

MARCH 4, 2018
WOLFGANG PUCK CELEBRATES 24 YEARS CATERING THE OSCARS®

SIGNATURE RECIPES
AND GRACIOUS HOSPITALITY

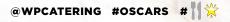




In our 2018 guide, you'll find recipes, ballots, and tips to welcome your guests and enjoy your own event. Everything you need to bring the red carpet atmosphere into the comfort of your own home.

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☐ Octavia Spencer, The Shape of Water

2018 Nominees

BEST PICTURE	ANIMATED FEATURE FILM
☐ Call Me by Your Name	☐ The Boss Baby
☐ Darkest Hour	☐ The Breadwinner
□ Dunkirk	□ Coco
☐ Get Out	☐ Ferdinand
☐ Lady Bird	Loving Vincent
☐ Phantom Thread	
☐ The Post	□ CINEMATOGRAPHY
☐ The Shape of Water	☐ Blade Runner 2049
☐ Three Billboards outside Ebbing, Missouri	□ Darkest Hour
	□ Dunkirk
□ ACTOR IN A LEADING ROLE	☐ Mudbound
□ Sally Hawkins, The Shape of Water	☐ The Shape of Water
☐ Frances McDormand, Three Billboards outside	
Ebbing, Missouri	COSTUME DESIGN
☐ Margot Robbie, I, Tonya	☐ Beauty and the Beast
☐ Saoirse Ronan, Lady Bird	☐ Darkest Hour
☐ Meryl Streep, The Post	☐ Phantom Thread
ACTRESS IN A LEADING ROLE	☐ The Shape of Water
☐ Isabelle Huppert, Elle	☐ Victoria & Abdul
☐ Ruth Negga, Loving	DIRECTING
□ Natalie Portman, Jackie	☐ Dunkirk
☐ Emma Stone, La La Land	Get Out
☐ Meryl Streep, Florence Foster Jenkins	☐ Lady Bird
	☐ Phantom Thread
ACTOR IN A SUPPORTING ROLE	☐ The Shape of Water
☐ Willem Dafoe, The Florida Project	
☐ Woody Harrelson, Three Billboards	DOCUMENTARY (FEATURE)
outside Ebbing, Missouri	☐ Abacus: Small Enough to Jail
☐ Richard Jenkins, The Shape of Water	☐ Faces Places
Christopher Plummer, All the Money in the World	d 🔲 Icarus
☐ Sam Rockwell, Three Billboards Outside Ebbing,	Last Men in Aleppo
Missouri	☐ Strong Island
ACTRESS IN A SUPPORTING ROLE	DOCUMENTARY (SHORT SUBJECT
Mary J. Blige, Mudbound	☐ Edith+Eddie
☐ Allison Janney, I, Tonya	☐ Heaven Is a Traffic Jam on the 40!
Lesley Manville, Phantom Thread	☐ Heroin(e)
☐ Laurie Metcalf, Lady Bird	☐ Knife Skills

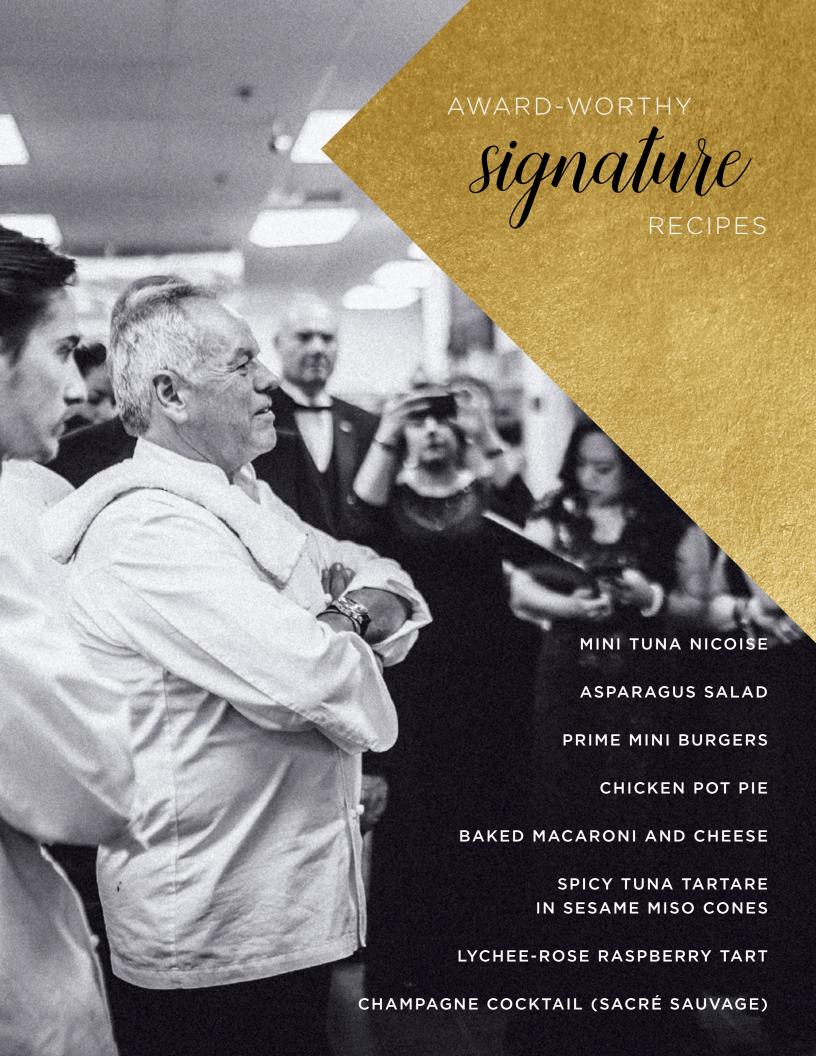
☐ Traffic Stop

☐ Lou

2018 Nominees

FILM EDITING	Negative Space
☐ Baby Driver	Revolting Rhymes
☐ Dunkirk	
☐ I, Tonya	SHORT FILM (LIVE ACTION)
☐ The Shape of Water	☐ DeKalb Elementary
☐ Three Billboards Outside Ebbing, Missouri	☐ The Eleven O'Clock
	My Nephew Emmett
FOREIGN LANGUAGE FILM	☐ The Silent Child
☐ A Fantastic Woman	☐ Watu Wote/All of Us
☐ The Insult	
☐ Loveless	SOUND EDITING
☐ On Body and Soul	☐ Baby Driver
☐ The Square	☐ Blade Runner 2049
	☐ Dunkirk
MAKEUP AND HAIRSTYLING	☐ The Shape of Water
□ Darkest Hour	Star Wars: The Last Jedi
☐ Victoria & Abdul	
☐ Wonder	SOUND MIXING
	☐ Baby Driver
MUSIC (ORIGINAL SCORE)	☐ Blade Runner 2049
□ Dunkirk	Dunkirk
□ Phantom Thread	☐ The Shape of Water
☐ The Shape of Water	Star Wars: The Last Jedi
☐ Star Wars: The Last Jedi	
☐ Three Billboards outside Ebbing, Missouri	VISUAL EFFECTS
MUCIC (ODICINAL CONC)	☐ Blade Runner 2049
MUSIC (ORIGINAL SONG)	☐ Guardians of the Galaxy Vol. 2
☐ "Mighty River," Mudbound	☐ Kong: Skull Island
"Mystery Of Love," Call Me by Your Name	☐ Star Wars: The Last Jedi
"Remember Me," Coco	☐ War for the Planet of the Apes
☐ "Stand Up For Something," Marshall	
☐ "This Is Me," The Greatest Showman	WRITING (ADAPTED SCREENPLAY)
PRODUCTION DESIGN	☐ Call Me by Your Name
☐ Beauty and the Beast	☐ The Disaster Artist
	□ Logan
☐ Blade Runner 2049 ☐ Darkest Hour	☐ Molly's Game
	☐ Mudbound
	WRITING (ORIGINAL SCREENPLAY)
☐ The Shape of Water	☐ The Big Sick
SHORT FILM (ANIMATED)	☐ Get Out
☐ Dear Basketball	
☐ Garden Party	☐ Lady Bird
- Garden Faity	☐ The Shape of Water

☐ Three Billboards Outside Ebbing, Missouri





- 1 PINT cherry tomatoes, quartered
- 10 haricot vert (substitution: green beans)
- 1 TBSP. saffron threads
- 1 pasteurized egg yolk
- 3/4 CUP canola oil
- · Salt and pepper, to taste

POTATOES: Using a quarter-sized cutter, punch out the potato wheels into as many disks as possible. Using a melon baller, scoop out a small amount from the center of each quarter-sized round. Discard scraps. Place prepared potatoes in pot filled with water. Add 5 saffron threads and 2 tablespoons salt to water. Cook over low heat until the potatoes are tender. Be careful not to overcook or boil the potatoes, as they will fall apart. Strain potatoes and place on a paper towel covered plate. Reserve in the refrigerator until cold.

AIOLI: Place canola oil and remaining saffron threads into a small pot. Cook over low heat for 8 minutes. Be careful not to burn the saffron. When done, set aside until cool, approximately 45 minutes. Place pasteurized egg yolk and 2 tablespoons cold water into a blender. Blend on low speed. With machine running, slowly add the cooled saffron oil in a thin stream into the middle of the blender. Blend until the oil is well incorporated. The mixture should resemble mayonnaise. Transfer to a small bowl and season to taste with salt and pepper. Set aside.

HARICOT VERT: Bring a pot of water to a boil. Add haricot vert for 10 seconds. Remove and place immediately into a bowl of ice water. When the haricot vert are cold, cut them into 1/2 inch long pieces.

TUNA: Cut tuna into 1-inch wide logs. Slice into thing squares, no bigger than the potatoes. Keep refrigerated until assembly.

ASSEMBLY: Place a small amount of aioli into the center of each potato. Place two quarters of olive on top of aioli. Top with tuna. Place a small dot of aioli on top of the tuna. Top with one tomato quarter and a haricot vert piece. Repeat with remaining ingredients. Sprinkle platter with minced chives and serve.





ASPARAGUS: Bring a large pot of salted water to a boil. While the water is coming to a boil, peel the bottoms of the asparagus stalks with a peeler. Place asparagus stalks in boiling water for 10 seconds and immediately transfer to a bowl of ice water. Drain and set aside.

VINAIGRETTE: Place white miso, pickled ginger, soy sauce, sugar and unseasoned rice vinegar into a blender. Blend at medium speed. With the machine running, slowly add the oil in a slow, steady stream until the dressing comes together. Place in a container and set aside.

ASSEMBLY: Toss cherry tomatoes with 1/4 cup, or more as needed, of vinaigrette until coated and set aside. Toss watercress with 1 tablespoon olive and salt and set aside. Place asparagus on a platter. Top with dressed cherry tomatoes. Drizzle asparagus and tomatoes with 1/4 cup, or more as needed, of remaining dressing. Arrange watercress on top of tomato and asparagus mixture. Garnish with edible flowers.



MINI BURGERS
WITH CHEDDAR CHEESE
AND REMOULADE

INGREDIENTS

- 3/4 POUND prime ground beef, such as Kobe-style
- PINCH of kosher salt and freshly ground black pepper
- 4 TABLESPOONS extra-virgin olive oil
- 12 small slices of cheddar cheese
- 12 mini sesame brioche buns
- Remoulade (RECIPE BELOW)
- · Arugula leaves
- 6 cherry tomatoes, sliced
- 3 cornichons, SLICED

INSTRUCTIONS

Preheat grill or grill pan. Put the ground beef in a bowl and season with a generous pinch of salt and pepper. Mix together with your hands to combine. Take a small amount (about 2 tablespoons worth) of the ground beef and roll it in the palm of your hand like you are making meatballs. Flatten the top slightly and put the mini burger patties on a side plate. Drizzle the burgers with oil and season the tops with salt and pepper. Turn the burgers over and season the other side. Place the burgers on the hot grill. Cook for 3 minutes, then turn them over with tongs. Place slices of cheddar cheese on top of the burgers, allowing it to melt. While that's cooking, put the buns on the grill. Let them toast slightly on both sides, about 2 minutes total time. To put the burgers together: Put the toasted buns on a platter. Top each with a small spoonful of Remoulade. Put the burger on top (cheese side up), followed by an arugula leaf, a slice of tomato and a slice of cornichon.

REMOULADE | YIELD: 1 CUP

Combine 3/4 cup of store-bought or home made Thousand Island dressing with 2 tablespoons of bottled barbecue sauce and a little bit of diced red onion. Stir to combine.





- 4 TABLESPOONS vegetable oil
- 4 TABLESPOONS unsalted butter, divided
- 1/2 POUND organic red-skinned potatoes, cut into 1/2-INCH PIECES
- 1/2 POUND organic carrots, peeled and cut into 1/2-INCH PIECES
- 1 MEDIUM yellow onion, peeled and diced
- 2 garlic cloves, minced
- PINCH of crushed red pepper flakes
- 1 sprig thyme
- 1 bay leaf
- 1 CUP white wine
- 2 CUPS organic chicken stock
- 1 CUP PLUS 1 TABLESPOON heavy cream
- 1/4 CUP dry sherry
- 1/2 CUP shelled or frozen peas
- Approximately 1/2 POUND frozen puff pastry, defrosted following package instructions
- 1 CAGE-FREE egg

Season the chicken pieces with salt and pepper, and toss in a mixing bowl with 2 tablespoons of the flour until evenly coated. In a large skillet over high heat, heat 2 tablespoons of the oil. Add the chicken pieces, reduce the heat slightly, and sauté, turning them occasionally, until light golden and thoroughly cooked, about 5 to 10 minutes. Using a slotted spoon, transfer the chicken to a plate and set aside. Add the remaining oil and 2 tablespoons of the butter to the pan, then add the potatoes, carrots, and onions and sauté until they begin to look glossy and bright, 2 to 3 minutes. Reduce the heat to medium, stir in the garlic, red pepper flakes, thyme, and bay leaf, and sauté, just until the vegetables begin to color slightly, 2 to 3 minutes more.

Add the wine, turn up the heat, stir and scrape with a wooden spoon to deglaze the pan deposits, and simmer until the liquid reduces by about half, 3 to 5 minutes. Add the chicken stock and the 1 cup of cream. Bring the liquid to a boil, reduce the heat slightly, and simmer briskly until the liquid reduces by about half again and is thick and creamy, about 15 minutes. Remove the sprig of thyme and the bay leaf.

Recipe by Wolfgang Puck, adapted from "Wolfgang Puck Makes it Easy," Rutledge Hill Press, 2004









- 3 TABLESPOONS flour
- 3-1/2 CUPS milk
- 1/2 MEDIUM white onion
- 1 bay leaf
- 1 teaspoon Kosher salt
- 1 TEASPOON black pepper
- PINCH cayenne
- 3 TABLESPOONS finely chopped black truffles
- 10 OUNCES sharp aged white cheddar, grated
- 3 OUNCES Gruyère cheese, grated
- 1 OUNCE Parmesan cheese, grated
- 2 DROPS black winter truffle oil
- 3 TABLESPOONS butter
- 1 CUP brioche bread crumbs
- 2 TABLESPOONS chopped parsley
- **SLICED** fresh black truffles for garnish (optional)

Preheat oven to 350 degrees F. In large pot of boiling salted water, cook the macaroni to all dente (approximately 7 minutes). Strain and place on a lightly oiled sheet pan. While the macaroni is cooking, in a separate pot, melt the butter and whisk in the flour. Continue to cook over low heat for 4 minutes stirring constantly. Add the milk, chopped truffles, onion and bay leaf. Simmer for 10 minutes. Remove onion and bay leaf.

Turn off the heat and add 3/4 of the aged cheddar and all of the other cheeses. Season with salt and black pepper and fold in macaroni. Pour into a 2-quart casserole dish. Top with remaining cheddar. Melt the butter in a sauté pan and toss bread crumbs and parsley to coat. Top the macaroni with bread crumb mixture. Bake for 30 minutes. Remove from the oven let stand for about 5 minutes. Serve with fresh shaved black truffles.





- 4 OUNCES diced # 1 sushi grade tuna
- 1 TABLESPOON diced pickled ginger
- 1 TEASPOON chopped scallions
- 1 TABLESPOON soy sauce/wasabi mixture
- (see below)
- 2 TABLESPOONS Spicy Chili Mayonnaise
- (see below)

MISO TUILE CONE

- 4 OUNCES diced # 1 sushi grade tuna
- 1 TABLESPOON diced pickled ginger
- 1 TEASPOON chopped scallions
- 1 TABLESPOON soy sauce/wasabi mixture (SEE BELOW)
- 2 TABLESPOONS Spicy Chili Mayonnaise (SEE BELOW)
- 4 OUNCES (1/2 stick) butter
- 1 CUP corn syrup
- 1/8 CUP miso paste
- 1/4 TEASPOON salt
- 1/4 TEASPOON black pepper
- 1 TABLESPOON sesame oil
- 1/2 CUP all-purpose flour
- 1 TABLESPOON powdered ginger
- 1/2 CUP sesame seeds (1/4 CUP black, 1/4 CUP white)

INSTRUCTIONS

Preheat oven to 350 degrees F. In a medium saucepan, melt the butter together with the corn syrup. Do Not Boil. Remove from the heat and whisk in miso paste and sesame oil. Sift the flour, continuously stirring. Add the ginger and sesame seeds. Bake in the oven on Silpats in 1 tablespoon portions for 10 minutes, then turn and bake for another 2 minutes. Remove from the baking sheets and form into miniature cones. Assembly and Presentation. Mix together tartare ingredients. Place in plastic pastry bag. Place cones (about 20) in cone holder. Place 2 daikon sprouts in each cone while piping in the tartare mixture. Top with masago roe, julienne bonito flake, and chopped pickled ginger.

SOY SAUCE/WASABI MIXTURE made with 1/3 cup wasabi paste and 1 cup Japanese soy sauce. First, mix the wasabi paste with a little water, then mix with soy sauce. Be sure to shake or mix before every use. Spicy Chili Mayonnaise is made with 1 cup of good quality prepared mayonnaise, 1/3 cup plus 1/4 tablespoon chili sauce siracha, and 1/4 teaspoon sesame oil (Kadoya brand), all mixed together.





In the bowl of a stand mixer fitted with a paddle attachment, cream butter, sugar and salt until smooth. Add the eggs and mix to combine. Add pastry flour and mix for 2 minutes. Place dough on floured work surface to form a ball. Reserve in the refrigerator.

RASPBERRY JAM INGREDIENTS

- 603 GRAMS frozen raspberries
- 359 GRAMS sugar
- 33 GRAMS water
- 3 GRAMS vitamin C
- ZEST from one orange

INSTRUCTIONS

In a heavy pot or dutch oven, add the water. Layer 1/4 raspberries and sugar, alternating each until all berries and sugar are used. Cover with plastic wrap and let sit at room temperature for one hour. Place the pot over a medium flame and cook, whisking constantly for 12 minutes. Reduce heat to low. While whisking, slowly drip in the vitamin C from high above and cook for 9 minutes. Be careful not to splatter. Remove from heat and add orange zest. Pour into a metal bain marie and cool down.





Preheat oven to 150°F. Warm a pot of water on the stove. Place the egg whites and sugar together in the bowl of a stand mixer. When the water is boiling, place the bowl on top of the pot, mixing continually until the mixture reaches 122°F. When mixture reaches temperature, transfer to stand mixer fitted with whisk attachment and whisk until the mixture cools to 77°F. Fold in lychee essence. Immediately pipe onto a prepared baking sheet in desired shape(s) and bake for approximately 2 hours until firm.

ROSE WATER PANNA COTTA INGREDIENTS

- 500 GRAMS cream
- 70 GRAMS sugar
- 4 GRAMS gelati sheets
- 10 GRAMS rose water

INSTRUCTIONS

Soak gelatin in ice water. Set aside. In a medium pot set over medium-low heat, warm cream and sugar until mixture reaches 149°F. Remove pot from stove. Add bloomed gelatin and rose water. Whisk until combined.

ASSEMBLY INGREDIENTS

- SUGAR DOUGH
- RASPBERRY JAM
- FRESH LYCHEES, CUT INTO QUARTERS
- PANNA COTTA
- MERINGUE
- FRESH RASPBERRIES, CUT IN HALF

INSTRUCTIONS

Line a small tart mold with the sugar dough. Bake at 325°F for 12 minutes. Remove and let cool. Once the tarts are cooled, spread a thin layer of raspberry jam on the bottom of the tart shell. Add three to four pieces of fresh lychee on top. Pour liquid panna cotta until shell is filled just below the edges. Be careful not to overfill. Transfer prepared shells to freezer and let cool for 2 hours. To finish, place 2 raspberry halves and meringue pieces on top. Decorate with fresh viola flowers, if desired. Repeat with remaining tart shells.





Yield: 1 cocktail

INGREDIENTS

- 4 OUNCES Piper Heidsieck Rosé Sauvage
- Ice cubes or ice ball
- 2 DASHES Chilled ginger syrup
- 1 OUNCE orange bitters
- 1/2 OUNCE triple sec/orange liqueur
- ZEST of pomelo (pink grapefruit)
- GARNISH with blackberries or blueberries

INSTRUCTIONS

Combine in a tumbler-style wine glass-



GOVERNORS BALL BY THE

numbers



























