

FAST FOODIES



PÂTE À CHOUX FRITTERS

SHAVED WAGY BEEF + SMOKED PAPRIKA EMULSION

CHEF JEREMY FORD

PATE CHOUX BASE

- 1ST SET 2 cups water
3/4 cup cubed butter
- 2ND SET 1 1/2 cups high gluten flour
2 1/4 cups sugar
1 teaspoon salt
- 3RD SET 8 large eggs

Combine 1st set in a pot and bring to a boil. Add 2nd set and stir well, cook on high heat stirring for 60 seconds. Remove from heat and transfer batter to a kitchen aid fitted with a paddle. Whip on high speed for 60 seconds, then add 1 egg at a time until smooth and creamy. Whip until just warm, then add yeast solution and whip to incorporate.

CHEESE FRITTER

- 3/4 cup aged cheddar
- 2 3/4 cups pate choux
- 1 tablespoon salt
- 1 teaspoon pepper
- 2 tablespoons chives
- 1 tablespoon truffle oil
- 1 microplaned black truffle

Mix well. Portion into 15 g balls and roll in 1/2 ground corn tortilla / 1/2 panko mixture; store on a rack refrigerated until needed. Fry in a 350 fryer until golden (place a basket on top to submerge for best results); blot well.

SMOKED PAPRIKA EMULSION

- 1ST SET 2 tablespoons dijon
1 1/2 tablespoons siracha
1 1/4 teaspoons hot smoked paprika
1 1/4 teaspoons salt
- 2ND SET 1 1/4 cups grapeseed oil

Combine all the liquids in the food processor, purée on high until smooth then emulsify with the oils.

HIGH GRADE WAGYU BEEF

- 4oz wagyu beef striploin

Clean the beef of all silver skin, then wrapped in plastic wrap as tight as possible and place in the freezer for a minimum of 24 hours. On a metal slicer shave the meat as thin as possible about a 16th of an inch and then lay them on oiled parchment paper until use.

ASSEMBLY

Thinly slice iceberg lettuce and toss with olive oil, lime juice, salt, and pepper. This will be a small bed underneath the gooey cheese fritter. Then fry the fritter in 375° oil, for about two minutes then put them from the fryer to a paper towel and let dry, lightly toss with salt. Season all shaved beef with olive oil, salt, and lots of fresh cracked pepper, chives, and lemon zest. Spoon some of the smoked paprika emulsion, then the lettuce, drape some of the raw beef on top and enjoy!