



BEST 2017

HORS D'OEUVRE

Smoked Carrot in Cloche

Event: Wedding

SYNOPSIS



Photography By Caitlin Lisa

The Smoked Carrot in Cloche was our answer to exciting, vegan, gluten-free and interactive hors d'oeuvres for a wedding client seeking innovative vegan options for her guests.

The client, who also happened to be a former chef employee, also had guests that were culinary artists, so this item needed to bring a certain element of technique and "wow" factor.

CONCEPT



We are always looking for creative hors d'oeuvres that can accommodate vegan and gluten-free dietary restrictions while still being interesting. Taking the technique of smoking the simple yet unique ingredient of a thumbelina carrot and making the cloche presentation a part of the interaction gave it a "wow" factor, while still meeting dietary criteria.

Since this particular wedding was for a former chef of the company, we wanted to create something that the guests would remember. The use of a thumbelina carrot with its bright orange color and unique shape, as well as sweet yet herbaceous flavor, was a perfect canvas for the concept. The addition of the reveal using a cloche, as if being presented a gift made just for you, and applying the simple yet impressive technique of smoking, made the smoked carrot in cloche a stand-out hors d'oeuvre.

PRODUCTION



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To display the item and create the smoke effect under the cloche, a small amount of applewood smoke is trapped underneath the cloche after the carrot is placed on the wood serving tray. As the hors d'oeuvre is presented, the server lifts the cloche, releasing the smoke and giving the guest the visual, smell and taste of the smoked carrot underneath.

Since this hors d'oeuvre requires open fire, this can be a restriction if not allowed at a venue. Given this hors d'oeuvre's time-sensitive application and production, we are also limited to using it for parties that require no more than 200 pieces at one time.

RECIPE



Smoked Carrot in Cloche

10 Thumbalina carrots
duck fat
Sea salt

Carefully peel 10 Thumbalina carrots carefully to keep some stem intact. Cut the carrots in half and lightly "fry" them in duck fat until they become slightly tender. Remove the carrots from the fat, sprinkle with sea salt and place the carrots in a cold smoker for eight minutes (or until desired level of smokeiness is achieved).