

BRUSSEL SPROUT HASH

PART A

8 oz.	pancetta 1/8" x 1"
1 lb.	red onion 1/4" diced
2 T	salt
1 T	pepper
1 fl. oz.	sugar
4 oz.	butter

PART B

4 lbs.	shredded, blanched brussel sprouts
4 fl. oz.	chicken stock

1. Cook A over medium heat until onions soft, do not color.
2. Blanch Brussel Sprouts for 3 – 4 minutes until tender but bright, refresh quickly in cold water, drain well.
3. Add to A and with stock and cook for 2 more minutes.

REFRIGERATE AND HOLD MAXIMUM 3 DAYS

VEGETABLES 10
LABEL, DATE, REFRIGERATE

Number Sauce

5 water

4 Sugar

3 Soy

2 vinegar

1 wine

Crème Brulee

Yield: 20-22.

A

Heavy Cream 1L

B

Egg Yolks ~~12~~ 14

Sugar 160g

Bring part A just to boil *steaming.*

Mix part B well

Pour Part A over Part B , then skim and gently pour into ramekins

Bake in 300F oven in bain marie for about 20 to 30 min (NO FAN)
**350 For in regular oven.*

Cool completely and refrigerate

Yield 16

Half will be using 90 g of sugar

THAI SALAD DRESSING

	$\frac{1}{6}$ Blue acid Tab	4 x
	3 x	
4 fl. oz. creamed garlic	12	16 fl oz
4. 6 fl. oz. sambal oelek	18	24 fl oz. 16
1 1/2 L ketjap manis	4.5	6 L
1 1/2 qt. lime juice	4.5	6 L

☆
 1 1/2 fl oz - garlic
 2 fl oz sambal
 1 1/2 L ketjap manis
 1 1/2 L lime juice

Mix well. Hold refrigerated up to one week.

DRESSING 10
 LABEL, DATE, REFRIGERATE

CHOCOLATE CORN FLAKES

Yield

~~50~~
25

6 oz. corn flakes
1 lb. melted chocolate

1. Add 8 fl. oz. of melted chocolate to corn flakes, toss and coat extremely well.
2. Add remaining chocolate and coat extremely well.
3. Divide using spoon into about 30 portions

Coconut Curry Cream

Yield:

2 Each	Large White Onion (Small Dice)
1 Tbsp	Sambel Oleck
1 Tub (400g)	Green Curry Paste
7 Can	Coconut Cream (Shake Well before Opening)
AN	Cornstarch Slurry
TT	Salt & Pepper

Procedure:

1. Sweat Onions till translucent.
2. Add sambel oleck and Curry Paste. Mix till incorporated.
3. Add coconut cream 2-3 cans at a time allowing mixture to come back to boil
4. Simmer and season to taste with salt and pepper.
5. Thicken with slurry to demi consistency.

Yield 24

Crab Cake

~~3/4 Cup~~ 1/4 cup
1 lb
1/4 Cup
3tbsp
1tbsp
1tbsp
1/4tsp
1
1/4 each.

Bread Crumbs

Double use 3/4 cup

Crab Meat

Mayo

Chives

Worcester Sauce

Dijon Mustard

Hot Sauce (tobasco)

Egg

red & yellow peppers.

- Mix