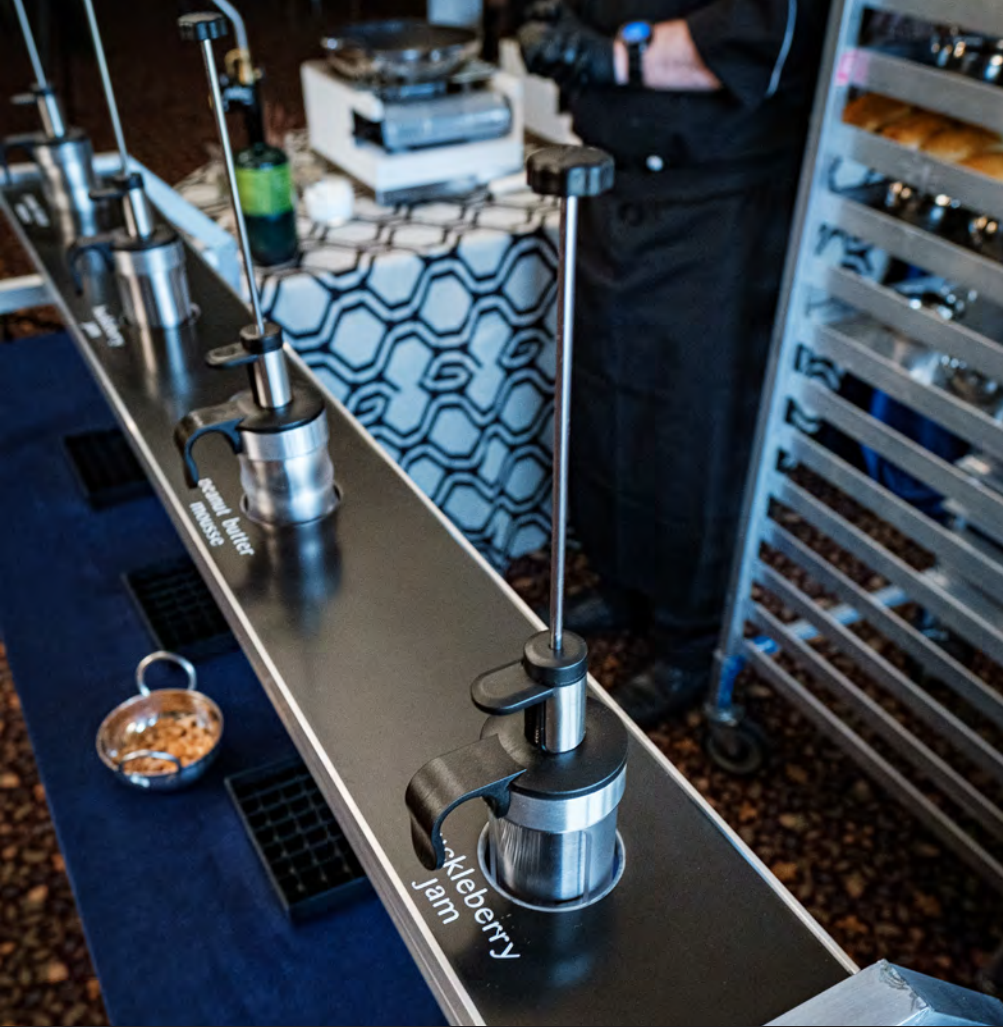


CATIE 2020
BEST ACTION STATION
FOIE GRAS DOUGHNUT





SYNOPSIS

Showcasing proper cooking techniques in front of wide-eyed guests is always a winner! We built an action station that highlights the expert abilities of our chefs while incorporating a little pizzazz with flames, nostalgic flavors of peanut butter and jelly, as well as a regional favorite house-made doughnut.

Using those skills with the preparation of a luxurious protein—foie gras—paired with familiar flavors, we allow guests to indulge in a dish that toes the line of sweet and savory in perfect harmony. Through simplicity, balance, indulgence, and a little fire, we present the *foie gras doughnut*.

FOIE GRAS DOUGHNUT

ACTION STATION

Design Concept & Presentation

Taking inspiration from local favorites and foodie classics, we designed our menu for an event of fellow catering professionals to showcase our interpretations of a variety of regional specialties. With the early-March chill in the air we deferred to the comfort and traditional Midwestern way of serving a hearty dish. We also love a classic peanut butter and jelly sandwich, and so using this as a starting point, we built a unique presentation to showcase our abilities in cooking technique and building balanced flavors. Before we can design the actual station - we needed to design all the components of the menu.



In lieu of bread, we opted for a doughnut, but not just any doughnut. The style of doughnut would need to be brioche style, similar to a Paczi which are a regional favorite. With an overabundance of huckleberries transformed into a sweet and tangy jam, creamy peanut butter mousse, and a crunchy and spicy peanut brittle, our dish was coming together but quickly inching up the sweet ladder. In an effort to savory-ify a dish that was rapidly becoming a dessert, we thought an addition of some gamey protein would do the trick. Bacon? No, overdone. Duck breast? Possibly. Foie gras—YES. Although still somewhat controversial, we concluded that searing a thick slab of foie gras in front of our guests and immediately placing it on a warm filled doughnut would be the icing on the cake, as foie gras classically pairs well with nuts and jammy fruit flavors. Toeing the line of sweet and savory is always a risk for a crowd but with the proper balance it can be a success. We always embrace the opportunity to use luxurious and delicious ingredients whenever possible so hosting such an important event attended by guests who appreciate innovative new takes on classic flavors was the perfect opportunity to debut this presentation.



Creative Process & Functionality - Station Design

Now that we had a very exciting station menu, we needed to figure out how we were going to display the components of the menu so it was both functional and a show-stopper in interactive elements. The arrangement of the action station would require that we showcase the star of the dish - the foie gras. Because the stations were the main source of entertainment for this event, we set up this station smack in the middle of the room to be a focal point for the guests and give them 360 access to the entire station. A uniformed chef stands in the center of the presentation searing fat slices of buttery goose liver that have been meticulously scored and generously seasoned with kosher salt and black pepper, until golden brown and melt in your mouth. The chefs seared the foie live for the guests in a cassette feu, and for extra caramelization, and some fire effects - we torched the foie gras with a searall to finish. We wanted the guests to have an interactive element that they could self-execute. It can't be called an action station without some guest involvement. We pondered many ideas for the fillings and landed on the brilliant idea of using caulk



guns. We had a custom stand built for the caulk guns and voila: the guest interaction piece was complete. The result - creamy and light peanut butter mousse and zesty huckleberry jam, ready and waiting to be shot from repurposed caulk guns into a warm paczi-style brioche doughnut, reminiscent of the filled pastries so popular at so many area bakeries on Paczi Day. To plate, a chef places a spoonful of crunchy chopped spicy peanut brittle into the bottom of a bowl and tops with a freshly fried doughnut that guests have filled with a squirt of peanut butter mousse and a dollop of huckleberry jam. Next, the chef lays a glistening slice of the seared liver on the doughnut and finishes with a dark chocolate curl for a little extra decadence and a pinch of microgreen for a touch of color. Guests were delighted by the live searing and had so much fun using the caulk guns and creating their own perfectly filled doughnut. Because guests had 360 degree access to the station and we had multiple caulk guns and searing stations, lines were never a problem and the station was not only delicious but provided entertainment all night for everyone who visited the station.



FOIE GRAS

served on a
brioche donut

filled with:
peanut butter
mousse (N)
and
huckleberry jam

garnished with:
peanut brittle and
late curl

Challenges & Obstacles

It is always a challenge to achieve precision when cooking delicate proteins in front of an audience and foie gras is no exception. Our focus for this dish is to achieve a perfect medium rare with a dark and rich color and caramelization on the exterior. The slices needed to be thick to cook properly and we most definitely did not want to skimp for this audience. Additionally, the importance of a hot and dry pan cannot be overstated in this scenario, however, the risk of a smokey room necessitates proper ventilation. In addition to the challenges brought by the cooking of the foie gras, we always anticipate some hesitance on the part of our guests to try an ingredient that is so hotly disputed amongst many. However, we were confident that this particular group would appreciate, rather than shy away from, the station and that surrounding the foie with familiar flavors of peanut butter, jelly and doughnut would lend approachability to an otherwise intimidating ingredient. Any time you give guests their own interactive element on a food dish, you lose the ability to strike the perfect balance of flavors. We combatted this by having chefs and waiters nearby to make suggestions and help as needed with the caulk guns and posted a sign showcasing the components of the dish as a guide! The result - an interactive station that perfectly mixed sweet and savory with dramatic flair.

FOIE GRAS DOUGHNUTS

RECIPE

Foie Donut Recipes

Yield: 1 Serving

1oz piece of seared foie gras

1. Score foie gras in a cross-hatch pattern
2. Season with salt and pepper
3. Heat a saute pan until smoking hot; add 1 tsp vegetable oil
4. Sear foie gras for 10 seconds per side
5. Remove from pan and reserve

1 peanut butter huckleberry donut

1. Fry donut per the recipe
2. Poke a small hole in the side of the donut
3. Pipe .5oz of peanut butter mousse into donut
4. Pipe .25oz of huckleberry jam into donut

1oz peanut brittle, chopped

Micro greens

Chocolate curl

FOIE GRAS DOUGHNUTS

RECIPE

Donut Dough

Yield: 24 donuts

- 2oz fresh compressed yeast
- 8floc water, lukewarm
- 2oz granulated sugar
- .5oz dry milk powder
- .25oz melted butter
- 1tsp fresh lemon juice
- 1tsp dark rum
- 4 eggs
- 3.25oz vegetable shortening
- 2oz cake flour
- 19oz high gluten flour
- .5oz kosher salt

Method:

1. Combine yeast and water and allow to bloom for 5 minutes.
2. Combine the yeast mixture, granulated sugar, dry milk powder, melted butter, lemon juice, rum, eggs, shortening, cake flour, high gluten flour and salt together in a stand mixer with the dough hook attachment and mix for 12-15 minutes on low speed.
3. Stop the mixer and transfer the dough to an oiled bowl and cover with plastic.
4. Allow to proof in a warm place for about 1 hour, or until doubled in size.
5. Turn out the dough onto a work surface and allow to rest for 15 minutes, covered.
6. Roll out to a quarter-inch thickness and cut into 2-inch squares.
7. Transfer to a parchment-lined sheet tray and proof, covered, for 15 minutes.
8. Drop donuts into a 350 degree deep fryer and fry for 1-2 minutes, turning after about 30 seconds, or until golden brown and cooked through.
9. Remove from fryer and reserve.

FOIE GRAS DOUGHNUTS

RECIPE

Peanut Butter Mousse

Yield: 1 pound

- 4oz cream cheese
- 4oz creamy peanut butter
- 3.5oz granulated sugar
- 5.5floc heavy cream
- 2tsp vanilla extract

Method:

1. Combine cream cheese, peanut butter, sugar, heavy cream, and vanilla extract in a stand mixer fitted with a paddle attachment.
2. Cream mixture until smooth and aerated, about 5 minutes.
3. Transfer to a pastry bag.

Huckleberry Jam

Yield: 1 pound

- 5oz granulated sugar
- 2tbl cornstarch
- 9oz huckleberries (fresh or frozen)
- 1.5tbl honey
- .25tsp ground nutmeg
- 1tbl cider vinegar
- .25 fresh ginger, grated
- 2tbl fresh lemon juice
- .25tsp kosher salt

Method:

1. Combine cornstarch and granulated sugar, set aside.
2. In a sauce pot, combine huckleberries, honey, ground nutmeg, cider vinegar, ginger, lemon juice and salt and bring to a simmer.
3. Add sugar and cornstarch mixture and continue to cook, stirring continuously, until sugar has dissolved and mixture is thickened to nappe.
4. Remove from heat and cool.
5. Transfer to a pastry bag.

FOIE GRAS DOUGHNUTS

RECIPE

Peanut Brittle

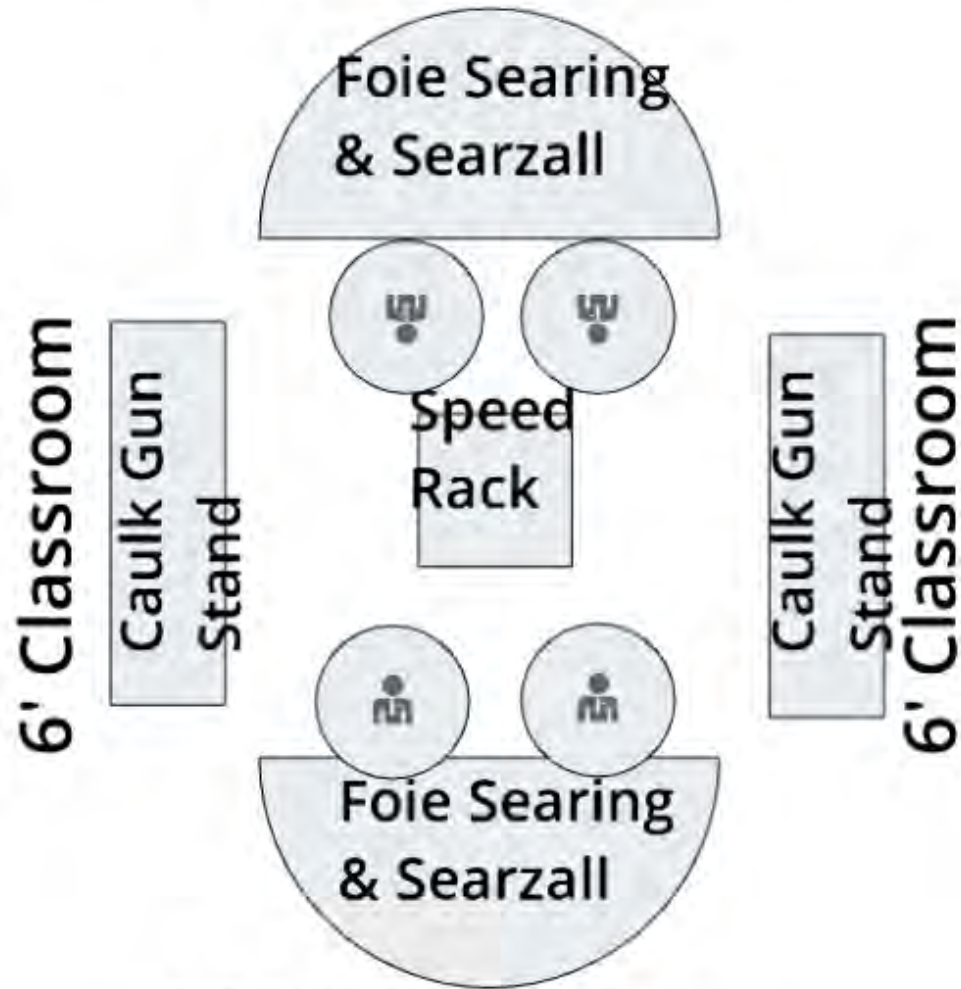
Yield: 1 pound

- 2.25floz water
- 5oz granulated sugar
- 3.5floz glucose syrup
- 5oz peanuts, chopped
- .25tsp cayenne pepper
- 1tbl flaky sea salt
- .25oz butter
- .5tsp vanilla extract
- 1/8tsp baking soda

Method:

1. In a large sauce pot combine the water and sugar, bring to a boil.
2. Add glucose and continue to boil over high heat until mixture reaches 239 degrees.
3. Stir in peanuts and cayenne pepper and continue cooking until mixture reaches 311 degrees.
4. Remove from heat and stir in flaky sea salt, butter, vanilla extract and baking soda.
5. Pour in between 2 silpats and roll to 1/8-inch thickness.
6. Allow to cool.

72" Half Round



72" Half Round

2 Feet