

Bison and Brioche Sliders

Brioche

4 CUP Flour
2 TSP Salt
3 TBL Sugar
1/3 OZ Dry Yeast (1+1/2 Packages)
3 TBL Warm Water
6-7 Eggs
3/4 LB Butter (Room Temperature)
1 Egg With 1/4 TSP. Salt For Glaze

Sprinkle the yeast on top of the water in a mixing bowl and allow to dissolve. Add the flour mixed together with the salt and sugar.

Make a well in the center of the flour and add the eggs slightly beaten. Using a dough hook, mix at low speed until the batter pulls away from the sides and is smooth (this may take 12 to 15 minutes). Still mixing, add the butter in little bits. The dough is ready for the first rising when all the butter has been incorporated and the mixture is smooth and elastic. Place in an oiled bowl and allow to double in size. Punch the dough down and allow to rise a second time until doubled.

Set the oven to 425°F. Place brioche in two loaf pans and allow to rise a third and final time for 25-30 minutes. Brush the brioche with the egg and salt mixture and bake for 15 minutes, and then lower the temperature to 375°F and bake until browned.

2 Cloves of Garlic of Garlic	1 LB Ground Bison
3/4 Cup Mushrooms	1TBS Tomato Pasta
2 TBS Chervil Leaves (Fresh)	Salt & Pepper to Taste
1 TBS Thyme Leaves (Fresh)	1/2 Cup Red Wine

Place garlic, mushrooms, herbs in food processor. Pulse until finely chopped. Add remaining ingredient and pulse until blended. Form sliders. Brown on both sides, add wine and cook until evaporated. Serve with brioche buns, remoulade sauce and sliced tomatoes.

Remoulade Sauce

1/2 cup Mayonaise
3 TBS Whole Grain Mustard
1 TBS + 1tsp Smoked Paprika

Combine all ingredients.

Bittersweet Chocolate Cakes with Honey Ice Cream and Ganache

10oz. Bittersweet Chocolate

½ LB Unsalted Butter

1 FBS Espresso Pouch

4 Large Eggs

4 Large Egg yolks

2 tsp Vanilla Extract

2 TBS Flour

Pinch of Salt

Prepare 4oz ramekins of custard cups. Butter or pan spray molds and coat with sugar. Melt chocolate with butter, remove from heat, stir in brandy and espresso powder.

Beat eggs, yolks, vanilla, salt & sugar until it forms ribbons when beaters are lifted. Fold in chocolate mixture. Sift flour over batter and fold in gently.

Fill molds and bake at 375 degrees 8-10 minutes (until you smell the chocolate and crust has formed on the top.)

Serve immediately or reheat and serve with Ice Cream and ganache.

Ganache

12 oz of Chocolate (chopped)

1 1/3 Cup Heavy Cream

¼ Cup Honey

Heat honey and cream in saucepan, when bubbles form around the edges, add chopped chocolate and whisk until melted.

Honey Ice Cream

1 Can Sweetened Condensed Milk

1 Cup Honey

1 TBS Orange Zest

1/3 Cup Orange Flavored Vodka

1 ½ Qts Heavy Cream

Fill with Half & Half

Mix ingredients together. Freeze according to manufacturers directions.