

Euro Recipes

Scottish Howtowdie

Braised Irish Lamb

Braised Savoy Cabbage with Leeks

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Arroz al Caldero

Matambre Asturias

Scottish Howtowdie

10 portions

Stuffing

White Bread	1	loaf
Milk	1.5	Pint
Onions – Minced	2	ea
Chopped Parsley	½	cup
Sage, Rubbed	2	tsp
Thyme	2	tsp
Salt and Pepper		

Whole Chicken	3	ea
Butter	3	oz
Onions – Batonnet	4	ea
Chicken Stock	1	qt
Cloves	4	ea
Nutmeg	2	pinch
Cracked Pepper	1	tsp
Kosher Salt - to taste		

Spinach	4	LB
Chicken Livers	8	oz
Heavy Cream	1.5	pint

To make stuffing soak bread, add other ingredients and season
Stuff cavity of bird. Truss

Brown butter in rondue and add onions, caramelize. Add spices to onions, add stock and bring to simmer.

Place seasoned chickens in onions and roast in oven for 1 hour at 350. Baste often with onion stock.

When chicken reaches an internal temp of 150 in leg and thigh remove and place rondue of range. Add the chicken livers and simmer for 5 minutes. Remove and puree, add in the cream. Wilt the spinach in the rondue and adjust consistency and seasoning

Quarter chicken remove stuffing, divide into 4 portions . Place a bed of spinach on the plate, top with onion liver sauce.

Braised Irish Lamb

Leg of Lamb BRT	4.5 LB
Turnips- large dice	1 LB
Carrots- Oblique	1.5 LB
Leeks - Large dice	12 oz
Chicken Stock	2 qt
Bouquet Garni	1 ea
Salt and pepper to taste	
Potatoes- large dice	2 LB
Brussel Sprouts Halved	1 pint
Worcestershire sauce to taste	
Chopped Parsley	1 bunch

Sear Lamb , deglaze, braise 20 minutes, add turnips, carrots, leeks, bouquet garni. Braise 25 minutes, season broth, add potatoes and sprouts, braise 25 minutes, season and finish with parsley.

Braised Savoy Cabbage with Leeks

Savoy Cabbage	4.5	LB
Leeks	1	LB
Bacon	8	oz
Chicken stock	1	pint
Caraway Seeds	1	tbsp
Heavy Cream	1	pint

Chiffonade cabbage, julienne leeks, dice bacon. In a large sautoir render bacon, remove and reserve. Sauté the cabbage and leeks, add stock and caraway. Reduce till dry. Temper cream and reduce by half. Season to taste. Garnish with chopped bacon.

Oven Roasted Root Vegetables – Carrots, Beets, Parsnips

Carrots – Batonnet	1.5	LB
Beets – Batonnet	1.5	LB
Parsnips - Batonnet	1.5	LB
Butter	9	OZ
Sugar	1.5	cups

Toss each of the vegetables separately in 3 oz of butter and ½ cup of sugar and place on a full sheet pan in separate areas. Roast in 325 °oven for 1.25 hours until tender and caramelized. Adjust seasoning.

Irish Potato and Apple Pancakes

Riced Potatoes	3	lbs
Granny Smith Apples - Grated	6	ea
Eggs	4	ea
Flour	1.5	cups
Melted Butter	3	oz
Salt to taste		
Clarified butter to fry.		

Combine grated apples into riced potatoes as they are being processed. Add the eggs and flour, season to taste. Spoon on to a hot buttered griddle. Brown on both sides. Hold in warming oven.

Risotto Milanaise

Chicken Stock	6	cups
Saffron Threads	¼	tsp
Butter	3	oz
Garlic- minced	1	cl
Arborio Rice	2 ½	cups
White Wine	1	cup
Parmesan Cheese	6	oz

Soak the saffron in the stock for 10 minutes. In a medium sautoir heat the butter and gently fry the garlic, do not brown. Add the rice and sauté. Once the rice is translucent add half of the wine and reduce to dry. Slowly add the stock one ladle at a time. Stir constantly, do not boil, and just simmer. Once the previous amount of stock is absorbed add more. The rice is done when al dente. Remove from heat add the rest of the wine then the cheese and stir. Mix until is somewhat creamy, season to taste.

Parmigiana di Melanzane

Eggplant parmesan

Eggplant - peeled	4	ea
Flour for dredging	as needed	
Oil for frying	as needed	
Garlic - minced	6	cloves
Basil	1	bunch
Olive oil	2	oz
Crushed Tomatoes	3	LB
Mozzarella	1	LB
Parmesan Cheese	4	oz

Slice the eggplant ¼ inch thick. Season the slices of eggplant with salt and allow to sit for 30 minutes. In the mean time in a 3 qt sauce pot heat the olive oil and gently fry the basil and garlic until the garlic is translucent. Add the crushed tomatoes and simmer for 30 minutes. Stir often. Grate the mozzarella and parmesan cheeses. Season the sauce to taste.

In a large sautoir heat enough oil to cove the pan one inch thick. Rinse the eggplant and dredge in flour. Fry the eggplant on both sides until golden brown. Place on absorbent paper to remove excess fat. Once all of the eggplant is fried, line a hotel pan with some of the tomatoes. Layer the eggplant on top with a small amount of the cheeses. Repeat process so that you finish with a cheese topped casserole. Cover and place in a 350° oven for 30 minutes. Cut into portions and serve. The cheese should be golden brown, if not place in salamander until this is achieved.

Gazpacho Rojo

Bread Slices	6	slices
Garlic Cloves	7	ea
Olive Oil	½	cup
Fresh Tomatoes – Ripe or Canned	3	lbs
Green Peppers- seeded	2	ea
Cucumbers – Peeled and seeded	4	ea
Onion – rough chop	1	ea
Sherry Wine Vinegar	1	oz
Salt and Pepper to taste		

Puree through food mill or blender, strain. Chill and serve
May be garnished with chopped hard boiled eggs and ripe olives

Basque Lamb Ragout

Chilindron de Cordero

Lamb Shoulder or Leg Meat – Cubed	3.5	LB
Olive Oil	1/3	cup
Salt and Pepper to Taste		
Sherry	4	oz
Onions – Medium Dice	2	ea
Garlic Cloves – Minced	3	ea
Canned tomatoes- diced – save juice	2	LB
Spanish Paprika	1	Tbsp
Bay Leaf	2	ea
Roasted Green Peppers- Diced	3	ea
Roasted Yellow Peppers – Diced	2	ea
Parsley – Chopped	½	cup
Cayenne to taste		

Sear Lamb with olive oil, Sauté onions and garlic, deglaze with wine. Add tomatoes , bay leaf and Paprika. Braise in oven for 30 minutes. Add the Peppers and return to oven for another 30 minutes. Season with Parsley and Cayenne.

Arroz al Caldero

Fish Paella

Monkfish 2.5 oz pieces	10	ea
Red Snapper 2.5 oz pieces	10	ea
Olive Oil	$\frac{3}{4}$	cup
Anaheim Chilies	3	ea
Jalapeños	2	ea
Garlic – Cut in Half	1	hd
Onion- Med Dice	1	ea
Rice	3.5	cups
Fish Stock	2	qt
Saffron Threads	$\frac{1}{2}$	tsp
Bay Leaf	1	ea
Tomato Concassé	3	ea
Paprika	2	tsp
Green Peas	12	oz

Prepare a fortified oil with the diced chilies and garlic over low heat. Remove and reserve. Sear the fish in the hot oil and remove. Place the fish on a platter and cool. Sauté the onion in the oil then add the rice and sauté. The rice should be somewhat translucent. Add the stock, saffron, tomatoes, bay leaf, tomatoes and paprika. Bring to a simmer for 10 minutes, covered. Puree the garlic cloves and chilies, rub on fish. After the rice has cooked for 10 minutes stir the peas into the rice and place the fish on top of the rice and cook covered for 7 minutes. Serve one of each fish over the rice.

Matambre Asturias

Beef Roulade

Flank Steak	4	lb
Bread Crumbs – Fresh	1	qt
Hard Boiled Eggs – Diced	6	ea
Chorizo Sausage – Cooked and Crumbled	12	oz
Parsley- Chopped	¼	cup
Spinach - Blanch and Shock	1	lb
Carrots – Batonnet	8	oz
Onions – Batonnet	12	oz
Salt and Pepper	to taste	
Onions – small dice	1	ea
Sherry	1	cup
Brown Beef Stock	1	qt
Demi Glace	1	pint
Tomato Puree	1	pint
Garlic – Minced	3	cloves

Butterfly the flank steak. Make a filling from the bread crumbs, chorizo, eggs and parsley. Spread the filling over the flank steaks about ¼ inch thick. Lay the spinach over the filling and then the carrots and onions. Roll the flank steak like a jelly roll and truss with butchers twine. Sear the matambres in a large braising pan with oil. Remove and sauté the onions in the oil, deglaze with wine and add the remaining ingredients. Place the matambres back in the sauce and braise covered in the oven for 1 hour.