



2012 CATIE Award Entry

BEST HORS D'OEURVE

"HARE SPRAY"

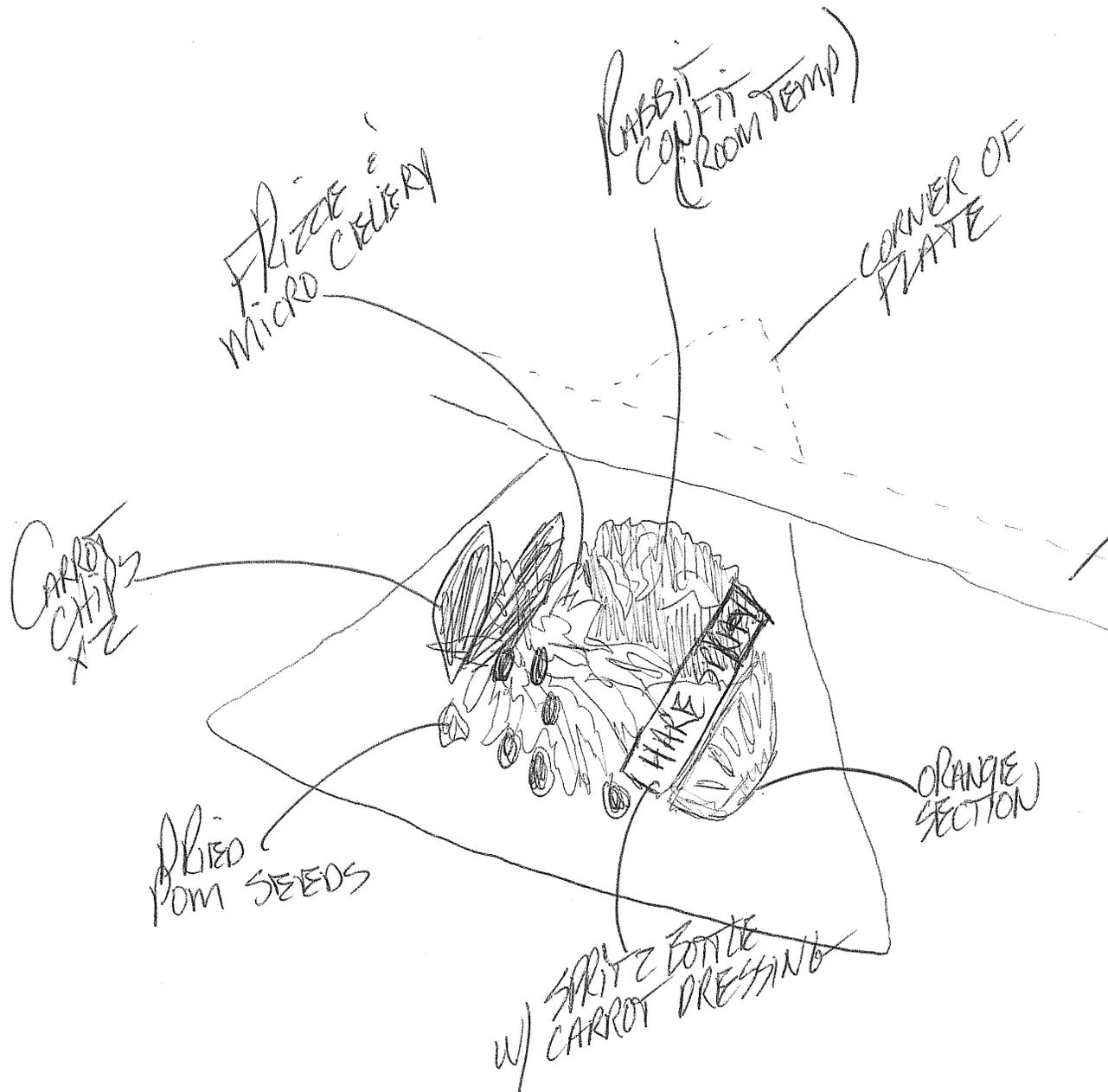
Amuse October 20, 2011

"Hare Spray"

rabbit confit, carrot pudding with carrot spritzer

A memorable hors d'oeuvre both in taste and experience, "Hare Spray" infuses the flavor of herb-braised rabbit with a carrot vinaigrette on a unique plate and display presentation. Not only does it satisfy the palate, it captures the very essence of food JOY. With each plate suspended within a large picture frame, guests were immediately intrigued. As they walked away with "Hare Spray" they knew they were in for a real treat. By plating the vinaigrette in mini spritzer bottles, guests were engaged in the experience again as they dressed the salad with every spritz. Absolutely delightful.

Concept



"HARE SPRAY" was dreamt up based on the spritzer container. We loved the idea of using a mini spray bottle for a vinaigrette, as it would create an interactive experience with each spritz. While brainstorming some play on words, we landed on the name "hair spray". Once we had this name, we thought this was an opportunity to use an under-utilized meat, Rabbit, as a primary ingredient. For a bit of whimsy, we altered the spelling to read *hare* spray.

Ultimately, the "Hare Spray" concept defines our core approach when creating special hors d'oeuvres—Amazing tastes, with a splash of humor, and a spritz of fun!
(aka FOOD JOY)

Presentation



HARE SPRAY plate wall display

Two factors make the presentation of "Hare Spray" unique: the individual hors d'oeuvre plate and the wall display.

The individual hors d'oeuvre is plated on a special triangular lucite plate, specifically chosen for its triangular shape. The clear lucite allows the bright colors from the orange carrot pudding and carrot vinaigrette to pop off the neutral background.

The plate wall display is set with individual plated hors d'oeuvre. To construct the plate wall, a large 7' x 4' sheet of wood is covered with a patterned wallpaper, framed in decorative trim, and painted in metallic gold for a chic modern feel. Slits were cut into the wood to create a slot for the corner of the triangular plate to sit. Completing the look, gallery lights were attached to the top of the frame, illuminating the hors d'oeuvres. Each wall held 65 plates by simple force. Guests were able to freely walk up to the display and pull their plate right out of the wall.



HARE SPRAY on clear triangular lucite plates

Production

Producing “Hare Spray” was quite practical because we planned ahead. Two days prior to the event, the rabbit confit was cooked off and shredded, the vinaigrette was prepared, and the mini spritzer bottles were filled.

During the event, it was a simple matter of building the individual plates. Once the plates were built, they were easily loaded into the plate wall display.

Challenges

The biggest challenge we faced with “Hare Spray”, was filling the mini spritzer bottles with the vinaigrette. Our first attempt wasn’t the right consistency to achieve the mist effect we wanted. After a few tweaks to make the consistency similar to water, we reached the right mix. Voilà! Fine misting carrot vinaigrette!





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Recipe

FOR RABBIT CONFIT

- 1 (3-pound) rabbit, cut into 8 pieces
- Fine sea salt
- 2 pounds (8 sticks) plus 2 tbsls unsalted butter
- ¼ cup whole milk
- Freshly ground black pepper
- ¼ cup water
- 1 ½ tsp finely chopped fresh marjoram
- 1 tsp finely chopped fresh thyme
- 1 tsp finely chopped flat-leaf parsley

SPECIAL EQUIPMENT: cheesecloth; parchment paper

INSTRUCTIONS

Season rabbit with 1 tsp salt. In a large heavy saucepan, melt 2 pounds butter over medium-high heat. Reduce heat to low and simmer, occasionally skimming off foam, until butter is clear and amber-colored, about 40 minutes (do not stir). Line a fine-mesh sieve with cheesecloth; strain clarified butter through cheesecloth.

Heat oven to 250° with rack in middle.

In a 4- to 5-qt Dutch oven or heavy saucepan with lid, snugly fit rabbit pieces. Pour clarified butter over rabbit and cover with a round of parchment paper; cover pot with lid. Braise in oven until rabbit is very tender, about 3 hours. Let cool at room temp for 30 minutes. Then gently pull the meat from the bones and set aside in a dish. Strain the juices from the pan and pour over rabbit. Rabbit can then be stored for a few days in a cooler until ready to use. To re-heat rabbit, place in a baking dish with the juices and cover with foil. Bake at 350 for about 10 minutes.

FOR CARROT VINAIGRETTE

- 1 cup freshly squeezed carrot juice
- 1 tbsls rice wine vinegar
- 1 tsp sugar

INSTRUCTIONS

Combine ingredients in a glass jar with a lid. Shake well until sugar has dissolved. Store in a cool place for up to two days. When ready to use, fill mini spray bottles with the dressing and replace lids.

spritzer bottles can be purchased from www.kosmotech.com

TO BUILD THE PLATE:

On a small 6 inch plate, place a small amount of carrot pudding as a base. Top pudding with a small amount of pulled rabbit confit, mashed black garlic, dried pomegranates, fried carrot crisps, and thinly sliced Bermuda onions. Place one mini spray bottle next to each salad for guests to spray the salad.