

Date Crusted Alaskan Halibut with Date “Lyonnaise” Port Wine Reduction & Date Agua Fresca

2003 Best of Show
William Withrow, Chef
The SeaGrille, JW Desert Springs Marriott Resort & Spa
Palm Desert, CA

Port Wine Reduction

2 cups	Balsamic Vinegar	4 cups	Port Wine
1 cup	Sugar	½ cup	Butter

Mix together Balsamic vinegar and sugar in a saucepan, stir and reduce to syrup. In a separate saucepan, reduce port wine by ¾. Combine balsamic syrup and reduced port wine into a blender, emulsify with butter.

Date “Lyonnaise”

3 medium	Potatoes, diced	1 ¼ cups	Onions, diced
2 ½ cups	Dates, diced	1 cup	Prosciutto, finely diced
¼ cup	Butter		

Sauté diced potatoes with butter, add onions and caramelize together. Add prosciutto and dates. Sauté until potatoes are soft.

Leek Puree

½ cup + 2 Tbs	Leeks, chopped	¼ cup	Extra Virgin Olive Oil
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Blanch leeks in boiling salted water, drain. In a blender, puree leeks with a little water, emulsifying with olive oil.

Date Crusted Halibut

½ cup	Butter	¾ cup	Date Paste
¼ cup	Bread Crumbs	8	8 oz Alaskan Halibut filets

Blend butter and dates in a food mixer. Season to taste and fold in bread crumbs. Season halibut filet tops with date crust. Bake in 450-degree oven for 10 to 15 minutes.

Date Agua Fresca

1 quart	Water	1	Cucumber, peeled and chopped
1 cup	Dates, pitted	1 cup	Mint leaves
1 cup	Sugar		

Combine all ingredients in blender and mix thoroughly. Strain through cheesecloth and chill.

Plate Assembly

Gently spoon one side of serving plates with Port Wine Reduction and the other with Leek Puree to form a color palette. Spoon the Date Lyonnaise onto the center of the plate. Lift the Date Crusted Halibut filet on the top of the Date Lyonnaise. Pour Date Agua Fresca into a tall glass and serve.



**A Three Way Date
Sweet Date Nuggets, Maytag Blue
Cheese Stuffed Dates and
A Date-White Asparagus Thread Salad
with Ahi & Salmon Coins and
Parmesan Ring**

2003 1st Place Appetizer
Eric Wadlund, Executive Chef
The Rattlesnake Restaurant, Trump 29 Casino
Coachella, CA

Stuffed Dates

30 Whole Dates, without pits

½ cup Maytag Blue Cheese

Gently stuff cheese into dates, set aside.

Date Citrus Vinaigrette

2 Tbs Date Paste

½ cup Lemon juice

½ cup Lime juice

1 cup Extra Virgin Olive Oil

Blend ingredients together and set aside.

Parmesan Rings

½ cup Parmesan Cheese, freshly grated

To make a Parmesan ring cut parchment paper into 2-1/2 x 9-inch sheets. Preheat oven to 400 degrees. Spray parchment with vegetable spray and graciously sprinkle parmesan cheese on the paper. Bake for 7 minutes or until golden brown. Remove from the stove quickly and form ring around any size can. Size will be based upon personal preference. When ring cools remove parchment paper and product will be self standing. 6 Rings.

Salad Ingredients

5/8 cups or 5 oz Dates, chopped

30 Slices Ahi Tuna

30 Slices Salmon

½ Micro Arugula

2 Tbs Rosemary, fried

4 ea Radishes, julienne cut

2 cups Asparagus threads

¼ cup Chive Oil

Salad Assembly

On six 10-inch dinner plates shingle the Ahi Tuna and Salmon leaving a one-inch hole from the inner edge. In a medium mixing bowl add arugula, radishes, rosemary, asparagus threads, ½ cup of chopped dates and date vinaigrette, season with salt and pepper to taste, lightly toss. Place the Parmesan ring in the middle of the plate and add the date-asparagus salad. Drizzle with date vinaigrette and sprinkle the chive oil around the plate and finish with the remaining date pieces.

Breast of Duck with Vegetables and Wild Rice Loaf

2003 1st Place Entrée
James Donaldson, Sous Chef
Palm Desert Country Club
Palm Desert, CA

Date Sauce

Pinch Chopped Garlic 3 Tbs Real Maple Syrup
Pinch Sage, fresh 6 Whole Dates, pitted
¼ cup Unsalted Butter

Toss dates into blender and emulsify, set aside. In a saucepan melt butter and add garlic, maple syrup, sage, date mixture and blend with a wand mixer until creamy smooth. Keep warm on low heat. (Ingredients are based on a single serving).

Duck Breast preparation

1 Breast of Duck 3 Tbs Virgin Olive Oil
1 clove Garlic, chopped 1 sprig ea Fresh Thyme, Fresh Dill Weed
1 slice ea Lemon, Orange

Cook duck breast in skillet over medium heat with olive oil and garlic until medium rare. Set aside. (Ingredients are based on a single serving.)

Vegetable and Wild Rice Loaf

2 Eggplants, sliced into ¼ inch slices 4 Yellow Squash, sliced into ¼ inch slices
2 Anaheim Chillies, deseeded 1 8 oz box Wild Rice
3 medium Mushrooms, chopped 1 Roma Tomato, sliced ¼ inch thick
1 Red Onion, sliced ¼ inch thick and halved

Blanch two ¼ inch slices of eggplant and four ¼ inches of sliced yellow squash, and Anaheim chillies in boiling water until soft. Remove and dry. Cook the 8 oz box of wild rice according to directions until al dente. Add chopped mushrooms to rice. Spray non-stick coating in a 3-inch by 6-inch casserole dish. Place eggplant on bottom, yellow squash and Anaheim chillies. Add sliced Roma tomatoes and red onion. Fill with rice and mushroom mixture. Bake in 350-degree oven for 30 minutes. When done, remove from casserole dish and slice into half-inch pieces.

Dish Assembly

Place three pieces of vegetable/rice loaf on serving plate in a fan pattern. Slice breast of duck thin at an angle and place in a fan pattern overlapping at bottom of plate. Add slice of orange and lemon, twist in the middle of the plate and sprigs of fresh dill and thyme. Pour date sauce over duck breast and garnish with chopped dates and almonds as desired.

Symphony del Date

2003 1st Place Dessert
Tiburcio Neri, Pastry Chef
Rancho Las Palmas Resort & Spa
Rancho Mirage, CA

Date Fantasy Crème

7/8 cup Whipped Cream
7/8 cup Sour Cream
5/8 cup White Chocolate
5/8 cup Date Paste
½ cup Egg Yolks
6 Tbs Sugar
3 Gelatin sheets

Whip cream. Add sour cream and put to the side. Melt chocolate. Separate egg yolks and put yolks into a bowl. Whip yolks together with sugar until creamy, then add date paste and chocolate. Fold the date and yolk mixture into the cream. Soften gelatin sheets by warming until they are liquid, and add to the mixture. Pour into serving size forms and freeze up to six hours. Before serving, let mousse thaw about one hour.

Date Belgium Pudding

2 cups Milk
4 Tbs White Chocolate
6 Tbs Sugar
6 Eggs, separated
5/8 cup Condensed Milk
5 drops Vanilla extract
5/8 cup Date Paste
4 Croissants, quartered

Boil milk with sugar, add chocolate, and heat until melted. Set aside. Separate the egg yolks, placing whites in a bowl and beat until firm, like a meringue. Blend together the condensed milk, vanilla extract, egg yolks. Add to chocolate mixture. Fold this into the meringue.

Place each quarter of croissant in ceramic cups, brush with date paste. Pour pudding mixture over the croissant and date paste. Bake cups in bain marie at 325-degrees for thirty minutes or when done.

To serve, place one each Date Fantasy Cream and Date Belgium Pudding on plates and decorate as desired with chocolate, cookies, or other garnishes.

Scallops and Date Medley

2003 People's Choice Award
Valerie Gray, Sous Chef
The Lodge at Rancho Mirage
Rancho Mirage, CA

Chutney

1 Orange, Lime and Lemon, segmented
1 Tbs Chipolte Powder
1 Tbs Balsamic Vinegar
1 Jalapeno, finely diced
2 Dates, chopped
¼ cup Orange Juice

Mix all Chutney ingredients together. Simmer over low heat until thickened juice is reduced and all flavors are blended.

Garnish

1 Angel hair nest, deep fried

Scallops and Dates

1 U-10 or large Scallop 1 Date ¼ cup Date Sugar

Cut date into strips, julienne style and thread through striations in scallops (5 strips of dates). Coat with date sugar. Sear quickly and carefully in sauté pan, and then finish in 400-degree oven for 4-5 minutes. Spoon Chutney into angel hair nest. Slice scallop in to three layers and lay overlapping so Chutney shows.

Scallop Date Putanesca with Pear Vinegar

¼ cup Panko bread crumbs
1 Egg
1 Tbs Capers, chopped
4 Date Coconut Rolls, chopped
1 tsp Garlic, finely chopped
1 U-10 or large Scallop
2 Tbs Milk
1 Tbs Onion, finely chopped
¼ cup Pear Vinegar
1 Slice Olive bread
1 large Almond, blanched
1 Roma Tomato, finely diced
1 Tbs Olive Oil
¼ cup Fig Vinegar
1 Tbs Kalamata olive, diced

Insert almond into scallop. Whisk together egg and milk for egg wash. Dip scallop in egg wash and then bread crumbs. Sear scallop on both sides and finish in 400-degree oven for 4-5 minutes. In sauté pan, with small amount of olive oil, sauté tomato, onions, garlic, ½ of chopped dates, capers, olives, 1/8 cup of pear vinegar and 1/8 cup of fig vinegar until all are soft and blended, approximately 15 minutes. In blender, puree the remaining pear and fig vinegars with the remaining chopped dates. To present, place the tomato mixture on the bottom, then the scallop, and the date mixture on top. Garnish with Olive bread.

Scallop with Smoked Duck

1 U-10 or large Scallop ½ oz Smoked Duck, thinly sliced 2 Dates, pounded thin
Salt and Pepper to taste 1 Splash Champagne Vinegar

Lay flattened date on either side of scallop. Wrap with smoked duck. Ser briefly on each side, finish in 400-degree oven for 4-5 minutes. As soon as you remove scallop from oven, pour champagne vinegar into pan and flip scallop to infuse vinegar.

Passion Fruit Sauce

1 Passion Fruit 2 Dates 1 Splash Champagne Vinegar

Cut passion fruit at 2/3 and scrape out seeds. Dice dates and mix with passion fruit and touch of champagne vinegar. Refill the passion fruit with date mixture. Top passion fruit with Smoked Duck wrapped scallop.

Dish Assembly: On serving plate, arrange the Angel hair nest with Chutney and Scallops, the Scallop Date Putanesca with Pear Vinegar, and Passion Fruit topped with Scallop with Smoked Duck.