

APPETIZER COURSE

“CANNED” SALMON

The following is required for each “can”

3 oz.	fresh Lois Lake salmon
50 ml.	extra virgin olive oil
1 tsp.	coriander seed
1 tsp.	chili flakes
½ ea.	lime, juice only
1 tsp.	kosher salt
1 tsp.	black pepper

FOR SERVING:

2 pc.	lime wedges
4 slices	focaccia crostinis
½ tsp.	smoked sea salt

Clean the salmon to remove any excess fat and then cube into ¼” pieces. Toss salmon in bowl with salt, pepper, chili flakes and coriander seed. Place salmon in a sterilized jar with olive oil and lime juice, then seal.

Bring a pot of water to a simmer and place jar into the water. Cook for 7-8 minutes.

Meanwhile, slice and toast the crostinis in oven. Serve with lime wedge, crostinis and smoked sea salt.

ENTRÉE COURSE

BANGERS & MASH

Makes about 40 sausages

3.5 kg	boneless pork butt
900 gr.	foie gras
80 gr.	kosher salt
12 gr.	white pepper
10 gr.	ground ginger
10 gr.	nutmeg
4 ea.	large eggs, beaten
500 ml.	heavy cream
	hog casings <i>(to be provided by Chef Andrew)</i>

Ensure all of your ingredients are very cold. Coarsely chop your foie gras and pork butt. Combine all of the ingredients except the cream and eggs and well to distribute the seasoning. Grind the mixture through the small dice into a bowl set in ice.

Using the paddle attachment mix on low speed, adding the cream and eggs, slowly increasing the speed of the mixer until combined. Using the sausage making attachment, stuff the sausages into the hog casings, twist to six inch links.

Roast or sauté the sausages until the internal temperature reaches 160F.

ONION GRAVY

4 lbs.	onions, peeled & julienned
500 ml.	beer, dark ale or lager
300 ml.	chicken stock
30 gr.	flour
30 gr.	butter

In a large pan add the butter, sauté the onions until translucent. Add the flour and stir until combined. Deglaze with the beer and reduce slightly, then add the stock. Cook the flour out of the sauce and let the roux thicken the sauce. Season to taste and serve.

THE MASH

10 lbs.	peeled russet potatoes
2 kg.	curd cheese
½ lb.	butter
300 ml.	heavy cream
TT	nutmeg
TT	S&P

Peel and chop the potatoes into quarters. Place in a pot of cold, well salted, water. Bring to a boil and cook until the potatoes are fork tender. Drain all water. Place in a stand mixer and whip the potatoes until smooth, adding the cream, butter and seasoning. When it's time to serve stir in the curd cheese and adjust seasoning.

DESSERT COURSE

COCONUT CREAM PIE

Prepares four 9 inch pies. Feeds 20-24 people.

COCONUT PASTRY DOUGH

660 gr.	AP flour
200 gr.	shredded sweetened coconut
1 lb.	butter
3 tbsp.	sugar
1 tsp.	kosher salt
300 gr.	ice cold water
8 cups	dried beans for blind baking

In the bowl of a food processor combine the flour, coconut, diced butter, sugar and salt. Pulse to form coarse crumbs. Gradually add the water, a tablespoon at a time, pulsing each time. Use only as much water as necessary to hold the dough together when pressed between your fingers, just test to see if it's holding. Divide the mixture into four even piles on saran wrap. Lightly form the dough into a round flat puck, pulling the plastic wrap around the dough. Chill in the fridge for 30 minutes before rolling.

When ready, lightly dust the work surface with flour and begin to roll out the dough. Using a non-stick pie plate, roll out the dough to slightly larger than the pie pan area and gently place the dough in, cutting the extra away, using a paring knife. Return the dough to the fridge to rest for 30 minutes to prevent the dough from shrinking when baked.

Preheat the oven to 400F. Place a sheet of parchment over the pie dough and then fill with dried beans to blind bake. Blind bake the pie shell, 20-25 minutes, until golden, then remove the beans and bake another 10-12 minutes, then cool.

COCONUT PASTRY CREAM

4 cups	milk
4 cups	canned, unsweetened coconut milk
8 cups	shredded sweetened coconut
1.5 tbsp.	vanilla bean paste
8 ea.	large eggs
2 cup	sugar
¾ cup	flour
1 cup	butter, room temperature

While the pie dough is baking, combine milk, coconut milk, shredded coconut, and vanilla bean paste in medium sauce pan. Place over medium high heat and stir until the mixture comes to a near boil. In a bowl whisk together the eggs, sugar, and flour until combined. Temper the eggs by pouring a small amount of the milk mixture into the eggs, then add the warmed egg mixture to the saucepan. Whisk the mixture well over medium high heat until the pastry cream thickens and bubbles. Keep whisking until the mixture is very thick, 4-5 minutes or more. Remove from the heat and add the butter, whisk until it is melted. Place the pastry cream in a bowl in an ice bath and cool, then cover directly with plastic wrap. When the pastry cream is cool place in the pie shell and smooth out evenly.

DESSERT COURSE

COCONUT CREAM PIE (CONT.)

WHIPPED CREAM TOPPING

- 2.5 lt. heavy cream
- 1.25 cup sugar
- 1.5 tbsp. vanilla bean paste

Using a mixer, whip the heavy cream, sugar and vanilla until it reaches stiff peaks. For nice presentation, place in a piping bag and pipe over the pastry cream, but if you're not too worried, smear it over the pie evenly, trust me, it won't change the taste!

GARNISH

- 2 cup large shred coconut
- 1 lb. white chocolate

Preheat the oven to 350F. Spread the coconut chips on a baking sheet. Toast in the oven for 7-8 minutes, watching carefully and stirring regularly, remove and allow to cool. Sprinkle on the pie once cooled.

To finish it off, use a vegetable peeler to scrape the white chocolate into long curls over the pie.