

11 November 2019 – Stephen Brochu

Truffle Chili Dressing

1/4cup White wine Vinegar

1/4cup Soy Sauce

4 tbsp Lemon Juice

5tbsp Truffle Oil

1tbsp Chili Flake

1/2 cup Olive Oil

Salt and Pepper to taste

- Combine all ingredients. Store in squeeze bottle. Shake before use.

Crab Cake

895g Crab (two cans)

213g Mayo

170g White bread small cubes

-Combine all, season with salt, pepper and lemon juice. Portion into 3oz cylinders.

Black Pepper Sauce

(this is one bottle of Kecap Manis)

5tsp Canola Oil

150ml mince Garlic

190ml mince Ginger

40 Green Onion

23ml Crushed Black Pepper

190ml Low sodium Soy Sauce

620ml Kecap Manis

240ml Sugar

190ml Lime Juice Fresh

23ml Salt

- Get oil hot. Sauté garlic, ginger, onion until they are golden.

- Add pepper and mix until you can smell pepper

- Pour in the rest and simmer for 5 min or until it is thick enough to cover the back of a spoon

- Blend till kind of smooth

- Coolkn

Smoked Potato

4 Yukon gold potato whole

250ml cream

200ml cold smoked butter

6pc roasted garlic

Salt

- Roast potato in oven until soft
- Scoop out potato from skin, keep skins
- In a stand mixer, blend the cream, butter and potato together with roasted garlic and salt
- Fry skins and use as a garnish

Water Mousse

8oz Dark Chocolate

6oz Water

- Melt chocolate in water
- Whisk over ice until it becomes stiff peaks and a rich brown colour
- Store until needed

Canola Oil Cake

1¼ cups Cold Pressed Canola Oil plus more for pan

1 cup sugar; plus more for pan

2 cups AP flour

½ cup almond flour

2 teaspoons baking powder

½ teaspoon baking soda

½ teaspoon kosher salt

3 tablespoons amaretto, Grand Marnier

1 tablespoon finely grated orange zest

3 tablespoons fresh orange juice

2 teaspoons vanilla extract

3 large eggs

- Grease and sugar a heavy baking pan
- Set oven to 400F
- Whisk for 3 minutes egg, zest, juice, Grand Marnier, until frothy
- Mix together Sugar, AP Flour, Almond Flour, baking soda, baking powder and salt
- Add flour mix to eggs and mix with a spatula, gently folding the mixture together
- Pour into baking pan and bake for 30-40 minutes at 350F
- Let rest in pan for 10 minutes before removing