



Demonstration Dinner with Chef Brendan from Almond Palm Beach

 

*Demonstration Dinner with Chef
Brendan from Almond Palm Beach*
APRIL 17, 2023 6:30-9PM

MENU

CANAPÉS

*Mini duck empanadas
Gratitude Garden mushroom duxelles tartlets*

FIRST COURSE

*Kai-Kai lettuces, avocado, wax beans, 8-minute egg, green
sriracha goddess dressing*

SECOND COURSE

*Cape Canaveral shrimp, North Florida rice middlins, arugula,
kohlrabi chow chow*

THIRD COURSE

*HM Florida brisket, eggplant a couple of ways, yakitori
glazed carrots*

DESSERT

Tropical fruit, crema, house made granola



Mushroom Duxelles

1# mushrooms (roasted)

Handful chopped garlic, shallot.

A couple of sprigs of thyme

Butter (optional)

Sherry vinegar or lemon juice to taste

¼ cup roasted garlic

1 Tbl EVOO

Salt to taste

Truffle oil to taste (optional)

Prepare mushrooms for cooking by removing the woody part near the base of the stem and cutting them into roughly equal size pieces. In a sauté pan over medium heat, cook mushrooms with a little bit of olive oil until golden brown and soft. Towards the end, add chopped garlic, thyme, chopped shallot, and butter. Finish with salt and either lemon juice or vinegar. Cool mushrooms completely, once cool place in food processor with evo and roasted garlic and pulse until desired consistency. Adjust seasoning to taste adding truffle oil if you are feeling fancy.

Empanada Salsa

3 bunch cilantro

1 bunch scallions

7-10 cloves garlic

1 ea. jalapeno (no seeds no stems)

A couple of tablespoons each of Banyuls vinegar and white balsamic vinegar (if you can't find Banyuls vinegar look for an aged vinegar at your local specialty store)

A couple of tablespoons EVOO

Salt to taste.

Clean scallions by removing any brown and slimy bits and the root end, chop cilantro, remove any skin from garlic cloves and add all ingredients to blender. Blend on high until all ingredients are combined. Serve immediately.

Green Goddess Dressing

1 cup Green sriracha

5# peppers (we used a mix of poblanos and jalapenos)

1 cup salt

½ cup sugar

1# garlic cloves

Combine peppers, salt, and sugar, blend in food processor, and cover and leave out overnight. Next day add chopped garlic and leave out for three to five days. On the fifth day blend sriracha in blender and pass through a food mill or with a colander with similarly sized holes. Adjust seasoning with salt, sugar, and lime juice, store in fridge for up to 1 month.

Lemon juice to taste

EVOO to taste

¼ - ½ cup Chopped Dill

¼ - ½ cup Chopped Tarragon

1 qt Mayo/Aioli

In a mixing bowl combine all your ingredients, adding more or less sriracha to taste.

Middlins

1 qt Rice middlins

2qt milk

1 qt chicken stock

1 medium onion (small to medium dice)

1 cup crème fraiche or sour cream

½ cup grated parmigiano Reggiano

A handful of thyme, rosemary, and bay leaves in a sachet (aka a pouch made with cheese cloth and tied so you can remove them later)

Salt to taste

In a rondeau or stock pot combine all ingredients except the rice middlins, crème fraiche, and parm and bring to a simmer, allow to simmer for about 30 minutes and then discard your sachet. Add middlins stirring constantly over medium heat until the middlins have absorbed most of the liquid. Turn to low and cook until middlins are cooked through and creamy. When ready to serve fold in the parm and crème fraiche. Adjust seasoning and serve.

Chow Chow

6# kohlrabi

2 ea. medium yellow onion diced

1 ea. red bell pepper chopped

3 teaspoons salt

¼ cup chopped ginger

2 cup chopped yellow wax beans

2 quarts distilled vinegar

4 cups sugar

2 Tbl. pickling spice

Combine Kohlrabi, yellow onion, bell pepper, wax beans, ginger, and salt in a large bowl. Let stand overnight. Drain the mixture, adding vinegar, sugar, and a sachet of pickling spice to a stock pot. Bring to a boil and cook for about 10 - 15 minutes, or until tender. Cool down and store in the fridge for up to a month.

Brisket

2 ea. yellow onions

3 ea. carrots

1 ea. stalk of celery

Large knob of ginger

4 ea. bay leaves

Enough chicken stock to cover

1 btl white wine

Salt and pepper

Season your brisket liberally with salt and pepper and sear hard in a large sauté pan until both sides are golden. Remove and set aside, in the same pan throw the chopped veg and caramelize. Once the veggies are caramelized use the white wine to deglaze the pan, getting as much of the fond off the bottom of the pan. Add the brisket, chicken stock, and the wine veggie mix to a braising pan. Cover and cook at 325 until fork tender for about 3-4 hours. Always let braised meats cool in the broth to help prevent them from drying out.

Eggplant Spread

6 ea. eggplant

2 cups hoisin

1 cup sweet chili sauce

Salt to taste.

Peel eggplant and lightly salt to help pull out some of its extra water. In an oven or smoker cook eggplant whole at 300 until tender, remove most of the seeds as they can become bitter. In a food processor combine ingredients and pulse until you have the desired consistency. Store in fridge for up to two weeks

Yakitori

4 cups sugar

2 cups mirin

2 cups soy

Citric acid to taste.

Combine mirin and sugar in a stock pot and slowly reduce by about half, careful not to boil the mixture over to edge of the pot. Once the reduction is at the desired consistency. Remove from heat and let stand for a couple of minutes before adding soy sauce and citric acid.

Granola

3 cups nuts

6 cups oats

6 oz. butter

½ cup honey

¼ teaspoon salt

3 cups dried fruit

Melt butter and combine with all ingredients, except for the dry fruits. On a cookie tray or sheet tray, lay out the mixture in a thin even layer and at 300 degrees until golden about 12 minutes. Once golden and crunchy, cool down before adding your dry fruit. Goof for up to three months.

Crema

1 cup cultured butter milk

8 cups heavy cream

Combine and let sit out for at least one night but up to four nights

Refrigerate for up to one month