

Salmon and Cucumber Tartare with Wasabi Sauce

Ingredients

For 18 people

- 3 pounds/1.360 kg salmon fillet, skin and small bones removed
- 3 cups finely diced cucumber/450 gms
- 3 medium size shallots/126 gms, minced
- 6 tablespoons capers/125 gms, rinsed and chopped
- 6 tablespoons minced pickled ginger/120 gms, to taste
- 1 jar 340 ml pickled ginger for garnish
- 1 & ½ teaspoon Worcestershire sauce/22.5 ml
- Salt and freshly ground pepper to taste
- 6 tablespoons fresh lemon juice/90 ml
- 6 teaspoons wasabi paste/30 ml
- 3 tablespoons seasoned rice vinegar/45ml
- 3 teaspoons soy sauce/15 ml
- 6 tablespoons extra virgin olive oil/90ml
- 2 bunches Chopped chives for garnish

PREPARATION

1. Make sure there are no small pin bones in the salmon. Remove with tweezers if there are, then mince the fish very fine. Combine with the cucumber in a bowl.
2. Rinse the shallots with cold water and drain on a paper towel. Mince the shallots. Add to the salmon and cucumber. Add the capers, minced pickled ginger, Worcestershire sauce, salt and pepper, and lemon juice and toss together.
3. In a small bowl or measuring cup, whisk together the wasabi or horseradish, vinegar, soy sauce, and olive oil. Toss with the fish and cucumber mixture. Cover and refrigerate until ready to serve.
4. To serve, spoon onto cucumber rounds or toasted pita triangles or a combination there of. Sprinkle with chives and garnish with pickled ginger. Pita bread should be cut into triangles brushed with olive oil and toasted in the oven.

Mushroom Soup

Ingredients

- vegetable oil
- 10 shallots, diced about 420gms
- 10 garlic cloves, sliced
- 20 sprigs of thyme
- 2.75 kg of chestnut mushrooms, sliced
- 400ml of sherry
- 3 liters of vegetable stock
- 5 dashes of Worcestershire sauce, about .25 tsp
- 250gms of butter
- crème fraiche, to garnish, 250 ml
- salt
- pepper
- pea shoots to garnish, 1 bag
- 2 baguettes, sliced and toasted with olive oil, consider garnishing (hint)

Instructions

1. Heat a splash of vegetable oil in a large pan and sweat the shallots and garlic with a pinch of salt until soft without color
2. Add 500g of the sliced mushrooms and the thyme (reserving a few leaves to garnish) and turn up the heat (the remaining 50g of mushrooms will be used for the garnish). The mushrooms will release a lot of liquid; keep cooking until the liquid has completely evaporated, then add the sherry and simmer until reduced by three-quarters
3. Add the stock and simmer for 30 minutes
4. Transfer the soup to a blender and blitz until smooth, seasoning with Worcestershire sauce (if using), salt and pepper. Return to the pan and keep warm until ready to serve
5. Heat the butter in a frying pan and fry the leftover mushrooms with a pinch of salt until they turn a deep golden color and start to crisp around the edges
6. Serve the soup hot with a garnish of crispy mushrooms, a swirl of crème fraîche, a few thyme leaves and a good crack of black pepper

Mushroom Agnolotti, corn sauce, pea shoots and shaved roots

Pasta Dough

- 2.5 cups of flour 312gms
- 15 egg yolks
- 3 large eggs
- 5 onz of milk 150ml
- 2.5 teaspoons olive oil 12.5 ml

Yellow Corn Sauce

- 12 ears of corn shucked
- 2.5 teaspoons of water 12.5 ml
- 1.2 ml saffron
- 1.875 cups butter 425 gms
- Salt and pepper to taste

Mushroom Agnolotti

- 1.25 cups butter 284 gms
- 2.5 cups' shallots, sliced 500 gms
- 2.5 teaspoons red pepper flakes 12.5
- 5 Tablespoons garlic minced 75ml
- 5 pounds wild mushrooms, cleaned and julienned 2.27kg
- 2.5 cups white wine 590 ml
- 2.5 cups heavy cream 590 ml
- 1.25 cups chevre (goat cheese) 300 gms
- 5 Tablespoons Basil Chopped 75 ml
- 5 Tablespoons Thyme Chopped 75 ml
- 5 Tablespoons chives, thinly sliced 75 ml
- Salter and pepper to taste
- 3.5 cups AP Flour 437.5 gms
- Root vegetables for garnish, carrots, parsnips, and red onion

Pasta

1. Place flour in a large bowl and create a well in the center. Place egg yolks, egg, milk, and olive oil in the flour well. Using a fork, whisk to fully incorporate.
2. Slowly start to mix the flour into the wet ingredients.
3. Once ingredients are fully incorporated, transfer to a stand mixer with a hook attachment and whip on high speed for about 5 minutes. Transfer to a floured bowl, cover, and allow to rest for 1 hour.

Yellow Corn Sauce

1. Cut corn kernels from the cob and place them in a blender with water and saffron. Puree on high speed until smooth.
2. Place corn puree in a medium saucepan. Bring to a simmer and cook for 3-5 minutes until slightly thickened, or until the corn sauce coats the back of a spoon. Whisk in the butter and season to taste with salt and pepper.
3. Pass the corn sauce through a chinois and allow to cool. Keep refrigerated

Wild Mushroom Agnolotti

1. In a medium pot, heat butter over medium-high heat and add shallots and red pepper flakes. Cook until they begin to caramelize and stir in the garlic and mushrooms. Cover the pot and allow to steam for 2 minutes to release their natural liquid. Remove the cover and cook for an additional 3-4 minutes.
2. Deglaze the pot with the white wine and cook down to a glaze. Stir in the heavy cream and reduce by half.
3. Fold in the chevre and herbs and season to taste with salt and pepper. Working in batches, process the mushroom mixture into a duxelles and allow to cool.
4. Once cool, place the duxelles into a piping bag. Reserve.
5. Sprinkle flour on pasta roller and across a flat work surface.
6. Cut the pasta into 4 portions. Working in batches, roll the pasta into sheets that are 1/8 inch thick.
7. Working one at a time, brush the pasta sheets with the egg wash.
8. Pipe the mushroom duxelles onto the center of the pasta sheets. Gently fold the pasta over. Working from right to left, pinch the pasta to form a side of the agnolotti and push the filling over to the left. Moving 2 inches at a time, pinch and push the pasta to the left, creating small "pillows."
9. Once the whole sheet has been rolled, use a fluted pasta cutter and cut the perimeter of the dough about 1/2 inch above the pillow, creating a neat rectangle. Working between each pillow, cut the pasta in a forward-moving motion to create the agnolotti. Place each pasta on a cornmeal-lined sheet tray.

10. Bring a large pot of salt water to a boil and cook the agnolotti for about 2 minutes. Using a slotted spoon, transfer the pasta to an ice bath and allow to cool.
11. To finish the dish, reheat the agnolotti in a beurre monté. Spoon the corn sauce along the dish and place 5 agnolotti along the corn sauce. Garnish with roasted mushrooms, pea shoots, and shaved vegetables.

Duck Breast in Orange Sauce

Note for 4 Tom to modify X

Ingredients

- 9 large duck breasts boneless with skin
- 2 tsp fine table salt 10 ml
- 2 tsp ground black pepper 10 ml
- 1 cup duck fat 236ml
- 20 oranges juice only
- 16 garlic cloves peeled and slightly crushed, but in one piece
- 40 sprigs of rosemary
- 2 cups honey 472 ml
- Maldon salt to finish

Instructions

1. Bring out the duck breasts and pat them dry. Turn them skin-side up and carefully cut a crisscross pattern in the skin. Take care not to cut into the duck meat, but still cut as deep into the skin as you can. Season with salt and black pepper on both sides. For each 2 large duck breasts with skin, $\frac{1}{2}$ tsp fine table salt, $\frac{1}{2}$ tsp ground black pepper.
2. Place the duck breasts skin-side down in a cold pan without any oil or butter, then place the pan over medium heat. Allow the fat to render off until skin is crisp and golden and the fat has stopped seeping out of the duck skin. This takes 10-15 minutes. Pour off excess fat regularly while cooking and save for later.
3. Raise the heat to medium-high, flip the breasts over and sear skin-side up for 1 minute. Then sear quickly on the other sides of the duck breast and transfer them to an oven safe dish.

Orange Sauce

1. Place the pan back over the heat and pour in some of the duck fat you rendered off. Add the orange juice, honey, sprigs of rosemary and garlic cloves. Bring to a simmer and let simmer until a bit sticky and reduced by half, this takes 5-10 minutes. Stir occasionally $\frac{1}{4}$ cup duck fat, 5 oranges, 10 sprigs of rosemary, $\frac{1}{2}$ cup honey, 4 garlic cloves.
2. Turn off the heat and remove the garlic cloves and sprigs of rosemary, then set aside for now.

Finishing the duck breasts in the oven (5-10 minutes if starting with a hot oven)

1. Heat oven to 350°F (175°C).
2. Glaze the duck breasts with the orange sauce on both sides, then place skin-side up and stick in a meat thermometer. Place uncovered in the middle of the oven and cook for 5-10 minutes until inner temperature is almost 137°F (58°C) – aim for three- or four-degrees F below this the breast will continue to cook when it is out.
3. Wrap the cooked duck breasts in aluminum foil and let rest for at least 5 minutes. Meanwhile, heat up the orange sauce.
4. Slice the duck breasts and serve topped with orange sauce and sea salt flakes.

Notes

Suggested cooking temperatures:

- **Rare:** Cook to 53 C/128 F and let rest to reach 56 C/133 F
- **Medium:** Cook to 58 C/137 F and let rest to reach 62 C/144 F
- **Well-done:** Cook to 65 C/149 F and let rest to reach 70 C/158 F

Ingredient notes & substitutions

- **Liquid honey** - regular honey works as well
- **Rosemary** can be swapped for **thyme**
- **Orange zest** can be added to the sauce if you want more of orange taste and a touch of bitterness. I have added a bit in the past it does make it more bitter.

Tips & tricks

- **Use a really sharp knife** to score the skin
- **Render off the fat** - it really is worth the time
- **Always start with a cold pan** when rendering off the fat
- **Don't pour the fat straight down the drain** as this might clog it - instead, pour it into a bowl to cool and either use to cook other things in (duck fat potatoes are delicious), Tom will take it home if no one wants it.

- **Know your temperature point and always use an oven thermometer to get your duck to just the right temperature. Always take your duck out at a few degrees below the target temperature. Bring our borrow a thermometer.**

Beet Salad

Ingredients

Salad

- 3 pounds or 1.4kg small to medium beets, tops trimmed and scrubbed
- 9 tablespoons or 135 ml olive oil
- 1 & 1/2 small red onions thinly sliced vertically
- Baby salad greens such as spinach, mixed greens or arugula
- 1 & 1/2 cups or 187.5 gms coarsely chopped walnuts toasted if desired
- 1 & 1/2 cup or 380 gms crumbled goat cheese

Honey Balsamic Dressing

- 3/4 of a cup or 180ml balsamic vinegar
- 3/4 of a cup or 180ml canola oil
- 3/4 of a cup or 180 ml extra-virgin olive oil
- 6 tablespoons or 90 ml honey or to taste
- 3 tablespoons or 45 gms Dijon mustard
- 3 clove garlic minced
- salt and freshly ground black pepper to taste

Instructions

Salad

1. Preheat oven to 375 degrees.
2. Rub the outside of each beet with some of the olive oil then place beets in a roasting pan.
3. Pour 1/2 cup of water into roasting pan. Cover with foil. Roast for 45 minutes to 1 hour or until beets can be easily pierced with a knife. Let cool, peel and slice.
4. In a bowl, combine sliced, cooled beets and red onion. Drizzle with 1/2 cup of the dressing and toss to coat. (Reserve remaining dressing for another purpose or pass separately.) Let stand at room temperature for 15-20 minutes so the beets absorb some of the dressing and the onions soften up slightly.
5. Toss greens very lightly in olive oil.
6. Top with beet/onion combination, then sprinkle walnuts and goat cheese over the top. Serve immediately.

Honey Balsamic Dressing

1. While the beets are roasting, whisk together ingredients for the dressing. Refrigerate until needed.
2. Add Garlic cream sauce then no balsamic but add olive oil and lemon

Notes

SUBSTITUTIONS:

- Use mixed baby greens or baby spinach instead of arugula.
- You can use feta in place of goat cheese.

Melting Potatoes

Also called Fondant potatoes or pommes de terre fondants – you tube has some great videos of these being made I encourage you to watch one and try these at home.

Ingredients

- 11.25 pds or 5.1 kg medium Yukon gold or russet potatoes peeled
- 2.25 tsp/11.25ml salt
- 2.25 tsp/11.25ml pepper
- 18 Tablespoons/252 gms butter melted
- 4.5 tsp/3.6gms fresh thyme
- 4.5 cups/1.062lts chicken broth
- 9 cloves garlic minced

Instructions

1. Preheat oven to 450 degrees F.
2. In a bowl, bowl whisk together butter, salt, pepper and thyme.
3. Slice your potatoes into about 1" rounds and place in large bowl. Pour butter mixture over potatoes and mix to coat. I will bring a round cutter.
4. On baking sheet (9"x13"1" baking sheet) layer potatoes on a sheet of parchment.
5. Place in oven and roast for 20 minutes. Flip potatoes and then roast for another 15 minutes.
6. Meanwhile mix together your chicken broth and garlic. Remove potatoes from oven, flip one more time and pour broth mixture over potatoes. Place back in oven and roast for another 15 minutes with a light dusting of Parmesan cheese.
7. Remove and drizzle with sauce and top with more fresh thyme if desired. Presentation matters.

These are very good and my go to way to do potatoes.

Lemon Rosemary Olive Oil Cake

Ingredients

- 3 cups/360gms all-purpose flour
- 4 teaspoons/20ml baking powder
- 1/2 teaspoon/2.5ml baking soda
- 1/2 teaspoon/2.5ml salt
- 6 eggs
- 2 cup/400gms sugar
- 1 cup/236ml extra virgin olive oil
- 4 tablespoons/60ml milk
- zest of 4 lemons
- juice of 2 lemon
- 3 tablespoons/5.25 gms fresh rosemary, chopped
- 1 tablespoon/1.75gms fresh rosemary, not chopped
- powdered sugar, for dusting, optional

FOR THE MASCARPONE WHIPPED CREAM

- 2 cups/472ml heavy whipping cream, cold
- 1 cup/115gms powdered sugar
- 1.5 teaspoons/7.5ml vanilla extract
- 14 ounces/396 gms mascarpone cheese, drained, cold

INSTRUCTIONS

1. Preheat oven to 350 F. Butter or lightly oil a 9" pan.
2. In a medium sized bowl, whisk to combine the flour, baking powder, baking soda, and salt. Set aside.
3. In the bowl of an electric mixer using a whisk attachment, beat the sugar, eggs, and lemon zest until thick, fluffy, and pale, about 3-4 minutes. Add the chopped rosemary. Slowly add the olive oil with the mixer still running on high. Beat until combined, about 2 minutes. Reduce speed to low, and add the milk and lemon juice alternatively with the dry ingredients.

4. Pour the batter into the cake pan. Scatter the remaining 1/2 tablespoon non-chopped rosemary overtop. Bake 30-35 minutes or until a toothpick comes out clean when inserted into the center of the cake (a few crumbs are okay).
5. Place the pan on a rack and cool in the pan for 10 minutes. Remove cake from the pan and allow to cool completely on the rack.
6. Once cooled or before serving, dust with powdered sugar, mascarpone whipped cream or lemon icing.
7. Add dried fruit (Stewart has if available) and garnish with any leftover rosemary or thyme.

FOR THE MASCARPONE WHIPPED CREAM

1. In the bowl of an electric mixer fitted with the whisk attachment, whip the heavy whipping cream, powdered sugar and vanilla extract on high speed until you have soft peaks.
2. Add the mascarpone cheese and whip until stiff and peaks form. Spread it on top of the cooled cake or serve it alongside individual slices.

Rosemary smoked in cocktail

This one is simple but should be fun.

- 1) Take a sprig of fresh rosemary and put it on a heat resistant surface (i.e. a tile or a pan) and then torch the rosemary until it smokes.
- 2) Place your cocktail glass over the smoking rosemary and let it sit. Use a moderate size glass so the alcohol content is roughly equivalent to our normal desert pairing.
- 3) In a cocktail shaker combine the lemonade, a dash of bitters, gin and ice and do a Tom Cruise impersonation.
- 4) Put ice in the glass and pour.
- 5) Garnish as appropriate.

The key to this drink will be to ensure you have the proper equipment (Call me if you don't) and to practice it home frequently.