



2019 Emmy® Awards Governors Ball Selected Recipe Showcase
Home viewing party recipes inspired by the Governors Ball menu created by
Patina Restaurant Group
Recipes by Gregg Wiele
Culinary Director and Corporate Executive Chef | PRG

KOBE BEEF MEATBALLS WITH ROASTED TOMATO SAUCE AND
CREAMY BECHAMEL

Serves 16

KOBE BEEF MEATBALLS:

2#	Ground Kobe Beef
1#	Ground Veal (can be substituted with ground pork as needed)
3 C	Toasted Ciabatta bread
1 C	Whole milk
2 T	Ground Fennel Seed
2 T	Ground Caraway Seed
2 T	Garlic Powder
1 T	Onion Powder
¼ C	Salt
¼ C	Chopped Parsley
¼ C	Chopped Basil

METHOD: Preheat oven to 425 degrees. With a knife, remove crust of ciabatta bread and tear the remaining bread into small pieces. Drizzle the torn bread with olive oil and toast in oven until lightly golden brown. While the bread toasts, mix the ground beef, veal, and all the dry spices in a large bowl. When the bread is toasted and dry, remove from oven and allow to cool. Once the bread is cool enough to handle, crumble the bread into a separate bowl and cover with the whole milk; set aside until milk has been fully absorbed by the ciabatta. When the bread is fully hydrated, combine the bread mixture with the beef mixture, and add the fresh parsley and basil. Mix well by hand until fully incorporated. Form the mixture into 2oz balls and place onto a baking tray. Bake the meatballs in a hot oven until dark golden brown and fully caramelized, about 10 minutes. Once baked, immerse the meatballs into the tomato sauce completely and allow to simmer until fully cooked. Once cooked through the meatballs are ready to eat but can be left in the simmer sauce to be served later. Serve warm with an ample drizzle of the bechamel sauce.

TOMATO SAUCE:

¼ C	Extra Virgin olive oil
8 cloves	Garlic, finely sliced for minced
½ EA	White onion, finely diced
½ C	Dry white wine
12 Leaves	Basil, chiffonade
1 can	San Marzano tomatoes, crushed
1 t	Ground black Pepper
1 T	Kosher salt
½ T	Chili flake

METHOD: In a heavy bottomed cooking pot, warm olive oil over low heat. Once the oil is warm add the sliced garlic and diced onion and allow to cook for 5 minutes, stirring often to ensure the onion and garlic

does not burn. When the onion and garlic are soft and fragrant, carefully add the white wine and reduce to $\frac{1}{4}$. After the wine is reduced add the remaining ingredients and allow to simmer, stirring often, until the sauce is thickened and smooth, approximately 1 hour. Keep heat on low and allow sauce to simmer slowly for best results.

BECHAMEL:

1 C Dry white wine
4 EA Thyme sprigs
2 EA Bay leaves, fresh if available
4 EA Garlic cloves, crushed
1 EA Shallot, sliced
1 tsp Black peppercorn
 $\frac{1}{4}$ C All-purpose flour
 $\frac{1}{4}$ C Unsalted butter
 $\frac{1}{2}$ C Whole milk
 $\frac{1}{2}$ C Heavy cream

METHOD: In a heavy bottomed sauce pot place wine, thyme, bay leaves, garlic, shallot, and black peppercorns, and simmer on low. Reduce the mixture to $\frac{1}{4}$ of the original volume. Once reduced, strain the mixture and place the wine back into the cooking pot. Allow the wine to continue to reduce until almost evaporated. Roughly chop the butter and add to the wine. Keeping the heat on low, allow butter to fully melt and then whisk the flour into the butter and wine mixture to start the roux. Continue to whisk and cook the roux until the smell of raw flour is gone, approximately ten minutes. Combine the whole milk and heavy cream and slowly whisk into the roux watching for any lumps that may form. Allow to simmer for another 10 minutes, adding more milk if bechamel becomes too thick.

**NICK + STEFS FILET OF BEEF TENDERLOIN WITH
WHITE CHEDDAR POTATO GRATIN**

Serves 12

PRIME BEEF TENDERLOIN:

1 EA Prime beef tenderloin
2 oz Unsalted butter
6 EA Thyme sprigs
4 EA Garlic cloves
Kosher salt
Ground black pepper

METHOD: Preheat oven to 400 degrees. Season beef tenderloin with salt and pepper on all sides. Over medium-high heat in a cast-iron pan, sear beef tenderloin until golden and caramelized on all sides. Add butter, thyme and crushed garlic to the pan and baste the beef with the frothy melted butter. Once basted place in oven and cook until medium rare, approximately 15 minutes. The internal temperature should be roughly 125 degrees if using a meat thermometer. Remove from oven and allow beef to rest for at least 10 minutes before cutting and serving.

WHITE CHEDDAR POTATO GRATIN:

4# Russet potato, peeled and finely sliced
6 EA Shallot, finely sliced
6 EA Garlic cloves, chopped
2 C Whole milk
4 C Heavy cream
2 T Kosher salt
2 T Thyme leaves, chopped
6 oz White cheddar, grated
4 oz Parmesan cheese, grated

METHOD: Preheat oven to 350 degrees. In heavy bottomed pot, sweat garlic and shallots until soft and fragrant. Add cream, milk, salt, and thyme leaves and reduce by half. While the milk and cream mixture is reducing, peel and slice the potatoes as thinly as possible and cover in cold water to prevent browning. Prepare a 8x10 inch heavy bottomed casserole dish with cooking spray or butter. Arrange one layer of the sliced potatoes into the bottom of the casserole dish. Carefully cover the potatoes with the reduced

cream. Sprinkle with the white cheddar and parmesan. Place a second layer of potatoes and again cover with cream mixture and grated cheeses. Continue this process the casserole dish is completely full. Add one final layer of the grated cheeses and cover the casserole dish with aluminum foil. Bake the gratin for 1 hour at 350 degrees, remove foil and bake for an additional 20 minutes to brown the top of the gratin. Remove from oven and allow to cool for 15 minutes before serving.

IRON CHEF EGGPLANT

Serves 8

6 EA	Japanese Eggplant
½ C	Oyster sauce
½ C	Water
½ C	Granulated sugar
¼ C	Rice wine vinegar
¼ C	Soy sauce
¼ C	Black and White sesame seeds
¼ C	Scallions, thin sliced

METHOD: Preheat oven to 375 degrees. Cut eggplant into large 1.5 in circles, removing stem and bottom. Toss in cooking oil arrange on baking tray and bake until slightly softened, about 5 minutes. While the eggplant cooks, place the oyster sauce, sugar, rice wine vinegar, and water into a heavy bottomed pan on medium heat and allow mixture to reduce. Once the sauce is thick enough to coat the back of a metal spoon, add the roasted eggplant stir carefully, and continue to cook for a few more minutes. Be careful not to overcook the eggplant in the sauce or it will get soggy. When eggplant is cooked through and coated in the sauce, remove from the heat and serve immediately. Garnish the eggplant with the sesame seeds and slice scallions.

TOMATO TARTARE

Serves 12

5 LBS	Roma tomato
½ C	White balsamic vinegar
¼ C	Chives, finely minced
¼ C	Basil leaves, chiffonade
¼ C	Extra Virgin olive oil

METHOD: Bring large pot of salted water to a boil. Score tomatoes on non-stem side, just enough to pierce the skin. When the water is at a rolling boil, carefully place prepared tomatoes into the water. Allow the tomatoes to blanch for one minute until the skin of the tomato starts to peel away from the cuts that were made. Using a slotted spoon quickly remove the tomatoes from the boiling water and place in large bowl of ice water, or cool under cold running water to stop the cooking process. Once the tomatoes have cooled completely, peel the skin from the tomato starting from the cut side. After the skin is removed, cut the tomatoes into quarters, remove and discard seeds, and evenly dice the remaining fruit. In a large bowl gently mix the diced tomato with minced chives, chiffonade basil, white balsamic vinegar, and extra virgin olive oil. Season to taste with salt and pepper and serve with freshly grilled or toasted baguette.

BEET POKE

Serves 8

4 EA	Chiogga beets (substitute gold, or red beets if unavailable)
½ C	Orange juice
4 sprigs	Thyme
2 EA	Bay leaves
1 C	Red quinoa
¼ C	Pickled ginger
2 oz	White and black sesame seeds, toasted
2 EA	Scallions, sharp bias cut
4 OZ	Wakame seafood salad
½ C	White soy ponzu

METHOD: Preheat oven to 325 degrees. Place beets in a deep baking dish or braising pan with the orange juice, thyme, and bay leaves. Cover with plastic and aluminum foil. Bake at 325 degrees until beets are tender, approximately 1 hour, check with toothpick or sharp paring knife. When done, discard the braising liquid and allow the beets to cool completely. While the beets cool, cook the quinoa on the stove until tender and quinoa has "sprouted". Place the quinoa in the refrigerator to cool. Once the beets are cooled, gently remove all the skin using a towel, and small dice the peeled beets. In a large bowl mix the diced beets and white soy ponzu, season to taste with salt and pepper.

TO ASSEMBLE: On small plate or short walled cup, place about 2 tablespoons of the cooked, cooled quinoa. Add a large scoop of the beet poke mixture and garnish with the wakame seaweed salad, pickled ginger, scallions, and sesame seeds.

WHITE SOY PONZU

½ C	Grapeseed Oil
1 C	White soy sauce
2 T	Lemon juice
2 T	Rice wine vinegar
1 T	Sesame oil
2 T	Ginger, grated
1 T	Garlic, grated
1 T	Shallot, finely minced

METHOD: Combine sesame oil and grapeseed oil and set aside. In large bowl combine the rest of the ingredients and mix. When fully combined, slowly whisk in the grapeseed and sesame oil mixture to emulsify.

GREEN GODDESS CHOP SALAD

Serves 8

1 C	Baby zucchini, blanched
1 C	Asparagus tips, blanched
½ C	English peas, blanched
½ C	Edamame, blanched
½ C	Green Romanesco florets, blanched
½ C	Shishito peppers, lightly grilled
8 EA	Broccolini, blanched
2 heads	Baby artisan lettuce, leaves picked washed
½ C	Green Goddess dressing

METHOD: Prepare the vegetables as stated and cut all into bite-size pieces. Wash and dry the lettuce leaves and cut into a bowl. Combine with cut vegetables and drizzle with the green goddess dressing. Carefully toss and serve. Garnish with fresh tarragon leaves and fennel frond.

GREEN GODDESS DRESSING

2 C	Watercress, picked leaves, washed
½ C	Basil, leaves
2 T	Chives, chopped
2 T	Tarragon leaves
1 EA	Lemon zest and juice
½ C	Mayonnaise
2 T	Crème Fraiche
1 EA	Anchovy
½ T	Dijon mustard
2 EA	Garlic cloves

METHOD: In a blender mix lemon juice, mayonnaise, crème fraiche, anchovy, Dijon mustard, and garlic cloves. Puree until smooth adding a small amount of water if the mixture becomes too thick. Add the fresh herbs and lemon zest to the blender cup and carefully pulse to combine and fully mix the herbs and the pureed base.



2019 Emmy® Awards Governors Ball Dessert Recipe

Home viewing party recipe inspired by the Governors Ball menu created by Patina Restaurant Group

Recipe by Frania Mendivil
Corporate Executive Pastry Chef | PRG

BUTTERSCOTCH BUDINO

Yield: 10 portions

1 cup Dark brown sugar
½ cup water
1 teaspoon kosher salt
3 cup heavy cream
1.5 cup whole milk
8 ea. large egg yolks
4 tablespoon cornstarch
4 tablelspoon unsalted butter

Method

1. Combine the brown sugar, water and salt in a heavy bottomed sauce pan, place the pan on stove over a medium heat, cook until the caramel is dark, takes about 14 minutes.
2. Standing back with caution add the cream and milk to the caramel. This will make the mixture seize up at first, but if you keep whisking and let it heat back up, it will combine. Bring the mixture back to boil, then turn down the heat to medium.
3. In a large bowl, whisk together the egg yolks and cornstarch.
4. Temper the caramel mixture with eggs yolks and cornstarch by adding a cup caramel mix to the eggs mixture, whisk constantly, then pour the egg mixture back into the pan.
5. Increase the heat to bring this mixture to a boil and keep whisking as the custard thickens from the cornstarch, should take two minutes.
- 6 Remove the pan from the heat and add the butter.
7. Strain the custard through fine strainer to remove any big lumps that might have formed and portion the custard into ramekins.
8. Cover the ramekins with plastic wrap and chill the custard for a least 4 hours...it's best when you make a day ahead

COFFEE CHANTILLY

Yield: 10 portions

1 cup dark Coffee beans (perfect accent a desired flavor)
4 cup Heavy cream
½ cup White chocolate

Method

1 Infuse the dark coffee beans with the heavy cream in a heavy bottomed sauce pan, place the pan on stove over a low heat, until it simmers, remove from the heat and cover with plastic film for 4 to 6 hours.

2. Heat the coffee beans and heavy cream again to stain the beans.

3. When the heavy cream is still warm add it to the white chocolate and place it in the refrigerator for 12 hours or overnight.

4. The following day, whip the mixture and place it on top the budino ramekins. You can pipe the Chantilly on or just add a dollop using spoon.

MILK HAZELNUT CRISPY

Yield: 20 portions

1 cup Milk chocolate
½ cup Hazelnut paste
1.5 cup Feulletine or crushed Corn Flakes

1. Melt the milk chocolate in a bain marie or double boiler

2. Incorporate the hazelnut paste

3 .Add the feulletine or cereal

4 . Use an ice cream scoop to shape it and place in the refrigerator until they are firm

5. Place on top of the coffee Chantilly

6. Decorate with chocolate rounds