

Respect

RECIPES FOR WASTE-FREE LIVING

WORLD FOOD DAY 2019



| HOTELS | CHEFS |
|-----------------------------------|---|
| Fairmont Austin | André Natera, Executive Chef |
| Fairmont Banff Springs | Robert Ash, Executive Chef |
| | David Ryc, Sous Chef |
| Fairmont Château Lake Louise | Simon Samad, Chef de Cuisine |
| Fairmont Empress | Steve Rutherford, Executive Sous Chef |
| Fairmont Grand Del Mar | Heather Campbell, Executive Pastry Chef |
| Fairmont Hotel MacDonald | Mridul Bhatt, Executive Chef |
| Fairmont Kea Lani | Tylun Pang, Executive Chef |
| Fairmont Le Château Frontenac | Frederic Cyr, Culinary Director |
| Fairmont Le Château Montebello | Daniel Morel, Chef de Cuisine |
| Fairmont Miramar | Jason Prendergast, Executive Chef |
| Fairmont Orchid | Gage Smit, Chef de Cuisine |
| Fairmont Pacific Rim | Glenn Thompson, Executive Chef |
| Fairmont Pittsburgh | Julio Peraza, Executive Chef |
| Fairmont The Queen Elizabeth | Maxime Delmont, Chef |
| Fairmont Royal York | jW Foster, Executive Chef |
| Fairmont San Jose | Marcelo Salinas, Executive Chef |
| Fairmont Sonoma Mission Inn & Spa | Marcellus Coleman, Executive Chef |
| Fairmont Vancouver Airport | Nandakishore Rangan, Executive Chef |
| Fairmont Waterfront | Michael Pagnacco, Executive Chef |

GUEST CONTRIBUTIONS FROM OUR SISTER HOTELS

| | |
|----------------------------------|--------------------------------|
| Sofitel Chicago Magnificent Mile | Cliff Crawford, Executive Chef |
| Sofitel Montreal Golden Mile | Olivier Perret, Executive Chef |

Planet 21



IMAGINE POSITIVE HOSPITALITY. BECAUSE WE CARE FOR MILLIONS OF GUESTS, EACH OF OUR HOTELS IS A PLANET IN ITSELF AND EVERY ACTION MATTERS. LET'S DRIVE THE CHANGE, AND INVITE THE WORLD TO ACCOMPANY US, **TO BETTER WELCOME THE FUTURE.**

World Food Day Recipe Collection

In honor of World Food Day, we are pleased to share a selection of deliciously healthy and sustainable recipes developed by our culinary teams across North and Central America, proving that eliminating food waste, opting for local ingredients and responsibly sourcing products not only looks, tastes, and feels good — but also does good.

Our Culinary teams are deeply committed to doing their part to inspire and nurture an appetite for healthy and sustainable food and cooking with zero waste.



Waste Not

We appreciate every single bite. Every year, more than 30 percent of world food production is lost or wasted. Less than a quarter of this food would eliminate hunger. By reducing waste, we're not only more responsible members of society, but we become more thoughtful cooks.



Get Creative

We are resourceful. When it comes to food waste, every little bit counts. Our chefs have come up with many inventive recipes that reimagine new uses for food that would otherwise be thrown away. This collection highlights many of those recipes.



Keep It Local

We buy our produce responsibly and locally. Not only do many of our hotels feature on-property urban gardens and honeybee hives, but they also purchase fresh, in-season ingredients from local farms. This supports a healthy environment, and you can taste the difference, too.



Christopher Lee

Culinary Director, Accor
North & Central America

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The way we currently work with food is unsustainable. In the hospitality industry, about 25 percent of all food that passes through hotel kitchens is thrown out as waste. With over 220 restaurants, bars and cafés across North and Central America, we have a great responsibility to shift towards a more sustainable food model. We are proud to be taking concrete steps to reshape our current food model into a sustainable one, and working actively to reduce our food waste.

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OUR 9 COMMITMENTS

FOR HEALTHY AND SUSTAINABLE FOOD BY THE END OF 2020

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| <p>1</p> <p>TO REDUCE FOOD WASTE BY AN AVERAGE OF 30%</p> | <p>How? By rolling out an extensive food waste-reduction program and by giving food products a second life.</p> |
| <p>2</p> <p>TO FAVOR LOCAL FOOD SUPPLIERS AND SEASONAL PRODUCE</p> | <p>How? By offering at least 10 regional products and ensuring that 75% of our fruits or vegetables are seasonal.</p> |
| <p>3</p> <p>TO INCREASE OUR SELECTION OF ORGANIC PRODUCTS AND SUPPORT AGROECOLOGY</p> | <p>How? By ensuring that our breakfast, lunch and dinner selections include at least two key products (e.g. cereal and fruit) that are organic — preferably not imported. Or by offering certified agroecological products.</p> |
| <p>4</p> <p>TO PREFER SUPPLIERS COMMITTED TO ANIMAL WELFARE</p> | <p>How? By providing free-range or cage-free eggs (shell and liquid) only*. And by working with our suppliers so they gradually adopt animal welfare practices.</p> |
| <p>5</p> <p>TO BAN ENDANGERED FISH SPECIES AND PROMOTE RESPONSIBLE FISHING</p> | <p>How? By banning six endangered fish species, as well as locally threatened fish from our menus**. By sourcing wild and farmed fish products from sustainable fisheries (MSC or ASC certified), where available.</p> |
| <p>6</p> <p>TO ELIMINATE SINGLE-USE PLASTIC</p> | <p>How? By removing plastic straws, stirrers and pics from our restaurants or bars, and providing eco-friendly alternatives only if necessary or on request. By using plastic alternatives where these are available (take-away containers, individual breakfast portions, coffee pods, bottled water, etc.).</p> |
| <p>7</p> <p>TO REMOVE CONTROVERSIAL FOOD ADDITIVES AND REDUCE FAT AND SUGAR</p> | <p>How? By banning controversial food additives from five key products. By reducing fat and sugar content in our food***. By cutting out palm oil or ensuring that we use sustainable palm oil (certified by RSPO, Rainforest Alliance, or other organic labels).</p> |
| <p>8</p> <p>TO SERVE RESPONSIBLE COFFEE OR TEA</p> | <p>How? By offering responsibly-produced coffee or tea at breakfast (certified by Rainforest, FairTrade, Organic, WFTO, etc.).</p> |
| <p>9</p> <p>TO CATER FOR A RANGE OF DIETARY NEEDS</p> | <p>How? By offering balanced menus including vegetarian dishes and by catering for other special dietary needs and intolerances (gluten-free, dairy-free, etc.).</p> |

*by the end of 2020 in areas where supply chains are developed (shell eggs in Europe for instance), and by the end of 2025 in all other markets.

** Complete list of the 6 banned fish species: Shark (except lesser-spotted dogfish), Ray (except thornback ray in Europe and north-west Atlantic rays caught by fishermen in the United States), Bluefin tuna (*Thunnus thynnus*, *T. orientalis*, *T. maccoyii*), except line-caught eastern-Atlantic or Mediterranean *Thunnus thynnus* weighing over 25kg, Grouper (*Epinephelus* spp.), Wild sturgeon caviar (*Acipenser* spp.), Eel (*Anguilla* spp.). And [endangered local fish species](#).

*** Controversial food additives: artificial sweeteners E951 (aspartame); azo dyes E102, E104, E110, E122, E124, E129; glutamates E620 à E625; antioxidants E320, E321, E385; paraben preservatives E214 et E219.



Texas Redfish

A Fairmont Austin Inspired Recipe

This is a very light and healthy dish using the entire fish. At the Fairmont, we smoke the bones over a fire then use them to make a very flavorful fish broth. The broccoli mousse is vibrant, green, and earthy, using the leaves, stems, and flowers of the broccoli, so there is no waste. —André Natera, Executive Chef, Fairmont Austin



- 1 Fillet the fish.** Scale, gut, and fillet the fish. Keep fillets covered and chilled. Place bones in a baking sheet and leave in an oven set to 175°F/80°C for 10 hours, until dried. Once bones are dry, smoke them in a perforated pan with wood chips. Alternatively, you can smoke them over an open fire.
- 2 Make the broth.** Add smoked fish bones and shallots to a stockpot over medium heat; gently sauté with a pinch of salt until shallots are translucent. Add carrots, celery, and fennel; cover with about 6,000 grams of water and bring to a boil. Add shiitakes, kombu, bay leaf, and salt. Remove from heat, cover, and set aside.
- 3 Purée the broccoli mousse.** Chop broccoli and blanch in hot water until tender. Shock in ice water, drain and set aside. Do the same with the kale and spinach. Purée everything in a food processor until very smooth. Add shiro shoyu and xanthan gum; process for 3 minutes. Pass the mousse through a fine-mesh sieve and chill.
- 4 Cook the fish.** Slightly oil the fish and sear it skin-side-down in a pan over medium-high heat. Once the skin is crispy, flip the fish to sear the other side and season the skin with salt and pepper. Drain the fish on a paper towel to remove excess oil.
- 5 Dress the snap peas.** Toss the snap peas with olive oil, salt, and pepper. If desired, a squeeze of lemon is nice, too.
- 6 Plate the dishes.** Spoon the broccoli mousse along the sides of 2 plates (you will have excess leftover) and place the fish fillets beside the mousse. Strain warm fish broth onto the plate and place the snap pea salad on top.

SMOKED FISH BROTH

- 300 g** Whole redfish
- 600 g** Shallots, chopped
- 500 g** Carrots, chopped
- 340 g** Celery, chopped
- 320 g** Fennel, chopped
- 180 g** Dried shiitakes
- 30 g** Kombu
- 1 g** Bay leaf
- 20 g** Salt

BROCCOLI MOUSSE

- 1000 g** Broccoli flowers, leaves, and stems
- 400 g** Green kale leaves
- 400 g** Baby spinach
- 30 g** Salt
- 200 g** Shiro shoyu
- 1 g** Xanthan gum

SNAP PEA SALAD

- 30 g** Snap peas
- 2 g** Extra-virgin olive oil
- to taste** Salt and pepper
- Lemon wedge



Fruit Pulp Crackers

A Fairmont Banff Springs Inspired Recipe

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This is a very simple recipe that utilizes excess pulp leftover from juicing, which would otherwise be thrown in the bin, and turns it into a cracker. —Robert Ash, Executive Chef, Fairmont Banff Springs

INGREDIENTS

750 g Vegetable and fruit pulp leftover from juicing

250 g Ground flaxseeds

to taste Salt and pepper

Optional seasonings: chili, cumin, lavender, sesame

- 1** Mix the pulp, flaxseeds, and any seasonings of choice. Spread the mixture out on a baking sheet lined with parchment, making sure the thickness is about 2 mm.
- 2** You may use a cutter to cut the crackers into shapes or leave it in one slab to break up into rough shards after baking. Dehydrate at 160°F/70°C overnight or 200°F/90°C for 4 hours.
- 3** Once cool, serve immediately or keep in an airtight container at room temperature.





Carrot Tartare

A Fairmont Banff Springs Inspired Recipe

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When our local farmer produces such an exquisite specimen such as a carrot, we celebrate the hard work and passion that has gone into the product by showcasing the complete usage, from top to stem.

 —David Ryc, Sous Chef, Fairmont Banff Springs



- 1 Break down the carrots.** Peel carrots using a thick peeler; reserve the peels. Use a mandolin to thinly slice 1 carrot for pickling. Juice the remaining carrots, reserving the pulp. Simmer the juice in a saucepan over medium heat until reduced to a syrup; set aside.
- 2 Pickle carrots.** Combine sugar and vinegar in a small saucepan over medium heat until sugar dissolves. Remove from heat, add carrots slices, and let cool to room temperature.
- 3 Make aioli.** Heat 1 tablespoon of grapeseed oil in a frying pan; fry the egg until the whites are crispy. Transfer to a blender cup. Return pan to heat and fry capers; add to the blender cup. Add half the shallots, half the mustard, half the dill, and half the lemon juice and zest. Blend while slowly drizzling in grapeseed oil until the mixture is thick and emulsified (you may not need all the oil).
- 4 Fry the peels.** Heat 2 tablespoons of grapeseed oil in a frying pan over medium-high heat. Toss carrot peels in cornstarch and fry them until crisp. Transfer peels to a paper towel-lined plate.
- 5 Make the tartare.** Combine juice pulp, remaining shallot, mustard, lemon juice, and zest; mix well. Add just enough aioli to make it bind.
- 6 Plate the dish.** Place a little carrot syrup in the center of the serving plate. Scoop the tartare with 2 spoons, forming it into an egg-like shape; place it on the syrup. Scatter the crispy carrot peels and carrot pickles around the plate. Garnish with dill. *Serves 6 to 8 people.*

INGREDIENTS

- 1 kg** Carrots
- 50 g** Sugar
- 50 g** Apple cider vinegar
- 50-100 ml** Grapeseed oil, plus more for frying
- 1** Egg
- 25 g** Capers
- 40 g** Shallot, finely minced
- 35 g** Grainy mustard
- 25 g** Dill, chopped
- ½** Lemon, juiced and zested
- 25 g** Cornstarch



Seabass Consommé

A Fairmont Château Lake Louise Inspired Recipe

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We pride ourselves in representing our national park setting through sustainable products and local farmers. One of our greatest assets to this program is the ability to utilize the ends of our ingredients in other facets of the seven cuisines offered at the property. —Simon Samad, Executive Restaurants Chef, Fairmont Château Lake Louise

CHIVE OIL

- 2 oz Canola oil
- 5 Chives, minced

FISH & CONSOMMÉ

- 1 Deepwater Farms whole seabass
- 1 lb Mirepoix scraps (carrot, onion, celery, shallot ends, tarragon stems)

- 4 oz Olive oil

BEANS

- 4 oz Paris bistro beans, soaked overnight
- 2 Canadian shiitakes, sliced

TARRAGON BUTTER

- $\frac{1}{4}$ cup Unsalted butter
- 2 tsp Minced shallot
- 1 tsp Minced garlic
- 2 sprigs Tarragon
- 4 oz White wine
- 4 oz 36% cream

- 1 **Make chive oil.** Combine canola oil and chives in a blender; mix well. Strain oil through a cheesecloth to clarify.
- 2 **Make the fish consommé.** Fillet the seabass, reserve the meat and place the bones in a pot along with the mirepoix scraps. Cover with water and bring to a boil over high heat, then reduce heat and simmer for 1 hour.
- 3 **Cook the beans.** Place soaked beans in a steamer and cook for 45 minutes, then cool immediately. Add the shiitakes to the beans. Ladle consommé over the beans, just barely covering them; set aside.
- 4 **Make tarragon butter.** In a saucepan, melt butter and add shallot, garlic, and tarragon; sauté until shallot is translucent but not browned. Deglaze with wine, scraping up any bits stuck to the pan. Add cream and simmer slightly; remove from heat and set aside.
- 5 **Sear the seabass.** Heat olive oil in a cast-iron pan over medium-high heat. Place fish skin-side down in the pan until skin crisps and releases easily; flip and cook through.
- 6 **Plate the dish.** Ladle beans and consommé into 2 shallow bowls and spoon tarragon butter on top. Place seared seabass over the beans and garnish with chive oil.





Seafood Pakoras

A Fairmont Empress Inspired Recipe

When preparing whole fish, there tends to always be a small amount of trim leftover. We repurpose this trim to ensure it is always used and nothing goes to waste. This recipe is just one of the many ways we utilize the whole product to reduce our impact on the environment.

—Steve Rutherford, Executive Sous Chef, Fairmont Empress



- 1 Slice vegetables.** Julienne the onions, carrots, broccoli, red pepper, and yellow pepper. Combine with fish and jalapeño; set aside.
- 2 Grind popcorn.** In a high-speed blender, pulverize popcorn (we use leftover Empress charcoal popcorn) until it's the consistency of ground pepper; set aside.
- 3 Make batter.** In a medium-size stainless steel bowl, combine channa flour, baking powder, and 250 ml soda water; mix thoroughly. Add additional soda water as needed to achieve a pancake batter consistency. Add reserved vegetables, cumin, and coriander; thoroughly mix with your hands.
- 4 Preheat oil.** Pour vegetable oil into a large, wide pot until it reaches halfway up the side. Set over high heat until a deep-fry thermometer reads 350°F/180°C. Reduce heat to medium to maintain temperature.
- 5 Fry pakoras.** With two large soup spoons, scoop and mold coin-size dollops of batter and carefully drop them into the hot oil. Keep your spoons close to the oil to prevent splashing. Fry 6 pakoras at a time for 5 to 7 minutes. You should get about 25 pakoras. Transfer them to a paper towel-lined sheet and immediately sprinkle a liberal amount of ground popcorn on top.
- 6 Serve.** Transfer pakoras to a serving platter and serve with Carrot-Raisin Chutney.

INGREDIENTS

- 150 g** Onion trim
- 150 g** Carrot trim
- 150 g** Broccoli stem, trimmed
- ¼** Red bell pepper
- ¼** Yellow bell pepper
- 900 g** Fish trim, cut into small dice
- ½** Jalapeño, sliced thin with seeds
- 3 cups** Empress charcoal popcorn or any leftover popcorn
- 2 cups** Channa flour (or 1 cup whole-wheat flour + 1 cup all-purpose flour)
- 1 tsp** Baking powder
- 250 ml +** Soda water
- ½ tsp** Whole cumin seeds
- ¼ tsp** Ground coriander
- Canola oil, for frying
- Carrot-Raisin Chutney (pg. 16), for serving



Carrot-Raisin Chutney

A Fairmont Empress Inspired Recipe

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This purée makes good use of carrot peels, which are full of vitamins that shouldn't go to waste. It goes great with the Seafood Pakoras (pg. 15). —Steve Rutherford, Executive Sous Chef, Fairmont Empress

INGREDIENTS

- 15 ml** Canola oil
- 100 g** Onion + trim,
roughly chopped
- ½ tsp** Whole cumin seed
- ¼ tsp** Ground coriander
- 454 g** Carrots + trim,
roughly chopped
- ½** Jalapeño, roughly
chopped with seeds
- 350 ml** Water
- 75 g** Golden raisins
- 1 tsp** Salt
- 250 ml** Apple cider vinegar
- 100 g** Empress honey

- 1** In a medium-sized heavy-bottom stainless steel pot, heat the oil over high heat. Add the onions and sauté until translucent. Add cumin and coriander; sauté for 2 minutes, stirring constantly. Add carrots and jalapeño; reduce heat to medium and cook for 2 minutes. Add water, raisins, and salt; simmer for 20 minutes, until carrots are tender.
- 2** Add vinegar and honey; simmer until liquid has almost all evaporated. Check that the carrots and onions are soft. If not, add a touch more water and continue to cook.
- 3** Transfer mixture to a high-speed blender and purée until smooth. This recipe makes 650 ml of chutney. It can be used immediately or refrigerated for up to 5 days.

Popcorn Panna Cotta

A Fairmont Grand Del Mar Inspired Recipe

Kuleana is a Hawaiian value that loosely translates into “soul-based responsibility.” There is a reciprocal relationship between the local land and the culinary table. There is no taking without giving back. As chefs, it is our kuleana to utilize all that we bring in for our guests and to support an ethical environment from our farmers. —Heather Campbell, Executive Pastry Chef, Fairmont Grand Del Mar



- 1** In a saucepan, combine milk, salt, and sugar and gently heat over medium heat until granules dissolve. Add popcorn; simmer for 3 to 5 minutes. Remove from heat and strain mixture through a chinois into a blender jar.
- 2** Add white chocolate and gelatin to the blender jar; blend for 2 to 3 minutes. Pour into molds or serving bowls and chill until set.
- 3** To serve, invert the mold on a serving plate, or serve in the bowl. Garnish with caramel corn and fresh berries, if desired.

INGREDIENTS

- 1 kg** Whole milk
- 50 g** Sugar
- 7 g** Salt
- 90 g** Popped popcorn
- 120 g** Crème Française white chocolate
- 10 g** Gelatin



Root Vegetable Tikki

A Fairmont Hotel Macdonald Inspired Recipe

I am continually searching for unique ways to fight food waste. As a chef, I feel a sense of responsibility to educate those around me on the importance of food preservation. Simple, easy-to-make recipes with everyday ingredients are one of the ways I encourage this movement. —Mridul Bhatt, Executive Chef, Fairmont Hotel Macdonald



- 1 Make the pea shoot chutney.** Combine all chutney ingredients in a blender and pulse to form a chunky sauce. Taste and add more salt and pepper if needed.
- 2 Make the tikki.** Roughly chop all of the vegetable peels. Heat 1 tablespoon of olive oil in a pan and lightly sauté vegetables for 2 minutes. Remove from heat and let cool. Add mashed potatoes, walnuts, cilantro, ginger, Old Bay seasoning, and peppercorns. Form mixture into patties, each weighing 70 to 80 grams. Heat remaining olive oil in a frying pan and fry the patties until crisp on both sides.
- 3 Plate the dish.** Pour a little chutney into the bottom of a serving plate. Top with tikki and garnish with pomegranate.

PEA SHOOT CHUTNEY

- 120 g** Wilted pea shoots
- 20 g** White onion, chopped
- 5 g** Plain yogurt
- 2 ml** Lemon juice
- 2 g** Garlic powder
- pinch** Salt
- pinch** Black pepper

ROOT VEGETABLE TIKKI

- 250 g** Root vegetable peels (carrots, lotus potato, celeriac)
- ¼ cup** Olive oil, divided
- 50 g** Leftover mashed potatoes
- 30 g** Walnuts, crushed
- 10 g** Cilantro stems, minced
- 2 g** Ginger, minced
- pinch** Old Bay seasoning
- pinch** Crushed black peppercorns
- 2 g** Pomegranate arils



Salmon Belly Miso

A Fairmont Kea Lani Inspired Recipe

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We are responsible for changing the culture of the way we utilize and procure our food sources for everyone's tomorrow. —Tylun Pang, Executive Chef, Fairmont Kea Lani

INGREDIENTS

- 2 qt** Water
- 1 (14-oz) block** Soft tofu, cut in 1-inch cubes
- 4 oz** Carrot, peeled and sliced crosswise 1/8-inch thick
- 4 oz** Long daikon, peeled and cut into half moon slices 1/8-inch thick
- 4 oz** Fresh shiitake mushrooms, stems removed, sliced 1/4-inch thick
- 1 lb** Salmon bellies, skin-on, scales re-moved, cut into 1-inch pieces
- 1/2 oz** Wakame, cut into bite-size pieces
- 1 tsp** Hondashi
- 4 oz** White miso paste
- 4** Green onions, sliced thin
- 4 cups** Steamed white rice

- 1** In a large stockpot, combine water, tofu, carrot, daikon, and mushrooms; bring to a boil then reduce heat to simmer for 2 minutes. Add salmon, wakame, and hondashi; simmer for 3 minutes.
- 2** Dissolve miso in some of the broth, stirring out any lumps, and add to the pot.
- 3** Serve the soup in warmed bowls garnished with green onions and steamed rice on the side.





Carrot Leaf Vichyssoise

A Fairmont Le Château Frontenac Inspired Recipe

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We buy locally, from people who become dear friends. We come to know their work, which gives the product even more value. —Frederic Cyr, Culinary Director, Fairmont Le Château Frontenac



- 1 Make the soup.** In a stockpot, combine water, potatoes, onion, garlic, coriander, and cayenne pepper; bring to a boil and simmer for 15 minutes, until potatoes are soft. While the potatoes cook, dunk the carrot tops in the same water for just 3 minutes to blanch; cool them down in an ice bath and set aside. Using a handheld immersion blender, mix the potatoes, onion, garlic, and liquid until smooth. Add the carrot tops and blend until soup is flecked with green but not completely blended in. Stir in the cream and season with salt. Chill the soup completely in the refrigerator.
- 2 Make the purée.** Combine carrots, onion, and garlic in a saucepan and cover with water; bring to a boil and simmer for 15 minutes. Drain, reserving some of the liquid. Transfer vegetables to a food processor or blender, add butter, and process, stopping to scrape down the sides as needed, until smooth. Add a little reserved boiling liquid if needed. Transfer to the refrigerator to chill completely.
- 3 Plate the dish.** Ladle cold soup into 6 serving bowls and spoon a scoop of the purée in the center of each bowl. Drizzle with sunflower oil and a pinch of salt.

SOUP

- 6 cups** Water
- 2** Potatoes, large dice
- 1** Large onion, chopped
- 1** Garlic clove, smashed
- ½ tsp** Ground coriander
- pinch** Cayenne pepper
- 6** Carrot tops
- ½ cup** Heavy cream
- to taste** Salt

CARROT PURÉE

- 3** Carrots, large dice
- ¼** Onion, finely diced
- 1** Garlic clove, smashed

- 2 Tbsp** Butter

GARNISH

- drizzle** Sunflower oil, first press preferably
- pinch** Sea salt



Cauliflower Risotto

A Fairmont Le Château Montebello Inspired Recipe

I've been a cook my whole life, but I'm still learning how to be a good chef. Part of that traces back to food sustainability. It's essential to take the time to honor our traditions by taking someone else's hard work and transforming it into something new. —Daniel Morel, Chef de Cuisine, Bistro La Seigneurie

INGREDIENTS

- 1 Cauliflower head
- 350 g White vinegar
- 150 g Water
- 100 g Sugar
- 10 g Salt
- 1 Tbsp Canola or grape-seed oil
- 150 g Foraged mushrooms
- 50 g Shallots, finely diced
- 100 ml White wine
- 250 ml Chicken stock, hot
- 50 g Pecorino cheese
- 1 Tbsp Butter
- Chives, chopped, for garnish

- 1 Break down the cauliflower.** Trim the florets off the cauliflower stem, cutting them into tiny pieces no bigger than a fingernail. Slice the stem on a mandolin to a 2mm thickness.
- 2 Pickle the stem.** Combine vinegar, water, sugar, and salt in a saucepan and bring to a soft boil over medium heat. When sugar and salt have dissolved, add cauliflower stem slices and let cool; set aside.
- 3 Cook the "risotto."** Heat oil in a medium-size saucepan over high heat. Add mushrooms and sauté until color starts to appear on the mushrooms. Add shallots and sauté until transparent. Deglaze with wine and reduce until there is almost no liquid left. Add hot chicken stock and cauliflower florets; cook, stirring frequently, until stock has reduced and cauliflower is the same texture as risotto. Remove from heat and stir in pecorino and butter.
- 4 Plate the dish.** Scoop risotto into 2 serving plates and sprinkle with chives. Place pickled cauliflower stems on top.





Corn Agnolotti

A Fairmont Miramar Hotel & Bungalows Inspired Recipe

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Growing up, what we grew in our garden is what we ate at the dinner table. No scrap ever went wasted. It is my job as a chef, father, and home farmer to pass that tradition on to my cooks and children, so they too understand the importance of using ingredients to their full potential. —Jason Prendergast, Executive Chef, Fairmont Miramar



- 1 Make the dough.** Combine all pasta dough ingredients in the bowl of a stand mixer. Mix on low speed for 10 minutes. Cover with plastic wrap and rest for 1 hour. Run the dough through a pasta maker at level 1 for the first pass and level 2 for the second pass, dusting with flour between passes.
- 2 Purée the corn filling.** Combine corn kernels, shallots, grey salt, and butter in a large pot over low heat, cover with plastic wrap, and cook until soft. Remove plastic, add cream, and simmer over medium heat. Using a hand blender or stand blender, purée mixture and pour it through a fine-mesh sieve. Whisk mascarpone into the strained mixture; set aside.
- 3 Make agnolotti.** Take the sheeted pasta dough and corn purée and form the agnolotti. Set aside in the refrigerator.
- 4 Make corn stock.** Combine corn cobs and onion in a stock-pot, cover with water and bring to a boil. Reduce heat to simmer for 1 hour. Strain and set aside.
- 5 Make watercress oil.** Blanch watercress in salted boiling water and shock in an ice bath to cool. Squeeze out excess water and place in a blender with grapeseed oil. Blend for 3 to 5 minutes. Transfer to a saucepan and cook over low heat until the color deepens into dark forest green. Pour the mixture through a coffee filter and cool to room temperature. If not using immediately store in a cool, dark place.
- 6 Finish the dish.** Cook agnolotti in salted boiling water until al dente. In the meantime, reheat the corn stock in a pot and add butter; whisk to emulsify. Add cooked agnolotti and toss with the emulsion for 2 to 3 minutes, until glazed. Divide among pasta bowls and garnish with watercress oil.

PASTA DOUGH

- 250 g** “00” flour
- 10** Egg yolks
- ½ oz** Milk
- ¼ oz** Extra-virgin olive oil

CORN FILLING

- 625 g** Fresh corn kernels
- 100 g** Shallots
- to taste** Grey salt
- ¼ lb** Unsalted butter
- 200 g** Heavy cream
- 100 g** Mascarpone

CORN STOCK

- 3** Corn cobs, each cut into 5 pieces
- 1** Onion, cut into 8 pieces
- 1 oz** Butter

WATERCRESS OIL

- 2 bunches** Watercress, leaves and stems
- 16 oz** Grapeseed oil



Kabocha Gnocchi with Lobster Sauce

A Fairmont Orchid Inspired Recipe

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It takes a lot of time to grow and nurture the ingredients we use every day. All that hard work is for nothing if we mishandle the products.

—Gage Smit, Chef de Cuisine, Fairmont Orchid

INGREDIENTS

- 1 Kabocha squash
- 2 Tbsp Olive oil
- 2 Eggs
- 2 tsp Salt
- ½ cup Kiawe flour (or all-purpose flour)
- 1 Whole lobster
- ¼ cup Unsalted butter, plus more for cooking gnocchi
- 1 Celery stalk, chopped
- 1 Yellow onion, chopped
- 1 Carrot, chopped
- 4 Garlic cloves, smashed
- ½ cup All-purpose flour
- ¼ cup Cognac
- 1 qt Water
- ¼ cup Tomato paste
- ¼ tsp Paprika
- 1 cup Heavy cream
- 2 oz Sugar snap peas

- 1 **Break down the squash.** Peel kabocha squash and fry the peels for garnish. Cut the squash into wedges, scoop out the seeds, rinse and dry the seeds, and toast them for garnish. Coat squash in oil, place on a baking sheet, and roast in the oven at 350°F/ 180°C until tender, about 30 minutes. Let cool.
- 2 **Form the gnocchi.** Once the squash is cool, combine it in a bowl with eggs and salt; mash together. Fold in kiawe flour until it becomes a thick, soft dough. Divide dough into 8 portions and roll each one into a long cylinder about the circumference of a dime. Cut the cylinders crosswise at every ½ inch to form gnocchi; set aside in the refrigerator.
- 3 **Poach the lobster.** Place lobster in boiling water until cooked. Drain and let cool, then remove meat from the claws, knuckles, and tail. Reserve the shell.
- 3 **Make the sauce.** Heat butter in a medium pot. Add celery, onion, carrot, and garlic; cook until soft, 3 minutes. Stir in all-purpose flour and stir until mixture is light blonde, about 2 minutes. Add cognac and stir for 30 seconds. Add lobster shell and water; bring to a boil then reduce heat to simmer. Add tomato paste and paprika. Let simmer uncovered, stirring often, for 1 hour. Once thick, strain sauce through a fine-mesh sieve into another pot over low heat. Add cream and reduce until thickened.
- 4 **Cook the gnocchi.** Sauté gnocchi and snap peas in butter. Add lobster claws and knuckles. Season to taste.
- 5 **Plate the dish.** Pour lobster sauce on the bottom of a dish (you may not use it all). Place gnocchi and lobster on the sauce. Top with lobster tail, squash garnishes. Serves 1





Thanksgiving Turkey Tortellini

A Fairmont Pacific Rim Inspired Recipe

We need to collectively make an effort to eliminate food waste with respect to the planet, ourselves, and the producers on which we rely.

—Glenn Thompson, Executive Chef, Fairmont Pacific Rim



- 1 Make the filling.** Heat duck fat in a pot over medium-high heat. Add onion, carrot, and celery; sauté until vegetables soften and onions are translucent. Add garlic and lightly sauté. Add turkey meat and sauté until everything is slightly caramelized. Deglaze the pot with wine and reduce by $\frac{2}{3}$. Add stock and reduce by $\frac{2}{3}$. Remove from heat and let cool.

Transfer filling to a tray and refrigerate to thoroughly chill. Add the filling to a fine mincer or food processor and blend or mince the mixture. Stir in the parmesan and parsley. Taste and season with salt if needed; set aside.

- 2 Make the dough.** Whisk together all the wet ingredients. Combine flour and salt in a bowl and make a well in the center. Gradually add the wet ingredients to the well while slowly mixing in the flour. Once dough comes together, transfer it to a lightly floured surface and knead for 10 minutes, until smooth and elastic. Let rest for at least 1 hour.

- 3 Shape the tortellini.** With a pasta maker, gradually work your way down to 1.5mm thickness (around two stops from the lowest setting). Use a round, 3-inch cutter to cut out circles from the dough. Place a heaped teaspoon of filling in the center of each circle. Brush half of the edges with a little water and fold into half-moons, removing as much air as possible. Bring the ends together and pinch to create the tortellini.

Recipe continues on next page.

TORTELLINI FILLING

- 3 Tbsp** Duck fat
- 1** Onion, finely diced
- 1** Carrot, finely diced
- 2** Celery stalks, finely diced
- 4** Garlic cloves, finely chopped
- 500 g** Leftover turkey meat, diced
- $\frac{1}{2}$ cup** White wine
- 1 cup** Turkey or chicken stock
- 3 oz** Parmesan cheese, finely grated
- 1 Tbsp** Flat-leaf parsley, finely chopped

PASTA DOUGH

- 5** Egg yolks
- 1** Whole egg
- 1 Tbsp** Olive oil
- 1 tsp** Milk
- 8 oz** "00" flour
- pinch** Salt

JUS GRAS

2 cups Pan juices, reserved from roasting turkey, skimmed of fat

Turkey or chicken broth

1 set Turkey giblets, finely chopped

3 oz Cold butter, sliced

to taste corn flour

to taste salt and pepper

PARMESAN OIL

5 oz leftover parmesan rind

2 cups extra virgin olive oil

FOR THE PURÉE

450 g Leftover sweet potato purée

150 ml Hot milk

80 g Cold butter

to taste Salt and pepper

FOR SERVICE

to taste Chervil sprigs

to taste Grated parmesan

- 4 Make the jus gras.** If there is less than 2 cups of pan juices reserved, make up the rest with turkey or chicken broth. Combine in a saucepan and bring to a simmer. Add the giblets and whisk in the butter. Pass jus through a fine sieve and thicken with a little corn flour if needed. Season to taste with salt and pepper; set aside.
- 5 Make the parmesan oil.** In a small pan, combine the olive oil and parmesan cheese. Stir over low heat for 10 to 15 minutes, until parmesan melts. Remove from heat and strain. Store in a sealed, sterilized jar if not using right away.
- 6 Prepare the purée.** Reheat leftover sweet potatoes with hot milk and purée with a hand blender while adding butter. Season to taste.
- 7 Cook the pasta.** Boil a pot of water and gently add tortellini; cook for 2 to 3 minutes, until they're floating. Strain the tortellini and drizzle with parmesan oil.
- 8 Plate the dish.** Divide tortellini among 6 plates and add several dollops of sweet potato purée. Drizzle with jus and parmesan oil. Garnish with sprigs of chervil and finish with grated parmesan at the table.

Fruit Eaton Mess

A Fairmont Pacific Rim Inspired Recipe

Ingredients take a lot of time, passion, and at times, heartache to produce. It is our responsibility as culinarians to be creative in our techniques and utilize every morsel that comes through the door.

—Glenn Thompson, Executive Chef, Fairmont Pacific Rim



- 1 Bake the meringues.** Preheat oven to 250°F/120°C. Whisk egg whites and salt with an electric mixer until firm peaks form. Gradually add caster sugar and mix for 2 minutes, until glossy. Fold in icing sugar and corn flour. Spoon 8-cm round dollops of meringue onto a baking sheet lined with parchment. Bake for 45 to 50 minutes, until they lift easily from the paper (do not let them brown). Turn off oven and allow meringues to cool completely in the oven before crumbling.
- 2 Macerate the fruit.** In a mixing bowl, toss fruit with sugar and let sit at room temperature for 20 minutes.
- 3 Whip the topping.** Whisk cream, crème fraîche, icing sugar, and vanilla in a mixing bowl until soft peaks form.
- 4 Layer the mess.** Divide $\frac{1}{4}$ of the fruit among 6 individual serving dishes, top with a $\frac{1}{4}$ of the cream, then $\frac{1}{4}$ of the meringues. Repeat the layers until all ingredients are used up. Finish with fresh raspberries on top.

MERINGUES

- 100 g** Egg whites
- pinch** Salt
- 100 g** Caster sugar
- 100 g** Pure icing sugar, sifted
- 15 g** Corn flour

FRUIT

- 750 g** Overripe fruits (berries, stone fruits, mango, passion fruit, any fruit)
- 110 g** Caster sugar

TOPPING

- 200 ml** Heavy cream
- 125 g** Crème fraîche
- 55 g** Pure icing sugar
- 1 tsp** Vanilla bean paste or essence
- 125 g** Fresh raspberries



Cauliflower Salad

A Fairmont Pittsburgh Inspired Recipe

This dish is all about the textures, from crispy quinoa to creamy yogurt. Each bite has a variety of flavors that play with your taste buds. Plus, it utilizes the entire cauliflower: stalks, florets, and stem. —Julio Peraza, Executive Chef, fl. 2 at Fairmont Pittsburgh



- 1 Toast the almonds.** Preheat oven to 300°F/150°C. Spread almonds on a baking sheet and roast until golden, about 5 to 6 minutes. Cool and set aside.
- 2 Grind the spices.** Dry-roast all the spices, except turmeric, in a small frying pan over high heat until fragrant, 30 to 40 seconds. Cool, then grind in a spice grinder or mortar and pestle. Stir in turmeric and set aside.
- 3 Roast the cauliflower.** Trim and separate cauliflower florets, stem, and stalks. Place everything in a bowl and toss with olive oil and spice mixture (wear gloves to avoid turmeric stains). Spread cauliflower out on a baking sheet and roast at 480°F/250°C until cauliflower is golden and starting to char at the edges, 15 to 20 minutes. Remove from oven and cool.
- 4 Puff the quinoa.** Dry-roast quinoa in a deep pan over medium heat, slightly covered to catch jumping strays. Shake the pan as the quinoa pops for 3 to 5 minutes.
- 5 Mix the dressing.** Crush and chop the garlic and mix with yogurt and lime juice. Add zest to taste.
- 6 Plate the dish.** Spoon yogurt dressing onto a serving plate and top with cauliflower. Scatter almonds, puffed quinoa, herbs, and nigella seeds on top. Serve with lime halves on the side.

CAULIFLOWER SALAD

- 80 g** Almond slices
- 1 (1.3 kg)** Cauliflower
- 1 Tbsp** Olive oil
- 90 g** Quinoa, uncooked
- 2 cups** Cilantro (coriander)
- 1 cup** Mint
- 1 cup** Flat-leaf parsley
- ½ cup** Dill
- 1 tsp** Nigella seeds, toasted
- 1** Lime, halved

SPICE MIX

- 1 tsp** Fennel seeds
- 1 tsp** Coriander seeds
- 1 tsp** Cumin seeds
- ½ tsp** Black peppercorns
- 4** Cloves
- 1 Tbsp** Ground turmeric

YOGURT DRESSING

- 1** Garlic clove
- 180 g** Greek yogurt
- 1** Lime, juiced and zested



Cauliflower Cacio e Pepe

A Fairmont The Queen Elizabeth Inspired Recipe

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This recipe is easy to reproduce at home, and no parts of the cauliflower go to waste. It's perfect for the end of summer when there is a bounty in season. —Maxime Delmont, Chef, Rosélys

INGREDIENTS

- 1 Cauliflower
- 300 ml Water
- 200 ml White balsamic vinegar
- 100 g Sugar
- Vegetable oil for frying
- 200 ml Crème fraîche
- 100 g Grated parmesan
- to taste Black pepper

- 1 **Break down the cauliflower.** Trim the leaves and florets from the stem of the cauliflower while keeping the stem in one piece.
- 2 **Fry and pickle the leaves.** In a mixing bowl, combine the water, vinegar, and sugar. Soak half of the cauliflower leaves in this mixture while you prepare the rest of the meal. Pour oil into a small, heavy saucepan to a depth of ¼ inch. Heat it over medium-high heat until a deep-fry thermometer reads 350°F/180°C. Fry the remaining leaves until crisp; set aside.
- 3 **Make the purée.** Boil the florets until soft. Drain and return cauliflower to the pot. Add crème fraîche and purée with a hand-held immersion mixer until smooth; set aside but leave the purée in the pot.
- 4 **Spiralize the spaghetti.** Use a vegetable spiral slicer to spiralize the cauliflower stem into noodles. Add the noodles to the purée and place the pot over low heat. Add parmesan cheese and black pepper; gently mix for 2 minutes, until noodles are just al dente. Do not overcook.
- 5 **Plate the dish.** Divide the cauliflower mixture among 4 plates and top with fried and pickled leaves.





Strawberry Rhubarb Cobbler

A Fairmont Royal York Hotel Inspired Recipe

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As chefs, we learn from the beginning to use everything and be respectful to all foods given to us. It's something I hope we never forget.

—jW Foster, Executive Chef, Fairmont Royal York Hotel



- 1 Prepare the topping.** In a medium-sized mixing bowl, combine flour and ground almonds. Mix, slowly adding cold butter a few pieces at a time, until it breaks down into pea-sized pieces. Add 75 grams of sugar and all the cinnamon; mix gently and set aside.
- 2 Make the fruit mixture.** In a large mixing bowl, combine the rhubarb, strawberries, remaining 125 grams sugar, cornstarch, ginger, and vanilla bean paste. Gently mix and spread out in a 9x13-inch baking dish (mixture should come halfway up the side).
- 3 Bake the cobbler.** Evenly cover the entire fruit mixture with the crumble topping. Bake in a preheated 350°F/180°C oven for 20 to 25 minutes, until the crumble is golden brown. Remove from oven and allow to cool before portioning.

BREAD PUDDING

- 150 g** All-purpose flour
- 55 g** Ground almonds
- 110 g** Unsalted butter, small dice
- 200 g** Cane sugar, divided
- 1 tsp** Ground cinnamon
- 470 g** Rhubarb, large dice
- 465 g** Fresh or frozen end-of-season strawberries
- 1 ½ Tbsp** Cornstarch
- 1 tsp** Freshly grated ginger
- 1** Vanilla bean pod, split and scraped



Pea & Quinoa Risotto

A Fairmont San Jose Inspired Recipe

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As chefs, we have a direct impact on food waste. Therefore, we should take it upon ourselves to utilize every product smartly and efficiently. That's how we help protect our environment and society. —Marcelo Salinas, Executive Chef, Fairmont San Jose



- 1 Make mint oil.** Spread the mint leaves out on a baking sheet and place in an oven set to 275°F/140°C for 2 to 3 hours, until leaves are dry. Heat olive oil in a saucepan and add the dried mint leaves; simmer for 1 ½ hours, until oil is green. Remove from heat and let the oil cool down before blitzing it in a blender. Pass the oil through a muslin cloth and set aside.
- 2 Make the quinoa risotto.** Heat olive oil in a saucepan over medium-low heat. Add onions and sauté until soft and translucent. Add quinoa and stir until the grains are coated in oil. Add half of the stock and bring to a gentle simmer. Stir constantly for 20 minutes as the quinoa absorbs stock and swells. Gradually add the remaining stock as the quinoa absorbs it. Once the quinoa is cooked through and tender, remove from heat and stir in the peas and pea purée. Season to taste with salt and white pepper.
- 3 Plate the dish.** Scoop quinoa risotto into 2 serving bowls and drizzle mint oil on top. Garnish with fresh pea shoots.

MINT OIL

- 25 g** Fresh mint leaves
- 45 g** Olive oil

RISOTTO

- 20 g** Olive oil
- 25 g** Yellow onion, finely diced
- 100 g** White quinoa, uncooked
- 350 ml** Vegetable stock
- 125 g** Fresh green peas
- 60 g** Fresh green peas, puréed
- to taste** Salt
- to taste** White pepper
- 30 g** Pea shoots, for garnish



Vegetable Fritto Misto

A Fairmont Sonoma Mission Inn & Spa Inspired Recipe

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This dish gets smart with what some people may consider unusable scraps. We only source vegetables locally in California, and the veggies serve multiple lives in this deliciously crispy snack. —Marcellus Coleman, Executive Chef, Fairmont Sonoma Mission Inn & Spa

INGREDIENTS

- 1 cup** All-purpose flour
- ⅔ cup** Cornstarch
- ½ tsp** Cayenne
- ½ tsp** Garlic powder
- ¼ tsp** Black pepper
- 3 Tbsp** Olive oil
- 6 cups** Vegetable oil
- 3** Large egg whites, at room temp.
- 8 oz** Vegetable scraps (carrot, onion, broccoli, cauliflower, zucchini, anything)
- 1** Lemon, half thinly sliced crosswise, half cut in wedges

- 1 Start the batter.** Combine flour, cornstarch, and spices in a medium bowl. In another bowl, mix olive oil with 1 ½ cups cold water. Slowly whisk into flour mixture until smooth. Cover and chill at least 1 hour.
- 2 Preheat oil.** Pour 2 inches of oil into a heavy pot. Set over high heat until a deep-fry thermometer reads 375°F/190°C. Reduce heat to medium to maintain temperature.
- 3 Whisk the egg whites.** Using a mixer fitted with the whisk attachment, whip the egg whites until soft peaks form. Fold whites into chilled batter using a rubber spatula.
- 4 Fry the vegetables.** Dip vegetables, including lemon slices, one at a time in batter and carefully lower into hot oil. Cook, turning once, until golden, about 5 minutes. Transfer to a paper towel-lined sheet and sprinkle with salt while warm. Serve warm or at room temperature with lemon wedges.





Antioxidant Bowl

A Fairmont Vancouver Airport Inspired Recipe

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At Fairmont Vancouver Airport, we work towards reducing our food waste in many ways. We send all our coffee grounds to the farm we buy our eggs from and we partner with Second Harvest to rescue surplus foods from being wasted. —Nandakishore Rangan, Executive Chef, Fairmont Vancouver Airport



- 1 Make the compote.** Combine all compote ingredients in a saucepan over medium heat; cook, smashing with a spoon, until mushy. Chill.
- 2 Assemble the bowl.** Mix honey and yogurt together. Pour the mixture into a bowl. Top with compote and remaining ingredients.

COMPOTE (10 servings)

- 2 cups** Assorted berries
- 1** Very ripe banana
- 1 Tbsp** Lemon juice

BOWL (1 serving)

- 100 g** Yogurt
- 20 g** Honey
- 15 g** Berry compote
- 1** Kiwi, sliced
- 30 g** Pomegranate arils
- 20 g** Assorted berries
- 5 g** Almond slices
- 1 g** Chia seeds



Coffee Cake

A Fairmont Waterfront Inspired Recipe

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Get creative with your scraps before putting them in the compost or (dramatic pause) the garbage! There is enough food to feed the global population, yet 821 million people suffer from hunger. Let's work together to make a zero-hunger world possible! —Michael Pagnacco, Executive Chef, Fairmont Waterfront

STREUSEL

- 96 g Pecans or walnuts
- 96 g Sugar
- 32 g Used coffee grounds
- 4 g Cinnamon

CAKE

- 427 g All-purpose flour
- 8 g Salt
- 8 g Baking powder
- 4 g Baking soda
- 96 g Buttermilk
- 96 g Strong coffee, cold
- 64 g Used coffee grounds
- 2 tsp Vanilla extract
- 12 Tbsp Unsalted butter, softened
- 224 g Sugar
- 3 Large eggs

GLAZE

- 320 g Powdered sugar, sifted
- 32 g Strong coffee, cold, leftover

- 1 Mix the streusel.** Finely chop pecans or walnuts, mix with sugar, coffee grounds, and cinnamon; set aside.
- 2 Preheat the oven.** Set the oven temperature to 350°F/180°C. Lightly butter a bundt pan and dust it with flour. Shake out any excess.
- 3 Make cake batter.** In a mixing bowl, whisk together the flour, salt, baking powder, and baking soda. In another bowl or large measuring glass, combine the buttermilk, coffee, coffee grounds, and vanilla. Using a stand mixer or hand mixer, beat the butter and sugar until light and fluffy. Add one egg at a time, fully incorporating each one before adding the next. Add dry and wet ingredients to the batter in the following order, scraping down the sides of the bowl after every step: $\frac{1}{3}$ dry mix, $\frac{1}{2}$ wet mix, $\frac{1}{3}$ dry mix, $\frac{1}{2}$ wet mix, $\frac{1}{3}$ dry mix. Pour half of the batter into the bundt pan, add streusel in an even layer, and top with the remaining batter.
- 3 Bake the cake.** Place the bundt pan in the center of the oven and bake until a wooden skewer inserted in the cake comes out clean, about 1 hour. Transfer the pan from the oven to a rack and let it cool for 10 minutes. Invert the pan onto a plate to carefully unmold the cake.
- 4 Finish with glaze.** Whisk powdered sugar with coffee until smooth, then drizzle over the cake. Let the glaze harden for a few minutes before slicing and serving.





Scallion Kimchi

A Sofitel Chicago Magnificent Mile Inspired Recipe

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All food is a gift, and we need to treat it with reverence. As chefs, we should all be committed to using fresh, local, and sustainable ingredients, but also focus on the health and wellbeing of our guests and our planet. —Cliff Crawford, Executive Chef, Sofitel Chicago Magnificent Mile

INGREDIENTS

- 5 kg** Scallions, tops and ends, washed
- 4 l** Water
- 400 g** Salt
- 150 ml** Fish sauce
- 100 ml** Soy sauce
- 50 ml** Sriracha
- 100 g** Garlic
- 100 g** White onion
- 70 g** Ginger trimmings
- 4** Arbol chilies, dried
- 2** Fresno chilies, dried
- 5 g** Fennel seeds, cracked
- 5 g** Coriander seeds, cracked

- 1 Pickle the scallions.** Combine scallions with water and salt in a container. Make sure the scallions are submerged, cover, and chill in the refrigerator for at least 4 hours. Drain, reserving 1 pint of the brine. Rinse scallions under cold water.
- 2 Make the chili paste.** Place remaining ingredients in a food processor and blend, stopping to scrape down the sides as needed, until it's a smooth paste.
- 3 Ferment the kimchi.** Mix scallions with chili paste and transfer to a container. Add just enough reserved brine to submerge the scallions. Cover with a cheesecloth and let the kimchi sit at room temperature for 7 days, or until preferred texture and flavor is achieved. Then store in the refrigerator.







Citrus Sea Bream

A Sofitel Montreal Golden Mile Inspired Recipe

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Doing our part to protect the environment is very important to us. As part of Accor, we are proud to be Planet 21 Platinum-certified and continue to look for new ways to avoid waste in our kitchens. —Olivier Perret, Executive Chef, Renoir

INGREDIENTS

- 800 g** Carrots
- 2** Lemons, zested and juiced
- 2** Limes, zested and juiced
- 10 g** Fleur de sel
- 2** Sea bream fillets (about 125 g each)
- Vegetable oil, for frying
- 20 g** Olive oil
- 50 g** Quinoa, rinsed
- 210 ml** Water

- 1 Break down the carrots.** Wash and peel the carrots; reserve the peels. Cut carrots crosswise into 20 (2-mm-thick) slices; reserve anything leftover for the juice. Cook the carrot slices English-style to preserve crunchiness.
- 2 Mix the carrot-citrus salt.** Spread $\frac{1}{3}$ of the carrot skins on a baking sheet and place them in a 200°F/90°C oven for 1 $\frac{1}{2}$ hours, until dried out. Cool, then crush the dried skins into a fine powder. In a small bowl, combine carrot powder, $\frac{1}{3}$ of the lemon zest, $\frac{1}{3}$ of the lime zest, and fleur de sel; set aside.
- 3 Make the foam base.** Using a juice extractor, squeeze the reserved carrots and skins. Add $\frac{1}{2}$ of the lemon juice, $\frac{1}{2}$ of the lime juice, $\frac{1}{3}$ of the lemon zest, and $\frac{1}{3}$ of the lime zest.
- 4 Fry fish skins.** Using a thin knife, lift the skin off the bream fillets and slice each skin into 5 pieces. Fry in oil heated to 350°F/180°C until crisp.
- 5 Pickle the fish.** Slice the fish fillets into small pieces. Place in a bowl with the remaining lemon juice, remaining lime juice, $\frac{1}{2}$ of the olive oil, and remaining zests. Let sit for 30 minutes.
- 6 Cook quinoa.** In a saucepan, combine quinoa and water; bring to a boil then reduce heat to low, cover, and simmer for 15 minutes. Remove from heat and let sit for 5 minutes. Drain and chill, then toss with remaining olive oil.
- 7 Plate the dish.** Divide quinoa among 4 shallow soup bowls. Place pickled sea bream and carrot slices in the center. Foam up the juices with a hand blender and place a few dots on top. Finish with the fried fish skin and carrot-citrus salt.



The Fairmont
MONTANA WHISTLER

Chef Chung
Executive Chef



Food is vital to society, both as a basic human need and cultural necessity. Yet, many don't realize how food production impacts our environment.

How we produce food accounts for about 40 percent of the land humans occupy, 70 percent of the

water we use, and 70 percent of all biodiversity loss. Food production is also directly linked to water pollution, soil degradation, deforestation, grassland loss and wildlife habitat conversion.

Given everything that goes into producing food, including energy, time, labor, and natural resources, why do we then waste one of every three food calories produced? Wasted food is even more absurd when we consider more than 800 million people around the world face hunger and malnourishment. And it also represents an estimated eight percent of global greenhouse gas emissions, which means it's a significant driver of our changing climate.

Reducing waste is a global imperative that must be addressed with urgency. What we waste reflects what we value. If we begin to value food and no longer tolerate wasting it, we can begin to transform our food systems and our relationship with nature.

It starts with each of us. It means championing food waste in your company and in your own kitchen. You can see examples throughout this cookbook by the innovative zero waste recipes these chefs are testing at their hotels. It means separating and measuring food waste, which allows you and your teams to take a closer look at opportunities to reduce waste. It's menu planning, grocery planning, taking stock of what's in the fridge, being more creative with leftovers, trying new recipes to use up extra bits, and learning that it can be delicious. It can be an adventure while also being a constant battle. We hope you'll join us and become a food-waste warrior today.

— Pete Pearson, Senior Director, Food Loss and Waste, World Wildlife Fund

