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SAMANTHA LONE

“Chaine des Jones Dairy Farm Bacon”



My take on a deconstructed Chinese steam bun.

- Braised Jones Dairy Farm “Cherrywood Smoked” bacon slab.
- Sweet and spicy soy sauce.
- Braided steamed bao bun.
- Fresh green salad.

Jones Dairy Farm bacon is center cut, smoked in small batches and then dry aged to create the optimal bacon experience. I wanted to celebrate this beautifully crafted slab by keeping it in large pieces rather than dicing or slicing it up into small pieces. I braise it, with Chinese flavors that complement the sweet smokiness of the bacon slab, just until the bacon is tender. Then it is seared until crisp on the top. The bacon is sitting on top of a light and airy chaine bao bun and a fresh green salad. The whole dish is then drizzled in my sweet soy sauce.

Chaine Des Rotisseurs Young Chef Competition- Appetizer Recipes

Recipe For:	Bao Dough
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Ingredient	Amount
Warm Water	2/3 cup
Instant Yeast	2 tsp
Sugar	2 Tbsp
Canola Oil	1 Tbsp
Bread Flour	1 1/2 cups, plus more if needed
Kosher Salt	1 tsp
Baking Soda	1/4 tsp

Method: Combine the yeast and water and sugar, allow to ferment while you are gathering your other ingredients. Combine all of the rest of the ingredients into a stand mixer bowl. Once the yeast has started to foam up, combine the yeast mixture with the dry ingredients and mix with the dough hook attachment for around 10 minutes until the gluten is developed. Coat the dough ball in a light layer of canola oil and transfer to a lightly oiled bowl. Cover tightly with plastic wrap and move to a warm area. Allow to ferment until doubled in size, about 45 minutes. After doubled in size, punch the dough down and slit into 5 equal dough balls. Roll the dough out into a long roll, about the diameter of a pencil. Cut into three equal sections and braid the three pieces together. Connect the two ends to make a chain. Transfer the chains to small pieces of parchment paper and into a perforated hotel pan. Once all the chains are made, wrap the hotel pan tightly in plastic wrap and return to the warm spot to proof until doubled in size again, about 20 minutes. Once the chains have proofed, steam them on medium high heat for about 8 minutes.

Chaine Des Rotisseurs Young Chef Competition- Appetizer Recipes

Recipe For:	Braised Bacon
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Ingredient	Amount
Bacon Slab	16 oz
Soy Sauce	2 oz
White Wine	6 oz
Vegetable Stock	8 oz
Ginger	1 inch thumb, crushed
Garlic Cloves	3 each, crushed
Red Pepper Flakes	1 tsp
Chinese 5 Spice	1 tsp
Brown Sugar	2 oz

Method: Combine all ingredients together in a 4" metal 1/6 pan. Cover with foil. Bake at 375°F for 1 1/2 hours or until tender enough for a skewer to easily pierce without any resistance. Cool down. Square off the slab and then divide into four equal portions. Score the top of the portions in a diamond pattern. Sear the scored side of the bacon until crispy, flip the portions over and return to the oven to heat throughout. Serve immediately.

Chaine Des Rotisseurs Young Chef Competition- Appetizer Recipes

Recipe For:	Fresh Salad
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Ingredient	Amount (in volume)
Arugula	1 pt
Chervil, picked	1/4 cup
Parsley, picked	1/4 cup
Basil, wide chiffonade	1/8 cup
Lime	1/2 each

Method: Wash and dry all the greens. Combine the greens in a mixing bowl. Toss with freshly squeezed lime juice to coat. Serve immediately.

Chaine Des Rotisseurs Young Chef Competition- Appetizer Recipes

Recipe For:	Sweet Soy
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Ingredient	Amount
Soy Sauce	1 cup
Brown Sugar	3 Tbsp
Sesame Oil	1 Tbsp
Red Pepper Flakes	1/4 tsp
Seame Seeds	1/2 tsp

Method: Combine the soy sauce and brown sugar in a small sauce pan. Reduce by 1/4 over medium low heat. Remove from heat. Whisk in the sesame oil, flakes, and seeds. Cool and store in an airtight container.