

Supplements

Note that each container is intended to serve 2 guests, unless otherwise noted.

What to expect when unpacking your meal:

- Snap top container with **Deviled Eggs**, containing **Egg Whites, Truffled Yolk Pudding, & Herb Pesto**.
- Round plastic container with **Wax Bowls & Pins**.
- 2 compartment container for the **Hot Potato - Cold Potato Kit**, containing **Truffle Soup, Potato Spheres & Butter, Truffle & Chive**.
- 4 compartment container of **Foie Gras Garnishes**, containing **Frisée, Apple Butter, & Dressing**.
- Foil container containing **Foie Gras Mousse & Brioche**.
- 4 compartment container of **Black Truffle Explosion Kit**, containing 2 **Black Truffle Explosions** (ravioli), **Parmesan Cheese & Romaine Lettuce**, and **Butter**.
- A zip top bag with a disposable **Tablecloth**.
- Plastic containers with **Custard, Pate de Fruit, Brownie, Raspberry Yogurt, Vanilla Yogurt, Passionfruit Yogurt**, and **Hazelnut Crumble**. *containers may vary for meals shipped nationwide.

Hot Potato - Cold Potato | *Parmesan, Périgord Black Truffle, Chive*

Note: This is a time sensitive course, so you will want to eat it as quickly as possible after assembly. The experience is in the temperature contrast!

TO ASSEMBLE:

1. Remove the paraffin **Wax Bowls** from the container. Note that on the underside of the container's lid are two pins.
2. Using a pin, pierce the bowl about ¼ inch from the rim from the outside of the bowl, piercing to the inside. The pin should be at roughly a 50° angle facing upwards, being careful not to squeeze the bowl, as it can break.
3. Slide 1 **Parmesan** cheese chunk, 1 butter cube, and 1 chive length onto the pin, spacing them about ¼ inch apart.
4. Remove the lid from the container with the **Potato Sphere and Butter** in it and place in the microwave on high for 1 minute, or until butter is bubbling and very hot.
5. Pour the chilled **Truffle Soup** into the wax bowls.
6. Spoon the potato sphere out of the butter onto a paper towel lined plate to drain.
7. Quickly spear the potato sphere onto the end of the pin. *Be sure that the tip of the pin does not pierce through the top to avoid a potential pin prick.
8. Place the slice of **Black Truffle** on top of the potato sphere.

TO EAT:

1. Pick up the wax bowl carefully with one hand, and with the opposite hand gently pull the pin down to remove it from the bowl, allowing the hot potato sphere to submerge in the cold soup. Be careful NOT to squeeze the wax bowl too firmly as it will break. Also, please do not eat the wax bowl.
2. Once the pin is removed and the potato sphere is in the potato soup, treat the wax bowl as you would an oyster on the half shell. In one gulp, drink the soup from the wax bowl making sure to get the liquid and the garnishes all at the same time.

Deviled Eggs

Truffled Yolk Pudding, Herb Pesto

1. Remove the **Egg Whites** from the container and place on a small sized serving plate.
2. Cut the tip of the pastry bag filled with the **Truffled Yolk Pudding**. Hold the bag carefully and squeeze the bag to fill each egg white.
3. Drizzle the **Herb Pesto** over the filled egg whites.

Black Truffle Explosion

Parmesan, Romaine, Black Truffle

Please note: The ravioli are still uncooked.

1. Bring a small pot of water to a simmer, carefully transfer only the ravioli to the water, leaving the cornmeal in the container.
2. Simmer the black truffle explosions (ravioli) gently for 6 minutes.
3. Melt the **Butter** in a small bowl or pot. Carefully remove the explosions from the water with a slotted spoon and transfer to the butter. Let the ravioli cool down for 5 minutes.
4. Transfer the explosions to a spoon, placing the rounded side down.
5. Place the **Romaine** and **Parmesan Cheese** on top of the ravioli.
6. Eat in **ONE BITE** with your lips firmly sealed.

CAUTION:

Eating the ravioli directly out of the simmering water **WILL** burn your mouth.

Foie Gras

Brioche, Apple Butter, Frisée

1. Remove the lid and **Foie Gras Mousse** from the **Foie Gras & Brioche**. Place the original tin, with the brioche, in your preheated oven for 10 minutes or until warmed.
2. Pour the **Dressing** into the container with the frisée and gently mix until evenly coated.
3. Spoon the **Foie Gras** on to a medium plate or bowl, or serve from the original container.
4. Use the **Apple Butter** as a condiment alongside the Brioche & Frisée salad.

Tabletop Dessert

Brownie, Hazelnut, Vanilla

Tip: If you want a visual guide for this presentation you can Google image search “Tabletop Dessert Alinea”. There are pictures and YouTube videos showing how we do it in the restaurant.

1. Feel free to buy your favorite ice cream to complement this course. Any will do.
2. Unfold the tablecloth flatly on your table. For multiple guests eating together, overlap the tablecloths for a larger surface.
3. Remove the individual lids for all the sauces and garnishes for your tabletop dessert.
4. Gently stir each of the sauces in the individual containers.
*If you’ve had this meal shipped, we recommend transferring the sauces to small containers to make it easier to stir and spoon out of.
5. Put on your favorite song and get your wrist warmed up.
6. Plating the sauces first is the way we do it at the restaurant. Spoon up a generous amount, and with the flick of your wrist throw it down on the table. Repeat many times.

Chef tips: Be aggressive. It actually requires a good snap of the wrist plus the aid of gravity to get the teardrop shapes and gently rounded mounds of puddings. Use the tip of your spoon for fine points and the side for swaths. Hold the plating spoon like you would a pencil.

7. Flip over the **Custard** onto the tablecloth.
8. Place the other garnishes randomly around on the tablecloth and sprinkle some over the top of the custard.
9. Enjoy your dessert – when you’re finished eating, cleaning up is as easy as it gets - wrap up the tablecloth and dispose of it.