

Created by: Debra C. Argen
Award Winning Menu



An award-winning menu from five award-winning chefs!

We have all heard the old adage that “too many chefs spoil the soup”, so imagine five chefs cooking in one kitchen! Total chaos? Not when the five talented chefs are [The American Academy of Hospitality Sciences Star Diamond Award](#), award-winning chefs.



The place: the prestigious [The Hotel Adlon Kempinski](#) in Berlin, Germany. The date: March 12, 2005. The chefs: **Joël Robuchon** of the Atelier Paris, Macao, Tokyo, Las Vegas and Monte Carlo, [Joel Robuchon Monte Carlo](#), “Selected as the Finest Chef worldwide”. Mr. Robuchon, a Master Chef, is also a celebrated Michelin-Star chef. **Edwin Kats** of [La Rive Restaurant Hotel Amstel](#) in Amsterdam, Holland, “Selected as the one of the Finest Chefs worldwide”, and is a 2-Star Michelin Chef; **David Burke** of [davidburke & donatella](#) in New York, United States “Selected as the one of the Finest Chefs worldwide” and has also won many awards; **Rainer Sigg** of [The Hotel Adlon Kempinski](#) in Berlin, Germany, “Selected as the one of the Finest Chefs worldwide” for the second year in a row; and **Johann Lafer** of Le Val D’Or, [Johann Lafer's Stromburg](#) in Stromberg, Germany “Selected as the one of the Finest Chefs worldwide”, is a well-known and celebrated chef, with his own television show, and cooking school, and is also an award-winning chef. Each chef worked to create one exceptional course for the gala dinner with each chef showcasing his unique culinary style.



The evening was one of distinctive style with Villeroy & Boch creating a stunning china plate for the occasion with the menu embossed on it.

Luxury Experience Magazine is proud to present the award-winning menu and the recipes from the award-winning chefs for our readers this month. Thank you to all our stellar chefs who truly shine at their professions for sharing your extraordinary recipes with us.

The Menu

Champagne Deutz

Amour de Duetz 1997 en jéroboam

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Edwin Kats

La Rive, Inter-Continental Amstel Amsterdam, Holland

Ceviche of Scallops with poached oyster set in aspic jelly, Osetra caviar, marinated lemon and chives

Sauvignon Blanc 2003

Tenuta CÃ; Bolani, Friuli, Italy

David Burke

davidburke & donatella, New York, United States

Quail with foie gras pistachio dumpling and wild mushroom bouillon

Chardonnay Reserve 2003

Barboursville Vineyards, Virginia, United States

Joël Robuchon

Atelier Paris, Macao, Tokyo, Monte Carlo, and Las Vegas

Langoustines in a crispy parcel with basil leaves

Blanc de Blanc 2003

Appellation Côte de Provence

Domaine de Gavaisson - France

Rainer Sigg

Lorenz Adlon, The Hotel Adlon Kempinski, Berlin, Germany

Loin of Lamb with goat cheese thyme crust, aubergine caviar and olive polenta strudel

San Giorgio 1997

Cantine Lungarotti, Umbria, Italy

Johann Lafer

Le Val D'Or, Johann Lafer Stromburg, Germany

Passion fruit meets dark chocolate

Merlot Calat 2000

Feudo Principi di Butera, Sicily, Italy

Each of the courses were artistically presented for the guests who included some of the top hoteliers in the world, talk about what could be an intimidating task, but not for these award-winning chefs. The menu worked beautifully together from the first course of *Ceviche of Scallops with poached oyster set in aspic jelly*, of course an added touch of Osetra caviar always delights the senses, to the second course of *Quail with foie gras pistachio dumpling*, delicious and very tender, the third course of *Langoustines in a crispy parcel with basil leaves* which provided an appealing contrast of taste and texture, followed by the main course of *Loin of Lamb with goat cheese thyme crust* which were perfectly well-seasoned and well-dressed with white caps, and of course, the pièce de résistance, the ultimate dessert of *Passion fruit meets dark chocolate* which was a bit of heaven in the form of a mango "rose" sitting on a bed of chocolate, with a brulee of passion fruit; where appreciative guests uttered a collective sigh of delight. Although all of the wines paired well with their respective courses, the star of the evening was the San Giorgio 1997 Cantine Lungarotti, from Umbria, Italy, a blend of 50% cabernet sauvignon, 50% sangiovese and canaiolo grapes.

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This aromatic, full-bodied wine had me hoping that I would find a bottle of this excellent wine in my goody bag at the end of the evening! Alas, the wine was not in the goody bag, but there was a bottle of Strenesse, a sensuous eau de perfume by Gabriele Strehle and decadent chocolates from Teuscher.

Award-winning Chefs Edwin Kats, David Burke, Joël Robuchon, Rainer Sigg and Johann Lafer graciously share their recipes from this impressive gala dinner with Luxury Experience Magazine readers below.



Chef Edwin Kat's Ceviche of scallops with poached oyster set in aspic jelly, osetra caviar, marinated lemon and chives

Recipe for 4 persons

Ingredients:

8 scallops
4 Belon oysters (size 1)
200 grams fish fumet
6 grams gelatin
28 grams ossetra caviar
frisée leaves
1 tablespoon chopped chives
12 lemon zests

For the vinaigrette: 5 grams limejuice

10 grams scallop liquid
8 grams olive oil
8 grams extra virgin olive oil
4 drops of Tabasco

Method:

Open the oysters and poach them gently in their own liquid. Dry the scallops between paper towels. Mix the oyster liquid together with the fish fumet. Strain this liquid and blend it with the dissolved gelatin (in the proportion of 2 dl liquid to 6 grams gelatin). Turn out the jelly onto a plate and refrigerate until set. Dress the poached oyster onto the jelly and cover with a slice of jelly, cut this out and place in the centre of the plate.

Mix together all of the ingredients for the vinaigrette.

Shallow-freeze the cleaned scallops and cut them into small pieces with a sharp knife. Arrange the slices around the oyster ravioli. Sprinkle the scallops with 1-tablespoon vinaigrette, crushed black pepper and coarse sea salt. Then top with the chives, the caviar, the lemon and the frisée lettuce.

Chef David Burke's Quail with foie gras pistachio dumpling and wild mushroom bouillon

Ingredients per one dish:

1 piece: quail (cut in half)
1 quail egg
2 ounces mushroom garnish (shiitakes, criminis, portabellas, black truffles (1 pound)
3 ounces mushroom broth
1 tablespoon: pistachios (toasted and chopped)
1 pound: carrots (cut for mirepoix)
1 pound: celery (cut for mirepoix)

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½ pound: leeks (cut for mirepoix)
1 pound: onions (cut for mirepoix)
¼ ounce bay leaves
¼ ounce peppercorns
¼ ounce herb stems
1 ½ ounces foie gras mousse
½ ounce chicken breast (skinned)
½ egg

Garnish: chervil & chives (chopped)

Method: Quail (yields 1 portion)

Whole semi-boneless quail

Split quail into two portions. Stuff quail leg with foie gras mousse. Season with salt and pepper. Heat in olive oil over medium heat. Finish in oven at 450 degrees. Let rest.

Total cooking time: approximately 3-4 minutes.

Cook quail egg for 10 seconds on griddle. Place atop quail. Garnish with chervil.

Method: Foie Gras Mousse (yields 3 lbs.)

2 pounds foie gras
1-pound chicken breast
2 whole eggs
Salt and pepper to taste

Place above in ingredients in a robocoupe (food processor or kitchen mixer). Blend until smooth. Fold in toasted, ground pistachios. Sprinkle in 1-tablespoon chives (chopped).

Method: Mushroom Garnish

¼ pound crimini
¼ pound portabella
¼ pound shiitakes
¼ pound black truffles

Cut each mushroom into quarters (except black truffles). Slice black truffles thin. Heat oil over medium heat. Cook for 4-5 minutes. Season with salt and pepper. Let cool.

Method: Mushroom Broth

1 pound mushroom stems
2 quarts chicken stock
4 bay leaves
¼ pound peppercorns
1-quart water
½ pound each: carrots, celery, onions, and leeks

Place all ingredients in a stockpot. Bring to boil. Let the broth simmer for 1½ hours. Let strain and cool.

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Chef Joël Robuchon's Langoustines in a crispy parcel with basil leaves

Recipe for 4 persons

Ingredients

16 pieces of langoustines parts (crawfish) of a beautiful size (approximately 100 grams each)
4 sheets of brick (a type of thin flaky thin pastry from North Africa)
1 bundle of basil
2 cloves of garlic
1 dl virgin olive oil
16 small wooden picks
table salt, freshly ground pepper from a pepper mill

Method:

Peel the crawfish. Withdraw the head and tail from the carapace. Using the tip of a knife, make an incision in the higher part of the tail to remove the gray innards. Season the tail with table salt, and pepper and reserve on a sheet of paper toweling.

Rinse and dry the basil, and set aside 16 average size leaves. Peel 2 garlic cloves, cut lengthwise, and remove and discard the inner core, and then crush the garlic.

In a blender, add the olive oil, the remaining basil leaves and crushed garlic cloves, blend to create a "pistou" or green paste. Season with salt and pepper and set aside in a small bowl.

Set a reserved basil leaf on each of the crawfish tails. Cut the pastry into 4 parts. Place the crawfish tail on the broad part of the pastry and roll up. Skewer the pastry through the crawfish tail to secure the pastry in place. Fry in a 180° C oil bath for 1 minute, and then drain on paper toweling. Sprinkle gently with table salt.

Presentation:

On each of the 4 plates, place 4 Langoustine parcels, and then drizzle the pistou around the Langoustine parcels.

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Chef Rainer Sigg's Loin of Lamb with Goat Cheese Thyme Crust, Eggplant Caviar and Olive Polenta Strudel

Recipe for four persons

Goat Cheese Thyme Crust Ingredients

5 grams butter
1 egg yolk
20 grams white bread
20 grams goat cream cheese
Salt and pepper

Preparation:

Whip butter to until foamy. Mix it with egg yolk, dried and grated white bread, the goat cheese and the thyme. Season the mixture with salt and pepper. Divide it on parchment paper, and smooth to equal thickness; let it rest. Cut the cheese mixture in the shape of the loins of lamb.

Loin of Lamb Ingredients

4x 180 grams loin of lamb
Salt and pepper
2 tablespoons olive oil
5 tablespoons vegetable oil
20 grams butter
1 clove garlic
1 sprig thyme
1 sprig rosemary

Preparation:

Season the lamb loins with salt and pepper. Heat olive oil and sear the loins of lamb in it, for 30 seconds on each side. Then roast the meat in the preheated oven to 190° C, regularly basting it with some oil. After 8 minutes take the meat out of the oven and let it rest for 5 minutes. Roast the meat again for 2 minutes in whipped butter with olive oil, pressed garlic and the herbs. Before dressing the loins of lamb on the plates cover them with the goat cheese thyme crust and roast them for 1½ minutes under the broiler.



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Chef Johann Lafer's Passion fruit meets dark chocolate

Recipe for 4 persons

Dark chocolate parfait

2 egg yolks

25 grams sugar

In a double boiler, heat the egg yolks and sugar over the simmering water until they are warm throughout and creamy. Remove from the double boiler from the heat and plunge in cold water to stop the cooking process.

15 grams bitter chocolate (70%)

8 grams cocoa

Melt the chocolate and then beat well with the cocoa.

180 grams whipped heavy cream

0,25 orange peels

2 cl. Grand Marnier

Whip the cream and then fold in the orange peels and the Grand Marnier.

Combine all of the ingredients for the chocolate parfait. Using 5-6 cm. diameter rings, fill each of the 4 rings and then place them in the freezer for 2-3 hours.

Passion fruit crème brûlée

200 ml heavy cream

80 grams passion fruit puree

45 grams sugar

Bring the ingredients to a boil.

3 egg yolks

Add a part of the hot liquid to the egg yolks, smoothly blend, and then add the rest of the hot liquid to the egg yolks. Continue beating until it becomes high-viscosity.

Immediately pour the mixture in a strainer and push through onto 4 dinner plates, evenly distributing the mixture between the 4 plates. Bake in a 95 ° C oven for approximately 30-35 minutes. Remove from the oven and let cool.

60 grams brown sugar

Carefully distribute the brown sugar over the baked Passion fruit crème. Using a kitchen torch brûlée the sugar. Set aside and let cool.

1 ripe mango

Cut the mango peels into fine strips from which you will form a "rose".

Presentation:

20 raspberries

8 chocolate decorations

4 mint leaves

Remove the frozen bitter chocolate parfait from the ring, and then place the bitter chocolate parfait in the center of the plate on top of the Passion fruit crème brûlée. Carefully place the mango "rose" on the bitter chocolate parfait. Decorate with raspberries, chocolate decorations and mint leaves.

To read our article on **The American Academy of Hospitality Sciences Star Diamond Award 2005**

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