



# 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.



# 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.**



# 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

## 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