



EVE ONLINE COOKING CONTEST

PICTURES AND RECIPES PRESENTED BY: VERONIKA RENALARD

AMARRIAN SALAD [WITH "PLEX CROUTONS & DAMSEL IN DIS'DRESSING"]

Dressing Components:

- ¼ Large White Onion
- 4-6 Cloves Garlic
- 1 Medium Red Pepper
- 2gm Basil
- 2gm Italian Parsley
- 15mL Dry Oregano
- 100mL Olive Oil
- 50mL Red Wine Vinegar
- 25mL Fresh Lemon Juice
- 15mL Raw Honey
- 60mL Parmesan Cheese
- Salt & Black Pepper [To Taste]



PLEX Crouton Components:

- 355mL [1.5 Cups] All Purpose Flour
- 226gm [8 oz] Cheddar Cheese [Shredded]
- Mozzarella Cheese [Shredded]
- 120mL Unsalted Butter [Frozen]
- 15mL Corn Starch
- 1.25mL Paprika
- 1.25mL Cayene
- 2.5mL Salt
- 60mL Water





AMARRIAN SALAD

[CONTINUED]

- Salad Components
 - 1 Serving Mixed Baby Greens
 - 4-6 Cherry Tomatoes [Halved]
 - 1 Boiled Egg [Quartered]
 - 15-30mL "Damsel in Dis'Dressing"
 - 4-6 PLEX Croutons
 - Salt & Black Pepper [To Taste]

AMARRIAN SALAD SERVED

Dressing:

- Start by Roasting Onion, Garlic, and Red Pepper in an Iron Skillet at Medium High Heat until lightly charred and tender. Chill the mixture.
- Add the roasted mix to a blender with the Lemon Juice, Basil, and Parsely. Blend into a puree.
- Pour puree into a mixing bowl, then add Olive Oil, Red Wine Vinegar, Oregano, and Finally Parmesan Cheese. Add Raw Honey & Whisk Well.
- Season with Salt and Pepper to Taste. Keep Chilled.



PLEX Croutons:

- Combine the Dry ingredients; Flour, Cheese, Spices, Salt, and Corn Starch into a food processor.
- Add the Frozen Butter cut into small pieces. Pulse for at least one minute or until fully combined.
- Slowly add the water until the mixture reaches a 'wet sand-like' consistency.
- Knead into a dough and shape a rectangular log. Wrap in a plastic wrap, and allow to chill for at least one hour.
- Slice the dough thinly-about 3mm.
- Place on a baking sheet line with parchment paper approximately 1cm apart.
- Bake at 190°C for about 15 minutes, or until lightly golden, and crisp.
- Remove from oven and immediately place Mozzarella cheese in the shape of the PLEX 'X' and allow to cool. Set aside.





AMARRIAN SALAD SERVED

[FINISHED]

Final Salad:

- For Boiling the egg;
 - Prepare an Ice Water bath by adding Ice and Cold water to a large bowl.
 - Submerge eggs about 1cm beneath a pot of cool water. Cover and bring to a BOIL-100°C.
 - Cook at medium heat for 5-7 minutes.
 - Remove from heat and place eggs into the Ice Water bath. Peel the shell, and cut into Quarters.
- Assemble the serving of Baby greens on the main dish.
- Place Halved Cherry Tomatoes throughout and top with "Damsel in Dis'Dressing."
- Gently lay the Boiled egg quarters evenly over the greens.
- Tuck "PLEX Croutons" as desired throughout the salad.
- Salt and Pepper to Taste.

FEDO FILET

[WITH "BLUE MOON GOO" REDUCTION]

Entrée Components:

- Beef Filet 170-227gm [6-8oz]
- ½ Large Onion [Diced]
- 3-4 Cloves Garlic [Minced]
- 2-3 Sprigs Thyme
- 60mL Blueberries
- 120mL Robust Red Wine
- 30mL Lemon Juice & Zest
- 15mL Brown Sugar
- 15mL Olive Oil & Butter
- Salt & Black Pepper [To Taste]





FEDO FILET SERVED

- "Blue Moon Goo" Reduction:
 - Start with thinly sliced onions in a heated Sauce Pan with Olive oil and Butter. Cook onions until caramelized, add minced garlic, thyme, lemon juice and zest.
 - Add Robust Red Wine, and bring to a boil. Reduce. Remove Thyme sprigs.
 - Sprinkle Brown or Raw sugar, allow to melt, and add fresh or frozen Blueberries. Return to a simmer. Reduce heat to low.
 - Simmer until Blueberries are tender then mash in pan to a thinner pulp.
 - Salt to Taste. Keep Warm.

FEDO FILET SERVED [CONTINUED]

Fedo Filet:

- Season Filet on both sides with Salt and Pepper.
- Heat Iron Skillet to medium high temperature.
- Preheat oven to 205°C [400°F].
- Add Olive oil, then butter to heated Iron Skillet.
- Sear Filet on both sides for about 2 minutes each side. Place Iron Skillet with Filet in oven.
- Bake in oven for about 5-7 minutes [For Medium-Rare] or longer, based on desired cook.
- Remove from Oven, and allow to rest addition 5-7 minutes. Slice and plate over reduction.



THE COCKTAIL

["JACK & QUAFE BOOSTER" (WHISKEY AND BLUEBERRY SODA) WITH "KRUUL'S DNA" TWIST]

Cocktail Components:

- Ice.
- Your favorite Whiskey!
- Blue Energy Drink, with a Blackberry garnish, and Double Orange Twist.

Assembly:

- Add Ice, and Whiskey to Rocks Glass.
- Slowly pour the Energy Drink over a spoon to create a layering effect.
- Twist two thin cuts of orange into a double-helix form as a garnish.
- Finish with a Blackberry on the rim.





FEDO FILET ENTRÉE & AMARRIAN SIDE SALAD, SERVED WITH A WHISKEY QUAFE COCKTAIL

I hope you find this recipe and
instructions easy to read and
reproduce, and I hope you enjoy!

Thank you!

Veronika Renalard