**Menu**

**Insalate**

Roasted Golden beet & Black garlic Tartare, Chianti vinaigrette and shaved ricotta salata, drizzle black garlic oil

**Antipasti**

Braised Alberta Spring Creek all Natural Beef cheek in coke and spicy chestnut gremolata with Truffles creamy Natural carnaroli risotto

**Secondi**

Sea bass and shellfish Cioppino

Sea bass, lobster, sea scallop spicy tomato broth

Turn potato, baby leek, shallot, baby fennel, turn carrot

Truffle rouille

**Dolci**

Lemon Ricotta fritters, with Organic creamed Honey

Grape marinated in amarone Valpolicella over reciotto granite

**Insalate**

Roasted Golden beet & Black garlic Tartare, Chianti vinaigrette and shaved ricotta salata, drizzle black garlic oil

*Golden Beet & Black garlic mixture*

Ingredients.

* 2 lt. Water
* 1 cup . extra virgin olive
* 5 lb. Fresh whole yellow golden beet and dice brunoise
* 2 cups. Sliced black garlic
* 3 tbsp. Fresh minced shallot
* 3 tbsp. Fresh minced Italian parsley
* ½ cup . Fresh minced garlic
* 1cup. Chianti vinaigrette
* 1 tsp. Sea salt to taste
* ½ tsp. Black pepper to taste

Procedure

1. Trim the beet greens and wash any dirt off the beets and place them in hotel pan 4”Toss the beets with the olive oil, and water
2. Cover with foil and roast the beets at 400F for about 3 hours, until fork tender.
3. The actual cooking time will depend on the side of the beets.
4. Allow them to cool, peel, and dice finely brunoise style
5. . Place the diced golden beets into separate mixing bowls.
6. Combine the black garlic, fresh garlic, parsley, vinegar, salt, and pepper stir until mix well to taste.
7. On the serving plate, press the golden beet in pastry cutter 4”inch mold and unmold to serve. Garnish with Shaved the ricotta salata, olive oil, Micro beet greens. Serve cold

*Chianti vinaigrette*

Ingredients

* 1 cup Red wine vinegar
* 3 cups. Grape seed oil
* 2tbsp. Sea salt
* ½ tsp. Black pepper

Procedure

* 1. Combine all ingredients and mix well in blender

Ricotta is an [Italian](http://en.wikipedia.org/wiki/Italian_cuisine) [sheep milk](http://en.wikipedia.org/wiki/Sheep_milk) or [cow milk](http://en.wikipedia.org/wiki/Cow_milk) [whey cheese](http://en.wikipedia.org/wiki/Whey_cheese) Ricotta 'recooked' uses the [whey](http://en.wikipedia.org/wiki/Whey), a limpid, low-fat, nutritious liquid that is a by-product of cheese production.

Ricotta is produced from whey, the liquid separated out from the curds when cheese is made. Most of the milk protein (especially casein) is removed when cheese is made, but some protein remains in the whey, mostly albumin. This remaining protein can be harvested if the whey is first allowed to become more acidic by additional fermentation (by letting it sit for 12–24 hours at room temperature). Then the acidified whey is heated to near boiling. The combination of low pH and high temperature causes additional protein to precipitate out, forming a fine curd. Once cooled, the curd is separated by passing though a fine cloth.

After realizing that whey cannot be safely dumped in large concentrations as it creates an environmental nuisance,[Romano](http://en.wikipedia.org/wiki/Pecorino_Romano) makers discovered that when the protein-rich substance is heated, whey protein particles fuse and create a curd. This curd, after drainage, is ricotta. Because ricotta is made from whey, rather than [milk](http://en.wikipedia.org/wiki/Milk), it is a [whey cheese](http://en.wikipedia.org/wiki/Whey_cheese), not technically a "cheese"

Ricotta is a fresh cheese (as opposed to ripened or aged), grainy and creamy white in appearance, slightly sweet in taste, and contains around 13% fat. In this form, it is somewhat similar in texture to some [cottage cheese](http://en.wikipedia.org/wiki/Cottage_cheese) variants, though considerably lighter. Like many fresh cheeses, it is highly perishable. Ricotta comes in other forms as well, see [variants](http://en.wikipedia.org/wiki/Ricotta#Variants) below.

**Antipasti**

Braised Alberta Spring Creek all Natural Beef cheek in coke and spicy chestnut gremolata with Truffles creamy Natural carnaroli risotto

*For Risotto*

Carnaroli rice is often called the “king of rice” and is usually used for making risotto. It has higher starch content, a firmer texture and a longer grain than Arborio rice. To get the perfect creamy and velvety consistency with the rice still retraining some bite, "al dente", you need nothing more than the best rice milled in the very best

*Spicy chestnut gremolata*

Ingredients

* 3 bags 370ml Roasted minced chestnut
* 3bunch of Fresh parsley
* 1 tsp. Cayenne
* ½ cup Olive oil
* 2 tbsp. Garlic chopped
* 2 tbsp. Lemon zest
* Sea salt/ pepper to taste

Procedure

1. Keep the parsley in water about 5 minutes , wash any dirt off and dry in paper towel , pick only parsley leaves and chop finely mince.
2. Combine all the ingredients in a bowl and season to taste set on the side for serving

*Truffles creamy Natural carnaroli risotto*

Ingredients

* 1cup olive oil
* 2kg Natural carnaroli rice
* 6lt vegetable stock
* 1pc. Diced brunoise onion
* 2 cups Grated parmigiano-reggiano
* 2cup soft butter
* 1jar 250ml. Sliced black truffle
* Sea salt/ pepper to taste

Procedure

1. Heat olive oil in a saucepan on medium heat add onion and cook for 2 minutes, until onion translucent
2. Add rice and stir constantly until it becomes translucent, 6 to 10 minutes. Add white wine, cooking until all the liquid has completely evaporated. Add a ladleful of boil stock to the rice and allow to cook, stirring continuously from the centre of the pot toward the side, until all the liquid is absorbed. Continue adding stock one ladleful at a time, stirring constantly until it has all been absorbed. Stir in truffle after 15 minutes.( the process should take about 40 to 50 minutes for a risotto cooked al dente) immediately remove from heat, add butter, parmigiano cheese and season to taste with salt/pepper

**Secondi**

Sea bass and shellfish Cioppino

Sea bass, lobster, sea scallop spicy tomato broth

Turn potato, baby leek, shallot, baby fennel, turn carrot

Truffle rouille

(Cioppino) originated in san Francisco where fishermen of Italian origin would"chip in " after a good day of fishing to make a communal fish stew. With creating this delicious fish stew make with tomatoes and a variety of fish and shellfish

Rouille French for rust Culinarily rouille is a fiery-flavored, rust-colored sauce of hot chilles, garlic and olive oil It’s served as a garnish with fish and fish stew

*Truffle Rouille*

Ingredients

* 4pieces eggs Yolk
* 2 tbsp. Fresh minced garlic
* 1 cups Grape seed oil
* 1 cup Truffle oil
* 1tbsp. Chilles paste
* 2 cups Fresh bread crumb
* 1 tbsp. Paprika
* Sea salt/ pepper to taste

Procedure

1. Place the chilles in a food processor (if dried add a little of its liquid). Process to a smooth paste. With the machine still running dribble in the oil slowly to form a thick and creamy sauce and bread crumb. If it is too solid add a little warm water. Taste the sauce (it should be fiery) and adjust the seasoning with more salt and cayenne.
2. The rouille which accompanies Provencal fish soups particularly Bouillabaisse is a fiery orange coloured kind of mayonnaise made with garlic and chilli. It is spread on croutons and these are floated on top of or mixed into the soup

*Spicy tomato broth*

Ingredients

* 10 lt. Fish stock
* 1 can 100oz. 80+40 fillet tomato
* 4 oz. Extra virgin olive oil
* 3 cups Dice jumbo onion
* 2 cups Dice fennel Bulb
* 5 oz. Fish bouillon
* 2 cups Pernod liqueur
* 4 oz. Chiles paste
* 4 oz. Minced garlic
* 3 pieces Bay leave
* 2 0z. Fennel seed
* 1tbsp. Coriander seed
* Pinch Saffron
* 2 tbsp. peppercorn
* Sea salt/ pepper

**Secondi** (Continued)

Procedure

 Step1. For fish stock.

Heat olive oil in a large stockpot on medium heat. Add garlic, onion, fennel, carrot, celery, fish bone, fish bouillon and lobster heads cooks for 10 to 20 minutes until lightly colored. And pour the water and bring to boil. Reduce the heat to a simmer and cook for 45 minutes, skimming the stock regularly to any fat and impurities. Strain stock over container set a side.

 Step2. For spicy tomato broth

Heat olive oil in a large stockpot on medium heat add Garlic, onion, fennel, bay leave, fennel seed, coriander seed, chilies paste , tomato 80+40 and sauté until lightly colored and pour the fish stock in bring to boil about 15 minutes seasoning with salt / pepper to taste and per nod liqueur

 Step 3. For searing the Fish and shellfish

1. Place olive oil in heavy-bottomed pan on medium heat to sear the sea bass until golden broth side and set a side in hotel pan 4” cook in oven about 10 minutes add lobster, and scallop and heat it up spicy tomato broth pour over the fish keep cooking 6 to 8 minutes to finished
2. Spread toasted bread with rouille. Divide the stew evenly among four bowls, making sure to include the cooking broth. Garnish with a sprig of chervil. Serve with the rouille crostini ( which are perfect for dunking into the broth)

Turning ( Shaping)

Turning – “tourner”, (to turn in French) is a cutting technique that results in a football-shaped finished product traditionally with seven equal sides and blunt ends the side of the finished product may vary, the most common being 2 inches long. Some products are partially turn or shaped to achieve a better yield or for variety. Turned vegetable are generally associated with finer dining establishment. Due to higher labor and food cost, the practice is not prevalent. This is more complicated procedure than other cuts and takes considerable practice to produce good results.

Turn potatoes and turn carrots

1. Cut the item being turned into pieces 2 inches X3/4 to 1 inch . Each pieces should have flat ends.
2. Potatoes may be cut into as many 4 pieces
3. Holding the item between the thumb and forefinger, use a turning knife or a paring knife
4. To cut 7 curved sides on the item, creating a flat-ended, football-shaped product

**Dolci**

Lemon Ricotta fritters, with Organic creamed Honey

Grape marinated in amarone Valpolicella over reciotto granite

Reciotto Granite

Ingredients

* 2 lt Grape juice
* 1 lt Reciotto
* 2 cups Sugar

Procedure

1. Combine the grape juice and sugar in a saucepan and bring to a boil over high heat, stirring just until the sugar is dissolved.
2. Boil uncovered for exactly 5 minutes, remove from the heat immediately, and add the riciotto allow to cool to room temperature.
3. Add the remaining ingredients, stir, and pour into a metal pan, such as a cake pan.
4. Freeze for 3 to 4 hours, stirring every 30 minutes with a fork and scraping the ice crystals that form around the edge of the pan. When finished, the granite should have a fine, crumbly texture, like coarse snow.

Product orders for prep

For insalate

Golden Beet 5kg

Black Garlic 1 lb

Red wine vinegar 1 cup

Shallot 2 kg

Extra virgin olive oil 2 lt

Ricotta salata 1 lb

Radish sprout 1tray

For Antispasti

Beef cheek 5kg

Coke 5 lt

Chestnut 100grame 5pk

Natural carnaroli 3 kg

Butter 2lb

Panado cheese grated 1kg

Italian Pasrley 6pk

Fresh lemon 6pieces

Panado cheese grated 1kg

Jumbo onion 3 pieces

Sliced truffle 1jar 8oz

For Secondi

Sea bass frozen 6oz. 20pieces from sysco

Lobster tail frozen 3oz. 20 pieces from Fins sea food

Sea scallop u/10 frozen 20 pieces from fins sea food

Potato 100 ct. 10pieces

Carrot 2 kg

Baby leek 2 dozen

Fresh shallot 2 kg

Baby fennel 2 dozen

Whole eggs 4 piece

Fresh bread crumb 2 cups

For dolci

Ricotta cheese 500grame 3 tub

Amaretti cookie 4 bags

Grape juice 2lt