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Chefs
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Recipes

Chili Garlic Lobster/Saffron Risotto

1 whole live lobster or 2 frozen tails	6-7 cloves garlic
Whole onion, diced	Olive oil and vegetable oil
2 cups risotto/arborio rice	½ C wine
6 Cups stock (seafood, chicken, beef)	1 C milk, cream or half and half
½ stick butter	Dried chili/crushed red pepper flakes
Scallions	Kosher salt and cracked black pepper
Pinch of saffron	

1. To make risotto: melt butter in a large pot with a 2 count of olive oil. Saute 2 cloves of minced garlic and the diced onion until translucent about 10 minutes.
2. Add the rice and saute 2-3 minutes. Deglaze with the white wine and cook until reduced.
3. In 1 C increments add stock, stirring frequently to incorporate. When the liquid has been absorbed, add another cup. During this phase season with kosher salt and pepper with every couple cups.
4. Heat the milk in a separate pan and stir in the saffron.
5. After about 4 cups of stock have been added to the rice, add the saffron milk. **NOTE-** If you want to make the risotto a day ahead of time, you can remove it from heat at this point and cool in a pan in the fridge.
6. After that has been absorbed the rice should be creamy and no longer firm. If not, continue adding stock in ½ C increments.
7. Just before serving add 2-3 Tbsp grated parmesan cheese and thin sliced scallions.
8. To make chili oil: In a blender mix 3 parts oil with 1 part chili flakes on high. Strain through a wire mesh sieve and reserve.
9. To make Lobster: For live lobster, place in freezer for 10 minutes then into a pot of boiling lightly salted water for 90 seconds.
10. Immediately place the lobster into an ice bath for a few minutes.
11. Break down the lobster into the following pieces:

1. Remove tail and cut out the underside leaving the flesh attached to the shell.
2. Using kitchen shears remove flesh from the claws.
12. Heat a heavy pan or preheat the broiler.
13. Season the lobster pieces with the chili oil, minced garlic, salt and pepper.
14. Cook the lobster for 2-3 minutes on each side.
15. Remove from shell and cut into large pieces and mix with risotto or serve in shell next the risotto. Garnish with a bit of lobster on top.

Steakhouse filet mignon, roasted garlic fork mashed potatoes, reduced red wine and wild mushroom sauce

6 oz filets beef tenderloin, but thick for rare and medium rare, thin for medium.	1-2 lbs assorted wild mushrooms (crimini, shiitake, oyster, chanterelle, porcini, etc)
3 cups dry red wine (use boxed wine for this)	Flat leaf parsley, rough cut.
Assorted herbs- chives, fresh oregano, fresh thyme rough cut.	Yukon gold, fingerling, new potatoes 6 oz per person
Olive oil	Whole garlic
1 stick butter	¼ onion, diced
Kosher salt and fresh cracked black pepper	

1. Tightly wrap steaks in plastic wrap and set out for an hour to let them come up to room temperature.
2. Heat oven to 300 degrees, roast garlic covered in olive oil until soft, about 30 minutes. Squeeze softened garlic into a container, strain the oil and reserve for later.
3. In a sauce pot reduce red wine by ½ to 2/3.
4. Boil or oven roast potatoes in a pan covered with foil (add a few sprigs of thyme and a few cloves of garlic with the potatoes in the oven). Remove when they are fork tender and set aside.
5. To make mashed potatoes: using a fork, mash the potatoes with half the stick of butter and the whole roasted head of garlic. These potatoes will be thick and rough when done to absorb the mushroom and wine sauce and meat juices. You might need to about a little more olive oil. Tast for salt and pepper and toss in about ¼ C of rough chopped parsley.
6. Preheat a grill pan or other heavy pan for the steaks and another saute pan for the mushrooms.
7. To cook the mushrooms: in a heated pan with a little olive oil fry the

mushrooms until they start to shrink and crisp on the edges. Season with salt and pepper and remove from heat onto a paper towel.

8. Slowly whisk half the stick of butter into the red wine reduction until incorporated and creamy. Add the mushrooms and fresh herbs to the mixture- taste for salt and pepper.
9. To cook the steaks: Increase the oven to 450 degrees. Drizzle steaks with a little olive oil and generously season with kosher salt and fresh cracked black pepper.
10. Using a grill pan mark all the filets 1 minute turn 90 degrees and cook another minutes. Flip the steaks and repeat on the other side, 1 minute turn 90 degrees and cook 1 minute. A thick 6 oz filet will be rare at this point, thin cut 3 oz steaks medium rare.
11. To bring steaks up in temperature, place in oven for 3-5 minutes. This will bring the thick steaks up to medium rare or medium and the thin to medium. Use an instant read meat thermometer to check at each step.
12. Using the following chart, remove the filets according to doneness about 5-10 degrees *below* the temperature desired. The steaks will continue to cook as they rest.

rare	120-125 degrees F	Cool and red in the center
medium rare	130-135 degrees F	Pink and slightly cool in the center
medium	140-145 degrees F	Lightly pink and warm in the center

Note: filets should never be cooked about medium (140-145 degrees) as they don't have enough fat content and lose their flavor and texture. If you want to serve a beef dish cooked through use skirt steak cooked to 150 degrees or a braised cut of meat such as osso buco.

TO PLATE:

1. Spoon mashed potatoes into the center of the plate and place the steak on top.
2. Ladle the wild mushroom ragu on top the steak
3. Cross 2-3" pieces of chives over the top of the dish.

Optional topping: make a compound herb butter by warming a stick of butter to room temperature and mixing it with 1/3 C mixed chopped fresh herbs. Re-wrap in the paper and place in the fridge until solid. Serve a slice on top the mushroom sauce before adding the chives.

Sweet poached pears with raspberry puree and chocolate

mascarpone sauces

Whole peeled pears, in lemon water to prevent browning	Simple syrup for poaching 2:1 white sugar to water
Optional flavorings for poaching liquids: cinnamon, vanilla, almond extract	1 tbsp mascarpone cheese per pear
1 oz dark sweet chocolate per pear	1 tbsp heavy cream per pear
2 tsp melted butter per pear	2 tbsp raspberry puree
1-2 tsp sugar per pear	

1. Peel fresh ripe pears and hold in lemon water to prevent oxidation.
2. Bring poaching liquid to a simmer and add pears. Cook at a light simmer for around 20 minutes, until fork tender. Use a spoon to remove the hard center from out of the bottom.
3. To make chocolate mascarpone sauce: in a double boiler melt chocolate and add heavy cream (this is a ganache). Fold in mascarpone sauce and hold warm.
4. Raspberry puree: warm frozen raspberries in a sauce pot with butter until butter has melted. Add sugar and blend until smooth. Pass the sauce through a sieve and hold.
5. To plate: using separate spoons make two circles on the plate with the sauces. Place the pear in the middle and garnish with chocolate shavings.