



AMERICAN ACADEMY
OF OPHTHALMOLOGY®

Orbital Gala 2020 Bites

Cheese-Stuffed Dates with Prosciutto

Giada di Laurentiis – Giada at the Cromwell Hotel & Pronto by Giada, Caesars Palace

Level: Easy
Total: 8 min
Prep: 8 min
Yield: 4 to 6 servings

Ingredients

1/4 cup (2 ounces) goat cheese, at room temperature
1/4 cup (2 ounces) mascarpone cheese, a room temperature
1/4 cup finely chopped fresh basil leaves
Kosher salt and freshly ground black pepper
16 (12 ounces) Medjool dates, pitted
8 thin slices prosciutto, halved lengthwise

Special equipment: 16 toothpicks or cocktail picks

Directions

In a small bowl, mix together the cheeses and basil. Season with salt and pepper.

Gently pull the dates apart and spoon about 1/2 teaspoon cheese mixture inside. Close the dates around the cheese filling. Wrap a piece of prosciutto around each date and secure with a toothpick.

Arrange the stuffed dates on a platter and serve.



The Academy and KTEF: A Partnership That Preserves Sight Around the Globe

The American Academy of Ophthalmology is grateful for the Knights Templar Eye Foundation's support. Like the Sir Knights, the Academy shares a mission to develop resources in education, research and public service to enhance access to the highest quality of eye care around the world. [Watch this video](#) to learn how KTEF's sustained commitment to improving vision has helped EyeCare America®, the IRIS® Registry (Intelligent Research in Sight) and the Ophthalmic News and Education (ONE®) Network achieve groundbreaking success.



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Orbital Gala 2020 Bites

Endive with Clementines, Goat Cheese, and Almonds

José Andrés – É by José Andres, Jaleo, & China Poblano, Cosmopolitan; Bazaar Meat, Sahara Las Vegas

Serves 4

Ingredients

For the Sherry dressing

2 tablespoons Spanish extra-virgin olive oil
1/2 tablespoon Sherry vinegar
Sea salt to taste

For the salad

3-4 Belgian endives, trimmed and reserving the largest leaves, about 20
2-3 clementines, peeled and cut into segments
4 ounces goat cheese
4 ounces sliced almond
Sherry dressing
Chives, minced
Sea salt

Directions

Whisk together the Sherry vinegar, olive oil and salt in a bowl. Set aside.

Top each endive leaf with clementine segments. Crumble a bit of goat cheese over top and sprinkle with almond slices. Drizzle with a bit of Sherry dressing and sprinkle with chives.



This year's Orbital Gala features more unique items than ever before.

Bid on Conversations With Leaders, including 30- to 60- minute conversations with Anthony "AB" Bourke, Atul Gawande, Indra Nooyi and Peter Alexander, and ophthalmologists including Geoffrey Tabin, Howard Schatz, Robin Cooke and Claes Dohlman.

Plus travel, experiences, liquor and wine, art, jewelry, and much more!

Bidding is open until 7 p.m. PST on Saturday, Nov. 14, 2020.

"THE FOUNDATION HELPS ALL OPHTHALMOLOGISTS, WHETHER THEY ARE JUST STARTING THEIR CAREERS OR HAVE BEEN PRACTICING FOR MANY YEARS. THE ACADEMY DOES ADMIRABLE WORK INDEED, AND WE SHOULD CONTINUE TO SUPPORT IT!"

- CLAES H. DOHLMAN, MD, PHD, BOSTON, MASS.

Protecting Sight. Empowering Lives.®



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Orbital Gala 2020 Bites

Tomatillo Guacamole

Susan Feniger & Mary Sue Milliken – Border Grill, Mandalay Bay & Caesar's Palace

Makes 3 1/2 cups

Ingredients

1 small onion, diced
6 – 8 serrano chiles, stemmed, seeded, finely chopped
1 bunch cilantro, leaves only, finely chopped
1 tsp. coarse salt
12 medium tomatillos, husked, washed, roasted
1/2 tsp. freshly ground black pepper
4 large avocados

Directions

Combine the onion, chiles, cilantro, and salt in a large bowl. Add the tomatillos, a few at a time, mashing and blending with a fork or pestle to a fine paste. Add the avocados and continue mashing and mixing until chunky. Serve immediately in ancho chile boats or as a dip with slices of ripe tomato.

Tip:

We prefer to roast tomatillos or tomatoes under the broiler, but when we are in a rush, a hot pan does a fine job. Place the whole fruit (husk tomatillos first) in a hot skillet or cast-iron griddle over medium-high heat and roast, turning occasionally, until quite charred all over and slightly softened.



Like guacamole, the Orbital Gala mixes spicy, sweet, salty and smooth through entertainment, stories, humor and congeniality.

Enjoy the show and bid high and often. 2020 proceeds benefit the Truhlsen-Marmor Museum of the Eye™, set to open at Academy headquarters in early 2021. It will be the first free, publicly accessible collection dedicated to the science of sight.

“THE REAL VOYAGE OF DISCOVERY CONSISTS NOT IN SEEKING NEW LANDSCAPES, BUT IN HAVING NEW EYES.”

- MARCEL PROUST



Orbital Gala 2020 Bites

Chilli Beef Lettuce Wraps

Gordon Ramsay – Hell's Kitchen, GR Pub & Grill, Caesar's Palace; GR Fish & Chips, The LINQ; GR Steak, Paris Las Vegas; GR Burger, Planet Hollywood

Serves 4

Ingredients

Olive oil, for frying
200g lean minced beef
200g minced pork
Toasted sesame oil, for frying
2 garlic cloves, peeled and finely chopped
5cm piece of fresh root ginger, peeled and finely chopped
1–2 red chillies, deseeded and chopped
1 tbsp light brown sugar
1 tbsp fish sauce
Zest of 1 lime, juice of 1/3
3 spring onions, trimmed and chopped
Sea salt and freshly ground black pepper
2 little gem lettuces, separated into leaves, to serve

FOR THE DRESSING

1 tbsp soy sauce
Juice of ½ lime
1 tsp sesame oil
½ red chilli, thinly sliced
Small bunch of coriander leaves, chopped
1–2 tsp fish sauce, to taste
1 tsp light brown sugar
1 tbsp olive oil



Directions

1. Heat a large frying pan and add a little oil. Mix the minced beef and pork together. Season with salt and pepper and mix well to ensure the seasoning is evenly distributed. Fry the mince in the hot pan for 5–7 minutes until crisp and brown and broken down to a fine consistency. Drain the crisped mince in a sieve – this will help it stay crispy. Set aside.
2. Wipe out the pan and add a tablespoon of toasted sesame oil. Add the garlic, ginger and chilli. Fry with a pinch of salt and the sugar for 2 minutes. Add the drained mince and stir to mix.
3. Add the fish sauce and heat through. Stir in the lime zest and juice, then add the spring onions, stirring for 30 seconds. Turn off the heat.
4. Mix all the dressing ingredients together and adjust to taste.
5. To serve, spoon some of the mince mixture into the lettuce leaves, drizzle with a little dressing and serve.



Orbital Gala 2020 Bites

Bouchons au Chocolate

Thomas Keller – Bouchon at the Venetian, Las Vegas

These small, brownie-like cakes from Thomas Keller's Bouchon Bakery are named for their shape, which resembles a cork, or *bouchon* in French; they are very rich and chocolaty, baked with the chocolate chips in the batter and dusted with confectioners' sugar.

Makes 12

Directions

1. Preheat the oven to 350 degrees F.
2. Butter and flour 12 timbale molds (Bouchon Bakery uses 2-ounce Fleximolds and serves smaller bouchons. You can also use 3-ounce [2- to 2 1/2-inch diameter] timbale molds for larger cakes.) Set aside.
3. Sift the flour, cocoa powder, and salt into a bowl; set aside. In a large bowl, mix together the eggs and sugar on medium speed for about 3 minutes, or until very pale in color. Mix in the vanilla. On low speed, add about one-third of the dry ingredients, then one-third of the butter, and continue alternating with the remaining flour and butter. Add the chocolate and mix to combine. (The batter can be refrigerated for up to a day.)
4. Put the timbale molds on a baking sheet. Place the batter in a pastry bag without a tip and fill each mold about two-thirds full. Place in the oven and bake for 20 to 25 minutes. When the tops look shiny and set (like a brownie), test one cake with a toothpick: It should come out clean but not dry (there may be some melted chocolate from the chopped chocolate). Transfer the bouchons to a cooling rack. After a couple of minutes, invert the timbale molds and let the bouchons cool upside down in the molds; then lift off the molds.
5. To serve, invert the bouchons and dust them with confectioners' sugar. Serve with ice cream if desired. (The bouchons are best eaten the day they are baked.)



Ingredients

Butter and flour for the timbale molds
3/4 cup all-purpose flour
1 cup unsweetened cocoa powder
1 teaspoon kosher salt
3 large eggs
1 1/2 cups plus 3 tablespoons granulated sugar
1/2 teaspoon pure vanilla extract
24 tablespoons (3 sticks) unsalted butter, melted and slightly warm
6 ounces semisweet chocolate, such as Valrhona Equatoriale (55%), chopped into pieces the size of chocolate chips