

Created by: Debra C. Argen

## Chef Chris Montero Recipes - Bacco Spirited Dinner - New Orleans, USA

**Chef Chris Montero** of **Bacco** in **New Orleans, Louisiana** shares his recipes for **Panko Crusted Boudin and Seared Scallop with Wheat Beer Mustard and Louisiana Popcorn Rice Cakes**, **Bulgogi Wagu Hanger Steak with Kim Chee and Herbed Polenta Cake**, and **Louisiana Berry Semifredo Crisp** from a **Spirited Dinner** that paired cocktails created by **Bar Chefs Debra C. Argen** and **Edward F. Nesta** aka **The Spirited Travelers** of **Luxury Experience Company** with each of his courses as part of the **Tales of the Cocktail 2009** celebration.

Edward Nesta and I had the pleasure of working with Executive Chef Chris Montero on a Spirited Dinner on July 9, 2009 at the widely acclaimed Ralph Brennan restaurant, Bacco, located in the French Quarter. The Spirited Dinners take place once per year during Tales of the Cocktail and pair local restaurants with guest Bar Chefs, who work together to create an evening of culinary and cocktail pairing. After months of planning the menu and perfecting our complementing recipes, it was great to finally meet Chef Chris and learn more about this native of New Orleans.

Although Chef Chris Montero had a passion for cooking as a child, and comes from a family of good cooks, he majored in journalism in college. During college, he worked as a bartender, and upon graduation he started working in the top restaurants as a bartender, and maitre d', before he drifted into the kitchen, and found that this was where he wanted to be, and worked every position in the kitchen. He honed his career working at the Louis XVI restaurant in the French Quarter working under Daniel Bonnet where he learned about European style and French cuisine, and also worked with esteemed chefs Susan Spicer and Warren LeRuth before joining Bacco in 1999. Working as he did, learning all components of the restaurant business affords him with the unique insight into both the front of the house and the back of the house operations, which is important in his position as Executive Chef, and stated that although this business is rarely glamorous, has long hours, and is hard work, at the end of the day, it is a wonderful experience.



**Executive Chef Chris Montero**

Chef Chris described New Orleans as a city that has always been a restaurant city, and is one of the most European cities in the world. The city has a long tradition of families working in the culinary profession generation after generation and learning the business from the ground up.

He is a lifetime New Orleans Saints season ticket holder and enjoys watching his team play, is an avid distance runner, and first and foremost, he and his wife, who was also a chef, are real foodies.

Chef Chris Montero shares a taste of the Spirited Dinner at Bacco with his recipes for Panko Crusted

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Boudin and Seared Scallop with Wheat Beer Mustard and Louisiana Popcorn Rice Cakes; Bulgogi Wagu Hanger Steak with Kim Chee and Herbed Polenta Cake; and Louisiana Berry Semifreddo Crisp.

**Bacco Spirited Dinner and Cocktail Menu 2009**

**By Executive Chef Chris Montero of Bacco**

and

**Guest Bar Chefs Debra C. Argen and Edward F. Nesta**

**of Luxury Experience**

**Welcome Cocktail**

Luxury Experience's Spirit of Summer

(Prosecco, Casoni Limoncello, Fresh Lemon Juice, Fee Brothers

Pomegranate Cordial Syrup, Lemon Strip Garnish)

**1  
st  
Course**

Panko Crusted Boudin and Seared Scallop with Wheat Beer Mustard

and Louisiana Popcorn Rice Cakes

Paired with Luxury Experience's Smoke and Mirrors Cocktail

(Scorpion Mezcal 1-year old, Lime Juice, Partida Agave Nectar,

Fee Brothers Whiskey Barrel Aged Bitters Limited Edition 2008,

Creole Mustard,  
and Lime Wheel Garnish)

**2  
nd  
Course**

Creole Tomatoes, Fresh Basil and Verbena Oil with Toasted Pinenuts

and Ryals Farm Goat Cheese

Paired with Luxury Experience's Green with Envy Cocktail

(Plymouth Gin, Cucumber Juice, Dill Simple Syrup,

Sliced Cucumber Curl Garnish)

**Palate Cleanser**

Luxury Experience's Grapefruit and St. Germaine Sorbet

(Grapefruit Zest, Grapefruit Juice, Sugar, Water, St. Germaine,

Fee Brothers Grapefruit Bitters)

**3  
rd  
Course**

Bulgogi Wagu Hanger Steak with Kim Chee and Herbed Polenta Cake

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Paired with Luxury Experience's Modern Fashion Cocktail

(Bulleit Bourbon, Sweet Vermouth, Club Soda,

Fee Brothers West Indian Orange Bitters, Stemmed Cherry Garnish)

**4  
th  
Course**

Louisiana Berry Semifreddo Crisp

Paired with Luxury Experience's Rhythm and Blues Cocktail

(St. Germaine, Leblon Cacha

a, Fee Brothers Blueberry Cordial Syrup,

Half and Half, Blueberries, and Blueberries Garnish)

**Bacco Spirited Dinner Recipes**



**Panko Crusted Boudin and Seared Scallop with Wheat Beer Mustard and Louisiana Popcorn Rice Cakes**

Servings: 1

Popcorn Rice Crackers Ingredients:

1.25

Cups

Popcorn Rice Flour

1.25

Cups

All Purpose Flour

1

Tablespoon

Baking Powder

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1

Teaspoon

Kosher Salt

1.25

Ounces

Extra Virgin Olive Oil

1

Cup

Water

Clarified Butter, for brushing

Flour, for rolling

Kosher Salt, for sprinkling on finished dough

Method: Mix the dry ingredients together. Mix water and oil together and pour into the dry ingredients while stirring. Bring together and wrap dough in plastic wrap and let rest for 20 minutes or overnight.

Cut dough in half. Dust work surface with flour and roll out one half of the dough. Roll as thinly as possible. Place on a sheet pan, brush with butter, and dust with kosher salt. Repeat with remaining dough on second sheet pan. Bake at 350° F (180° C) for 12-15 minutes. Remove from oven, let cool, and set aside.

Beer Mustard Ingredients:

Servings: 1 Quart

1.5

Cups

Abita Amber Beer

6

Eggs

1

Cup

Dry Mustard

0.5

Cup

Brown Mustard seed, coarse ground

2

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Teaspoons

Salt

2

Teaspoons

Worcestershire Sauce

¼

Cup

Light Brown Sugar

¼

Cup

White Vinegar

2

Teaspoons

Turmeric

Method: Combine all ingredients. Cook over a double boiler stirring constantly until correct thickness is achieved.

Panko Crusted Boudin and Seared Scallops Ingredients:

2.5

Ounces

Southern Louisiana Boudin, (a type of Creole sausage), removed from casing

1

U-10

Scallop, large (U-10 means under 10 scallops per pound)

¼

Cup

Panko (Japanese Bread Crumbs)

1

Tablespoon

Beer Mustard

1

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Ounce

Arugula, or other bitter greens

2

Ounces

Popcorn Rice Crackers

1

Tablespoon

Salt

1

Tablespoon

Pepper

Extra Virgin Olive Oil, as needed

Method: To make the Boudin cake, mold into shape that is similar to the scallop. Then press the flat sides of the cake into panko crumbs, and crust the top and bottom of the cake.

To prepare the scallop for searing, heat a non-stick sauté pan to near smoking point. Pat dry the scallop with a towel, and season it with salt and pepper. The sauté pan is ready when you add the oil and it begins to slightly smoke. Sear the top and bottom of the scallop until a golden brown crust forms, about 1 minute on each side.

To sear the Boudin cake, brown both the top and bottom of the cake in the same hot sauté pan until a crust has formed and the cake is heated all the way through.

Presentation: Arrange the Boudin cake and seared scallop with the beer mustard on a plate. Dress the arugula with extra virgin olive oil, salt, and pepper, and add to the plate. Finish with a broken piece of popcorn rice cracker.



**Bulgogi Wagu Hanger Steak with Kim Chee and Herbed Polenta Cake**

Servings: 4

Bulgogi Wagu Hanger Steak Ingredients:

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2

Pounds

Bulgogi Wagu Hanger Steak, trimmed

1/3

Cup

Soy Sauce

1

Tablespoon

Water

2

Garlic cloves, minced

2

Tablespoons

Sesame Oil

½

Teaspoon

Black Pepper, coarsely ground

1

Teaspoon

Red Chilies, crushed

1

Teaspoon

Ginger, freshly grated

1

Teaspoon

Sugar

Method: Combine all ingredients and marinate hanger steak at least 2 hours and up to 24 hours.

Herbed Polenta Ingredients:

Servings: 25

1

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Pound

Polenta

1

Quart

Heavy Cream

2

Quarts

Chicken Stock

4

Ounces

Unsalted Butter

2

Tablespoons

Mixed Herbs, chopped

4

Ounces

Parmesan Cheese, grated

1

Tablespoon

Salt

0.5

Tablespoon

Black Pepper

Method: In a pot, combine cream and stock and bring to a boil. Slowly add the polenta while stirring constantly for 8 minutes. Stir in all remaining ingredients. Evenly spread a 1-inch layer of hot herbed polenta on a sheet pan and place in refrigerator until firm. Cut into shapes using a ring mold, and keep cold until ready to plate.

Method for the beef: Over hot charcoal, fire sear the hanger steak for 4 - 5 minutes on each side for recommended medium rare. Allow steak to rest for 4-5 minutes before slicing, being careful to cut steak across the grain.

Presentation: Fan slices of beef around grilled polenta cake and cool and spicy Kim Chee.



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### **Louisiana Berry Semifredo Crisp**

Servings: 6

#### Berry Filling Ingredients:

1

Pint

Louisiana Berries

2

Tablespoons

Sugar

Method: In a small heavy saucepot, combine berries and sugar and bring to a simmer. Let cool and reserve.

#### Crisp Ingredients:

2

Sticks

Butter, cold

1

Cup

Sugar

1

Cup

All-Purpose Flour

1

Cup

Oatmeal

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¼

Teaspoon

Cinnamon

Method: Place all dry ingredients in a mixer and combine thoroughly with paddle attachment. Cut cold butter into small cubes and add to dry ingredients and mix until it looks like coarse meal. Bake on a greased baking sheet at 350° F (180° C) until golden brown.

Semifreddo Ingredients:

1

Cup

Heavy Cream

1/3

Cup

Powdered Sugar

½

Tablespoon

Vanilla

1

Egg White

2

Tablespoons

Light Rum

Method: Whip cream with sugar and vanilla until soft peaks form. Beat egg whites to soft peaks and fold into cream along with the rum.

Presentation: Break baked crisp into small pieces and gently fold into the semifreddo alternately with cooked berries. Serve with Luxury Experience's Rhythm and Blues Cocktail.

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### **Bacco Restaurant**

Bacco's restaurant focus is a fusion of Creole and Italian cuisine, and is open for lunch daily from 11:30 am until 2:30 pm, and for dinner Sunday through Thursday from 6:00 pm until 9:30 pm, and on Friday and Saturday from 6:00 pm until 10:00 pm.



### **Executive Chef Chris Montero**

Read about **Bacco** in the **Restaurants** section, and also in the **Liquor Cabinet** for the **Cocktail Recipes** from the **Spirited Dinner** at Bacco.



### **Bacco Restaurant**

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Read about **Tales of the Cocktail** in the **Liquor Cabinet** section.



For more information on the next **Tales of the Cocktail**, please visit the website:

[www.TalesOfTheCocktail.com](http://www.TalesOfTheCocktail.com).

For information on New Orleans, please visit the **New Orleans Metropolitan Convention & Visitors Bureau, Inc.** website: [www.NewOrleansCVB.com](http://www.NewOrleansCVB.com).

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