

Recipe: Fresh Ricotta with Charred Endive

Ingredients:

6L goat milk	olive oil
1L sour cream	honey
10 endive	black pepper
250 g walnuts	butter
balsamic vinegar	

Directions:

Ricotta

1. Heat milk in stock pot, occasionally stirring, until temp reaches 82C.
2. Add in sour cream and stir to combine, heat until 92C.
3. Once the curd has split, set aside in the refrigerator for 15 minutes.
4. Carefully strain into a cheesecloth lined sieve, let drain in refrigerator until plating.

Endive

1. Toast walnuts in pan until golden brown, cool on tray until needed.
2. Wash endive and cut in half, peel away any bruised leaves.

3. Heat olive oil in pan, working on medium-high heat, add in your endive cut side down. Add in a tablespoon of butter midway through searing.

4. Once golden brown and caramelized, deglaze with balsamic vinegar and reduce until glazed.

Plating

1. Scoop fresh cheese on one side of the bowls. Place seared endive beside, scatter walnuts around the endive.

2. Drizzle with olive oil, honey, reduced balsamic glaze. Season with black pepper.

3. Turn off the heat and vigorously beat in the butter and cheese with a wooden spoon to help it emulsify with the rice. Shake the pan back and forth with one hand while stirring with the other to create a lava like emulsion. Season with lemon juice.

4. Present in shallow plate and garnish with grana padano.

Recipe: Leek and goat whey risotto

Ingredients:

12 leeks

500 g butter

1 L of white wine

1.5L carnaroli rice

250 g Grana Padano

lemon juice

Directions:

1. Place the whey on a low simmer in a stockpot and keep a ladle nearby. Cut tops of leeks off and pass to second course team, cut whites in half, wash and slice very thinly. Heat 300 g of butter in a deep, heavy sauté pan over medium heat. Add the leeks and cook for 10 minutes, or until the leeks have softened, do not brown. Stir in the rice and toast for 2 to 3 minutes.

2. Pour in the wine and let it simmer until the liquid is absorbed. Season the rice with salt, then begin adding whey a ladle at a time, stirring, and allowing most of the liquid to be absorbed before adding more. The rice is cooked once the grains are al dente, fully cooked but with a soft bite on the inside.

3. Turn off the heat and vigorously beat in the butter and cheese with a wooden spoon to help it emulsify with the rice. Shake the pan back and forth with one hand while stirring with the other to create a lava like emulsion. Season with lemon juice.

4. Present in shallow plate and garnish with grana padano.

Recipe: Mushroom Dashi

Ingredients:

2L chicken stock

200 g dried mushroom

250 g green onion

200 g ginger

1 Tbs coriander

3 Bay leaves

2 star anise

Directions:

1. Preheat oven to 425F.
2. Slice ginger on a bias, roast with onions for 15-20 minutes or until browned.
3. Heat stock with the spices and dried mushrooms starting from cold. Add in ginger and onion.
4. Simmer for 45-60 minutes.
5. Strain and reduce till nape.

Recipe: Halibut Roulade

Ingredients:

Halibut fillets

5000 g water

500 g salt

250 g sugar

Directions:

1. Mix water, salt and sugar until dissolved. Keep in fridge until needed.
2. Set sous vide to 115F.
3. Divide filet lengthwise into even pieces. Brine in the fridge for 20 minutes.
4. Spread a sheet of plastic wrap onto a clean surface. It should be smooth and wrinkle-free.
5. Place one piece of fish on the plastic, presentation side down. Leave several inches of plastic on either side.
6. Grab the corners of the plastic wrap closest to you and place around the fish as you roll it forward. Using your fingertips, gently tuck plastic tightly under filet to remove air.

7. Roll forward, making six complete revolutions, twist the plastic ends in opposite directions until the roll is tight. Tie the ends tightly with string.

8. Sous vide at 115F for 30-45 minutes. Chill after cooking.

Recipe: Leek oil + Plating

Ingredients:

Leek tops

Neutral oil

Green onion

Grains

Directions:

1. Heat oil to 70C, slice leek tops and place in blender. Pour oil over the leeks and blend on high for 5 minutes. Strain into the finest mesh strainer available.
2. Heat pot of oil up to 400F, fry grains until puffed, strain with slotted spoon onto a paper towel lined baking sheet, season with salt.
3. Slice green tops of onion and reserve for plating.
4. After removing the plastic, slice fish into 3/4 inch rounds, placing them on paper towel lined baking sheet.
5. Plate the fish in the middle of the bowl, pile a spoonfull of grains beside it followed by the green onion. Spoon in a some leek oil on the other side of the fish, followed by the hot broth.

Recipe: Cardamom Honey Cake (Medovik)

Honey Dough:

400 g white sugar
260 g honey
360 g butter
300 g eggs
12 g baking soda
1000 g all-purpose flour
6 g salt
4 g cardamom powder

Whipped Filling:

1100 g sour cream
800 g cream
500 g powdered sugar
20 g vanilla
2 g cardamom powder

Directions:

Honey Dough

1. Combine the sugar, honey and butter in a bowl and place over a hot water bath until melted and hot to the touch.
2. Gradually add the eggs and keep on heat until the mixture begins to thicken.
3. Remove from heat and immediately stir in the baking soda.
4. Mix the flour with the salt and cardamom powder then gradually mix it with the warm honey mixture.
5. The final dough will be quite soft and sticky
6. Wrap the dough in plastic wrap and refrigerate.
7. For the next step, make sure your working surface is well floured.
8. Take pieces of dough (80-100g at a time) and roll it into a very thin sheet – 1mm thickness. (Use pasta roller if available)

9. Keep rolling the dough and cutting rectangles until you run out of dough.
10. Bake the rectangles of dough at 365F for 8-10 minutes or until golden brown and dry.

Whipped sour cream

1. Combine the sour cream and heavy cream in a bowl.
2. Whip until stiff and creamy.
3. Stir in the vanilla and cardamom powder.

To assemble the cake

1. Begin layering the honey biscuits with the sour cream: 1 biscuit, whipped sour cream for each layer, biscuit again and so on. Fully cover the top and sides. (Reserve 2 biscuits for crumb)
2. Once fully built, wrap in plastic wrap and refrigerate.
3. Crumble remaining biscuits and cover cake completely, slice into rectangles and serve.