ecipe Name monds and Olives
asted Alminds
arinated Olives
lue Cheese Stuffed Olives
n Elegant Amuse-Bouche
ield
Takes about 4 dozen stuffed olives
rep Time
o minutes
ngredient
or the Filling
Blue Cheese
Crème fraîche
Red wine
Red wine For the Olives & Garnish
arge, firm green olives
Coasted hazelnuts, finely chopped
Fresh thyme
Pedro RDX
laky sea salt (e.g., Maldon)
Instructions
Step 1: Prepare the Port Reduction n a small saucepan, bring the red wine to a simmer or
n a small saucepan, bring the red wine to a simmer o' teduce the heat and let it gently bubble until it has re
Set the reduction aside to cool completely.
Step 2: Create the Blue Cheese Filling
In a small food processor, combine the crumbled blue
Pulse until the mixture is completely smooth and crea
Fransfer the mixture to a piping bag with a small, roun
Step 3: Stuff and Finish the Olives
Gently hold a pitted olive and carefully pipe the blue c
Arrange the stuffed olives on a clean, minimalist servi Sprinkle the finely chopped hazelnuts and fresh thymo
Drizzle a few drops of the cooled port reduction and a
Finish with a tiny pinch of flaky sea salt.
Serving Suggestions
Serve immediately with a chilled glass of dry sherry or
Present on a clean, single-colored plate to make the ol
Hamachi Crudo
spicy citrus broth   hyssop oil   ras el
hanout
Spicy Citrus Broth
Spicy Citrus Broth
omon iviac
emon juice
nirin
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nirin uoc cham ctivated charcoal
nirin uoc cham ctivated charcoal turee all in a blender.
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mirin uuoc cham uctivated charcoal Puree all in a blender. Maple Nuoc Cham:
mirin uuoc cham uctivated charcoal Purce all in a blender.  Maple Nuoc Cham: ime juice
lime juice maple syrup
mirin nuoc cham nctivated charcoal Purce all in a blender.  Maple Nuoc Cham: iime juice
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mirin nuoc cham nctivated charcoal  Puree all in a blender.  Maple Nuoc Cham:  lime juice maple syrup fish sauce  ginger, fresh
mirin nuoc cham nctivated charcoal  Purce all in a blender.  Maple Nuoc Cham:  lime juice maple syrup
mirin unoc cham uctivated charcoal Purce all in a blender.  Maple Nuoc Cham: ime juice maple syrup ish sauce ginger, fresh confit garlic hai bird chiles
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mirin uouc cham uctivated charcoal  Puree all in a blender.  Maple Nuoc Cham:  ime juice naple syrup ish sauce singer, fresh confit gartic hat bird chiles  Puree everything until well combined and no chunks i
mirin unuo cham nctivated charcoal Purce all in a blender.  Maple Nuoc Cham: lime juice maple syrup fish sauce singer, fresh confit garlic hai bird chiles Purce everything until well combined and no chunks i
mirin uouc cham uctivated charcoal  Purce all in a blender.  Maple Nuoc Cham: ime juice maple syrup išhs sauce ginger, fresh confit garlic hai bird chiles  Purce everything until well combined and no chunks i Anisc Oil
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mirin unuo cham nctivated charcoal  Puree all in a blender.  Maple Nuoc Cham:  lime juice maple syrup fish sauce ginger, fresh confit garlic thanco fit delles  Puree everything until well combined and no chunks i  Anise Oil  Anise Oil, grapeseed
mirin unoc cham uctivated charcoal Purce all in a blender.  Maple Nuoc Cham:  ime juice maple syrup ish sauce ginger, fresh confit garlic hai bird chiles  Purce everything until well combined and no chunks i  Anise Oil  femnel tops, oil, grapeseed aking soda
mirin unuo cham netivated charcoal Purce all in a blender.  Maple Nuoc Cham: lime juice maple syrup fish sauce ginger, fresh confit garlic thai bird chiles Purce everything until well combined and no chunks i Anise Oil fennel tops, oil, grapeseed haking soda
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mirin unuo cham activated charcoal Puree all in a blender.  Maple Nuoc Cham: lime juice maple syrup fish sauce ginger, fresh confit garlic their delies Puree everything until well combined and no chunks i Anise Oil fennel tops, oil, grapeseed baking soda blanch and shock the hyssop. Puree the hyssop with tl Citrus:
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nirin use cham ctivated charcoal turee all in a blender.  Maple Nuoc Cham:  me juice naple syrup sish sauce inger, fresh onfit garlic hai bird chiles turee everything until well combined and no chunks i unise Oil sunise Oil grapeseed aking soda lanch and shock the hyssop. Puree the hyssop with the citrus: rape fruit me se chanout

Recipe Name	Quantity	Unity	Notes	2x Qua	tity		
Garnish							
Micro Cilantro							
Fennel Tops							
Kaluga Caviar							
schmaltz latkes   creme fraiche							
pickled shallots							
pickied snanots							
-111 101 11							
Pickled Shallots:	1 month						
shallots, whole		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 th solution (3c red wine vinegar: 2c water: 1c sugar) and hot pickling liquid over them and let them come to roo	nem sit out for 2 min season with salt. Br om temperature be	nutes. Rinse tl ring to a boil a fore refrigerat	ne salt off. In the mea: nd reserve.Once the s ing.	ntime, create a shallots are rins	et pickling , pour the		
Latkes:	5 days						
russet potatoes, washed and dried	2	kg					
white onion, small dice	500		3ea				
eggs		ea					
eggs matzo meal	125						
salt	20	g					
potato starch	50	g	( still need exact)				
	50	Ü	, and and counce)				
duck fat							
Grate the notatoes in a robo coune. Place the grated no	otato etringe into a	double laver o	f cheesecloth and con	eeze to extract	L 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 onio	n and salt. Add the	eggs and mata	o meal in 3 additions	. Mix so that th	mixture starts to hold together. Sprinkle enough potato starch over the top of		
the mixture to help bind everything. This will also help	p the crispness. For	m into 1" patt	ies.				
In 2 1/4 sheet trays, line with parchment paper		_					
Lemon Crem	4 days						
Lemon Crem	4 days						
		g					
creme frache	200	g g					
creme frache juice, lemon	200 20	g					
creme frache juice, lemon red chili flake	200 20 2	g g					
creme frache juice, lemon	200 20 2	g					
creme frache juice, lemon red chili flake salt	200 20 2 5	g g g	t bar				
creme frache juice, lemon red chili flake	200 20 2 5	g g g	z bag.				
creme frache juice, lemon red chili flake salt	200 20 2 5	g g g	j bag.				
creme frache juice, lemon red chili flake salt	200 20 2 5	g g g	3 bag.				
creme frache juice, lemon red chili flake salt	200 20 2 5	g g g	y bag.				
creme frache juice, lemon red chili flake salt	200 20 2 5	g g g	g bag.				
creme frache juice, lemon red chili flake salt	200 20 2 5	g g g	ş bag.				
creme frache juice, lemon red chili flake salt	200 20 2 5	g g g	y bag.				
creme frache juice, lemon red chili flake salt	200 20 2 5	g g g	g bag.				
creme frache juice, lemon red chili flake salt  - Put all ingredients in a mixing bowl, with a ballon wi	200 20 2 5	g g g	y bag.				
creme frache juice, lemon red chili flake salt  - Put all ingredients in a mixing bowl, with a ballon wl  Aged Cheddar	200 20 2 5	g g g	g bag,				
creme frache juice, lemon red chili flake salt  - Put all ingredients in a mixing bowl, with a ballon wi  Aged Cheddar smoked apple pie purée   multgrain	200 20 2 5	g g g	y bag.				
creme frache juice, lemon red chili flake salt  - Put all ingredients in a mixing bowl, with a ballon wl  Aged Cheddar	200 20 2 5	g g g	g bag,				
creme frache juice, lemon red chii flake salt  -Put all ingredients in a mixing bowl, with a ballon wl  Aged Cheddar smoked apple pie purée   multgrain   brown butter	200 20 2 2 shisk whip till firm.	g g g	g bag.				
creme frache juice, lemon red chii flake salt  -Put all ingredients in a mixing bowl, with a ballon wl  Aged Cheddar smoked apple pie purée   multgrain   brown butter	200 20 2 5	g g g	g bag.				
creme frache juice, lemon red chii flake salt  - Put all ingredients in a mixing bowl, with a ballon wl  Aged Cheddar smoked apple pie purée   multgrain   brown butter  Puree:	200 20 2 2 shisk whip till firm.	g g g g Put in a pipin	g bag.				
creme frache juice, lemon red chili flake salt  - Put all ingredients in a mixing bowl, with a ballon wi  Aged Cheddar smoked apple pie purée   multgrain   brown butter  Puree: gala (or any red apple), skinned and cut into chunks	200 20 2 2 shisk whip till firm.	g g g g Put in a pipin	g bag.				
creme frache juice, lemon red chii flake salt  -Put all ingredients in a mixing bowl, with a ballon wl  Aged Cheddar smoked apple pie purée   multgrain   brown butter	200 20 2 5 5 hisk whip till firm.	g g g g Put in a piping	y hag.				
creme frache juice, lemon red chilf flake salt  - Put all ingredients in a mixing bowl, with a ballon wi  Aged Cheddar smoked apple pie purée   multgrain   brown butter  Puree: gala (or any red apple), skinned and cut into chunks miso, white oil, clive	200 20 2 2 5 hisk whip till firm. 5 days	g g g g g g g g g g g g g g g g g g g	ş bag.				
creme frache juice, lemon red chilf flake salt  - Put all ingredients in a mixing bowl, with a ballon wi  Aged Cheddar smoked apple pie purée   multgrain   brown butter  Puree: gala (or any red apple), skinned and cut into chunks miso, white oil, clive	200 20 2 5 5 hisk whip till firm. 5 days 5 days	g g g g g g g g g g g g g g g g g g g	t hag.				
creme frache juice, lemon red chil flake salt  - Put all ingredients in a mixing bowl, with a ballon wl  - Put all ingredients in a	200 20 2 2 5 hisk whip till firm. 5 days 5 days	g g g g g g g g g g g g g g g g g g g	ş bag.				
creme frache juice, lemon red chili flake salt  - Put all ingredients in a mixing bowl, with a ballon wi  Aged Cheddar smoked apple pie purée   multgrain   brown butter  Puree: gala (or any red apple), skinned and cut into chunks miso, white oil, clive powder, cinnamon powder, nutmeg	200 20 25 5 hisk whip till firm. 5 days 5 tays 5 5 5 5 5 5 5 5 5	g g g g g g g g g g g g g g g g g g g	y bag.				
creme frache juice, lemon red chili flake salt  - Put all ingredients in a mixing bowl, with a ballon wl  - Put all ingredients in a	200 20 2 5 hisk whip till firm. 5 days 5 days 5 ays	g g g g g g g g g g g g g g g g g g g	ş bag.				
creme frache juice, lemon red chil flake salt  - Put all ingredients in a mixing bowl, with a ballon wl  - Put all ingredients in a	200 20 2 2 5 hisk whip till firm. 5 days 5 tays 5 150 225 5 3 3 3	g g g g g g g g g g g g g g g g g g g					
creme frache juice, lemon red chii flake salt  -Put all ingredients in a mixing bowl, with a ballon wl  -Put	200 20 2 2 5 hisk whip till firm. 5 days 5 tays 5 150 225 5 3 3 3	g g g g g g g g g g g g g g g g g g g		etely soft. Remogenous. Cool	e from the mee cool,		
creme frache juice, lemon red chili flake salt  - Put all ingredients in a mixing bowl, with a ballon with a ballo	200 20 2 2 5 hisk whip till firm. 5 days 5 tays 5 150 225 5 3 3 3	g g g g g g g g g g g g g g g g g g g		etely soft. Rem	e from the mee tool,		
creme frache juice, lemon red chii flake salt  -Put all ingredients in a mixing bowl, with a ballon wl  -Put	200 20 2 2 5 hisk whip till firm. 5 days 5 tays 5 150 225 5 3 3 3	g g g g g g g g g g g g g g g g g g g		etely soft. Remogenous. Cool	e from the nec cool,		
creme frache juice, lemon red chili flake salt  - Put all ingredients in a mixing bowl, with a ballon with a ballo	200 20 2 2 5 hisk whip till firm. 5 days 5 tays 5 150 225 5 3 3 3	g g g g g g g g g g g g g g g g g g g		etely soft. Rem	e from the nec ecol,		
creme frache juice, lemon red chili flake salt  - Put all ingredients in a mixing bowl, with a ballon with a ballo	200 20 2 2 5 hisk whip till firm. 5 days 5 tays 5 150 225 5 3 3 3	g g g g g g g g g g g g g g g g g g g		etely soft. Rem	e from the mee cool,		
creme frache juice, lemon red chilf flake salt  - Put all ingredients in a mixing bowl, with a ballon with a ballo	200 20 20 20 5 hisk whip till firm.  5 days 5 150 225 5 3 3 20 and cook over mediatiso and cold butter	g g g g g g g g g g g g g g g g g g g		etely soft. Rem	e from the mee cool,		
creme frache juice, lemon red chili flake salt  - Put all ingredients in a mixing bowl, with a ballon with a ballo	200 20 2 2 5 hisk whip till firm. 5 days 5 tays 5 150 225 5 3 3 3	g g g g g g g g g g g g g g g g g g g		etely soft. Remogenous. Cool	e from the mee cool,		
creme frache juice, lemon red chilf flake salt  - Put all ingredients in a mixing bowl, with a ballon with a ballo	200 20 20 20 5 hisk whip till firm.  5 days 5 150 225 5 3 3 20 and cook over mediatiso and cold butter	g g g g g g g g g g g g g g g g g g g			e from the mee cool,		
creme frache juice, lemon red chilf flake salt  - Put all ingredients in a mixing bowl, with a ballon with a ballo	200 20 20 20 5 hisk whip till firm.  5 days 5 150 225 5 3 3 20 and cook over mediatiso and cold butter	g g g g g g g g g g g g g g g g g g g		etely soft. Rem nogenous. Cool	e from the mee cool.		

Recipe Name		v Notes	ov Omantity			
!	Quantity Unit	y Notes	2x Quantity			
oioca maltodextrin	0.5 lbs					
	3 - 1- 2 - 1-3					
Cook the butter until it's brown, stirring constantly so	that it doesn't burn. Strain.	1 . 0	1			
Add of tapioca maltodextrin to the robocoupe. While i clump together a bit. Season with salt.	it's spinning, very slowly driz	zie in the iiquid brown	n butter until it just starts to			
tump together a bit. Season with sait.						
Garnish with shaved raw apples and apple blossoms.						
sariusii witii suaveu raw appies anu appie biossoins.						
	. 1					
	1 day					
apples gala, fresh						
water						
salt, kosher						
lemon juice						
. cut						
Garnish	2day					
Marigold Blossoms	Zuity					
Orchid Blossoms						
oil, olive						
salt, sea						
Shaved Fennel Caesar						
grana padano   pangrattato   siesta & co						
anchovies						
romaine, lettuce	10					
fennel, shaved						
pangrattato						
parm						
caresar dressing						
salt						
pepper						
anchovies						
Pangrattato	1 week					
oanko	1 qts					
garlia confit	200 g					
olive oil	200 g					
Salt  Once the garlic is toasted, remove all of the garlic fror brown, frequently stirring so that the breadcrumbs do	100 g 10 g m the oil. Add breadcrumbs to not burn. Season with salt.	o the garlic oil and coo	ok over low heat until golden			
Caesar Dressing	100 g 10 g m the oil. Add breadcrumbs to not burn. Season with salt. 4 days	o the garlic oil and coo	ok over low heat until golden			
Salt  Once the garlic is toasted, remove all of the garlic from brown, frequently stirring so that the breadcrumbs do Caesar Dressing end wine vinegar	m the oil. Add breadcrumbs to not burn. Season with salt.	o the garlic oil and coo	ok over low heat until golden			
Salt  Once the garlic is toasted, remove all of the garlic fror brown, frequently stirring so that the breadcrumbs do  Caesar Dressing red wine vinegar woverestershire sauce	100 g 10 g m the oil. Add breadcrumbs to not burn. Season with salt. 4 days	o the garlic oil and coo	ok over low heat until golden			
Salt  Once the garlic is toasted, remove all of the garlic from the garlic fro	100 g 10 g m the oil. Add breaderumbs to not burn. Season with salt. 4 days 70 g 100 g	o the garlic oil and coo	ok over low heat until golden			
Salt Once the garlic is toasted, remove all of the garlic fron orown, frequently stirring so that the breaderumbs do Caesar Dressing ed wine vinegar worcestershire sauce abaseo	m the oil. Add breadcrumbs to not burn. Season with salt. 4 days  70 g 100 g 7 g	to the garlic oil and coo	ok over low heat until golden			
Salt  Once the garlic is toasted, remove all of the garlic from the garlic is toasted, remove all of the garlic from the garli	100 g 10 g 10 g m the oil. Add breadcrumbs t not burn. Season with salt. 4 days 70 g 100 g 7 g 115 g 60 g	o the garlic oil and coo	ok over low heat until golden			
Salt Once the garlic is toasted, remove all of the garlic fron  rown, frequently stirring so that the breaderumbs do  Caesar Dressing  ed wine vinegar  vorcestershire sauce  abasco  ish sauce  onfit garlic	100 g 10 g 10 g m the oil. Add breadcrumbs t not burn. Season with salt. 4 days 70 g 100 g 7 g 115 g 60 g	o the garlic oil and coo	ok over low heat until golden			
Salt  Once the garlic is toasted, remove all of the garlic from grown, frequently stirring so that the breadcrumbs do Caesar Dressing Caesar Dressing ded wine vinegar worcestershire sauce tabaseco tish sauce confit garlic dijion	100 g 10 g m the oil. Add breadcrumbs to not burn. Season with salt. 4 days 70 g 100 g 7 g 115 g 60 g 30 g	o the garlic oil and coo	ok over low heat until golden			
Salt  Once the garlic is toasted, remove all of the garlic from brown, frequently stirring so that the breadcrumbs do  Caesar Dressing  red wine vinegar  worcestershine sauce  tabasco  fish sauce  confit garlic  dijion  white miso	100 g 10 g m the oil. Add breadcrumbs to not burn. Season with salt. 4 days 70 g 100 g 7 g 105 g 60 g 30 g 60 g 60 g	o the garlic oil and coo	ok over low heat until golden			
Salt Once the garlic is toasted, remove all of the garlic fron  rown, frequently stirring so that the breadcrumbs do  Caesar Dressing  ed wine vinegar  worcestershire sauce  abaseo  ish sauce  onfit garlic  hijion  white miso	100 g 10 g m the oil. Add breadcrumbs to not burn. Season with salt. 4 days 70 g 100 g 7 g 115 g 60 g 30 g	o the garlic oil and coo	ok over low heat until golden			
Salt Once the garlic is toasted, remove all of the garlic fron brown, frequently stirring so that the breadcrumbs do  Caesar Dressing  ed wine vinegar  worcestershire sauce  tabasco  fish sauce  confit garlic  tijlion  white miso  lemon juice	100 g 10 g m the oil. Add breadcrumbs to not burn. Season with salt. 4 days 70 g 100 g 7 g 115 g 60 g 30 g 60 g 200 g	o the garlic oil and coo	ok over low heat until golden			
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Salt Once the garlic is toasted, remove all of the garlic from brown, frequently stirring so that the breadcrumbs do Caesar Dressing red wine vinegar worcestershire sauce tabaseo fish sauce confit garlic dijon white miso lemon juice egg yolks Grapeseed oil Olive oil salt and pepper to taste. Combine the olive oil and grapeseed oil together and to combine the olive oil and grapeseed oil together and together and together and together and the combine the olive oil and grapeseed oil together and together and the combine the olive oil and grapeseed oil together	100 g 10 g m the oil. Add breadcrumbs to not burn. Season with salt. 4 days  70 g 100 g 7 g 100 g 7 g 105 g 60 g 200 g 6 ea 1000 g 200					
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Salt Once the garlic is toasted, remove all of the garlic from brown, frequently stirring so that the breadcrumbs do Caesar Dressing red wine vinegar worcestershire sauce tabaseo fish sauce confit garlic dijon white miso lemon juice egg yolks Grapeseed oil Olive oil salt and pepper to taste. Combine the olive oil and grapeseed oil together and to combine the olive oil and grapeseed oil together and together and together and together and the combine the olive oil and grapeseed oil together and together and the combine the olive oil and grapeseed oil together	100 g 10 g m the oil. Add breadcrumbs to not burn. Season with salt. 4 days  70 g 100 g 7 g 100 g 7 g 105 g 60 g 200 g 60 g 200 g 6 ea 1000 g 200 reserve, reserve lemon juice . except for the oils, eggs, and left the ingredients. Once they?	mon juice.add the egg	yolks into a robocoup and w			
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Section   Sect	Recipe Name										
1800		Quantity	Unity	Notes	2x Quantity	y					
Continue	Add:										
Continue	gov goveo	0160	0 100	0 0							
Section   Sect	confit garlic										
The state of the content of the co				- 0							
Company   Comp	Simmer. Cook until vegetables are tender. Remove f	rom heat and strain.									
Company   Comp											
Company   Comp	Return to stovetop, set on lowest possible heat and s	lowly reduce by half.	(Check in free	quently to prevent	sugars from burning. He	eat from					
State   Stat	surrounding burners will affect.)										
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Second to short show the first of the second and five of the show the short is a short in the second and showed listeriorists of the short in the second and showed listeriorists of the short in the short in the second and showed listeriorists of the short in the second and showed listeriorists of the short in the second and showed listeriorists of the short in the second and showed listeriorists of the se		50/50 kabayaki									
Beef Tartar for tasking blanks gerite   Fresh or small planks gerit   Fresh or small planks g	Sherry vinegar	to									
Beef Tartar for tasking blanks gerite   Fresh or small planks gerit   Fresh or small planks g	Conson the chickite nonness with alive oil and salt I	tlaca tham on a cizala	a platter and p	ut the in the even t	until they start to blister (	(4.5					
Beef Tartar for tasking blanks gerite   Fresh or small planks gerit   Fresh or small planks g	minutes.) While still hot, dress the penners with the	kahayaki halsamic. (	Garnish with s	sesame seeds and s <sup>1</sup>	haved katsuobushi (boni	to					
Part	flake.)										
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liked on your rent, brimmed of all fit (that recover the fit of the Normice)    5   5   6   6   6   6   6   6   6   6	-										
Controlloon, Namebiae	Tartar:										
Controlloon, Namebiae	beef everyund trimmed of all fat (but reserve the										
Controlloon, Namebiae	fat for the bearnaise)	50	o g								
Similarly framewice  10 g  11 g  10	Cornichons, brunoise	5	5 g								
others of the community	Shallot, brunoise	10	o g								
leame, pinige there, finity cut											
phones, highey cut is 1 to 16 g cut rispy shallest in 10 g cut rispy shall		1	1 g								
patient chigher (1) bag (1) ba	lemon, juice										
Recf Mallow Bernaise all to tate    Recf Mallow Bernaise   Second Mallo	cnives, finely cut	1	ı g								
Recf Mallow Bernaise all to tate    Recf Mallow Bernaise   Second Mallo	noatoe chins		1 haσ								
See Mallow Bernaise:  1.	crispy beef fat										
Recf Mallow Bernaise:  1.	crispy shallots										
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wine, white 200 g  Clarified butter, netled and warm 300 g  A 1 50g  B 2 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8	challote minead	1X	0 -								
Tallow, meletod and warm  100 \$  12		300	o g								
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lemon juice 30 g 30 g 30 g 30 g 31 to taste 4	Clarified butter, melted and warm										
lemon juice 30 g 30 g 30 g 30 g 31 to taste 4	eggs, yolks	4	4 egg								
salt to taste pepper, black, ground 1. In a suste pan add wine, shallots and tarragon. On medium heat retout till very little 2. Turn off, let cool for 5 minutes and whisk in egges till they are fothy and , add a splash of water.  2. Turn off, let cool for 5 minutes and whisk in egges till they are fothy and , add a splash of water.  3. Heat the butter and tallow to a rolling boil, remove, and slowly pour into the eggs while whisking all the time( you can also put this in the food processor and stream in oil). If the sauce gets too thick, add a little lit of tepid water.  4. Once all the fat has emulsified into the egg yolks, add the chopped tarragon and check for salt and add lemon juice.  Black Garlie Vinegrette:  dijon 500 g Black Garlie Vinegrette:  dijon 500 g Soy sauce 75 g Soy sauce 76 g Sox samphire:  Samphire:  Samphire constitutes and whisk in egges till they are fothy and, add a splash of water.  2. Augar, apple dater 2. Augar and chart of such as the instruction plant in the sauce gets too thick, add a little lit of tepid water.  4. On we que to data grass as hay a emulsionado on has yems a few to save a saw and a splash of the same and a salt of the s	lemon juice	30	o g								
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1. In a satte pan add wine, shallots and tarragon. On medium heat reduce till very little 2. Turn off, let cool for 5 minutes and whisk in eggs till they are fothy and , add a splash of water.  3. Heat the butter and tallow to a rolling hoil, remove, and slowly pour into the eggs while whisking all the time(you can also put this in the food processor and stream in oil). If the sauce gets too thick, add a little bit of tepid water.  4. Once all the fat has emulsified into the egg yolks, add the chopped tarragon and check for salt and add lemon juice.  5. Calcitate la manteculial y la manteca hasta que theirea, retira y vietrela lentanente ne los lucros, buttendo constantemente with the processor and stream in oil). If the sauce gets too thick, add a little bit of tepid water.  4. Once all the fat has emulsified into the egg yolks, add the chopped tarragon and check for salt and add lemon juice.  5. Calcitate la manteculial y la manteca hasta que theirea, retira y vietrela lentanente ne los lucros, buttendo constantemente with the processor and stream in oil). If the sauce gets too thick, add a little bit of tepid water.  4. Once all the fat has emulsified into the egg yolks, add the chopped tarragon and check for salt and add lemon juice.  5. Calcitate la manteculial y la manteca hasta que theira, retira y vietrela lentanente ne los lucros, buttendo candida en dimensor y vietrela period. Si una state que de demassido espesa, finale un processor and stream in oil). If the sauce gets too thick, add a little bit of tepid water.  4. Una vez que toda la grassa se haya emulsionado en las yemas de huevo, agregue el estragón picado, verifique la sal y agregue jugo de limón.  5. Calcitat la manteculial y la manteca hasta que hiera, retira y vietrela lententos y autoritarios de la miserios y administratorios de la miserio											
medium heat reduce till very little  fuego medio, reducir a fuego muy bajo.  2. Apagar, dejer enfriar dramate 5 minutes y batir los huevos hasta que estén espumosos, gargar un chorrito de agua.  3. Calicuta la mantequal hay la manteach hasta que hierva, retira dantificación de mante de minute sun destruction de agua.  3. Calicuta la mantequal hay la manteach hasta que hierva, retira dantificación de mante de minute sun de manteach des que hierva, retira dantificación de mante de minute participa de manteach hasta que estén espumosos, gargar un chorrito de agua.  3. Calicuta la mantequal hay la manteach hasta que hierva, retira dantificación de manteach des que hierva, retira dantificación de dantificación de alimentos y afactificación. Since del minentos y afactificación. Since	pepper, DIACK, ground  1 In a saute pan add wine shallots and tarragen On	1					1 En una sartén añadir el vino los chalotes y al actrocón A				
2. Apagar, dejar enfriar durante 5 minutos y batir los huevos hasta que esten espunsosos, agregar un horrorito de agan. 3. Calienta la mantequilla y la manteca hasta que hierva, retira y viéreta le lentamente en los huevos, harde constantemente (umbién puedes ponerla en un procesador de alimentos y afactula esterio. Spil usado espesa, añade un the food processor and stream in oil). If the sauce gets too thick, add a little bit of tepid water.  4. Una vez que toda la grassa se haya emulsionado en las yemas de huevo, agregue el estragón picado, verifique la sal y agregue jugo de limón.  Black Garlie Vinegrette:    Black Garlie Vinegrette:   150 g yos yasuce   75 g oil, olive   400 g sull, tosher   10 g Samphire:   Season the sean beans with olive oil only. Place them on a sizule platter roast for 2-3 minutes.	medium heat reduce till very little	1					fuego medio, reducir a fuego muy bajo.				
2. Turn off, let cool for 5 minutes and whisk in eggs till they are fothy and , add a splash of water.  3. Calienta I mantequally a I mantees hasta que herivar, retira y viértela lentamente en los hasta que herivar, retira y viértela lentamente no los hasta que herivar, retira y viértela lentamente no los hasta que herivar, retira y viértela lentamente no los hasta que herivar, retira y viértela lentamente no los hasta que herivar, retira y viértela lentamente no los hautenente (los hasta que neutros y afadire accrete). Sì la salsa queda demassido espesa, añade un poce adorde ajumentos y afadire accrete). Sì la salsa queda demassido espesa, añade un poce de agua tibia.  4. Once all the fat has emulsified into the egg yolks, add the chopped tarragon and check for salt and add lemon juice.  Black Garlic Vinegrette:  digion  500 g  black garlic cloves  224 g  3. Calienta la mantequality a la matee abats que hierva, retira y viértela lentamente no los haves que demassido espesa, añade un poce de agua tibia.  4. Una vez que toda la grasa se haya emulsionado en las yemas de huevo, agregue el estragón picado, verifique la sal y agregue jugo de linón.  Black Garlic Civegrette:  4. Una vez que toda la grasa se haya emulsionado en las yemas de huevo, agregue el estragón picado, verifique la sal y agregue jugo de linón.  500 g							<ol> <li>Apagar, dejar enfriar durante 5 minutos y batir los huevos</li> </ol>				
Sheat the butter and tallow to a rolling boil, remove, and slowly pour into the eggs while whisking all the time( you can also put this in the food processor and stream in oil). If the sauce gets too thick, add a little bit of tepid water.  4. Once all the fat has emulsified into the egg yolks, add the chopped tarragon and check for salt and add lemon juice.  500 g  61	<ol><li>Turn off, let cool for 5 minutes and whisk in eggs †</li></ol>	till they are fothy and	d, add a splasi	a of water.			hasta que estén espumosos, agregar un chorrito de agua.				
A Heat the butter and tallow to a rolling boil, remove, and slowly pour into the eggs while whisking all the time( you can also put this in the food processor and stream in oil). If the sauce gets too thick, add a little bit of tepid water.  4. Once all the fat has emulsified into the egg yolks, add the chopped tarragon and check for salt and add lemon juice.  Black Garlic Vinegrette:  dijon  500 g  black garlic cloves  vinegar, apple cider  soy sauce  75 g  oil, olive  400 g  salt, kosher  10 g  Samphire:  Season the sean beans with olive oil only. Place them on a sizzle platter roast for 2-3 minutes.							3. Calienta la mantequilla y la manteca hasta que hierva, retira				
affact the butter and tallow to a rolling boal, remove, and slowly pour into the eggs while whisking all the time( you can also put this in the food processor and stream in oil). If the sauce gets too thick, add a little bit of tepid water.  4. Once all the fat has emulsified into the egg yolks, add the chopped tarragon and check for salt and add lemon juice.  Black Garlic Vinegrette:  dijon  500 g  black garlic cloves  224 g  soys sauce  75 g  oil, dive  400 g  salt, kosher  10 g  Season the sean beans with olive oil only. Place them on a sizzle platter roast for 2-3 minutes.							(también puedes ponerla en un procesador de alimentos y				
4. Una vez que toda la grasa se haya emulsionado en las yemas de huevo, agregue el estragón picado, verifique la sal y agregue giugo de limón.  Black Garlie Vinegrette:  dijon 500 g  dijon 600 g  de limón 600 g  d	3. Heat the butter and tallow to a rolling boil, remov	e, and slowly pour in	nto the eggs wl	aile whisking all the	e time( you can also put t	this in	añadirle aceite). Si la salsa queda demasiado espesa, añade un				
4. Una vez que toda la grasa se haya emulsionado en las yemas de huevo, agregue el estragón picado, verifique la sal y agregue giugo de limón.  Black Garlie Vinegrette:  dijon 500 g  dijon 600 g  de limón 600 g  d	the food processor and stream in oil). If the sauce ge	ts too thick, add a lit	ttle bit of tepid	water.			poco de agua tibia.				
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Black Garlie Vinegrette:  dijon 500 g black garlie cloves vinegar, apple cider 550 g soy sauce 75 g sol, olive 400 g salt, kosher 10 g  Samphire:  Season the sean beans with olive oil only. Place them on a sizzle platter roast for 2-3 minutes.	4. Once all the fat has emulsified into the egg volks	add the chonned tarr	ragon and che	ck for salt and add	lemon juice.		ue nuevo, agregue ei estragon picado, verinque ia sai y agregue jugo de limón.				
dijon 500 g black garlic cloves 224 g vivinegar, apple cider 55 g s vivinegar apple cider 55 g s vivinegar, apple cider 57 g s salt, kosher 10 g s			Jan and circ		,		y 0				
Dake garlic cloves	Black Garlic Vinegrette:										
Dake garlic cloves	_										
vinegar, apple cider  150 g  80	dijon	500	) g								
soy sauce 75 g 6 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1											
oil, dive 400 g	vinegar, apple cider										
Samphire: Season the sean beans with olive oil only. Place them on a sizzle platter roast for 2-3 minutes.	soy sauce oil olive	75	3 g								
Season the sean beans with olive oil only. Place them on a sizzle platter roast for 2-3 minutes.	salt, kosher										
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Season the sean beans with olive oil only. Place them on a sizzle platter roast for 2-3 minutes.	Camphire										
on a sizzle platter roast for 2-3 minutes.	Sampini C.	$\overline{}$									
on a sizzle platter roast for 2-3 minutes.											
	Season the sean beans with olive oil only. Place them	1									
Assembly:	_	1									

Recipe Name  Mix the beef with about 1 teaspoon of chopped cornichor season with the soy sauce, salt, and chives. Plate in a mo								
Mix the beef with about 1 teaspoon of chopped cornichor	Quantity Un	ity Notes	2x Quar	tity				
	one 1/2 tagenoon of chall	ote 1/2 teasmoon of black gar	lie dijon and	dry				
season with the soy sauce, salt, and chives. Plate in a mc	old and garnish with the	bearnaise and seabeans. Se	rve with potato					
chips	8		round points					
Squash and Burrata								
burrata	1/2							
blanched squash	5 ea							
coffee vinegrette								
squash puree								
Mushroom RDX sauce								
mushroom brittle								
mixed micros								
Mushroom RDXgrette								
mushroom RDX	200 g							
apple cider vin	100 g							
olive oil salt	150 g							
	5 g							
pepper, black	5 g							
xatham gum 1. Whisk all together well, let sit.	2 g							
1. 17 mok dii togemer wen, iet sit.								
Mushroom stock								
Yield: 1 qt								
mushrooms, buttons	5 poun	ds						
soy	100 g							
mirin	100 g							
sake	750 g							
kombu	750 g 1 ea							
dried skiitake	100 g							
	50 g							
	0.0							
Streusel:(almandra)								
Yield:		1/4 sheet tra	50	ea				
sugar	250 g	12	5 g					
almond flour	250 g	12	5 g					
AP flour	150 g		5 g					
		2	o g					
cocoa powder	60 g	٥	· 8					
coffee grounds	50 g	2	5 g					
coffee grounds salt	50 g 15 g	7-	5 g 5 g					
coffee grounds	50 g	7-	5 g					
coffee grounds salt butter, unsalted	50 g 15 g 200 g	7- 10	5 g 5 g 0 g					
coffee grounds salt butter, unsalted	50 g 15 g 200 g	7- 10	5 g 5 g 0 g	350 low fans				
coffee grounds salt	50 g 15 g 200 g	7- 10	5 g 5 g 0 g	350 low fans				
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coffee grounds salt butter, unsalted  Melt the butter. Mix the dry ingredients together and the for 12-15 until fully baked. Let it cool completely and the  Assembly:	50 g 15 g 200 g en paddle in the melter en crush in robocoupe.	7. 10 1 butter. Lay flat on a 2 half s	5 g 5 g 0 g heet pan. Bake at					
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coffee grounds salt butter, unsalted  Melt the butter. Mix the dry ingredients together and the for 12-15 until fally baked. Let it cool completely and the Assembly:  Using a squeeze bottle, make a large circle with the vinal around a large bowl on the coffee vin. Fill in the gaps wit chapped almonds and mustard frills or micro herbs. Pla fleur de sel.  Thick Cut Roasted Potatoes rosemary   salt & vinegar  fingerling potatoes  fingerling potatoes  baking soda salt and pepper water garlie, fresh, or confit garlie rosemary oil, olive Add the potatoes to a pot of cold water with the baking s just tender. Remove from the water and let cool to room  Garlie Confit:	15 g 200 g 15 g 200 g nen paddle in the meltee nerush in robocoupe.  sigrette. Dress the beets the halved grapes. Sprin cee a half ball of burrata  10 poun 1 table 50 g 4 clove 2 sprig 100 g 2 sprig 100 g soda and salt tt taste. Bin temp.	to butter. Lay flat on a 2 half s in olive oil and salt. Plate the less that are an and aroun in the center of the bowl and the center of the bowl and salt. Plate the streusel in and aroun in the center of the bowl and salt. Plate the less that are also should be senter of the bowl and salt. Plate the streusel in and senter of the bowl and salt. Plate the streusel in and senter of the bowl and salt. Plate the streusel in and senter of the bowl and salt. Plate the salt. Plat	5 g 5 g o g g heet pan. Bake at em in circulator f d the beets. Garn t dress it with oli	shion sh with e oil and				
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D	0	TT*	NT - 1 -		
Recipe Name	Quantity		Notes	Quantity	
rosemary, fresh		stalks			
salt chili flake, red	400	g			
tapioca maltodextrin	100	g			
tapioca manouexu iii	100	8			
1. char the rosemary, remove from the stem. In the ro	bocut add rosemar	y and pulse,			
add chili flake and					
<ol><li>add the malt vinegar powder and salt and pule to w mixing for 30 minutes on a sheet tray</li></ol>	all mix, reserve all.	Let fully cool			
3. store in cool dry place					
Spicy Flatbread					
n'duja   hot honey   pineapple					
Neapolitan Pizza Dough			1		
Yield: 4 x 6" dough					
Poolish:					
50g 00 flour or bread flour					
50g oo nour or bread nour 50g water					
1/2g instant dry yeast or 5/8g active dry yeast					
Mix together 12 hours before using: ferment in an					
airtight container (inside an off oven works well)					
Dough:					
water instant dry yeast or 4.5g active dry yeast	360			1440	
oo flour or bread flour	500	g		2000	
malt powder or substitute honey (remove these	500				
completely if baking in a pizza oven above 700F)	50	g		200	
salt	11	g		44	
olive oil	andrea for a 1 2 2	g	and beach 22.0	20	
Combine the water and yeast in a bowl and stir to dis- water/yeast mixture, flour, poolish, and malt (or hone	soive. in a stand mi	xer with the do	ougn nook, add the		
olive oil. On medium speed, mix until gluten fully dev	elops (it will still be	e fairly sticky.)			
Cover well and ferment for 1 hour. After 1 hour, do 1 h	oook fold (fold doug	h over itself,)	cover well again, and		
ferment for another 30 minutes.		1 1 .	1 1.		
After the 1.5 hours of fermenting, transfer the dough Shape each piece of dough into a boule (as round as p	to rightly floured be	ard and portio	on dough to 250g.		
Transfer the dough a lightly floured parchment on a s	sheet pan and cover	with an oiled:	sheet of plastic wrap		
(an oiled plastic tub with lid also works well.) Leave r	oom for expansion.	Cold proof in	fridge for 24-48		
(an oiled plastic tub with lid also works well.) Leave r hours. Remove the dough from refrigeration at least 1	hour prior to baki	ng so the doug	h warms up and is		
easier to stretch.					
Shape pizza and dress as you like. *If baking in a traditional oven:					
Place pizza stone 4-6 inches away from the broiler. Pr	eheat oven to 500	lagrage F for 1	hour 5 minutes prio		
to baking, switch oven to high temperature broil. Place	e pizza on stone or	preheated she	et pan. Cook for 7-8		
minutes. It should be golden brown with some black l	blistering in spots.				
*If you prefer not to cold proof and would like to use minutes before adding the salt and oil. Then proof for	the dough the same	day, autolyse	the dough for 30		
F.					
Sauce:					
crushed san marzano tomatoes		lear		0-	
tomato paste	300	kg		2.5 750 g	
garlic confit	300	g		/50 g	
salt	10	g		25 g	
dried oregano		g		10 g	
_					
Mix everything together with an immersion blender.					
Assembly:					
Form the flatbread. Place the sauce on the dough the	n add a few clumps	of the n'duic c	nd nineannle Cook o	a stone in the oven at	
the hottest temperature possible until the crust starts	to slightly char. Ga	rnish with tor	n basil leaves and a d	hot honey.	
The Truffle Wagyu Dog					
This is not a hot dog; it is a culinary experience. Every of the Wagyu with the pungent earthiness of the black	y component must	e executed wi	th precision to balance	chness	
of the Wagyu with the pungent earthiness of the black	k truffle and the bri	ghtness of the	chimichurri.		
1. The Wagyu Hot Dog (The Foundation)					
I .					
Ingredient   Details   Preparation	rank (approv. 4 oz)	Sous Vide &	Sear: Sous vide the h	o an internal temperatu	
Ingredient   Details   Preparation     Wagyu Sausage   1 All-beef, natural-casing Wagyu fi					
Wagyu Sausage   1 All-beef, natural-casing Wagyu fi 2. The Bun (The Vehicle)	rank (approx. 4 02)				
Wagyu Sausage   1 All-beef, natural-casing Wagyu fi 2. The Bun (The Vehicle)				the hun with wondered Western fot an elevified button Toost on the planelse until	
Wagyu Sausage   1 All-beef, natural-casing Wagyu fi 2. The Bun (The Vehicle)		eet)   Butter To	oast: Lightly brush all	the buil with rendered wagyd lat of clarified butter. Toast on the planena until	
Wagyu Sausage   1 All-beef, natural-casing Wagyu fi 2. The Bun (The Vehicle)   Ingredient   Details   Preparation     Brioche Bun   1 High-quality, pre-bought brioche bu golden brown and warm throughout, but still soft.	ın (soft, slightly swe	eet)   Butter To	oast: Lightly brush all	the bull with reducted wagyu fat of charmed butter. Foasi on the planetia until	
Wagyu Sausage   1 All-beef, natural-casing Wagyu fi 2. The Bun (The Vehicle)   Ingredient   Details   Preparation     Brioche Bun   1 High-quality, pre-bought brioche by golden brown and warm throughout, but still soft.   3. Black Truffe Chimichurri (The Pungent Ele	ın (soft, slightly swe	eet)   Butter To	oast: Lightly brush all	the bull with rendered wagyu at or can fred butter. To do to the panicha until	
Wagyu Sausage   1 All-beef, natural-casing Wagyu fi 2. The Bun (The Vehicle)   Ingredient   Details   Preparation     Brioche Bun   1 High-quality, pre-bought brioche by golden brown and warm throughout, but still soft.   3. Black Truffe Chimichurri (The Pungent Ele	ın (soft, slightly swe	eet)   Butter To	oast: Lightly brush all	the bun with rendered wagyu at or can ned butter. I oast on the panicha until	
Wagnu Sausage   1 All-beef, natural-casing Wagnu fi 2. The Bun (The Vehicle)   Ingredient   Details   Preparation     Brioche Bun   1 High-quality, pre-bought brioche br golden brown and warm throughout, but still soft.     3. Black Truffle Chimichurri (The Pungent Ele This is the star sauce, combining fresh herbs, acidity,	ın (soft, slightly swe	eet)   Butter To	oast: Lightly brush all		
Wagny Sausage   1 All-beef, natural-casing Wagny fi 2. The Bun (The Vehicle)   Ingredient   Detaile   Preparation     Brioche Bun   1 High-quality, pre-bought brioche br golden brown and warm throughout, but still soft.   3. Black Truffle Chimichurri (The Pungent Ele This is the star sauce, combining fresh herbs, acidity, Ingredient	on (soft, slightly sweement) and black truffle.  Quantity	Unity		nity	
Wagny Sausage   1 All-beef, natural-casing Wagny fi 2. The Bun (The Vehicle)   Ingredient   Detaile   Preparation       Brioche Bun   1 High-quality, pre-bought brioche by golden brown and warm throughout, but still soft.     3. Black Truffle Chimichurri (The Pungent Ele This is the star sauce, combining fresh herbs, acidity,   Ingredient	ement) and black truffle.  Quantity 2 2 Tbsp (packed)	Unity			
Wagny Sausage   1 All-beef, natural-casing Wagny fi 2. The Bun (The Vehicle)   Ingredient   Detaile   Preparation     Brioche Bun   1 High-quality, pre-bought brioche br golden brown and warm throughout, but still soft.   3. Black Truffle Chimichurri (The Pungent Ele This is the star sauce, combining fresh herbs, acidity, Ingredient	ement) and black truffle.  Quantity  2 2 Tbsp (packed) Finely minced	Unity			
Wagny Sausage   1 All-beef, natural-casing Wagny fi 2. The Bun (The Vehicle)   Ingredient   Details   Preparation       Brioche Bun   1 High-quality, pre-bought brioche by golden brown and warm throughout, but still soft.   3. Black Truffle Chimichurri (The Pungent Ele This is the star sauce, combining fresh herbs, acidity, Ingredient Fresh Flat-Leaf Parsley Fresh Oregano Leaves	m (soft, slightly sweetent) and black truffle.  Quantity    2 Thsp (packed)   Finely minced     1 small   Finely	Unity			
Wagny Sausage   1 All-beef, natural-casing Wagny fi 2. The Bun (The Vehicle)   Ingredient   Detaile   Preparation       Brioche Bun   1 High-quality, pre-bought brioche by golden brown and warm throughout, but still soft.     3. Black Truffle Chimichurri (The Pungent Ele This is the star sauce, combining fresh herbs, acidity,   Ingredient	ement) and black truffle.  Quantity  2 2 Tbsp (packed) Finely minced	Unity			

Recipe Name	Quantity	Unity	Notes	2x Quantity			
Red Wine Vinegar   2 Tbsp   High-quality, aged	Quantity	Circy	110100	- Yumiti			
Red Wine vinegar   2 10sp   riign-quanty, aged							
Extra Virgin Olive Oil   4 Tbsp   Cold-pressed, robus							
Black Truffle Paste   1 tsp   High-quality or fresh-sha							
Sea Salt & Black Pepper   To taste   Maldon or simila	ar for finishing						
Method: Gently fold all ingredients together. Do not	over-mix. The sauc	e should be coa	arse, vibrant green,	and allowed to rest for at least 1 hour before service to let the flavors meld.			
4. Quick-Pickled Red Cabbage Slaw (Large Ba	atch Prep)						
This crunchy, highly acidic element is crucial	for balancing the	e dish. Only a	a small portion (	pprox. cup) is used per hot dog serving.			
Slaw Ingredients							
Ingredient   Quantity (5 lb batch)   Preparation Det	tail						
Red Cabbage, Mandoline sliced paper-thin		5 pounds					
Chive End Batons , Cut into 1-inch batons, added jus		4 ounces					
Pickling Liquid (The House-Made Brine - Yiel	1.1	4 Ounces					
Ficking Liquid (The House-Made Brille - Hei	ius cups)						
. 3 413 -41							
Apple Cider Vinegar		5 cups					
Water		2 cups					
Granulated Sugar		1 cups					
Kosher, Salt		2 tbsp					
Yellow Mustard Seeds		1 tbsp					
Bay Leaf		2 each					
Fresh Thyme   6 sprigs   Earthy, subtle herbaceous	n (	6 springs					
Brine Method: Combine all liquid and seasoning ing	redients (including	mustard seeds	s, bay leaf, and thym	e) in a pot and bring to a simmer until sugar and salt is dissolved. Remove from heat and allow			
to cool completely. Strain the brine, discarding the b	ay leaves and thyme	e sprigs, before	e using.				
Slaw Method:							
Combine the sliced Cabbage in a large, non-reactive	container.						
Pour the cooled Pickling Liquid over the vegetables.							
Allow the slaw to sit, covered and refrigerated, for a r	minimum of 4 hour	s, or ideally ove	ernight, before serv	ce.			
Before Plating: Drain the excess liquid thoroughly. T	oss the drained slav	w with the Chiv	ve End Batons just l	efore plating to maintain maximum freshness.			
5. Kewpie (The Creamy Element)							
Ingredient   Details   Preparation							
Kewpie Mayonnaise   Japanese-style mayonnaise	Placed in a fine-tip	ned saueeze bo	ottle for precise app	ication.			
6. The Crunch Element (Custom Topping)	raccom a mic up	peu squeeze se	ottic for precise upp	icution			
This textural mix adds salinity, depth, and a high-ene	d ammah						
This textural mix adds saimty, depth, and a nigh-end	d crunen.						
17 2 1 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D							
Ingredient   Details   Preparation							
Beef Chicharrones   Finely diced, crispy rendered b	eef cracklings   Mu	st be complete	ly dry and crunchy.	Keep stored in an airtight container.			
Kettle Potato Chips   High-quality, thin, salted chip	os   Coarsely crush i	nto small share	ds just before servic	A.			
Fried Shallots   Thinly sliced, deep golden brown sh	hallots   Fry until de	eply golden an	nd crisp, drain well.	Keep stored in an airtight container.			
Method: In a small bowl, gently combine equal parts	s of the three elemer	nts immediatel	ly prior to plating ea	ch dog to ensure maximum crispness.			
Plating and Presentation							
Bun Prep: Lay the toasted bun on the plating surface	a.						
Dog Placement: Gently place the seared Wagyu hot d	log into the bun.						
Slaw Base: Place a light, compact bed of the Red Cab	bage Slaw directly of	on one side of t	the hot dog.				
Chimichurri Layer: Spoon a generous, artful stripe of	f the Truffle Chimic	hurri directly o	onto the hot dog. Er	sure the vibrant green is visible.			
Kewpie Finish: Apply a delicate zigzag of Kewpie may	vo over the chimich	urri and slaw f	for a controlled, cre	my visual element.			
Garnish: Finish with a generous sprinkle of the Crun	ch Element over the	e entire dog er	nsuring all three cor	aponents are visible. Top with finely sliced fresh chives and a light dusting of flaky sea salt.			
ourmon. I mion with a generous sprinter of the oran	ien Eiement over til	e entire dog, er	induring un unrec con	aponemo ure visible. Top with interf successives und a light dusting of many sea suit.			
French Dip Sandwich							
roast beef   au jus   horseradish							
Louist Deer   au jus   Horser auisn							
Beef Stock:							
Water	1	P ata					
		8 qts					
demi glace		4 #					
white onions, hache		4 ea					
carrots, hache		4 ea					
stalks celery, hache		4 ea					
heads garlic, split		3 clove					
black peppercorn, whole		0 g					
sprigs thyme		6 springs					
bay leaves		6 ea					
(add any jus from beef roasting)							
Roast the bones and the mirepoix separately on shee stock pot and deglaze each sheet pan. Deglaze the pa	et pans at 425. Once	they're carame	elized, remove the l	ones and veg, place them in a			
stock pot and deglaze each sheet pan. Deglaze the pa	in with the bones wi	th 1 qt of red w	vine and deglaze the	veg pan with 1 pint of port			
wine. Scrape the fond and and pour the fond and win	nes into the stock po	ot with the bon	ies and veg. Add the	garlic, thyme, bay leaves, and			
black peppercorns. Cover with water, bring to a boil, hours, adding more water as necessary to keep the in	and then drop to si	ınmer. Constai	nuy scrape the scur	on or the top. Simmer for 5-6			
nours, adding more water as necessary to keep the in	igrements Just cove	icu.					
a							
Strain.							
n 6							
Beef:							
Beef top loin		1 ea					
onion, chopped		2 ea					
carrots, chopped	:	2 ea					
celery, chopped		2 ea					
salt	40	o g					
pepper	20	o g					
water	400	D g					
paste, tomato		o g					
wine, red	200	D g					
wine, red beef stock	200	o g					

Recipion   Quantity   Unity   Notes   A Quantity   Unity   Service   Servi										
Part	Recipe Name	Quantity	Unity	Notes 2x Quai	ıtitv					
See Section   Company	•									
See Sport in the first  The stand the parties of the stand standard effective from the standard standard effective from the standard effective	450 F with high broil 100% fan	10 mins								
Second for until containing containing and into terminal to termin										
The contribution of the co										
The stands	Season the top round with salt and pepper and	let it sit overnight in the f	fridge. The ne	t morning, sear the beef on all sides.	Add the beef					
Mary	to a cryo bag with enough of the stock to cover	half of the beef. Cook sous	s vide at 135F	for 12 hours. Reserve the liquid in the	bag to make					
March   Marc	the jus.									
March   Marc										
Section   Sect	Beef Jus									
Bank										
this beside the property of the control of the cont		4	t qts							
Second	thyme,									
Martine Martine	salt, kosher									
Marie Properties   19   19   19   19   19   19   19   1	pepper, black									
Marie Properties   19   19   19   19   19   19   19   1										
Marie Properties   19   19   19   19   19   19   19   1										
Mary Control   Mary										
Mary Control   Mary	Horseradish:									
Martin profession   1										
Secure Supplies	sour cream	450	g (							
Second	house made kewpiue	450	g (							
No. controls   1906   1907   1908   1908   1908   1909	prepared horseradish									
Acetally										
Silve -   Control   Cont		30								
Since   Free and the Pethality on a 60 distory   Table   Since   Sin										
Since   Free and the Pethality on a 60 distory   Table   Since   Sin	Assembly:									
All Principal conditions to the production of th	·									
All Principal conditions to the production of th	Slice 6-707s of the heef thinly on a deli clicar V	ERV gently warm the best	f with a bit of	the ins (sizzle platter with ine and bee	f covered in no	chment paper in a low oven ) When it's just warmed cover				
Note   Checker   Chip Cookie	with swiss cheese. Melt the cheese, Place the be	eef into a french roll. Smea	ar a thin laver	or horseradish sauce on one side of th	ne roll. Serve a	mekin of the jus on the side unless the guest would like the				
Name Cheschie Chip Cookie	sandwich dipped (single dip is top bun dipped	into the jus, double din is	the top and be	ottom of the bun dipped into the ius.	and wet is com	etely submerging the roll into the jus.)				
Mary	77		,	Tr. July 1		. 5000000000000000000000000000000000000				
Note										
Note	Warm Chocolate Chip Cookie									
Martin   M	boozy milkshake									
Indicate	,	Quantity	Unity	Notes as Quantity						
Second	butter		o mity							
Afform 6 60		450	8							
Making pools	AD flows									
Serve whether the particular the par	AP Hour									
Sego 1982	Daking soda	8	5 g							
Section   Sect		8	3 g							
An in the large of the property of the contained of the property	eggs									
White togged   10   5   5   6   7   7   7   7   7   7   7   7   7	vanilla extract									
Lake decoules chipse (offew valchous caralle) or chipse (offew valchous valchou		120	g	240						
Comparison   Com	white sugar	120	g	240						
Brows the lattire valide constantly citring. Stop the cooking process by either validing in the ice cales (or you cord-over an ice bulb.)  Which the floor, baking souls, and salt together. In a stand miner book, and the eggs, white usage, and vanille extract. Which until floor relatives and on low speed in according to the condition. On a covernity the drough in a scope but will the choosing and an incention as the roughly as a gardenium for the drough in a scope but will the choosing and an incention as the roughly as a gardenium for the burn.  Serve warm or roots respectative with a booty multishate from the bar.  Mod Silder  Quantity  Unity  Notes  a Quantity  Line of the standard date grace of the choosing of the choosing of the choosing of the choosing and the standard date grace.  Serve warm or roots respectative with a booty multishate from the bar.  Serve warm or roots respectative with a booty multishate from the bar.  Serve warm or roots respectative with a booty multishate from the bar.  Serve warm or roots respectative with a booty multishate from the bar.  Serve warm or roots respectative with a booty multishate from the bar.  Serve warm or roots respectative with a booty multishate from the bar.  Serve warm or roots respectative with a booty multishate from the bar.  Serve warm or roots respectative with a booty multishate from the bar.  Serve warm or roots respectative with a booty multishate from the bar.  Serve warm or roots respectative with a booty multishate from the bar.  Serve warm or roots respectative with a booty multishate from the bar.  Serve warm or roots respectative with a booty multishate from the bar.  Serve warm or roots respectative with a booty multishate from the bar.  Serve warm or roots respectative with a booty multishate from the bar.  Serve warm or roots respectative with a booty multishate from the bar.  Serve warm or roots respectative with a booty multishate from the bar.  Serve warm or roots respectative with a booty multishate from the bar.  Serve warm or roots resp	dark chocolate chips (66% valrhona caraibe) or	r								
Niki the four balking such, and all by ugfine. In a stand autisur book agkd the cage, white magas and wealing stand control by stand from stage. Which the special from stand and the leven between the domain and control books agk. Which the place flexible may all the special flexible stand and the leven between the domain and control books agk. Which the place flexible may all the special flexible stand and the leven between the domain and control books are all the special flexible stand and the control between the domain and control books are all the special flexible stand and the control between the domain and such part of the special stand and the leven between the domain and such part of the special stand and the leven between the domain and such part of the special stand and the leven between the domain and such part of the special stand and the leven between the domain and such part of the special stand and the leven between the domain and such part of the special stand and the leven between the domain and such part of the special stand and the special stand and the leven between the domain and such part of the special stand and the special stand and the special stand and the part of the special stand and th	chopped chocolate	450	g	900						
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flow relative and on low specified month just concluded. Do not occurring the flow, Add the checked and min on low just until the make exterior a bill rougher.) Bake at 325 low fan for roughly 14-15 minutes.  Serve warm or route transparent with a boost minimal loads just a formation between the shoply in a score) brill the dough hall in your hands to make exterior a bill rougher.) Bake at 325 low fan for roughly 14-15 minutes.  Serve warm or route transparent with a boost minimal loads part and the stock of the formation of the stock of the sto										
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Place zon scorps of the dough on a purchment lined sheet pass (measurer the dough in a scorp but roll the dough hall in your hands to make exterior his rougher) shade at yas, bow fan for roughly 14-15 minutes.  **Mod Side**  Quantity**  Unity**  Notes**  2 Quantity*  Unity*  Notes**  2 Quantity*  Unity*  Notes**  3 Quantity*  Incident of the bough on a purchment lined sheet pass (measurer the dough hall in your hands to make exterior his rougher) shade at yas, bow far roughly 14-15 minutes.  **Mod Side**  Quantity*  Unity*  Notes**  2 Quantity*  Unity*  Notes**  3 Quantity*  Incident of the bough on a purchment lined sheet pass (measurer the dough hall in your hands to make exterior his rougher) sheet of the bough hall in your hands to make exterior his rougher) sheet of the bough hall in your hands to make exterior his rougher) sheet of the boundary of the dough hall in your hands to make exterior his rougher) sheet of the boundary of the dough hall in your hands to make exterior his rougher) sheet of the boundary of the dough hall in your hands to see the pass of the	flour mixture and on low speed mix until just comb	and the brown butter and br	own sugar. Mix	con meatum until combined. Add the scolate and mix on low just until the						
Serve warm or nom temperature with a boosy milkshake from the bar.  Mud Slide  Quantity  Vality  Notes  2x Quantity  16  Amount Slide  Amount Slide  Quantity  Vality  Notes  2x Quantity  16  Amount Slide  Quantity  Vality  Amount Slide  Quantity  Vality  Amount Slide  Quantity  Vality  Amount Slide  Amount Slide  Amount Slide  Amount Slide  Amount Slide  Quantity  Amount Slide	nour inixture and on low speed inix until just comb	miled. Do not overmix the no	our. Add the ch	Acolate and mix on low just until the						
Serve warm or nom temperature with a boosy milkshake from the bar.  Mud Slide  Quantity  Vality  Notes  2x Quantity  16  Amount Slide  Amount Slide  Quantity  Vality  Notes  2x Quantity  16  Amount Slide  Quantity  Vality  Amount Slide  Quantity  Vality  Amount Slide  Quantity  Vality  Amount Slide  Amount Slide  Amount Slide  Amount Slide  Amount Slide  Quantity  Amount Slide	W (1) 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1									
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Mud Slide  Quantity  Unity  Notes  2 Quantity  Unity  Unity  Unity  Notes  2 Quantity  Unity  Unit	mane externor a pit rougher./ pane at 325 low lall lo	n roughly 14-15 minutes.								
Mud Slide	Some warm or room tame and so with a be	kehaka from the ben								
espress gelatio 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Serve warm or room temperature with a boozy milk	sonase irom ule Dar.								
espress gelatio 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Mud Clida	0 17	** **							
Some	muu ollue	Quantity	Unity	Notes 2x Quantity						
Some	1.									
harallo  Rice Crispy Treat    Same		1	1	16						
Rice Crispy Treat    Rice Crispy Treat	atomic black espresoo			10						
1. Pâte Sablée (Sweet Almond & Vanilla Shortcrust)  The key is a melt-in-your-mouth texture achieved through the creaming method, using almond flour for fragrance and tenderness.  Ingredient Unsaited Butter (softened, room temp) 150 g 100 y 150 g	burallio	3	3 ounces	6						
1. Pâte Sablée (Sweet Almond & Vanilla Shortcrust)  The key is a melt-in-your-mouth texture achieved through the creaming method, using almond flour for fragrance and tenderness.  Ingredient Unsaide Butter (softened, room temp) 150 s Prowdered Sugar 60 g g Almond Flour 50 g g Fine Salt 5 g g Vanilla Ban Seeds 1/2 pod g Large Egg Volk 1 unit g All-Purpose Flour (sifted) 200 g g g H	n! a! m			32						
The key is a melt-in-your-mouth texture achieved through the creaming method, using almond flour for fragrance and tenderness.  Ingredient Unsaled Butter (softened, room temp) 150 g 50 g 5	Rice Crispy Treat									
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The key is a melt-in-your-mouth texture achieved through the creaming method, using almond flour for fragrance and tenderness.  Ingredient Unsalted Butter (softened, room temp) 150 g 9 g 4 Mmond Flour 50 g 8 g 8 Fine Salt 1/2 pod 9 g 1 unit 1 g 1 pod 9 g 1 unit 1 pod 9 unit 1 u										
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The key is a melt-in-your-mouth texture achieved through the creaming method, using almond flour for fragrance and tenderness.  Ingredient Unsaled Butter (softened, room temp) 150 g 50 g 5	1 Dôta Cabláa (Crusat Almas	nd & Vanilla Cl	houtour	.+)						
Name										
Ingredient Quantity Unsalted Butter (softened, room temp) 150 g Unsalted Butter (softened, room temp) 150 g Powdered Sigar 60 g g S Fine Salt 5 g g S Fine Salt 1/2 pod g Large Egg Yolk 1 unit g Large Egg Yolk 2 pod g S S S S S S S S S S S S S S S S S S S	The key is a melt-in-your-mouth texture achieved to	hrough the creaming metho	d, using almon	d flour for fragrance and tenderness.						
Unsalde Butter (softened, room temp)   150 g										
Unsalted Butter (softened, room temp)   150 g	Ingredient	Quantity								
Powdered Sugar         60 g         g           All-Purpose Flour (sifted)         50 g         g           Fine Salt         5 g         g           Vanilla Bean Seeds         1/2 pod         g           All-Purpose Flour (sifted)         200 g         g	Unsalted Butter (softened, room temp)	150 g								
Almond Flour 50 g g Fline Salt 5 g g S Fline Salt 5 g S S S S S S S S S S S S S S S S S S	Powdered Sugar	60 g	g							
Fine Salt 5 g g Vanilla Bean Seeds 1/2 pd g Large Egg Yolk 1 unit 5 All-Purpose Flour (sifted) 200 g g	Almond Flour	50 g	-							
Vanilla Bean Seeds         1/2 pod         g           Large Egg Yolk         1 unit         g           All-Purpose Flour (sifted)         200 g         g	Fine Salt									
Large Egg Yolk 1 unit 8 All-Purpose Flour (sifted) 200 g g		1/2 nod								
All-Purpose Flour (sifted) 200 g g		1/2 pou								
	All-Purnose Flour (sifted)									
Paradon	.m . mpose rioui (sineu)	200 g	8							
	D I									

Recipe Name	Quantity Unity	Notes	2x Quantity					
Treespe 1 unit	quantity circy	110105						
Creaming: In a stand mixer with the paddle attachment, c		almond flour, salt, and v	anilla seeds until light and flu	ffy (about 3 minutes).				
Add Liquid: Scrape down the bowl, then add the egg yolk								
Add Dry: Add the sifted all-purpose flour all at once. Mix of Chill: Form the dough into a disk, wrap tightly, and chill for		comes together and a sh	aggy mass forms (do not overr	nix, or the crust will be tough).				
Bake: Roll the dough thinly, line 3-inch tart rings. Freeze	for 30 minutes. Blind-bake at () u	ntil golden brown.						
2. Charred Crème Fraîche Mou								
This component is now scaled up () and stabilized with ge		e for enhanced structure.	richness, and depth of flavor.					
This component is now scaled up () and stabilized with ge	intili und u noney based meringue	. ioi ciiiuiiecu structure,	ricinicus, una acpui or nuvor.					
Ingredient	Quantity							
Crème Fraîche (chilled)	900 g							
Heavy Cream (chilled)	300 g							
Powdered Sugar (for cream) Vanilla Bean Paste	90 g							
Burnt Honey	15 g 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							
Procedure:								
A LOCCULIE								
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.)								
Prepare Stabilized Meringue Base: a. Bloom the 6 Gelatin Sheets in ice water for 5 minutes. S	Sameeze out excess water							
b. Whip the egg whites and 50g of granulated sugar to me	dium-stiff peaks.							
c. Reheat the Burnt Honey Syrup to 240°F (115°C).								
d. Dissolve Gelatin: Gently heat 2tbsp of the reserved heav	vy cream until barely warm. Disso	lve the squeezed gelatin	in this warm cream. Immediat	ely whisk this dissolved gelatin into the hot burnt honey syrup.				
<ul> <li>e. With the mixer running on medium speed, stream the h aside.</li> </ul>	not, stabilized burnt honey syrup i	nto the egg whites and co	ontinue whipping until the me	ringue is glossy, thick, and cool to the touch (Italian Meringue s	tyle). Set			
Whip Dairy Base:								
a. In a large, chilled bowl, combine the 900g Crème Fraîch								
b. Using a whisk attachment, whip the mixture on medium	n-high speed until it reaches medi	ium-soft peaks. Be carefu	ıl not to over-whip (it should h	old its shape but still be very airy).				
Final Fold:								
<ul> <li>a. Gently fold the entire batch of the stabilized burnt hone</li> <li>Chill and Pipe: Transfer to a piping bag and chill thorough</li> </ul>	ey meringue (from Step 2) into the	whipped dairy base (fro	m Step 3) until just homogeno	us. Work quickly and gently to maintain maximum volume.				
		se must be m m enough o	o noid its piped structure.					
3. Pedro Ximenez (PX) Reduct			1 1 1					
A non-negotiable step for flavor depth. This reduction	n now incorporates a warming	spice element and rich	noney body.					
Ingredient Pedro Ximenez Sherry Vinegar Honey (High quality)	Quantity 150 ml							
Whole Cloves	4 units							
Procedure:								
Infuse and Combine: Combine the vinegar, honey, an	nd whole cloves in a small non-	reactive saucenan						
Simmer and Reduce: Bring the mixture to a gentle sin reduction should be approximately 60-75%. Strain and Cool: Remove from heat. Strain the reduct Store: Transfer to a fine-tipped squeeze bottle.	mmer over low heat. Reduce slo tion immediately through a fine	owly, watching carefull e sieve to remove the c		nough to coat the back of a spoon (Nappé consistency). Thi	s volume			
4. Poached & Rolled Forelle Pe								
Pears are thinly sliced and gently softened in a spiced, acid	dic syrup to make them pliable for	rolling into an elegant f	loral shape.					
Inquadions	Ouantity							
Ingredient Forelle Pears (peeled, cored)	Quantity 5 large							
Pedro Ximenez Sherry Vinegar	25 ml							
Honey	125 g							
Granulated Sugar	250 g							
Dry White Wine Lemon Juice (Freshly Squeezed)	150 ml							
Lemon Juice (Freshly Squeezed) Cinnamon Stick	5 ml 1 unit							
Fresh Ginger (sliced)	3 large slices							
Fine Salt	Pinch							
Procedure:								
Slice Pears: Using a mandoline, slice the peeled and cored	I noons longthuries 452-1	olble (ennueries et la )						
Slice Pears: Using a mandoline, slice the peeled and cored Acidulate Pears: Place the thin pear slices in a non-reactiv			vent oxidation and eat acida					
Poaching Syrup: Combine the PX vinegar, honey, sugar, w								
Boil Syrup: Bring the poaching syrup to a rolling boil for 2								
Steep Pears: Immediately pour the hot, boiling syrup over	the pear slices in the container. E	Ensure all slices are subm	erged.					
Cool: Let the pear slices steep and soften for 30 minutes in	n the syrup. Allow the pears and s	yrup to cool completely t	o room temperature.					
Roll Roulades (The Rose). Gently remove the pear slices is them slightly in a line. To create a stable base, begin rollin end, creating a firm, larger overlapping base. Then, tightly roulade. This folding technique ensures the base is conical Store: Keep the finished pear roulades chilled until ready!	ng by folding the taller, thinner ene of roll the entire strip from one end I and stable for plating.	d of the overlanned line t	E times over the shorter wide	er .				
5. Pear Fluid Gel	- patter							
This provides a burst of fresh, stabilizing fruit flavor in a n	nodern, viscous format							
Anno provides a burst or resu, stabilizing fruit liavor in a i	nocen, viocous iormat.							

Recipe Name	Quantity	Unity	Notes 2x Qua	ntity								
		Cinty	110tcs ZA Qua									
Ingredient	Quantity 850 g (1											
Perfect Purée - Pear	850 g (1 container)											
Granulated Sugar	100 g											
Fine Salt	5 g											
Ground Nutmeg	0.5											
Oround Nutneg	0.5 g 8.5 g (1% weight											
Agar-Agar Powder	8.5 g (1% weight ratio)											
pp o	)											
n1												
Procedure:												
YV. 4	D ( D D ( O	1-1-1-0	Fig. C.b. and a Committee and									
Hydrate Agar: In a non-reactive saucepan, combine t	the of Pear Puree, of Gran	nlated Sugar, of	Fine Salt, and of Ground Nutmeg. Wh	isk the of Agar-								
Agar Powder thoroughly into this sweetened and seas Boil and Set: Bring the mixture to a rolling boil for 60	o cocondo (cocontial for co	timating the eggs	n coon) Bourinto o chellou containon	then Hide bear								
firm (about 1 hour).	o seconds (essential for ac	tivating the agai	agar). Four into a snanow container	and cinn until								
Fluidize: Transfer the firm gel to a high-speed blende	on Pland until a naufaatlu	mooth viceous	nincoble gel forme									
Printinger transfer the firm ger to a night-speed blende	er. Bienu until a periectly s	sinootii, viscous	, prpeanie ger forms.									
Store: Transfer to a fine-tipped squeeze bottle.												
6. Vanilla Oil												
The aromatic element.												
The dromatic crement.												
Gently heat 100 ml of neutral oil (grapeseed) with 1 s	mont confile boom n - 3 (	s /o ton of oo - 1-	2									
Unot for a minutes (do not provided by the 1 s	spent vanina bean pod (or	1/2 tsp or seeds	<i>J</i> -									
Heat for 5 minutes (do not smoke). Remove from hea		o minutes.										
Strain through cheesecloth and store in a clean dropp	per bottle.											
Mustard:												
White wine	300	g										
450g cider vinegar		g										
250g yellow mustard seeds	250	g										
135g brown mustard seeds		5 g										
Sugar, brown	5	5 g										
Salt, kosher	11	5 g										
but, Rooter		, ,										
Blanch the mustard seeds 5 times (put into cold v	water, bring to a boil, st	rain. Do this 5	times.)									
Take the blanched mustard seeds and soak in the like whole grain mustard.	e cider vinegar and appl	e juice for 5 da	ys. Then blend everything together	until it looks								
House Made Kewpie												
nouse made Kewpie												
Mayonesa												
Yield												
Rendimiento												
1 quart (~946 ml)												
Ingredients												
Ingradiantae												
Ingredientes												
Ingredient	Quantity	Unit										
Ingredient For the Mayonnaise	Quantity											
Ingredient For the Mayonnaise Egg yolks	Quantity 4	ea										
Ingredient For the Mayonnaise Egg yolks Whole eggs	4											
Ingredient For the Mayonnaise Egg yolks Whole eggs Dijon mustard	4 1 30	ea ea g										
Ingredient For the Mayonnaise Egg yolks Whole eggs Dijon mustard	4 1 30	ea ea										
Ingredient For the Mayonnaise Egg yolks Whole eggs Dijon mustard Apple cider vinegar	4	ea ea g										
Ingredient For the Mayonnaise Egg yolks Whole eggs Dijon mustard Apple cider vinegar Salt	4 1 30 50	ea ea g ml										
Ingredient For the Mayonnaise Egg yolks Whole eggs Dijon mustard Apple eider vinegar Salt MSG	4 1 30 50 5	ea ea g ml g										
Ingredient For the Mayonnaise Egg yolls Whole eggs Dijon mustard Apple cider vinegar Salt MSG Grapesed oil	4 1 30 50	ea ea g ml										
Ingredient For the Mayonnaise Egg yolks Whole eggs Dijon mustard Applie dider vinegar Salt MSG Grapesced oil For the Spicy Mayo	4 1 30 50 5 10 800	ea ea g ml g g ml										
Ingredient For the Mayonnaise Egg yolks Whole eggs Dijon mustard Apple cider vinegar Salt MSG Grapesed oil For the Spicy Mayo Mayonnaise (prepared above)	4 1 30 50 5 5 10 800	ea ea g ml g										
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Recipe Name	Quantity	Unity	Notes	2x Quantity	
Combinar ingredientes: En un tazón grande, bate la mayon	esa preparada, el sri	racha y el glutan	nato monosódico (MSG	). El MSG mejorará el sabor salado y "umami" de la salsa.	
Adjust to taste: Taste the spicy mayo and adjust the srirach	a as needed.				
Ajustar al gusto: Prueba la mayonesa picante y ajusta el sri					
Store: Transfer to an airtight container and store in the refi					
Almacenar: Transfiere a un recipiente hermético y guarda o	en el refrigerador. Es	mejor usarla de	ntro de 3-4 días.		