

MENU OCT 16 2023 EGDC DINNER

CHICKEN VELOUTE WITH PARMESAN CHURROS

CELERY ROOT AND TRUFFLE AGNOLOTTI WITH SAGE BUTTER SAUCE

BEEF STRIPLOIN WITH BLOOMIN' ONION, BROCCOLI, BLUE CHEESE, HP SAUCE

WHIPPED CHEESECAKE WITH STRAWBERRY AND ELDERFLOWER

Chicken Veloute

Serves 18

Equipment

- Stockpot
- Digital Scale
- Chef's Knife
- Whisk
- Strainer
- Metal Mixing Bowl

	1R
CANOLA OIL	50g
CHICKEN WINGS	3 lb
YELLOW ONION, DICED	300g
CELERY, DICED	200g
GARLIC, PEELED THINLY SLICED	50g
FRESH THYME	15 sprigs
FRESH PARSLEY	8 sprig, with stem
DRIED BAY LEAF	8 whole
CHICKEN STOCK	4 kg
CORN STARCH	100g
COLD WATER	100g
SHERRY	125g
LEMON JUICE	60g
CAYENNE PEPPER	Pinch
BAKERS SOUR CREAM	400g
KOSHER SALT	To taste
CHIVES, THINLY SLICED	100g

1. In a stockpot over medium heat, add canola oil and chicken wings. Sear chicken wings on all sides until deeply coloured. When wings are properly coloured, drain off excess oil.
2. To the pot with the chicken wings, add the onion and celery. Cook over medium heat until lightly coloured.
3. Add garlic, thyme, parsley and bay leaf to the pot. Cook briefly for 30 seconds. Add chicken stock to the pot and simmer over low heat until reduced by half.
4. When the stock has been reduced by half, in a separate bowl, prepare the corn starch and water together to make a slurry. Quickly whisk the corn starch slurry into chicken stock,

- ensuring it is fully incorporated. While whisking, bring the stock up to a boil for approx. 5 minutes to fully cook out corn starch slurry. Taste to ensure starch has been cooked out.
- Remove veloute from heat and strain through a fine mesh strainer. Add sherry, lemon juice, cayenne and sour cream to veloute. Adjusting seasoning with kosher salt. Garnish with thinly sliced chives.

Parmesan Churros

Equipment

- Stand Mixer with Dough Hook
- Medium Sized Pot
- Kitchen Shears or Pairing Knife
- Piping Bag with 1/2 Inch Star Tip
- Digital Scale
- Microplane/Fine Grater
- Metal Mixing Bowl

	1R
WATER	700g
BUTTER	105g
KOSHER SALT	21g
WHITE SUGAR	17g
ALL PURPOSE FLOUR	400g
PARMESAN GRANA PADANO	170g + 50g for garnish
EGGS	7 WHOLE

- In a medium sized pot over medium high heat, combine water, butter, salt and sugar. Bring to a simmer.
- While at simmer and still over the heat, add all of the flour, stirring hard to make a homogenous dough. Keep stirring until the dough forms a ball and pulls away from the sides of the pot and begins to glisten a bit with butter.
- Place the dough into a stand mixer fitted with a dough hook and set to low speed. Add half of the 170g grated parmesan until mixed and the dough has cooled to room temperature.
- While mixture is cooling, in a separate container, crack all eggs and lightly whisk with a fork.
- With the mixture still running on low speed, slowly pour in the whisked eggs, a quarter at a time, ensuring the egg has been fully incorporated before adding the next quarter.
- When all of the whisked egg has been mixed, add remainder of the 170g grated parmesan. Transfer dough to piping bag, fitted with a 1/2 inch star tip.
- Heat fryer oil to 330°F. With scissors, pipe batter directly into hot oil and cut to desired length. Fry for a few minutes, basing with oil until crispy. Drain on paper towel and garnish with reserved parmesan.

CELERY ROOT AND TRUFFLE FILLING

Equipment

- Robot Coupe/Food Processor
- Digital Scale
- 4 Baking Sheets
- Parchment Paper
- Offset spatula
- Rubber Spatula

	1R
CELERY ROOT, PEELED AND DICED 1 INCH	3500g
WHOLE MILK	2000g
PARMESAN GRANA PADANO	80g
BLACK TRUFFLE OIL	20g
MASCARPONE	120g
KOSHER SALT	12g

1. Preheat oven to 250°F. Line 4 baking sheets with parchment and set to the side.
2. In a large pot, combine the milk and celery root. Bring to a boil and then drop to a simmer. Cover partially with a lid and cook until celery root is tender, approx. 45 minutes.
3. When tender, drain celery root mixture through a strainer. Do your best to drain as much liquid as possible. Add celery root mixture to a food processor and process until smooth.
4. Divide the celery root among the 4 baking trays. Using an offset spatula, spread in a even layer to fully cover the parchment and place the trays in the oven. Every 20 minutes or so, stir the celery root mixture to prevent it from burning or forming a skin. The goal is to dehydrate the celery root in the oven to remove excess moisture and to intensify the celery root flavour. This will be a long process. Alternatively, you can add the mixture to a heavy bottomed pot and dry out over low heat, which is a quicker method, but this requires constant stirring to prevent scorching.
5. When dried out sufficiently, you should have reduced the celery root weight by half and should have a final weight of 1600g. In a large metal bow, using a rubber spatula, mix the parmesan, truffle oil, mascarpone and kosher salt into the reduced celery root. Place mixture in freezer to rapidly cool.
6. When sufficiently cooled, add mixture to a piping bag.

PASTA DOUGH RECIPE

Equipment

- Stand Mixer with Dough Hook (optional)
- Metal Mixing Bowls
- Whisk
- Plastic Cling Wrap
- Pasta Roller
- Piping Bag
- Pasta Cutting Wheel
- Baking Tray
- Parchment
- Clean Kitchen Towels

	1R
ALL PURPOSE FLOUR	450g
EGG YOLKS	12 yolks
WHOLE EGGS	2 eggs
OLIVE OIL	25g
WHOLE MILK	30g

1. To make pasta dough by hand, place flour on a large surface, creating a well in the middle. In a metal bowl, whisk remaining ingredients. Gently pour the egg, oil and milk mixture into the middle of the flour "well".
2. Using your fingers in a whisk formation, gently start moving the egg mixture in the middle of the flour well, gradually pulling flour away from the well walls and incorporating it into the egg mixture.
3. When all flour has been incorporated, begin kneading the dough until homogeneous, smooth and just a little tacky to the touch. It is nearly impossible to over knead this pasta dough.
4. When the dough is properly kneaded, wrap tightly in plastic wrap and set in cooler until needed.
5. To make pasta dough in stand mixer, start with the egg, oil and milk mixture in the base of the mixing bowl with a dough hook. With the machine slowing running, add the flour, one spoonful at a time until fully incorporated. When all flour has been mixed in, remove dough from the bowl and knead by hand until smooth.

To make Agnolotti

1. Roll out a long pasta sheet to desired thickness (each machine is different, but usually the third thinnest setting is acceptable for stuffed pastas).

2. Pipe a long line of pasta filling along the middle of the pasta. Gently wet the pasta dough just above the piped line of pasta filling. Fold the bottom half of the pasta dough over the filling and press along the wetted pasta dough. Ensure the pasta dough is snug along the line of pasta filling.
3. Working down the pasta dough at every inch, with your thumbs, press down firmly to pinch and isolate an agnolotti. You should have tight pockets of pasta filling, approx. an inch in length, with just over a thumbs width of gap between the pasta fillings.
4. Using a crinkle pasta wheel, trim the excess pasta from the top of the pasta sheet, leaving just over a thumbs width the whole length of the pasta sheet.
5. Firmly use the pasta wheel to cut upwards evenly between each agnolotti. You should have created a little pillow of pasta with a slight "pouch" or fold at the top.
6. Reserve on a baking tray, lightly dusted with flour. Keep covered with a clean kitchen towel to prevent the pasta from drying out.

To cook agnolotti

1. Bring a large pot off lightly salted water to a boil. Cook agnolotti in batches for 4-5 minutes until cooked through.

TRUFFLE AND SAGE BUTTER SAUCE

Equipment

- Deep Fryer
- Digital Scale
- Chef's Knife
- Metal Strainer/Banjo
- Large Metal Sauce Pan

	1R
BUTTER, CUBED	600g
LEMON JUICE	60g
FRESH SAGE LEAVES, CRUSHED	14 whole
TRUFFLE OIL	10g
PASTA WATER	250g
KOSHER SALT	To taste
DEEP FRIED SAGE LEAVES	3 PER GUEST
PARMESAN GRANA PADANO	100g
FRESH BLACK PEPPER	To taste

1. Deep fry sage garnish leaves in oil set to 330°F until crispy. Remove from hot oil onto paper towel and season with salt. Set aside at room temperature until needed.

2. While your pasta is cooking, in a large sauce pan, add butter over medium heat. Once the butter starts to sizzle, drop the heat to low and add lemon juice and sage, shaking the pan to keep emulsified. Once aromatic, add the pasta water, swirling to keep emulsified. Remove fresh sage leaves. Add the cooked pasta to the sauce pan and gently reheat over low heat for a couple minutes. Add more pasta water if need be. Plate and garnish with three fried sage leaves, black pepper and fresh grated parmesan.

TRUFFLE AND SAGE BUTTER PASTA

- Large Metal Sauce Pan
- Metal Strainer/Sieve
- Chef's Knife
- Digital Scale
- Deep Fryer
- Equipment

100g	PARMESAN GRANA PADANO
To taste	FRESH BLACK PEPPER
3 PER GUEST	DEEP FRIED SAGE LEAVES
To taste	KOSHER SALT
200g	PASTA WATER
10g	TRUFFLE OIL
14 leaves	FRESH SAGE LEAVES, CRUSHED
50g	LEMON JUICE
50g	BUTTER, CUBED
1R	

1- Deep fry sage garnish leaves in oil set to 350°F until crispy. Remove from hot oil and drain. Low and season with salt. Set aside at room temperature until needed.

ROASTED STRIPLOIN

Equipment

- Heavy Bottomed Skilled
- Metal Tongs
- Slicer or Scimitrar
- Cutting Board
- Digital Thermometer

	1R
STRIPLOIN	APPROX. 4-5 OZ PER PERSON
CANOLA OIL	ENOUGH TO JUST COVER PAN
GARLIC	50g
BUTTER	200g
KOSHER SALT	To taste
BLACK PEPPER	To taste
ROSEMARY, FRESH	10 SPRIGS

1. Prepare large steaks, 10oz to 12oz, for searing and cooking in large skilled. *The goal is establish a heavy crust on the beef and properly baste without overcooking the beef.
2. Over medium high heat in a heavy bottomed skilled, sear the steaks on all sides. When a crust is established, lower the heat and add garlic, butter and rosemary to the pan. Bate the steaks until the beef reaches 130°F. When temperature is reached, remove beef from pan to rest. Season exterior of beef with salt and pepper.
3. When ready to serve, slice and season beef with salt and pepper.

BLOOMIN ONION

Equipment

- Cutting Board
- Hand Blender
- Medium Sized Pot
- Metal Mixing Bowls
- Deep Fryer

	1R
YELLOW ONION	4 large
WHITE VINEGAR	2000g
WATER	1400g
WHITE SUGAR	800g
KOSHER SALT #1	200g
PAPRIKA	44g
KOSHER SALT #2	60g
GARLIC POWDER	40g
ONION POWDER	40g
RED PEPPER CHILI FLAKE	10g
FENNEL SEED, LIGHT GRIND	24g
CORIANDER, LIGHT GRIND	24g
BLACK PEPPER, LIGHT GRIND	20g
DRIED DILL	20g
DRIED THYME	20g
ALL PURPOSE FLOUR	400g
RICE FLOUR	200g
EGGS	6
MILK	250g

1. Ensure deep fryer is on and set to 330°F.

2. To prepare blooming onions, cut the the top off the onion and just the bottom root of the onion. The onion core needs to be kept intact. Remove both the outer and first inner layer from the onions.
3. Cut each onion in half, from top to core. Cut each half into 8 portions. Ideally you should have 16 wedges. You have extra onions to work with so pick the best ones, 2 per person. (Onion wedges that fall apart can be used for the chicken veloute.) Place onion wedges in a large sauce pan, gently shingled in a single layer. Set up an ice bath large enough for the sauce pan to fit in.
4. With onion wedges prepared, prep the pickle brine. In a large pot, combine white vinegar, water, sugar and salt #1. Bring to a boil and then remove from the heat. Pour the pickle brine over the shingled onions and gently cook over a simmer for a couple minutes until lightly cooked but still firm. Place the pan in the ice bath to stop the cooking and cool the pickle brine. Leave onions in the cooled brine.
5. Combine all spices (paprika, salt #2, garlic powder, onion powder, red pepper flake, fennel seed, coriander seed, black pepper, dried dill and thyme) into a metal bowl. Combine 60g of spice mix with flour and rice flour in a separate bowl. Reserve the remaining spice mixture for seasoning after frying.
6. Prepare an egg wash by combining eggs and milk with a hand blender until smooth.
7. Remove onions from pickle brine. Bread onions by placing in flour mixture, then egg wash and then back into flour mixture.
8. When ready to serve, fry breaded onions in oil until golden and crisp. Remove from oil onto paper towel and while still hot, season with spice mixture.

BLUE CHEESE AIOLI

Equipment

- Robot Coupe/ Food Processor
- Digital Scale
- Metal Mixing Bowl

	1R
SMALL POTATO, MICROWAVED	50g
EGG YOLK	6 yolks
DIJON MUSTARD	8g
WHITE VINEGAR	35g
KOSHER SALT	6g
CANOLA OIL	560g
BLUE CHEESE, CRUMBLED	150g

1. Poke potato with pairing knife and microwave until fully cooked. When cooked, scoop out 50g potato to cool to room temperature.
2. In food processor, combine yolks, potato, dijon, white vinegar and kosher salt.

3. With food processor running, slowly drizzle in canola oil, ensuring an emulsion forms. Be sure to add all canola oil. The aioli should be very thick.
4. Add bleu cheese to the aioli and blend until smooth. Remove from processor and keep in fridge until needed

**Ensure all canola oil is added. You may think the aioli is too thick to serve. Once the blue cheese is added, the aioli thins out. When the blue cheese is added, additional oil cannot be added if the aioli is too thin.*

BROCCOLI PUREE

Equipment

- Vitamix
- Large Metal Pot
- Metal Mixing Bowls
- Strainer or Banjo
- Fine Mesh Strainer
- Rubber Spatula

	1R
BROCCOLI FLORETS	400g
SALT FOR WATER	As needed
ICE WATER	50g
LEMON ZEST AND JUICE	2 WHOLE
CANOLA OIL	40g
KOSHER SALT	To taste

1. Bring a large pot of salted water to a boil. Set up an ice bath for shocking blanched broccoli. Blanch broccoli until tender, about 4 minutes. Remove broccoli from salted water and place into ice bath. When cold, drain broccoli and place in Vitamix. Puree the broccoli with ice water, zest, juice and canola oil until smooth. Pass puree through a fine mesh strainer. Adjust seasoning. Reserve in cooler until needed but serve at room temperature.

HERB SALAD

Equipment

- Metal Mixing Bowls
- Chef's Knife
- Cutting Board
- Whisk

•Digital Scale

	1R
BUTTER LEAF LETTUCE	4 HEADS
CHIVES, FRESH	50g
TARRAGON, FRESH	50g
DILL, FRESH	60g
MINT, FRESH	30g
DIJON	40g
RED WINE VINEGAR	60g
OLIVE OIL	120g
KOSHER SALT	To taste
BLACK PEPPER	To taste

1. Tear butter leaf into bite sized pieces. Prepare herbs by removing them from their stems. Thinly slice the chives. Rough chop the dill, mint and tarragon.
2. In a metal bowl, whisk the dijon, red wine vinegar, and olive oil.
3. Dress the butter leaf with the vinaigrette. Season the butter leaf with salt, pepper and herb mixture.
4. Divide along small chilled side plates.

STEAK SAUCE

Equipment

- Measuring Cups and Spoons
- Heavy Bottomed Pot
- Whisk
- Vitamix
- Rubber Spatula

	1R
CLOVES, WHOLE	6
STAR ANISE, WHOLE	2
KETCHUP	2 cups
WORCHESTERSHIRE SAUCE	1 1/2 cups

WATER	3/4 cup
ORANGE, ZESTED AND SQUEEZED	2 whole
CIDER VINEGAR	3/4 cup
BROWN SUGAR	1/2 cup
DIJON	2 tbsp
YELLOW ONION, DICED	3/4 cup
GOLDEN RAISINS	3/4 cup
GARLIC, PEELED CLOVES	3
GINGER, FRESH	3 Tbsp

1. Combine all ingredients in a heavy bottomed pot. Cook sauce over medium low heat until reduced by half. Whisk frequently to prevent the sauce from scorching. Puree the hot sauce until smooth. Reserve at room temperature until service.

WHIPPED CHEESECAKE

Equipment

- Stand Mixer
- Small heavy bottomed pot
- Double Boiler
- Digital Thermometer
- Scale
- Mixing Bowls
- Ramekins (6oz)

	1R (20 portions)
WHITE SUGAR	260g
WATER	80g
EGG YOLK	150g
GOLD SHEET GELATIN	20g/10 sheets (2g per sheet)
ICING SUGAR	80g
CREAM CHEESE	800g
YOGHURT OR SOUR CREAM	700g
WHIPPING CREAM	320g
VANILLA EXTRACT	1 tsp

1. Whip cream in stand mixer with whip attachment until stiff peaks. Remove from bowl and set aside in cooler.
2. Place egg yolks in mixing bowl with whisk attachment. In small heavy bottomed pot, bring white sugar and water to a boil. Cook sugar syrup until thermometer reads 121°C. Quickly remove sugar pot from heat. With the stand mixer running on medium-low, gently pour hot syrup down the inside of the mixing bowl to fully mix with egg yolks. When all sugar is incorporated, turn up mixer to medium-high and whip until egg yolks have doubled in volume and have come to room temperature.
**Be careful to not pour syrup on whisk attachment, as this will cause the sugar to whip around and coat the inside of the bowl and not properly mix into yolks.*
3. With a double boiler (see Strawberry Gel for double boiler reference) melt icing sugar with cream cheese. While cream cheese mixture is heating, bloom gelatin (place gelatin in ice water to soften). Squeeze out excess water from gelatin and add to cream cheese/icing sugar mix to melt. Remove mixture from heat.
4. Add yoghurt or sour cream and vanilla extract to cream cheese mixture.
5. Add yoghurt and cheese mixture to whipped egg yolks, whisk to combine.
6. Fold whipped cream into yoghurt, cheese and yolk mixture.
7. Portion to 100g in ramekins, chill in cooler to firm.

STRAWBERRY GEL

Equipment

- Scale
- Medium Sized Pot
- Lid that fits Medium Metal Bowl
- Medium Metal Bowl
- Spatula
- Vitamix
- Fine Mesh Strainer with Cheesecloth
- Shallow Metal Tray
- Squeeze Bottle

	1R (1L)
FROZEN STRAWBERRIES	5 cups
WHITE SUGAR	3/4 cup
LEMON JUICE	30ml
AGAR AGAR	5.25g

1. Create a double boiler: in medium sized pot, add 1 1/2 inch of water. Place a medium size metal bowl over the pot, ensuring the bowl is about an inch wider than the pot. A double boiler creates a constant heat used for cooking without reaching temperatures that can scorch or burn ingredients.
2. Place frozen strawberries and white sugar in double boiler. Over a simmer, cook for 1 hour, with lid covering medium bowl, until sugar has melted and strawberries are completely cooked.
3. Strain strawberry syrup into a metal bowl. You should have just over 500ml of stock.
4. In a small metal pot, combine 500ml strawberry syrup with powdered agar. Whisking over medium heat, bring to a simmer for 5 minutes to hydrate agar. When agar is completely dissolved, add the lemon juice. Pour syrup into a shallow pan and place in the freezer to quickly cool.
5. When gel is set, cut into small pieces and Vitamix on high until smooth. Place strawberry gel in clean squeeze bottle.

GRAHAM CRUMB

Equipment

- Scale
- Medium Metal Bowl
- Rectangular 13x9 Cake Pan

	1R (2L /1 tray)
MELTED BUTTER	30g
WHITE SUGAR	20g
GRAHAM CRUMB	100g
SALT	PINCH

Preheat oven to 350°F. Combine all ingredients together. Press into cake pan, bake until golden brown/set, approximately 20 minutes. Cool at room temperature, break up crumb into bite sized pieces and store in 1L portion cup.

ELDERFLOWER CREAM

Equipment

- Small Metal Pot
- Medium Metal Mixing Bowls
- Stand Mixer, with Paddle and Whisk attachments
- Plastic Cling Wrap
- Piping Bag with 1/2 inch Tip

	1R (2L /1 tray)
HOMO MILK	130g
VANILLA EXTRACT	7g
WHITE SUGAR	70g
CORNSTARCH	19g
KOSHER SALT	4g
EGG YOLKS	42g
GOLD SHEET GELATIN	3 sheets

MILK POWDER	7 g
ST GERMAIN ELDERFLOWER	56g
BUTTER, CUBED	45 g
CREAM	300g

1. Bring milk to a simmer in small metal pot. Set to the side to cool.
2. Place gelatin sheets into ice water to soften. When softened, remove from ice water and squeeze out excess water. Set aside.
3. Prepare an ice bath, suitable for a medium sized metal bowl. Set aside.
4. In a metal bowl, whisk together sugar, cornstarch and salt. In another bowl, place egg yolks. Slowly whisk the sugar mixture into the egg yolk mixture, and whisk until combined.
5. To the warm milk, whisk in vanilla and milk powder to dissolve. Using a ladle, add 1/3 of the warm milk to the egg yolk mixture. Whisk to combine/temper egg mixture. Slowly whisk the egg mixture back into the warm milk mixture. Add the St Germain to the warm egg and milk mixture and whisk.
6. Return the metal pot to medium heat, whisking constantly, until the starch has been cooked out and the pastry cream has thickened, approx. 5 minutes. While still hot, whisk in bloomed gelatin and butter until fully mixed and gelatin has dissolved.
7. Place pastry cream in a medium metal bowl. Cover the pastry cream with a layer of plastic wrap directly on the surface. Chill over the ice bath.
8. When chilled, place 300g pastry cream in a stand mixer fitted with a paddle attachment. Paddle until smooth, for about 2 minutes. Switch to a whisk attachment and add the cream to the bowl with the pastry cream. Whisk on low speed until the cream has been slightly incorporated, then switch to high speed until the cream is fully incorporated and thickened. Transfer the cream to a piping bag fitted with a 1/2 inch tip.

To plate:

Slice fresh strawberries into various shapes depending on size (rings, quarters, etc). On the surface of the cheesecake, pipe various sizes of both strawberry gel and elderflower cream. Garnish with sliced strawberries and graham crumb.