

Course 1: Duck Liver Pate, apple & cherry compote, roasted hazelnuts

Duck Liver Pate Recipe:

Ingredients:

- 1kg duck livers
- 300grams unsalted butter (cold, small cubed,)
- 1/2 cup shallots (small dice)
- 1 tbl garlic (minced)
- 1/2 cup pancetta (small diced)
- 2 springs fresh thyme
- 1 cup brandy
- 1 cup port wine
- Kosher salt to taste
- 2 tbl canola oil

Procedure :

- 1) Lay duck livers on a sheet pan covered with paper towel to soak up any excess blood.
- 2) In a medium size sauce pan on medium heat, with a tablespoon on oil add pancetta and sautéed until tender. Turn down to low heat and add diced shallots, minced garlic and fresh thyme springs. Saute until onions are translucent.
- 3) Pour brandy and port into saucepan. Cook off alcohol and reduce by 3/4 .
- 4) Season Livers with salt. In a large frying pan on high heat add 1 tbl oil. Once hot sear duck livers until cooked to medium.
- 5) Remove thyme sprigs from reduction. Pour alcohol, onion & garlic reduction into large food processor (robo coupe) and blend on high. Once blended add in warm cooked duck livers and blend until smooth. Taste and add salt if necessary.
- 6) Once blended turn back on high and add in cold cubed butter a few cubes at a time until all incorporated and smooth.
- 7) Place liver mixture through a fine sieve.
- 8) Pour liver mixture into desired serving dishes (small bowl) and let set in the cooler .

Apple & Cherry compote:

Ingredients:

- 5 Pink lady or gala apples (small diced)
- 500ml fresh red rainier cherries (halved & pitted)
- 1 cup dried bing cherries
- 400ml white wine
- 1/2 cup granulated sugar
- 1 star anise
- 2 cloves
- 2 cardamom pods

Procedure:

- 1) Small dice apples and toss in sugar. In a bowl let sit in tossed sugar for a hour.
- 2) Make a small sachet by wrapping star anise, cloves and cardamom pods with cheesecloth and tying closed with a piece of butchers twine.
- 3) Place dried cherries in a small pot and cover with white wine. Add sachet and cook on low heat for about 15min or until dried cherries are soft. Let cherries sit in liquid for about a half hour at room temp.
- 4) After a half hour add in small diced apples and cook until just tender . Remove sachet . Fold in pitted and halved fresh cherries.
- 5) Add salt to taste

Roasted hazelnuts:**Ingredients:**

1L hazelnuts (out of shell)

Procedure:

- 1) Heat oven to 350F . Place hazelnuts on sheet pan and roast for 15- 20 min.
- 2) Let cool and remove skins if necessary.
- 3) Crush hazelnuts into desired pieces .

Course 2: Bacon, potato & onion perogies, cabbage slaw, onion cream

Perogy dough recipe:

Ingredients:

- 1.5 L all purpose flour
- 3 tbl kosher salt
- 500ml water (body temperature)
- 1 cup all purpose flour for rolling out the dough

Procedure:

- 1) Mix flour & salt together in a bowl.
- 2) Form a small well in the middle of the bowl and add water .
- 3) Using a fork slowly bring in flour into the water a small amount at a time until it forms a dough ball.
- 4) Bring the ball of dough to a table and knead by hand for approximately 5 min.
- 5) Wrap the dough in saran wrap and place in fridge for at least 20 min.
- 6) When ready to roll out make sure to leave at room temperature for 5 min before rolling out.
- 7) Lightly flour table and roll out until 1/4 inch thick. Cut dough with round cutter.
- 8) Place perogy filling into centre of the dough circle.
- 9) form perogy
- 10) Fill a large pot with water and a touch of salt. Bring to a boil and cook perogies stirring in water until cooked.

Perogy filling recipe:

Ingredients:

- 1kg russet potato
- 1 cup white onion (small diced)
- 2 cups bacon (small diced)
- 1/2 pound unsalted butter
- Kosher salt to taste
- 1 cup grated aged cheddar cheese

Procedure:

- 1) peel russet potato, cut into medium dice. Place in a medium pot, cover with water. Bring to a simmer and cook until soft. Drain for 5 min. Put potatoes through ricer.
- 2) In a medium size pot on medium heat, add and cook bacon until tender. Add onions and butter and cook on low heat until translucent.
- 3) Still on low heat, Place riced potatoes in pot and stir until combined and warmed through.
- 4) Add in grated cheddar cheese until combined.
- 5) Season with salt to taste.
- 6) Lay out filling on a sheet pan to cool.
- 7) Ball filling

Onion Cream :

Ingredients:

- 2.5L whipping cream
- 500g white onion (thinly slice)
- 500ml white wine
- Kosher salt to taste
- - 1 tbl canola oil

Procedure:

- 1) In a medium size pot heat canola oil on low heat and add onions. Cook until translucent.
- 2) Add white wine and reduce by 3/4 .
- 3) Pour in whipping cream and bring to a simmer .
- 4) Reduce cream by half or until it coats a back of a spoon.
- 5) Place in blender and blend until smooth.
- 6) Salt to taste .

Braised Cabbage:

Ingredients:

- 500g green cabbage (chiffonade)
- 250g white onion (julienne)
- 250 ml white wine
- 1/2 cup cider vinegar
- 2 tbl grainy mustard
- 2 tbl fresh chopped dill
- Kosher salt to taste
- 2 tbl Canola oil

Procedure:

- 1) In a medium size sauce pot on low heat with canola oil and add julienned onion and cook until translucent.
- 2) Add chiffonade cabbage and white wine and cook until tender.
- 3) Add vinegar, mustard and dill . Stir until combined. Salt to taste .

4th course: Raspberry Cremeux, dark chocolate crumb , fennel meringue

Raspberry Cremeux recipe:

Ingredients:

- 450g fresh raspberries
- 5g (gelatin sheets, softened in ice water)
- 70g whipping cream
- 70 g granulated sugar
- 2g kosher salt
- 115g egg yolks
- 100g unsalted butter

Procedure:

- 1) Puree raspberries in blender on low. Strain out seeds .
- 2) Combine raspberry puree, cream, sugar and salt in a small pot. Place over medium heat & heat to 115F
- 3) Whisk in egg yolks & continue heating . Whisk mixture continuously until mixture reaches 185F.
- 4) Remove mixture from heat. Drain the gelatine sheets and remove any excess water . Stir gelatine into raspberry mixture & mix in butter using an immersion blender .
- 5) Strain mixture through fine sieve.
- 6) Pour mixture into dome molds leaving 1/2 inch of space for cookie crumb .
- 7) Place in freezer on a level surface to set.
- 8) Once set fill space with cookie crumb and place in freezer for another 15 min.
- 9) Pop out raspberry domes and bring out to room temperature for a half hour before serving. This dessert is good fully thawed or semi frozen.

Dark Chocolate Cookie Crumb:

Ingredients:

- 120grams all purpose flour
- 90g granulated sugar
- 22g cocoa powder
- 128g cold unsalted butter (cubed)
- 120g semi sweet dark chocolate chips
- 5 grams salt

Procedure:

- 1) In a bowl combine flour, sugar , cocoa powder & salt.
- 2) Cut in cold cubed butter with a fork until it forms large moist crumbs. Stir in chocolate chips.
- 3) Scatter mixture on a sheet pan with parchment paper . Bake in a 350F oven for 15 min.
- 4) Let mixture cool. Once mixture is cool use a food processor a Create a fine crumb texture .

Fennel Italian Meringue

Ingredients:

- 4 ounces egg whites
- 2ounces granulated sugar

- 6ounces granulated sugar
- 4ounces water

- 2 tbls ground fennel seed

Procedure :

- 1) In a kitchen aid mixture whisk egg white to snow. Gradually add your 2oz sugar whisking to medium peaks .
- 2) Place the 6oz sugar in pot and add your water . Heat to 116C .
- 3) Gradually add your hot sugar water mixture to whites increasing whisking speed as you go.
- 4) Once stiff peaks are achieved turn speed down and let mix on low until cool.
- 5) Fold in the ground fennel seed gently until combined .
- 6) Place mixture in a piping bag with a star tip and garnish dessert when plating.

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