

REVISED- 1/05/2022

**FCCLA
2022 State Leadership Conference
Reno, Nevada
Culinary Arts Star Event**

Menu

Bruschetta

(fresh tomato, basil and balsamic reduction)

Fettuccine Carbonara

(bacon, peas, cream, aged pecorino)

Tiramisu

(sponge, mascarpone, cream, coffee, cocoa)

Bruschetta

First Course- 2 portions

.25 loaf	Tuscan bread (French Baguette)	slice into 4 pieces- pan-fry
2 ea,	vine ripe tomatoes	concasse'
.5 oz.	fresh basil	remove stems- chiffanoid
2 oz,	EVOO- olive oil	toss some with tomatoes/ basil
TT	salt and pepper	season to taste
1 oz.	balsamic reduction- prepared	use as garnish
plate	place tomatoes/ basil on bread slices	place attractively on 2 plates.

Fettuccine Carbonara

Second Course- 2 portions

6.5 oz.	fettuccine- dry	boil in salted water, cook until al dente, let cool
5 slices	18/22 bacon	render down until crispy- crumble- reserve 1 T. fat
1 clove	fresh garlic	mince
2 cups	heavy cream	reduce to 3/4 when preparing sauce
1ea.	egg yolk	temper into hot cream
1 cup	pecorino cheese	grated
.75 cup	frozen green peas	use to garnish
1 oz.	whole US butter	
	method of prep	melt butter, add fat, add garlic, add cream and reduce, temper in egg yolk, incorporate cheese, add fettuccine, add a little pasta water to thin out and finish with peas, mix well
	plate	Place attractivity on 2 plates.

Tiramisu

Third Course- 2 portions

1 cup	extra heavy cream	whip cream in a ice cold bowl / stiff peaks
4 T.	granulated sugar	add as needed to whipped cream
1 cup	mascarpone cheese	whisk and add cream in intervals
.5 cup	coffee concentrate	add to lady fingers to soak as needed
.5 cup	hazelnut flavored syrup	add to lady fingers to soak as needed
8 ea	ladyfingers- prepared	slightly soak with syrup and concentrate
1 T	dark cocoa powder	sprinkle onto the top of the tiramisu to garnish
	plate	build the tiramisu by layering the ladyfingers and cream/ cheese , finish with cocoa powder using 2 plates