Accel Happy Hour Wednesday, September 11, 2024

## Guests: 150

## Start: 6:00 PM - 9:00 PM

## hamachi crudo

* Make sushi rice and portion into half sheet trays ☐
* Make yuzu pearls ☐
* Butcher and portion hiramasa ☐
* Make dressing for hiramasa ☐
* Toast sushi rice ☐

## gougeres

* Make pate a choux dough for gougeres ☐
* Pipe gougeres on sheet trays and freeze ☐
* Bake gougeres day-of the event ☐
* Make comte cream ☐

## smoked salmon toast

* Assemble salmon toast ☐
* Make jalapeno cream cheese ☐
* Make herbed butter ☐
* Pick dill plushes ☐

## cacio e pepe arancini

* Fry arancini ☐
* Make preserved lemon yogurt ☐

## edamame fritter

* Cut and fry lavash chips ☐
* Make edamame fritter mix ☐
* Make tzatziki ☐
* Make spiced tahini aka green hummus ☐
* Pickle beets ☐
* Pick dill plushes ☐

## potato knish

* Make potato filling for knish ☐
* Wrap knishes ☐
* Put creme fraiche in piping bag or squeeze bottle ☐
* Cut chive batons ☐
* Pull and reserve osetra caviar ☐

## sweet corn arepa

* Make arepa ☐
* Braised pork ☐
* Make salsa verde ☐
* Grate queso oaxaca ☐
* Pick cilantro ☐

## mac & cheese croquettes

* Make mac and cheese and portion into half sheet trays ☐
* Cut and portion mac and cheese ☐
* Bread mac and cheese ☐
* Fry mac and cheese ☐
* Make pimenton aioli ☐