



Culinary Institute of America

CULINARY INSTITUTE OF THE PACIFIC

**GLOBAL EXPLORATIONS OF TASTE AND
TECHNIQUE**

BONUS RECIPES



Culinary Institute of the Pacific, Diamond Head campus, Oahu, Hawai'i

RICH FRESH PASTA

Yield: 2 pounds

Ingredients	Amounts
Flour, semolina	60 g
Flour, 00	520 g
Egg, whole, Golden Farms	3 ea.
Egg, yolk, pasteurized	280 g
Oil, olive, pure	1 tsp.
Salt, kosher	to taste

Method

1. In a large bowl, combine the semolina flour and 00 flour. Make a well in the center of the flour.
2. Add the eggs, egg yolks, oil, and salt to the well. Using a fork, lightly whisk until combined,
3. Drag the flour into the egg mixture until the mixture becomes too stiff to mix with the fork.
4. Use your hands to fully combine the flour and egg mixture until a dough is formed. Wrap the dough in plastic. Rest at room temperature for 30 minutes.
5. Adjust the pasta machine to the widest setting. Lightly flour the dough with semolina flour if it is sticky. Flatten the dough using your hand and feed it through the pasta machine. Fold the dough in $\frac{1}{2}$ and place the folded dough through the pasta machine again. Repeat this process 8 to 10 times.
6. Wrap the dough in plastic and let it rest for 15 to 20 minutes.
7. Portion dough into 3 to 4 equal portions.
8. Roll each portion through the pasta machine on the widest setting twice. Incrementally decrease the wideness setting, repeating the rolling on each setting twice before decreasing the wideness further.
9. Continue until desired thickness is achieved.
10. Cut into desired shape by hand or using the pasta machine. Once cut, dust well with semolina flour to keep pasta from sticking together.
11. Place the pasta in portions on a parchment paper lined sheet pan. Reserve until ready to use.
12. Bring a large pot of salted water to a boil. Add the pasta and cook until tender to the bite (*al dente*), 3 to 4 minutes. Drain, toss with the chosen sauce, and serve immediately.

BEEF TENDERLOIN WITH FOIE GRAS-STUFFED MORELS

Yield: 6 portions

Ingredients	Amounts
Oil, olive, pure	1 Tbsp.
Shallots, thinly sliced	4 ea.
Mushrooms, button, roughly chopped	6 ea.
Leek	1 ea.
Bay leaf, dried	1 ea.
Thyme, sprig	2 ea.
Parsley, flat-leaf, sprig	2 ea.
Wine, red	3 cups
Peppercorns, black	8 ea.
Stock, veal	8 cups
Salt, kosher	1 tsp.
Pepper, black, ground	¼ tsp.
Butter, unsalted	1 Tbsp.
Mushrooms, morels, large	18 ea.
Chicken Mousse, uncooked	1 cup
(Recipe follows)	
Foie gras, chopped	½ cup
Salt, kosher	as needed
Pepper, black, ground	as needed
Stock, chicken	1 ½ cups
Potato Galettes (Recipe follows)	6 ea.
Oil, vegetable	2 Tbsp.
Beef, filet mignon, 4 oz. ea. , 1 ½" thick	6 ea.

Method

1. For the sauce, heat the olive oil in a large saucepan over medium heat. Add the shallots and mushrooms. Sweat for 5 minutes. For the bouquet garni, wrap the leek around the bay leaf, thyme sprigs, and parsley sprigs. Add the wine, bouquet garni, and peppercorns. Simmer until the pan is almost dry, about 20 minutes. Add the stock and simmer, stirring and skimming occasionally, until the liquid has reduced to 3 cups, about 50 minutes. Remove from the heat and strain through a fine sieve and into a small saucepan. Discard the solids. Season with the salt and pepper. Cover and reserve.
2. Lightly grease an 8-inch nonstick sauté pan with the butter. Reserve.
3. Using a soft brush or damp paper towel, rub the morels to remove any dirt and debris. Evenly trim the stems off at the base. Carefully rinse and pat dry. Reserve.

4. In a food processor fitted with a metal blade, process the Chicken Mousse and foie gras until just combined. Scrape the mixture from the processor bowl and place into a pastry bag fitted with a very small, round tip.
5. Carefully pipe mousse into each reserved morel, overfilling the mushroom slightly. Place all of the filled morels in the prepared greased sauté pan. Season the mushrooms with salt and pepper as needed. Add the chicken stock to the pan and reserve.
6. Preheat the oven to 200°F.
7. Place the Potato Galettes on a nonstick baking sheet. Warm in the preheated oven until heated through.
8. Heat the vegetable oil in a 12-inch sauté pan over medium-high heat. Season the filets with salt and pepper as needed. Sear the filets in the hot pan, tilting the pan occasionally to distribute the oil evenly, for 6 minutes.
9. Carefully turn the filets and sear for an additional 5 minutes for rare. Remove from heat and allow to rest on a warm platter.
10. Return the reserved sauce to low heat. Warm until heated through.
11. Place the pan with the reserved stuffed morels over medium-low heat. Bring to a bare simmer and poach, about 3 to 5 minutes. Be sure the poaching liquid does not boil.
12. Place a warmed Potato Galette in the center of 6 warm serving plates. Rest a filet, slightly askew, on top. Using a slotted spoon, carefully lift 3 morels out of their poaching liquid and place them around each filet.
13. Raise heat under the morel poaching liquid and rapidly boil until reduced to $\frac{3}{4}$ cup, about 3 minutes. Drizzle some of the reduced morel poaching liquid around the edge of the plate and over the morels.
14. Pour a bit of the reserved warm sauce over top of each of the filets. Place the remaining sauce in a gravy boat to be passed on the side. Serve immediately.

Source: *Great American Food* by Charlie Palmer and Judith Choate

CHICKEN MOUSSE

Yield: 1 cup

Ingredients	Amounts
Chicken, thigh meat, boneless, skinless	¼ lb.
Egg, yolks	2 ea.
Heavy cream	¼ cup
Salt, kosher	1 tsp.
Pepper, white, ground	1 tsp.
Nutmeg, ground	¼ tsp.

Method

1. Cut chicken thighs into bite-sized pieces. Place the chicken pieces in the bowl of food processor fitted with a metal blade. Process until finely minced.
2. Add egg yolks and continue processing until a purée is formed. With the processor running, slowly stream in the cream until well incorporated.
3. Add the salt, pepper, and nutmeg. Process until just blended. Scrape the mousse from processor bowl and place into a non-reactive container.
4. Cover and refrigerate until ready to use.

Note: Chicken leg meat can be substituted for the chicken thigh meat.

Source: *Great American Food* by Charlie Palmer and Judith Choate

POTATO GALETTE

Yield: 6 portions

Ingredients	Amounts
Potato, Idaho, large	5 ea.
Oil, vegetable (Divided)	6 Tbsp.
Salt, kosher	as needed
Pepper, black, ground	as needed

Method

1. Peel the potatoes. Wash and pat them dry. Using a mandolin, cut the potatoes crosswise into paper-thin slices.
2. Preheat the oven to 300°F.
3. Heat half of the oil in a 12-inch nonstick sauté pan over medium heat. Carefully form 3 separate 4-inch diameter circles of slightly overlapping potato slices in the hot oil. Place a slice in the center, if necessary, to make a solid disc.
4. While bottom layer is browning, continue to layer potatoes in an overlapping circular pattern on top of the previous layer until the cakes are about ½-inch thick. Fry until the bottoms are golden brown, 8 to 10 minutes. Season the tops with salt and pepper as needed.
5. Carefully turn over and fry until the potatoes are completely cooked and bottoms are golden, 6 to 8 minutes. Transfer to a baking sheet and keep warm in the preheated oven. Repeat the process above until all of the ingredients are used.

Note: The galettes can be made early in the day and reheated for about 10 minutes in a preheated 300°F oven just before serving.

Source: *Great American Food* by Charlie Palmer and Judith Choate

SQUAB SALAD WITH FOIE GRAS HOLLANDAISE, WHITE TRUFFLE OIL, 50-YEAR-OLD BALSAMIC VINEGAR, AND CRISPY PIG'S FEET

Yield: 6 portions

Ingredients	Amounts
Stock, chicken	2 cups
Oil, grapeseed	4 tsp.
Squab, breast, boned, skinned, halved	3 ea.
Squab, legs	3 ea.
Salt, kosher	as needed
Pepper, black, ground	as needed
Lettuce, frisée	3 cups
Foie Gras Hollandaise (Recipe follows)	1x recipe
Crispy Pig's Feet (Recipe follows)	1x recipe
Oil, truffle, white	4 tsp.
Vinegar, balsamic, 50-year-old	4 tsp.
Thyme, leaves, chopped	$\frac{3}{4}$ tsp.
Tarragon, leaves, chopped	$\frac{3}{4}$ tsp.
Basil, leaves, chopped	$\frac{3}{4}$ tsp.

Method

1. Preheat the oven to 400°F.
2. In a small saucepan over medium heat, add the chicken stock and reduce to 2 tablespoons. Reserve.
3. Heat half the grapeseed oil in a medium pan over medium-high heat. Add the squab breasts and sauté for 1 ½ minutes on each side. Place the pan in the preheated oven and roast for 2 minutes. Remove the breasts from the oven. Season both sides with salt and pepper as needed. Remove the breasts from the pan and reserve warm.
4. In the same pan, heat the remaining the grapeseed oil over medium-high heat. Add the squab legs and sauté for 2 to 3 minutes, turning every 30 seconds. Remove the legs from the pan. Season with salt and pepper as needed. Reserve warm.
5. In the same pan, over medium heat add the frisée and toss quickly for 30 seconds. Season lightly with salt and pepper. Remove and reserve.
6. To assemble, spoon about 2 tablespoons of Foie Gras Hollandaise into the center of each plate and arrange the reserved frisée over top. Cut each reserved squab breast into 6 or 7 slices and arrange them around the frisée. Place one reserved squab leg atop each mound of frisée. Tear about and place the pig's feet around the plates. Drizzle the reserved reduced chicken stock, white truffle oil, and 50-year-old balsamic vinegar on and around the frisée. Garnish with the chopped thyme, tarragon, and basil. Serve.

Source: *Charlie Trotter's* by Charlie Trotter

FOIE GRAS HOLLANDAISE

Yield: 6 portions

Ingredients	Amounts
Foie gras	3 Tbsp.
Butter, unsalted	3 Tbsp.
Egg, yolks	2 ea.
Vinegar, rice	2 tsp.
Oil, truffle, white	1 Tbsp.
Salt, kosher	1 tsp.
Pepper, white, ground	¼ tsp.

Method

1. For the foie gras butter, in a blender, purée the foie gras and butter until smooth. Chill and reserve.
2. Bring a small pot of water to a boil. In a stainless-steel bowl small enough to fit over the top without touching the water, whisk egg yolks and vinegar until aerated.
3. Gradually whisk in the reserved foie gras butter until thoroughly combined. Whisk in the white truffle oil until just incorporated.
4. Season with the salt and pepper to taste.

Source: *Charlie Trotter's* by Charlie Trotter

CRISPY PIG'S FEET

Yield: 6 portions

Ingredients	Amounts
Oil, grapeseed (Divided)	4 tsp.
Pork, pig's foot, whole	1 ea.
Onion, yellow, chopped	1/2 cup
Carrot, chopped	1/2 cup
Celery, stalk, chopped	1/2 cup
Stock, chicken	3 – 4 cups

Method

1. Preheat the oven to 350°F
2. Heat half of the grapeseed oil in a medium roasting pan over medium-high heat. Sear the pig's foot until browned and the skin is crisped, about 3 minutes per side. Add the onion, carrot, and celery and cook until they begin to caramelize, 5 to 8 minutes.
3. Add enough of the chicken stock to cover the pig's foot. Cover and bake in the preheated oven for 2 1/2 hours.
4. Remove the pig's foot from the liquid. To debone the pig's foot Slice along the bottom side of the foot and remove the skin. Pull the meat from the bones and chop into small pieces.
5. Heat the remaining grapeseed oil in a small sauté pan over very high heat. Add the meat, cover, and cook for 1 1/2 minutes.
6. Turn the meat over (the pieces will be stuck together) and cook for 1 1/2 minutes. Remove and chop into small pieces.
7. Serve.

Source: *Charlie Trotter's* by Charlie Trotter

VENISON WITH PAN-ROASTED BUTTERNUT SQUASH AND BRAISED SHALLOTS

Yield: 6 portions

Ingredients	Amounts
Shallots, large, unpeeled	2 ea.
Thyme, sprigs	6 ea.
Oil, olive, pure	2 Tbsp.
Squash, butternut, neck at least 4-in. long	1 ea.
Salt, kosher	1 tsp.
Pepper, black, ground	¼ tsp.
Stock, chicken	3 cups
Venison, medallions, 2 oz. ea.	6 ea.
Salt, kosher	1 tsp.
Pepper, black, ground	¼ tsp.
Oil, canola	as needed
Butter, unsalted, cubed	3 Tbsp.
Flour, all-purpose	1 Tbsp.
Stock, chicken	1 cup
Oil, canola	as needed
Carrot, brunoise, 1/16-in. diced	1 tsp.
Leek, brunoise, 1/16-in. diced	1 tsp.
Onion, yellow, brunoise, 1/16-in. diced	1 tsp.
Tomato, diamond	1 Tbsp.
Stock, veal, brown	1 ½ cups
Bacon, small diced	6 ea.
Chervil, sprigs	6 ea.

Method

1. Preheat the oven to 350°F.
2. On a square of aluminum foil, drizzle the shallots and thyme sprigs with the oil and enclose in the foil. Bake in the preheated oven until the shallots are soft, about 30 minutes. Cut off the root end, peel the shallots, and cut into small wedges. Place the shallots in a small saucepan. Reserve.
3. Cut off the neck of the squash and peel it (reserve the remaining squash for another use elsewhere). Cut six ½-inch rounds from the neck of the squash. With a 2- to 2 ½ -inch cutter,

cut a round out of each slice. Score one side of each round in a diamond pattern. Season with the salt and pepper. In a pot, over high heat, bring the chicken stock to a boil. Add the squash rounds and blanch until tender, about 8 minutes. Drain the slices, shock in an ice bath, and drain again. Reserve.

4. In a bowl, season the venison medallions with the salt and pepper on both sides. Heat enough canola oil to lightly coat the bottom of a large heavy sauté pan. Add the venison and cook on the first side until brown, 2 to 3 minutes. The pan should be hot enough that when you shake the pan after about 10 seconds, the medallions move freely. Don't move the medallions until they move on their own. Turn and brown the second side, while basting them several times with the oil in the pan, until desired level of doneness is reached (2 to 3 minutes for medium-rare). Reserve warm.
5. For the *beurre monté*, roll the cubes of butter in the flour to lightly coat. Heat the chicken stock in a heavy bottomed saucepan over medium heat until simmering. Reduce the heat to low. While constantly whisking, gradually add the coated cubed butter. Whisk until thoroughly combined. Reserve.
6. In a second large sauté pan, heat $\frac{1}{8}$ -inch of canola oil. Add the reserved butternut squash, scored side down, and sauté until lightly browned on the bottom. Turn and continue cooking until the squash is heated through.
7. Place the reserved small saucepan with the shallots over low heat. Add the carrot, leek, onion, tomato diamond, and the reserved *beurre monté*. Warm until heated through.
8. Place the veal stock in a saucepan set over medium heat. Reduce the stock by half, skimming any impurities that rise to the surface. Reserve.
9. In a sauté pan over medium heat, add the bacon and cook until crisp, 5 to 10 minutes. Drain the excess fat on paper towels.
10. Place a spoonful of reduced veal stock on each serving plate. Top with a round of squash and a venison medallion. Divide the shallots among the medallions, sprinkle a portion of bacon over the shallots, and garnish each with a sprig of chervil.

Source: *The French Laundry Cookbook* by Thomas Keller

BRAISED RABBIT LEG WITH SWEET POTATOES, CELERY ROOT AND THYME –INFUSED RABBIT STOCK REDUCTION

Yield: 6 portions

Ingredients	Amounts
Rabbit, legs	6 ea.
Mustard, Dijon	2 Tbsp.
Oil, olive, pure	3 Tbsp.
Sage, leaves, coarsely chopped	6 ea.
Garlic, cloves, sliced	6 ea.
Bay leaves, crumbled	6 ea.
Peppercorns, black, lightly crushed	3 tsp.
Onion, yellow, chopped	$\frac{3}{4}$ cup
Carrot, chopped	$\frac{3}{4}$ cup
Celery, stalk, chopped	$\frac{3}{4}$ cup
Garlic, cloves, chopped	6 ea.
Bacon fat, rendered	6 Tbsp.
Stock, chicken	4 cups
Thyme, sprigs	3 ea.
Bay leaves	2 ea.
Parsley, flat-leaf, sprigs	5 ea.
Tomato, concassé	1 ea.
Celery, root, julienne	$\frac{3}{4}$ cup
Milk, whole	3 cups
Butter, unsalted (Divided)	9 Tbsp.
Potato, sweet, peeled, cut into thin disks	1 ea.
Salt, kosher	1 tsp.
Pepper, black, ground	$\frac{1}{4}$ tsp.
Mushrooms, shiitake, sliced	$\frac{3}{4}$ cup
Salt, kosher	as needed
Pepper, black, ground	as needed

Method

1. In a bowl, toss the rabbit legs with the Dijon mustard, olive oil, sage leaves, sliced garlic, bay leaves, and black peppercorns. Marinate overnight in the refrigerator.
2. Heat the bacon fat in a pan large enough to hold all the legs in one layer over medium-high heat. Add the onion, carrot, celery and chopped garlic until lightly browned. Remove the vegetables with a slotted spoon and set to the side.

3. Add the rabbit legs and brown on each side, 2 to 3 minutes per side. Remove the rabbit legs from the pan, return the vegetables to the bottom of the pan and nestle the rabbit legs over top of them.
4. Add the stock, thyme, bay leaves, parsley, and tomato concasse. The legs should be just barely submerged in the liquid. Simmer for 2 hours, adding more stock or water if necessary. Skim away any fat or impurities that may rise to the surface. Remove the legs from the pan and strain the braising liquid into a small saucepan. Discard the solids. Slowly reduce the braising liquid down to ½ cup and reserve in the pan.
5. In a small saucepan, gently simmer the celery root and milk until cooked, about 4 to 5 minutes. Drain the celery root and toss with 1 tablespoon of the butter. Season with salt and pepper as needed.
6. Heat 1 ½ tablespoons of butter in a large sauté pan over medium heat. Sauté the sweet potatoes in batches (the pieces should not overlap), about 1 ½ minutes per side, adding 1 more tablespoon of the butter as needed. Season with the salt and pepper. Transfer them to a paper towel to drain any excess butter.
7. Heat 2 tablespoons of the butter in a small pan over medium heat. Sauté the shiitake mushrooms until tender. Season with salt and pepper as needed. Transfer them to a paper towel to drain any excess butter.
8. Preheat the oven to 400°F.
9. Heat 2 tablespoons of the butter in a sauté pan over medium-high heat. Quickly sauté the rabbit legs and transfer to the preheated oven for 8 to 10 minutes.
10. Bring the reserved reduced braising liquid to a boil and whisk in 1 ½ teaspoons of the butter.
11. Arrange the mushrooms around the edges of each plate and place the sweet potatoes in the center. Mound the celery root on top of the sweet potatoes and place a rabbit leg on top. Spoon a few tablespoons of sauce on each serving.

Source: *Charlie Trotter's* by Charlie Trotter

ROASTED LOBSTER WITH TRUFFLE BUTTER AND BASIL-ESSENCE POTATOES

Yield: 6 portions

Ingredients	Amounts
Lobsters, fresh, 1 lb. ea.	3 ea.
Oil, olive, pure	3 Tbsp.
Tarragon, leaves, chopped	2 Tbsp.
Parsley, flat-leaf, leaves, chopped	2 Tbsp.
Pepper, black, ground	to taste
Stock, chicken	2 ½ cups
Truffle butter	¼ lb.
Leek, white, finely diced	½ cup
Carrot, finely diced	¼ cup
Salt, kosher, coarse	as needed
Basil-Essenced Potatoes (Recipe follows)	1x recipe
Oil, olive, pure	as needed
Basil, leaves	12 ea.

Method

1. Bring about 16 cups of salted water to a boil in a deep lobster or pasta pot over high heat. Remove claws from lobsters and place them in the boiling water. Cook for exactly 2 minutes. Add tails and bodies and cook for an additional 1 ½ minutes. Drain well and place in an ice bath for 15 minutes, or until well chilled. Using heavy kitchen shears, carefully cut open shells and remove meat from bodies, tails and claws, keeping claws whole and cutting the tails in half, lengthwise. Place meat on a platter and drizzle with olive oil, tarragon, parsley and pepper to taste.
2. Preheat oven to 400°F.
3. Place stock in a medium saucepan over medium heat. Bring to a boil and cook for about 5 minutes or until reduced by one-third. Stir in truffle butter, leeks, and carrot. Cook for 4 minutes. Remove from heat. Cover and keep warm.
4. Place a large roasting pan in preheated oven for about 3 minutes, or until very hot. Season lobster with salt and toss to coat with the herbs. Place, piece by piece, in hot roasting pan. Roast in preheated oven for 7 to 8 minutes or until just cooked. Remove to stovetop.
5. Just before serving, heat about 2 inches of oil in a pan to 350°F. Drop the basil leaves, a few at a time, into the hot oil and fry until crisp, 5 to 10 seconds. Remove using a slotted spoon and drain on paper towels. Repeat with the remaining basil leaves.
6. Place the hot potatoes in a canvas pastry bag fitted with a #8 round tip. Pipe equal amounts, slightly off center on each of 6 warm dinner plates. Place equal portions of lobster, including a split tail and one claw, around and on top of the potatoes. Drain the lobster pan juices into

the sauce and stir to combine. Taste and adjust seasoning with salt and pepper. Spoon over the lobster and onto the potatoes. Garnish with 2 fried basil leaves.

Source: *Great American Food* by Charlie Palmer and Judith Choate

BASIL-ESSENCE POTATOES

Yield: 6 portions

Ingredients	Amounts
Basil, leaves	4 ea.
Oil, olive, pure	1 Tbsp.
Potato, waxy new	1 lb.
Garlic, cloves, peeled	1 ea.
Salt, kosher	1 tsp.
Pepper, black, ground	¼ tsp.

Method

1. Place basil in a mortar with the olive oil. Using a pestle, pound into a purée. Scrape from mortar and set aside.
2. Peel and dice potatoes. Place in cold salted water to cover in a medium saucepan over medium heat. Add garlic and bring to a boil. Lower heat and simmer for 25 minutes or until tender. Drain well.
3. Pass through a ricer or food mill and beat in basil purée. Season to taste and serve warm.

Source: Great American Food by Charlie Palmer and Judith Choate