

MOBR\_1005

Menu:

CHEESY POLENTA AND RED PEPPER PESTO

CREAMY PAPRIKA SHRIMP

CURRIED LAMB LOLLIPOPS

SALMON CEVICHE

KIMBAP

Mise en Place, about 1.5 hours before canape party:

- **Start the Ceviche:**
- Dice the salmon
- Combine the salmon, orange juice, lemon juice, and lime juice.
- Refrigerate
- **Marinate the Lamb:**
- Combine the lamb, chili powder, coriander, and curry leaves.
- Mix well
- Refrigerate
- **Marinate the Shrimp:**
- Place shrimp in a zip-top bag
- Add the olive oil and garlic
- Refrigerate
- **Cook the Rice for the Gimbap:**
- Wash the rice
- Start the rice in the rice cooker
- **Start the Pesto and Infuse the Milk for the Polenta Cakes:**
- Roast the red pepper over an open flame
- In a saucepan over medium heat, combine the milk and rosemary. Bring to a simmer and cook for 5 minutes.
- Remove the pan from the heat and allow the rosemary to infuse into the milk for 25 minutes, then discard the sprig.
- **Pickle the Daikon:**
- In a saucepan over medium heat, combine the water, vinegar, sugar, salt, garlic cloves, turmeric, peppercorns, and bay leaves. Bring the mixture to a simmer.
- Place the daikon in a glass jar. Strain the pickling liquid onto the daikon. Discard the garlic, peppercorns, and bay leaves. Allow the daikon to come to room temperature, and reserve until needed.
- **Cut the Garnishes for the Ceviche:**
- Slice the red onion
- Peel and dice the mango
- Thinly slice the jalapeños
- Combine in a bowl and set aside
- **Make the Roasted Red Pepper Pesto:**
- Peel the charred skin away from the roasted red pepper

- In a food processor, combine the parsley, oregano, garlic, red peppers, Parmesan, chili, and olive oil.
- Pulse to combine, leaving the texture a little chunky. Season with salt and pepper, and reserve until needed.

Get cookin'! - about an hour before canape party

- **Prepare and Bake the Phyllo Cups:**

- Lay a sheet of phyllo out and brush with melted butter. Top with a second sheet and brush with butter, repeating until there are 5 layers.
- Cut the stacked phyllo into 3-inch by 3-inch (7.5 x 7.5 cm) squares. Press the squares gently into a mini muffin tin. Poke the bottom of each phyllo stack gently with a fork to allow steam to escape and bake for 7 minutes.

- **Cook the Polenta:**

- Return the pan of milk to low heat. Sprinkle in the polenta in a slow, steady stream while stirring continuously. Continue to stir vigorously and almost constantly until the grains are less visible and the polenta begins to look smooth, 10-15 minutes.
- Reduce the heat to very low and continue to stir constantly for 10 minutes more, adding a splash of water if the polenta gets too stiff.
- Meanwhile, line an 8-inch by 8-inch (20.5x20.5 cm) pan with parchment paper and grease with non-stick spray.
- Stir in 3 tablespoons (45 ml) of the butter and ½ cup (120 ml) of the Parm to the polenta. Beat in the butter and cheese well, season with salt, and pour the polenta into the prepared pan, smoothing it out into an even layer and pushing into the corners.
- Allow the polenta to rest at room temperature for 30-35 minutes.

- **Prepare the fillings for the Gimbap:**

- Blanch the spinach until just wilted in boiling water
- Run cold water over the spinach to stop the cooking
- Squeeze excess water out of the spinach
- In a bowl, combine the spinach, 2 of the minced garlic cloves, and 2 teaspoons (10 ml) of the sesame oil. Season with salt, mix well, and set aside.
- Place the carrots in a small bowl and season with salt. Allow the carrots to sweat at room temperature for 10 minutes. Squeeze out any excess water and transfer the carrots to a plate.
- In a sauté pan over medium heat, combine a drizzle of vegetable oil with the carrots. Sauté carrots for 1 minute, then transfer back to the plate to cool.
- Slice the flank steak
- In a bowl, combine the steak, the remaining garlic, the remaining sesame oil, soy sauce, and sugar. Season with salt. Allow to marinate for 15-20 minutes.
- Heat a non-stick sauté pan over medium-high heat. Add a drizzle of vegetable oil and when hot, add the steak and its marinade. Cook, stirring and flipping often until just cooked through, 6-8 minutes.
- Transfer the steak to a plate to cool.

- **Cut and Bake the Polenta:**

- Preheat oven to 475 F (245 C). Melt the remaining butter in a small saucepan.
- Turn the polenta out onto a cutting board and cut into 2-inch (5 cm) squares. Place the squares onto a lightly oiled baking tray. Brush the squares with the melted butter and sprinkle the remaining Parmesan on top.

- Bake until golden, 8-10 minutes, flipping the squares halfway through cooking.

Canape party time! – about 30 minutes before serving

- **Finish the Ceviche:**
- Strain the salmon out of the marinade and into the bowl of onion, mango, and jalapeños.
- Add the soy, mirin, and cilantro.
- Mix gently to combine and evenly distribute all the ingredients.
- Plate the ceviche, along with tortilla chips for scooping.
- **Make the Yogurt Dip:**
- In another large bowl, combine the yogurt, garam masala, and tamarind pulp. Mix well to incorporate.
- **Cook the Lamb:**
- Remove the lamb from the bag and dunk the meat into the yogurt mixture to coat.
- In a large cast-iron skillet over medium heat, melt the coconut oil. Once shimmering, add the turmeric and black peppercorns.
- Add the lamb to the pan, in batches if necessary, and cook for 5-6 minutes.
- Flip the lamb, add the ginger-garlic paste, and cook 5-6 minutes more.
- Allow the lamb to rest for 6-8 minutes
- **Roll the Gimbap:**
- Place a sheet of nori on a bamboo mat with the shiny side down. Evenly spread about  $\frac{3}{4}$  cup (180 ml) of the rice over the nori, leaving about 2 inches (5 cm) uncovered on one side.
- Line the some of the beef, carrots, Pickled Radish, spinach, and crabstick in the centre of the rice.
- Use both hands to roll the mat, along with the nori and rice, over the fillings so one edge of the rice reaches the uncovered nori on the opposite edge.
- Press the mat tightly with both hands as you roll, creating a tight roll.
- Remove the roll from the mat and set seam-side down to seal. Repeat with the remaining ingredients.
- Slice each roll into bite-sized slices.
- **Finish the Polenta:**
- Allow the polenta squares to cool and firm up for 5-10 minutes
- Place the squares on a plate with the Roasted Red Pepper Pesto for dipping
- **Cook the Shrimp:**
- Place a skillet over medium-high heat. Arrange the shrimp in the pan with their oil and the garlic from the marinade, avoiding any overlap if possible. Cook until just beginning to firm, 2-3 minutes.
- Flip the shrimp and cook for 1 minute more. Transfer the shrimp to a plate.
- Reduce the heat under the pan to medium and add the shallot and bell pepper. Cook until softened, 3-4 minutes.
- Add the tomato paste and red pepper flakes, cooking for 2 minutes more.
- Pour in the chicken broth and bring the mixture to a simmer. Reduce the liquid by half, about 5 minutes.
- Add the paprika and cook for 1-2 minutes.
- Add the cream and lemon juice and return the mixture to a simmer. Allow to reduce and thicken, 4-5 minutes.

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- Return the shrimp to the sauce, tossing to coat well.
- Spoon into the phyllo cups.
- Reveal the rested lamb and serve

*You did it! Take a bow!*