

Recipe Name	Quantity	Unity	Notes	2x Quantity
Garnish Micro Cilantro Fennel Tops				
Kaluga Caviar schmaltz latkes creme fraiche pickled shallots				
Pickled Shallots:	1 month			
shallots, whole	5 lbs			
salt	20 g			
red wine vinegar	600 g			
water	400 g			
sugar, white	200 g			
Slice the shallots ¼" thick and season with salt. Let them sit out for 2 minutes. Rinse the salt off. In the meantime, create a 3:2:1 pickling solution (3c red wine vinegar: 2c water: 1c sugar) and season with salt. Bring to a boil and reserve.Once the shallots are rinsed, pour the hot pickling liquid over them and let them come to room temperature before refrigerating.				
Latkes:	5 days			
russet potatoes, washed and dried	2 kg			
white onion, small dice	500 g		3ea	
eggs	4 ea			
matzo meal	125 g			
salt	20 g			
potato starch	50 g		(still need exact)	
duck fat				
Grate the potatoes in a robo coupe. Place the grated potato strings into a double layer of cheesecloth and squeeze to extract ALL of the moisture. You want the potatoes to be bone dry. Repeat as many times as necessary to get the moisture completely out. Mix the potatoes in a mixing bowl with the diced onion and salt. Add the eggs and matzo meal in 3 additions. Mix so that the mixture starts to hold together. Sprinkle enough potato starch over the top of the mixture to help bind everything. This will also help the crispness. Form into 1" patties. In 2 ¼ sheet trays, line with parchment paper				
Lemon Crem	4 days			
creme frache	200 g			
juice, lemon	20 g			
red chili flake	2 g			
salt	5 g			
- Put all ingredients in a mixing bowl, with a ballon whisk whip till firm. Put in a piping bag.				
Aged Cheddar smoked apple pie purée multigrain brown butter				
Puree:	5 days			
gala (or any red apple), skinned and cut into chunks	5 lbs			
miso, white	150 g			
oil, olive	225 g			
powder, cinnamon	5 g			
powder, nutmeg	3 g			
powder, allspice	3 g			
Salt	20 g			
Add the apples, salt, brown sugar, and spices to a pot and cook over medium heat until the apples are completely soft. Remove from the heat and puree in vitamix while still hot. Mount the miso and cold butter while it's spinning. Puree until homogenous. Cool. Once cool, smoke with applewood for 7-8 minutes.				
Crackers				
Slice french bread,. olive oil salt, toast.				
Brown Butter Powder:	1 month			
butter, unsalted	1 lbs		Make smaller batches	2:1 ratio by weight to keep fresh

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Mix the beef with about 1 teaspoon of chopped cornichons, ½ teaspoon of shallots, ½ teaspoon of black garlic dijon, and season with the soy sauce, salt, and chives. Plate in a mold and garnish with the bearnaise and seabeans, Serve with potato chips				
Squash and Burrata				
burrata	1/2			
blanched squash	5	ea		
coffee vinaigrette				
squash puree				
Mushroom RDX sauce				
mushroom brittle				
mixed micros				
Mushroom RDXgrette				
mushroom RDX	200	g		
apple cider vin	100	g		
olive oil	150	g		
salt	5	g		
pepper, black	5	g		
xatham gum	2	g		
1. Whisk all together well, let sit.				
Mushroom stock				
Yield: 1 qt				
mushrooms, buttons	5	pounds		
soy	100	g		
mirin	100	g		
sake	750	g		
kombu	1	ea		
dried skitake	100	g		
	50	g		
Streusel(almandra)				
Yield:		1/4 sheet tra		50 ea
sugar	250	g	125	g
almond flour	250	g	125	g
AP flour	150	g	75	g
cocoa powder	60	g	30	g
coffee grounds	50	g	25	g
salt	15	g	7.5	g
butter, unsalted	200	g	100	g
Melt the butter. Mix the dry ingredients together and then paddle in the melted butter. Lay flat on a 2 half sheet pan. Bake at 350 low fans for 12-15 until fully baked. Let it cool completely and then crush in robocoupe.				
Assembly:				
Using a squeeze bottle, make a large circle with the vinaigrette. Dress the beets in olive oil and salt. Plate them in circulator fashion around a large bowl on the coffee vin. Fill in the gaps with halved grapes. Sprinkle the streusel in and around the beets. Garnish with chopped almonds and mustard frills or micro herbs. Place a half ball of burrata in the center of the bowl and dress it with olive oil and fleur de sel.				
Thick Cut Roasted Potatoes				
rosemary salt & vinegar				
fingerling potatoes				
fingerling potatoes	10	pounds		
baking soda	1	tablespoon		
salt and pepper	50	g		
water	4	qt		
garlic, fresh, or confit garlic	4	cloves		
rosemary	2	sprigs		
oil, olive	100	g		
Add the potatoes to a pot of cold water with the baking soda and salt tt taste. Bring to a boil and reduce to a simmer until the potatoes are just tender. Remove from the water and let cool to room temp.				
Garlic Confit:				
garlic, fresh peeled	2.5	pounds		
oil, grapeseed	1	qt		
oil, EVO	1	qt		
Rosemary Salt:				
malt vinegar powder	80	g		

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<p>Creaming: In a stand mixer with the paddle attachment, cream the butter, powdered sugar, almond flour, salt, and vanilla seeds until light and fluffy (about 3 minutes).</p> <p>Add Liquid: Scrape down the bowl, then add the egg yolk and mix until just incorporated.</p> <p>Add Dry: Add the sifted all-purpose flour all at once. Mix on low speed until the dough just comes together and a shaggy mass forms (do not overmix, or the crust will be tough).</p> <p>Chill: Form the dough into a disk, wrap tightly, and chill for at least 2 hours.</p> <p>Bake: Roll the dough thinly, line 3-inch tart rings. Freeze for 30 minutes. Blind-bake at () until golden brown.</p> <h2>2. Charred Crème Fraîche Mousse (Structured)</h2> <p>This component is now scaled up () and stabilized with gelatin and a honey-based meringue for enhanced structure, richness, and depth of flavor.</p> <table><tr><th>Ingredient</th><th>Quantity</th></tr><tr><td>Crème Fraîche (chilled)</td><td>900 g</td></tr><tr><td>Heavy Cream (chilled)</td><td>300 g</td></tr><tr><td>Powdered Sugar (for cream)</td><td>90 g</td></tr><tr><td>Vanilla Bean Paste</td><td>15 g</td></tr><tr><td>Burnt Honey</td><td>150 g</td></tr><tr><td>Egg Whites (Large)</td><td>3 units</td></tr><tr><td>Granulated Sugar (for meringue)</td><td>50 g</td></tr><tr><td>Black Pepper (fine ground)</td><td>0.5 g</td></tr><tr><td>Allspice (fine ground)</td><td>1 g</td></tr><tr><td>Gelatin Sheets (Gold)</td><td>6 sheets</td></tr></table> <p>Procedure:</p> <p>Prepare Burnt Honey Syrup: Place the honey in a small, heavy-bottomed saucepan. Heat gently until it begins to turn dark brown and slightly smoky. Immediately remove from heat and reserve. (This step adds depth and caramelization.)</p> <p>Prepare Stabilized Meringue Base:</p> <ol style="list-style-type: none">Bloom the 6 Gelatin Sheets in ice water for 5 minutes. Squeeze out excess water.Whip the egg whites and 50g of granulated sugar to medium-stiff peaks.Reheat the Burnt Honey Syrup to 240° F (115° C).Dissolve Gelatin: Gently heat 2tbsp of the reserved heavy cream until barely warm. Dissolve the squeezed gelatin in this warm cream. Immediately whisk this dissolved gelatin into the hot burnt honey syrup.With the mixer running on medium speed, stream the hot, stabilized burnt honey syrup into the egg whites and continue whipping until the meringue is glossy, thick, and cool to the touch (Italian Meringue style). Set aside. <p>Whip Dairy Base:</p> <ol style="list-style-type: none">In a large, chilled bowl, combine the 900g Crème Fraîche, 300g Heavy Cream, 90g Powdered Sugar, Vanilla Bean Paste, Black Pepper, and Allspice.Using a whisk attachment, whip the mixture on medium-high speed until it reaches medium-soft peaks. Be careful not to over-whip (it should hold its shape but still be very airy). <p>Final Fold:</p> <ol style="list-style-type: none">Gently fold the entire batch of the stabilized burnt honey meringue (from Step 2) into the whipped dairy base (from Step 3) until just homogenous. Work quickly and gently to maintain maximum volume. <p>Chill and Pipe: Transfer to a piping bag and chill thoroughly until ready to plate. The mousse must be firm enough to hold its piped structure.</p> <h2>3. Pedro Ximenez (PX) Reduction</h2> <p>A non-negotiable step for flavor depth. This reduction now incorporates a warming spice element and rich honey body.</p> <table><tr><th>Ingredient</th><th>Quantity</th></tr><tr><td>Pedro Ximenez Sherry Vinegar</td><td>150 ml</td></tr><tr><td>Honey (High quality)</td><td>30 g</td></tr><tr><td>Whole Cloves</td><td>4 units</td></tr></table> <p>Procedure:</p> <p>Infuse and Combine: Combine the vinegar, honey, and whole cloves in a small, non-reactive saucepan.</p> <p>Simmer and Reduce: Bring the mixture to a gentle simmer over low heat. Reduce slowly, watching carefully, until the liquid is thick enough to coat the back of a spoon (Nappé consistency). This volume reduction should be approximately 60-75%.</p> <p>Strain and Cool: Remove from heat. Strain the reduction immediately through a fine sieve to remove the cloves.</p> <p>Store: Transfer to a fine-tipped squeeze bottle.</p> <h2>4. Poached & Rolled Forelle Pear Roulade (Flower)</h2> <p>Pears are thinly sliced and gently softened in a spiced, acidic syrup to make them pliable for rolling into an elegant floral shape.</p> <table><tr><th>Ingredient</th><th>Quantity</th></tr><tr><td>Forelle Pears (peeled, cored)</td><td>5 large</td></tr><tr><td>Pedro Ximenez Sherry Vinegar</td><td>25 ml</td></tr><tr><td>Honey</td><td>125 g</td></tr><tr><td>Granulated Sugar</td><td>250 g</td></tr><tr><td>Dry White Wine</td><td>150 ml</td></tr><tr><td>Lemon Juice (Freshly Squeezed)</td><td>5 ml</td></tr><tr><td>Cinnamon Stick</td><td>1 unit</td></tr><tr><td>Fresh Ginger (sliced)</td><td>3 large slices</td></tr><tr><td>Fine Salt</td><td>Pinch</td></tr></table> <p>Procedure:</p> <p>Slice Pears: Using a mandoline, slice the peeled and cored pears lengthwise as thinly as possible (approximately).</p> <p>Acidulate Pears: Place the thin pear slices in a non-reactive container. Toss the slices with the of Lemon Juice to prevent oxidation and set aside.</p> <p>Poaching Syrup: Combine the PX vinegar, honey, sugar, white wine, cinnamon stick, ginger slices, and salt in a small pot.</p> <p>Boil Syrup: Bring the poaching syrup to a rolling boil for 2 minutes (essential for dissolving sugar and maximizing spice infusion).</p> <p>Steep Pears: Immediately pour the hot, boiling syrup over the pear slices in the container. Ensure all slices are submerged.</p> <p>Cool: Let the pear slices steep and soften for 30 minutes in the syrup. Allow the pears and syrup to cool completely to room temperature.</p> <p>Roll Roulades (The Rose): Gently remove the pear slices from the cooled syrup and blot them dry. Take approximately 10 thin slices of pear. Overlap them slightly in a line. To create a stable base, begin rolling by folding the taller, thinner end of the overlapped line 1.5 times over the shorter, wider end, creating a firm, larger overlapping base. Then, tightly roll the entire strip from the entire strip from one end to the other to form a compact, voluminous "flower" or roulade. This folding technique ensures the base is conical and stable for plating.</p> <p>Store: Keep the finished pear roulades chilled until ready to plate.</p> <h2>5. Pear Fluid Gel</h2> <p>This provides a burst of fresh, stabilizing fruit flavor in a modern, viscous format.</p>					Ingredient	Quantity	Crème Fraîche (chilled)	900 g	Heavy Cream (chilled)	300 g	Powdered Sugar (for cream)	90 g	Vanilla Bean Paste	15 g	Burnt Honey	150 g	Egg Whites (Large)	3 units	Granulated Sugar (for meringue)	50 g	Black Pepper (fine ground)	0.5 g	Allspice (fine ground)	1 g	Gelatin Sheets (Gold)	6 sheets	Ingredient	Quantity	Pedro Ximenez Sherry Vinegar	150 ml	Honey (High quality)	30 g	Whole Cloves	4 units	Ingredient	Quantity	Forelle Pears (peeled, cored)	5 large	Pedro Ximenez Sherry Vinegar	25 ml	Honey	125 g	Granulated Sugar	250 g	Dry White Wine	150 ml	Lemon Juice (Freshly Squeezed)	5 ml	Cinnamon Stick	1 unit	Fresh Ginger (sliced)	3 large slices	Fine Salt	Pinch
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Combinar ingredientes: En un tazón grande, bate la mayonesa preparada, el sriracha y el glutamato monosódico (MSG). El MSG mejorará el sabor salado y "umami" de la salsa.				
Adjust to taste: Taste the spicy mayo and adjust the sriracha as needed.				
Ajustar al gusto: Prueba la mayonesa picante y ajusta el sriracha según sea necesario.				
Store: Transfer to an airtight container and store in the refrigerator. It is best used within 3-4 days.				
Almacenar: Transfiere a un recipiente hermético y guarda en el refrigerador. Es mejor usarla dentro de 3-4 días.				