



James Beard Stage

Saturday

December 1, 2018

Chef Vikram Sunderam
11:00am

Chef Emeril Lagasse
12:00pm

Chef Amy Brandwein
1:00pm

Chef Carla Hall
2:00pm

Chef Michael Schlow
3:00pm

Chef Scott Drewno
4:00pm

CHICKEN KATHI ROLL

Chef Vikram Sunderam

YIELD: PORTIONS

INGREDIENT LIST

FOR THE FILLING

FOR THE ROLLS

½ cup of canola oil	6 Large eggs
½ teaspoon cumin seed	½ teaspoon salt
2 cups finely chopped red onions	1 ½ of chopped fresh cilantro
½ cup ginger-garlic	Six 9-inch whole wheat flour tortillas
2 cups finely chopped tomatoes	Canola oil, for brushing
½ teaspoon ground turmeric	Mint-cilantro Chutney for serving
½ teaspoon deggi mirch	6 Large eggs
2 teaspoons coriander	
1 pound of boneless chicken thigh all fat removed and cut into ¼ -inch dice	
1 teaspoon finely chopped fresh Thai green chili	
1 teaspoon salt	
1 teaspoon garam masala	
1 teaspoon chaat masala	
1 tablespoon fresh lemon juice	
2 tablespoons chopped fresh cilantro	

METHOD

1. **MAKE THE FILLING:** In heavy-bottomed pot or Dutch oven, heat the oil over medium-high heat until it shimmers. Add the cumin seed and let them crackle. Add the onions and sauté, stirring occasionally, until soft but not browned, about 5 min. stir in the ginger paste. Reduce the heat to medium and cook, stirring until the odor of raw garlic dissipates, about 3 minutes.
2. Add the tomatoes and increase the heat to high. Stir in the turmeric and cook until the water has evaporated from tomatoes and the mixture looks mushy, about 2 minutes. Add the deggi mirch and coriander and cook for 2 minutes. Stir in the chicken and cook for 5 minutes stirring occasionally. Reduce the heat to medium, cover, and cook until the chicken is tender, 5 to 8 minutes. Add the green chili, salt, garam masala, chat masala, lemon juice, and cilantro. Set aside.
3. **START THE ROLLS:** In a medium bowl beat, together the egg, salt, and cilantro keep by the side of the stove.
4. Preheat the oven 180F. Heat a large nonstick skillet over medium-high heat until hot. Working with one at the time, warm a tortilla on each side or about 30 seconds Brush each side with oil and brown on each side for 30 seconds. Spread 2 tablespoons of egg mixture on the entire surface of the tortilla. Flip it over and let the egg cook for several seconds. Keep warm on an ovenproof plate in the oven while you repeat with the other 5 tortillas.
5. To assemble the rolls, warm the filling and keep it warm over very low heat. Take 3 tortillas from oven and place them on a cutting board. Spread ½ cup filling on the bottom half of each tortilla. Starting with the bottom edge, roll each tortilla into a log. Halve them and transfer them to the oven while you roll the others. Serve warm mint-cilantro chutney.

RICOTTA & CHARD GNOCCHI WITH SAGE BUTTER

Chef Amy Brandwein

INGREDIENT LIST

3.5 Cups Ricotta
2 Whole Eggs
2 Egg Whites
1 Cup Pasta Flour
1/2 Cup Swiss Chard Leaves
1 pinch Fresh Grated Nutmeg
Salt & pepper
4 Tablespoons Butter
4 Sage Leaves
1/4 Cup Parmesan Cheese
1/4 Cup Hazelnuts, Toasted & Chopped

METHOD

1. **FOR THE GNOCCHI:** Chop off the stems of swiss chard. In boiling salted water, cook the swiss chard and place in ice water. Drain the water immediately and dry well. Chop into very small pieces.
2. Mix all the ingredients by hand, in a mixing bowl. Roll into 1/2 inch balls and place dough on a sheet pan covered with parchment paper and a bit of flour.
3. **FOR THE SAUCE:** Heat a pot of water to boiling and add salt. In a sauté pan over low heat, warm butter and add sage leaves. Continue warm until light brown in color. Cook the gnocchi in boiling salted water until they float to the surface, drain and add to the sauce. Add 1/4 C Parmesan cheese and 1 small ladle of cooking water. Adjust seasoning with salt and pepper. Toss very well, adding a touch of butter and extra virgin olive oil to incorporate.
4. Sprinkle with grated Parmesan cheese and hazelnuts and serve hot.

MEZZI RIGATONI WITH SPICY SAUSAGE RAGU

Chef Michael Schlow

YIELD: 2 PORTIONS

INGREDIENT LIST

7 oz dry Mezzi rigatoni
2 oz extra virgin olive oil
1/2 red onion - medium dice
1/2 clove garlic - thinly sliced
1 pinch of fresh rosemary - chopped
4 Italian sausage links (2 hot 2 sweet)
2 pinches kosher salt
1 pinch black pepper
1 pinch crushed red pepper
1 cup red cooking wine
10 oz mild San Marzano tomatoes
1 tablespoon butter
1/2 cup grated parmesan
1 large tablespoon parsley - chopped

METHOD

1. Bring large pot of salted water to a boil
2. While water is heating start to prepare the sauce
3. In a large saute pan place olive oil, garlic and onions
4. Place pan over high heat and cook for approx. 2-3 minutes. Stirring occasionally
5. Add rosemary
6. Cut a slit in each sausage links, remove meat, and add to saute pan
7. Add salt, pepper, and crushed red pepper
8. Lower heat to medium and continue to break up sausage
9. Once sausage is browned, add cooking wine, turn the heat up, and cook for approx. 5 minutes until majority of wine has reduced.
10. Drop Mezzi rigatoni into water and cook for 7 minutes 45 seconds or as directed on box
11. Add tomatoes to saute pan
12. Lower heat to medium and cook for 5 minutes
13. Add butter
14. Taste for seasoning and adjust
15. Test pasta - when al dente remove from water and add directly to saute pan
16. Cook for approx. 1 minute tossing to ensure pasta and sauce become one
17. Add cheese
18. Toss again
19. Add parsley
20. Toss again
21. Divide amongst two bowls
22. Serve!

PORK KIMCHI DUMPLINGS

Chef Scott Drewno

INGREDIENT LIST

FOR THE DUMPLINGS

FOR THE SAUCE

2.5 lb pork butt cubed	1 Cup soy sauce
¼ lb. fat back (pureed)	1 Cup white vinegar
3 Teaspoon salt	½ Cup sugar
2 Teaspoon minced garlic	¼ Cup sesame oil
2 Teaspoon minced ginger	
¼ Cup sugar	
¼ Cup oyster sauce (lee kum kee brand)	
2 Teaspoon black pepper	
¼ Cup cilantro, chopped	
¼ Cup scallion, chopped	
2 Teaspoon sesame oil (kadoya brand)	
3 Teaspoon corn starch	
¼ Cup Tobajan (lee kum kee brand chili paste)	
1 Cup Kimchi (chopped fine)	

METHOD

1. FOR THE DUMPLINGS: Grind pork on ¼ in die and set aside
2. Combine pork and seasonings
3. Place pork in Hobart bowl and paddle slowly then add fat and increase speed to emultify.
4. FOR THE SAUCE: Combine all ingredients until sugar is dissolved

NAPA CABBAGE KIMCHI

Chef Scott Drewno

INGREDIENT LIST

1 Head Napa Cabbage Kimchi
1 Cup Coarse Sea Salt
5 Cups Water
1 lb Korean Radish or Daikon Radish
1/3 Cup Korean Salted Shrimp Pureed
3 Teaspoons Garlic, Minced
1 Teaspoons Ginger, Minced
3 each Scallion, Cut into 1' Batons
1/2 Cup Gochugaru, Coarse (Korean Chili Flake)

METHOD

1. DAY 1: Split the head of cabbage into quarters. Do this by first making a 3-4" incision into the root end of the cabbage, and then use your hands to split the two halves apart. Repeat with each half in order to end up with the quarter wedges
2. Take 1/2 C of the sea salt and place into the water, and mix to dissolve the salt
3. Place the cabbage quarters into the water, inside facing up, and then sprinkle the remaining salt over the top of the cabbage quarters
4. Ladle the salt water over each cabbage quarter several times, and then cover tightly and let brine overnight at room temperature
5. Cut the radish into thin matchsticks using a knife or mandoline
6. Combine with the remaining ingredients in a mixing bowl, and mix thoroughly
7. Cover tightly and let sit overnight at room temperature in a dark space
8. DAY 2: Rinse the brined cabbage quarters thoroughly with cold water
9. Let the cabbage drain after the final rinse
10. Divide the radish paste into quarters
11. Take each cabbage quarter onto a cutting board, and gently place a quarter of the radish paste onto and in between each leaf of cabbage, remembering to paste the outside layer of the cabbage thoroughly
12. Place into a jar, cover with plastic, and seal tightly
13. Let ferment at room temperature for 3 days, and then place in refrigerator to store indefinitely



James Beard Stage

Sunday

December 2, 2018

Chef Erik Bruner-Yang
11:00am

Chef Kevin Tien
12:00pm

Chef Jacques & Claudine Pepin
1:00pm

Chef Nicholas Stefanelli
2:00pm

Chef Russell Smith
3:00pm

TAKOYAKI HUSHPUPIES

Chef Erik Bruner-Yang

INGREDIENT LIST

4 cups semolina flour
4 cups AP flour
4.5 tsp baking powder
4 tsp baking soda
1.5 tsp Korean chili powder
1/2 cup garlic powder
1/2 cup onion powder
salt and black pepper to taste
3 eggs
6 cups buttermilk
1.5 cups sour cream
3 cups chopped scallions
1/2 cup pickled ginger chopped
3 cups chopped precooked octopus
1.5 cups chopped crispy bacon

METHOD

1. Combine ingredients and form into one oz balls. Fry for five minutes in 350 degree oil.

MISO MORNAY SAUCE, TOASTED PANKO BREAD CRUMBS & SOY CURED EGG YOLK

Chef Kevin Tien

INGREDIENT LIST

FOR THE SAUCE

FOR THE BREAD
CRUMBS

FOR THE EGG
YOLK

4 tablespoons butter	2 tablespoons butter	3 egg yolks
4 tablespoons all purpose flour	1 cup panko bread crumbs	2 tablespoons Mirin
1 tablespoon white miso	salt to season	1/4 cup nikiri
1/2 tablespoon togarashi		nikiri ingredients
3 cups milk		14 oz soy sauce
salt and pepper		4 oz sake
2 ounces (1/2 cup) grated/shredded hard cheese		3 oz mirin
		2 oz water

METHOD

1. **FOR THE SAUCE:** Heat a medium sized saucepan over medium-high heat and when hot, add the butter. When the butter melts, add the flour and start whisking.
2. You want to be careful not to let the butter burn or the flour to turn brown. It's only going to take a minute to a minute and a half for the roux to start turning a pale yellow.
3. Slowly add the milk in a stream while constantly whisking and whisking some more. Bring the sauce to a boil and immediately lower the heat to a simmer, add miso and continue cooking for 3 to 4 minutes, being careful not to let the sauce burn by whisking frequently.
4. Remove the pan from the heat and season with salt & pepper, and togarashi and stir. You now have a bechamel sauce.
5. Still off heat, add the grated cheese and whisk until all the cheese melts into the sauce. It should be thick and smooth.
6. Taste and adjust seasoning with salt & pepper and you now have Mornay sauce.
7. **FOR THE BREAD CRUMBS:** Heat butter in pan until fully melted and hot
8. Add panko breadcrumbs and toss in pan until golden brown and crispy
9. Remove from pan onto a paper towel lined tray and season with salt
10. **FOR THE EGG YOLK:** Place the nikiri in a small shallow bowl.
11. Carefully crack the egg and separate the yolks from the whites. Be sure not to crack the yolks. The yolks can go into the nikiri bowl and the whites can be saved or composted.
12. Use a spoon to gently pour some of the liquid over the yolk. Do this every hour or so.
13. Let the eggs cure for 6 hours to 24 hours.

CHICKEN DUMPLINGS WITH CHICKEN WONTON SAUCE & SWEET GARLIC CHILI SAUCE

Chef Russell Smith

INGREDIENT LIST

FOR THE DUMPLINGS

5# Chicken Thighs (Skinless ground on ¼ in die)
2.5 oz Sea Salt
¾ Cup Corn Starch
2 oz Sugar
½ T White Pepper (Fine Ground)
¼ Cup Sesame Oil
¼ Cup Chopped Ginger
1 Cups Duck Fat (Optional)
½ # Spinach (blanched, drained & weighed)
¼ # Black Tree Ears Mushroom (Weighed after Re-hydrated)

METHOD

1. **FOR THE FILLING:** Blanch, Cool, drain and grind spinach
2. Set spinach to side
3. Hand chop rehydrated mushroom
4. Grind chicken
5. Combine all ingredients into mixing bowl
6. Using a paddle attachment mix on low speed for 2 mins
7. Switch to medium speed for 5 mins
8. **FOR THE DUMPLING:** Place ½ oz of filling into center of won ton wrapper
9. Brush edges of wrapper with egg wash (1 egg + 1 egg yolk)
10. Form into a triangle
11. Shape top edge like Mohawks
12. **FOR THE COOKING:** Blanch dumpling until they float to top
13. Remove from water and set aside
14. Heat saute pan and add oil (peanut or vegetable)
15. Sear bottoms of dumpling until golden brown

CHICKEN DUMPLINGS WITH CHICKEN WONTON SAUCE & SWEET GARLIC CHILI SAUCE

Chef Russell Smith

INGREDIENT LIST

FOR THE WONTON SAUCE

FOR GARLIC CHILI SAUCE

1 cup Soy (Kikkoman)	¼ cup Sambal Chili
1 cup Rice Vinegar	3 Teaspoons Sugar
1 cup Scallion Rings	½ cup Rice Vinegar
1/3 cup Shaoshing	1 cup Ma Ploy (Strained through Chinois)
1/4 cup Sesame oil	¼ cup House Szechuan Chili
1/3 cup Garlic (minced)	¼ cup Water
1/3 cup Ginger (minced)	Salt & Pepper To Taste
1/3 cup Shallots (minced)	
1 cup Sugar	
2 teaspoons Sambal	
Salt & Pepper To Taste	

METHOD

16. CHICKEN WONTON SAUCE: Combine and serve
17. On Pick up add Fresh Cilantro chiffonade, Scallion Rings and Chopped chives
18. FOR SWEET GARLIC CHILI SAUCE: Add sambal, sugar, rice vinegar
19. Add ma Ploy, House Chili, and water.
20. Combine and serve