

Recipe: Lamb Kapsa Recipe

Sub: Braised Lamb Shank

Shelf Life: 11 Days stored in braising liquid

| AMOUNT | UNIT of MEASURE | INGREDIENT/SPEC | NOTE |
|--------|-----------------|---|----------------------|
| 2 | WHOLE | Front Leg Lamb Shanks Frenched and Seared | |
| 2 | TBS | Kapsa Spice Mix | |
| 2 | WHOLE | Spanish Onions Med Diced | |
| 2 | QTS | Beef Stock (Low Sodium) | |
| 1 | WHOLE | Bay Leaf | |
| 1 | WHOLE | Jalapeno | Cut in Half Longwise |
| 1 | CAN | Cento Tomato Paste | |
| 1/8 | CUP | Golden Raisons | |
| 2 | WHOLE | Black Lime | Pierced |
| 2 | TBS | White Distilled Vinegar | |
| TT | TT | Salt, Filtered, Water | |

Cooking Instructions:

1. Gather and prepare all ingredients and or recipes listed
2. In Cassoulet pan on Med Low heat sweet the onions until clear no color add tom paste and stir for 2 mins
3. Keeping heat add stock and spices mix and lightly season
4. Lamb shanks raisons, vinegar, bay leafs, and water to cover shanks by 2 cm if necessary
5. Pre heat oven 300, bring to a simmer cover and place in oven for 3 hours
6. Check Lamb to be tender and heat 10 mins with out cover.
7. Cool and let stand over night

Flavor: Curry like

Appearance: Dark red

Texture: Tender liquid like Demi Glace

Temperature: Hot

Recipe: Lamb Kapsa

Sub: Lamb Kapsa Spice Mix

Shelf Life: 30 Days air tight

| AMOUNT | UNIT of MEASURE | INGREDIENT/SPEC | NOTE |
|--------|-----------------|---------------------------|------|
| 1 | TEA | Cumin Seed | |
| 2 | WHOLE | Black Cardamom Pods | |
| 2 | TEA | Black Pepper (only Black) | |
| 1 | TEA | Ground Cinnamon | |
| 1 | TEA | Turmeric Powder | |
| 1 | TEA | Coriander Seed | |
| 1 | TEA | All Spice whole | |
| 1/4 | TEA | Ginger Powder | |
| 1 | TEA | Fennel Seed | |
| 1 | TEA | Salt | |
| TT | TT | Red Pepper Flakes | |

Cooking Instructions:

1. Gather and prepare all ingredients and or recipes listed
2. In a Spice Grinder add all the whole seeds spices plus salt blend and pass through a mesh strainer
3. In a mixing bowl add the freshly ground spices to the pre ground and mix
4. Store in a air tight container and label and store

Flavor: Pineapple, onion, and a sweet spice

Appearance: a fine dice of pineapple and the other ingredients

Texture: crisp

Temperature: Serve Cold

Recipe: Lamb Kapsa

Sub: Salsa Mix

Shelf Life: 1 day

YIELD: 2 cups

| AMOUNT | UNIT of MEASURE | INGREDIENT/SPEC | NOTE |
|--------|-----------------|---------------------------|----------------------------------|
| 2 | Whole | Skin Tomatoes Small Dice | Seeds and Pulp Removed |
| 1 | Whole | Jalapeno Small Dice | Seeds removed |
| 1/2 | Whole | Vidalia Onions Small Dice | rinse with cold water once diced |
| 1 | TBS | Lemon Juice | |
| 1 | TBS | Extra Virgin Olive Oil | |
| TT | TT | Kosher Salt | |

Cooking Instructions:

1. Gather and prepare all ingredients and or recipes listed
2. in a mixing bowl combine all ingredients mix well and check seasoning
3. Label, date and store

Flavor: Salsa Flavor

Appearance: Red, White, Green in a small uniform dice

Texture: Light Crunch

Temperature: Serve Cold

Recipe: Lamb Kapsa

Sub: Bomba Rice Paella

Shelf Life: 20 mins

| AMOUNT | UNIT of MEASURE | INGREDIENT/SPEC | NOTE |
|--------|-----------------|-----------------------|------------|
| 2/3 | cups | Bomba Rice | not washed |
| 2 1/2 | Cups | Kapsa Braising liquid | |

Cooking Instructions:

1. Gather and prepare all ingredients and or recipes listed
2. In a paella pan heat on low add rice and braising liquid to a simmer
3. Place in 300 degree oven for 2 mins until rice is tender if necessary add more stock and cook longer
4. Place Lamb on top of the paella garnish with salsa and cilantro leaves and maldon salt

Flavor: Curry like with black lemon tender rice

Appearance: Salsa with dark red

Texture: Tender rice with no soccarrat

Temperature: Serve Hot