



Culinary Arts Society of Ajijic

MONTHLY NEWSLETTER

August 2018

Volume 32 Issue 3

www.ajijiccasa.org



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.

PRESIDENTS MESSAGE

Welcome to our August Newsletter, I sit here finally putting my thoughts together listening to R-E-S-P-E-C-T, remembering the great Aretha Franklin whose music influenced and shaped a generation. When we sang this in the 60's we knew we could do it all. That's what CASA has done for me in the last two years, allowed me try new things and come up with new ideas. This is due to our wonderful members and guests who come with ideas and help make us a success. Thank you.

September is going to be a busy, fun - filled month:

September 8th - JOIN US AT THE GLOBOS. Come to our tent, enjoy refreshments and libations and watch our spectacular GLOBO take off!! We are so happy and thankful to our wonderful GLOBO creator, Lalo!!!

September 18th - Our wonderful Chefs will be creating a 10 course "Tour de France" dinner for the children of Ninos Incapacitados, from donations from 8 generous, wonderful people. The menu will be amazing featuring food from many regions of France. Photos and lots more to follow!! Don't forget September is full of celebrations, parades, parties for Dia de la Independencia. We will be celebrating with Mexican Main dishes and desserts at our meeting on September 24th. Come and join in on the fun to celebrate our Mexican friends and culture here.

Finally, have you registered for the Cooking Classes on October 1st and 2nd? Don't miss the great opportunity to see Marie Lyse show us how to create and delicious Sri Lanken menu! Contact Laure Hilden - cswolaure@hotmail.com for all details and payments.

See you all soon,

Roberta Kalan



2018 Board of Directors

President • Roberta Kalan
Vice-President • Carol Westbrook
Secretary • Patti Taylor
Treasurer • Bev Denton
Director-At-large • Tracy Reuter
Special Events Coordinator • Monica Molloy

2018 Committee Chairs

Judge Recruiter • Carol Westbrook
Membership • Laure Hilden
Speaker Chairperson • Open
Director of Judges • Judith Greenberg
Webmaster • Carlos Magaña
Member Data Coordi. • (redefning position)
Retail Cookbook Sales • Mike & Sally Myers

NEXT CASA MEETING

Please confirm your attendance at the next CASA meeting **Monday, August 20th, 2018.**

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

Location: Montecarlo Hotel in Chapala, located in Chapala entrance before Farmacias Guadalajara.

August 20th Categories

Category A - Create a Picnic Basket
Category B - Picnic Basket dessert

Please register at
casapresentations@gmail.com

Culinary Arts Society of Ajijic

Meet our July 2018 Judges

Page 2



July 2018 Judges: Ruthie Baker, Chef Andrew Robertson & Patrick Winn

Ruthie Baker

Ruthie is from Combine, Texas, a small town east of Dallas. She and her husband visited Lakeside several times before retiring full time here. During their visits they learned about and worked with the Hope House Boys Home, which was instrumental in their decision to spend the first part of their retirement here at Lakeside. While still young and healthy, their goal is to work with Sheperds Heart Ministries to help provide for the boys.

Ruthie donates 100% of the profits from her baking to Hope House and she and her husband

have started a Dental Health Care Program where all of their donations go for the boys. And the new store has been open since August of 2015. 16 de Septiembre #4. With 100% of the profits being used for the dental program for Hope House boys, payroll for two Hope House employees, full time employee in their home is a mother of 5 whose husband died. A full time employee at the shop. Various other worth while opportunities in the community.

Ruthie has been making specialty cakes for weddings and birthdays, personal design cookies and fancy chocolates for

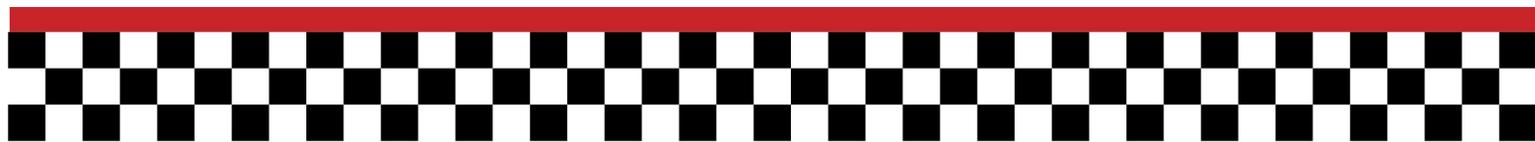
14 years. She hopes to pass on her baking knowledge to the boys so they can have a better future in providing for their own future families. Ruthie is also a vendor at the Monday Market.

ruthandcharlesinmexico@yahoo.com



Chef Andrew Robertson

Chef Andrew Robertson has a cooking career that spans 34 years. After experiencing various cooking positions and reviewing



Culinary Arts Society of Ajijic

Meet our July 2018 Jugdes

the opportunities he decided it was time to attend culinary school in order to accomplish his career goals as a certified Chef.

His first assignment was for the Essex Park Hotel in Toronto, followed by the Royal Canadian Yacht Club.

From here he moved up to the fine dining room and was very proud to be the one that could work every station; grilling, prep. for vegetables, and sauces. He felt very fortunate there to have worked an event for Prince Edward, the Queen of England's third son.

He was about to be made Banquet Chef when he decided to move to Mexico and start his own

restaurant which was successful for 3 years. He then partnered with Tom from Tom's Bar for 2.5 years and was the first restaurant to offer Thai food. He has worked in many restaurants such as Number 4 and Roberto's, in addition to catering many events. His favorite events are for the musicians of the Northern Lights Music Festival.

Chef Andrew enjoys preparing a dish that came from his own creativity and from the satisfaction and appreciation of his clients. The one item he has learned the most from cooking is that he seems to get the best results when the pressure is on

and the clock is ticking! Also, that it is not about quantity but rather quality, less is more. And that it is important not to over season but to stay at just the right amount.

Chef Andrew enjoys catering as it allows him the flexibility to work and raise his 2 daughters, Andrea and Allison, as he is a single parent.

331-517-8930

ChefAndrew@ymail.com



Patrick Winn

I came to Ajijic 12 years ago after 30+ years in the international food industry and didn't know a soul - so I heard of CASA and joined...then became Hospitality Board member - learning the organization. Then - bammo after 2 years became president for a 2 year stint - which turned into 4 when my successor had to step down. And, I was also the program director, which is a full-time job.

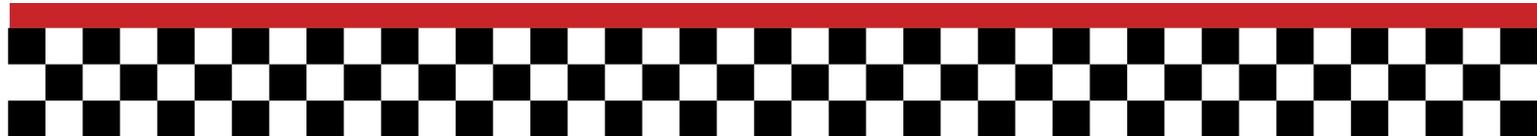
My favorite foods are always the entrees as I do not have a sweet tooth. I love the savory tastes of Italian, and casserole dishes - and having spent so many years traveling to Asia -

Chinese, Japanese, and fusions.

Best experience was taking first on Christmas program month with my eggnog. I had made way too much - and so we celebrated into the wee hours. I was really surprised to find my car in the garage the next morning as I had no recollection of driving home from El Chante. This behavior was NOT endorsed by CASA.



LET'S GET COOKING



Culinary Arts Society of Ajijic

Meet our July 2018 Winners

Page 4



First Place taste & People's Choice
Lydia Cortez
CRISP AND CRUNCHY WRAPS



Third Place
Laure Hilden
PEKING DUCK

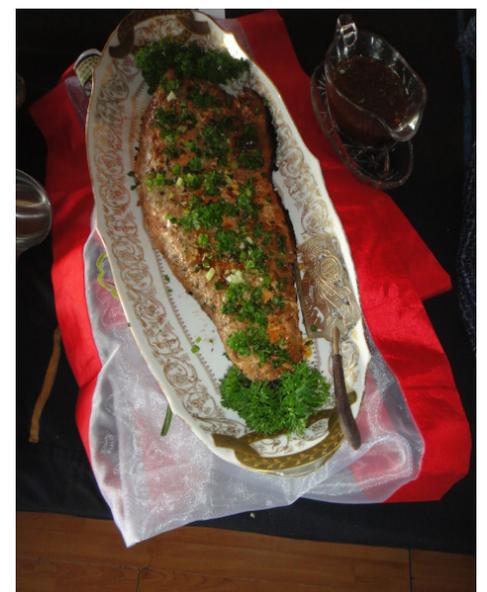


Winners: Lydia Cortez, Robbin Del Nagro & Laure Hilden

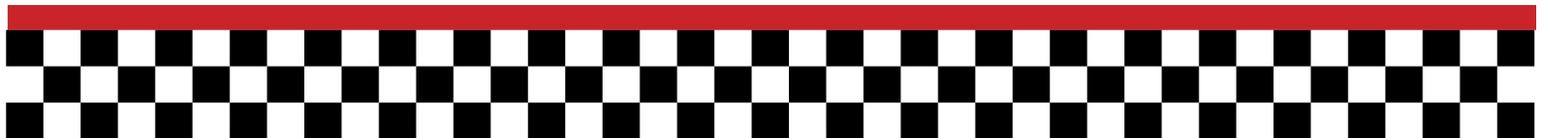
Second Place & tie Best Presentation
Robbin Del Nagro
THAI CHICKEN CURRY W/APPLE
CHUTNEY AND SPRING ROLLS



tie Best Presentation
Carol Van Gorp
KYOTO SALMON



Tie for Best Presentation: Robbin Del Nagro & Carol Van Gorp



Culinary Arts Society of Ajijic

Meet our July 2018 Winners

Page 5



CATEGORY B

Asian dessert



Winners: Michele Lococo, Allison Quattrocchi, Steve Parker & Roberta Kalan

First Place & Best Presentation

Michele Lococo

GREEN TEA SPONGE W/
GINGER MANGO MOUSSE
AND SESAME TUILES

Second Place

Allison Quattrocchi

THAI STICKY RICE W/
MANGOS AND PISTACHIOS

tie Third Place

Roberta Kalan

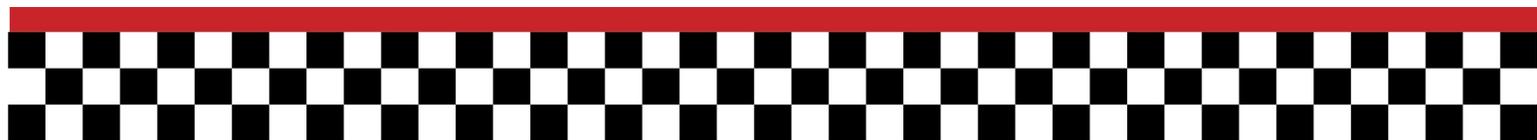
YAK KWA - KOREAN GINGER
COOKIES DIPPED IN HONEY



tie Third Place & People's choice

Steve Parker

THAI SPICED MANGO
COCONUT SURPRISE



Culinary Arts Society of Ajijic

Meet our July 2018 Winners

Page 6



August 2018 all Winners: Allison Quattrocchi, Michele Lococo, Roberta Kalan, Steve Parker.
Lydia Cortez, Robbin Del Nagro, Laure Hilden & Carol Van Gorp

Cat. A & B
First Place taste

Cat. A & B
People's Choice

Cat. A & B
Best Presentation



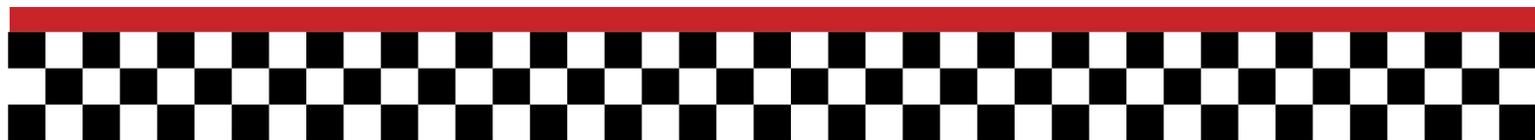
Lydia Cortez & Michele Lococo



Lydia Cortez & Steve Parkerh



Lydia Cortez ,Robbin Del Nagro
& Carol Van Gorp



Culinary Arts Society of Ajijic

July 2018 Winning Recipe

Page 7

FIST PLACE CATEGORY A CRISP AND CRUNCHY WRAPS

Lydia Cortez

This recipe serves 6 people

Crisp, fresh disinfected lettuce leaves on a plate

FILLING

- 1 lb. ground pork (can substitute gr. chicken or turkey)
- 2 tbsp. Sesame oil
- 1 tbsp. Vegetable or canola oil
- 2 tbsp. Soy sauce
- 1/2 cup chopped green onions
- 1 tbsp. Minced garlic
- 1 tbsp. Fresh grated ginger
- 1 cup diced carrots
- 1 cup diced mushrooms
- 1 cup diced jicama
- 2 tbsp. diced red pepper
- 3 tbsp. Hoisin sauce
- 3 tbsp. Rice wine vinegar

Brown the ground pork in sesame oil. Add garlic, ginger and green onions. In another pan sauté in veg. or canola oil the mushrooms, carrots, jicama and red pepper. Use more oil if needed. Combine with gr. pork, soy and hoisin sauce, rice wine vinegar.

MANGO SAUCE

- 1 mango
- 1 lime or orange
- 1/3cup sugar
- 1/2 tsp.cornstarch
- 1 tsp. Red pepper flakes
- 1 tsp.apple cider vinegar

Grate the zest of the lime or orange and squeeze its juice. Mix cornstarch with juice. Slice mango into strips and cook with other ingredients. Place in a sauce bowl or pitcher to be drizzled on top of wraps.

CRUNCHY GARNISHES

1. Whole or chopped peanuts
2. Raw matchstick pcs. of carrot and jicama
3. Diced red pepper
4. Sliced green onion or chives covered with rice wine and apple cider vinegar

The fun part is making your wraps at the table to avoid lettuce from wilting. Take a lettuce leaf or two in your hand, add meat/veggie filling, cover with your choice of garnishes and mango sauce....ENJOY!

FIST PLACE CATEGORY B GREEN TEA SPONGE WITH MANGO GINGER MOUSSE & BLACK SESAME TILES

Michele Lococo

Green Tea Sponge

- 1 cup unsalted butter softened
- 1 cup sugar
- 1 cup flour
- 2 tsp (1 ¼ at high altitude) baking powder
- 3 eggs, seperated
- 1 ½ tbsp matcha powder
- 2 tbsp milk

Mix butter and sugar well.

Add egg yolks and mix.

Whisk together separately flour, baking powder and matcha powder.

Add flour mixture to butter mixture 2 tbsp at a time with a rubber spatula until well combined. If mixture is dry add milk.

Beat egg whites until soft peaks. Add them to mixture 1/3 at a time with spatula.

Bake at 375 for 12 -15 minutes.

Mango Ginger Mousse

- 2 cups pureed mango
- 2 ½ tbsp powdered gelatin
- Juice of a lemon
- 2 ounces ginger liquor
- 1/2 cup powdered sugar
- 1 cup whipping cream

Heat lemon juice and add gelatin.

Add mango puree and ginger liquor and mix.

Whip cream with powdered sugar.

Fold in mango mixture.

Cool for 3 hours to set.

Black Sesame Tiles

- 1/2 cup white sesame seeds
- 1/2 cup black sesame seeds
- 1 cup sugar
- 1/2 cup flour
- 4 tbsp melted butter

- 1 tbsp tahini
- 1/2 cup orange juice

Grind sesame in food processor, then add flour and sugar

Mix butter, tahini and orange juice

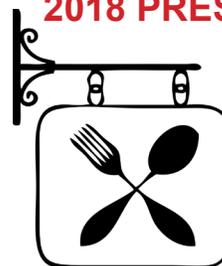
Mix in sesame mixture

Let rest in fridge for an hour

Spread into small rounds on a Silpat and bake at 350 for 12 minutes



2018 PRESENTATIONS



**CATEGORY A
MAIN DISH**

**CATEGORY B
DESSERT**

August 20th

Category A - Create a Picnic Basket

Category B - Picnic Basket dessert

September 24th

Category A - Mexican main course

Category B - Mexican desserts

October 15th

Category A - Comfort food - One dish wonders

Category B - Cookies and bars

November 19th

Category A - Squash main dish

Category B - Soaked sponge desserts

December 17th

Category A - Holiday Party with Botanas

Category B - Holiday Desserts

