

Cooking with Beer and Brewing Ingredients

Sean Z. Paxton
Home Brew Chef



Abstract

The boundaries of Beer Cuisine will be redefined through the exploration of using brewing ingredients in food and culinary spices/herbs in beer to create dishes and brews that bridge the pairing and dining experience. Participants attending this session will have the opportunity to learn about the rationale for incorporating beer in food, as cooking with beer is more complex than cooking with most other liquids.



What is Beer Cuisine?

- Showcasing beer as an ingredient
- Incorporating beer into food, as a supportive element into the dish
- Bridging the flavors of beer in the glass and bringing them to the plate



Dissection of Flavor

- How we taste?
- What do we taste?
- Smell vs taste?
- Food memories?
- Food issues?

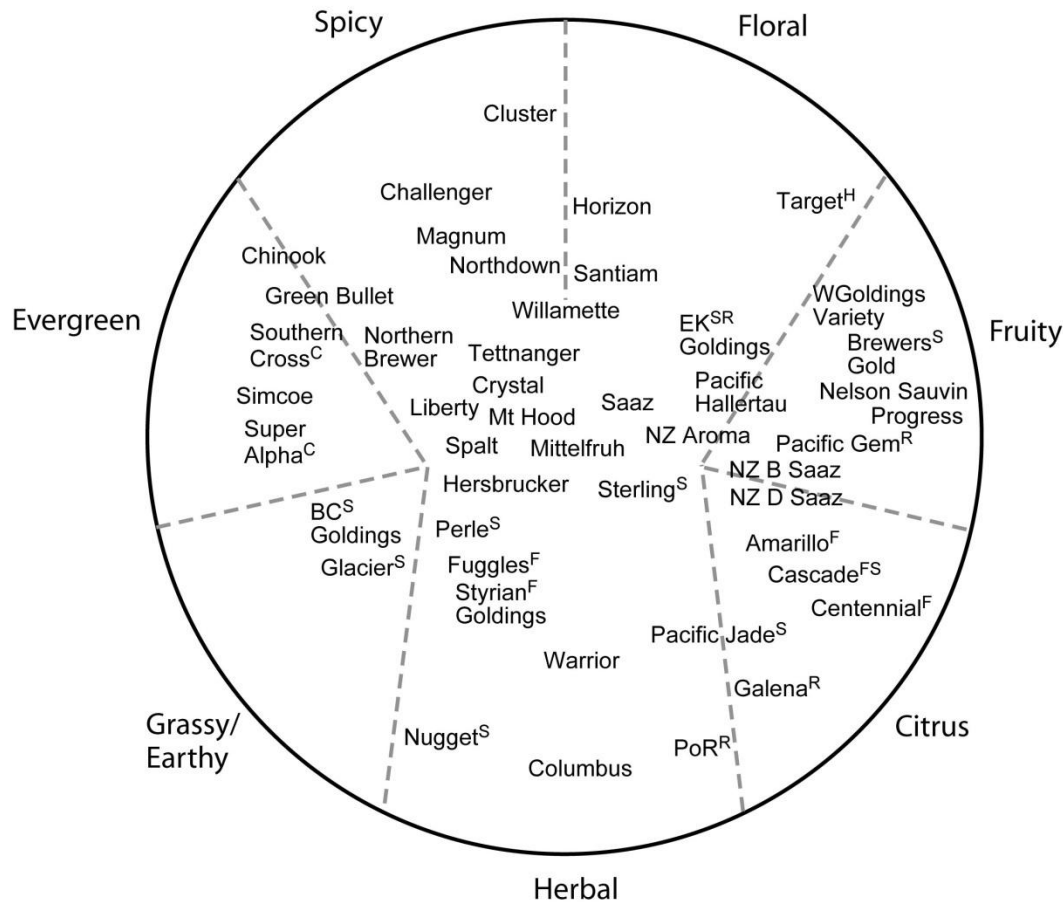


Taste

- The big four
 - Sweet
 - Sour
 - Spicy/Salty
 - Bitter
- Then that Unami thing



Understanding Hops Unique Flavors

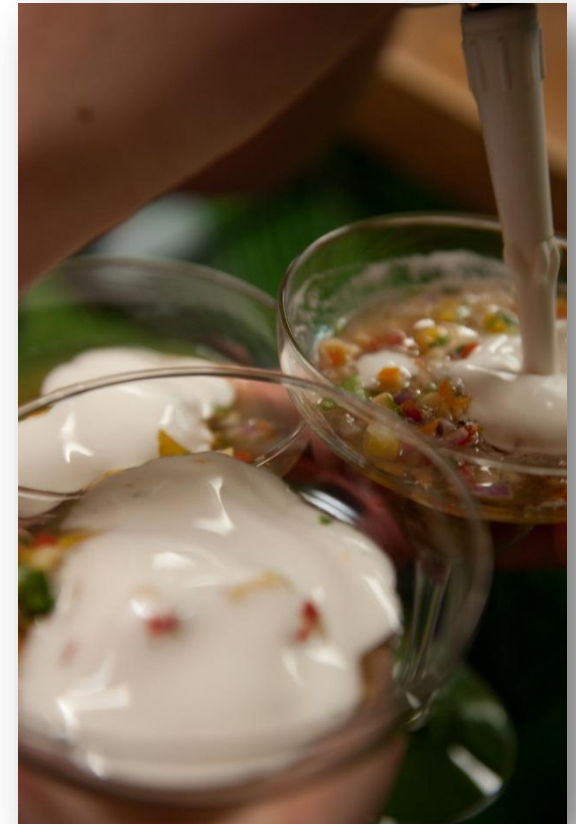


F Also Floral	U Also Fruity	C Also Citrus	H Also Herbal
R Also Grassy/Earthy	V Also Evergreen	S Also Spicy	



Dissection of Flavor: Hops

- How can we force a pairing?
- Adding beer flavors to food
 - Citrus
 - Herbal
 - Fruity
 - Floral
 - Spicy?
 - What is Spicy?



Cooking with Brewing Ingredients:

Hops

- Understanding bitterness
- Thinking about flavors and desired outcome of the dish and pairing
- Possibilities in the Kitchen
 - Hop Salt
 - Hop Extract/Tincture
 - Hop Pesto
 - Hop Oil Infusions



Cooking with Brewing Ingredients: Hops

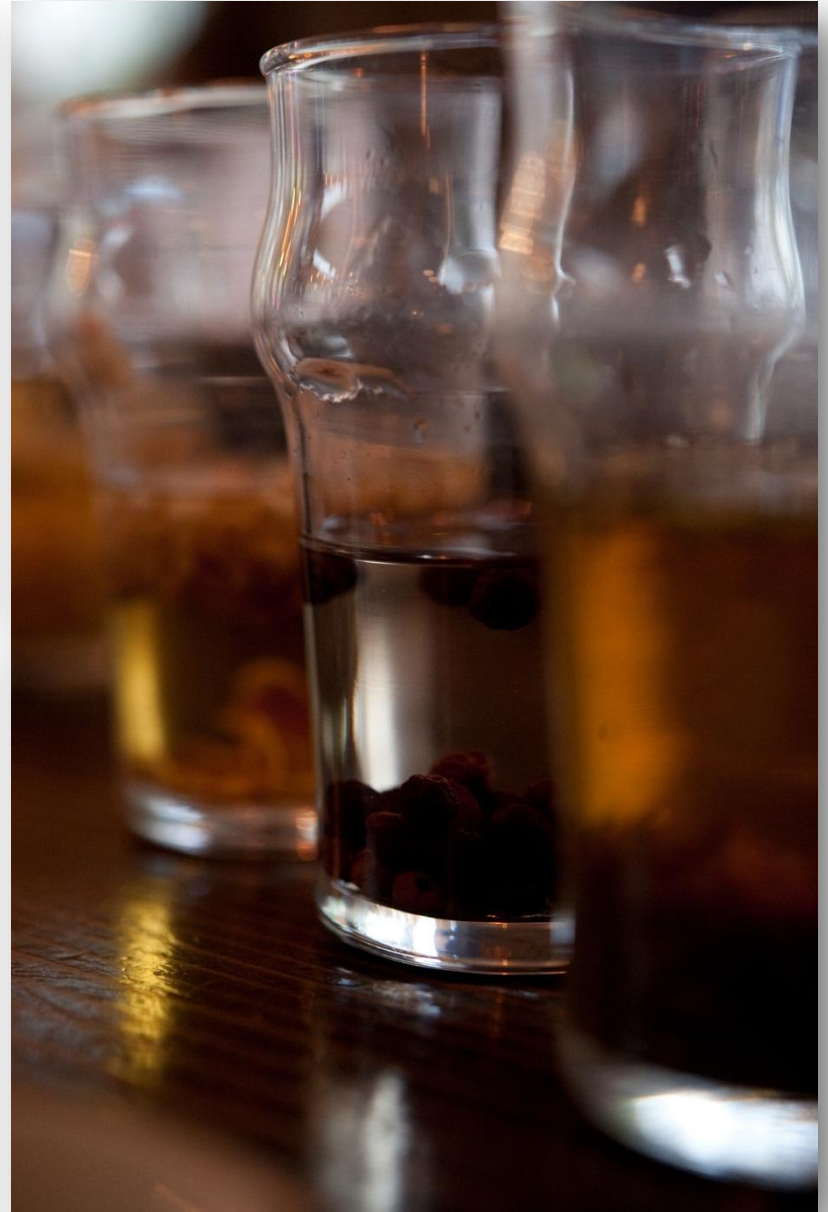
- Thinking of hops
 - As an herb?
 - As a spice?
- How to re-enforce the flavor
- How to bridge the gap



Spices/Herbs

- Reflections on a Gruit
 - Spices
 - Coriander/Cumin/Peppercorns
 - Herbs in beers
 - Thyme: Pannepot
 - Saison Du Buff
 - Basil
 - Bison Honey Basil
 - The Bruery Trade Winds
 - Beers without hops
 - Brian Hunt/Moonlight Brewing
 - Out to Lunch
 - Working for Tips





Cooking with Brewing Ingredients: Malt

- Designing a recipe
- Flavors of malt:
 - Malty/Toffee/Caramel
 - Roasty/Chocolate
 - Adding Coffee/Esspresso
 - Wheat/Rye
 - Different Adjuncts
 - Wild Rice/Black Rice
 - Buckwheat/Millet/Amaranth



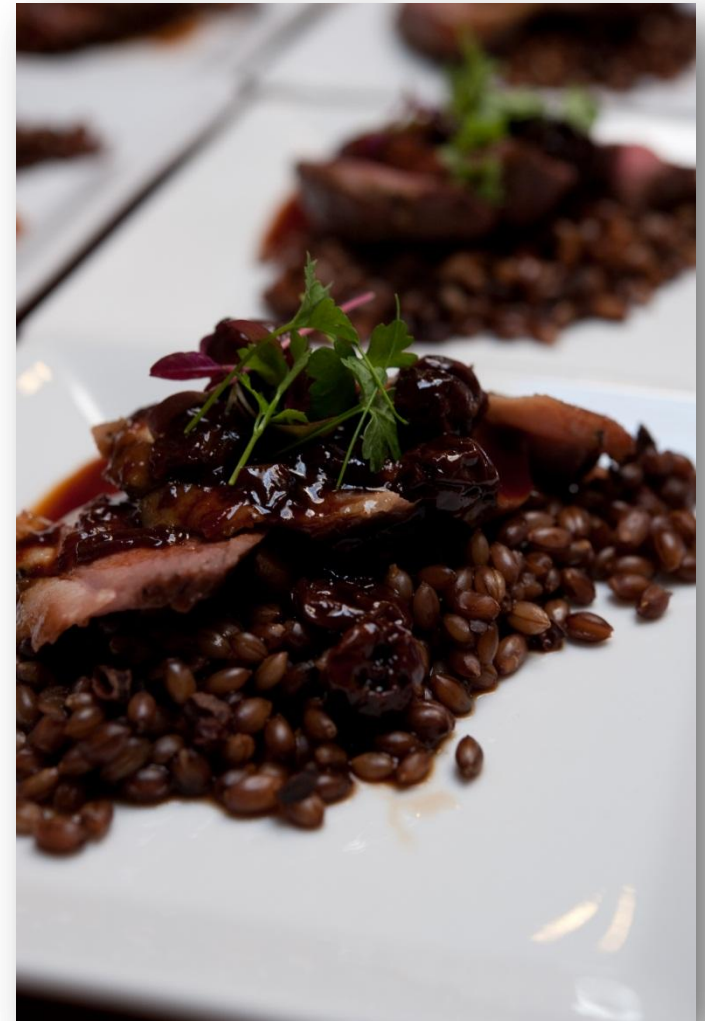
Malt Forward Beers

- Firestone Walker Brewing Co.
- Saucerful of Secrets



Cooking with Brewing Ingredients: Malt

- Using Malt in food
- Pearl Barley
- Farro
- Wort instead of stock
 - Issues to consider



Sugars – Beyond Malt

- Designing a beer recipe and using in food preparation
 - Sugar
 - Dextrose: Feeding a beer like DHF 120 IPA
 - Soft Sugars: Rochefort/Westmalle/Westvleteren
 - Candi Syrups
 - Different Sugars
 - Date Syrups
 - Jaggery/Palm Sugar
 - Piloncillo/Mexican Cane Sugar
 - Turbinado Sugar
 - Honey



Dissection of Flavor: Other

- Adding beer flavors to food
 - Oaked beer, try adding oak flavor
 - Smoke food in Oak
 - Infuse food with Oak
 - Dissect vanilla
 - Add Bourbon
 - reinforce vanilla, coconut, toast



The Art of the Chef

- Taking an ingredient
- Overlaying an idea/theme/concept/memory
- Applying technique and experimenting
- Adjusting the flavors
 - Bitter/Sweet/Sour/Salty
 - Citrus/Acid
 - Spice
 - Herb



The Art of the Brewer



- Designing a beer for food
- A beer for an idea



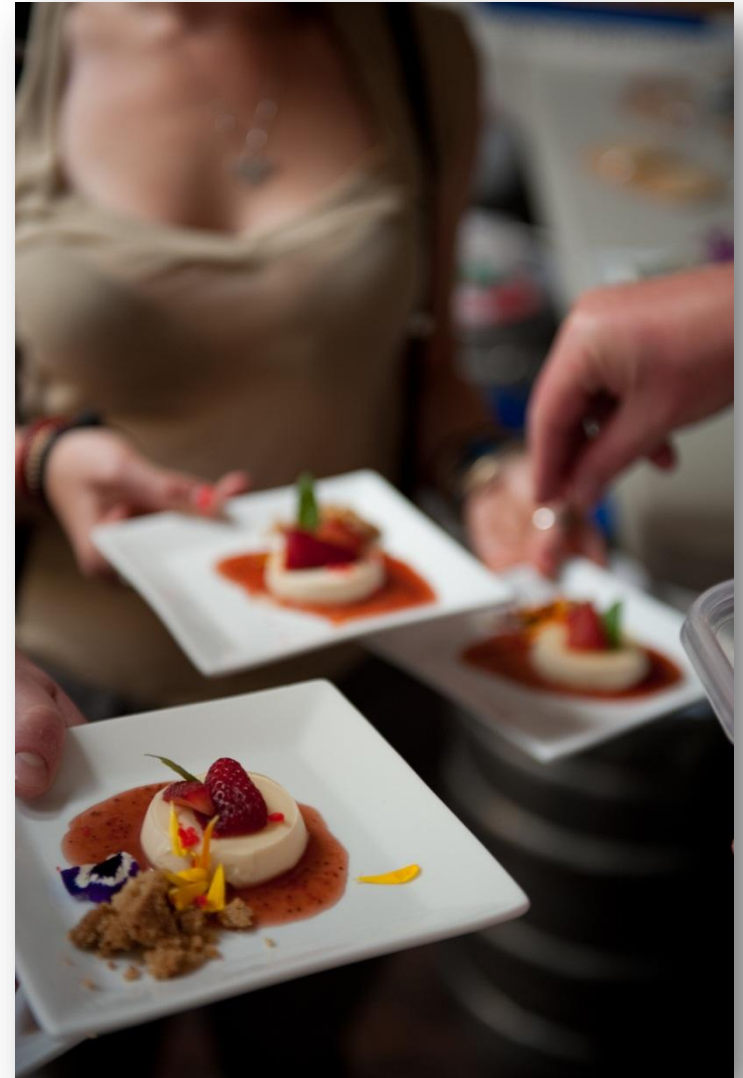
Crazy Ideas That Work

- Ballast Point Brewing Co.
- Curry Stout
 - Madras Curry, Kaffir Lime Leaves, Toasted Coconut
- Why does this beer work?
- What to pair with it?



Re-Thinking What Beer Is

- What makes beer, beer?



Punk Rock and Finger Sandwiches

Dogfish Head, Nodding Head Brewery and The Home Brew Chef

June 6th, 2011 - 12:30 - 3:00

FIRST COURSE

PB&J

Roasted Hazelnuts infused with NHB GROG ale on Brioche bread
with a DHF Black & Blue Jelly

Nodding Head Ich Bin Ein Berliner Weisse

SECOND COURSE

BLT

NHB 60 Schilling Ale Brined and Braised Pork Belly Topped with an Arugula Pesto and Slow Roasted Tomatoes on Rye Bread

Dogfish Head 120 Minute IPA '07

THIRD COURSE

CUBANO

NHB Old Sot Injected Local Pork, Slow Roasted for 12 Hours and Tossed with a Mojo Sauce made with NHB Zephyr Mojo BBQ Sauce, Thinly Sliced Ham, Swiss Cheese and House Made NHB Saison Pickles on a Toasted French Roll with a DFH 90 Minute Yellow Mustard

Dogfish Head Hellbound

FORTH COURSE

RUBEN & NARCHY

DFH Chicory Stout Brined Brisket Smoked in Special DHF Wood, served with a NHB Fava Revenge Kraut, Gruyere Cheese and a 2K Sauce on German Rye

Nodding Head Brewery Altercation

FIFTH COURSE

ENGLISH TEA SANDWICH

Centennial Hop Infused Cream Cheese with Cucumbers and Watercress on Pain de Mie

Nodding Head Brewery 3C Double IPA

SIXTH COURSE

MUFF, FLETTA

NHB IPA Olive Relish, Provolone Cheese, Artisan Coppa, Salami & Mortadella and Special Green Sauce on Hoagie Rolls

Dogfish Head Sab'oteo '10

SEVENTH COURSE

PHILLY BEER WEEK CHEESE STEAK

DFH Olde School Sharp Cheddar Cheese Sauce, DFH Indian Brown Ale Marinated Beef and a Chow Chow Pepper Relish on a Italian Soft Roll

Nodding Head Brewery Saison De La Tete

EIGHTH COURSE

ICE CREAM SANDY

House Made DFH Fort Ice Cream with a Chocolate Malt, Chocolate Chips, Caramel Malt Cookie Sandwiched with a Mint Leaf

Dogfish Head Black & Red



For More Information

- The Home Brewed Chef Podcast
 - www.thebrewingnetwork.com/shows/The-Home-Brewed-Chef
- Homebrewchef.com



Special Thanks

- AHA
- Firestone Walker Brewing Co.
- Ballast Point Brewing Co.
- The Brewing Network
- And you!

