

Canadian Pulse & Garlic Dip (serves 50)



<i>pulse blend (frz cooked)</i>	<i>3.5 L</i>
<i>roasted garlic</i>	<i>120 mL</i>
<i>tahini</i>	<i>120 mL</i>
<i>juice from lemon</i>	<i>240 mL</i>
<i>olive oil</i>	<i>1.1 L</i>
<i>italian parsley leaves</i>	<i>500 mL</i>
<i>kosher salt</i>	<i>pinch</i>
<i>fresh cracked pepper</i>	<i>pinch</i>

- 1 Combine pulses, lemon juice, garlic, olive oil and parsley in a food processor mixing bowl
- 2 Blend until smooth
- 3 Add salt and pepper to taste. Add additional lemon juice if preferred
- 4 Transfer to serving bowl. Chill or enjoy immediately

Ontario Butternut Squash Soup *(serves 50)*



for the soup...

<i>onions (diced)</i>	<i>1 L</i>
<i>celery (diced)</i>	<i>1 L</i>
<i>carrots (diced)</i>	<i>1 L</i>
<i>garlic (minced)</i>	<i>100 mL</i>
<i>kosher salt</i>	<i>tt</i>
<i>fresh cracked pepper</i>	<i>tt</i>
<i>butternut squash (frozen)</i>	<i>5 kg</i>
<i>low sodium chicken or vegetable stock</i>	<i>6 L</i>
<i>heavy cream (35%)</i>	<i>1 L</i>
<i>evoo</i>	<i>drizzle</i>

for the crouton...

<i>evoo</i>	<i>drizzle</i>
<i>ciabatta or preferred bread</i>	<i>6 (cubed)</i>
<i>parmesan cheese</i>	<i>750 mL</i>

for the soup...

- 1 In a large stock pot, sweat onions, celery, carrots and garlic until soft
- 2 Add in frozen squash and stock
- 3 Bring to boil and reduce to simmer for 45 min to 1 hour. Remove from heat
- 4 Puree soup with immersion blender
- 5 Season to taste and finish with cream

for the crouton...

- 1 Cut day old bread into desired shapes
- 2 Toss in olive oil and parmesan
- 3 Sautee in pan until golden brown

AA Beef Sliders *(serves 50)*



for the beef....

<i>aa beef outside round</i>	10 kg
<i>fresh thyme</i>	1 bunch
<i>garlic</i>	10 cloves
<i>dried oregano</i>	125 mL
<i>beef stock</i>	2 L
<i>slider buns</i>	100

for the demi...

<i>beef stock*</i>	3 L
<i>pan drippings</i>	1 L

for the spread...

<i>goat cheese</i>	1 kg
<i>chilies (deseeded, minced)</i>	2
<i>fresh cracked pepper</i>	tt
<i>heavy cream (35%)</i>	500 mL

**for best results, make stock from roasted bones and mirepoix*

for the beef...

- 1 Clean and trim outside round. Score fat cap
- 2 Cover roast with oil
- 3 Place whole garlic cloves in scored lines
- 4 Top with fresh thyme (no need to chop) spread over roast
- 5 Place roast in roasting pan, uncovered and add stock
- 6 Cook for 30 minutes at 500F then reduce to 350F for 1-2 hours depending on desired doneness.
- 7 Baste half way through cooking. Use thermometer to check internal temperatures.
- 8 Roast will carry-over cook an additional 10-15F

for the demi...

- 1 Combine stock and pan drippings
- 2 Reduce to 25% of original volume

for the spread...

- 1 In a large mixing bowl, combine ingredients and fold together with a spatula
- 2 Add in cream slowly to ensure proper consistency is achieved

Liquid Nitrogen Citrus Sorbet (serves 8)



<i>passion fruit juice</i>	<i>500 mL</i>
<i>orange juice</i>	<i>500 mL</i>
<i>vodka (optional)</i>	<i>60 mL</i>
<i>sugar (optional)</i>	<i>30 mL</i>
<i>LN2</i>	<i>as needed</i>

- 1 Wear PPE
- 2 Combine all ingredients except for LN2
- 3 Pour coulis into nitro bowl
- 4 Slowly add in small amounts of LN2 while whisking
- 5 Continue to add LN2 until desire consistency
- 6 Serve immediately with non-metal cutlery

Do not attempt without proper training, equipment and PPE