

TOC7 – RD#4 – FINAL FOUR

#2 BRYAN V VS #8 CKG KENNY

Protein: Chicken Livers
Produce: Kohlrabi
Equipment: Spaetzle Maker
Style: Pink
Wild Spin: Crown Melons

SICHUAN FRIED CHICKEN LIVERS

KOHLRABI BEET SPAETZLE, CROWN MELON & UMAMI GLAZE

CKG SICHUAN SPICE

INGREDIENTS

2 oz CKG Fried Chicken Seasoning
½ oz ground Sichuan peppercorns
½ oz ground ginger
½ oz ground star anise
1 oz granulated sugar

DIRECTIONS

Combine all ingredients.
Mix well and reserve.

CKG UMAMI BOMB

INGREDIENTS

12 oz oyster sauce
12 oz hoisin sauce
12 oz fermented black bean paste
6 oz black garlic
12 oz black vinegar
½ cup fish sauce
½ cup low sodium soy sauce
1 pint orange juice
8 oz water
12 oz honey
½ cup CKG Sichuan Spice
½ cup dried Chinese chilis

DIRECTIONS

Place all ingredients into a pot.
Bring to a simmer.
Blend until smooth.
Cool and reserve.

CARAMELIZED CROWN MELON

INGREDIENTS

1 crown melon, sliced and quartered
granulated sugar

DIRECTIONS

Place melon on rack.
Sprinkle with sugar.
Torch until caramelized.
Reserve.

SICHUAN BUTTERMILK EGG BATTER

INGREDIENTS

Ingredients
1 cup buttermilk
2 eggs
2 Tbsp fish sauce or tamari
2 Tbsp CKG Sichuan Spice

DIRECTIONS

Mix all ingredients.
Reserve.

MARINATED CHICKEN LIVERS

INGREDIENTS

8 chicken livers
1 batch Sichuan buttermilk batter

DIRECTIONS

Combine and coat livers.
Reserve.

DIRECTIONS

Combine all ingredients into a large pot.
Bring to a boil and reduce to a simmer.
Reserve warm.

DREDGE

INGREDIENTS

2 oz CKG Fried Chicken Seasoning
½ oz ground Sichuan peppercorns
½ oz ground ginger
½ oz ground star anise
1 oz granulated sugar

DIRECTIONS

Mix Well
Reserve

FRIED SICHUAN CHICKEN LIVERS

INGREDIENTS

Marinated chicken livers
Dredge
CKG Sichuan Spice

DIRECTIONS

Preheat fryer to 375°F.
Dredge → batter → dredge again.
Fry 1 minute.
Rest 2 minutes.
Fry again 2–3 minutes (to 140°F).
Rest and dust with Sichuan spice.

BEET KOHLRABI CROWN MELON JUICE

INGREDIENTS

3 cups water
1 cup orange juice
1.5 cups diced beets
½ cup grated kohlrabi
½ cup melon trim
1 Tbsp CKG Sichuan Spice

DIRECTIONS

Blend until smooth.
Reserve.

KOHLRABI BEET CROWN MELON PUREE

INGREDIENTS

1 cup water
2 cups grated kohlrabi
½ cup melon trim
1 cup beet juice
1 cup buttermilk
½ tsp pink salt
¼ tsp Sichuan spice
¼ tsp xanthan gum

DIRECTIONS

Simmer kohlrabi, melon, juice, and water (15 minutes).
Blend.

Add xanthan gum and buttermilk.
Blend until smooth and pink.
Keep warm.

KOHLRABI BEET SPAETZLE

INGREDIENTS

1 cup self-rising flour
1 egg
½ cup beet juice
1 Tbsp EVOO
pinch salt
½ tsp Sichuan spice

DIRECTIONS

Mix into dough.
Press through spaetzle maker into boiling water.
Cook 1–2 minutes.
Ice bath, drain, reserve.

SPAETZLE RAGOUT

INGREDIENTS

¼ lb butter
1 cup beet greens
1½ cups spaetzle
zest + juice of 1 lime
¼ tsp Sichuan spice
½ cup parsley

DIRECTIONS

Brown butter.
Add spaetzle and lightly crisp.
Add greens and remaining ingredients.
Toss and keep warm.

PICKLED BEET VEIL

INGREDIENTS

1 chioggia beet, thinly sliced
1 cup red wine vinegar
½ cup sugar
¼ tsp salt

DIRECTIONS

Bring vinegar, sugar, salt to boil.
Add beets.
Bring back to boil.
Cool completely.

THE BUILD

Add 1 oz puree to plate.
Add 2 oz spaetzle ragout.
Place 2 fried chicken livers.
Spoon 1 oz umami bomb over livers.
Add 5 caramelized melon pieces.
Cover with 2 beet veils.
Finish with EVOO, pink salt, and Sichuan spice.