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★ WINTER BERRY COMPOTE

# ★ AIOLI

YIELD: 100 each (1 tablespoon portions)  
GLUTEN FREE

## **Ingredients**

2 cups pasteurized egg yolks  
1/2 cup garlic cloves  
1 cup lemon juice  
1/2 cup cold water  
1/2 cup Dijon mustard  
2 tablespoons salt  
4 teaspoon ground white pepper  
1 gallon canola oil

## **Procedures**

- 1) Place all ingredients except canola oil in the blender with the large 6QT top.
- 2) Puree until smooth.
- 3) Slowly pour canola oil while the blender is running on medium speed. If the mixture is too thick, add cold water.

# ★ ANCIENT GRAINS

VEGAN - GLUTEN FREE

YIELD: 40 each (4 ounce portions)

## **Ingredients**

5 lbs. dry quinoa  
1 cup sesame oil  
1 cup canola oil  
1/2 cup soy sauce  
4 each limes zest and juice  
1/4 cup fresh grated ginger  
1/4 cup Colman's dry mustard  
1/4 cup powdered sugar  
1/4 cup mae ploy sauce

## **Procedures**

- 1) Stir quinoa into 4 gallons of boiling water.
- 2) Stir occasionally and cook until quinoa has a soft al dente texture.
- 3) Take off heat and place the pot in the prep sink.
- 4) Carefully start adding cold water while stirring, being careful the grains do not escape the top of the pan.
- 5) Continue to add cold water until quinoa is cool.
- 6) Strain quinoa and place in a large mixing bowl.
- 7) Mix in all other ingredients.
- 8) Check / adjust seasoning and cool.

# ★ APPLE CRISP

VEGAN

YIELD: 30 crisps

## Ingredients

30 each granny smith apples peeled / quartered / large dice  
1&1/2 lbs. sugar  
1 cup white wine  
1 tablespoons nutmeg  
2 tablespoons cinnamon  
1 teaspoon salt

## Procedures

- 1) Place the sugar, white wine, nutmeg, cinnamon, salt, and two thirds of the apples in a large sauce pot on high heat.
- 2) Cook on high heat until the apples are the consistency of apple butter (apple sauce)
- 3) Add the remaining third of diced apples.
- 4) Stir mixture with a wooden spoon to incorporate.
- 5) Pour out to cool.

## FOR VEGAN CINNAMON STREUSEL TOPPING:

1 pound butter (cut into small cubes)  
4 cups sugar  
6 cups flour  
1 tablespoon ground cinnamon  
1 teaspoon ground nutmeg  
1 teaspoon salt

Place all ingredients in the mixer and mix on speed 1 until a sandy texture that will pack together when squeezed in your hand.

# ★ AVOCADO MASH

VEGAN - GLUTEN FREE

YIELD: 40 each (4 ounce portions)

## **Ingredients**

50 each perfectly ripe avocado  
1&1/2 cups lime juice  
1/4 cup salt  
1 tablespoon ground white pepper  
1/2 cup extra virgin olive oil

## **Procedures**

- 1) Peel and pit avocados.
- 2) Press avocados through a ¼-inch wide wire screen. Be careful not to smash avocado, press directly through.
- 3) Carefully fold in lime juice, salt, ground white pepper, and extra virgin olive oil. (Make sure not to smash avocado – should be diced texture).
- 4) Make sure to store with plastic wrap on the surface of the avocado to help prevent browning.



# ★ BALSAMIC REDUCTION

VEGAN - GLUTEN FREE

## *Procedures*

- 1) Reduce juice strained from blackstrap onion recipe by 75%.
- 2) Check drizzle consistency on a cold plate.

# ★ BALSAMIC VINAIGRETTE

VEGAN - GLUTEN FREE

## Ingredients

4 cups balsamic vinegar  
1 cup Dijon mustard  
1 cup honey  
4 each shallots small dice  
10 cups canola oil

## Procedures

- 1) Blend all ingredients except oil in a blender.
- 3) Slowly add oil to emulsify.
- 4) Salt & pepper to taste.

# ★ BARBECUE SAUCE

VEGAN - GLUTEN FREE

## Ingredients

2 cup canola oil  
4 medium onion (small dice)  
2 cup chopped fresh garlic  
6 cups red wine (1 bottle)  
2 QT ketchup  
2 cup A1 steak sauce  
1 cup liquid smoke  
2 cup apple cider vinegar  
2 cup lemon juice  
2 cup dark molasses  
2 cup dijon mustard  
2 lbs. brown sugar  
2 can (12 oz small can) chipotle peppers in adobo  
2 ounce ground black pepper  
1/2 cup Morton Kosher Salt

## Procedures

- 1) Place canola oil, onions, and garlic in a large saucepan and caramelize.
- 2) Deglaze with the rest of the ingredients and simmer for 30 minutes.
- 5) Cool to room temperature.
- 6) Puree in a blender until smooth.
- 7) Store in walkin.

NOTE: For Service: Bring half the amount of barbecue sauce you need to a boil. Mount 1:1 ratio whole butter to barbecue sauce base and keep warm in steam well for service.

# ★ BLACKSTRAP ONION JAM

YIELD: D 3

## Ingredients

30 ea. yellow onion (sliced with the grain)  
6 cups balsamic vinegar  
3 cups molasses  
3 tablespoons salt  
1 tablespoon black pepper

## Procedures

- 1) In a large stainless steel pot bring all ingredients to boil and cook for 1 hour (until almost dry).
  - 2) Chill.
- Save strained juice for balsamic reduction.

# ★ BLUE CHEESE DRESSING

GLUTEN FREE

## **Ingredients**

1 gallon aioli (from our recipe)  
1 gallon sour cream  
8 pounds blue cheese crumbles (gorgonzola)  
1/2 cup Worcestershire sauce  
4 bunches green onion bias cut  
1 cup minced shallots  
3 cups red wine vinegar

## **Procedures**

- 1) Place all ingredients in a blender and puree until smooth.

# ★ BOLOGNESE SAUCE

VEGAN

## Ingredients

1/2 cup canola oil  
4 yellow onion  
4 carrots  
1 celery hearts  
5 lbs. impossible burger meat  
1 cup fresh chopped garlic  
4 each bay leaves  
1 teaspoon cayenne pepper  
2 cups white wine  
2 cans Merlino's tomato sauce  
1/4 cup extra virgin olive oil  
salt & pepper to taste

## Procedures

- 1) Pulse yellow onion, carrots and celery heart in the robot coupe. (this is called soffrito)
- 2) Brown 5 lbs.of defrosted impossible burger meat in a large stainless pot with canola oil.
- 3) Add soffrito, bay leaves, cayenne pepper, and fresh chopped garlic.
- 4) Saute until vegetables are soft.
- 5) Deglaze with white wine and reduce to almost dry (au sec).
- 6) Add Merlino's tomato sauce.
- 7) Finish with extra virgin olive oil, salt and pepper.

# ★ BREAKFAST SAUSAGE

YIELD: 60 (1 & 1/2 oz.) patties

## **Ingredients**

10 lbs. ground pork  
1/2 cup fine chopped parsley  
1 cup fine chopped sage  
1/4 cup garlic powder  
1/4 cup onion powder  
2 tablespoons chili flakes  
1 & 1/2 cups maple syrup  
1/2 cup salt  
1/4 cup ground black pepper

## **Procedures**

- ★ Place all ingredients in a large mixer.
- ★ Mix with paddle on speed 2 for one minute until fully incorporated.
- ★ Portion into 1 & 1/2 oz. patties.
- ★ Lay on a sheet pan with parchment paper.
- ★ Cook at 350F for 12 minutes.

# ★ BUTTERMILK BISCUITS

YIELD: 32 (4oz) biscuits

## Ingredients

3 lbs. all-purpose flour  
1/3 cup baking powder  
1/4 cup sugar  
1 tablespoon salt  
2 lbs. butter

## Procedures

- 1) Combine all-purpose flour with baking powder, sugar, and salt in a large mixing bowl.
- 2) Grate 2-pounds of chilled butter with a box grater into the bowl.
- 3) Hand mix the flour mixture with the butter until incorporated like a flaky sandy texture.
- 4) Add 4-cups cold buttermilk.
- 5) Hand knead DO NOT OVER MIX! Fold dough over 5 times to laminate and make flat.
- 6) Turn dough onto the table for cutting.
- 7) Roll dough out 1 & 1/2 inches thick.
- 8) Cut 3-ounce circles.
- 9) Bake on an oiled parchment lined pan at 400F for 12 minutes. Rotate halfway through cooking.



# ★ CAESAR DRESSING

YIELD: 4 QT

## Ingredients

50 each anchovies  
50 each garlic clove  
12 ounces Dijon mustard  
2 cups lime juice  
1 cup Worcestershire sauce  
1/4 cup red wine vinegar  
1 cup liquid egg yolk  
2 cups olive oil  
8 cups canola oil  
4 cups grated parmesan cheese  
2 tablespoons ground black pepper

## Procedures

- 1) Puree anchovy, garlic, mustard, lime juice, Worcestershire, red wine vinegar, and egg yolk in robot-coupe until smooth.
- 2) Add oil slowly to emulsify at medium speed.
- 3) Add parmesan....emulsify...season with black pepper.

NOTE: Original recipe from the Caesar Hotel, Tijuana Mexico. Invented during prohibition when movie stars from California would come to Tijuana to drink alcohol.

# ★ CAULIFLOWER

## PUREE

GLUTEN FREE

YIELD: 4 QT

### *Ingredients*

8 each cauliflower heads  
1 lbs. whole butter  
1/4 cup salt  
1 tablespoon white pepper  
1 teaspoon nutmeg  
1/8 cup white truffle oil

### *Procedures*

- 1) Blend all ingredients until fine velvet texture in a blender. (several minutes)

# ★ CELERY ROOT PUREE

GLUTEN FREE

YIELD: 4 QT

## **Ingredients**

6 each large celery root  
1 lbs. whole butter  
1/4 cup salt  
1 tablespoon white pepper  
1 teaspoon nutmeg  
1/8 cup white truffle oil

## **Procedures**

- 1) Boil peeled celery root until soft.
- 2) Blend all ingredients until fine velvet texture in a blender. (several minutes)

# ★ CHEESE SAUCE

GLUTEN FREE

YIELD: 4 QT

## Ingredients

2 gallon heavy cream  
5 lbs. Beecher's cheese (large dice)  
2 cup house mixed chopped herbs (thyme /  
rosemary / sage)  
1/4 cup kosher salt  
2 tablespoon ground black pepper  
2 QT grated parmesan  
1 cup corn starch  
1 cup cold water

## Procedures

- 1) In a medium saucepan bring cream to a boil.
- 2) Add all other ingredients except cornstarch & water.
- 3) Stir mixture every two minutes to make sure it does not burn on the bottom.
- 4) Bring to a boil and add cornstarch slurry made with cold water.
- 5) Wisk in slowly.
- 6) Cool.

# ★ CHIPOTLE MUSHROOMS

Portions: 30 portions

## **Ingredients**

1 flat mushrooms (sliced 1/4 inch thick)  
2 cups barbecue sauce

## **Procedures**

- 1) Heat barbecue sauce to a boil.
- 2) Add sliced mushrooms.
- 3) Stir until water comes out from mushrooms.
- 4) Simmer until all liquid is evaporated and mushrooms are nicely glazed.

# ★ CHOCOLATE CHIP COOKIE DOUGH

YIELD:4 QT

## Ingredients

3 & 1/2 lbs. butter  
5 cups brown sugar  
2 & 1/2 cups white sugar  
2 & 1/2 cups whole liquid eggs (or 10 whole eggs)  
11 & 1/4 cups all-purpose flour  
5 teaspoons baking soda  
5 teaspoons salt  
1/4 cup vanilla bean paste  
1/2 cup brandy  
3 lbs. chocolate chips

## Procedures

- 1) Brown butter and cool to room temperature.
- 2) Mix brown butter with brown and white sugar.
- 3) Add all other ingredients except chocolate chips.
- 4) Mix until incorporated.
- 5) Add chocolate chips and mix until incorporated. (Use speed one with paddle only)

# ★ CHOCOLATE DECADENCE CAKE

YIELD:30 each

## Ingredients

2 lbs. semi-sweet chocolate chips  
24 oz. melted butter  
3 cups granulated sugar  
1 cup water  
14 whole eggs

## Procedures

- 1) Place chocolate in a large mixing bowl.
- 2) Add melted butter.
- 3) Heat the one cup water and 2 ½ cup of the sugar in a saucepan until boiling, then pour over the chocolate / butter mixture. Stir until smooth.
- 4) In a separate bowl, whip eggs with remaining ½ cup sugar until thick. Fold into chocolate mixture.
- 5) Pour batter into silicone molds until ¾ full - that are greased and coated with sugar.
- 6) Place filled molds on a cookie sheet in the oven and fill the cookie sheet with water to make a water bath.
- 7) Bake at 350 degrees F (175 degrees C) for 40 minutes. Remove from the oven. Cool and refrigerate for several hours. \* Be extremely careful not to burn yourself with the hot water when removing the sheet pan from the oven.
- 8) Dip the molds in hot water to remove cooled cakes. Garnish with whipped cream, orange marmalade, and serve.

# ★ CHOCOLATE GANACHE TORTE

YIELD:8 tortes cut in 8 = 48 portions

## **Crust Ingredients**

12 ounces unsalted butter  
14 cups chopped pecans  
1 teaspoon ground cinnamon  
1 teaspoon ground nutmeg  
12 ounces sugar  
2 teaspoon fine salt

## **Crust Procedures**

- 1) Melt butter with sugar and salt.
- 2) Pour melted butter mixture over toasted ground pecans.
- 3) Line pans with aluminum foil and mold crust half way way deep over the foil about  $\frac{1}{4}$  inch thick.
- 4) Place in walk-in to set.

## **Ganache Filling Ingredients**

2 & 1/2 lbs. chocolate chips  
6 cups heavy cream  
8 ounces unsalted butter

## **Ganache Filling Procedures**

- 1) Bring heavy cream to a boil.
- 2) Pour hot cream over chocolate chips and stir with a wooden spoon until incorporated.
- 3) Add butter and stir until butter is melted and incorporated.
- 4) Divide filling into 8 crust molded pans.
- 5) Allow to cool in the walk-in for at least 2 hours before cutting.
- 6) Make sure to cut with a hot clean knife.



Service: Sprinkle a small amount of finishing salt on each slice.

# ★ CHANTILLY CREAM

YIELD: D 6

## Ingredients

2 cups heavy cream  
1/2 cup powdered sugar  
1 teaspoon vanilla extract

## Procedures

- 1) Whip until stiff peaks.

# ★ CHICKEN BREAST STUFFING

YIELD: 30 stuffed chicken breast

## Ingredients

- 1 cup bacon lardons
- 1 QT shredded fontina cheese
- 1 cup house mixed herbs (thyme/sage/rosemary)
- 1 each lemon zest only
- 1 tablespoon nutmeg
- 1 tablespoon white pepper

## Procedures

- 1) Mix all ingredients.
- 2) Stuff each chicken breast with 1/2 cup of this mixture.

# ★ CHIMICHURRI

YIELD: 2 D 6

## **Ingredients**

10 each limes juice and zest  
1 cup red wine vinegar  
6 bunch (rough chopped) parsley  
2 bunch cilantro  
4 tablespoon dry oregano  
2 tablespoon red chili flakes  
2 tablespoon salt  
1/2 cup chopped garlic  
2 tablespoon ground black pepper  
2 cup extra virgin olive oil

## **Procedures**

- 1) Pulse all ingredients in a blender until rustic smooth puree.

# ★ CHIVE CREAM CHEESE

YIELD: D 6

## Ingredients

3 lbs. cream cheese  
1 cup minced chives

## Procedures

- 1) Mix together until incorporated.

# ★ COCONUT PANNA COTTA

VEGAN - GLUTEN FREE

Portions: 40 each

## **Ingredients**

1 each large can coconut milk  
2 cups fine sugar  
3 each limes (zest and juice)  
1 teaspoon salt  
1/2 teaspoon vanilla bean paste  
3/4 cup cornstarch  
3/4 cup cold water

## **Procedures**

- 1) Bring coconut milk, lime juice, lime zest, salt, and sugar to a boil.
- 2) Make slurry with cornstarch and cold water.
- 3) Thicken coconut milk mixture with cornstarch slurry whisking in slowly.
- 4) As soon as the mixture thickens while boiling, pour into 1 cup silicone molds - 90% full.
- 5) Cool to room temp.
- 6) Place in the walk-in until set. (about 2 hours)

# ★ ETOUFFEE SAUCE

VEGAN - GLUTEN FREE

Portions: 50 portions

## Ingredients

4 oz. butter  
4 tablespoon chopped garlic  
4 lbs. (41/50) shrimp (two bags)  
1/4 cup paprika  
2 tablespoon ground black pepper  
2 teaspoon nutmeg  
1/2 cup ketchup  
1&1/2 cup brandy  
1 cup sambuca  
1&1/2 cup white dry vermouth  
1/4 cup tabasco  
2 lemon (juice & zest)  
1&1/2 cup tomato sauce  
1 gallon heavy cream  
1/2 cup chopped fresh tarragon  
1/4 cup kosher salt

## Procedures

- 1) In a medium saucepan add butter, chopped garlic, 41/50 shrimp (defrosted), paprika, ground black pepper, ground nutmeg, and ketchup.
- 2) Sauté and deglaze with brandy, sambuca, white dry vermouth.
- 3) Reduce until almost dry (au sec).
- 4) Add tabasco, zest & juice of lemon, tomato sauce, and heavy cream.
- 5) Bring to a boil.
- 6) Puree with an immersion blender.
- 7) Finish with chopped tarragon & salt.

# ★ FENNEL SALAD

YIELD: D 6

## Ingredients

1 each fennel bulb cleaned and shaved (chop top and add)  
3 each oranges peeled/halved/sliced  
4 cups baby arugula  
2 tablespoons champagne vinegar  
1 ounce honey  
1 ounce extra virgin olive oil  
1 ounce canola oil  
salt & pepper to taste

## Procedures

- ★ Mix together until incorporated.
- ★ Check seasoning and that the salad is not too wet.



# ★ FRENCH TOAST BATTER

Portions: 30 portions

## **Ingredients**

12 cups heavy cream  
6 cups whole liquid eggs  
4 cups liquid egg yolks  
2 cup brown sugar  
2 cup white sugar  
1/2 cup brandy  
1/2 cup vanilla bean paste  
4 tablespoons ground cinnamon.

## **Procedures**

- 1) Mix all ingredients together with a whisk.

# ★ GARLIC CONFIT

YIELD: D 6

## Ingredients

1/2 tub garlic cloves  
1 QT canola oil  
2 each rosemary sprigs

## Procedures

- 1) Cover garlic cloves with oil in a shallow hotel 1/2 pan.
- 2) Place rosemary sprigs on top of oil and garlic.
- 3) Cover pan with parchment paper and foil.
- 4) Place the pan in a 350F oven for 1 hour & 15 minutes.
- 5) Take the pan out of the oven and let cool to room temperature.
- 6) Refrigerate.

# ★ GLUHWEIN

YIELD: 2 QT

## **Ingredients for Red**

2 (750-milliliter) bottles dry red wine  
40 whole cloves  
4 cinnamon sticks  
4 whole star anise  
1 each orange (sliced 1/4 inch thick)  
1 cup brown sugar

## **Ingredients for White**

2 (750-milliliter) bottles white dry wine  
15 whole cloves  
4 cinnamon sticks  
4 whole star anise  
1 each orange (sliced 1/4 inch thick)  
1 cup white sugar

## **Procedures**

- 1) Bring to a simmer.
- 2) Take off heat and let it steep for 1 hour.
- 3) Chill

# ★ HUMMUS

YIELD: D 3

## Ingredients

1 can (6 & 1/2 pounds) garbanzo beans  
1/2 cup chopped garlic  
2 tablespoons canola oil  
2 tablespoons salt  
1 teaspoon white pepper  
1 cup tahini  
1 & 1/2 cup lemon juice  
1/2 tablespoon paprika  
1/2 tablespoon ground cumin  
1/4 teaspoon cayenne pepper  
2 cups extra virgin olive oil

## Procedures

- 1) Rinse and drain garbanzo beans.
- 2) Sweat chopped garlic in canola oil and set aside to cool.
- 3) Place garlic with garbanzo beans and all ingredients in a robot-coupe.
- 4) Puree all ingredients except olive oil until smooth.
- 5) Slowly add oil to emulsify.
- 6) Check seasoning.

# ★ HOLLANDAISE

YIELD: D 3

## **Ingredients**

3 lbs. whole butter  
3 cups pasteurized egg yolk  
1/4 cup lemon juice  
1 tablespoon salt  
1/2 teaspoon cayenne pepper  
1/2 teaspoon white pepper

## **Procedures**

- 1) Bring whole butter to a boil.
- 2) Place pasteurized egg yolk, lemon juice, salt, cayenne, and white pepper in the robot-coupe.
- 3) Pour hot butter slowly into the robot-coupe and create an emulsion.
- 4) Adjust seasoning. (do not use black pepper)

# ★ HORSERADISH BREADCRUMBS

YIELD: D 3

## **Ingredients**

2 QT panko bread crumbs  
1/2 cup wasabi powder  
1/4 cup garlic powder  
2 bunches clean italian parsley (rough chop)  
1 bunch clean green onion (green end only rough chop)  
2 tablespoons canola oil  
salt and white pepper to taste

## **Procedures**

- 1) Blend together in a blender until green.
- 2) Sift crumbs through a pasta basket with medium holes.

# ★ LAVA CAKE

YIELD: 30 each

## Ingredients

1 & 1/2 lbs. chocolate  
1 lbs. cubed butter to melt  
4 cups sugar  
1 cup cornstarch  
1 tablespoon vanilla bean paste  
1/2 cup liquid egg yolks  
1 cup whole liquid egg

## Procedures

- 1) In a double boiler place chocolate and cubed butter to melt.
- 2) In the large mixer place sugar, cornstarch, vanilla bean paste, liquid egg yolks, whole liquid egg and whip until smooth in the mixer on high until "creamed".
- 3) Whip in melted chocolate and butter mixture slowly pouring.
- 4) Make sure the batter is thick like frosting consistency.
- 5) Place 4-ounces batter in sprayed and sugared silicon mold and bake at 350F for 1 hour.
- 6) Cool immediately in the walk-in.

# ★ LEMON MASCARPONE CHEESECAKE

YIELD: 50 each

## Ingredients

6 lbs. Cream Cheese  
6 cups Sugar  
4 cups Mascarpone  
2 tablespoon Vanilla Extract Paste  
6 each lemons zest and juice  
3 cups whole liquid eggs

## Procedures

- 1) Beat cream cheese and sugar together until smooth with paddle on speed 2.
- 2) Beat in mascarpone.
- 3) Blend in vanilla.
- 4) With the mixer on speed 2, add eggs slowly to emulsify.
- 5) Cake mixture should be thick and well emulsified.
- 6) Line ring silicone mold with spray and sugar.
- 7) Fill molds almost completely to the top with cheesecake batter.
- 8) Bake in a water bath (not covered) at 325 for 45 min or until toothpick comes out.



# ★ LOBSTER CREAM SAUCE

YIELD: 4 QT

## Ingredients

1/4 cup canola oil  
1 (2#) bag (41/50) shrimp  
1/2 tub lobster base  
1/2 cup paprika  
1 tablespoon ground white pepper  
1 cup ground fresh ginger  
1 cup chopped garlic  
1 cup sambuca  
1 gallon heavy cream  
1/2 cup ketchup  
1/2 cup cornstarch  
1/2 cup cold water

## Procedures

- 1) Saute shrimp in canola oil with lobster base, paprika, white pepper, ginger, and garlic.
- 2) Deglaze with sambuca.
- 3) Reduce au sec. (almost dry)
- 4) Add heavy cream.
- 5) bring to a boil.
- 6) Thicken with cornstarch slurry.
- 7) Strain through chinois.

# ★ MANGO FIRE WATER PRAWNS

YIELD: approximately 40 bites

## **Ingredients**

- 1 lbs. (16/20) white prawns (defrosted)
- 1 each mango (peel and remove seed)
- 2 each jalapeno (destemmed)
- 1 bunch cilantro (rinsed under cold water to remove any sand)
- 4 each lime (juice and zest)
- 1 each shallot (peeled)
- 1 tablespoon salt

## **Procedures**

- 1) Remove any shell or tails from prawns and cut each in half the long way down the middle. Make sure to remove any vein.
- 2) Place cleaned prawns in a glass container that allows the prawns to be laid in one layer closely together. Make sure there is at least 1" of room above the prawns for the marinade.
- 3) Place all other ingredients in a blender and puree until smooth. This is the fire water marinade.
- 4) Pour fire water marinade over the cleaned prawns.
- 5) Cover the marinating prawns and refrigerate for 24 hours.
- 6) Serve on tortilla chips with diced avocado and sprig of cilantro.

## **Notes**

→ The traditional version of this recipe uses raw prawns, but you can also poach the prawns in boiling water for about a minute (then chill) to speed up the marination time to a few hours.

# ★ MEATBALLS

YIELD: 90 each

## Ingredients

10 lbs. ground pork  
4 cups ricotta cheese  
1 1/2 cups grated parmesan  
2 cups liquid eggs  
1 cup liquid egg yolk  
1 & 1/2 tablespoons garlic powder  
1 tablespoons onion powder  
1 cup house mixed herbs - chopped  
(rosemary/sage/thyme)  
4 tablespoons salt and pepper

## Procedures

- 1) Combine all ingredients in the large mixer and mix on low using a paddle until thoroughly combined.
- 2) Use a red scoop to portion out individual meat balls onto sheet pans with parchment paper.
- 3) Bake portioned meatballs in an oven at 350 degrees for 15 minutes.
- 4) Rotate pans and continue to bake until meatballs reach an internal temperature of 155.
- 5) Cool in the walk-in to 40 degrees or less.
- 6) Label date and store properly.

# ★ ORANGE MARMALADE

YIELD: D 6

## Ingredients

8 each oranges sliced  $\frac{1}{8}$  inch thick (quarters)  
4 lemons sliced  $\frac{1}{8}$  inch thick (quarters)  
8 cups water  
8 cups sugar  
1 tablespoon vanilla bean paste

## Procedures

- 1) Deseed oranges and lemons.
- 2) Add all ingredients to a sauce pot and bring to a boil.
- 3) Reduce until the desired consistency (by 30%).

# ★ PASSIONFRUIT HONEY SYRUP

YIELD: 1 QT

## **Ingredients**

2 cups honey  
2 cups passion fruit puree

## **Procedures**

1) Mix.

# ★ PASTA PILLOW FILLING

YIELD: 20 portion

## **Ingredients**

2 cups ricotta cheese  
6 cups roasted butternut squash (brown sugar /  
butter / nutmeg)  
1 each orange zest and juice  
2 tablespoons salt  
2 teaspoon ground white pepper  
2 teaspoons ground nutmeg  
1 teaspoon ground cinnamon  
1 cup brown sugar

## **Procedures**

- 1) Puree all ingredients in robot-coupe.
- 2) Add 1/2 cup bread crumbs if the mixture is too wet.

# ★ PESTO

VEGAN - GLUTEN FREE

YIELD: D 6

## Ingredients

4 cups fresh picked basil leaves  
4 cups baby arugula  
2 cup canola oil  
1 tablespoon chopped fresh garlic  
1/4 cup almond slices  
1 teaspoon salt  
1/2 teaspoon ground white pepper

## Procedures

- 1) Blanch basil and arugula in boiling salted water for at least 60 seconds
- 2) Shock in ice water bath.
- 3) Squeeze out water and place basil in blender with canola oil, fresh garlic, almond slices, salt, and white pepper
- 4) Puree in a blender until smooth. (about 90 seconds on high speed)



# ★ PICKLED RED ONIONS

VEGAN - GLUTEN FREE

YIELD: D 3

## Ingredients

2 cups red wine vinegar

2 cups sugar

1/4 cup salt

30 jullien red onions

## Procedures

- 1) Bring all ingredients to a boil for 30 minutes.
- 2) Strain off extra liquid.

# ★ POUTINE SAUCE

VEGAN - GLUTEN FREE

YIELD: D 3

## Ingredients

3 lbs. beef scraps or burger patties  
1 cup chopped house mixed herbs  
5 bay leaves  
1/4 cup cracked black peppercorn  
1/2 cup chopped garlic  
1/4 cup catsup  
1 cup brandy  
1/2 cup sambuca  
2 cups red wine  
1/4 cup beef base  
1 gallon heavy cream  
1/2 cup cornstarch  
1/2 cup cold water

## Procedures

- 1) In a medium saucepan brown off beef scraps or burger patties with chopped house herbs, bay leaves, and cracked black peppercorns.
- 2) Degrease pan.
- 3) Add chopped garlic and catsup.
- 4) Deglaze with brandy.
- 5) Reduce until almost dry (au sec).
- 6) Add red wine.
- 7) Reduce until almost dry (au sec)
- 8) Add beef base and heavy cream.
- 9) Bring to a boil.
- 10) Thicken with slurry made with cornstarch and cold water.
- 11) Season to taste.
- 12) Strain through chinois.

# ★ QUICHE

YIELD: 4 (9") Quiche - Cut into 8 = 32 portions

## **Crust Ingredients**

9 cups flour  
2 tablespoon kosher salt  
2 lbs. cubed butter  
3/4 cup ice water

## **Crust Procedures**

- 1) Place flour, salt, and butter in the mixer and turn at speed 1 with a paddle.
- 2) Slowly add ice water until just combined.
- 3) Dump the dough onto a floured surface and work the dough into a ball.
- 4) Divide dough into four (20 oz. balls).
- 5) Flatten into a disk and wrap in plastic wrap.
- 6) Date and refrigerate.

## **Custard Filling Ingredients**

2 QT liquid eggs  
6 cups heavy whipping cream  
3 cups sour cream  
2 cups grated parmesan  
2 tablespoon salt  
1 tablespoon white pepper  
1 teaspoon nutmeg

## **Quiche Filling Procedures**

- 1) Combine all ingredients in a large mixing bowl and whisk to combine.
- 2) Cook off selected garnish fillings and cool (hatch chili / chorizo or brown butter / sage / roasted butternut) You need 1 cup of cooked garnish filling for each quiche depending on needs.

- 3) Pour custard filling over 1 cup of selected garnish filling. Bake for 90 minutes in the bottom oven at 330F.

# ★ RED WINE BRAISED SHORT RIBS

YIELD: D 3

## **Ingredients**

20 lbs. short rib shoulder flap  
1QT diced mirepoix  
1 cup ketchup  
4 bay leaves  
1/4 cup cocoa powder  
1/2 cup beef base  
1/2 cup chopped garlic.  
1/4 cup ground black pepper

## **Procedures**

- 1) Season all sides of short rib with salt and pepper.
- 2) Sear on all sides in hot pans with canola oil.
- 3) Place short ribs in a 4" full hotel pan - packed tight in one layer.
- 4) Cover 2/3 up sides with red wine.
- 5) Add diced mirepoix, ketchup, bay leaves, cocoa powder, beef base, chopped garlic, and black pepper.
- 6) Cover pan with parchment paper and seal with aluminum foil.
- 7) Place in a 325F oven for 4 hours.
- 8) Let cool until below 41F.
- 9) Process into 2oz slices.

# ★ RICE PILAF

VEGAN - GLUTEN FREE

YIELD: D 3

## Ingredients

1 quart jasmine rice  
1 quart water  
1 lemon zest and juice  
1/2 lbs. whole butter (cubed)  
1/4 cup chopped parsley  
salt and white pepper to taste

## Procedures

- ★ Place jasmine rice and water in the rice cooker.
- ★ Set for white rice cooking and warm holding.
- ★ When rice is finished, season with salt, pepper, juice and zest of lemon, whole butter (cubed), and fine chopped parsley.

# ★ RISOTTO

YIELD: 2 D3

## Ingredients

2 each small dice yellow onion  
½ cup canola oil  
½ cup olive oil  
2 box dry risotto rice (arborio)  
5 bay leaves  
2 bottles white wine (1.5 liters)  
2 gallon chicken stock (pre-made / not too salty)

## Procedures

- 1) Place diced onion, canola oil, and olive oil in a wide bottom pot.
- 2) Sweat onions until translucent.
- 3) Add dry risotto rice (arborio) and bay leaves.
- 4) Saute together for 5 minutes (only stir with wooden spoon)
- 5) Add white wine and stir until incorporated.
- 6) Keep pan on medium heat (simmering)
- 7) Stir with a wooden spoon every two minutes. Make sure it does not burn on the bottom.
- 8) Cook until almost all wine has evaporated.
- 9) Add 1 gallon chicken stock (pre-made / not too salty).
- 10) Keep the pan on medium heat (simmering).
- 11) Stir with a wooden spoon every two minutes.
- 12) Make sure it does not burn on the bottom.
- 13) Cook until almost all stock has evaporated.
- 14) Add 1 gallon chicken stock (pre-made / not too salty).
- 15) Keep the pan on medium heat (simmering).
- 16) Stir with a wooden spoon every two minutes.
- 17) Make sure it does not burn on the bottom.
- 18) Cook until almost all stock has evaporated.
- 19) Spread out thin on a sheet pan and cool.
- 20) Should be al dente and will be cooked further.

21) Pick out bay leaves prior to cooking further.



# ★ ROASTED BEETS

YIELD: D3

## Ingredients

5lbs. whole beets  
1/2 cup canola oil  
2 tablespoons black pepper  
1/4 cup kosher salt

## Procedures

- 1) Roast with salt, pepper and oil until soft through the center.
- 2) Cool.
- 3) Peel.
- 4) Small dice.
- 5) Season with salt, pepper, canola oil, orange juice, champagne vinegar, chopped parsley.

# ★ ROMESCO SAUCE

YIELD: D3

## Ingredients

1 large can roasted red peppers  
2 cups roasted sliced almonds  
1/4 cup lemon juice  
1 cup canola oil  
1/2 cup extra virgin olive oil  
salt / pepper to taste

## Procedures

- 1) Puree until perfectly smooth in the blender.  
Should take about 2 minutes at the highest speed. Will look like paint if done correctly.

# ★ SAGE ONION CREAM

YIELD: D3

## Ingredients

1/4 cup canola oil  
10 yellow onions (sliced)  
1/2 cup whole sage leaves  
1/4 cup chopped garlic  
2 cups white wine  
1 teaspoon nutmeg  
1 teaspoon white pepper  
1/4 cup vegetable mirepoix base  
1 gallon heavy cream

## Procedures

- 1) Caramelize onions in canola oil.
- 2) Add sage and garlic.
- 3) Saute for 1 minute.
- 4) Deglaze with white wine.
- 5) Reduce au sec. (almost dry)
- 6) Add heavy cream and bring to a boil.
- 7) Puree with an immersion blender.
- 8) Finish with nutmeg, white pepper and adjust salt.

# ★ SAMBUCA TOMATO SAUCE

YIELD: D3

## ***Ingredients***

2 cans tomato sauce  
1/2 cup chopped garlic  
1/4 cup chicken base  
2 bay leaves  
1/2 bottle sambuca  
1 lbs. butter  
10 basil leaves  
salt and pepper to taste

## ***Procedures***

- 9) Place tomato sauce, garlic, chicken base, and bay leaves in a pot and bring to a boil.
- 10) Add 1/2 bottle sambuca and simmer for 5 minutes.
- 11) Turn off heat.
- 12) Stir in 1 lbs. butter and 10 basil leaves.
- 13) Season with salt and pepper
- 14) Strain through chinois.
- 15) NOTE: This sauce should be mounted with 5% butter for service.

# ★ SAUSAGE GRAVY

YIELD: D3

## **Ingredients**

5 lbs. ground pork  
1 lbs. butter  
1 cup chopped house mixed herbs  
(rosemary/thyme/sage)  
1/2 cup garlic powder  
2 cups all-purpose flour  
1 gallon heavy cream  
1/2 cup beef base  
2 tablespoons kosher salt  
1/4 cup cracked black pepper  
1 tablespoon ground nutmeg

## **Procedures**

- 1) In a medium saucepan brown off ground pork with butter and chopped house mixed herbs.
- 2) Add garlic powder and all-purpose flour.
- 3) Stir until incorporated.
- 4) Add heavy cream, beef base, kosher salt, cracked black pepper, ground nutmeg.
- 5) Bring to a boil to thicken. Keep stirring the bottom so it does not scorch the entire time you are heating... you can only not stir for a minute or two at a time. Adjust seasoning.

# ★ SESAME GINGER VINAIGRETTE

YIELD: D3

## Ingredients

1 lbs. grated ginger  
1 cup Coleman's dry mustard  
1 lbs. powdered sugar  
6 cups canola oil  
4 cups soy sauce  
2 cups sesame oil  
1 cup white vinegar  
1 cup mae ploy sauce

## Procedures

- 1) Puree all ingredients in a large blender until thick and creamy. Strain through chinois.

# ★ SUCCOTASH

YIELD: 5 QT

## **Ingredients**

10 lbs. whole corn on the cob  
4 each green bell pepper  
4 each yellow bell pepper  
4 each red bell pepper  
1/4 cup salt  
2 tablespoons ground black pepper  
1 teaspoon bieber chili flakes  
1 tablespoon nutmeg  
2 tablespoons ground cinnamon

## **Procedures**

- 1) Shuck kernels and discard corn cobs.
- 2) Cut bell peppers into battonne and then cut in half across.
- 3) Mix all ingredients on a sheet pan and bake for 20 minutes at 400F, (top oven)

# ★ SHRIMP & ARTICHOKE DIP

YIELD: 12 QT

## Ingredients

2 each large cans artichoke hearts  
2 cups chopped garlic  
1/2 cup chopped rosemary  
1/2 cup chopped sage  
1/2 cup olive oil  
8 lbs. (4 bags) 41/50 shrimp (cut in half across)  
6 each multi-color bell pepper (small dice)  
12 lbs. cream cheese  
2 cups grated parmesan  
1/4 cup lemon zest  
1 cup chopped parsley

## Procedures

Drain artichoke hearts.



# ★ TARRAGON CREAM

YIELD: 2 QT

## Ingredients

20 whole black peppercorns  
10 slices shallots  
10 sliced mushrooms  
10 sliced cherry tomatoes  
2 bay leaf  
4 oz. butter  
4 cup of dry white vermouth  
3 oz chicken base  
1 gallon heavy cream  
1/2 cup cornstarch  
1/2 cup cold water  
salt and white pepper to taste  
1/2 cup chopped tarragon

## Procedures

- 1) In a medium size saucepan sweat black peppercorns, shallots, mushrooms, cherry tomatoes, bay leaf with butter.
- 2) Deglaze with dry white vermouth.
- 3) Reduce until almost dry (au sec).
- 4) Add chicken base and heavy cream.
- 5) Bring to a boil and adjust salt (and white pepper).
- 6) Thicken with cornstarch slurry.
- 7) Strain through chinois.
- 8) Garnish with chopped fresh tarragon.

# ★ TOFU SCRAMBLED EGGS

VEGAN - GLUTEN FREE

YIELD: D3

## Ingredients

12 packs of tofu  
8 ounces diced vegan butter  
1/2 cup finely minced garlic  
2 teaspoon ground turmeric  
1/4 cup vegan base  
1 cup nutritional yeast  
2 tablespoon ground white pepper  
2 tablespoon kosher salt  
2 tablespoon black sulfuric salt  
2 teaspoon white truffle oil.

## Procedures

- 1) Dry out packs of tofu by draining and delicately squeezing out all excess water with paper towels.
- 2) Break tofu apart by squeezing through fingers of clean hands/gloves into a medium saucepan.
- 3) Add diced vegan butter, finely minced garlic, ground turmeric, vegan base, nutritional yeast, ground white pepper, kosher salt, black sulfur salt, white truffle oil.
- 4) Cook on simmer until almost dry and looking like scrambled eggs.

# ★ TOMATO BISQUE

AKA TOMATO FONDUE  
GLUTEN FREE - VEGETARIAN  
YIELD: 2 D3

## **Ingredients**

2 cans Merlino's tomato sauce  
1/2 gallon heavy cream  
2 cups sambuca  
1/4 cup cajun seasoning  
1/4 cup vegetable base

## **Procedures**

- 1) Bring to a boil.
- 2) Adjust seasoning to taste.

# ★ VEGAN MAYONNAISE

VEGAN - GLUTEN FREE

YIELD: 1 gallon

## **Ingredients**

- 1 gallon vegan mayonnaise
- 1 bottle black truffle oil

## **Procedures**

- 1) Mix until incorporated.

# ★ VEGAN GRAVY

VEGAN

YIELD: 1 gallon

## Ingredients

30 each Beyond spicy Breakfast Sausage (small diced)  
3 cups chopped wild mushrooms  
1 cup chopped yellow onions  
2 ounces vegan base  
8 ounces vegan butter  
1 ounce ground black pepper  
1 tablespoon salt  
1 teaspoon ground nutmeg  
1/2 cup chopped house herbs  
1 cup flour  
2 quarts water  
4 tub Tofutti vegan cream cheese

## Procedures

- 1) In a medium size saucepan sauté Beyond spicy Breakfast Sausage, chopped wild mushrooms, chopped yellow onions, vegan base, vegan butter, ground black pepper, salt, ground nutmeg, chopped house herbs.
- 2) Sauté until cooked.
- 3) Add flour and stir until incorporated and bubbling.
- 4) Add water, Tofutti vegan cream cheese.
- 5) Keep stirring so it does not scorch on the bottom until it boils and is fully thickened.
- 6) Adjust seasoning.
- 7) Cool.

# ★ WALNUT CRUST

VEGAN - GLUTEN FREE

YIELD: D3

## **Ingredients**

5 lbs. walnuts  
1 lbs. vegan butter  
2 cups granulated sugar  
2 tablespoons ground cinnamon  
1 tablespoon ground nutmeg  
1 teaspoon salt  
1/2 teaspoon ground cayenne pepper

## **Procedures**

- 1) Melt vegan butter with sugar until sugar is dissolved.
- 2) Mix with all other ingredients to form a crust.

# ★ WHIPPED RICOTTA

VEGAN - GLUTEN FREE

YIELD: D3

## Ingredients

3 lbs. ricotta cheese  
3/4 cup heavy cream  
1 teaspoon chili flakes  
1 tablespoon chopped parsley  
1 tablespoon fresh chopped garlic  
2 teaspoon salt  
1 teaspoon white pepper

## Procedures

- 1) Mix all ingredients with a paddle.

# ★ WHITE TRUFFLE GRITS

VEGAN - GLUTEN FREE

YIELD: D3

## Ingredients

8 cups water  
2 cups white corn meal (grits)  
1 lbs. cubed butter  
1 lbs. grated parmesan  
2 tablespoons salt  
2 tablespoons white truffle oil  
1 teaspoon ground white pepper  
1 teaspoon ground nutmeg  
1/2 teaspoon ground cayenne pepper

## Procedures

- 1) Bring water to boil.
- 2) Whisk in white corn meal (grits).
- 3) Stir until boiled and thickened.
- 4) Add cubed butter and grated parmesan.
- 5) Stir until melted and incorporated.
- 6) Season with salt, white truffle oil, ground white pepper, ground nutmeg, ground cayenne pepper.



# ★ WINTER BERRY COMPOTE

VEGAN - GLUTEN FREE

YIELD: 12 QT

## Ingredients

1 bottle (750ml) white wine  
2 & 1/2 lbs. frozen blackberries  
2 & 1/2 lbs. frozen raspberries  
2 & 1/2 lbs. frozen blueberries  
2 quart sugar  
2 tablespoons orange zest  
1/4 cup vanilla bean paste  
1 cup cornstarch  
1 cup cold water

## Procedures

- 1) In a large sauce pot combine white wine, frozen blackberries, frozen raspberries, frozen blueberries, sugar, orange zest, vanilla bean paste.
- 2) Bring to a boil and thicken with cornstarch slurry as needed.
- 3) Cool.

## FOOD VOLUME & WEIGHT CONVERSIONS

IMPERIAL VOLUME MEASUREMENTS: (for volume amount only – not for costing)

1 gallon = 4 quarts = 8 pints = 16 cups = 128

ounces = 256 tablespoons = 768 teaspoons

1 quart = 2 pints = 4 cups = 32 ounces = 64

tablespoons = 192 teaspoons

1 pint = 2 cups = 16 ounces = 32 tablespoons = 96 teaspoons

1 cup = 8 ounces = 16 tablespoons = 48 teaspoons

1 ounce = 2 tablespoons = 6 teaspoons

1 tablespoons = 3 teaspoons

### IMPERIAL WEIGHT TO METRIC

CONVERSIONS: (for costing only – not for volume amounts)

1 pound = .454 kilograms = 453.59 grams

1 ounce = 28.35 grams

### METRIC WEIGHT TO IMPERIAL

CONVERSIONS: (for costing only – not for volume amounts)

1 kilogram = 2.2 pounds = 35.27 ounces

1 gram = .0353 ounces

### BASIC INGREDIENT VOLUME & WEIGHT

CONVERSIONS:

Apple = 1 cup (125g) / 88 count size = 1 each =

Artichokes, Canned = 1 cup (170g)

Avocado, Mashed = 1 cup (145g)

Avocado, 1 each Whole Medium (200g)

Berries = 1 cup (145g)

Butter = 1 cup (225g)

Chocolate Chips = 1 cup (180g)

Cocoa Powder = 1 cup (100g)

Cornstarch = 1 cup (120g)

Cream Cheese = 1 cup (230g)

Cream, Heavy = 1 cup (235g)

Egg, 1 each Yolk = 1 tablespoons (18g)

Egg, Liquid Yolk = 1 cup (288g)

Egg, 1 each White = 2 tablespoon (30g)

Egg, 1 each Whole = 3 tablespoons (50g) + shell weighs (57g)  
Egg, Whole Liquid = 1 cup (240g)  
Flour = 1 cup (140g)  
Garlic, Clove = ½ tablespoon (4g)  
Garlic, Chopped = 1 cup (160g)  
Honey = 1 cup (360g)  
Jalapeno, 1 each (20g) = ¼ cup chopped  
Lemon or Lime Juice = 1 cup (240g)  
Lemon, 1 each Whole Medium = (100g)  
Lemon, 1 each Juice Only = (32g)  
Lemon, 1 each zest only = (16g)  
Lime, 1 each whole medium = (90g)  
Lime, 1 each juice only = (30g)  
Lime, 1 each zest only – (13g)  
Mascarpone Cheese = 1 cup = (200g)  
Milk = 1 cup (245g)  
Molasses = 1 cup (320g)  
Mustard, Dijon = 1 cup (250g)  
Oil, Cooking = 1 cup (220g)  
Onion = 1 each = 2 cups = (150g)  
Parmesan Cheese, Grated = 1 cup (100g)  
Salt = 1 tablespoon (18g)  
Seeds, General = 1 cup (140g)  
Shallot = 1 each = ¼ cup = 35g  
Sour Cream = 1 cup (230g)  
Spices, Ground Fine = 1 cup (140g) / 1  
tablespoon = 9g / 1 teaspoon = 3g  
Sugar, Brown = 1 cup (225g)  
Sugar, Powdered = 1 cup (160g)  
Sugar, White = 1 cup (210g)  
Syrup, Heavy = 1 cup (320g)  
Tomato Sauce = 1 cup (245g)  
Vinegar, Balsamic = 1 cup (255g)  
Vinegar, White = 1 cup (240g)  
Water = 1 cup (240g)  
Yogurt = 1 cup (250g)

# ★ ARCHIVE RECIPES

## STOCKS:

**Lobster Stock (Azul):** In very deep stock pot add: ½ cup oil, 30 shallots (sliced), 30 cloves garlic, ½ cup paprika, 2 cups rough chop fennel, 2 yellow onions (rough dice), 1 carrot (rough chop), 5 bay leaf, 3 stocks of celery (rough chop), 1 Tbls cayenne pepper, 1 Tbls whole black peppercorns, 10 star anise, 2 cloves, 1 tsp. Nutmeg....sauté this until shallots are translucent...add one bucket of lobster shells frozen....pour in one bottle brandy and ½ bottle anisette...cook for 5 minutes...add ½ of a large bottle of white wine...cook for another 5 minutes...add 4 gallons of water...bring to boil...puree shells of lobster with large immersion blender...put pot back on stove and cook at a simmer for 45 minutes...strain through china cap then through chinois. Cool in walk in and package for freezer.

**Chicken Stock (Azul):** 1 cs. Chicken bones rinsed and covered with water....bring to boil and skim...add 3 bay leaf, 2 diced yellow onion, 2 carrots (rough chop), handful of garlic cloves, 2 stocks of celery, handful of white mushrooms, 2oz whole black peppercorns, 2 cloves, 1 Tbls. Dry thyme...stir in and simmer for 3 hours and strain.

**Fish Stock (Fume) (Azul):** When butchering any white fish, place scraps in a saucepot and cover with water. Add one bay leaf and bring to a boil. Simmer for 45 minutes and strain.

## DRESSINGS:

**Blackberry vinaigrette (Azul):** one pint of blackberries hand crushed, 1 cup extra virgin olive oil, ½ cup balsamic vinegar, salt pepper & herbs to taste.

**Raspberry Vinaigrette (Azul):** 12 cups frozen raspberries, 6 cups water, 8 cups oil, 1 cup white wine vinegar, 20 ounces sugar, 10oz honey

**Caesar Dressing (Azul):** 50 each anchovies, 50 each garlic clove, 12 ounces Dijon mustard, 2 cups lime juice, 10 ounces Worcestershire sauce, 2 fluid red wine vinegar, 12 ounces mayonnaise, 12 cups olive oil – pumice, 4 cups parmesan cheese – grated, 1 ounce black pepper – (ground) ,,,,puree anchovy, garlic until smooth in robocoupe...add mustard, lime juice, Worcestershire, red wine vinegar...puree...place base into

deep container...add mayonnaise and emulsify oil in slowly with bazooka...add parmesan....emulsify...season with black pepper.

**Honey Balsamic Vinaigrette (Azul):** 1 quart balsamic vinegar, ½ cup Dijon mustard, 1 ½ cups honey, 1 cup water, 6 cups oil, 2 tablespoons salt

**Soy Ginger Vinaigrette (Azul):** 1 pound ginger -- peeled, chop big, 6oz dry mustard, 1 pound powdered sugar, 6 cups vegetable oil, 4 cups soy sauce, 2 cups sesame oil, 1 cup white vinegar, 1 cup mae ploy sauce...Puree all ingredients in large blender until thick and creamy. Strain through chinois.

**Champagne Vinaigrette (Azul):** 1 cup salad oil, 2 oz CHAMPAGNE VINEGAR, 1 oz CHAMPAGNE, 1 tsp. SALT, 1 tsp. SUGAR

**BLEU CHEESE DRESSING (FISHERMAN):** 7 ½ # bleu cheese, 5# cream cheese.....cream until smooth in robocoup.....add: 1 gal cream, ½ gal buttermilk, 1# sour cream.....mix well and season with salt and pepper

#### **SAUCES:**

**Warm Roasted Garlic & White Truffle Cream (Azul):** 1 (5#)tub garlic cloves roasted (at 350F for 1 hour with ½ gallon of oil) and strained from oil.....purée garlic with ½ cup flour and ½ of the oil and place in sauce pan with 1 ½ gallons heavy cream to boil... season with 3 ½ oz (volume) salt, 1 tsp. white pepper & truffle oil (6oz).

**Oregano Basil Pesto (Azul):** Add 1 oz chopped fresh oregano to one cup basil pesto.

**Siracha Aioli (Azul):** 1 QT mayonnaise, 2oz siracha chili sauce

**Basil Aioli (Azul):** 1 QT mayonnaise, 4oz basil pesto, squeeze of one lemon juice

**Dijonnaise (Azul):** 1 QT mayonnaise, 2oz chopped garlic (sautéed and cooled), squeeze of one lemon juice

**Garlic Mayonnaise (Azul):** 1 QT mayonnaise, 2oz chopped garlic (sautéed and cooled), squeeze of one lemon juice

**Mexican Contija Chili Sauce (Azul):** 1 onion chopped, 1 roasted red bell pepper (chopped), 1 Tbls. Chopped Garlic, 2 Qt. Chicken Stock, 1 Can Tomato Paste, 1/2 Lbs. Contija Cheese, 1 tsp. ground cumin, 1 tsp. ground coriander, 1/2 tsp. ancho chili powder, 1 cup harissa, 1 cup butter, 1/2 cup cream, 1 fresh lime, salt & pepper to taste, 3 cup sambal chili sauce, 1/2 cup cilantro stems.....sauté

onion, pepper, garlic, cilantro stem...then add chicken stock...simmer...add sambal, cream...simmer, whisk crumbled contija cheese...finish with butter, salt, pepper & lime

**Béarnaise (Azul):** 1 Pound butter, 1 Teaspoon lemon juice, 1 Tablespoon water, 1 Teaspoon salt, 1/2 Teaspoon white pepper, 1/4 Teaspoon cayenne pepper, 1 Tablespoon tarragon -- chopped...place all ingredients (except butter) in very clean robo coup. Put butter in sauté pan and bring to a hot boil. turn robo coupe on and drizzle the hot butter very slowly until fully incorporated.

**Chipotle Butter (Azul):** Reduce 2 cups cream down to ¼ cup with 2 shallots sliced, 2 chipotle chilies and one bay leaf. Mount in 2# butter and finish with salt & pepper, strain through chinois.

**HARISSA (Azul):** 2# Ancho Chilies – Roasted, 40 Each Fresno Chilies – Roasted, 10 Each Garlic Clove (sweated in oil), 5 Tablespoon Caraway Seed – Roasted, 5 Tablespoon Coriander Seed – Roasted, 20 Each Red Bell Pepper – Roasted, 5 Teaspoon Salt, 12 Ounces extra virgin Olive Oil, 10 Ounces Lemon Juice, 3 cups Water

**HUMMUS (Azul):** 6 ½ pounds garbanzo beans -- rinsed and drained...purée in rob coupe as fine as possible...add: 4 ounces garlic – chopped & sautéed in oil just before browning and cool in oil, 2 tablespoons salt, 1 teaspoon white pepper, 1 cup tahini, 1 cup lemon juice, 2 cups extra virgin olive oil, ½ tablespoon paprika, ½ tablespoon ground cumin, ¼ tsp. Cayenne pepper, 1 cup plain yogurt at end.

**BASIL PESTO (Azul):** 3 pounds basil -- blanched for 60 sec, 8 ounces garlic – chopped, 8 ounces almonds, 1 pound parmesan cheese – grated, 4 cups olive oil, salt, pepper...make sure to blanch basil in large amount of hot boiling salted water for at least 60 seconds before shocking in ice bath. This will insure to lock in green color. Strain oil off top to produce basil oil.

**OLIVE TAPANADE (Azul):** 12 cups kalamata olives -- rinsed & pitted....sweat 1 cup chopped garlic in 1 cup oil....puree olives, garlic and oil in robocoupe with zest and juice of two oranges, one bunch of cilantro (rinsed), ½ cup lemon juice & 1 cup extra virgin olive oil, ½ cup rinsed capers...salt & pepper to taste (be very careful with salt AS IT WILL ALREADY BE VERY SALTY.

**Kentucky Peppercorn Sauce (Azul):** bourbon-peppercorn sauce: Bourbon Peppercorn Demi-Glace: 2 ounces cracked peppercorn, 1 cup bourbon, 2 cups brown base sauce, 2 cups cream, salt to taste....place peppercorn in sauce pot with minimal amount of oil and toast...flambé with brandy...reduce au sec...add brown base sauce...bring to boil...add cream...bring to boil...season with salt

**Northwest Forest Mushroom Sauce (Azul):** 2 cups sliced mixed wild (crimini, shimiji) mushrooms...sauté and deglaze with 4 oz vermouth....reduce au sec....add 1 qt demi glace

**Rhubarb Compote (Azul):** Peel and large dice 8 stalk rhubarb, place in sauce pan...add ½ cup sugar, pinch of cinnamon and simmer over low heat (stirring occasionally) for 20 minutes...cool in walk in.

**Balsamic Saba (Azul):** 1 quart balsamic vinegar, 1 ½ cups molasses, 2 ½ cups brown sugar, 1 ½ cups maple syrup...Bring all ingredients to a boil. Reduce heat to simmer and reduce by 25%. Make sure the saba has plate writing consistency.

**Cinnamon Chili Oil (Azul):** 2 Cups Salad Oil, 1 Ounce Cinnamon, 3 Ounces Paprika...HEAT TO 180F...STRAIN THROUGH COFFEE FILTER

**Sweet Ponzu (Azul):** ½ sweet soy sauce and ½ yuzu juice

**Blood Orange Gastrique (Azul):** make caramel with 1 cup sugar & a little water....deglaze caramel with 2 cups blood orange...reduce by half...add 2 cups demi-glace...finish with salt, pepper and butter,

**Meyer Lemon Aioli (Azul):** 1 QT mayonnaise, 2oz chopped garlic (sautéed and cooled), squeeze of one meyer lemon (juice & chop zest)

**Red Thai Curry Sauce (Azul):** 3 cups coconut milk, 4 each lime leaves or zest, 2 ounces garlic – chopped, 5 ounces ginger -- fine chop, 4 ounces brown sugar, 1 cup heavy cream, 1 fluid ounce fish sauce, 2 ounces paprika.....sweat curry paste with ginger in oil, add garlic and zest of lime. Add brown sugar, add coconut milk and heavy cream, reduce to nape and season with salt, pepper paprika & fish sauce.

**Tomato Sauce (Azul):** 4 Ounces Garlic – Chopped, 1 Each Yellow Onion – Diced, 1 Each Bay Leaf, 4 Ounces Olive Oil, 2 Ounces Brown Sugar, 1 Cup White Wine, 1 Teaspoon Oregano – Dry, 1 Can Diced Tomato -- #10 Can, 1 Bunch Basil – Fresh.....brown garlic and onion with brown sugar with bay leaf in olive oil...add oregano...deglaze with white wine...reduce au sec...add canned tomato...simmer for 2 hours...add fresh basil..puree...cool in walk-in...If Tomato Sauce is watery, just allow to reduce on stove slowly for a few hours.

**Lobster Sauce (Azul):** 8 each shallots – sliced, ¼ bottle brandy, ¼ bottle pernod, ½ bucket lobster shells (no gills), ½ cup paprika, 1 gallon water, 3 each bay leaf, 1 quart tomato sauce, ½ gallon heavy cream, 2 teaspoons cayenne pepper, 12 each garlic clove – sliced, ½ cup oil....crush lobster bodies into small pieces in the large mixer with the Paddle.....saute shallots, garlic, all spices and lobster parts with oil until lobster turns red....deglaze with brandy & pernod...reduce au sec....add tomato sauce and water....bring to a boil for 30 minutes....purree with hobart bazooka....place back on stove, add cream and bring to a boil, simmer for 5 minutes....strain through chinois....finish with salt pepper and white truffle oil

**Wasabi Calamari Dipping Sauce (Azul):** 2 Cups Mayonnaise, ½ Cup Wasabi – Prepared, ½ Cup Dijon Mustard, 1 Tablespoon Fish Sauce – Vietnamese, 1 Fluid Ounce Sweet Soy Sauce

**Sour Cider Glaze (Azul):** Sauté 3 sliced shallots, 2 sliced button mushrooms & 1 sliced roma tomato until brown in small sauce pot...deglaze with ½ bottle apple cider...reduce au sec...deglaze with 2oz apple cider vinegar...reduce au sec...add 2 cups demi-glace...bring to boil, season with salt & pepper...strain through chinois...mount with butter before service.

**Mongolian Barbecue Sauce (Azul):** 12 each figs (dried), 12 each apricots (dried), ¼ cup rice wine vinegar, ½ cup sweet soy sauce, 2 small cans tomato paste, 2 tablespoons sambal, 3 cups soy sauce, 1 cup garlic – chopped, 1 cup ginger – chopped, 2 cups mae ploy sauce...puree all ingredients in blender until smooth

**Curry Oil (Azul):** 2 Cups Salad Oil, 1 Ounce Turmeric, 3 Ounces madras curry powder...HEAT TO 180F...STRAIN THROUGH COFFEE FILTER

**Black Sesame Aioli (Azul):** 1 QT mayonnaise, 1oz sesame oil, 1oz chopped garlic (sautéed and cooled), squeeze of one lemon juice, 2oz black sesame seeds

**Demi-Glace (Brown Sauce) (Azul):** 15 pounds beef scraps & silver skin (tender), 35 each shallots – sliced, 25 each mushrooms – sliced, 1 tablespoon black pepper, 2 ounces thyme – dry, 10 each bay leaf, 8 cups ketchup, 4 cups brandy, 1 gallon red wine, 2 gallons demi glace -- 1 bucket, 2 cups sweet soy sauce, 2 fluid ounces white truffle oil...brown beef scraps in hot rondo...when scraps are very brown add ketchup and sauté for 5 minutes...add shallots, mushrooms, thyme, pepper, bay leaf...sauté for 5 more minutes...deglaze with brandy...reduce au sec...deglaze with red wine...reduce au sec...add demi glace and bring to a simmer...add sweet soy...simmer for 30 minutes...take off heat and strain through chinois...add truffle oil and let sit at room temp for 30 minutes...pour into 16oz deli containers and cool in walk-in. Cover & freeze.

**Jalapeno Cream Sauce (Adair):** 1&1/3 cups Manufacturing cream (Heavy whipping cream), 2/3 cup sour cream Dairigold, 1 teaspoon Custom gold chicken base, 1 ounce Pickled Jalapeno juice from can, 1 ounce pickled jalapenos from can -- chopped fine, 1&1/3 tablespoons Monterey jack cheese – grated, 1&1/3 tablespoons Cheddar cheese – grated, 2 ounces white roux (1oz flour, 1oz flour... For the Roux - Combine the oil and flour. Mix until smooth. Place mixture in a heavy sauce pan and heat over medium high heat, stirring constantly, until mixture begins to turn light almond in color and gives off a nutty smell. Cool.)...Put manufacturing cream into a heavy saucepan over high heat, When cream is almost to a boil (190 degrees) stir in sour cream. When sour cream liquefies reduce to medium heat and add chicken base and jalapeno juice. When mixture is again simmering slowly stir in the roux. After mixture has thickened, turn off heat and add chopped jalapenos and cheese mixture. Continue to stir until all the cheese has melted into the sauce. DO NOT BOIL!

**SPICY THAI PEANUT DIPPING SAUCE (Azul):** 1 cup peanut butter, 3 cup coconut milk, 1 Tbls. fish sauce, 1 Tbls. red Thai curry paste, 2oz Kikkoman soy sauce, 2 lime (juice and zest), 3 cups Mae ploy chili sauce, salt & pepper to taste

**Avocado Coulis (Azul):** 5 avocados peeled and seeded into robo coupe...puree with juice of 2 lemons, 1 cup fish fume season with salt and pepper to taste, strain through chinois



**Port Glazed Shallot Sauce (Azul):** 30 each Shallots (sliced), ½ large Bottled Red wine, 2 cup Sugar, 4 each Bay Leaves....Reduce slowly to 1/4 original liquid ...pick out bay leaves

**Fire Roasted Apricot Chutney (Azul):** 3 cups diced (dry) apricots, 6 roma tomatoes, 1/2 cup brandy, 1 cup apple cider, 1/2 cup brown base sauce, 1/3 cup apple cider vinegar, 1/2 cup dark brown sugar, 1 tsp. Ground allspice, salt & pepper to taste.....Place apricots and brandy in a sauce pan and reduce au sec....blacken skins of romas in wood oven then chop coarsely...Add rest of ingredients and simmer on low for 30 mins.

**Sun choke Emulsion (Azul):** Peel and clean 1# sunchokes and fry in fryer until soft...Place sunchokes into a sauce pot with 1 cup of cream and bring to a boil for 5 mins....Place sunchokes and reduced cream into robocoupe....Add 6oz butter....season with salt, pepper & nutmeg.

**Five Spice Orange Glaze (Azul):** 1qt Orange juice, 1 tsp. Chinese five spice, 2 lb Butter, 2 shallots sliced....Reduce orange juice and ginger by 75 %....then take off heat and add butter whisking until incorporated...salt and pepper to taste.....May need to add a cornstarch slurry to thicken.

**Chipotle Aioli (Azul):** 1 QT mayonnaise, 1oz chopped garlic (sautéed and cooled), squeeze of one lemon juice

**Cilantro Aioli (Azul):** 1 QT mayonnaise, 1oz chopped cilantro, 1oz chopped garlic (sauteed and cooled), squeeze of one lemon juice

**Marsala Sauce (Azul):** 4 cup mushrooms (chopped), 4 cup Marsala wine, 1 oz garlic, chopped, 1 tbsp rosemary (chopped), ¼ cup honey, 2 QT cream (heavy), 1 cup stock (chicken)....Start by sautéing, mushrooms, garlic, rosemary together until garlic is golden brown. Deglaze with Marsala wine add honey. reduce till liquids caramelize (were the corner of the pan is rich with caramel). Add the chicken stock and cream....reduce till nape.

**Cocktail Sauce (Floyd):**2 (#10) cans Chili Sauce, 2 (#10) Cans Ketchup, 1 cup Worcestershire sauce, 1 1/3 cups horseradish – prepared, 1 ounce Tabasco sauce...Mix all ingredients well. Chill for 2 hours before using.

**Cinnamon Chili Oil (Azul):** 2 Cups Salad Oil, 1 Ounce Cinnamon, 3 Ounces Paprika...HEAT TO 180F...STRAIN THROUGH COFFEE FILTER

**Chipotle Cream Sauce (for baked pasta) (Azul):** 1 Qt roasted garlic & white truffle cream pureed with ½ can chipotle.

**Spring Onion Marmalade (Azul):** place 1 cup sugar, 1 cup lemon juice and 2 bunches cleaned red spring onions in a pot...bring to boil and cool in walk-in

**Yuzu Horseradish Aioli (Azul):** 2oz yuzu juice, 2oz garlic (sweated in oil), 2 cups mayonnaise, 4oz prepared horseradish ...salt and pepper to taste...strain through chinois

**Rosemary Garlic Jus (Azul):** 1 Qt demi-glace, 2oz chopped rosemary, 4oz chopped garlic, finish with salt & pepper

**Cilantro Peanut Pesto (Azul):** 2 bunches of cilantro washed well to insure there is no sand...puree in small blender with 1oz peanut butter, 1 Tbls. Chopped garlic and 1 cup of oil...season with salt & pepper.

**Walla Walla Apple-Onion Butter (Azul):** 3 walla walla onions chopped, 3 granny smith apples (peeled, cored and chopped), 1# butter...saute apples and onions in butter with ½ tsp. Cinnamon, pinch of nutmeg and 1 cup brown sugar...cook down into sauce and puree. Season with salt & pepper.

**Madeira Glace (Azul):** Reduce 2 cups Madeira with 2 bay leaf and 1 sliced shallot...reduce au sec...add 2 cups demi glace...finish with salt, pepper, butter and strain through a chinois.

**Aioli Base (Stars):** sweat 2 cups peeled garlic in canola oil until soft.....let cool strain out garlic and puree in robocoup.....add: 18 yolks,2 eggs, 6 oz lemon juice, 1 oz salt.....puree.....put puree in mixer with whip.....slowly add garlic oil while mixing until base is formed. now slowly add one 17.5# jug canola oil....add crushed ice as needed to keep from breaking

**Avocado Lime Butter (Adair-yield 16):** 1 ½ cups butter, 1 ½ cups ripe avocado, ½ cup lime juice, ½ cup lime juice, 6 tablespoons parsley -- chopped, 3 tablespoons garlic -- chopped, 1 teaspoon salt...whip the butter in a mixing bowl until softened and smooth. Whip in the remaining ingredients. Roll the butter into 2' logs in either palstic rap or parchment paper. Freeze the logs until service. Cut 1/2" slices for service with the marinated Swordfish. Keep in ice water to prevent from getting soft.

**BALSALMIC FIRE ONION JUS (AZUL):** 2 cup Balsamic, 4 1/2 cup Red wine, 3 oz Sugar, 1 as req Demi glace, 1 each Onion...Caramelized

**BARBECUE SAUCE (CAFÉ PACIFIC):** 2 onions, 3 red bell peppers, 2 jalapenos, 8 roma tomatoes, 7 dried ancho chillies, 1 qt chicken or veal stock, ¾ cup apple cider vinegar, ¾ cup brown sugar, 3 tab dry mustard, 1 oz black pepper, 3 cup ketchup, 4 cup prepared bbq sauce, 2 cup a-1 steak sauce, 5 cloves...grill onions, tomatoes, jalapenos, and bell peppers before using

**BECHAMEL (GERARDS):** 1 qt milk, 1 bay leaf, 2 cloves, ¼ yellow onion, 4 peppercorn.....bring to boil add: roux.....cook for 20 min on simmer (stir often so doesn't burn).....season

**Béarnaise Glacage (Azul):** 1 Pound butter, 1 Teaspoon lemon juice, 1 Tablespoon water, 1 Teaspoon salt, ½ Teaspoon white pepper, ¼ Teaspoon cayenne pepper, 1 Tablespoon tarragon – chopped, 5 each egg yolks...place all ingredients (except butter) in very clean robo coup. Put butter in sauté pan and bring to a hot boil. turn robo coupe on and drizzle the hot butter very slowly until fully incorporated.

**BERNAISE SAUCE (GERARDS):** 1 tea chopped shallot, 2 oz chopped tarragon, 3 oz chopped chervil, cracked pepper, salt, 4 tab champagne vinegar, 5 yolks, 6 oz clarified butter

**Bistro Steak Butter (Adair – yield 54):** 6 pounds Unsalted butter – softened, ½ cup garlic – minced, ½ cup shallot – minced, 1 ½ cups italian parsley – chopped, 4 tablespoons black pepper, ½ cup demi glaze (frozen) -- Knorr from Sysco, ½ cup red wine, 6 tablespoons kosher salt, ½ cup fresh rosemary leaves – minced...Combine rosemary, shallots, garlic, and red wine in a blender and blend to a rough puree. Add this mixture to remaining ingredients in a mixer and blend well ( be careful not to let the mixture mix too long and break down the butter). Spoon butter ( 2 pounds at a time) onto parchment paper and

roll up into a log 2 1/2-3 inches diameter. Place in freezer until firm, but not completely frozen. Cut into 2 ounce discs and place on a sheet pan to freeze thoroughly.

**BLACKBERRY GASTRIQUE (GERARDS):** 1 cup white wine, 1 cup sugar.....make caramel.....add: 2 oz red wine vinegar, 1 lemon (flesh), 1 lime (flesh), 1 pt raspberries, 1 qt duck stock.....simmer for 5 min

**BOLOGNAISE SAUCE (AZUL):** 10 lbs demi glaze meat puree, 2 gal tomato sauce, 5 each diced onions, caramelized, 6 each carrots, diced, caramelized, 4 cup ricotta cheese, 1 pt basil pesto, salt & pepper to taste

#### **SOUPS:**

**Lobster Bisque (Azul):** 8 each shallots – sliced, ¼ bottle brandy, ¼ bottle pernod, ½ bucket lobster shells (no gills), ½ cup paprika, 2 gallon water, 3 each bay leaf, 1 quart tomato sauce, ½ gallon heavy cream, 2 teaspoons cayenne pepper, 12 each garlic clove – sliced, ½ cup oil....crush lobster bodies into small pieces in the large mixer with the Paddle.....sautee shallots, garlic, all spices and lobster parts with oil until lobster turns red....deglaze with brandy & pernod...reduce au sec....add tomato sauce and water....bring to a boil for 30 minutes....purree with hobart bazooka....start ½ # flour and ½ # butter roux in new pan...pour lobster bisque over hot roux, bring to a boil...add cream, simmer for 5 minutes....strain through chinois....finish with salt pepper and white truffle oil

**Onion & Pea Soup (Azul):** Make basic base onion-potato cream soup by simmering 5 imperial onions (large dice) & 5 russet potatoes (peeled large dice) with 1 ½ gallons chicken stock. Simmer until completely soft...Puree for 5 minutes and strain through fine chinois fully season (salt & white pepper) and set aside for service. Make a pea puree with 2# blanched peas, 5oz white truffle oil and season with (salt & white pepper). Add this paste to soup at service (only make small batches).

**Winter Cauliflower & White Truffle Potage (Azul):** 8 large yellow onion, finely chopped, 15 garlic cloves (chopped) 5 heads cauliflower florets, 2 gallon chicken stock, 1 qt white wine, 1 qt cream, 3oz unsalted butter , 2 lemons juiced, 1 cup of fresh grated Parmesan cheese.....melt butter in heavy stock pot over low heat...add onion and sweat until translucent....add cauliflower, garlic and sweat for another 2 minutes (DO NOT BROWN ANYTHING as the soup needs to be white when it is finished).....add chicken stock, cream, wine, lemon juice & butter...cover and simmer until cauliflower is tender (about 30 mins)....add grated parmesan...puree in blender...strain through chinois and season with salt, white pepper & nutmeg...in another pan start a roux with 1# butter & 1# flour...add soup to thicken...simmer for 20 mins..stir every few minutes so does not scorch....garnish with white truffle oil and green onion slivers for service.

**Clam Chowder (Adair):** 12 ounces salt pork or bacon -- ground, 1 cup garlic -- minced, 3 pounds onion -- finely diced, 3 pounds celery -- finely diced, 2 tablespoons dried thyme, 6 bay leaf, 5 cups clarified butter, 7 cups flour, 1 gallon water, 1 cup Blount Clam Broth Concentrate, 1 pound Blount chopped sea clams, 1 ½ cups green onion – chopped, 1 gallon milk, 2 teaspoons worcestershire sauce, 2 teaspoons tabasco sauce, 1 cup chopped parsley, 2 ½ quarts heavy cream, 2 tablespoons kosher salt, 1 tablespoon black pepper, 4 pounds potatoes -- diced, blanched....Render the ground salt pork or bacon in a thick bottomed soup pot. Add the butter, garlic, onions, celery, thyme and bay leaves. Saute until the onions are translucent, about 2 minutes. Add the flour and mix well, stirring often for five minutes to cook the raw taste out of the flour. Add the clam broth and water, stirring often until it reaches a simmer. Add the milk and stir frequently and allow the soup to simmer for twenty minutes to thicken. Finish with the tabasco, worcestershire sauce, chopped clams, blanched potatoes, and green onion. Prior to service, heat the cream to a boil and add to the soup along with the chopped parsley. Finish with salt & pepper

**Heirloom Tomato Soup (Azul):** In a large thick bottom pot, sauté 30 garlic cloves, 1 bay leaf, 3 rough chop carrots, 1 stalk of celery (rough chop) and one yellow onion rough chop in 4oz oil, until translucent and starting to brown...deglaze pan with large bottle (magnum) of white wine and 1# brown sugar...reduce au sec...add 2 gallon of heirloom tomato chunks, puree and scraps...bring to simmer...puree with emersion blender until smooth...add 4oz Knorr chicken base powder...put back on stove and simmer for 20 minutes...add 2 cups of basil pesto and ½ gallon of cream...bring back to boil, season with salt and pepper and strain for service.

**ASPARAGUS SOUP (BELLEVUE CLUB):** Asparagus bottoms (1 cone), Yellow onion- large dice (12 ea.), Chicken stock (2 ½ gal), Sweet potatoes- peeled and diced (5#), Lemon zest (7 ea.), Salt (1 cup), Butcher cracked pepper (¼ cup), Honey (3 oz), Roux (1 cup), Butter- unsalted-diced (1 #), Procedures: Prep#1: put asparagus, onions, sweet potatoes, & chicken stock in large stainless pan. Bring to boil and simmer for 15 min. Strain sock into another large stainless pan through colander. Take all ingredients in colander and puree in batches in blixer. Add pureed product back to stock in the new pot. Add lemon zest, salt, pepper, honey. Bring to boil. Wisk in roux. Simmer for 5 min. strain through china cap. Strain through cheese

cloth. Mount in butter. Cool in walk in 400 pan.

**Basic Blender Cream Soup (Adair):** 1 cup milk, 1/2 cup cream, 1 cup chicken bouillon, 3 tablespoons butter or margarine, 2 tablespoons flour, 1 teaspoon salt, 1/4 teaspoon white pepper, 1 teaspoon worcestershire sauce, 1 tablespoon dry sherry -- optional...1 cup mix vegetables...Put all ingredients into blender container. Cover, press button 7 for 30 seconds. Stop motor and push down with spatula if necessary...blend longer if smoother consistency is desired. Empty into saucepan and heat until hot, about 5 minutes. Cream soups are marvelous for leftovers. Sherry can be added before

blending or just before serving.

**Beef Barley Soup (Adair):** 1 large parsnip diced, 1/4 cup chopped parsley, 3 pound beef shin-(or more), 1 3/4 quart water..2 carrots diced, 1 (16 ounce) can peeled tomatoes - crush, 2 stalks celery diced, 2 onions chopped, salt and pepper to taste, 2 cloves garlic crushed, 1 cup pearl barley, 1 white turnip diced...Place all ingredients, except barley, in a large pot. Bring to a boil...Lower to simmer and cook 2 1/2 hours. Add barley and cook until tender, Check package of barley for approximate timing. The meat can be served as a side dish to the soup with a dressing of mayonnaise and horseradish. Serve a crusty bread also. Makes a great one dish meal.

**BLACK BEAN SOUP (BELLEVUE CLUB):** 2 GAL Black beans (soak over night), 5 ea onion, 4 ea. Carrots, 1 bun. Celery, 1 bun. Leeks (whites), 4 oz Garlic, 10 ea. Dried Cipolte Pepper (soaked in hot water, clean out seeds), 1 1/2 # Bacon....All veg and bacon put through small meat grinder. Sweat garlic add veg mix. Cook. Black beans 10 T chilli powder 5 T cumin, 1T cinnamon and s & p., 6 oz tomato paste , 2 C balsamic vin. 3 al chix stk 2 gal veg stk 2 gal water finish cooking beans burmix 1/2 soup. Add water form chopitte peppers and 1 C balsamic vinegar season to taste. Garnish with jul. fried tortilla.

**BLT Soup (Adair – yield 8):** 5 slices bacon -- diced small, 2 tablespoons butter, 3 1/2 cups iceberg lettuce – chiffonade, 10 tablespoons flour, 3 1/2 cups chicken broth, 3/4 cup tomato -- seeded and diced, 1 pinch nutmeg, 1 pinch red pepper flakes, 1 cup half and half.....crumbled bacon bits for garnish

#### **DOUGHS, BREADS & BATTERS:**

**To Make Bread (Azul):** Take sheets of white demi loaf (leave on Styrofoam sheet) and place on speed rack at room temp to proof for 2 hours. Cut 1/3 loaf (2oz) pieces....place each ball into large soufflé cups that are pre-pan sprayed....Allow balls to proof at room temp for 2 more hours (this step can also be done over night in the walk-in) ....Carefully spread mixture of 1/2 warm cream and 1/2 finely grated parmesan (1tsp. Ea) over top of each soufflé just before baking, make sure not to punch down dough by accident....Bake at 300F for 15 minutes...to order, re-warm in 350F oven for 3 minutes.

**Pizza Dough (Azul):** 5 pounds, flour, 1 cup olive oil, 2 pounds semolina flour, 2 ounces salt, 2 quarts water, 2 ounces dry yeast....1st mix water .yeast ,oil pinch of sugar set in large mixer bowl stir contents with your hands to agitate set aside....2nd add flours and salt once wet mix has proofed....3rd mix for 15 mins till nice dough balls forms

**Parmesan Croustini (Azul):** Slice day old baguette into 1/8 inch thin slices & arrange tightly together on sheet pan. Spray with garlic oil from the roasted garlic bulbs in the pantry...Sprinkle bread slices with salt, pepper, & parmesan. Bake @ 350F for 8-10 mins or until golden brown and crispy.

**123 DOUGH (VILLAGIO):** 1500g FLOUR, 1000g BUTTER, 500g SUGAR, 4ea EGGS, 2ea VANILLA BEANS, 10g CINNAMON, 10g LEMON ZEST

**BILINIS BATTER (GERARDS):** 10 g yeast, 1 cup milk, 25 g flour.....this is sponge.....let sit for 15 min warm then.....add: 125 g flour, 2 yolks, salt, 3 oz milk.....this is base batter...right before use add: 2 whites whipped, 1 oz whipped cream

**BLACK SESAME CRACKERS (AZUL):** 5 each egg whites, 3 oz powdered sugar, 10 oz flour, 4 oz butter, 2 each lime zest.

**BLUE CORNBREAD (BELLEVUE CLUB- Yield: 2 - 2" hotel pan):** 1# butter, melted but not hot, 4 c blue cornmeal, 4 c A.P. flour, 4 T B. Pwdr, 4 eggs, lightly beaten, 4 t salt, 5 1/3 c buttermilk, 1/4 c sugar...Combine cornmeal, flour, salt, sugar and baking powder in medium sized hobart and stir to mix. Add the eggs and butter, use paddle attachment to mix, add buttermilk and mix till smooth. Pour into greased 2" hotel pan and bake at 400 without fan for approx. 45 - 50 min.

#### **VEGETABLES:**

**Braised Artichoke Salsa (Azul):** cut artichoke hearts into small dice (1/4 inch)...for 2 cups of diced artichoke, place in sauté pan with 1 cup extra virgin olive oil & juice from 1 lemon...simmer over low heat for 10 minutes....cool and season when cold with salt & pepper....add 1 tsp. chopped fresh tarragon.

**ROASTED GARLIC BULBS (Azul):** pour 1/2 inch of oil into a S1 pan...place 1/2 cut bulbs of garlic in oil face down...cover pan with foil and roast in 350F oven for 1 hour and 15 minutes...take out of oven and let cool with cover at room temp.

**Caramelized Walnuts (Azul):** 4# Brown Sugar, 1 Teaspoon Cayenne Pepper, 1 Tablespoon Cinnamon, 1 Tablespoon Nutmeg, 1 Pound Butter -- Softened, Unsalted, 4 Cups cream, 7 Quarts Walnuts....Bring all ingredients to a boil and strain out walnuts.....Place nuts on silpat and bake at 350F until caramelized...season with a little salt....Save caramel sauce, can be re-used several times

**Caprese Tomatoes (Azul):** De-seed and dice 2# bruno rosso tomatoes...add 1# diced fresh mozzarella, 1/2 cup extra virgin olive oil, 20 basil leaves chiffonade, one shallot finely minced and 1oz balsamic vinegar...salt & pepper to taste

**Slow Roasted Tomatoes (Azul):** 30 roma tomatoes, 4 oz balsamic vinegar, 1/4 cup sugar, 2 oz olive oil, pinch salt....start by halving & de-seeding all the tomatoes... In a large bowl, place the tomato halves in a large bowl and toss with all other ingredients....place marinated tomatoes on a sheet pan with a wire rack (take remaining juice and disperse evenly over tomatoes on rack... bake in convection oven for 2 1/2 hours at 275F.

**Celery Root Puree (Azul):** Cook 2# celery root (peeled and large dice) in 1 qt milk until celery root is soft....Strain out celery root, place in roubo coup....Add 8oz butter and just enough of the milk to get a silky puree. Season with salt, white pepper, nutmeg and a dash of white truffle oil.

**Swiss Chard & Gorgonzola Ragout (Azul):** Caramelize 2 yellow onions in a sauce pan...Add 2# gorgonzola and 1 cup of cream....Bring to a boil...Add 4 heads of swiss chard (washed, cleaned and cut into 1 inch strips). Season with salt & pepper and cool.

**Pumpkin & Butternut Squash Ravioli Filling (Azul):** 2# of pureed pumpkin and butternut squash mixture (equal parts roasted off and pureed together...then squeeze excess water out with cheese cloth)....2 whole eggs...1 cup bread panko crumbs...season with salt & pepper to taste...finish with nutmeg

**BALSAMIC FIRE ONIONS (Azul):** red onions, peeled, sliced, reassembled, olive oil, balsamic vinegar, salt and pepper...marinate onions, wrap in foil, roast in wood oven until soft, cool (remove from foil)

**BALSAMIC GLAZED FIGS (AZUL):** 3 lb figs quartered... place in hotel pan ...season with 8 oz balsamic vinegar, 2 oz Honey, 4 oz olive oil, Herbs De province To Taste, Salt and pepper To Taste...roast in Wood Fired Oven for 4 minutes...Cool in walk-in

**BEET SALAD (VILLAGIO):** 4 can quartered beets drained and rinsed, 1 can mandarin oranges, 1 cup chop parsley, 2 cup extra virgin olive oil, 4 oz red wine vinegar, 2 oz salt, 1 tab white pepper, 4 head fennel sliced fine on mandolin, 4 oz sugar

#### **STARCHES:**

**Fontina-Potato Gratin (Azul):** Use a S2 pan (buttered)...first pour a small layer of cream on the bottom about 1/8 inch deep...layer peeled russet potato slices that are 1/8 inch thick (make sure to season each potato layer with a little salt, pepper and nutmeg), ...Add layer of grated Fontina the same thickness than potato...continue until you have 8 layers of each making 16 layers total with the last layer on top the cheese. Add the same amount of cream that you used in the beginning and pour over the top....cover with aluminum foil and bake at 350F for one hour...keep in warm spot until service.

**Classic Mashed Potatoes (Azul):** 25 each russet potato, peeled and boiled soft, 3 pounds butter, 3 cups cream, 3 cups sour cream, salt, white pepper, nutmeg to taste

**Macadamia Crust (Azul):** 1 cup mayonnaise, 2# medium ground macadamia nuts, 3oz brown sugar, salt & pepper to taste.

**Mint-Curry Couscous (Azul):** 6 cups dry couscous, 3 cups chicken stock, 1 cup white wine, 1 Tbls saffron, 1 tsp. Turmeric, 1Tbls. Curry powder, 4oz chopped mint (fresh), 1 cup extra virgin olive oil, 1/2 cup lemon juice....coat couscous with oil...bring all other ingredients besides the mint to boil...pour liquid over couscous and cover tightly with plastic wrap...let sit for 15 minutes...season with squeeze of lemon, mint, salt & pepper and fluff.

**Forbidden Black Rice (Azul):** 1 Pound Thai Black Rice -- Rinsed 5 Times, 1 Pint Water....take 1 part black rice...rinse 5 times until water runs clear...place in S1 pan and add 1 part water...cover with plastic wrap...steam for 15 minutes...take off plastic...mix in 1 tbs. garlic, chopped...steam for another 10 min...on the side reduce 1 pint coconut milk down 3/4...incorporate coconut milk into rice...season with salt and pepper to taste. \*\*\*this rice was called forbidden by the Christians because of it's color. Christians thought that lighter colored food was closer to God.

**Sweet Potato Maxim (Azul):** Slice yams 1/8 inch thick on mandolin...with 1 1/2 inch round cutter make perfect circles...toss potato coins with brown sugar, clarified butter, pinch of cayenne, pinch of nutmeg, salt & pepper. Arrange on sheet pan so they are only one layer and do not over lap...bake at 350F for 10 minutes...cool at room temp...set aside at room temp for service.

**Rosemary Garlic Roasted Red Potatoes (Fisherman):** Cut red "B" potatoes into large dice...mix all ingredients in a large bowl (canola oil, salt, pepper, granulated garlic, chopped rosemary.....place seasoned potatoes in hotel pans and cover with foil...place pans into 500F convection oven for 12 minutes...Now shake pans gently to insure the potatoes will not stick to the bottom....cook for 12 more mins...now shake pans again and cook for another 12 min turn...Now take potatoes out of oven and remove from hotel pan placing cooked potatoes on a paper lined sheet pan...cool in walk in....these are par cooked to pick up to order.

**Ginger Spoon Bread Stuffing (Azul):** Cut plain white bread (no crust) into large dice (1" dice)...soak 4 cups bread cubes in 2 cup heavy cream with 3 eggs(whipped), 1tbls. ground ginger, 1/2 # brown sugar & season with salt & pepper. Place mixture in sprayed hotel pan (1 inch deep) and bake at 350F for 30 minutes...let cool and cut bread pudding back into 1" dice...fold mash potatoes with these ginger bread pudding dice (50%-50%)

**Smoked Mashed Sweet Potatoes & Parsnips (Azul):** Cook equal amounts of parsnip and sweet potatoes (peeled cleaned and large dice) in water until they are soft. Take parsnips and sweet potatoes out of water when done and place in smoker for 5 mins (or add 1/2 tsp. liquid smoke. Puree smoked hot parsnips and sweet potatoes in roubo coup with 1/10 the volume in butter, 1/10 the volume in cream and 1/10 the volume in brown sugar. Season with salt pepper and nutmeg when done. Keep hot in steam table.



**Nishiki Rice for Sushi (Azul):** 2 cups nishiki rice (rinsed until water is clear), 2 cups water, 1 tablespoon rice vinegar, 1 teaspoon salt, 1 tablespoon sugar.....bring rice and water to a boil stirring occasionally...cover with parchment round & aluminium foil... turn down to simmer for 20 min...TAKE OFF HEAT AND LET SIT FOR 10 MIN...UNCOVER AND TAP RICE OUT OF PAN INTO HOTEL PAN...DONOT LET BROWN RICE ON BOTTOM COME OUT...SEASON RICE WITH A SOLUTION OF 1 TAB RICE VINEGAR, 1 TAB SUGAR & 1 TEA SALT...COVER RICE WITH CLEAN DAMP TOWEL AND PLACE RICE IN WALK IN TO COOL.

**Risotto (Pre-Cook) (Azul):** 2 pounds arborio rice, 1 each yellow onion -- small dice, 2 cups white wine, 2 each bay leaf, 2 Quarts water -- add as needed...sweat onions in 2 oz salad oil....add rice and saute for 1 min....deglaze with white wine....stir ever few minutes for the next twenty minutes...reduce wine au sec....add water to cover rice by one inch...cook and add water when needed....stir, at about 15 minutes let the rice begin to get dry....just as the water runs out around twenty minutes, pour al dente rice onto parchment lined sheet pan....make sure to test the kernels through the whole process and take them off when they are al dente

**Jasmine Rice (Azul):** Rinse the rice once, moving your fingers through the rice, until the water runs pure without any milkiness. Drain. Place the rice in a pot. Add enough water to cover the rice by 3/4 inch. An easy way to measure the water is to use the knuckle test – the water should come up to the first joint of your knuckle. (For 1 1/2 cups rice, use just over 1 3/4 cups water). Bring the rice to a boil, uncovered. Turn the heat down to the lowest setting. Cover and simmer until the rice is cooked through (about 20 minutes). Remove the rice from the heat and allow to sit, still covered, for at least 10 minutes. Fluff with chopsticks or a fork before serving. After rice is cooked, season with generous butter, a squeeze of a fresh lemon, chopped herbs, salt & pepper

**Carrot Sesame Mash (Azul):** 12 carrots peeled and rough chop...cover with water and simmer until soft...puree in robocoup with 6oz butter, 2 cups sesame oil and 6oz sugar...finish with salt & pepper.....mix this carrot mixture with mashed potatoes to make the final product (2/3 carrot to 1/3 potato)

**Curried Eggplant Emulsion (Azul):** meat of 4 roasted eggplant with no skin...puree in robocoupe,, emulsify with 1 cup extra virgin olive oil, 1 Tbls. Madras curry powder and the juice of 1 lemon...season with salt & pepper. Puree should be kept hot for service.

**Anna Potatoes with Goats Cheese and Fresh Herbs (Adair):** 1 (50ct) Idaho Potatoes -- peeled and washed, 2 tablespoons clarified butter -- see recipe, 3 tablespoons goats cheese, 1 teaspoon fresh thyme leaves, salt and pepper to taste...Wash and peel potato. Using a mandolin or meat slicer, slice the potato crosswise in 1/8" thick slices ( do not rinse potato slices). Arrange the first layer of potatoes in a non-stick omelet pan that has been brushed with clarified butter. Arrange the slices in a circular overlapping pattern starting from the middle of the pan and working outwards...When the bottom of the pan is covered season the potato slices with salt and pepper. Spoon crumbles of goats cheese and thyme leaves over the potato slices. Arrange another layer of potato in the pan in the same fashion on top of the goat cheese and thyme. Very gently brush the top of the potato with the remaining butter. Start the pan over high heat on the stove top moving the pan often to keep the potato from sticking and allowing it to brown evenly. When the bottom layer of potato begins to

brown place the pan in a hot (400 degree) oven and bake until the top layer begins to brown and get crispy ( @ 12 minutes) Anna potato can be kept warm for service or chilled and portioned to re-heat later on a hot flat top griddle or under the salamander.

**APRICOT QUINOA (AZUL):** 2 cup quinoa (dried), 2 cup orange juice, 2 cup water, 1 cup dried apricots (diced)

**Arepas (Floyd):** 2 pounds frozen corn kernels, 1 1/2 cups extra fine cornmeal, 9 ounces queso fresco, 2 tablespoons milk, 1 to taste s&p...Mix cornmeal and whole corn and mix in processor until course. Mix all ingredients. Smooth in pan and let rest. Cut out using ring mold desired size. Refrigerate for at least one more hour...Griddle for 3 to 4 minutes on each side.

**Arroz Vera Cruz/Saffron Rice Pilaf (Adair - yield 3 gallons):** 1 1/2 gallons long-grain white rice, 1 teaspoon saffron, 1 1/2 cups olive oil, 1 1/2 cups onion -- minced, 1/2 cup garlic -- minced, 1 1/2 cups roasted poblano pepper -- peeled and chopped, 1 cup red bell pepper -- diced fine, 1 1/2 cups carrot -- diced fine, 1 1/2 cups corn, 25 bay leaf, 2 1/3 gallons chicken stock, 3/4 cup cilantro -- chopped, 1/4 pound whole butter -- chopped...Heat olive oil in a heavy sauce pan. Add rice, onion, carrot and garlic and sauté for 2 minutes. Add stock and bay leaf and stir. Bring to a boil and cover. Remove from heat and let stand for 20 minutes. Fold in butter, poblano pepper, corn, and cilantro.

#### **MEATS:**

**Prosciutto Wrapped Chicken (Azul):** Take skin off chicken breast and pound out flat to about 1/4 inch thick, layer one side with 3 slices prosciutto and roll...wrap in tin foil and fry for 5 minutes.....shock in ice bath...unwrap and refrigerate for service.

**Romano Breaded Chicken Breast (Azul):** Pound chicken breasts 1/4 inch thick...season with salt, pepper & dried oregano...flour...egg...panko bread crumb.

**Rabbit Cassoulet (Azul):** De-bone rabbits into 6 parts (whole loin and quarter legs). Season rabbit with salt and pepper and brown off in a large rondo. Add merpoix (carrots, celery onion...about 1/5 the amount of rabbit)....Deglaze with 1 bottle of white dry vermouth....Reduce au sec...Add white beans that were soaked overnight (1/2 the amount of rabbit). Add chicken stock to cover all the igediebts by 2 inches....Bring to boil...Cover and place in a 275F convection oven for 2 1/2 hours....When done, let cool at room temp for 1 hour in the broth...take rabbit out of broth mixture and place on rack...Cool both in the walk in.... Add pre-cooked turnips, sausage & collard greens to the broth & beans mixture once it is cold.

**Duck Brine (Azul):** 1 Teaspoon Thyme, 1 Each Bay Leaf, 1/4 Teaspoon Clove, 1 Teaspoon Cinnamon, 1 Teaspoon Cumin, 1/2 Teaspoon Cardamom, 9 Ounces Salt -- (1/4 Oz Per Leg), 1 Teaspoon All Spice

**Duck Confit (Azul):** Brine duck legs over night with generous dust of duck brine....the next day, brown off duck legs and place in deep hotel pan...cover with melted duck fat and cover with parchment and aluminum...cook in a 275F oven for 2 ½ hours. Let cool to room temp on the counter...remove duck legs carefully not to break and place on sheet pan with rack....cool in walk-in...strain fat and save.

**Quail Lollipops (Azul):** Take all bones out of quail, place one clove of roasted garlic in the center of quail meat and roll with one strip if bacon to make a small barrel shape...wrap barrels in aluminum foil and deep fry for 1 minute....shock quails in ice bath for 10 minutes...remove aluminum foil and cut barrels in half (3 equal one portion). To pick up, season outside of 3 pre-cooked quail barrels with granulated garlic, salt & pepper. Brown off in cast iron pan, pinch each piece between chopsticks to serve.

**Citrus Rosemary Grilled Chicken prep (Azul):** De-bone whole chicken so as left with 2 half chicken that are boneless but the breast is airline....pound flat and lightly rub with extra virgin olive oil, lemon slices, chopped garlic and chopped rosemary...layer in between plastic sheets

**5-Spice Leg of Lamb (Adair):** 1 large boneless leg of lamb -- rolled and tied, 1 recipe 5-spice marinade -- see recipe, 3 cups hickory chips, 1 cup lapsong suchong tea, 1/2 cup dry sack sherry.....Marinate rolled and tied leg of lamb in marinade for 12 hours in the refrigerator. Soak tea in sherry for 1 hour. Mix with Hickory chips and ignite to create embers. Place leg of lamb on wire rack and place in a smoker. Place glowing/smoking embers in smoker ( or convection oven...heat off, but fan on) and smoke lamb for 45 minutes. Remove from smoker and roast in a 350 degree oven for @ 45 minutes or an internal temperature of 145 degrees. Remove from oven and let rest for 30 minutes. Combine Pan juices and Marinade together in a sauce pan and bring to a boil and reduce by 1/3, skim off fat and finish sauce with 4 ounces of whole butter whipped into the sauce. Slice Leg of lamb and serve with sauce. Garnish with fresh pepperpress.

**5-Spice lamb marinade (Adair):** 5 large scallions -- chopped, 1 cup garlic -- chopped, 5 cups dry sack sherry, 12 pieces star anise, 6 ounces sugar, 6 ounces honey, 1/4 cup sesame seeds, 1 1/2 ounces ginger -- minced, 1/3 cup five spice powder, 1 cup cotton seed oil, 5 pounds hoisin sauce, 3 3/4 quarts water, 2 1/2 cups soy sauce, Combine all ingredients and mix well. This is a great marinade for leg of lamb. Marinate leg of lamb for 12 hours( Rack of lamb for 8 hours). Cold Smoke over kiawe chips and oolong tea for 2 hours. Roast in a 350 degree oven to desired doneness.

**Adobo Marinade for Chicken or Pork (Adair):** 3 cups fresh orange juice, 1 cup fresh lime juice, 3 dried chipotle chilies -- poached in juice, 3 cloves garlic, 2 teaspoons dried oregano, 1/2 teaspoon black pepper, 1 teaspoon cumin seed, 2 tablespoons wine vinegar, 3 tablespoons achiote paste, 1/2 teaspoon salt...Heat orange juice to a simmer, add chilpotle chilies and let sit for 1 hour. Place all ingredients in a blender and puree until smooth.

**Black Truffle Crust for tenderloin of beef (Azul – yield 28):** 1 can (7oz) black truffle peelings, 1 cup mayonnaise, 2 cups panko breadcrumbs, salt and pepper...puree all ingredients in blender...make sure to get 28 steaks out of a batch. That adds \$1.00 per plate cost

**FISH:**

**Rockefeller Mix (Azul):** 2 pounds bacon lardoons, 1 cup flour, 1 bag spinach, 3 cups cream, 1 cup pernod, salt & pepper...Brown off lardoons in large pot then add flour and make a roux ...then add the cream and reduce by 1/4 then add pernod and cook alcohol out...then add spinach and season with salt and pepper

**Black Truffle Caviar (Azul):** mix white truffle oil with black tobicco caviar

**Lobster Pot Pie Filling (Azul):** 2 gallon heavy cream, 8 stalks celery -- fine brunois, 4 ounces butter, 2 each yellow onion -- fine brunois, 2 each russet potatoes -- fine brunois, 1 pint fish stock, 1 pint lobster stock, ½ cup flour, 6 fluid ounces pernod, ½ teaspoon saffron, 1 fluid ounce white truffle oil, salt and pepper.....sweat all vegetables with butter...add flour (singe)...add all liquids except truffle oil...stir every 10 minutes until comes to boil...season with salt and pepper...pour out into thin pan to cool..once cold add truffle oil. Each pot pie gets 4 oz filling and 1/3 of a lobster....egg wash and bake pastry lids at 350F for 15 minutes

**“Kyoto” Smoke Salmon Marinade (Azul):** 4 cups soy sauce, 1 pound dark brown sugar, 2 cups sake cooking wine, 1 pound fresh ginger -- sliced in coins, 1 each orange – sliced, 1 each lemon – sliced, 2 ounces garlic – chopped, 1 tablespoon red chili flakes, 3 ounces Vietnamese fish sauce...bring all ingredients to a boil and cool....place raw salmon in cold marinade....marinade for 24 hours (marinade may be used over 3 times)...smoke salmon for 7 minutes and cool for service.

**Crab & Artichoke Pastry (Azul):** Make filling: ¼ blue crab meat, ¼ mayonnaise, ¼ grated parmesan, ¼ chopped artichoke hearts (and chopped parsley for a seasoned look)...mix into rustic paste....To make pastries: lay out full sheet of puff pastry dough and allow to defrost....when able to cut without cracking the dough, cut 3” wide strips of pastry...spread 1/8 inch even layer on pastry on one side only covering 2 ½ inches of pastry, leaving ½ inch uncover pastry dough on one side of the long strip of dough...roll dough towards the uncovered side so that makes a seal in the spiral. Cut crowns an inch wide and par bake at 350F for 10 minutes. To pick up- re-warm in 350F oven for 4 minutes.

**CALAMARI PREP (Azul):** Marinate calamari overnight in buttermilk. during service have the calamari drained from the buttermilk as much as possible...flour dust off batter...make sure tempura is not to thick...also the colder the better Tempura Batter: 1 cup corn starch, 1 cup pancake mix and 1 ½ cup cold water....mix until smooth.

**Maine Lobster Pre-Cook (Azul):** Step#1: Bring 3-5 GAL salted water with 1-1 ½ oz white vinegar AND a sliced lemon to a rolling boil. The water should be 5 times the amount of lobster being cooked. Step#2: Add claws, let boil for 2 ½ minutes EXACTLY!!!! Step #3: Add tails, let boil for another 3 ½ minutes EXACTLY!!! Step #4: Place in ice bath and allow to cool for 15 minutes before cracking....Step #5: When cracking DO NOT SMASH. IF LOBSTER DOES NOT LOOK GOOD DO NOT WRAP IT UP AS AN ORDER!!!!

**Togarashi Aioli Marinade (Azul):** 1 cup mayonnaise, 1cup (kikkoman) soy and 1oz togarashi

**Ciopino Broth (Azul):** 6 yellow onions medium dice, 6 green bell peppers medium dice, 1 (mag) bottle red wine, 1 Qt lobster stock, 2QT fish fume, 3 pints tomato sauce, 1 Tbls. cayenne pepper....sweat onions and peppers....Add cayenne & wine....reduce for 5 mins....Add tomato sauce & fish stock, lobster stock....Simmer for 20 mins. (Do not season as this will be done to order).

**TOGARASHI SPICE (Azul):** 2 tsp white sesame seeds 3 tsp sansho, \* 1 tsp small pieces of dried laver (a seaweed, called nori in japan) 3 tsp flakes of dried tangerine peel 3 tsp chili powder (togarashi) 1 tsp black sesame seeds 1 tsp poppy seeds \* sansho Zanthoxylum piperitum, close relative of Sichuan pepper This popular Japanese spice mixture translates as seven-flavor or seven-spice mix.

**Miso Glaze for Halibut (Azul):** 1 part yellow miso paste, ½ part water, ½ part orange juice, ½ part honey. White pepper to taste.

**Absolute Mandarin Salmon Grav Lax (Bellevue Club):**10-12# salmon works best...filet and debone salmon.....leave skin on...rub flesh side of salmon with absolute mandarin vodka...make mixture of citrus zest and cracked black pepper (50%-50%)...apply generous coat of pepper and citrus mix to flesh side of each filet...now take whole dill and lay over salmon filet with skin side down in...perforated pan.....apply brine (1 part sugar 5 part kosher salt).....put whole...dill on top.....put other side of salmon on top with flesh side facing the brine.....put flat pan on top.....put weight on top of that, about 25#.....put in walk in.....rotate each day for 4-5 days (check each day-time fluctuates depending on water content and weight of salmon).....when finished, wash brine off with cold water and pat dry.....slice off outer skin that is too salty.....slice paper thin place between parchment...discard all thin areas like the tail as they will be too salty.

## **SWEET**

### **SAUCES:**

**Lime Mascarpone (Azul):** Mix 1# unsweetened mascarpone cheese with 1 cup whipped cream, zest from one lime and 4oz granulated sugar.

**Antigua Sabayon (Adair):** 2 large egg yolks, 2 cups sugar, 4 ounces Merry vale Antigua Sherry, 2 cups whipped cream ( unsweetened)...Beat together the sugar and egg yolks until smooth and creamy. Add in the Antigua and mix well...Cook over a double boiler until thick and frothy. **DO NOT OVER COOK THE EGGS!**...Immediately place hot bowl on a bowl of ice. Continue beating mixture until cool. Sauce can be made up to this point up to two days in advance...Whip cream until stiff and **FOLD** into cooled sabayon mix. This sauce can be kept for 1 day only!

**Mocha Crème Anglaise (Azul):** 1 cup milk, 1 cup coffee, 2 cup heavy cream, ½ cup sugar, 1 vanilla bean, 9 egg yolks, 1 cup chocolate...bring milk, coffee & cream to a boil with sugar....take off heat and temper in egg yolks...place mixture back into pan and put over low heat...stir with a wooden spoon constantly until mixture thickens (do not scramble eggs)...when mixture coats a spoon...take off heat and add 1 cup chocolate and stir until all chocolate is melted...strain through chinois...cool.

**Honey Mint Syrup (Azul):** Bring one cup of honey to boil with 2 large bunches of mint...and 2 drops of green food color. Strain through chinois. Cool.

**Triple Sec Syrup (Azul):** ½ bottle triple sec, 2 cup sugar, 1 cup water...bring to boil, strain through chinois...cool.

**Master Chocolate Sauce (Azul):** 4 Cups Heavy Cream, 2 Cups Light Corn Syrup, 3 Pounds Semisweet Chocolate...HEAT CREAM WITH SYRUP TILL BOILING TAKE OFF HEAT POUR OVER CHOCOLATE WHISK TILL INCORPORATED STRAIN SET ASIDE TO COOL

**Raspberry Coulis (Azul):** 4 pounds frozen raspberries, 1 pound sugar, 2 ounces lemon juice, pinch salt, put all ingredients into sauce pot and bring to a boil. Take off heat and puree in blender. Strain through chinois and cool.

**Champagne Zabaglione (Azul):** 10 YOLKS, 6 OZ SUGAR, 1/3 BOTTLE CHAMPAGNE, 1 OZ VANILLA.....COOK TO RIBBON STAGE.....COOL OVER ICE BATH.....FOLD IN 3 CUP WHIPPED CREAM

**Passion Fruit Zabaglione (Azul):** 10 yolks, 6 oz sugar, 1/3 bottle champagne, 2 oz passion fruit puree.....COOK TO RIBBON STAGE.....COOL OVER ICE BATH.....FOLD IN 3 CUP WHIPPED CREAM

**Red Wine Syrup (Azul):** 1 cup red wine & 2 cup white sugar...bring to boil and reduce by 25%...strain through a chinois and cool.

#### **DOUGH & BREADS:**

**White Chocolate Tart Dough Bottom (Azul):** 2 cups all-purpose flour, 2 tablespoons sugar, ¼ teaspoon salt, 1 table spoon baking powder, 4 tablespoons unsalted butter – chilled, ¾ cup whipping cream, 1 cup white chocolate chunks....Pre heat oven to 450 degrees ( 425 in a convection oven). Sift together all the dry ingredients in a bowl. Cut in the chilled butter with a chilled fork until the mixture resembles oats ( very crumbly). Pour in the cream and chocolate and mix until JUST blended. Divide dough into 6 equal "drop biscuits" and drop onto a buttered sheet pan ( they should be ½ inch thick and 4 inches around. bake for about 10 minutes or until puffed up and light golden brown in color. Cool biscuits on a wire rack.

**Streusel Topping (Azul):** 8 oz light brown sugar, 8 oz sugar, 1 lb butter, 4 tsp cinnamon, 3 tsp salt, 2 tsp vanilla extract

**Banana Bread (yield 30) (Azul):** 1 1/3 tablespoons baking soda, 2 cups brown sugar, 2 cups sugar, 4 cups banana -- mashed over ripe, 8 each eggs -- beaten, 2 cups butter, 2 tablespoons vanilla extract, 4 cups flour, 2 teaspoons salt...1) preheat oven to 300F....2) sift flour, salt and baking soda into large bowl. in a separate bowl, mix together the butter, vanilla and sugar until smooth. Stir in the bananas & eggs until well blended. Pour wet ingredients into the dry mixture and stir until just blended. Divide batter evenly in muffin pans....3) bake for 30 minutes in pre heated oven. Until an inserted knife comes out clean. let cool in pan for 10 minutes and turn out onto rack and cool completely...4) wrap to keep in moisture.

### **CREAMS, FILLINGS & MOUSSE:**

**Mango Crisp Filling (Azul):** 10 mangoes (peeled and large dice, no seed), 1# brown sugar, 2 Tbls. cinnamon, 2oz lemon juice, 1/2# butter, pinch of salt...mix all ingredients together....cover with foil....bake at 325F for 15 minutes...cool and place in dishes.

**Chocolate Mousse (Azul):** 8 Cups Semisweet Chocolate, 1Can Mallow Crème Topping, 1Gallon Heavy Cream...Heat 1/4 the heavy cream in sauce pan until it comes to a boil...Take pan off the heat and add chocolate chips. Stir until all chocolate is melted and incorporated.....In large mixing bowl pour in mallow crème. Add melted chocolate mixture and hand whisk until fully incorporated and smooth....Whip other 3/4 cream in small mixer until soft peak. Add 1/4 of cream to the mallow base and whisk until incorporated .....Now, fold in rest of cream into mixture. Refrigerate.

**Lychee poached in agave syrup (Azul):** Clean Lychee and place in container, pour boiling agave syrup with a little vanilla seed over the Lychee, cool for service.

**Pastry Cream (Azul):** 6 cups milk, 2 cups half and half, 2 each vanilla beans – scraped, 2 1/2 cups sugar, 7 ounces cornstarch, 2 egg, 11 egg yolk, pinch salt, 4 ounces butter....heat milk and 1/2 1/2 with vanilla beans sugar bring to a boil....combine eggs, yolks cornstarch together add some of the hot milk to temper in the eggs ....then add all this mixture whisking constantly till come to 1 boil turn heat off add butter whisk, strain ,put in hotel pan then cover while hot cover with plastic wrap ....chill

**Sweet Marscarpone (Azul):** 1# Marscarpone Cheese, 2 Cups Sour Cream, 2 Cups Heavy Cream, 1 Cup Sugar, Pinch Salt...cream Marscarpone and sour cream just until together...do not over mix or Marscarpone will break. In a separate bowl whip cream with sugar and heavy cream to soft peak...fold in Marscarpone mixture.

**BLUEBERRY PEACH CRISP (AZUL):** 1 tub peaches, frozen, 6 cups sugar, 3 cups flour, 2 tbsp cinnamon, 2 cup white wine, 12 cup blueberries, frozen, Pinch salt...add blueberries at end after removing from heat, strain off juice

## **CUSTARDS:**

**Banana Crème Brulee (Adair - yield 18):** 12 cups heavy cream, 3 cups sugar, 1 cup milk, 1/4 teaspoon vanilla extract, 12 egg yolks, 18 bananas -- peeled, 2 cups light brown sugar, 18 sprigs mint -- for garnish...Place the cream and milk in a sauce pot and bring to a simmer, but do not boil...In a stainless steel bowl, whip the sugar, vanilla and egg yolks until

smooth. Add the boiled cream to the egg mixture, always mixing the hot into the cold...Slice the bananas into three bias cut spears, arranging each at one end of an oval scalloped brulee dish. Pour 6 oz of mix in the oval scalloped dishes, covering the bananas slightly. Place onto a sheet pan and into a preheated 375° oven. Pour enough warm water in the sheet pan to come half way up the sides of the dishes ...Bake until just set, about 1 hour 25 minutes. (A toothpick should

come out dry when inserted.)...Remove from the oven and let cool...At service time, top each dish with 1 tablespoon light brown sugar, spreading the sugar evenly over the top. Using the propane torch, burn the sugar to a golden brown so that it creates a nice crust over the top...Garnish with a dollop of whipped cream and a mint sprig.

**BAILEY'S WHITE CHOCOLATE AND RASPBERRY CREME BRULEE (AZUL):** 48 each Egg yolks, 12 each Eggs, 1 cup Sugar, 6 oz Bailey's, 2 oz Vanilla Extract, 1 gal Heavy Cream, 1/2 gal Half and Half, 6 cup Chopped finely white chocolate...Place all Ingredients into stainless pot...Heat slowly while stirring with wooden spoon until comes to a boil. .Take off heat and blend with bazooka ..Pour into molds with 5 raspberries on bottom and chill to set

**Aguave-Vanilla Panna Cotta (Adair):**For the panna cotta: 1 1/2 teaspoons gelatin, 2 tablespoons cold water, 3 cups heavy cream, 1/3 cup Aguave Syrup, 1 pinch sea salt, 1/2 each vanilla bean -- split, 1 cup organic sour cream or organic yogurt....For the garnish: seeds from 1 pomegranate, 6 teaspoons candied lemon zest -- \*see note....For the sauce: 1 cup orange muscat wine, 1 cup Aguave Syrup, zest from two Meyer lemons....For the panna cotta: Sprinkle gelatin over the cold water and let sit for 5 minutes. Split the vanilla bean in half lengthwise. Gently heat cream, sea salt, aguave syrup, and vanilla bean over med-high heat until mixture is hot but not boiling. Stir in gelatin until completely dissolved. Remove from heat and strain mixture. Let cool for five minutes. Using the blade of a small knife, gently scrape inside of vanilla bean to remove seeds. Add seeds to cream mixture. Stir warm cream mixture into sour cream a little at a time until all is incorporated. Pour equal amounts into clean six ounce ramekin dishes. Chill for 6 hours. May be covered tightly in plastic wrap and stored in the refrigerator for up to 4 days. Gently remove pomegranate seeds from fruit and set aside. For the sauce: Combine wine, zest, and aguave syrup in a sauce pan and reduce gently by half over med-high heat. \*Remove zest and cool on a wire rack. Let sauce cool to room temperature and then chill in the refrigerator (it will have the consistency and color of honey).

**Blood Orange Panna Cotta (Azul):** 1 quart milk, 2 cups reduced blood orange juice (reduce 4 cup to 2cup), 3 quarts heavy cream, 2 1/2 pounds sugar, 35 each gelatin sheets, 2 fluid ounces vanilla extract (or 2 vanilla beans seeds)....set aside 2 cups of milk that is cold and bloom gelatin in the cold milk for 3 minutes.....bring rest of liquids and sugar to boil, add vanilla and bloomed gelatin.....pour into 6 oz portion cups and allow to set in walk-in



**Lemon Blueberry Crème Brulee (Azul):** 7 cups heavy cream, 1 cup lemon juice, 2 cups granulated sugar, 20 ea. Egg yolks lightly beaten.... Procedure: Place all ingredients in a mixing bowl and mix thoroughly. Strain through fine mesh sieve. Pour into CLEAN, DRY ramekins. Fill  $\frac{3}{4}$  of the way up, or 6 ounces in an 8 ounce ramekin. Place in waterbath in 300 degree oven. Bake for 1 hour, remove ...push 10 fresh blueberries just under the top of each custard....then cool to room temp. Place custard in walkin and chill for 3 hours.

**Canadian Maple Crème Brulee (Azul):** 6  $\frac{1}{2}$  cups heavy cream, 3  $\frac{1}{2}$  cups maple syrup, 20 ea. Egg yolks lightly beaten.... Procedure: Place all ingredients in a mixing bowl and mix thoroughly. Strain through fine mesh sieve. Pour into CLEAN, DRY ramekins. Fill  $\frac{3}{4}$  of the way up, or 6 ounces in an 8 ounce ramekin. Place in waterbath in 300 degree oven. Bake for 1 hour, remove and cool to room temp. Place custard in walkin and chill for 3 hours.

**Lemon Custard (Azul):**  $\frac{1}{2}$  cup white sugar  $\frac{1}{4}$  cup cornstarch  $\frac{1}{4}$  teaspoon salt 2 egg yolks  $\frac{3}{4}$  cup water  $\frac{1}{3}$  cup lemon juice 2 tablespoons butter....In a large saucepan or double boiler combine sugar, cornstarch and salt. Mix well. Beat the egg yolks and water together, then whisk into sugar mixture. Cook over medium heat, stirring constantly, until mixture is thickened. Remove from heat and stir in lemon juice and butter. Cool before using.

#### **CAKES:**

**BAILEY'S WHITE CHOCOLATE CHEESE CAKE (CAFÉ 333-yeild 2 cakes):** 3# cream cheese, 3 cup sugar, 8 eggs.....one at a time, 3 cup sour cream, 2 cup heavy cream, 4 oz bailey's, 15 oz white chocolate...\*mix ingredients in order.....use 10" spring form pans.....line pans with chocolate cookie crumb crust (mixed with melted butter).....cook for one hour at 350f then turn off and prop oven door open let sit for one hour to dry.....(bake on sheet pan with water on the bottom and line outside of pans with tin foil

**Cuban Roasted Banana Cheesecake (Azul):**  $\frac{1}{3}$  Cup Macadamia – Finely Chopped, 1  $\frac{3}{4}$  Cups Graham Cracker Crumbs,  $\frac{1}{3}$  Cup Brown Sugar, 1 Teaspoon Nutmeg, 2 Tablespoons Cinnamon,  $\frac{1}{2}$  Cup Butter – Melted, 3 Pounds Cream Cheese, 3 Cups Sugar, 1  $\frac{3}{4}$  Cups Sour Cream,  $\frac{1}{3}$  Cup Flour, 1 cup roasted banana puree, 1  $\frac{1}{2}$  Cups Heavy Cream, 1  $\frac{1}{4}$  Tablespoons Vanilla Extract, 6 Each Egg....Combine graham cracker crumbs, macadamia nuts, brown sugar, cinnamon, nutmeg, and melted butter. Mix together and set aside (this is the crust)...step 2.....Beat cream cheese, sugar together until smooth. Beat in sour cream, heavy cream, and roasted banana puree. Blend in flour and vanilla. With mixer on low, add eggs one at a time. Line ring molds with foil and press crust into individual molds. Fill molds almost completely to the top with cheesecake batter. Bake in a water bath (not covered) at 325 for 35 min or until toothpick comes out.

**Belgian Chocolate-Cherry Cheesecake (Adair - yield 12):** For the Crust, 1 1/4 cups oreo cookie crumbs, 5 tablespoons unsalted butter...For the Filling: 10 ounces dark chocolate – chopped, 2 ounces unsweetened chocolate – chopped, 1 pound cream cheese – softened, 1 cup sugar, 4 large eggs -- room temp, 1/2 cup espresso coffee, 2 cups cherries – chopped, 1/4 tea salt, 2 teaspoons vanilla extract...Pre heat oven to 325 degrees (300 degrees if a convection oven). Butter

the sides and bottom of a spring form pan. Melt the butter and mix with the cookie crumbs. Press the crumbs into the bottom of the pan evenly. Chill for 1 hour. Beat the cream cheese in a mixer until smooth. Slowly add the sugar. Add eggs one at a time. Dissolve salt in espresso and add cherries to espresso. let sit for 5 minutes and add to cheese mixture. Add vanilla. Mix well. Scrape sides of bowl to ensure a good mix. Pour filling into spring form pan. Place pan in a roasting pan. Add enough boiling water to come halfway up sides of pan. Bake for 1 hour or until cake is set. Turn off oven with door cracked and let cake cool for 1 hour. Chill in walk-in. cut cake into 12 equal portions. Serve on dessert plates with creme anglaise laced with orange sauce, topped with cherries and garnished with a sprig of mint.

**Chocolate Lava Cake (Azul):** 3 Pounds Chocolate -- Semi Sweet, 1 1/4 Pounds Unsweetened Chocolate, 3 1/2 Pounds Butter, 9 Ounces Cornstarch, 5 1/4 Pounds Sugar, 36 Each Eggs, 36 Each Egg Yolk...in a double boiler...add chocolate, unsweetened chocolate, butter...let mixture melt & whisk till smooth ...in a separate bowl add cornstarch and sugar...in separate container do your eggs and yolks (whisk to break up the eggs)...once the chocolate has melted...take off heat...whisk in dry ingredients until incorporated...whisk in eggs until smooth. BAKING METHOD (make sure you use refrigerated temp batter)...pan spray lava molds...fill molds almost to top with batter...bake at 350F in convection oven for 8 mins (turn after 3 mins.) should come out wet on top and not too poofy. Heat in micro wave for 15 seconds to pick up.

**Italian Vanilla Genoise (Azul):** (yield 1/2 sheet cake), 4 eggs, 1 egg white, 4 1/2 oz sugar, 4 1/2 oz all purpose flour sifted, 1 Tbls. Vanilla extract...CREAM EGG AND SUGAR.....MIX UNTIL THICK THEN FOLD IN FLOUR.....PUT INTO BUTTERED PAN.....bake at 400F for 12 minutes with fan.

**Tahitian Vanilla Cheesecake with Red Currant Gelee (Azul):** 1/3 Walnut -- Finely Chopped, 1 3/4 Cups Graham Cracker Crumbs, 1/3 Cup Brown Sugar, 1 Teaspoon Nutmeg, 2 Tablespoons Cinnamon, 1/2 Cup Butter – Melted, 3 Pounds Cream Cheese, 3 Cups Sugar, 1 3/4 Cups Sour Cream, 1/3 Cup Flour, 2 Cups Heavy Cream, 1 1/4 Tablespoons Vanilla Extract, 6 Each Egg....Combine graham cracker crumbs, Walnuts, brown sugar, cinnamon, nutmeg, and melted butter. Mix together and set aside (this is the crust)...step 2.....Beat cream cheese, sugar together until smooth. Beat in sour cream, heavy cream, and roasted banana puree. Blend in flour and vanilla. With mixer on low, add eggs one at a time. Line ring molds with foil and press crust into individual molds. Fill molds almost completely to the top with cheesecake batter. Bake in a water bath (not covered) at 325 for 35 min or until toothpick comes out. Chill in walk-in. Once cheesecake is cold...pour gelee layer and allow to set before un-molding. Gelee layer is 1 cup red currant puree with 3 sheets of gelatin bloomed.

**Almond Rocca Cake (Adair):**1 cup light brown sugar -- packed, 1/2 cup sugar, 1/2 cup unsalted butter -- room temperature, 1 large egg -- beaten, 1 teaspoon vanilla, 2 cups all-purpose flour -- sifted, 1 teaspoon baking soda, 2 cups almond rocca -- frozen and chopped...Pre-heat the oven to 325 degrees. Cream the sugars and butter until light and fluffy in an electric mixer. Beat in the eggs, then gradually stir in the buttermilk. Beat in the vanilla, flour and baking soda. Pour into a buttered and floured cake pan and sprinkle

with the chopped almond rocca, bake for 45 minutes or until a toothpick inserted in the center comes out clean. Let cool on a rack before removing from a pan.

**Portuguese Chocolate Cake (Azul):** 2# chocolate chips, 10 tablespoons soft butter, 6 egg yolks, 6 egg whites, 1/2 cup, 1 cup all-purpose flour, 1 teaspoon active dry yeast (activate in 1oz cold water), 1 cup apricot jelly...Preheat the oven to 350 degrees F (175 degrees C). Place a circle of parchment paper into the bottom of a 10 inch pan for easy removal....Melt chocolate in a metal bowl over simmering water. Stir frequently until melted. Remove from heat, and set aside to cool - don't let it harden....Mix the 6 egg yolks and butter into the chocolate until well blended...In a large clean bowl, whip the egg whites to stiff peaks. Combine the flour and yeast, and fold them into the egg whites. Fold in the chocolate mixture. Spread the batter evenly into 12 prepared (bread tin) molds...Bake for 1 hour in the preheated oven, or until the top of the cakes springs back when lightly touched. Allow cake to cool completely before removing from pan...Split the cakes in half horizontally and place the top of the cake onto a serving plate. Spread 2/3 of the apricot jelly onto that layer, then flip the bottom layer, flat side up, and place on top of the other one. Spread remaining jelly over the top. Let set in walk-in.

**Black Chocolate Cake (Azul – yield 24):** 4 cup flour, 4 cup sugar, 1 ¼ tsp baking soda, 1 1/3 tsp baking powder, 2 cup cocoa powder, 1 ¼ tsp salt, 1 1/3 cup shortening, 4 cup water, boiling, 4 each eggs, beaten, 1 1/3 tsp vanilla extract ...Preheat oven to 350 degrees F. Grease and flour a 9x13 inch pan. Sift flour, sugar, baking soda, baking powder, cocoa and salt. Set aside. Melt shortening in the boiling water, then stir into the flour mixture until blended. Beat eggs, then stir in vanilla. Pour batter into prepared pan. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

**BLUEBERRY POPPYSEED POUND CAKE (BELLEVUE CLUB- yield 1 cake):** Add 1 TBL poppy seeds and ¾ pint blueberries to 1 x recipe of pound cake: 1 LB Butter, 1 LB Powdered sugar, 8 Eggs, 14 oz Pastry flour, 2 t Baking powder, ½ t Vanilla, ½ C Crème fraiche...Cream butter and sugar until light and fluffy. Slowly add eggs until fully incorporated. Fold through vanilla and crème fraiche. Sift together flour and baking powder then fold into previous mixture. Fold in any additional fruit or flavorings. Bake at 325 for 40 minutes. Check every 5 minutes after 40 minutes

## **COOKIES:**

**Cowboy Oatmeal Cookies (Azul):** 1 Cup Butter, 1 Cup Brown Sugar, 1 Cup Sugar, 2 Each Egg, 1 Teaspoon Vanilla Extract, 2 Cups Flour, ½ Teaspoon Salt, 1 Teaspoon Baking Soda, ½ Teaspoon Baking Powder, 2 Cups Oatmeal, 1 Cup Chocolate Chips, 1 Cup Walnuts – Chopped....sift flour, baking soda, baking powder, & salt....blend eggs, butter & sugars....add flour, add oatmeal, vanilla, chips & nuts...Bake at 350F for 8 minutes.

**Chocolate Chip Cookies (Azul):** 1 Cup Sugar, 1 Cup Brown Sugar, 1 Cup Unsalted Butter, 2 Each Eggs, 2 Tablespoons Milk, 2 Tablespoons Vanilla Extract, 3 Cups Flour, 1 Teaspoon Salt, 1 Teaspoon Baking Powder, 1 Teaspoon Baking Soda, 3 Cups Chocolate Chips...Preheat oven to 350F....In a large bowl, cream the butter, brown sugar and white sugar until smooth. Add the eggs one at a time, beating after each addition. Stir in the milk and vanilla. Sift together the flour, baking soda, baking powder and salt, stir into the creamed mixture. Using a wooden spoon, stir in chocolate chips. Roll the dough into golf ball size

balls and place 2 inches apart on a unprepared cookie sheet. Bake for 10 to 12 minutes in preheated oven. Cool cookies on wire racks.

**Microwave Peanut Brittle (Azul):** 1 1/2 cups dry roasted peanuts, 1 cup white sugar, 1/2 cup light corn syrup, 1 pinch salt (optional), 1 tablespoon butter, 1 teaspoon vanilla extract, 1 teaspoon baking soda.....Grease a baking sheet, and set aside. In a glass bowl, combine peanuts, sugar, corn syrup, and salt. Cook in microwave for 6 to 7 minutes on High (700 W); mixture should be bubbly and peanuts browned. Stir in butter and vanilla; cook 2 to 3 minutes longer. Quickly stir in baking soda, just until mixture is foamy. Pour immediately onto greased baking sheet. Let cool 15 minutes, or until set. Break into pieces, and store in an airtight container.

**Shortbread Cookies (Azul):** 1 pound unsalted butter, 1 tablespoon vanilla extract, 6 ounces powdered sugar, 1/2 teaspoon salt, 18 ounces flour....pre heat oven to 400f and cook 7-10 minutes

**White Chocolate Chip Biscuits (Azul):** 2 cups all-purpose flour, 2 tablespoons sugar, 3/4 teaspoon salt, 1 table spoon baking powder, 4 tablespoons unsalted butter – chilled, 3/4 cup whipping cream, 1 cup white chocolate chunks....Pre heat oven to 450 degrees ( 425 in a convection oven). Sift together all the dry ingredients in a bowl. Cut in the chilled butter with a chilled fork until the mixture resembles oats ( very crumbly). Pour in the cream and chocolate and mix until JUST blended. Divide dough into 6 equal "drop biscuits" and drop onto a buttered sheet pan ( they should be @ an inch thick and 4 inches around. bake for about 12 minutes or until puffed up and light golden brown in color. Cool biscuits on a wire rack.

**Almond Biscotti (azul):** 1 cup sugar, 1 cup brown sugar, 2 cup flour, 1 tsp baking powder, 3 tbsp soft butter, 3 cup whole almonds, 2 beated eggs, 3 tbsp vanilla....mix all except the eggs to make a soft dough will not be thin ...add eggs with vanilla till dough holds together...you should get 4 logs out of this recipe...roll into logs with some flour...logs should not be too thick or to long they will expand a lo....bake at 350 for the 1st 15 mins then 10 after till logs are firm

**Almond Tuille Cups (café pacific):** 1 1/2 oz all purpose flour, 2# butter, 2# sugar, 28oz almonds sliced and rough chop, 8 oz milk, 1/4 tea salt, 1 tea corn syrup....\*melt sugar and butter together.....over low heat add the rest of the ingrdients and stir.....place parchment paper on a sheet pan and make 2 tab circles of batter.....bake untill golden brown....shape and cool in dry place.

**APPLE BUTTER (AZUL):** 15 each apples, granny smith cored, 12 oz brown sugar(light), 2 cup apple cider vinegar, 1/2 tsp nutmeg (ground), 1/4 tsp clove (ground), 1 tbsp cinnamon (ground)

**Apple Crisp (café pacific):** 30 green apples peel and dice, 30 red apples peel and dice, 1# brown sugar, 1 cup sugar, 3 tab cinnamon, 2 oz lemon juice, 1# butter.....mix all ingredients and put in hotel pan.....cover with foil and bake at 325f for 15 min

**Apple raisin bread pudding (café pacific- yield 30):** butter and sugar coat molds.....put 1/4 inch layer of apple raisin compote in bottom of molds.....add bread pudding mixture:20 handfuls bread cubes ( no crust), 10 eggs, 10 cup cream, 2 1/2 # sugar, 2 oz cinnamon...\*bake at 300f for 20 min with fan on

**Almond Shards (Azul):** 1 1/2 cups toasted almond chunks, 1 cup white sugar, 1/2 cup light corn syrup, 1 pinch salt (optional), 1 tablespoon butter, 1 teaspoon vanilla extract, 1 teaspoon baking soda.....Grease a baking sheet, and set aside. In a glass bowl, combine almonds, sugar, corn syrup, and salt. Cook in microwave for 6 to 7 minutes on High (700 W); mixture should be bubbly and almonds browned. Stir in butter and vanilla; cook 2 to 3 minutes longer. Quickly stir in baking soda, just until mixture is foamy. Pour immediately onto greased baking sheet. Let cool 15 minutes, or until set. Break into pieces (shards), and store in an airtight container.

#### **SPECIALTY DESSERTS:**

**Banana Lumpia (Adair):** 2 medium bananas -- ripe, 2 sheets lumpia, 1 tablespoon lime juice, egg wash, 2 tablespoons cinnamon sugar...Peel the ripe bananas and brush with lime juice. Sprinkle with cinnamon sugar and chopped nuts (Optional)...Brush lumpia with egg wash and place a banana in the center. Fold the sides over, like a chimi, and roll up. refrigerate until needed.

**Baklava (Adair - yield 6):For the Baklava:** 4 sheets phyllo dough -- cut into 6ths, 1/2 pound butter -- melted, 1 1/4 cups walnuts -- finely chopped, 1 1/4 cups pistachio nuts -- finely chopped, 1/2 cup sesame seed...For the Syrup:500 grams sugar, 1/2 liter water, 3 tablespoons fresh tropical lemon juice...Pre -heat oven to 350 degrees. Brush muffin tin w/ melted butter. lay 4 sheets of phyllo dough on top of one another. Cut dough into 1/6 pieces (squares). Lay a square into each muffin tin, brush dough with melted butter and lightly sprinkle with sesame seeds. Repeat until each muffin cup has 4 layers of buttered dough. Combine the pistachios and walnuts and mix well. Divide nuts into 6 equal portions and place in each muffin tin. Fold pastry over and bake until golden brown. Make syrup by combining the ingredients and bring to a boil. Let syrup simmer for 15-20 minutes. At service pour hot syrup into baklava and serve immediately. May serve with

vanilla ice cream.

**BLACK RICE PUDDING (AZUL – yield 40):** 3 qt black rice, (OVERCOOKED TO SOFT), 1 ½ cup honey, 1 qt cream, heavy, 1 qt coconut milk, 1 tsp cinnamon, 3 each orange zest, 1 tsp salt, 3 cup golden raisins...cook all ingredients on simmer while stirring like risotto for 10 minutes. pour into molds and let cool.

