

## **Course 1**

### **buttermilk curd**

#### **ingredients**

buttermilk 4L

#### **Method.**

1. slowly heat buttermilk in flat bottom sauce pan. allow curd to split from whey.
2. pour through cheese cloth and allow to hang in fridge to remove excess whey.
3. lay flat on sheet pan and toast cheese curd with blow torch. cool and reserve

### **burnt orange vin**

#### **ingredients**

charred orange juice	500ml (12 pcs)
white wine vin	200ml
egg yolk	4pc
tarragon	3 bunch
shallot	1pc
dijon	1 tea
canola oil	750
zantham gum	for texture

#### **method**

1. half all oranges and place flesh side up in a metal hotel pan. place under a medium heat broiler until charred
2. allow to chill to room temp. juice through a strainer
3. in a blender add juice, vinegar, tarragon, shallot, dijon and yolk. blend until liquid.
4. slowly stream in canola oil. adjust texture with zantham gum.
5. season salt and reserve

## **brown butter crumb**

### **ingredients**

skim milk powder

500ml

butter

2 lbs

### **method**

1. in a small rondo, melt your butter on medium low heat.
2. add your milk powder and toast stiring constantly.'
3. one golden brown colour has been reached quickly strain off your butter and place toasted milk powder on a sheet tray lined with paper towel.
4. change towel at least once to remove excess fat from crumb.

## **Course 2**

### **Mushroom Dashi**

#### **ingredients**

water	10L
yellow onion	4pc
jalapeno	3pc
bonito flake	1.5L
seaweed	750ml
ginger	3 thumbs
soy	tt
fish sauce	tt
mushrooms	3 lb
dried mushroom	.5lb
gelatin sheets	20pc

#### **Method**

1. cut all mushrooms into quarters. lightly cover with oil and roast in the oven until well roasted
2. bring 10L of h<sub>2</sub>O to a bear simmer and add sliced yellow onion, jalapeno, bonito flake, seaweed and sliced ginger. remove from heat and wrap tightly with cling film. allow to steep in the cooler over night
3. strain mixture bring to simmer season with fish sauce and soy. add bloomed gelatin transfer to hotel pans and freeze over night
4. remove frozen block and allow to strain slowly in the cooler through cheese cloth
5. once thawed bag in 1L bags and freeze flat reserve in cooler until needed

### **Potato gnocchi**

cooked riced russet	500g
ap flour	140g
salt	15g
egg yolk	2pc

**Method**

1. in a bowl add potato and egg yolk. fold until you reach uniform colour
2. add salt and flour and cut in with a bowl scraper until 85% incorporated
3. kneed 3 time to just bring together. seperate into 4 logs and cover.
4. roll into desired shape and blanch in water at a bare simmer
5. reserve on a sheet with olive oil until cooled. then transfer to deli containers

## **Course 3**

### **Braised Daikon**

Dikion	1pc large
Soy sauce	250ml
vegstock	750ml
sambal	100ml
brown sugar	200ml

### **Method**

1. cut and trim dikion to same size as u10 scallop
2. in a pan sear dikion hard with canola oil on both sides to get dark golden colour
3. deglaze with soy sauce, chicken stock and add sambal and brown sugar bring to low simmer and cover with parchment paper lid simmer until tender
5. remove radish and reduce braising liquid reserve

### **crispy sushi rice**

#### **ingredients**

sushi rice	1L
water	1.25L
fish sauce	tt
white soy	tt
white wine vin	tt
mirin	tt

#### **method**

1. in a medium sauce pot/. place rice and cover with water. cook on medium low until rice is tender
2. season with fish sauce, white soy, white wine vin and mirin.
3. loosely place in a plastic line insert and allow to set in the cooler.
4. break off shards and fry in canola oil until crispy

## **Course 4**

### **mustard braised greens**

#### **ingredients**

kale	2 bunch
pomary dijion	100ml
veg stock	100ml
sherry vin	tt
butter	75ml

#### **Method**

1. roast kale in large saute pan. add butter and allow to foam.
2. deglaze veg stock and add dijion and sherry.

### **potato roshti**

#### **ingredients**

russet potatoes large	8
melted butter	200ml
salt	tt
black pepper	tt
prepared horse raddish	tt

#### **method**

1. wash and peel all potatoes. run through the grating attachment on a robo coup.
2. take grated potato and place clean dish rag. apply pressure and remove as much liquid as possible.
3. ass salt, pepper horse raddish and butter and mix until well coated.
4. place 800g oof mixture in medium sized vac pac bag and compress.
5. roll out flat and steam at 212 f for 25 mins.
6. place in cooler and allow to set. cut into desired shape and deep fry.

## **smoked cauliflower puree**

### **ingredients**

cauliflower	2 heads
yellow onion	1pc
veg stock	1L
butter	1lb

### **method**

1. in a medium sauce pot. melt butter. add onions and allow to cook out until soft. add diced cauliflower and veg stock. cook until tender and 75% of the liquid has been removed.
2. puree and pass through a chinois
3. place in a hotel pan and smoke with smoking gun for 15 mins. season and reserve.

## **Dessert**

### **black sesame emulsion** **ingredients**

egg yolk	4pc
shallot	1pc
garlic	2 pc
ginger	1/2 thumb
hoy sin	100ml
black viniger	200ml
black sesame seed toasted	500ml
soy sauce	tt
canola oil	1L

### **Method**

1. blend egg yolk, shallot, garlic, ginger hoy sin, black viniger and sesame seeds together.
- 2.stream in oil
3. season with soy



## **ice cream base**

### **ingredients**

cream	1l
milk	500ml
sugar	350ml
yolks	14
vanilla paste	2 table

### **method**

1. warm cream, milk and vanilla paste in sauce pot.
2. cream eggs sugar in large bowl
3. temper cream mixture to eggs
4. return to pot and whisk over medium high flame until mixture can coat the back of a spoon
5. transfer to hotel pan and cool until needed

### **for burbon maple**

4oz burbon 250ml maple syrup

### **for strawberry**

450ml strawberry preserve