



Culinary Arts Society of Ajijic

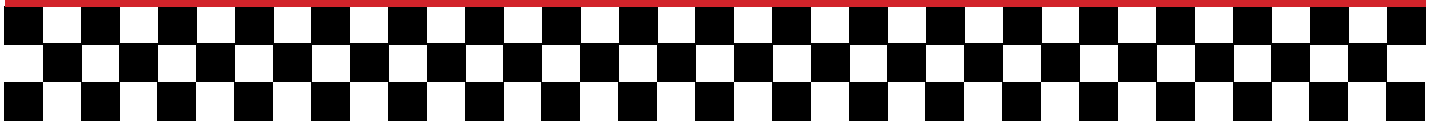
MONTHLY NEWSLETTER

April 2017

Volume 31 Issue 34

www.ajijiccasa.org

casalakeside@yahoo.com



CASA MISSION STATEMENT

In the wonderful world of food CASA, Culinary Arts Society of Ajijic, is committed to stimulating the exchange of gourmet culinary ideas and creativity in a friendly, social, Lakeside forum that rewards unique methods of presentation and the creation of delicious flavors.



APRIL SPEAKER

Chef Ray Domenech

Ray Domenech was born in Argentina, a country steeped in passion, and at an early age he focused his attention on food and wine. With a natural curiosity and eclectic tastes, he soon found himself traveling to many different countries and educating himself with their culture and cooking. He spent years exploring Spain, France and Japan learning the language and expanding his knowledge.

Ray has had many restaurants, gaining experience and enjoying success. His restaurant in San Antonio Texas wetted his appetite and he then opened a very popular restaurant in Veracruz (South México). A love of seafood and all the options the area had to offer, once again spelled success.

Now this gypsy has landed in Ajijic and Casa Domenech, his latest undertaking, is fusion born from his extensive travels. A unique menu and his love and understanding of food and wine combined, makes for a great dining experience.



2017 Board of Directors

- President • Michele Lococo
- Vice-President •
- Secretary • Roberta Kalan
- Treasurer • Bev Denton
- Director-At-Large • Carol Westbrook
- Special Events Coordinator • Monica Molloy

2017 Committee Chairs

- Judge Recruiter • Catherine Suter
- Membership • Shawn Lindahl
- Speaker Chairperson • Patrick Winn
- Hospitality Director • Patrick Winn
- Director of Judges • Judith Greenberg
- Webmaster • Nancy Seagall
- Newsletter Editor • Janine Kirkland
- Member Data Coordinator • John Hawks

NEXT CASA MEETING

Please confirm your attendance at the next CASA meeting **Monday, May 15th, 2017.**

Note: Meeting begins promptly at 4:00 p.m. Presenters must be set up no later than 3:45 p.m.

Location: La Mision Restaurant (on Rio Bravo) formerly Villa de Arte Restaurant. Go west on the Carretera, until you see the signs Rio Bravo and La Mision and Tabarka Restaurant, turn south towards the Lake, La Mision is on the right hand side about 1 ½ blocks down

May 15th Categories

- Category A - Salad Main Dish
- Category B - Tropical Fruit Dessert

Please register at casapresentations@gmail.com



Culinary Arts Society of Ajijic

Meet our April 2017 Judges

Page 2



CASA Judge
Nalini Ramanlal

Nalini was born and raised in Singapore until age 16 when she left for boarding school in England.

Her love for cooking started long before then. From her early teens on, she would read cook books and experiment while everyone was having their afternoon siestas.

While at boarding school in England she spent her school holidays with an Indian family. Their own children would avoid kitchen duty but Nalini was more than happy to chop, stir and learn.

Her taste for a variety of cuisines developed while traveling extensively.

While not having had any formal training, Nalini doesn't find it too difficult to follow a recipe. However, she gives herself room to change a recipe to suit her own tastes.

Nalini likes cooking because at the end of all the hard work, there's something good to eat, enjoy and share with friends. And what better accompaniment to a good bottle of wine than good food.

Nalini Ramanlal
naliniramanlal@yahoo.com



April CASA Judges



CASA Judge
Marie-Lyse Jacobmuhlen

Marie-Lyse has been cooking since the age of 7, encouraged by her English Grandmother who was a London Cordon Blue Cook and baker. Her Grandmother encouraged her culinary skills by entering Marie-Lyse's home baked chocolate cake in a children's radio cookery contest - and she won. She also picked up a lot from watching and helping her grandmother manage a home-based catering business.

Her French grandmother added to her repertoire with all things french, and from living and working in Paris and Provence, she learned the correct way to prepare and flavour food from many regions of France.

She travelled to Greece, Italy, Germany, Portugal, Spain and Dubai. She was influenced by the flavours of Morocco, India, Philippines, and Sri Lanka, in addition to Thailand Japan, Singapore, South Africa, Cape Malays, Jamaica and Cuba.

Armed with all of these skills and interests she innovated her first International TV cooking show in Sri Lanka where she presented themed meals along with table decor, incorporating various methods of basic cooking using local ingredients and with a budget in mind.

With such a varied repertoire she finds it difficult to name any favourite dish. She lives her life by recreating any dish that her memory suddenly causes her to crave!

Marie-Lyse has had a huge draw of participants at her Cooking classes with CASA and we hope she will return and teach us more of her delicious dishes.

Marie-Lyse Jacobmuhlen
marielysej@yahoo.com



CASA Judge
Karen Blue

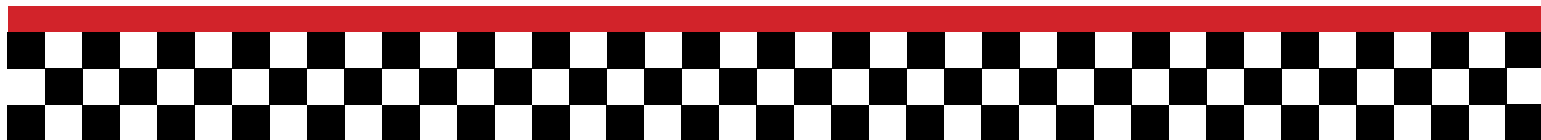
Blue has lived in Ajijic for 21 years. She retired from a high-tech career in Silicon Valley when she was 51. Since moving to Mexico she took many writing courses on-line and participated in international critique groups before publishing her first book in 2000, "Midlife Mavericks: Women Reinventing Their Lives in Mexico." She and Judy King published an on-line magazine, "Mexico Insights" and in 2014 she published her latest book: "Baby Boomers: Reinvent Your Retirement in Mexico."

She was a CASA member for two years and during that time, she volunteered as Treasurer. Although not a self-acclaimed cook, she's traveled around the world three times and has developed a taste for many cuisines, Oriental being one of her favorites. She enjoys figuring out how to use her crock pot in unusual ways and, because she lives alone in Arroyo Alto, she eats out frequently at Lakeside.

Karen Blue
mexicoblue14@gmail.com



See You There...



Culinary Arts Society of Ajijic

Meet our April 2017 Winners

Page 3

Category A Asian Main Course



Category A First Place Winner
Laurie Hilden



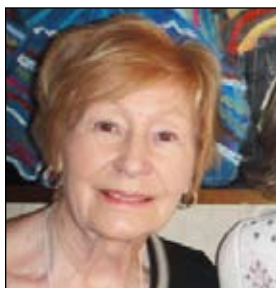
First Place Category A, Best Presentation & People's Choice
Laurie Hilden

Dak Gangjeong
Korean Style chicken w/ Ban Chan

Second Place Category A
Catherine Suter
Chinese Dragon Chicken

Third Place Category A
Michele Lococo
Shrimp Spring Rolls

Category B Cakes, Tortes or Cheesecakes



Category B First Place Winner
Hazel Tash



First Place Category B & People's Choice
Hazel Tash
Black & White Grand Marnier Cheesecake

Second Place Category B (Tie)
Tracy Rueter
Ginger Cheesecake

Second Place Category B (Tie)
Marina Benz
Fiesta Cheesecake

Third Place Category B
Noel Bourlon
(No Name) Dessert

Best Presentation Category B
Barbara Baker
Chocolate Lover's Cheesecake

Category A Winners April 2017



Michele Lococo, Laurie Hilden
(not pictured Catherine Suter)

Category B Winners April 2017



Hazel Tash, Tracy Rueter, Noel Bourlon
(not pictured Marina Benz)



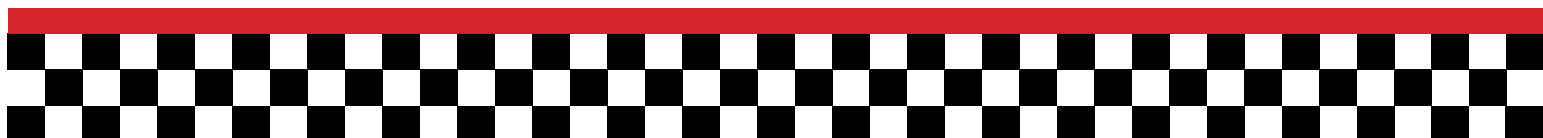
People's Choice Category A & B
Hazel Tash & Laurie Hilden



Best Presentation
Barbara Baker & Laurie Hilden



Congratulations April 2017 Winners



Culinary Arts Society of Ajijic

April 2017 Winning Recipe

Page 4

FIRST PLACE CATEGORY A

“DAK GANGJEONG” KOREAN STYLE CHICKEN W/ BAN CHAN

Laurie Hilden

Ingredients:

- 2 large egg whites
- 1 tsp. fine sea salt
- 1 tsp. baking soda
- 2 lbs. chicken wings, disjointed.
Discard tips or save for stock.
- 4 medium cloves garlic
- 1” piece fresh ginger
- ¼ cup gochujang
(Korean fermented chili paste)
- 2 Tb. dark soy sauce
- 1 Tb. rice wine vinegar
- 3 Tb. dark brown sugar
- 1 Tb. asian fish sauce
- 1 Tb. toasted sesame oil
- Sesame seeds for garnish

Special Equipment:

Rimmed baking pan with a wire rack to fit

Directions:

Trim, wash and thoroughly dry the wings. Place egg whites, salt and baking soda and beat until dissolved. You should not feel any grains of salt. Toss the wings into the whites, making sure to coat all sides. Use tongs to pick up each wing and drain excess in bowl. Place on wire rack, making sure they do not touch. Put in refrigerator, uncovered over night. Turn them once to let both sides dry completely.

Prepare the sauce by mincing the garlic, peeling and grating the ginger. Place in a sauté pan or wok and add the remaining ingredients. (gochujang, soy sauce, rice wine vinegar, fish sauce, brown sugar and sesame oil. Cook over mediam heat until the sauce thickens. This can be made a day ahead and reheated.

Preheat oven to 450 F (232 C). Place the wings on rack in pan in the oven for 15

minutes, then turn them over to bake for an additional 10 minutes. Flip one more time and cook another 10 minutes. You may need to increase time if cooking a double recipe with two pans. Toss the wings in the (reheated) sauce and serve immediately.

Makes about 12 to 16, enough for 4 to 6 people as appetizers. I made a triple recipe (42 pcs.) for the CASA presentation.



FIRST PLACE CATEGORY B

BLACK AND WHITE CHEESECAKE WITH GRAND MARNIER

Hazel Tash

Ingredients:

- 1 ½ cups chocolate wafers
- 3 T butter
- 3 250g pkgs Cream Cheese
- ¾ cup sugar
- 3 large eggs
- 1tsp vanilla
- 3 oz white chocolate melted
- 4 T Grand Marnier
- 3 oz good quality chocolate melted
- ¾ cup whipping cream
- 6 oz good quality chocolate chopped
- Chocolate covered coffee beans for garnish

Crust:

Combine crumbs and butter, press onto bottom of 9” springform pan. Bake 350o for 10 mins.

Filling:

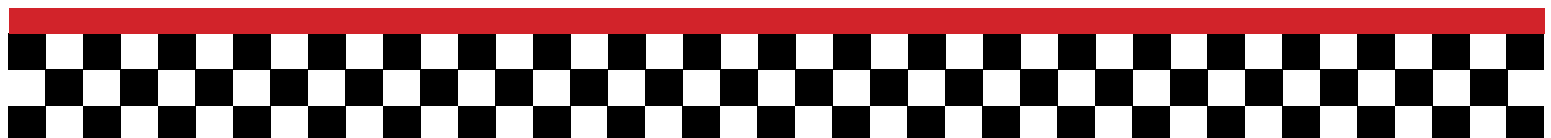
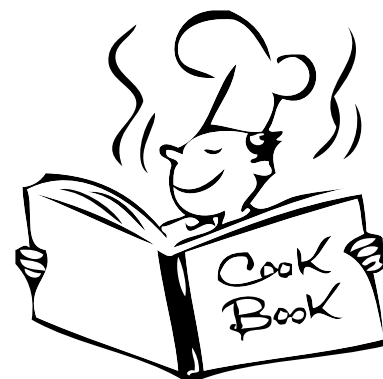
In electric mixer, blend cream cheese and sugar. Add eggs one at a time, mixing well after each addition. Add vanilla. Remove half of batter to another bowl. Stir melted

white chocolate and 2T liqueur into this portion. To remaining batter, blend in melted chocolate and 2T liqueur. Pour chocolate batter into crumb-lined pan, spread evenly. Spoon white batter carefully on top, spread evenly.

Bake 425o for 10 minutes, reduce heat to 250o. Bake for 30 to 35 mins longer or until center of cake is just barely firm. Remove from oven and run knife around sides, let cool completely before removing sides.

Glaze:

Heat cream to a simmer, add chocolate and stir until melted and smooth. Pour over cake, allowing some to run over edge to cover sides. Garnish.



Culinary Arts Society of Ajijic

April 2017

Page 5



Special Events Update March 2017

March 27th we celebrated our annual Awards Banquet. Over 30 people were awarded prizes for 1st, 2nd and 3rd Places. A special Award went to Michele Lococo for Most Points which included 2 firsts. The coveted Bing Awards went to Judith Greenberg, 1st Bing and Monica Molloy Bing number 11.

This was a particularly special event as it was the end of our 30th year. It has been a very exciting year with a new and exciting CASA. Thank you all for helping rebuild CASA to a exciting, vibrant Culinary Club!

Warmest regards,
Monica

Past President & Special Events Coordinator

Annual Awards Banquet



Monica Molloy - 11th BING Award
Michele Lococo - Most Points
Judith Greenberg - 1st BING Award

Annual Awards Banquet cont.



FIRST Place Winners



SECOND Place Winners



THIRD Place Winners

30 Anniversary u-tube video

<https://youtu.be/BCztixQ-77c>



Moonyeen King & Michele Lococo Moonyeen King from Tepehua

CASA donated 4000 pesos to Tepehua Centro Comunitario last meeting. This is the second donation we have made in the last year. They have dog eared these funds for their new maternity ward. These funds were raised from Chef Greg Couillard's cooking class. Moonyeen King was very grateful.

2017 Categories



May 15th

Category A - Salad Main Dish

Category B - Tropical Fruit Dessert

June 19th

Category A - Vegetarian Main Dish

Category B - Desserts w/out granulated sugar

July 17th

Category A - Pates, Terrines & Spreads

Category B - Cookies & Bars

August 21st

Category A - Mediterranean Main Dish

Category B - Mediterranean Dessert

September 18th

Category A - Mexican Main Dish

Category B - Mexican Dessert

October 16th

Category A - Savory Brunch Main Dish

Category B - Meringue Desserts

November 13th***

Category A - Eastern European Main Dish

Category B - Eastern European Desserts

December 18th

Category A - Botanas/Appetizers

Category B - Holiday Desserts

2017 Categories

*** The 3rd Monday in November is a Mexican Holiday, so the CASA meeting will be one week earlier.

***Eastern European Main Dishes & Desserts

Members may prepare a main dish from any Eastern European country. The board will provide a list of countries making up Eastern Europe.

