



Demonstration Dinner with Chef Taylor Mohlman from District Table & Bar



DEMONSTRATION DINNER WITH CHEF TAYLOR MOHLMAN FROM DISTRICT TABLE & BAR

APRIL 24, 2023 6:30-9PM

menu

1ST COURSE

Roasted eggplant, oven dried tomato, fresh and pickled crudite, sour dough

2ND COURSE

Charred happy rich, smoked labneh, salsa matcha, Radish "prosciutto" fresh herbs.

3RD COURSE

Birria tacos with chili consume, Oaxaca cheese, charred onion, cilantro.

DESSERT

Blueberry cobbler sweet corn ice cream dulce de leche.



*IN ORDER TO MAINTAIN THE INTEGRITY OF THE CHEF'S MENU, NO MODIFICATIONS OR SUBSTITUTIONS. *

Roasted Eggplant

Ingredients:

- 2 large eggplants
- 1/2 cup tahini
- 1/4 cup freshly squeezed lemon juice.
- 3 cloves garlic, minced.
- 1/2 teaspoon cumin
- 1 teaspoon smoked paprika.
- 1/2 teaspoon sea salt
- 2 tablespoons olive oil

Instructions:

1. Preheat oven to 425°F.
2. Cut the eggplants in half lengthwise and place on a parchment-lined baking sheet. Brush the halves with olive oil and season with sea salt. Place in the oven and roast for 25-30 minutes, until the eggplant is charred and softened.
3. Remove the eggplant from the oven and allow it to cool. Discard the softened skin and place the charred flesh in a food processor.
4. Add the tahini, lemon juice, garlic, cumin, smoked paprika and sea salt to the food processor. Blend until smooth.

Salsa Matcha

1 ½ cups canola oil
6 garlic cloves, peeled.
1 cup raw peanuts
4ea guajillo chili seeds removed.
4ea dried ancho chiles, seeds removed.
2 shallots shaved.
¼ cup smoked paprika
2T coriander
2T cumin
Kosher salt

Smoked Radish

2% salt
10% sugar
2 ea. fresh bay leaf
.25% black pepper corn
10% sugar
.25% any seasoning you like.

Cut in half or into quarters marinate.

Rinse

Smoke for 4hrs at 150F

Smoked Labneh

Drain full fat plain Greek yogurt in cheese cloth overnight.
Transfer to baking sheet smoke at 200 for 1 hour

Bizzia Beef

2# Flap meat
4ea guajillo
2ea morbid
2ea bay leaf
2 tomatoes roasted.
2 onions
1 bunch cilantro
1T cumin
1T coriander
1T black pepper
¼ cup smoked paprika
6 cups beef broth

Season beef with salt and pepper sear.

Transfer to Dutch oven

Toast spices and add all ingredients.

Slowly braise on the stove or oven at 250 for 3hrs or until beef is tender.

Remove beef and shred.

Puree leftover liquid season with salt and paprika if needed.

Add a small amount of beef broth to the puree until desired consistency is reached for consume.

Blueberry Cobbler Filling

4C blueberries

1/3cup sugar

¼ cup lemon juice

Blueberry Cobbler Topping

1 cup oatmeal

1cup milk powder

1/3 cup flour

1/3 cup butter

1 tablespoon cinnamon

1 teaspoon vanilla

1/3 cup sugar

Mix berries, juice, and sugar together and place into a casserole dish.

Freeze butter for 1 hour and grate.

Combine remaining ingredients on top of cobbler and bake for 45min at 350.

Dulce Du Leche

Boil sweetened condensed milk for 3 hours.

Sweet Corn Ice Cream

4 ears of corn juiced.
2 cups heavy cream
2 cups whole milk
1 cup sugar
4 egg yolks
1t vanilla

Bring cream, milk, and corn. And sugar to a boil
Temper in yolks
Add vanilla.
Cool
Churn to the manufacturer's specifications