

Mushroom Arancini

Country Cheese - Figs - Grilled Bread

Hand Cut Pappardelle - Ragu

Stuffed Pork Loin - Whey Sauce

Whipped Chocolate

Order

Protein/Dairy

1 Large pork loin (4500g +)
500g Pork belly
1000g Yogurt
500g block Grano Padano parmesan
500g Mozzarella
500g Fresh ricotta
60 Eggs
12 L 3.5% Milk
2 L Cream
1000g butter

Veg

6 Large leeks
4 Bell Peppers
1 Punnet Raspberries
1000g King oyster mushroom
5 Cloves garlic
5 Large onions
1 Tray fresh figs

Pantry

2 L Canola oil
1 L White Vinegar
1 x 2.84L Peeled San Marzano Tomatoes
1 jar Capers
1 jar Pitted olives
500g Sun dried tomatoes
200g Shelled Pistachios
1000g 00 Flour
400g Semolina
500g Panko

2000g Ap flour
10 g baking powder
500g Iodized salt
500g Sugar
2 Sticks Vanilla
200g Dark Chocolate
1 Pack Lady Finger Cookies
Butchers twine
Sea Salt
Dried oregano
Dried basil
Garlic powder
Paprika
Chilli flakes

Mushroom Arancini

300g risotto rice (Riley will bring)
Parmesan whey (Riley will bring)
500g Mozzarella
200g butter
500g Fresh ricotta
500g Panko
Egg wash
Flour
1000g King oyster mushroom
2 Cloves garlic
1 Large onions
Leek tops from Meat station

Dried oregano
Dried basil
Garlic powder
Paprika
Chilli flakes

- Bloom 300g risotto rice using parmesan whey. Add in 200g butter and 500g ricotta near the end of the bloom. Cook out until very little moisture is left. Remove from heat
- Fine dice onion, garlic, mushrooms, leek tops and sautee
- Cube mozza into small cubes
- Fold veg and mozza through cooked and cooled risotto. Place on a tray and allow to set in the fridge.
- Roll into small golf sized balls
- Flour
- Egg wash
- Panko crumb

- Heat fryer
- Fry until golden brown
- Salt and serve

Country Cheese - Figs - Grilled Bread

Country Cheese

12 L 3.5% Milk

Veg rennet (Riley Bring)

-Bloom rennet in 30C Water

-In a large pot bring 12 L milk to 30C

-Add in rennet

- Hold between 30-40C for 30-45 minutes while curd begins to form.

-Cut curds into 2" Squares

-Stir and bring up to 45C. Curd will begin to separate from whey. Strain off curd setting aside a small pot of whey to cook cheese in. (Give the rest of the whey to meat section to reduce for sauce)

-Press curd in a perforated hoop for 30 minutes under weight.

-Remove from hoop cut into portions

- Piece by peice place portions into pot of boiling whey. Cook until they float.

-Remove. Place on wire wrack and salt.

-Cut figs in half and place in a bowl with pinch of salt, sugar and white vinegar. Allow to macerate

Grilled Bread

1200g AP Flour

1000g Yogurt

10 g Baking powder

Pinch of Salt

Butter to grill

-In a Bowl mix flour, yogurt, baking powder and salt. Form a dough

-Roll dough into 100g balls and place in a container to rest for min 30 minutes .

-Using a rolling pin roll into flat circular breads. Place on baking paper and stack. Using flour to avoid sticking.

-Before service start grilling breads. Using a buttered brush as lubricant. Place bread onto grill. Once the bread starts to bubble flip and cook the other side.

-Place in a container to keep warm. Cut and serve.

Hand Cut Pappardelle - Ragu

Pasta Dough

500 g 00 Flour
200 g Semolina
92 g Yolk
270 g Whole Egg
Pinch Salt

-Place flour, salt and semolina in a mixing bowl. Create a "well" and add in your eggs. Begin to incorporate together.

-Once mixture is coming together you can move to a bench top and begin to knead the dough until it is one solid mass.

-Wrap the dough and let it rest

-Pin out dough so it can fit into the pasta machine.

-Roll dough out on pasta machine. Starting at 10. Go down 1 notch until #4.

-Book fold your dough to desired width

-Re Roll until 2.5 thickness

-Fold and cut with a knife to 2" W by 10" L pappardelle strips

Ragu

500g Pork belly
500g Pork loin trim
100g Vinegar (May need more season to taste)
2 Large onions
1 Clove garlic
1 x 2.84L Peeled San Marzano Tomatoes
Salt

-Mince pork belly and loin.

-Fine dice onion and garlic

-In a medium pot brown off onion and garlic. Add in your ground pork and do the same.

-Pour in Vinegar and tomatoes and bring to a boil. Place a lid on the pot (leaving a small opening) and reduce to low. Gently simmer.

-Reduce until ragu begins to be thick.

-Season with salt and blend.

-In a pot of salted water boil pasta for 4 minutes at a rolling boil. Strain.

-While pasta is boiling add ragu and 200g butter to pans. Bring to heat and add pasta once cooked.

-Plate and season with grated parm and cracked pepper

Stuffed Pork Loin - Whey Sauce

Whey Sauce

1L Cream

Left over whey

-Reduce cream and whey in a large pot until caramelised. Season with salt

Loin

1 jar Capers

1 jar Pitted olives

500g Sun dried tomatoes

200g Shelled Pistachios

6 Large leeks (Whites only)

4 Bell Peppers

2 Onions

2 Cloves garlic

Dried oregano

Dried basil

Garlic powder

Paprika

Chilli flakes

-Cut pork loin into 2 equal pieces vertically. Remove 500g of trim and give to pasta team for ragu.

-Roll cut pork loin (Riley can demonstrate.)

-Dice leek bottoms, bell peppers, onions and garlic. Sweat in a pan and place in a bowl

-Dice capers, olives, sun dried tomatoes and pistachios. Mix into bowl of sweated veg.

-Season mixture with herbs to taste.

-Spread filling evenly onto rolled loin and re-roll. Truss to finish.

-Salt

-Place on a wire wrack with a tray underneath and Roast in oven at 450C until internal temp reaches 60C

-Remove and allow to rest.

-Cut into portions, salt, sauce and serve.

Whipped Chocolate

15 yolks
100 grams sugar
600g cream
200 grams dark chocolate
250g grams butter
Vanilla
1 Punnet Raspberries
1 Pack Lady Finger Cookies

- Separate egg whites from yolks
- Yolks, cream, sugar and vanilla in the pot. Whisk to start and switch to spatula heat it to 88c stirring constantly.
- Pour mix over the chocolate in the blender.
- Add the butter. Mix to incorporate.
- Add 1 two finger pinch of salt. Mix.
- Pour out into a container and cover with plastic so it doesn't get a skin.

- Macerate raspberries with a small amount of sugar.

- Cut lady fingers into small sized crumb pieces.
- Roast in oven until golden brown