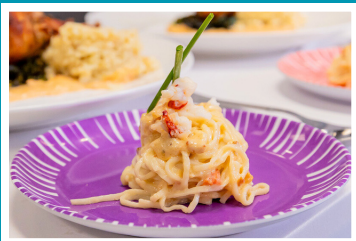


Three-Course Meal

- **Bacon-Wrapped Quail**
- **Pasta Carbonara with Pancetta topped with Buttered Lobster**
- **Lemon Panna Cotta with Raspberry Puree**



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DIRECTIONS:

1. Marinate quail with salt, pepper and garlic let stand for 30 minute in the refrigerator.
2. Once the quail is marinated, and absorbed the flavor of the seasoning, start by laying down the one piece of bacon; lay the quail and close the wings & legs together and start bringing the bacon across the legs and bring one pc to the top and hold it while you start going around the quail until you completely done with the bacon.
3. Place the quail in a sheet pan and pout them in an oven at 350 degrees for 20 minutes until the bacon is completely crispy.
4. Place the quail in a hot box to maintain hot until you're ready to plate up.
5. See **Page 2** and follow the **Polenta Pan-Seared Cakes** recipe.
6. See **Page 3** and follow the **Risotto** recipe.
7. See **Page 4** and follow the **Fried Spinach** recipe.
8. In a 12-inch plate, start by adding one polenta cake to the left of the plate, 3oz of risotto on the right side, and place the spinach in the center of the plate in between the starches. Now place the bacon wrapped quail in the center of the fried spinach.

INGREDIENTS

FOR THE MAIN DISH:

- | | |
|---------|-------|
| 10 pc | Quail |
| 10 pc | Bacon |
| 1 pinch | Salt |



FOR THE POLENTA PAN-SEARED CAKES:

INGREDIENTS

1 qrt	Dry, fine corn meal (Polenta)
1.5 qrt	Chicken Stock
1	50 oz Boursin Cheese
1 cup	Olive Oil
3 oz	Ring Mold Cutter

DIRECTIONS:

1. In a 1-gallon pot, bring chicken stock to boil. Once the water reaches the temperature of 140 degrees, remove it from the stove.
2. Start adding the dry polenta little by little until the starch becomes to thicken.
3. Once kind of thickened, add Boursin cheese. Keep on stirring until the cheese is completely infused in the polenta.
4. On a half sheet, spray it with butter. Add the polenta and spread it completely on the half sheet pan.
5. Put in in the refrigerator for 45 minutes until cool off. Once the polenta is nice and cold and completely ready to be cut , get the 3oz mold ring and start cutting the polenta into a 3oz cake.
6. In a sautéed pan, add olive oil. Bring the pan to a medium heat and start pan searing the polenta cakes. Sear them on both sides. Place them in a hot box to keep them hot until you're ready to plate them up.

FOR THE RISOTTO: INGREDIENTS

1 qrt	Arborio Rice
6 tbs	Olive Oil
4 oz	Chopped Garlic
2.5 qrt	Chicken Stock
4 oz	Butter
1 cup	Heavy Cream
1 cup	Parmesean Cheese
4 oz	Chopped Parsley

DIRECTIONS:

1. In a sautéed pan, add 6 tbs of olive oil. Add the Arborio and start sautéing it until becomes opaque light brown.
2. Add garlic. Once translucent, add 1 quart of chicken stock. Keep adding stock until you add the whole 2.5 quarts.
3. Check the Arborio to assure it is soft enough. Once the arborio becomes soft, fish it with 1 cup of heavy cream, 1 cup of parmesan cheese, parsley, and the 4 oz of butter. Place the creamy risotto in a warm box to maintain heat until it's time to plate up.

FOR THE FRIED SPINACH:

INGREDIENTS

2 lbs	Spinach
--	Salt and Pepper as Needed

DIRECTIONS:

1. Season with salt and pepper as desired.
2. Have spinach completely dry before you start to fry it . Make sure fryer is at 350 degrees. Place the spinach in the fryer little by little.
3. Once you see the spinach becomes dark green and kind of crispy, start pulling it out and place it in a pan with parchment paper to hold any excess oil.

FOR THE HOMEMADE PASTA CARBONARA WITH PANCETTA TOPPED WITH BUTTERED LOBSTER:

INGREDIENTS

1 cup	Flour
1	Egg
1 tbs	Cold Water
1tsp	Salt
6 cups	Water
1 cup	Semolina Flour
1/2 cup	Diced Pancetta
1/4 cup	Minced Yellow Onion
1	Minced Garlic Clove
2 cups	Heavy Cream
1 cup	Shredded Parmesean Cheese
2 tsp	Coarse Black Pepper
--	Salt as Needed
2	Diced Lobster Tails (unshelled)
4 tbs	Unsalted Butter
4	Parsley Leaves

DIRECTIONS:

1. In medium bowl, add flour, create well in center, then add the egg. Mix slightly then add the water. Place ball of dough on a clean flat working surface, add salt at this time. With heal of hand gently press dough into surface creating a back-and-forth motion kneading the dough for 5 to 6 minutes. Until dough is pliable and soft to the touch.
2. Flatten dough with heal of hand, place in plastic wrap let rest for 15 minutes on counter. NOTE: Dough may be made in advance and placed in refrigerator for up to 24 hours.
3. Unwrap dough once set, cut dough in half. Then in pasta machine set to 0, then crank dough threw. fold dough in a square then crank dough through again on 0 setting. Crank dough through one time in 1.2.3.4.5.6 setting until you can see your hand through the dough. The dough should look like a long sheet. Sprinkle dough with semolina flour.
4. With pasta attachment crank the pasta sheet through the linguini setting once. then cut pasta to desired length. Sprinkle dough with semolina flour therefore, dough does not stick.
5. In saucepan add 4 tablespoons of butter and bring to a slight simmer. Add lobster tail, cook for 4-6 minutes or until the lobster turns a bright red.
6. In separate pot add 6 cups of water with 4 tablespoons of salt, bring to a boil.
7. Once water is boiling add pasta cook for 3 minutes or until pasta is floating. Strain set aside. Reserve 4 tablespoons of pasta water.
8. In saucepan, add pancetta, render until crispy, add onions, garlic, heavy cream, cook until cream has reduced by half, once sauce has reduced take off of heat add parmesan cheese and pepper and salt.
9. Add cooked pasta to sauce, fold in sauce, then add a tablespoon of reserved water at a time or until the pasta sauce is not very thick. With long fork turn pasta making a funnel shape, place in center of plate, then add a tablespoon of lobster in top.
10. Garnish with Parsley or Tyme.

FOR THE LEMON PANNA COTTA WITH RASPBERRY PUREE:

INGREDIENTS

1 tbs	Unsalted Butter
1/4 cup	Cold Water
1 1/4	Unflavored Powdered Gelatin
1 cup	Heavy Cream
1 cup	Milk
1/4 cup	Granulated Sugar
1 tsp	Pure Vanilla Extract (or 1 Vanilla Bean)
2 tbs	Lemon Juice
1/4 cup	Sugar
--	Raspberries

DIRECTIONS:

1. Place water in a small mixing bowl and sprinkle gelatin over the surface in a single layer. Be sure not to pile it as that will prevent the crystals from dissolving properly. Let stand for 5-10 minutes to soften and let bloom.
2. In medium saucepan, heat cream, milk, sugar, vanilla extract or vanilla pod, sliced in half and with the seeds scraped out, on medium heat and bring just to a boil until sugar dissolves. Remove from heat and discard vanilla bean. Stir in gelatin and immediately whisk until smooth and dissolved. If the gelatin hasn't fully dissolved, return the saucepan to the stove and heat gently over low heat. Stir constantly and don't let the mixture boil.

3. Add lemon juice and stir. Line each dish with butter spreading butter evenly inside each dish. Pour cream into 4 individual serving dishes. Refrigerate for at least 2-4 hours, or until completely set.
4. With a knife gently scrap along sides of dishes, then on serving plate gently pat dish on plate until panna cotta comes out into its molded shape. With a teaspoon pour the raspberry purée over the top and spread.
5. Top with a mint leaf garnish or whipped cream.

