

Recipes by Jill Lane, Executive Chef

***Special Thank You to our Gracious Hosts***

 ***Mike and Patricia Armstrong***

**Chilled carambola, Mango**

**& cucumber soup**

Executive chef | Jill Lane

DIRECTIONS

Place first six ingredients into a blender and blend on high for 30-60 seconds, add remaining ingredients and pulse until fully incorporated.

You many need to adjust the white balsamic reduction depending on the natural sweetness of the fruit.

Chill in refrigerator at least 2 hours before serving.

Garnish with a slice of star fruit, diced cucumber and a cilantro leaf.

***Recipe Yields approximately 4 Cup***

INGREDIENTS

1 Medium Cucumber, seeded & cubed

1 Large Mango, peeled, and cubed, discard center stone

2 Medium to Large sized Carambola (Star Fruit), cubed

¼ Cup Cilantro, packed

2 Tablespoons Vidalia Onion, minced

Juice from ½ of a Lime

½ Cup Vegetable Broth

2 Teaspoons Sherry Vinegar

1 Tablespoon White Balsamic Reduction

2 Tablespoons good quality Extra Virgin Olive Oil

1 Teaspoon Kosher Salt

**Crispy Avocado tacos**

Executive chef | Jill Lane

INGREDIENTS

2-3 Ripe Avocados

1 Cup Self-Rising flour

¾ Cup Lager, such as Yuengling (save the rest to thin the batter if necessary, 1 Tbsp at a time

2 Cups Panko, unseasoned

4 Tablespoons Chili Lime Seasoning

4 Tablespoons Grated Parmesan Cheese

1 Package of 4” Street Taco Shells (your choice of corn or flour

DIRECTIONS

\*Mix the flour and beer until completely smooth, you may need to add more liquid one Tbsp at a time until you get the desired consistency, (think thin pancake mix). You do not want a thick batter, just enough to coat the avocado so the panko will stick properly.

In a separate dish, mix the panko, chili lime seasoning and the parmesan cheese together, set aside.

Slice each avocado in half, from the top down, remove and discard the pit. Using a large spoon, gently remove the avocado from its skin and place cut side down on a cutting board. Slice each avocado half into 5-6 pieces.

Place the avocado slices into the wet mixture to coat, then gently place them into the panko mixture and spoon the crumbs around the avocado to coat completely. The panko will stick to the batter, you may need to gently press it in to ensure each slice is completely covered. Set each piece onto a wire rack to rest until you have coated each avocado slice.

Use a large skillet filled to ½” deep with grapeseed oil (vegetable oil may be substituted), bring oil to medium-high heat. Gently place 5-6 slices of panko coated avocados into the oil, once browned properly, turn over to brown the opposite side, if they begin to brown too quickly or seem too dark, turn the heat down. This process should take one to two minutes total.

Remove the crispy avocado slices from the oil onto a sheet pan lined with paper towels. Continue with the remaining avocado slices.

Cook the corn or flour tortillas to your liking- I prefer a quick pan fry for both to get a slightly crisp shell.

***Serve immediately with your favorite taco accessories.***

***\*White onion \*Radish \*Tomato \*Slaw \*Queso Fresco Cheese \*Pickled Jalapenos, remove and discard the pit. Using a large spoon, gently*** remove the avocado from its skin and place cut side down on a cutting board. Slice each avocado half into 5-6 pieces.

Place the avocado slices into the wet mixture to coat, then gently place them into the panko mixture and spoon the crumbs around the avocado to coat completely. The panko will stick to the batter, you may need to gently press it in to ensure each slice is completely covered. Set each piece onto a wire rack to rest until you have coated each avocado slice.

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\*White onion \*Radish \*Tomato \*Slaw \*Queso Fresco Cheese \*Pickled Jalapenos

***Recipe Yields approximately 20 mini tacos***

**Chipotle Sauce**

***for the Crispy avocado tacos***

Executive chef | Jill Lane

DIRECTIONS

Place all ingredients into food processor, fitted with the small bowl, blend until smooth and set aside for serving.

INGREDIENTS

1 Cup Sour Cream

2 Chipotle Chili in Adobo Sauce (4 if you like it spicy

Juice of half of a lime

Pinch of Salt

**espresso crème brulee**

**with duck egg**

Executive chef | Jill Lane

DIRECTIONS

Mix the ½ & ½ and espresso powder together in an airtight container, shake well and let sit in refrigerator, overnight. The next morning, strain the mixture through cheesecloth. Set aside to use for the crème brulee recipe.

Pre-heat oven to 300 degrees Fahrenheit.

Using a stand mixer with the paddle attachment, mix eggs and egg yolks with 1 Cup sugar on low speed until just combined.

In a medium saucepan, add heavy cream, ½ & ½ mixture together and allow to simmer, but not boil. Slowly add cream mixture to the eggs mixing gently until fully incorporated. Add vanilla bean paste. Strain mixture through a fine mesh sieve into a glass container with a pour spout.

Place ramekins in a baking dish. Divide custard evenly between ramekins and transfer baking dish to oven. Fill baking dish with enough hot water so that it comes halfway up the sides of the ramekins. Bake until centers only move slightly when ramekins are gently shaken, about 25 minutes. Remove ramekins from baking dish and let cool completely. Transfer custards to refrigerator until chilled.

Sprinkle turbinado sugar over chilled custards. Using a small kitchen torch, torch the sugar until caramelized. Alternatively, preheat a broiler and place under broiler until sugar is caramelized. Serve immediately.

***Recipe Yields approximately 16-18 Ramekins***

INGREDIENTS

Part 1

2 Cups ½ and ½

¾ Cup Espresso Powder

Part 2

2 Large Duck eggs

8 Large Duck egg yolks

1 Cup Sugar + 1 Tbsp for each serving

4 Cups Heavy Cream

2 Cups Espresso infused ½ & ½ mixture

2 Teaspoons Vanilla Bean Paste