

Mise En Place

“To Gather”

Nothing like preparing for the summer than with some classic Hawaiian cuisine, especially in effort towards the Luau event we have coming up! The baking class and Asian cuisine class took the opportunity to test out some of Chef's recipes which included simple but tasty spam musubi and the famous malasadas. Both turned out great and the culinary program can not wait to share this amazing cuisine with the community.



March, 2022



The culinary class keeps things bright and full of color with their various dishes. For one class, the students learned how to sous vide fish and how to cut supremes from blood oranges. Using these techniques, the students were able to make a mahi mahi tostada with a grilled pineapple, blood orange, roasted red pepper and serrano pepper salsa along with a sous vide and pan seared mahi mahi fish sitting on top of fried plantains and a sweet potato hash with blood orange and coconut lime reductions.

3/23/22



Student Highlight: **Celina Dagnino** (2nd year student)



1. What interested you in taking culinary courses? - At first it was just a science class for another degree but after I learned things I didn't know about food before, like different ways to cook the same food, I fell in love with cooking and baking.
2. What was your favorite thing you learned in the program? - My favorite thing I've learned in the program is that you're never alone. We work as a team to keep everything moving.
3. What are your plans for the future? - I hope that I can make my dreams come true and become part of the culinary program as an instructor and help future students pursue their culinary goals.
4. What is your favorite recipe? - The apple, fig bruschetta that Chef Clay has perfected.

... Recipe

1 french baguette, olive oil, 8 oz mascarpone cheese, 1 apple, lemon, 4 oz fig jam, 1 tsp cinnamon, a pinch of nutmeg

Slice the baguette into ½ pieces, brush oil on slices and then toast. Cut apple into small cubes and in a sauce pot add the apple cubes, fig jam, lemon juice (½ Tbsp), cinnamon, and nutmeg. Let simmer until gelatinous consistency. Spread mascarpone cheese on baguette slice and top with apple fig mixture. Enjoy!

Upcoming Events

- **CAC Culinary/Mise En Place shirts for sale!** - \$25 each (available in white, grey and black)
- **CAC Mise En Place Hawaiian Luau** - Saturday, May 7th, from 1pm to 8pm, Mise En Place at the San Tan Campus will be hosting the first ever CAC Hawaiian Luau. There will be authentic Hawaiian food provided by the culinary program, Hawaiian dancers, vendors, face painting, a movie showing, and much more fun activities for the whole family! Mise En Place can not wait to connect the community with the school, local business and establishments and especially the Hawaiian spirit.
- **CACMiseEnPlace.com is here! Go check it out!**
- **Club Meeting** - May 4th 2022, 6pm in the A building



FaceBook - @CACMiseEnPlace Instagram - @cacmiseenplace Twitter - @CACMiseEnPlace
Reach out to us! - CACMiseEnPlace@gmail.com

