

century hospitality group

Amuse bouche

Fire & Ice Oyster

Fresh shucked Malpeque Oyster, orange sambal granite

Ingredients

24 Kusshi oysters
20 fresh oranges
¼ cup sugar (to taste)
1-2 tsp. Sambal oelek (to taste)
2 cups coarse salt
2 egg whites

This recipe is quite basic and will require little to no time to complete, so let's get started!

- 1) Half the oranges and juice them
- 2) Strain the juice through a fine strainer
- 3) In a medium sauce pot, combine orange juice and sugar, adjust to be slightly sweet to the taste
- 4) Bring to a simmer until the sugar has dissolved (2-3 minutes)
- 5) Remove from heat, stir in the sambal oelek, adjust the sweetness and the spice
- 6) Line a sheet pan with parchment paper and pour the liquid into it
- 7) Place in the freezer and allow to chill for one hour, remove from freezer and shave with a fork
- 8) In a bowl whisk egg whites to a light froth
- 9) Fold in coarse salt and stir until combined
- 10) Distribute the salt evenly amongst the 20 plates and lightly pack into a circle
- 11) Shuck the oyster, gently place the WELL shucked oyster on the salt bed
- 12) Top with shaved granite, garnish to your liking and serve!

Appetizer

Cinnamon-anise duck confit, blackberry compote, rocket greens

Ingredients

3 cinnamon sticks
6 star anise
1 ½ cups coarse salt
½ cup brown sugar
20 duck legs
1 pail duck fat

3 cups blackberries
1 lime, zest + juice
¾ cup honey (to taste)

2 lbs. Baby arugula
400 ml. walnut oil
200 ml. white balsamic vinegar
2 pc. egg yolk
1 ½ tsp. Tabasco
40 gr. Honey

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- 1) In a bowl, crush cinnamon sticks and star anise, add coarse salt, and brown sugar and combine thoroughly
- 2) Lay 10 of the duck legs in the bottom of a buspan, coat heavily with the salt mixture, covering all sides, then place the next layer of duck legs and do the same, remember that the salt mixture is acting as a cure for the meat, and less as a seasoning, so be generous
- 3) Wrap tightly and place in the fridge overnight
- 4) The following day, preheat the oven to 275F, and place the duck fat in a pot to warm it.
- 5) Gently rinse the excess cure off of the duck legs and then pat dry, notice the slight change in texture in the meat from yesterday
- 6) Lay the duck legs in a deep hotel pan, or roasting pan, pour the warmed duck fat over, ensuring that they are immersed
- 7) Cover carefully with tin foil and place in the oven, cook for 1 ½ to 2 hours, checking for doneness at the 1 ½ hour mark
- 8) Once the duck legs are cooked, and tender, but not overcooked, allow to cool in the fat

While the duck legs are cooking we can focus on preparing the remainder of the dish

- 9) In a pot, combine the blackberries, lime zest and juice, and the honey
- 10) Bring to a simmer and heat until the blackberries soften, but be careful not to overcook, this should take 4-5 minutes, you want to maintain the shape of the berries, while marrying the flavour
- 11) Remove from heat and cool quickly

Now let's prepare the vinaigrette!

- 12) In a mixing bowl combine egg yolks, Tabasco, honey, and vinegar, whisk until combined
- 13) While one person whisks the mixture vigorously, another very slowly adds the walnut oil, to create an emulsion, if done correctly, the consistency will be that of a thin mayonnaise, if done poorly, it will not emulsify, and taste greasy

Now for assembly!

- 14) Heat a frying pan to medium high heat, add 2 oz. of the warm duck fat, then place a nice duck leg skin side down
- 15) While the skin is crisping up, toss the arugula (don't forget to season!) in the white balsamic vinaigrette, and place it on the plate (approximately 1 oz. of arugula per person)
- 16) Lean the crispy duck leg on the arugula, and top with the blackberry compote
- 17) Serve and enjoy!



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Entree

Truffled Lobster “Mac n’ Cheese”

Butter poached lobster tail, rich truffle scented lobster veloute, conchiglie shells, shaved parmesan

Ingredients

10X 1.5 lb. Lobsters	1 lbs. Carrots (chopped large dice)
White vinegar	½ cup tomato paste
6 lbs. Butter	1 lt. white wine
500 gr. flour	2 bay leaves
3 lt. Whipping cream	2 kg. dried conchiglie shells
1 bottle white truffle oil	1 kg. shaved parmesan
2 lbs. Onions (chopped large dice)	4 oz. fresh chives
1/2 head of celery (chopped large dice)	

The most difficult portion of this dish is the detail involved in cooking the lobster properly. This is a technique used by Chef Thomas Keller of the French Laundry. It has never failed me and he kind of knows what he’s doing, so let follow carefully

- 1) Place the lobsters in a tight fitting, heat proof container. Cover with cold water. Drain off the water, measure it, and place it in a large pot. Bring the water to a boil, and for every 8 lt. of water add ½ a cup of white vinegar. Pour the boiling liquid over the lobsters, cover immediately and let them steep for 2 minutes. Remove the lobsters from the water, but do not discard the water.
- 2) One at a time, using towels, or rubber gloves, grasp the lobster’s tail and twist to pull and detach it. twist and pull off the claws and return them to hot water for 5 minutes. Reserve the bodies.
- 3) Hold each tail flat and twist the tail fan to one side, pull off and discard. Use your fingers to gently push the meat through the tail end and pull the meat out through the large opening at the other end. Lay the tail meat on its back and cut lengthwise in half through the middle. Remove the vein running through the top of the meat. Refrigerate
- 4) After the five minutes, remove the claws from the hot water. Twist off each knuckle to remove it. Hold the claw in your hand and pull down to loosen the lower pincer. Push it to either side to crack it and pull it straight off. Ideally the cartilage from inside the claw should be attached to the pincer and the claw meat should remain intact. Still holding the claw, crack the top of the shell with the heel of a knife, you want to go through the shell, but not damage the meat. Remove the claw meat.
- 5) Set aside 20 half lobster tails, and 20 nice looking claw pieces, they will be reserved to help the presentation of your dish
- 6) Take the remaining lobster meat, and coarsely chop it, this will be put into the final sauce to add body and flavour to it
- 7) Clean all of the knuckles and add this to the other chopped meat

I don’t know about you, but I’m glad that part is over!



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- 8) Now, take all of your shells, bodies, knuckles, and by products and place them in a roasting pan, add the mirepoix vegetables, smear the tomato paste over the shells and roast at 375 for 20-30 minutes
- 9) Deglaze the roasting pan with the white wine, and return to the oven for 5-6 minutes
- 10) Remove the ingredients from the roasting pan and place in a pot. Cover the shells with 6 lt. of cold water
- 11) Bring to a simmer, and allow to slowly simmer for 15 minutes, removing any impurities that come to the surface
- 12) Pick 20 nice pieces of chives for garnish, place the remaining chives, and bay leaves in the stock pot, cook for another 5 minutes
- 13) Strain through a fine mesh strainer
- 14) In a separate pot, cook the conchiglie shells about one minute shy of al dente, I trust that you are talented enough to do that without my assistance!!!!
- 15) Strain, cool, lightly oil, set aside
- 16) In a separate pot, melt 12 oz. of butter, add 12 oz. of flour, add blend to combined
- 17) At this point, add the lobster stock and stir vigorously to ensure you avoid a lumpy sauce.
- 18) Bring to a simmer, and simmer for 12-15 minutes, cooking out the starchy taste.
- 19) Finish the sauce with heavy cream, truffle oil, seasoning and parmesan cheese to taste, set aside

Finally we can put this dish together!

- 20) Place 5 lbs. of butter in a medium sauce pot on low heat
- 21) Once the butter is completely melted and warm, gently place the halved lobster tails in the pot
- 22) Cook for 5 minutes, then add the nice pieces of claw meat, cook another 2-3 minutes, until the claws are warmed through and the lobster tails are cooked, but still tender
- 23) Meanwhile, in a sauce pan, lightly sauté your remaining lobster meat in oil, splash with white wine, add your lobster veloute
- 24) Meanwhile, in a pot of hot water, reheat your pasta
- 25) Toss the reheated pasta with the sauce and lobster, finish the dish with a little more truffle oil, cream, and parmesan
- 26) In a pasta bowl, place the pasta in the bottom, be sure to show off the nice lobster meat
- 27) Take the lobster tail and top the pasta with it, lean the claw up against the tail, and lean the chive garnish against the two
- 28) Garnish the plate with a little more shaved parmesan and enjoy!



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Dessert

Chocolate Espresso Fondant

Decadent chocolate mousse, chocolate ganache, raspberry cabernet coulis

Ingredients

22 oz. milk chocolate	2 cups raspberries	8 ounces dark chocolate
4 large eggs separated	½ cup cabernet	1 cup heavy cream
1 cup sugar	½ cup sugar	
2 2/3 cups heavy cream		Fresh mint to garnish
14 oz. butter, room temperature		
60 ml. espresso, hot!		
8 large egg yolks, room temp		

- 1) Place the softened butter in the kitchen aid and paddle until it is smooth and creamy, set aside, clean kitchen aid bowl thoroughly
- 2) Place the chocolate in a metal bowl, set it over a saucepan of hot water, and heat gently, stirring, until melted and smooth. Keep hot over the hot water
- 3) In a kitchen aid whisk the egg whites until they begin to hold their shape, then gradually whisk in the sugar, continue to whisk until the meringue holds it's shape, set aside
- 4) Place the cream in the kitchen aid and whip to soft peaks
- 5) Add the hot espresso to the chocolate and combine (make certain they are both hot or they will seize). Remove the mixture from the heat and allow to cool slightly, just enough so that when you add the butter it will combine and not melt into the chocolate
- 6) Now, working quickly, whisk all of the egg yolks (8+4), into the chocolate, then the butter.
- 7) With a spatula, fold in the meringue, and then the heavy cream
- 8) Transfer the fondant to a pastry bag without a tip and pipe into the ring molds, leave about 1/8 of an inch at the top for the fondant
- 9) Place in the freezer for one hour

Now it's time to prepare the coulis!

- 10) Combine the raspberries, cabernet wine, and sugar in a pot
- 11) Bring to a simmer, and simmer until the wine has reduced and the sugar has dissolved
- 12) Puree and strain through a fine strainer
- 13) Place in a squeeze bottle and chill

Now let's top the fondants with ganache!

- 14) Put the chocolate in a small bowl
- 15) Heat the heavy cream to just under a boil and pour it over the chocolate
- 16) Let sit for a minute to melt the chocolate, then stir to combine
- 17) Remove the fondants from the freezer and gently pour the ganache to the top
- 18) Allow to set in the freezer for further 15 minutes
- 19) When it's time to plate the dessert, remove the fondants from their mold and place on the plate
- 20) Garnish with the raspberry coulis, fresh mint and enjoy!