

RECIPES:

Appetizer: Black Truffle Royal with Lobster Bisque

Main Course: Napoleon of Atlantic Halibut with Salmon Tartare and Onion Compote
Sauce Mouseline Creamed Spinach, Yellow Heirloom Tomato Fondue
Basil Flowers

Dessert: Marzipan Tart served with a Warm Ragout of Cherries and Cherry Ice Cream

CC103 RECIPES

Lobster Bisque

Ingredients:

4 oz. Spanish onion peeled and diced
1 ½ oz. carrots peeled and diced
1 ½ oz. celery cleaned and diced
2 cloves garlic peeled and sliced
1 ½ oz. leek cleaned and diced
3 oz. extra virgin olive oil
3 cups heavy cream
4 oz. white wine
1 oz. cognac
2 oz. tomato paste
1 qt. chicken stock
2 oz. sweet cream butter

Bouquet Garni:

1/3 oz. coriander seed
1/3 oz. fresh tarragon
¼ oz. white peppercorns

Preparation:

Cook lobsters in boiling water for approximately 7-8 minutes. Remove from boiling water and chill in ice water. When cold, remove head and shells from lobster. Reserve

Cut the lobster meat into ¼ inch squares.

Heat a roasting pan; add the olive oil and the lobster heads and the lobster shells. Roast at 450° until the shells and heads are nicely colored and roasted.

Using a cleaver, crush the lobster heads and return to the oven

After 5 minutes add the mire-poix without the leeks and roast for 5 minutes more.

Add the tomato paste, leeks and white wine. Continue roasting for an additional 5 minutes.

Remove the roasting pan from the oven and add the chicken stock, heavy cream and bouquet garni. Bring to a boil and simmer on low heat for approximately 2 hours.

Strain, add the butter, salt, fresh ground white pepper and cayenne.

Assembly of the Black Truffle Royal:

Divide the lobster pieces place it over the Black Truffle Royal, add the black truffles and set the royal in a warm water bath. Place in a pre-heated 450° oven for approximately 6 minutes or until hot. Remove from the oven and top the royal with lobster bisque. Garnish with the chives and serve.

Black Truffle Royal with New England Lobster

Serves approx 15 persons

Ingredients:

525 gr. Heavy cream

5 oz. black truffle juice

8 ½ oz. whole eggs beaten and seasoned with salt, fresh white pepper, cayenne and a few drops of black truffle oil

1 oz. finely cut of black winter truffle from Perigord

Preparation:

Reduce truffle juice in half and add heavy cream and bring to a simmer. Remove from heat and add the heavy cream to the eggs and adjust the seasoning to taste. Strain and pour approximately 1 ½ oz. into heat proof cups or glass containers. Set the cups in a water bath bain-marie. Cover with foil and place in the oven for approximately 10 minutes. Check the consistency. If not firm cook a few minutes longer..Remove from the oven and refrigerate.

Napoleon of Atlantic Halibut with Salmon Tartare and Onion Compote

Ingredients:

2 ½ lbs. halibut filet cut into rectangles 3x5 inches and 1/5th an inch thick(30 slices)

1 lb. salmon filet cut into small cubes and marinated with:

1 ½ oz. shallots finely diced

1 ½ oz. small non-parielle capers

½ oz. extra virgin olive oil

½ oz. basil leaves, julienned

Salt, freshly ground white pepper and freshly ground coriander

Onion Compote:

¾ lb. sweet local onions sliced

2 oz. sweet cream butter
1 ½ oz. champagne vinegar
½ oz. blossom honey
Salt and pepper to taste
½ qt. water

Preparation of Onion Compote:

Bring the water, champagne vinegar and butter to a boil. Add the sliced onions and simmer on low heat for approximately 1 hour. Once the liquid is almost syrupy add the honey. Salt and pepper to taste. Remove from the heat and refrigerate.

Assembly of the Napoleon:

Place the first layer of the cut halibut filet on a small piece of parchment paper brushed with olive oil.

Touch it with ½ lemon, salt and pepper.

Evenly spread out the onion compote and top with the second layer of Halibut filet. Now evenly spread the marinated salmon tartare on top of the second filet. Place a third Halibut filet on top. Refrigerate.

Garnish:

Creamed spinach
Sauce Mouseline
Yellow Heirloom Tomato Fondue
Basil flowers

Sauce Mouseline

Ingredients for the reduction:

1 cup Champagne vinegar
1 cup dry white wine
1 cup water
2 oz. shallots peeled and sliced
1/3 oz. black peppercorns
1 oz. fresh tarragon

Combine all ingredients and bring to a boil. Simmer at low heat for 20 minutes. Strain and store in the refrigerator.

Ingredients for the Mouseline:

10 egg yolks
3 oz. of the reduction
2 oz. clarified butter

1 ½ oz. whipped heavy cream
Salt, pepper and cayenne to taste

Preparation:

Mix the egg yolks with the reduction and whisk over a hot water bath until it reaches a Sabayon-like consistency. Add the warm clarified butter and the whipped cream. Strain and season to taste. Keep in a warm place.

Creamed Spinach

Ingredients:

1 pound of fresh cleaned spinach finely chopped Blanched
2 oz. peeled and finely diced shallots
4 oz. heavy cream
2 oz. sweet cream butter
4 pieces of salted anchovy filet very finely diced
Salt and pepper to taste

Preparation:

Warm the butter, add the shallots and anchovies. Sweat without giving color.
Add the heavy cream and reduce to half.
Add the spinach and season to taste

Yellow Heirloom Tomato Fondue

Ingredients: (for 1 quarts of tomato fondue)

1 ¾ pound of organic yellow Heirloom tomato
2 oz. of finely diced shallots Sweet Onions
1 oz. Extra Virgin olive oil

Bouquet garni tied in cheese cloth:

20 white pepper corns
1 oz. of Basil leaves
20 Coriander seeds
2 Gloves of garlic peeled and sliced

Preparation:

Blanch the tomatoes in boiling water for 10 seconds. Cool down in ice water.
Peel of the skin, half of the tomatoes and remove the seeds, cheep the seeds plus the tomato water, Strain and put aside.

Cut the tomato a half in small slices.

Finishing:

Sweat the onions in the olive oil until tender (no color). Add the diced yellow Heirloom tomatoes and the strained tomato water. Add the bouquet garni and simmer on low heat for approximately 1 ½ Hours until excess liquid is evaporated.

Season with salt and pepper.

Marzipan Tarte with a warm ragout of Bing cherries and cherry ice cream

Ingredients for Marzipan mousse:

6 oz. almond paste

2 ½ oz. butter

4 oz. granulated sugar

1 whole egg

1 oz. all purpose flour

A knife tip of baking powder

Almond extract to taste

Grand Marnier to taste

Preparation of Marzipan mousse:

Mix the butter and sugar, add the eggs and then the flour. Knead until smooth. Store in the refrigerator

Ingredients for the cherry ragout:

3 lbs. pitted Bing cherries

5 oz. Tawny Port wine

8 oz. dry Cabernet wine

3 oz. fresh orange juice

7 oz. granulated sugar

1 Bouquet garni tied in a cheesecloth containing:

½ orange peel

½ lemon peel

1 star anise

½ cinnamon stick

2 cloves

20 black peppercorns

Preparation:

In a large sauce pan add 1 lb. of pitted cherries and all the remaining ingredients including the bouquet garni. Simmer on low heat for 1 hour. Remove the bouquet garni and mix in a high

powered blender. Strain the mixture and add the remaining 2 lbs. of Bing cherries. Boil for 2-3 minutes and serve.

Bing Cherry Ice Cream

Ingredients:

1 lb. pitted Bing cherries
2 cups heavy cream
2 cups milk
12 oz. granulated sugar
1 oz. Kirsch
12 egg yolks

Preparation:

Mix the egg yolks with 6 oz. sugar. Bring the milk and heavy cream to a boil. Take a small amount of the boiling liquid and stir it into the egg yolks. Now pour the egg yolk mixture back into the pot with the heavy cream and the milk. Bring the mixture back to a simmer while stirring with a spatula until you have a light liaison. Remove from the heat and strain through a chinoise.

Preparation of the cherries for the ice cream:

In a small pot add the cherries and 6 oz. granulated sugar. Bring to a boil and simmer at low heat for approx. ½ hour until the cherries are tender and the juice has a syrupy consistency. Mix half of the cherries in a blender then add to the ice cream base. Add then the remaining cherries to the base and freeze in an ice cream maker.