

Dear Restaurant International Client,

Thank-you for making our year a success and it has been a very great pleasure to serve you.

Here is a little parting gift from our 1st Craft Beer Panel & Food Pairing Experiment held recently; Recipes tailored to suit our many wonderful & unique regional craft beers. We hope you'll enjoy preparing these tasty dishes at home.

Restaurant International Staff

The Craft Beer Panel Food Pairing Experiment November 29, 2012



Prepared by Chef Ramsay

Contents

Spicy Bison Chili - Taco.....	3
Brewery - Beyond the Pale.....	3
Beer - Rye Guy IPA	3
Pan Fried Mahi Mahi Fillet Cranberry, Pomegranate, and Meyer Lemon Relish	4
Brewery – Mill Street	4
Beer - White horse ale	4
Brewery - MillStreet.....	5
Beer - Ambre de la Chaudiere.....	5
Mussel Italian Sausage, Cream and cilantro	6
Brewery - BigRig.....	6
Beer - BigRig Hefe	6
Argentinian-Style Grilled Skirt steak with Chimichurri Sauce	7
Brewery - BigRig.....	7
Beer - BigRig Stud Stout	7
Lobster Poutine.....	8
Brewery - Kichessippi	8
Beer - Natural Blonde.....	8
Roasted Lamb chop Blue cheese rosemary crust.....	9
Brewery - Kichessippi	9
Beer – Logger	9
Assortment of cheeses & bread - Gouda, feta or goat cheese.....	10
Brewery - Beau’s.....	10
And Boom Gose The Dynamite	10
Slow roast Pork belly with braised kale	11
Brewery - Beau’s.....	11
Beer – Koru.....	11
Garlic and Vinegar Braised Kale	12

Spicy Bison Chili - Taco

Brewery - Beyond the Pale

Beer - Rye Guy IPA

Serving: 20

Ingredients:

9 Pasilla chiles or Poblano
3 Jalepeño peppers, seeded
675 milliliters Bison or beef broth
112 1/2 milliliters Canola oil
1 2/3 kilograms Bison, small cubes
45 milliliters Canola oil
750 grams Onions, brunoise
45 grams Garlic, minced
30 grams Cumin, ground
3 grams Coriander, ground
3/4 gram Cinnamon, ground
675 grams Tomato concassée
1 1/2 liters Bison broth
1 1/2 tin Guinness™ beer
7 1/2 grams Salt
1 1/2 grams Black pepper, ground
75 milliliters Lime juice, fresh
22 1/2 grams Cilantro, chopped
60 small taco shells

(optional)

Garnish:

Diced red onions

Sliced black olives

Avocado

Grated Monterey Jack cheese

Method

1. Toast the pasilla chiles over an open flame and remove stem and seeds.
2. Place the peppers and 450 mL (16 fl. oz.) bison broth in a saucepan and simmer for 10 minutes. Cool and place in food processor.
3. Reserve.
4. Heat 75 mL (2 1/2 fl. oz.) oil in a large sauté pan until smoking and add bison. Sear until the meat browns and reserve the meat.
5. In the same pan, add the remaining 30 mL (1fl. oz.) canola oil and the onions. Fry until golden, add the garlic and fry 1 minute more. Add the cumin, coriander and cinnamon and fry 1 minute more.
6. Add the tomato concassé and puréed pepper mixture and continue frying and stirring until the mixture starts to brown. Do not scorch.
7. Return the bison to the pan with the remaining bison broth and Guinness. Add salt and pepper and simmer for 45 minutes to 1 hour until chili thickens.
8. Finish with lime juice and cilantro at service time. This dish is excellent reheated. Garnish with diced red onion, sliced black olives, avocado and grated Monterey Jack cheese

Pan Fried Mahi Mahi Fillet Cranberry, Pomegranate, and Meyer Lemon Relish

Brewery – Mill Street

Beer - White horse ale

Mahi Mahi

1 kg Mahi Mahi

- Pan fried method see textbook

Cranberry, Pomegranate, and Meyer Lemon Relish (30 servings)

Ingredients

3 1/2 cups cranberries (about 14 ounces)
1 cup pure pomegranate juice
3/4 cup sugar
1/4 cup fresh Meyer lemon juice or regular lemon juice
2 tablespoons finely grated Meyer lemon peel or regular lemon peel
1 tablespoon chopped fresh parsley

Preparation

1. Combine first 5 ingredients in large saucepan.
2. Stir over medium-high heat until sugar dissolves.
3. Bring to boil. Reduce heat to medium; simmer until berries begin to burst, stirring often, about 10 minutes.
4. Transfer to small bowl.
5. Stir in parsley.
6. Cover and chill until cold.
7. DO AHEAD:
 - *Can be made 3 days ahead.*
8. Keep chilled.

Chicken curry / papadums

Brewery - MillStreet

Beer - Ambre de la Chaudiere

Servings: 16

Ingredients

250 g Onion, brunoise
10 g Garlic, finely chopped
30 mL Ghee (or clarified butter)
60 g Fresh ginger, grated
5 g Turmeric
3 g Coriander seeds, ground
2 g Cumin seeds, ground
2 g Cayenne pepper
2 g Fenugreek, ground
575 mL Coconut milk
1 Roasting chicken, 1.3 kg, cut in 8 pieces
5 g Salt
1 Jalapeño, split and seeded
30 ml Lemon juice
1 pkg Papadums

Method

1. Fry the onion and garlic in the ghee until the onions are pale golden and the oil "returns" to the pan.
2. To make the wet masala, mix the ginger, turmeric, coriander, cumin, cayenne pepper and fenugreek; add just enough of the coconut milk to form a paste.
3. Add the wet masala to the onion and fry for 8 minutes, or until the mixture is fragrant.
4. Add the chicken pieces and cook, turning them frequently, for 6-8 minutes.
5. Add the remaining coconut milk, salt and jalapeño. Bring to a boil, cover and reduce to a simmer. Cook until the chicken is done, approximately 45 minutes.
6. Remove meat from the bone
7. Just before service, stir in the lemon juice and adjust the seasonings. Serve with rice and chutney or sambals.

Mussel Italian Sausage, Cream and cilantro

Brewery - BigRig

Beer - BigRig Hefe

Serving: 18

Ingredients:

1 3/4 kilograms Mussels, cleaned, scrubbed and debearded
50 milliliters Dry white wine
250 milliliters 35% cream
60 grams Butter
.250 kg cooked Italian sausage sliced 1/4 inch.
Pepper, ground black - to taste
5 milliliters Lemon juice
1/4 bunch - chopped cilantro

Method:

1. Place the cleaned mussels in a pan with white wine. Cover tightly and place on high heat to steam and open the mussels.
2. Remove mussels when cool enough and remove the top shell. Set aside and retain the poaching liquid.
3. Add the cream.
4. Bring to a boil.
5. Season with pepper and lemon
6. Arrange the mussels on a large, flat plate and spoon some of the sauce into each mussel half.
7. Sprinkle with chopped cilantro

Argentinian-Style Grilled Skirt steak with Chimichurri Sauce

Brewery - BigRig

Beer - BigRig Stud Stout

Serving: 16

2 cups chopped parsley

2/3 cup extra-virgin olive oil

6 tablespoons fresh lemon juice

2 tablespoons minced garlic

2 teaspoons crushed red pepper

Salt and freshly ground pepper

4 pounds skirt steak

1. Light a grill. In a bowl, mix the parsley, olive oil, lemon juice, garlic and crushed red pepper; season with salt and pepper.
2. Season the skirt steak with salt and pepper and grill over a hot fire until the meat is charred on the outside and rare within, about 2 minutes per side. Transfer to a carving board and let rest for 5 minutes. Thinly slice the steak across the grain. Serve right away, passing the chimichurri sauce at the table.

Lobster Poutine

Brewery - Kichessippi

Beer - Natural Blonde

Serves: 16

Ingredients

4 lobsters, each 1 to 1½ lb (500 to 675 g)

4 cups (1 L) lobster stock

2 Tbsp (30 mL) butter

salt and freshly ground pepper

canola or peanut oil for deep-frying

6 Yukon Gold potatoes (unpeeled),
julienned

1 lb (450 g) cheese curds finely chopped
chives, for garnish

Method:

In a large pot of boiling salted water, cook the lobsters for 2 minutes. Cool in ice water. Remove meat from the shell and set the lobster meat aside. (If you do this ahead of time, chill the lobster meat and use the shells for making the lobster stock.)

For the gravy, reduce the lobster stock by half until it is thick enough to coat a spoon. Whisk in the butter, a spoonful at a time. Season with salt and pepper. Add the lobster meat and gently reheat it while you make the frites.

For the frites, heat the oil in a deep fryer or large, deep pot to 300°F (150°C).

Dunk the potatoes in the hot oil for 2 to 3 minutes to blanch them. Drain and let sit for a few minutes. Heat the same oil to 350°F (180°C). Cook the frites 2 to 3 minutes more, until golden and crispy. Drain on paper towels and season with salt and pepper.

Top the frites with the cheese curds and lobster gravy. Garnish with chives

Roasted Lamb chop Blue cheese rosemary crust.

Brewery - Kichissippi

Beer – Logger

Serving 20

Ingredients

20 lamb chops
Salt & Pepper
50 ml oil
Blue cheese & rosemary crust (see below)
Mint citrus Pesto (see below)

Method

1. Seasoned lamb chops
2. Pan seared lamb chops
3. Add the crust to chops
4. Baked up to medium rare
5. Served Pesto on the side

Blue Cheese & rosemary Crust

200 g blue cheese cheese
200 g Panko crumbs
30 g garlic
20 g rosemary chopped
50 g melted butter

Mint Citrus Pesto:

20 g Mint leaves
5 g Italian flat leaf parley
35 g Shallots, brunoise
25 g Green pumpkin seeds
1 Lime, juiced
100 mL Canola oil
tt Salt and pepper

Assortment of cheeses & bread - Gouda, feta or goat cheese

Brewery - Beau's

And Boom Gose The Dynamite

Serving: 10

.200 kg Gouda
.100 kg feta
.100 Goat cheese rolled in fresh herb (chervil, basil & parsley)
10 pces Armenian bread

Armenian Flatbread

INGREDIENTS:

1/2 cup warm water
4 egg whites
1 tablespoon butter, melted
1 teaspoon salt
1 teaspoon granulated sugar
1 teaspoon active dry yeast
2 1/2 cups all-purpose flour, divided, as needed
1 tablespoon sesame seeds
1 tablespoon poppy seeds

DIRECTIONS:

1. In bowl, combine water, egg whites, butter, salt, sugar and yeast. Using wooden spoon, stir in 2 cups of the flour; beat until smooth. Add enough of the remaining flour to form soft dough.
2. Turn out dough onto lightly floured surface; knead several times or until dough holds together. Place in greased bowl, turning to grease all over. Cover with plastic wrap; let rise in warm place for about 1-1/4 hours or until doubled in bulk.
3. Punch down dough and turn out onto lightly floured surface; divide into portions (1 portion per 8 servings). Roll out each portion into 1/8-inch thick circle. Place on lightly greased baking sheets. Prick all over with fork. Brush lightly with water; sprinkle with sesame seeds and poppy seeds.
4. Bake in 400 degrees F oven for about 15 minutes or until golden brown. Remove from baking sheets and let cool on racks. Cut each into wedges.

Slow roast Pork belly with braised kale

Brewery - Beau's

Beer – Koru

Serving: 25 portions

Ingredients:

1.5 kg Pork Belly

Oil

30 gr. Chinese 5 spices

2 cloves

15 gr coarse Sea salt

Dipping Sauce

0.2 liter Chinese red or black rice vinegar

0.2 liter soy sauce

1 bunch green onion sliced

Braised Kale

See below

Method:

- Take a slab of pork belly with the rind still attached (available in Chinatowns, everywhere). Often, you'll find they're about 1.5 kg, but any size will work.
- Score the skin in a 1-cm-wide cross-hatch pattern with a very sharp knife. A serrated knife works well, as the skin can be a bit tough to get through, especially if you don't have good knives. Don't cut too deeply – you basically want to just score through the rind and not too deeply into the fat.
- Rub all over with a bit of oil, a handful of Chinese five-spice, a couple of cloves of minced garlic, and some coarse sea salt. The five-spice is purely optional and this dish is actually absolutely out of this world, even with no seasonings at all.
- Place on a rack in a large roasting pan. Pour about 1 cup of water in the bottom of the roasting pan — just enough to cover the pan, but not enough to touch the roast. This is to prevent the stuff that drips off from burning to the bottom of the pan and smoking you out.
- Roast in a slow oven (about 275° to 300°F/130 to 150°C) for about 2 to 2-1/2 hours, adding more water to pan if it gets dry.

Notes:

You know it's ready when the rind is translucent and brittle and the fat is golden, crispy and completely puffed up. If your belly meets this description, then you'll have the most tender, succulent meat, with a nice crisp crackling, topped with a shiny-as-glass, crunchy skin.

**Oven temperatures vary, so if the pork doesn't look like that yet, don't freak out – just turn up the temperature to 400°F (200°C) and flash-roast for an additional 1/2 hour, or until it's done.

Let it stand for 15 to 20 minutes before slicing— if you can keep your hands off it, that is.

If you want a dipping sauce, mix equal parts Chinese red or black rice vinegar and soy sauce and a few slices of green onion

Garlic and Vinegar Braised Kale

Servings: 16

Ingredients:

500 g Kale, red Russian or Siberian
25 mL Olive oil
10 g Garlic, sliced
125 mL Stock, chicken or vegetable
60 mL Red wine vinegar
1 pinch Salt and pepper, to taste

Method

1. Wash and remove large stems from kale.
2. Blanch kale for 30 seconds in boiling salted water.
3. Shock in ice water and drain thoroughly.
4. In a braisier, sweat the garlic in olive oil.
5. Add the kale, toss and add stock. Cover and cook 4-5 minutes or until tender.
6. Finish with vinegar, season with salt and pepper and serve immediately.