

Coconut Panna Cotta with Caramelized Pineapple

For Panna Cotta:

1 $\frac{1}{2}$ teaspoons gelatin
1 Tablespoon water
 $\frac{1}{4}$ cup sweetened shredded coconut
1 can (15 oz) coconut **cream** (not coconut milk)
1 cup cream
1 teaspoon vanilla bean paste
 $\frac{1}{4}$ cup brown sugar
Zest and juice of 1 lime
Pinch of salt

For Caramelized Pineapple:

1 Tablespoon unsalted butter
 $\frac{3}{4}$ cup brown sugar
1 vanilla bean or 1 teaspoon vanilla bean paste
1 $\frac{1}{2}$ Tablespoons dark rum
Juice of 1 lemon
Juice of 1 lime
 $\frac{1}{2}$ fresh pineapple, peeled, cored and sliced thinly into triangles

For panna cotta, combine gelatin and water in a small bowl and allow to bloom. Set aside.

In a medium sauté pan over medium heat, add dry sweetened coconut and toast until light golden brown. Add in coconut cream and cream. Heat through, but do not boil. Add in brown sugar and vanilla bean paste. Let steep for about 10 minutes. Add in lime juice and zest. Stir in 1 pinch of salt.

Using a strainer, strain cream mixture into a large bowl. If gelatin is too thick, microwave for about 10 seconds to loosen. Add gelatin to the cream mixture and whisk. Pour panna cotta into dariole silicon molds, ramekins, cups, or serving glasses. Place in refrigerator for about 2 hours or until set.

For caramelized pineapple, preheat oven to 450°F. Line a small baking sheet with parchment paper. In a medium sauté pan melt butter. Add brown sugar and stir to dissolve. Once thickened, stir in vanilla bean or vanilla bean paste, dark rum, lemon and lime juice. Turn heat to low and cook for about 3-4 minutes. Stir in pineapple to coat. Using tongs, transfer pineapple to prepared sheet. Remove vanilla bean, if using. Place remaining sauce in a small bowl and set aside. Roast pineapple until golden brown, about 5-7 minutes.

To serve, unmold panna cotta by submerging bottom of mold in hot water for about 30 seconds. Place a cookie sheet on top of the mold and flip the pan. Carefully transfer panna cotta to serving plates. Top with roasted pineapple, spoon on additional sauce and serve. Makes about 6.

Guacamole with Fresh Garden Salsa

For Guacamole:

1/4 cup white onion, minced
1/4 cup cilantro, finely chopped
1/4 jalapeno, deseeded and minced
3 avocados halved seeded and peeled
2 Tablespoons fresh lime juice, about 1-2 limes
1 teaspoon salt, plus more to taste
1/4 teaspoon garlic powder

For Fresh Garden Salsa:

1 cup diced zucchini (approximately 1 small zucchini)
1/2 cup chopped red onion
1 red bell peppers, seeded and diced
1 green bell peppers, seeded and diced
2 tomatoes, diced
2 garlic cloves, minced
1/2 cup chopped fresh cilantro
1 teaspoon ground black pepper
2 teaspoons sugar, optional
1/4 cup lime juice
1 teaspoon salt
1 -2 jalapeno peppers, seeded and finely chopped
Tortilla chips, to serve

For guacamole, add minced onions, cilantro, jalapeno to a food processor and blend. Add avocados and blend into a smooth guacamole. Drizzle with fresh lime juice. Sprinkle on salt and garlic powder. Blend, scraping down the sides with a spatula. Taste and add more salt as needed.

For salsa, wash vegetables and prepare as directed. In a large bowl, combine all the ingredients. Toss gently to mix. Cover and refrigerate for at least 30 minutes to allow the flavors to blend.

To serve, use a shallow large bowl and add blended guacamole. Using a spoon, make indents around the outside in the guacamole. Make a smaller "bowl" shape in its center. Add the fresh garden salsa in the center. Serve with tortilla chips.

Serves 4-6.

Korean Fried Chicken and Waffles

For Chicken:

2 lbs boneless, skinless chicken breasts, cut into $\frac{1}{2}$ inch pieces
1 cup buttermilk
2 Tablespoons gochujang (Korean chili paste)
2 cloves garlic, minced
1 Tablespoon fresh ginger, grated
1 Tablespoon soy sauce
1 cup all-purpose flour
 $\frac{1}{2}$ cup cornstarch
1 Tablespoon Korean chili flakes (gochugaru)
1 teaspoon salt
 $\frac{1}{2}$ teaspoon black pepper
Vegetable oil for frying (about 6 cups)

For Sriracha Mayo:

1 cup mayo
3 Tablespoons Sriracha chili sauce
Juice from $\frac{1}{2}$ a lemon, about 2 Tablespoons
1 garlic clove, minced
Salt to taste

For Glaze:

$\frac{1}{3}$ cup melted butter
 $\frac{1}{4}$ cup green scallions, finely chopped
1 Tablespoon sesame oil
 $\frac{1}{4}$ cup gochujang
3 tablespoons honey
2 tablespoons rice vinegar
2 cloves garlic, minced
1 Tablespoon sesame oil
1 teaspoon fresh ginger, grated

For Waffles:

2 large egg whites
 $\frac{1}{4}$ cup heavy cream
1 Tablespoon sugar
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon vanilla extract
5 Tablespoons melted butter
 $\frac{2}{3}$ cup all purpose flour
1 Tablespoon furikake

For Garnish:

2 Tablespoons toasted sesame seeds
3 scallions, sliced thin
Pickled radish or cucumbers

Marinate the chicken by mixing buttermilk, gochujang, garlic, ginger, and soy sauce. Add chicken, coat, and refrigerate for at least 2 hours. Prepare the coating by whisking flour, cornstarch, gochugaru, salt, and black pepper in a medium bowl. Heat vegetable oil in a deep fryer to 350°F. Coat the marinated chicken in the flour mixture, ensuring it adheres well. Fry the chicken in batches for 8-10 minutes until golden brown, then transfer to a wire rack. Double fry the chicken for 2-3 minutes for extra crispiness.

For the waffles, whisk together egg whites and cream in a bowl. Add in sugar, salt, vanilla, butter and flour. Whisk until smooth. Cook waffles in a preheated waffle iron until golden brown.

For the glaze, whisk together gochujang, honey, rice vinegar, soy sauce, garlic, sesame oil, and ginger in a saucepan. Heat until it thickens slightly. Glaze the warm chicken by tossing in a large bowl. For Sriracha mayo, whisk together all ingredients in a small bowl. Taste and adjust for salt. Serve over the waffles, garnishing with sesame seeds, scallions, pickled cucumbers and radishes. Makes 4 servings.

Shaved Grapes with Tequila and Lime

2 cups green grapes
 $\frac{1}{4}$ cup tequila blanco
Juice of 1 lime
1 pint vanilla bean ice cream
1 Tablespoon honey
 $\frac{1}{4}$ cup toasted nuts: sliced almonds, pistachios, etc

Wash and dry the grapes. Using a wooden skewer, poke each grape and 2 times. Place in freezerproof container with a lid. Add tequila and lime juice. Freeze grapes until solid, about 2 hours.

Scoop ice cream into serving dishes. Using a fine tabletop grater or a microplane, grate grapes on top of ice cream. Top each with a drizzle of honey and toasted nuts. Serve immediately.

Makes about 4 servings.

Passion Fruit or Mango Lime Mousse

2 teaspoons unflavored gelatin
3 Tablespoon water
1 $\frac{1}{3}$ cups *cold* heavy cream
1 (14 ounce) can sweetened condensed milk
1 cup frozen passion fruit or mango chunks
Zest and juice of 1 lime
Fresh thin sliced fruit, as garnish

In a medium bowl mix together gelatin and water until it is hydrated. Microwave for 30 seconds for the gelatin to melt. Cool slightly before using.

Combine heavy cream, sweetened condensed milk, passion fruit or mango chunks and melted gelatin in a blender. Stir in lime zest and juice. Blend for 5 minutes.

Transfer the mousse to a large serving bowl or 4 individual glasses. Refrigerate for at least 3 hours to set. If using sugar bowl, refrigerate mousse in a large bowl, then spoon or pipe into sugar bowls when set.

Raspberry Cheesecake Macarons

100 grams powdered sugar

75 grams egg whites (about 2 large eggs)

50 grams granulated sugar

$\frac{1}{4}$ teaspoon cream of tartar

$\frac{1}{2}$ teaspoon vanilla extract

$\frac{1}{2}$ teaspoon raspberry extract(optional)

a few drops pink food coloring: optional

2 tablespoons freeze-dried raspberries, pulverized in a food processor

Preheat oven to 300°F and line two baking sheets with parchment paper or slypat baking mats.

Sift together the almond flour and powdered sugar in a bowl and set aside.

In a clean mixing bowl, beat the egg whites and cream of tartar until foamy, then gradually add granulated sugar until stiff peaks form.

Mix in vanilla extract, strawberry extract, and pink food coloring.

Gently fold the sifted almond flour and powdered sugar mixture into the whipped egg whites until the batter flows like lava.

Transfer the batter to a piping bag and pipe small circles onto the prepared baking sheets.

Let the piped macarons rest at room temperature for 30-60 minutes until they form a skin.

Bake for 15-20 minutes, rotating halfway through, until the macarons have risen and formed a firm shell.

Strawberry or Raspberry Mousse

$\frac{1}{2}$ teaspoon gelatin

1 Tablespoon water

8 oz strawberries or raspberries, about 1 $\frac{1}{2}$ cups once halved/quartered

2 Tablespoons sugar

1 teaspoon lemon juice

$\frac{1}{2}$ cup heavy cream double cream (looking for 35% fat)

Sprinkle the gelatin over the water in a small bowl and stir to mix in. Scrape down any that may stick to the sides then set aside for 5 minutes (you can do other steps while it expands).

Place the strawberries or raspberries, sugar and lemon juice in a food processor and blend until relatively smooth. Transfer to a small saucepan then put to one side while you whip the cream (or you can start warming it, as long as you keep an eye on it and stir now and then).

Whip the cream in a medium-large bowl until it forms stiff peaks. Place the bowl with the cream in the fridge while you thicken the strawberry mixture.

Warm the pan with the strawberry puree over a medium-high heat, stirring regularly, and bring to a simmer. Simmer for around 5-10 minutes to thicken slightly and become a slightly darker color.

Remove the berries from the heat then add the gelatin mixture and mix through well to be well combined. Allow the mixture to chill to lukewarm - you can speed it up by putting in the fridge a couple minutes. Don't let it get completely cold as you don't want the mixture to set.

Once lukewarm, fold the berry mixture into the cream, making sure you get everything well distributed but try to avoid losing too much air. Once you no longer have white streaks, pour the mixture into individual dishes (2 or 3, depending on size), and place them in the fridge to chill and firm up, at least 2 hours but ideally a little longer. If longer than 4 hours I recommend covering them with a lid or cling wrap/film. Serve chilled.

Sugar Art Bowls

1 1/3 cups sugar

1/2 cup corn syrup

75mL water

Red, blue and green liquid food coloring

Candy Thermometer

Good quality water balloons

Ramekins

Fill your balloon with water and remove all the air. Dry with paper towel and rub with a little oil. Place on top of ramekin with the tie facing down.

Mix together sugar, water and corn syrup and stir until the sugar is dissolved. Wash down the sides of the bowl using a wet pastry brush. Heat the syrup up to 302°F. Remove from the heat and drop in colors without stirring. Pour over the balloon. Leave to cool completely then make a small cut in the balloon and let it deflate in the sink. Sugar bowl are best used within 3-4 hours of making them. They will not last long and will start to melt.

Catalan Cream

1 quart of milk
Cinnamon stick
1 cup sugar plus 6 Tablespoons for torching
Zest of one lemon
Zest of one orange
8 egg yolks
2 Tablespoons cornstarch
Berries (for garnish)

Heat the milk in a saucepan with the cinnamon, sugar, lemon zest and orange zest, without the white part of the skin. Simmer, do not boil. Remove from the heat and let steep for about 1 hour. Strain the milk mixture into a medium bowl.

In a separate bowl, whisk the egg yolks and the cornstarch until combined.

Temper the egg yolk mixture with small amounts of warm milk, whisking continuously, until a smooth liquid has formed. Add all of the egg mixture and place back onto the stovetop on low to medium heat. Switch to a wooden spoon and continue to stir, making sure that the custard does not stick to the bottom of the pan.

When the texture of the custard begins to thicken, remove from the heat. Pour into heatproof ceramic ramekins and set in the refrigerator to cool.

Before serving, remove the custard from the refrigerator and top with 1 Tablespoon of granulated sugar. With a small torch, caramelize the sugar until it is golden. Serve with seasonal berries. Makes 6 servings.

Panna Cotta with Strawberry, Gin and Honey Sauce

For Panna Cotta:

2 teaspoons gelatin
1 Tablespoon water
1 cup heavy cream
2/3 cup honey
2 vanilla beans, split, seeds scraped or 2 teaspoons vanilla bean paste
1 cup buttermilk

For Sauce:

1 $\frac{1}{2}$ cups strawberries, hulled
1/4 cup gin
2 Tablespoons honey
Juice and zest of 1 lemon

For Panna Cotta, mix gelatine in cold water for 5 minutes to soften. Place cream, honey and pod and seeds of 1 vanilla bean or vanilla bean paste in a saucepan over medium-low heat. Cook, stirring to dissolve honey, and bring to a simmer, then remove from heat. Add gelatine to cream mixture and stir to dissolve. Cool to room temperature, then add the buttermilk and stir to combine. Discard pod. Divide among six (1-cup) serving glasses and chill for 3 hours or until set.

For Strawberry Sauce, in a food processor, combine strawberries, gin, honey and lemon zest and juice. Blend to combine. Scrape down the sides and blend again. Serve with panna cottas.

Bao with Korean BBQ Beef

For the Bao Buns (makes 12 buns):

2 $\frac{1}{4}$ teaspoons instant yeast
 $\frac{3}{4}$ cup warm water (around 40°C)
2 Tablespoons sugar
2 $\frac{1}{2}$ cups all-purpose flour (sifted)
2 Tablespoons vegetable oil, plus more
 $\frac{1}{2}$ teaspoon salt
1 teaspoon baking powder

For Korean BBQ Sauce/ Glaze:

$\frac{1}{4}$ cup low sodium soy sauce
 $\frac{1}{4}$ cup brandy
 $\frac{1}{4}$ cup water
3-4 Tablespoons Gochujang, depending on taste
 $\frac{1}{4}$ cup honey
2 Tablespoons brown sugar
1 Tablespoon butter, melted
1 Tablespoon toasted sesame oil
1 teaspoon cornstarch
2 Tablespoon scallions (finely chopped)
1 Tablespoon toasted sesame seeds
500 g beef ribeye or sirloin (thinly sliced against the grain)

For the Bao Dough: Dissolve yeast and sugar in warm water. Let it sit for 5-10 minutes until frothy. In a large bowl, mix flour, baking powder, and salt. Add yeast mixture and oil, knead until smooth (8-10 minutes). Cover and let rise in a warm place for 1 hour or until doubled. Punch down dough and divide into 12 pieces. Roll each into a ball, then flatten into an oval. Brush lightly with oil, fold in half (like a taco shape), and place on parchment squares. Cover with a cloth and let rest for 20 minutes. Place buns in a steamer basket with space between each. Steam over medium heat for 8-10 minutes until fluffy. Do not open the lid during steaming. Once done, remove and let cool slightly.

For the Beef: In a small saucepan over medium heat, whisk together first seven ingredients of the Korean BBQ sauce ingredients. In a small bowl combine cooking wine and cornstarch. Once sauce begins to boil, stir in cooking wine and cornstarch mixture. Simmer until thickened to the consistency of a glaze, about 5-7 minutes. Heat a grill pan or skillet over medium-high heat. Cook beef in batches for 2-3 minutes per side until caramelized and slightly charred. Do not overcrowd the pan. Add in glaze once beef is cooked to desired doneness. To serve: Open steamed bao buns gently. Fill with shredded lettuce or cabbage, a few slices of grilled beef, pickled cucumbers, carrot strips, and fresh herbs. Garnish with sesame seeds, furikake and chili slices if desired. Makes 12.

For the Fillings & Garnishes:

$\frac{1}{2}$ cup pickled cucumbers (thinly sliced)
1 small carrot (julienned)
1 cup shredded lettuce or napa cabbage
Fresh cilantro or perilla leaves (optional)
1 fresh red chili (sliced, optional for spice)

