

OMBR_1006

Menu:

VENISON TARTARE

WHOLE ROASTED MAITAKE

SEARED SCALLOPS, PEA & FAVA BEAN PUREE, PEPPER RELISH, BLACK RADISH

DANDELION SALAD

Mise en Place, about 1.5 hours before dinner:

- **Start the Hot Pepper Relish:**
- Stem and seed the peppers
- Dice the onion
- In a saucepan over medium-low heat, combine the jalapeños, fresnos, onions, and oil. Season with salt and allow the vegetables to sweat and cook slowly, stirring occasionally, until all their water is released, 35-40 minutes.
- **Make the Pea & Fava Bean Puree:**
- Bring a pot of heavily salted water to the boil over high heat.
- Place the peas in a fine mesh strainer and dunk into the water for 10 seconds. Immediately run the peas under cold water to stop the cooking. Repeat this step with the fava beans.
- Transfer the blanched and cooled peas and fava beans to a blender with just enough ice-cold water to allow them to turn.
- Add the lemon juice, lemon zest, mint, and red pepper flakes and blitz on high speed.
- While the blender is running, stream the olive oil in to emulsify. Blend until very smooth. Season with salt and pepper and refrigerate the puree until needed to help set the colour.
- **Bake the Taro Chips:**
- Preheat oven 375 F (190 C)
- Slice the taro root on a mandolin
- Cover a baking tray in foil and coat with non-stick spray. Lay the taro slices out on the tray in a single layer
- Bake until crisp and browned in spots, 20-25 minutes.
- **Chop the Venison:**
- Chop the venison into a fine dice using a very sharp knife. Transfer into a bowl and return to the refrigerator until well chilled.
- **Make the Salad Dressing:**
- In a small skillet over medium-low heat, combine the olive oil and shallots. Cook the shallots until softened and translucent, 2-3 minutes.
- Remove the pan from the heat and allow to cool to room temperature.
- In a small bowl, combine the grapefruit juice, honey, and Dijon. Whisk to combine.
- Slowly drizzle in the shallots and olive oil while whisking to emulsify the dressing. Season with salt and pepper and set aside until needed.
- Slice the black radishes on a mandolin and set aside in cold water

Get cooking! – about 60 minutes before dinner:

- **Remove the Taro Chips from the Oven:**

- Season the chips with salt immediately after removing from the oven and allow to cool to room temperature.
- **Prep the Salad:**
 - Thinly slice the red onion
 - Halve the cherry tomatoes
 - Peel and supreme the grapefruit
 - Rinse the beans
 - In a large bowl, combine the dandelion, red onion, cherry tomatoes, grapefruit, and beans.
- **Season and Start Cooking the Maitakes:**
 - Preheat the oven to 400 F (205 C).
 - Cut a cross into the stems of the mushrooms but leave them attached. In a small bowl, combine the salt and dashi powder. Season the mushrooms well with this mixture and leave to sit for 5-6 minutes.
 - Meanwhile, place a large cast-iron pan over medium-high heat. Add the vegetable oil, and when shimmering, carefully add the mushrooms to the pan.
 - Sear on all sides, roughly 1 minute per side, and end with the mushrooms standing up in the pan. Add the butter, shallot, thyme, and garlic cloves. Baste the mushrooms with the foaming butter for 2-3 minutes.
 - Transfer the whole pan to the oven and roast the mushrooms until tender, but not falling apart.
- **Serve the Tartare:**
 - Add the capers, anchovy, shallot, gherkin, Worcestershire, Urfa chili, mayonnaise, and mustard to the venison. Mix gently with a spatula to evenly incorporate all the ingredients.
 - Place a ring mold on a chilled plate. Gently spoon the tartare into the mold and press down lightly with an offset spatula. Carefully remove the mold and serve immediately with taro chips alongside.
- *Take a break, sit down and enjoy...*

Dinner time! – about 30 minutes before dinner:

- **Make the Sauces for the Maitake:**
 - In a food processor, combine the scallions, garlic, ginger, vinegar, fish sauce, chili, parsley, cilantro, basil, mint, vegetable oil, and sesame oil. Pulse to combine, season with salt, and refrigerate until needed.
 - In a bowl, combine the mayonnaise, Sriracha, and togarashi. Mix well and refrigerate until needed.
 - In a bowl, combine the rice vinegar, black vinegar, soy, shallot, and ginger. Whisk lightly to combine and refrigerate until needed.
- **Serve the Maitake and Sauces:**
 - Transfer the roasted mushrooms to serving plates and serve immediately, encouraging guests to tear pieces off and dip in the Togarashi Mayo, Asian Chimichurri, and Asian Mignonette.

Sit down and enjoy – great work!

- **Cook and Serve the Scallops:**
 - Allow the scallops to come to room temperature. Pat dry with paper towels.

- Place a non-stick skillet over medium-high heat and to it add a drizzle of vegetable oil. In a saucepan over low heat, gently warm the Pea and Fava Bean Puree.
- Season the scallops with salt and pepper. Place them in the skillet. Allow them to sear on one side, 1-2 minutes.
- Dollop the warmed puree onto serving plates. Top each dollop with a scallop. Spoon the Hot Pepper Relish onto the scallops and garnish with slices of radish.
- **Dress and Serve the Salad:**
- Drizzle the salad with the dressing and toss to coat.
- Add the mint to the salad, toss gently to mix, and serve immediately.

You did it! Take a bow!