

Hollywood Recipes



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GOLDEN NIGHT MOCKTAIL - INSPIRED BY A PASSION FRUIT MOJITO



★ LIFETIME ACHIEVEMENT DRINK

INGREDIENTS

- 4 - 6 oz. passion fruit juice
- 2 - 3 limes, juiced
- 1 Tbsp. sugar
- Fresh mint
- 1 can ginger ale
- Ice
- If you are 21+ and turning up the sparkle, add a splash of Prosecco

DIRECTIONS

Add lime juice, sugar, and mint to a cocktail shaker. Muddle for 2-3 minutes to release the flavor of the mint.

Once the mint has been muddled, add the passion fruit juice and shake with a bit of ice.

Fill two glasses with ice and serve. If making a mocktail, add ginger ale. If making a cocktail, add Prosecco.

FILET MIGNON W/ TRUFFLE BUTTER SAUCE



INGREDIENTS

- White truffle oil
- 3 Tbsp. butter
- 1 cup heavy cream
- ¼ cup lemon juice
- 1 shallot, minced
- 1 Tbsp. + 1 tsp. garlic, minced
- 2 sage leaves, thinly sliced
- ¼ cup white wine
- 2 6oz. Filet Mignon
- 2 Tbsp. salt
- 1 Tbsp. pepper
- 1 Tbsp. jerk seasoning

DIRECTIONS

Rinse filets with water and vinegar in a medium bowl.

Heat 2 Tbsp. butter in a medium saucepan. Then, add shallots, garlic, and sage and saute until shallots are translucent. Add white wine and lemon juice and simmer for two minutes.

Pour in heavy cream and let simmer, stirring occasionally until sauce coats the back of a spoon. Remove from heat so the sauce does not burn.

Season filets with salt, pepper, jerk seasoning, and garlic. Then, heat a skillet with oil and turn the oven to broil. Once the oil on the skillet is almost smoking, place seasoned filet mignons in pan; you should hear a strong sizzle. Sear for 2 minutes on each side, then baste with 1 Tbsp. butter for another 2 minutes. Place the pan in the oven until you reach desired doneness; about 5 minutes for medium.



BEST LEADING DISH



WHITE - MUSHROOM RISOTTO



BEST SUPPORTING DISH

INGREDIENTS

- ½ lb. assorted mushrooms, chopped
- ¼ cup pigeon peas
- 4 cups beef stock
- ¼ cup white wine
- 2 Tbsp. Stilton cheese
- 1 cup arborio rice
- 3 Tbsp. butter, divided
- 1 Tbsp. grated parmesan
- 1 tsp. Garlic, Crushed
- 1 Shallot, Minced
- Salt & Pepper, to taste

DIRECTIONS

Heat a medium saucepan over medium heat. Add beef stock and bring to a simmer. Then, reduce heat to low.

Heat oil in a medium pot or Dutch oven. Add shallot and cook for about 5 minutes until they are translucent, stirring often. Add 1 Tbsp. butter, garlic, mushrooms, and peas. Cook until the mushrooms have softened and are golden, about 4 minutes. Then, season with salt and pepper. Remove mixture from the pot.

Melt another Tbsp. of butter and add the arborio rice, stirring quickly. Cook until the rice is well coated and smells slightly toasty, about 2 minutes. Add the wine and cook until the wine has mostly absorbed.

With a ladle, add about 1 cup of hot stock to rice. Stirring often, cook on medium heat until the rice has mostly absorbed the liquid. Add remaining broth about 1 cup at a time, allowing the rice to absorb each addition of broth before adding more. Stir often and cook until the risotto is al dente and creamy, but not mushy. You might not need to use all of the broth.

On low heat, add your mushroom mixture, remaining butter, and cheeses; stir to incorporate. Serve warm and enjoy!

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