Soup
Fennel Apple Bisque

Salad
Sauteed Sea Scallops with Asparagus tips and Wheat Berry Salad

Entree
Short Ribs with Chinese flavors, served on a bed of Basmati Rice and Steamed baby Bok Choy
Or
Chicken Alfredo with our House made Fresh Fettucini served with seasonal vegetables

Fresh Baked Bread

Wheat Rolls

Desserts
Tuxedo Cake
Peach Almond Tart
**Fennell Apple Bisque**

A smooth, silky, understated first course.  
Serve 12

3 pounds fennel bulb, trimmed and diced  
4 each Fuji Apples, peeled, cored and diced  
2 each onion, large dice  
2 ounces butter  
2 quart chicken stock  
2 cup watercress leaves  
1 teaspoon salt  
½ teaspoon white pepper  
2 ounces blue cheese, crumbled (optional)

1. Feathery fennel fronds for garnish  
2. Trim the root end and the stalks from the fennel bulb. Save feathery fronds for garnish.  
3. Chop the bulb into large dice pieces.  
4. Peel, core and chop apples and onions  
5. Sauté onions in butter for 5 minutes  
6. Add chicken stock, fennel and apple. Bring to a boil and then simmer for 20-30 minutes, or until fennel is soft.  
7. Stir in the Watercress leaves and cook until wilted.  
8. Puree the soup using the immersion blender.  
9. Adjust seasoning and the thickness of the soup if necessary.  
10. To serve top with fennel fronds and a scant teaspoon of blue cheese if the guest would prefer.
Sautéed Sea Scallops with Asparagus Tips and Wheat Berry Salad

Chef Joachim Buchner, CMC

Serves 4

**Wheat Berry Salad:**
- 4 tablespoons olive oil
- 1 tablespoon diced shallot
- 1 tablespoon sliced celery
- 1/2 cup cooked wheat berries
- 1 teaspoon chopped parsley
- 1 teaspoon finely sliced mint leaves
- 1 scallion, sliced
- 1 tomato, peeled and cut into small dice
- Salt and pepper to taste
- 2 tablespoons lemon juice

**Asparagus:**
- 12 stalks medium-thick asparagus, trimmed to 5 inches long
- 1 tablespoon vegetable oil
- 1 teaspoon grated lemon zest
- Salt and white pepper to taste
- 1 teaspoon finely sliced chives

**Sea Scallops:**
- 8 large sea scallops
- Kosher salt
- Freshly ground white pepper
- 1/4 cup olive oil
- 1 tablespoon lemon juice

**Finish and Serve:**
- Extra-virgin olive oil for garnish
- Chives for garnish

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**To Make the Wheat Berry Salad:**
- Heat a 10-inch sauté pan over high heat. When very hot, add 2 tablespoons of the olive oil and reduce heat to medium. Add shallot and celery and cook until the vegetables are tender. Let cool.
- Transfer the shallot and celery into a large glass mixing bowl. Add cooked wheat berries, parsley, mint, scallion and diced tomato. Season with salt, pepper and lemon juice. Add the remaining 2 tablespoons olive oil. Let rest for 15 minutes and add more salt and pepper if needed. Set aside.

**To Make the Asparagus:**
- Bring a large pot filled with salted water to a boil. Cook the asparagus until tender, about 4 minutes.
- In a 10-inch sauté pan, warm oil over low heat. Add the lemon zest and the cooked asparagus. Season with salt and pepper and continue to cook gently for 2 more minutes. Add chives. Keep warm.

**To Make the Sea Scallops:**
- Pat scallops dry and season with salt and white pepper. Heat a 10-inch sauté pan over high heat until very hot. Add olive oil to the pan. Wait 15 seconds, then set the sea scallops into the hot oil. Reduce heat to medium and cook scallops on both sides until golden, approximately 2 minutes on each side.
- Remove scallops from pan and place on a warm plate. Brush lemon juice over scallops.

**Finish and Serve:**
- Arrange three asparagus stalks in the center of each of four plates. Drizzle with the lemon zest oil left in the pan. Spoon wheat berry salad next to the asparagus and set two sautéed scallops on top of the salad on each plate. Drizzle extra-virgin olive oil over the scallops, garnish with chives and serve.

**BEVERAGE RECOMMENDATION**
Chalone Vineyards, Pinot Blanc, Monterey 2000
Short ribs braised with Chinese flavors

\[
\begin{align*}
\frac{1}{2} \text{ cup peanut or neutral oil, such as canola or grapeseed} &\quad 2 \text{ tablespoons Szechwan peppercorns} \\
4 \text{ pounds short ribs} &\quad 20 \text{ cilantro stems, preferably with roots attached, well washed} \\
\text{Salt and freshly ground black pepper} &\quad 1 \text{ cup dry (fino) sherry} \\
1 \text{ large onion, peeled and roughly chopped} &\quad \frac{1}{2} \text{ cup soy sauce} \\
4 \text{ large cloves garlic, peeled and smashed} &\quad 1 \text{ pound bok choy (preferably 4 small heads; or 1 large head, split into quarters)} \\
\frac{1}{2} \text{ cup roughly chopped ginger (don't bother to peel)} &\quad 12 \text{ water chestnuts, preferably fresh, peeled, washed, and cut into quarters} \\
2 \text{ tablespoons sugar} &\quad \text{(canned are okay; rinse them first)} \\
5 \text{ star anise} &\quad 2 \text{ tablespoons peeled and finely minced ginger} \\
5 \text{ dried chilies} &\quad \text{Minced cilantro for garnish}
\end{align*}
\]

This is a different kind of classic, but one that is equally venerable as the first two French-style ones. You can consider the additions of bok choy and water chestnuts optional; without them, this is a fairly simple preparation (though no less time-consuming). Almost needless to say, serve this with white rice.

1. Put 2 tablespoons of the oil in a deep heavy skillet or casserole and turn the heat to high. Brown the ribs well on all sides, seasoning well with salt and pepper as they cook; this will take about 20 minutes. Remove the ribs, pour out and discard the fat, and wipe out the pan.

2. Preheat the oven to 350°F. Put the remaining 2 tablespoons oil in the pan, turn the heat to medium-high, and add the onion, garlic, chopped ginger, and sugar. Cook, stirring, until the onion is very brown, 10 to 15 minutes.

3. Add the star anise, chiles, peppercorns, and cilantro stems; cook, stirring, for another minute, then add the sherry, soy sauce, and 3 cups water. Add the ribs, cover, and put in the oven. Cook until the meat is very tender and falling from the bone, about 3 hours; turn the meat once or twice an hour.
4 Just before the meat is done, steam the bok choy on a rack over boiling water until it is tender, 5 to 10 minutes; keep warm.

5 Transfer the ribs to a platter. Strain the vegetables and liquid, pressing hard on the vegetables to extract all of their juices, into another large pan and refrigerate (see Keys to Success) or reheat. Bring to a boil and whisk until slightly reduced, then add the ribs, water chestnuts, and minced ginger. Heat the ribs through, and adjust the seasoning as necessary. Place a portion of the bok choy on each of four plates and top with a portion of the meat and sauce; garnish with cilantro and serve.

MAKES 4 SERVINGS  TIME: AS LONG AS 4 HOURS, LARGELY UNATTENDED
**Fettuccine Alfredo**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fettuccine</td>
<td>8 oz</td>
</tr>
<tr>
<td>Whole butter</td>
<td>2 oz</td>
</tr>
<tr>
<td>Heavy Cream</td>
<td>12 oz</td>
</tr>
<tr>
<td>Parmesan cheese, grated</td>
<td>2 oz</td>
</tr>
<tr>
<td>Salt and white pepper</td>
<td>to taste</td>
</tr>
<tr>
<td>Chicken breast</td>
<td>6 oz</td>
</tr>
</tbody>
</table>

To make the sauce, combine the butter, cream and cheese in a sauté pan. Bring to a boil and reduce slightly. Season chicken with salt and garlic. Grill the chicken and cut into bite size pieces. Cook the pasta al dente, drain and place in bowl. Pour sauce over pasta and place grilled chicken over sauce. Garnish with fresh parmesan cheese.
Assembling the Pasta Sheet Roller

1. First, remove the pasta sheet roller knob (a) until the pasta sheet rolls over the roller. This knob is used to control the thickness of the pasta sheets. Make sure the knob is fully attached and tight.

2. Next, attach the adjustment knob (b) to the pasta sheet roller. This knob is used to adjust the thickness of the pasta sheets. Make sure the knob is fully attached and tight.

3. Secure the pasta sheet roller assembly (c) to the pasta machine using the mounting bracket (d). This bracket is used to hold the pasta sheet roller in place. Make sure the bracket is fully attached and tight.

4. Finally, attach the handle (e) to the pasta machine. This handle is used to control the thickness of the pasta sheets. Make sure the handle is fully attached and tight.

5. Once the pasta sheet roller is assembled, you can start using the machine to make pasta sheets. Make sure to adjust the thickness as needed to achieve the desired results.

6. The pasta sheet roller is made of high-quality materials and is designed to last for many years. Make sure to clean and maintain the machine regularly to ensure optimal performance.
Using the Pasta Sheet Roller & Pasta Cutters

1. Prepare flat dough (see "Tips for Perfect Pasta"

2. Set adjustment knob on pasta sheet roller to setting 2.

3. Turn mixer to speed 2 or 4. Readjust dough machine.

4. Move dough through foder to setting 2.

5. To makeangel hair or thick egg noodles, exchange flat pasta roller for 3/4" angel hair or thick egg noodle exchange flat pasta roller for 3/4" thick egg noodle exchange flat pasta roller for 3/4" thick egg noodle exchange flat pasta roller for 3/4" thick egg noodle exchange flat pasta roller massi...


**Basic Egg Pasta**

Yield: 1½ pounds (550 g) dough

Follow cooking instructions on this page.

**Semiolina Egg Pasta**

Yield: 1¼ pounds (550 g) dough

Follow cooking instructions on this page.

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**Maintenance**

*WARNING*

Cooking Pasta

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**Cleaning the Pasta Sheet Roller & Pasta Cutters**

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**Lubrication Locations**

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**NOTE:** Neat wash of timer, never add water, wash in diswasher. Rub in dry and clean dough. Do not wash pasta roller and pasta cutters.
**WHEAT ROLLS**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water (lukewarm)</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 Tbsp.</td>
</tr>
<tr>
<td>Yeast (active dry)</td>
<td>1/2 oz.</td>
</tr>
<tr>
<td>Brown sugar</td>
<td>3 oz.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 3/4 tsp.</td>
</tr>
<tr>
<td>Margarine</td>
<td>1 oz.</td>
</tr>
<tr>
<td>Water (boiling)</td>
<td>1 cup</td>
</tr>
<tr>
<td>Water (cold)</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>Wheat flour</td>
<td>8 oz.</td>
</tr>
<tr>
<td>Bread flour</td>
<td>1 1/2 lbs.</td>
</tr>
</tbody>
</table>


2. Mix brown sugar, salt and margarine in mixer bowl. Pour boiling water on and mix until margarine is melted.

3. Add cold water. Mix until lukewarm.


5. Add all of wheat flour and half of bread flour. Mix with dough hook.

6. Gradually add remaining flour until dough leaves sides of mixer bowl.

7. Proof in covered, greased bowl. Punch every 20 mins. a total of 3 times.

8. Pan up rolls on paper-lined pans and proof until double in size.

9. Bake at 375 degrees for 10 to 15 mins. or until desired doneness.

**Yield:** 40 rolls
Tuxedo Cake: From “The Pastry Queen”

Yields 3-two layer cakes
12-14 servings per cake

Cake
16 oz unsalted butter
32 oz water
16 oz canola oil
8 cups sugar
2 cups unsweetened cocoa powder
8 cups all purpose flour
8 ea whole eggs
16 oz buttermilk
2 Tbsp baking soda
1 tsp salt
2 Tbsp vanilla extract

Whipped Cream Frosting
2 quarts chilled heavy whipping cream
2 1/2 cups powdered sugar, sifted

Chocolate glaze
8 oz bitter-sweet chocolate, chopped into small pieces
1 cup heavy whipping cream
1/2 cup Lyle’s Golden Syrup (Karo syrup is a substitute)
4 tsp. Vanilla

To make the cake:
1. Preheat the convection oven to 300° F.
2. Line the bottom of six (6) 9-inch cake pans with parchment paper rounds, grease with butter, and dust with flour (or spray with Baker’s Joy).
3. Combine butter, water, and canola oil in a medium saucepan set over medium heat.
4. In a large bowl, stir together the sugar, cocoa, and flour.
5. Pour the butter mixture into the sugar mixture and whisk until smooth.
6. Whisk in the eggs, one at a time, then whisk in the buttermilk.
7. Whisk in the baking soda, salt, and vanilla all at once.
8. Transfer the batter to the prepared pans.
9. Stagger the cakes in the oven so that no layer is directly over another. Bake for 30 to 40 minutes, or until a toothpick inserted in the middle of each layer comes out clean.
10. Monitor the layers carefully for doneness; each one may be done at different times.
11. Remove the cakes from the oven and cool on racks for about 15 minutes before inverting onto baking rack.
12. Cool the cakes completely, at least 2 hours, before frosting.
To Make the Frosting:
1. Using a mixer fitted with a whisk attachment, whip the cream in a large bowl on high speed until soft peak form.
2. Add the sifted powdered sugar and whip until thoroughly combined.
3. Place one cake layer on a platter (or cake circle) and spread some of the frosting over the top.
4. Top with the second layer, thickly coating the top and the sides of each with frosting.
5. Refrigerate cake until the whipped cream frosting has stabilized, at least 1 hour.

To Make the Glaze:
1. Place the chocolate in a medium bowl.
2. Heat the cream in a small saucepan over medium heat until it is very hot and just beginning to steam.
3. Pour the hot cream over the chocolate and stir until it has melted completely.
4. Stir in the syrup and vanilla.
5. Pour the glaze into a quart size pitcher and let cool for 10 minutes. Do not let the glaze sit too long or it may become too thick to work with.
6. Slowly pour the glaze over the cake, ensuring that it covers the top and drizzles down the cake sides. Cover the top entirely, but make sure some of the cream frosting on the side of the cake shows through the drizzle on the sides.

Refrigerate the cake until the glaze is set and the whip cream frosting is firm, at least an hour. Slice the cake with a log serrated knife, dipping it in a tall container of hot water between each slice.
INDIVIDUAL PUFF PASTRY FRUIT TARTS

Yield: 12 Tarts, 2½ in. (7.5 cm) each

Puff pastry, shaped into bouchées (page 312) and baked 12 bouchées 12 bouchées
Crème Brûlée for Tarts (page 457) 2 lb. 960 g
Strawberries 1 pt. 0.5 l
Tart Glaze (page 261), flavored with raspberry purée as needed as needed
Raspberries 1 pt. 0.5 l
Red currants 0.5 pt. 0.25 l
Powdered sugar as needed as needed

1. Fill the bouchées two-thirds full with the Crème Brûlée for Tarts.
2. In a circular fashion, place the strawberries cut side up, overlapping one another.
3. Using a pastry brush, glaze the strawberries with the raspberry Tart Glaze.
4. Randomly sprinkle the raspberries and red currants on the strawberries.
5. Dust the edges of the tarts with powdered sugar.

Approximate values per serving: Calories 520, Total fat 40 g, Saturated fat 24 g, Cholesterol 250 mg, Sodium 250 mg, Total carbohydrates 35 g, Protein 6 g, Vitamin A 25%, Vitamin C 60%

FRESH PEACH TART WITH ALMOND CREAM

VINCENT ON CAMELBACK, PHOENIX, AZ
Chef Vincent Guerithault

Yield: 8 Servings

Puff pastry 6 oz. 180 g
Almond Cream (page 332) 1 lb. 8 oz. 720 g
Fresh peaches, peeled, pitted and sliced 6–8 6–8
Unsalted butter, melted 3 oz. 90 g
Granulated sugar 1 oz. 30 g
Powdered sugar as needed as needed

1. Roll out the puff pastry into a strip, approximately 6 inches × 22 inches (15 centimeters × 55 centimeters—the length of a sheet pan); and ⅛ inch (3 millimeters) thick. Lay the dough on a sheet pan lined with parchment paper.
2. Using a large plain tip, pipe four rows of Almond Cream down the length of the puff pastry. Leave a ¼-inch (18-millimeter) margin along both long edges of the dough.
3. Arrange the peach slices over the cream, overlapping slightly.
4. Brush the peaches with the melted butter and evenly sprinkle the granulated sugar over them.
5. Bake at 400°F (200°C) until the dough is done and the peaches are lightly browned, approximately 20 to 30 minutes.
6. Serve warm, dusted with powdered sugar and accompanied by vanilla ice cream.

Approximate values per serving: Calories 140, Total fat 9 g, Saturated fat 5 g, Cholesterol 25 mg, Sodium 0 mg, Total carbohydrates 15 g, Protein 1 g, Vitamin A 10%