

WHIPPING UP NEW IDEAS

IN CATERING

J. KINGS ANNUAL CATERING WORKSHOP 2007



PASSED HORS D'OEUVRES

CAMELIZED ONION AND GRUYERE TARTE

INGREDIENTS

27005	2 each	Dough, tarte flambee
98126	4 oz	Spanish onion, julian cut, caramelized
31891	1 tbl	Olive oil
55065	4 oz	Gruyere cheese, shredded
97627	2 tbl	Parsley chopped
48260	12 oz	Liquid egg
50180	12 oz	Cream
95569	4 oz	Slab bacon, cut into ¼” and rendered crisp

METHOD

- 1 Render bacon until crisp, lay out on paper towel to remove grease, set aside
- 2 Over high heat pan sear onions in olive oil until browned, set aside to cool
- 3 In stainless steel bowl combine eggs, cream, parsley and salt and pepper, mix well
- 4 Set dough into 8” pan and press down till dough has a 1” height
- 5 Place bacon, onions and gruyere into dough and cover with liquid egg mixture
- 6 Bake for 25 minutes at 375, or until egg has set, let sit for 10 minutes
- 7 Serve immediately

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HAM AND BRIE CHEESE PUFF PASTRY SANDWICH

INGREDIENTS

5845	Brill Zero Trans Fat 10X15 Puff Pastry Sheets
17715	Tyson Honey Smoked Ham, sliced
61815	Brie Cheese, sliced
48611	Egg wash

METHOD

1. Defrost Puff Pastry Sheets
2. Cut from left to right into 3 sections
3. Fill each section with thinly slice Ham and Brie Cheese
4. Top with pastry.
5. Egg Wash
6. Bake at 350degrees F for approx. 15 minutes
7. Slice and serve

