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JBS Mashed Potatoes

Serves 20

12 Yukon gold potatoes
3 cups heavy cream
1 lbs. unsalted butter, cubed
Salt, to taste

Peel and quarter Yukon potatoes. Place potatoes in a large stock pot and cover the potatoes with cold water and bring to boil. Once it comes to a boil, bring down to a simmer and cook until the potatoes are tender. Heat heavy cream in a sauce pot until hot.

Strain potatoes and pass through a food mill into a new bowl. Add the heavy cream and cold butter and whisk until combined. Season to taste with salt.

Potato Topping Recipe

Top with .5 ounces of each of the following ingredients

Finely minced chives

Applewood smoked bacon, sautéed golden

Crème fraiche

Housemade truffle butter (recipe below) with fresh summer truffles

Truffle Butter Recipe

1 lb. salted butter

White truffle oil "to taste"

2 ounces fresh truffles, finely minced

Soften butter by bringing to room temperature. Mix in truffles and truffle oil. Refrigerate until ready to use.



Chocolate Croissant Bread Pudding

Makes 4 portions

½ cup milk
4 cups cream
1 cup egg yolks
¼ cup sugar
1 lbs. torn croissants (4 croissants 4 oz each)
¼ cups dark chocolate chips
Icing sugar, for dusting

Preheat oven to (300°F). Place the milk, cream in a small saucepan over medium heat and cook, stirring, until just below the boil. Remove from the heat and set aside.

Place the egg yolks and sugar in a large heatproof bowl and whisk to combine. Gradually whisk the warm milk mixture into the egg mixture to combine. Arrange the croissants in a 12 cm x 18 cm 1.5-litre-capacity baking dish, layer with chocolate chips. Pour over custard and cook for 25 minutes in a bain-marie or until golden and just set.



Filipino BBQ Chicken Skewers

Makes 12 Skewers

- ½ cup soy sauce
- ½ cup banana ketchup
- ¼ cup lemon juice
- ½ cup brown sugar
- 1 tsp finely minced garlic
- 1 tsp finely minced ginger
- ½ tsp sesame oil
- 1 tsp kosher salt
- 1 tsp ground black pepper
- 4 lbs. organic chicken thigh meat, cut into small cubes
- 12 bamboo skewers – pre-soaked in water for 30 minutes
- ½ cup finely sliced scallions
- ½ cup additional banana ketchup for dipping (recipe and instructions below)

Combine first 9 ingredients to make a marinade. Marinate the chicken for at least 4 hours, preferably overnight. Thread chicken onto skewers and brush with oil. Cook over a grill, turning as needed and brushing with reserved marinade, until charred and cooked through, about 10 minutes. Transfer to serving platter and garnish with sliced scallions and additional banana ketchup sauce alongside.

Banana Ketchup

- 2 tablespoons vegetable oil
- ½ cup chopped Vidalia onions
- 2 tsp finely minced garlic
- 1 jalapeño seeded and minced
- 2 tsp finely grated ginger
- ½ tsp ground turmeric
- ¼ tsp ground allspice
- 2 cups mashed ripe bananas
- ½ cup white wine vinegar
- 2 tbsp honey
- 1 tbsp tomato paste
- 2 tbsp soy sauce
- ¼ cup brown sugar

Cook onions in vegetable oil over medium heat until soft, about 7 minutes. Add the garlic, jalapeño, ginger, turmeric and allspice, and cook about 1 minute. Add the tomato paste, bananas, vinegar, honey, soy sauce and brown sugar. Continue cooking an additional 15 minutes, stirring often. Let cool and refrigerate.



Cashew Ceviche

Serves 4 as an appetizer

½ lbs. cashew nuts marinated in lime juice
1 red chili, de-seeded and finely chopped
¼ cup red onion cut into fine julienne
¼ cup cashew milk (recipe below)
¼ cup cilantro leaves, chopped
12 little gem lettuce leaves
¼ cup fresh hearts of palm, thinly sliced
¼ cup Persian cucumber, peeled and sliced
A few additional leaves of cilantro to garnish

Cashew Milk

2 lbs. cashew nuts
1 liter mineral water

To make the cashew milk, blend 2 lbs. cashew nuts with mineral water, then strain through a fine strainer. In a bowl, combine the marinated cashew nuts, pepper, onion, cashew milk, cilantro, hearts of palm and cucumber. Season with salt, pepper and additional lime juice if needed.

Place on a bed of gem lettuce leaves, garnish with reserved cilantro, and serve.



Sweet Corn Agnolotti

Makes 4 portions

5 ears Brentwood yellow corn
8 ounces unsalted butter
¼ cup mascarpone
Sea salt to taste
1 package wonton dumpling wrappers
Juice from 2 limes
¼ cup thinly sliced scallions
3 tbsp toasted crushed hazelnuts
3 tbsp grated parmesan cheese

Shuck the corn and puree in blender, adding just a splash of water if needed to blend. Place in a saucepot and cook over very low heat for approximately 1 hour, stirring frequently, until very thick. Remove from flame and stir in 4 ounces of butter, then stir in mascarpone. Season with the sea salt generously (not overly salty, but salty like popcorn)

Arrange 16 wonton wrappers on a flat surface and lightly brush edges with water to moisten. Place a dollop of filling in the middle of each wrapper, and fold to form an agnolotti shape. If desired, a triangle shape will work as well. Bring a pot of lightly salted water to a boil. In a separate pan, cook 4 ounces of the butter until a fragrant golden brown color, remove from heat and add the juice from the limes. Drop the filled wrappers into the boiling water for 45 seconds, remove from water and toss with the lime brown butter. Place 4 pieces on each plate and spoon some of the butter over each piece. Garnish with the scallions, hazelnuts and parmesan cheese.



Coconut Chia Tapioca

Serving Size: 12, 2.5 oz. cups

Coconut Tapioca

Ingredients

8 cups water

1 cup small pearl tapioca

$\frac{3}{4}$ cup unsweetened coconut milk

2 tablespoons of sugar

$\frac{1}{4}$ chia seeds

Pinch salt

Pour 2 cups water in a sauce pan and add the $\frac{1}{2}$ cup small pearls. Partial cover and simmer over medium heat. Stirring occasionally, until the pearls are translucent, about 40 minutes. Stir in the $\frac{3}{4}$ cup unsweetened coconut milk, add 2 tablespoons of sugar and a pinch of salt. Transfer to a bowl and let it cool down. Once cooled cover and chill in the refrigerator for at least 2 hours

Passion Fruit Sauce

$\frac{1}{2}$ cup passion fruit puree

$\frac{1}{2}$ cup mango puree

$\frac{1}{2}$ cup sugar

1 table spoon agar-agar

In a sauce pan boil the passion and mango puree. In a medium bowl add the sugar and agar-agar and stir. Once the puree is boiling add the sugar and agar-agar mix, boil for 5 to 7 minutes until there is a firm consistency. Once firm pour into medium bowl and let chill in the refrigerator for at least 10 minutes

Exotic Tropical Fruit Salad

$\frac{1}{2}$ cup pineapple cut in $\frac{1}{4}$ inch pieces

$\frac{1}{2}$ cup mango cut in $\frac{1}{4}$ inch pieces



½ cup kiwi cut in ¼ inch pieces
Zest of one lime
Juice of ½ lime
1 tsp sugar
1 tsp rice vinegar
½ cup simple syrup

Cut the fruit into ¼ inch cubes and add to large bowl. Add the rice vinegar, simple syrup, lemon zest, lime juice and sugar and using a wooden spoon stir all ingredients until the fruit is coated with everything

Supper Seed Brittle

½ cup Glucose syrup
1 cup Sugar
½ cup Sesame seed
½ cup Chia seeds
½ cup Flax seed

Heat the oven to 300 degrees Fahrenheit. In sauce pan heat up the glucose with the sugar over high heat until it becomes an amber color. In a large bowl add all the seeds and lightly stir. Add the hot syrup to the seeds and stir. On a sheet pan, place waxed paper and pour the hot syrup mixture onto it. Cover the mixture with waxed paper and place in the oven for 5 minutes. After 5 minutes take the mixture out of the oven and use a rolling pin to flatten the mixture until it is paper thin (make sure to keep the waxed paper on it, otherwise the mixture will stick to the rolling pan)

Additional Garnish

1 package of micro cilantro
12 marigold flowers

Assembly

In a small cup place 1 tablespoon of passion fruit sauce, then add 3 tablespoons of the coconut tapioca and 3 tablespoons exotic tropical fruit salad. Garnish with supper seed brittle, 3 micro cilantro leaves and 1 marigold flower.

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