Pepper sauce - Brunoised 600g of shallots; Weight: 800g of Confit Garlic, 250ml Worcestershire Sauce, 1L of Red Wine jus, 2.5L of Beef Stock, 9L of Cream, 1L of Red Wine Reduction. Label and Storage to keep it ready to make the sauce in the follow day. Browning Shallots, add the remain ingredients and let it cook in a low heat until achieve the thickness desired. Let it cool down, Label and Storage it, following the 2h4h rule.

Blue cheese sauce – chop – 600g of shallots. Weight: 4.5kg of blue cheese(gorgonzola), 1L red wine reduction, 9L of cream. Browning shallots, add the remain ingredients and let it cook in a low heat until achieve the thickness desired. Let it cool down, label and storage it, following the 2h- 4h rules.

Mushroom sauce - Chop: 800g of shallots, 2 Cottons of Mushroom cup, punch of thyme; Weight: 400g Confit Garlic, 1L of Red Wine Reduction, 12L of Cream, 100g of Dijon Mustard. Label and Storage it to make the sauce in the follow day. Roast the mushroom in the oven at 180 until dry, in the middle while browning the shallots on top the stove, then add the remain ingredients and let it cook in a low heat until achieve the thickness desired. Let it cool down, label and storage it, following the 2h- 4h rules.

Bisque – Roast 10kg of prawn shells, chop the mirepoix and roast it ( 3kg of onion, 2kg of carrots and 1 whole celery) then add all in a large stockpot do the pincee with tomato paste, deglaze it with brandy, add 2L of white wine let it reduce until half, cover it with water, add bay leaf, coriander, peppercorn and let it simmering for 5 hours, keep skimming to remove the impurity, pass it into the fine chinoa, let it cooling down, label and storage it following the 2h – 4h rules.

Prawn foam – 2,5L of bisque, 500ml of cream, cook to thick then let ir cooling down, label and storage it, following the 2h – 4h rules.

Prawn lobster mix – fine chop 3kg of shelled prawns and 1kg of lobster tail shelled, label and storage it, following the 2h – 4h rules.

Lime gel – 1L of lime juice, 500ml water, 300g sugar, 2.5% of Gellan, bring everything to boil, then straight it to the cold room to cooling down, after becoming a jelly, blend it, label and storage it.

Furikake – 100g nori, 50g bonito flakes blend until fine then add 150g toasted white sesame, 50g gochutgaru, 50g freeze dried finger lime powder, 30g salt and 30g sugar, label and storage it.

Scallops - Scallops defrosted in 24h into the cold room, set in a steam tray with a deep tray on the bottom to drain the water left then cleaned the muscle and set the scallops already cleaned in a flat tray with choux on the bottom to ensure it is dry, then portioned in take aways containers, around 20 pieces each container with ¼ of choux on the bottom and ¼ of choux on top. Labeled and storage in the fridge service ensuring the FIFO has been followed.

Corn pure – steam for 1h a whole box of corn, then chargrilled it, cut the grain and cook it again in a pot with 2L of milk and 500g of butter until very soft, then blend it pass through the fine chinoa add 400g of Misso paste and 40g of salt. Label and storage it.

Gochujang butter – chop 20 leeks, cook it in 500g butter until very soft, then mix it with 1kg of gochujang and 8kg of soft butter, label and storage it.

Mushroom butter – use 4kg of mushrooms from the mushroom stock, cook it with 2L port wine until reduce the whole wine, let it cool down, blend with 800g confit garlic, 600g truffle paste, 2 bunch of tarragon, 1.8L of tamari sauce, 50g of porcini powder, 800g of miso paste then mix everything with 8kg of soft butter, label and storage it.

Quail – remove the wings and tenderloins from deboned quail, brine it for 1h, drain then roll it with chicken mouse as filling, use a chicken skin around to helps to maintain the shape, vac Pac and cook for 1h at 65 into the sous vide. Straight to ice portion it with confit legs, label and storage it.

Witlof – cut in half, bag it with a pinch of salt and a splash of e.v.o.o cook for 10m into the sous vide at 85, label and storage it.

Orange honey glaze – reduce 2L of orange juice and 1kg of honey with aromatics, strain it then mix with 200g marmalade and one squeezed lemon, label and storage it.

Maccheese – cover the pasta into a deep tray, cook for 11min in the oven at 100 and 120 steam, strain it mix with mornay, portion 250g, label and storage it.

Mornay – bring to boil 8L milk with aromatic, do the roux 800g butter + 800g flour, add ladle by ladle of aromatized milk then after that add 2kg of parmesan and 2kg of vintage cheddar let it melt then turn it off and mix with Maccaroni.

Mash – set 15kg of potatoes in 3 trays, roast it for 1h15min at 185. Smash it through a sieve into a pot with 1.5kg melted butter, 1.2L of cream and 900ml of milk, 120g of salt pepper mix, mix it well the let it cool down, label and storage it.

Risotto – browning 1kg of shallots, add 2kg of carnaroli rice, add 1L of white wine, reduce i, add 2L of stock and reduce it, always mixing to activate the starch. Let it cool down then label and storage it.

Bechamel – bring to boil 4L of milk with aromatics, do the roux 300g butter 300g corn flour, add ladle by ladle of aromatic milk then after that add 1kg of cream cheese let it melt then turn it off and let it cool down.

Spinach – blanch 2.5kg of spinach, squeeze it well, mix with the bechamel, portion, label and storage it.

Sprouts – chargrilled it then roast at 180 and 20% steam for 8min, let it cool down then label and storage it.

Walnuts crumb – roast 1kg of walnuts with a splash of tamari sauce then mix with 500g of fried shallots, label and storage it.

Panagratatto – roast 1kg of panko with 200g of butter, 1 bunch of picked thyme, 2 lemon zest and 1 bunch of chopped parsley at 160, 1 fan, until gets gold and brown. Let it cool down, label and storage it.

Parmesan crisp – roast 1kg of grated parmesan in fine layer in trays at 180 for 10min, let it cool down then blend it, label and storage it.

Fry leek – fine sliced leek, fry it at 150 till gets gold and crispy, label and storage it.

Fatcow potatoes – grate 13kg of potatoes, mix with 2kg of clarified butter then split it in 4 trays, cover with aluminum foil the roast it at 140 for 1h then straight to the cold room to cool down, 1h later cut it into squares to portion, label and storage it.

Toothfish – clean and fillet the fish the cure it for 5h, then wash it, portion, label and storage it.

Trout – clean and fillet the fish then portion, label and storage it.

Mushroom stock – 6L of water for 1.5kg of dry mushrooms let it simmer for 1h then straight to a Cambro and strain it in the follow day, portion, label and storage it.

Red wine reduction – reduce 20L of red wine and 6L of tawny wine with aromatics until left 6L, let it cool down, portion, label and storage it.

Cure mix – 5 lemon zest, 5 lime zest, 5 orange zest, 800g sugar, 660g salt. Mix everything and use to cure the toothfish.

Truffle mayo – mix 200g of truffle paste with 10kg of mayonnaise, portion, label and storage it.

Rosemary salt – dehydrate the rosemary for 2 days into the warmer at 70, then blend everything and mix with salt enough. Portion, label and storage it.

Paprika mayo – mix, 5kg of mayonnaise, 2.5kg of confit garlic, 150ml of Chilli oil, 100kg of smoked paprika, 1 lemon juice. Then portion, label and storage it.

Beef bacon – blend in the food processor till fine, then roast it at 180 until crispy, strain it, let it cool down, portion, label and storage it.