

Brickhouse

Ex. Chef: Mike Pivarunas

Recipe 1

Name: Caprese Salad

Description: Heirloom and Buffalo Mozzarella Salad with Basil Oil and Sea Salt

Serving Size: 1-2

Ingredients: Heirloom Tomatoes, Buffalo Mozzarella, Pink Sea Salt, Basil Oil and Spring Mix

Instructions: Make your basil oil by blanching 1 cup of basil leaves for 10 seconds in boiling water, remove and dry with a paper or cloth towel. Put leaves in food processor and slowly add in extra virgin olive oil, about a cup of oil should do it depending on the amount of finished product. Strain through cheese cloth or a fine mesh screen.

Slice your heirloom tomatoes as thick as you wish, same with the mozz. Arrange both the tomatoes and mozz around a bed of spring mix, sprinkle with sea salt and then drizzle with basil oil. Bon Appetite!

Recipe 2

Name: Thai Curry Mussels

Description: Mussels pan roasted in a spicy Thai Curry Sauce

Serving Size: 1-4

Ingredients: 1 lb Mussels, 2 cans Coconut Milk, 1 cup Red Curry Paste, Fish Sauce to taste, Sriracha Sauce to taste, a Lime, 1 bunch Cilantro stems, 2 stalk Lemon grass, 1 bulb Ginger,

½ cup Mirin and salt & pepper to taste.

Instructions: Combine all ingredients (except mussels) in a sauce pan and simmer for 20 minutes, let stand for another 20 minutes to let flavors meld. Stir thoroughly and strain through strainer or cheesecloth. Wash and de-beard mussels prior to putting them in a sauté pan with a little white wine for steaming, cover and steam until they open. Mussels that remain shut after 2 minutes need to be discarded. When the wine is almost gone add 2 cups of the Thai sauce and reduce down to one cup. Plate mussels in a bowl, open side up for presentation, and pour sauce over the top. Garnish with parsley or cilantro leaves. Bon Appetite!

Recipe 3

Name: Rack of Lamb with Rosemary Mint Demi Glace, Forest Mushroom Risotto and Seasonal Vegetable

Description: New Zealand Spring Lamb Rack grilled and served with Rosemary Mint Demi, Creamy Forest Mushroom Risotto and Seasonal Vegetable

Serving Size: 1

Ingredients: **Demi:** Beef bones, celery, carrots, onions, fragrance (bay leaves, thyme, peppercorns, garlic), Tomato paste, red wine, rosemary, mint and shallots. **Risotto:** Diced onion and celery, chicken stock (store bought), assorted mushrooms (can be dried), Arborio rice and salt and pepper. **Seasonal Vegetable:** Fresh asparagus, olive oil, lemon zest and salt and pepper

Instructions: For the Demi: Roast beef bones in a 500 degree until they start to char, add rough chopped vegetables (2 parts onion to 1 part celery/carrot) and continue to roast

until the veggies caramelize (about 15min) then smear the veggies with a thin layer of tomato paste and let roast another 15 minutes. Once the tom paste starts to char pull everything out of the oven and dump into a nice thick bottom stock pot. Deglaze the roasting pan with red wine and pour into stock pot. Fill pot with cold water up to about an inch from the lip and let it slowly come to a gentle boil. I let my stock go all night at the restaurant for full flavor, if you monitor your heat level you can do this as well. The next day strain your stock through as fine a mesh screen as you can or use cheesecloth. Return the liquid to the stock pot and reduce by $\frac{3}{4}$'s over low to medium heat. Once the liquid coats the back of a spoon nicely you have a demi glace! To make the sauce for the lamb simply put a sprig of rosemary and three sprigs of mint in a saucepot with some red wine (about a cup or so) and reduce until the red wine is almost gone, spoon in about a cup or so of the fresh demi and let simmer for 10 minutes over medium heat. Strain and set aside.

For the Lamb: If you wish a cleaner presentation remove the silver skin and fat layer on the loin, however, this is not required and does add some flavor. Simply preheat your grill on high till up to temp, salt and pepper your lamb, (hint: wrap the lamb bones in aluminum foil to prevent them burning), spray a little oil on your grill such as Pam and lay your rack loin side down. Grill to desired level of doneness about 8-9 minutes a side for medium rare.

For the Risotto: Dice an onion and celery stalk; sauté with some fresh herbs (your choice) and a little olive oil. Mix in the risotto (rice) and mushrooms, sauté till the risotto starts to crackle a little, begin adding in chicken stock (about a cup at a time) until the risotto is covered. Continue to stir and cook over medium heat adding chicken stock as needed, risotto is done when the rice grains are nice and tender and the risotto has thickened past the point of creaminess, salt and pepper to taste. You can finish with a splash of heavy cream and some grated parmesan.

For the Vegetable: Trim asparagus and coat with olive oil, salt and pepper. Roast in the 500 degree oven until slightly charred, remove and hold.

It all comes together: Slice your lamb into two bone sections, (if underdone just toss back on the grill once cut), plate the risotto in the middle of the plate and arrange your lamb around this, slather with a generous portion of rosemary-mint demi, plate asparagus on the side of the lamb and sprinkle with lemon zest. Bon Appetite!