



ROUND 4 2006-2008

Manila, Philippines

23-24 October, 2007



LIST OF PARTICIPATING ESTABLISHMENTS (7)

- G** Lolo Dad's Café
- B** Mezzaluna (Pre Fontane Corp)
- B** Makati Shangri-La Hotel
- B** St. Therese MTC Colleges
- B** Chef Laudico Bistro Filipino
- S** Edsa Shangri-La Manila
- S** The Palms Country Club

RESULTS:

- Winner* : Lolo Dad's Café**
- 1st Runner Up* : The Palms Country Club**
- 2nd Runner Up* : Edsa Shangri-La Manila**

- Best Appetiser : Mezzaluna (Pre Fontane Corp)**
- Best Main Course: Lolo Dad's Café**
- Best Dessert : Edsa Shangri-La Manila**
- Best Table Display: The Palms Country Club**

24th October, 2007
Alan Palmer
Global Competition Coordinator
MLA Black Box Culinary Challenge

LOLO DAD'S CAFE

Winning Team

MENU



APPETISER

Compressed and Lightly Seared Australian Lamb
with Warm Poached Pear, Fruit Jelly,
Herb Butter Panini and Roasted Garlic Aioli

MAIN COURSE

Sauteed Beef Slivers and Roasted Australian Beef Rump
with Gremolata, Potato Terrine
Vegetable Flan and Tomato Confit

DESSERT

Italian Meringue with Chocolate and Pineapple Filling
Strawberry Coulis and Mocha Ice Cream

Team Manager	Members Kitchen	Team Service	Address	Contacts
Ruel E. Tiquis	Jeffrey L. Reguindin Maria Virginia L. Villena Daryl L. Manaban	Nilo P. Degamo Francis B. Azuelo Jessie M. Rivalal Bernard Jacobe	899 Pres. Quirino Avenue Malate Manila	M. +63- 9283920670 M +63- 9228125971 T. +63-2-5242295 F. +63-2- 5222940 E. lolodad_s@pacific.net.ph

Winning Team **Lolo Dad's Cafe**

RECIPE (Yield 10 serving)



APPETISER

**Compressed and Lightly Seared Australian Lamb with Warm
Poached Pear, Fruit Jelly, Herb Butter Panini and Roasted Garlic Aioli**

Jelly:

- 1 lt Mango, pureed
- 12 pcs Gelatine Leaves

Dissolve gelatine leaves in mango puree and put into moulds. Chill.

*To make the pureed mango, simmer diced mangoes in chicken stock and sugar. Add cinnamon, saffron, and star anise. Blend and strain.

Panini:

- 250 g Herb Butter
- 1 pc. Baguette, sliced

Spread herb butter on baguette. Toast in Panini Maker.

Roasted Garlic Aioli:

- 30g Garlic, peeled and roasted, grinded until like a paste
- 150 ml Aioli

Mix Garlic with aioli then strain

Compressed Lamb:

- 375 g Australian Lamb Rump, trimmed
- 180 g Mushrooms, grilled then sliced
- 2 nos Gelatine Sheets for brushing
- Salt, Sugar, Pepper to taste

Season lamb. Then grill and slice. In a mould, lay in lamb and mushroom while brushing each layer. Compress and chill.

Lightly seared Lamb:

- 560g Australian Lamb Rump
- Olive Oil, Salt, Pepper

Season lamb and sear.

Poached Pear:

- 2 pcs Pear, turned
- 250 ml Red Wine
- 1 g Rosemary
- 85 g Brown Sugar

Poach Pear in Red Wine with brown sugar and rosemary until cooked.

Garnish:

Salad Greens

Lemon Vinaigrette for the dressing of the salad greens:

Saffron Oil/Parsley Oil for garnish

Winning Team Lolo Dad's Cafe

RECIPE (Yield 10 serving)



MAIN COURSE

Sautéed Beef Slivers and Roasted Australian Beef Rump with Gremolata, Potato Terrine, Vegetable Flan and Tomato Confit

Potato Terrine:

- 460 g Potato
- 40 g Truffle Cream
- 4 pcs Eggs
- 250ml Fresh Milk
- Salt, Pepper to taste

Combine Potato, Truffle cream, eggs, and milk. Season. Put in a mold and bake in the oven for 30-40 minutes at 325° F.

Vegetable Flan:

- 2/3 cup Pure Vegetable Puree (Pumpkin)
- 1/3 cup Fresh Milk
- 3 pcs Whole Egg
- Salt, Pepper to taste

Combine pumpkin puree, milk, eggs and blend. Strain and pour into moulds. Poach in the oven over bain marie until cooked.

*To Puree the pumpkin, sauté garlic, onions, pumpkin, deglaze with white wine, add chicken stock, simmer and season. Blend and strain.

Tomato Confit:

- 2 pcs Tomato, blanched, peeled, quartered
- 50ml Olive Oil
- 50 ml Duck Fat
- a sprig Rosemary
- Salt, Pepper to taste

Combine tomato, olive oil, duck fat, rosemary and season. Cook until tomatoes are tender.

Sautéed Beef Slivers,

- 400g Australian Beef Rump, cut into slivers
- 20 g Garlic, chopped
- 10 g Dijon Mustard
- Salt, Pepper to taste
- 250 ml Au Jus

Rub beef with mustard and garlic. Sauté, add au jus and season.

Roasted Beef Rump with Gremolata

- 650 g Australian Beef Rump, trimmed
- Gremolata
- Salt and Pepper

Season beef with salt and pepper. Sear and roast. Just before serving, roll on gremolata.

Garnish with sautéed broccoli.

Winning Team Lolo Dad's Cafe

RECIPE (Yield 10 serving)

DESSERT

Italian Meringue with Chocolate and Pineapple Filling, Strawberry Coulis and Mocha Ice Cream



Italian Meringue:

- 450 g Sugar
- 200 ml Water
- 180-200 ml Egg Whites
- ½ tsp Cream of Tartar

Mix water and sugar and melt. Whisk egg whites and cream of tartar while pouring in the hot sugar and water mixture until hard peaks are formed.

Chocolate filling:

- 1 kg Chocolate Couverture

Melt Chocolate. Brush round moulds with chocolate. Make sure not to completely brush the whole mould. This will form a little hole. Remove chocolate from moulds.

Pineapple Filling:

- 12 pcs. Egg yolks
- ¾ cup Sugar
- ¾ cup Butter
- ¼ cup Fresh Pineapple, poached, blended, strained and reduced to desired consistency

Whisk egg yolks and sugar using a mixer until thick. Transfer mixture in a double broiler. Add butter, and pineapple. Stir over medium heat until desired consistency is achieved and egg yolk is cooked.

Strawberry Coulis:

- 250 g Strawberries
- ¾ cup Sugar
- ¼ cup Water

Combine strawberry, water, sugar and heat until berries are cooked. Puree using a blender. Strain using a fine-sieve. Cool and chill.

Mocha Ice Cream:

- ½ lt Whipping Cream
- ½ cup Dark Couverture
- ¼ Cup Espresso
- 5 nos Egg Yolks
- ¼ cup White Wine
- ½ cup Confectioner's Sugar

Combine egg yolks and white wine and whisk over bain marie until thick. Set aside. Combine whipping cream and cappuccino and simmer. Stir in sugar and simmer. Adjust taste. Cool down and combine with the egg yolk mixture. Put in an ice cream churner. Freeze overnight.

To assemble:

Pipe Italian meringue on chocolate filling and leave in a proover overnight. Before serving, pipe in the filling. Serve with strawberry coulis, chocolate sauce and cappuccino ice cream. Garnish with vanilla bean sabayon, chocolate sauce and gold leaf.