

Roy's

Naples

Soy Citrus Dipping Sauce

¼ cup Orange Juice
¼ cup Lemon Juice
¼ cup Lime Juice
2 tspn Honey
2 tspn Fish Sauce
1 tspn Ginger Juice
2 Scallions sliced (green part only)
1 tspn Sambal
3 Cloves Garlic(Slice very thin on mandolin)
¼ cup Soy Sauce
2 tspn Black Vinegar

Combine all ingredients. Allow to sit for about 2 hours before serving.

Big Island Pork Dim Sum

1# Ground Pork
2 tspn Ginger (cook with garlic in sesame oil and cool)
2 tspn Garlic
2 tspn Sambal
2 bunches Cilantro (Chopped)
10 Basil Leaves (Chopped)
2 tspn Oyster Sauce
2 tspn Hoisin Sauce
1 Egg Yolk
1 tspn Corn Starch
Lemon, Orange, Lime Zest
Salt
Pepper

Combine ingredients together in a mixing bowl.



Philly Cheese Steak Egg Rolls

2# Flank Steak
2ea. Onions Caramelized
1 hd.. Green Cabbage (steamed and half chopped)
1# Button Mushrooms
2 tblspn Worcestire Sauce
¼ cups Ketchup
Siracha to taste
Rayu to taste
5 cloves Garlic (chopped)

Season flank steak with salt and pepper and cook on a grill or in a pan until cooked through.

Smoked Gouda Fondue

½ qt. Heavy Cream
½ qt. Half and Half
2 # Gouda (tossed in 1 tblspn cornstarch)
Siracha to taste

Bring cream and half & half to a simmer. Slowly add in the gouda cheese and mix thoroughly. Season with salt and white pepper.

Crunchy Golden Lobster Potstickers

Potsticker Mix

5# Slipper Lobster
5# Shrimp, Rock
1 bunch Cilantro, Chopped
1 bunch Basil, Chopped
1 bunch Green Onion, Large Slice

Stir Fry Cabbage Mix

1ea Cabbage, Green
1ea Cabbage, Napa
1 Chef Spoon Garlic, minced
1 Chef Spoon Ginger
1 Chef Spoon Shallots, minced
1T Sesame Oil
3T Peanut Oil
1C Oyster Sauce
t.t. Salt & Pepper

- In a smoking hot pan (or the flat top) add oil, shallots, garlic, ginger, and cabbage mixture. Sauté until done and well caramelized. Spread mixture out on to sheet pan to cool. Drain liquid and hold in walk-in until needed.
- Mix together cooked cabbage, green onions, cilantro, and basil and grind through the meat grinder using medium bit.
- Mix the slipper lobster, shrimp. Combine the vegetable mix and the seafood mix by folding in the ingredients in a bowl. Season with salt and pepper and oyster sauce to taste.

To Cook Potsticker;

Pre-blanch potstickers in gently rolling boiling hot water. Blanch for 45 seconds. Remove from boiling water and immediately plunge potstickers into very cold ice bath. Remove potstickers from ice bath and let as much water drain off as possible. Coat 2” hotel pan with very little salad or peanut oil. Make sure surface of hotel pan is completely oiled to prevent potstickers from sticking.

To pick-up Potstickers;

Pour enough shortening oil into a heavy cast iron skillet to a level of ¼ of an inch. Do not heat the oil too high, so that the potsticker doesn’t burn. Place 5 potstickers into skillet and brown slowly as if sautéing. Potstickers must have a golden sautéed look, not a deep-fried crunchy look.

Chocolate Souffle

4 oz. semi-sweet dark chocolate
7 tbs. Butter
¾ cup sugar
1 ½ Tbsp. Cornstarch
2 eggs
2 egg yolks

In a mixing bowl combine sugar and cornstarch. Have eggs and yolks in a separate bowl. In a saucepan bring butter to a boil, and add chocolate, whisk until smooth. Continue to mix until chocolate begins to simmer along the edges. Pour into the sugar and cornstarch mixture, and mix until blended. Add eggs and mix on low speed until mixture is smooth and sugar is dissolved. Pour into a pan and refrigerate overnight.

Preheat the oven to 400 degrees. Line the four metal rings with parchment paper. Line a baking sheet with the parchment paper squares, and set the molds on top. Fill molds half full. Place on top oven rack for 25 minutes. Remove the baking sheet from the oven and while holding each mold with tongs, slide a metal spatula underneath, carefully lift, and transfer to a serving plate. Gently lift off the mold and remove the parchment paper. Serve immediately.