

Mila Training manual

Tapas | Shea

Chicken Karaage



Description:

12hrs marinated then fried chicken thigh (w/ potato starch) served with saffron espuma with pickled battera kombu (pickled with dashi) on the side

Sauces:

Saffron espuma : heavy cream, thyme, garlic, shallots, turmeric, saffron, sake, butter, evoo, lemon juice

Chicken marinade: cumin, salt, sugar, black pepper, graham masala, chicken powder

Pickling liquid: Dashi, Mirin, Vinegar

Garnish:

Micro chives, Finger limes

Pickup time:

10-12min

Allergies: Garlic, Dairy, Eggs, Seafood, Alcohol, Citrus, Onion

Shishito Pepper



Description: Blistered then sautéed shishito peppers deglazed with tosazu miso (served with a ramekin on the side for stems)

Sauce: soy, rice vinegar, bonito flakes, white miso paste

Garnish: Izak spice, lemon wedge

Pickup time: 5min

Allergies: Seafood, Soy, Garlic

M.E.P. Ramekin for stems

Guacamole

- Guacamole Procedure
- Start by adding the avocado into the molcajete bowl
- Add 3 spoons of olive oil & 3 spoons of lime juice
- Start a gentle twisting motion with your wrist in the middle of the molcajete to soften the avocado without breaking it down too much.
- Add shiso/cilantro mix
- Add about half of the serrano peppers
- Add 2 spoons of salt and 3 grinds of pepper
- Muddle everything once again until everything is well blended together
- Clear the edges of the molcajete and form the guacamole in the center
- Offer guest a taste and ask if they guest would want more spice, citrus, and or salt
- Put the guacamole in the serving bowl
- Garnish with the cherry tomatoes
- With the help of one of your co-workers, bring tray and stand back to expo

Description:

Smashed avocados, shiso, cilantro, lime juice, serrano peppers mixed then topped with cherry tomatoes in a seasoned molcajete with salt & serrano peppers. Served with Black rice chips.

Pick up time: 5min