

CHASING EXCELLENCE

WITH PHILIP TESSIER

INSTRUCTOR

Richard Rosendale CMC



BIOGRAPHIES



RICH ROSENDALE



@RichRosendale



@RichRosendale



Chef Rich Rosendale, CMC



Richard Rosendale



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FROM GRANDMOTHER'S KITCHEN TO THE BOCUSE D'OR

Rich Rosendale's style of cuisine reflects his experiences from his childhood growing up in Pennsylvania to his worldly experiences competing against some of the top chefs around the globe. Rich's origins in cooking were nurtured and influenced at an early age by his Italian and German grandmothers. From the front porch of his grandma's house in Somerset, Pennsylvania, shucking peas, to the world stage of the most elite cooking competitions, Rich offers a wealth of experience.

CERTIFIED MASTER CHEF — Rich is a Certified Master Chef, a distinction earned through the American Culinary Federation. The grueling 130 hour cooking exam held at the Culinary Institute of America has a 90% fail rate and only 73 chefs have ever made it through successfully.

THE BOCUSE D'OR — Considered the most demanding five-hour cooking competition in the world. Rich mentored and trained with top chefs from around the country, including Thomas Keller, Daniel Boulud, and Grant Achatz. Rich represented the United States in Lyon, France where he cooked against 22 other countries, finishing in the top third of the field in 2013. The intense journey that Rich and Team USA endured is outlined in the film *The Contender*.

ROSENDALE COLLECTIVE — The innovative company behind Rich Rosendale's catering, consulting, restaurant partnerships, and training services. From D.C. to Dubai, Rich brings a passionate attention to detail and over 18 years of elite industry experience to create customized experiences and winning business solutions. Under construction and set to open in late 2019 in the DC Metro area is the **RC Culinary Lab**. It will serve as a learning and innovation culinary hub where chefs, entrepreneurs, and industry professionals can accelerate their knowledge through master classes, symposiums, dinners, and events.

ROOTS 657 — Located in Loudoun County in Leesburg, VA, Rich is the Chef/Owner of Roots 657, a locally-inspired cafe and market serving house-made soups, salads, sandwiches, and fresh-baked goods. On the market shelves are heirloom gifts, house-made gourmet foods, artisanal cheeses, and a variety of condiments from the area and Rich's travels.

ROSENDALE EVENTS — In partnership with Southern Exchange Ballroom, a premier events space in Atlanta that encompasses 120,000 square feet, Rich and his team has taken over the catering menu to bring a re-inspired culinary experience to Atlanta's event scene.

Although Rich has cooked for Presidents, foreign dignitaries and celebrities around the world, his favorite meals are with his family. Rich and his wife Laura are the parents of three children—Laurence, Liam, and Francesca.



PHILIP TESSIER



@PhilipTessier

AN AWARD-WINING CHEF, AUTHOR, COACH, CULINARY PARTNER PHILANTHROPIC PARTNER, AND INNOVATOR.

He was the first American Chef to ever place on the podium at the Biennial Bocuse d'Or competition in Lyon, France.

And most recently coached the 2017 team to victory in which he recounts this journey in his book, Chasing Bocuse. Which launches October 2017

Tessier began his training in the kitchen at a young age while growing up in Williamsburg, Virginia. He was interested and motivated to learn new techniques and taste new things, so his curiosity often led him to the library searching for cookbooks with exotic recipes.

He attended the Culinary Institute of America in Hyde Park, NY and after graduation, to sought out the best kitchens of France, New York and California to hone his craft. Over the course of three decades, Tessier worked at some of the world's most renowned restaurants including Roger Verge's Le Moulin de Mougins, Eric Ripert's Le Bernardin, as well as Thomas Keller's Per Se, Bouchon and The French Laundry. It was at The French Laundry that Tessier began to train for the pinnacle of culinary achievement, the Olympics of the food world: the Bocuse d'Or.

Training for such an acclaimed event was no simple task. It required countless hours of developing, testing and fine-tuning recipes, not to mention coordinating the most minute details right down to the design of spoons and service ware. But Tessier's hard work paid off when, in 2015, he won the Bocuse d'Or Silver Medal, becoming the first American to mount the podium. Two years later, Tessier coached team USA led by Chef Mathew Peters to take gold, giving his book Chasing Bocuse a fairytale ending.

Tessier embarked on his journey with the Bocuse d'Or to elevate American culinary excellence on the global stage. Today he continues this endeavor in the home kitchen with Hestan Cue. As co-founder and culinary director of Hestan Smart Cooking, he adds culinary expertise to a talented team of engineers and scientists to develop a new platform for cooking in the home.

He is also a culinary partner with Simple Feast, the app delivering recipes from the world's greatest chefs and food minds, and Snake River Farms, which provides American wagyu (kobe) and prime beef to the country's finest restaurants.

Tessier's philanthropic partnerships include the Ment'or Foundation and No Kid Hungry, two organizations for which he serves as an ambassador promoting professional mentorship and culinary excellence, and an end to child hunger, respectively.

BIOGRAPHIES



CHRISTOPHER RIELOFF



@Crieloff



@RosendaleCollective



@RosendaleCollective

FROM SOUTH AMERICA TO AMERICAN DREAMS

Christopher was raised in his native Santiago, Chile to a mother who believed in the power of her home garden and a family who cherished the magic it brought to her dishes.

With his three other siblings focused in Engineering, Medicine, and Finance, Christopher yearned for a different path. He graduated in International Gastronomic Administration from INACAP, one of country's top professional institutes. During his university years, he was a professor for gastronomic computation classes at INACAP and developed his own catering company aside from his own studies.

With the drive to keep pushing forward, he eagerly left his hometown and landed thousands of miles away in a small town on Vancouver Island. He began working inside the kitchen of the Wickaninnish Inn Relais & Châteaux, a rustic and elegant resort in Tofino, British Columbia, Canada. Working his way through various kitchen roles and through challenges brought on by language and cultural barriers, Christopher was reassured of the passion he has for his career. After some time in Canada, an opportunity arose stateside when he was offered to join the culinary team of the JW Marriott Miami in South Florida. He began as a cook, later being promoted to Kitchen Supervisor, and departed the company years later as Chef Tournant.

Christopher first met Chef Rich Rosendale in 2014 at a Sous-Vide Workshop in Wilmington, Delaware as a participant. Inspired by the enthusiasm of Chef Rosendale and the comprehensive nature of the class, he was keen on attending more workshops. By the third workshop, Christopher had become a regular participant and garnered the attention of the Chef. By the next year, he had been given the opportunity to become Class Specialist, aimed at enhancing the quality of the classes, strengthening partnerships, and expanding their social presence.

Since joining Rosendale Collective full time in 2015, Christopher has been traveling throughout the US with Chef Rosendale offering advanced trainings, catering high volume and high profile events, participating in conferences, festivals, and private dinners—ultimately connecting with the global culinary community. Today as RC Corporate Chef, you'll find Christopher buried deep in extensive culinary research and development projects designed to amplify the Rosendale Collective movement.

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BOCUSE D'OR TECHNIQUES



THE GOAL

We will give an overview of Bocuse d'Or techniques, what sets this competition apart from any other competition in the world, and why it is so challenging to win. We will share past and present platters as well as how the competition has evolved over the years.

MAIN INFORMATION

This section will demonstrate various Bocuse d'Or techniques, such as Rich's lobster "tail." This technique uses a Paco Jet to create a smooth mousse versus its more common purpose of making ice cream. We will also discuss how the benefits of this intense R&D spawns new ideas that can be used in other concepts or mediums. Cooking as a Bocuse d'Or competitor can be compared to working for NASA, always constructing these over-the-top ideas. However, that creative process helps you hone and elevate your thought process that you will continue to use throughout your career.

IN THIS SECTION OF THE CLASS, WILL REVIEW THE FOLLOWING:

- Innovative lobster "coral mousse" technique
- Pastry techniques for savory
- Assembling of garnish
- PacoJet for savory technique
- Sous Vide butternut squash

EQUIPMENT REQUIRED FOR THE CLASS:

- Clear poaching tubes
- PacoJet
- Piping Bags
- Water Bath
- Food Processor
- Off set spatula
- Chef knife
- Dunes Plate

REINVENTING THE CLASSICS

IN THIS SECTION OF THE CLASS, RC WILL REVIEW THE FOLLOWING:

- Introduction of the theme
- What makes a classic a classic?
- Don't mess with my memories
- Consomme demonstration
- Discuss when to choose a traditional technique over a modern one
- Innovation outside of the recipe, again introducing Crucial Detail
- At the table, the element of surprise



THE GOAL

We will explore the thought process of reinventing the classics. These dishes have withstood the test of time and provide us with flavors, textures, and combinations that we love. We will discuss the fine line between doing it right, and where one can go wrong!

MAIN INFORMATION

We will use the example of the Consommé Royale from Bocuse d'Or and demonstrate the dish as part of the conversation. We will review traditional and modern techniques in a beautiful blend of past and present.

CREATIVE GARNISH CONCEPTS



THE GOAL

Rich and Philip will provide insight on the complexities of Bocuse d'Or garnishes as well as competitions in general. They will discuss the evolution of a garnish and share examples for the class to see each stage of its assembling. We will also discuss how custom tools and accessories can help make the end result more consistent and assist with time management.

MAIN INFORMATION

Rich will demonstrate his beet garnish that eventually evolved into a carrot garnish as well as the different ways to yield maximum flavor in one bite, keeping in mind the obstacle of food temperature in culinary competition. Rich will also make his potato and marrow dumpling garnish finished with oxtail broth.

IN THIS SECTION OF THE CLASS, RC WILL REVIEW THE FOLLOWING:

- Creative garnish concepts
- Beet and apple garnish
- Potato marrow garnish
- Service vessels
- Beef crisp
- Solidifying

EQUIPMENT REQUIRED FOR THE CLASS:

- Glass Vessel
- Beet Kit
- Small sauce pot
- Whisk
- Beef crisp skewer
- Serving vessels

ORGANIZATION



IN THIS SECTION OF THE CLASS, RC WILL REVIEW THE FOLLOWING:

- Time management
- Communication
- Systems
- Speed
- Efficiency
- Work space flow and design
- Tools

THE GOAL

To demonstrate various organizational techniques and to display how the team processes have evolved over the years. We will share insight as to techniques used in some of America's top kitchens and also reveal some of our organizational techniques used in the Bocuse d'Or. We will also show how we can use many of these techniques daily to help control everything from consistency in food to work performance from your team.

MAIN INFORMATION

You will see that many elements of cooking competitions rely on discipline, systems, and order in the kitchen. Many of these work ethics and techniques can be used to manage a large operation, or to make the best use of time in a smaller operation. No matter what the application may be, strong organizational skills can set you up for success; without it, it can compromise any departmental initiative. We will focus on speed, efficiency, time management, systems, and communication.

EQUIPMENT REQUIRED FOR THE CLASS:

- Computer and Slides
- Special Tools
- Label stickers
- Signage
- Worksheets
- Timers

PLANNING AND TRAINING



THE GOAL

To understand what it means to train and plan for a competition such as the Bocuse d'Or. It is a much broader scope of behind-the-scenes preparation that many tend to not consider. Our goal is to guide you on proper planning and focusing on other details you will need to consider when preparing for a big competition.

MAIN INFORMATION

We realize that not everyone is going to compete in the Bocuse d'Or, but many of these principles can be applied to other aspects of your career and/or personal life. Principles are changeless and timeless; when applied and embraced fully by a person, you will discover that you have greater control over the outcome of whatever may be your priority. You will have more command over your career path, your personal life, relationships, and other priorities. Having a plan and "training" are the most important things you can do if you want to influence the trajectory of your life.

IN THIS SECTION OF THE CLASS, RC WILL REVIEW THE FOLLOWING:

- Planning for Bocuse d'Or
- Training for Bocuse d'Or
- Other aspects of ones' life that this can be applied to
- "Spending time"
- Momentum and synergy

EQUIPMENT REQUIRED FOR THE CLASS:

- Computer
- Slides
- Audio/Video

CHALLENGING THE STATUS QUO



THE GOAL

Explore the challenges we faced, solutions created, and the successes and failures we encountered.

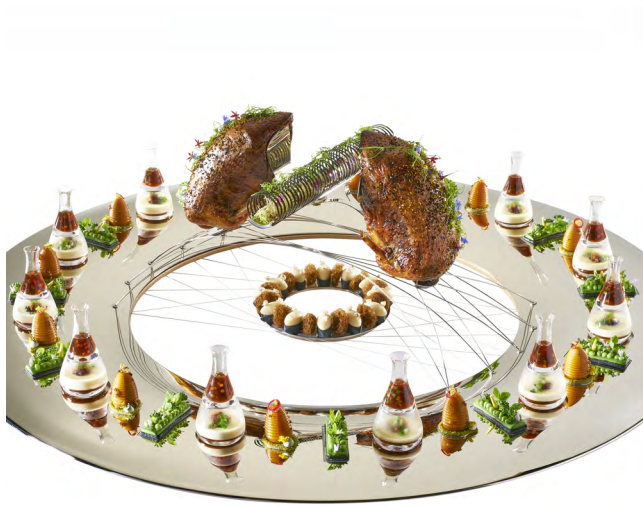
MAIN INFORMATION

This session will examine how we think about the kitchens we work in and the opportunity we have to challenge the limitations of the equipment and tools available to us. Using the collaborations with Crucial Detail and Hestan as examples, we will examine the challenges we faced, solutions created, and the successes and failures we encountered.

IN THIS SECTION OF THE CLASS, RC WILL REVIEW THE FOLLOWING:

- Introduce the theme
- What problem are we solving?
- Why are we solving it?
- What defines success?
- Follow the Bocuse d'Or journey: guinea hen, punching tools, consommé glass, etc.
- Present the Cue story and technology
- Where are we headed?
- The open door of technology
- Nimble tools development with Martin Kastner
- Provide access point for chefs to be involved with Nimble Tools

WINNING TECHNIQUES OF THE BOCUSE D'OR



THE GOAL

Rich and Phil will discuss the “it” factor of a winning dish. Why, for so many years, did the USA teams not make it to the podium? In any competition, or a job interview for that matter, does something “win” of favor. We believe if you can see for yourself what that “X” factor is, you will be able to better navigate through the decision tree of your career or a cooking competition at any level to put together the right combination of ideas that win.

MAIN INFORMATION

From Rich’s perspective, he will show the techniques that went into his chicken dish that he presented during the tryouts that later selected him as the USA Candidate. We will also fast forward two years later when Chef Phil worked with Martin Kastner to elevate his chicken dish to win silver at the International level. Though both of these dishes were very different, they had something else in common than just being the winning dish. Each dish brought something new, something different--that “wow” factor. Presenting a dish that is undeniably the best in the room will have the judges saying that they have to put you on the podium.

IN THIS SECTION OF THE CLASS, RC WILL REVIEW THE FOLLOWING:

- o Chicken assemble
- o Origin of the Chicken concept
- o Importance of technology to Sous-vide

EQUIPMENT REQUIRED FOR THE CLASS:

- o Chicken mold
- o Vacuum machine
- o Thermocirculator
- o Deep fryer
- o Meat probe
- o Marble heating stand

HOW COMPETITION CAN MAKE YOU A BETTER CHEF



IN THIS SECTION OF THE CLASS, RC WILL REVIEW THE FOLLOWING:

- Benefits of culinary competitions
- How to get involved in culinary competitions
- Examples of skill application
- Culinary certification
- International competition vs. local and regional competition

THE GOAL

To identify the real benefits of competing. We want to explore how making a commitment to compete can really accelerate your skillset beyond cooking. We will touch on areas that we feel are really developed in preparing for competition that are relevant in everyday work environments.

MAIN INFORMATION

Many people may point to the Bocuse d'Or as an over-the-top, eye-catching culinary event and ask, "what is the value to the everyday chef?" My experience has been that even if you are not using those relentless attention-to-detail standards in all aspects of your cooking, it is the fact that you have been exposed to them that you can see things that others simply do not. By creating a hyper creative thought process, you have the ability to solve problems differently by looking at new possibilities. These are really benefits beyond just cooking. Culinary competitions can help you develop and hone mental tools that you will indeed use in your culinary professions. The cooking is the easy part as we say.

DISCOVERING AN INGREDIENT



IN THIS SECTION OF THE CLASS, RC WILL REVIEW THE FOLLOWING:

- Introduction of the theme
- Finding a starting point
- The discovery process
- Key points
- Importance of getting started, failure and small successes
- The corn garnish
- Story of the dish
- Corn silk, quenelle, sorghum
- Thoughts and ideas, application in the kitchen

THE GOAL

Demonstrate how to think - and re-think - about one and only one ingredient.

MAIN INFORMATION

This session will explore the thought process of working with a specific ingredient in the pursuit of new ways to prepare, cook, and present ingredients that we think we are familiar with. Using the corn garnish, we will explore the development process and how we went from the simple idea of using corn to the complex layers of discovery and presentation of the final garnish.

THE IMPORTANCE OF MENTORSHIP



Over the years, I have been fortunate enough to play the role as a mentor - and mentee. In all the years of teaching young, aspiring chefs, it truly has contributed and shaped who I am today. An example was when I was the lead Chef at the Greenbrier of the apprenticeship program. In that process of critiquing and providing feedback to the apprentices - ironically, even though I was the one that was supposed to have all the answers - I probably learned more in the process than anyone else. The best way to learn is to teach and to share your knowledge with someone else. I have continued to embrace mentorship by being part of the Culinary Council and the Mentor BKB Foundation. It has been an amazing ride. It also forges lifelong friendships as myself and Phil are a perfect example of that. One of the most powerful things all of you can do is to take back what you've learned in this workshop and share it with someone else. You can single-handedly impact the trajectory of their career and embrace your duty as someone's mentor.

BOCUSE D'OR USA



TEAM USA 2009



Chef Timothy Hollingsworth, former Chef de Cuisine at Thomas Keller's restaurant The French Laundry, represented the United States at the Bocuse d'Or competition in 2009, after winning the Bocuse d'Or USA semi-finals held in Epcot in September 2008. Chef Hollingsworth and his commis Adina Guest placed sixth at the world final in Lyon, France, the best an American team has ever done.

TEAM USA 2011



Chef James Kent and commis Tom Allan, formerly of Eleven Madison Park in New York, New York, represented the United States at the 2011 Bocuse d'Or in Lyon, France, where they placed tenth. Chef Kent was mentored by the Foundation's Board of Directors, Chefs Daniel Boulud, Thomas Keller, and Jerome Bocuse, and Team USA coaches Chefs Gavin Kaysen and Mark Erickson of the Culinary Institute of America. Chef Kent is the Executive Chef of Chef Daniel Humm's restaurant NoMad in New York City.

TEAM USA 2013



Chef Richard Rosendale of The Greenbrier in White Sulphur Springs, West Virginia, represented the United States at the 2013 Bocuse d'Or in Lyon, France (January 29-30, 2013). Chef Rosendale was joined in Lyon by his commis Corey Siegel. The two went through an intensive training process and placed 7th out of 24 teams in the Bocuse d'Or. Chef Rosendale was mentored by the Foundation's Board of Directors, Chefs Daniel Boulud, Thomas Keller, and Jérôme Bocuse, and Team USA coaches Chefs Gavin Kaysen (head coach), Grant Achatz, and Gabriel Kreuther.

TEAM USA 2015



Team USA reaches the Bocuse d'Or podium for the first time ever with a Silver Medal at the 2015 Bocuse d'Or cooking competition in Lyon, France! This is the first time the US has placed on the podium, and we are incredibly proud of Chef Phil Tessier and his Commis, Skylar Stover, for all their hard work and dedication.

Over the course of two days, 24 teams of the most gifted culinary minds from across the world competed on behalf of their country and represented their nation at the Bocuse d'Or. Team USA competed on January 27, 2015 and presented the acclaimed panel of judges with a stunning meat platter of Barrel-Oak Roasted Guinea Hen and a beautiful fish plate, showcasing Brioche-Crusted Brown Trout Pave. Both the meat platter and the fish plate were designed by the lauded Martin Kastner from Crucial Detail. This was a long journey filled with sacrifice, and unwavering focus and practice. We are so proud of Team USA for their extraordinary representation of America's culinary talent and our country as a whole!

TEAM USA 2017



Team USA Wins Gold at the 2017 Bocuse d'Or Culinary Competition in Lyon, France, the Country's Second Podium Placement in History! Head Chef Mathew Peters and Commis Harrison Turone competed on January 25th and presented the acclaimed panel of judges with their first place interpretation of Chicken and Crayfish and for the first time, a dish using only fruits, vegetables, grains and legumes. "First of all, it is an honor to be a part of the 30th anniversary year of the Bocuse d'Or. Chef Paul Bocuse, for whom this most prestigious of culinary events is named. To coordinate the USA's participation in Bocuse d'Or, and carry on Monsieur Paul's legacy of mentorship, has been one of my greatest joys," says Chef Thomas Keller, President of Ment'or. "Team USA's historic first-place finish this week is the result of years of dedication and commitment. It was Paul Bocuse's personal wish to see the United States on the podium at Bocuse d'Or that inspired me, as well as my friends Daniel Boulud and Jerome Bocuse, to become invested. I want to acknowledge all of the chefs, coaches, supporters and mentors who have been a part of the Team USA effort—it is because of you that we are in this position. And finally, I want to thank my friend Monsieur Paul for asking me to be a part of this, and for all that he has done for USA and the culinary world in general."

CORNNEST

by CHEF PHILIP TESSIER



CORNSILK



METHOD

1. Combine the glucose and water in a medium saucepan and bring to a boil.
2. Add the corn silk and submerge it in the syrup.
3. Transfer the corn silk and syrup to an 8-ounce mason jar and seal with the lid.
4. Place a towel in the bottom of a pressure cooker and add 1 inch of water.
5. Put the jar in the pressure cooker and secure the lid.
6. Bring the pressure cooker to 15 psi and cook for 1 hour.
7. Remove and let cool to room temperature.
8. Drain the corn silk through a small fine-mesh strainer and discard the syrup.
9. Rinse the corn silk in water, shaking off any excess water, and dry thoroughly between lint-free towels.
10. Divide the silk into 5-gram portions, putting each in a tea ball strainer. (There will be extra silk) Put the tea ball strainers on a small tray. Line another small tray with paper towels.
11. Heat the grapeseed oil in a medium saucepan to 400F (205C).
12. Add the corn-silk-filled tea balls and fry until all of the water evaporates and the oil stops bubbling.
13. Transfer to the towel-lined tray, and cool until the tea balls can be handled.
14. Remove the nests from the tea balls and put on a clean small tray.
15. Put the nests on the rack of a dehydrator set to 200F (95C) until ready to serve.

INGREDIENTS

- 150 grams glucose syrup
- 10 ear corn, silk removed and reserved (harvested from young very fresh)
- 150 grams water
- 1 liter grapeseed oil, for frying

SORGHUM



METHOD

1. Combine the sorghum and clarified butter in a medium saucepan with a lid.
2. Set over medium-high heat, cover shake the pan, and wait for the kernels to pop.
3. Drain the sorghum on a towel-lined tray. Combine the salt and pimenton and season the popped sorghum. Reserve the remaining pimenton salt for nests.

INGREDIENTS

- 15 grams sorghum
- 10 grams clarified butter
- 1 gram kosher salt
- 0.15 grams pimenton



METHOD

1. Put the halves of the mold together and secure the sides with rubber bands or tape. Refrigerate the molds.
2. Combine all of the powders in a small bowl.
3. Whisk the milk and water in a small saucepan and set over high heat. Whisk in the combined powders, bringing the mixture to a boil. Lower to a simmer for 15 seconds and remove from the heat.
4. Whisk in the butter and the salt and quickly transfer to a squeeze bottle.
5. Fill the cold quenelle molds and refrigerate until set.
6. Open the molds, trim the bottoms of the quenelles (the eggs), if needed, and transfer to a tray.
7. Warm the eggs gently in a warming box or oven at 165F (75C).

INGREDIENTS

- 0.26 grams kappa carrageenan
- 20 grams dried corn powder, ground and passed through a fine-mesh strainer
- 0.26 grams iota carrageenan
- 0.2 grams agar agar
- 0.2 grams low acyl gellan
- 66 grams whole milk
- 66 grams water
- 6.5 grams unsalted butter
- 1 gram kosher salt

EQUIPMENT REQUIRED

- Gold luster



METHOD

1. Sprinkle the nest with pimenton salt. Brush the nests with the gold luster and place on a platter.
2. Build the nests by placing one warm egg on each nest. Using tweezers, place 2 pieces of popped sorghum on each.
3. Serve immediately.

INGREDIENTS

- 2 each guinea gizzards.
- 2 each guinea hen hearts, necks, and wings
- Curing mix (2% see base recipes)
- 1 thyme sprig
- 1 bay leaf
- 1 garlic clove
- 2 grams duck fat, rendered

CONSOMME ROYALE

by CHEF PHILIP TESSIER



CONFIT



INGREDIENTS

- 8 guinea hen gizzards
- 2 each guinea hen hearts, necks and wings
- Curing mix (2% see base recipes)
- 1 thyme sprig
- 1 bay leaf
- 1 garlic clove
- 160 grams duck fat, rendered

METHOD

1. Weigh the gizzards, hearts, necks, and wings. Measure 2% of the total weight in curing salt and season them.
2. Spoon into a Mason jar and add thyme, bay leaf, garlic clove, and duck fat.
3. Place a towel in the bottom of a pressure cooker and add 1-inch of water.
4. Put the jar in the pressure cooker and secure the lid.
5. Bring the pressure cooker to 15 psi and cook for 60 minutes.
6. Let cool until the pressure has fully dissipated. About 10 minutes.
7. Remove the guinea hen parts from the duck fat.
8. Pick the meat from the wings and coarsely chop along with the heart and neck. Reserve 50 grams for the ragout.
9. Cut the gizzards into halves or quarters depending on size.

RAGOUT



METHOD

1. Heat the butter in a small saucepan over medium heat. Add the black truffle, shallot, and the reserved 50 grams of confit. Cook until tender, about 2 minutes.
2. Deglaze with the Madeira and sherry vinegar, scraping any bits from the bottom, and reduce until almost dry.
3. Pour in the guinea stock and season with salt and truffle oil.
4. Whisk in the butter until melted and emulsified. Continue to cook over medium heat until the sauce has reduce to a ragout consistency.
5. Spoon a small amount of the ragout over the gizzards to lightly glaze. divide the remaining ragout evenly between the bottom of the consommé glasses.
6. Put in the freezer until firm.

CUSTARD

METHOD

1. Put the eggs in a high-powered blender, preferably a Vita-Prep.
2. Whisk the milk, cream, and salt together in a medium saucepan and bring to a simmer.
3. Slowly with the blender running, add the milk-cream mixture to the eggs.
4. Portion the custard through a funnel into the consommé glasses over the ragout.
5. Immediately steam the custards in a combi oven, being sure they are covered, at 185 F (85C) for 15 minutes.
6. Remove and let cool.

RAGOUT INGREDIENTS

- 15 grams unsalted butter
- 17 grams chopped black truffle
- 2 grams finely chopped shallot
- 20 grams Madeira
- 2 grams sherry vinegar
- 100 grams Guinea Hen Jus (See Base Recipe)
- Kosher salt
- Truffle oil
- 20 grams unsalted butter

EQUIPMENT REQUIRED

- Sixteen 2-piece consommé glasses by Crucial Detail

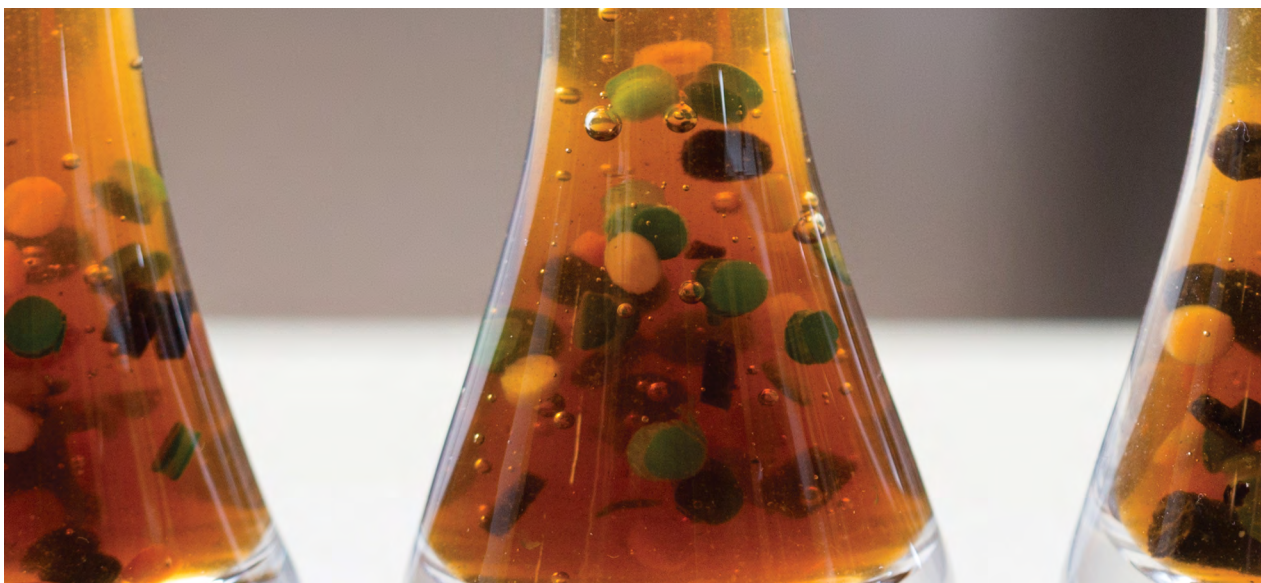
CUSTARD INGREDIENTS

- 75 grams eggs
- 94 grams whole milk
- 94 grams heavy cream
- 3 grams kosher salt

EQUIPMENT REQUIRED

- Combi oven, for steaming

CONSOMME



METHOD

1. Combine consommé, gellan, thyme sprig, and bay leaf in a medium saucepan and bring to a boil. Boil for 1 minute to hydrate the gellan.
2. Pour the consommé into a bowl over an ice bath and cool.
3. Strain through a fine-mesh strainer and set aside.

CONSUMME GARNISH

METHOD

2. Thoroughly wash the leek tops and dry with a kitchen towel.
Lay each of the tops on a silicone baking mat and, using the small punch, punch small circles, alternating the tool as necessary to get the best yield.
4. Peel the carrots and slice 2mm thick on a mandoline. Cut into small circles with the punch tool.
5. Slice the truffle 2 mm thick on a mandoline. Cut into small circles with the punch tool.
6. Bring a saucepan of salted water to a boil. Fill a bowl with ice water.
Blanch the leek and carrot punches until just cooked, about 20 seconds, and immediately transfer to the ice water. Let cool completely.
8. Drain the carrots and leeks and dry completely.
Combine the carrots, leeks, and truffles and set aside.

CONSOMME INGREDIENTS

- 200 grams black truffle and chicken consommé
- 0.13 grams low acyl gellan
- 1 thyme sprig
- 1 bay leaf

CONSOMME GARNISH INGREDIENTS

- 2 leeks, tender light green tops only
- 2 carrots
- 1 black truffle, cleaned and dried

EQUIPMENT REQUIRED

- 1 punch tool cutter by Crucial Detail



METHOD

1. Put a truffle punch down in the center of each of the custards.
2. Place a glazed gizzard on top, garnish with carrot leaves and flowering watercress as well as some of the punched vegetables and truffle.
3. Mix the remaining leek, carrot, and black truffle punches into the consommé.
4. Pour the consommé into the glass tops and place over the custard glass.
5. Pour the consommé into the custard cups at the table.

INGREDIENTS

- 16 flowering watercress tops
- 16 carrot leaves.

ROASTED CAULIFLOWER

by CHEF TIMOTHY HOLLINGSWORTH



ROASTED CAULIFLOWER

METHOD

1. Preheat the oven to 400F.
2. Toss the Cauliflower florets with just enough oil to coat and season lightly with salt and pepper.
3. Arrange the florets on a rimmed baking sheet and roast until lightly browned in parts, about 20 minutes.

SULTANA PUREE

METHOD

1. In a large saucepan, bring the water, vinegar, and sugar to a simmer and simmer until the sugar dissolves. Add the sultanas and simmer for 10 minutes.
2. Remove the pan from the heat and cover it. Let stand until cool.
3. Drain the cooled sultanas, reserving the poaching liquid.
4. Puree the sultanas in a blender until completely smooth, adding only as much of the poaching liquid as needed to keep the mixture moving and to ensure that it is smooth. Set aside.



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ROASTED CAULIFLOWER INGREDIENTS

- Canola oil
- 1 large head (about 1 1/2 pounds/720 grams) cauliflower, separated into large florets

SULTANA PUREE INGREDIENTS

- 1/2 cup water
- 1 cup (5 ounces/140 grams) sultanas
- 1/2 cup champagne vinegar
- 1/2 cup sugar
- 1 1/2 tsp kosher salt

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CAPER VINAIGRETTE

METHOD

1. Place the water, caper brine, sugar, and salt in a blender.
2. Blend a few seconds until combined. Add the xanthan gum through the feeder and blend a few seconds until well combined. With the motor running, add the oil in a slow, steady stream until the vinaigrette is emulsified.
3. Transfer the vinaigrette to a jar and add the chopped capers. Cover and shake to combine. Set aside until needed or store in the refrigerator for up to one week.

ALMONDS

METHOD

1. Heat the butter in a small saucepan over medium-low heat until it melts and becomes foamy. Increase the heat to medium and cook, swirling the pan occasionally, until the butter is medium-brown and smells toasty, about 5 minutes.
2. Strain the brown butter through a fine mesh strainer into a glass measuring cup or heatproof jar.
3. Pour the brown butter into a saute pan and add the almonds. Cook over medium heat, gently stirring occasionally until the almonds are brown and smell toasted. Add salt to taste. Remove from the heat and set aside.



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CAPER VINAIGRETTE INGREDIENTS

- 7/8 cup water
- 3 1/2 tsp brine from jar of capers
- 5 tsp sugar
- 1 3/4 tsp kosher salt
- 1/8 tsp xanthan gum
- 4 tsp extra-virgin olive oil
- 1 (4-ounce) jar capers, drained and chopped

ALMONDS INGREDIENTS

- 4 tbsp unsalted butter
- 1/2 cup (2 1/2 ounces/71 grams) whole almonds, split lengthwise in half
- Kosher salt



INGREDIENTS

- Sultana puree
- 10 each red and green grapes, quartered
- Roasted cauliflower
- Caper vinaigrette
- Almonds
- Almond oil or extra virgin olive oil
- Cilantro leaves
- Fleur de sel

METHOD

1. Pour the sultana puree on a large serving platter. Arrange the cauliflower on top. Pour over some caper vinaigrette.
2. Scatter over the grapes and almonds. Drizzle with some almond oil.
3. Garnish with cilantro and fleur de sel. Serve.

POACHED STURGEON

by GAVIN KAYSEN



STURGEON

METHOD

1. Season the fish at the order.
2. Sear a la plancha on one side.
3. Seared side up, resting the fish in warm beef fat.
4. At the fire, finish the fish in the oven or salamander on a sizzle tray with white wine.

CELERYROOTPUREE

METHOD

1. Rinse the celeriac scrap very well with hot water.
2. Cover all ingredient with water and bring to a bowl. Cook for 30 minutes and strain.
1. Sweat the shallot in butter. Add the celeriac and continue to cook for 5 minutes over low heat.
2. Add the celery stock and season to taste. Cook for 20 minutes. Add the cream, and bring to boil.
3. Blend in the blender on high speed until a smooth puree. Pass in a chinois.
4. After 1 hour, strain the sauce and reduce to a jus consistency. Add the vinegar to taste.

STURGEON INGREDIENTS

- 6oz Sturgeon
- Salt and pepper
- Rendered beef fat

CELERY ROOT PUREE INGREDIENTS

- Celery root peelings
- 1pc Celery
- 1 Sprig thyme
- 1ea Shallot
- Water
- 2ea Celery root diced
- 2c Celery stock
- 1c Heavy cream
- 2T butter
- 2ea Shallots diced

GARNISH INGREDIENTS

- Roasted celery root dice
- Roasted celery dice (same size)
- Roasted matsutake
- Celery leaves
- Sherry vinegar beef jus

FROGLEFRICASSEE

by DANIEL BOULUD



FROGLEGRICASSEE



HISTORY

I no longer run after the frogs at dusk the way I used to do at the farm, but I will get excited when we put frog legs on the menu! Frog legs were very popular when I was growing up, and as the seventeen-year-old chef de partie at Georges Blanc in Vonnas, I cooked about fifty portions of cuisses de grenouilles persillade every day. The Guests would wear a bib and eat with their fingers. When I first moved to New York, we imported them from France, but now we can get them from the Everglades in Florida.

To keep the connection with the frog legs eaten on the bone, we have breaded our own frog "lollipops" lightly and set them so they frame a frog fricassee persillade, topped with fried shallot rings and black garlic. The kamut "berries", ancient wheat kernels, take on a risotto consistency.

KAMUT BERRIES

METHOD

1. Rinse the kamut berries with cold water until the water runs clear.
2. Place in a bowl, combine with the chicken stock and sachet, and soak in the refrigerator overnight.
3. The next day, transfer to a large saucepan, add the salt, and bring to a simmer. Simmer lightly for approximately 3 hours, stirring occasionally, until the kamut berries are tender. If the liquid reduces before the kamut is tender, add more chicken stock as necessary.
4. Remove the sachet and, when ready to serve, add the heavy cream and garlic paste and simmer for 3 minutes, or until thickened.
5. Check the seasoning and reserve, keep warm.

FROGLEGLLOLIPOPS

METHOD

1. Using a sharp knife, separate the legs of the hindquarters and remove the feet.
2. Separate the drumstick from the thighs.
3. With a paring knife, scrape the meat down from 12 of the drumstick, starting from the joint end of the bone, to form a ball of meat at the foot end to resemble a lollipop.
4. Trim the meat away from the remaining frog drumstick and thighs and cut into small morsels for fricassee.
5. Place the beaten egg, flour, and white breadcrumbs in separate shallow dishes and season each with a pinch of salt and pepper.
6. While holding the bone, dip the frog leg lollipops one by one into the flour, eggs, and then breadcrumbs to evenly coat the meat.
7. Reserve, chilled.

KAMUT BERRIES INGREDIENTS

- 1/2 cup (85g) kamut berries
- 2 cups (480ml) Chicken stock, plus extra as needed
- 1 sachet (2 sprig thyme, 1 tsp black peppercorns, 1 clove garlic peeled, and 1 bay leaf wrapped in cheese cloth and tied with butcher's twine)
- 1 tsp (5g) salt
- 1/4 cup (60ml) heavy cream
- 1/4 cup garlic paste

FROG LEG LOLLIPOPS INGREDIENTS

- 18 fresh frog hindquarters, skinned and cleaned
- 3 eggs, beaten with 1/4 cup (60ml) milk
- 1/3 cup (44g) flour
- 1/3 cup fine white breadcrumbs
- Salt and freshly ground white pepper

FROGLEGRICASSEE

METHOD

1. In a large saute pan, heat 1tbsp of the olive oil over medium-high heat.
2. Add the mushrooms and saute until browned, about 4 minutes, season with salt and pepper, then transfer to a paper towel-lined plate.
3. When ready to serve, season the frog morsels with salt and pepper.
4. Dust with flour and pat away the excess.
5. In the same pan, heat the remaining 3tbsp olive oil over high heat.
6. Add the frog morsels and brown on all sides, adding the thyme and garlic halfway through cooking.
7. Strain onto a paper towel-lined plate; discard the thyme and garlic.
8. Add the butter to the same pan and reduce the heat to medium-high.
9. Add the spinach and black garlic and saute until wilted.
10. Return the mushrooms and frog legs to the pan along with the cracked black pepper.
11. Toss to combine, then deglaze with the vinegar.
12. Stir in the chicken jus and chopped parsley; check the seasoning and keep warm.

TOFINISH

METHOD

1. Fill one-third of a medium saucepan with canola oil and heat to 350F (177C).
2. Transfer the spinach puree to a small saucepan over medium heat and stir to heat through. Transfer to a piping bag and keep it warm.
3. Fry the frog leg lollipops until golden brown and cooked through, about 2 minutes.
4. Drain onto a paper towel-lined tray, sprinkle with salt, and keep warm.
5. For each serving, set a 6-inch square mold on a warm plate and pipe spinach puree around the inside perimeter.
6. Fill the middle with a spoonful of kamut berries.
7. Top with a large spoonful of fricassee and place 2 fried lollipops around the perimeter.
8. Remove the mold and garnish with 4 crispy shallot rings, some sliced black garlic, and a few baby spinach leaves.

INGREDIENTS

- 4 tbsp (60ml) olive oil
- 12 medium white button mushrooms, cleaned, trimmed, and quartered
- Salt and freshly ground white pepper
- Frog drumstick and thigh morsels,
- Flour, as needed for dusting the legs
- 2 sprigs thyme
- 1 clove garlic, peeled and smashed
- 1 tbsp (14g) butter
- 1 cup (60g) baby spinach leaves
- 1 clove black garlic, peeled and minced
- 2 tsp (6g) cracked black pepper
- 2 tbsp (30ml) sherry vinegar
- 1/4 cup (60ml) chicken jus
- 2 tbsp (11g) chopped parsley

TO FINISH INGREDIENTS

- Canola oil, for frying
- 1 1/2 cups (360ml) Spinach puree
- 24 Crispy shallot rings
- 2 cloves black garlic, peeled and sliced
- 1/4 cup (2 ounces/60g) baby spinach leaves

ROASTED GUINEA HEN

by DANIEL BOULUD



ROASTED GUINEA HEN

HISTORY

At the farm in Saint-Pierre de Cahndieu, near Lyon, I literally grew up on guinea hen, and I remember that if we didn't clip their wings, at sunset they would climb into the trees for the night! It was a real frustration to keep them domesticated and away from the fozes! This wild bird's size is a cross between a pheasant and a chicken, it doesn't taste gamy but has a nuttier flavor than chicken. Cooked on the rotisserie, the skin crisps up, the perfect mirror for the tender leg meat wrapped in fried kataifi.

SAUTEED MORELS AND VIN JAUNE JUS

METHOD

1. To clean the morels, submerge them in a bowl of cold water, leave for 2 minutes, strain from the top, and repeat until the water that settles at the bottom is clear.
2. Strain and pat dry with towel.
3. Melt the butter in a medium saute pan over medium heat and add the shallot. Cook, stirring until translucent, about 2 minutes. Add morels, sprinkle with the salt, and cook, stirring occasionally, for 5 minutes. Add the vin jaune and simmer with the morels for 10 minutes.
4. Scoop out the morels and set aside. Continue simmering until reduced to about 2 tablespoons.
5. Add the chicken stock and simmer until the liquid has reduced by half. Add the chicken jus and simmer until the sauce coats the back of a spoon. Check the seasoning and add salt and pepper if necessary.
6. Strain the sauce into a bowl set over ice, stir until chilled and reserve.
7. Set aside 12 morels for garnish and finely chop the rest for the asparagus crust.
8. Reserve, chilled.

INGREDIENTS

- 20 medium (about 8 ounces/230g) fresh morel mushrooms
- 2 tbsp (28g) butter
- 1 medium shallot, minced
- 3/4 tsp (4.5g) salt
- 1 cup vin jaune wine
- 1/4 cup (60ml) chicken stock
- 1 cup (240ml) chicken jus
- Freshly ground white pepper

MOREL & GIBLET CRUSTED WHITE ASPARAGUS

METHOD

1. In a small saute pan, lightly brown the butter over medium-high heat. add the shallot and cook, stirring, for 1 minute. Add the liver, gizzard, and heart and saute for 1 minute.
2. Add the vin jaune and simmer until almost dry.
3. Reduce the heat to low and stir in the chopped morels and breadcrumbs.
4. Season with salt and pepper and fold in the parsley.
5. Remove from the heat and scrape the mixture onto a sheet of parchment paper. Top with another sheet of parchment and spread into a sheet about 8 inches (20.25cm) long and a width that is two-thirds the length of an asparagus stalk.
6. Refrigerate, keeping flat, until hardened.
7. Pour 1 gallon of water into a large pot, season with salt, and add the sugar.
8. Bring to a boil. Set a bowl of ice water on the side. Prepare each asparagus by laying it flat on a cutting board and lightly peeling from just below the tips to the end, rolling it clockwise as you work.
9. Trim and discard the bottom fibrous 1 inch (2.5cm).
10. Use butcher's twine to secure the stalks into a bunch.
11. Boil for 9 minutes, or until easily pierced with a cake tester. Chill in the ice water, strain onto paper towels, and cut away the twine.
12. Cut three 1/2-inch (1.25cm) thick discs from the end of each asparagus and set aside for finishing.
13. Transfer the asparagus stalks to a foil-lined baking dish and season them with salt and pepper.
14. Cut the chilled sheet of crust widthwise into 8 rectangles, peel off the paper, and press each one onto the bottom two-thirds of each stalk.
15. Reserve, chilled.



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INGREDIENTS

- 1 tbsp (14g) butter
- 1 liver, gizzard, and heart from the guinea hen, finely chopped
- 1 small shallot (30g), minced
- 1 splash of vin jaune wine
- Chopped morels, reserved.
- 1/2 tbsp (5g) fine white breadcrumbs
- Salt and freshly ground white pepper
- 1 1/2 tbsp (12g) sugar
- 8 jumbo white asparagus, (about 1 pound/454g)

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GUINEAHEN



METHOD

1. Preheat a rotisserie to high and preheat the oven to 200F (93C). (Alternately, preheat the oven to 400F (205C). Fill one-third of a medium saucepan with canola oil and heat to 350F (177C).
2. Use a paring knife to remove the wishbones from the guinea hens.
3. Season the inside and outside of the hens with salt and pepper and stuff them with the bay leaves, thyme, and garlic. If desired, truss the hens. Rub the butter on their skin to coat.
4. Mount the hens to the rotisserie spit according to the manufacturer's directions (if cooking in the oven, transfer to a roasting pan with a rack).
5. Start by roasting on high until the skin is browned. Baste the skin often with the melted butter using the herb bouquet. Once browned, reduce the rotisserie or oven when the temperature of the center of the breast reaches 125F (52C). Heat the oven to 200F (93C), whether using the rotisserie or the oven.
6. Transfer the birds to a cutting board and carve off the legs. While preparing the legs, transfer the breast cages to a roasting pan with a rack, cover with foil, and transfer to the oven until cooked through.
7. De-bone the legs and cut each into 2 equal-size squares, leaving the skin attached.
8. Wrap each square in a layer of kataifi dough. Fry the squares until golden brown, about 1 1/2 minutes. Strain onto a paper towel-lined tray and sprinkle with salt; keep warm.
9. Carve the breast from the breast cage and, if desired, trim the sides into straight lines.
10. Sprinkle with fleur de sel.

INGREDIENTS

- Canola oil for frying
- 2 guinea hens (about 2 1/2 pounds/1kg each), refrigerated uncovered for 1 day to dry their skin
- Salt and freshly ground white pepper
- 2 bay leaves
- 4 sprigs thyme
- 2 heads garlic, halved
- 4 tbsp (56g) butter, softened
- 1 herb bouquet (4 large sprigs each rosemary, parsley and thyme tied with butchers twine to make a brush)
- 4 ounces katafi (shredded phyllo) dough
- Fleur de sel



INGREDIENTS

- 1 tbsp (14g) butter
- Salt and freshly ground white pepper
- 12 parsley chips

METHOD

1. Preheat the broiler.
2. In a small saucepan over medium heat, bring the vin jaune jus to a simmer.
3. Broil the morel and gribet-crusted white asparagus until the crust is crispy and the asparagus is heated through.
4. Melt the butter in a medium sautee pan over medium heat. Transfer the reserved sautéed morels and sliced asparagus discs to the pan and toss to heat through.
5. Adjust the seasoning with salt and pepper.
6. For each serving, set a hen breast on one side of a warm plate and a crusted white asparagus on the other side.
7. Arrange 2 crispy leg pieces, alternating with roasted morels standing on top of white asparagus discs in the center.
8. Spoon jus onto the plate and top the morels with parsley chips.

SHELFISH CHARTREUSE

by MATTHEW KIRKLEY



SCALLOP MOUSSE

METHOD

1. In a chilled Robot Coupe bowl, blend the scallops for 30 seconds.
2. Scrape down the sides of the bowl using a rubber spatula, then blend again for 30 seconds.
3. Add the salt and Activa and pulse to incorporate. Add in the egg whites and blend until incorporated.
4. Scrape down the sides again, then stream in the cream until homogenous.
5. Transfer the mixture to a metal bowl set atop an ice bath and fold in the creme fraiche until just mixed. Reserve.

SCALLOP TARRAGON LAYER

METHOD

1. Spread the scallop dice into a single layer on a plastic tray, then lightly dust the scallop dice with Activa.
2. Stir the scallop layer, then dust again with the activa.
3. Transfer the scallop dice to a mixing bowl, then add the scallop mousse and mix until homogenous.
4. Add the tarragon and Noily Prat and mix again.
5. Spread the mixture into 7mm depth silicone molds, 150g per mold.
6. Smooth the top of the mousse using a palette knife, then place a sheet of acetate atop the mousse, taking care to eliminate any air pockets between the mousse and the acetate.
7. Steam the mousse in a 60C steam oven for 30 minutes.
8. Once cooked, remove the mold from the oven and place it in a blast chiller for 5 minutes to cool.
9. Once cool, unmold the mousse onto green towels and dry the outside of the mousse.
10. Once dried, punch the mousse into teardrop using the scallop mousse punch. Reserve.

SCALLOP MOUSSE INGREDIENTS

- 300g Scallop
- 2g Activa RM
- 12g Salt
- 30g Egg whites
- 150g Heavy cream
- 100g Creme fraiche

SCALLOP TARRAGON LAYER INGREDIENTS

- 225 Scallop dice
- 4.5g Salt
- Activa RM
- 7g Tarragon, sliced
- 7.5g Noily Prat
- 225g Scallop mousse

OYSTER MOUSSELINE

METHOD

1. Combine the oyster trim, scallop, oyster juice, lettuce, herbs, xanthan gum, activa, salt, and lemon juice in a cooled, small Vitaprep top.
2. Blend the mixture quickly until homogenous, then stream in the herb oil until emulsified and smooth.
3. Once blended, transfer the mousseline to a metal bowl set atop an ice bath until cold.

SEA LETTUCE OIL

METHOD

1. Combine all ingredients in a Vitaprep mixer and blend on high. Continue to blend for 10 minutes.
2. Once cooked, strain the mixture through a chinois lined with 8 ply cheesecloth.
3. Cool the herb oil in a metal bowl over ice bath.

OYSTER MOUSSELINE INGREDIENTS

- 125g Oyster trim
- 30g Scallop, rough chop
- 35g Oyster juice
- 55g Bibb lettuce, inner leaves
- 5g Chervil, leaves only
- 5g Parsley, leaves only
- 0.6g Xanthan gum
- 0.6g Activa RM
- 7g Salt
- 20g Lemon juice
- 100g Sea lettuce oil

SEA LETTUCE OIL INGREDIENTS

- 250g Spinach, baby
- 65g Sea lettuce flake
- 500g Soy oil

MUSSEL AND COCKLE COOKING

METHOD

1. Place the mussels into a perforated hotel pan.
2. Place a hotel pan into a steam oven to catch the cooking juices, then steam the mussels in a 100C steam oven for 2-3 minutes depending on size.
3. Once cooked, immediately place the mussels into a blast freezer to cool, about 4 minutes.
4. Once cooled, remove the mussel meat from the shell, leaving the abductor mussel on the shell.
5. Once shelled, use small scissors to cut out the beard and tongue from the mussels.
6. Once cleaned, cut off the top of the mussel that held the abductor muscle, then cut the mussel into two. Reserve.
7. For the cockles, steam the cockles for 4-5 minutes depending on size in the same manner as the mussels, and cool them the same way.
8. Using tweezers, remove the belly from the shell of the cockle, leaving the skirt and two abductor mussels in the shell.
9. Clean off with your fingers any remaining detritus from the bottom in the belly.
10. Once cleaned, cut the cockles in half vertically. Reserve.

CUCUMBER PEARLS

METHOD

1. Using a #9 melon baller, create melon balls from the sides of the cucumber taking care that there are no seeds in the melon balls.
2. Once balled, season the cucumber with 1% Salt by weight and reserve.

MUSSEL AND COCKLE COOKING / CLEANING INGREDIENTS

- Mussels, thoroughly scrubbed
- Cockles, purged and rinsed

CUCUMBER PEARLS INGREDIENTS

- Peeled hydro cucumbers
- Salt

ZUCCHINI AND TURNIP PUZZLE PUNCHES

METHOD

1. Using a peeler, peel the zucchini skins firmly to obtain peels of 1.5mm thickness.
2. Using a mandolin, slice the purple turnips to 1.5mm. Using a jigsaw punch, punch the zucchini and purple turnips. Bring a large pot of 3% brine to a boil. Blanch the turnips for 2 seconds, then immediately shock in an ice bath.
3. Blanch the zucchini for 5 seconds then shock them.
4. Once cool, remove the punches from the bath and blot dry using food safe towels.

CHARTREUSE TEARDROP BUILDS

METHOD

1. Spread a thin, even layer of tempered butter across the parchment paper.
2. Place the puzzle punches together to fit the length of the parchment paper.
3. Once built, chill the pieces in a cooler until the butter is hardened.
4. Once hardened, cut the ends of the puzzle pieces to fit the parchment paper.
5. Place the frozen sheet of scallop mousse atop of the puzzle sheet.
6. Place the apple sheet atop of the scallop mousse. Gently bend the set of sheets until the scallop mousse is slightly tempered, then wrap the sheet around the scallop tarragon mousse punches.
7. Once combined, lock the plastic guards around the build.
8. Fasten the two guards together using tape, then use a palette knife to ensure that the build is straight and correct. Fill 15g of the oyster mousseline into the build, and spread the mixture into an even layer using a palette knife.
9. Place the builds into a fish flat lid, then cover the builds with a fish flat.
10. Steam the builds in a 60C steamer, set to 2 of 5 fan, and cook for 30 minutes.
11. Once cooked, remove the builds from the oven and fill the cavity with 5 mussel pieces, 6 cockle halves, and 6 cucumber pearls.
12. Create an even layer with the pieces.
13. Heat again for service in the steamer for 20 minutes.



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ZUCCHINI AND TURNIP PUZZLE PUNCHES INGREDIENTS

- Zucchini skins
- Purple turnips
- 3% Brine

CHARTREUSE TEARDROP BUILDS INGREDIENTS

- Blanched zucchini
- Turnip jigsaws
- Butter, room temperature
- Parchment paper, cut to 3cm x 20.8cm
- Scallop mousse sheets, 3cm x 19.8cm, 2mm thickness, frozen.
- Green apple ribbons, cut to 2.4cm x 18.6cm, 2mm thickness, in 1.5% ascorbic solution
- 1.5% Ascorbic solution
- Scallop tarragon mousse punches
- Oyster mousseline
- Cut cockles and mussels
- Cucumber balls

BLACKBREADTOP

METHOD

1. Use a meat slicer to obtain 2mm thick slices of the black bread. Using a teardrop punch, punch out teardrops of the black bread.
2. Place punched bread on a half sheet tray lined with a silpat.
3. Season the bread punches with salt, then liberally dust the bread punches with Mycryo.
4. Place another silpat atop of the bread punches, then bake the bread in a 150C oven at 1 of 5 fan for 10 minutes.
5. Once cooked, remove the bread punches and place on a metal tray.
6. Reserve at room temperature.

PLANKTONBUTTER

METHOD

1. Combine the three ingredients and mix until homogeneous.
2. Reserve at room temperature in a piping bag.

PUNCHES

GREENAPPLE / WATERMELONRADISH / ZUCCHINI

METHOD

1. Using a japanese turning slicer, sheet out the green apple. Take care that the sheets are 1mm thickness.
2. Place 6 layers of green apple atop one another, then punch out the apple using a star punch. Take care that the cuts are clean. Once punched, place the apple in the solution and cyovac the punches in the solution.
3. Once compressed, remove the apples from the solution and gently dry them on food safe towels.
4. For the watermelon radish, use a mandolin to create 1mm thick slices of the radish. Once sliced, punch the radish with a star punch. Place the punches in water, then cryovac the punches. Once compressed, remove the punches from the water and gently dry on food safe towels.
5. For the zucchini, use a peeler to create strips of zucchini skin. Punch the zucchini skin using a star punch and reserve.

BLACK BREAD TOP INGREDIENTS

- Black bread croutons
- Black bread slices, 2mm thickness
- Mycryo
- Salt

PLANKTON BUTTER INGREDIENTS

- 200g butter, softened
- 10g Plankton, hydrated (3parts water, 1part plankton powder)
- 4g Salt

PUNCHES INGREDIENTS

- Green apples
- Watermelon radishes
- Green apple solution (200 water, 20g lemon juice)

BLACKBREADTOPBUILD

METHOD

1. Using a pastry bag with a fine hole pastry tip, pipe small ribbons of plankton butter across the crouton.
2. Starting from top left of the crouton, place alternating layers of radish and apple punches until the entire crouton is covered.
3. Slip in the zucchini skin punches in a random fashion.

OYSTERMAYONNAISE

METHOD

1. Combine all ingredients in a Vitaprep blender and blend on high.
2. Continue to blend for 10 minutes, then strain the oil through a chinois lined with 8-ply cheesecloth.
3. Once strained, cool in a metal bowl over an ice bath.

1. In a chilled small Vitaprep head, combine the oyster trim, oyster juice, lemon juice, parsley, salt, soy oil, and xanthan gum.
2. Blend as much as possible, then begin to steam in the sea lettuce oil to emulsify. Once emulsified, continue to blend until smooth.
3. Once blended, transfer the mayo to a metal bowl over an ice bath and stir until cool.



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BLACK BREAD TOP BUILD INGREDIENTS

- ~25ea Green apple punches
- ~25ea Watermelon radish punches
- ~4ea Zucchini skin punches
- Plankton butter
- 1ea Black bread crouton

OYSTER MAYONNAISE INGREDIENTS

- Sea lettuce oil
- 200g Baby spinach
- 50g Sea lettuce flake, dried
- 350g Soy oil
- 50g Oyster trim
- 30g Oyster Juice
- 20g Lemon juice
- 20g Parsley, leaves only
- 4g Salt
- 0.5g Xanthan gum
- 50g Soy oil
- 100g Sea lettuce oil

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LITTLE GEM LETTUCE

METHOD

1. Quarter the little gem lettuce and remove the outer larger leaves.
2. Using a tourne knife, round the sides of the lettuce. Turn the stem of the lettuce. Once turned, place the lettuce heads in a plastic container with the 1.5% brine and use the marinate function on the cryovac machine to compress the lettuce.
3. Repeat the marinate function again, then remove the lettuce from brine and blot dry with food safe towels.
4. To order, use a squeeze bottle to pipe the oyster mayo in between the leaves of the lettuce.
5. Place the lettuce in a plastic container and place them into a steam oven set to 60C, 2 of 5 fan, for 10 minutes.
6. Once steamed, season the lettuce with salt and lemon juice and serve immediately.

OYSTER CUCUMBER ROLL

OYSTER COOKING

METHOD

1. Place the trimmed oyster in a cryovac bag and seal the bag.
2. Cook the oysters at 58C for 20 minutes.
3. Once cooked, shock the oysters in an ice bath. Remove the oysters from the bag and blot dry with a food safe towel.

CHIVETIES

METHOD

1. Bring a pot of 3% brine to a boil.
2. Blanch the chives for 30 seconds, then shock in an ice bath.

OYSTER CUCUMBER ROLL

COOKED OYSTERS

METHOD

1. Cut the cucumber sheets to 2.4cm wide by 8cm long.
2. Place an oyster in the center of the cucumber bands and roll the cucumber band around the oyster to create a tight roll.
3. Trim the cucumber band as necessary, then use a chive to secure the roll
4. For service, steam the rolls at 60C for 10 minutes.
5. Season with salt and lemon and serve immediately.

LITTLE GEM LETTUCE INGREDIENTS

- Little gem lettuce
- 1.5% brine
- Oyster Mayo
- Lemon Juice
- Salt

OYSTER CUCUMBER ROLL (OYSTER COOKING) INGREDIENTS

- Oyster, trimmed

CHIVE TIES INGREDIENTS

- Chives
- 3% brine

OYSTER CUCUMBER ROLL (COOKED OYSTERS) INGREDIENTS

- Cooked oysters
- Cucumber, cut to 3mm thickness
- Chive ties
- Salt
- Lemon juice

DEHYDRATED CUCUMBER CHIPS

METHOD

1. Using a mandolin, slice 3mm rounds of cucumber. Place them individually on a plastic dehydrator rack and very lightly season the cucumber rounds with salt.
2. Place the rack into a dehydrator. Remove the rounds from the plastic and punch out circles from the center of the cucumbers using 1.8cm ring punch.
3. Return the punched circles to the plastic tray and place another plastic tray atop of them so the chips don't blow away in the dehydrator.
4. Set the dehydrator to 110F and reserve.
5. For service, paint the chips with sea lettuce oil and serve immediately.

BLACK BREAD TILES

METHOD

1. Using a 2.3cm ring punch, punch circles of the black bread.
2. Place the punches onto a sheet tray lined with a silpat, then lightly dust the slices with Mycryo.
3. Place another silpat atop of the punched bread and bake in a 150C oven, 1 of 5 fan, for 5 minutes.
4. Once cooked, remove the bread tiles and place them atop food safe paper.
5. Store them in a dehydrator for service.

CLAM BUTTER

METHOD

1. In a medium saucepot, combine the cockle and mussel juices and place on the stove.
2. Reduce the juice by half by weight, then whisk in the xanthan gum to hydrate.
3. Incrementally add the chilled butter to create a stable emulsion.
4. Add the Noilly Prat and lemon juice. Use a hand blender to increase the emulsification, then store the warm sauce in a deli container with a lid in a 60C steamer.

DEHYDRATED CUCUMBER CHIPS INGREDIENTS

- 4ea Hydroponic cucumbers, rinsed and peeled

BLACK BREAD TILES INGREDIENTS

- Black bread slices, 1.5mm thickness
- Mycryo

CLAM BUTTER

- 150 cockle juice, strained through cheesecloth
- 75g mussel juice, strained through cheesecloth
- 0.2g xanthan gum
- 200g butter, chilled, small dice
- 5g Noilly Prat
- 10g Lemon juice, strained

COMPONENTS

METHOD

1. 1EA SHELLFISH CHARTREUSE TEARDROP
2. BLACK BREAD CROUTON
3. PLANKTON BUTTER
4. GREEN APPLE AND WATERMELON RADISH PUNCHES
5. 1EA LITTLE GEM LETTUCE WEDGE
6. OYSTER MAYONNAISE
7. 3EA BLACK BREAD TUILES, 2.3cm DIAMETER CIRCLE PUNCH
8. SEA LETTUCE OIL
9. 1EA OYSTER CUCUMBER WRAP
10. CLAM BUTTER



SUPERCARROT



CARROT JUICE



METHOD

1. Add all the ingredients together in a pot and simmer for 10 minutes.
2. Strain through a chinois, and chill over an ice bath

INGREDIENTS

- 300g carrot juice
- 10g ginger (peeled and sliced)
- 20g white wine vinegar
- 20g sugar
- Juice of 2 limes

EQUIPMENT REQUIRED

- Small Pot
- Chinois
- Stainless Steel Bowl
- Scale (up to 11lb)

CARROTNOODLE



METHOD

1. Add all of the ingredients to a Vita prep and blend it together for 30 seconds at low speed. The vita prep will provide the best distribution, however you may whisk everything by hand.
2. Allow any bubbles to settle. Transfer the mixture to a pan and heat gently, whisking continuously until the mixture reaches 69C.
3. Using a syringe fill the 1/8" airline tubing.

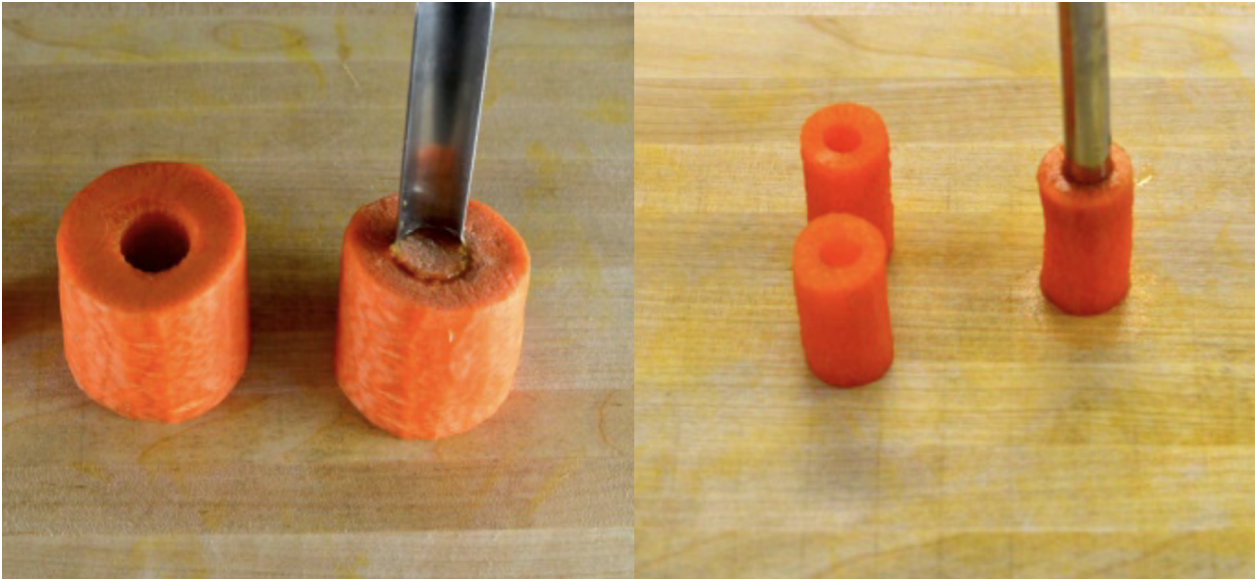
INGREDIENTS

- 300g juice
- 1g Locust Bean Gum
- 1g Kappa Carrageenan
- 0.5g Iota Carrageenan
- 0.5g Calcium Lactate

EQUIPMENT REQUIRED

- Apple Corer.
- Stainless Steel Bowl
- 1/4" Metal Tube
- Small Pot

CARROT CUISSION



METHOD

1. Peel the carrots and cut them into cylindrical shapes using an apple corer.
2. Cook the carrots in the cuisson liquid until they are tender
3. Shock the carrots in ice water
4. Once chilled, cut out the middle using a 1/4" metal tube.

INGREDIENTS

- 4 Carrots
- 8 Coriander seeds
- 300g Carrot juice
- 2g Kosher salt
- 0.5g Calcium Lactate

EQUIPMENT REQUIRED

- Apple Corer.
- Stainless Steel Bowl
- 1/4" Metal Tube
- Small Pot

CARROTPUREE



METHOD

1. Thinly slice all excess carrot trim and simmer in a pot with cream, until tender. Season with kosher salt.
2. Transfer the mixture to a vita prep and blend until silky smooth. Use Ultratex if necessary to slightly thicken the puree.
3. Stand the carrot up straight. Fill the carrot with the puree and clean the edges with spatula.

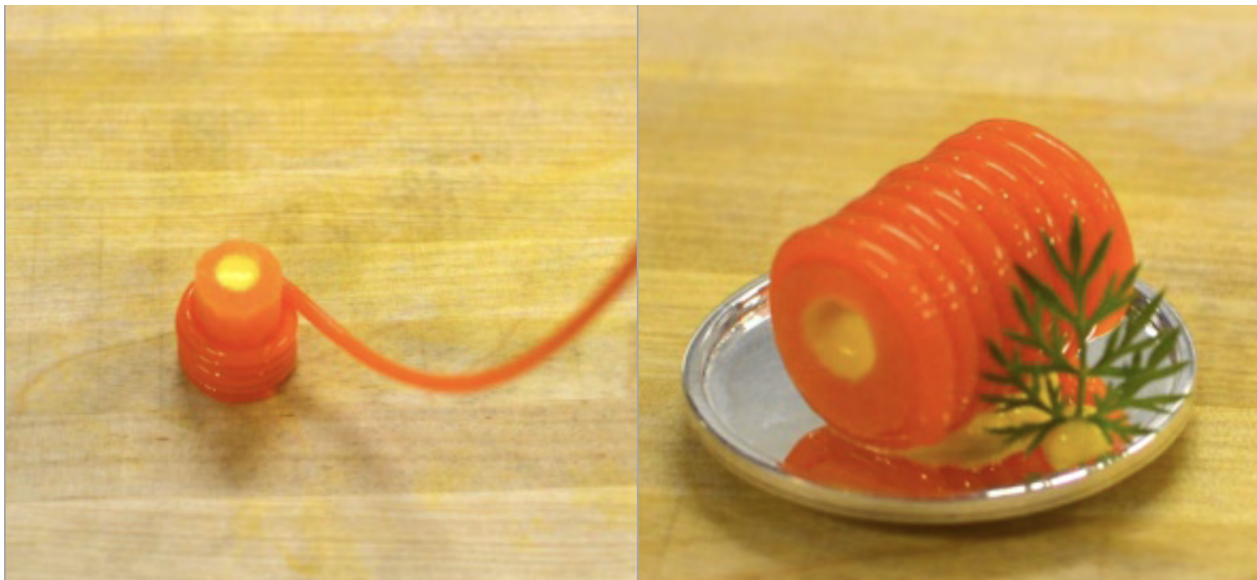
INGREDIENTS

- 2c Heavy cream
- Ultratex as needed to thicken
- Kosher salt to taste

EQUIPMENT REQUIRED

- Squeeze Bottle
- Vitamix Blander
- Medium Pot
- Knife

ASSEMBLING



METHOD

1. Hold the carrot noodle in the air and wrap around the carrot from the bottom to the top. Once at the top, use a knife to slice the noodle on an angle so it blends into the piece behind it.
2. Place a drop of puree into the center of the silver and on the side. Place carrot on top of center puree and garnish with the carrot top.
3. Place the assembled garnish inside of a 2-inch hotel pan lined with a silpat.
4. Cover the pan with saran wrap to prevent drying in the oven. Using an oven set at 200F, slowly heat the garnish to serve.

EQUIPMENT REQUIRED

- 2-inch Hotel Pan
- Silver Round mini plate
- Silpat
- Oven

TORSKSANDEFJORD

by GEIER SKEIE



GRILLED LEEK

METHOD

1. Cut the leek in 2cm or 3/4 inch thick slices and grill.
2. Transfer to a baking sheet and add a little of the oil from the fish, salt and pepper, cover with foil.
3. Bake in the oven for 10 minutes at 150C (300F). May be cooled now and warmed up again before serving.

SPICE OIL

METHOD

1. Put all the ingredients for the spice oil in a saucepan and bring to a boil.
2. Simmer over low heat for 1 hour.
3. Puree with a hand mixer and strain the oil.
4. This oil will keep for a long time in the refrigerator.

CRUST

METHOD

1. Brown the butter for the topping with the garlic. Remove the garlic and let the butter cool. Mix together with the breadcrumbs and lemon zest.
2. Spread the mixture on baking parchment, about 2mm or 1/8 inch thick, and put in the freezer.
3. When it is hard, cut in squares of a suitable size to go with the pieces of fish.
4. Keep in the refrigerator.

GRILLED LEEK INGREDIENTS

- 8cm or 3 1/4 inches leek

SPICE OIL INGREDIENTS

- 2tbsp fennel seeds
- 2tbsp coriander seeds
- grated zest of 1 lemon
- 4 cloves garlic
- 200ml or 7oz good olive oil
- salt

CRUST INGREDIENTS

- 50g or 1 1/3 oz butter
- 30g or 1oz breadcrumbs
- (fresh crumbs) or panko
- grated zest 1/4 lemon
- 1 clove garlic

CODBALLS

METHOD

1. Salt the cod belly, cover with foil, and bake in the oven with the garlic at 150C (300F) for 10 minutes.
2. Mix with 1/2 boiled almond potato and buttered leek.
3. Season with grated klippfisk.
4. Roll into balls of 4-5cm or 1 1/2 - 2 inches diameter and freeze.
5. Fry the bacon until crisp, dry well, and cut in small pieces.
6. Whisk the egg white for 20 seconds. Dip the fish balls in plain flour, then in egg white, and finally in a mixture of breadcrumbs and bacon.
7. Fry at 180C (350F) for 4-5 minutes before serving.
8. Check that they are warmed through by sticking a knife in them.

BEETROOT

METHOD

1. Bake the beetroot in the oven, whole and in their skins at, 180C (350F) for about 1 hour.
2. Check that they are tender all through. Allow to cool.
3. Remove the skin and cut in 2cm or 3/4 inch cubes.
4. Heat the cubes with a little olive oil and season with lemon juice, salt and pepper.

COD BALLS INGREDIENTS

- 1 cod belly
- 50g or 1/3 oz klippfisk
- 1/2 leek
- 1 tbsp butter
- 50g or 1 1/3 oz breadcrumbs
- Fresh crumbs or Panko
- 1 egg white
- a little plain flour
- 1 clove garlic
- 1/2 boiled almond potato
- 2 slices bacon

BEETROOT INGREDIENTS

- 2 beetroot
- lemon juice
- salt and pepper

CREAM OF JERUSALEM ARTICHOKES

METHOD

1. Peel the jerusalem artichoke and boil in water and milk until tender. This takes about 30 minutes.
2. Drain off the water and dry the artichoke a little in the pan. Whiz in a blender with butter and mascarpone to a smooth cream.
3. Season with salt, pepper and, if desired, flavor with grated black truffle.

SABAYONNE

METHOD

1. Boil the shallot and Riesling, reduce by half, and puree with a hand mixer until smooth.
2. Melt the butter until it stops bubbling so the salt and milk proteins will sink to the bottom of the pan.
3. Whisk the egg whites until airy in a bowl over a saucepan of boiling water.
4. You will have to adjust the bowl a little occasionally so that the egg whites do not coagulate and form lumps.
5. When it is airy, add the mustard. Continue whisking and add 3 tablespoons reduced Riesling.
6. Continue whisking over heat; the temperature should be just above body temperature.
7. Mix butter, which is now at about 50C (120F). If desired, adjust the flavor by adding a little more reduce Riesling.
8. Serve the sauce now or transfer it to a siphon with a gas cartridge.
9. If you keep the sauce at about 50C (120F) now, it will keep for 5-6 hours. Spray out when serving. This produces a very airy sabayon. I don't use egg yolks in this sauce in order to make it fresher and lighter.

COD LOIN

METHOD

1. Divide the cod into 4 portions and rub well with the herb oil.
2. Cover with foil or with a lid and bake at 56C (135F) for about 30 minutes or longer.
3. It makes no difference if you leave it in for 1 1/2 hours, because when the fish reaches 56C (133F) it doesn't change.
4. This is the best interior temperature for cod.
5. Before serving, top with the breadcrumb mixture and put the fish under the grill for 1 minute to add a little extra heat and gratinate the topping.



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CREAM OF JERUSALEM ARTICHOKES INGREDIENTS

- 300g 1or 0 1/2 oz jerusalem artichokes
- 100ml or 3 1/2 fl oz milk
- 3 tbsp butter
- 2 tbsp mascarpone
- salt and pepper
- 10g or 1/4 oz black truffle (optional)

SABAYONNE INGREDIENTS

- 2 egg whites
- 1tsp dijon mustard
- 200g or 7oz butter
- 200ml or 7fl oz dry Riesling
- 2 shallots

COD LOIN INGREDIENTS

- 800g or 1lb 12oz cod
- 2tbsp salt



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