

A Maui Dining Experience

A MEMORABLE WOLFGANG PUCK EXPERIENCE

Photos by Tony Novak-Clifford

Menu presented by Executive Chef Cameron Lewark



FOUR SEASONS RESORT MAUI

CHEF'S CHOICE

SPAGO MAUI CORN SALAD
Upcountry Corn, Island Feta Cheese, Macadamia Nut Dressing with Micro Basil
Wine Pairing – Reverdy - Sancerre, Loire, France 2006

TI-LEAF STEAMED FISH WITH CILANTRO NAM PLA
Kula Vegetables, Fragrant Thai Herbs, Green Chili and Cilantro Nam Pla
Wine Pairing – Zind Humbrecht, Gewurztraminer, Alsace, France 2005

KAISERSCHMARREN SOUFFLÉ
Wolfgang's favorite of all soufflés.
Wine Pairing – Rivetti-La Spinetta - Moscato d'Asti, Piedmont, Italy 2007

SALAD:
SPAGO MAUI CORN SALAD
Serves Four



DRESSING:

► Blend: garlic 1 T, shallots 1 and ¼ cup champagne vinegar.

- Transfer: To large bowl with 2 T dijon, salt, black pepper and sugar to taste.
- Emulsify: 12oz macadamia nut oil & 5oz peanut oil.
- Add: chopped parsley 1T, 2T chopped shallot and 2T chopped chives.
- Adjust : Seasonings; salt, pepper, sugar.

SALAD INGREDIENTS:

- 4 C corn, cut off the cob
- 2 C red and yellow cherry tomatoes cut in half
- ¼ C Kula onion small dice
- ¼ C crumbled Feta cheese

- 2 C organic greens
- 2 Ea. Julienne Basil
- 2 T butter

METHOD:

► Cook corn and Maui onion in hot sauté pan with garlic and thyme in butter. Add salt, white pepper and sugar to taste. Deglaze hot sauté pan with macadamia vinaigrette. Place greens down in center of plate with corn down on top. Add cherry tomatoes with macadamia nut dressing and add them to the top of the salad. Crumble Feta cheese then place basil on top.

Wine Pairing – Reverdy - Sancerre, Loire, France 2006

ENTRÉE: TI-LEAF STEAMED FISH WITH CILANTRO NAM PLA
Serves Four



SAUCE NAM PLA BASE:

- 2 T garlic, chopped fine
- 4 Thai chili, chopped fine
- 2 T sugar

- 1 C fish sauce
- 3 T lime juice
- 2 T rice wine vinegar
- 2 T water
- Combine all

CILANTRO NAM PLA:

- 2 Thai basil leaves
- 1 C cilantro
- 2 T sugar
- 1 Kaffir lime leaf (stem removed)
- Blend with Nam Pla base above

Wine Pairing – Zind Humbrecht, Gewurztraminer, Alsace, France 2005

TI-LEAF FISH INGREDIENTS:

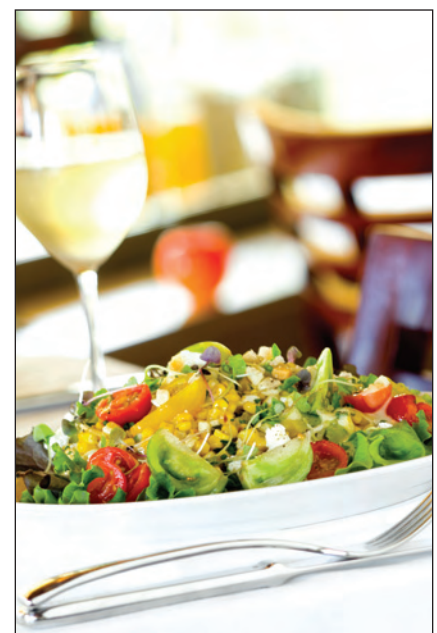
- 1 Carrot julienne
- 2 Baby bok choy julienne
- 5 Shiitake mushroom cut thin
- 1 White Maui onion julienne
- 2 Peanut oil

- 4 Kaffir lime leaves
- ¼ C Cilantro
- ¼ C Thai basil
- 8 Ti-leaves
- Salt & pepper
- Onaga or any Hawaiian Fish that is good steamed
- Bamboo skewers

METHOD:

- Season fish with salt, pepper and oil.
- Take two ti-leaves; put one on top of the other forming an X shape: place the mixture of vegetables in the middle of the X, then place the seasoned fish on top of the vegetables. Place one fourth; of the cilantro, Kaffir lime leaf and Thai on top of fish.
- To close the Ti leaf take the bottom two corners and put them tip to tip around the fish follow step one with the other two corners fasten with bamboo skewers.

Wine Pairing – Boxler - Riesling “Sommerberg”, Alsace, France 2005



▲ Salad: Spago Maui Corn Salad



▲ Entrée: Ti-Leaf Steamed Fish with Cilantro Nam Pla

DESSERT:
KAISERSCHMARREN SOUFFLÉ
 Yields Two 9-10 Pie Pans



PREPERATION:

- ▶ Butter two 9 -10 inch pie pans with soft butter and a pastry brush, swirling the bottom and brushing upward strokes around the sides.
- ▶ Pour granulated sugar in pans (not the sugar in recipe) and dump out so you have a nice coating.

SOUFFLÉ BASE INGREDIENTS:

- 4 Large Egg Yolks
- 9 T Granulated Sugar (plus more for dusting the pans)
- ¼ C Fromage Blanc

- ¾ C Crème Fraiche
- 2 T Meyers Dark Rum

SOUFFLÉ BASE METHOD:

- ▶ In a large mixing bowl with a balloon whisk combine the yolks and 2 T of sugar.
- ▶ Add the fromage Blanc, whisk well to distribute evenly.
- ▶ Add the crème Fraîche and the rum
- ▶ Set aside.

When ready to serve Kaiser:

KAISER BASE INGREDIENTS:

- ¼ cup All Purpose flour (¾ cup)
- 2 T Rum Raisins (soak them in Rum)
- 8 Large Egg whites, room temperature
- ½ tsp Cream of Tartar
- ¼ cup Confectioner's sugar for dusting

KAISER BASE METHOD:

- ▶ In a large mixing bowl combine the Kaiser Base and the all purpose flour, whisk together vigorously.
- ▶ Add the Raisins.
- ▶ In the bowl of a standing electric mixer fitted with the whisk attachment Whip the egg whites on speed 4 to foam and tap in the cream of tartar, approx 3 minutes.
- ▶ The addition of sugar (the reserved 7 T) will take about 4 minutes. With mixer on speed 4 (low) continue whipping and adding sugar to medium yet strong peaks.
- ▶ Remove from mixer.
- ▶ With a balloon whisk fold in 1/3 of the whipped whites, OK to be aggressive.
- ▶ Add the balance of whites with balloon whip. With a rubber spatula go around the sides
- ▶ Evenly distribute evenly between the two pans. Reserve in refrigerator until ready to use.
- ▶ Bake @ 400 degrees for 15 minutes, turn 180 degrees and bake for another 5 to 8 minutes. The middle should be pudding like. Serve with fresh sliced bananas.

Wine Pairing – Rivetti-La Spinetta - Moscato d'Asti, Piedmont, Italy 2007



▲ Dessert: Kaiserschmarren Soufflé