

Restaurant Secrets: Behind the Line — A Chef Storytelling Experience

Step behind the pass and experience the reality of professional kitchens in this immersive live demonstration. This engaging session blends refined culinary technique with authentic stories from life on the line — the pressure of service, the culture of restaurant kitchens, and the craft behind restaurant-quality dishes.

Guests gain insight into how chefs think about flavor, precision, and presentation while experiencing the artistry and energy of professional cooking.

Menu

- Seared Butter-Basted Scallops / Cauliflower Purée / Basil Oil / Squid Coral
- Duck Breast / Port & Red Currant Reduction / Celery Root Fondant
- Lemon Posset / White Chocolate Snow

Butter-Basted Scallops — Yield: 4 servings

Ingredients

Scallops – 12 large dry scallops
2 tbsp neutral oil
3 tbsp butter
1 garlic clove, crushed
3 thyme sprig
Sea salt, black pepper

Cauliflower Purée

- 2 tablespoons (30 g) unsalted butter
- 1 large (4-ounce; 120 g) shallots
- 4 medium cloves garlic, thinly sliced
- 1 (1-pound; 455g) head cauliflower, trimmed and cut into florets
- 1 cups (250 ml) heavy cream
- 6 sprig thyme
- Kosher salt

Basil Oil

80 g basil leaves, ¾ cup neutral oil, 30 g flat leaf - Pinch salt

Squid Coral

½ cup water, ¼ cup oil, ¼ cup tapioca flour, 2 tsp squid ink

Method

Melt butter and sweat shallots Simmer cauliflower with cream etc. until tender and blend smooth with butter. Blanch basil briefly, shock in ice water, then blend with oil and strain. Cook coral batter in hot oil until a crisp lacy structure forms. Sear scallops in hot oil, add butter, garlic and thyme and baste.

Duck Breast — Yield: 4 servings

Ingredients

2 duck breasts, Salt and black pepper

Port & Red Currant Reduction

1 cup ruby port
½ cup red currant jelly
1 cup duck or veal stock
1 shallot, minced
1 tbsp butter

Celery Root Fondant

1 large celery root, 2 tbsp butter, 1 cup chicken stock, 4 thyme sprig

Method

Score duck skin and render slowly skin-side down until fat is released and skin crisp. Finish in oven until medium and rest before slicing. Reduce port with shallots, add stock and reduce further. Whisk in red currant jelly and finish with butter. Brown celery root in butter

Lemon Posset — Yield: 4 servings

Ingredients

- 600 ml double cream
- 175 g sugar
- finely grated zest of 2 lemons
- 100 ml freshly squeezed lemon juice (approx 2 large lemons)
- Pinch of salt

Method

Bring cream, lemon zest, juice and sugar to a boil and simmer for 3 minutes. Remove from heat and strain/. Pour into serving glasses and chill until set. Approx. 4 hours – overnight best. Cover with film wrap – lasts 2 days in fridge

White Chocolate Snow

Combine 2 parts melted white chocolate with 1.5 parts maltodextrin by weight. Whisk until a light powder forms