

Demonstration Dinner with Chef's Sarah Black and Aaron Black- Recipes



DEMONSTRATION DINNER WITH CHEF'S SARAH BLACK AND AARON BLACK

MAY 22, 2023 6:30PM-9PM

1ST COURSE

Roasted farm vegetable focaccia. butter poached artichoke heart
spread

2ND COURSE

Roasted oysters. adjika butter. herbs and whiter cheddar

3RD COURSE

White lamb bolognese. spigariello (baby kale). english peas.
garganelli

DESSERT

Dark chocolate mousse. Florida strawberry jam. candied
calamondin. Chantilly cream

Focaccia

Ingredients

4 cups all-purpose flour or bread flour

2 teaspoons kosher salt

2 teaspoons instant yeast, see notes above if using active dry.

2 cups lukewarm water

4 tablespoons olive oil, divided.

flaky sea salt, such as Maldon

1 to 2 teaspoons whole rosemary leaves, optional

Method

1. Make the dough: In a large bowl, whisk together the flour, salt, and instant yeast. Add the water. Using a rubber spatula, mix until the liquid is absorbed, and the ingredients form a sticky dough ball. Rub the surface of the dough lightly with olive oil. Cover the bowl and place in the refrigerator immediately for at least 12 hours or for as long as three days.

2. Line a 9×13-inch pan with parchment paper or grease with butter or coat with nonstick cooking spray.

3. Pour 2 tablespoons of oil into the 9×13-inch pan. Deflate the dough by releasing it from the sides of the bowl and pulling it toward the center. Rotate the bowl in quarter turns as you deflate, turning the mass into a rough ball. Place into the prepared pan. Roll the dough ball in the oil to coat it all over, forming a rough ball. Let the dough rest for 3 to 4 hours depending on the temperature of your kitchen.

4. Set a rack in the middle of the oven and preheat it to 425°F. If using the rosemary, sprinkle it over the dough. Pour two tablespoons of olive oil on the dough. Rub your hands lightly in the oil to coat, then, using all your fingers, press straight down to create deep dimples. If necessary, gently stretch the dough as you dimple to allow the dough to fill the pan. Sprinkle with flaky sea salt all over.

5. Transfer the pan to the oven and bake for 25 to 30 minutes, until the underside is golden and crisp. Remove the pans or pan from the oven and transfer the focaccia to a cooling rack. Let it cool for 10 minutes before cutting and serving; let it cool completely if you are halving it with the intention of making a sandwich.

Adjika Butter

Yields: 2.5 Pounds

Ingredients

9 Ounce Carrots, Bulk

12 Ounce Apples, Granny Smith

9 Ounce Peppers, Red

12 Ounce Tomatoes, Campari

2 Ounce Peppers, Jalapeno

1.5 Ounce vadouvan curry powder

1 Ounce sugar

2 Pound Butter, Unsalted

0.5 Ounce Spice, Kosher Salt

Method

fine dice all veggies and mix (together with sugar and vadouvan and salt slowly sauté) covered all ingredients except butter. drain off excess liquid and fold into whipped room temp butter then roll into 2.5-inch torchons.

Lamb Bolognese

Yields: 18 Pounds

Allergens: dairy

Ingredients

5 Pound Lamb, Ground

40 Ounce Onions, Yellow

20 Ounce Celery, Fresh

20 Ounce Peppers, Green

5 Ounce coriander seed

2.5 Ounce white pepper

2.5 Ounce Spice, Fennel Seed

1 Ounce Spice, Cumin Seed

5 Fluid Ounce Garlic, Peeled

3 Each bay leaf

0.25 Pound Thyme, Fresh

2 Cup Spice, Herbs de Provence.

2 Quart Milk, Whole

1 Quart dark chicken stock

1 Pint Heavy Cream

Method

1 sauté without color aromatics with spices.

2 add ground lamb and cook through, again without color.

3 add milk, chicken stock and sachet simmer for 1.5 hrs.

Finish with heavy cream

Lamb Bolo

Yields: 1 Portion

Allergens: dairy

Ingredients

8 Ounce lamb Bolognese

3 Ounce Pasta, Garganelli

1 Ounce Cheese, Parmesan Shaved

0.25 Ounce fine herbs

2 fluid Ounce Whipped goat curd

No Method

Chocolate Mousse

Yields: 7 Portions

Ingredients

9.5 ounces Chocolate, 64%

12.5 ounces Heavy Cream

3 ounces Heavy Cream

3 ounces Milk, Whole

3 each Egg yolks

1-ounce granulated sugar

Method

Place chocolate in mixing bowl and set aside in a warm spot to start melting.

Whip the 12.5 ounces of heavy cream to soft peaks and set aside.

Place the 3 ounces of heavy cream and milk in a small pot. Bring to simmer. Once simmering temper into the egg yolk mixture and pour all the mixture back into the pot. While continually whisking, cook until it thickens slightly to make an anglaise.

Strain the anglaise over the chocolate and whisk until chocolate melts. Once melted, fold in whipped cream and place in desired containers. Chill and serve with desired garnish.