

Lachlan and Irina's Wedding Menu

Course	Meal
Welcoming beverage	Lemonade "Champagne"
Appetiser	Mini burgers, spanish tapas or similar
Entree	Chicken consommé made from heart shaped, concentrated chicken stock jelly wrapped in gold leaf, served with chicken and leek bavarois.
1st Main	Shepherd's pie in capsicum
2nd Main	Main dish (To be decided) plus Miniature garden salad
Dessert	Custom designed cake
Table Decorations	Edible flower bouquet on each table, designed to look like real flowers. (Probably obtained from the cake decorator)

We are open to suggestions for what to serve as the 2nd main along with the miniature garden salad.

Lemonade “Champagne” (non-alcoholic)

Home made lemonade is very commonly served in Romanian restaurants. We have designed this variation of the recipe ourselves, with precise measurements to achieve the desired sweetness and sourness.

Yield: 1 glass

Ingredient	Quantity	Scaling	Procedure
Lemonade (using sparkling water, see below)	150 g	100%	1. Pour lemonade into a champagne flute. 2. Using the whipping siphon, top with a thin layer (10 mm) of foam for effect.
Lemon foam (see below)	As needed		3. Serve immediately.

Lemonade

Ingredient	Quantity	Scaling	Procedure
Lemonade concentrate (see below)	1000 g	100%	1. Combine ingredients and stir gently
Still or sparkling water	2000 g	200%	

Lemon Foam

Ingredient	Quantity	Scaling	Procedure
Lemonade (using still water)	1000 g	100%	1. Using a hand blender, mix the xanthan gum into the mixture, a small amount at a time.
Xanthan gum	15 g	1.5%	2. Pour into a whipping siphon and charge with N ₂ O canisters. 3. Shake well immediately before use.

Lemonade Concentrate

Ingredient	Quantity	Scaling	Procedure
Sugar	500 g	100%	1. Combine in a saucepan
Water	500 g	100%	2. Slowly heat to approximately 40-50°C while string gently, until sugar is dissolved. 3. Set aside to cool.
Clarified lemon juice (see below)	500 g	100%	4. Combine juice with the cooled sugar syrup. 5. Refrigerate until ready to serve.
Clarified orange juice (optional, for taste)	25 g	5%	

Clarified Juice

Recipe based on the Agar Clarification Method

<http://www.cookingissues.com/2009/07/14/agar-clarification-made-stupid-simple-best-technique-yet/>

Other methods of clarifying juice are possible. This is the one that has worked for me. Your experienced chefs may alter the procedure as they wish to achieve the desired result.

Ingredient	Quantity	Scaling	Procedure
Cold, freshly squeezed juice (Lemon or Orange)	1000 g	100%	1. Prepare an ice bath, ready for step 7. 2. Measure $\frac{1}{3}$ (330g) of the juice into a saucepan. Reserve the remaining juice for step 5.
Agar-Agar	2 g	0.2%	3. Whisk in the Agar-Agar 4. Bring to a boil while stirring and allow to simmer for a minute to hydrate the agar. 5. Remove from heat. 6. While whisking, slowly pour in the remaining juice in a thin stream. Don't allow solution to drop below 35°C before you're finished 7. Place into an ice bath to set 8. Gently whisk to break the gel up 9. Pour the mixture into a chinois lined with muslin/ cheesecloth, allow to drain into a container. 10. Break up the gel more with a whisk and/or gently squeeze to release more juice. Careful not to squeeze too hard to avoid releasing impurities. 11. Refrigerate and allow to settle for 24 hours. 12. Carefully separate the clear juice from any impurities that have settled at the bottom by slowly pouring as much as you can into another container. Do not agitate. Alternatively, use a syringe or pipette to carefully extract the impurities.



Mini Burgers



These are the mini burgers I made while experimenting at home, and are just a suggestion. Other appetisers and finger food in addition to this, such as spanish tapas or canapés would also be appropriate. We are open to suggestions.

Chicken Consommé

Chicken consommé inspired by Heston Blumenthal's "Mad Hatter's Tea Party"

<https://www.youtube.com/watch?v=pbabagtONgw>

This is one of the dishes he servers at his restaurant The Fat Duck. The process he uses may be a bit complicated, depending on your facilities, as it requires a centrifuge, a -80°C freezer and a freeze dryer.

I have experimented at home with this alternative approach and achieved good results. However, your chefs are free to improve or vary this recipe as they see fit to achieve similar result.

Chicken Soup

Ingredient	Quantity	Scaling	Procedure
Chicken and Leek bavarois (recipe to be provided)	1		1. Place bavarois in soup bowl with optional garnish.
Garnish	As needed		
Chicken Stock Jelly Heart (see below)	1 (40 g)		2. Place jelly heart in tea cup.
Hot water	160 g		3. Serve with individual pot of hot water. 4. Instruct guest to pour hot water into tea cup with jelly heart. Stir until dissolved and and gold leaf broken up. 5. Pour broth into the bowl with the bavarois.

Chicken Stock Jelly Heart

Ingredient	Quantity	Scaling	Procedure
Chicken consommé reduction (see below)	200 g	100%	1. Add gelatine to consommé
Gelatine	4 g	2%	2. Warm while stirring gently to approximately 35-40°C, until gelatine has dissolved. 3. Pour into heart shaped moulds (40 g each) and allow to set. (Makes 5)
Edible gold leaf (99.9% pure gold)	10 sheets		4. Carefully wrap each stock jelly in gold leaf

Chicken Consommé Reduction

Ingredient	Quantity	Scaling	Procedure
Chicken consommé from brown stock	500 g	100%	1. Simmer consommé in a saucepan until reduced by 80% (200 g remaining).
Chicken consommé from white stock	500 g	100%	2. Cover to prevent further evaporation and allow to cool.

1. <http://www.channel4.com/programmes/how-to-cook-like-heston/articles/all/brown-chicken-stock-recipe>
2. <http://www.channel4.com/4food/recipes/chefs/heston-blumenthal/chicken-consomme-recipe>

One possible variation to simplify this is to just use liquid consommé, rather than a jelly or stock cube heart, and instead place pre-cut gold hearts in the bowl along with the bavarois and other garnishes, and to pour the consommé into the bowl in front of the guest.

I have found gold hearts available here.

http://www.ediblegold.co.uk/product_list.php?id=583

Shepherd's Pie in Capsicum

This recipe has been designed as a combination of the well known Australian dish, Shepherd's pie, combined with a common Romanian dish, Stuffed Paprika ("Ardei umplut" in Romanian).

Note: Lachlan (the groom) is Australian and Irina (the bride) is Romanian.

The traditional Romanian dish is typically stuffed with minced meat and spices, and then simmered for a long time until the capsicum is really soft.

The recipe below is based on my own experiments at home. We would appreciate your experienced chefs suggestions for improvement.

Ingredient	Quantity	Scaling	Procedure
Large red capsicums	10		<ol style="list-style-type: none">1. Slice the top (with the stem) off each capsicum, leaving a flat, bowl like opening.2. Remove seeds and white parts from the inside of the capsicum.3. Slice a small amount off the bottom so that each will stand flat with the opening on top. Avoid leaving any large holes in the bottom.4. Stand on a baking tray and bake at 180°C for 1 hour, until soft.
Potatoes (peeled and diced)	1000 g	100%	<ol style="list-style-type: none">5. Wash potatoes to remove excess starch.6. Begin to boil potatoes in water with salt for 20 to 25 minutes until soft.
Salt	1 g		
Mince meat (beef)	1000 g	100%	<ol style="list-style-type: none">7. Brown the onion and mince meat.
Onion (diced)	400 g	40%	
Gravy	400 g	40%	<ol style="list-style-type: none">8. Add ingredients into the pan with the meat and mix well
Worcestershire sauce	100 g	10%	<ol style="list-style-type: none">9. Simmer gently for a few minutes
Herbs and spices (parsley, basil, oregano, etc.)	To taste		
Salt	1 g	0.1%	
Pepper	0.5 g	0.05%	
Carrots (thinly sliced)	100g	10%	
Milk	100 g	10%	<ol style="list-style-type: none">10. Drain and mash the potatoes with milk and margarine.
Margarine	50 g	5%	<ol style="list-style-type: none">11. Add salt to taste.
Salt	To taste		<ol style="list-style-type: none">12. Put mashed potatoes into piping bag with suitable decorating tip.13. After removing the capsicums from the oven, pipe a small amount into the bottom to seal up any holes to prevent leaks14. Fill each capsicum with approximately 200 g of meat mixture.15. Pipe the mashed potato on top of each in a decorative way.

Ingredient	Quantity	Scaling	Procedure
Milk	As needed		<ol style="list-style-type: none">16. Lightly spray the potato on top of each filled capsicum with milk17. Using a blow torch, or under a griller, lightly brown the potato.18. Serve while hot.



Garden Salad

Inspired by Heston Blumenthal's Victorian garden from his show Heston's Feast (Don't include real insects).

<http://www.eatmedaily.com/2009/03/heston-blumenthals-victorian-feast-video/>

<http://www.theguardian.com/lifeandstyle/2011/dec/14/garden-salad-with-sauce-gribiche-recipe>

The Pebbles that Heston made were made of small baked potatoes, coated in kaolin clay (dyed light grey) and baked till hard.



Cake

We would like the cake to incorporate a flowing river of chocolate, probably using a pump from a chocolate fountain or similar. I'm imagining the chocolate river from the film *Willy Wonka*, but obviously on a smaller scale. The cake itself should look like a nature scene, with trees, grass, pebbles, etc. around the river.

One thing that might be cool would be if the river itself was actually a custard that can be turned into ice cream using liquid nitrogen just before serving with the cake.

Although we understand the structure of such a cake will need to be something quite firm, like mud cake, sponge cake or similar, Irina is really keen on incorporating some tastier elements somewhere made of softer, creamier cakes and sweets, like those you would find in a French patisserie. For example, Eclairs, chocolate gateau, crème brûlée, tiramisu, fraiser, etc. She also loves popping sugar.