

# Annual Dine Iowa Gala 2015

*with* Chef Andrew Havlovic

*Featuring*

Mongolian Beef

Tofu Waffle

Ginger Puffed Rice

Soy Caramel

Herbs & Scallions

# Sirlion

## INGREDIENTS:

Yield: 5 orders

Sirlion	30 oz
Grilled Scallions	12 each
Ginger Powder	1 Tbsp
Unsalted Butter	1/2 cup
Maldon Salt	To taste and finish

## Method:

- 1 Trim sirlion of all silver skin and sinew
- 2 Place all ingredients in vaccum bag and seal
- 3 Cook in 141 degree F water bath for 4 hours.
- 4 Remove bags and allow to cool overnight cooler
- 5 remove caps from bags. Disgard scallions and butter.
- 6 Portion steaks to 6oz and sear in cast iron pan on all sides
- 7 Let rest and slice and season with maldon salt

# Tofu "waffle"

## INGREDIENTS:

Yield: 5 orders

Extra firm tofu	12 oz
Soybean oil	1 Tbsp
Sesame oil	1 Tbsp
Peanut Butter	1 teaspoon
Soy Sauce	1 teaspoon

## Method:

- 1 Press Tofu between weighted hotel pans overnight to remove excess moisture.
- 2 Slice tofu into 1 inch slices
- 3 Mix the remaining ingredients together and brush on Tofu slices.
- 4 Cook slices in a greased waffle iron for 4 minutes or until crisp.

# Ginger Rice Krispies

## INGREDIENTS:

Yield: 1 cup

Rice Krispies	1 cup
Sesame Oil	1 teaspoon
Powdered Ginger	1 teaspoon
salt	pinch

## Method:

- 1 Combine all ingredient in a mixing bowl and mix well

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# Soy Caramel

## INGREDIENTS:

Yield: 3.5 cups

Soy Sauce	1 cup
Water	1 cup
Brown Sugar	1.5 cups
Corn Starch	1 Tbsp
Salt	1 teaspoon

## Method:

- 1 Place all ingredients in a small sauce pot and whisk in cornstarch.
- 2 Bring to boil.
- 3 Store in container

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