**Edmonton Gentlemen’s Dinner Club**

**Dinner Event**

**January 10, 2011**

***Caffe Sorrentino***

**Menu**

**Amuse bouche- “Fused” Scallop Ceviche, trout caviar, sauce verte, fried dulse, basil**

**Appetizer: Foie Gras Torchon, gooseberry onion jam, Port jellies, Pineapple ice cream quenelle, Micro arugula**

**Entrée: Alberta raised Hanger steak, farmed pea risotto, black garlic oil**

**Dessert: Saffron sugar beignets, C02 basil, navel orange infused vodka**

**Amuse bouche-**

**“Fused” Scallop Ceviche, trout caviar, sauce Verte, fried dulse, basil**

Ingredients:

* 20, U-6 large scallops
* 4 limes and zest
* 2 lemons
* ½ cup white wine vinegar
* 3/4 cup Cold pressed olive oil
* Sea salt TT
* Fresh ground pepper TT
* 1 oz paprika
* 4 bags of fresh Dulse
* 1 cup parsley leaves and 1 cup arugula
* 3 garlic cloves, roughly chopped
* 1 1/2 teaspoon cornichons (gherkin)
* 2 shallot or small white onion, roughly chopped
* 3 tablespoons drained capers
* 2 cups extra virgin olive oil
* juice and zest of 3 lemons
* kosher salt and ground black pepper, to taste
* 6 oz fresh basil, Chiffanode
* 2 small tins red flying fish caviar for plating

Cleaning of scallops:

Simply take off the “eye” of the scallop, rinse off and put into an insert with a towel underneath.

To make the “Fused” scallops:

* Take a large piece of plastic wrap and lay on a clean table
* Lightly sear the scallops on the outside gently without cooking them but having a slight brown color.
* Let cool. Then slice each scallop horizontally into even slices approx. 3 cuts to make 4 slices.
* Lay the slices on the plastic wrap, slightly on top of each other in the same direction making a few rows but all even. Lay another plastic wrap on top of the scallops, take a mallet and gently pound evenly all of the scallops to create a thin “Fused” scallop sheet.
* After removing the film, take a warm knife and cut the scallops into squares of 2 inch x 2inch, then transfer to a shallow hotel pan. Squeeze the lemons, limes and zest of limes, then drizzle the white wine vinegar and cold pressed olive oil on top of the squares, season with paprika, salt and fresh pepper, let refrigerate for 15 minutes.

To make the Fried Dulse:

* Take fresh Dulse out of the bag and split up in your hand.
* Put them in a hot clean fryer and mix. Take out of the fryer when crispy and have a slight bubbly look to them, and transfer to a cloth or paper towel lined hotel pan. Let cool at room temperature. DO NOT SEASON

To Make the Sauce verte:

* In the bowl of a food processor, combine the parsley, herbs, garlic, cornichons, shallot and capers.
* Pulse until chopped but not pureed.
* With the motor running, slowly add the oil until it is thoroughly incorporated.
* Add the lemon zest and juice.
* Season with salt and pepper, put into a squeeze bottle until ready to serve

Plating of the dish:

* Lay the Ceviche on a clean plate;
* Arrange some caviar rustically on top of the piece,
* Chiffanode a bit of basil and sprinkle on top.
* From the squeeze bottle drizzle the sauce on top of the Ceviche from one end to the other.
* Top with some of the Dulse.

**Appetizer:**

**Foie Gras Torchon, gooseberry onion jam, Port jellies, Pineapple ice cream quenelle, Micro arugula**

Ingredients:

* 4 large grade A Foie Gras
* 2 cups gooseberries
* 3 whole purple onions
* 2 cups of red current jelly
* 4 bottles of port (just a cheap brand, just looking for the flavor)
* 1 large bottle of cheap red wine
* 12 sachets of gelatin
* 1 litre of pineapple ice cream
* 6 clamshells of baby micro arugula
* 4 liters of milk
* TT Ground pepper

To prepare the Torchon:

* + Soak the liver in milk for the 24 hours prior (this part is done for you already. It extracts the blood and impurities from the liver)
	+ Take the liver and bring it to room temperature so it’s workable.
	+ Run your finger gently through the liver so you can easily take it apart at its natural seam.
	+ Slowly spread it apart and with your fingers gently work out all of the VEINS that run through the liver without over handling or destroying the whole liver.
	+ Once the liver is cleaned, gently piece it back together and press it so it becomes one.
	+ Season the liver with fresh pepper.
	+ Lay down a generous piece of plastic wrap STILL attached to the saran box.
	+ Separately mold the foie Gras with your hand on a surface to look like a long snake - 1 inch by 5 inches long. (Has to fit in a sauté pan lengthwise)
	+ Place the liver on the plastic wrap and fold over the plastic wrap and pull in the wrap to tighten the roll of liver.
	+ Rip off the wrapping and pinch down the ends.
	+ Begin rolling the liver on a surface in one direction to look like a sausage with crimped and sealed ends. Make sure the plastic wrap doesn’t rip, if so just simply start again.
	+ Heat up the wine and 2 bottles of port in a shallow pan
	+ Submerge the liver and gently simmer for a few minutes to infuse the alcohol but not cook it until it’s too soft.
	+ Transfer the liver and warm wine to a container and refrigerate for 15/20 minutes.

Gooseberry onion jam:

* Quarter the gooseberries, thin slice the onions, put in a bowl
* Heat up the red currant in a sauté pan until reduced to half.
* Add the onion and gooseberries and gently stir without breaking up the fruit.
* Let cool

Bloom the gelatin:

* Take the gelatin and stir it into a small bowl of warm water (Ratio = 4 oz of hot water to one envelope of gelatin)
* Let sit until it firms

Port jellies:

* Heat up 2 bottles of port in a small pot and then add the bloomed gelatin,
* Stir vigorously then chill immediately in a small shallow hotel pan.
* After its solid, cut into mini cubes (size of a pea) and use as a garnish.

Ice cream quenelles:

* Freeze a few hotel pans.
* With two large teaspoons, the ice cream and an insert of hot tea water, take the spoons and dip in the water to get them hot.
* Take a bit of ice cream and start to run on top of each other with the ice cream to shape an even egg-shaped oval with smooth sides.
* Put on frozen tray so it doesn’t melt and start the next one.
* If the tray gets too warm, put the finished quenelles on a new tray and put the finished ones in freezer until service.

To plate:

* Take the torchon and cut even coins about 1 oz. lay on a plate.
* Dollop the jam beside the liver gently, continue by adding about 3-5 small cubes of port jellies gently around the dish,
* Finish by putting the quenelle of ice cream on top of the liver and just a ½ oz of the fresh baby arugula for color and spice.

**Entrée:**

**Alberta raised Hanger steak, farmed pea risotto, black garlic oil**

Ingredients:

* 12 pieces of unprocessed hanger roast
* 6 cups of Arborio rice
* 6 liters of chicken stock
* Salt and fresh pepper
* 2 lbs of farm raised peas
* 4 bulbs of black garlic
* 3 cups olive oil
* 6 oz minced garlic
* 2 lbs fresh block of Riggiano parmesan
* 2 lbs butter
* 8 oz white wine

Hanger steak butchery:

* + take the hanger meat and a filleting knife and start gently cleaning the meat by running the blade under the “silver skin and connective tissue. There is a seam that runs right down the hanger and you will be taking the off the larger side of the meat and the smaller end of the other side off. It’s complete when all of the meat has been cleared of the sinew and connective tissue.
	+ Right before you are ready to assemble the dish, rub the steaks in oil and garlic
	+ Place on a hot clean grill. Cook to desired temperature and season very well with salt and pepper.

[It is very important to rest a steak. Give it a few minutes to sit on a tray so the meat can relax and the blood and juice will stay in the meat without loss]

Black garlic oil:

* Clean all of the bulbs of garlic and add to olive oil
* Blend and put in a squeeze bottle.

Pea risotto:

* Heat up the chicken stock.
* Take the Arborio rice and put in a large braising pot and sauté in oil and garlic,
* Slowly add the chicken stock one cup at a time.
* Mix the Arborio rice until the stock is absorbed before adding the next cup. Make sure that it is almost dry until you add the next cup.

[Only cook the risotto 90% of the way through and then finish off right before service. The only way to tell if it’s almost cooked is simply by eating the grains to see if they are al dente (to the bite) ]

* When the steaks are resting from grilling, take the risotto and finish in the pot by bringing up to heat.
* Mix with stock, butter, parmesan grated, white wine and season to taste.

[The risotto should be creamy and rich with perfect seasoning.]

To plate:

* Drop a good amount of risotto on a plate while hot,
* Take a rested piece of hanger steak and slice into even pieces and lay on top.
* Finish with a good drizzle of black garlic oil.

**Dessert:**

**Saffron sugar beignets, C02 basil, navel orange infused vodka**

Ingredients:

(For tossing the donuts)

* 1/3 of a tin saffron, chopped up
* 3 cups of sugar
* 2 cup of cinnamon

Donut recipe:

(DRY INGREDIENTS)

* 4 ½ cups flour
* 1 cup of sugar
* 1 tsp of salt
* 1 tsp cinnamon
* 1 tsp nutmeg
* 2 tsp of baking powder

(WET ingredients)

* 2 cups of milk
* 4 eggs
* 1 tablespoon vanilla
* 1 tablespoon oil

Drink recipe:

* 8 oz chopped Thai Basil
* 6 to 8 oz of naval oranges, squeezed and strained
* 1 bottle of Vodka, brand is optional

To prepare vodka:

* + Fill the whip cream canister 1/3 of the way with vodka,
	+ Add roughly an ounce of basil and an ounce of orange juice.
	+ Put the cover on the canister, inject 2 cartridges of C02. Shake for a few minutes, let out the air though the top until it’s totally dispersed, then remove the lid and pour. Repeat the process until finished all of the vodka.
	+ To prepare Beignets: Add the dry ingredients together,
	+ Separately mix the wet ingredients,
	+ Slowly add the wet to the dry and mix slowly and carefully so there are no lumps.
	+ Take two spoons and quenelle the dough into the fryer careful not to splash yourself.
	+ Once you have added about 6 mix them in the fryer and lift when they are golden brown.
	+ Toss the beignets in the sugar cinnamon mixture

To plate the donuts:

* Put the vodka in a small glass and place the donuts beside the glass.