

Ham Croquetas

Prep 15 min Cook 10 min Serves 2

<u>Qty</u>	<u>Unit</u>	<u>Ingredient</u>	<u>Directions</u>
1	each	Potato, baked and shredded	<ol style="list-style-type: none"> 1. In a sauce pot add the butter, ham, onion and garlic and cook for around 5 minutes. Add the flour and cook for another 5 minutes. 2. Add the milk, cook stirring for around 5 minutes or till gets thick sauce. 3. Cool down the sauce to room temperature. Combine sauce and shredded potato and mixed well. Seasoned with salt, pepper, Paprika and chopped parsley 4. Form cylinder shapes croquets and bread them with flour, egg wash and breadcrumbs Fry in a 375° F till golden brown color
2	Tbsp	Butter	
1/2	each	Yellow Onion, diced	
2	each	Garlic Clove, minced	
2	onces	Serrano Ham, diced	
1	cup	Milk	
1/4	cup	A.P. Flour	
2	Tbsp	Italian Parsley, chopped	
		Salt & Pepper to taste	
1	cup	Flour	
2	eggs	Egg + water wash	
1	qt	Breadcrumbs	

Seafood Paella

Prep 10 min Cook 30 min Serves 2-4

<u>Qty</u>	<u>Unit</u>	<u>Ingredient</u>	<u>Directions</u>
1/2	cup	Medium grain Rice, washed	<ol style="list-style-type: none"> Searing the seafood. In a paella pan or large pan at medium heat start with olive oil and sear the Shrimp and Scallops and Calamari, make sure the oil is hot almost smoking before starting The goal is to just get color on the Shrimp, Scallops and Calamari. It will be no more the 2 minute cooking time. Remove all the seafood and juices. Reserve. Cooking the rice. In the same pan add olive oil and cook the shallots and garlic for 1 minute. Add the saffron and paprika and cook for 30 seconds. Pour the stock into the pan and bring the liquid to a boil over high heat. When the liquid comes to a boil, sprinkle the rice around the pan. With a wooden spoon, check that the rice is evenly distributed and that the grains are below the surface of the liquid. Do not stir again (<i>this makes the rice release starches making it gummy</i>). Cover and lower the heat to low. Let it cook for 15 minutes before adding the seafood and the rest of the ingredients. Arrange seafood around the rice, nestling the Shrimp, Mussels and Calamari in the rice gently. Pour the seafood juices around the rice and cover. Let it cook for another 5 to 8 minutes more, until the liquid is absorbed and the rice grains are tender but still have an al dente bite to them. Remove the paella from the heat, cross wooden spoons over top, cover with lid, and let rest for 5 minutes to allow the rice to finish cooking and the starches to firm up.
1	pinch	Saffron	
3	cup	Beef Mushroom Broth	
		Salt and Pepper to taste	
1	each	Shallot, julienne	
2	each	Garlic cloves, minced	
1/2	lb	Mussels, cleaned	
6	each	Shrimp, cleaned and P&D	
6	each	Scallops, medium size U10	
1/2	lb	Calamari, cleaned and sliced	
1/4	cup	Fire roasted Peppers, sliced	
1/4	cup	Green Peas	
1	tsp	Sweet Paprika	
		Salt and Pepper to taste	

Crema Catalana

Prep 15 min Cook 30 min Serves 8

<u>Qty</u>	<u>Unit</u>	<u>Ingredient</u>	<u>Directions</u>
1	qt	Heavy Cream	<ol style="list-style-type: none">1. Preheat oven to 325° F. In a mixing bowl, whisk yolks, sugar and pinch of salt together until a lightly foamy. Set aside.2. In a medium sauce pot, bring Heavy Cream, Cinnamon stick, and Vanilla Bean to a scald or barely boiled. Immediately remove from heat and steep the vanilla bean for 5-10 minutes.3. Prepare a large roasting pan by lining with a large dish towel and place 8 ramekins spaced apart in the pan. Carefully fill the roasting pan with warm water until water level reaches 2/3 of the ramekins.4. Temper Egg mixture by slowly adding scalded cream and whisking vigorously to make sure that Eggs do not begin to curdle. <i>Whisk in flavorings here!</i>5. Strain the mixture through a fine strainer into a pourable container. Carefully pour mixture into ramekins, cover tightly with foil and place pan into preheated oven.6. Cook for 30 minutes, rotating once half way. Uncover and lightly shake the pan. Custard should have a slight jiggle in the center. Cook for a bit longer if needed. Once done, remove from pan and set on a cooling rack and refrigerate until set.7. Add a tablespoon of granulated sugar to the top of each custard and using a torch caramelize sugar until golden brown. Let cool and enjoy.
1	each	Vanilla bean, scraped	
1	each	Cinnamon Stick	
1	cup	Sugar	
6	each	Large Egg Yolk	
		Pinch of Salt	