

FOOD & WINE FESTIVAL

PRESENTED BY



Mercedes-Benz
of Spokane



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ZONA BLANCA, CHAD WHITE | 1 OF 2 OCTOPUS CEVICHE TOSTADA

BRAISED OCTOPUS

- 12 Spanish octopus (4-6 lb)
- 1 qt Knorr® tomato powder
- 1/2 qt Kosher salt
- 30 chiles de guajillo (dried)
- 12 bay leaves
- 24 chile de árbol (dried)
- 24 chile de guajillo (dried)
- 18 qt water

Method:

Divide equal parts of all ingredients into six 4" hotel pans and make sure mixed well. This means there should be 2 octopi per hotel pan.

Place in combi oven on a 60/40 moisture/heat setting and cook for 2 hours or until you can easily penetrate a tentacle with a cake tester.

Let cool down in the braising liquid in a walk in cooler till the octopus reaches 41 degrees Fahrenheit.

Cut into 3/4 inch slices and set aside for cruise. This dish is served cold!

SALSA DE CACAHUATES

- 24 chile de guajillo (dried)
- 8 chile de árbol (dried)
- 2 head garlic, raw
- 2 qt olive/canola blended oil
- 4 tbsp Knorr® tomato powder
- 2 cups toasted sesame seeds
- 1/2 cup fish sauce
- 1 cup lime juice, fresh squeezed
- 5 lbs Spanish peanuts, skin on (slightly chopped)

Method:

Add all ingredients to blender except peanuts and lime juice. Blend on high until oil is bright red and the oil is smoking and warm to the touch. Add lime juice and peanuts to a non-reactive bowl and mix oil and peanuts together and refrigerate.

PICKLED RED ONIONS

- 6 red onions, julienne
- 1/2 qt rice vinegar (seasoned)
- 1/2 qt distilled white vinegar
- 1/2 qt water
- 1 tbsp Spiceology® pickling spice
- 1 habanero, halved

Method:

Remove onion skin, cut onion in half, cut onion in thirds—cutting off the ends leaving three 2 inch pieces of onion. Cut the core off the centerpiece of the onion and set aside so when you thinly slice all onion pieces are uniform in size and will pickle all at the same time.

Cut onions very thin, as thin as you possibly can. This will allow for a faster pickling period and won't overpower the rest of the ceviche.

Place red onions in a non-reactive bowl while heating the pickling liquid.

Place all ingredients except onions in a sauce pot and bring to a boil. Immediately pour the pickling liquid over the top of red onions until fully submerged. Cover with parchment paper or plastic wrap. Let sit out till its cooled to room temperature. Refrigerate for up to 90 days.

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ZONA BLANCA, CHAD WHITE | 2 OF 2 OCTOPUS CEVICHE TOSTADA

TOSTADAS

- 13 dozen corn tortillas (use 3 ¾ inch round cutter)
- 3 qt canola oil (or other high temp oil)
- Kosher salt, to taste

Method:

Using a round cookie cutter or ring mold cutter, cut out 5 dozen 3 ¾ inch tortillas and set aside for frying.

In a 4-6 quart sauce pot add 3 quarts of canola oil (you can use coconut oil also or any high temp cooking oil). Heat the oil to 325 degrees Fahrenheit using a candy thermometer.

Add 3-4 tortillas at a time to the frying oil and let cook for approximately 45 seconds. Make sure to flip the tortilla over half way through the cooking time to make sure both sides are fully cooked and crispy.

Transfer crispy tortillas (now tostadas) to a tray lined with paper towels to soak up the excess oil.

BODY OF THE CEVICHE

- 16 cucumbers (deseeded and thinly sliced)
- 2 qt serrano chiles (shaved)
- 2 qt cilantro leaves (chopped)
- 12 avocados (sliced with spoon)
- 2 qt pickled red onion
- Maldon® sea salt, to taste
- 1 qt guajillo chile oil
- 1 qt lime juice, freshly squeezed
- 156 tostadas (3 ¾ inch round)
- 2 qt Best Foods® mayonnaise

Method:

In a non-reactive bowl mix octopus, peanut salsa, guajillo chile oil, lime juice, cucumber, cilantro, serrano chiles, and sea salt.

Smear tostadas with mayonnaise and top with the octopus mix, then add the pickled red onions and avocado to garnish.