

WHERE & WHAT IN THE WORLD

US OPEN – SERENA & RAFA INSPIRED DISHES FROM LOTTE NEW YORK PALACE

Posted by Maralyn | Featured, Food, Recipes | ★★★★★

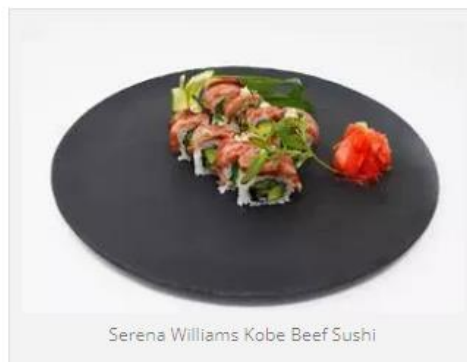


We wanted to share a special tennis menu offering being exclusively *served* at the **Gold Room Bar** at **Lotte New York Palace**.

This Thursday tennis' biggest names – including **Serena Williams** and **Rafael Nadal** – will battle for glory in a spirited badminton tournament at the 2019 Palace Invitational. The team at Gold Room bar was inspired to create two dishes – the ***Serena Williams Kobe Beef Sushi*** and the ***Rafael Nadal Chorizo and Saffron Arancini*** that will debut at the event and be available to the public for the duration of the US Open (Fri, Aug. 23 until Sun, Sept. 8).

We are including the recipes for two celebrity inspired dishes.

- Kobe Beef Sushi (\$42) – *Inspired by **Serena Williams***
- Chorizo and Saffron Arancini (\$24) – *Inspired by **Rafael Nadal***



Serena Williams Kobe Beef Sushi

Serena Williams Kobe Beef Sushi

Serves 3

Ingredients:

4 oz A5 kobe beef sirloin

2 cups Japanese short grain rice

½ cup rice vinegar

1 table spoon kosher salt

1 table spoon granulated sugar

1 table spoon furikake

1 pc avocado

3 pc sushi nori half sheet

½ pc English cucumber

Black truffle aioli

Pinch of sea salt

1 oz wasabi

1 oz pickled ginger

Method:

Wash the rice, In the rice cooker, cook 2 cups rice in the rice cooker with 2 cups of water. Dissolve the sugar and salt in the rice vinegar, once the rice is cooked, season the rice with the vinegar solution while the rice is hot, mix well, cool down the rice immediately, set it aside.

Peel and slice the avocado into wedges, thinly slice and julienne the English cucumber, set them aside.

Season the kobe sirloin heavily with salt and pepper, sear it hard on a cast iron pan, 15 second per side, make sure all sides are seared, rest the beef. Then slice the beef into 1/8-inch-thick slices against the grain, set the sliced beef aside, keep in room temperature.

Peel and slice the avocado into wedges, thinly slice and julienne the English cucumber, set them aside.

Season the kobe sirloin heavily with salt and pepper, sear it hard on a cast iron pan, 15 second per side, make sure all sides are seared, rest the beef. Then slice the beef into 1/8-inch-thick slices against the grain, set the sliced beef aside, keep in room temperature.

Press the rice onto the nori sheet over a sushi mat, flip it around with rice on the bottom, place the avocado and cucumber in middle of the nori, slowly and carefully roll it and tighten it with the mat. Place the thinly sliced beef on top of the roll uniformly, tighten the roll again with the mat, then slice the roll into 8 pieces with a sharp knife.

Top the sushi roll with some furikake, sea salt, and some truffle aioli, serve immediately, with some wasabi and pickled ginger.



Rafael Nadal Chorizo and Saffron Arancini

Ingredients:

1 Qt Arborio Rice

¼ Cup Extra virgin olive oil

4 Shallots minced

2 Cups Dry White wine

1 pinch saffron

1-gallon Chicken Stock (hot) infused with Saffron

2 Cups Diced Spanish Chorizo

2 oz Butter

2 Cups Manchego Cheese Shredded

1 Bunch Cilantro

.50 Cup piquillo pepper Diced

Salt, Kosher

Black pepper

4 Cloves Garlic Chopped

Large pan of Flour,

½ quart of beaten Egg for egg wash,

1 quart of Panko for Breading

Method:

Add Oil to Roundo add the Shallots, and Chorizo Begin to Cook until Shallots begin to Caramelize, then add the rice and the Chopped garlic , and Begin to toast the Rice constantly mixing, when rice begin to lightly toast add the butter and Continue to mix until butter is melted at this point add some of the Salt and pepper

Then deglaze with dry white wine, constantly mixing Cook until wine is Evaporated, then begin to ladle in the Chicken Stock bring Stock to Boil and quickly turn Down Heat to low and Begin to Mix the rice until Stock has Evaporated Continue this method (Risotto method) until Rice is fully Cooked, Approx. 15 mins, when Done fold in the manchego, Piquillo Peppers, and cilantro

When Rice is Fully Cooked transfer to Sheet Pan and Cool Down in a fridge,

Portion the risotto in 1 oz balls and bread each balls

Roll each balls with Flour, dip in the egg wash, then roll in Panko Bread Crumb.

Transfer Finished Product to A lined Sheet pan, and keep refrigerated.

Fry the risotto balls in a 350 degree fryer until golden, salt lightly, serve with a spicy saffron mayonnaise/siracha.

Enjoy the food and the tournament!