

Les Marmitons

Gastronomie et Fraternité ~ from Friendship to Gastronomy

Niagara Chapter Monday, November 4th, 2019
Executive Chef Andrew Thorne
The Good Earth Bistro

Apéritif

The Good Earth – 2018 Betty's Blend

1st course

**Tuna Tartare – sambal ailoli, wakami salad,
wonton hickory sticks, avocado**

The Good Earth – Aria Sparkling Rosé

2nd course

**Garganelli Pasta Puttanesca – white anchovy,
cured olives, cured egg yolks**

The Good Earth – 2017 Viognier

3rd course

Ribeye and Radish – Dry aged ribeye, almond jus

The Good Earth 2016 Merlot

4th course

**Chocolate Pâté – Sea buckthorn, Italian meringue, mint and
beer nuts**

After Dessert - Niagara College Eau de Vie



Recipes: November 4th, 2019
Executive Chef Andrew Thorne, The Good Earth Bistro

Course No 1

Tuna Tartare

2lb Ahi Tuna diced
Citrus Segments
Citrus
lime juice
Salt and Pepper
Sriracha
scallions

Avocado Crema

4 avocado pitted and pureed in vita mix with the juice of 4 limes, a splash of sour cream and salt and pepper

Sambal Aioli

1 cup mayo, 2 tbsp sambal oelek

Mix all ingredients accordingly and season appropriately

Garnish with avocado crema, fried wonton, sambal aioli and wakami salad

Course No 2

Garganelli Pasta Puttanesca

1 3/4 c AP flour
6 yolks
1 whole egg
1 1/2 tsp olive oil
1 tbsp milk

Mix all ingredients in a food processor until it comes together, kneed into a ball and rest 20 mins

Cut into small squares and roll into noodles as per demo

Sauce

400g ground chorizo
3 Shallots minced
3 clove garlic minced
1 cup pitted dry cured olives
1 cup diced white anchovy marinated
250 g halved cherry tomatoes
2 tbsp tomato paste
500 ml dry white wine

Brown chorizo in a large rondeau and remove. Sweat out shallots and garlic and add tomato paste to cook out for 5 mins while stirring. Deglaze with white wine and reduce 3/4. Add tomatoes, olives and anchovies and reincorporate chorizo. Turn to a low simmer

Cook Noodles and put into pot with a little bit of sauce and plate, add a ladle of sauce on top and garnish with parm and cured egg yolk aggressively. Tear basil chunks as desired

Course No 3

Ribeye Beef and Radish

2 Whole Dry Aged Canadian Rib Eye

Clean Rib Eye as per demo and render fat to reserve

Radish

1 bunch radish roasted in reserved beef fat

Radish Vinaigrette

6 radish grated and mixed with 2 tbsp rice vinegar and 4 tbsp pristine canola oil.
Season

Almond Jus

2 shallots and 3 garlic cloves browned in a pan, add 1 cup ground almond and brown. De glaze with 1 cup Disaronno and add 1 litre veal jus. Reduce

Course No 4

Chocolate Pâté

4 cups milk chocolate
2 cups 35%

Melt chocolate and cream over a double boiler and set in molds
Heat 2 cups of sea buckthorn in 1 cup simple syrup for 10 mins, puree and pass

Meringue

Heat 1 cup sugar with 1/2 cup water and bring to 240 degrees. Whip the whites of 4 eggs and mix with hot sugar solution and put into piping bags

Plate as per demo