

Steamed Chocolate Cake

Ingredients:

6 oz.	Butter, unsalted
6.5 oz.	Sugar
6.5 oz.	Evaporated milk
2	Eggs, slightly beaten
½ cup	Flour, sifted
2.5 oz.	Cocoa powder
½ tsp.	Baking powder
½ tsp.	Baking soda
½ tsp.	Vanilla extract
Optional	Powdered sugar for garnish

Method of Preparation:

1. Grease and line a 9" cake pan with parchment paper; set aside. Pre-heat steam oven to 210-212°F.
2. Place butter, sugar and evaporated milk in a small sauce pot. Over low heat, cook until butter melts and sugar dissolves. Remove from heat and whisk in the eggs.
3. Fold in the dry ingredients and mix until just incorporated. Pour into the prepared pan and wrap entire pan in plastic. Place pan on a baking tray and into the steam oven. Steam for 45-50 minutes or until cake is set in the middle.
4. Remove from heat and let cool for 20 minutes. Un-wrap cake pan and invert to remove cake from pan. Dust with powdered sugar and serve.

Steamed Salmon with Shiitake Mushrooms and Leeks

Ingredients:

1	Leek
4 – 5 oz.	Salmon fillets, boneless, skin-on
As needed	Salt and pepper
Pinch	Red pepper flakes
4 oz.	Shiitake mushrooms, stemmed and sliced
2 tsp.	Garlic, minced
2 tsp.	Ginger, minced
1 ½ Tbsp.	Sesame oil
1 cup	Chicken stock
1 Tbsp.	Soy sauce
2 Tbsp.	Parsley, freshly chopped

Method of Preparation:

1. Pre-heat steam oven to 210°F. Cut leek in half (discard dark green end) and slice very thin; rinse in cold water then pat dry. Spread half of the leeks over the bottom of a shallow 9x13 baking pan; reserve the other half of leeks for the top of the salmon. Lay the salmon fillets over the leeks and season with salt, pepper and red pepper flakes.
2. Evenly distribute the remaining leeks and mushrooms over each fillet then sprinkle the garlic and ginger over the tops of the dressed fillets. Drizzle the sesame oil over each fillet.
3. Pour the chicken stock and soy sauce into the bottom of the pan and place pan in the pre-heated oven, uncovered. Cook for 7-9 minutes depending on thickness of salmon and desired degree of doneness. Remove from heat and garnish with parsley.

Chef's Note: Best served with steamed jasmine rice.

California-style Julienne Vegetables

Ingredients:

1	Red Bell pepper
1	Yellow Bell Pepper
1	Zucchini
1	Summer squash
½	Red onion
2	Celery, large ribs
2	Carrots
1	Vegetable/Herb bouillon cube
¼ cup	Water, hot
¼ tsp.	Pepper
¼ tsp.	Salt
½ tsp.	Garlic powder
½ tsp.	Onion powder
¼ cup	Extra-virgin olive oil

Method of Preparation:

1. Pre-heat steam oven to 210°F. Remove tops, bottoms, ribs and seeds of the peppers and julienne. Remove tops and ends of both the zucchini and squash, julienne. Slice the onion going ‘with the grain’ and add to the peppers. Slice celery on a bias to create long thin diagonal slices; repeat with the carrots. If carrots are too thick, cut in half then on the bias. Place all vegetables in a large bowl and toss together.
2. In a small bowl, whisk together the bouillon cube and hot water. Once the bouillon cube has dissolved add the seasonings and oil. Whisk together to fully combine.
3. Spread vegetables out onto a baking sheet, place in the steam oven and steam for 5-7 minutes. Remove from oven and dress with vinaigrette.

Steam Oven Mushroom Risotto

Ingredients:

2 Tbsp.	Olive oil
2-10 oz. pkgs	Mushrooms, assorted
1 small	Shallot, minced
1 clove	Garlic, minced
3 oz.	Sherry wine, dry
1 cup	Arborio rice
3-3 ½ cups	Chicken stock
½ tsp.	Salt
¼ tsp.	Pepper
1 Tbsp.	Butter
¼ cup	Parmesan cheese
½ tsp.	Thyme, chopped
½ tsp.	Rosemary, chopped
1 tsp.	Parsley, chopped
Optional	Truffle oil

Method of Preparation:

1. Pre-heat the steam oven to 212°F. Heat olive oil in a medium sauté pan and add mushrooms; sauté until golden brown. Add the shallots and garlic and sauté until fragrant then deglaze with the sherry wine. Once the wine has reduced half way, remove from the heat and set aside.
2. Put Arborio rice in the solid half steam pan and cover with the chicken stock. Stir in the mushrooms and add the salt and pepper. Dot the top of the rice with 1 Tbsp. of the butter, broken into small pieces. Place in the steam oven and steam for 20 minutes.
3. After 20 minutes, remove risotto from the oven and stir in the remaining tablespoon of butter and the cheese. Continue to stir for 1 minute then return the risotto back to the oven for an additional 5 minutes.
4. Remove risotto from the oven, garnish with the chopped herbs and serve immediately. If adding truffle oil, drizzle on top just before serving.

Chef's Note: Step #1 can be done at least two days in advance if necessary. For a heartier flavor try using beef stock, or make it vegetarian and use vegetable stock.

Seafood Risotto

Ingredients:

2 Tbsp.	Olive oil
6	Shrimp, peeled
6	Scallops
6 oz.	Lobster meat, chopped
1 small	Shallot, minced
1 clove	Garlic, minced
3 oz.	Sherry wine, dry
1 cup	Arborio rice
3 cups	Chicken stock
½ tsp.	Salt
¼ tsp.	Pepper
1 Tbsp.	Butter
¼ cup	Parmesan cheese
1 Tbsp.	Parsley, chopped
1 ½ tsp.	Tarragon, chopped
1-2 tsp.	Lemon zest

Method of Preparation:

1. Pre-heat the steam oven to 212°F. Heat olive oil in a medium sauté pan over high heat; sauté shrimp, scallops and lobster meat for 2-3 minutes to sear quickly. Remove seafood from the pan and set aside. Add the shallots and garlic to the pan and sauté until fragrant then deglaze with the sherry wine. Once the wine has reduced half way, remove from the heat.
2. Put Arborio rice in the solid half steam pan and cover with the chicken stock. Stir in the seared seafood, shallots and garlic then add the salt and pepper. Dot the top of the rice with 1 Tbsp. of the butter, broken into small pieces. Place in the steam oven and steam for 20 minutes.
3. After 20 minutes, remove risotto from the oven and stir in the remaining tablespoon of butter and the cheese. Continue to stir for 1 minute then return the risotto back to the oven for an additional 10 minutes.
4. Remove risotto from the oven, garnish with the chopped tarragon, parsley and lemon zest and serve immediately.

Chicken with Fennel and Slow Roasted Tomatoes

Ingredients:

1	Fennel bulb, sliced
2- 6 oz.	Chicken breasts, boneless, skinless
2	Garlic cloves, chopped
½ tsp.	Salt
¼ tsp.	Pepper, freshly ground
1 Tbsp.	Oregano, fresh, chopped
4 oz.	Davinia tomatoes, or any oil-cured tomatoes, quartered
¼ cup	White wine
½ cup	Chicken stock
3	Basil leaves, medium
Optional	Fennel Fronds, for garnish
As needed	Balsamic glaze

Method of Preparation:

1. Preheat steam oven to 212°F. Spread half of the fennel out on a solid steam tray; save the remaining half for the top. Slice chicken in half, lengthwise then in half widthwise and layer the chicken over the fennel slices. Top with the remaining fennel slices then sprinkle the garlic over the chicken and season with the salt, pepper and oregano. Top with the tomatoes then pour the wine and stock into the pan. Steam for 12-14 minutes depending on the thickness of the chicken breasts.
2. Remove the chicken from the oven and temp to make sure chicken has reached 165°F; let cool for 5 minutes. Slice basil leaves and sprinkle over the top of the chicken.
3. To serve, layer fennel, tomatoes, chicken and fennel fronds onto a plate and drizzle with the balsamic glaze.

Mini Meyer Lemon Pudding Cakes

Ingredients:

Curd

8 oz.	Sugar
2	Eggs, whole
2	Egg yolks
3	Meyer lemons, juice and zest
4 oz.	Butter, unsalted, cubed

Cake

6 oz.	Butter, unsalted
7 oz.	Sugar
3	Eggs
1	Meyer lemon, juice and zest
6 oz.	All-purpose cake flour
1 tsp.	Baking powder
½ tsp.	Salt
1 pint	Raspberries, for garnish
	Confectioner's sugar

Method of Preparation:

1. Place the sugar, eggs and egg yolks in a medium heat-proof bowl and whisk together; add the juice and zest of the Meyer lemons and whisk together thoroughly. Place bowl over a double boiler, over medium heat, and cook until the curd thickens, about 10-15 minutes. Once the curd is thick enough to coat the back of a spoon, strain through a fine mesh strainer into a clean bowl and whisk in the butter one piece at a time until fully blended. Place a piece of plastic wrap directly over the top of the curd and chill until cold.
2. Pre-heat steam oven to 210°F. For the cake, cream the butter and sugar together until light and fluffy. Add the eggs, one at a time, mixing for a few seconds after each addition. Scrape down the sides of the bowl and then mix in the lemon juice and zest. Fold in the remaining dry ingredients and mix well.
3. Spray a muffin pan with baking spray and fill each tin with cake batter up to 2/3 full. Wrap entire pan in plastic wrap and place in the oven. Bake for 25 minutes or until spongy and set. Remove pan from oven and let cool for 5 minutes; turn out onto the countertop to remove cakes.
4. To serve, place a cake upside down so that what would be the muffin bottom really becomes the top. Place a small dollop of curd on top of the cake then garnish with a few fresh raspberries and powdered sugar.

Tamales

Ingredients:

1- 8oz. package	Dried corn husks
3 $\frac{1}{2}$ cups	Masa harina (fine ground corn flour)
1 $\frac{1}{2}$ tsp.	Baking powder
2 tsp.	Salt
2 $\frac{1}{4}$ cups	Water, hot
8oz.	Lard or vegetable shortening, soft
1 $\frac{1}{2}$ cups	Chicken stock, warm
2-3 cups	Assorted fillings (see Chef's Note)

Method of Preparation:

1. Sort through corn husks and discard any torn or shredded husks, setting aside whole husks. Place whole corn husks in a large bowl and cover with boiling water; weigh husks down with a plate. Let sit in water for approximately 2-3 hours or until tender and pliable.
2. In another large bowl, whisk together the masa harina, baking powder and salt. Using a hand-held beater, slowly add in the hot water to make a thick batter. In two or three additions, add the lard and beat until light and fluffy. Slowly add the chicken stock in two or three increments until the batter resembles soft cake batter but not runny. Let sit for 5 minutes. Get all fillings ready to form the tamales.
3. To form the tamales: Lay out one of cornhusks with the tapering end toward you. Top each husk with about $\frac{1}{4}$ cup of dough and form it into a 4-inch square, leaving at least a 1 1/2-inch border on the side toward you and a 3/4-inch border along the other sides. Spoon about 1 1/2 tablespoons of the chosen filling down the center of the dough. Pick up the two long sides of the cornhusk and bring them together (this will cause the batter to surround the filling). If the husk is too small, wrap the tamale in a second husk. Finally, fold up the empty 1 1/2-inch section of the husk and secure it in place by loosely tying one of the strings or strips of husk around the tamale. Don't tie the tamales too tightly or pack them too closely on the steam tray. They will need room to expand slightly.
4. Lay all formed tamales out on a steam tray and cover loosely with one or two layers of husks. Steam for 1-1 $\frac{1}{4}$ hours or until tender; the husk should peel away from the masa dough easily. Let cool slightly before eating. Makes about 26-28 tamales.

Vanilla Bean Crème Brûlée

Ingredients:

1 quart	Heavy cream
1 cup	Sugar
1	Vanilla bean
6	Egg yolks
1 cup	Turbinado sugar

Method of Preparation:

1. Pour heavy cream into a medium size sauce pot and add $\frac{3}{4}$ cup of sugar. Cut the vanilla bean in half lengthwise and scrap out the seeds; add the seeds and pod to the heavy cream. Bring cream to a boil, turn off the heat and let steep for 15 minutes.
2. Meanwhile, in a small bowl, whisk together the egg yolks and the remaining $\frac{1}{4}$ cup of sugar. Bring the cream back to a simmer then slowly add a small amount of cream to the yolks to temper them. When the yolks are almost the same temperature as the cream, remove the cream from the heat and whisk the yolks back into the cream. Strain and chill the crème brûlée base.
3. Preheat the steam oven to 212°. Lay out 6- 8 oz. ramekin molds on a baking tray and fill each one with crème brûlée base. Wrap the entire tray tightly in plastic wrap and place in the oven. Bake for 35- 40 minutes or until custards are set and no longer jiggle. Remove from oven and unwrap; chill until firm, about 30 minutes.
4. When ready to serve, remove from the fridge 10 minutes beforehand. Coat the tops of each custard with 1-2 Tbsp. of the turbinado sugar. If using a propane torch, brown carefully in a well-ventilated area, or brown in the oven using the broiler setting (should take 1-2 minutes). Serve immediately.

Crispy Baked Buffalo Chicken Wings

Ingredients:

3 lbs.	Chicken wings
1/3 cup	Cornstarch
1 tsp.	Salt
½ tsp.	Pepper
6 oz.	Buffalo Sauce
2 oz.	Honey
1 Tbsp.	Butter
2	Scallions, sliced on bias

Method of Preparation:

1. Pre-heat oven to 425°F set on the convection-steam setting (or convection with 30% steam). Remove chicken wings from the package and pat dry with a paper towel; place in a bowl. In another bowl, toss together the cornstarch, salt and pepper and then sprinkle over the wings. Toss gently to coat all chicken wings then spread out onto a lightly greased baking tray. Bake wings for approximately 35 minutes.
2. While wings are baking, place the buffalo sauce, honey and butter in a small sauce pot over medium heat until the butter melts and the honey dissolves into the buffalo sauce.
3. When the wings are done, toss with the sauce, top with sliced scallions then serve immediately.