CATIE Awards 2020

Best Food or Beverage
Trend Incorporation

"Pentagon to Star"

Synopsis

Small packages can hold big surprises. The "Pentagon to Star" was fun, intriguing, informative, beautiful, and delicious. As the guests opened their Pentagon the Amuse-bouche was a stunning and delicious gem sitting in the middle of the star adding vibrant color to the contraption which became their menu card for the meal. It set a perfect tone for what would be a fabulous culinary experience.

Concept
&
Objectives

We were working on all the print material for an event and need to create a menu card for a plated meal. The entire event was full of new and innovative ideas, so the goal was for this menu card to be extraordinary. The objective would be to use our in-house wood-cutting laser machine to produce a unique experience for the guests in the form of a menu card.

AMUSE BOUCHE
Tomato Gelée with Prosciutto Crisp topped with Smoked Gouda Mousse

ENTREE ONE
Cold Smoked Chilean Sea Bass on an Herb Crusted Polenta Cake with Coriander Vanilla Cream Sauce

INTERMEZZO
Handcrafted Peach Pop Bellini

DESSERT
Custom Created Island Rum Cake with a Butter Rum Filling

ENTREE TWO
Roast Tenderloin of Beef with French Onion Gravy Roasted Fingerling Potatoes and Champagne Sauce

The creative process began with an origami program that we obtained at a conference. The program was fascinating to us, so we studied the program and how it was created and assembled thinking we could possibly create a folding origami menu out of wood. May hours of research, trial and error commenced but wood does not bend the same way as paper. However, we realized that paper could still be used for hinges to fold in one direction.

We felt we could create some sort of box that would enable the sides to drop down. A normal box isn't interesting, so we created a pyramid with the points joining at the top. As we brought the sides up, we realized we could put a surprise inside of it…. like an Amuse-bouche. The pyramid turned into a pentagon which would unfold into a star because it was more interesting both closed and open. We realized that if we put a food item inside the closed pentagon, we would have 5 courses. We could then put the names of each course on each of the points of the star.
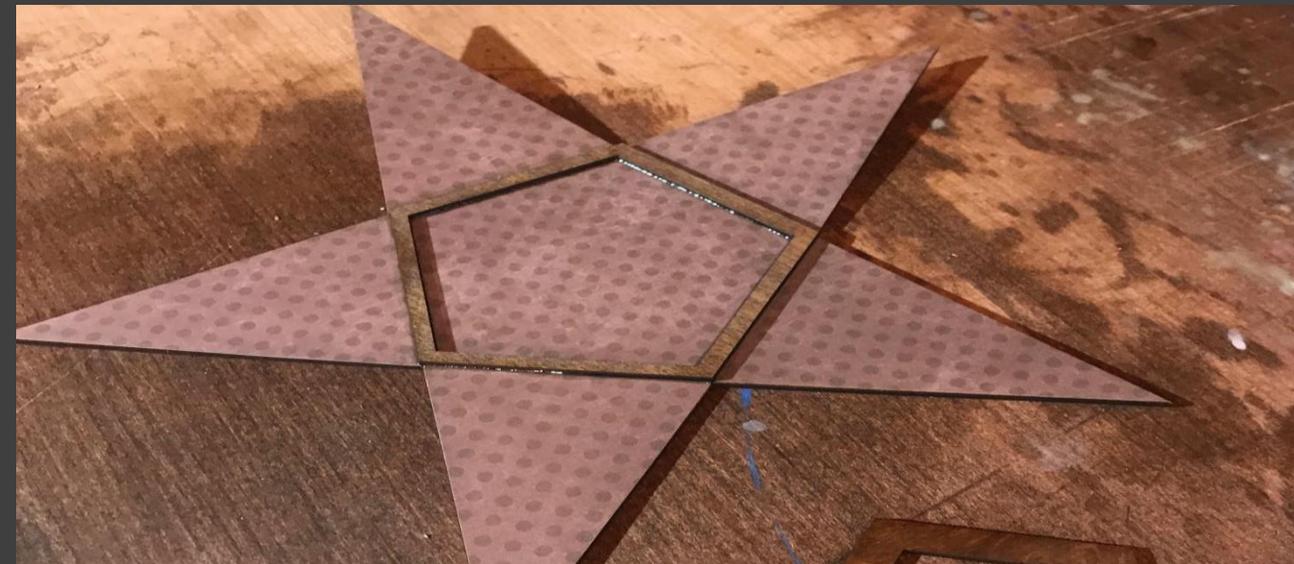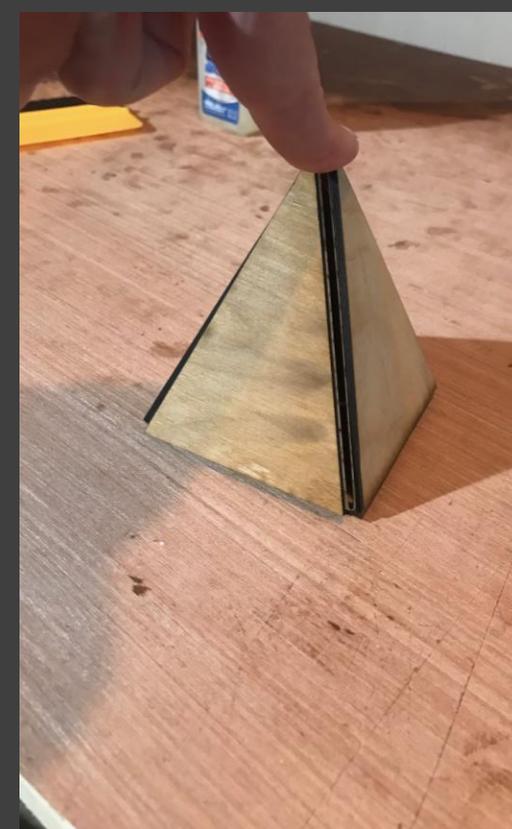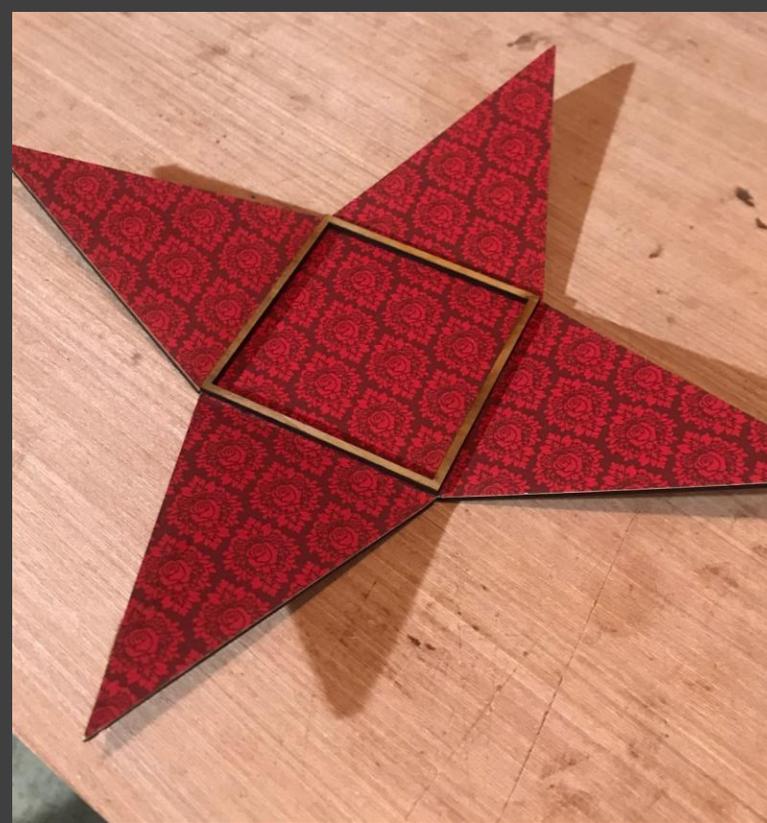
- Once we discovered we could put a food item inside, be brought our culinary team in and tasked them with creating a an Amuse-bouche that was no more than 2.5" round, could hold at room temperature for up to an hour and a half and created a "WOW" when the sides came down.

- Several food items were considered before we decided on the Tomato Gelee with Crispy Prosciutto and Smoked Gouda Mousse garnished with a Fire-star Orchid. It held its shape at room temperature and had a fantastic pop of color when the pentagon opened. The Tomato Gelee sat in a small bamboo disk in order for the program to stay clean.

Impact on Event

- As the guests sat down, they read a poem etched on the ring, "Take Off, Enjoy Treat, Read Stars, See What's, To Eat". When the Star opened the Amuse-bouche was a stunning and delicious gem adding vibrant color to the contraption. It set a perfect tone for what would be a fabulous culinary experience.

Originality & Presentation

- The guests had never seen anything like this. It even came with its own instructions as part of the aesthetics. The poem on the pentagon told them exactly what to do. The "Pentagon to Star" was fun, intriguing, informative, delicious and beautiful.
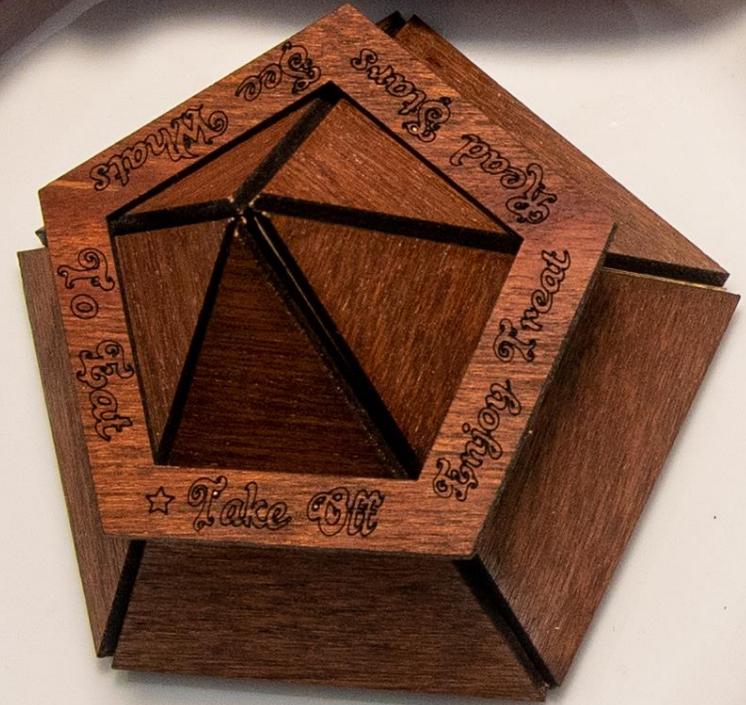
Production

- To assemble the contraption we needed the pentagon base, the 5 points of the star, the star-shaped paper insert for the hinges, the 5 paper triangles with each course individually written on them, the large pentagon ring to keep the sides from falling in and the pentagon ring with the poem on it to keep the device closed. All of the components were cut with the laser to ensure precision.

The Tomato Gelee was pre-plated on the bamboo disk and refrigerated until assembly which was done at the tables. The disk was placed in the base of the star, the mousse pipped, the prosciutto added. Once the Fire-star Orchid was in place the sides were lifted and the ring out in place.

Challenges

- Keeping the sides up and making it practical for the guests to open took some thought. The first idea was to tie it with ribbons extending from the bottom of the pyramid and joining at the top. We were able to secure it this way, but we were afraid that the guests would pick to use both had to try to untie it, ruining the surprise inside. We also tried wire at the tip, but again this required too much handling to make it simple and practical. We finally came up with a hollowed-out pentagon-shaped ring to sit on top that kept the sides up. When the ring was simply lifted the sides fell perfectly.

- There was a concern that the sides could fall inward onto the food, which had happened to some of the boxes when the hinges were used several times and became a bit loose. We added another thin pentagon ring that acted as a stopper and solved any potential problems with the sides falling in.

- The food itself was challenging because we needed a substantial impact from a food item that could be mor more than 2.5" round. We settled on the Tomato Gelee because of the color, and the fact that it would hold for a long period of time without loosing its integrity and taste. The Crispy Prosciutto added a lift to the bite and the Gouda Mousse had the duel roll of adding a savory creaminess and holding the prosciutto in place.

Recipe

Name: Tomato Gelee with crispy prosciutto and smoked gouda mousse   **Qty:** 1

Description:

Tomato Gelee with crispy prosciutto and smoked gouda mousse

Ingredients:

Item Name	Qty	Unit	Category	Conversion	Comment
Smoked Gouda mousse	0.50	Fluid Ounce	Staging Cooler	1 Tablespoon	
Tomato Gelee	1.00	Item	Staging Cooler	1 Item	
ham, prosciutto	0.13	Ounce	Meat	0.12 Ounces	

Instructions:

On the bottom side of a flat sheet pan, lay a piece of parchment paper. Lay pieces of prosciutto on the parchment paper. Lay another piece of paper on top followed by another sheet pan so that the prosciutto is flattened between the bottoms of both sheet pans. Set oven to 325* and cook prosciutto for 6 minutes or until crisp. Let cool and pack.

Sub Recipe: Smoked Gouda mousse   **Portion:** 0.5 (Fluid Ounce)

Item Name	Qty	Unit	Category	Conversion	Comment
smoked gouda cheese	0.02	Pound	Dairy	3.01 Teaspoons	
cream cheese	0.03	Pound	Dairy	0.03 Pounds	
heavy cream	0.03	Cup	Dairy	1.5 Teaspoons	
Salt and Pepper Shaker	0.02	Teaspoon	Dry Storage	0.02 Teaspoons	

Instructions:

-In a pot, bring cream up to a simmer over medium high heat. Add in smoked gouda cheese. Allow to melt and fully inorperate. take off heat and let cool for 10 minutes.

-In a stand mixer with a whisk attachment, add in softened cream cheese and smoked gouda mixture. Whisk till combined and smooth. If too thick, add in more heavy cream to thin out.

-Pack in pastry bag on party.

Sub Recipe: Tomato Gelee   **Portion:** 1 (Item)

Item Name	Qty	Unit	Category	Conversion	Comment
tomato sauce	0.08	Cup	Dry Storage	0.65 Ounces	
tomato juice	0.02	Cup	Dry Storage	0.02 Cups	
agar agar	0.08	Ounce	Chef Office	0.08 Ounces	
Salt and Pepper Shaker	0.01	Teaspoon	Dry Storage	0.01 Teaspoons	

Instructions:

-In a pot, add tomato sauce and tomato juice. Heat of medium high heat to a simmer. Once mixture is simmering, add in agar agar to thicken. Once fully incorperated, remove from heat and pour mixture into silicon mini donut molds. Put in freezer to harden for 30 minutes.

-Remove gelee for silicon mold and pack on sheet pan.