

Tzatziki Ice Cream

INGREDIENTS:

MAKES ENOUGH FOR 12 TO 16 large SCOOPS

Ingredients

2 Pc	CUCUMBER DE-SEEDED AND Chopped
2 cloves	GARLIC
2 TSP	SALT
4TBSP.	CHOPPED FRESH DILL
500G	GREEK YOGHURT
2/3 cup	WHIPPED CREAM
2	TBSP ICING SUGAR

Directions:

Chop THE CUCUMBER AND PLACE IT IN A SIEVE OVER A LARGE BOWL AND SPRINKLE THE SALT OVER THE TOP

LEAVE IT TO SIT FOR 20 MINUTES.

AFTER 20 MINUTES SQUEEZE OUT THE CUCUMBER TO REMOVE ALL EXCESS WATER.

PLACE THE GARLIC, CHOPPED DILL, SUGAR AND YOGURT INTO A FOOD PROCESSOR

BLITZ IT BRIEFLY TO COMBINE THE INGREDIENTS.

GENTLY FOLD IN CUCUMBER AND WHIPPED CREAM

TRANSFER TO AN ICE CREAM MAKER AND FREEZE FOR ABOUT 15 MINUTES (or until solid) TO FINISH

PLACE THE CHURNED ICE CREAM INTO A PLASTIC CONTAINER AND PLACE IN THE FREEZER UNTIL YOU NEED IT.

Pumpkin Vichyssoise

Ingredients

2 pc Medium Sized Pumpkin- peeled and cubed
10 cups Chicken Stock- divided in half
6 pc Dried red chile peppers, stemmed and seeded
2 tsp Butter
2 pc large Onion, chopped
2 lb Leeks- chopped- white only
2 tsp Cumin
2pc Bay LEaf
1 cup Buttermilk

Directions

Preheat oven to 425 degrees

Bake pumpkin on a parchment lined baking sheet for 30 min

Combine 2 cups of broth and chile peppers in a sacean overn med-low heat and simmer for 20 min

Melt butter in a stock pot over medium heat then add onion and cook unitl caramleized.

Transfer to a bowl and reserve

Cook leeks in the same pot unitl tender, add in pumpkin, chicken broth with chilies, regualr chicken broth, caramelized onion and cumin. Simmer until flavorw combine

Puree soup with an immersion blender until smooth

Add bay leaf, salt and pepper. Stir in butter milk and remove from heat- Serve Slightly warm

Discard bay leaf before serving

Transfer to jugs for service- pour a small amount of soup around the plated ice cream and garnish with pepitas

Miso Glazed Pepitas

Ingredients:

2 cups Pepitas
2 tbsp Miso Paste
2 tbsp Oil- Grape Seed or Canola

INstructions:

Mix all ingredients together until seeds are well coated

Place into a frying pan and hand roast for 8-10 minutes

Do not walk away from this item- it will burn

If pan begins to smoke remove from heat

Halibut Ceviche

Ingredients:

3lb	Halibut filet
2 cups	Coconut milk
½ cup	Coconut cream
5 pc	lime, fresh- zested and juiced
3 pc	Bird's eye Thai chilies- this can be adjusted to taste
3 pc	Shallot
2 pc	Green onion
TT	Salt, Pepper
2 pc	Tomato- ripe, peeled, seeded and finely diced
1/3 cup	Cilantro- chopped
8 pc	Avocado- ripe but not brown
¼ cup	EVOO
1 tsp	Dried Oregano

Directions:

Finely dice shallot, green onion and chilies then place into a large bowl
Add 2/3 of lime juice and lime zest and allow to sit for 10 minutes
Dice halibut into half inch cubes – making sure to remove any sinew
Add coconut cream, milk and tomato to the bowl and stir to combine
Place halibut into mixture and allow to marinate at room temp for a minimum of 1 hour

Avocado Paste

Smash avocado into a paste, adding olive oil, lime and oregano.
Season with salt and pepper to taste

Crispy Black Rice Cakes

6 cups	Soft- cooked rice (forbidden black rice)
6 tbsp	Oil
2 tbsp	Fish Sauce
1 pc	Lime- juiced
2 tbsp.	Tamari/ soy sauce

Directions:

Heat oven to 200 degrees
Mix rice with fish sauce, soy and lime. Season with salt and pepper to taste
Use use your hands to form rice into balls then press into cakes
Place 2 tbsp. oil into a larger non-stick pan
When it's hot add the cakes, working in batches, until they are golden brown- 3-5 min per side

Transfer cakes to warm oven to keep warm

** if the cakes are not sticking add a bit of rice or almond flour until the rice binds

“Minted” Watermelon Bacon - this will be made ahead but the recipe is provided

1 whole	Watermelon
2 tbsp	Sea salt
2 tbsp	Mint infused cane sugar
1 tbsp	Lemon oil

Directions:

Peel watermelon then cut into even, ¼ inch slices

Spread watermelon on dehydrator trays and sprinkle with sea salt, mint sugar and lemon oil

Dry at 135 degrees for approximately 17 hours

Watermelon should be slightly leathery and not brittle

Store until needed in an airtight container. Will keep for up to 3 months in a cool, dry place

Plating

Use a spoon to spread a generous amount of avocado across your plate

Arrange 2 to 3 rice cakes in the centre of the plate

Drain, then scatter Ceviche in small piles around the cakes

Place slices of watermelon on each pile of ceviche

Garnish with micro greens

Poached Egg Parfait with Gruyere Crisp, Foie Gras and Scallop Crema

Need a thermal recirculator for this recipe- 2 would be ideal
Also need parfait or latte spoons for this dish (18)

Poached Egg

Ingredients

38-40 pc	Eggs
6 litres	Water
2 tsp	Salt
2 oz.	Lemon juice

Directions

Heat a pot filled with water over medium high heat, add salt and lemon juice

Bring to a boil

Crack eggs 10 at a time into a bowl then pour into the boiling water

When eggs have set to soft poached use a slotted spoon to transfer the eggs carefully

To an ice bath

Transfer eggs to sealable freezer baggies- 8 in each + set aside

When needed –submerge eggs into a 130 degree water bath for 6-10 minutes- clip bags to the edge of the bath

Gruyere crisp

Ingredients:

600 gr	Gruyere Cheese
200 gr	Parmesan Cheese - grated
1 tbsp.	Cracked Black Pepper

Directions:

Grate cheese with a box grater- you're looking for thin strips

Mix with parmesan evenly

Transfer cheese in small piles to a parchment lined baking sheet

Sprinkle with black pepper and transfer to a pre-heated 350 degree oven

Cook until cheese is melted and crispy

Remove from oven and allow to cool and set

Transfer to paper towel to drain any excess grease

Break into smaller pieces if necessary and reserve for service

Foie Gras Torchon- purchased

Remove foie from the packaging and place into the freezer for 10-20 minutes

Slice into discs and place flat onto a baking sheet- refrigerate until needed

Scallop and Spinach Crema (Espuma)

2 whipped cream dispensers and parfait glasses (18) will be needed for this recipe

200 ml	Vegetable Stock
500 gr	Spinach- blanched
100 gr	Leeks- blanched
300 ml	Whipping Cream
½ tsp	Cayenne
18 pc	Scallop- u-12
3 tbsp.	Butter- unsalted

Directions:

Pat dry the scallops and remove and connective tissue

Place butter into a large saucepan and bring to a sizzle

When butter foams add scallops to the pan and sear until brown on both sides

Dust with sea salt and remove from the pan- reserve until needed

Place vegetable stock, spinach, leeks and cream into the same saucepan and blend using a stick blender

Season to taste

Pour mixture into whipped cream syphon(s) and shake well

Add 2 Co2 cartridges and shake well

Place in water bath and hold at 55 degrees Fahrenheit

Parfait Assembly

Prior to finishing the dish assemble the following:

Slice one to 2 scallops per guest into thin discs

Place a disc of foie gras on top of a gruyere crisp, then top with slices of scallop

Re-thermalize eggs in a 130 degree water bath for 10 minutes

Transfer hot eggs to your parfait glasses- 2 in each- be careful not to break the eggs during the transfer

Then put in your crisp/foie gras/scallop

Next, carefully fill the cup up with Espuma. – use a towel to hold the sieve- it'll be hot

Garnish with chives and serve immediately

Guests are to take their spoons and plunge them directly to the bottom of the glass- then bring up bits of all components

Assembly – make 5 or 6 of the cups to start – finish them completely then begin to build the next 6

At the egg stage send out the first batch- to keep ahead of service.

Beef Tartare with Cured Egg Yolk, Pistachio, Roasted Beet and Pickled Rambutan

Cured Egg Yolk- yolks will need to be pre-cured. Finished on the day of the event

4 cups	Kosher salt
3 cups	Sugar
18 pc	Eggs

Mix salt and sugar in a medium bowl to combine
Spread half the mixture in a glass baking dish
Create depressions in the mixture using the back of a spoon or an egg
Separate eggs and place a yolk into each depression
Cover with remaining salt/sugar and wrap with plastic
Chill for 4 days

Preheat oven to 150 degrees

Uncover and rinse egg yolks and pat dry with paper towel

Coat a wire rack, set inside a baking sheet with non-stick spray

Place yolks on rack and place into the oven for 1 and ½ hours

Beef Tartare Mixture

4.5 lb	Beef Tenderloin
2/3 cup	Mole sauce- see sub recipe
2 tsp	Garlic- minced
TT	Salt, Pepper
¼ cup	Lemon juice
½ cup	EVOO
4 pc	Egg yolk

Directions

Clean beef of all sinew and fat

Cut into small cubes and place into a bowl with all other ingredients and mix thoroughly

Allow to sit for 1 hour at room temperature prior to serving

Mole Sauce

Ingredients:

2 pc	Onion-chopped
6 cloves	Garlic- chopped
4 tbsp.	Olive oil
1 cup	Almonds
4 tbsp.	Sesame seeds
2 pc	Ancho chile, chopped
4 tbsp.	Chili powder
1 tsp	Cinnamon
1 tsp	Coriander
1 tsp	Cumin
½ tsp	Nutmeg
2 pc	Tomato- diced
¼ cup	Raisins
4 tbsp.	Brown sugar
4 cups	Chicken stock
100 gr	Chocolate
100 gr	Cocoa
TT	Salt, Pepper

Brown onion and garlic with oil

Season with salt and pepper

Add almonds, sesame seeds, ancho, spices and sauté for 2 minutes

Add remaining ingredients and bring to a boil

Let cook for 20 min then remove from heat and blend with immersion blender

Adjust seasoning as necessary

Toasted pistachios

Place 2 cups of pistachio into a pan with 2 tbsp. of oil

Place over medium high heat and hand-toast until nuts are beginning to brown slightly

Remove from heat and allow to cool

Use a bag and a mallet or rolling pin and crush nuts

Roasted Beet

2 lb Beet

1 tbsp Brown Sugar

2 tbsp Oil

TT Salt, pepper

Directions:

Blanch beets in boiling salted water until just beginning to soften- 12-15 min

Peel beet and cut into small cubes

Toss with oil, salt, pepper and sugar

Place into a pre-heated 375 degree oven and roast for 15 minutes

Remove from oven and cool

Pickled Rambutan

Ingredients:

2 lb Rambutan fruit

1 tsp Mustard seed

1 tsp Dried Chilies

2 tbsp. Oil

2 pc Thai chili

¼ tsp turmeric

1 pc Ginger- cut into large pieces

TT Salt

2 cups Vinegar- rice wine

Directions

Place mustard seed and chilies into a pan with oil and bring to a sizzle

When the mustard seeds begin to pop reduce the heat and add the turmeric, sugar, salt, vinegar and peeled Rambutan

Bring to a boil and then shut off the heat- allow to steep for 1 hour

To plate-

Place a quenelle of tartare onto a plate

Opposite the tartare place a crumbled cured egg yolk

Scatter pistachio, Rambutan and roasted beet around the plate

Finish with olive oil and small dots of extra mole

Araguani Venezuelan Chocolate Crunch

Ingredients

20 oz Araguani Chocolate- Vahlrona
4 cups Feuilletine flakes
3 cups Chow-mein noodles - crispy
2 oz Butter

Directions:

Melt chocolate over a double boiler add butter at the half-way point
Avoid a rolling boil and also avoid stirring too much
Remove chocolate from heat and add the feuilletine flakes and the chow-mein mix until even
Transfer to a parchment lined baking sheet and press out to a thickness of about 1 ½ inches
If mixture seems even melt a bit more chocolate and drizzle it over the top
Allow to cool – then break into random pieces and set aside

Poached Pear

Ingredients:

8 pc pears, peeled, halved and cored
4 cups Red wine
1 cup sugar
1 pc Cinnamon stick
1 tsp Cloves

Directions

Place wine into a pot and add sugar and spices- bring to a boil
Add halved pears to the mixture and cook over medium heat until pear is soft but still has texture
Remove pears from liquid and cool
Return liquid back to heat and reduce into a syrup
Brunoise the pear and place in a bowl
Add in a few tbsp. of the syrup to hold together

For Service

Place a few drops of the pear syrup randomly around the plate
Take chocolate crunch pieces and place off centre
Spoon a quenelle of popcorn gelato on top of the chocolate crunch
Garnish with freeze dried pineapple and brunoise pear

Popcorn Gelato

6 cups	whipping cream
3 cups	Milk 3%
2 cups	Sugar
2 tsp	kosher salt
28 cups	Popcorn
8 large	Egg Yolks

Directions

In a large saucepan combine the cream, milk, 1 cup of sugar and the salt
Whisk over medium heat until just under a boil and sugar is dissolved (4-5 min)
Add popcorn to the pot and stir until coated
Cover and set aside until cool (30 min)

Strain cream through a fine mesh strainer into a saucepan. Firmly press the popcorn with the back of a spoon to extract flavor. You should have roughly 6.5 cups of liquid

In a mixer beat the yolks and remaining sugar on medium-high until mixture is pale and thick and forms a ribbon when the beater is lifted
Bring cream back to a simmer and then slowly ladle the cream into the mixer until blended
Pour the whole mixture back into the saucepan and cook over medium low, whisking constantly
Cook until custard is thick enough to coat the back of a spatula (this should take between 3 and 5 min)

Pour custard through another strainer into a wide, flat surfaced pan- so it cools quickly
Cool to room temp. DO NOT REFRIGERATE AT THIS STAGE

Pour custard into an ice cream maker and process for 12-15 minutes
Scrape into a bowl and freeze until needed