

Chef's Table

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Pizza Oven

Chicken Roasted in Tomatillo and Lime

Ingredients:

Bone in split chicken breast (1 per 4 people)

4 tomatillos

2 limes halved

Olive oil

Salt and pepper blend

Blackening seasoning

Cast iron skillet

Instructions:

1. Lightly coat cast iron skillet with olive oil
2. Squeeze half of the limes into skillet, place remainder cut side down in skillet
3. Peel and cut tomatillo in half and place cut side down in skillet
4. Season chicken breast with salt & pepper and blackening seasoning, add to skillet skin side up
5. Roast for approximately 30 minutes, until internal temperature reaches 165 degrees
6. Remove, let cool, de-bone and shred into skillet

Charred Chili Salsa

Ingredients (10 people):

2 Hatch chili peppers

2 red bell peppers

1 poblano pepper or other variety chili pepper

2 dried ancho chili peppers

1 lb pico

Cast iron skillet

Vitamix

Instructions:

1. Remove seeds from all peppers
2. Place peppers in skillet
3. Roast in 400 degree oven until charred
4. Remove and cover to "sweat" the peppers
5. Remove skins
6. Pulse peppers and pico in vita mix until smooth but not liquid

Pico

Ingredients (10 people), double if also making charred chili salsa

2.5 lbs vine tomatoes

1 small onion

1 bunch cilantro

2 jalapeno

2 clove garlic

Salt and pepper blend

Instructions:

1. Remove seeds from tomato
2. Dice onion
3. Wash and chop cilantro
4. Remove seed from jalapeno and dice
5. Peel and mince garlic
6. Combine tomato, onion, jalapeno, and garlic
7. Add cilantro and salt and pepper to taste

Masa Tostadas - Fresh pressed corn tortilla

Ingredients (Makes 14):

1.5 Cup masa

2 tsp salt

1 Cup water

Tortilla press

Plastic bags, cut

2oz scoop

Instructions:

1. Mix masa and water together
2. Dough should be as soft and moist as possible without sticking to your hands. If dough develops cracks when squeezed, knead in additional water 1 Tbs at a time
3. Make dough sphere using 2oz scoop
4. Press in dough gently between cut plastic bag in press
5. Place on pizza peel lightly dusted with corn meal
6. Slide into pizza oven and bake at 400 degrees for approximately 10 minutes until edges start to brown

Guacamole

Ingredients (approximately 10 servings):

5 large ripe Hass Avocados
1 lime
1 medium red onion
3 Roma tomatoes
2 cloves garlic
Salt/Pepper

Instructions:

1. Grab 2 bowls, (one large, one medium) I don't recommend starting with the avocados as they will oxidize quickly.
2. Cut Roma tomatoes in quarters and remove all internals, seeds and membranes alike, keep only the outside.
3. Cut outside into small dice. (Skin side down will make it easier to cut through) Place in medium bowl.
4. Remove garlic from skins. Slice into thin strips lengthwise, and then cut into small matchsticks, rotate and cut across the matchsticks to brunois garlic. Or, smash the garlic with wide side of your knife and chop it into very small pieces. Place with tomatoes in medium bowl
5. Dice red onion and place in medium bowl.
6. Cut avocados in half and take out pit/seed.
7. With a spoon, scoop avocados into the large bowl, immediately squeeze lime into the bowl and start smashing with a potato smasher until desired consistency. Pour other ingredients into large bowl and fold into the avocado.
8. Salt and pepper to taste

Tostones (plantain chips)

Ingredients (10-15 servings)

6 Plantains
32 oz neutral fryer oil
Salt/Pepper

Instructions:

1. Pour oil into thick bottomed pot, and turn on medium heat. Oil should register 350 degrees with a thermometer, try to maintain this temperature throughout, adjusting the temperature dial as needed.
2. Peel back plantain skins by piercing the skin with a small knife and slice downward to the base, trying not to push through the flesh too much.
3. After removing from peel, cut plantains about ½ inch thick on a bias (diagonal across)
4. In small batches, place ¼ of the plantains in a metal oil skimmer (spyder) and gently place into oil, fry for about a minute and pull out onto a paper towel lined heat proof plate. repeat the process until all are cooked.
5. On a cutting board, smash down each individual plantain to about ¼ inch thickness.
6. Refry for about 1-2 minutes until crispy, place on another fresh paper towel lined plate.

Flour Tortillas

Ingredients (24ea 6" Tortillas)

3 cups All-Purpose Flour (445g)

½ Cup Bacon Fat (100g)

1 TSP Salt

1 Cup Water (222g)

Instructions:

1. Heat a griddle to 400 degrees while preparing tortillas in a ventilated area.
2. In a kitchen aid (paddle attachment) or mixing bowl beat together the Flour, salt, and bacon fat on medium speed until crumbled together, slowly pour in water until mix comes together cohesively.
3. Roll each dough ball about the size of a golf ball (2oz scoop) and set aside, cover with plastic wrap.
4. Grab a dough ball and flour your surface lightly. gently press the dough ball down with your hand to slightly flatten. with a rolling pin, roll out each ball to a 6" circle.
5. Toss tortilla onto griddle surface for about 30 seconds, it should start to puff up slightly. flip over and cook until you get little brown marks on the bubbles. Your tortillas are done! less than 2 minutes to cook

Table

