



# INAUGURAL LUNCHEON RECIPES

## DOUGH FOR THE LOBSTER PIE

# 1 All Purpose Four

8oz. Butter

2 Eggs

Teaspoon Salt

1. Crumb soften butter into flour and salt.
2. Make a well and add the eggs until smooth. Do not over work -Wrap and let rest for at least one hour
3. Roll the dough to fit into the service dish (5" gratin) and cut a small hole in the center Allow dough to rest prior to baking. Egg wash at least twice (follow the dry between application.)
4. Bake at 335 degrees until golden brown (cover with parchment paper and a sheet tray for 8-10 minutes or until golden brown).

## RECIPE FOR LOBSTER PIE

Recipe serves 4 People - make 4x5" Gratin dishes

### *Ingredients:*

(4) #1 Live Lobster

(2) Medium Leek, the white cut into 1/4' disc (lightly blanched in vegetable broth)

4oz white mushroom (cut into 1/4's and sautéed in butter)

2 oz. Celery root, Peeled 1/4" dice

(2) Finely chopped Shallots

1/2 Teaspoon chopped Thyme

1/2 oz, snipped Chive

1 Teaspoon chopped Italian Parsley

Juice of 1 Lemon

1 Lemon cut into (8) wedges

Anchovy Paste (to taste)

1 Teaspoon of English Mustard

1 1/2 cup Heavy Cream

1/4 Cup each Dry Sack Sherry, White Wine and Noilly Prat

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## **RECIPE FOR LOBSTER PIE (*con't*)**

### *Ingredients (con't)*

1 oz. Olive Oil  
1 Teaspoon Flour  
1 oz Unsalted Butter  
Vegetable broth from the root vegetable recipe  
12 Lemon leaves  
1/2 oz Brandy  
1 oz of 1/4" diced carrot

## **METHOD FOR LOBSTER PIE**

1. To cook the Lobsters, place in a pot of salted rapidly boiling water for three to four minutes. Remove and place in iced water.
2. Remove the lobster meat from the tail (cut into log pieces), claws and knuckles. Retain the tomalley from the head and discount the gills and head sac. Chop the shell down into 1/2" pieces.
3. Strain the tomalley; cover and refrigerate.
4. In a thick-bottomed pot, heat the olive oil. Add the shallots and carrots and sauté lightly for three to four minutes.
5. Add the chopped shells, sauté two minutes. Flambé with brandy.
6. Dust contents with flour and cook for two to three minutes.
7. Add the remaining alcohol and reduce by half its volume. Lightly season with salt and white pepper.
8. Add enough vegetable broth to form a sauce consistency. Simmer for five minutes.
9. Add the heavy cream and again simmer until liquid is a sauce consistency.
10. Combine the tomalley, mustard, anchovy and half of the lemon juice together. Add mixture to the cream sauce. Simmer for only five to seven minutes.
11. Strain the sauce, adjust the seasoning and add the chives, parsley and celery root. Cover and keep warm.
12. In a large sauté pan, melt the butter gently and add all the lobster meat to it. Reheat for four minutes.

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## METHOD FOR LOBSTER PIE (*con't*)

13. In each of the gratin dishes, place three-leek disc, some of the mushroom, and two lobster claws. Pace in a medium oven for two minutes.
14. Meanwhile cover the reheated lobster meat with the sauce and slowly bring up to temperature.
15. Remove the gratin dishes from the oven and take the claws out of the dishes. Cover the leek and mushroom with the lobster and sauce. Place one of the pre-baked pastry rings (with a one-inch circle cut from the center) on each gratin and garnish with two claws.

## GRENADINE OF BEEF SUPREME

### *Ingredients:*

(4) 5oz center cut beef tenderloin steaks

(Run blanched navet and carrot julienne through the meat and tie at center placed in marinade for at least 12 hours - Turn every 4 hours)

1 oz Olive Oil

1/3 oz butter

Salt and black pepper

### Steak Marinade

1 Teaspoon Dijon Mustard

1/2 Head of Roasted Garlic Puree

2 Tablespoon Balsamic Vinegar

2 Sprigs of Fresh Oregano

4 Sprigs of Fresh Thyme

12 Cracked Black Peppercorns

2 Tables Olive Oil

Pinch of Cayenne Powder

1 Teaspoon Lea and Perrins Sauce

(Combine all ingredients in a non-reactive bowl)

### Sauce

1qt Strong Veal Demi Glaze

1 Slice Shallot

1/2 Carrot, peeled and cut into 1/2" dice

2 Spring, Fresh Thyme

1 tablespoon of Balsamic

1 1/2 cups Madeira

1 teaspoon of Olive Oil

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## METHOD FOR GRENADINE OF BEEF SUPREME

1. In a thick-bottomed saucepan heat the olive oil and add the shallot and carrot. Cool until light golden brown and then add the vinegar and reduce by 3/4.
2. Add the veal demi and thyme. Again boil to reduce the volume by 1/3.
3. Gradually add the Madeira to the sauce to bring back to a light coating consistency. Adjust the seasoning and strain. Keep hot for service.

Garnish with (4) fluted white button mushrooms lightly sautéed in butter.

### Assembly

1. Remove the steaks from the marinade and pat dry with paper towels; salt and pepper to taste.
2. In a skillet heat the olive oil and the butter just prior to cooking the seasoned meat.

## ROOT VEGETABLE PUREE

Recipe serves 4 People

### *Ingredients:*

2 Medium Celery root scrubbed, do not peel rub in Olive Oil and lightly sauté

12 oz Fresh Parsnip - peeled, cut into 1/2" dice

12 oz Fresh Navets (Turnips) - Peeled, cut into 1/2" dice

3 oz Unsalted Butter

2oz Chicken broth

Salt

White Pepper

1/2 oz Chive - snipped

1/2 oz Italian Parsley -chopped

Fresh Nutmeg grated

1. In a medium oven, bake the celery root until tender. Allow to cool slightly then remove the skin and then dice into 1/2" pieces
2. Add the parsnips into the chicken broth and bring to a simmer; add the Navets and increase the heat to a gentle boil - Cook until tender and drain. Place all vegetables into a clean saucepan and place over a moderate heat for 3-5 minutes to remove the steam.

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## **GRENADINE OF BEEF SUPREME (*con't*)**

3. Allow the mix to cool slightly and pass through a blender to form a puree, place back into the sauce. Add herbs, season with: nutmeg, salt and fresh ground white pepper. Soften butter and the nutmeg. The broth can be used to adjust the mixture if required. It will also be needed in the lobster pie recipe.
4. Place the puree into a suitable serving dish, garnish with deep fried, peelings of peeled fresh parsnip, dusted in curry powder.

## **STICKY TOFFEE PUDDING**

Recipe serves 6 People

### *Ingredients:*

160g (5 1/2 oz) demerara sugar  
130g (4 1/2 oz) unsalted butter, at room temperature  
1 teaspoon vanilla essence  
1 egg  
250g (9oz) plain flour  
1 teaspoon baking powder  
300ml (11 fl oz) water  
200g (7 oz) pitted whole dried dates  
50g (1 1/4) currants  
50g (1 3/4) sultanas  
100g (3 1/2) walnut pieces  
1 Tablespoon bicarbonate of soda

### Caramel Sauce

250G (9 oz) caster sugar  
100ml (3 1/2 fl oz) water  
100 ml (3 1/2 fl oz) orange juice  
300ml (11 fl oz) double cream

For the puddings, set the oven to 180°C/350°F/ Gas 4 and lightly oil six 300ml (11oz) Ramekin dishes. Cream the sugar and butter until pale-colored, then add the vanilla and egg and beat again for a minute. Sift the flour and baking powder, mix in, and set the batter aside in a warm place. Put the water, fruit and nuts in a pan and bring to the boil. Remove from the heat and stir in the bicarbonate of soda (don't worry about the frothing). Mix well. Spoon the mixture into the ramekins until three-quarters full, place on a baking tray and put in the oven. Test after 25 minutes by inserting a skewer into the puddings; it should come out clean, but still is good if a little fruit sticks to the skewer. If the batter is still undercooked, return to the oven until done. Once cooked, let the puddings sit for 10 minutes before turning out.

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## **STICKY TOFFEE PUDDING (*con't*)**

For the Caramel Sauce, put the sugar and water in a deep pot and bring to a boil. Stirring continuously. Once it comes to the boil wait until it starts to golden, then brown. As soon as there's the least whiff of burning remove the pot from the heat and pour in the orange juice. It will bubble and steam frantically, so stand clear. When it settles down, return the pot to the heat and return to the boil. After 1 minute, add the cream and bring to the boil again. Pour the Carmel sauce over the toffee puddings and serve with lashing of lightly whipped cream.