

ARAMARK-Chef Mark Hoffman



Since graduating from the Academy of Culinary Arts in 1996, Mark Hoffman has successfully partnered with some of the top companies in the hospitality and Foodservice industries. Mark's foundation for his training started under two certified master chefs within the Ritz Carlton Hotel Company organization.

Prior to joining ARAMARK at the Pennsylvania Convention Center last year, Chef Mark served as Banquet Sous Chef for the MGM Grand in Las Vegas and Executive Sous Chef of the Ritz Carlton Philadelphia. In addition to her/his many awards, citations, and contributions, Chef Mark also effectively manages a staff of over 120 cooks and pantry personnel during large public shows and puts a 5 star quality touch to every dish that leaves his kitchen.

"Cooking was always a hobby and a fun way for me to spend quality time with my mother and family growing up, especially around the holidays. When I was in my senior year at Williamstown High School, I started to pursue a career in cooking with the dream of being a Chef. If you asked me then what I would be doing 15 years from now, my response would have been that I'd be the chef of a small restaurant some where in NJ. I never thought that I would travel the country with different hotel companies managing their operations and gaining exposure as I matured through the industry. As I moved around the country, I learned that the biggest reward for what I do is seeing the emotional impact that building intricate flavor profiles in dishes has on the guests that I serve every day. Other than supporting my loving family, the emotional impact of the "food experience" is the true reward to me and why I create dishes the way I do everyday."

## Seared Scallops: Paired with Robert Mondavi Private Selection Chardonnay

<b><u>For the Hash:</u></b>		<b><u>yield: 3/4 Cup</u></b>
4	oz.	Butternut Squash, 1/4" diced
8	oz.	Corn, fresh
2	oz.	Oyster Mushrooms, shredded
1	Tablespoon	Shallots, minced
2.5	Tablespoon	Chives, sliced fine
1	pinch	Thyme, fresh, leaves picked
4	Tablespoon	butter
1	pinch	Salt, fine sea salt
as	needed	black pepper, from a pepper mill
2	oz.	mustard Vin Blanc, see recipe
<b><u>Method:</u></b>		
Pre heat oven to 350F. Roast 1 ear of corn in the husk for 25 minutes. Remove the husk from the ear and cut the kernels from the cobb. Set aside. Peel the butternut squash and dice it 1/4". Melt butter in a sauté pan. Add in the diced butternut squash and cook, stirring as needed. Do not allow any color to get on the squash. Add in the mushrooms and cook until tender. Add in the shallots, thyme, and corn. Season as needed with the salt and pepper. Just before plating up, add in the chives and sauce.		
<b><u>For the Vin Blanc:</u></b>		<b><u>yield: 6 fl. Oz.</u></b>
2	Tablespoon	Shallots, sliced
1	Sprig	Thyme
1	Cup	Robert Mondavi Private Selection Chardonnay
1	Cup	Heavy Cream
1	Teaspoon	Banylus Vinegar
1	Tablespoon	Whole Grain Mustard
1	pinch	Salt, fine sea salt
as	needed	black pepper, from a pepper mill
<b><u>Method:</u></b>		
Place the shallots, thyme, and wine into a heavy bottomed sauce pot. Reduce until the wine is almost dry. Add in the heavy cream and reduce until it can coat the back of a spoon. Remove from the heat and strain the sauce through a chinoise. Add in the Banylus vinegar and whisk in the butter until the sauce has a creamy texture and the butter is dissolved. Wisk in the whole grain mustard and season with the salt and pepper.		
<b><u>For the Scallops:</u></b>		

3	each	Scallops, U-10, dry packed
1	pinch	fine sea salt
as	needed	black pepper, from a pepper mill
2	Tablespoon	olive oil, blended
1	Tablespoon	whole butter
<b><u>Method:</u></b>		
In a heavy bottomed sauté pan, place the oil and heat on high. Season the scallops with the salt and pepper. Once the pan is hot, add in the scallop on their flat side. When they start to develop color, add in the butter. When the butter melts, flip over the scallops and finish on under side.		
<b><u>To Plate up the Dish:</u></b>		
4.5	oz.	hash
2	oz.	mustard vin blanc
3	each	seared scallops
<ul style="list-style-type: none"> <li>* place the hash lengthwise across a plate</li> <li>* lay the scallops, seared side up on top of the hash side by side</li> <li>* using a spoon, drizzle the sauce around the scallop and hash</li> </ul>		

## Braised Chuck Flap: Paired with Robert Mondavi Private Selection Pinot Noir

<b><u>For the Celery Root Puree:</u></b>		<b><u>yield: 1Cup</u></b>
8	oz.	Celeriac, peeled and large diced
1	sprig	Thyme, fresh
10	leaves	Rosemary, fresh
1	each	Garlic clove, peeled
1	each	Bay leaf
1	pinch	Salt, fine sea salt
2	cups	Heavy Cream
1	pinch	Salt, fine sea salt
as	needed	Black pepper, from a pepper mill
<b><u>Method:</u></b>		
Place all ingredients except the salt in a heavy bottomed sauce pot. Bring up to a simmer and cook until the celeriac is soft. Using a slotted spoon, place the cooked celeriac into a blender; trying to get as little of the liquid in as possible. Blend until smooth. Season as needed with salt. Set aside until plating.		
<b><u>For the Pinot Reduction:</u></b>		<b><u>yield: 6 fl. Oz.</u></b>
2	Tablespoon	Shallots, sliced
1	Sprig	Thyme, fresh
10	leaves	rosemary, fresh
1	Cup	Robert Mondavi Private Selection Pinot Noir
3	Cup	Veal Stock
2	oz.	raspberries, fresh
1	each	bay leaf
1	Teaspoon	minus 8 vinegar
4	Tablespoon	truffle butter
1	pinch	Salt, fine sea salt
as	needed	black pepper, from a pepper mill
<b><u>Method:</u></b>		
Place the shallots, thyme, rosemary, raspberries, and wine into a heavy bottomed sauce pot. Reduce until the wine is almost dry. Add in the veal stock and reduce until it can coat the back of a spoon. Remove from the heat and strain the sauce through a chinois. Add in the vinegar and whisk in the butter until the sauce has a creamy texture and the butter is dissolved. Season with the salt and pepper.		

**For the Cipolline Onions:****yield: 1 portion**

1	each	cipolline onion, peeled
1	pinch	fine sea salt
as	needed	black pepper, from a pepper mill
1	sprig	thyme, fresh
0.5	cup	veal stock
1.5	Tablespoon	whole butter

**Method:**

In a heavy bottomed sauté pan, heat the butter. Season the cipolline with the salt and pepper and sear the onion. Toss in the thyme. When they start to develop color, add in the stock. As the stock reduces, flip over the onion and finish on under side. add more if needed

**For the Brussel Sprouts:****yield: 1 portion**

1	oz.	brussel sprouts, just the outer leaves
3	pinches	fine sea salt
as	needed	black pepper, from a pepper mill
1.5	Tablespoon	whole butter
4	cups	water

**Method:**

In a heavy bottomed sauce pot, heat the water. When the water starts to boil, season it with 2 pinches of salt. Add in the sprout leaves and simmer until tender. Remove from water and toss with butter and salt if needed.

**For the Beef:****yield: 1 portion**

6	oz	Beef, chuck flap
0.5	oz	salt
as	needed	black pepper from and pepper mill
2	oz	pinot reduction, without truffle butter
2	Tablespoons	butter, unsalted
1	each	quart size 4 mil vacuum packing bag

**Method:**

Trim the beef chuck to a 6oz. Portion and trim any silver skin off. Season with salt and pepper. Place a vacuum packing bag and vacuum pack it on high to seal the bag. Place in a water bath with a water circulator set at 141F for 48 hours. Once the beef is finished, remove it from the bag and allow the liquid to drain off. Once the beef is drained, heat a non-stick sauté pan on high and melt the butter. When the butter starts to brown, sear the beef on all sides.

**To Plate up the Dish:**

1	portion	beef chuck, braised and seared
3	oz.	celery root puree
1	oz.	Brussel Sprout Leaves
2	oz.	Pinot Noir Reduction.
1	each	cipolline onion, braised

- \* do a simple spoon drag of the celery root puree
- \* at the thin end of the drag, place the beef with the onion on top of it
- \* drizzle the pinot reduction around the beef and puree
- \* place the Brussel Sprout leaves on the plate as desired