixer running, slowly stream in roast chicken fat
- season to taste
- place in piping bag and pipe into butter dishes
- at service time, slice bread, warm, and serve with butter

## Truffle Egg

description slow-scrambled egg with parmesan double cream and truffle, served in topped egg shell with crispy, brown-butter panko

### INGREDIENTS

				portion:	1 ea
1	24.00	ea	egg, farm	yield:	24 ea
2	240.00	g	parmesan, reggiano	portions:	24 ea
3	400.00	ml	heavy cream		
4	800.00	ml	panko bread crumbs		
5	320.00	g	butter, salted		
6	8.00	ml	citric acid		
7	32.00	ml	sumac		
8	32.00	ml	korean chili		
9	as needed		truffle oil		
10	1.60	ea	spring truffle		

### PROCEDURE

- using a utility knife, carefully score and remove the tops of the egg shells
- clean egg shells in warm water
- reserve the eggs for later use
- meanwhile, bring cream to a simmer and, using a microplane, grate in cheese
- whisk until combined and reduce by half, set aside to cool
- warm butter in a wide saucepan until it begins to brown
- add panko crumbs and toss continuously over med-high heat until lightly browned
- combine citric acid, sumac, and koren chili, set aside
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- at service time, whisk together half of the eggs and the cream mixture
- over low heat, whisk eggs in a large saucepan until they begin to thicken
- once a runny, scrambled consistency is achieved, add truffle oil 1-2 drops at a time, to taste
- season to taste
- fill egg shells 1/3 full and add a slice of black truffle
- continue to fill egg shells until 2/3 full and top with browned panko
- garnish with sumac mixture
- sit eggs in a pile of panko on a small plate and serve with a small spoon

### Arctic Char Crudo

description thin slices of arctic char, inlaid with slices of granny smith apple, candied soy nut, korean vinaigrette, smoke air, and micro cilantro

#### INGREDIENTS

				portion:	1 ea	
1	800.00	ml	water	-	yield:	24 ea
2	6.40	ea	gelatine leaves	-	portions:	24 ea
3	as needed		sugar	-		
4	as needed		salt	-		
5	8.00	g	lecithin	-		
6	160.00	g	soy nuts	-		
7	24.00	ml	sugar, icing	-		
8	16.00	ml	korean chili	-		
9	9.60	ml	salt	-		
10	24.00	g	denjang	-		
11	8.00	ml	korean chili	-		
12	9.60	ea	limes	-		
13	16.00	ml	sugar, granulated	-		
14	80.00	ml	water	-		
15	as needed		ultrasperse	-		
16	3200.00	g	arctic char	skin off		
17	4.80	ea	apple, granny smith	quartered, seeded		
18	as needed		micro cilantro			

#### PROCEDURE

- preheat oven to 350F
- warm water in saucepan until 120F
- bloom gelatine leaves and whisk in
- add sugar, salt, lecithin, whisk to combine
- place in shallow pan and into cooler for 30 min
- meanwhile, dampen soy nuts with water and sift in icing sugar
- toss with korean chili and salt
- bake in oven for 8-12 minutes until toasted, set aside to cool
- combine denjang, korean chili, juice of limes, sugar, and water in blender
- blend smooth and add ultrasperse as needed to thicken to vinaigrette consistency
- cold smoke water mixture from cooler for 30 min with maple wood, set aside
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- at service, using a sharp knife, slice char into 3mm slices, wiping the blade each time and running it under water before each cut
- 5 slices are needed per plate
- lay a slice of fish, followed by a slice of apple, repeating, on each plate until 5 slices of fish and 4 slices of apple are there.
- dress with korean vinaigrette
- sprinkle soy nuts around plate
- using a hand blender, blend smoked water to create foam
- spoon foam over fish and garnish with micro cilantro

## 24hr Smoked Irving's Pork Shoulder

description braised, smoked pork served with steam buns, lime curd, and pickled vegetables

### INGREDIENTS

				portion:	1 ea	
1	6400.00	g	Irving's Pork Shoulder	bnls	yield:	24 ea
2	3.20	ea	yellow onion	-	portions:	24 ea
3	as needed	g	fish sauce	-		
4	as needed	g	sugar, granulated	-		
5	12.80	ea	guajillo chili	-		

### PROCEDURE

- split pork into 2 equal portions and hard sear in a cast iron pan
- char onions on grill or in pan until burned
- combine pork, fish sauce, sugar, onion, and guajillo chili and split into 2 vacuum bags
- seal on high and cook in a water bath at 78C for 24hrs
- NEXT DAY
- when pork is cooked, remove from bags, reserving liquid, and pick meat into large pieces
- smoke pork with maple briquettes for one hour, cover, and return to cooler
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- at service time, warm pork shoulder and plate on two separate platters, family style
- do the same with all of the pickled condiments, lime curd, and steam buns
- plate all of the individual plates with a swath of lime curd, a few dollops of shallot puree and some pickled veg
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## Veg Garnish for Pork

description                      deconstructed pico de gaillo for pork shoulder

<i>INGREDIENTS</i>				portion:	1 portions
1	600.00	ml	vinegar, white	-	yield: 24 portions
2	480.00	g	sugar	-	portions: 24 portions
3	240.00	g	water	-	
4	96.00	ml	fish sauce	-	
5	32.00	ea	jalapenos	1/2 seeded, sliced thin	
6	1600.00	g	tomatoes, grape	-	
7	72.00	ml	olive oil	-	
8	as needed	tt	salt, kosher	-	
9	as needed	tt	pepper, black	ground	
10	1920.00	g	shallots	-	
11	as needed	tt	corn starch	-	
12	192.00	g	corriander leaves	picked	

### *PROCEDURE*

- bring 1-4 to a simmer, pour over jalapenos
- allow to cool to room temp, place in lidded container in cooler
- toss tomatoes in olive oil with salt and pepper
- either grill or place under salamander to achieve black char on outside of tomatoes
- season to taste and hold at room temperature until service
- thinly slice shallots and toss in corn starch
- either shallow or deep fry at 350F until golden and crispy
- drain on paper towel and season. Set aside until service
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- at service time, place a few slices on pickled jalapeno, 2 charred tomatoes, and a tablespoon of crispy shallots on lime curd.
- garnish with corriander leaves
- place remaining garnishes in small bowls and spread across table

## Coffee Crisp Ice Cream Bar

description layers of espresso chocolate with various textures

portion: 1 portions  
yield: 40 portions  
portions: 40 ea

### INGREDIENTS

1	12.00	g	cream, heavy	room temp	-
2	50.00	g	espresso beans		-
3	500.00	g	chocolate, callebaut milk		-

### INGREDIENTS

1	588.00	ml	egg whites		-
2	102.00	g	egg yolks		-
3	174.00	g	sugar, granulated		-
4	123.00	g	butter, salted		-
5	513.00	g	chocolate, callebaut dark		-

### INGREDIENTS

1	600.00	g	chocolate, callebaut dark	toasted	-
2	750.00	ml	feuilletine		-

### INGREDIENTS

1	208.00	g	sugar, granulated		-
2	7.20	ea	egg yolks each		-
3	800.00	g	chocolate, callebaut milk		-
4	850.00	g	cream, 36%		-
5	0.80	g	salt, sea		-

### PROCEDURE

- steep cream with espresso beans for one hour
- combine with chocolate and whisk smooth
  
- meanwhile, melt chocolate with butter
- whip whites with sugar
- add yolks to choco mixture, fold in whites
- spread on greased silpat
- bake 7-8 min at 325F
- cool and then freeze in deep freeze
- xfer to parchment paper and return to freezer
  
- meanwhile, melt chocolate over double boiler, combine with feuilletine
- spread in even layer over chocolate cake, return to freezer
  
- add layer of warm ganache, and return to freezer
  
- heat sugar with 1T of water to 110-115C
- meanwhile, whip egg yolks on med in mixer until frothy
- with mixer on low, pour hot sugar mixture in yolks
- whisk to ribbons to make pate a bombe
- melt chocolate over double boiler, whisk in remainder of espresso cream
- whisk chocolate and salt into pate a bombe
- whip cream to just under stiff peaks
- fold cream into chocolate mix in 3 additions
- pour over layered dessert
- freeze for as long as possible in deep freeze

HIDE

description

### Blood Orange Fluid Gel

garnish for Coffee Crisp

base weight

#### INGREDIENTS

1	12.00	12.00	ea	blood oranges	-
2	50.00	50.00	g	sugar	-
3	50.00	50.00	ml	water	-
4	11.00	11.00	g	agar agar	-

portion: 20 ml

yield: 1000 ml

portions: 50 ea

#### PROCEDURE

- juice oranges through fine mesh sieve and reserve 900 ml of juice, save remaining juice
- combine 750 ml of juice with water and sugar and bring to a simmer
- on the side, mix 150 ml of juice with agar agar
- whisk into simmering mixture and simmer 5 minutes to activate agar
- strain through sieve into plastic-lined cake pan
- place in fridge to set
- once set, about 90 minutes, blend smooth in blender, adding retained juice if needed
- place in squeeze bottle