

Fairmont Hotel Macdonald / Les Marmitons Recipes October 5th 2010

Hot Smoked Duck & Corn Fritter, Balsamic Jelly Crème Fraiche

Balsamic Jelly Crème Fraiche

300ml Balsamic Vinegar
200g Sugar
6 Sheets Gelatine
2 cups crème fraiche (1 ½ cups sour cream, ½ cup cream)
Squeeze of Lemon Juice
Salt

Heat half the vinegar and sugar together in a pan. Soften the gelatine sheets in cold water. Dissolve the gelatine in the hot vinegar, add the remaining vinegar and pour into a hotel pan (you want a layer no thicker than 2 mm. Place in the fridge to set, should take around 30 minutes

Hot Smoked Duck & Corn Fritter

3 Duck Breasts
Woodchips
2 ears Fresh Corn, shucked and kernels cut off.
200g Gram Flour (or AP Flour & Baking Powder)
2 cups water
50g Fresh Chives
Salt, Pepper, Ground Coriander, Sugar

Set up a stove-top smoker. Score a cross-hatch into the duck breasts and season well with salt, pepper, ground coriander and sugar. Smoke for 20 minutes. Transfer to an oven and roast for 5-10 minutes until medium. Chill.

Mix the gram flour with the water, chives, salt and pepper and corn kernels to make a thick batter. Allow to rest at room temperature. When the duck is fully chilled, cut into medium dice. Mix with the batter and deep-fry a spoonful at a time to make golden brown fritters. Drain on kitchen paper.

To finish:

Serve Fritters with Balsamic Jelly Cream to use as a dipping sauce.

Lobster & Celeriac Ravioli, Barigoule Vegetables, Maple Chive Beurre Blanc

Pasta Dough

450g '00' Flour (or AP flour)
10 egg yolks
4 whole eggs
2 tbsp olive oil
Pinch of salt

Place flour and salt in bowl of food processor, add the eggs and then the olive oil with the motor running. Turn out onto a board and briefly knead together to form a soft but not sticky dough. Wrap and refrigerate for 30 minutes to rest.

Lobster and Celeriac Filling

4 Live Lobsters
4 large or 6 small Celeriac
200g Ricotta Cheese

Peel the celeriac and cut into 2" cubes. Place in a saucepan and cover with water. Add a pinch of salt and cook until knife-point tender. Transfer to a blender and add just enough cooking liquid to allow the blades to turn. Blend until you have a smooth puree. Allow to cool.

Meanwhile bring a large heavily salted stockpot of water to the boil. Place the lobsters in the rapidly boiling water and cook for 7 minutes, they will be just undercooked. Remove the lobsters from the water and allow to cool only until they can be handled (it is easier to remove the shells while they are still warm) Remove the shells and set aside the tail, claw and knuckle meat to cool. Reserve the roe and tomalley.

Once cool roughly dice the lobster meat, fold together the ricotta, celeriac puree and lobster meat (you may not need all of the celeriac puree, the mixture should be stiff enough to hold its shape. Set aside

Form Raviolis with lobster and celeriac filling. Dip in melted butter and set aside on parchment paper.

Barigoule Vegetables.

5 large Globe Artichokes (or canned)
2 Carrots
4 Shallots
4 sprigs Fresh Thyme
4 cloves garlic

If using fresh artichokes set up a lemon water bath, carefully turn the artichokes and place in the lemon water to stop oxidation. Cook in fresh salted water for 3-5 minutes until knife-point tender. Remove and set aside. Small dice the carrots and place in a saucepan with just enough water to cover. Cook for 10-12 minutes or until tender, most of the water should have evaporated. Small dice the shallots and cooked artichokes and add to the pan with a little olive oil. Chop the thyme and garlic and add and cook for a further 3-4 minutes until all the flavours have had a chance to combine. Set aside.

Maple Chive Beurre Blanc

100ml Maple Syrup
50g Fresh Chives, chopped
4 Shallots, chopped
200ml White Wine
50ml White Wine Vinegar
100ml Cream
2lb Butter, cold, diced.

Combine the shallots, white wine vinegar and wine in a pan and reduce by 2/3 (until almost dry) add the cream and boil for 1 minute. Reduce the heat and gradually add the butter, whisking as you go allowing the butter to be incorporated gradually until the sauce thickens. Be careful not to allow the sauce to get too hot or it will split. Add the chives, seasoning and half the maple syrup, taste and add more syrup if necessary. Keep warm until needed.

To finish:

Blanch the ravioli in boiling salted water for 4-6 minutes until they float. Remove, toss gently with a little olive oil. Reheat the barigoule vegetables and divide between each plate. Place ravioli on top of the vegetables and spoon maple chive beurre blanc around.

Lamb Noisettes, Shallot & Rosemary Pommes Rosti, Dijon Meringue, Pearl Vegetables, Port Jus

Lamb Noisettes

Carefully remove the lamb loin from the rack. Remove any silverskin. Cut into 2oz noisettes.

Port Jus

Lamb Bones (reserved from racks)
500ml Port Wine
4 Onions
2 Carrots
4 sticks Celery
Fresh Rosemary
Fresh Thyme
6 cloves Garlic
500 ml Demi Glace

Place the bones in a hot oven and roast for 10-12 minutes until caramelized. Combine roast bones in a large pan with chopped onions, carrots, celery, rosemary, thyme & garlic. Add enough water just to cover and boil for 20-30 minutes at a fast boil, skimming frequently. Strain the stock and set aside.

In a fresh pan, reduce the port by half, add the demi glace and 500ml lamb stock. Reduce until at consistency, continuing to skim as required.

Just before finishing add some cold, diced butter and whisk quickly to incorporate.

Shallot & Rosemary Pommes Rosti

6lb Russet Potatoes
8 Shallots, minced
4 large sprigs Rosemary, leaves removed and chopped
1/2lb Butter, melted

Peel the potatoes and grate into a bowl with a medium grade cheese grater. Squeeze out most of the water and add the shallots, rosemary, butter and seasoning. Form into small evenly sized cakes just large enough to hold the lamb noisettes and pan fry for 5-8 minutes on either side until golden brown. Drain on kitchen paper and keep warm until required.

Pearl Vegetables

3 large zucchini

2 large carrots

2 pc large or 4 small butternut squash or 1 banana squash

Peel the carrots and butternut (banana) squash. Cut small pearls from all three vegetables using a small parisienne scoop. Blanch the carrots for 3-4 minutes until just tender, shock in ice water and set all vegetables aside. When required reheat in a little butter being careful not to colour them.

Dijon Meringue

12 Egg Whites (reserved from pasta eggs)

100ml Dijon

Fresh thyme

Fresh rosemary

Beat the egg whites until stiff peaks form. Carefully fold in the mustard, herbs and seasoning. Transfer to a piping bag with a star tip and reserve until required.

To finish:

Season the lamb noisettes and pan-sear for 3-4 minutes on either side, until medium rare. Allow to rest. Carefully reheat the rosti, vegetables and sauce. Pipe the Dijon meringue on top of each noisette and finish in a very hot oven for 3-4 minutes until just golden brown.

Place 3 rosti on each plate with a lamb noisette on top of each. Spoon around the sauce and then carefully place the pearl vegetables in and around the lamb.

Instant Saskatoon Berry Ice-Cream, Chocolate Pate, Almond Brandy Snap Basket, Raspberry Coulis

Chocolate Pate

1lb Dark Callebaut Chocolate
500ml cream
4tbsp sugar
4tbsp milk
4 egg yolks (already ordered in pasta recipe)

Prepare molds with acetate lining.

Melt the chocolate over a double boiler, keep warm. In a chilled bowl beat the cream until soft peaks form. Combine the sugar, yolks and milk in a pan and heat until bubbling, transfer mix back to a clean bowl. Gradually add the melted chocolate beating as you go, fold in half the whipped cream and then add the remaining cream.

Transfer to a piping bag and pipe into prepared molds in a 1" layer, even out and freeze for 45 minutes – 1 hour or until firm.

Almond Brandy Snap Baskets

2 cups AP Flour
2 tsp Ground Ginger
1 cup butter
1 1/3 cups sugar
1 1/3 cups corn syrup
1 tsp lemon zest
100g slivered almonds

Preheat oven to 350f. Generously grease baking sheets or set silpat sheets. Grease underside of small bowls or muffin tray to use as molds. Sift together flour and ginger. Melt butter, sugar and syrup together in a pan. Add the lemon zest, flour/ginger mix and almonds. Mix well and drop onto prepared sheet, leave a space between them as the mixture will spread. Bake for 10-12 minutes, allow to cool for 30 seconds or until just set enough to transfer to prepared molds. Transfer allow to drop into shape and leave to set. Carefully remove from molds and reserve until required.

Raspberry Coulis

1 pt Fresh Raspberries
100g sugar
1 lemon

Puree raspberries and sugar together in a blender. Pass through a fine chinois. Adjust flavour with lemon juice if required. Reserve until required.

Instant Saskatoon Berry Ice-Cream

1 dozen duck egg yolks

500g sugar

1 litre milk

1 litre half and half

200g Saskatoon Berries (fresh or frozen)

Cream together the egg yolks and sugar over a double boiler until the yolks have lost their raw taste and the mixture is pale and creamy. Heat the milk and half and half together. Gradually add the hot milk mixture into the eggs stirring constantly. Immediately strain through a chinois into a container set over ice.

Once cool, transfer to a large steel bowl. Add Saskatoon berries and mix together. Pour over liquid nitrogen, stirring constantly until the ice-cream is set.

To finish:

Place 1 chocolate pate disc in the centre of each plate, spoon around the raspberry coulis, place the brandy snap basket on top with a scoop of the Saskatoon berry ice-cream.