

KKW Fundraiser 2026 Event Recipes

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This editable version was converted from the PDF. Images were omitted; recipe text and ingredients were preserved.

First Course: Trilogy of Dumplings

Serves 150

Pork Dumplings – makes 150 ish

3.25 pounds ground pork

30 scallions

10 T Ginger

20 Garlic Cloves

5 T light soy

2.5 T dark Soy

2.5 T Hoisin

5 T Sesame oil

5 T Corn starch

8 packages Northern Style Dumpling wrappers

5 egg beaten with water for sealing

Process scallions, ginger and garlic. Mix all ingredients together well. Chill for at least 30 minutes. Could be done the day before if needed.. Place a small tsp of filling in the wrapper and fold. Use the egg wash to seal the dumpling.

Leave on sheet pan on parchment in single layer covered in plastic till ready to cook. Boil for about 10 minutes and then drain. Pan fry till one side is crispy. Make in batches & do NOT overcook as the wrapper as it will fall apart.

Lamb dumplings – makes 160-ish

4 pounds ground lamb

12 T ginger minced

12 Scallions minced

4 tsps ground Szechuan pepper

4 large eggs beaten

4 tsps salt

4 tsps white pepper

4 T cooking wine

16 tsps soy sauce

20 tsps sesame oil

8 packages of square wontons

Dipping Sauce:

8 Cups light Soy

8 cups black vinegar

4 cups Chili oil

6 cups minced cilantro

Combine lamb and all ingredients through and including the sesame oil. Mix well and allow to chill a few minutes. Beat a couple of eggs with some water to use to seal the wontons. Put a small teaspoon of meat in the center. Moisten 2 sides with egg wash and seal making sure no air bubbles. Put on a single layer on a sheet tray on parchment covered with plastic till needed for cooking.

For cooking. Heat water to a boil and put in the dumplings. Do not over crowd. Better to have a couple of pots. Have cold water handy. As the pot begins to boil, put in a cup or two of cold water. This will reduce the heat. Do this 3 times – so basically will never be in a raging boil (OR just watch pot so that it never gets to a hard boil). Remove and serve with dipping sauce

Dipping sauce – whisk all wet ingredients and then close to serving stir in the cilantro

Shrimp dumplings (Har Gow) – makes 150-ish

4.5 pounds raw shrimp, peeled, deveined and minced

8 tsp oyster sauce

8 T vegetable oil

2 tsp white pepper

8 tsp sesame oil

8 tsp sugar

4 TBS ginger – minced

3 Cups Bamboo shoots – finely chopped

12 Scallions – finely chopped

8 packages round wontons

4 eggs beaten with water

Mix all ingredients up to and including the ginger. Stir till well mixed and sticky. Then stir in the bamboo shoots and scallions – refrigerate 30 minutes or more.

Using the round wontons put in a tsp of mix in center. Moisten edge of the wonton with egg mix and carefully seal making sure all air bubbles are removed. Store on a parchment lined sheet tray and refrigerate till needed. Using a steamer basket - Steam dumplings for 10 minutes or so and serve-could use hotel with the holes instead of bamboo steamers

Second Course: Thai Summer Salad (Serves 150)

Salad:

72 Cups mixed salad greens

24 Lebanese cucumber – julienned

6 medium red onions very finely sliced

24 red peppers finely sliced

24 carrots – julienned

6 cups cilantro roughly chopped

4 cups of mint – roughly chopped

2 cups of peanuts (roasted unsalted) roughly chopped (for topping)

Dressing:

12 small red chillis seeds removed and finely chopped

24 TBS soy sauce

8 TBS – Sugar

8 TBS – Fish sauce

8 TBS – Sesame oil

24 TBS – lime juice

Salt and pepper to taste

Make dressing by placing all ingredients in a jar and shake – taste and adjust seasoning.

Slice and julienne the vegetables.

In batches toss salad with veg and plate (note – dress and serve immediately)– top with Coriander, mint and peanuts.

Third Course: Nobu's Miso Marinated Black Cod (Serves 150)

38 pounds black cod

3.25 cups sake

3.25 cups mirin

7.7 cups white miso

5 cups sugar

Greens:

75 baby bok choy – halved and very well washed

3 Cups lemon juice

3 cups soy sauce

9 TBS sesame oil

Boil the sake and the mirin together and reduce by 1/3rd (ie you have about 2/3rds left). Turn down heat and add miso and sugar. Cook 2-3 minutes till sugar is dissolved. Allow marinade to cool completely.

Brush the marinade on the Fish portions and vacuum seal – turn daily for up to 4 days.

Wipe off excess (not all) marinade from fish and put on a baking sheet with parchment. Broil on high heat until surface is brown and caramelized.

Serve with greens,

Make a dressing for greens with soy, lemon and sesame oil. Make sure greens are thoroughly washed – they were gritty last time. Steam greens till crisp tender. Serve with a drizzle of the dressing.

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Fourth Course: Pineapple and Lemon Grass Sorbet

20 cups pineapple

20 T honey

20 T water

2 lemongrass stalks

Juice of 15 limes

1750 g granulated sugar

Place the sugar and water in a pan and bring to the boil. Once sugar has dissolved add lemon grass to infuse. Leave for 30 minutes, then strain. Add the lime juice in and puree with the pineapple. Use ice cream mixer to chill. Freeze till ready to serve

Fifth Course: 48 Hour Korean Style Short Ribs (Serves 150)

The sauce ingredients are almost doubled to allow for additional sauce.

80 cups of water

16 cups light soy sauce

6 cups pear juice

6 cups apple juice

6 cups Mirin

2 Cups sesame oil

20 cups sugar

2 oz black pepper

8 medium onions minced

24 medium carrots – minced

80 scallions – whites only – minced

64 garlic cloves minced

Short ribs (150 pieces – 7 oz each)

8 Cups oil for frying

Maldon salt flakes for serving

Gai lan (Chinese Broccoli):

300 stems

36 garlic cloves

6 cups olive oil

Roasted Potatoes

45 pounds fingerling or baby potatoes

3 cups Olive oil

Maldon sea salt

Chinese 5 spice powder for sprinkling – to taste

Make a marinade by combining water, soy, pear juice, apple juice, mirin, sesame oil, sugar, pepper, onion, carrot, garlic and scallions. Bring to a boil all ingredients. Cook for 10 minutes and then strain solids. Cool (ideally freeze in cubes as will be easier for step 2).

Place ribs (blanch ribs in boiling water for 10 seconds first) and marinade in bags and vacuum seal. Cook for 48 hours in sous vide at 140.2 F. Then chill rapidly in ice water. This could be days ahead.

Open bags, strain and save liquid. Remove the ribs and pat dry. Boil liquid till reduced to about 16 Cups (maybe less – depends on thickness as want a nice thick glaze). Discuss with chef if leave meat as one piece or in chunks. Put a liberal amount of oil in bottom of a pan and sear the outside of the meat – should be crispy and warmed through. Serve with sauce.

Blanche the Broccoli in salted boiling water. Put immediately in ice water bath. Drain and reserve. Get several pans hot, add oil GaiLan and garlic – saute till crisp tender, season with flaky salt and serve.

Wash the potatoes checking for bad spots. Toss in olive oil and Roast at 375 till ready – probably 40 minutes. Sprinkle with finishing salt and Chinese 5 spice powder.

**white chocolate matcha mousse over cheesecake for 190
2x2 inch servings baked in 16x24 sheet pan with 2 inch
riser.**

Below is a production-friendly formula for 190 clean 2 × 2-inch servings: a thin baked cheesecake base topped with a firm, sliceable white-chocolate matcha mousse. A 16 × 24-inch pan yields only 96 such squares, so make two 16 × 24-inch pans for 192 pieces, with two extra portions for trimming, tasting, or breakage.

The formula assumes a 2-inch riser and produces a finished dessert about 1¼ to 1½ inches tall—substantial enough for catering while remaining easy to cut and plate. A gelatin-stabilized mousse is important here because white chocolate and whipped cream alone will be too soft for 2-inch squares. [\[1\]](#)[\[2\]](#)

Yield and setup

Item	Per pan	Two-pan batch
Pan size	16 × 24 in.	2 pans
Grid	8 across × 12 down	192 squares
Finished square	2 × 2 in.	190 servings + 2 spare
Cheesecake layer	about ⅝ in.	about ⅝ in.
Matcha mousse layer	about ⅝–¾ in.	about ⅝–¾ in.
Finished height	about 1¼–1½ in.	about 1¼–1½ in.

Equipment

- Two 16 × 24-inch sheet pans with straight-sided 2-inch risers
- Parchment paper, ideally with long overhangs on the 24-inch sides
- Acetate strips or parchment collars around the inside perimeter, highly recommended for sharp mousse edges
- Digital scale
- Stand mixer or several mixers/large bowls
- Offset spatulas
- Long ruler and a sharp chef's knife or confectionery guitar/cutter
- A long platter, tray, or rolling rack space for refrigeration

Ingredients

All weights below are for both pans / 192 pieces. Divide exactly in half if mixing and baking one pan at a time.

Graham-cookie crust

Ingredient	Two pans	Per pan
Graham-cracker crumbs	1,200 g	600 g
Granulated sugar	150 g	75 g
Fine sea salt	12 g	6 g
Unsalted butter, melted	600 g	300 g

This makes a thin, firm crust—about $\frac{1}{8}$ inch—rather than a heavy pie-style base. It is appropriate because the cheesecake and mousse are the focus.

Vanilla cheesecake

Ingredient	Two pans	Per pan
Full-fat brick cream cheese, room temperature	4,080 g	2,040 g
Granulated sugar	1,020 g	510 g
Fine sea salt	20 g	10 g
Cornstarch	80 g	40 g
Sour cream, room temperature	1,020 g	510 g
Heavy cream	510 g	255 g
Large eggs, room temperature	1,020 g, about 20 eggs	510 g, about 10 eggs
Egg yolks	200 g, about 10 yolks	100 g, about 5 yolks
Vanilla extract or paste	40 g	20 g
Lemon juice, optional but recommended	40 g	20 g

This is intentionally a dense, New York–style sheet cheesecake. It cuts better under mousse than a light, soufflé-like formula.

White-chocolate matcha mousse

Ingredient	Two pans	Per pan
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Heavy cream, total	4,800 g	2,400 g
White chocolate, finely chopped	2,000 g	1,000 g
Culinary-grade matcha	90–110 g	45–55 g
Granulated sugar	240 g	120 g
Unflavored powdered gelatin	72 g	36 g
Cold water, for blooming gelatin	360 g	180 g
Vanilla extract	30 g	15 g
Fine sea salt	10 g	5 g

Matcha level

- Use 90 g total for a gentle, crowd-friendly matcha flavor and pale green mousse.
- Use 110 g total for a more assertive, slightly bitter, Japanese-tea-forward version.
- For the best color, sift the matcha twice before using it. Matcha needs to be whisked into a warm liquid to avoid dry green specks and lumps. White-chocolate matcha mousse formulas commonly use a small warm-cream/chocolate base folded into softly whipped cream; gelatin provides the structure needed for clean slicing at this scale.[\[3\]](#)[\[4\]](#)[\[1\]](#)

Optional finish

For a simple, elegant finish:

- 25–35 g high-quality matcha, for dusting
- 300–400 g finely chopped toasted pistachios, optional
- 190 small white-chocolate curls, shards, or crispearls, optional

Avoid dusting matcha more than a few hours before service, especially in a humid kitchen; it can darken and look blotchy. Dust the whole slab just before cutting, or dust individual pieces after plating.

Method

1. Prepare the pans

1. Lightly grease each pan and fit with parchment, leaving an overhang on two long sides.
2. Install the 2-inch riser.
3. Line the inside edge with acetate if available. The acetate keeps the mousse edges square and releases cleanly.
4. Heat ovens to 325°F / 163°C, conventional bake. If using convection, use about 300°F / 150°C and rotate pans as needed.

2. Make and bake the crust

1. Mix graham crumbs, sugar, and salt.
2. Stir in melted butter until every crumb is evenly moistened.
3. Divide between pans: approximately 1,981 g per pan.
4. Press firmly and evenly across the bottom. A flat-bottomed measuring cup, small sheet pan, or pastry tamper works well.
5. Bake 10–12 minutes, until fragrant and lightly darkened.
6. Cool while preparing the cheesecake batter.

Do not overbake the crust. It will bake again under the cheesecake and should remain crisp, not hard.

3. Mix the cheesecake batter

Work in two batches if your mixer cannot comfortably handle a full two-pan batch. Overmixing incorporates air, which increases cracking and makes the slab less level.

1. Beat the cream cheese on low speed until entirely smooth, scraping bowl and paddle several times.
2. Combine the sugar, salt, and cornstarch; add gradually to the cream cheese. Mix only until smooth.
3. Blend in sour cream, heavy cream, vanilla, and lemon juice.
4. Add whole eggs and yolks in several additions on low speed, scraping thoroughly between additions.
5. Stop as soon as the batter is uniform. Do not whip.

4. Bake the cheesecake

1. Divide batter evenly between prepared pans. Each pan receives approximately 5.24 kg / 11.55 lb of batter.
2. Smooth level with a large offset spatula.
3. Bake at 325°F until the outer edges are set and the center has only a slight wobble: generally 38–52 minutes, depending on pan metal, oven accuracy, and whether the pans bake together.
4. A center temperature of approximately 150–155°F / 66–68°C is a useful target for a creamy but fully set slab.
5. Turn off the oven, crack the door open, and leave pans inside 20–30 minutes.
6. Cool on racks until no longer hot, then refrigerate uncovered until completely cold—at least 6 hours, preferably overnight.

The slow cool reduces major cracking. Minor surface cracks do not matter because the mousse conceals them.

Make the mousse

Do this only when the cheesecake is thoroughly cold. The target is a mousse that is fluid enough to spread but beginning to gain body; if it becomes cold and stiff before spreading, it will set unevenly.

1. Bloom gelatin

1. For the full two-pan batch, place 72 g gelatin in 360 g cold water.
2. Stir once and let stand 8–10 minutes until fully hydrated.

2. Make the matcha-white-chocolate base

1. Reserve 3,200 g of the cream cold for whipping.
2. Put the remaining 1,600 g heavy cream, white chocolate, sugar, sifted matcha, vanilla, and salt in a large heavy pot or divide into two manageable batches.
3. Warm gently while whisking until the chocolate is fully melted and the mixture is smooth. Do not boil.
4. Remove from heat and add the bloomed gelatin. Whisk until completely dissolved.
5. For a perfectly smooth mousse, strain through a fine sieve.
6. Cool the base to 90–95°F / 32–35°C. It must not be hot enough to melt the whipped cream, but it must remain warm enough that the gelatin has not begun to set.

3. Whip and fold

1. Whip the cold reserved cream to soft peaks—not stiff peaks.
2. Fold about one-quarter of the whipped cream into the warm matcha base to lighten it.
3. Gently fold in the remaining whipped cream in two additions, scraping the bowl bottom well.
4. Divide mousse at once between the two chilled cheesecake slabs: approximately 4.40 kg / 9.7 lb per pan.
5. Spread smoothly to an even thickness with a large offset spatula. Tap pans lightly on the counter to settle any air pockets.
6. Refrigerate at least 6 hours, preferably overnight.

A stabilized white-chocolate mousse should be kept cold until service. Cheesecake and whipped-cream/egg/dairy desserts are perishable and should be refrigerated at 40°F / 4°C or below. [\[5\]](#)[\[6\]](#)[\[7\]](#)

Cutting and service

Best cutting sequence

1. Chill the finished slabs overnight; for the absolute cleanest cuts, freeze 25–40 minutes immediately before cutting. Do not freeze solid unless you are producing well in advance.
2. Lift or loosen the slab from the pan using the parchment overhang. If the pan is too large or flexible to lift safely, cut in the pan.
3. Mark the surface:
 - Along the 16-inch side: marks at 2, 4, 6, 8, 10, 12, and 14 inches
 - Along the 24-inch side: marks every 2 inches through 22 inches
4. Use a long, thin knife heated under hot water and dried completely.
5. Make one continuous cut per line, then wipe, reheat, and dry the knife after every cut.
6. Cut each pan into 8 columns × 12 rows = 96 portions.
7. Keep 2 pieces aside as your production buffer; plate or box 190 pieces.

For very clean edges

- Cut only when fully cold.
- Make all 24-inch cuts first, then all 16-inch cuts.
- Wipe the knife between every single cut—not merely every row.

- If mousse sticks, return the slab to refrigeration for 15–20 minutes before continuing.
- A confectionery ruler and a 2-inch wide spacing guide make a real difference at this quantity.

Production schedule

Two days before service

- Bake the cheesecake slabs.
- Cool, cover once cold, and refrigerate overnight.

One day before service

- Make mousse and finish the slabs.
- Refrigerate overnight, covered after the mousse has set.

Service day

- Chill slabs firmly.
- Make final cuts.
- Dust with matcha or add garnish close to service.
- Hold cold in covered trays or bakery boxes.

Storage and food safety

For a catered event, hold the finished bars at 40°F / 4°C or below until they go to the service line. Perishable dairy desserts should be refrigerated promptly; USDA guidance emphasizes refrigeration at 40°F, and FDA guidance recommends prompt chilling of prepared dairy-and-egg mixtures.

[\[8\]\[5\]](#)

- Plan for no more than 2 hours total unrefrigerated display time, or 1 hour if the ambient temperature exceeds 90°F / 32°C.
- Keep replacement trays in refrigeration and replenish the display in smaller batches.
- Covered, the finished slabs are best within 2–3 days.
- The baked cheesecake layer can be made ahead and frozen. For best matcha color and mousse texture, apply the mousse no more than 1–2 days before service.
- If freezing finished pieces, freeze uncovered until firm, then wrap carefully; thaw covered overnight in the refrigerator. Matcha dusting should be applied after thawing.

Flavor balance notes

This dessert is intentionally not very sweet: white chocolate supplies substantial sweetness, while the matcha adds bitterness and tannic depth.

If your audience is unfamiliar with matcha, use the 90 g matcha level and consider a very light white-chocolate curl garnish. If the audience expects a Japanese-patisserie style dessert, use 105–110 g matcha and dust the top lightly just before serving.

For a more pronounced cheesecake flavor, substitute 200 g of the heavy cream in the mousse with sour cream per two-pan batch, but keep the total liquid weight unchanged. It adds tang, though the mousse will be slightly less airy and a little more off-white.

NOTE: The excess portions will be boxed and given to the servers and LesM members to share with their families.