



Chef Spotlight

Robert Stehlin
Executive Chef, ACC
Culinaire International



with
Laurie Dove
Texas
Meetings +
Events

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After experiencing some of the most impressive convention center cuisine we've ever encountered, Texas Meetings + Events sat down with Executive Chef Robert Stehlin of Culinaire International, who has been serving fine fare at the Arlington Convention Center for more than 14 years.

Chef Robert's Famous
~ CORNBREAD ~
STUFFED CHICKEN
With Hatch Green Chile Green Cream Sauce

FOR THE STUFFING:

- 1 cup cornbread crumbled
- 4 tablespoons Pico de Gallo
- ¼ cup cheddar cheese
- Enough chicken stock to make the stuffing moist but not wet.
- Salt and pepper to taste
- ½ beaten egg to bind the stuffing
- Yields enough stuffing for 4 chicken breast

FOR THE SAUCE:

- 2 cups of heavy cream
- 2 tablespoons of hatch green chiles

- 2 tablespoons diced onions
- 1 tablespoon dice garlic
- ¼ cup white wine

DIRECTIONS: Brown the chicken, put a small amount of olive oil in the pan on medium high heat.

Place in the onions and sauté for 2 min or until translucent. Add garlic and cook for 1 minute. Add green chile and cook for 1 minute. Deglaze with the wine and reduce until almost dry. Add the heavy cream and turn the heat to medium low and cook until it is reduced to desired thickness. About 5 to 10 minutes.

FOR THE CHICKEN:

We use a continental chicken breast. That is a breast with the skin on and the first wing joint attached.

Pan fry only the skin side of the chicken until browned, let cool and cut a pocket in the breast from the side opposite the wing. Place enough stuffing in the pocket to make the breast look plump.

Cook for 20 minutes at 350 degrees and the internal temp of the chicken is at 165 degree. Let the chicken rest for 3 minutes and top with the sauce. ~

Catering for large groups isn't normally thought of as leading-edge cuisine.

Our philosophy on cooking at the ACC is to cook with as many fresh ingredients as possible. Our kitchen is 90 percent from scratch. We make our own sauces, vinaigrettes and use only fresh chicken and beef. We also use small amounts of expensive ingredients such as truffle oil, saffron, fresh microgreens, exotic fruits and heirloom tomatoes.

How has the Arlington Convention Center set itself apart, in terms of catering? How will it continue to do so?

We have a very dedicated and longterm staff with a commitment to personal service. Their years of experience and consistent efforts to always seek new and innovative menu items are a major asset. For example, we are often a less expensive alternative to hotels and competing convention centers, while still providing innovative items like our gourmet popcorn station. Plain popcorn is made exciting by tossing it with dill truffle oil, jalapeño cheddar butter, bacon blue cheese butter or cinnamon and sugar. Then it is served from vintage popcorn carts at an action station.

What's the best food you've ever eaten (prepared by the ACC's catering staff, of course)?

We recently hosted a baseball themed event. The client was looking for something fun that fit the theme but that was still upscale. I created a lobster corndog served with a whole grain mustard hollandaise and filet mignon. It was really exceptional and the guests loved it too.

