



Student Hot Food Team 2026
Regional Qualifier Competition
Columbus State Community College
Northeast Region - Pittsburgh, PA
March 7, 2026

**COLUMBUS
STATE**
COMMUNITY COLLEGE



THE TEAM

Team Members *(from left to right as shown on cover page)*:

Benjamin Major - Fish course

Erica Mitchell - Expeditor

Nicholas Eisnnicher - Main course

Hannah Webster - Salad course

Sonia Green - Dessert course

Barry R. Young, MBA, CEC, CCE, AAC - Team Manager

Team Advisors:

Chef Joshua Wickham, CEC, CEPC, AAC

Chef Tom Hunt, CEC, AAC

Chef Jonathan Basch

Special Thanks:

Columbus State Community College Hospitality Department

Degrees Restaurant & Blend Cafe & Bakery staff

Sanfillipo Produce

Lori Beckman

Kim Sauer

Chef Joel O'Donnell, CEC

Chef Jason Knapp, CEC, CCA, AAC

THE MENU

Black Bass and Shrimp

Seared black bass and shrimp dumplings filled with chives, tarragon, parsley, and lemon zest served in a fish consommé with carrots, celery, and leeks

Roasted Beet Salad with Pears

Red and gold roasted beets and glazed pears on a bed of greens dressed with a mint dijon vinaigrette, pickled chioggia beets, toasted pistachios, feta spread, and a rosemary tuile

Stuffed Chicken and Risotto

Chicken breasts stuffed with forcemeat paired with goat cheese risotto, glazed carrots and haricot verts, kale and bacon garnish, and madeira sauce

Blood Orange & Chocolate Duet

Blood orange curd in a layered mousse accented with a sage white chocolate ice cream, an orange almond biscuit, and hazelnut praline

Consumer Advisory: Please be advised that our food may contain or come in contact with peanuts, tree nuts, shellfish, fish, milk, eggs, wheat, soy, or sesame.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or raw eggs may increase your risk of a foodborne illness.

Fish Course: Black Bass and Shrimp

Shrimp Dumpling

1tsp garlic, sautéed
1Tbsp shallot, sautéed
1oz white wine
1tsp butter
1ea black bass
8ea shrimp
16oz shrimp and black bass trimmings
½ tsp black pepper, fresh ground
½ tsp kosher salt
1ea egg white
1Tbsp heavy cream
1tsp tarragon
1tsp parsley
1tsp chive
4ea dumpling wrappers



Procedures:

1. Pre-chill the food processor bowl and blade. In a small sauté pan, combine garlic, shallots, white wine, and butter. Sweat until au sec. Remove from the heat and place mixture in a small bowl to refrigerate for later use.
2. Fillet the fish, removing the bones and skin. Reserve the portioned fillets, trimmings for filling, and bones for consommé. Keep fillets cold in the fridge and keep everything else on ice.
3. De-vein shrimp and discard vein, remove shells and reserve with bones for consommé. Butterfly and cut shrimp into ⅛th inch pieces, separating half for folding into filling.
4. Starting with very cold ingredients, add half the shrimp, fish trimmings, garlic and shallots to the food processor bowl. Pulse until the mixture is finely chopped. Scrape the bowl and pulse some more until it's well combined.
5. Add the egg white, pulse and blend until mixture is well emulsified. Remove 12oz of filling and reserve in a mixing bowl on ice for the raft. Return to the robot coupe, drizzle in the cream and blend until light and creamy. Remove the shrimp filling from the robot coupe, place in a mixing bowl, and place it on ice. Clean up the robot coupe area.
6. In the mixing bowl combine shrimp, tarragon, parsley, and chive. In a salted blanching pot, test a portion of the filling for seasoning. Taste and adjust seasoning with salt and pepper.
7. Chill the filling until ready to assemble dumplings. To assemble, place a few dumplings on cutting board at a time. Place 1Tbsp of filling in each wrapper, wet one side, fold the wrapper onto itself and seal it. Wet one point of the wrapper and bend the wrapper to bring the points together. Squeeze to seal the points together.

Fish Course Continued

8. Place dumpling on a tray and repeat until all wrappers have been filled. Place labeled tray of dumplings in the refrigerator and clean up station. Reserve dumplings for the consommé.
9. Sear the bass filets in neutral oil, skin side down, and baste with lemon juice and butter.

Fish Consommé

4oz fish bones
1oz shrimp shells
1oz white wine
1 ½ qt “Fume” fish stock
3ea egg whites
12oz shrimp filling
3ea whole black peppercorns
1tsp kosher salt
1Tbsp leek & trimmings
1Tbsp carrot & trimmings
1Tbsp celery & trimmings
2ea parsley stems
2ea thyme

Procedures:

1. Rinse the bones thoroughly under cold water to remove any impurities or excess blood, which can cause bitterness. Pat them dry with a paper towel to ensure they'll release their flavors effectively when cooked. Lightly roast the bones and shells in a preheated oven at 375°F for 10-15 minutes.
2. While bones/shells are roasting, brunoise vegetables. Blanche vegetables and reserve for the finished consommé. Save trimmings for raft. Remove from oven to cool.
3. Add stock and white wine to sauce pot and heat up temperature slightly. In a mixing bowl, whisk egg whites until broken up and frothy. Add vegetable trimmings, shrimp filling, black pepper, salt, and herbs. Mix until combined well.
4. Carefully add the raft mixture to the stock pot, and whisk together with the stock gently moving stock and raft around for 3-4 minutes, or until temperature reaches 120°F. Remove whisk, turn down the temperature to medium heat and let the raft form, be careful not to boil.
5. After the raft forms, crack a hole in the center and let simmer for 20-30 minutes.
6. Strain the liquid at this point through a chinois, then through a strainer lined with cheesecloth, into another sauce pot. Taste and adjust seasonings with salt only. Reserve hot.

Fish Course Timeline

Time	Production
2hr20m	Set-up window: 15 minutes -Wash hands -Sanitize tables top to bottom -Set-up station: cutting board, equipment, mise, induction burner
2hr5m	Cook window: 90 minutes -Sauté Shallots + Garlic, while sweating, fabricate Brunoise Leek + Celery + Carrot
2hr	-Fish Fabrication - Cut fins, cut head, score, 2-swoop cut, flip and repeat, cut tail off, cut head off, cut bones longways, then 6 vertical cuts, place bones in 6th pan -Clean Filets - Cut longways to remove belly, clean up filets, place in 3rd pan, remove bone and skin from scrap, place in 6th pans
1hr50m	Shrimp Fabrication - Crack peel and rip shells, place in 6th pan w/ bones, devein and discard with c-fold, butterfly shrimp and cut segments, separate for farce and dumplings
1hr45m	Clean up
1hr43m	Heat up stock, NO MORE THAN 80°F
1hr42m	Grab Mise en Place from reach in, Garlic, Parsley, Chive Tarragon, Shallot, Egg whites, Cream, Salt, Pepper
1hr41m	Farce - Fish, Shrimp, S/P, Shallot, Garlic, Pulse then scrape - add egg x1, Pulse and scrape, remove 2/3 and place w/ shrimp 6th pan, finish farce w/ herbs + cream
1hr36m	Clean up
1hr34m	Build Raft - remaining 2 egg whites, bones, shells, pour in stock

Fish Course Timeline Continued

Time	Production
1hr32m	Whisk raft
1hr30m	Scrape raft w/ spatula (if needed)
1hr28m	Cook raft/Consommé
1hr8m	Dumplings - Fold, 2 at a time, portion w/ measuring spoon
1hr	Clean up
58m	Set up Strain - 2 pots, 2 strainers, 2 cheesecloths
56m	Set up utensils for cooking
54m	Strain consommé - 1 pot on stove for brunoise blanch, 1 on induction for plating
44m	Blanch Brunoise - Reserve liquid for dumplings
39m	Heat consommé on induction, LESS THAN 200°F Cook fish - Skin side cold, 1 tbsp oil, flip and blanch dumplings (3ish min)
	Buffer Time
	Finish Fish + dumplings, bowls in oven, fish on tray, dumplings in pot
35m	Plate - WALK BY 91 MIN

Salad Course: Roasted Beet Salad with Pears

Feta Spread

3oz whole feta
2ea shallots
1ea garlic clove
1ea gold beet, roasted
½ oz honey
1ea Meyer lemon, zest and juice
1oz heavy cream
1oz extra virgin olive oil
Kosher salt and black pepper TT



Procedures:

1. Slice the shallots and dice the garlic. In a small sauté pan, heat ½ oz of the olive oil and sauté shallots and garlic until fragrant and caramelized. Set aside in the refrigerator until ready to use.
2. In a Nutribullet, add feta, roasted gold beets, sautéed shallots and garlic, honey, lemon zest and juice, and remaining olive oil and blend until combined. Add in heavy cream and blend again until smooth.
3. Taste and adjust seasonings with salt and pepper. Add the mixture to a piping bag and reserve chilled in the refrigerator until ready to use.

Roasted Beets

½ ea red beet, peeled
2ea gold beets, peeled
1oz extra virgin olive oil
1tsp kosher salt
½ tsp black pepper

Procedures:

1. Small dice red and gold beets.
2. On a quarter sheet tray lined with foil, add red beet cubes on one half and gold beet cubes on the other. Add scraps from dicing gold beet to the tray and roast for use in feta spread. Reserve scraps from dicing red beet in the refrigerator for later use.
3. Drizzle olive oil over all the beets and season with salt and pepper. Mix to combine and evenly coat beets, keeping the gold and red separate. Cover with more foil and bake at 350°F for 20 minutes.
4. Remove from oven and cool in refrigerator, covered in the foil, until ready to use.

Salad Course Continued

Pickled Chioggia Beets

½ ea chioggia beet, peeled
½ c water
½ c white vinegar
2Tbsp sugar
½ Tbsp kosher salt

Procedures:

1. In a small pot, add the water, white vinegar, sugar and kosher salt. Bring to a boil and immediately cool in the refrigerator.
2. Julienne chioggia beet and reserve scraps in the refrigerator for later use.
3. Pour pickling liquid over the chioggia beets and let sit, covered, in the refrigerator for 20-30 minutes. Drain from liquid when ready to use.

Glazed Pears

1 ea bosc pear, peeled
1½ tsp brown sugar
½ Tbsp butter
⅛ tsp kosher salt

Procedures:

1. Small dice the pear.
2. In a small sauté pan, melt the butter and add the brown sugar. When sugar starts to bubble add pear cubes and sauté until evenly coated in glaze and slightly tender, about 3 minutes.
3. Add salt and remove from heat. Let cool and store in refrigerator until ready to use.

Toasted Pistachios

⅓ c pistachios, shelled
¼ tsp paprika
¼ tsp kosher salt
¼ tsp black pepper
½ Tbsp butter

Procedures:

In a small sauté pan, melt the butter. Add the pistachios and spices and mix to combine. Toast in the oven at 350°F for 3 minutes. Remove from heat and let cool. Once cooled, pulse pistachios in a spice grinder until roughly chopped and ground.

Salad Course Continued

Mint Dijon Vinaigrette

3oz extra virgin olive oil

1oz red wine vinegar

½ oz Dijon mustard

½ oz honey

1tsp mint

4.5oz artisan greens

Kosher salt and black pepper TT

Procedures:

1. Chiffonade the fresh mint leaves.
2. In a small mixing bowl, whisk together the red wine vinegar, Dijon mustard, honey, and mint leaves until just combined.
3. Slowly drizzle in the olive oil until vinaigrette is emulsified. Taste and adjust seasonings with salt and pepper.
4. Toss 4.5oz of artisan greens into the dressing.

Rosemary Tuile

¼ c All-purpose flour

1½ Tbsp sugar

½ tsp kosher salt

2tsp grated parmesan cheese

1tsp fresh rosemary, minced

1ea egg white

4Tbsp butter

Procedures:

1. Melt the butter in a small sauté pan.
2. In a small mixing bowl, whisk the egg white until frothy and foamy. Add in the flour, sugar, salt, and parmesan cheese and mix to combine. Add in the melted butter and whisk until batter forms and no clumps remain.
3. On a silpat lined half sheet tray with a tuile mold, spread a thin layer of batter over the mold with an offset spatula. Clean up edges around the mold and ensure the batter is evenly spread.
4. Place the metal centerpiece for the tuile in the middle of each rectangle in the mold. Remove the centerpiece and scrape the indentation out with an offset spatula until clean. Replace the centerpiece in the keyhole of each rectangle and remove the tuile mold. Bake at 325°F for 5-8 minutes. Remove from the oven and immediately mold tuiles over a rolling pin to form and hold their shape. Reserve at room temperature until ready to use.

Salad Course Timeline

Time	Production
2hr20m	Set-up window: 15 minutes -Wash hands -Preheat oven to 350°F -Set-up station: cutting board, knife, bench scraper, pans hang above -Put greens, salad & dessert plates in cooler -Collapsible speed rack: ½ pan for mise and ½ pan for tools
2hr5m	Cook window: 90 minutes -Bring pickling liquid to a boil -Small dice red & gold beets & pear, julienne chioggia, bag all scraps for cooler -Slice shallots -Juice lemon & reserve 1tsp for Sonia -Season & roast red and gold beets -Wash hands, sanitize station, cutting board, knife & bench scraper
1hr45m	-Sauté shallots and garlic and store in cooler -Glaze pears and store in cooler -Pour pickling liquid over chioggia beets & add red beet cube, keep in cooler
1hr40m	Melt butter, add pistachios & spices, toast in oven, store in cooler
1hr35m	Chiffonade mint, mix vinaigrette, store in cooler
1hr32m	-Check beets in oven & store in cooler -Turn oven down to 325°F -Melt butter, combine tuile batter, sprinkle rosemary & bake
1hr22m	-Form tuiles on rolling pin -Blend feta spread with cooled shallots, add to piping bag, store in cooler
1hr12m	Grind pistachios, store with tuiles

Salad Course Timeline Continued

Time	Production
1hr5m	Pull ice cream bowl, add base, mix on low
1hr	Organize dish tubs and clean up stations for plating
50m	-Make hazelnut drops for dessert -Fry sage leaves for ice cream
40m	Make tuiles for dessert
35m	Plating window: 20 minutes -Mix dressing into greens, add beet cubes & pears -Pipe feta spread on plate -Pile greens, beet cubes & pears tall on plate -Cross hatch chioggia beets -Sprinkle pistachio on feta spread -Top with tuile
15m	Clean up window: 15 minutes -Hang all dirty pans back on cart -Organize dish tubs & carry out -Collapse speed racks -Add appliances back to folding cart -Sanitize tables, range, prep areas, sweep -Check coolers drawers for equipment -Turn off oven

Main Course: Chicken Ballotine and Risotto

Chicken Ballotine

1 ea whole chicken
4qt chicken stock
2c mirepoix (2:1:1 ratio)
1.5oz extra virgin olive oil
A/N butter
A/N thyme
½ ea shallot
½ oz garlic
1.5oz sun-dried tomatoes
0.25oz basil
2tsp parsley
2ea eggs
2oz heavy cream
Juice of ½ lemon
Chicken seasoning mix TT
Kosher salt TT
White pepper TT



Procedures:

1. In a pot add the chicken stock and bring to a simmer. Add the mirepoix and continue simmering.
2. Pre-chill food processor bowl and blade. Break down each chicken. Remove the skin and reserve. Debone the leg and thighs and remove the tendons. Break down one of the carcasses in half to use for fortifying the chicken stock.
3. Finely chop sun-dried tomatoes, shallot, garlic, basil, and parsley. Heat ½ oz of the oil in a small sauté pan and sauté chopped vegetables until soft and tender. Season with salt and pepper to taste. Remove from heat and keep cold until ready to use.
4. Between two pieces of plastic wrap, pound out the chicken breasts until thin. Spread out chicken skin and place breasts on top. Season with the chicken seasoning mix.
5. Add the legs and thighs into the chilled robot coupe and mix until a paste forms. Add the chilled aromatics and mix until evenly combined. Add the eggs and heavy cream and mix again until combined. Season with salt and pepper.
6. In a small sauté pan, test a portion of the forcemeat for seasonings.
7. Add forcemeat to a piping bag and pipe a thick line down the middle of the breasts. Roll the skin and breasts around the forcemeat, using the plastic wrap to help keep the roll tight and together.
8. In a deep third pan, add some of the fortified stock and heat to 180°F. Place the ballotine into the chicken stock and begin poaching. Add a small wire rack on top of the ballotine to weigh the chicken down. Poach ballotine until internal temperature reaches 155°F.

Main Course Continued

9. Remove the ballotine from the poaching liquid and remove the plastic wrap.
10. Heat the remaining oil in a large non-stick skillet. Add the ballotine and sear on all sides until golden brown. Add in the butter and thyme and begin basting the ballotine while it sears. Remove from heat once internal temperature reaches 165°F and let it rest before cutting.

Risotto

4oz arborio rice
4oz chardonnay
½ ea shallot
16oz chicken stock, hot
3oz whole butter
1.5oz goat cheese
Kosher salt TT
White pepper TT

Procedures:

1. In a medium sautoir, heat the butter and sauté the shallots until translucent.
2. Add the arborio rice and toast until evenly coated. Deglaze with the chardonnay and reduce until au sec.
3. With a 3oz ladle begin adding chicken stock and stir constantly. Once all the stock has been absorbed, add another ladle of stock stirring continuously. Repeat until rice is cooked.
4. Add in the goat cheese and season to taste. Reserve hot in a thermos and add more stock if needed to loosen before serving.

Madeira Sauce

4oz bacon, lardons
½ ea shallot
2oz Madeira wine
16oz chicken stock
¾ oz all-purpose flour
¾ oz + 1oz butter
Kosher salt TT
White pepper TT
Lemon juice A/N

Procedures:

1. In a small sauté pan, render the fat from the bacon lardons. Remove lardons from heat and reserve for the garnish.

Main Course Continued

2. Add the shallots and sauté until translucent. Add the chicken stock and bring to a boil.
3. Reduce heat and simmer until the liquid is reduced by a third.
4. Mix in the beurre manie until the sauce thickens to nappé.
5. Add the Madeira and simmer. Season to taste and monter au beurre. Remove from heat and strain through a chinois into a thermos.

Glazed Carrots and Haricot Verts

3oz carrots, peeled
3oz haricot verts, ends trimmed
1.5tsp sugar
1oz butter
2oz chicken stock
Salt TT

Procedures:

1. Oblique cut the carrots and cut the haricot verts on a bias.
2. In a salted blanching pot, boil the carrots for 2 minutes. Remove from the water and shock in ice bath. Repeat with the haricot verts.
3. In a small sauté pan, heat the butter, sugar, and chicken stock. Once the sugar starts to bubble add in the blanched vegetables. Cook until tender and evenly coated. Season to taste.

Bacon Lardons and Kale Garnish

3oz kale
4oz bacon, lardons
Salt TT

Procedures:

Heat the lardons in a small sauté pan and heat thoroughly. Chiffonade the kale and add to the pan until wilted and cooked down. Season to taste.

Main Course Timeline

Time	Production
2hr20m	Set-up window: 15 minutes
2hr5m	Cook window: 90 minutes (Nick and Erica) - Stock in pot and 1/3 pan for poach (Nick and Erica) - Food processor bowl and mixing bowl in the freezer for chicken and aromatics (Erica) - Boiling pot of water on the stove for veggies (Nick) - Trim bacon, cut bacon into lardons - place on saute pan to fry, low heat (Nick) - Breakdown chicken - separate skin, debone legs and thighs, pull tendons, pound breasts flat (Erica) - Prep aromatics then saute - place in cold mixing bowl to cool (Erica) - Clean and sanitize cutting board (Erica) - Cut veggies - oblique carrots, slice haircot verts - then blanch - put in fridge for later (Erica) - Pull forcemeat aromatics and chicken - put in food processor to create filling - place in piping bag (Nick or Erica) - Finish bacon lardons - place in 1/9th pan - set aside for later
1hr25m	(Erica) - Prep kale garnish - set aside for later (Nick) - Lay out chicken skin, place pounded breats on top, season, add farcemeat, roll into cylinders, tie off, then poach (Nick or Erica) - Mix beurre manie - maderia sauce (Nick or Erica) - Same pan as bacon - add shallots, reduce maderia, add stock, butter, add beurre manie (to thicken), lemon TT, salt & white pepper TT - whisk in butter at end - place in thermos
55m	(Nick) - Risotto - after done, place in thermos to keep warm for later (plating) (Nick) - Pull ballotine from poach - place in oven to roast (5-10 min) -rest - just before plating window, pan sear and baste (Nick) - Sauté veggies in stock, butter, sugar (Nick) - Sauté kale and bacon lardons for garnish (Nick or Erica) - plates and sauce cups in oven to warm

Main Course Continued

Time	Production
35m	Plating window: 20 minutes -Cutting board and slice knife on table for plating -Pull plates and sauce cups from oven - place on table -Thermos of Madeira sauce and thermos of risotto on table for plating -Glazed veggies in bowl on table for plating -Sauté kale and bacon lardons in bowl on table for plating
15m	Clean up window: 15 minutes

Dessert Course: Blood Orange & Chocolate Duet

Vanilla Mousse

1.25tsp gelatin powder
19g water
120mL milk
1ea egg yolk
25g sugar
Pinch of salt
 $\frac{3}{4}$ tsp vanilla
13g butter
90mL heavy cream



Procedures:

1. Bloom the gelatin.
2. Heat the milk on medium/medium-high heat until steaming. Stir regularly.
3. In a bowl whisk egg yolk, sugar, salt, and vanilla until pale in color.
4. Temper eggs with the warmed milk.
5. Pour the mixture back into the pot on low heat. Whisk well.
6. Stir constantly until thickened and reached 180-185°F.
7. Remove custard from the heat and add butter then gelatin. Pour through sieve.
8. Whip the cream to soft peaks. Whisk in a quarter of the whipped cream first and then the rest.

Mirror Glaze

75g sugar
75g glucose
33g water
5g gelatin (+27g water)
50g condensed milk
75g white chocolate
Food coloring A/N

Procedures:

1. Bloom the gelatin.
2. Boil the sugar, glucose, and water. Remove from heat and whisk in condensed milk and bloomed gelatin.
3. Pour over the white chocolate.
4. Blend the mirror glaze with an immersion blender. Add the food coloring and blend again.
5. Cover with plastic wrap. Stir occasionally and cool the glaze to 90-95°F.
6. Pour the glaze over the frozen dessert.

Dessert Course Continued

Sabl 

94g all-purpose flour
11g almond flour
58g unsalted butter
15g whole egg
32g powdered sugar
1tsp blood orange zest
Pinch of salt

Procedures:

1. Cream the butter and sugar in a stand mixer.
2. Add the almond flour. Add half of the all-purpose flour, half of the eggs, and the remaining flour.
Mix until loosely combined.
3. Scrape the bowl and knead for one minute.
4. Roll the dough and refrigerate for 10 minutes.
5. Bake at 350 F for 8 minutes.

Orange Curd

$\frac{3}{4}$ tsp Gelatin powder
2tsp water
2.5oz blood orange juice, fresh squeezed
50g sugar
33g butter, cubed
1ea egg yolk
Orange zest A/N
Orange segments A/N

Procedures:

1. Bloom the gelatin in water.
2. In a jug whisk the orange juice, sugar, zest and egg yolks together.
3. Add the butter to a small saucepan and melt on low to medium heat.
4. Add the juice mixture to the butter. Use a flat-bottomed spatula to stir.
5. Stir the mixture occasionally until it thickens, approximately 15 minutes.

Joconde

50g almond flour
43g powdered sugar
14g cake flour

Dessert Course Continued

1ea large egg
1.5ea egg white
7g sugar
18g butter, melted
¼ c water
¼ c sugar
1tsp blood orange zest

Procedures:

1. Bloom the gelatin in water.
2. Preheat oven to 425°F.
3. Sift together almond flour, first measurement of sugar, and cake flour to remove any lumps.
4. Blend the eggs into the flour until smooth.
5. In a separate bowl, whip eggs whites to soft peaks and slowly add in the second measurement of sugar. Continue whipping to firm moist peaks.
6. Fold the meringue into the flour mixture until just combined.
7. Slowly whisk in the melted butter.
8. Spread mixture in a sheet pan and bake for 8 minutes.
9. Bring ¼ c sugar and ¼ c water to a boil until sugar is dissolved. Add in the orange zest.
10. Once cooled, dip the cake in the simple syrup and cut out even circles.

White Chocolate Sage Ice Cream

4oz white chocolate
½ c milk
⅓ c sugar
2.5ea large egg yolks
1c heavy whipping cream
Pinch of salt
1Tbsp sage, minced
Whole sage leaves A/N
Blood orange peel A/N

Procedures:

1. Put the chocolate pieces in a large bowl and set a mesh strainer over the top.
2. Warm the milk, sugar, and salt in a medium saucepan. In a separate medium bowl, whisk together the egg yolks.
3. Slowly pour the warm milk into the egg yolks, whisking constantly, then scrape the warmed egg yolks back into the saucepan.

Dessert Course Continued

4. Stir the mixture constantly over medium heat with a heatproof spatula, scraping the bottom as you stir, until the mixture thickens and coats the spatula.
5. Pour the custard through the strainer over the white chocolate. Stir until the white chocolate is completely melted and the mixture is smooth, then stir in the cream. Stir until cool over an ice bath.
6. In an ice cream bowl on the stand mixer, mix ice cream on low for approximately 30 minutes.
7. Mix in the minced sage and garnish with fried sage leaves and the blood orange peel coated in sugar.

Coral

33g oil
23g water
5g flour
2g sugar
Pinch of salt
Food coloring A/N

Procedures:

Blend all ingredients together and cook on a heated non-stick skillet. Place on a paper towel to absorb excess oil.

Hazelnut Drops

4ea hazelnuts
25g sugar

Procedures:

1. Toast the hazelnuts and then remove from skillet.
2. Heat the sugar in the pan until amber, swirling as needed. Allow to cool slightly to thicken.
3. Drop hazelnuts attached to toothpicks into sugar and allow to drip upside down. Cut sugar stream to desired length.

Praline

8 hazelnuts
25g sugar

Procedures:

1. Toast the hazelnuts and then remove from skillet.
2. Heat the sugar in the pan until amber, swirling as needed.

Dessert Course Continued

3. Combine hazelnuts and sugar and pour onto pan to harden.
4. Grind mixture in a spice grinder into a powder.

Chocolate Sauce

2Tbsp cocoa powder

¼ c sugar

30mL milk or water

¼ tsp vanilla

½ Tbsp butter

Pinch of salt

Procedures:

1. Mix the cocoa, milk/water, salt, and sugar in a cold pot
2. Bring the mixture to a boil and then simmer for 2-3 minutes.
3. Remove from heat and add the vanilla and butter.

Dessert Course Timeline

Time	Production
2hr20m	Set-up window: 15 minutes -Wash hands -Position dry ice for curd and mousse -Place plates in freezer - for curd/praline -Set-up station: cutting board, peeler, knife, towels, pots, mini rack -Hot water bain marie/thermometer -Place packets -Secure timeline to table
2hr5m	Cook window: 90 minutes
2hr3m	Prepare orange peels, segments, pieces, and zest - hold zest, peels in simple syrup & sugar
1hr55m	Prepare orange curd, add to molds
1hr52m	Make orange simple syrup
1hr48m	Make mirror glaze - cool to 90-95°F
1hr45m	Make mousse/whip cream
1hr25m	Cut cake rounds
1hr22m	Assemble entremet - freeze, set timer for 30 mins
1hr17m	Make sable, roll & chill
1hr7m	Make chocolate sauce

Dessert Course Timeline Continued

Time	Production
1hr3m	Bake sable - set timer for 8 minutes
50m	Start ice cream
43m	Grind praline
40m	Remove sable
39m	Glaze mousse
35m	Plating window: 20 minutes -Clean/sanitize station -Pull plates -Chocolate decor -Structure plates -Garnish: sage leaf, chocolate sauce, ice cream dust, citrus sauce, ice cream
15m	Clean up window: 15 minutes

