

Japanese Mandarin "Aoshima"

Fresh Spinach Salad and Japanese Mandarin "Aoshima"

Candied Pecans, Sun dried Cranberries, Aoshima Mandarin Orange Dijon Dressing, Crispy Taro Root

Japanese Mandarin "Aoshima" Braised Wagyu Beef Brisket

Oregon Blue Cheese Potatoes, Aoshima Mandarin Demi Glace

Japanese Mandarin "Aoshima" Creamsickle

Vanilla Bean Panna Cotta, Aoshima Mandarin Granita, Popsickle stick Tuile

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Candied Pecans, Sundried Cranberries, Aoshima Mandarin Dijon Vinaigrette, Crispy Taro Root

Aoshima Mandarin Dijon Vinaigrette Recipe

Yield: 2 cups

8 ea. Aoshima Mandarin (squeeze juice)
1 Tbl. Dijon Mustard
½ c. Olive Oil
8 ea. Fresh Mint Leaves

1. Place the Aoshima Mandarin juice and Dijon Mustard into a bar blender.
2. Turn blender on and slowly incorporate the olive oil.
3. Once the all the oil has been incorporated, add in the mint leaves and blend until small specks.
4. Take out of blender and place into a container or squeeze bottle for service.

Spinach Salad Recipe

Yield: 4 servings

1lb. Fresh Spinach (washed)
½ c. Candied Pecans (chopped)
½ c. Sundried Cranberries
¼ c. Aoshima Mandarin Dijon Vinaigrette
24 ea. Aoshima Mandarin Segments
1c. Crispy Taro Root

1. In a mixing bowl, add in spinach, candied pecans, sundried cranberries and orange vinaigrette.
2. Toss lightly.
3. Place salad in the center of the each plate.
4. Garnish with Aoshima Mandarin segments.
5. Top with crispy taro root and serve.

Japanese Mandarin “Aoshima” Braised Wagyu Beef Brisket

Oregon Blue Cheese Potatoes

Wagyu beef Brisket Recipe

Serves 8-10 ppl.

5lbs. Wagyu Beef Brisket
TT. Salt and Pepper

1. In a heated roasting pan, sear the brisket with the fat side down.
2. Sear for about 5 minutes then flip over and sear for another 5 minutes.

8 ea. Aoshima Mandarin (juice and zest)
1 Tbl. Fresh Garlic (minced)
1 ea. Onion (small diced)
1 ea. Carrot (small diced)
1 ea. Celery (small diced)
1 Tsp. Thyme (dried)
3 Tbl. Italian Parsley (chopped)

1. Once the brisket has been seared on all sides, take out of pan.
2. Next, add in the garlic, onion, carrot and celery.
3. Sauté until slightly caramelized.
4. Then add in the Aoshima Mandarin zest, thyme and parsley and mix to release flavors.
5. Deglaze with Aoshima Mandarin juice and stir in.

1 c. Red Wine
2 c. Beef Demi Glace
3 qts. Chicken Stock (or water)

1. Add in red wine and let reduce by half.
2. Next, add in chicken stock and demi glaze and stir to incorporate.
3. Bring to a boil.
4. Add brisket back into pan and cover with foil and place in the oven at 350 degrees and cook for 3-4 hours.
5. Once the brisket is tender, take out of pan and set aside until needed.
6. Strain the vegetables through a china cap, reserve the braising liquid and vegetables.
7. Place the braising liquid into a sauce pot and reduce until 2-3 cups.
8. Then add the vegetables back into the reduced sauce to ladle over portions or keep separate and re-heat with brisket portions.

Oregon Blue Cheese Potato Recipe

Serves 8-10 ppl.

2lbs. Fingerling Potatoes (steamed and sliced)
2 ea. Sweet Onion (julienne)
8 oz. Oregon Blue Cheese
TT. Salt and Pepper

1. In a heated sauté pan, add in onions and sauté until caramelized.
2. Next, add in the sliced potatoes and toss together.
3. Season with salt and pepper.
4. Crumble blue cheese over potatoes and place in oven to melt for about 30 seconds.

Japanese Mandarin “Aoshima” “Creamsicle”
Vanilla Panna Cotta, Aoshima Mandarin Ice, “Popsicle” Tuiles

Vanilla Panna Cotta Recipe

5 ea. Gelatin Sheets, Bloomed
7 oz. Milk
28 oz. Cream
3.5 oz. Sugar
2 ea. Vanilla Beans

1. Place gelatin sheets in cold water to bloom. *If using powder, use a scant tablespoon dissolved in some of the milk.
2. Heat milk, cream, sugar, and scraped vanilla beans to boil.
3. Off heat add bloomed gelatin, pour into desired dish and chill until set.

Aoshima Mandarin Ice Recipe

TT. Fresh Aoshima Mandarin Juice
TT. Simple Syrup

1. To make simple syrup boil equal amount of sugar with water, until sugar is dissolved. Cool to room temperature.
2. Add simple syrup to Aoshima Mandarin juice until desired sweetness. *Please keep in mind that freezing an item dulls the final flavor so sweeten the juice a little more than usual.
3. Set in shallow dish and freeze. Scrape every 15 minutes or so until set.

“Popsicle” Tuiles Recipe

6 Tbl. Butter, Melted
1 ea. Vanilla Bean
3 ea. Egg Whites
½ c. and 1 Tbl. Sugar
½ c. and 1 Tbl. All Purpose Flour

1. Melt butter with scraped vanilla bean, let cool.
2. Whisk egg whites until frothy and slowly add sugar and bean to soft peaks.
3. Fold in cooled butter mixture and then fold in flour.
4. Spread into desired shape and bake at 325 degrees until golden brown.

Serve with Aoshima Mandarin Segments and a Scoop of Vanilla Ice Cream