

- 8 fresh sea scallops
- 1/2 cup buttermilk
- 1 tablespoon lemon juice
- 1 tablespoon olive oil
- 1 small shallot, finely diced
- 1 tablespoon fresh dill, chopped
- Sea salt and freshly ground black pepper to taste
- Microgreens or edible flowers for garnish (optional)

**Instructions:**

1. **Prepare the Scallops:** Rinse the scallops under cold water and pat them dry with paper towels. Slice each scallop horizontally into thin discs.
2. **Make the Buttermilk Dressing:** In a small bowl, whisk together the buttermilk, lemon juice, olive oil, and a pinch of sea salt and black pepper.
3. **Assemble the Crudo:** Arrange the scallop slices on a serving plate. Drizzle the buttermilk dressing over the scallops.
4. **Add Shallots and Dill:** Sprinkle the finely diced shallot and chopped dill over the scallops.
5. **Garnish:** If desired, garnish with microgreens or edible flowers for an extra touch of elegance.
6. **Serve Immediately:** Serve the scallop crudo immediately to enjoy the fresh flavors.

Pickle Cucumber

**Ingredients:**

- 1 Japanese or Persian cucumber (thinly sliced)
- 1 teaspoon salt
- 2 tablespoons rice vinegar
- 1 tablespoon sugar
- 1 teaspoon soy sauce
- 1 teaspoon sesame oil
- 1 tablespoon sesame seeds

**Instructions:**

1. **Prepare the Cucumbers:** Sprinkle the cucumber slices with salt and let them sit for about 5 minutes. This helps to draw out excess water. Afterward, rinse and squeeze out the excess liquid.
2. **Make the Dressing:** In a small bowl, mix rice vinegar, sugar, soy sauce, and sesame oil until the sugar is dissolved.
3. **Combine:** Toss the cucumber slices with the dressing.

## Ricotta Filling for Tortellini

### Ingredients:

- 1 pound fresh ricotta cheese, drained
- 1/2 cup grated Parmesan cheese
- 1/4 teaspoon freshly grated nutmeg
- 1 large egg
- 1/4 teaspoon kosher salt
- Freshly ground black pepper to taste
- Optional: 1/2 cup finely chopped spinach or herbs (such as parsley or basil)

### Instructions:

1. **Prepare the Ricotta:** Place the ricotta cheese in a large bowl and stir to smoothen the texture.
2. **Add Ingredients:** Add the grated Parmesan cheese, freshly grated nutmeg, and kosher salt to the ricotta. Mix well.
3. **Incorporate the Egg:** In a small bowl, beat the egg and then add it to the ricotta mixture. Stir until everything is thoroughly combined.
4. **Season:** Add freshly ground black pepper to taste. If using, fold in the finely chopped spinach or herbs.
5. **Refrigerate:** Cover the bowl and refrigerate the filling for at least 30 minutes to allow the flavors to meld and the mixture to firm up slightly.

## Rich Egg Yolk Pasta Dough Recipe

### Ingredients:

- 2 cups all-purpose flour (or “00” flour for a finer texture)
- 6 large egg yolks
- 2 large whole eggs
- 1 tablespoon olive oil
- 1/2 teaspoon salt

### Instructions:

1. **Prepare the Flour:** On a clean work surface, make a mound with the flour and create a well in the center.
2. **Add Wet Ingredients:** Place the egg yolks, whole eggs, olive oil, and salt into the well.
3. **Mix:** Using a fork, gently beat the eggs and gradually incorporate the flour from the edges of the well into the egg mixture. Continue until a dough starts to form.
4. **Knead:** Once the dough comes together, knead it with your hands for about 10 minutes until it becomes smooth and elastic. If the dough is too sticky, add a little more flour; if it’s too dry, add a small amount of water.
5. **Rest:** Wrap the dough in plastic wrap and let it rest at room temperature for at least 30 minutes. This allows the gluten to relax and makes the dough easier to roll out.
6. **Roll Out:** After resting, divide the dough into smaller portions and roll it out using a pasta machine or a rolling pin to your desired thickness. Cut into your preferred shapes.

## Roasted Squash Puree Recipe

### Ingredients:

- 1 large butternut squash (or any winter squash)
- 2 tablespoons olive oil
- Salt and freshly ground black pepper to taste
- 2 tablespoons unsalted butter
- 1/4 cup heavy cream (optional)
- Fresh herbs like sage or thyme (optional)

### Instructions:

1. **Preheat Oven:** Preheat your oven to 400°F (200°C).
2. **Prepare the Squash:** Cut the squash in half lengthwise and scoop out the seeds. Drizzle the cut sides with olive oil and season with salt and pepper.
3. **Roast the Squash:** Place the squash halves cut side down on a baking sheet lined with parchment paper. Roast in the preheated oven for about 30-45 minutes, or until the flesh is tender and easily pierced with a fork.
4. **Scoop and Puree:** Remove the squash from the oven and let it cool slightly. Scoop out the flesh and place it in a food processor or blender. Add the butter and blend until smooth. If you prefer a creamier texture, add the heavy cream and blend again.
5. **Season and Serve:** Taste and adjust the seasoning with more salt and pepper if needed. For an extra touch of flavor, you can blend in some fresh herbs like sage or thyme.

## Brown Butter

### Ingredients:

- 1 stick (8 tablespoons) unsalted butter

### Instructions:

1. **Prepare the Butter:** Cut the butter into small pieces to ensure it melts evenly.
2. **Melt the Butter:** Place the butter in a light-colored saucepan or skillet over medium heat. Using a light-colored pan helps you see the color change more clearly.
3. **Cook the Butter:** As the butter melts, it will begin to foam. Stir continuously with a wooden spoon or silicone spatula to prevent the milk solids from sticking to the bottom and burning.
4. **Watch for Browning:** After a few minutes, the butter will turn golden brown and you'll notice a nutty aroma. The milk solids will turn into brown specks. This process usually takes about 5-8 minutes.
5. **Remove from Heat:** Once the butter reaches a rich, amber color, immediately remove the pan from the heat and pour the brown butter into a heatproof bowl to stop the cooking process. Be careful not to let it burn, as it can go from browned to burnt quickly.

## Bacon Lardons Recipe

### Ingredients:

- Thick-cut bacon or slab bacon (about 8 ounces)
- Optional: a small amount of oil if needed

### Instructions:

1. **Prepare the Bacon:** If using slab bacon, cut it into 1/4-inch thick strips. If using thick-cut bacon slices, cut them crosswise into 1/4 to 1/3-inch pieces.
2. **Heat the Pan:** Place a large, heavy skillet over medium heat. If your bacon is very lean, you might need to add a small amount of oil to the pan.
3. **Cook the Bacon:** Add the bacon pieces to the skillet. Cook, stirring occasionally, until the fat has rendered out and the bacon is crispy on the outside but still slightly chewy on the inside. This usually takes about 8-10 minutes.
4. **Drain the Lardons:** Use a slotted spoon to transfer the cooked lardons to a plate lined with paper towels to drain any excess fat.
5. **Use or Store:** Use the lardons immediately in your recipe, or let them cool and store them in an airtight container in the refrigerator for up to 5 days. You can also freeze them for longer storage.

For The Fish Fillets. Set aside and cook 10 minutes before serving. Sear on one side and finish in the oven

### Bacon Dashi

- 8 (4-inch) square pieces of kombu (dried kelp)
  - 10 quarts of water
  - 4 ounces of katsuobushi (dried bonito flakes, about 8 cups)
  - 8 oz smoked bacon
  - 1 cup mirin
  - 1 cup soy
1. **Prepare the Kombu:** Wipe the kombu with a damp cloth to clean it, but do not remove the white powdery substance on it, as it contains a lot of umami flavor.
  2. **Soak the Kombu:** Place the kombu in a large pot with the water and let it soak for about 30 minutes.
  3. **Heat the Water:** Slowly heat the water with the kombu and the bacon over medium heat. Just before the water starts to boil, remove the kombu.
  4. **Add Bonito Flakes:** Once the kombu is removed, bring the water to a boil, then add the bonito flakes. Turn off the heat and let the bonito flakes steep for about 40 minutes.
  5. **Strain the Dashi:** Strain the liquid through a fine-mesh sieve or cheesecloth to remove the bonito flakes.
  6. Season with mirin and soy. ( add to taste)



## Parsnip and Carrot Puree in Cream

### Ingredients:

- 4 medium parsnips, peeled and chopped
- 4 medium carrots, peeled and chopped
- 1/2 cup heavy cream
- 2 tablespoons unsalted butter
- 1 garlic clove, minced
- Salt and freshly ground black pepper to taste
- Fresh herbs like thyme or parsley for garnish (optional)

### Instructions:

1. **Cook the Vegetables:** Place the chopped parsnips and carrots in a large pot and cover with water. Add a pinch of salt and bring to a boil. Reduce the heat and simmer until the vegetables are tender, about 15-20 minutes.
2. **Drain and Blend:** Drain the vegetables and transfer them to a blender or food processor. Add the minced garlic, butter, and heavy cream.
3. **Puree:** Blend until smooth and creamy. If the mixture is too thick, you can add a bit more cream or some of the cooking water to reach your desired consistency.
4. **Season:** Season with salt and freshly ground black pepper to taste.
5. **Serve:** Transfer the puree to a serving dish and garnish with fresh herbs if desired.

## Fried Parsnip Chips Recipe

### Ingredients:

- 2 large parsnips, peeled and thinly sliced (using a mandoline slicer for even slices is ideal)
- 2 cups neutral oil (such as vegetable or peanut oil) for frying
- Sea salt to taste
- Optional: freshly ground black pepper, paprika, or other seasonings for extra flavor

### Instructions:

1. **Heat the Oil:** In a large, deep pot, heat the oil to 350°F (175°C). Use a thermometer to ensure the oil reaches the correct temperature.
2. **Prepare the Parsnips:** Peel the parsnips and slice them thinly using a mandoline slicer or a sharp knife.
3. **Fry the Parsnips:** Working in batches, carefully add the parsnip slices to the hot oil. Fry for about 2-3 minutes, or until they are golden brown and crispy. Stir occasionally to prevent sticking.
4. **Drain and Season:** Use a slotted spoon to transfer the fried parsnip chips to a plate lined with paper towels to drain any excess oil. While they are still hot, season with sea salt and any optional seasonings.
5. **Cool and Serve:** Let the chips cool slightly before serving. They will continue to crisp up as they cool.

## Sans Rival

### Ingredients:

#### For the Meringue Layers:

- 10 large egg whites
- 1 cup granulated sugar
- 1 teaspoon cream of tartar
- 2 cups finely chopped cashews

#### For the French Buttercream:

- 10 large egg yolks
- 1 cup granulated sugar
- 1/4 cup water
- 1 1/2 cups unsalted butter, softened
- 1 teaspoon vanilla extract

### Instructions:

#### 1. Prepare the Meringue:

- Preheat your oven to 300°F (150°C). Line baking sheets with parchment paper.
- In a large bowl, beat the egg whites until foamy. Add the cream of tartar and continue to beat until soft peaks form.
- Gradually add the sugar, beating until stiff peaks form. Gently fold in the chopped cashews.
- Spread the meringue mixture evenly onto the prepared baking sheets, forming 4 equal layers.
- Bake for about 45 minutes or until the meringue is dry and crisp. Let them cool completely.

#### 2. Make the Buttercream:

- In a saucepan, combine the sugar and water. Cook over medium heat until the mixture reaches 238°F (115°C) on a candy thermometer.
- In a separate bowl, beat the egg yolks until they become thick and pale. Slowly pour the hot sugar syrup into the yolks while continuing to beat.

- Add the softened butter, a little at a time, and beat until smooth and creamy. Mix in the vanilla extract.

**3. Assemble the Cake:**

- Place one meringue layer on a serving plate. Spread a layer of buttercream over it.
- Repeat with the remaining meringue layers and buttercream, finishing with a layer of buttercream on top.
- Sprinkle additional chopped cashews on top for garnish.
- Refrigerate the cake for at least an hour before serving to allow the flavors to meld.