

# BEAVER CREEK SUMMER CULINARY DEMO SERIES

**COOKING WITH SAKE**  
Friday, June 26th, 2009

BLUE MOOSE • CHOPHOUSE • FOXNUT

## FOXNUT ASIAN PESTO SALMON GRATINEE W/ DRAGON NOODLES

### Ingredients:

1/2 c Asian Pesto (you can substitute basil Pesto)  
1 c Aioli (or store bought Mayonnaise)  
4 6 oz. Fillets of Salmon (with skin on)  
1/2 c Panko  
4 servings Dragon Noodles  
2 Tbsp Olive Oil

### Directions:

Preheat oven to Broil. Place large skillet on burner and preheat over medium.

In small mixing bowl whisk together Asian Pesto and Mayonnaise. Add olive oil to preheated skillet then place the salmon skin side down in skillet. Remove from skillet once skin is crispy about 2-3 minutes. Then place on baking sheet.

Spread even layer of Asian Pesto aioli with plastic spatula over salmon fillets.

Spread panko over the Asian Pesto aioli side of the salmon in a thin layer.

Place salmon in oven on top rack for about 2-3 minutes or until bread crumbs are golden and you begin to see white on the side of the salmon. This depends on the thickness of your fillet for medium-rare to medium.

Once golden and cooked to your desire wellness serve on top of bed of dragon noodles.

### Dragon Noodles

#### Ingredients:

16 oz Cooked Udon Noodles  
6 Cloves Minced Garlic  
1/2 Minced Yellow Onion  
8 Tbsp Butter  
24 oz Sake  
16 fl oz Heavy Cream  
8 Tbsp Sambal Olek  
4 Tsp Salt

#### Directions:

Preheat Saute Pan over medium heat.

Minced garlic and onion. Once skillet is hot add butter.

Once melted add minced onion and saute cooking for three to four minutes until translucent.

Then add Garlic and continue to saute for one more minute

Add sambal and saute for one more minute

Then add sake and reduce until you can see the top of your onions (Au sec).

Add cream and season with salt.

Add cooked noodles and reduce sauce again until it begins to coat the noodles.

Reserve in warm place or warm oven and serve with salmon.

### Asian Pesto

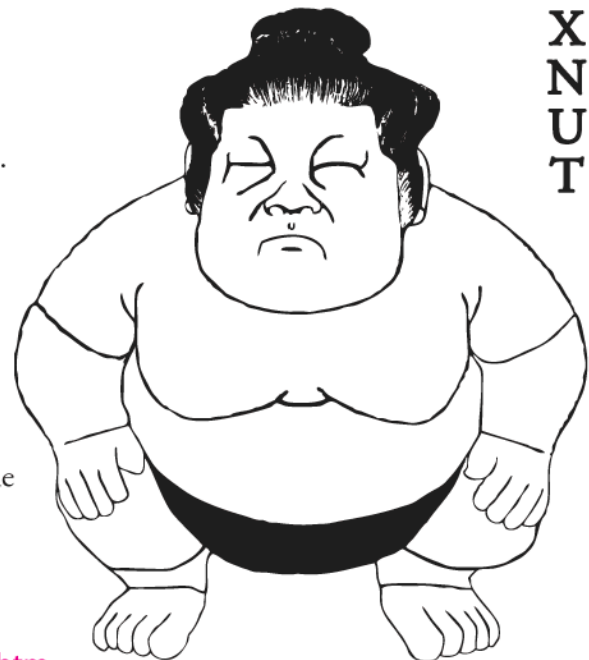
#### Ingredients:

24 ea Garlic  
3 Tbsp Ginger - Minced  
3 c Macadamia Nut (or peanuts)  
6 c Extra Virgin Olive Oil  
3 c Basil Leaves (Fresh)  
3 c Mint Leaves (Fresh)  
1 1/2 c Cilantro  
1/4 c Lime Juice  
Salt to Taste

#### Directions:

In a blender combine garlic, sugar, ginger, nuts, zest, lime juice and olive oil; blend until smooth.

Add the basil, mint, and cilantro and blend while slowly adding the oil until the puree is formed. Season with salt.



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