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# ONE DERFUL

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C U I S I N E

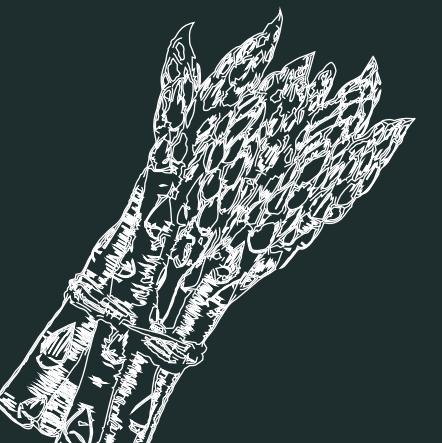
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RECIPES

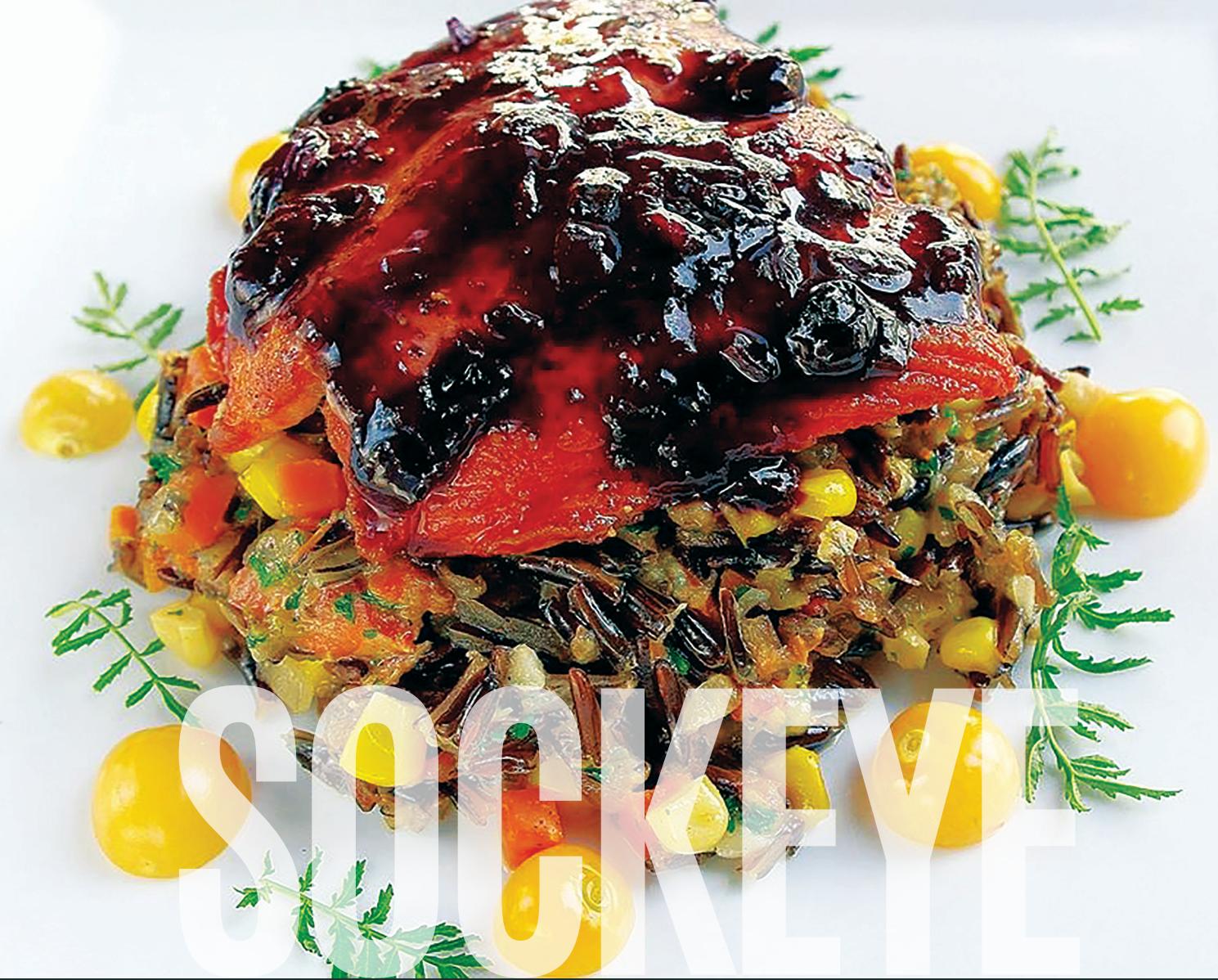
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# ENJOY!

At ONEDERFUL, we truly care about taste, presentation, and the overall experience we deliver to our customers. Each dish is carefully thought out and does not reach the consumer before it has reached absolute perfection. The excellent staff is always experimenting with different and unique ingredients in the food and drinks. The recipes that follow are meant to show the variety of ingredients and techniques we incorporate into our food. The descriptions are brief and are to help guide an experienced cook who is willing to try plates that are outside of the box. We hope that this provides inspiration or possibly sparks a creative idea of your own. We are always open to ideas from our customers, as they are the support beam of ONEDERFUL and allow those who work here to continue doing what they love. Thank you for your support!



# SOCKEYE SALMON



# SOCKEYE SALMON

## INGREDIENTS:

1 LB. WILD RICE  
2 CUPS CARROT, DICED  
2 CUPS SWEET CORN  
1 CUP ONION, DICED  
1 CUP CELERY, DICED  
4 CUPS CHICKEN STOCK  
2 CUPS BORDEAUX WINE  
2 CUPS CHERRY JUICE  
4 FILETS SOCKEYE SALMON  
1 CUP MARIGOLD LEAVES  
1 CUP GROUND CHERRIES, HALVED  
2 T GRAPE SEED OIL  
SALT AND PEPPER

1. Sauté the two cups of diced carrots, two cups of sweet corn, one cup diced onion, and one cup of diced celery in one tablespoon of oil.
2. Add the wild rice and four cups of chicken stock and simmer the mixture for thirty minutes.
3. Place two cups of bordeaux wine and two cups of cherry juice in a medium saucepan and reduce by two thirds.
4. Pat the salmon filets dry with a paper towel and season with salt and pepper.
5. Heat the remaining oil in a heavy bottom sauté pan until it's smoke point.
6. Sear the filets to a golden brown and finish in a 350-degree oven.



# CORVINA

## INGREDIENTS:

4 CORVINA FILETS

1 CUP WHEAT BERRIES

2 STALKS CELERY, JULIENNE

1 CARROT, JULIENNE

1 RED BELL PEPPER, JULIENNE

2 RED BELL PEPPER, SEEDS REMOVED

2 TABLESPOON HONEY

1/4 CUP SWEET WHITE WINE

2 CUPS CHICKEN STOCK

5 CUPS CHOPPED KALE

3 CUPS SWEET CORN

1/4 CUP BUTTER

1 CUP CORNMEAL

1 CUP FLOUR

1.5 CUPS CREAM

OIL

SALT AND PEPPER

2 CUPS WHITE WINE VINEGAR MIXED WITH

1/2 CUP OF SUGAR

1. Puree two red bell pepper, sweet white wine, and one tablespoon of honey in a blender. Reserve.
2. In a medium saucepan combine kale, chicken stock, and butter. Simmer on low until most of the liquid has evaporated.
3. Place julienne vegetables in an ice bath until they curl, then transfer to vinegar solution. Let sit for one hour.
4. Fry wheat berries in one tablespoon of oil until crisp and golden brown, transfer to paper towel, season with salt and pepper.
5. In a mixing bowl combine cornmeal, flour, cream, and sweet corn. Whisk until the batter is smooth. Drop spoonfuls of batter in to 350-degree fryer to make crisp fritters.
6. Pat corvina dry with paper towel, season with salt and pepper, and sear in heavy bottom pan and finish in 350 degree oven. Brush with honey and sprinkle with wheat berries.



# BRAISED SHORT RIB

## INGREDIENTS:

5 LB. BONE IN SHORT RIBS

5 CUPS BEEF STOCK

1 SPRIG FRESH THYME

2 FRESH BAY LEAVES

12 CLOVES GARLIC

4 RIBS OF CELERY

4 CARROTS

2 MEDIUM ONIONS, QUARTERED

3 LB. FINGERLING POTATOES

1 CAN COCONUT MILK

1 LB. FROZEN PEAS

3 PARSNIP, BATONNET

SALT AND PEPPER

OIL

2 CUPS BROWN SUGAR

2 CUPS WATER

1. Heat oil in a cast iron skillet. Salt and pepper short ribs and sear until golden brown. Transfer to baking dish.
2. Add two carrots, four ribs of celery, two quartered onions, twelve cloves of garlic, fresh herbs, and five cups of beef stock. Braise in a 230-degree oven for five hours.
3. Remove short ribs from stock; remove bones and cartilage while still warm, set aside.
4. Strain braising liquid and reduce by two thirds.
5. Simmer coconut milk and peas for three minutes, and puree in blender.
6. Roast fingerling potatoes in 450-degree oven for twenty minutes.
7. Simmer parsnip and carrot batonnet in brown sugar simple syrup with cinnamon stick until tender.
8. Spread pea puree onto plate in a circle; lay down a bed of four or five fingerling potatoes followed by carrot and parsnip. Heat short rib in reduced liquid, sauce and plate last.



# TROUT PAUPIETTES



# TROUT PAUPIETTES

## INGREDIENTS:

4 TROUT FILETS, DEBONED  
1 TOMATO, BRUNOISE  
2 OZ. PEA SHOOTS  
3 TSP. JUNIPER BERRIES, TOASTED AND GROUND  
2 LB. BUTTON MUSHROOMS, QUARTERED  
1 LB. CLARIFIED BUTTER  
3 EGG YOLKS  
2 TSP. GARLIC, MINCED  
10 OZ. SPINACH  
3 EGG WHITES  
1 PINT HEAVY CREAM  
3 TSP. LEMON JUICE AND ZEST

1. Take trout trimmings and process with 1 T heavy cream, salt, pepper, lemon zest, and egg whites until smooth to create the mousseline.
2. Whisk egg yolks with lemon juice and gradually pour in hot clarified butter to make the hollandaise. Season with juniper and salt, add honey.
3. Smear skin side of each trout filet with a thin layer of the mousseline and roll into an oval shaped ball.
4. Poach trout in 190 degree water for 6-7 minutes.
5. While trout is poaching, sear mushrooms with garlic and spinach, add cream, salt, and pepper, reduce.
6. Serve trout over mushrooms, sauce with hollandaise, and garnish with tomato and pea shoots.



# ARCTIC CHAR

## INGREDIENTS:

8 OZ. ARBORIO RICE

4 CUPS MUSHROOM STOCK

10 CHERRY TOMATOES

6 BABY CARROTS, HALVED

4 ARCTIC CHAR FILETS

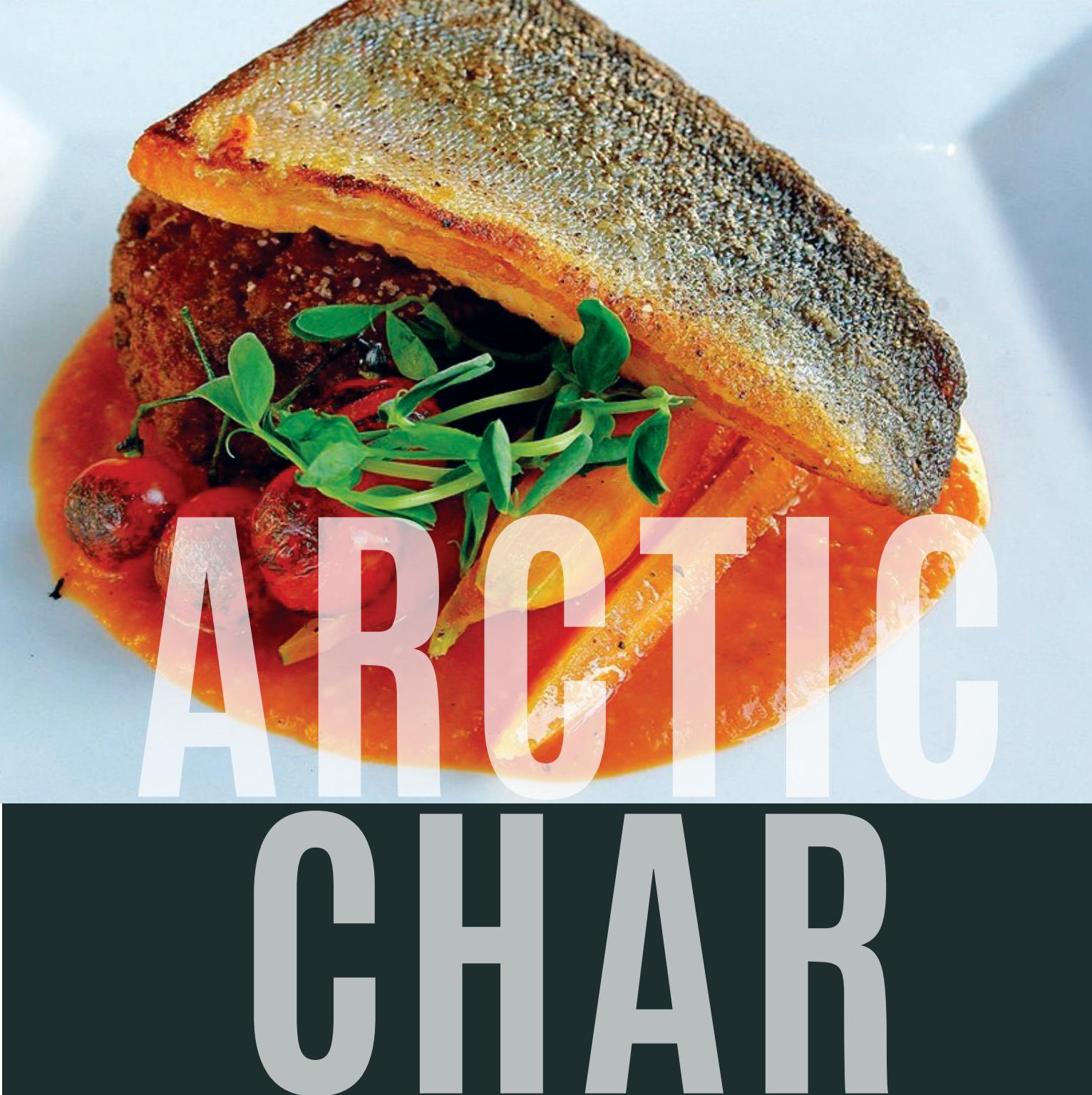
2 BEEFSTEAK TOMATOES

¼ CUP WHITE WINE

SALT AND PEPPER

OIL

1. Simmer rice in mushroom stock until absorbed. Cool and form into 4 cakes about 5 oz. each.
2. Blanch carrots in salted water.
3. Deep fry the rice cakes until crisp and season with salt and pepper.
4. Puree beefsteak tomatoes with white wine, salt, and pepper.
5. Heat oil in heavy bottom pan and sear arctic char skin side down.
6. Toss blanched carrots in melted butter, season with salt and pepper.
7. Blister cherry tomatoes with a torch and assemble the dish as desired.



ARCTIC  
CHAR

# PORK BELLY



# PORK BELLY

## INGREDIENTS:

5 LB. PORK BELLY  
2 CUPS PORK STOCK  
1 BAY LEAF  
2 CUPS STOUT BEER  
1 ONION, ROUGH CUT  
6 CLOVES GARLIC  
4 CUPS BROCCOLI  
1 CUP HEAVY CREAM  
1/4 CUP BUTTER  
1/4 CUP CHICKEN STOCK  
BABY SPRING VEGETABLES OF YOUR CHOICE  
1 CUP MAYONNAISE  
1 T FISH SAUCE  
1 T MUSHROOM STOCK

1. Cross hatch the fat side of the pork belly, season with salt and pepper. Sear pork belly on all sides then place in a roasting pan.
2. Add pork stock, beer, bay leaf, onion, and garlic.
3. Braise in a 230 degree oven for three hours uncovered. Remove from pan and cool down. Cut to desired portion size.
4. Cook broccoli with butter and chicken stock in a pressure cooker for 8 minutes on high. Add cream and puree in a blender, season with salt and pepper to taste.
5. Blanch spring vegetables.
6. Mix mayonnaise, fish sauce, and mushroom stock.
7. Sauce the plate with broccoli puree first, lay down portions of pork belly using a torch to crisp the fat side, arrange spring vegetables as desired, and dot the perimeter of the dish with the mayonnaise using a small squeeze bottle.

ONEDERFUL

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