

Four Course Tasting Menu  
Cucina Bella  
April 10, 2008

**Course One**

*"Kula Inspiration"*

*"Surfing Dairy" Goat Cheese, Lavender-Strawberries,  
Hydroponic Watercress, Champagne Vinaigrette*

**Course Two**

*Miso-Manila Clams*

**Entrée**

*Kona Kampachi, Enoki Mushrooms, Spinach, Mango*

**Dessert**

*Apple Cider Beignets, Rum Dipping Sauce, Dulce de Leche Gelato*

Chef de Cuisine  
Jojo Vasquez

Pastry Chef  
Ashlie Koehler

***"Kula Inspiration"***

***"Surfing Goat Dairy" Fresh Chevre, Lavender-Strawberries,  
Hydroponic Watercress, Champagne Vinaigrette***

Serves 4

8 oz "Surfing Goat Dairy" chevre  
4 oz Hydroponic watercress from Waipoli Hydro Farm  
4 tb toasted macadamia nuts, chopped

Lavender-strawberries **make 1 day ahead**

1 pint Kula strawberries from Waikoa Farms  
4 sprigs lavender from Ali'i Lavender Farms  
¼ cup sugar

¼ strawberries and toss together with sugar and lavender in a bowl. Cover w/ plastic wrap and chill for 1-2 hours.

Champagne Vinaigrette **1 week shelf life**

1 pc shallot, minced  
1 tsp honey  
1 tsp Dijon mustard  
1 oz champagne vinegar  
3 oz grape seed oil  
Salt and pepper to taste

Combine all in a bowl and whisk together until fully incorporated.

Plating:

Portion equal amounts of goat cheese per plate. Use a spoon to dress lavender-strawberries and sauce around the plates. In small bowl, toss watercress in champagne vinaigrette and season w/ salt and pepper then arrange on top of cheese. Finish plate w/ chopped macadamia nuts.

## ***Miso-Manila Clams***

Serves 4

32 pc            Manila clams, shells cleaned  
3 tb             grape seed oil  
½ tsp          shallots  
½ tsp          garlic  
½ tsp          ginger  
2 stalks       lemongrass, bruised and chopped into 2" pieces  
2 pc            kaffir lime leaf

2 C             vegetable stock  
2 tb             white miso paste

Reserved clam juice

10 pc          medium shiitake mushrooms, sliced thin

¼ C             scallion greens, chopped

Sliced French baguette

1. Set a large pot on medium heat; add oil and sauté clams, shallots, garlic, ginger, lemongrass and kaffir lime leaf until you can smell aromatics come alive, 3 minutes.
2. Add ½ cup of vegetable stock, season with salt and pepper then cover. Check clams after 2 minutes to see if they are open.
3. Transfer clams and broth into colander with mixing bowl underneath so you can reserve the clam juice.
4. After the clams are cool enough to handle, pick out clam meat and reserve.
5. Wipe down the same large pot and add the remaining vegetable stock and bring to a simmer.
6. Whisk in miso until fully incorporated then add reserved clam juice and sliced shiitakes.
7. Add reserved clam meat stir to get hot, 2 minutes
8. Transfer to bowls and evenly portion clams.
9. Garnish with scallions and serve
10. Give your guests a spoon and bread to savor all the broth!

## ***Kona Kampachi, Enoki Mushrooms, Spinach, Mango***

Serves 4

4 pc	6oz Kampachi filets, skinned and boned
3 tb	peanut oil
½ tb	sesame oil
1 tb	garlic, minced fine
1 tb	ginger, minced fine
1 C	enoki mushrooms, bottoms cleaned
2 pc	roma tomatoes, filleted from seeds, diced small
¼ C	green scallions, chopped

1. Season Kampachi filets with salt and pepper.
2. In large non stick sauté pan, add both oils and bring to medium-high heat.
3. To achieve medium rare: sauté filets on both sides for 30 seconds then reserve and keep warm. (cook longer for higher final temperature.)
4. In same pan, turn down the heat to medium-low, add garlic and ginger, stir.
5. Add the rest of the ingredients, sauté 2 minutes, reserve and keep warm.

### Lime vinaigrette      **1 week shelf life**

3 pc	limes, zested and juiced separately
1 pc	shallot, minced fine
1 tb	sugar
½ C	extra virgin olive oil

salt and pepper

Combine all in a bowl and whisk until fully incorporated.

8 C	packed baby spinach (1 bag cleaned)
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### Mango puree      **4 day shelf life**

2 pc	ripe mangoes, peeled, cut into ½ " pieces
2 tb	sugar
½ C	water, more if needed

1. In a sauce pot, combine all, bring to boil
2. Reduce to simmer, continue to stir until mango is very tender.
3. Add more water if getting dry, make sure it doesn't burn.
4. Puree in blender until smooth, reserve and keep warm.

Plating:

In large sauté pan, bring to high heat; add spinach and enough lime vinaigrette to wilt then remove from heat. On the center of the plate, place down spinach and reserved kampachi filet directly on top. Portion reserved enoki mushroom and scallions on top of each fish and drizzle warm mango puree around plate to finish.

***Apple Cider Beignets with Dulce de Leche Gelato***  
***Ashlie Koehler, Banyan Tree Pastry Chef***

Apple gelé (make at least 1 day ahead)

¼ t	salt
2 C	water
3 ea	granny smith apples
½	vanilla bean
1 T	citric acid
1 ¼ C	granulated sugar
2 T	apple pectin
2 ½ T	agar agar

Procedure:

1. Peel apples and dice small.
2. Combine all ingredients except pectin and agar agar in a large saucepot.
3. Simmer on low until the apples are tender.
4. Strain poached apples into a colander with a bowl under it to separate the liquid.
5. Sprinkle pectin and agar agar into the poaching liquid.
6. Transfer liquid into a sauce pot and fully incorporate both ingredients with a hand blender then cook and stir for additional 15 minutes.
7. Pour hot mixture into molds and chill over night to set firm.

Rum dipping sauce (Make ahead)

4 oz	Meyer's dark rum
7 oz	dark brown sugar
2 ½ oz	butter
3 oz	water

Bring all ingredients to a boil. Serve warm

Dulce de leche gelato (make ahead)

3 ½ C	heavy cream
1 ½ C	dulce de leche
5	whole eggs
13	egg yolks

Procedure:

1. Blend cream with dulce de leche
2. For about 8 minutes, whisk eggs till they ribbon (when you lift the eggs above with your whisk and they leave a trail for a moment on top)
3. Combine the two mixtures together
4. Run in gelato machine till soft serve consistency
5. Freeze over night and serve

Apple cider beignets ( Can Hold in fridge 5 days without frying)

4 oz	cream cheese, room temperature
2 oz	soft butter
½ ea	vanilla bean scraped
4 oz	all purpose flour
½ t	salt
½ t	baking powder
1 C	poached apples (reserved from recipe)
4 oz	apple cider reduction

Procedure:

1. Cream the cheese and the butter in a standing mixer.
2. Add vanilla and apple cider reduction.
3. Add combined dry ingredients (flour, salt and baking powder) slowly. Add apples last.
4. DON'T OVER MIX!!! Just till incorporated, remove from mixer and kneed by hand till smooth.
5. Refrigerate for one hour before use.
6. Roll out dough on floured surface and punch or cut out 1" pieces.
7. Fry at 350 degrees in light oil, turning to finish at a golden brown.
8. Rest on paper towel to capture excess oil then dust w/ sugar and reserve warm.

Apple Poaching Liquid

2 c	water
2 c	apple juice
1 ½ c	granulated sugar
½ c	Fresh lemon juice
1 ½ ea	Vanilla bean pods scraped
	pinch of salt

Place small diced apples into cold poaching liquid. Bring up to a boil then turn down to a medium simmer. Cook apples till tender. Bring off heat and strain. Keep poaching liquid for rum sauce.

Plating:

Warm up rum dipping sauce and fill small bowl. Set 4 pieces of apple gelé pieces as a pedestal for the beignets. Before you are ready to serve, fry the beignets dough, toss them in sugar and place on top of each gelé. Scoop dulce de leche gelato and set to the side of plate.