



**California Date  
Administrative Committee**  
P O Box 1736 — Indio, CA 92202

# UPDATES!

CALIFORNIA DATE INDUSTRY NEWS JANUARY, 2008



## Chef of the Month:

### Joselito Asistio

Bistro Chef  
Fantasy Springs Resort Casino  
Indio, California

**J**oselito was trained by Filipino, Japanese, Chinese, French and Italian-American chefs throughout his thirteen year career in the culinary field.

In 2000 and 2001, Asistio won the Chef de Cuisine Award from Guam Memorial Hospital. Graduating in 1990 with a Bachelor of Science in Marine Transportation, majoring in navigation; he enjoys fishing and spending time with his wife Charlene and son Joel Adrian.

## First Place Entrée

### Filet Mignon in Wild Mushroom & Bacon Crust with Khadrawy Demi Sauce

#### Filet Mignon

4 ounce	Filet Mignon
2 Tbs.	Bacon crumbs
1 Tbs.	Dried Wild Mushrooms
To Taste	Salt & Pepper

Roll the sides of the filet in the mixture of dried mushrooms and bacon crumbs. Salt and pepper to taste. Grill on high heat to sear, and then finish in the oven at 350° F for 5 minutes.

#### Khadrawy Demi Sauce

2 Tbs.	Olive oil for sautéing
1 tsp.	Shallots, finely diced
½ cup	Red Wine
1 tsp.	Fresh Thyme & Rosemary
3 Tbs.	Demi Glaze
2 Tbs.	Khadrawy Dates, pureed

Sauté shallots in olive oil until soft. Add red wine and fresh herbs, and reduce until alcohol is gone. Add the demi glaze and the pureed dates, simmer until it is thick.

#### Stuffed Oyster

1 whole	Blue Point Oyster
1 Tbs.	Blanched Bacon
1 Tbs.	Sweet Onion, finely diced
2 Tbs.	Olive oil for sautéing
1 Each	Deglet Noor, finely sliced
2 Tbs.	Green Peppercorn Sauce

Sauté the sweet onion until soft. Open the oyster and on each half put the blanched bacon, sautéed onion, sliced dates and top with green peppercorn sauce. Bake in 400-degree oven until the top is golden brown.

#### Potato Puff

¼ cup	Idaho or Russet Potato, shredded
1 pc	Khadrawy Dates, Chopped
½ oz	Smoked Gouda Cheese
To Taste	Salt & Pepper

Blanch the shredded potato. Salt and Pepper to taste. Then mix potato with smoked Gouda and dates. Shape the potato in round puffs and deep fry until cheese melts.

#### Dish Served with:

Baked Oyster with Khadrawy Dates, Bacon, Sweet Onions in Green Peppercorn Sauce  
Smoked Gouda Cheese and Dates Potato Puff  
Sautéed Seasonal Vegetables

