

Recipe Name:	Crab Cakes	Yield:	32	
Ingredient	Unit	Amount		
Crab claw meat	lb	3		
eggs	ea	4		
green onions	cup	0.5		
parsley	cup	0.5		
dijon	cup	0.5		
majo	cup	0.75		
lemon (zest and juice)	ea	1		
breadcrumbs (panko)	cup	2		
1	Mix all ingredients (except the crab)			
2	mix in crab			
3	slowly fold in breadcrumbs. Do not overmix			
4	Shallow fry until crisp and browned on each side (2-3 mins each side). Transfer to oven at 350F if they still need to be cooked through.			

Recipe Card				
Recipe Name:		Guinea with Lemon Thyme Sauce	Yield:	2
<i>Ingredients Details</i>				
Ingredient	Unit	Amount		
Guinea fowl breast, skin-on	each	2		
Oil	As needed			
Butter	fl oz	1		
Shallot, very finely diced	each	1		
Thyme leaves, finely chopped	tsp	1		
Lemon, zested and halved	each	1		
Chicken stock	fl oz	6		
Heavy cream	fl oz	6		
Dijon mustard	TT			
White wine	Fl oz	1.5		
1	Sear seasoned guinea fowl breasts, skin-side down, in a pan with oil over medium-high until deeply golden and the skin renders. Flip and sear the second side. Transfer to a plate to rest; lower heat to medium.			
2	Melt butter in the same pan. Add shallots; cook until starting to soften and turn golden. Stir in thyme and lemon zest. Add wine and reduce			
3	Add in chicken stock and cream. Add Dijon and squeeze in lemon juice to taste. Reduce. Correct seasoning.			

Recipe Card				
Recipe Name: Liver Pate		Yield:	4 portions	
Ingredient	Unit	Amount		
livers (soaked in milk for 1-3 hours)	oz	14		
shallots, finely chopped	ea	2		
Garlic confit, minced	ea	1		
cognac or brandy or port	fl oz	2		
fresh thyme, chopped	sprigs	2		
cream	fl oz	3		
unsalted butter, cubed	oz	4		
additional unsalted butter to cover	as needed			
1	Remove the membrane or any fat from the livers			
2	Cook the shallots in a pan with butter until lightly browned.			
3	Add the garlic and thyme and cook for one minute.			
4	Season the livers and add the livers to the pan and cook for a few mins (lightly browned).			
5	Add the alcohol (deglaze) and cream, and cooked until the liquid has evaporated, and the livers are cooked through - still moist with a tinge of pink color.			
6	Add to a robocoupe and turn all. While on, add the remaining butter and puree until smooth. Make sure to scrape down sides. Adjust seasoning			
7	Pass through a tami or chinois. Divide across ramekins, cover, and refrigerate			
8	Heat butter in a pan. Pour over the pate and refrigerate.			

Recipe Card				
Recipe Name:		Smoked Guinea Leg	Yield:	4
<u>Ingredients Details</u>				
Ingredient	Unit	Amount		
Guinea fowl leg	each	4		
salt	G	120		
Brown sugar	g	80		
Water	Liter	1		
1	Make brine with salt, sugar, water (use partly hot water to dissolve the salt and sugar then add the remaining with cold). Once cooled, immerse the guinea fowl in the brine for 40 minutes then rinse and pat completely dry with kitchen paper.			
2	Cook in smoker at 230°C. After 2 hours, test the internal temperature of the bird, if it is 160°C it is done.			

Recipe Card				
Recipe Name:		Spiced Pear Chutney	Yield:	0.5 quart
Ingredients Details				
Ingredient	Unit	Amount		
Demerara sugar	oz	3.5		
Cider vinegar	fl oz	3-3.25		
Perry (pear cider)	fl oz	1.5		
Star anise	each	0.5		
Ground cumin	tsp	0.5		
Red onions, finely chopped	each	1		
Fresh ginger, grated	tsp	0.5		
Pears (firm), peeled & diced	each	5		
Red chili, halved and deseeded	each	1		
Sultanas	oz	1		
1	In a saucepan, combine sugar, cider vinegar, perry, star anise, ground cumin, chopped red onions, and grated ginger. Bring to a boil over medium heat.			
2	Add the pears and the chili. Reduce to a gentle simmer and cook for approximately 40 minutes, stirring occasionally, until glossy and thick and the pears are just tender.			
3	Stir in the sultanas, remove from heat, cool slightly, then pot into sterilized jars. Store chilled.			

