

Crab Stuffed Mushrooms

Yields 30 each

Ingredients

Stuffing Mushrooms, <i>wiped clean</i>	30 each
Melted Butter	as needed
Salt and white pepper blend	tt
Duxelle	10 ounces
Salt and ground pepper	<i>as needed</i>
Canned Crab meat	1 lb
Tarragon, chopped	1 ounce
Chives, sliced	2 ounces
Bread Crumbs -Panko	9 ounces
Gruyere cheese, <i>grated</i>	8 ounces
Parmesan cheese, <i>grated</i>	4 ounces

Method of Preparation

1. Preheat the oven to 425°.
2. Remove stems from the mushrooms and begin to peel of the tops of the mushrooms (set cap aside).
3. Dip the caps lightly in butter and season with salt and pepper then bake them in the oven for about 5 minutes remove and cool.
4. Mix the Duxelle and the crab in a bowl.
5. Combine the breadcrumbs, cheese, tarragon, and chives in a small mixing bowl.
6. Press mushroom with the Duxelle and crab mix. Garnish with the panko and cheese herb crust.
7. Place the mushrooms in a hotel pan. Bake in the oven until the crust on the mushrooms slightly brown.
8. Serve 2 mushrooms per order with garnish chives.

Huitres Florentine

Serving Size: 15 portions

Ingredients

Oysters, cleaned and shucked	50	ea
Spinach, clean, stem, rough chop	2	lb
Garlic –minced	1	tbsp
Shallots-minced	2	ea
Butter	2	oz
Heavy Cream	8	oz
Pernod	1 ½	oz
Parmesan Cheese- grated	1	cup
Hollandaise sauce	1	pint
Lemons	3	ea

1. Gather all the ingredients and equipment.
2. Wilt spinach in steamer for 1 minute, drain and press out moisture.
3. Sauté shallots and garlic in butter.
4. Add the spinach with cream and reduce. Thicken with cheese.
5. Season with freshly ground nutmeg, salt and pepper to taste.
6. Flavor with pernod.
7. Top each oyster with spinach filling.
8. Bake oysters until they become firm, about 8 minutes.
9. To order nape 3 oysters with hollandaise, glaze in salamander.
10. Garnish with lemon wedge. Serve 3 oysters per portion.

Consommé Royale

Yield: Serve 1 gallon

Egg whites	12 each
Veal Stock	1 ½ gallon
Lean ground Meat	2 ½ pounds
Parsley Stem	5 ea
Thyme	1 sprig
Black Peppercorns	6 ea
Bay leaf	4 each
Mirepoix- Julienne	5 cups
Tomato Puree	2 cup
Beef Base	3 Tbsp.
Salt	To taste
White Pepper	To Taste

Ingredients for Royale

Eggs	3 each
Milk	1 cup
Salt	To Taste
Pepper	To Taste

Method of Preparation

1. Gather all ingredients together.
2. Julienne the carrots, onion, and celery for the mirepoix.
3. Whisk the stock and whites together while cold in a tall marmite.
4. Combine everything else in a bowl and mix well.
5. Whisk the clarife ingredients into the stock mixture.
6. Place over full heat and whisk until the mixture reaches 120°.
7. Turn the flame down to medium heat and stop stirring.
8. Once the raft forms watch carefully so the mixture does not boil over.
9. Break a hole in the raft where the consommé is beginning to simmer and bubble through.
10. Baste the raft for at least 1 hour.
11. Strain the consommé from the consommés' hole using a ladle through a double strainer with a coffee filter in between.
12. Reheat the consommé to 165°.
13. Season with salt and ground white pepper in a coffee filter rolled into a tea bag. Once the seasoning is achieved remove it from the soup.
14. Combine the egg and milk and heat to 115° and then add salt and pepper to it and strain it into molds.
15. Bake it at 250° oven until firm. Use a waterbath for even cooking.
16. Cool and Unmold. Garish the hot consommé with the custard.

Soupe a l'Oignon Gratinee

Ingredients:

Clarified butter	8 oz
Onions, peeled & cut julienne	6 lb
Sherry	8 oz
Thyme Sprig	1 each
Bay leaves	4 ea
Beef stock	2 qt
Chicken stock	3 qt
Salt & white pepper	TT
Croutons 3 inch diameter	
Brushed with garlic butter, toasted	10
Gruyere cheese, sliced thin	2 lb
Provolone Cheese	1 lb

MOP:

1. Gather all ingredients & equipment.
2. In a rondeau heat a small amount of butter. Add $\frac{1}{4}$ of the onions, and sauté until they are caramelized. Remove and repeat the process until all the onions are caramelized, do not burn.
3. Deglaze with sherry, and simmer until the alcohol evaporates.
4. Add the onions back to the rondeau.
5. Season with thyme and bay leaves, and add stocks.
6. Let simmer for 30 – 45 minutes, or until proper flavor is achieved. Remove bay leaves and thyme sprig.
7. At service pour the soup in a crock or bowl, top with crouton 1 slice of provolone and several slices of gruyere cheese. Brown under a salamander until golden brown & serve on a doily lined plate.

Spinach Salad

Yield: Serves 10

Serving Size: 5 ounces

Baby Spinach, washed and spin dry	1 ¾ pound
Garlic, peeled and mashed into a puree	5 cloves
Olive Oil	8 ounces
Sherry Wine Vinegar	4 ounces
Sherry	1 ounces
Salt	To Taste
Cracked Pepper	To Taste
Globe tomatoes – peel, seed, julienne	1 cup
Romano Cheese, sliced paper thin	5 ounces
Balsamic Vinegar Reduction	1 tbsp
Bread	8 slices

Method of Preparation

1. Gather all ingredients together and equipment.
2. Chiffonade the spinach and then place in bowl till service.
3. Combine the vinegar, sherry and olive oil and mix together.
4. Then add the tomatoes, 2/3 of the garlic, salt, and pepper.
5. Shave the cheese on the slicer, very thinly.
6. Prepare long rectangle croutons ½ x ½ x 4 inch
7. Toast the croutons and brush with olive oil, garlic, salt, and pepper. Then re-toast.
8. Pipe the reduction on the plate. Arrange 4 croutons into a square stack.
9. To order toss the 1 cup of greens with 2 oz of vinaigrette and ½ of a cheese. Place in the center of the square.

Salade Caesar

Yield: Serves 10

Serving Size: 5 ounces

Dressing

Garlic, minced	4 cloves
Anchovy	4 fillet
Dijon	2 tbsp
Olive Pomace oil	6 oz
Lemon juice fresh	3 oz
Champagne Vinegar	1 tbsp
Egg yolk- pasteurized	3 ounce
Cracked Black pepper	to taste
Sea Salt	to taste

Parmesan, grated	3 oz
Romaine Hearts	4 ea
Croutons – ring shaped	10 ea

MOP:

1. Prepare dressing first by combining everything in a food processor and blending until smooth.
2. Separate the romaine into 3 graduated size pieces per portion.
3. Prepare ring shaped croutons that are seasoned with garlic, salt and pepper and flavored with olive oil. Toast rings first then apply the flavoring and re-toast.
4. To order toss the serving of greens with 1 oz of dressing 1 tbsp of grated cheese.
5. Place the lettuce in the ring and plate. Garnish with an additional anchovy if desired.

Filet of Boeuf Wellington

Yield: 10

Serving Size: 6 ounces

Duxelle

Clarified Butter	2 ounces
Shallots, peeled, minced	6 ounces
Mushrooms, cleaned, minced, dried	2 pounds
Tomato Paste	1 ounce
White Wine	2 ounce
Japanese Bread Crumbs	½ cup
Salt and Pepper	to taste

Beef Tenderloin	3 lbs
Clarified Butter	2 ounces
Puff Pastry	2 sheets
Foie Gras	6 ounces

Eggs	1 each
Milk	2 oz

Sauce Perigueux	10 oz
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METHOD OF PREPARATION

1. Gather all ingredients and equipment.
2. Preheat the oven to 400 °
3. In a sauté pan, melt the butter and sauté the shallots. Add the mushrooms. Cook until they release their juices. Add the tomato paste, wine and season to taste. Cook until the mixture becomes dry . Add in the bread crumbs.
4. Spread on a sheet pan to cool.
5. Trim the beef of all fat and silver skin.
6. Truss the beef and sear on all sides.
7. Cool and remove string
8. Spilt the beef down the middle to form a gully. Place strips of foie gras on both sides and cover with the duxelle mixture.
9. Wrap the beef in the puff pastry like a package.
10. Cover with egg wash and let stand until eggs are dried.
11. Place on a sheet pan cover with parchment paper.
12. Decorate the pastry with pate au choux or puff pastry. Cut holes in the top to allow steam to escape.
13. Bake in the oven for 35 to 40 minutes or until the internal temperature is 130°.
14. Let stand for 10 minutes and slice to order.
15. Serve with sauce Périgueux.

Sauce Périgueux

Yield: 1 pint

Serving size: As needed

INGREDIENTS

Maderia Wine	1 cup
Veal Fond	1 quart
Truffles	1 each
Truffle oil	½ tsp
Butter	3 tbsp

METHOD OF PREPARATION

1. Gather all ingredients and equipment.
2. In a sauce pan, place Madeira and fond simmer until it is nappe consistency.
3. Add in the chopped truffles and few drops of truffle oil.
4. Finish with butter.

Chicken Française

Yield 10 Portions

Ingredients

Chopped parsley	1/2	cup
Olive oil	7	oz
Egg	6	ea
Grated parmesan cheese	1	cup
Chicken breast	10	each

Method of Preparation

Clarified Butter	As needed
Tomato concassé	1 ½ lb
Bercy sauce	20 oz

1. Prepare a batter with the egg, oil, parmesan and parsley.
2. Flatten chicken breast with mallet. Season. Dredge in seasoned flour. Dip in batter
3. Fry chicken in a small amount olive oil until golden brown and fully cooked.
4. Remove from pan. Degrease pan.
5. Simmer the bercy with tomato.
6. Nappe over chicken

Steak Diane

Yield: 10

Serving Size: 5 ounces

INGREDIENTS

Butter, clarified

Shallots, peeled, and finely minced

Mushrooms, cleaned and sliced

Cognac

Dijon Mustard

Worcestershire Sauce

Demi – Glace

Heavy Cream

Salt

Cracked Black Pepper

Oil

Tenderloin of beef, cleaned, trimmed, and sliced into 4 oz pieces

U.S. Standard

3 ounces

¼ cup

10 ounces

9 ounces

3 ounces

3 Tablespoon

4 ½ cups

3 cups

To Taste

To Taste

2 ounces

4 pounds

Method of Preparation

1. Gather all ingredients and equipment.
2. Prepare the sauce first
 - a. Sauté shallots in 1 oz of butter
 - b. Add mushrooms and sauté.
 - c. Flambé with 3 oz of cognac, reduce.
 - d. Combine Dijon mustard, Worcestershire sauce, demi glace, heavy cream, and add to the sauté.
 - e. Season with salt, and pepper.
 - f. Hold sauce at 135° until needed
3. Fabricate tenderloin into 4 oz steaks.
4. Season with salt, cracked pepper, and oil.
5. At service you want to heat the pan with butter and then place the steak in the pan
6. When browned on one side turn over and then sear on the other side.
7. Flambé with cognac to deglaze and then add sauce over steak Stir and serve.

Sautéed Dover Sole Meuniere

Yield: 12 portions

Ingredients

Dover sole	6 each at 15-20 oz. each
Whole butter	8 oz
Clarified butter	As needed
All-purpose flour, <i>seasoned</i>	As needed
Fresh lemon juice	As needed
White wine	16 oz or as needed
Demi glace	8 oz
Freshly chopped parsley, <i>moisture removed</i>	3 oz
Lemons, <i>peeled, sliced, seeded</i>	3 each
Salt and ground white pepper	To taste

For Marinade:

Lemon juice	4 oz
Worcestershire sauce	1 oz
Water	2 oz
Salt and white pepper	To taste

Method of Preparation

1. Gather all mise en place.
2. Trim the side fins of the sole with scissors, then peel off the skin on both sides. Trim further so that only the fillets remain on each side.
3. Dip sole into the marinade, remove, cover and keep chilled.
4. Heat a small amount of clarified butter in a sauté pan. Dredge sole in the flour, shaking off any excess. Add to pan and sauté until golden brown, then turn and bake in a pre-heated 450°F oven for about 7 minutes, or until internal temperature is 150°F.
5. When sole is cooked sufficiently, remove from the oven and transfer to a clean cutting board.
6. Return pan to stovetop and reheat. Add some white wine and lemon juice to deglaze. Stir in cold butter and add about 1 oz of demi glace. Sprinkle with some parsley and allow to reduce.
7. While pan sauce is reducing, de-bone sole with fork and spoon into four filets. Place this on a sizzle pan and hold warm for plating. Nappe with sauce on each plate.

Pintade Forestiere

Yield 8 portions

Game Hen or Guinea Fowl 4 ea
Salt and White Pepper to Season
Thyme brush to baste

Stuffing

Shallot - minced ½ ea
Butter 1 oz
Wild Mushrooms- brushed 5 oz
White Wine 1 oz
Truffle Oil ½ tsp
Chive 1 tbsp

Chicken Breast- chopped 33° 4 oz
Heavy Cream 2 oz
Egg White 1 ea
Flour 1 tbsp
Cognac 2 tsp

Sauce

White Wine 2 oz
Poultry Fond 1 qt
Truffle Peelings – Chopped 1 tbsp
Butter 2 oz

1. Fabricate leg sections by removing knuckle as demonstrated.
2. Saute the minced shallot in butter with sliced mushrooms.
3. Deglaze with wine and reduce.
4. Season with truffle oil, chives and salt and pepper. Chill to 35°
5. Combine cream egg flour and cognac and chill to 33°.
6. Puree the chicken until smooth. Keep cold.
7. Add and puree in the cream mixture and puree until smooth. Keep cold.
8. Fold the mushrooms and forcemeat together. Cook and sample and season to taste.
9. Place the mixture in a pastry bag and pipe the filling under the skin of the hens.
About 1 ½ oz for each breast.
10. Season the hens with salt and white pepper and place on a racked roasting pan.
11. Roast the hens at 350° until brown. Baste with a little fond and the thyme brush.
12. Reduce the fond to 24 oz.
13. Remove hens once they reach 165° intenal temp.
14. Deglaze pan with wine, combine with fond and reduce to 1 pint. Strain through a fine strainers. Finish with truffle and butter.
15. Serve 1 breast and one leg thigh quarter for each portion.

Bouquet of Vegetables

Yields 10 portions

Ingredients

Carrots, <i>washed, peeled, cut allumette</i>	1 lbs
Haricots vert, <i>washed and trimmed</i>	1 lbs
Cauliflower, <i>core removed, washed, florets cut</i>	1 head
Asparagus, <i>washed, trimmed, stalks peeled</i>	1 lbs
Brown butter	2 oz
Whole butter	1 oz
Lemon, <i>sliced</i>	1 each
Salt and ground white pepper	To taste

Method of Preparation

1. Gather all mise en place.
2. Blanch the carrots in boiling water with a small amount of sugar. Shock, drain, and set aside.
3. Blanch the cauliflower in boiling unsalted water with lemon to set the color. Shock, drain, and set aside.
4. Blanch the haricots vert in salted water. Shock, drain, and set aside.
5. Just before service place asparagus in the steamer. Also reheat cauliflower in the steamer briefly.
6. Drizzle cauliflower and asparagus with warm brown butter and season to taste with salt and white pepper.
7. Sauté carrots and haricots vert separately in whole butter. Season to taste with salt and white pepper.
8. Place on line in separate pans.

Pommes de Terre Chateau

Yield 10 portions

Ingredients

Idaho potatoes	5 ea
Cold water	as needed
Salt and Pepper	TT
Lemon	2 slices
Clarified butter	as needed
Half bunch chopped parsley	

MOP

1. Tournee potatoes each potato should yield 4 pieces
2. Peel and slice the potatoes in half and then cut the halves on a sharp bias then proceed to turn the potatoes.
3. Store the peeled potatoes in cold water to prevent oxidization.
4. Place in half hotel pan with lemon and water to cover and steam for about 10 minutes or until tender ,do not shock.
5. Place on a sheet pan and allow to cool.
6. At service heat up a large sauté pan with clarified butter and sauté the potatoes until nicely brown
7. Sprinkle with chopped parsley and season to taste.

Duchess Potatoes

Ingredients

Yukon Gold Potatoes, peel and cube	5 lb
Clarified butter	½ cup
Salt and white pepper	to taste
Pasteurized Egg Yolks	8 oz
Grated Parmesan Cheese	1 cup
Nutmeg	to taste

1. Steam the potatoes until tender transfer to a sheet pan and dry out briefly in the oven.
2. Pass through ricer and combine with butter Parmesan cheese and eggs. Season to taste.

Applications

- a. Pipe into rosettes and bake in a 350° oven.
- b. Pipe and use as a border , bake in a 350° oven.
- c. Portion into cakes and pan fry in butter until golden brown.
- d. Shape and standard breading procedure. Deep fat fry.

Tournedos Rossini

Yields 4 Portions

Clarified Butter	
Petite Filets 3 ½ oz each	8 each
Foie Gras	8 oz
Crouton 2 inch round	8 each
Clarified Butter	as needed

Using a round ring mold cut out white bread roughly the shape of the fillets and toast lightly in the oven bring out brush with clarified butter and brown for one minute longer.

With the lobe of Foie Gras break it apart and remove all the large veins wrap in cheesecloth and form a nice torchon and place in the freezer.

A Périgueux sauce is made by reducing Madeira wine and demi glace until a rich sauce is made truffles are added to finish after being flamed with cognac this sauce should be reserved and kept hot.

Slice the torchon into ¼ ' ' thick slices on the bias and set up mise en place for service
Mise en place needed for service . Salt and course pepper, oil, Madeira wine, and blazer
pans as well as 6 sizzle platters

To order heat pan till smoking hot sear off the fillet on both sides. Finish in a 400 ° oven for 2 minutes medium rare. While the fillet is in the oven sear the foie gras for 30 seconds on each side place on the crouton . Heat the pan with Madeira wine let reduce add 2 ladles of Périgueux sauce to finish and reduce to nape to plate remove the fillet set atop the toast followed by the foie gras nape the sauce to finish

Filet of Salmon with Sorrel Foam

Yield: Serves 8

Ingredients

Fresh sorrel, washed and stemmed	½ lb
Fresh spinach, washed and stemmed	4 oz
White wine	6 oz
Fish stock, heated to a boil	12 oz
Shallots, peeled and finely chopped	2 oz
Heavy cream	12 oz
Fortified butter	2 oz
Salt and ground white pepper	To taste
Salted water	As needed
Salmon, Cut into thick portions, 5 oz each	8 each

Method of Preparation

1. Gather all mise en place.
2. Blanch sorrel and spinach in boiling salted water using a chinois, then shock and drain.
3. In a sauté pan combine shallots, fish stock, and wine. Heat to a boil, then reduce until liquid becomes syrupy.
4. Add the cream to the reduction and continue to reduce until desired consistency is reached.
5. 15 minutes before service puree blanched sorrel and spinach in food processor. Add reduction to pureed greens until desired consistency is achieved. Add to charged canister to produce foam or serve as a hot cream sauce.
6. Heat a large skillet and add just enough fortified butter (or clarified butter) to coat the bottom of the pan. Season each salmon steak with salt and pepper. Cook each salmon steak 2-3 minutes on each side to reach an internal temperature of 140° .