

catersource

# Culinary lookbook 2015



• Insight • Trends • Recipes • Ideas • Inspiration •



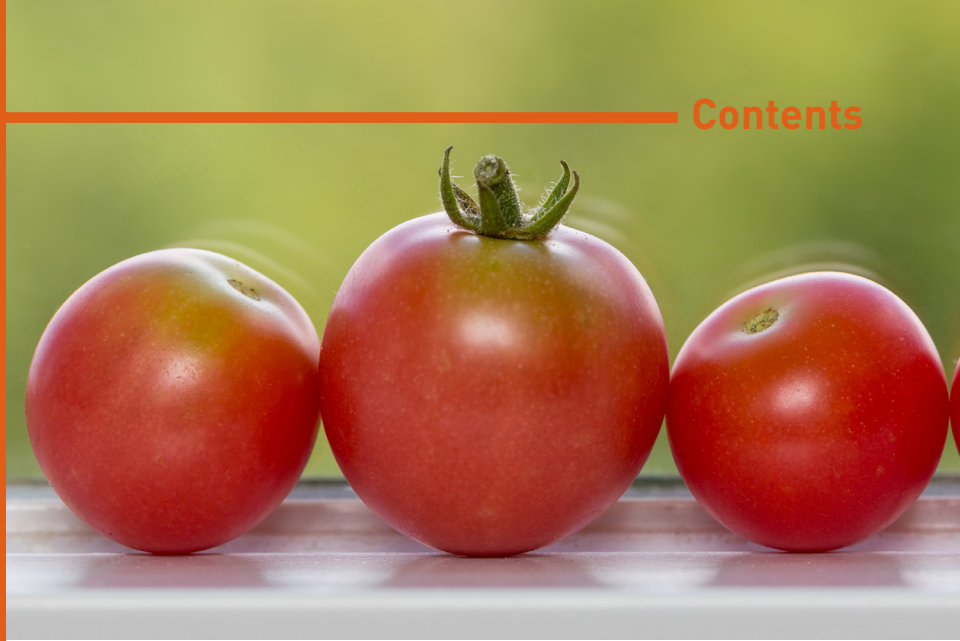
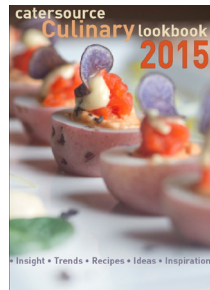
**W**e are in the final weeks of planning for the Art of Catering Food in Salt Lake City, UT (August 10–12), so fine food and the wonderful products that help each chef achieve the results they expect are very much at the forefront of our thoughts. To that end, we asked those who advertise in *Catersource* magazine to provide us with a product from their companies they feel is crucial to the success of any chef. In addition, we are offering a couple of great recipes and some inspiring quotes from industry leaders with hopes that this combination of insight, inspiration, products and recipes will propel your third quarter to greater heights. Cheers!

*Kathleen*

Kathleen Stoehr  
Publisher & Executive Editor  
*Catersource* magazine

### On the cover

A special thanks to Paulette Phlipot Photography for providing this terrific image. For more information on this delicious appetizer, see page 18. You can find additional recipes from Chef Ken Pratt in the July | August 2015 issue of *Catersource*. To subscribe to our print or digital edition, [click here](#).



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A pop of potato with savory salmon  
*courtesy of Chef Ken Pratt, Sun Valley Lodge, ID*

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Maple glazed lentil gingerbread  
*Courtesy of Chef LJ Klink, CEC, CCA, ACE*

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*Photo: Arthur's Catering*

**Chef Ken Pratt:** “We all probably have these little nuances of missed and forgotten loves when it comes to food. This is what drives us as chefs, to create dishes that spark those brain neurons of pleasure that we remember from childhood and carry forever—no matter where we end up on the planet. That’s what makes us who we are! Recreating that feeling gives us pleasure and a strong sense of being.”

**Chef Cade Nagy:** “My customers demand lamb on our menus. Lamb screams Colorado. Aromatic and tender, lamb is extremely versatile and can work with an infinite number of flavor combinations with accompanying sauces.”

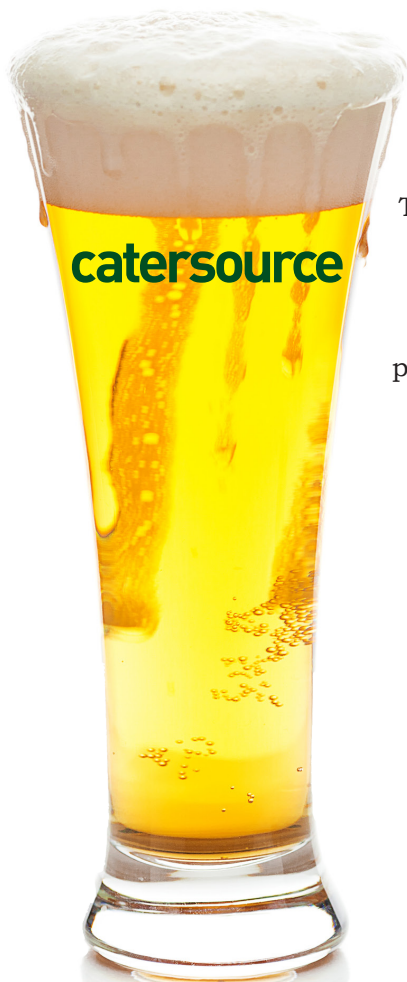
**Chef Pratt is the executive chef of Sun Valley Lodge, Sun Valley, UT; Chef Nagy is the owner of Catering by Design, Denver, CO**

**Meryl Snow:** “For many people, competition is a motivator, and competing with your own past results is a great way to get your blood pumping and your business booming. Set monthly, quarterly, and annual goals to ensure that your business is always growing.”

**Dana Carroll:** “A beautifully presented dish can have those at the table pulling out their phones to snap a picture, post, and brag about what they are about to eat. It’s more than a compliment to the Chef, it’s actually an important part of the guests experience before they even take a single bite.”

**Meryl Snow is a Catersource Consultant, style director, and co-owner of Feastivities, Philadelphia, PA; Dana Carroll, CPCE CWC, is the Senior Catering Sales Manager for Wolfgang Puck Catering**





**Michael Stavros is the director of Business Development at M Culinary Concepts, Phoenix, AZ**

### **Michael Stavros**

**@CSES2015:**

Re: Beverage concepts and weddings—“Celebrate beer.

Offer pint glasses as a wedding favor. It’s an upsell. The couple already puts their initials on everything else!

Now you are selling your clients a logo’d piece that you are purchasing, having printed, selling to your clients at a profit—and then you don’t have to rent glassware, you don’t have to pack it back up, and you don’t have to wash it.”

**Chef LJ Klink @IFEC2014:** “Lentils are truly a superfood. They’re a superfood due to their sustainability, earth [resources used], and [small] use of water. They are a minimally processed non-GMO product that can be served as very fibrous and very protein-driven with iron and all those things we need for a meat alternative. Texturally, we can change lentils, too. They don’t have to be mooshy, they don’t have to be crunchy—they can be either—or something in between. Lentils should become part of our toolbox of good eating habits.”



**LJ Klink, CEC, CCA, ACE, is an Executive Chef and winner of Food Network’s Extreme Chef**

# Recipe

## Baby Bliss potatoes, tomato smoked wild Alaska salmon mousse, chile aioli

Courtesy of Chef Ken Pratt, Sun Valley Lodge, Sun Valley, ID

### Ingredients

1 cup fresh peas, blanched  
1/4 cup chickpeas, drained and  
roasted in olive oil  
6 large Alaska  
weathervane scallops  
Canola oil  
Butter  
1 Tbsp white wine  
1 Tbsp yuzu juice  
1/2 cup water  
1/2 cup heavy cream  
2 basil leaves  
4 mint leaves  
1/3 cup crème fraiche  
1 Tbsp butter  
Salt and pepper

### Method

1. Blanch potatoes slowly and air cool, cut in half (top to bottom) and even the bottom.
2. Scoop out center to make room for mousse
3. Place shallot and cream cheese in food processor, blend smooth, add tomato and zest, fold into cream and season well.

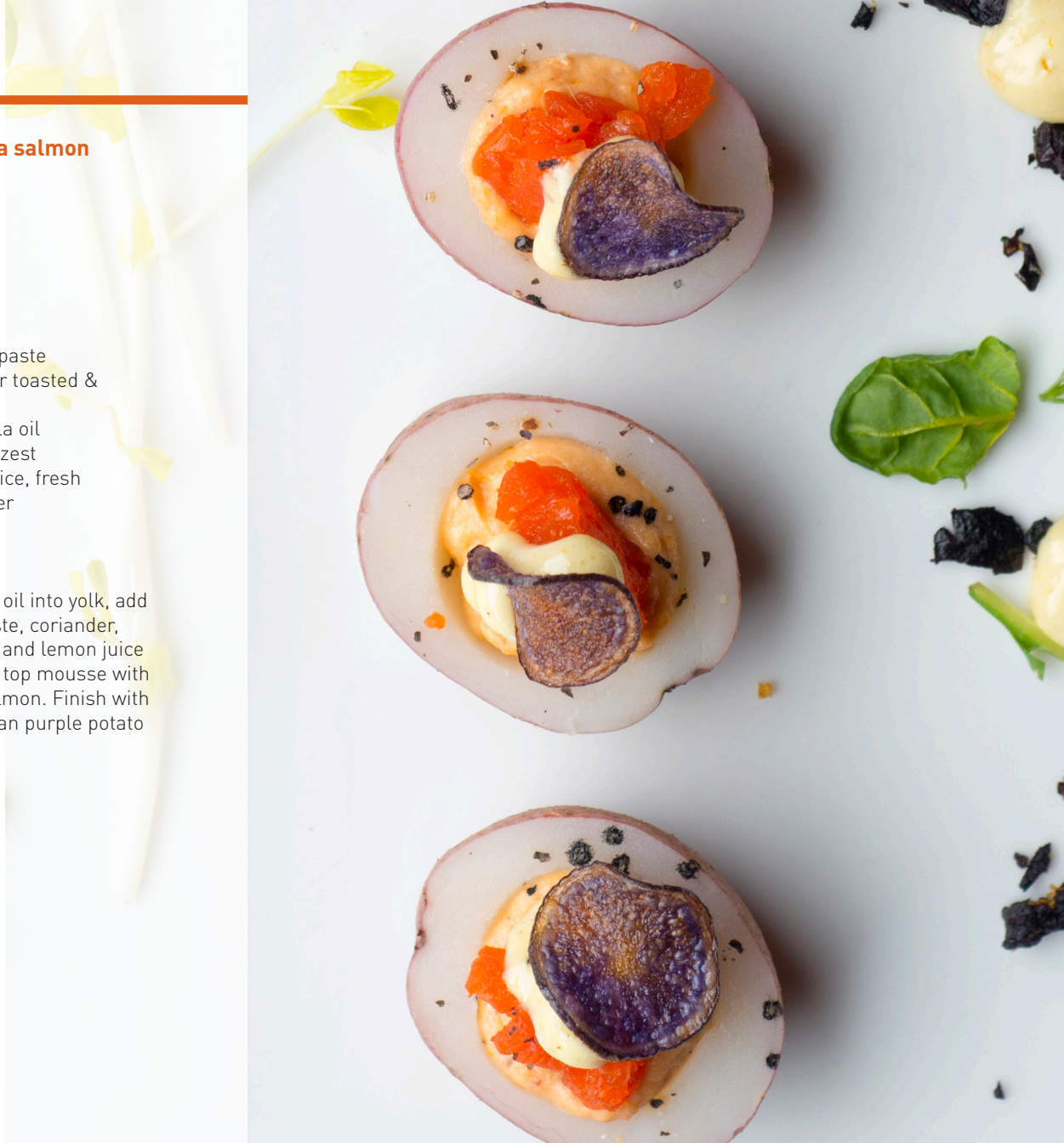
### CHILE AIOLI

#### Ingredients

1 egg yolk  
1 tsp chipotle paste  
1 tsp coriander toasted &  
ground  
2/3 cup+ canola oil  
1/2 tsp lemon zest  
1 tsp lemon juice, fresh  
Salt and pepper

#### Method

1. Slowly whip oil into yolk, add chipotle paste, coriander, lemon zest, and lemon juice
2. Season and top mousse with chopped salmon. Finish with fried Peruvian purple potato slice.



# Recipe

## Maple glazed lentil gingerbread cupcake with no-nut butter whip frosting

Courtesy of Chef LJ Klink, CEC, CCA, ACE & winner of Food Network's EXTREME Chef

### Ingredients (cupcake)

3 qt. lentil flour  
3/4 Tbsp baking soda  
3/4 Tbsp ground ginger  
3/4 Tbsp ground cinnamon  
1 tsp kosher salt  
2 Tbsp ginger; fresh, grated & squeezed to extract juice  
3 eggs  
3/4 cup brown sugar  
1-1/2 Tbsp vanilla extract  
4 cups agave nectar  
3/4 cup molasses  
3 cups water, warm

1 cup maple syrup  
1 Tbsp water, hot

### Method

1. Heat oven to 350°. Grease mini cupcake pan with spray release oil. Sift flour, baking soda, ground ginger, cinnamon, salt
2. Separate egg yolks from whites. Whip whites to

medium peaks and set aside. In mixing bowl, add sugar, agave, vanilla, molasses, and egg yolks. Cream well. All 1-1/2 cups water. Gradually add the dry ingredient mixture and the rest of the water a little of each at a time until batter forms. After batter forms, fold in egg whites

3. Scoop into well-oiled mini cupcake pan. Bake 15 minutes or until toothpick comes out of center cake clean (140° if temperature is taken).
4. Mix maple syrup with water and brush onto cool cupcake for shine and shelf stability. Frost cupcakes before serving.



Yield: 10-12 servings



## Recipe (continued)

### Ingredients (frosting)

1/2 cup butter, softened  
18 oz no-nut butter  
1 Tbsp vanilla  
1/2 cup cream or evaporated milk

### Method

1. Whip no-nut butter on medium and slowly add soft butter until combined. Add vanilla. Whip. Add cream very slowly until whipped to smooth and fluffy consistency.



Read the full issue

JULY | AUGUST 2015

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## Culinary **CREATIVITY**

*From first look to first bite, the art of catering food depends upon all of the senses for five star successes*

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Beautiful garnishes & embellishments



Power up with creative proteins {32}

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