**CHEF’S REPORT**

Andrea Ibarra

HMGT 2303 – E538

Professor Riley

November 11th, 2015

New York City College of Technology, CUNY

Department of Hospitality Management

Culinary Arts II

HMGT 2303 E538

**Memorandum**

To: The Culinary Arts II Team

From: Andrea Ibarra

Date: November 11th, 2015

Good Evening Fellow Classmates,

As always, it’s a pleasure to see everyone here in full uniform. Today we embark on our 10th week of production. It’s once again time to focus and put all effort and professionalism to ensure a smooth production. Please keep the following key points in mind:

* Read all instructions carefully.
* Have all your mise en place ready.
* Read your recipes and ask questions if unsure.
* Work quickly but do not rush.
* Work together as a team.
* Clean as you go, this will save time.

Thank you for taking your time to read this. Once again, let’s work together safely, quickly, efficiently and enjoy doing so!

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**MENU**

*Soup*

Cream of Corn

*Appetizer*

White Bean Salad

*Entrée*

Grilled Lamb Steaks Haché with Ratatouille

*Salad*

Spinach Salad

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**MENU DESCRIPTION**

Cream of Corn

A delectable creamy corn soup flavored with onions, carrots and celery, and a vegetable stock base. This exceptional soup is garnish with corn kernels.

**Trigger Ingredients: Dairy, Gluten, Onions.**

White Bean Salad

White kidney beans with minced shallots, chives, tarragon and onions combined in a light but substantial salad. Placed in a radicchio leaf and garnish with Italian parsley.

**Trigger Ingredients: onions, garlic**

Grilled Lamb Steak Haché

Juicy lamb steak cook on the grill topped with tomato sauce. This delightful dish is accompanied with baked potatoes and a delicious ratatouille.

**Trigger Ingredients: Lamb, Nuts, Dairy, Gluten, Garlic, Pepper**

Spinach Salad

A delightful cold salad made up of baby spinach and American French dressing. Adding sliced mushrooms, and smoked bacon. Garnished with a cut of hard boiled eggs.

**Trigger Ingredients: Bacon, Mushroom, Eggs, Mustard**

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**Station Assignments**

1. **Chef de Cuisine** Chef Riley
2. **Chef** Andrea Ibarra
3. **Sous Chef** Allison Seuling
4. **Steward** Christina Prestia
5. **Chef Garde Manger** Victoria Qiao
6. **Boucher** Tsuyaki Ito
7. **Chef Saucier** Erika Valencia
8. **Chef Potager** Jerry Zhao
9. **Pantry Chef** Asia Bauland

**C1 Commis Hot** Santiago Carrero

**C2 Commis Cold** Vanessa Chenn

**Assistant Boucher** Yulin Guan

**Assistant Boucher** Dellon Frederick

**Assistant Saucier** Folashade Holder-Butts

**Assistant Potager** Khammella Herring

**Assistant Garde Manger** Amanda Ducos

* *Jerry & Khammella*

**Cream of Corn Soup**

Portions: 60 Portion Size: 6 oz

Ingredients:

12 ears Fresh Corn – Reserve ¼ for Garnish

24 oz Onions

2 lb Carrots

1 bu Celery

5 qt Vegetable Stock

8 oz Butter

2 Qt Heavy Cream

To Taste Salt & Pepper

Procedure:

1. Cut onions, carrots and celery in small dice.
2. Sweat the mirepoix in the butter in a heavy saucepot until almost tender. Do not let them brown.
3. Make the velouté sauce by adding roux (flour and butter) to the vegetable stock.
4. Then add the velouté to the pot. Simmer until vegetables are very tender.
5. Then add corn to the pot.
6. Skim any fat or scum from the soup.
7. Use an immersion blender.
8. Add warmed cream.
9. Heat the soup again, but do not let it boil. Season to taste.
10. Deep fry corn for garnish

* *Asia & Vanessa*

**White Bean Salad**

60 Portions Portion Size: 3 oz

Ingredients:

3lb White Beans

2 cloves Garlic, minced

3 ea Shallots, minced

1 ea Red Onions, fine minced

2 bu Chives, fine minced

2 bu Tarragon

5 ea Frisée

1 bu Chervil

1 bu Italian Parsley, just leaves

2 lb Tomatoes, peeled, seeded, small dice

2 ea Red Peppers, small dice

4 ea Radicchio, leaves for base

Mustard Vinaigrette 1 qt

1 cup Wine Vinegar

1 tbsp Salt

1 tbsp White Pepper

3 cups Salad Oil

Procedure:

1. Cook beans with garlic.
2. Place the beans in a bowl. Add the shallots, onions, chives, red peppers and tomatoes. Toss gently
3. For Mustard Vinaigrette: Mix the vinegar, salt, and white pepper until the salt is dissolved. Add the oil a few drops at a time while blending. Mix again before using.
4. Add the Vinaigrette to the bowl, and mix.
5. Cover and refrigerate.
6. For Plating: Arrange the radicchio leaves on cold salad plates. Mound the salad mixture on the leaves.
7. Use parsley leaves for garnish.

* *Tsuyaki, Yulin & Dellon*

**Grilled Lamb Steaks Haché**

Portions: 60 Portion Size: 6 oz

Ingredients:

2 ea Lamb Chuck Bone In – Fabricate and grind

3 lb Bread Crumbs

1 lb Pine Nuts For garnish

2 bu Fresh Rosemary

4 lb Onions, fine dice

1. bu Celery, fine dice

As needed Oil

1 1/2 pt Beaten Eggs

1 qt Milk

2 oz Salt

1 tbsp Black Pepper

Procedure:

1. Sauté the onions and celery in oil until tender. Remove from pan and cool thoroughly.
2. In a large bowl, soak the bread crumbs in the milk.
3. Add the sautéed vegetables and the ground meat, eggs, salt, and pepper. Mix gently until evenly combined. Do not overmix.
4. Divide meat mixture for all-beef meatloaf into 6 oz portions.
5. Form into thick, oval patties and place on sheet pan and chill
6. Grill making hatch marks

* *Erika & Folashade*

**Sauce for Lamb**

Ingredients:

2 QT Glace de Viande

24oz Tomato Paste

12oz Onion, minced

Procedure:

1. Mince onion – sweat.
2. Add tomato paste and pincee (cook off tomato paste)
3. Warm viande de Glace.
4. Wisk viande de glace into onion tomato pince.
5. Season to taste.
6. Use toasted pine nuts for garnish.

* *Andrea & Alison*

**Oven Roasted Fingerling Potatoes**

Ingredients:

10 lb Fingerling Potatoes

As needed Rosemary sprigs

As needed Salt

As needed Pepper

As needed Olive oil

Procedure:

1. Wash potatoes
2. Do not peel potatoes, cut in half lengthwise.
3. Coat with olive oil, salt and pepper. Add several sprigs of rosemary
4. Parchment lined sheet tray, 375°F
5. Roast until done.

* *Christina & Santiago*

**Ratatouille**

Portions: 60 Portion Size: 3 oz

Ingredients:

4 lb Zucchini, don’t peel, seeds out, medium dice

4 lb Eggplant, peeled, seeds out, medium dice

4 lb Onions, small dice

7 ea Green Peppers, small dice

5 ea Red Peppers, small dice

8 lb Tomatoes, large dice

1 1/2 hd Garlic, minced

1 bu Basil

1 tsp Fresh thyme

As needed Olive Oil

To taste Salt & pepper

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Procedure:

1. Cut the vegetables as directed
2. Sauté the zucchini in a little of the olive oil until is about half cooked. Remove from pan.
3. Sauté the eggplant in olive oil until half cooked. Remove from pan.
4. Sauté the onions and peppers until half cooked. Add the garlic and sauté another minute.
5. Combine all vegetables and seasonings in brazier or heavy saucepan. Cover and cook in a slow oven 325°F about 30 mins, or until vegetables are tender.
6. Adjust seasonings. Serve hot or cold.

* *Victoria & Amanda*

**Spinach Salad**

Portions: 60 Portion Size: 3 oz

Ingredients:

3 lb Baby Spinach

2 lb Bacon, apple-smoked

2.5 lb Special Mushroom

16 ea Eggs, hard boiled

Procedure:

1. Wash the spinach leaves in several changes of cold water until there’s no trace of sand on them. Drain sell. Chill in the refrigerator.
2. Place the bacon in a glazing rack and put in oven.
3. Crumble the bacon.
4. Wash the mushrooms and dry them well. Trim the bottoms of stems. Cut mushrooms into slices.
5. Hard cook the eggs. Take 4 eggs, and grate them. Use special tool.
6. Place the spinach in a large bowl. Tear larger leaves into smaller pieces. Smaller leaves may be left whole.
7. Add the mushrooms and grated eggs. Toss to mix thoroughly.
8. For garnish: sprinkle the crumbled bacon and cut eggs in quarter and place one quart in each plate.

* *Erika & Folashade*

**American French dressing**

1 QT

Ingredients:

2 oz Onions, grated

6 oz Cider Vinegar

1 ¼ cup Ketchup

2 oz Sugar

½ tsp Garlic, mashed

½ tbsp. Worcestershire Sauce

½ tsp Paprika

Pinch Hot pepper sauce

¼ tsp White Pepper

1 pt Salad Oil

Procedure:

1. Grate the onion on a hand grater or grind in food chopper.
2. Combine all ingredients except the oil, in a stainless steel bowl.
3. Mix with a wire whip until well combined and sugar is dissolved.
4. Using a wire whip or a mixing machine, gradually beat in the oil.
5. Beat or stir again before serving.