e-MISE
SETTING THE HOTEL CHEF UP FOR SUCCESS

RECIPES TO INSPIRE

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Alaska Seafood
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Cuisine Solutions

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As a culinary conference for chefs, we know that one of everyone's favorite parts of being together for Mise is the nonstop flow of food and drink ideas to see, sip and taste. This is one thing you just can't do through a computer screen, at least not yet!

The next best thing as we bring to life e-Mise 2020 is this "look book" of sexy pictures of F&B from our sponsors. Everyone brought their "A game" with these ideas, showing off some creative and gorgeously presented dishes that were designed with hotel F&B in mind. We think you'll find lots of inspiration here and in the virtual kitchen at e-Mise…at the very least the inspiration to go grab a bite to eat!

Please join us in thanking the amazing sponsors you see here; it's thanks to them that we were able to make e-Mise happen this year. They are with you and here to help you whatever stage of rebuilding you are in.

Here's to another successful, fun and engaging Mise, bigger and better than ever!

Cheers,

@miseconference

Facebook.com/miseconference

#mise2020

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BREAKFAST

Recipe courtesy:

Wild, Natural & Sustainable®

AVOCADO TOAST WITH BEET CURED ALASKA SALMON & KALE SALSA VERDE

By Executive Chef Jeremy Bringardner, Mendocino Farms Sandwich Market
alaskaseafood.org/foodservice/recipes/

Ingredients:

2 tsp fennel seed

2 tsp coriander, whole

2 tsp white peppercorns, whole

4 juniper berries

1 cup salt

½ cup sugar

4 cups beets, peeled, grated (about 2 extra-large or 4 medium)

1 bunch fresh dill, coarse chopped

1 tbsp ginger, finely grated

1 tsp garlic, chopped

1 tsp lemon zest

2 lbs Alaska salmon, pin bones and skin removed

1 cup (packed) kale, ribs removed

1 cup (packed) Italian parsley, picked, chopped

2 tbsp capers, drained

2 cloves garlic, chopped

¼ tsp red chili flakes

¼ cup chives, chopped

2 tsp oregano, fresh, picked, chopped

¼ tsp anchovy paste

½ cup extra virgin olive oil

1 tbsp + 4 tsp divided fresh lemon juice

1 tsp white wine vinegar

1 tsp lemon zest

¼ tsp salt

¼ tsp pepper

4 avocados, medium

4 tsp kale salsa verde

1 tsp salt

Servings: 4

Directions:

Brine spice blend
1. Add fennel seed, coriander, white peppercorns, and juniper berries to a saute pan and toast over medium heat until fragrant.
2. Grind the toasted spices and combine with the salt and sugar. Set aside.

Beet blend
Toss together the grated beets, dill, ginger, garlic, and lemon zest. Set aside.

Curing process
1. Lay down a couple layers of plastic wrap on a sheet pan and sprinkle half of the brine spice blend onto the center of the plastic wrap in roughly the same shape of the salmon fillet.
2. Pat dry the salmon with paper towels, then place it on top of the bed of brine spices. Pour the remaining brine spices on top and spread around in an even layer to cover the top side of salmon completely.
3. Carefully sprinkle half of the grated beet mixture over the salmon. Lay a couple layers of plastic wrap over the top of the beet covered salmon. Place another sheet pan on top and flip to invert the salmon. Peel back the plastic wrap facing up and sprinkle the remaining grated beet mixture over the brine spice surface. Spread around in an even layer to cover this side of the salmon completely.
4. Wrap the beet encrusted salmon up tightly in several layers of plastic wrap. Lay flat on the sheet pan with a weight on top and store in the refrigerator for 3-5 days to cure.
5. Unwrap the salmon and rinse off the beet and salt crust. Pat dry with food safe towels.
6. Thinly slice the cured salmon against the grain and set aside.

Kale salsa verde
1. Blanch the kale in boiling salted water for 2 minutes, then drain and shock in ice water. Drain and wring out excess moisture.
2. Add the blanched kale, parsley, capers, garlic, chile flakes, chives, oregano, anchovy paste, extra virgin olive oil, 1 tbsp lemon juice, lemon zest, ¼ tsp salt, and ¼ tsp black pepper to a blender and pulse on medium low speed to chop/puree coarse.

Assembly
1. Mash the avocado with 4 tsp of the kale salsa verde, remaining lemon juice and 1 tsp salt until smooth.
2. Toast 4 slices of bread and split the mashed avocado across them, spreading it in an even layer from edge to edge.
3. Gently bunch up each slice of cured salmon into a ribbon-like shape and arrange on the avocado toast. Repeat to cover the avocado with cured salmon ribbons.
5. Drizzle the kale salsa verde over the salmon, cut the toast in half and serve!

Why did I choose Alaska salmon for this recipe?
I love salmon for curing, due to it's fattiness and very tender texture, which results in a delicate, yet rich and creamy cured product. I also like it's large size, which makes it easier to slice and handle once **cured.**

AUSTRALIAN LAMB BREAKFAST SAUSAGE ROLLS

Pasture raised Australian lamb baked inside puff pastry with chopped bacon, bourbon maple onions and melted cheese. Perfect for a quick dine-in bite or grab n' go takeout.

Recipe courtesy: Chef Adam Moore, Corporate Chef, True Aussie Beef and Lamb

Ingredients:

1 tablespoon vegetable oil

1 pound Australian lamb, ground

½ large sweet onion, minced and squeezed dry

1 tablespoon bourbon

1 tablespoon maple syrup

2 tablespoons bread crumbs

½ cup shredded mozzarella

1 cup cooked bacon, finely chopped

½ cup fresh parsley, chopped fine

½ teaspoon kosher salt

1 tablespoon sugar

1 tablespoon black pepper

1/8 teaspoon ground cinnamon

1 teaspoon toasted fennel seed

1 garlic clove, minced

Puff pastry, as needed

Egg wash, as needed

Flake salt, as needed

Servings: Twelve 2" sausage rolls

Directions:

1. In a large skillet over MEDIUM-HIGH heat, add oil and lamb. Cook until browned- about 5 minutes. Remove lamb from skillet, leaving the juices behind.
2. Add onions and cook until translucent- about 4 minutes. Add bourbon, maple syrup and reserved lamb. Mix well and place in refrigerator to cool.
3. Once lamb mixture is cooled, add to a large bowl with the remaining ingredients and mix until combined.
4. Cut puff pastry to 4" wide x your desired length.
5. Place 1" width of meat mixture in the center of the puff pastry. Brush one side with the egg wash and roll over to seal.
6. Place sealed side down, score the top of the pastry and cut into 2" pieces.
7. Brush with more egg wash and sprinkle with sumac and flake salt.
8. Freeze for later use or bake immediately in a 375F convection oven for 15 minutes, or until golden brown.

APPETIZERS

Recipe courtesy:

BOURSIN® GARLIC & FINE HERBS POTATO CROQUETTES

Recipe courtesy: Bel Brands, Chef Pascal Beaute, Maitre Cuisinier de France

Ingredients:

4 pounds russet or gold potatoes

1 5.2 oz. package Boursin® Garlic & Fine Herbs cheese

8 oz. butter

4 ounces heavy cream

4 ounces all-purpose flour

4 eggs, whisked and seasoned for egg wash

10 ounces bread crumbs

Servings: 24 pieces

Directions:

1. Peel and cook the potatoes in salted water until tender. Drain.
2. Mash the potatoes with the Boursin®, butter, and cream. Season with salt and pepper. Let the mixture cool.
3. Shape the mixture into small balls or pears. Roll in the flour, then the egg wash, then the bread crumbs. Lay the croquettes on a sheet pan and freeze.
4. At service, deep-fry the croquettes until browned and crisp. Drain and serve.

Chef Notes:

Alternately, use the potato mixture as Boursin® mashed potatoes by adding 4 ounces of milk to make them fluffier.

Recipe courtesy:

LOBSTER & BOURSIN® STRUDEL

This strudel is a delicious medley of freshly steamed lobster meat and creamy Boursin® cheese wrapped in a flaky filo dough crust.

Recipe courtesy: Chef Joe Natoli, Executive Chef Sawgrasss Marriott Golf Resort & Spa

Ingredients:

12 lobsters (1-1/4 pound each), steamed, chilled

72 Sheets filo dough

12 packages of 5.2oz / 7 ¾ Cup of Boursin® Garlic & Fine Herbs Cheese, crumbled

8oz butter, melted

kosher salt & ground black pepper

1 ½ cups citrus butter sauce

Servings: 24 pieces **Portion Size:** 1 strudel

Directions:

1. Remove lobster meat from shells. Reserve claw meat and cut remaining meat into bite-size pieces. Combine with cheese in large bowl; toss gently to combine.
2. For each strudel, brush three sheets of filo with butter. Stack filo sheets; season top layer with salt and pepper to taste. Fill with 4 ounces lobster mixture; cigar roll while folding sides of dough in to contain the filling. Repeat with remaining filo and filling.
3. Transfer rolls to parchment lined sheet pans. Bake in 350°F standard oven, 10-12 min. or until golden brown.
4. For each serving, bias-cut each strudel in half. Serve garnished with 1 tablespoon citrus butter sauce and reserved lobster claw meat.

Why it works

Perfect in a catered function, or served as an elegant bar bite, there's a lot to love about buttery filo, especially when it holds decadent lobster and creamy Boursin® cheese.

Recipe courtesy:

OYSTER SOUS VIDE SABAYON

Oyster sous vide, caviar and champagne sabayon, passe Pierre

Ingredients:

- Fresh oysters
- Egg yolk
- Butter, clarified
- Shallots, fine chopped
- Black peppercorn, cracked
- Champagne
- Fresh Lemons
- Passé Pierre (sea bean, sea asparagus)
- Sea salt & sea weed (optional)
- Caviar

Directions:

1. Reserve the oyster from the shells and keep cold until ready for assembly/service and rinse the shells. Pass the oyster jus through a fine mesh and reserve. In a small sauce pot, add champagne, cracked black pepper, the oyster jus, and chopped shallots and reduce over high heat for 7-10 minutes. Then remove from the heat, allow to cool and add a beaten egg yolk and clarified butter. Mix and seal in a sous vide pouch and cook for 1 hour at 63°C/145°F to pasteurize and cook.
2. When ready to serve, remove the pouch from the water-bath, open the pouch and pour contents into a small mixing bowl and mix with a hand blender for 30 seconds to 1 minute.
3. Blanch the sea beans in boiling salted water for 45 seconds and transfer into a prepared ice bath and hold until service.
4. Set the rinsed oyster shells on a bed of sea salt and sea weed, on an oven safe dish or tray and lay the shell horizontal and flat as possible, so nothing spills over, add a small bed of sea beans into the shell, then place the chilled fresh oyster and then add a spoon full of the sabayon over the oyster. Place everything in top shelf oven on broil for two minutes and remove from the oven and garnish with caviar and fresh squeezed lemon juice. Serve immediately.

MILK BRAISED BELLY EN CROÛTE

This is Milk Braised Belly En Croûte with Masala Creme Fraiche, Micro Mustard Dijon™ microgreens and Garlic Flower edible flowers.

Recipe courtesy: Chef Andres Dangond
freshorigins.com

Ingredients:

Milk Braised Belly

900 gr Pork Belly, whole
900 gr Milk
20 gr Salt
4 gr Garlic, minced
2 Bay leaves
1/4 tsp Cloves, ground
1/4 tsp Allspice, ground
1/4 tsp Black Pepper, ground

Masala Crème

1 cup Creme Fraiche
2 gr Salt
1 gr Garam Masala

Belly en Croute

2 Eggs, scrambled
2 gr Salt
2 cups Breadcrumbs, Italian mix
Oil, for frying (enough to fully cover pork belly strips as they fry)

Fresh Origins Products

Micro Mustard Dijon™
Garlic Flower

Servings: 4-5

Directions:

Milk Braised Belly

1. Set a water bath with a sous vide water circulator to 176 degrees Fahrenheit.
2. Add all ingredients in a sous vide bag and slowly lower bag into the water bath. Drape bag over the edge of the container and clip it to the side.
3. Cook belly sous vide for 7 hours.
4. Drain milk from the bag, and carefully remove pork belly. Allow to cool down and refrigerate for 2 hours.
5. Cut pork belly in 1.5-inch wide by 4-inch long strips. Reserve refrigerated until needed.

Masala Crème

1. Mix all ingredients in a bowl and let sit for 30 minutes before using.

Belly en Croute

1. Heat up oil in a fryer, or large saucepan to 375 degrees Fahrenheit.
2. Combine eggs and salt and mix until salt is dissolved.
3. Coat the belly strips in the eggs and then the breadcrumbs. Repeat with each one to double bread.
4. Fry each breaded pork belly strip until golden brown.
5. Remove and drain on paper towels.

Plating

Place each warm Belly en Croute on a plate and spread a tablespoon of Masala Creme on top of each. Place Fresh Origins Garlic Flowers and Micro Mustard Dijon™ on top.

Recipe courtesy:

TRUE AUSSIE BEEF&LAMB

AUSTRALIAN LAMB SAMOSA "SACKS"

Pasture raised Australian lamb baked inside a golden pastry shell with Vegemite braised vegetables and melted cheese. A great snackable, poppable option for in-room snacking or as a dine-in appetizer.

Recipe courtesy: Chef Adam Moore, Corporate Chef, True Aussie Beef and Lamb

Ingredients:

- 2 tablespoons vegetable oil
- 1 small onion, minced
- 1 pound Australian lamb, ground
- 2 tablespoons flour
- 1 cup beef stock
- 1 small carrot, minced
- 1 celery stalk, minced
- 1 clove garlic, minced
- 1 tablespoon tomato paste
- 1 tablespoon Worcestershire
- 1 teaspoon Vegemite
- 1 teaspoon fresh thyme, minced
- 24 wonton wrappers
- Egg wash, as needed

Servings: 24 samosa "sacks"

Directions:

1. In a large skillet over MEDIUM-HIGH heat, add oil and onion. Cook until onion is translucent- about 4 minutes.
2. Add lamb to the skillet with the onion and cook until browned, while breaking into fine bits- about 5 minutes.
3. Next, reduce heat to MEDIUM, add remaining ingredients and cook until carrots and celery are tender and the mixture is thickened – about 7 to 10 minutes.
4. Remove mixture from heat and cool under refrigeration.
5. Once lamb mixture is cooled, place a small amount in the center of each wonton, brush the edges with egg wash and form into a "sack". Pinch the top tightly to seal. At this point they can be refrigerated or frozen until ready to use.
6. When ready to serve, preheat an oven to 400F and place "sacks" into the oven for 8-10 minutes (fresh) or 15-20 minutes (frozen).

Recipe courtesy:

Tyson

CHICKEN AND SAUSAGE DIABLO

Roasted chicken thighs and bold andouille sausage smothered in a Calabrian chili fra diavolo. Served over grilled scallion polenta cakes.

Recipe courtesy: Chef Gary Corbin, Corporate Chef, Tyson Foodservice
tysonfoodservice.com/smallplatesolutions

Ingredients:

Chicken Thigh Meat, roasted
6 oz Tyson® Uncooked Boneless Skinless Diced Chicken Thigh Meat, 1"

2 oz Cajun Sausage, fully cooked
Aidells® Fully Cooked Cajun Style Andouille Smoked Sausage Made With Pork

Fria diavolo Sauce

1 tbsp Calabrian chili (pureed)

1 C Pomodoro sauce

Scallion Polenta Cakes

¾ C Polenta (cooked)

¼ C Scallions (thin sliced)

¼ C Grated parmesan

Salt and pepper to taste

Servings: 1

Directions:

Fria diavolo Sauce

1. Heat pomodoro sauce to a boil and add your pureed peppers and stir.
2. Let simmer for 3 minutes and serve.

Scallion Polenta

1. Add parmesan and cut scallion to polenta directly after cooking.
2. Spread evenly on a non stick sheet pan to cool.
3. After cooling process, cut into triangles, circles or squares, then use char grill for marks and final flavor.

Recipe courtesy:

Tyson

SMOKED SAUSAGE TRIO

A trio of a naturally hardwood smoked sausages: Polska sausage over caramelized onion jam, a flavorful chicken apple sausage served with a **cherry-caramelized onion chutney**, and a bold smoked Cajun style Andouille sausage with a marinated and oven roasted roma tomato.

Recipe courtesy: Chef Gary Corbin, Corporate Chef, Tyson Foodservice
tysonfoodservice.com/smallplatesolutions

Ingredients:

4 oz Chicken Apple Smoked Sausage, fully cooked
Aidells® Fully Cooked Chicken & Apple Smoked Chicken Sausage

cherry-caramelized onion chutney

½ C Fresh or Frozen Black Cherry (thaw and strain if Frozen), pitted

1 C Julienne Spanish onion

½ oz Olive oil

1 oz Bourbon

Salt and pepper to taste

2 oz Chicken stock

½ tbsp Whole butter

Servings: 2 servings

Directions:

Bourbon Infused Black Cherry- Caramelized Onion Chutney

1. Caramelize onions in medium sauté pan.
2. Add black cherry halves to re-therm.
3. Add bourbon and flame off the excess alcohol and reduce to au sec.
4. Add chicken stock and reduce to approximately ¾
5. Add whole butter to smooth the sauce.

SALADS

Recipe courtesy:

Alaska Seafood

Wild, Natural & Sustainable®

LAOTIAN CRISPY RICE SALAD WITH ALASKA ROCKFISH

By Executive Chef Jeremy Bringardner, Mendocino Farms Sandwich Market
alaskaseafood.org/foodservice/recipes/

Ingredients:

4 Alaska rockfish fillets, 5 oz portions

2 cups jasmine rice, cooked with few pinches of salt

1 tbsp ginger, finely grated

1 tbsp lemongrass, finely grated

1 lime leaf, minced

3 tbsp fish sauce

¼ cup agave, light

½ cup lime juice, fresh squeezed

3 tbsp roasted hazelnut oil

3 tbsp extra virgin olive oil

½ tsp salt

Few pinches of salt and pepper

1 tbsp rice bran oil

2 cups red leaf lettuce, washed, sliced

2 cups granny smith apple, diced

1 cup rainbow carrots, matchsticks

1 cup red bell pepper, thinly sliced

1 cup red cabbage

¼ cup red onion, thinly sliced

30 slices jalapeño, thinly sliced

1 cup fish sauce vinaigrette

1 cup crispy rice

½ cup peanuts, toasted, crushed

½ cup cilantro, washed, chopped coarse

¼ cup mint or thai basil, torn

Servings: 4

Directions:

Crispy Rice

1. Cook the jasmine rice according to package instructions. Cool to room temperature. Spread out onto a sheet pan and place uncovered in the refrigerator for 1 hour to dry.
2. Break apart the rice into 1/4" - 1/2" clumps and drop into a deep fryer preheated to 350°F. Cook for 2-3 minutes or until the sizzling has mostly subsided, and the rice balls are a light golden color, firm and very crispy. Transfer to paper towels to drain excess grease. Season lightly with salt.

Fish Sauce Vinaigrette

1. Peel and finely grate the ginger with a microplane.
2. For the lemongrass, remove and discard the tough outer layer. Wash the lemongrass heart and finely grate with a microplane.
3. For the lime leaf, cut out and discard the spine, and mince the leaf very fine.
4. In a small mixing bowl, combine the ginger, lemongrass, lime leaf, fish sauce, agave, lime juice, hazelnut oil, olive oil, and salt, and whisk to incorporate.

Cook the fish

1. Pre-heat a saute pan over high heat. Pat the fish fillets with paper towels until very dry. Sprinkle salt and freshly ground black pepper on both sides.
2. Add oil to the pan and swirl to coat the surface. When oil just begins to smoke, lay the fillets in the pan and press gently for good surface contact. Allow to cook 3-4 minutes until golden brown, then flip and cook another 2-3 minutes or until just cooked through. Transfer fish to a resting plate and hold warm.

Assembly

1. In a large salad mixing bowl, toss together the leaf lettuce, apple, carrot, bell pepper, cabbage, onion, jalapeño, and fish sauce vinaigrette.
2. Break the cooked fish apart into large chunks and add to the mixing bowl. Add the crispy rice as well, and give the salad another gentle toss.
3. Split the salad evenly across 4 shallow bowls. Garnish with the crushed peanuts and chopped fresh herbs.

Why did I choose Alaska Rockfish for this recipe?
Rockfish tastes slightly sweet with a delightful nuttiness and clean finish. It's somewhat mild, but with a pleasantly meaty taste and texture that bodes well in an appetizer or bright acidic and highly aromatic salad such as this. It's a great way to start a meal or enjoy as a main course.

Recipe courtesy:

watermelon.org

BURMESE WATERMELON SALAD

By Chef Rebecca Peizer at Culinary Institute of America

ingredients:

2 lb. red watermelon, cut into ½" dice
3 ea. firm avocado, cut into ¼" dice
1 cup green lentils, cooked
1 cup green beans, cooked, cut into ¼" pieces
3 Tbsp. ginger, minced
3 ea. kaffir lime leaves, fine julienne
1 cup peanuts, skinless
¼ cup black sesame seeds
¼ cup White sesame seeds
1 cup Coconut flakes
¼ cup Lime juice
2 Tbsp. Sugar
¼ cup Soy sauce
¼ cup Fish sauce
1 tsp. Salt
½ cup Peanut oil ½
½ cup Mint leaves, torn

Servings: 8 Portions

Directions:

1. Combine watermelon, avocado, lentils, green beans, ginger and kaffir lime leaves in bowl. Toss gently to combine.
2. Heat a sauté pan on medium heat and add peanuts. Toast until browned and add sesame seeds and coconut. Toss frequently until coconut is browned and toasted. Remove from pan and cool.
3. Combine lime juice, sugar, soy sauce, fish sauce, and salt in a bowl. With a whisk, slowly add peanut oil to combine.
4. Pour dressing over the watermelon, add the toasted ingredients and toss gently to combine. Garnish with mint. Season to taste.
5. Serve at room temperature.

SIDES

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We are kind to the planet
Superior quality

Recipe courtesy:

SPICEOLOGY

ACHIOTE CARROTS

By Chef de Cuisine, Eat Good Group Aaron Fish

Ingredients:

1 pound carrots, peeled and cut into chunks

3 tablespoons Spiceology Achiote blend

2 tablespoons olive oil

½ teaspoon salt

1 tablespoon lemon juice

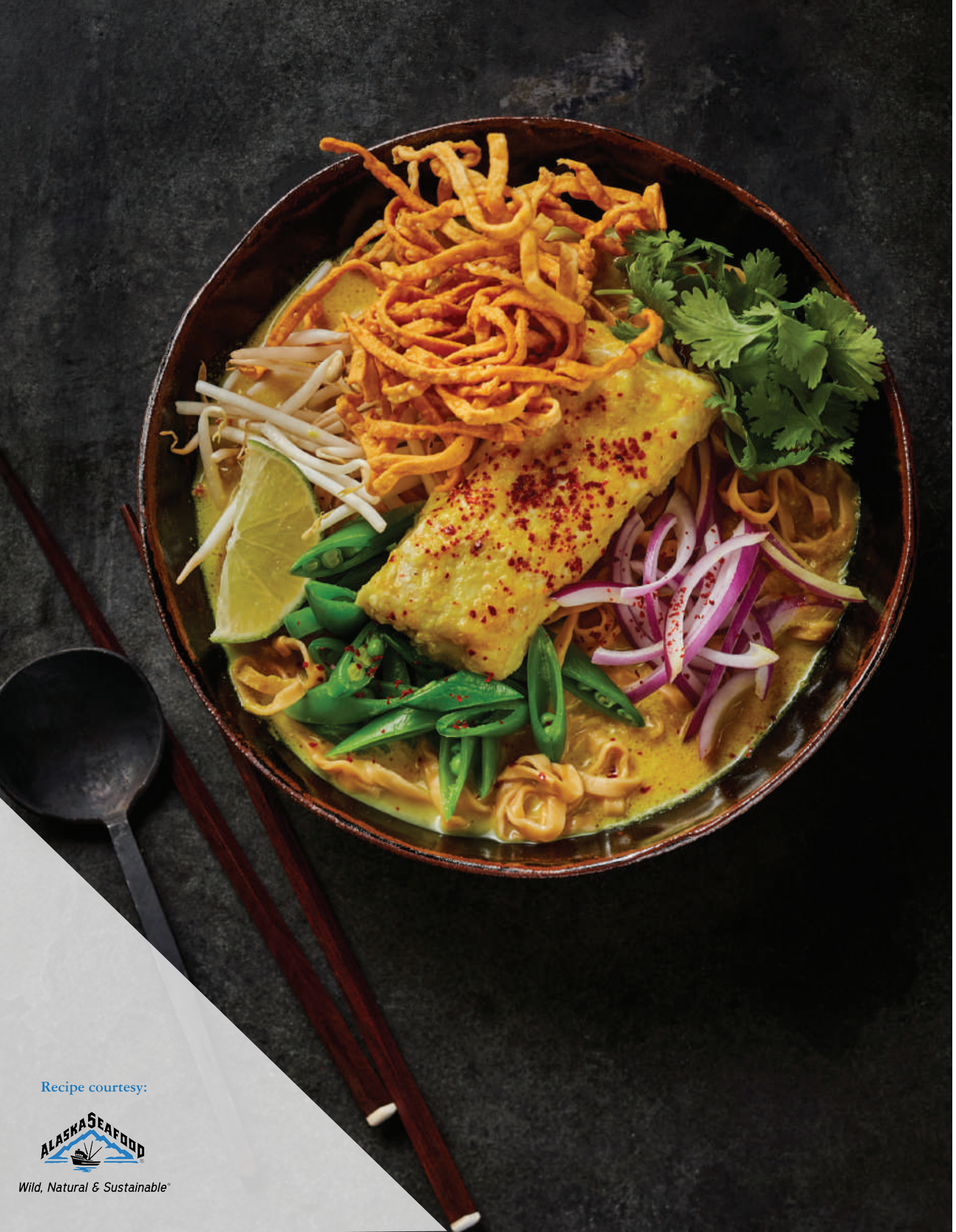
2 tablespoons grapeseed oil

Servings:

Directions:

1. Cut carrots and set aside in a bowl. In another bowl combine the remaining ingredients, except the grapeseed oil. Mix well and toss with carrots.
2. Heat an ovenproof saute pan over medium-high heat for 1-2 minutes and add grapeseed oil. Add carrots and let sit for about 45 seconds. Toss and place in a 450 degree F oven for 5 minutes.
3. Remove and add a tablespoon of unsalted butter. Toss and serve!
4. Serve with cured oranges and/or harissa marinated olives.

SANDWICHES AND FLATBREADS



Recipe courtesy:

Alaska Seafood

Wild, Natural & Sustainable®

ALASKA POLLOCK KHAO SOI

By Executive Chef Jeremy Bringardner, Mendocino Farms Sandwich Market
alaskaseafood.org/foodservice/recipes/

Ingredients:

1 tbsp coriander seeds, whole

¼ tsp green cardamom seeds (or 1 pod)

½ tsp cumin seeds

¾ cup shallots, peeled

7 garlic cloves

3 tbsp lemongrass, tough outer layer removed, sliced thinly

1 fresno chile pepper, stem removed

2 tbsp ginger, peeled, sliced 1/8" against the grain

1 tbsp turmeric root, fresh, peeled, rough chopped

¼ cup water

2 tbsp vegetable oil or 75/25 oil blend

2 cups coconut cream

2 galangal root, 1/4" medallion (optional)

2 lime leaves

2 tsp light brown sugar

2 tbsp fish sauce

2 tsp soy sauce

2 cups chicken stock

4 Alaska pollock fillets, 6 to 8 oz. portions

4 nests egg noodles for boiling

1 nest egg noodles for frying

1 cup sugar snap peas, cut into 1" pieces, blanched or steamed

1 ½ cups bean sprouts

¼ cup red onion, sliced 1/8"

4 lime wedges

¼ cup cilantro, washed, rough chopped

1 tsp dried chili flakes

Servings: 4

Directions:

Curry paste

1. Add the coriander, green cardamom, and cumin seeds to a pan and toss occasionally over medium heat until fragrant and toasted. Transfer to mortar & pestle or coffee grinder and grind.
2. Add shallot, garlic, lemongrass, fresno chile, ginger, and turmeric root to a blender. Pulse to chop. Add the ground spices and add 1/4 cup water and puree. Set aside.

Curry sauce

1. In a preheated pan over medium heat, add 2 tbsp oil, then add all the curry paste and fry, stirring often, for about 3-4 minutes or until harshness of the shallots is cooked out, and the curry paste is thoroughly cooked.
2. Add the coconut cream, the slice of galangal root (optional), the lime leaves, and simmer gently for 4 minutes.
3. Add the brown sugar, fish sauce, soy sauce, chicken stock and bring back to a gentle simmer for another 2-3 minutes.
4. Add the fish to the pan to submerge in the curry sauce and gently simmer for 8-10 minutes or until fish is just cooked through. Remove from heat and cover loosely to hold hot.

Crispy noodles

1. Loosen one nest of egg noodles and divide into four small portions. One at a time, drop into a deep fryer preheated to 350ºF for about 30 seconds or until crispy and light golden brown.
2. Transfer to paper towels to drain excess grease and season lightly with a pinch of salt.
3. Loosen the egg noodles and cook 4 nests in boiling water, according to package instructions.

Assembly

1. Strain, rinse, and split between 4 warmed bowls.
2. Ladle about 1 cup of sauce into each bowl, pouring over the noodles.
3. Transfer the fish, arranging on top of the noodles.
4. Arrange the garnishes in piles around fish: bean sprouts, red onions, lime wedge, cilantro, chili flakes.
5. Place some crispy noodles on top of each fish and serve piping hot!

Why did I choose Alaska pollock for this recipe?
I like using Alaska Pollock for this thai curry, due to its firm, meaty texture. Khao Soi is often made with chicken, beef, or pork, so this fish makes for a nice meaty alternative. Its texture stands up to the varied textures throughout the dish, and the mild flavor works well with everything going on in this rich, spicy, and intensely flavorful noodle soup!

Recipe courtesy:

PRICE*S PIMIENTO & FRIED CHICKEN FLATBREAD

Skip the typical pizza and try this southern-inspired flatbread topped with juicy pieces of fried chicken and bubbly Price*s Pimiento Cheese.

Ingredients:

- 12 par baked flatbread crusts (9x12-in. ea.)
- ½ cup extra virgin olive oil, divided
- 4 ½ cups Price*s Original Pimiento Cheese Spread
- 4 pounds fried chicken tenders, cut into bite-size pieces
- 12 oz baby arugula leaves
- kosher salt & ground black pepper
- 18 oz pickled red onions

Servings: 24 servings as entree, 48 servings as appetizer

Portion Size: 1/2 topped flatbread

Directions:

1. Brush each crust with 1 teaspoon olive oil. Spread 6 tablespoons cheese on each crust, leaving a 1/2-in. border. Top with 4 ounces chicken tenders.
2. Bake in 400°F standard oven, 6-8 min. or until golden brown and bubbly.
3. Meanwhile, toss arugula with remaining olive oil; season to taste with salt & pepper.
4. For each serving, top crust with 1 ounce arugula leaves and 1-1/2 ounces pickled onion.
5. Cut flatbread into 8 pieces; serve immediately

Recipe courtesy:

RATIONAL

SMOKED PORK BANH MI SANDWICH

Smoked pork tenderloin gives this traditionally Vietnamese sandwich a creative twist!

Ingredients:

½ cup of canola oil

¼ cup of sesame oil

¼ cup of honey

¼ cup of sambal

¼ cup of rice vinegar

½ cup of soy sauce

Salt and pepper

6 pork tenderloins, cleaned

Woodchips (of choice)

½ lb of unsalted butter, softened

French baguette or Italian bread roll

2 cups of pickled carrot and daikon radish

1-2 cucumbers, seedless, sliced

6-7 fresno peppers or jalapenos, sliced

1 bunch of cilantro

Servings: 12 Sandwiches

Directions:

1. In a medium mixing bowl, whisk together the oils, honey, sambal, vinegar, soy sauce salt, and pepper to make a marinade. Coat the pork tenderloins in the marinade (set aside the extra) and smoke in the RATIONAL iCombi Pro using the VarioSmoker. Set the iCombi Pro to manual convection; 100% humidity, 86 degrees Fahrenheit, continuous operation, fan speed 5. Smoke the pork tenderloins for 30 minutes to an hour.
2. When the pork tenderloins are done smoking. Remove them from the cabinet and coat in any remaining marinade. Preheat the iCombi Pro for Meat mode, Grilling; with probe, coloration 3, 125 degrees Fahrenheit.
3. Load the pork tenderloins into the unit when it's done preheating, use the diamond and grill grate to achieve grill marks. When the pork is done, let it rest. Meanwhile prepare the bread.
4. Toast the bread in the iCombi Pro Finishing®, Browning and Crisping; without, coloration 2, 5 minutes.
5. Assemble the sandwich by spreading the softened butter on the bread, season with salt and pepper to taste. Slice the pork and layer that on the bottom of the sandwich. Layer in the pickled carrot and daikon radish, sliced cucumbers, sliced peppers, and cilantro. Slice and Enjoy!

SPANISH TAPAS INSPIRED PORK BELLY FLATBREAD

Crisp flatbread, topped with seared pork belly, caramelized red onion, herb infused portabella mushrooms and Manchego cheese. Finished with a sauce duo of **blood orange BBQ glaze** and **roasted poblano mayo**.

Recipe courtesy: Chef Gary Corbin, Corporate Chef, Tyson Foodservice
tysonfoodservice.com/smallplatesolutions

Ingredients:

6 oz Pork Belly, fully cooked
Hillshire Farm® Fully Cooked Sous Vide Large Cut Pork Belly

1 pc Flatbread

Approx. 4 oz Manchego cheese

2 oz Julienne red onion

Blood Orange BBQ Glaze

1 C Blood orange juice

¼ C BBQ sauce

Roasted Poblano Mayo

1 C Mayo

1 Poblano Pepper, whole

¼ oz Fresh Cilantro

Herb Infused Portobello Mushrooms

3 oz Portobello mushroom

1 tsp Thyme

1 tsp Rosemary

Servings: 1 Flatbread

Directions:

Blood Orange Glaze

1. Bring Orange juice and BBQ sauce to a boil and reduce by half.
2. You may also add a half oz of tequila near the end phase of the reduction process.

Roasted Poblano Mayo

1. Roast poblano and de-seed.
2. After cooling add cilantro and poblano to food processor.
3. Add mayo, mix thoroughly.
4. Store refrigerated

MAIN DISHES

Recipe courtesy:

Barilla

COLLEZIONE CASARECCE

WITH GREEN TOMATO AND PUMPKIN SEED PESTO, CILANTRO, JALAPENO, MINT AND QUESO FRESCO

Ingredients:

- 1 box, Barilla Collezione Casarecce
- ½ cup, extra virgin olive oil
- 2 garlic cloves
- ½ Lb. green tomatoes, concasse
- 1 ½ oz, cilantro leaves
- ½ oz, mint leaves
- ½ cup, toasted pumpkin seeds + more for garnish
- 1 medium jalapeno
- 1 lime, juiced
- ½ cup, queso fresco
- Salt and pepper to taste
- ½ cup, micro cilantro

Servings: 6

Directions:

1. Bring a large pot of water to a boil and cook the pasta according to the package directions.
2. Meanwhile, in a blender combine the garlic, green tomatoes, cilantro, mint leaves, pumpkin seeds, jalapeno, lime juice, salt and pepper and pulse until small visible chunks.
3. Stream in the olive oil over low speed.
4. Reserve ¾ cup of the pasta cooking water.
5. Drain the pasta and combine with the sauce.
6. Add the cooking water and stir to combine.
7. Garnish with cheese and micro cilantro.

Recipe courtesy:

Barilla

BARILLA ORZO

WITH CREAMY CAULIFLOWER RICE, CALABRIAN CHILI, PECORINO AND PARMIGIANO CHEESE AND CHIVES

Ingredients:

1 box, Barilla Orzo

2 tbsp, extra virgin olive oil

3 cups cauliflower, small florets, riced

½ cup, white wine

1 ½ cups, heavy cream

1 tbsp, Calabrian chili oil

Salt and pepper to taste

¼ cup, Parmigiano Reggiano cheese, grated

¼ cup, Pecorino Romano cheese, grated

¼ cup, chives, sliced thin

Servings: 8

Directions:

1. Bring a large pot of water to a boil and cook the pasta according to the directions.
2. Meanwhile, in a large skillet saute the cauliflower over high heat until the cauliflower is nicely browned.
3. Deglaze with white wine and reduce by half.
4. Add heavy cream and bring to a simmer.
5. Drain the pasta and toss with the sauce.
6. Stir in the Calabrian chili oil and season to taste.
7. Remove the skillet from the heat and fold in the cheese.
8. Garnish with chives.

Recipe courtesy:

Barilla

BARILLA PIPETTE

WITH CHARRED GREEN ONION PESTO, DRIED CHERRIES, ROASTED CORN AND FETA

Ingredients:

1 box, Barilla Pipette

8 tbsp, extra virgin olive oil

3 ice cubes

2 bunches green onions, charred

¼ cup, pumpkin seeds

2 cups, corn, roasted

½ cup, dried sour cherries, reconstituted in ½ cup hot water

¾ cup, feta cheese

Salt and black pepper

Servings: 8

Directions:

1. Pre-heat the oven to 425°F and bring a large pot of water to a boil.
2. Toss the green onions and corn separately with 1 Tbsp of olive oil and season with salt and pepper, place on a sheet tray and roast in the oven until lightly charred, about 10 minutes.
3. Remove the onions from the oven and let them cool down; in a blender combine the onions, pumpkin seeds and pulse for 5 seconds.
4. Slowly drizzle in the remaining olive oil and season with salt and pepper to taste. Add the ice cubes and puree.
5. Remove the pesto from the blender and place in a large bowl.
6. Cook the pasta according to the package directions, drain reserving ½ cup cooking liquid.
7. Add the cooking liquid, pasta and cherries to the pesto then stir to combine.
8. Top with feta cheese.

Recipe courtesy:

Barilla

BARILLA CAMPANELLE
WITH TUSCAN RAGOUT

Ingredients:

- 1 box, Barilla Campanelle
- 1 yellow onion, chopped
- 1 garlic, whole clove
- 1 sprig rosemary
- 2 sage leaves
- 3 tablespoons, extra virgin olive oil, divided
- 4 ounces ground beef
- 4 ounces ground pork
- 4 ounces ground lamb
- ¼ cup chianti wine
- 1 14 ounce can peeled tomatoes, remove seeds and dice cut
- 2 cups water
- ½ tablespoon tomato paste
- salt and black pepper to taste
- ½ cup, pecorino cheese, grated
- 1 tbsp, chopped parsley

Servings: 8

Directions:

1. Bring a large pot of water to boil, season with salt and cook the pasta according to package directions.
2. Sauté onion in a large skillet with 2 Tbsp olive oil, sage, rosemary and garlic for 10 minutes at low heat.
3. Add the meat and cook until it begins to stick on the bottom of the pan, browned and caramelized.
4. Deglaze with the red wine and let it reduce completely.
5. Discard the rosemary and the garlic.
6. Add tomatoes to the meat sauce along with 2 cups of water and the tomato paste.
7. Simmer until for 30 minutes. Add salt and pepper to taste.
8. Drain and toss pasta with the sauce and finish with parsley, cheese and remaining olive oil.

Recipe courtesy:

Barilla

BARILLA MEDIUM SHELLS

WITH MUSHROOM RAGOUT, BURRATA AND WHITE TRUFFLE BUTTER

Ingredients:

1 box, Barilla Medium Shells

4 tbsp, extra virgin olive oil

½ cup, onion, diced

1 garlic clove, chopped

1 cup, shitake, sliced

1 oz, dried porcini mushrooms, reconstituted in water

1 cup, white wine

2 cups, mushroom or vegetable broth

salt and black pepper to taste

1 8 oz, ball burrata, chopped

2 tbsp, flat leaf parsley, chopped

2 tbsp, white truffle butter

Servings: 8

Directions:

1. Bring a large pot of water to a boil, In a large skillet saute onion and garlic for 3-4 minutes or until soft.
2. Add the mushrooms and saute an additional 3-4 minutes.
3. Add the white wine and reduce by ¾ , once reduced add the broth and bring to a simmer.
4. Cook the pasta according to the package directions, drain and toss with the sauce.
5. Remove the skillet from the heat and fold in the truffle butter.
6. Plate the pasta and top each portion with Burrata, drizzle of olive oil and some microgreens.

Recipe courtesy:

Barilla

BARILLA ROTINI

WITH ARUGULA, SWEET TOMATOES, WHEAT BERRIES, RED QUINOA, FARRO, CREAMY CILANTRO GINGER DRESSING AND CRUNCHY WILD RICE

Ingredients:

1 box Barilla Rotini

2 tbsp, peanut oil

1 tbsp, toasted sesame oil

2 tbsp, ginger

1 small clove garlic

1 bunch, cilantro

¼ cup, tamari

½ cup, mayonnaise

1 pint colorful cherry tomatoes, halved

½ cup, wheat berries, cooked per instructions

¼ cup, red quinoa, cooked per instructions

¼ cup, farro, cooked per instructions

salt and black pepper to taste

2 cups, baby arugula

½ cup, crunchy wild rice, fry cooked wild rice in vegetable oil until crispy

Servings: 8

Directions:

1. Bring a large pot of water to a boil and cook the pasta for 7 minutes, drain and toss with 1 Tbsp peanut oil and place on sheet tray to cool down.
2. In a blender combine the remaining peanut oil, sesame oil, ginger, garlic, cilantro and tamari and blend until completely smooth.
3. In a bowl combine the mayo and cilantro mixture and whisk until well incorporated.
4. In a large bowl combine the pasta, sauce, arugula and cooked grains.
5. Place into a beautiful serving vessel then top with crunchy wild rice before serving.

Recipe courtesy:

SOUS VIDE GRILLED MONTREAL SPICE RUB FLAT IRON

WITH TRUFFLE YUZU INFUSED GRILLED ZUCCHINI WITH CHIMICHURRI SAUCE

Ingredients:

Montreal Spice rub

Sweet Paprika Powder : 3 TBS
Black Pepper : 2 TBS Salt : 2Tsp
Garlic powder : 3 TBS
Onion Powder : 2 TBS
Ground Coriander : 2 TBS
Dill Weed : 2 TBS
Cayenne pepper : 1 TBS

Flat Iron Steak

Flat Iron Steak: 2 lb
Montreal Steak Rub: 1 TBS
Olive oil: 1 TBS

Truffle Dressing

Yuzu : ¼ Cup
Soy Sauce : 5 TSP
Freshly Ground Black pepper : ½ TSP
Grated Garlic : ½ TSP
Grapeseed oil : 5 TSP
Truffle oil : 1 TSP

Infused Zucchini

Zucchini Whole : 2
Truffle Yuzu Dressing : 2 TBS

Chimichurri Sauce

Chopped Cilantro: ½ Cup
Chopped Parsley: ½ Cup
Minced Garlic: 2 TBS
Fresh Lemon Juice: 3 TBS
Red Wine Vinegar: 2 TBS
Aleppo pepper flakes: 1 TBS
Ground Cumin: 1 TBS
Olive Oil: ½ Cup
Salt and Pepper: to taste

Servings: 4

Cook Time: 6 hrs

Directions:

Montreal Spice rub

Combine all the spices in small bowl and stir together.
Now ready to run the steak.

Flat Iron Steak

1. Sear the steak on both sides, very high heat for one minute and cool in the fridge for 20 minutes.
2. Take the Steak out of the refrigerator, Rub both side of the steak
3. Place it in the sous vide bag and add olive oil
4. Seal the sous vide bag in the multi vacuum
5. Cook steak at 56C for 5Hr ,it should be Medium Rare.

While the steak is cooking utilize the time for preparing sides

Truffle Dressing

Combine in the Ingredients in bowl and mix well.

For Infused Zucchini

1. Slice the Zucchini in a mandolin for ½ inch
2. Take big Sous vide bag place the slice zucchini in one layer.
3. Add the Truffle yuzu dressing
4. Vacuumed sealed and keep it in the fridge for 1 hr to infused.

Chimichurri Sauce

Combine all the ingredients in a mixing bowl and mixed very well

Time for Grill Meat and Zucchini

1. To cook the Meat, Preheat the Grill Medium Heat, Open the Steak pouched and Zucchini
2. Grill both the side of meat and both side of Zucchini too.
3. When meat and Zucchini grill to your liking and Remove from the Grill.
4. Now your Dish is ready Eat.

Recipe courtesy:

FRESH ORIGINS MicroGreens®

PROSCIUTTO WRAPPED ALASKAN HALIBUT

This hearty and tasty dish pairs Prosciutto Wrapped Alaskan Halibut with the fragrant flavors of saffron and fennel and savory Fresh Origins Microgreens, Petite® Greens, Tiny Veggies™ and Edible Flowers.

By Chef Bernard Guillas
freshorigins.com

Ingredients:

Saffron Fennel Purée

1 tbsp unsalted butter
3 cups thinly sliced (crosswise) fennel
½ cup sherry wine
¼ tsp saffron threads
½ tsp flaky sea salt
Pinch of cayenne pepper

Halibut

2 tbsp extra virgin olive oil
(4) 6oz center cut halibut fillets, skinless, 1 inch thick
Sea salt and freshly ground pepper to taste
4 slices prosciutto ham, cut paper thin
8 lemon thyme sprigs

Plating:

¼ cup English peas
2 tbsp blood orange oil

Fresh Origins Products

¼ cup Micro Chinese Cedar™
¼ cup Micro Quinoa™
¼ cup Petite® Sea Grass™
¼ cup Petite® Amaranth Carnival Mix™
1 cup Tiny Veggies™ Crudite Mix™
¼ cup Garlic Flower

Servings: 4

Directions:

Saffron Fennel Purée

1. Add butter to large saucepan over medium heat.
2. Add fennel, sherry, saffron salt and cayenne. Bring to simmer. Cover. Reduce heat to low.
3. Cook 20 minutes or until fennel is very soft. Transfer to blender. Puree until smooth.
4. Adjust seasoning. Set aside. Keep Warm.

Halibut

1. Preheat oven to 350 degrees.
2. Season halibut on all sides with salt and pepper.
3. Lay 1 slice prosciutto on flat surface. Place 2 thyme sprigs in center.
4. Top with halibut. Fold prosciutto over to wrap halibut.
5. Transfer to skillet, thyme sprigs up and prosciutto seam side down.
6. Drizzle with olive oil. Transfer to oven. Bake 7 minutes or until halibut is slightly underdone.

Fresh Origins Products

1. Spoon fennel purée onto center of warm serving plate.
2. Place halibut atop of fennel.
3. Garnish with English peas, Fresh Origins Tiny Veggies™ Crudite Mix™, Micro Quinoa™, Petite® Sea Grass™, Petite® Amaranth Carnival Mix™, Micro Chinese Cedar™ and Garlic Flowers. Drizzle halibut with blood orange oil.

Recipe courtesy:

SPICEOLOGY

KOREAN BBQ BRISKET

By Director of Foodservice, Tony Reed

Difficulty: Moderate **Time:** 6-8hr

Ingredients:

Brine

2 quarts Water

1 cup kosher coarse salt

1 cup brown sugar

12 cup ice

Brisket

12lb brisket

8 ounces (1 ½ cup) Spiceology's Korean BBQ Spice Blend

Directions:

1. In a large pot dissolve brown sugar and salt in boiling water. Remove from heat
2. Add ice and Brisket. Brine overnight (12-14hrs) in refrigerator
3. Once ready to cook, remove the brisket from the brine and pay dry with paper towels
4. Using the Korean Bbq rub, rub the brisket down. Remember to get into all the crevices with the blend.
5. Set your Traeger (or any smoker) to 250 Degrees F
6. Once the smoker is at temperature, set the brisket directly on the grill, fat side down. Smoke for 3 hours.
7. After 3 hours remove the brisket from the heat and double wrap the brisket in tinfoil. Place back on the grill.
8. Set the temperature to 275 degrees F and cook until the internal temperature of the meat is at 203 degrees F.
9. Once to temperature, remove foil from brisket and place on the grill for an additional 30 minutes. Remove from the grill and immediately serve or wrap again and serve later!

Recipe courtesy:

SPICEOLOGY

KOREAN PORK BELLY TACOS

By Chef Aaron Fish, Chef de Cuisine of Eat Good Group

Ingredients:

3 tortillas, warmed

9 each 1" pieces cooked pork belly

4 tablespoons of Spiceology Korean BBQ Blend

½ cup Purple Haze Kimchi

¼ cup chopped pineapple, tossed in Spiceology Maui Wowee and grilled

2 fl oz cilantro yogurt

cilantro

Directions:

1. Fry pork belly until crispy. Remove from oil and toss in Spiceology Korean BBQ seasoning.
2. Warm Tortillas and place about ½ fl oz of yogurt on each tortilla.
3. Place 3 pieces of cooked pork belly on each tortilla.
4. Then divide the kimchi between the tortillas and the pineapple.
5. Top with cilantro and eat, because they are delicious and you love tacos.

Recipe courtesy:

TRUE AUSSIE BEEF&LAMB

AUSTRALIAN LAMB RUMP 3-WAYS

Pasture raised Australian lamb rump is turned into three unique and flavorful recipes cross utilizing ingredients, that are perfectly suited for full-service dining operations or room service.

By Chef Adam Moore, Corporate Chef, True Aussie Beef and Lamb

Ingredients:

Lamb and Sausage Gumbo

1 slice minced bacon
1 pound Australian lamb rump, diced
8 ounces Andouille sausage
1 tablespoon smoked paprika
1 tablespoon dried thyme
4 tablespoons flour
1 diced onion
1 diced green bell pepper
2 stalks of celery, diced
2 tablespoons minced garlic
5 cups vegetable stock
Kosher salt and black pepper to taste
Kitchen bouquet, optional, as needed for color
Par-cooked rice, as desired
Fresh thyme leaves and parsley leaves as desired

Sweet n' Spicy Lamb Rump Steak with Vegetable Stir Fry

4 each denuded Australian lamb rumps
Kosher salt and black pepper, to taste
¼ cup honey, warmed
¼ cup gochujang
1 slice bacon, minced
1 cup onion, small dice
½ cup green pepper, small dice
½ cup celery, small dice
2 tablespoons minced garlic
2 cups par-cooked white or brown rice
2 tablespoons soy sauce
Fresh chopped chives, as desired

Mediterranean Lamb Skewers with Smoky Rice Pilaf

1 slice bacon, minced
½ cup Andouille sausage, minced
¼ cup onion, minced
¼ cup green pepper, minced
¼ cup celery, minced
2 tablespoons minced garlic
4 cups vegetable stock
2 cups brown or white rice, rinsed
1 tablespoon smoked paprika
Kosher salt and black pepper, to taste
1 pound Australian lamb rump, diced into 1" pieces
1 green bell pepper, cut into 1" pieces
1 small sweet onion, cut into 1" pieces
6" skewers, as needed, pre-soaked in water
Vegetable oil, as needed
¼ cup honey, warmed
1 tablespoon fresh thyme leaves, chopped
1 tablespoon fresh parsley leaves, chopped
1 tablespoon fresh rosemary, chopped

Servings: 4

Directions:

Lamb and Sausage Gumbo

1. Preheat a large sauce pot over MEDIUM heat.
2. Add the bacon and cook, stirring occasionally, until the fat has been rendered. Add the lamb, sausage, paprika, and dried thyme; cook until lightly browned, about 7 minutes.
3. Stir in the flour to create a roux. Cook it for 1 minute.
4. Add the onion, bell pepper, celery, and garlic. Cook until the onions are translucent and fragrant. Add the stock and bring it to a boil.
5. Cook for 30 minutes, reducing the mixture by about a quarter. Add salt and pepper to taste.
6. When the desired flavor is achieved, add Kitchen Bouquet, if desired, to develop a darker color.
7. Serve over rice and garnish with fresh chopped thyme and parsley.

Sweet n' Spicy Lamb Rump Steak with Vegetable Stir Fry

1. For the lamb: Preheat grill over HIGH heat.
2. Season lamb with salt and pepper, then cook to desired doneness.
3. Meanwhile, stir together gochujang and honey until mixed well. Set aside until ready to use.
4. For the stir fry: In a large skillet over MEDIUM-HIGH heat, cook bacon until the fat is rendered, then add onion, bell pepper, celery and garlic. Cook until onions are translucent- about 5 minutes.
5. Toss with par-cooked rice and soy sauce, cook for 1 more minute and remove from heat.
6. To serve: Slice lamb, glaze with honey-gochujang mixture and place atop the vegetable stir fry with fresh chopped chives.

Mediterranean Lamb Skewers with Smoky Rice Pilaf

1. For the rice: In a large sauce pot over MEDIUM-HIGH heat, cook bacon and andouille until the fat is rendered- about 5 minutes.
2. Add onion, pepper, celery and garlic. Cook until onions are translucent- about 5 minutes.
3. Next add stock, paprika and rice. Cook for 30-40 minutes, or until rice is tender. Fluff mixture with a fork and season to taste.
4. For the skewers: Preheat grill over MEDIUM-HIGH heat.
5. Skewer diced lamb with onion and bell pepper then season with salt and pepper.
6. Brush skewers with oil and place on pre-heated grill. Cook until desired doneness is reached, while turning frequently to cook evenly on all sides.
7. Meanwhile, mix together honey, thyme, parsley and rosemary. Reserve until ready to use.
8. To serve: Top rice pilaf with lamb skewers brushed with the honey herb mixture.

DESSERT

Recipe courtesy:

BLUEBERRY TARRAGON CHEESECAKE

WITH RASPBERRY COULIS AND MACADAMIA CRUST

Ingredients:

Cream Cheese Filling

12 oz cream cheese
½ C sugar
1/8 tsp kosher salt
1 C sour cream
5 large eggs
4 oz blueberries
1 Tbsp tarragon, roughly chopped

Raspberry Coulis

1 pint fresh raspberries
¾ C sugar
½ Tbsp lemon zest

Madamia Crust

2 C roasted macadamia nuts
1 tsp salt
1 ¼ C all-purpose flour
½ C unsalted butter
¾ C brown sugar, packed

Servings: 6
Prepping: 15 minutes
Cooking: 10 minutes
Sous-vide cooking time: 1 hour, 30 minutes
Level: Intermediate

Directions:

1. In a large skillet over MEDIUM-HIGH heat, add oil and onion. Cook until onion is translucent- about 4 minutes.
2. Add lamb to the skillet with the onion and cook until browned, while breaking into fine bits- about 5 minutes.
3. Next, reduce heat to MEDIUM, add remaining ingredients and cook until carrot and celery is tender and the mixture is thickened – about 7 to 10 minutes.
4. Remove mixture from heat and cool under refrigeration.
5. Once lamb mixture is cooled, place a small amount in the center of each wonton, brush the edges with egg wash and form into a "sack". Pinch the top tightly to seal. At this point they can be refrigerated or frozen until ready to use.
6. When ready to serve, preheat an oven to 400F and place "sacks" into the oven for 8-10 minutes (fresh) or 15-20 minutes (frozen).

Recipe courtesy:

FRESH ORIGINS MicroGreens®

"MND" MEMORIES NEVER DIE

This delectable dessert includes Alpaco 66% Mousse, Vanilla Chantilly, and elevated with Fresh Origins Petite® Tarragon Candy™, Hibiscus Leaf™, and Pumpkin Spice Crystals™.

By Pastry Chef Jim Hutchison
freshorigins.com

Ingredients:

ALPACO 66% Mousse

500 g Heavy Cream
25 g Trimoline
25 g Glucose
4 g Salt
490 g Alpaco 66%
10 g Gelatin Sheets, bloomed
1000 g, Heavy Cream, whipped soft

Vanilla Nutmeg Caramel

50 g Water
200 g Granulated Sugar
140 g Liquid Glucose
30 g Dry Butter
1 Each Vanilla Bean
.5 g Nutmeg, fresh grated
2 g Fine Sea Salt
500 g Heavy Cream

Coconut Streusel

100 g Almond Flour
170 g Coconut, desiccated
130 g Sugar
60 g Brown Sugar
80 g Rice Flour
3 g Salt
140 g Coconut Oil, melted
40 g Water

Chocolate Dacquoise

250 g Almond Flour
285 g Granulated Sugar
14 g Banana Flour
20 g Cocoa Powder
2 g Salt
300 g Egg Whites
70 g Granulated Sugar

Vanilla Chantilly

500 g Cream ,
70 g Sugar ,
1 Each Vanilla bean
10 g Sugar
.8 g Kappa carrageenan

Banana Cremeux

250 g Banana, very ripe, pureed
250 g Heavy Cream
100 g Sugar
50 g Liquid glucose
150 g Yolks
100 g Whole Eggs
10 g Lemon juice
2 Each Gelatin sheets, bloomed
100 g Dry Butter

Chocolate Glacage

200 g Water
375 g Sugar
375 g Liquid Glucose
.5 g Red Food Color
30 g Gelatin, bloomed
250 g Condensed Milk
375 g Jivara 40%
50 g Cocoa Powder, sifted

Fresh Origins Products

Petite® Tarragon Candy™
Hibiscus Leaf™
Fruit Crystals™ Pumpkin Spice

Servings: 24 plated desserts

Directions:

ALPACO 66% Mousse

1. Melt the Alpaco to 45ºC/113ºF
2. Bring cream, trimoline glucose, and salt to 50ºC/122ºF
3. Emulsify the cream mixture with the Alpaco and the melted gelatin with an immersion blender. Scrap down the sides and bottom of the container.
4. Fold in the whipped cream.
5. Portion into silicone molds, place the prepared inserts in the center of the mousse.
6. Freeze to -20ºC / -4ºF

Vanilla Nutmeg Caramel

1. Bring the cream to a boil. Cover with plastic and set aside.
2. Cook the water, sugar, and glucose to a dark caramel.
3. Deglaze with the butter, aromatics, and salt. Stir until homogenous.
4. In about 4-5 additions, add the hot cream, stirring until homogenous with each addition.
5. Ring the caramel back to a boil and cook to 102ºC/215ºF.
6. Pour into a tall sided container and with care to introduce air bubbles, blend with an immersion blender until smooth and shiny.
7. Cool in an ice bath.

Coconut Streusel

1. Mix all the dry ingredients to combine.
2. Combine the coconut oil and water.
3. With a paddle attachment, mix the liquid into the dry. Mix until combined but clumps form.
4. Place in a container and cover well. Refrigerate until ready to bake.
5. Sprinkle 17g inside a tart ring on baking tray and bake at 160ºC/320º.

Chocolate Dacquoise

1. Run all the dry ingredients through the robot coupe until thoroughly mixed.
2. Make a medium Meringue with the whites and sugar.
3. Fold the dry into the meringue.
4. Evenly Spread into a silpat lined ½ sheet tray.
5. Bake at 190ºC / 375ºF
6. Coat bottom of biscuit with tempered Alpaco and Cut into 2" Circles

Vanilla Chantilly

1. Begin the warm the cream, sugar, and vanilla bean seeds to 45ºC / 113ºF
2. Mix the sugar and kappa together and whisk into the cream.
3. Bring to a boil. Strain through a fine chinois and allow to gel overnight.
4. Whip for service and keep stored in pastry bag in refrigeration.

Banana Cremeux

1. Heat the puree, cream, sugar and glucose to a boil.
2. Temper the hot liquid with the yolks and the egg. Return to the heat and cook to 82ºC / 180ºF.
3. Add the gelatin sheets and lemon juice, blend with an immersion blender.
4. Continuing to use the immersion blender, gradually add the butter and blend until emulsified, taking care to not introduce air bubbles into the cream.
5. Portion into silicone molds and blast freeze to set.
6. Unmold and place on prepared chocolate dacquoise circles.

Chocolate Glacage

1. Cook the water, sugar, glucose, and color to 103°C
2. Add the condensed milk and gelatin, stir to combine.
3. Pour mixture over the Jivara and cocoa powder. With an immersion blender, taking care not to introduce any air bubbles, emulsify.
4. Use at 35°C

Plating

1. Glaze mousse.
2. Place prepared mousse on top of the cooled coconut streusel.
3. Pipe a small amount of vanilla Chantilly on top of the mousse of center.
4. With a warmed teaspoon, make an indentation in Chantilly.
5. Fill the well with the caramel.
6. Decorate with chocolate work and Fresh Origins Hibiscus Leaf, Petite® Tarragon Candy™ and Fruit Crystals® Pumpkin Spice.

BEVERAGES

Recipe courtesy:

les vergers boiron

CHARGED HURRICANE

A refreshing rum cocktail featuring
Les vergers Boiron frozen Passion Fruit
and Pomegranate purees.

By Freddy Diaz
www.my-vb.com

Ingredients:

2 oz. Mount Gay Eclipse or Black Barrel

¾ oz. Lime Juice

¾ oz. Les vergers Boiron Homemade Grenadine (1 part Boiron frozen 100% Pomegranate puree, 1 part sugar, stir to dissolve)

¾ oz. Les vergers Boiron frozen 100% Passion Fruit puree

1 oz. Filtered Water

Servings: Yields 3 drinks in pint whipper and 6 drinks in a quart whipper

Directions:

Inside an iSi Gourmet Whipper, combine first 3 ingredients, twist on whipper cap, charge with CO2 and shake vigorously. Keep cold or under ice until ready to dispense. When ready to dispense, release gas through a rapid infusion kit, then remove cap from the whipper base. Pour contents directly out of the base of the whipper into a highball glass, add crushed ice, then pour Boiron Passion Fruit, and swizzle lightly to combine some of the flavors. Finally, pack with a little more crushed ice.

Garnish: Thin Sliced Lime Wheel and Pomegranate Arils
Glassware: Highball

Recipe courtesy:

SPIRITS IN MOTION

DESERT GOLD

Ingredients:

2oz Reposado Tequila
4-6 Fresh Mango Chunks
1oz Cucumber-Chile Shrub
1oz Fresh Lime Juice
.5oz Agave Nectar
2 Fresh Sage Leaves

Garnish: Mango Fan, Tri-Color Sage, Cucumber Ribbon

Servings:

Directions:

Muddle, Shake and Strain

LEO LAST STOP

Ingredients:

1.5oz Green-Tea-Infused White Rum

.5oz Velvet Falernum

1oz Coconut Water

.75oz Tangerine Juice

.5oz Passion Fruit

.25oz Lime Juice

Top with Coconut-Lime Foam

Garnish: Orchid, Dried Tangerine, Mint Sprig and Coquitos (mini coconut)

Servings:

Directions:

Shake all ingredients and pour over ice.
Top with foam and garnish.

Recipe courtesy:

SPIRITS IN MOTION

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WATERMELON-HONEY SPARKLER

Ingredients:

5oz Fresh Watermelon Juice

.75oz Fresh Lime

.75oz Tarragon-Infused Honey

Top with Tonic

Garnish: Fresh Watermelon

Servings:

Directions:

Shake and Strain. Top with Tonic.

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