

Chilled Soba Noodle Salad. Cilantro and Peanut gremolata. Carrot and Ginger Dressing. Carrot. Daikon. Cucumber. Cabbage. Soy Caramel. Chili

Ingredients

Soba Noodles
Peanuts
Cilantro
Lemon Zest
Parsley
Salt and Pepper
Carrots
Shallot
Lime Juice
Rice Vinegar
Apple Cider Vinegar
Ginger
Soy
Maple Syrup
Olive Oil
Daikon Radish
Cucumber
Finger Chili
Sugar

Method

Soba Noodles

Bring a pot of water to boil. Cook soba noodles for exactly 3 minutes and strain. Quickly remove to an ice bath. Let cool and remove to a bowl. Drizzle with olive oil.

Carrot and Ginger Dressing

3 Carrots Peeled

2 peeled and diced Shallots

Juice of 2 limes

90 ml Rice vinegar

90 ml apple cider vinegar

90 ml soy sauce

90 ml maple syrup

60 grams ginger

½ bunch cilantro

90 ml olive oil

Salt and pepper to taste

Blend and ingredients minus olive oil salt in a blender until smooth. Slow blender and add olive oil to emulsify.

Peanut Gremolata

½ litre peanuts

¼ bunch of cilantro

2 lemons zest

¼ bunch parsley

Salt and pepper to taste

Set oven to 350 degrees. Toast peanuts until golden brown. Roughly blend until coarse. Remove to a bowl. Add chopped parsley, cilantro, lemon zest and salt and pepper. Mix and set aside.

Soy Caramel

¼ litre soy sauce

¼ litre white sugar

2 slices of ginger

¼ finger chili seeds removed

Add all ingredients to a small pot. Cook until maple syrup consistency. Remove from heat and cool

Vegetable Prep

2 carrots

1 daikon radish

Cucumber

¼ head green cabbage

Fine julienne each and set aside.

2 finger chilies

Finely slice and set aside

To Plate Mix soba noodles, Julienne vegetables in a bowl and mix with the dressing. Top with peanut gremolata. Drizzle with soy caramel. Garnish with cilantro and sliced chili.

Wild Mushroom Stuffed Chicken Supreme. Barley Risotto. Smoked Gouda. Roasted Baby Carrot. Jus Gras

Ingredients

7-9 oz Chicken Supreme

1lb chicken filets

Egg white
Morel mushrooms
Cremini mushrooms
Pistachio
35% cream
Barley
Chicken stock
Thyme
Shallot
Smoked gouda
Baby carrots
Jus Gras

Chicken Breast

Clean chickens. Remove filets and reserve for mousse. Clean wing bone. Cut a slit in the top of the breast and gently open the cavity to prepare for stuffing. Set aside in the refrigerator.

Morel mushroom and pistachio Mousse

1.5 lb morel mushrooms. Cleaned and dried
1.5 lb cremini mushrooms.
12 chicken tenders
6 egg whites
300 grams pistachio
35% cream
Thyme
Shallot
Garlic
USalt and pepper to taste

Rough chop mushrooms. Sauté in a pan with garlic and shallot until all liquid is cooked away. Remove to a sheet pan and cool in the fridge.

Place Chicken filets in a blender and blend until smooth. Remove to a bowl. Chop pistachios and add to the bowl. Add cream and chopped thyme. Whisk egg whites until soft peak and then fold into the mousse. Add salt and pepper.

Boil a small pot of water and lower to simmer. Wrap a small amount of the mousse in plastic wrap and cook in the simmering water as a test to check for consistency and seasoning. Once the mousse is finished pipe into chicken supremes.

Baby Carrots.

Peel and Clean Baby carrots leaving 1 cm of green stem at the top. Toss with olive oil and salt and pepper. Place in a cast iron or heavy pan. Cook for two minutes. Add 4 sprigs of thyme. Place in the oven for 5-10 minutes until carrots are tender.

Barley Risotto

2 litres uncooked barley
2 shallots diced
Chicken stock
White wine
Thyme
Smoked Gouda

Add olive oil to a medium sized sauce pot. Add shallots and sweat until translucent. Add barley and cook stirring for 2-3 minutes. Add white wine and chicken stock to cover. Continue cooking and stirring, adding chicken stock as needed. Cook for approx 15-20 minutes until risotto consistency.

Heat Jus Gras

See Chef for plating

Tres Leche Cake. Butter Tuille. Candied Orange. Chocolate Soil. Vanilla Chantilly.

Ingredients

AP flour
Sugar
Baking powder
Salt
2% milk
Egg whites
Vanilla extract
Sour Cream
Butter
Condensed Milk
Evaporated Milk
Cocoa Powder
Orange

Tres Leche (recipe x2) makes two half hotel pans

450g AP flour
300g sugar
2 tsp baking powder
2 tsp salt
335 ml milk
240 g egg whites
15 ml vanilla extract
80 ml sour cream

240 g soft butter

Sift Flour, baking powder, salt and sugar.

In the kitchen aid mixing bowl add egg whites, milk, vanilla extract and sour cream and mix on medium speed until incorporated. Add soft butter. Continue mixing while adding dry ingredients a little at a time. Pour into a lined and buttered half hotel pan. Bake at 350 degrees for 45-50 minutes. Remove and cool

Milk Mixture

1 tin condensed milk

1 tin evaporated milk

150 ml 2% milk

Simmer and reduce for 10 minutes.

Chocolate Soil

160g AP flour

200g sugar

40g cocoa powder

200 g melted butter

Mix flour, sugar and cocoa powder. slowly add butter. Let cool in the fridge for 5-10 minutes. Roll the mixture thinly on a baking tray similar to pie dough. Bake at 365 degrees for 20 minutes. Cool and crumble.

Tuille

50g melted butter

50g sugar

50 g flour

50g egg whites

Mix ingredients until it creates a smooth paste. Spread thinly on a baking sheet and bake 350 degrees until golden

Candied Orange

100g sugar

200g water

Orange

Bring water and sugar to boil. Peel the orange, remove most of the white pith with a sharp knife. Julienne thinly.

Add to boiling syrup. Simmer for 5-10 min and strain. Let dry on a baking sheet.