

## **Miso marinated scallops with ginger chive velouté**

**Fish Fumet** (to be used as a base for the velouté and as a poaching liquid)

2 kg white fish bones  
1 lb mussels  
2 white onions (sliced)  
1 leek (sliced)  
1 bulb of fennel (sliced)  
1 carrot (sliced)  
2 stalks of celery (diced)  
8 peppercorns  
1 bay leaf  
Parsley  
Thyme  
½ bottle of dry vermouth  
6 L of cold water

Cold wash the fish bones  
Rinse and take off beards from mussels  
Slowly sauté the bones  
Add all the mirepoix and cook until translucent  
Add dry vermouth  
Cook until almost dry  
Add 6 L of water and bring to a rapid boil  
Reduce heat and simmer for 35 minutes

### **Ginger chive velouté**

2 cups of shallots (brunoise)  
½ cup of ginger (brunoise)  
Vin jaune  
1L cream  
1L fish fumet  
Roux (flour, butter)  
2 bunches of finely chopped chives  
25g of gelatin (200 bloom)  
Xanthan gum

Sauté shallots with ginger and butter.  
Deglaze with vin jaune. Reduce to almost dry.  
Add fish fumet and bring to a rapid boil. Reduce by half.  
Add cream and bring to a boil  
Season to taste  
Thicken with roux and rehydrated xanthan gum  
Strain and add gelatin. Add chives.  
Add to whipping siphon to make a foam (2 CO<sub>2</sub> cartridges)

### **Miso marinated scallops**

light soy sauce

mirin

dry sake

white sugar

1 daikon root (grated)

2 coins of ginger (sliced)

\*White miso

Combine all ingredients except white miso

Cook to reduce to ¼ of original volume

Let it cool and mix in the white miso

*Marinate scallops for a minimum of 2 hours (no longer than 24 hours)*

Clean the marinade of the scallops

Preheat oven to 425°F

Cook for 5-6 minutes until caramelized

Serve with cauliflower puree and ginger chive velouté

### **Cauliflower Puree**

Boil the cauliflower

Blend it in a blender/food processor

Add butter, xanthan gum, salt and pepper

## **Fish with sauce Jaqueline**

### **Sauce Jaqueline**

1L chicken stock  
1 bottle dry white wine  
Butter  
Salt and pepper  
Rehydrated xanthan gum

Reduce each white wine and chicken stock (separately) to a cup  
Once reduced, combine and add xanthan gum  
Thicken with butter  
Season to taste

### **Beurre Blanc**

1 cup shallots (brunoise)  
8 peppercorns  
1 cup white wine vinegar  
1 cup of dry white wine  
3 lemons (juiced)  
1 lb of butter  
Rehydrated xanthan gum

Sweat off the shallots and peppercorns with a bit of butter  
Add white vine vinegar and dry white wine  
Reduce until pan is almost dry  
Add lemon juice  
Add butter bit by bit  
Add xanthan gum

### **Brioche crumbs**

(Chef will prepare the brioche dough. He'll share the recipe at day of the event)  
Cube up proved brioche dough  
Cook it out in a pan slowly – until golden brown crumbs form  
Strain and reserve the butter  
Combine equal amounts of crumbs and strained butter

### **Lentils du puy**

2 cups of lentils  
1 carrot, 4 shallots, 1 celery stalk (brunoise), 1 clove of garlic, 1 sprig of thyme  
Salt and pepper

Saute all ingredients until translucent  
Add chicken stock cup by cup until lentils are cooked al dente  
Add chopped parsley and mix together

## **Poached/Smoked Fish**

2kg fish (portioned into 120g portions)

4L of fish fumet

½ cup of flour

Fennel bulb (sliced)

1½ cup of black tea ( ½ cup for poaching and 1 cup for smoking)

½ cup of shallots (sliced)

Thyme

1 cup of sugar

Bring 4L of fish fumet to a simmer

Whisk ½ cup of flour with 1 cup of cold water to create a slurry

Whisk slurry into the fish fumet

Add fennel, shallots, thyme, ½ cup of black tea

Poach fish in the liquid 10 minutes per each inch of thickness of the fillet

Place fish on a parchment paper on top of a smoking rack

Combine 1 cup of sugar and 1 cup of black tea

Heat up in the oven

Start it with a blow torch in a hotel pan

Place the fish on the rack inside the pan and cover with foil

Smoke for 5-8 minutes

Serve with lentils du puy, sauce jaqueline, beurre blanc and brioche crumbs

## **White polenta with autumn black perigord truffles**

1.5 L chicken stock

325 g polenta

150 g comte cheese

50 g butter

Aromatics: rosemary, thyme, bay leaf, garlic, orange peel

Salt

Pinch of saffron

Bring chicken stock to a simmer

Add salt and aromatics

Infuse for 10 minutes

Strain and bring the liquid back to simmer

Add saffron

Whisk the polenta by adding it in a thin stream - whisking continuously

Whisk for 15 minutes

Add shredded comte cheese

Transfer to a blender

Blend slow for a minute, then increase speed and continue blending until right before plating

Add butter before plating

Serve with shaved black perigord truffles

## **Roast Duck**

1 whole duck  
2 L water  
2 cups honey  
¼ cup Suze liquor  
2 star anise  
1 cinnamon stick  
2 oranges (peel to stuff, juice for the sauce)  
1 tbsp Szechuan peppercorns  
Salt and pepper  
Splash of Grand Marnier

Combine water, honey and Suze liquor and bring to a boil

Ladle the liquid over the duck collecting it in the pan below

Bring the liquid back to a boil. Repeat 6 times

Pad the cavity and the skin dry

Store in the fridge wrapped in paper towels (or on a cooling rack) minimum 24 hours.

If using paper towels, change them often to absorb as much liquid as possible.

*It can stay in the fridge for several days. The longer it is stored, the crispier the skin once cooked.*

Stuff the cavity with star anise, cinnamon stick, orange peel, Szechuan peppercorns, salt and pepper

Sous vide at 140°F (60°C) for 3.5 to 4hrs

*You can use a regular oven (or a steam oven) if it is able to cook at low temperature.*

Reserve jus for the sauce.

Preheat oven (convection preferably) to 425°F.

Diagonal slices on breast – skin only

Season with salt

Roast 12-20 minutes until skin is crispy

Rest 15 minutes before carving

### **Pan sauce**

Dry caramel with white sugar

Deglaze with orange juice (from two oranges)

Reduce until syrup consistency

Add a splash of Grand Marnier

Add reserved duck jus

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## **Pavlova with Japanese chocolate mousse and fresh fruits**

### **Pavlova**

315g egg whites

Pinch of salt

525 g of superfine berry sugar (caster sugar)

3 tsp cornstarch

2 tsp vanilla extract

3 tsp white vinegar

Preheat oven to 400°F

Make 10" diameter circle on a sheet of baking paper. Turn the paper over and place on a baking tray.

Place the egg whites and salt in a bowl of a stand mixer (with whisk attachment)

Mix on low until the egg whites break up

Increase speed to medium and whisk until soft peaks form

Add 1/3 of the sugar and whisk till the soft peaks become a little firmer but not stiff

Add remaining sugar 1 tbsp at time whisking continuously

Once all sugar is added, increase speed to medium high and whisk 2-3 minutes until stiff peaks form

Fold in the cornstarch, then vanilla extract, then white vinegar

Spoon onto the prepared pan making the edges of the circle slightly higher than the centre

Place in the preheated oven

Turn the oven to 315°F and bake for 25 minutes

After 25 minutes, turn the oven off, and leave Pavlova in for another 10 minutes.

Remove from the oven and let it cool at room temperature

Once cool, serve with whipped cream, Japanese mousse, fresh fruits and/or sorbet, pomegranate seeds

### **Japanese chocolate mousse**

370 g of Valrona Yuzu inspiration chocolate

5 g gelatin (200 bloom)

200 g 3.25% milk

400 g of whipping cream

Rehydrate gelatin

Melt chocolate

Add gelatin to milk and bring to a simmer

Let the milk cool down to 60°C. Ensure melted chocolate is at the same temperature

Combine milk and chocolate (to create a ganache)

Once ganache is at 40°C, add whipping cream

Let set in the fridge for 24 hours