

Something Magical Recipes



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Off The Pepper is co-owned and operated by husband and wife duo, Virginia and Joshua Townsend. Together, we bring over ten years experience within the culinary field to the table. We are equally passionate about food and entertaining and are always inspired by family traditions and the idea of bringing people together through food, whether within the scope of an intimate wedding reception, anniversary celebration, or a private in-home dining experience. Off the Pepper is our way of translating our passions for our Caribbean roots and our LOVE of Asian flavors. We love what we do and look forward to creating a spectacular event small or large, casual or elegant, you and your guests will remember. Follow our journey on Instagram [@offthepepper](#) or at offthepepper.com.

CRISPY SKIN SALMON OVER PURPLE POTATO & BOK CHOY HASH

INGREDIENTS

Salmon

- 2 Salmon fillets
- Salt & Pepper to Taste

Purple Potato Bok Choy Hash:

- 1 vidalia onion, chopped
- 6 purple potatoes, cut lengthwise
- 2 cups chopped bok choy
- 4 Tbsp. olive oil
- 2 Tbsp. rice wine vinegar
- 1 Tbsp. soy sauce
- 1 Tbsp. minced garlic
- 1 tsp. ginger

Lemon Thyme Cream Sauce

- 1 cup heavy cream
- 1 Tbsp butter
- 1/2 Tbsp all-purpose flour
- Juice of 1 lemon
- 2 sprigs of thyme

DIRECTIONS

Cream Sauce

Melt butter and cook on low to medium heat, until it is a light brown color. Add flour and whisk until you smell a nutty aroma. (Mixture should resemble wet sand.) Then add heavy cream, lemon juice, and thyme sprigs. Whisk until sauce thickens. Remove from heat.

Salmon

Preheat the oven to 450 degrees F. Rinse salmon with water, vinegar, and salt and pat dry. Season with salt and pepper on both sides. In a nonstick pan, heat vegetable/canola oil to just smoking. Make sure your vent is on. Sear both sides of salmon for 1 minute per side and place on a baking sheet.

Purple Potato Bok Choy Hash

Place a small pot of water to boil and boil purple potatoes until just tender about 10 minutes (test with fork). Once potatoes are cooked, heat a medium saute pan with olive oil, add bok choy, onion, garlic, and ginger and saute until onions are translucent. Add potatoes, vinegar, and soy sauce. Cook on low heat for 4 minutes then, place salmon in oven at 450 degrees for 5 minutes or to desired doneness. To plate, smear sauce on plate, add a spoonful of bok choy and potato hash to the center of plate, and top with salmon.





ROASTED PEAR & ARUGULA SALAD

INGREDIENTS

- 2 green pears
- 2 cups arugula
- 4 Tbsp. balsamic glaze
- 4 tsp. olive oil
- Salt & Pepper to taste


DIRECTIONS

Preheat the oven to 350 degrees F. Slice pears lengthwise and remove the middle core, followed by thinly slicing the pears. Drizzle with 2 tsp. olive oil and season with salt & pepper. Bake for 15 minutes, until the pears turn golden brown.

While the pears bake, drizzle arugula with 2 tsp. of olive oil & season with salt & pepper. After 15 minutes, allow pears to cool & serve.

To serve, place arugula on the base of the plate, add pears, and drizzle with balsamic glaze.

Up next is dessert - Molten Lava cake! Because the magic is in the gooey center, bake it just right so the magic comes alive.



SCOTCH BONNET MOLTEN LAVA CAKE

INGREDIENTS

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| - 1 Tbsp. cocoa powder | - 1 pinch salt |
| - 2 egg yolks, large | - 1/2 tsp. vanilla |
| - 3 eggs, large | - 1/2 cup butter, unsalted |
| - 1/4 cup all- purpose flour | - 1 tsp. butter |
| - 4 oz. semi-sweet baking chocolate | - 2 Tbsp. scotch bonnet pepper (you can substitute any hot pepper) |
| - 1/3 cup powdered sugar | |

DIRECTIONS

Preheat the oven to 425 degrees F. In a microwave safe bowl, melt the 1 tsp of butter to grease the baking mold. Use a muffin tin to ensure both cakes bake at the same rate.

Combine & sift all dry ingredients - flour, cocoa powder, salt, and powdered sugar. In another large, microwave safe bowl, melt the butter & semi-sweet baking chocolate for 45 seconds, until the butter begins to melt.

In the same bowl, add in the eggs, egg yolks, vanilla, and scotch bonnet pepper (or other hot pepper), whisking until combined. Once combined, add dry ingredients, making sure to combine all the ingredients by mixing well so there are no lumps.

Once incorporated, divide batter into two muffin tins and bake for 9 minutes. Make sure to not over bake as the middle should have that gooey center.