

2020 Virtual Concrete Chefs

*Be our guest, invite family and friends,
for an hour of fun, food and like nothing
you have ever seen before!*

**A fundraiser for
the PCI Foundation**

Thursday, December 3rd

Join us at 4 pm CT

pci-foundation.org/chefs

*A Big Helping of Thanks
to you for donating
to help the Foundation!
Click here to join live:*

pci-foundation.org/chefs

 **PCI Foundation**
www.pci-foundation.org



The Menu

AMUSE BOUCHE:
Beet Layer Cake



FIRST COURSE:
Caesar Salad



MAIN COURSE:

Steak au Poivre with Chutney Sauce
with Potatoes Napoleon



DESSERT:

Almond Raspberry Torte



*Each course has wine
pairing recommendations*

**TEXT "CONCRETE"
TO 41-444 TO
DONATE**

Meet The Chefs and their creations

AMUSE BOUCHE

BEET LAYER CAKE

What better way to start the evening than with **Ray Clark's** Amuse Bouche!

FIRST COURSE

CAESAR SALAD

Mark Scott's authentic, Tableside Caesar Salad sets the mood for a special evening.

MAIN COURSE

STEAK AU POIVRE
WITH CHUTNEY SAUCE

"Your friends will think this was difficult!" says **Jim Voss** as he demonstrates his recipe for Steak au Poivre with Chutney.

and
POTATOES NAPOLEON

Chuck Magnesio provides his 3-in-1 recipe for Potatoes Napoleon. Nothing short of spectacular.

DESSERT

ALMOND RASPBERRY
TORTE

The perfect way to close an extraordinary evening from **Sandy Magnesio**.

You can create a future of
educated precast
professionals, by supporting
the PCI Foundation,
It's easy, just
Text "CONCRETE"
to 41-444 to donate

Prize drawings during event!

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Amuse Bouche

Beet Layer Cake

Ingredients:

- 3 beets
- canola oil
- salt
- pepper
- 1 4-oz log of goat cheese (chèvre)
- Crème fraîche (If this is not available you can substitute sour cream)
- 1/2 cup of Balsamic vinegar
- sprigs of fresh thyme
- 1 T butter

Directions:

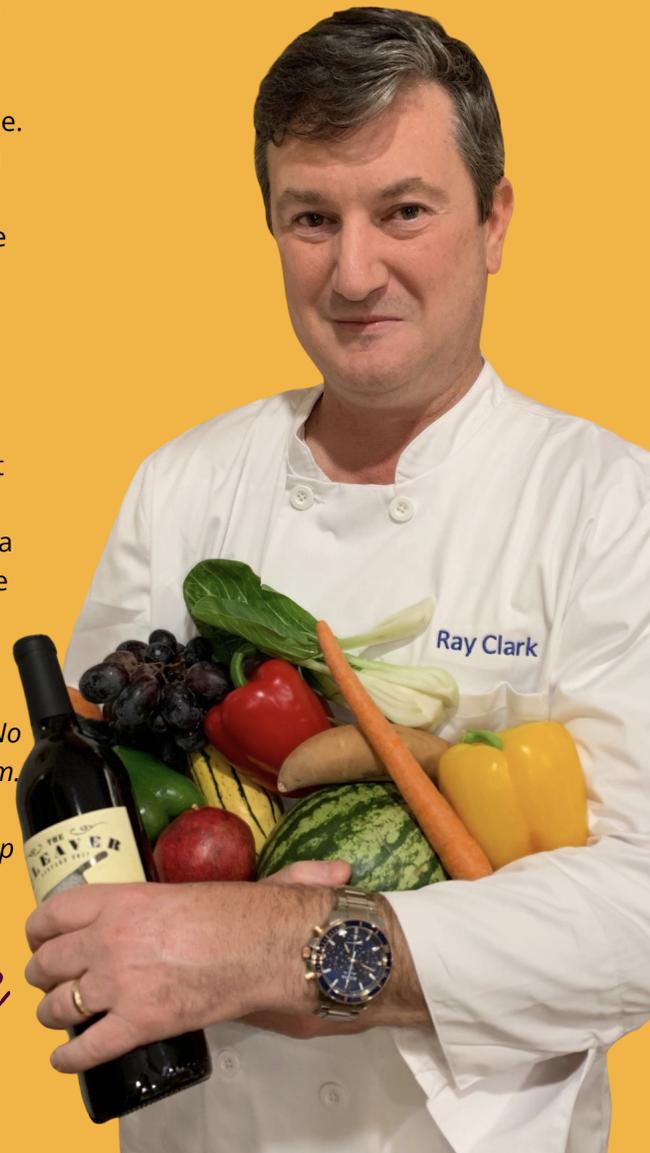
1. Roast the beets: Preheat the oven to about 350. Wash the beets very well, with a pastry brush, coat them with olive oil and give them a sprinkling of fresh cracked pepper and a grinding of sea salt.
2. Place the beets on a large sheet of aluminum foil and close it up into a packet. Place the packet in a roasting pan and roast for about an hour until you can slide a knife point in the beet easily.
3. Once the beets cool, slide off the peels and cut into thin 1/4-inch slices.
4. Assemble the stacks: Spread goat cheese on one beet slice, then stack another slice on top of that, spread some goat cheese on that one and top with one more beet slice.
5. Wrap tightly with some plastic wrap and refrigerate until ready to assemble - a few hours to overnight the longer you wait, the better it will be.
6. Make the balsamic reduction: Bring 1/2 cup of balsamic vinegar to a boil over medium heat, and then reduce the heat to low and let the vinegar reduce down by about half to a thick syrup. Stir occasionally. Take it off the heat and add a tablespoon of butter and whisk until melted and incorporated.
7. When you're ready to plate them, unwrap the stacks and cut into a neat square, then cut in half.

So, 1 beet and goat cheese stack using 3 layers of beet and 2 layers of goat cheese will yield 2 portions for an amuse bouche.

8. Place a dollop of crème fraîche on the top of the stack and garnish with a tiny sprig of thyme. Drizzle a bit of the balsamic reduction around the plate and serve.

Notes:

1. When I was making these I taste-tested a few of the edges as I cut them off. No joke, I think my eyes rolled back into my head and I groaned when I tasted them. So yeah, this is a keeper.
2. If I were to do anything differently, I might add a little bit of sea salt to the top of the stack before adding the garnishes



Ray Clark

Tableside Caesar Salad for 4



Ingredients:

- 1 level tsp anchovy paste
- 4 small garlic cloves
- Kosher salt
- Fresh Ground Pepper
- ¼ cup of Pasteurized Whole Egg
- 2 tablespoons fresh lemon juice
- 2 tablespoons of white vinegar
- 1 teaspoon Dijon Mustard
- ¼ cup virgin olive oil
- 2-3 dashes of Worcestershire sauce
- 2-3 dashes of Tabasco (or more if you like)
- ¼ cup of grated Parmesan Cheese
- 3 large Romaine Lettuce Heads torn and washed
- ½ cup large homestyle croutons

Note two fresh egg yolks can be used in place of the pasteurized egg, if you dare, but they must be set in boiling water for a minute before cracking and extracting the yolks. The boiling water prevents bacteria from the shell contaminating the raw egg.

To Assemble

In a large, shaped wood salad bowl, grind to a paste the anchovy paste, garlic, and a pinch of salt. Use 2 forks to mash the paste working it into the sides of the bowl.

Then using the forks, whisk together the
2 Tbsp. lemon juice,
2 Tbsp. vinegar
1 Tsp. Dijon Mustard
3 dashes of Tabasco
2 dashes of Worcestershire

To this slowly add, while stirring
¼ cup of Olive Oil, and then
the ¼ cup of Pasteurized Egg Product whisk well to build a thick and glossy
dressing that will stick to the Romaine.

Add Romaine and toss to wet the leaves first then add the Parmesan
Cheese and toss.

Season with croutons, and pepper, and more lemon juice, if desired.

Note these ingredients can be adjusted to suit your tastes.
As described, you will have a very authentic spicy garlic salad dressing.

Mark Scott

Wine: Far Niente Chardonnay



Steak au Poivre with Chutney Sauce

Ingredients:

- 4 8-10 oz. filet mignons
- Coarse ground black pepper
- 2 Tbl. Irish butter
- 4 toes chopped garlic
- 2-3 oz. cognac
- 12 oz. (6 oz. ea. Hot mango chutney and Major Grey chutney)
- Apply coarse ground pepper liberally to both sides of filet mignons. Pat in.

Melt butter and garlic in frying pan on medium heat. Place filets in pan and sear both sides. Pour on cognac and flame filets. Remove filets from pan and set aside.

Add ½ and ½ hot and mild chutney to pan and stir into butter. Reinsert filets into pan and finish cooking over medium heat until done to preferred temperature.

Plate filets and spoon chutney sauce over the top. Serve.



**Wine: Crocker & Starr Cabernet Sauvignon
or Quintessa Cabernet Sauvignon**

Jim Voss



Potato Napoleons

Ingredients:

Prep Time: 15 min Inactive Prep

Cook Time: 10 min

Serves: 4 servings

- 3 tablespoons unsalted butter
- 12 ounces assorted wild mushrooms, such as chanterelle, wood ear, shiitake, morel, cleaned, stems removed, and thinly sliced
- 1/2 cup sliced shallots
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1/2 cup chicken stock
- 1/2 cup heavy cream

Directions

- In a large, heavy skillet, melt the butter over medium-high heat. Add the mushrooms, shallots, salt and pepper, and saute until soft and most of the mushroom liquid has evaporated (about 8 minutes). Add chicken stock, cream and thyme, and simmer until the liquid has reduced by 50 percent in volume, about 5 minutes.
- Remove from the heat and stir in the truffle oil.
- Place 2 potato crisps on each of 4 serving plates. Spoon 1 generous tablespoon of mushroom filling on top, topped with 1 teaspoon of grated Asiago. Continue layering the napoleon so that you have 3 layers of potatoes and 3 layers of mushrooms in all, ending with mushrooms on top.
- Garnish the top of each napoleon with 3 slices of truffle, and sprinkle of Asiago.
- Arrange the arugula around the outer edge of the plate and serve.

Potato Crisps:

- 1/3 cup olive oil
- 2 large baking potatoes, like russets (about 1 pounds), peeled and sliced on a mandolin into 1/8-inch slices
- 1 teaspoon Creole Seasoning (recipe follows)
- 1/2 teaspoon salt

Preheat oven to 400 degrees F.

Brush 2 large baking sheets well with oil. Arrange the potato slices in 1 layer on the sheets. Brush with the remaining oil, and bake until golden, 12 to 15 minutes, switching the sheets halfway through baking. Transfer with a spatula to cooling racks. Sprinkle with creole seasoning (below), and set aside.

Creole Seasoning:

Combine:

- 2 1/2 tablespoons paprika
- 2 tablespoons salt
- 2 tablespoons garlic powder
- 1 tablespoon black pepper
- 1 tablespoon onion powder
- 1 tablespoon cayenne pepper
- 1 tablespoon dried leaf oregano
- 1 tablespoon dried thyme

Combine all ingredients thoroughly and store in an airtight jar or container.

Yield: about 2/3 cup



- 1/2 cup heavy cream
- 2 teaspoons fresh chopped thyme
- Potato Crisps, recipe follows
- 1/2 cup finely grated aged Asiago (about 2 ounces)
- 12 slices fresh black or white truffle, optional garnish
- Fresh arugula tossed with extra-virgin olive oil, as garnish

Chuck Magnessio



Almond Raspberry Torte

Ingredients:

- 1 1/2 cups all-purpose flour
- 2 1/4 teaspoons baking powder
- 3/4 cup margarine or butter
- 1 cup sugar
- 1 1/2 teaspoons almond extract
- 3 eggs
- 3/4 cup milk
- 1 8-ounce can almond paste
- 1/2 cup butter, softened
- 2 tablespoons milk
- 3/4 cup seedless red raspberry preserves, stirred
- 1 cup whipping cream
- 1/2 cup sliced almonds, toasted

For cake, grease and lightly flour two 9 x 1/2 inch, round baking pans; set aside. Combine flour, baking powder, and 1/4 teaspoon salt; set aside. In a large bowl beat 3/4 cup margarine with an electric mixer on medium to high speed for 30 seconds. Add sugar and almond extract; beat well. Add eggs, one at time, beating till combined.

Alternately add flour mixture and 3/4 cups milk, beating after each just till combined (may look curdled). Pour into pans.

Bake in a 375° oven 20 to 25 minutes or till wooden toothpick comes out clean. Cool on racks 10 minutes. Remove; completely cool.

For almond filling, in a small mixing bowl beat almond paste, 1/3 cup margarine or butter, and 2 tablespoons milk with an electric mixer till smooth.

To assemble, cut each cake horizontally in half. Place first layer on serving plate. Spread with one-third of the almond filling, then with 2 rounded tablespoons of preserves. Repeat layering twice more.

Finally, top with remaining cake layer. Cover tightly; chill 6 to 24 hours. Reserve remaining preserves.

Beat cream just to stiff peaks; spread over cake. Gently press nuts around sides. Just before serving, drizzle remaining preserves on top.

Makes 12 servings.

**Wine: Veuve Clicquot
Champagne with Chambord**

Sandy Magnessio

