

2017 CATIE Awards

Best Main Course Plate Presentation

De-constructed Beef Wellington with a Sherry Wild Mushroom Sauce garnished with Lattice Puff Pastry with Sweet Pea Mash, Sautéed Kale and Yukon Potato Medallions, and fresh Chives

2016 Menu Development Showcase



Synopsis:

Imagined from one of our most popular Hors D'oeuvres, the plated Deconstructed Beef Wellington entrée was an innovative and cumulative representation of a classic high end entrée.

Description:

We took a different approach to what one would usually see as a Beef Wellington and deconstructed it taking the different components of beef tenderloin, duxelle mushrooms, and puff pastry to create a unique and exquisite plated dish.

Concept:

Every year, we challenge ourselves with coming up with new innovative beef entrées. We took our best selling hors d'oeuvre item and decided to reconstruct it into a plated entrée. We transformed the duxelle aspect of the dish and turned it into a sauce. Putting the sauce in a vessel for the guest to pour over the beef made the dish fun and interactive. Figuring out what to do with the puff pastry was a little more difficult. We found a pie lattice cutting tool that was used for pie dough earlier in the year and decided to experiment with the puff dough. We cut the puff dough with the cutting tool and cooked it between sheet pans and it worked beautifully. With the puff pastry lattice being created, we had to decide how to shape the lattice for the dish. We tried various shapes but happened upon an abstract shape that added a dramatic presentation to the dish. When the plate came together, we knew we had a stunning dish.

Originality:

A sherry wild mushroom sauce was created and used in lieu of a duxelle. The sauce was served in a votive glass that created an interactive experience for the guest to pour the sauce onto the dish themselves. Puff Pastry was used in a non-traditional way. A 'lattice' of Puff Pastry was created and used to adorn the plate.

Culinary Components:

Our kitchen team looked at what meat cut sold best, and beef tenderloin was selected to be the main beef component in the dish. Instead of creating a duxelle, we transformed it into a sauce. A sweet pea mash was added for color, and sautéed kale was added also. We wanted to include a potato component, but did not want to just mash or roast them. We ended up slicing them into medallions and searing them in butter which created a crispy texture along with the kale. Chives were added for a visual appeal which paired with the puff pastry lattice to create a striking and elegant garnish for the dish.



Assembly:

The first element on the plate was a scoop of the sweet pea mash which was flattened to make a perfect circle in the center of the plate. Next, the kale and potato medallions were shingled down the middle on top of the pea mash. Two slices of beef tenderloin were arranged on top of the kale and potatoes, then the votive glass of sauce was placed on the right top of the plate. The lattice puff pastry was carefully laid on top pointing upward and 2 crisscross pieces of chives laid against the puff pastry.

Challenges:

One of the main challenges aside from creating an original concept for the dish was the production of the puff pastry lattice. The creation of the lattice was certainly a challenge due to the meticulous work involved in creating it. The puff pastry had to be cold as it was cut, which required many times having the puff pastry cut out in the freezer or keeping the puff dough on a sheet pan on ice.

Another challenge was at the event and knowing when to pour the sauce into the vessels in order to maintain it at a proper temperature and consistency. It took several attempts to create the correct recipe in which a slurry was used to thicken the sauce just enough that it was not too runny or thick.

The puff Pastry was also a challenge being created to withstand being packed and transported to the event space. The packing process is a continual evolution of different method and strategies which now include each piece being sandwiched between bubble wrap which has alleviated breakage and movement during the transportation.

Collateral:

Name: (50) Deconstructed Beef Wellington-Sherry Wild Mushroom Sauce-Lattice Puff Pastry-Votive Glasses

Ingredients:	Item Name	Qty	Unit	Category	Conversion	Comment
	tenderloin-pismo 5&up	500	Ounce	Meat	31.25 Pounds	
	butter, clarified	37.5	Teaspoon	Dairy	6.25 Ounces	
	salt	9.375	Teaspoon	Spices	1.25 Solid Ozs	
	pepper, black	3.125	Teaspoon	Spices	1 Tablespoon	
	mushrooms, wild-dried	120	Teaspoon	Walk-In	2.5 Cups	
	mushrooms, sliced	120	Teaspoon	Walk-In	1.25 Pounds	
	shallot	18.75	Teaspoon	Walk-In	2 Shallots	
	olive oil	9.375	Teaspoon	Dry Goods	1.5 Fluid Ounces	
	garlic, peeled	3.125	Teaspoon	Walk-In	1 Tablespoon	minced
	sherry wine	25	Fluid Ounce	kitchen liquo	1.5 Pints	
	thyme, fresh	6.25	Teaspoon	Spices	6.25 Teaspoons	minced
	consomme-beef	360	Teaspoon	Dry Goods	1.25 Cans	
	sugar, granulated	0.44	Ounce	Baking Supp	1 Tablespoon	
	salt, kosher	6.25	Teaspoon	Spices	1 Fluid Ounce	
	chives, fresh	12.5	Teaspoon	Walk-In	12.5 Teaspoons	
	puff pastry (sheet)	6.25	Item	Baking Supp	6.25 Items	
	egg, whites	8.335	Ounce	Dairy	8.25 Ounces	
	salt	0.78	Teaspoon	Spices	0.75 Teaspoons	

Instructions:

Beef:

- Peel and clean tenderloin
- Season and sear on all sides in clarified butter on flat top
- Cook in oven 350 for 10 min
- Cool and pack

Sauce:

- Re-constitute dried mushrooms in boiling water
- Let sit in water for 30 min
- Pick mushrooms off top of water (allowing all dirt to stay in bottom of water)
- Put in a strainer and rinse 3 times, dry well
- Process shallots and all mushrooms in food processor for a minced consistency
- In a pot, add oil and sauté minced garlic and shallot/mushroom mixture for 2 minutes
- Deglaze with sherry wine and cook until dry
- Add minced thyme and beef consomme
- Add sugar and season to taste
- Simmer for 20 min
- Cool and pack

Lattice Puff Pastry:

- Using the pie dough cutter cut through the puff pastry sheet until whole surface has been cut
- Transfer to parchment lined sheet pan and carefully separate to make lattice design
- Egg wash and sprinkle with salt
- Lay another piece of parchment on top followed by another flat sheet pan
- Bake at 350 F high fan for 14-16 min until golden brown
- Let cool, cut into appropriate size pieces and pack

Name: (50) Kale and Yukon Potato Medallions

Ingredients:	Item Name	Qty	Unit	Category	Conversion	Comment
	onion, spanish	8.865	Ounce	Spices	8.75 Ounces	diced
	kale, bunch	10	Item	Walk-In	10 Items	destem-chopped
	potato, yukon	100	Ounce	Walk-In	1.25 Bags	
	pepper, black	1.25	Teaspoon	Spices	1.25 Teaspoons	
	garlic, peeled	10	Teaspoon	Walk-In	2 Ounces	
	butter, clarified	60	Teaspoon	Dairy	10 Ounces	
	butter, clarified	90	Teaspoon	Dairy	15 Ounces	
	salt	15	Teaspoon	Spices	2 Solid Ozs	

Instructions:

- Kale:**
- In a pan saute diced onions and garlic in clarified butter for 2 minutes
 - Add kale and saute until kale is wilted, but bright green color is kept
 - Season to taste with salt and pepper

Potatoes:

- Wash yukons and steam for 35 minutes, cool overnight
 - Cut in 1/4" medallions
 - In a pan, add clarified butter and saute potato medallions on both sides until golden brown and crispy
 - let cool
- Once both have cooled mix potatoes and kale evenly and pack in hotel pans

Name: (50) Sweet Pea Mash

Ingredients:	Item Name	Qty	Unit	Category	Conversion	Comment
	heavy cream	2.25	Teaspoon	Dairy	1.25 Quarts	
	butter, salted	6.25	Ounce	Dairy	6.25 Ounces	
	lemon juice	6.25	Fluid Ounce	Walk-In	6.25 Fluid Ounces	
	parsley, fresh	0.39	Item	Walk-In	6.25 Tablespoons	minced
	chives, fresh	9.375	Teaspoon	Walk-In	9.25 Teaspoons	
	peas, frozen	960	Teaspoon	Freezer	6.5 Pounds	
	sugar, light brown	6.25	Teaspoon	Baking Supp.	1 Ounce	
	salt	6.25	Teaspoon	Spices	2 Tablespoons	

Instructions:

- In a pot of boiling water boil peas for 3-5 min until warm and slightly softened
- In a pot, add all ingredients, except peas and heat until simmer
- Transfer heavy cream mixture and peas to a food processor and puree until pureed, but still slightly chunky
- Season
- Pack in hotel pan