

Standardized Recipe Card



Recipe: Candied Walnuts

Yield: 2 LBS Portion size: _____

Pan size: _____ Temperature: _____

| Ingredients | Weight | Measure | Prep |
|----------------|--------|---------|------|
| Walnuts | 2 LBS | | |
| Cayenne Pepper | | 1T | |
| Kosher Salt | | 1T | |
| Powdered Sugar | | 1C | |
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Method:

1. Preheat oven to 300°
2. Combine Pepper, Salt and Powdered sugar in large bowl, Bring 1 gal of H2O to boil.
3. Blanch nuts in boiling water for approx. 1 min
4. Drain nuts in colander, while still hot toss with powdered sugar mixture
5. Place nut mixture on sheet tray lined with parchment and bake, stirring occasionally until they are a deep golden brown approx. 15-20 mins

Standardized Recipe Card



Recipe: Carrot Frittelle

Yield: 65 EA Portion size: 1 oz

Pan size: _____ Temperature: _____

| Ingredients | Weight | Measure | Prep |
|---------------------|--------|-----------|----------------------------|
| Tri Color Carrots | 3 LB | | Shredded on food processor |
| Kosher Salt | | As Needed | |
| Fresh Ground Pepper | | As Needed | |
| Eggs | | 8 EA | Beaten |
| Panko Bread Crumbs | | 1 C | |
| Rye Flour | | ½ C | |
| Pecorino Romano | 4 oz | | Grated |
| Lemon | | 1 EA | Zested |
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Method:

1. In a large bowl and season with salt and pepper.
2. Add eggs, panko, rye flour, lemon zest, and pecorino Romano, stir to combine
3. Check consistency and add more panko/rye flour as desired, should be moist but not soaked
4. Test fritter adjust seasoning as desired
5. If searing utilize purple portion scoop and cook on flattop, 2 mins per side
6. Label, date, and store

Standardized Recipe Card



Recipe: Gazpacho

Yield: 1 G Portion size: 4 oz

Pan size: _____ Temperature: _____

| Ingredients | Weight | Measure | Prep |
|--------------------|--------|-------------------|--------------------------|
| English Cucumbers | | 6 EA | Peeled/Seeded/Chopped |
| Red Bell Pepper | | 3 EA | Seeded and Rough Chopped |
| Yellow Bell Pepper | | 3 EA | Seeded and Rough Chopped |
| Garlic | | 5 Cloves | |
| Heirloom Tomatoes | | 6 EA | Quartered |
| Kosher Salt | | 3 T | |
| Ice Cubes | | 3 C | |
| Sherry Vinegar | | $\frac{3}{4}$ C | |
| Water | | 1 $\frac{1}{2}$ C | |
| EVOO | | 2 $\frac{1}{4}$ C | |
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Method:

1. Combine ingredients in a large bowl
2. Transfer ingredients to 8 qt Cambro and blend with stick blender, once combined transfer to blender and puree until liquified and smooth, add $\frac{1}{4}$ of EVOO to each batch forming an emulsification, transfer to new 8 qt Cambro, and blend all batches together with stick blender until smooth and glossy
3. Taste and adjust seasoning as desired
4. Label, date, and store

Standardized Recipe Card



Recipe: Chicken and Lemongrass Filling

Yield: 20 DZ Portion size: .5 oz

Pan size: _____ Temperature: _____

| Ingredients | Weight | Measure | Prep |
|-------------------|--------|----------|--------------------------|
| Raw Chicken | 5 LBS | | Pulsed in food processor |
| Napa Cabbage | | 1 EA | Thinly Sliced |
| Cilantro | | 1 ¼ C | Chopped |
| Lemongrass | | ¾ C | Finely Grated |
| Chives | | ¾ C | Snipped |
| Fresh Ginger | | 1/3 C | Minced |
| Garlic | | 5 Cloves | Minced |
| Eggs | | 5 EA | |
| Salt | | 1 T | |
| Rice Wine Vinegar | | Splash | |
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Method:

1. In a large bowl knead the chicken with the cabbage, cilantro, lemongrass, chives, ginger, RW Vinegar, garlic, egg and salt.
2. Test filling and adjust seasonings as needed
3. Fill won ton with .5oz of filling and form dumpling
4. Label, date, and store.

Standardized Recipe Card



Recipe: Malbec Marinade

Yield: 2 Qt Portion size: _____

Pan size: _____ Temperature: _____

| Ingredients | Weight | Measure | Prep |
|----------------|--------|-----------|---------|
| Malbec Tango | | 2 QT | |
| Rosemary Fresh | | 3 Stems | |
| Garlic | | 10 Cloves | Crushed |
| Peppercorns | | ¼ C | |
| Thyme Fresh | | 3 Bunch | |
| Bay Leave | | 3 EA | |
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Method:

1. Combine ingredients in Medium size Lexan
2. Add Filets ensuring to allow room for marinade
3. Label, date, and store
4. After 48 hours remove filets, pour marinade through a fine strainer, save to add to Demi Glace

Standardized Recipe Card



Recipe: Mushroom Pate

Yield: _____ Portion size: _____

Pan size: _____ Temperature: _____

| Ingredients | Weight | Measure | Prep |
|--------------------|--------|-----------------|------------------|
| EVOO | | 3T | |
| Shallot | | 3 EA | Minced |
| Garlic Cloves | | 9 EA | Minced |
| Oregano | | 1T | Chopped |
| Assorted Mushrooms | 2lbs | | Sliced |
| White Wine | | $\frac{3}{4}$ C | |
| Lemon Juice | 1 OZ | | Freshly Squeezed |
| S&P | | As Needed | |
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Method:

1. Heat oil in Sauté pan
2. Add Shallots, cook until translucent, add mushrooms and garlic, season with S&P
3. Add oregano and white wine, let mushrooms cook, stirring occasionally, for 8-12 minutes and liquid has evaporated.
4. Remove from heat, transfer to food processor, add lemon juice, process until fine paste is achieved, check seasoning, adjust
5. Label, date, and store properly

Standardized Recipe Card



Recipe: Strawberry Sorbet

Yield: 1.5 Qt Portion size: 1 oz

Pan size: _____ Temperature: _____

| Ingredients | Weight | Measure | Prep |
|------------------------------|--------|-----------|---------|
| Beguile Sparkling White Wine | | 1EA | |
| Strawberries | | 1 Qt | Cleaned |
| Sugar | | ½ C | |
| Salt | | As Needed | |
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- Method:
1. Combine the strawberries and Beguile in blender, allow bubbles to settle, add sugar/salt, blend until smooth
 2. Taste and adjust seasonings
 3. Cool in Refer until chilled
 4. Freeze in Ice Cream maker or container in freezer
 5. Label, date, and store.