



Recipes

Santa Barbara Spot Prawn Carpaccio, Avocado Creme Brulee, Radish and Citrus

Recipe courtesy Simon Lewis, Executive Chef, The Riviera Country Club, Pacific Palisades, Calif.

8/12 SIZE SANTA BARBARA SPOT PRAWN (70G PER PLATE)

ACETATE

EVO

PEEL AND DE-VAIN PRAWNS. PUT TWO PRAWNS BETWEEN 2 SHEETS OF ACETATE THAT HAVE BEEN LIGHTLY BRUSHED WITH EVO AND POUND OUT AND FREEZE.

MANIPULATE THE SPOT PRAWN BETWEEN THE ACETATE TO FORM A FREE FORM CIRCLE BEFORE FREEZING.

FOR AVOCADO CRÈME BRÛLÉE:

350G RIPE AVOCADO

100G CUSTARD

3G HON DASHI

15 DROPS CHLOROPHYLL

1 SHEET GOLD LEAF GELATIN

2G SALT

SUGAR

BLOOM GELATIN IN ICE WATER

MELT GELATIN INTO CUSTARD BASE AND COOL

BLEND EVERYTHING TOGETHER IN VITA PREP UNTIL SMOOTH

PIPE INTO MOLD AND FREEZE

TO FINISH DEMOLD, COAT IN SUGAR, TORCH AND PLATE



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Recipes

FOR CUSTARD:

350G MILK
2 EGG YOLKS
25G SUGAR
1 VANILLA POD

ADD THE MILK AND VANILLA POD TO A PAN SET OVER A LOW-MEDIUM HEAT AND HEAT UNTIL JUST BEGINNING TO SIMMER. THEN, REMOVE FROM THE HEAT AND LEAVE TO INFUSE FOR FIVE MINUTES USING A WOODEN SPOON, BEAT THE EGG YOLKS AND SUGAR IN A SEPARATE BOWL USING A WOODEN SPOON PREVENTS ANY AIR BEING INCORPORATED, WHICH WILL HELP TO CREATE A DENSE CUSTARD

GRADUALLY POUR IN THE SLIGHTLY WARM MILK UNTIL YOU ARE LEFT WITH A SMOOTH LIQUID POUR THE LIQUID INTO A CLEAN PAN AND REHEAT OVER A LOW HEAT, WHISKING CONTINUOUSLY IT IS IMPORTANT TO HEAT GENTLY AS A HIGH TEMPERATURE WILL RESULT IN THE EGGS SCRAMBLING CONTINUE TO HEAT UNTIL THE LIQUID THICKENS AND COATS THE BACK OF THE WOODEN SPOON

1 GRAPEFRUIT
4 CHERRY BOMB RADISH
12 LEAVES
12 MARIGOLD FLOWERS

GRAPEFRUIT, PEEL AND SEGMENT
CHERRY BOMB RADISH, CLEAN AND QUARTER LEAVING STEM AND LEAF ATTACHED, PUT INTO ICE WATER
RED VEINED SORREL, PUT INTO ICE WATER
MARIGOLD FLOWERS, TO FINISH PLATE



Recipes

RICOTTA GNUDI, GLOBE AND JERUSALEM ARTICHOKE, ENGLISH PEA AND TENDRILS, BLACK TRUFFLE

Recipe courtesy Simon Lewis, Executive Chef, The Riviera Country Club, Pacific Palisades, Calif.

FOR PICKLED ARTICHOKE:

1 LARGE GLOBE ARTICHOKE, PEELED
25ML OF SHERRY VINEGAR
75ML OF WHITE BALSAMIC VINEGAR
50ML OF WATER
1 BAY LEAF, TORN
1/2 TSP WHITE PEPPERCORNS
50G OF CASTER SUGAR

BRING THE WATER, VINEGARS, SUGAR, BAY LEAF AND PEPPERCORNS TO THE BOIL, STIRRING UNTIL THE SUGAR HAS DISSOLVED. REMOVE THE PICKLING LIQUID FROM THE HEAT AND LEAVE TO COOL, THEN STRAIN THROUGH A FINE SIEVE AND TRANSFER TO A VACUUM BAG WITH THE ARTICHOKE. SEAL AND SET TO ONE SIDE

FOR JERUSALEM ARTICHOKE:

170G OF JERUSALEM ARTICHOKE
50ML OF VEGETABLE STOCK
1 GARLIC CLOVE, CRUSHED
1 SPRIG OF THYME – PINCH OF SALT

PLACE THE JERUSALEM ARTICHOKE INTO A SEPARATE VACUUM BAG AND ADD THE VEGETABLE STOCK, GARLIC, THYME AND SALT. SEAL AND COOK SOUS VIDE OR STEAM OVEN ALONG WITH THE GLOBE ARTICHOKE FOR 20-25 MINUTES (100 C), UNTIL JUST COOKED THROUGH. SHOCK IN ICE WATER. ONCE THE JERUSALEM ARTICHOKE HAVE COOLED REMOVE FROM THE BAGS AND CAREFULLY PEEL AWAY THE SKIN, ENSURING THE SKINS REMAIN INTACT WHERE POSSIBLE. HALF THE JERUSALEM ARTICHOKE AND SET ASIDE, THEN TRANSFER THE SKINS TO A DEHYDRATOR FOR 2 HOURS



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REMOVE THE JERUSALEM ARTICHOKE SKINS FROM THE DEHYDRATOR AND DEEP FRY FOR 1 MINUTE. REMOVE FROM THE FRYER AND LEAVE TO DRAIN ON KITCHEN PAPER, SEASONING GENEROUSLY WITH SALT

DEPENDING ON SIZE HALVE OR QUARTER PICKLED GLOBE ARTICHOKE

DEPENDING ON SIZE HALVE OR LEAVE HOLE JERUSALEM ARTICHOKE, ROLL IN RICE FLOUR, DEEP FRY UNTIL GOLDEN BROWN AND SEASON WITH SALT

FOR PICKLED SHALLOTS:

50ML OF SHERRY VINEGAR

50ML OF WHITE BALSAMIC VINEGAR

50ML OF WATER

1 STAR ANISE

1/2 TSP PINK PEPPERCORNS

65G OF CASTER SUGAR

1 BANANA SHALLOT, CUT INTO 3MM ROUNDS

BRING THE WATER AND VINEGARS TO THE BOIL ALONG WITH THE CASTER SUGAR AND SPICES, STIRRING UNTIL THE SUGAR HAS DISSOLVED. REMOVE FROM THE HEAT AND LEAVE TO COOL, THEN TRANSFER TO A VACUUM BAG WITH THE SHALLOTS AND SEAL. REFRIGERATE AND LEAVE TO PICKLE UNTIL READY TO SERVE

FOR TRUFFLE PURÉE

100G OF CRÈME FRAICHE

75G OF CREAM CHEESE

25G OF HORSERADISH SAUCE

2 TSP TRUFFLE OIL

8G OF TRUFFLE

SALT

TO MAKE THE TRUFFLE PURÉE, PLACE THE CRÈME FRAICHE, CREAM CHEESE, HORSERADISH SAUCE AND TRUFFLE OIL IN A BOWL AND WHISK (DO NOT OVER WHIP)

SEASON TO TASTE WITH SALT

GRATE IN THE FRESH TRUFFLE

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FOR GNUDI:

140G RICOTTA CHEESE

2G SALT

SEMOLINA FLOUR AS NEEDED

TO MAKE THE GNUDI, WHIP RICOTTA UNTIL SMOOTH

SEASON WITH SALT

FORM INTO BALLS (35G) AND ROLL INTO SEMOLINA FLOUR AND LEAVE OVERNIGHT ON A PLASTIC TRAY, COVERED

BRUSH OFF ANY EXCESS SEMOLINA FLOUR

BLANCH IN A LARGE POT OF SALTED WATER (SIMMERING) UNTIL THEY FLOAT

FOR ENGLISH PEAS AND TENDRILS:

150G ENGLISH PEA

EVO

SALT

12EA PEA TENDRILS

SHELL AND BLANCH ENGLISH PEAS IN SALTED WATER, FINISH WITH OLIVE OIL AND PINCH OF SALT

PICK PEA TENDRILS AND LEAVE IN ICE WATER UNTIL NEEDED

FINISH PLATE WITH EVO



Recipes

JIDORI CHICKEN ROULADE

Recipe courtesy Simon Lewis, Executive Chef, The Riviera Country Club, Pacific Palisades, Calif.

1 EA 3LB JIDORI CHICKEN

DE-SKIN A JIDORI CHICKEN, TRIM BREASTS OF TENDER AND ANY FAT

SCRAPE AWAY ANY FAT FROM THE SKIN AND TRIM TO A RECTANGULAR SHAPE

MARINATE CHICKEN SKIN IN SAKE OVERNIGHT

SEASON BREASTS WITH SALT AND WHITE PEPPER AND PUT TOGETHER

DRY CHICKEN SKIN

ROLL THE CHICKEN BREAST IN THE SKIN, ENSURE YOU HAVE SOME OVERHANG

ROLL THE CHICKEN IN PLASTIC WRAP INSURING THERE IS NO AIR LEFT INSIDE

CRYOVAC, SET IMMERSION CIRCULATOR OR COMBI OVEN TO 60 DEGREES CELSIUS

PROBE CHICKEN, INTERNAL TEMPERATURE MUST REACH 60 DEGREES CELSIUS THEN MINUTES HELD TO COOK/PASTEURIZE FOR 27.5

REST, OPEN SOUS-VIDE BAG, TAKE OUT OF PLASTIC WRAP AND DRY BETWEEN TOWELS

SEAR ROULADE IN A SAUTÉ PAN GENTLY

SLICE AND SERVE

FOR FOIE GRAS:

4 EA 35G PIECES FOIE GRAS

SCORE AND SEAR FOIE GRAS FROZEN THIS HELPS IT NOT TO OVER COOK, FINISH IN OVEN



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Recipes

FOR QUINOA SOIL:

250 ML QUINOA
600 ML WATER
FLEUR DE SEL
RAW SUGAR

SLIGHTLY OVER COOK QUINOA, STRAIN AND SPREAD ONTO A HALF SHEET PAN
PUT INTO OVEN FOR 30 MIN AT 180 DEGREES
FRY IN CHINOIS AT 350 DEGREES
ADD FLEUR DE SEL AND RAW SUGAR TO TASTE

FOR ASPARAGUS:

12 JUMBO ASPARAGUS

PEEL ASPARAGUS STEM, FRONDS COME OFF FIRST, THEN PEEL THE SKIN LEAVING IT AS GREEN AS POSSIBLE
DEHYDRATE THE FRONDS AND ADD TO THE QUINOA SOIL
BLANCH ASPARAGUS FOR 2 MINUTES IN A LARGE POT OF HEAVILY SALTED WATER

MAITAKE MUSHROOM

1 CLUSTER MAITAKE MUSHROOM

QUARTER THE MAITAKE CLUSTER, STEAM BASE TRIMMED BUT ATTACHED, AND SEAR

FOR CHICKEN JUS:

60LB CHICKEN WINGS
4 JUMBO CARROT
2 ONION
8 BAY LEAF
WATER

ROAST OFF CHICKEN WINGS UNTIL THE MEAT IS DRY, 350 DEGREES
COVER WINGS WITH WATER
BRING TO A SIMMER AND COOK FOR 1 HOUR, REST FOR 2 HOURS
STRAIN AND CHILL
TAKE OFF FAT AND PASS THROUGH PAPER, RESERVE FAT
REDUCE STOCK TO A SAUCE CONSISTENCY AND STRAIN
ADD ONE SPOONFUL OF FAT TO YOUR SAUCE SO IT LOOKS SPLIT, THIS IS FLAVOR

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