

# botanova®

## Chef's Recipes



**Lindsay Gray**  
Executive Chef of the Tokyo  
American Club

### Chef's Profile

Born and raised in Auckland New Zealand, he started his career in Auckland at the "The Brasserie," which won Best Restaurant in New Zealand in 1995. He is a graduate of the A.I.T School of Hotel and Restaurant Studies. Recent projects have included a Guest Chef Appearance at Cakebread Cellars in Napa and the BMI Food and Wine Course at the Culinary Institute of America. While tenured at the Tokyo American Club, he has overseen the opening of more than 20+dining outlets.

### Tokyo American Club:

It has been an integral part of Tokyo's international membership community since its founding in 1928. It is known as a social gathering place for VIPs around the world, such as foreign embassies, chamber of commerce and business executives.

### Contact Information

oversea-mys@miyoshi-yushi.co.jp 2-6-22, Kosuge, Katsushika-ku, Tokyo 124-0001 JAPAN



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—Lard Taste—



Recipe designed by Lindsay Gray

## Roasted Dry-aged “Danshaku” Potatoes Maldons Sea Salt, Thyme, Romanesco Sauce

### Chef’s Comment

Showcase the ease of use in the home but also as the professional kitchen use in place of pork lard.

### Recipe Serves 4 portions

Floury potatoes (Danshaku) ..... 6  
botanova —Lard Taste— ..... 180g  
Fresh thyme  
Fresh parsley  
Maldons Sea Salt  
Lemon ..... 1  
Romanesco sauce  
Basque Chili powder

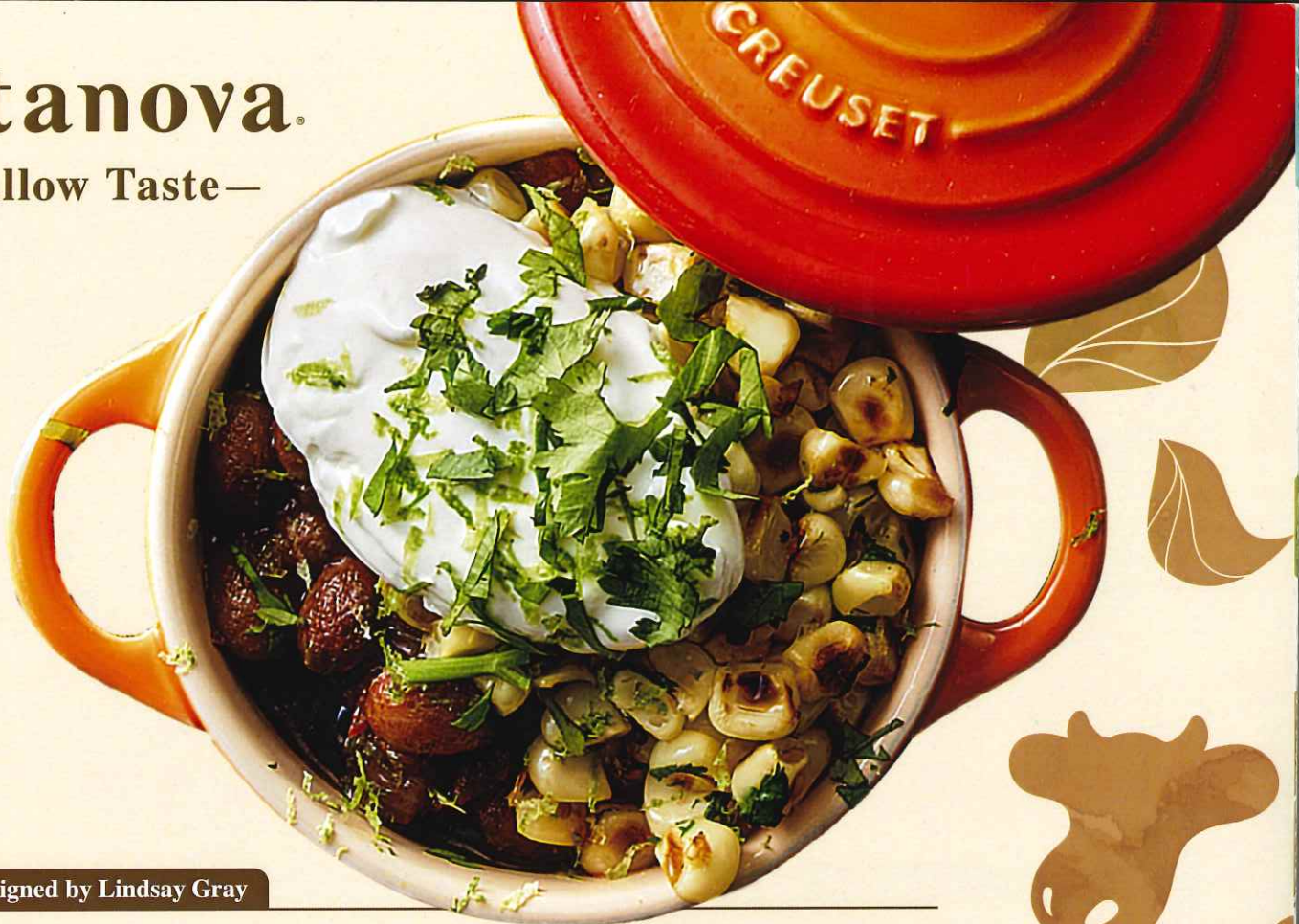
### Method

- 1 Peel and cut the potatoes into bite sized pieces about 2cm in size. Wash out the starch from the potatoes for 5-10 minutes under cold water.
- 2 Boil softly for approximately 25-30 minutes until they slowly start to break apart. Remove with a slotted spoon onto a mesh tray to steam out. Cool and refrigerate overnight without cover.
- 3 Heat botanova —Lard Taste— in a roasting pan and add the potatoes.
- 4 Roast in a medium pre-heated oven at 356°F (180°C) for 20-30 minutes. Once nice and golden brown, add the thyme and continue roasting for 3 minutes.
- 5 Remove from the oven and dust with the Maldons Sea salt and chopped parsley. Serve with lemon zest and Romanesco sauce and finally the Basque chili powder.



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—Tallow Taste—



Recipe designed by Lindsay Gray

## Frijoles de la Olla “Mexican Bean Stew”

Lime Crema, Cilantro, Grape Tomatoes

### Chef’s Comment

Highlighting the richness and depth ability of the ingredient in a dish that Americans will be familiar with while not sacrificing flavor.

### Recipe Serves 4 portions

Dried Pinto or your favorite Bean ...100g  
(soak in water overnight)  
White onion ..... 0.5  
Red pepper ..... 0.5  
Yellow Corn ..... 1  
Garlic ..... 12g  
Bay leaf ..... 1  
Dried oregano ..... 2g  
Cumin ..... 1g  
Paprika ..... 2g  
Dried coriander ..... 2g  
Chopped Jalapeno ..... 10g  
Tomato paste ..... 25g  
Brown sugar ..... 10g  
Water ..... 60cc  
Cocoa powder ..... 6g  
botanova –Tallow Taste— ... 50g+ 20g

### Garnish

Greek yoghurt (can be replaced with vegan yoghurts)  
Lime ..... 1  
Cilantro, Grape tomatoes

### Method

- 1 In a heavy bottom pan or pot, slowly sauté the white onion with botanova –Tallow Taste—. Once translucent, add the red pepper and garlic and continue to sauté on a low heat. Add bay leaf, dried spices and the chopped jalapeno. Add the tomato paste and cook out for 2-3 minutes, next add the brown sugar and cocoa.
- 2 Add the soaked beans and water and gently bring to a simmer and cook for 45 minutes until the beans have nicely cooked through but not too soft.
- 3 In a hot pan, season the yellow corn in some botanova –Tallow Taste— and add chopped cilantro. Adjust seasoning with Salt.
- 4 Portion into 4 bowls and garnish with the yellow corn and a dollop of Greek yoghurt with lime zest and finally chopped grape tomatoes and chopped cilantro.