

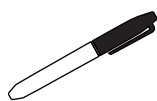
ELENA BESSER • JACKSON COOK • GRAHAM BURNS



THE LINEUP Presents:

ON THE LINE

Recipes and stories from the cooks who work(ed) the line of America's top restaurants.



FOREWORD BY KWAME ONWUACHI

ON THE LINE

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Recipes and stories from the cooks
who work(ed) the line of America's top restaurants.

ELENA BESSER • JACKSON COOK • GRAHAM BURNS

**THIS BOOK WOULD NOT HAVE BEEN POSSIBLE WITHOUT
THE WORK OF THESE INCREDIBLE PEOPLE:**



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**AND OF COURSE, THE 30 INCREDIBLE COOKS
AND BARTENDERS WHO CONTRIBUTED THEIR
TIME AND EXPERTISE TO THIS PROJECT.**

WE DEDICATE THIS BOOK TO THEM.

HOW THIS BOOK WORKS

Thank you for purchasing a digital copy of ON THE LINE. To help you navigate all 108 pages of this book, we've made the book interactive. One click on our table of contents will bring you immediately to your preferred recipe. If you're not sure of a certain technique or term your recipe, you're only one click away from our glossary which is full of helpful information to make sure you're cooking restaurant quality meals from the comfort of your kitchen.

We hope you enjoy ON THE LINE.



FIVE LEAVES, BROOKLYN

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FOREWORD

by Kwame Onwuachi,

*Executive Chef, Kith/Kin
in Washington D.C.*

About ten years ago, when I had my catering company in New York, I used to go to Red Rooster in the mornings. There was a little café there, and I'd watch my mentor Marcus Samuelsson talk to his staff. I thought, if I can see him, I can become him. I don't think he even knows that story.

Coming up in the restaurant world in both Louisiana and New York, there weren't many chefs of color. It has gotten better – there are more chefs of color, female chefs, and immigrant chefs today – but there still aren't enough. At Kith/Kin, my executive sous chef is Black. He started as a bread cook and a prep cook, and he used to commute from Philadelphia every day just to work at the restaurant. He saw himself in me, and that kind of representation is really important. Sometimes you need to see something to know that it's possible.

I started working in kitchens because my mom was a chef. I didn't see it as something that was lucrative, but I loved it and it was the only thing I knew how to do. My first paying job was at the McDonalds in Macy's on 34th Street. There I learned how to organize a walk in, how to sweep and mop and how to expedite for 3,000 people each day. After all kinds of line cook positions, I started selling candy on the subway to help fund my own catering company. That was when I really fell in love with the monotony of doing the same thing over and over again. When I was hyperfocused working on a dish to make sure it was perfect, I never needed to be on my phone or listening to music. That's when I knew I should do this for the rest of my life. Now, everyone at the restaurant knows when I'm super stressed out, because I will go and work the line during service – a thing Executive Chefs rarely do. It's the one thing that calms me down. It is a beautiful thing to have that discipline.

Kitchens, in some ways, are an equal playing field. You're only as good as your knife skills. When someone sears something better than you do, you can tell. It motivates you to work on your craft until you're as good as them, or better. But working in a kitchen is a team sport, and once you realize you're in it together, things click. As a line cook, you shouldn't just want to outshine one person. You should have the mentality that you all want to win. You're going to have that time to shine, when you go out and do your own thing. A lot of my line cook partners are still my best friends today. And the truth is that line cooks are the future leaders of the restaurant industry.



My last line cook position was at Eleven Madison Park in New York City. There was a chef there named James Kent—who now owns his own spot in New York, Crown Shy—who talked to me like a person. He didn't demean me if I made a mistake. He treated me as though I was equal to one of his best cooks. James was able to command respect without disrespecting, and that's the way I try to lead. I'm not perfect, but that's what I strive for.

When you feel like you matter, and you feel like you're worth something, it makes you want to work even harder. That's what made me want to get to the other side of the pass. And the fact is that the only way to shine as a chef is if you have a strong team. Your team is the lifeblood of the restaurant. ■

INTRODUCTION

When I was 23 and approaching culinary school graduation, I told my parents I wanted to work in a restaurant kitchen. A year earlier, I had successfully convinced them it was a good idea to quit my steady nine-to-five and attend culinary school, but this next move left them baffled. Why wouldn't I go back to work in food media— my original plan? What the hell was I doing?! Well, I never expected that my culinary school externship, working the line at one of the top restaurants in Brooklyn, would make me fall so deeply in love.

I fell in love with the high-pressure environment, the team members, and the camaraderie that is only understood by people who work in kitchens. I felt enamored by guests smiling at the dish you just worked so hard to create — engaging sight, smell, taste and touch to bring it to perfection. Those moments were pure magic.

A restaurant kitchen is like a carefully balanced ecosystem, it needs every single member in order to function properly. The prep cooks, line cooks, sous chefs, chef de cuisine, executive chef, dishwashers and FOH (front of house) all work together to create a standard of excellence— a standard that prepares you to find that same level of excellence within yourself. Working in kitchens fundamentally changed my outlook on life. And I have an unparalleled love and respect for my industry peers. The pre-service meal that we eat together is called family meal for a reason. The familial love created in the BOH (back of house) outshines all of the long days you go through together.

I launched The Lineup dinner series in 2020 to highlight the top cooks working the line at the best restaurants in America, by giving them an opportunity to become Executive chefs for the night. These talented individuals are among some of the hardest hit by the national lockdown, so we decided to write this book to help in a different way. ON THE LINE introduces you to the culinary voices of tomorrow and provides the restaurant community with necessary and timely support as we survive, recover, and rebuild together.

As I was talking with Kwame about writing the foreword for this project, he said “I hope more people get platforms like me and can inspire others to go out there and cook.” ON THE LINE wishes to support the back-of-house community by amplifying the authentic stories of those affected by this crisis and the hard work they have invested into creating the restaurant world we now grow nostalgic for.

This is for the cooks. It is for the rising stars that once spent their days pouring their hearts and souls into highly acclaimed restaurants across the country to make food for you, and now spend their days working to put food on their own table. 100% of the proceeds of this book will be donated to the participating cooks, the Lee Initiative, F.A.R.M.S. and The Bronx Community Relief Effort.

There is a lot on the line for these cooks. Taste their food and help them actualize their potential. Understand their talent and provide them a platform. And most importantly, take a seat and enjoy. ■

Elena Besser, Founder



THE WALRUS AND THE CARPENTER, SEATTLE

These recipes are drawn from professional cooks around the country, but they weren't tested or photographed in professional kitchens. While this book has come together at a time of real uncertainty around the future of restaurants as we know them, good food can be prepared and enjoyed anywhere. Our contributors wrote these recipes with home cooks in mind, and developed them in their own kitchens. They have also shared their insider wisdom around the best pantry items and kitchen tools to have on hand for impressive home eats. The sections that follow are not a comprehensive shopping list for this cookbook, but rather a guide to stocking your kitchen to inspire and empower you to get the most out of your kitchen.

STAPLE PANTRY ITEMS



PANTRY ITEMS EXPLAINED

1. BREAD CRUMBS

Breadcrumbs deliver flavor and texture by the spoonful. Keep a jar on hand for crispy fried chicken, juicy meatloaf that won't fall apart, or as a delightfully crunchy topping for eggs, veggies, or mac and cheese.

2. (UNSALTED) BUTTER

When baking, salted butter toughens the glutens in flour, which can throw off texture. When not baking, salted and unsalted butter can be used interchangeably, but in recipes that call specifically for one or the other, you may need to make minor adjustments for taste.

3. COCONUT MILK

Coconut milk adds body and a nutty, floral undertone to soups, stews, and curries. A good can of coconut milk will be unsweetened and will reveal a thick layer of coconut cream at the top when opened. If you aren't using the whole can, be sure to shake well to mix the cream evenly through before adding it to the pot.

4. LARGE EGGS

Eggs are essential components of luscious carbonaras, fluffy meringues, and countless other recipes – including many in this book! Most recipes call for large eggs, which should yield approximately 3¼ liquid ounces each.

5. ALL PURPOSE FLOUR

True to its name, all-purpose (or AP) flour lends itself to all baked goods. When bleached, AP flour gives food a softer texture, and serves as a good option for cookies, muffins, and pancakes.

Unbleached AP flour gives baked goods a denser texture with more structure, and is often used in sturdier pastries.

6. FLAKY SEA SALT

Flaky sea salt serves as an excellent finisher on savory dishes like steaks, or sweets like chocolate chip cookies. Maldon's sea salt from England is universally adored by chefs, while Jacobsen is a recent American contender rising in popularity.

7. GARLIC

Sliced or diced, garlic is often sautéed with other aromatics to create a flavor base for stews, stir fries, curries, and more. Roasted on its own, it can be made into a paste, butter, or oil to liven up bland dishes.

8. GINGER

The pungent bite of ginger pairs well with a broad assortment of flavors. We recommend using a spoon to deftly carve off its rough, brown skin. Once peeled, the flesh can be grated or chopped to incorporate into a dish or boiled to prepare a tea.

9. KOSHER SALT

When trying a new recipe that includes kosher salt, pay attention to the brand. Diamond Crystal's distinct shape and coarser flakes make it a lighter and less potent salt than the denser Morton's. In the ON THE LINE kitchen, we used Diamond Crystal to test our recipes.

10. LEMON

Lemons shine through in sweets like lemon meringue pie or lemon ricotta pancakes, where sugar balances out any bitter

undertones. To savory dishes like guacamole, ceviche, and tabbouleh, they bring a bright acidity. Lemons that have been lingering in your kitchen for too long can easily be preserved or candied for later use.

11. LIME

Beyond Key Lime Pies and margaritas, limes do a great job of tenderizing meats in marinades. If you're in need of inspiration, consider pairing the limes in your kitchen with cilantro for savory dishes, or sweeter fruits like mango or orange to enhance their flavors.

12. NUTS

Nuts can be ground into a flour, pureed into nut butter, soaked and strained into milk, crushed into a crust, or used whole. While they tend to keep better in their shells, you may want to purchase them shelled if you plan on cooking with them straight away. The recipes in ON THE LINE use almonds, hazelnuts, pistachios, and walnuts.

13. ONIONS (RED, WHITE, YELLOW)

- White onions are best for using raw, since they are milder and won't overwhelm other ingredients.

- Red onions are sharp and sweet, and take on a beautiful texture when grilled. They also pickle well, and are popular for the pop of color they add to dishes.

- Yellow onions pack the strongest punch, with a rich flavor that is most often enjoyed when they are caramelized or roasted.

PANTRY ITEMS EXPLAINED

14. OIL (EXTRA VIRGIN OLIVE)

Extra virgin olive oil has a smoke point around 375 degrees Fahrenheit, after which its flavor is affected. Because of this, it's best used for quick sautées, low to medium heat cooking, or unheated, over bread, pasta, or vegetables.

15. OIL (NEUTRAL)

Vegetable, canola, and peanut oils are considered neutral due to their milder flavors, making it easier to cook with them without affecting the desired flavor of the final dish. They also have high smoke points, so they are an excellent choice for cooking over high heat or deep frying.

16. PARMESAN CHEESE

Parmesan is also known as Parmigiano-Reggiano, but only cheeses produced in the region that is its protected designation of origin under Italian law can use this name. It can be enjoyed in slices as a snack, but is best when grated over or mixed into hot dishes to add richness.

17. PEPPER (FRESHLY GROUND)

Black pepper is ubiquitous in kitchens and recipes around the world. It often gets overlooked as a distinct ingredient, although classic recipes like cacio e pepe and steak au poivre do an excellent job of highlighting its unique flavor.

18. POTATOES (RUSSET)

With their thick, brown, ruddy skin, and white, mealy flesh, russet (or Idaho) potatoes are ideal for baking and mashing,

since their light and dry flesh can absorb a great deal of moisture and flavor. They are best stored far away from onions, which release gases that may cause your potatoes to sprout.

19. POTATOES (SWEET)

Sweet potatoes serve as excellent comfort food during cooler months. They are often prepared similarly to standard potatoes: as fries, pureed, mashed, diced, or even roasted whole. They can also add complex flavor to desserts like pies and cakes.

20. SHALLOT

Shallots offer dishes a mild, sweet flavor, with a hint of garlic. They are often enjoyed raw in salads, and their subtlety makes them wonderful flavor building blocks without overpowering the other elements in a dish. In a pinch, you can use a few to substitute for an onion.

21. STOCK

Having a good stock on hand is essential for preparing soups and sauces and will add richness to braises and grains. While you can easily purchase stock in liquid or powder form, making your own at home gives you more control over what goes into your food, and is an excellent use of scraps that you don't want to waste.

22. VINEGAR (RED, WHITE, APPLE CIDER)

- Red wine vinegar is the hero of the classic vinaigrette, and its fruity, tangy flavor pairs well with hearty dishes.

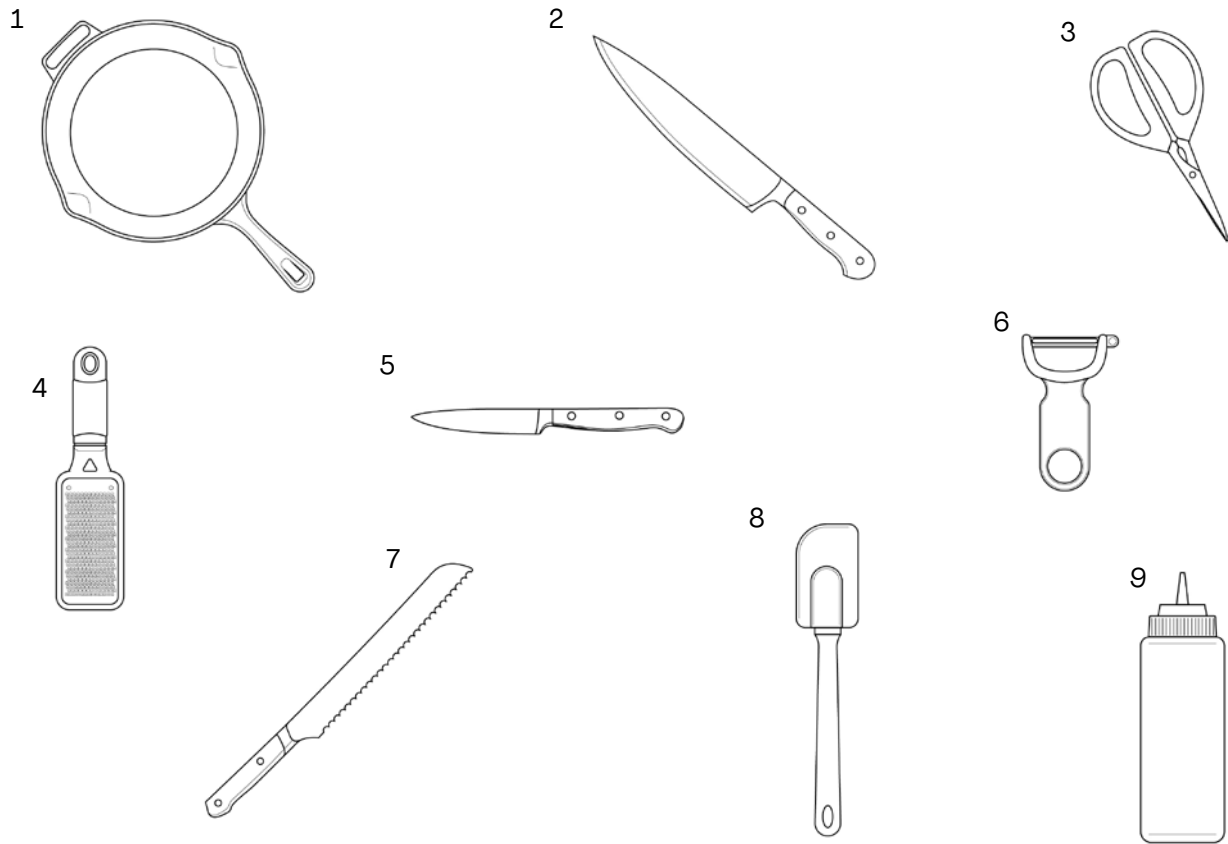
- Apple cider vinegar is much sought after for its wellness benefits, and as such is a common addition to healthy recipes like smoothies, teas, and health shots. It also does a great job of tenderizing meat in marinades.

- White vinegar has a strong flavor that is not particularly palatable, so should only be used in minimal quantities for cooking. It can be added to milk for a convenient buttermilk substitute.

23. YOGURT (GREEK)

Tart, rich, and filling, Greek yogurt functions well as a tangy meat marinade, a creamy smoothie base, a velvety dressing, or a cooling dollop over a stew or soup. It can also be used interchangeably with sour cream.

NINE MUST-HAVE TOOLS



1. CAST IRON SKILLET

An extremely durable and versatile pan used on the stove or in the oven. Its non-stick capabilities and ability to retain heat make it a kitchen staple.

2. CHEF'S KNIFE

A multi-purpose knife with a smooth and sharp blade ranging from 6-14 inches used to dice, slice, chop, filet, and more.

3. KITCHEN SHEARS/SCISSORS

Great for cutting through chicken, trimming herbs, or opening packaging. This elevated scissor is essential in the kitchen.

4. MICROPLANE GRATER

A fine-toothed grater used for zesting citrus, grating cheese, spices, or garlic.

5. PARING KNIFE

A small knife with a smooth and sharp blade great for cutting small fruits and veggies or peeling produce.

6. PEELER

Used for peeling the skin of vegetables or shaving cheese.

7. SERRATED KNIFE

A long knife with a rigid blade great for cutting foods with a hard exterior but soft interior such as bread or tomatoes.

8. SPATULA

Rubber: Used for folding ingredients together, scraping mixtures out of a bowl, or moving ingredients around a non-stick pan.

9. SQUEEZE BOTTLE

Used to provide better control over distribution and placement of cooking liquids.

TOOLS THAT ARE GOOD TO HAVE

BAR SPOON

A long, slim spoon with a twisted stem, used to mix and stir cocktails.

CAKE TESTER

A thin, pin-like tool used to test the doneness of a cake by poking into it without causing large punctures. Great for testing the completion of fish and protein as well as vegetables.

CLEAVER

A large, wide, short knife used for cutting large pieces of meat containing bones and connective tissue.

COLANDER

A versatile instrument used to drain pasta, fruits and vegetables, or strain stocks and broths.

DOUGH/BENCH SCRAPER

Traditionally used to cut dough or decorate, but also used to clean work surfaces and pick up chopped ingredients from a cutting board.

DOUGH HOOK

A mixer attachment shaped like a corkscrew, used for tough doughs such as cookies, pizza, bread.

DUTCH OVEN

A large, oven-safe pot perfect for large-format cooking. Used to make soups, stews, braises, and much more.

FINE MESH SIEVE

A mesh instrument used to delicately and precisely separate one ingredient from another.

FOOD PROCESSOR

An electric machine used to quickly chop, blend or mix different ingredients together.

HAND MIXER

A handheld, electrically-powered mixing device used to whisk, mix or combine ingredients.

LADLE

A long, hooked handle, large spoon shaped like a bowl used for soup and movement of liquids.

MANDOLIN

Ensures that food is cut perfectly uniform. The blade of a mandolin can be adjusted to different widths to slice food with varying thickness.

MEASURING CUP (DRY)

Used to properly measure dry ingredients, such as flour.

MEASURING CUP (LIQUID)

Used to properly measure liquid ingredients, but can also be used to measure and mix vinaigrettes.

MEASURING SPOONS

Set of spoons used for precise measurements.

MEAT TENDERIZER

A handheld tool used to tenderize meat in preparation for cooking.

MIXING BOWL

A bowl, made in a variety of sizes, used to combine ingredients.

MIXING GLASS

A mixing pitcher used for mixing cocktails.

MORTAR AND PESTLE

Crushes and grinds ingredients and spices into a fine powder or paste.

PASTA CUTTER

A handheld tool used to cut pastry or pasta dough.

PASTA SHEETER

A machine used to flatten dough into sheets.

PASTRY BRUSH

Used for spreading oil, egg, or glaze onto a pastry or to brush basting liquids onto a protein.

PIE PAN

A round shallow baking dish with a fluted rim that comes in a variation of materials such as glass, ceramic, or metal.

RIMMED BAKING SHEET/SHEET PAN

An essential for all cooking needs. From roasting vegetables to baking cookies a sheet pan does it all.

ROASTING PAN

A deep, high-sided pan with a removable rack. Great for roasting meats and chicken because it keeps the protein elevated while catching the drippings.

ROLLING PIN

A long, rounded tool made of plastic, wood, or marble used to flatten pastry and pasta.

SAUCEPAN

A high-sided pot that is relatively tall compared to its width. Used in cooking sauces and reductions but also great for frying or boiling.

TOOLS THAT ARE GOOD TO HAVE

SLOTTED SPOON

A large spoon used to lift food out of liquid.

SPATULA

Fish: This spatula is longer and thinner than an average spatula. Its original purpose is to slip under delicate pieces of fish. Due to its flexibility it can be used to seamlessly slide under any food such as burgers, flip pancakes, and fold omelettes.

Offset: This tool is long and narrow with a blunt metal blade that bends up at the handle. It is best known for its uses in decorating frosting, but this spatula can scrape batter out of a bowl or lift cakes out of a pan due to its thin size.

SPRINGFORM PAN

A pan with a base and detachable side ring, used for cakes and pastries that aren't easily removed, such as cheesecake.

STAND MIXER

A stationary machine that can electrically combine ingredients in a bowl at a consistent rate. Great for recipes that involve kneading, mixing, or whisking.

TART MOLDS

Similar to pie pans in purpose, but different due to its varied size and shape. Usually made of metal with straight or fluted sides and a removable bottom.

THERMOMETER

Reads the internal temperature of an item to check if it has reached the desired temperature or if it has completed cooking.

TONGS

An essential tool used for picking up ingredients. Used for mixing pasta, tossing salad, or flipping steaks.

WHISK

A bulbous, wired tool best known for mixing, incorporating, or emulsifying ingredients.

WOODEN SPOONS

The original mixing spoon used for combining ingredients or stirring a pot without scratching it.



GALIT, CHICAGO

FEATURED CHEFS



AARON DIENER
CHEF DE CUISINE
LILIA RISTORANTE (BROOKLYN)



AMANDA SHULMAN
LINE COOK
JOE BEEF (MONTREAL)



SAMUEL PRIETO
LINE COOK
RÉPUBLIQUE (LOS ANGELES)



CHRISTINA GARRUPPO
SOUS CHEF
ESTELA (NYC)



MATT MIGLIORE
EXECUTIVE SOUS CHEF
MADRE (BROOKLYN)



SEAN PANG
LINE COOK
JEJU NOODLE BAR (NYC)



JOANNE BAE
SOUS CHEF
HERE'S LOOKING AT YOU (LA)



JAKE HETNARSKI
LINE COOK
PRUNE (NYC)



KAYLA VON MICHALOFSKI
SOUS CHEF
SALARE (SEATTLE)



WILL UNSEL
CHEF DE CUISINE
MISI (BROOKLYN)



RILEY BROWN
LINE COOK
ORIOLE (CHICAGO)



XENOFON (XENO) KARYDAS
SOUS CHEF
SORREL (SAN FRANCISCO)



CHELSEY CONRAD
CHEF DE CUISINE
ZAHAV (PHILADELPHIA)



INDIA DORIS
SOUS CHEF
CROWN SHY (NYC)



ANGELA ZENG
EXECUTIVE SOUS CHEF
FRENCHETTE (NYC)



KYLE GOLDSTEIN
EXECUTIVE SOUS CHEF
GRAMERCY TAVERN (NYC)



CALVIN ENG
CHEF DE CUISINE
WIN SON (BROOKLYN)



ANGELES CHAVARRIA
SOUS CHEF
KING RESTAURANT (NYC)



TYLER KENNY
SOUS CHEF
HART'S (BROOKLYN)



TOM CARLIN
SOUS CHEF
GALIT (CHICAGO)



NICHOLAS MOULINOS
CHEF DE CUISINE
KITH AND KIN (DC)



ADAM RICHARDSON
CHEF DE CUISINE
DON ANGIE (NYC)



ESTHER HA
CHEF DE CUISINE
MOMOFUKU KO (NYC)



BRECKIN VANRAALTE
CHEF DE CUISINE
THE WALRUS & THE
CARPENTER (SEATTLE)



ASHLEY COSTA
PASTRY CHEF
VETRI CUCINA (LAS VEGAS)



JASON YU
BARTENDER
EMPLOYEES ONLY (LA)



ALICIA ARREDONDO
BARTENDER
LOST LAKE (CHICAGO)



SOPHIE BURTON
BEVERAGE DIRECTOR
POLITAN ROW (NEW ORLEANS)



KATIE DUBOIS
BARTENDER
THE DARLING (CHICAGO)



CHANNING CENTENO
CREATIVE DIRECTOR/
HEAD BARTENDER
OTIS (NYC)



MADRE, NEW YORK CITY

PART ONE

SMALL PLATES

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SPRING PEAS WITH FRESH HERBS & GRILLED BREAD

SPRING PEAS WITH FRESH HERBS & GRILLED BREAD

AARON DIENER, CHEF DE CUISINE - LILIA RISTORANTE (BROOKLYN)

This simple recipe is inspired by backyard cooking. It's something that I would love to eat while chatting with friends and drinking sparkling rosé, crisp white wine, or a Budweiser.

SERVES: 4 · ACTIVE TIME: 15 MINUTES · TOTAL TIME: 30 MINUTES

INGREDIENTS

- 2 cups fresh or frozen shelled peas
- 3 tablespoons olive oil, plus more for grilled bread
- ½ cup Parmigiano-Reggiano, grated or roughly chopped
- 1 lemon, zested and divided
- 1 teaspoon kosher salt
- 4 pieces sourdough, sliced 1-inch thick
- 1 clove raw garlic
- ¼ cup fresh basil leaves
- ¼ cup fresh mint leaves
- Freshly ground black pepper, to taste
- Flaky salt, to taste

- 1.** In a medium pot, bring 4 quarts of water to a boil. Heavily salt the water. Blanch peas until just tender and bright green, ~ 2 minutes. Remove and place in an ice bath to prevent overcooking.
- 2.** Once cooled, drain peas and place in a food processor or blender with olive oil and Parmigiano-Reggiano. Pulse until peas are broken down but fully pureed.
- 3.** Season with kosher salt and fold in half of the lemon zest. Set aside.
- 4.** Brush or drizzle both sides of the bread with olive oil and toast on a warm grill to your liking. Once grilled, take the garlic clove and rub it on the warm, grilled bread.
- 5.** Cut the grilled bread in half and spoon a generous amount of pea mixture on each piece. Garnish with the rest of the lemon zest, sea salt, freshly ground black pepper, and a drizzle of olive oil.

COOK'S NOTES: *The pea mixture is super versatile. I love it as a layer in a sandwich, or folded with cooked chicken to make chicken salad.*



GRAND AIOLI WITH VEGETABLES & SHRIMP

GRAND AIOLI WITH VEGETABLES & SHRIMP

AMANDA SHULMAN, LINE COOK - JOE BEEF (MONTREAL)

This was one of the first dishes that caused me to fall madly in love with Joe Beef. The simplicity, the color, the “use what’s nice” attitude. The gusto of putting vegetables and aioli on a plate and feeling that belly-tingling excitement about serving it, while also being seethingly jealous of those eating it. For someone who crunches on whole bulbs of fennel like apples, this dish was a dream.

Treat each component lovingly. Imagine you’re hosting the person you love the most for a late Sunday lunch. You set down a platter of well attended-vegetables, chilled shellfish, and garlicky mayo, and you smile because you’re proud. This dish doesn’t need anything else, and that is exactly the point.

Eat for lunch with friends or as a snack, and chase with cold wine or a spritz.

SERVES: 2-4 • ACTIVE TIME: 25 MINUTES • TOTAL TIME: 30 MINUTES

VEG & SHRIMP

- 10 baby creamer potatoes (~ $\frac{3}{4}$ pound)
- 8 thumbelina or small rainbow carrots
- 1 large head of fennel
- $\frac{1}{2}$ bunch of asparagus, woody ends removed and peeled to the tip
- 8-10 large shrimp, shell on

AIOLI

- 4 large egg yolks
- 2 large garlic cloves
- 1 tablespoon Dijon mustard
- $\frac{1}{2}$ cup canola or neutral oil
- 1 lemon, juiced
- 3 tablespoons of olive oil, plus more for serving
- 2 tablespoons white vinegar
- Kosher salt, to taste

TO SERVE

- 8 radishes, tops on, washed and halved
- Soft boiled egg
- Flaky salt

- 1. VEGETABLES:** Cover potatoes with at least 3 inches of heavily salted, cold water in a medium pot. Bring to a boil then reduce to a simmer. Cook potatoes until nearly tender, ~15-17 minutes. Drain and let cool on a sheet tray.
- 2.** Bring a large pot of heavily salted water to a boil and prepare an ice bath. Peel the carrots. Blanch until slightly softened but still crisp, ~45 seconds, then shock in ice water for 2 minutes and let dry.
- 3.** Chop off and reserve the fronds and stemmy top of a fennel bulb. Trim a bit of the base off of the fennel, taking care not to cut too high or the bulb will fall apart. Cut fennel directly down the center, and then into $\frac{1}{2}$ inch thick wedges. Blanch the fennel following the same process as above.
- 4.** Blanch asparagus last as it will discolor the water. Repeat blanching process for 30 seconds-1 minute depending on the thickness of the asparagus.
- 5. SHRIMP:** In a large pot, add reserved fennel fronds, vinegar, a handful of salt, black pepper, and enough water to submerge shrimp, and bring to a boil. Once boiling, turn off the heat and add shrimp. Poach until shrimp are pink all the way through, 2-4 minutes. Remove with a spider or slotted spoon and shock in ice water. Peel and remove the vein.
- 6. AIOLI:** Add the egg yolks, garlic cloves, and Dijon mustard to the bowl of a food processor or a high speed blender. Process or blend until the garlic is broken down and the yolks are aerated and fluffy, ~1 minute. Slowly stream in the canola oil, starting with just a few drops at a time then gradually increasing, until mixture becomes pale in color and stiff in texture. Next, add the olive oil in a soft stream. Season with lemon juice and salt to taste.
- 7. ASSEMBLE:** Arrange vegetables, shrimp, and soft boiled egg (if using) on a platter, either grouping the vegetables together or setting them out separately. Drizzle with a tiny gloss of olive oil and sprinkle with flaky salt. Serve aioli on the side.



ASPARAGUS WITH BROWN BUTTER, CAPERS, & PARSLEY

ASPARAGUS WITH BROWN BUTTER, CAPERS, & PARSLEY

SAMUEL PRIETO, LINE COOK - RÉPUBLIQUE (LOS ANGELES)

This dish is a tribute to the round, balanced flavors found at République, a beloved French bakery and restaurant in Los Angeles. Citrus and capers give the asparagus a pleasant acidity to complement the nuttiness and depth found in the brown butter.

SERVES: 2-4 • ACTIVE TIME: 30 MINUTES • TOTAL TIME: 35 MINUTES

INGREDIENTS

- 1 tablespoon olive oil
- 3 tablespoons unsalted butter
- 2 tablespoons capers, drained, dried, and crushed
- 1 bunch of asparagus, ends trimmed and peeled halfway down the stalk
- 1 pinch chili flakes
- 1 lemon, zested and juiced
- ¼ cup fresh parsley, chopped
- Kosher salt

1. Heat olive oil in a large pan over medium-high heat. Add the butter and cook until lightly browned, 3-5 minutes.
2. Add the capers (they may pop when they hit the pan, so be careful) and cook until crisp, ~2 minutes.
3. Add asparagus, a generous pinch of kosher salt, and chili flakes to the pan, tossing to coat. Put a tight fitting lid on the pan and lower the heat, gently agitating the pan every so often to cook the asparagus evenly. Cook until asparagus is lightly browned, ~3 minutes (depending on their thickness) and remove the lid. Add lemon zest and parsley. Continue cooking until liquid has evaporated, 3-5 minutes.
4. Add asparagus to a plate and spoon remaining brown butter over the top. Finish with a generous squeeze of lemon. Serve immediately.

COOK'S NOTES: *Make sure the asparagus you choose are firm, especially the tips. The asparagus tips should not be separating or falling off from the ends. If they are, use those asparagus stalks for pasta or soup.*



CRISPY RICE WITH ROMESCO SAUCE & EGG

CRISPY RICE WITH ROMESCO SAUCE & EGG

CHRISTINA GARRUPPO, SOUS CHEF - ESTELA (NEW YORK CITY)

This recipe, inspired by the Fried Arroz Negro from Estela, is an easy way to use simple ingredients in a quick and satisfying dish. Even though this version is missing the seafood element, having a bowl of crispy rice with spicy romesco sauce and a gooey egg satisfies the craving.

SERVES: 2 • ACTIVE TIME: 30 MINUTES • TOTAL TIME: 1 HOUR

INGREDIENTS

- 2 red bell peppers
- 1 plum tomato
- 1 tablespoon sweet smoked paprika
- 1 teaspoon cayenne pepper
- 2 teaspoons fish sauce
- 2 teaspoons sherry vinegar
- ½ cup Marcona almonds
- ¼ cup extra-virgin olive oil
- 2-3 tablespoons neutral oil (canola or vegetable)
- ½ cup leftover cooked rice
- 1 bunch scallions, whites and greens, thinly sliced
- 2 large eggs
- 2 tablespoons sesame seeds, toasted
- Kosher salt, to taste

- 1. ROMESCO SAUCE:** Using a gas stove, roast the peppers directly on the flame, turning consistently, until completely black. Alternatively, roast the peppers at 450 degrees F for 20-25 minutes. Once the peppers are cooked and while they are still hot, place in a bowl and cover with plastic wrap, let sit for 10 minutes. Peel off blackened skin and remove seeds. Add roasted peppers, tomato, spices, fish sauce, sherry vinegar, and nuts to a blender. Blend on medium low and gradually add olive oil until the sauce is smooth and slightly creamy. Season with kosher salt to taste. Set romesco sauce aside.
- 2. CRISPY RICE:** In a cast iron or non-stick pan, heat neutral oil in a skillet until it is very hot and starts to smoke. Turn off heat and add rice in an even, flat circle; gently press down. Turn the heat back on to medium high. Don't touch the rice! It needs time to develop a nice crust, ~15-20 minutes. Take care to adjust the heat to prevent the rice from burning. Once the rice is golden brown and crispy, add scallions and toss together. You want to heat the scallions just enough to soften them.
- 3.** Prepare the eggs to your liking. Fried, poached, or soft-boiled work well for this recipe.
- 4. ASSEMBLE:** To serve, add rice to bowls and spoon a generous amount of the romesco sauce in the center of the rice. Add the hot egg on top, then garnish with sesame seeds and any remaining scallions.

COOK'S NOTES: Sauce will keep in the refrigerator for up to one week. Jarred, roasted peppers work instead of roasting your own.



ROASTED BEETS & PLUMS

ROASTED BEETS & PLUMS

MATT MIGLIORE, EXECUTIVE SOUS CHEF - MADRE (BROOKLYN)

This recipe is inspired by my love for seasonal ingredients, as well as the lifespan of beets and plums. This dish is a good way to utilize both, especially if they've been buried in your fridge for a while.

SERVES: 4 • ACTIVE TIME: 45 MINUTES • TOTAL TIME: 1 HOUR 25 MINUTES

INGREDIENTS

- 4-5 medium red beets, washed, leaves and stems cut off
- 3 whole, over-ripe plums
- ¼ cup low-sugar orange juice
- 2 tablespoons olive oil
- 2 tablespoons white wine vinegar or apple cider vinegar
- 1 lemon, zested and juiced
- ¼ cup hazelnuts, toasted and coarsely chopped
- Kosher salt, to taste
- Fresh oregano leaves

1. Preheat the oven to 350 degrees F.
2. Place the beets, plums, and orange juice in a large casserole dish and cover tightly with foil. Bake until the beets are tender and easily pierced with a paring knife, ~45 minutes. Once tender, remove the hot beets from the liquid, and peel them by using an old dish towel or paper towels to rub the surface of the beets. Be careful, the beets easily stain your clothes and skin. Place the peeled beets on a clean plate, and then put them into the refrigerator.
3. Next, remove the pits from the plums; they should be easy to pull out of the roasted plums using tongs or a spoon. Transfer the pitted plums and the residual cooking liquid from the casserole dish into a blender. Blend the plums until smooth and season with kosher salt to taste. Set aside.
4. Once the beets are cold to the touch, remove them from the refrigerator and cut them into thick wedges longways, from root to tip (each beet should yield 6 wedges). Place them into a large bowl with olive oil, vinegar, lemon zest, lemon juice, and kosher salt, to taste. Mix gently to coat the beets.
5. To serve, spoon 2-3 tablespoons of plum puree in a shallow bowl and top with the dressed beet wedges. Then, sprinkle with toasted, chopped hazelnuts and whole oregano leaves.

COOK'S NOTES: *Any leftover plum puree would be delicious stirred into yogurt or oatmeal, or frozen into cubes to add to smoothies.*



SCALLOP & SHRIMP CEVICHE WITH AVOCADO TOMATILLO SALSA

SCALLOP & SHRIMP CEVICHE WITH AVOCADO TOMATILLO SALSA

SEAN PANG, LINE COOK - JEJU NOODLE BAR (NEW YORK CITY)

This is a simple, versatile dish that can be made with a myriad of fish and shellfish. Ideally, you want to use whatever you can find that's local and freshly caught to further emphasize the freshness of the ingredients.

SERVES: 4-6 • ACTIVE TIME: 15 MINUTES • TOTAL TIME: 2 HOURS AND 15 MINUTES

CEVICHE

- $\frac{3}{4}$ cup cilantro stems, finely chopped (reserving the leaves for garnish)
- $\frac{1}{2}$ cup freshly squeezed lime juice
- $\frac{1}{4}$ cup freshly squeezed lemon juice
- $\frac{1}{4}$ cup red onion, finely chopped
- $\frac{1}{2}$ medium jalapeño, deseeded and minced
- 1 teaspoon maple syrup
- $1\frac{1}{2}$ teaspoons kosher salt
- $\frac{1}{2}$ teaspoon freshly ground black pepper
- 1 lb large sea scallops, side muscles removed and chopped into $\frac{1}{2}$ -inch pieces
- 1 lb shrimp, peeled, deveined, and chopped into $\frac{1}{2}$ -inch pieces

AVOCADO TOMATILLO SALSA

- 2 medium ripe avocados
- 2 large tomatillos (~4 ounces), husks removed
- 1 bunch scallions, ends trimmed
- $\frac{1}{2}$ cup fresh cilantro leaves
- $\frac{1}{2}$ cup freshly squeezed lime juice
- $\frac{1}{2}$ medium jalapeño
- 1 large garlic clove
- Kosher salt, to taste
- Freshly ground black pepper, to taste

GARNISH

- Red onion, thinly sliced
- Jalapeño, thinly sliced
- Pickled yellow radish, finely chopped (optional)
- Fresh cilantro leaves
- Lime zest

- 1. CEVICHE:** In a large, non-reactive mixing bowl, mix the cilantro stems, red onions, lime juice, lemon juice, jalapeño, and maple syrup. Add the scallops and shrimp, and season with salt and pepper. Cover and refrigerate for 2 hours.
- 2. SALSA:** In the bowl of a food processor or a high speed blender, combine all ingredients and process/blend until smooth. Season with kosher salt and black pepper to taste. Set aside and chill until serving.
- 3. ASSEMBLE:** Once ceviche has chilled, spread salsa on a platter and top with ceviche. Finish with desired toppings and serve immediately.

COOK'S NOTE: Scallops and shrimp can be replaced with any white fish. The ceviche would be great with tortilla chips, plantain chips, or in lettuce wraps!



CRUNCHY SWEET POTATOES WITH KIMCHI & HERB CREMA

CRUNCHY SWEET POTATOES WITH KIMCHI & HERB CREMA

JOANNE BAE, SOUS CHEF - HERE'S LOOKING AT YOU (LOS ANGELES)

Working as a cook and sous chef at Here's Looking At You has broadened my creative abilities and pushed me to bridge the gap between cultures when it comes to food. This recipe satisfies something sweet, creamy, nutty, salty, crunchy, tangy, and spicy.

SERVES: 3-4 • ACTIVE TIME: 30 MINUTES • TOTAL TIME: 1 HOUR AND 30 MINUTES

INGREDIENTS

- 3-4 medium sized Korean/Japanese sweet potatoes
- 1 cup kimchi, chopped into ¼ inch strips
- 2 tablespoons olive oil
- 1 serrano or jalapeno chili
- 2-3 scallions, plus more green parts for garnish
- ½ cup cilantro, leaves and tender stems, plus more leaves for garnish
- 2 lemons, zested, divided
- Kosher salt
- Freshly ground black pepper
- ⅓ cup sour cream or Greek yogurt
- 3 tablespoons black or white sesame seeds, toasted
- 2 quarts canola or vegetable oil

1. Preheat the oven to 350 degrees F.
2. Scrub sweet potatoes clean and place in a baking dish. Cover with aluminum foil and cook for 50-60 minutes, until cooked through and a paring knife easily glides through the thickest part of the potato. Remove foil and cool.
3. Meanwhile, heat olive oil in a pan over medium heat. Add kimchi and saute for ~5-8 minutes, until caramelized and a bit darker in color. Set aside to cool.
4. Once cooled, cut the potatoes into 1-inch chunks. Rustic pieces are fine, as the rugged edges will provide more surface area for crunchy potatoes. Cool on a baking sheet.
5. Add serrano, scallions, cilantro, and the zest and juice of 1 lemon to a blender. Blend and add kosher salt and freshly ground black pepper as needed. Transfer to a mixing bowl and mix in sour cream. Using a rubber spatula, fold in the cooled kimchi. Leave in the fridge until ready to use.
6. Heat canola oil in a wide pot until the temperature reaches 325 degrees F. Meanwhile, toast sesame seeds in a dry pan on low heat for ~5 minutes. Cool and grind in a mortar and pestle to break up the pieces. Add a tiny pinch of salt and grind once more.
7. Fry the potatoes. Using tongs, carefully drop in potatoes, frying in batches for ~5-8 minutes or until golden brown. Do not overcrowd the pot. Using a spider or slotted spoon, remove the fried potatoes and place on a paper-towel lined tray. Season with kosher salt.
8. **ASSEMBLE:** Serve potatoes over a large schmear of Kimchi and Herb Crema. Season with scallions, cilantro leaves, lemon zest, and toasted sesame seeds.

COOK'S NOTES: Different varieties of yams can be used instead of Asian sweet potatoes. Swap shallots for scallions. Swap parsley, basil, or a combination of herbs for cilantro.



MISI, BROOKLYN

PART TWO

PASTA

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PILLOWY POTATO GNOCCHI WITH LEMONY SPRING VEGETABLES

PILLOWY POTATO GNOCCHI WITH LEMONY SPRING VEGETABLES

JAKE HETNARSKI, LINE COOK - PRUNE (NEW YORK CITY)

This dish is inspired by the time we are all currently residing in. There are many crafts that so many of us have time to start learning over the next short while and I hope we as humans will take this period to learn, and learn to teach others. Beyond this, groceries are currently difficult to come by and I hope this doesn't create a hesitation to pick up a knife, but instead incites creativity to think out of the box, try new flavor combinations, and experiment with cuisines we may be less familiar with.

SERVES: 5-6 • ACTIVE TIME: 30 MINUTES • TOTAL TIME: 45 MINUTES

INGREDIENTS

- 2 bunches asparagus, trimmed, cut into $\frac{1}{2}$ inch pieces
- Kosher salt
- 2 leeks, cleaned and thinly sliced
- 1 head fennel, halved and thinly sliced
- 8-10 cloves of garlic, thinly sliced
- 3 tablespoons fresh lemon juice
- 2 tablespoons extra virgin olive oil
- Freshly ground black pepper
- 1 $\frac{1}{2}$ pounds store bought or homemade gnocchi (pg. 43)
- 3 tablespoons chopped parsley
- $\frac{1}{4}$ cup grated parmesan

1. Bring a large pot of water to a boil. Once boiling, heavily season with kosher salt.
2. Heat a large pan on medium heat and add olive oil. Once oil is hot, add asparagus and season with a large pinch of kosher salt. Cook for ~3 minutes, stirring often. Add leeks, fennel, and garlic. Season with 1 teaspoon of kosher salt and $\frac{1}{2}$ teaspoon of freshly ground black pepper, and cook for ~10 minutes, stirring often. Add lemon juice, and adjust seasoning to taste. Once the vegetables are cooked, remove them from heat and set aside for later.
3. Add gnocchi to the boiling water. Once the gnocchi floats, cook them 1 minute longer. Remove from the water with a spider or slotted spoon and place directly into the vegetable sauce pan. Add about $\frac{1}{4}$ cup of the gnocchi water, and stir everything together to combine over medium heat, ~1 minute.
4. To serve, spoon gnocchi into bowls and top with chopped herbs and grated parmesan cheese.

COOK'S NOTES: Swap sugar snap peas or greens (like kale, spinach, chard, cabbage) for asparagus. Swap any fresh herb for parsley. Swap white onions for leeks. Swap pecorino or Grana Padano for parmesan.

JAKE'S POTATO GNOCCHI DOUGH

JAKE HETNARSKI, LINE COOK - PRUNE (NEW YORK CITY)

SERVES: 10 SMALL PORTIONS • ACTIVE TIME: 1 HOUR AND 15 MINUTES • TOTAL TIME: 2 HOURS

INGREDIENTS

- 2 ½ pounds potatoes, preferably russet
- Kosher salt
- 2 eggs
- 2 cups all-purpose flour, plus more for dusting

1. Preheat the oven to 350 degrees F. Fill a large pot with potatoes and cover with cold, heavily salted water. Bring potatoes to a boil and reduce to a simmer. Potatoes must be submerged while cooking. Cook potatoes until easily inserted with a paring knife, ~30 minutes-1 hour depending on the size of the potatoes. Drain water and set aside. While the potatoes are hot, peel with a paring knife or a dry dish towel. Cut the potatoes into large 3-4 inch cubes and place on a parchment-lined sheet tray, bake for 10-15 minutes to dry the potatoes.
2. While the potatoes are still hot, rice or push the potatoes through a colander with the back of a spoon onto the sheet tray so that steam and moisture can evaporate. Once cooled (around 110 degrees F or cooler), measure 3 ¾ densely packed cups (890 grams or 31.3 ounces) of the riced potatoes into a large mixing bowl. Add 2 eggs and 2 tablespoons of kosher salt and mix with a rubber spatula until combined. Add 1 scant cup of flour, and mix to combine.
3. Test the dough by bringing a small saucepan of salted water to boil. While the water heats, take a handful of dough, about a ½ cup or so, and roll it out on a lightly floured counter into a ½ inch thick log. Cut a ½ inch piece off the log, and place in the boiling water. Once it floats to the top, cook it for 1 minute more, and then remove to cool. If the gnocchi falls apart during the rolling or cooking process, recombine all of the uncooked dough and add more flour, a ¼ cup at a time, and continue testing each time until it holds together while cooked.
4. Once the dough is ready, cut it into 10 roughly equal portions. One by one, dust the counter with flour and roll each portion into long logs, about a ½ inch thick. Cut each log into ½ in pieces. At this point, the gnocchi can be delicately rolled on a paddle or fork to add ridges, or left as smooth pieces based on preference. Place on a parchment lined baking sheet until ready to use.
5. To cook, bring a pot of heavily salted water to a boil. Add gnocchi and cook until floating. Once floating, cook one minute more. Add to desired sauce (pg. 42) and enjoy.



MUSHROOM RAGU

MUSHROOM RAGU

KAYLA VON MICHALOFSKI, SOUS CHEF - SALARE (SEATTLE)

This was the first item I put on the menu at Salare and it is vegan! My style of cooking is comforting—I wanted to create a versatile, belly-warming dish that everyone could enjoy.

SERVES: 4 • ACTIVE TIME: 20 MINUTES • TOTAL TIME: 50 MINUTES

INGREDIENTS

- 10 ounces (~2 cups) white button mushrooms, cleaned
- ½ cup olive oil
- 1 small yellow onion, finely chopped
- 3 large cloves garlic, thinly sliced
- ½ cup red wine
- 1 (28-ounce) can San Marzano peeled tomatoes (or crushed tomatoes)
- ½ teaspoon red pepper flakes
- ½ teaspoon fennel seed
- ¼ teaspoon nutmeg
- Kosher salt and freshly ground black pepper, to taste

OPTIONAL USES

- Pasta
- Dumplings
- Burrata
- Toast
- Polenta cakes

- 1.** In the bowl of a food processor, grind mushrooms finely, ~1 minute.
- 2.** Heat oil in a medium size pot over medium heat. Add onion and garlic and cook until translucent, ~5 minutes. Add mushrooms, cook until caramelized and liquid is reduced, ~10 minutes.
- 3.** Add tomato paste and cook until darkened in color, 2 minutes. Add red wine, scraping the bottom of the pot to pick up any flavorful bits stuck to the bottom. Cook until wine is reduced by half, 3 minutes.
- 4.** Once wine is reduced, add San Marzano tomatoes, red pepper flakes, fennel seed, nutmeg, a pinch of kosher salt, and freshly ground black pepper. Simmer mixture on medium heat until tomatoes pop, ~30 minutes.
- 5.** Season to taste with kosher salt and freshly ground black pepper. Serve immediately over pasta, dumplings, burrata, toast, or polenta cakes.

COOK'S NOTES: *Any variety of mushroom is acceptable. Swap berbere spice blend for spices listed above.*



FRESH SPAGHETTI WITH TRAPANESE PESTO, ALMONDS, & MINT

FRESH SPAGHETTI WITH TRAPANESE PESTO, ALMONDS, & MINT

WILL UNSELD, CHEF DE CUISINE - MISI (BROOKLYN)

This pasta dish is a fun twist on spaghetti with red sauce, combining that home-cooked classic with one of my favorite underrated pasta sauces: Pesto alla Trapanese. Pesto alla Trapanese is a Sicilian-style pesto featuring tomatoes instead of basil and almonds instead of pine nuts. Making fresh pasta at home might be a little more time consuming than using boxed pasta, but it definitely produces a better result.

SERVES: 4 • ACTIVE TIME: 45 MINUTES • TOTAL TIME: 1 HOUR

INGREDIENTS

- $\frac{3}{4}$ cup sun-dried tomatoes, removed from oil and chopped
- $\frac{3}{4}$ cup sun-dried peppers, removed from oil and chopped
- $\frac{1}{4}$ cup almonds, toasted and coarsely chopped, plus more for garnish
- 1 large garlic clove
- $\frac{1}{2}$ teaspoon calabrian chilies, removed from oil
- 1 large orange, zested and juiced
- 1 tablespoon olive oil
- 1 pound pasta, dried or fresh (pg. 49)
- Kosher salt
- 1 lemon, cut into wedges
- Fresh mint leaves, for garnish
- Freshly grated pecorino cheese, for garnish
- Toasted and coarsely chopped almonds, for garnish

1. Blend sun-dried tomatoes, sun-dried peppers, almonds, garlic, calabrian chilies, orange zest, $\frac{1}{4}$ cup water, and olive oil together in the bowl of a food processor or a high speed blender. You may need to add a couple extra teaspoons of water so the pesto is loose enough to puree completely. Once the puree is smooth, taste, adjust seasoning, and refrigerate until ready to use.
2. Bring a large pot of heavily salted water to a boil. Drop the fresh spaghetti into the water and cook for around two to three minutes, it should have some texture! If you use dried pasta, cook according to the directions on the box.
3. Warm $\frac{3}{4}$ cup pesto in a large pan over low heat. Remove the cooked pasta from the water and place it in the pan with the pesto; add in two to three tablespoons of water from the pasta cooking pot. This starchy water will allow the sauce to adhere to the pasta, thicken the sauce, and provide a better texture. Toss, stir, or swirl the pasta around in the sauce over low heat allowing the pasta to cook in the sauce for 2 minutes until the sauce is creamy and sticking to the pasta.
4. Once the pasta is well sauced, add a squeeze of fresh lemon juice and divide into desired portions. Garnish with fresh mint, chopped almonds, and pecorino cheese. Serve immediately.

COOK'S NOTES: *For the sauce, most grocery stores carry sun-dried peppers and tomatoes, but try to find the nicer brands that have them preserved in oil (these ones tend to have more flavor and are less likely to be stale).*



WILL'S PASTA DOUGH

WILL'S PASTA DOUGH

WILL UNSELD, CHEF DE CUISINE - MISI (BROOKLYN)

This is the pasta dough recipe that is intended to go with the spaghetti with trapanese pesto on page 47.

SERVES: 8-10 • ACTIVE TIME: 30 MINUTES • TOTAL TIME: 1 HOUR AND 30 MINUTES

INGREDIENTS

- 2 cups "00" flour, plus more for dusting
- 5 large egg yolks
- 1 large whole egg, beaten
- 1 teaspoon olive oil

- 1.** Add flour to the bowl of a stand mixer with a dough hook. Start to incorporate the egg, yolks, and oil in a slow stream. You can do this by hand as well. Put flour on a clean surface and form a well in the center. Incorporate the egg, yolks, and oil in a slow stream and gradually incorporate with a fork. Once the dough is together, be sure to knead for at least 5-7 minutes and allow it to rest at room temperature for another 20 minutes. Once rested, break the dough mass in half and, using a rolling pin, roll the dough into a rectangular shape that is equal to the width of the pasta sheeter attachment.
- 2.** Using a pasta sheeter, run the dough through the widest setting multiple times, flouring the sheeter when necessary and folding the dough back onto itself each time. This will develop a smoother and more glutinous pasta dough. After the dough feels smooth like leather, begin to go down in thickness on the pasta machine to a thickness that's around that of a quarter. Using the pasta cutter attachment, allow the thinned dough sheets to pass through the cutter and catch the pasta strands as it cuts. Using scissors, cut into 6-8" strands, cover in plastic, and refrigerate until later use. Toss with flour so that the strands do not stick.



SPAGHETTI ALLA PUTTANESCA (PANDEMIC PUTTANESCA)

SPAGHETTI ALLA PUTTANESCA (PANDEMIC PUTTANESCA)

RILEY BROWN, LINE COOK - ORIOLE (CHICAGO)

I have always loved Italian food, and specifically puttanesca sauce, because as my career and lifestyle have evolved, so has my puttanesca recipe—and the ingredients I put into it. Puttanesca is customizable; it relies on simple ingredients that have long shelf lives. I have recently turned to vegan cooking outside of the restaurant, so in this recipe, I replaced the traditional anchovy component with miso paste.

SERVES: 4 • ACTIVE TIME: 25 MINUTES • TOTAL TIME: 40 MINUTES

INGREDIENTS

- ¼ cup olive oil
- 3 large garlic cloves, thinly sliced
- 1 medium onion, finely chopped
- ⅓ cup Kalamata olives, pitted and sliced
- ⅓ cup capers, rinsed
- 1 medium orange, zested and juiced
- 2 tablespoons brown miso
- 1 tablespoon Calabrian chiles, chopped
- 1 (28-ounce) can crushed tomatoes
- 2 teaspoons dried oregano
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- 1 cup fresh parsley, coarsely chopped
- 10 ounces dried spaghetti (or any long noodle shaped pasta)

1. Heat oil in a large skillet over medium heat. Add garlic and cook until almost golden brown and fragrant, 1 minute. Add onions and cook until soft and translucent, 2-3 minutes. Add olives, capers, orange zest, miso, and chiles and fry until fragrant, 2 minutes. Adjust heat to high and add canned tomatoes, dried oregano, and orange juice, then turn down the heat and simmer until thickened, ~10 minutes. Season with kosher salt and black pepper, to taste.
2. While the sauce is simmering, bring a large pot of water up to a boil. Once boiling, salt heavily and cook pasta until barely al dente, ~ ⅔ the time suggested on the box. Transfer pasta directly into the simmering sauce, adding additional pasta water as needed. Finish cooking the pasta in the sauce until it is al dente. Fold in parsley and serve immediately.

COOK'S NOTES: *If you would like a more “traditional” puttanesca sauce, use anchovies instead of miso paste. If you can't find Calabrian chiles, use dried chile flakes instead. Castelvetrano olives are a great alternative (or addition) to Kalamata olives.*



TORTELLINI WITH PORK & MORTADELLA

TORTELLINI WITH PORK & MORTADELLA

XENOFON (XENO) KARYDAS, SOUS CHEF - SORREL (SAN FRANCISCO)

This dish is inspired by Sorrel. The first thing you notice when upon walking into the restaurant is the smell of fresh pasta dough which is made throughout the day. My filling is a combination of different pasta fillings we have made in the past. I selected a few of my favorites and made something new out of it!

SERVES: 4 • ACTIVE TIME: 45 MINUTES • TOTAL TIME: 1 HOUR

INGREDIENTS

- ½ pound store bought pasta sheets or fresh pasta dough (pg. 54)
- ½ cup (125 grams) ground pork
- 2 tablespoons grated pecorino, plus more for garnish
- 2 tablespoons mascarpone
- Zest of 1 lemon, divided
- ¼ teaspoon ground nutmeg
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- ¼ pound slab mortadella
- 4 tablespoons (½ stick) unsalted butter
- 2 sprigs fresh tarragon

1. In a large bowl, mix the ground pork, pecorino, mascarpone, half the lemon zest, nutmeg, salt, and pepper until fully incorporated. Next, taste for seasoning, heat a small pan over medium-high heat, and cook a small patty of filling, about 1 tablespoon, for 1 minute on each side. Taste, and adjust seasoning of raw mix if needed.
2. Cut the mortadella into very small cubes, about ¼-inch squares. Take 1 teaspoon of filling, flatten into a small circle in one hand, place a cube of mortadella in the middle, and wrap the filling around to roll into a ball.
3. To assemble the tortellini, use a pizza wheel or a long knife to cut the pasta sheet into 2-inch squares. Keep rows of pasta that aren't being filled covered with a clean, damp kitchen towel or paper towel. Fill a small bowl with water. Place a ball of filling in the center of one row of squares, then dip a finger in the water, and moisten the edges of the pasta square. Fold the square in half diagonally to form a triangle over the filling. Press and seal the dough tightly around the ball of filling to remove air bubbles. Use a thumb or finger to gently press the filling up toward the top of the triangle so that the two bottom corners of the triangle arch down around the finger. Moisten one of the bottom corners, and wrap the two bottom corners around the finger and over the moistened end, pressing to seal the two corners together.
4. To assemble the dish, bring a large pot of salted water to a boil, and then add tortellini. Boil for 3-4 minutes, or until tortellini float to the top. While the pasta cooks, combine the butter, the rest of the lemon zest, and 1 teaspoon of salt in a large, non-stick pan over low heat. Once the tortellini is ready, use a spider or slotted spoon to transfer the tortellini from the pot directly to the pan. Immediately begin stirring or swirling the tortellini into the sauce. If the sauce looks broken or oily and not combined, add 1-2 tablespoons of pasta water and continue to stir or swirl together until combined.
5. To serve, portion tortellini into bowls, and top with grated pecorino and fresh tarragon. Serve immediately.

COOK'S NOTES: Swap any fresh herb for tarragon. Tortellini can be flash-frozen and boiled days or weeks later. Extra mortadella is delicious as charcuterie or cold cut sandwiches.

XENO'S FRESH TORTELLINI DOUGH

XENOFON (XENO) KARYDAS, SOUS CHEF - SORREL (SAN FRANCISCO)

SERVES: 4 • ACTIVE TIME: 15 MINUTES • TOTAL TIME: 45 MINUTES

INGREDIENTS

- 2 ½ cups "00" flour
- 3 large egg yolks
- 2 large whole eggs

1. Separate the egg yolks from the whites and place in a small bowl
2. On a clean countertop or a large bowl, add flour in a large mound, creating a well in the center. Add eggs to the center of the well. Using a fork, scramble the eggs and slowly start to bring the flour into the eggs. Slowly bring all the flour into the "well" and create one unified dough.
3. Remove any excess dough from the fork, and knead the dough with your hands for 15 minutes until the dough is uniform and smooth. Cover and rest for 30 minutes at room temperature until ready to use.
4. Using a rolling pin or pasta sheeter, roll the dough into a very thin sheet, you should be able to see through it if you pick it up. Using a ruler, cut into 2-inch squares. Place a clean, damp kitchen towel over the dough to prevent the dough from drying. To make the entire tortellini recipe, head to page (pg. 53).

COOK'S NOTES: *Dough can be made and refrigerated overnight.*



WIN SON, NEW YORK CITY

PART THREE

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SABICH BOWL

SABICH BOWL

CHELSEY CONRAD, CHEF DE CUISINE - ZAHAV (PHILADELPHIA)

Sabich is an Iraqi-Israeli pita sandwich that was a game changer for me on my first trip to Israel. It was the first thing I ate off the plane and I'm still obsessed with it years later. My quarantine variation of sabich, as a salad, is a little more simplistic—but still crazy delicious any time of day (yes, even for breakfast).

SERVES: 2 • ACTIVE TIME: 30 MINUTES • TOTAL TIME: 1 HOUR AND 15 MINUTES

SABICH

- 1 small eggplant, peeled, trimmed, and sliced into ½-inch thick rounds
- Kosher salt
- 1 medium sweet potato
- 3 tablespoons olive oil, divided
- ¼ cup cornstarch
- Canola oil, for frying
- 2 large eggs
- 2 cups shredded green cabbage (~½ small cabbage)
- ¼ cup fresh parsley, cilantro, or mint
- ½ cup Persian cucumber, seeded and diced (~1 small cucumber)
- ¼ cup amba (pickled mango sauce), optional
- 1 lemon, zested and juiced
- Hot sauce (optional)

TEHINA SAUCE

- ¼ cup tahini
- ½ lemon, zested and juiced
- 1 small garlic clove, grated
- Kosher salt, to taste

1. Preheat the oven to 350 degrees F.
2. Season both sides of the eggplant generously with kosher salt and allow to drain on a wire rack for 1 hour. While the eggplant is draining, use a paring knife or fork to prick the sweet potato several times. Place the sweet potato on a small sheet of aluminium foil and rub with 1 tablespoon of olive oil. Season with kosher salt and wrap in the foil. Roast for 1 hour or until tender. Allow the potato to cool to room temperature and then cut into a large dice.
3. Pat the eggplant slices dry and dredge in cornstarch, tapping off excess. Heat a large cast iron skillet over medium heat and cover the bottom with canola oil. When the oil is barely shimmering, carefully fry the eggplant slices in batches until deep golden brown, roughly 5 minutes per side. Transfer the eggplant to a paper towel-lined plate to drain.
4. Boil the eggs. For a soft boil, bring eggs covered in cold water up to a boil and allow to boil 6-7 minutes, 6 minutes for runny yolks and 7 for jammy. Drain hot water and run cold water over eggs. Once cool, peel immediately.
5. **MAKE THE TEHINA:** In a bowl, combine tahini, kosher salt, garlic, lemon juice, and 2 tablespoons ice water; mix together. The sauce will seize, this is normal. Keep adding water until the sauce smooths out and becomes lighter in color. The sauce should be thin enough to drizzle over the salad. Taste the tehina, you may need to add more kosher salt or lemon juice.
6. **ASSEMBLE:** In a large mixing bowl, toss cabbage, diced sweet potato, herbs, cucumber, lemon juice, lemon zest, remaining 2 tablespoons olive oil, and kosher salt. Arrange the salad on a serving plate and top with slices of fried eggplant and halved eggs. Liberally drizzle the salad with tehina sauce, amba, and hot sauce, if desired.

COOK'S NOTE: Use any herbs you can find. I have used parsley, mint, and cilantro and they're all delicious.



SEARED SCALLOPS WITH WHITE BEANS & BACON

SEARED SCALLOPS WITH WHITE BEANS & BACON

INDIA DORIS, SOUS CHEF - CROWN SHY (NEW YORK CITY)

Beans are one of my favorite things to eat, and bacon and scallops are a classic combination. This is an easy recipe for any home cook, especially those that are just starting out.

SERVES: 4 • ACTIVE TIME: 30 MINUTES • TOTAL TIME: ~1 HOUR

INGREDIENTS

- 1 ¼ cup (7 ounces) smoked bacon, diced
- ½ cup olive oil, plus 1 tablespoon, divided
- 1 medium yellow onion, diced
- 2 large garlic cloves, minced
- 8 ounces dry cannellini beans (or any white bean), soaked overnight (they will double in size)
- 1 bay leaf
- 1 tablespoon kosher salt, plus more to taste
- 12 large sea scallops
- 1 tablespoon neutral oil (canola or vegetable)
- 1 tablespoon unsalted butter
- 1 lemon wedge, for garnish
- Fresh parsley, for garnish

1. Combine the soaked beans, 1 quart water, olive oil, bay leaf, and salt in a medium saucepan or Dutch oven. Bring to a boil, reduce to a gentle simmer and cook until the beans are tender, 45-50 minutes.
2. Meanwhile, heat the bacon in a medium skillet over low heat. Cook until bacon has rendered its fat and becomes lightly golden, 10 minutes. Add 1 tablespoon olive oil, onions, and garlic. Cook until onions are soft and translucent, 5-6 minutes. Remove from heat and set aside.
3. Once beans are cooked, remove ¼ cup of beans and ½ cup of cooking liquid and blend in a high speed blender until smooth. The consistency should be like a thin soup. Add the pureed mixture back to the beans and allow to cook for 5-6 minutes on medium-high heat. Add bacon mixture. The entire mixture should be the consistency of oatmeal or risotto.
4. Remove the side muscles from the scallops if necessary. Pat them as dry as possible with a paper towel and season the scallops with salt. Heat neutral oil in a large skillet on high heat. The scallops should sizzle on contact when adding them to the pan. Cook until golden brown, ~2 minutes, flip and add butter. Using a spoon, baste the scallops with butter until fully cooked, 1 minute, and remove from the pan.
5. Add beans to a serving platter or individual bowls and top with scallops, and residual basting butter. Squeeze lemon over the scallops and garnish with parsley. Serve immediately.

COOK'S NOTES: If you're in a pinch, you can substitute 2 (15-ounce) cans of white beans for the dry, soaked beans. Be sure to rinse the canned beans under cold water before using, but know that cooking dry beans is always tastier and more satisfying!



SEARED SALMON WITH CURRIED CARROT PUREE & CARROT TOP CHIMICHURRI

SEARED SALMON WITH CURRIED CARROT PUREE & CARROT TOP CHIMICHURRI

ANGELA ZENG, EXECUTIVE SOUS CHEF - FRENCHETTE (NEW YORK CITY)

This is a super simple and delicious dish that utilizes the entirety of the carrots. The sweetness of the carrots and fish balanced with the brightness of the chimichurri makes for a great meal, especially when paired with a nice glass of wine.

SERVES: 4 • ACTIVE TIME: 20 MINUTES • TOTAL TIME: 50 MINUTES

CURRIED CARROT PUREE

- 3 cups (~15 ounces) finely chopped carrots
- 1 tablespoon kosher salt, to taste
- 1 teaspoon curry powder
- 2 tablespoons unsalted butter
- 1 teaspoon rice wine vinegar

CHIMICHURRI

- 1 ½ cups chopped carrot tops (~1 bunch), cleaned and dried
- ½ teaspoon ground paprika
- ½ teaspoon kosher salt, plus more to taste
- ¼ teaspoon ground cumin
- 1 large clove garlic, grated or finely minced
- ½ cup extra-virgin olive oil
- ¼ cup rice wine vinegar

SALMON

- 2 tablespoons canola or vegetable oil
- 4 (5-ounce) skin-on salmon fillets
- Kosher salt
- Freshly ground black pepper
- 2 tablespoons unsalted butter
- 4-5 sprigs fresh thyme
- 2 large garlic cloves, crushed

- 1. CARROT PUREE:** Bring carrots, 4 cups water, and salt to a boil in a medium pot. Once boiling, lower to a simmer and add curry powder and butter. Cover and cook until tender, ~35 minutes. Transfer carrots, Reserve ½ cup remaining liquid. Transfer carrots, 3-4 tablespoons remaining liquid, and vinegar into a high speed blender and puree until smooth. Add additional reserved liquid or water as needed. Set aside and keep warm.
- 2. CHIMICHURRI:** Combine all ingredients in a medium bowl and mix well. Season, to taste and set aside.
- 3. SALMON:** Pat fillets dry with a paper towel and season only on the flesh side with salt and pepper. Heat oil in a large saute pan over medium high heat. Sear fillets, skin side down, until golden, ~3 minutes. Flip fillets with a fish spatula, and add butter, thyme and garlic cloves. Baste fillets with a large spoon until desired temperature is reached, ~ 3 more minutes for medium rare. Transfer to a paper towel to rest and soak up excess oil. Season skin side with salt.
- 4. ASSEMBLE:** Spread purée on a large serving platter, top with salmon fillets, and drizzle with chimichurri. Serve immediately.

COOK'S NOTES: *If you have other herbs hanging out in your fridge, feel free to add those into the carrot top chimichurri. Fresh parsley, cilantro, basil, and oregano would all be great additions. Swap white wine vinegar or Champagne vinegar for rice wine vinegar if needed.*



PAN ROASTED HALIBUT WITH PUMPKIN SEED SALSA VERDE & GRILLED SPRING ONIONS

PAN ROASTED HALIBUT WITH PUMPKIN SEED SALSA VERDE & GRILLED SPRING ONIONS

KYLE GOLDSTEIN, EXECUTIVE SOUS CHEF - GRAMERCY TAVERN (NEW YORK CITY)

Around the globe, salsa verde takes on many forms, translations, and names. It can be made with a variety of herbs, olive oils, vinegars, and spices that can typically be found on-hand in your kitchen. Salsa verde brings fresh, bright flavors to even the simplest of dishes, and I consider it a modern day rival to any of the classic French mother sauces.

This dish can be cooked year-round, but it is inspired by a specific time and place. On a walk through a farmers market, you'll find a bountiful variety of spring alliums—the first signal of springtime. Each farmstand is overflowing with spring onions, green garlic, ramps, and young leeks. In this recipe, the spring onions are quickly grilled, which brings out an unparalleled flavor. The smokiness of the grill enhances both the sweetness and savoriness of the spring onions, which quickly become the standout ingredient in this dish.

SERVES: 4 • ACTIVE TIME: 30 MINUTES • TOTAL TIME: 45 MINUTES

SALSA VERDE

- ½ cup pumpkin seeds
- 1 cup plus 1 tablespoon extra-virgin olive oil, divided
- 1 cup fresh parsley leaves, minced
- 1 cup fresh cilantro, leaves and stems, minced
- 2 cloves garlic, grated or finely minced
- 2 lemons, zested
- 4 tablespoons pumpkin seed oil

FISH

- 4 (8-ounce) halibut fillets, skin removed (~2 pounds)
- Kosher salt
- Freshly ground black pepper
- 2 tablespoons olive oil
- 4 tablespoons unsalted butter
- 2 cloves garlic, smashed
- 2 sprigs fresh thyme

SPRING ONIONS

- 1 bunch spring onions, cleaned and trimmed
- 1 tablespoon extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper

- 1.** Preheat the oven to 325 degrees F. 30 minutes before cooking the halibut, remove it from the refrigerator and dry the fish on both sides. Set aside.
- 2. SALSA VERDE:** Toss ½ cup pumpkin seeds with 1 tablespoon olive oil and a pinch of kosher salt. Place on a lined sheet tray and bake until golden brown, 12-14 minutes. In a small bowl, mix the minced parsley, cilantro, grated (or finely minced) garlic, toasted pumpkin seeds, and lemon zest. Slowly pour in the pumpkin seed oil and the remaining olive oil. Season generously with kosher salt and freshly ground black pepper. Set aside.
- 3.** Preheat the grill (or cast iron) to high heat. In a medium bowl, toss the spring onions with 1 tablespoon olive oil, a pinch of kosher salt, and freshly ground black pepper. Set aside.
- 4. HALIBUT:** Heat a large saute pan over high heat. Season both sides of the halibut with salt and one side with freshly ground black pepper. Once the saute pan is heated, add 2 tablespoons of olive oil. Place the halibut in the pan, peppered side facing up to prevent burning. Turn the heat of the pan down to medium high, and cook the halibut in the pan until lightly golden-brown, 2-4 minutes. Turn the heat down to medium, and add the butter, smashed garlic clove, and thyme. Gently move the fish around in a hot butter bath for ~30 seconds. Once the bottom of the fish is golden brown, flip the fish. Cook until the fish is firm to the touch, 2-4 minutes depending on the size of the fillet. Finish with a squeeze of lemon juice from one of the zested lemons. Remove fish from the pan and let it rest. Repeat with remaining fish.
- 5. ONIONS:** Place spring onions on the hot grill (or grill pan) and cook for 2 minutes on each side, or until tender and cooked through.
- 6. ASSEMBLE:** Serve roasted halibut, seared side up, alongside grilled spring onions with a generous amount of pumpkin seed salsa verde.



SWEET POTATO & CHICKEN CURRY

SWEET POTATO & CHICKEN CURRY

CALVIN ENG, CHEF DE CUISINE - WIN SON (BROOKLYN)

This dish is inspired by the clams and basil dish with sweet potato curry that I put on the menu a few months ago at Win Son, yet this version can be made using ingredients that you likely already have at home. Cantonese and Hong Kong curries are very simple. I originally learned a version of this dish after watching my mom make it for the family growing up.

This recipe should be used as a guide to clean out your refrigerator, as long as the starches (potatoes), vegetables, and stock are kept in approximately equal proportion. Add beans to stretch the dish even further, or in place of meat for protein.

SERVES: 6 • ACTIVE TIME: 1 HOUR • TOTAL TIME: ~2 HOUR

SWEET POTATO & CHICKEN CURRY

- 5 tablespoons neutral oil (vegetable or canola), divided
- 4 large cloves garlic, minced
- 1 (2-inch) piece fresh ginger, minced
- 5 tablespoons Madras curry powder
- 2 teaspoons Kosher salt, plus more to taste
- ½ teaspoon freshly ground black pepper, plus more to taste
- 1 medium sweet potato, peeled and cut into ½-inch cubes
- 4 cups chicken or vegetable stock, divided
- 1 yellow onion, cut into 1-inch cubes
- ½ bone-in chicken, cut into 2-inch pieces
- 1 large russet potato, peeled, cut into 1-inch cubes
- 1 (14 ounce) can full-fat coconut milk
- 4 cups leafy vegetable (like dandelion greens, baby spinach, or kale)

OPTIONAL GARNISH

- Fresh herbs (cilantro, dill, basil, or chives)
- Yogurt or sour cream

- 1. SWEET POTATO CURRY PUREE:** Heat 2 tablespoons oil in a small pot over medium heat. Add the minced ginger and garlic, and sauté until softened and fragrant, 1-2 minutes, stirring often so the garlic doesn't brown. Add the curry powder to coat the garlic, ginger, and oil. Stir continuously. Cook until spiced and fragrant, 2-3 minutes. Add the sweet potato and 2 cups chicken stock, stirring and scraping up any bits at the bottom of the pot. Bring liquid to a simmer, then add 2 teaspoons kosher salt and ½ teaspoon freshly ground black pepper. Cook until sweet potatoes are fork-tender, 10-12 minutes. Carefully add the entire contents of the pot to a blender and puree until smooth. Be sure to use the vent in the blender lid since the mixture is very hot and will expand as it purees. Set aside.
- 2. SWEET POTATO CHICKEN CURRY:** Heat 2 tablespoons oil in a large pot or Dutch oven over medium-low heat. Add onions and cook, stirring occasionally until the onions are translucent but not browned, 8-10 minutes. Move onions to the outer edge of the pot and add remaining 1 tablespoon oil to the center. Add in chicken, skin-side down, and sear until skin is deeply golden, 4-6 minutes. Flip the chicken pieces, and add 2 cups chicken stock to the pot. Stir chicken using a wooden spoon to scrape up the browned bits from the bottom of the pot. Bring to a simmer and stir in the reserved sweet potato curry puree and the diced russet potato. Simmer for 45 minutes, stirring occasionally; the mixture should thicken as it cooks. Stir in coconut milk, and simmer for another 45 minutes, stirring occasionally. Fold in leafy greens of choice, and season to taste with kosher salt and freshly ground black pepper.
- 3. ASSEMBLE:** Serve the curry as is, like a hearty stew, or with a starch, like rice, noodles, or flatbread. Garnish with fresh herbs or yogurt, if you have them on hand.

COOK'S NOTES: Any cut of chicken will work: light meat, dark meat, boneless, or skinless chicken. Use what you have and what you prefer. Adjust the cook time accordingly. Make this dish vegan by removing the chicken. Swap any curry powder for Madras curry powder.



CHICKEN POT PIE

CHICKEN POT PIE

ANGELES CHAVARRIA, SOUS CHEF - KING RESTAURANT (NEW YORK CITY)

One of my favorite things to cook at King is rabbit pie. That dish involves braising and making a dough, but this version can be made at home without much equipment. I recommend tackling this recipe as a 2-day project to really enjoy each step. On day 1, poach the chicken, cool it in the stock for maximum tenderness, pick the meat and reduce the stock. While all of that is happening, make the rough puff pastry. By day 2, your chicken is cooled, the dough is nice and rested, and all you have to do is assemble and bake. If you are short on time, a rotisserie chicken and store-bought puff pastry works great.

SERVES: 6-8 • ACTIVE TIME: 30 MINUTES • TOTAL TIME: 1 HOUR AND 15 MINUTES

BECHAMEL

- 4 tablespoons unsalted butter
- 1/3 cup all-purpose flour
- 2 1/2 cups store-bought chicken stock or homemade stock (pg. 70)
- 3 tablespoons Dijon mustard
- Kosher salt
- Freshly ground black pepper

FILLING/ASSEMBLY

- 2 tablespoons olive oil
- 2 leeks, bottoms, cleaned, dried, and halved, and sliced a 1/4 inch thick
- 1 large garlic clove, minced
- 2 teaspoons fresh thyme leaves
- 5 cups mushrooms, cleaned and sliced
- Kosher salt
- Freshly ground black pepper
- 4 cups store-bought rotisserie chicken or cooked shredded chicken, homemade (pg. 70)
- 1 spring onion, sliced
- 1 sheet Store-bought puff pastry or Rough Puff Pastry (pg. 71)
- 1 egg, whisked, for egg wash

1. Preheat the oven to 375 degrees F.
2. **BECHAMEL:** Melt butter in a small sauce pot. Add the flour and mix with a wooden spoon until it no longer sticks to the edges of the pot, 1-2 minutes. Slowly add 2 1/2 cups chicken stock, whisking to make sure there are no lumps. Let it come to a boil, then whisk in 3 tablespoons of Dijon mustard and season with kosher salt and freshly ground black pepper. Remove the bechamel from the heat and set aside.
3. **FILLING:** Add oil to a large saute pan. Add leeks, thyme leaves, and minced garlic. Sauté until translucent, 3-5 minutes. Add mushrooms and cook until wilted down, 5-7 minutes. Season with kosher salt and freshly ground black pepper. Add 4 cups of cooked chicken and sliced spring onion, stir to incorporate. Slowly pour in cooled bechamel, stir carefully to incorporate. Taste for seasoning and set aside to cool, ~30 minutes. You can speed up this process by cooling in the refrigerator; be sure to use a trivet because the pan is still hot.
4. **ASSEMBLE AND BAKE:** While the filling cools, roll out puff pastry to a size slightly larger than the baking dish. Add cooled filling to the baking dish (if not already in it) and place puff pastry on top of the dish. Crimp the edges using your fingers or a fork. Brush the top of the dough with egg wash and bake until browned and crisp, ~45 minutes.
5. Let the pie rest for at least 20 minutes before serving.

COOK'S NOTES: If baking the pie in a cast iron or oven-safe skillet, make the pot pie filling directly in the baking dish.



ANGELES' CHICKEN/CHICKEN STOCK

ANGELES' CHICKEN/ CHICKEN STOCK

ANGELES CHAVARRIA, SOUS CHEF - KING RESTAURANT (NEW YORK CITY)

This is the chicken and chicken stock recipe that is intended to go with the chicken pot pie recipe on page 68.

SERVES: 6-8 • ACTIVE TIME: 30 MINUTES • TOTAL TIME: 2-3 HOURS AND 30 MINUTES

INGREDIENTS

- 2 leeks, green tops only
- 1 whole chicken
- 1 head garlic, halved
- 3 sprigs fresh thyme
- 2 tablespoons whole black peppercorns
- Kosher salt

- 1.** Remove green tops of leeks, cut into 1-inch pieces, and place in a bowl of clean water. Any sand or dirt will come off of the leeks and sink to the bottom of the bowl. Set aside.
- 2.** Pat the chicken dry with paper towels and put into a stock pot. Cover with water, and add peppercorns, salt, head of halved garlic, 3 sprigs of thyme, and cleaned leek tops. Bring the water to a boil, then reduce heat to the lowest setting and let simmer. Skim the surface of the liquid with a spoon as impurities (any foaminess) rise to the top. Simmer for 45 minutes to an hour, or until the chicken is tender in the joints and comes apart easily. Turn off the heat and let the chicken cool in the pot.
- 3.** Once chicken has cooled, remove from the pot, discard the skin, and pick the meat from the chicken using clean hands. You'll need 4 cups of meat for the pie. Save any leftover meat for chicken salad or to use as you please.
- 4.** Add the carcass back to the pot and simmer on low heat until the stock has reduced and tastes to your liking, 1-2 hours. Strain the stock, taste, and season if needed. Measure out 2 ½ cups for the pie and freeze or store the rest in an airtight container in the refrigerator.

COOK'S NOTES: *When poaching the chicken think "clean the fridge": any parsley stalk, fennel fronds, carrots, onions, celery, coriander and fennel seeds, even a dry chili. The more flavor in the poaching liquid, the more flavorful the chicken*

ANGELES' ROUGH PUFF

ANGELES CHAVARRIA, SOUS CHEF - KING RESTAURANT (NEW YORK CITY)

This is the rough puff recipe that is intended to be made with the chicken pot pie recipe on page 68.

SERVES: 6-8 • ACTIVE TIME: 30 MINUTES • TOTAL TIME: OVERNIGHT + 30 MINUTES

INGREDIENTS

- 250g or 2 $\frac{3}{4}$ cups all-purpose flour, plus more for rolling
- 1 teaspoon kosher salt
- 250g or 2 sticks + 2 tablespoons unsalted butter, cubed and frozen
- 2-4 tablespoons ice water

1. In a large bowl, mix flour and kosher salt together. Add the frozen butter (if not frozen, chill for at least an hour) and mix with the flour, breaking up the butter into small, pea-sized pieces between your fingers or using a pastry blender. Add in the ice water 1 tablespoon at a time until the dough comes together.
2. Knead the dough by hand on a lightly floured surface. Wrap in plastic wrap and let chill in the refrigerator for 20-30 minutes. Sprinkle flour onto the work surface and roll dough into a rectangle. Fold in thirds like an envelope, then rotate so the folds are facing you, and roll back out. Fold in thirds again. Repeat this process 2 times. Cover in plastic wrap and refrigerate overnight.





PORK MILANESE WITH CUCUMBER YOGURT

PORK MILANESE WITH CUCUMBER YOGURT

TYLER KENNY, SOUS CHEF - HART'S (BROOKLYN)

Pork Milanese is a special dish at Hart's, somewhat of a staple. This version uses spring vegetables in a loaded cucumber yogurt to go with the fried pork. Whenever I make an herby dip, I like to use the herb stems since they hold so much flavor. In this cucumber dip, I love the spice that builds from the garlic in the yogurt, so sometimes, I go crazy and do 5 cloves of garlic instead of 2-3!

SERVES: 4 • ACTIVE TIME: 30 MINUTES • TOTAL TIME: ~1 HOUR

CUCUMBER YOGURT

- 1 Japanese cucumber, peeled and cut into 1/2-inch pieces
- 1 teaspoon kosher salt plus more to taste
- 3 cups Greek yogurt or sour cream
- 1 bunch fresh dill, finely chopped
- 1 bunch fresh chives, finely chopped
- 4 medium spring onions, thinly sliced
- 2 large or 4-5 small garlic cloves, grated
- 1 lemon, zested and juiced
- 2 tablespoons olive oil

PORK MILANESE

- 4 large, boneless, center-cut pork chops, ~2 pounds
- 2 large eggs, beaten
- 1/2 cup all-purpose flour
- 2 cups panko breadcrumbs
- 1/2 cup canola oil
- Freshly ground black pepper

OPTIONAL GARNISH

- Whole herbs, salad greens, or pea shoots

- 1. YOGURT:** Place cubed cucumbers in a colander mixed with 1 teaspoon salt and set aside until cucumbers release moisture, tossing occasionally, ~15 minutes. Remove and pat dry. Mix Greek yogurt, dill, chives, spring onions, garlic, lemon zest, and lemon juice in a large mixing bowl. Fold in cucumbers. Taste and adjust seasoning with salt and pepper, and set aside at room temperature until ready to serve.
- 2. PORK MILANESE:** Blitz the panko breadcrumbs in a high-speed blender or food processor until finely ground, 5-10 minutes.
- 3.** Working with one piece of pork at a time, place a piece of pork between two pieces of plastic wrap and pound it until ~1/4 inch thick.
- 4.** Set up three bowls: one with flour seasoned with salt and pepper, one with the beaten eggs, and one with panko breadcrumbs. One at a time, dredge all sides of the pork with flour, tapping off excess, then dredge in eggs, and then in panko breadcrumbs, fully coating the piece. Once breaded, set aside on a clean plate.
- 5.** Heat canola oil in a large cast iron skillet over medium-high heat until hot, 3-5 minutes. The oil is hot enough when you can drop a piece of panko into it and it bubbles immediately. One at a time, place coated pork in the skillet and cook over a medium-low heat until golden brown, continuously moving the pork to ensure even frying, ~3-5 minutes per side. Set aside on a rack or paper towel-lined baking tray to drain excess oil. Season with salt.
- 6. ASSEMBLE:** Stir the cucumber yogurt before putting a generous spoonful on each plate. Make a well in the center of the yogurt and drizzle with additional olive oil. Serve immediately with the pork, and top with additional chives, dill, and freshly ground black pepper.

COOK'S NOTES: *Fried pork will keep for 1 day in the refrigerator. Cucumber yogurt will keep up to 4 days in the refrigerator. The leftover cucumber yogurt is great as a spread on leftover pork sandwiches or as a dip for crudité's.*



BRAISED PORK SHANKS WITH CUCUMBER SALAD, MULBERRY MOLASSES, MINT, & FETA

BRAISED PORK SHANKS WITH CUCUMBER SALAD, MULBERRY MOLASSES, MINT, & FETA

TOM CARLIN, SOUS CHEF - GALIT (CHICAGO)

During the pandemic, my wife and I have had more time to cook at home, and focusing on slower cooking processes has been fun. The many local farmers we work with at the restaurant have opened their product availability and selections to hospitality workers to take home at normal wholesale rates. That within itself has been a special treat to bring home every week during the quarantine.

SERVES: 4 · ACTIVE TIME: 2 HOURS · TOTAL TIME: 20 HOURS

INGREDIENTS

- 2 (1 ½ pound) pork shanks or pork shoulder
- ½ cup kosher salt, plus more for seasoning
- ⅓ cup granulated sugar
- 1 tablespoon neutral oil (canola or grapeseed)
- 2 white onions, sliced ¼-inch thick
- 1 bunch fresh mint
- 1 cucumber, cut into ½-inch cubes
- ¼ cup za'atar
- 2 lemons, zest and juice
- ¼ cup olive oil
- 1 teaspoon Urfa Biber chili flakes
- 6 ounces feta cheese
- ¼ cup mulberry molasses

- 1. BRINE:** In a container large enough to hold the liquid and the shanks (a Dutch oven works well), combine ½ cup salt, ⅓ cup sugar and 2 quarts (8 cups) water. Mix until the sugar and salt are dissolved. Add the shanks and refrigerate, covered, for 12 hours.
- 2. BRAISE:** Preheat the oven to 350 degrees F. Remove the shanks from the brine, discard the brine, and dry the shanks well to help get a better sear. In a Dutch oven or similar pot, sear the shanks in 1 tablespoon neutral oil. Once the shanks are seared on all sides, remove from the pot and add 1 ½ of the sliced onions, reserving the other half for later. Cook the onions 4-5 minutes until softened and caramelized. Add 1 cup packed fresh mint and 2 quarts (8 cups) water. Bring to a boil and adjust seasoning with salt. Add the shanks back to the liquid, cover, and cook in the oven for ~2 ½ hours, or until very tender (check on the shanks at 90 minutes). Once done, remove from the oven and let rest, uncovered, until cool enough to handle. Pick the meat off of the bone, trying to leave chunks as big as possible.
- 3. SALAD:** thinly slice the remaining ½ of the white onion. In a medium bowl, combine onion, cucumber, and lemon zest. Season with salt, toss to combine, and set aside to marinate for 5-10 minutes. Once this mixture has begun to let out some of its juice, add two tablespoons of za'atar, 6 leaves of torn mint, ¼ cup olive oil, and the juice of both lemons, adjusting with salt and more or less of any of the ingredients.
- 4. PLATE:** Turn the oven to broil. In a medium nonstick pan, pour mulberry molasses on the pork shank meat until lightly coated. Heat over medium-high heat until it begins to thicken and form a "caramel." Broil for 3-4 minutes, or until the molasses is bubbly and gets a little crackly. Season with a pinch of salt. Place on a dish, spoon the salad over the meat, and garnish with feta cheese and a good amount of torn mint.



AGED DUCK, VEGETABLE CURRY, & JASMINE RICE

AGED DUCK, VEGETABLE CURRY, & JASMINE RICE

NICHOLAS MOULINOS, CHEF DE CUISINE - KITH AND KIN (WASHINGTON D.C.)

This dish is inspired by my time in New York. There was a really nice small Indian restaurant, more like a mom and pop shop, and I always used to get their vegetable curry. This curry is great with any protein. My favorites are duck, chicken, or pork, and I've provided my favorite ways to prepare them on page 78.

SERVES: 4 · ACTIVE TIME: 40 MINUTES · TOTAL TIME: 1 WEEK + 40 MINUTES

DUCK

- 4 (8-ounce) duck breasts, fat scored on a criss-cross
- Kosher salt
- Freshly ground black pepper
- 2 teaspoons smoked paprika
- 2 teaspoons dried oregano

RICE

- 2 cups jasmine rice, rinsed under cold water
- 4 cups water
- 2 bay leaves
- 2 teaspoons ground ginger powder
- Kosher salt

CURRY

- Neutral cooking oil (canola or vegetable)
- ½ cup (~1 small) onion, thinly sliced
- 1 medium carrot, sliced into thin coins on a bias
- 1 whole bell pepper, thinly sliced
- 1 ½ tablespoons (~3-4 cloves) fresh garlic, minced
- Kosher salt
- 2 tablespoons curry powder
- 1 teaspoon dried oregano
- ½ teaspoon smoked paprika
- 1 teaspoon onion powder
- ½ teaspoon garlic powder
- 1 14-ounce can full-fat coconut milk
- 2 cups chicken stock
- 1 lime, cut into wedges
- 2 tablespoons cornstarch
- Fresh cilantro leaves and tender stems, for garnish

- 1. DUCK BREAST:** pat duck breast dry, season both sides with salt, pepper, paprika, and oregano on all sides and place in the refrigerator, uncovered, near the fan for up to 1 week and a minimum of 3 days.
- 2.** Preheat the oven to 375 degrees F. Remove duck from the refrigerator at least 20 minutes before cooking. Place skin-side down on a large, cold saute pan with no extra oil. Put the pan on the stovetop over a medium-low heat and cook slowly, pouring off any excess fat that has rendered until the skin is crispy, ~10 minutes, flip the duck and finish in the oven for 4-6 minutes until the duck registers at 130 F for medium-rare. Let the duck rest for 15 minutes before slicing.
- 3. RICE:** combine rice, water, bay leaves, and ground ginger powder in a medium saucepan. Bring to a boil and reduce to a simmer and cover. Cook gently on medium-low heat, ~15-18 minutes until tender and cooked through. Season with kosher salt. Set aside until ready to use.
- 4. CURRY:** in a large sauce pot over a medium-low heat, add 1 tablespoon canola oil. Add onions and sweat until translucent, ~4-5 minutes. Add carrots and cook for an additional 5 minutes. Add bell peppers, garlic, curry powder, oregano, paprika, onion powder, and garlic powder. Season with salt and cook, stirring continuously, for 3-4 minutes or until the spices start to "open up" and you can smell them. Add coconut milk and chicken stock. Stir to combine and bring to a boil. Once boiling, reduce to a simmer and continue to cook for 20 minutes until the vegetables are soft and the curry has slightly thickened. Season with salt and the juice of ½ the lime. Taste and adjust seasoning.
- 5.** To finish, make a slurry. In a small bowl combine cornstarch with ¼ cup curry liquid. Mix well until fully incorporated and the consistency of a thick paste or puree. Add the slurry mixture back into the curry and bring to a boil. Cook for 2 minutes or until the desired thickness is reached.
- 6.** To serve, place 1 cup of rice, top with curry and vegetables, top with duck or the protein of your choice, and garnish with remaining lime wedges and a few sprigs of fresh cilantro. Serve immediately.

NICHO'S CHICKEN & PORK BRINE PREPARATIONS

NICHOLAS MOULINOS, CHEF DE CUISINE - KITH AND KIN (WASHINGTON D.C.)

These chicken and pork brine preparations can be used as substitutes for the duck in Chef Nicholas Moulinos Vegetable Curry on page 77.

SERVES: 4 · ACTIVE TIME: 20 - 40 MINUTES · TOTAL TIME: 8-24 HOURS

CHICKEN BRINE (yield 5.5 quarts)

- 4 (8-ounce) chicken breasts, fat scored 4-6 chicken thighs
- 200 grams salt
- 100 grams sugar
- 5 cloves garlic
- 25 grams allspice (optional)
- 75 grams fresh thyme
- 25 grams fresh ginger, cut in thin slices
- 5 bay leaves
- 1 lime, squeezed and left in brine
- 2250 grams (16 ounces) water
- 2250 grams (16 ounces) ice

PORK MARINADE

- 4 pork chops (1-inch thick)
- ½ cup brown sugar
- ½ cup soy sauce
- 2 garlic cloves, chopped finely
- ¼ teaspoon chili flakes
- ¼ cup evoo
- 1-2 tablespoons canola oil

CHICKEN BRINE:

- 1.** Put all ingredients in a large pot and bring to a boil. Strain into a large container and refrigerate. Use accordingly. Chicken should be brined for 24 hours prior to cooking.
- 2.** Preheat the oven to 375 degrees F.
- 3.** Melt butter in a large skillet over a medium-high heat, once melted, add chicken breast, skin-side down, and cook for 3-4 minutes. Place in the oven for 10 minutes, flip the chicken so the skin is facing up, and cook an additional 5-7 minutes until the chicken reaches an internal temperature of 155-160 degrees F.
- 4.** Let the chicken rest for 10-12 minutes. Once sliced, place back into the oven for 1-2 minutes to warm through.

PORK MARINADE:

- 1.** Place all ingredients in a bowl and mix. Marinate the pork for 8 hours before cooking.
- 2.** Heat oil in a skillet over a medium-high heat. Add pork and cook for 5-7 minutes per side, or until internal temperature reaches 145 degrees F.
- 3.** Let the pork rest for 10-14 minutes. Once sliced, place into the oven for 1-2 minutes to warm through.



DON ANGIE, NEW YORK CITY

PART FOUR

DESSERTS

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BANANA CREAM PIE WITH AMARETTO & ALMOND

BANANA CREAM PIE WITH AMARETTO & ALMOND

ADAM RICHARDSON, CHEF DE CUISINE - DON ANGIE (NEW YORK CITY)

This take on a banana cream pie ties in my southern roots, inspired by my grandmother, and my passion for Italian-American flavors. Comfort food was a big influence in my childhood and, especially in this quarantine, something I turn to when I need a pick-me-up.

SERVES: 8-10 • ACTIVE TIME: 30 MINUTES • TOTAL TIME: 1 HOUR

FILLING

- 3 large egg yolks
- 1 large whole egg
- 2 ½ tablespoons cornstarch
- 2 cups whole milk
- ⅓ cup sugar, divided
- ½ teaspoon kosher salt
- 1 teaspoon vanilla extract
- 3 tablespoons unsalted butter
- 2 tablespoons amaretto or ½ teaspoon almond extract
- 2 ripe bananas, chopped

ASSEMBLY/TOPPING

- 1 9-inch pie crust, store-bought or homemade (pg. 83)
- 8 ounces mascarpone, sour cream, cream cheese, or Greek yogurt
- 1 cup heavy cream
- ¼ cup granulated sugar
- ½ teaspoon kosher salt

GARNISH

- Toasted sliced almonds, peanuts, or walnuts

- 1. FILLING:** Whisk yolks, egg, cornstarch, and half of the ⅓ cup of sugar in a medium bowl. Next, whisk the milk, remaining sugar, salt, and vanilla extract in a medium saucepan over medium heat. As soon as the milk starts to bubble around the edges, remove from the heat.
- 2.** Slowly ladle the hot milk into the egg mixture while constantly whisking; this tempers the eggs so they are heated slowly and don't scramble. Once most of the hot milk has been added to the egg mixture, return all contents to the saucepan and place over medium heat while continuing to whisk vigorously. As soon as large bubbles start to form, lower the heat and cook for 2 more minutes, still whisking. Finish the filling by whisking in the butter one tablespoon at a time.
- 3.** Pass the filling through a fine-mesh sieve into a heat-resistant bowl. Cover with plastic wrap, pressing it directly on top of the mixture and up the sides of the bowl to remove any air pockets, so that the filling doesn't form a "skin." Cool completely in the refrigerator. Once cooled, the mixture will be thick and gelatinous; whisk it again until it is creamy and smooth, then whisk in the Amaretto. Finally, fold in the chopped bananas with a rubber spatula.
- 4. WHIPPED TOPPING:** In the bowl of an electric mixer fitted with a whisk attachment, whip mascarpone until smooth, ~2 minutes. Add heavy cream, sugar, and salt, and whisk until the mixture holds a stiff peak, ~2 minutes more.
- 5. ASSEMBLE THE TART:** Scoop the banana cream mixture into the cooled crust shell and spread out evenly. Pipe or gently spread the whipped topping over the banana cream. Garnish with a sprinkle of toasted almond slices and serve immediately. Store in the refrigerator for up to 3 days.

COOK'S NOTES: You can whip the mascarpone in a large bowl with a hand mixer if you do not have an electric mixer. Swap sour cream, cream cheese, or even yogurt for the mascarpone.

ADAM'S PIE CRUST

ADAM RICHARDSON, CHEF DE CUISINE - DON ANGIE (NEW YORK CITY)

This homemade pie crust recipe is intended to pair with Adam's amaretto banana cream pie recipe on page 82.

SERVES: 8-10 • ACTIVE TIME: 15 MINUTES • TOTAL TIME: 1 HOUR AND 15 MINUTES

INGREDIENTS

- 1 ¼ cups (5 ounces) all purpose flour
- ⅓ cup (2 ounces) semolina or all-purpose flour
- ¼ cup sliced almonds, peanuts, or walnuts, toasted then crushed
- 1 teaspoon Kosher salt
- 1 teaspoon granulated sugar
- ½ cup cold unsalted butter, cubed
- 6-8 tablespoons ice-cold water

- 1.** Mix flours, almonds, salt, and sugar in the bowl of an electric mixer fitted with the paddle attachment. Add butter and mix on a low speed until the butter is in small, pea-sized crumbles. Add the water, 1 tablespoon at a time, until a shaggy dough forms and holds its shape when pressed together. Remove dough from the mixing bowl and knead gently on a lightly floured counter until it forms a solid mass. Wrap in plastic and chill for 30 minutes.
- 2.** Preheat the oven to 350°F. On a lightly floured surface, use a rolling pin to roll the dough into a circle ~ 12 inches across, turning the dough every couple of rolls to keep it from sticking to the counter. Carefully transfer the dough into a 9-inch pie pan or tart mold. Trim the edges to leave ~ a 1-inch overhang, and then fold and tuck the excess dough under itself to form a clean edge. Crimp the edges and prick the dough all over the sides and bottom with a fork.
- 3.** Line the interior of the crust with tin foil or parchment paper (make sure the paper or foil is not covering the edge of the crust) and fill with pie weights or dry beans. Bake until golden brown, 28-30 minutes.



HONEY NUT ROLL CAKE

HONEY NUT ROLL CAKE

ESTHER HA, CHEF DE CUISINE - MOMOFUKU KO (NEW YORK CITY)

I haven't spent 14 consecutive days at home with my family since college, and this time has brought back a lot of nostalgia and cravings for childhood favorites. But at the same time, I miss my team at Momofuku Ko and the daily hustle. This roll cake recipe is a nod to both of those realities. The flavor and texture of the cake is based on Korean chiffon roll cakes, usually filled with whipped cream and fruit, and our birthday matcha roll cake at Momofuku Ko. Ask any Ko cook, past and present, I'm sure all of them have snacked on the trimmed edges of matcha cake. It's a perfect sugar rush for when the coffee wears off around 3pm. This honey nut roll cake recipe is based off of Ko's, but it utilizes what I typically have in my fridge at home. The filling can be swapped for anything your tummy desires: whipped cream, fresh fruit, dried fruit, jam, nut butters...The recipe also eats well as a flat cake, but the roll is a show-stopper.

SERVES: 8 • ACTIVE TIME: 45 MINUTES • TOTAL TIME: 1 HOUR AND 25 MINUTES

CAKE

- Nonstick cooking spray or softened butter, for the parchment
- 5 large eggs, yolks and whites separated
- 1 ⅓ cup plus 2 tablespoons granulated sugar
- ¾ cup cake flour (can substitute ⅓ cup all-purpose flour plus ¼ cup corn starch)
- ½ teaspoon baking soda
- ¼ teaspoon cream of tartar
- ¼ teaspoon kosher salt
- ¼ cup vegetable oil
- ⅓ cup whole milk

FILLING

- ⅔ cup cashews, toasted and chopped
- 1 cup almonds, toasted and chopped
- ½ tablespoon honey
- 1 cup mascarpone cheese

1. Preheat the oven to 315 degrees F and line a greased baking tray (17.25" x 12.25" x 1") with parchment paper. The parchment should be large enough that it extends past the tray edges. Grease and flour the parchment well, including the sides.
2. **CAKE:** Using the whisk attachment on a stand mixer at medium-high speed, whip the egg yolks with ⅓ cup plus 2 tablespoons of sugar. Whip until the yolks turn pale yellow, thicken, and reach the ribbon stage, 2-3 minutes. Gently transfer to a large bowl. Sift the cake flour, baking soda, and salt into the bowl with the yolk mixture. Using a rubber spatula, fold in the dry ingredients until just combined. Next, slowly pour in the vegetable oil and milk. Gently mix the batter with a rubber spatula until smooth. Thoroughly clean and dry the stand mixer. Using the whisk attachment, slowly whip the egg whites at medium speed until frothy. Reduce the speed to medium-low, and slowly add cream of tartar and 1 cup of sugar, ¼ cup at a time, whipping well between each addition. Once all of the sugar is added, whip at a medium-high speed until it reaches a bird's peak (a slightly hooked peak when pulled out of the bowl), 6-8 minutes. Add 1 large dollop (~½ cup) of meringue to the yolk mixture and mix well with a rubber spatula. Then, add the yolk mixture back into the remaining meringue and carefully fold together with a rubber spatula to ensure the final cake is light and fluffy. Pour the batter into the prepared baking tray, and bake until a cake tester or toothpick poked into the center comes out clean, ~30 minutes.
3. Once cooked, using the parchment paper overhang, carefully tilt the pan and slide the hot cake from the tray. If it stays on the tray it will deflate. Cool for 15 minutes. Next, using a serrated knife, trim 3 of the edges (both short sides and 1 long side) to make them perfectly straight. To cleanly seal the cake once it's rolled, cut the 4th long edge at a 45-degree angle, starting at the top and cutting away from the cake, so that the angled interior of the cake is visible from the top.

(continued on next page)

- 4. FILLING:** In a separate bowl, vigorously mix the honey and mascarpone together with a spoon until it is soft and spreadable. Spread gently over the entire cake. Then, sprinkle the chopped nuts onto the mascarpone and gently press down so that they stay put when the cake is rolled.
- 5. ASSEMBLE:** Using the parchment paper, tuck the straight edge of the cake, long ways, over the filling and start to roll, pulling the parchment paper up and away from the cake as it rolls. The end of the roll should tuck cleanly into the angle edge, so that none of the cake interior is exposed. Using the same parchment paper, wrap the rolled cake long ways, and twist parchment around the cut edges to seal. Set in the refrigerator for 15 minutes.
- 6.** Remove chilled cake from the refrigerator and transfer to a large tray. Remove parchment, slice using a sharp, serrated knife, and enjoy!

COOK'S NOTES: *If you don't have a stand mixer, this cake can be made with a hand mixer or a regular whisk. The filling can be substituted for anything you like. For example, whipped cream or even PB&J. Add ½ cup of cocoa powder to make this a chocolate cake.*





ALMOND CAKE WITH HONEYED YOGURT

ALMOND CAKE WITH HONEYED YOGURT

BRECKIN VANRAALTE, CHEF DE CUISINE - THE WALRUS & THE CARPENTER (SEATTLE)

This tasty gluten free cake is perfect for any season, simply change the garnish to your tastes! The garnishes for this cake are super flexible. I love using cara cara and blood oranges in the winter, and marionberries in the summer. I also garnish with sweetened pistachios (chopped pistachios tossed with sugar, lemon juice, orange juice, and pistachio oil).

SERVES: 8-10 • ACTIVE TIME: 15 MINUTES • TOTAL TIME: 55 MINUTES

INGREDIENTS

- 2 tablespoons butter, for the pan
- 6 eggs, separated
- 1 ¼ cups granulated sugar, divided
- 1 orange, zested
- 1 lemon, zested
- 2 cups almond flour
- ¾ teaspoon kosher salt
- ¼ teaspoon almond extract
- ½ cup chickpea flour, sifted
- 2 cups yogurt
- Honey, to taste

1. Preheat the oven to 350 degrees F and butter a springform pan.
2. Cream together the yolks, half of the sugar, the orange zest, and the lemon zest in a mixer fitted with the paddle attachment, or whisk by hand using until the sugar is incorporated and the mixture is smooth. Add the almond flour and stir until combined. Transfer to a large, clean bowl.
3. Clean and dry the bowl of the mixer. Using the whisk attachment, whip together the egg whites, the rest of the sugar, salt, and almond extract until stiff peaks form, 5-7 minutes.
4. Fold the whipped egg whites and the sifted chickpea flour into the almond mixture in alternating parts. Start by adding one third of the egg whites, then half of the sifted chickpea flour. Next, add the second third of the egg white mixture, followed by the rest of the sifted chickpea flour, and end with the remaining egg whites.
5. Pour the mixture into the buttered springform pan and bake for 40-45 minutes, until the cake is cooked through and a toothpick inserted onto the center comes out clean.
6. While the cake is baking, in a small bowl, mix together the yogurt and honey. Start with 2 teaspoons of honey and sweeten to your taste.

COOK'S NOTES: Traditionally, “creaming” means whipping together sugar and butter. But in this case, you are creaming sugar with egg yolks. You want to mix the fat with the sugar until the yolks are fluffy and well-blended.



RUSTIC PEACH & BLUEBERRY CROSTATA

RUSTIC PEACH & BLUEBERRY CROSTATA

ASHLEY COSTA, PASTRY CHEF - VETRI CUCINA (LAS VEGAS)

When I was little, I used to go into my grandmother's garden and pick fruits and vegetables to be used in family dinners. Her cooking would always bring the family together, and I thought that a large, rustic pie like this one would serve the same purpose. Using fruit at the peak of its season makes this crostata even better, and the crust is easy to pair with any kind of fruit. I highly recommend serving with whipped cream!

SERVES: 12 • ACTIVE TIME: 45 MINUTES • TOTAL TIME: 1 HOUR AND 10 MINUTES

CRUST

- 1 ½ cups all-purpose flour, plus more for dusting
- 1 teaspoon kosher salt
- ¾ cup (1 ½ sticks) unsalted butter, cold and cubed
- ⅓ cup whole milk
- 1 large egg, whisked
- 2 tablespoons turbinado sugar (Sugar in the Raw)

FILLING

- 1 lemon, peel and juice
- 1 cup brown sugar (light or dark)
- ½ teaspoon kosher salt
- 6 medium ripe peaches, pitted and cut into ¼-inch slices
- 2 teaspoons cornstarch
- ¼ cup blueberries

- 1. CRUST:** Add flour and salt to the bowl of a stand mixer fitted with the paddle attachment. Mix to combine. Add butter and combine on slow until butter is processed to pea-size crumbles. Add milk and mix until the dough ball forms, ~30 seconds. Turn out onto a lightly-floured surface and form into a disk. Wrap in plastic wrap and chill for ~20 minutes. Preheat the oven to 375 degrees F.
- 2. FILLING:** Using a peeler, peel the lemon zest into a large bowl. Add brown sugar, salt, and juice of the lemon. Mix with a wooden spoon to combine. Add the peaches and let sit for 20 minutes. Strain and reserve the peach syrup for the glaze.
- 3. BLIND BAKE:** Dust a sheet of parchment paper with flour and place the dough on top. Dust the surface of the dough with flour, and roll out the dough to a circle. Rotate the dough ¼ inch after every roll until ~12 inches in diameter. Brush ~2 inches of the perimeter with egg and fold in the edges, creating a crust. Poke holes all over the dough with a fork. Place a piece of tin foil in the center of the dough and fill with baking weights, leaving the crust exposed. Place parchment on a rimmed baking sheet. Bake for 15 minutes on the bottom rack of the oven. Remove foil and bake for 8 minutes more.
- 4. GLAZE:** While the tart is baking, place reserved peach syrup in a small pot and bring to a boil. In a separate small bowl, whisk cornstarch and 1 tablespoon water until incorporated. Slowly whisk into hot syrup. Cook syrup down until it becomes thick and clear, ~10 minutes. Keep warm until ready to use.
- 5. ASSEMBLE:** Reduce the oven to 350 degrees F. Remove crostata from the oven. Arrange peaches in the center of the dough, and top with blueberries. Sprinkle fruit with 1 tablespoon turbinado sugar and syrup (reserving some for serving). Brush the edges of the crust with egg wash and sprinkle on remaining 1 tablespoon turbinado sugar. Bake on the bottom rack until the fruit is tender and the crust is golden brown, ~35 minutes. While hot, brush remaining syrup over the fruit. Let cool on a wire rack and serve with whipped cream.

COOK'S NOTES: *If you do not have baking weights, dried beans or rice will work just fine.*



EMPLOYEES ONLY, LOS ANGELES

PART FIVE

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STYLE & GRACE

STYLE & GRACE

JASON YU, BARTENDER - EMPLOYEES ONLY (LA)

The Style and Grace was actually a cocktail that I'd been infatuated with since my realization of my love for good agave spirits. The combination of Tequila, sparkling wine, mint, and cucumber scream summer! It's clean, refreshing, bright, delicious, and 300% crushable.

MAKES: 1 COCKTAIL

INGREDIENTS

- 1 cucumber wheel, plus more for garnish
- 5-6 mint leaves, plus more for garnish
- Pinch kosher salt
- ½ ounce (~20ml) agave syrup
- ½ ounce (~20ml) lemon juice
- 1 ½ ounce (45ml) blanco tequila
- 1 ounce (30ml) Brut sparkling wine

- 1.** Muddle cucumber lightly in a shaker tin to break it up. Add mint leaves, salt, agave syrup, lemon, tequila, and 4 1"x1"x1" ice cubes.
- 2.** Cap and shake vigorously for ~8 seconds.
- 3.** Fine strain through mesh strainer into a chilled glass, and top with sparkling wine.
- 4.** Garnish with cucumber and mint.



CUPREATA

CUPREATA

ALICIA ARREDONDO, BARTENDER - LOST LAKE (CHICAGO)

I love mezcal, sherry, and stirred drinks. This cocktail embodies all three of those elements. It's a bold drink that settles into the smokiness of the mezcal and nutty notes of sherry, but the brightness of the cocchi makes it perfect for all weathers and moods!

MAKES: 1 COCKTAIL

INGREDIENTS

- 1 ounce mezcal
- ½ ounce tequila reposado
- ½ ounce Campari
- ½ ounce Cocchi Americano
- ½ ounce amontillado sherry
- Orange twist, for garnish

- 1.** Add the ingredients to mixing glass with ice.
- 2.** Stir the cocktail until chilled.
- 3.** Strain into a rocks glass with ice, then twist a piece of orange peel over the drink to express the oils; discard the orange peel. Enjoy immediately.



DUMBWAITER SIDECAR

DUMBWAITER SIDECAR

SOPHIE BURTON, BEVERAGE DIRECTOR - POLITAN ROW (NEW ORLEANS)

This cocktail is inspired by my best friend, Katie Dubois. Like Laverne & Shirley, we want to have a little something for us together, in the form of a bar that is all ours. Even with the uncertain and rapidly changing F&B environment, we're trying to keep that hope alive.

MAKES: 1 COCKTAIL + 1 CUP CHAMOMILE SIMPLE SYRUP

INGREDIENTS

- 2 bags chamomile tea
- 1 cup granulated sugar
- 1 ounce Cognac (Hennessey, Remy Martin, and Pierre Ferrand are all good options)
- ½ ounce unaged grape brandy (pisco or grappa are both great)
- ¾ ounce fresh-squeezed lemon juice
- ¼ ounce triple sec (Marie Brizard works well)
- 1 lemon peel
- 1 lemon ribbon, for garnish

- 1. CHAMOMILE SYRUP:** Add chamomile tea to 1 cup of boiling water and steep for 5 minutes. Remove tea bags.
- 2.** Add 1 cup granulated sugar and stir until the sugar dissolves.
- 3.** Cool and store in the refrigerator in an airtight container for up to 2 weeks.
- 4. COCKTAIL:** In a shaker tin, combine Cognac, unaged grape brandy, lemon juice, triple sec, ¼ ounce chamomile syrup, and lemon peel.
- 5.** Add ice and shake vigorously until the outside of the shaker is cold.
- 6.** Strain into a coupe, Nick & Nora, or martini glass. Garnish with a long, twisted lemon ribbon.



NO NEED TO BOW

NO NEED TO BOW

KATIE DUBOIS, BEVERAGE DIRECTOR - THE DARLING (CHICAGO)

This cocktail is inspired by my best friend, Sophie Burton. It's strong, a little sweet, and a little bitter. This cocktail is something we can enjoy while we consider our future in this industry. Someday we will have that bar of our own, regardless of the hard times now, and it will be our strength that gets us there.

MAKES: 1 COCKTAIL

INGREDIENTS

- 2 ounces Cognac (Pierre Ferrand or Remy Martin; for something sweeter, try Hennessy)
- ½ ounce Grand Marnier
- ½ ounce Becherkova (Bénédictine or any herbal, bitter liqueur will work, too)
- 3 dashes Angostura bitters
- Lemon twist, for garnish

- 1.** Using a mixing glass, combine all ingredients except the lemon twist, and then add ice.
- 2.** Stir for ~10 seconds.
- 3.** Strain into a rocks glass with a large ice cube or serve up in a coupe.
- 4.** Peel a lemon, and twist over your drink to release the oils.



PARADISI SPRITZ

PARADISI SPRITZ

CHANNING CENTENO, CREATIVE DIRECTOR/ HEAD BARTENDER - OTIS (NYC)

This drink is summertime in a glass. It's comprised mostly of things any home cocktail aficionado would have on their bar cart as well as a beer you can find in almost any bodega. The beer mellows out the sweetness of the other ingredients for a cocktail that's a real porch-crusher. Don't be surprised if you find yourself making two or three of these on a hot day.

MAKES: 1 COCKTAIL

INGREDIENTS

- ¾ ounce St-Germain
- ¾ ounce Noilly Prat Original Dry (or any dry vermouth)
- ½ ounce Martini Bitter (or Campari)
- 3 ounces Grapefruit Schöfferhofer
- Sparkling Water to top

OPTIONAL GARNISH

- Grapefruit wheel
- Sage leaf

- 1.** Fill a large glass (wine, large rocks or highball) ¾ full with ice
- 2.** Pour the St Germain, Noilly Prat and Martini Bitter in the glass
- 3.** Pour in the Grapefruit Schöfferhofer and gently stir to mix
- 4.** Top with a splash of sparkling water
- 5.** Garnish with your grapefruit wheel and a sage leaf



JOE BEEF, MONTREAL

GLOSSARY

TERMS AND TECHNIQUES

- 1. AL DENTE:** Stage at which pasta is tender but still firm to the bite. It comes from an Italian phrase which translates as “to the tooth.”
- 2. BASTE:** Basting is used to keep food moist during the cooking process in addition to contributing flavor. The technique involves repeatedly enrobing meat, poultry, or other foods with pan drippings, butter, or some other liquid using a basting brush, bulb, or just a spoon.
- 3. BLANCH:** To cook vegetables very quickly in salted, boiling water and then immediately plunge them in ice water to stop the cooking process. Doing this cooks food from the outside in so the vegetable maintains its crunch and fresh taste, which is enhanced with the addition of salt. There are a variety of vegetables that can be blanched, so cooking times will vary from 30 seconds to a few minutes depending on the vegetables’ thickness.
- 4. BLIND BAKE:** Pre-baking pie crusts without its filling so the crust gets a head start on crisping up and is less likely to become soggy. Blind baking is often done by weighing the pie crust down with uncooked rice, beans or pie weights to ensure an even bake.
- 5. BLITZ:** To purée or chop using a food processor or blender.
- 6. BOIL:** Bringing water to 212 degrees Fahrenheit for cooking. A slow boil is reached when large bubbles move slowly across the entire surface of the water. A full boil happens when all the water in the pot starts to move in an enthusiastic wave. Boiling is typically done with water but can also be done with other liquids with high water content like stock, broth, milk, or water flavored with aromatics.
- 7. BROWN BUTTER:** A process of cooking butter on medium heat to separate the milk solids from the butterfat. The milkfat toasts, turns a brown color, and takes on a deeper, nuttier, flavor than regular melted butter.
- 8. CREAMING:** Traditionally refers to the technique of mixing butter and sugar together at high speed until they are fluffy, lighter in color, and well blended. This is most often done with a stand or hand mixer.
- 9. DICE:** Cutting and/or chopping vegetables into uniform cubes.
- 10. DREDGE:** To coat an item of food in flour or breadcrumbs before cooking it.
- 11. DRIED HERBS VS FRESH HERBS:** As a general rule of thumb, 1 tablespoon of fresh herbs is equal to 1 teaspoon of dried herbs. Woodier herbs like rosemary, thyme, and oregano hold their flavor for longer when dried, whereas softer herbs like basil, parsley, and cilantro will lose flavor after being dried. Slow cooking is the perfect time to use dried herbs. Fresh herbs can be mixed into any dish or used as a garnish.
- 12. EMULSIFY:** To combine two ingredients together that don’t easily mix, like oil and water. Typically, an emulsion is made by combining liquids very slowly while beating until the liquid becomes uniform. A food processor, whisk, or hand mixer are great tools for this task. Common emulsifiers (which help bind the liquids) include egg yolks, mustard, and honey.
- 13. FOLDING:** A technique used to combine two mixtures of different thickness and weight. This is done using a spoon or rubber spatula to lift the two mixtures together, turning them over so they combine evenly without knocking out any air bubbles.
- 14. KNEADING DOUGH:** The process of working a dough mixture in order to properly distribute the ingredients and hydrate the flour. It can be done by hand or mechanically (using a stand mixer).
- 15. MINCE:** Chopping or grinding food into very small pieces; finer than a dice. Often this technique is used when ingredients should almost disappear into a sauce.
- 16. PASTA WATER:** Starchy and salty water that, when added, allows pasta sauce to adhere to pasta, thicken the sauce and provide a better texture and flavor.
- 17. POACH:** To slowly simmer food in liquid until it is cooked, allowing the protein in the food to cook without losing moisture. It is a

very gentle and gradual way to cook, ideally for delicate foods such as eggs, fish, and fruit. It's important to keep the heat low (between 160°F and 180°F) and to keep the poaching time to a bare minimum, in order to preserve the flavor and integrity of the food.

- 18. PURÉE:** To blend and/or pass cooked food, usually vegetables, fruits, or legumes, through a fine mesh sieve, blender, or food-processor, to achieve a smooth, lump-free consistency.
- 19. RENDERING FAT:** Cooking fat slowly, over low heat to achieve a liquid, rather than crispy, consistency. For example, bacon fat is rendered by cooking bacon in an even layer over medium-low heat for about 10 minutes until the bacon is brown and crispy and the fat has been released into the pan. You can then strain the bacon, so you can utilize the bacon fat in other cooking.
- 20. ROAST:** Cooking food at a medium to high temperature in an oven, to develop a full-coverage, rich, caramelized, nutty flavor. When roasting, the oven should always be at 350 degrees or above. A hotter oven, means crispier food. Roasting can be done with vegetables, proteins, fruits, etc. Roasting time depends on the ingredients – monitor the food while it's cooking and when it begins to turn golden brown, flip the food or rotate the pan to allow for even cooking.
- 21. SAUTE:** To cook something fast on high heat with a small amount of fat. Start by preheating the pan and adding a thin layer of oil. Once the oil starts to look glossy, add in ingredients.

After a few minutes, begin to toss around the contents in the pan so that all sides can cook evenly. Cook, moving food continuously, until everything is evenly golden brown.

- 22. SEAR:** A technique for cooking meat, poultry or fish, in which the surface of the food is cooked at high temperature until a browned crust forms.
- 23. SOAKING BEANS:** Allows some of the sugars that make beans difficult to digest to break down. The ideal soak time is a minimum of 6 hours, until the skin easily slides away from the bean. Soaking is a technique reserved for dried beans, not canned beans.
- 24. SWEAT:** A technique that helps to draw out moisture from aromatics such as onions, carrots or celery, to build flavor. Aromatics are usually sweat before adding other ingredients into a recipe. Unlike a saute, you want to avoid developing any color or browning, so stirring frequently at a moderate heat is crucial to ensuring the ingredients become softened and translucent.
- 25. TEMPER:** The technique to slowly raise the temperature of a cold ingredient so it becomes more compatible when combined with a hot ingredient. The general technique is to quickly whisk a small amount of the hot ingredient into the cold ingredient until well incorporated. Then, add that tempered mixture into the remainder of the hot liquid.
- 26. TOAST SPICES:** Toasting spices draws out their natural oil and enhances their flavor in dishes. If using whole spices, simply toss them in a dry pan over

medium heat and toast them until they're fragrant, shaking the pan frequently to prevent burning. For ground spices, heat them in oil or cooking liquid to avoid burning – this process is called blooming.

27. WHIPPING EGG WHITES (3 STAGES):

1. When egg whites are slowly whipped at medium speed they become frothy, similar to the consistency of soapy water.
2. After egg whites become frothy, additional ingredients like sugar or cream of tartar are added, and whipping continues to form soft peaks. When you turn your whisk upside down, the peaks should just start to hold, but quickly fold back onto themselves.
3. Continue whipping until stiff peaks form, when whites hold their shape when the whisk is turned upside down. The traditional way of testing for proper stiff peaks, is by inverting the bowl over your head. If the egg whites stay in the bowl, you have achieved stiff peaks!

28. WHIPPED EGG YOLKS

(RIBBON STAGE): Whisk egg whites at a medium speed until when the whisk is lifted the batter falls off of it slowly, forming a “ribbon” on top of the batter in the bowl that holds its shape for a few seconds.

OUR PARTNER ORGANIZATIONS

The Lineup Dinner was founded with the mission of giving a voice and platform to the rising talent of restaurant kitchens. As restaurants struggled in the wake of COVID-19, we pivoted to continue our mission and provide aid to those hard-working and talented individuals who have fed and sustained us. We are proud to be partnering with the following organizations to make a difference not only in the food industry, but in communities whose voices need to be heard.

01

THE LEE INITIATIVE

Chef Edward Lee, in partnership with The LEE Initiative, has been vital in creating solutions for the restaurant community and their workers during this difficult time. We are proud to be donating a portion of proceeds from ON THE LINE to this great organization.

Phase One of the Initiative's mission was the Restaurant Workers Relief Program. By catering out of existing restaurant kitchens, they were able to provide over 150,000 meals and thousands of pounds of supplies to out of work restaurant employees in cities across the country.

Phase Two is the Restaurant Reboot Program. As states look towards reopening, the LEE Initiative understands that these farms and restaurants will continue to struggle as they rebuild. By purchasing food from sustainable farms and providing it directly to restaurants in the surrounding areas, they are helping to re-establish the supply chains between farmers and restaurant operators.

02

F.A.R.M.S

We have partnered with F.A.R.M.S, (Family Agriculture Resource Management Services), founded by agricultural attorney Jillian Hishaw.

Smaller, family-owned farms are becoming increasingly scarce, and affordable legal services are severely lacking in rural, under-served farming communities. In particular, land loss is an epidemic plaguing Black farmers and landowners. Every month, 30,000 acres of Black land ownership is lost. F.A.R.M.S is a legal nonprofit that works with farmers to protect them from predatory abuse. Their work helps to reverse small farm land loss to ensure generational wealth and reduced hunger in rural, low-income communities.

Their services include:

- Legal Services: Educational workshops, intake of farmers/landowners cases, and referral to an attorney within their network.
- Retail Market Expansion: Assisting farmers to ensure future farm revenue.
- F.A.R.M.S. to Food Bank Program: Purchasing fresh produce from farms across the country which are then donated to local food banks, pantries, homeless shelters, and child and eldercare centers.

03

THE BRONX COMMUNITY RELIEF EFFORT

The COVID-19 pandemic has amplified and exposed inequity across the country, and in particular in New York City. The Bronx Community Relief Effort aims to provide immediate, mid-term, and long-term resources to vulnerable Bronx residents who have been most affected.

The effort aims to raise \$10 million to support effective, on-the-ground operations focused on meeting the essential needs of the Bronx community, which include: Food insecurity, small business relief, distributing microgrants, PPE for frontline responders, nonprofit economic relief, connectivity and tech gaps, equity and justice, and housing stability.

By partnering with local organizations (such as Dream Yard, The Bronx Defenders, Knowledge House and many more), donations collected are distributed in real-time to fill the gaps in public financing and broader grant programs.

In collaboration with their partners, they have recently launched "Help for The Bronx" (helpforthebronx.org) a website that provides fast access to resources in 4 languages to 1.4 million Bronx residents.

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MORE FROM

ON THE LINE

Each contributor in ON THE LINE has created a recipe inspired by their culinary journey and the kitchens that taught them everything they know. We encourage you to explore our website and read their stories to learn more about these rising stars. Follow us on Instagram [@thelineupdinner](#) and sign up for our newsletter for more insight and updates.