

Edmonton Gentlemen's Dinner 2019 (how many people is it again?)

Ended up going into the world of dairy on this one. It's going to be a bit heavy but delicious. I never asked about budget.

Whipped Feta, Beets and Smoked Salmon
Foie Gras Crusted Lamb with Smashed Potato
Broken Coffee Dessert

1st Course

whipped Feta with sweet pickled Beets, Strawberry, smoked Salmon and candied Boar bacon

Baguette or dinner rolls on the table.

Whipped Feta with Sweet Pickled Beets and Smoked Salmon

Strawberries, 2 punnet

Fairwinds Feta (or other good feta) Approx 1 litre of Feta

Beets, 3 colours. 4 of each medium sized (Yellow/Golden, Candy Cane and Red)

White Wine Vin, White Sugar, Water (750 ml of each)

Smoked Salmon (Nanuk brand for example) 2 sides thinly sliced

Boar Bacon one small pack 1lb (enough for 40 batons)

Brown Sugar 1 cup

Paprika 1 tsp

Vegetable Oil 1 tsp

Crème Fraîche 1 cup

Maldon Salt heavy pinch

Fresh Dill (dill pollen) 1 bunch

Frisee 1-2 heads (only for garnish)

Salmon Roe (or other caviar if feeling fancy)

6 lemons for zesting

Peel the beets

Thinly Slice on a Mandolin (Ask Chef for correct size)

Punch out rounds of beets using smallest punch (need 80 of each minimum)

Pour Boiling Pickling Liquid over beets, stir and leave out at room temperature.

Slice the Strawberries on the mandolin (if possible) or use knife

Punch out the strawberries using the

Cut one Feta Log into 1/2 inch squares.

Whip the remaining Feta until smooth, Season with Salt

Cut the Frisée and Dill into small pieces (ask Eric) and leave on separate damp paper towels.

Need 40 Frisée leaves and 60 dill fronds

Slice the Boar Bacon in thick lardons.

Toss in the brown sugar, paprika and vegetable oil

Place on a baking sheet lined with parchment paper

Put in the oven at 325F for 15 minutes
Remove from oven and carefully stir.
Once slightly cooled, break apart into individual lardons.

Spread a little crème fraîche on each slice of smoked salmon, enough to hold the bacon.
Place one baton of candied boar bacon inside
Season with Maldon Salt and Freshly Cracked Pepper
Roll up the Salmon keeping it tight, but not tearing the salmon.
Slice the ends off to make a clean looking cylinder
Place all cylinders a baking sheet, there should be 40 in total.
Eat the excess smoked salmon.
Just before serving microplane lemon zest over the tops and two drops of fresh lemon juice
Feed one of the salmon rolls to everyone in the kitchen right away. We will plate the other one

Garnishes

Fresh Dill, Frisee (rinsed and tossed in fresh lemon juice), Salmon roe

Plating See Eric, take picture at the end.
Place ring mould off centre of plate
Spread whipped goats cheese into ring mould on plate, remove ring mould
Shingle with the three different beets and strawberries over top of the cheese
Place two squares of feta beside the circle and top with smoked salmon
Garnish plate

Serve with warm bread at table.

Second Course

Foie Gras Crusted Lamb with Crushed Potato, Broccoli and Sauce

Grade A Foie Gras 2 - 3 lobes (de-veined)
Good Butter (at room temperature) 6 lbs
Pink Himalayan Salt Crystal or Hawaiian Black Lava Salt
Gluten Free Chex x 2 boxes
Fresh Basil - 1-2 punnets for garnish
Australian Lamb Rack x 7 (silver skin removed - leave one for demo) Save Scraps for Sauce
Baby Potatoes x 1 large bag. (Approx 80 potatoes max)
Heavy Cream x 4 L
Butter 3 cups diced
Shallot x 5
Chives x 1-2 bunches very thinly sliced
Pink Himalayan or Maldon Salt
Red Wine - something that pairs to lamb for sauce
Garlic x 2 cloves
Stock x 4 cups (Chicken/Beef/Lamb)
Broccolini x 3 per person

Remove Fat Cap/Silver Skin, Cut each rack into 3 equal parts. Torch the fat cap by bones. Let cool until crusted.

Whip the butter and foie gras until emulsified. Season with either salt and fresh cracked pepper.

Add Gluten Free Chex into the mixer until crust consistency is formed.

Pack the crust around the meat of each lamb rack.

Place immediately into the fridge to let set as long as possible.

Place into the oven at 375F and leave until internal temp reaches 120F against the bone.

Pull out to rest for five minutes before serving

Throw Potatoes into a pot of cold water and plate on high heat. cook until just cooked (92c internal)

Strain potatoes and allow to cool.

Just before service

In a medium pot, bring the cream to a simmer and reduce by 1/3

Crush the potatoes and add into the cream

Stir and allow to cook for five minutes

Add 2.5 cups of diced butter and stir

Brunoise shallots and chives and add them in

Season with Salt and Pepper

Place the Lamb scraps into a pot and cook until dark brown.

Add two cloves of garlic and a shallot cut in half

Cook for one minute then deglaze with Red Wine

Top with Stock (Chicken/Beef/Lamb)

Bring to a boil and cook for 30 minutes

Add fresh Rosemary or Thyme and black pepper

Strain through a chinois or cheesecloth

Reduce until 1 cup remains

Mount with Butter and season to taste

Broccolini trim off the large leaves as they are bitter.

Mix together in a Vitamix/Blender/Robocoup

1/4 cup Champagne Vinegar

1 clove garlic - microplaned

Honey to taste (1 tbsp)

1 tbsp fresh lemon juice plus it's zest

1 tbsp fresh orange juice plus it's zest

1 tbsp dijon mustard

1/2 tsp salt (to taste)

1/2 tsp fresh black pepper (to taste)

Slowly Drizzle in the Olive Oil

1/2 cup Good Olive Oil

Remove into a metal bowl and place under the salamander. If no salamander place into a pan.

Turn on the heat and add the cheese

100 g Parmesan shaved
Leave until melted and slightly reduced.

In large frying pans, heat Olive Oil. Once Hot Add broccolini and cook until tender.
Toss in warmed vinaigrette and serve.

3rd Course

Broken Coffee Dessert
White Chocolate Baileys Mousse
Tempered Chocolate Cup (Eric will bring)
Caramel Liqueur (Eric will bring) with 2 Pastry Brushes
Fresh Raspberry x 2 punnets (3 per person)
Fresh Mint (one sprig per person)
Whole Cinnamon Quill x 1 for fire lighting (or bbq lighter)

Amaretti Crumb

80g Milk Powder
80g Amaretto Flour
24g Corn Starch
50g Sugar
4g Kosher Salt
110g Butter, melted
40g Milk Powder
180g White Chocolate, melted

- Heat the oven to 250F
- Combine 40g of milk powder, flour, cornstarch, sugar and salt in a mixing bowl.
Toss with your hands to mix. Add the melted butter and toss. Using a spatula, until the mixture starts to come together and form small clusters.
- Spread the clusters on a parchment or sip-pat and bake for 20 minutes. Cool the

- crumbs on a new baking sheet, separated, until completely cooled.
- Put the crumbs into a mixing bowl and mix with 20g of milk powder.
 - Pour the melted white chocolate over the crumbs and toss until your clusters are enrobed. Then continue tossing them every 5 minutes until the white chocolate hardens and the clusters are no longer sticky. The crumbs will keep in an airtight container in the fridge or freezer for up to one month.

White Chocolate Mousse

6 cups Heavy Cream

24 ounces White Chocolate

12 egg Whites

Lemon Zest to taste (microplaned)

Cinnamon to taste (microplaned)

Nutmeg/Cassia Bud to taste (micorplaned)

Baileys to taste

- Melt the chocolate over a double boiler. Be careful not to get any water in the chocolate
- Allow to cool for 5 minutes.
- Whip the Heavy Cream to soft peaks. Gently stir in the melted chocolate.
- Whip the egg white to firm peaks.
- Fold the ingredients together.
- Add freshly grated cinnamon, nutmeg and lemon zest to taste.
- Add a little Baileys if need be

Plating

Pour a little mousse into the bottom of each cup, filling just under half way.

Scoop in some crumble.

Top with the rest of the mousse.

Garnish with fresh berries and fruit.

Place the cup on a small dessert plate.

Let sit at room temp for 15 minutes.

At the table, use a pastry brush and paint the plate and side of the cup with caramel liquor.

*Carefully light the plate on fire and instruct the guest not to blow it out or they may inadvertently light the person in front of them on fire.