

Vistive® Chef Challenge

Artichoke Crab Beignets with Honey Soya

Yield: 40 beignets or 8 servings

½ cup soy mayonnaise (Nasoya or other brand)

3 tbs honey

1 cup all-purpose flour

2 tsp baking powder

¾ cup heavy cream

2 tbs Dijon mustard

2 oz soft tofu

1 tbs lemon juice

4 oz jumbo lump crab meat

1 cup canned artichoke hearts – chopped

kosher salt and black pepper – to taste

Method

For the sauce, combine soy mayonnaise with honey and mix well. Hold until needed. For the beignets sift together flour with baking powder into a large mixing bowl. Add heavy cream, Dijon, tofu, lemon juice, crab and artichoke. Mix to incorporate. Season with salt and pepper. Carefully spoon table-spoon-size dollops of the beignet batter into 350-degree Vistive soy cooking oil and deep fry until golden brown and cooked on the inside. Depending on the size of the pot and the amount of oil used this may have to be done in 3 or 4 batches. Serve 5 beignets per order with a side of the honey soya.



Vistive® Chef Challenge

Katsu Pork

6 oz tenderized pork loin or pork sirloin
1 egg for egg wash
1 cup finely chopped soy nuts
1 cup soy flour
pinch kosher salt
pinch fresh ground black pepper

Directions

Create a breading station with soy flour, egg wash and the soy nuts. Dip the pork into the flour making sure it's fully covered.

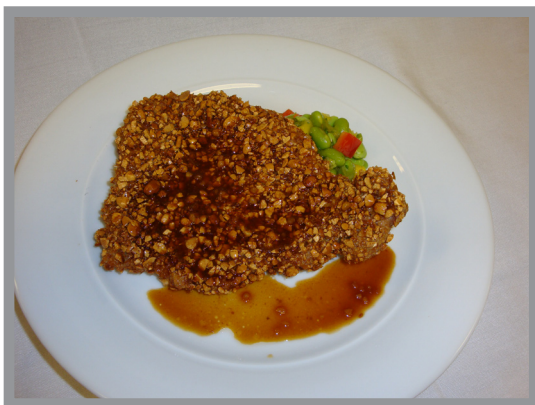
Then dip into the egg wash and finally into the soy nuts. Let the pork rest for a few minutes before deep frying into a 325-degree fryer until golden brown and done.

Sauce

¼ cup low-sodium soy sauce
¼ cup pineapple juice
1 tbs toasted sesame oil
½ tsp minced fresh garlic
1 tsp seikyo red miso
½ tsp fresh grated ginger
1 tbs dark brown sugar

Directions

Combine all in a sauce pan and bring to a boil and simmer.
Serve with steamed jasmine rice.



Plating

Drizzle plate with the sauce first.
Place pork katsu on the center of plate
and place steamed jasmine that has been
placed in a bowl on top of the katsu.
Place some deep fried beech
mushrooms on top drizzle sauce on
top of katsu and garnish with enoki
mushrooms and edible orchids.

Vistive® Chef Challenge

Crab Cakes With Roasted Pepper Creole Remoulade

Cooking Technique: Yield: 4 Servings **Equipment:** Deep Fryer
Deep Fat Fry **Cooking Temp.:** 325 Degrees **Cooking Time** 5-6 minutes

Chef's Notes:

Creole Remoulade:

Make a minimum of 1 hour in advance and refrigerate to allow the flavor profile to develop.

Crab Cake Sandwich:

For sandwich-size crab cake use a number 10 scoop.

Crab Cake Appetizers:

For small appetizer-size crab cake, use a number 40 scoop. Recipe designed to utilize 3 miniature cakes to make one portion.

Portioning Tool: Scoops (10/40) Portion Size: 1-3 Crab Cakes

Ingredients

1 cup soy-based mayonnaise
2 eggs
2 tbs dry mustard
1 tbs fresh tarragon, chopped
1 tbs soy sauce
1 tbs yellow onion, minced
1 tsp Old Bay Seasoning
½ tsp red pepper sauce (hot sauce of any kind)
½ tsp salt
½ tsp black pepper
8 oz crabmeat
2¼ cup panko bread crumbs
1 cup textured soy protein – soy bread crumbs
2 cups spring mix

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Crab Cakes With Roasted Pepper Creole Remoulade

Creole Mayonnaise

- 1 cup soy mayonnaise
- 1 T creole seasoning
- 1/2 roasted red bell pepper
- 1 tsp Dijon mustard
- 2 tbsp fresh chives
- pinch cream of tartar

Method of Preparation

1. Heat fryer with soy oil to 325.
2. Beat together 1 egg with ½ cup cold water and set aside.
3. Combine 1 cup mayonnaise, one egg, dry mustard, tarragon, soy sauce, Old Bay Seasoning, red pepper sauce, onion, salt and black pepper in large bowl.
4. Fold in crabmeat, textured vegetable proteins and 1 cup of bread crumbs.
5. Scoop mixture into desired size, form into patties, dip in the egg wash prepared in step #2 and roll in remaining panko.
6. Place crab cakes in the fryer, using a double basket method, to ensure even cooking around the cakes. Cook cakes for 5-6 minutes or until internal temperature reaches 165 degrees.
7. Drizzle plate with remoulade, place a half cup of spring greens on plate, and position cakes on the plate for service.



To Make Creole Remoulade:

1. Combine 1 cup soy mayonnaise, red bell pepper, Dijon mustard, creole seasoning, cream of tartar, and chives in food processor and blend until smooth.
2. Refrigerate until ready for use.