

CULINARY



ARTS KITCHEN

on board

REGENT SEVEN SEAS CRUISES®

RECIPES

from Executive Chef
KATHRYN KELLY

— 3rd Edition —

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REGENT SEVEN SEAS CRUISES®



TASTE. TRAVEL. EXPLORE.

Since our first Culinary Arts Kitchen made its debut aboard *Seven Seas Explorer*® in 2016 — followed by her sister ship *Seven Seas Splendor*® in 2020 and soon to be featured on *Seven Seas Grandeur*™ — our faculty and staff have taken great joy in sharing our innovative culinary program with our guests. It's always a thrill to see the looks on their faces as they enter our stunning teaching kitchens with individual workstations and floor-to-ceiling vistas. The camaraderie that ensues in each class creates a magical atmosphere that connects guests through their love of food, wine and travel, and the experience is further enhanced by our Gourmet Explorer Tours that continue the culinary exploration ashore. It's easy to see why this enrichment program remains one of the most popular offered by Regent Seven Seas Cruises.

As the founder of our program, I am humbled by the expertise, passion and dedication of our talented chef instructors and culinary support team. On their behalf, I am proud to present this third edition of our Culinary Arts Kitchen cookbook. It collects all of our classes and recipes — the entirety of our teaching curriculum for the season. Each unique class features recipes designed for those of us who love to cook and entertain at home. Ranging from simple to elegant — but always approachable — these recipes are inspired by the diverse cuisines of the world and fundamental culinary techniques, many passed down over generations.

All of us at the Culinary Arts Kitchen hope that you will enjoy this cookbook at home while preparing these recipes for family and friends. Then join us on board for new culinary adventures with Regent Seven Seas Cruises.

Bon appétit!
Chef Kathryn Kelly



Regent
SEVEN SEAS CRUISES®
—
AN UNRIVALED EXPERIENCE®

The unrivaled space we provide aboard each of our luxurious ships is central to what we do at Regent Seven Seas Cruises. Perfectly sized, each vessel in our fleet offers spacious suites, private verandas, expansive social areas, multiple specialty restaurants and a myriad of inclusions, ensuring you have the freedom to cruise the world in total comfort and confidence. Embrace the freedom found through our Unrivaled Space at Sea™ — with Every Luxury Included™ — and discover why Regent Seven Seas Cruises promises you *An Unrivaled Experience*.



CULINARY ARTS KITCHEN FACULTY



CHEF KATHRYN KELLY

Executive Chef, Culinary Arts Kitchen

Director of Culinary Enrichment

Chef Kathryn Kelly came to Regent Seven Seas Cruises® in 2016 as Director of Culinary Enrichment. As the founder of the Culinary Arts Kitchen, she is credited with its immense popularity and ongoing success. Together with her talented faculty of instructors, she has created and taught more than 60 unique culinary classes offered on *Seven Seas Explorer*® and *Seven Seas Splendor*® and soon to be featured on *Seven Seas Grandeur*™.

Chef Kelly is also the architect of our popular Gourmet Explorer Tours, having personally designed each of these chef-led, small-group culinary tours in more than 40 destinations worldwide. As she travels, she imagines how she would like to spend a day exploring the culinary culture of any particular port — and translates that into a curated tour experience for our guests who love food and wine.

In her youth, she loved to cook and tended a robust culinary garden and orchards with her beloved grandmother on their family farm. Her life took a few turns before returning to her love of food, travel and teaching, as she completed her doctoral studies in epidemiology at the Johns Hopkins School of Public Health. She then created one of the first internet healthcare companies while founding an equestrian breeding program on her farm in Middleburg, Virginia. In her mid-50s, Chef Kelly followed her childhood passion and enrolled in The Culinary Institute of America, where she graduated with honors.

When not on board the ships, Chef Kelly enjoys home life in Austin, Texas, and Amelia Island, Florida. She is an avid golfer and loves cooking for her friends and family. Her favorite sous chefs are her three grandchildren — Kate, Luke and Jack — who are learning their way around the kitchen and the garden with their “YaYa.”



CHEF NOELLE BARILLE

An intrepid traveler, Chef Barille brings her extensive knowledge of world cuisines to her classroom. She is one of the founding faculty members of the Culinary Arts Kitchen and has left a discernible imprint on the popular cooking classes and Gourmet Explorer Tours. Chef Barille is a graduate of The Culinary Institute of America and is certified by the American Culinary Federation at the ProChef II level. Whether whitewater rafting in Patagonia, on safari in Botswana, trekking in New Zealand or skiing in the Alps, she is a true epicurean explorer whose adventures are legendary amongst her family, friends and students. She has cultivated her passion for sustainable cooking on the farms of Sicily, in the kitchens of Napa Valley and among the pasta masters of Rome. When she is not on board, Chef Barille spends time cooking for her Italian-Irish family in her hometown of Madison, Wisconsin.



CHEF KARLIS CELMS

Chef Celms is admired for his adventurous spirit, a genuine reverence for authenticity in any cuisine he teaches and his tireless commitment to his craft. Chef Celms came to Regent Seven Seas Cruises as a Chef Instructor after hosting guests on a tour of the farmer's market in Riga, Latvia, followed by a hands-on cooking class in a neighboring restaurant. His approachable style charmed so many of our guests that Chef Kelly pursued him relentlessly to come teach on board. He joined the teaching faculty in 2015 and continues to enrich our program with his pursuit of the latest culinary trends among his generation of no-nonsense chefs. A charismatic and enthusiastic teacher, Chef Celms credits his family's Swedish and Latvian roots as the genesis of his passion for quality ingredients and authentic, uncomplicated food. When not teaching, he resides in Riga or at his home in Seattle, Washington.



CHEF KELLIE EVANS

Not many chefs can claim they hung up their dancing shoes to pursue a career in the culinary arts — but Chef Evans can! As an aspiring performer, she was living in New York City when she came upon the idea of marrying her love of entertainment and cooking. After graduating from the former French Culinary Institute, she launched a career in catering and eventually became the executive chef for television productions including *Sesame Street* and *30 Rock*. Her career took another interesting turn when she joined *Saveur* magazine as food editor. Crafting unique recipes and editing award-winning culinary articles instilled in Chef Evans a desire to experience global cuisine firsthand, which brought her to the Culinary Arts Kitchen as an engaging and inspiring Chef Instructor.



CHEF LINDA MILLER

Hailing from Washington, D.C., Chef Miller is a graduate of The Culinary Institute of America, where she discovered her passion for teaching adult culinary classes. Like some others in the faculty, Chef Miller traded her briefcase for a knife set when she left her successful law practice to pursue her dream of becoming a chef. She has since become an avid culinary traveler and spent several months in Asia studying regional cuisines while working on the Singapore campus of The Culinary Institute of America. When not teaching on board, Chef Miller can often be found in her local farmers' markets shopping for fresh, seasonal ingredients to create new recipes to share with family and friends.



CHEF JOHN STEPHANO

A native of Philadelphia, Chef Stephano recalls watching his mother and grandmother cook when he was young, which he credits as his earliest inspiration to spend his life in the kitchen. He built a lucrative career in finance before leaving that field to follow his passion for cooking. After graduating with honors from The Culinary Institute of America, he expanded his encyclopedic culinary knowledge as a specialty food importer bringing high-end ingredients to esteemed chefs and boutique retailers. Now a dynamic teacher, Chef Stephano believes that cooking unlocks sensory memories of childhood, travel and joyful times around the table, and he leads a kitchen classroom that becomes in itself a memorable culinary destination.





FRENCH LOVE AFFAIR

CULINARY

ARTS KITCHEN

on board
REGENT SEVEN SEAS CRUISES®

CERVELLE DE CANUT
makes about 1 cup

8 ounces fromage blanc, room temperature	1 tablespoon each chopped chervil, chives, parsley and tarragon
1 tablespoon walnut oil	
1 tablespoon heavy cream, plus more as needed	Fleur de sel and freshly ground white pepper
1 tablespoon finely diced shallot	1 baguette, sliced and toasted

In a medium bowl, combine the cheese, oil, cream, shallot and herbs and mix well. If the mixture is too thick, add more cream to thin. Season to taste with salt and pepper. Serve on the baguette slices.

FLAMICHE AUX POIREAUX
makes 1 (10-inch) quiche

PÂTE BRISÉE	FILLING
1½ cups all-purpose flour	2 tablespoons butter
Pinch of kosher salt	2 cups thinly sliced leeks
10 tablespoons butter, cubed	6 ounces ventrèche, in lardons
1 egg yolk	3 eggs
2 tablespoons ice water	½ cup heavy cream
	Pinch of nutmeg
	1 cup grated Emmentaler

MAKE THE DOUGH In a food processor, combine the flour and salt and pulse to mix. Add the butter cubes and pulse until the mixture resembles coarse meal. While pulsing, add the egg yolk followed by the ice water. The dough should be crumbly but hold together when pressed between your hands. Remove from the food processor, wrap tightly in plastic wrap and refrigerate for 1 hour.

Preheat the oven to 375°F/191°C. Place the dough between 2 sheets of floured parchment paper and roll until 12 inches in diameter. Drape the dough over a rolling pin and unroll into a ceramic quiche dish. Crimp the edges and pierce the bottom of the dough a few times with a fork. Place one of the pieces of parchment on top of the dough and cover with an even layer of dried beans or pastry weights. Blind bake the dough until a toasty color just begins to form, about 10 to 12 minutes. Remove from the oven and let cool.

PREPARE THE FILLING In a small sauté pan over medium-high heat, sweat the leeks in the butter until soft, about 10 minutes. Transfer to a medium bowl and reserve. In the same pan, sear the ventrèche until crispy. Transfer onto paper towels to drain. Add the eggs, cream and nutmeg to the bowl with the leeks and whisk to combine.

TO FINISH Decrease the oven temperature to 350°F/177°C. Scatter the cheese and ventrèche evenly on the baked and cooled dough. Pour the egg mixture into the dough and bake until the center is cooked, about 30 to 45 minutes. Serve warm.

SAVORY CRÊPES À LA NORMANDE
serves 2

4 tablespoons clarified butter	2 tablespoons heavy cream
1 boneless, skinless chicken breast, cubed	4 ounces Camembert, rind removed
½ cup thinly sliced mushrooms	2 tablespoons minced fines herbes
½ Granny Smith apple, thinly sliced	2 Classic French Crêpes (see recipe, page 85), warm
2 tablespoons minced shallot	
2 tablespoons Calvados	

In a large sauté pan over medium-high heat, melt 2 tablespoons of the butter and sear the chicken on all sides until cooked through. Transfer to a small bowl and reserve warm.

In the same pan, melt the remaining 2 tablespoons of butter and sauté the mushrooms, stirring minimally, until caramelized, about 5 minutes. Add the apple and shallot and sauté until they soften, about 3 minutes. Add the Calvados and stir to deglaze the pan, allowing the alcohol to evaporate. Add the cream and cheese, decrease the heat to medium and simmer until the sauce thickens. Return the chicken to the pan and season to taste with fines herbes, reserving some for garnish.

Spoon the filling onto one side of each crêpe and fold. Garnish the crêpes with fines herbes and serve warm.



GRATIN DAUPHINOIS
serves 4

- | | |
|-------------------------------------------|----------------------------|
| 2 cups heavy cream | 2 cloves garlic |
| 1 bay leaf | 1½ pounds russet potatoes, |
| 1½ teaspoons kosher salt | peeled and thinly sliced |
| ½ teaspoon freshly ground
white pepper | |

Preheat the oven to 325°F/163°C. Grease 4 individual gratin dishes with butter. Line a sheet pan with foil or parchment paper.

In a medium heavy-bottomed saucepan over medium heat, combine the cream, bay leaf, salt, pepper and garlic and heat to just below a simmer. Add the potatoes and poach until slightly softened but not fully cooked, about 15 minutes. Do not allow the cream to boil. Divide the potatoes among the gratin dishes and discard the bay leaf and garlic. Pour in enough cream to just cover the top of the potatoes.

Place the gratin dishes on the prepared pan and bake until the potatoes are lightly browned on top and fork tender, about 20 minutes. Remove from the oven and let rest for 5 minutes before serving.

FILET DE BOEUF BOURGOGNE
serves 2

- | | |
|----------------------------------------------------------|------------------------------------|
| 2 tablespoons clarified butter | 1 thyme sprig |
| 2 (6-ounce) beef tenderloin fillets,
room temperature | ½ cup heavy cream |
| 1 tablespoon minced shallot | 1 teaspoon Dijon mustard |
| ¼ cup red Burgundy wine | 2 tablespoons veal demi-glace |
| | 1 tablespoon finely chopped chives |

In a small sauté pan over high heat, melt 1 tablespoon of the butter. Add the fillets and sear on both sides until browned, about 2 minutes per side. Depending on the thickness of the steaks and the desired internal temperature, the steaks can be finished in the pan or the oven. If the cuts are thick and the oven is needed, transfer the steaks to a sheet pan with an elevated wire rack and roast in a 500°F/260°C oven. Finish the steaks in the oven or the pan to an internal temperature of 125°F/52°C for rare and 130°F/54°C for medium rare. Remove the steaks from the oven or pan and let rest while making the sauce.

In the same sauté pan over medium-high heat, sweat the shallot in the remaining tablespoon of butter until the shallot softens. Add the wine and thyme and stir to deglaze the pan, allowing the alcohol to evaporate and the sauce to reduce to a syrupy consistency. Stir in the cream and mustard and bring to a gentle simmer. When the sauce thickens, remove from the heat and stir in the demi-glace. Discard the thyme.

Serve the fillets with the sauce and garnish with the chives.



ALSATIAN BETTELMAN
WITH KIRSCHWASSER GELATO
serves 4

GELATO

3 cups heavy cream
1 cup whole milk
¼ cup kirschwasser
¾ cup sugar
6 egg yolks

REDUCTION

¾ cup unsweetened tart
cherry juice
2 tablespoons sugar
¼ cup kirschwasser

BETTELMAN

6 ounces day-old brioche,
in 2-inch pieces
1½ cups whole milk
Zest of 1 orange
½ cup plus 1 tablespoon sugar
2 eggs, separated,
room temperature
1 tablespoon kirschwasser
½ teaspoon cinnamon
Seeds of 1 vanilla bean
½ cup dried cherries,
soaked in kirschwasser

MAKE THE GELATO In a large saucepan over medium heat, warm the cream and milk, stirring occasionally, to just below boiling, about 200°F/93°C. Remove from the heat, stir in the kirschwasser, cover and let steep for 30 minutes. Return the pan to medium heat and warm the infused mixture to 140°F/60°C.

In a large bowl, whisk the sugar and egg yolks vigorously until pale and fluffy. Whisking continuously, slowly add some of the warm cream mixture to temper the eggs. Return all to the saucepan and warm gently, stirring constantly, until thickened, about 6 to 10 minutes. Cover and refrigerate for at least 4 hours and up to overnight. Pour into an ice cream maker and prepare according to the manufacturer's instructions.

REDUCE THE KIRSCHWASSER In a small saucepan, bring the cherry juice and sugar to a boil. Decrease the heat to a simmer and reduce by half to a syrup. Add the kirschwasser and simmer until the alcohol evaporates, about 1 minute. Remove from the heat and reserve.

PREPARE THE BETTELMAN Place the bread in a heatproof bowl. In a small saucepan, bring the milk to a boil and add the orange zest. Pour the milk over the bread. Let soak for 10 minutes.

Preheat the oven to 375°F/191°C. Grease 4 (6-ounce) ramekins with butter. In a small bowl, whisk together ⅓ cup of the sugar and the egg yolks until pale and fluffy. Whisk in the kirschwasser, cinnamon and vanilla. Pour over the bread mixture, add the cherries and stir to combine. Reserve.

In a stand mixer using a whisk attachment, beat the egg whites at medium-high speed until foamy. Add the remaining 1 tablespoon of sugar and continue whisking until stiff peaks form. Using a spatula, gradually fold the egg whites into the bread mixture, being careful not to over mix.

Divide the batter among the prepared ramekins. Place on a sheet pan and bake until puffy, golden brown and slightly crisp, about 20 to 30 minutes. Drizzle with the kirschwasser reduction and serve with the gelato.

SPARKLING ROSE
makes 1 cocktail

2 ounces dry vermouth
1 ounce kirschwasser
5 ounces champagne, chilled
1 brandied cherry

Pour the vermouth and kirschwasser into a champagne flute. Add the champagne and garnish with the cherry.



A close-up photograph of a wooden surface, possibly a cutting board, covered with a generous amount of white flour. In the lower right corner, a clear glass bowl contains a cracked egg, with the bright orange yolk clearly visible. The background is a warm, brownish-orange color, matching the wood.

BATTER UP

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SAINT-MALO BUCKWHEAT GALETTES

serves 4

¾ cup buckwheat flour	2 tablespoons butter, melted
¼ cup all-purpose flour	¼ cup clarified butter
½ teaspoon kosher salt	4 slices cooked ham
1 cup whole milk	4 slices Gruyère
5 eggs	

In a blender, combine the flours, salt, milk, 1 of the eggs and the melted butter and mix on low speed just until blended, about 1 minute.

In a 10-inch sauté pan over medium-high heat, melt just enough clarified butter to thinly coat the pan. When the pan is hot, lift the pan off the heat and pour in just enough batter to thinly coat the pan. Quickly swirl the pan so the batter coats the entire bottom. Return the pan to heat and cook the galette until the batter sets and the edges lift, about 2 minutes. Flip the galette and cook the other side, which will take less time. Transfer the galette to a plate and make 3 more galettes with the remaining butter and batter.

Preheat the oven to 400°F/204°C. Line 2 sheet pans with parchment paper. Place the galettes on the pans and top each with a slice of ham and a slice of cheese.

In the same sauté pan, fry the remaining 4 eggs sunny side up. Place a cooked egg on top of each galette. Fold over 4 sides of the galette to make a square shape with the egg yolk showing in the middle. Place the galettes in the oven until warmed through, about 1 minute, and serve immediately.

SAVORY FRITTATA SOUFFLÉS

makes 4 individual frittatas

1½ cups freshly grated Parmigiano-Reggiano	2 tablespoons olive oil
1 cup cubed egg bread	⅓ cup minced shallots
¼ cup whole milk	1 cup grated zucchini, pressed dry
8 eggs	1 cup quartered artichoke hearts, pressed dry
¼ cup mint leaves, minced	1 cup baby spinach, chiffonade
½ teaspoon freshly ground white pepper	

Preheat the oven to 300°F/149°C. Grease 4 (10-ounce) ramekins generously with butter and place parchment paper lifts in them. Dust the insides of the ramekins with ½ cup of the cheese.

In a small bowl, combine the bread and milk to soak. In a medium bowl, whisk together the eggs, mint, pepper and remaining 1 cup of cheese. Add the soaked bread cubes. Reserve.

In a small sauté pan over medium heat, sweat the shallots in the olive oil, stirring occasionally, until soft. Add the zucchini, artichoke hearts and spinach and cook until the vegetables are warmed through and any moisture is released. Remove from the heat and fold in the egg and bread mixture. Divide the batter among the ramekins.

Place the ramekins on a sheet pan and bake in the top half of the oven until the eggs are cooked through, about 12 to 15 minutes. Remove from the oven and let cool for 2 to 3 minutes. Using the lifts, transfer the frittatas to plates and serve.



SAINT-MALO BUCKWHEAT GALETTES



SAVORY FRITTATA SOUFFLÉS

TORTA DI CECI
makes 6 tortas

¾ cup chickpea flour	Pinch each of cayenne pepper and toasted cumin
1 cup water	4 tablespoons olive oil
1 tablespoon extra virgin olive oil	Kosher salt and freshly ground pepper

In a blender, combine the flour, water, extra virgin olive oil and spices and blend well, about 1 minute. Let rest for 1 hour at room temperature and then blend for 10 more seconds. Add more water if needed to achieve the consistency of heavy cream.

In an 8-inch sauté pan over medium heat, warm 2 teaspoons of the olive oil. When the oil is warm — but not hot — pour in enough batter to coat the bottom of the pan, creating a cake that is thicker than a crêpe but thinner than a pancake. Cook until the edges are crisp and the bottom is a toasty caramel color, about 15 minutes. Flip and cook the other side just to a creamy gold color, about 2 minutes. Transfer to a plate, crispy side up, and season generously with salt and pepper. Make additional tortas with the remaining olive oil and batter.

WALNUT ZUCCHINI MUFFINS
makes 12 muffins

½ cup butter, softened	1 teaspoon Chinese 5-spice powder
¾ cup erythritol	½ teaspoon xanthan gum
5 eggs	½ teaspoon salt
1 teaspoon vanilla extract	2 cups grated zucchini, drained overnight or pressed dry
1½ cups almond flour	¾ cup chopped walnuts, preferably black
¼ cup coconut flour	
1 teaspoon baking powder	

Preheat the oven to 350°F/177°C. Grease 12 (6-ounce) ramekins generously with butter. In a large bowl, cream together the butter and sweetener until light and fluffy. Add the eggs, one at a time, and mix well. Stir in the vanilla.

In a medium bowl, whisk together the flours, baking powder, 5-spice powder, xanthan gum and salt, breaking up any lumps. Fold the dry ingredients into the wet and stir to combine. Gently fold in the zucchini and ½ cup of the walnuts.

Divide the batter among the prepared ramekins and top with the remaining ¼ cup of walnuts, pressing gently to settle the nuts into the batter. Bake in the bottom half of the oven until a toothpick inserted into the middle of the muffins comes out clean, about 30 to 40 minutes.

SICILIAN ARANCINI
serves 6

1 tablespoon olive oil, plus more for frying	½ cup fresh or frozen peas
1 cup Arborio rice	1 teaspoon pepperoncini flakes
3 cups chicken stock, warm	¼ cup mozzarella, in ⅛-inch cubes
¼ to ½ cup freshly grated pecorino	3 eggs
	3 cups panko bread crumbs

In a medium saucepan over medium-high heat, warm the oil and parch the rice, stirring occasionally, until lightly toasted, about 1 minute. Stir in the stock ¼ cup at a time, allowing the rice to absorb the stock before adding more. Continue until all stock is absorbed and the rice is creamy and al dente, about 17 minutes. Stir in the pecorino, adjusting the amount to taste as pecorino can vary in intensity. Cover and refrigerate overnight.



Using wet hands, press 2 tablespoons of the cold rice into the palm of your hand and make an indentation in the center with your thumb. Place a few peas, a pinch of pepperoncini and a few cubes of mozzarella in the indentation. Place another 2 tablespoons of rice on top and close your hand to form the rice into a ball. Repeat to make the remaining rice balls.

In a small bowl, beat the eggs. Place the bread crumbs in a medium bowl. Roll each rice ball in egg and then bread crumbs, coating well. Let the balls rest on a wire rack for 30 minutes.

Line a sheet pan with paper towels and place a wire rack on top. In a deep fryer, heat oil to 375°F/191°C. Working in small batches, fry the arancini until golden brown and crispy, about 3 to 4 minutes. Transfer to the prepared pan to drain. Serve hot.

ANYTHING TEMPURA

serves 4

Peanut oil, for frying
¾ cup sparkling water or beer,
well chilled
¾ cup rice flour
Pinch each of cayenne pepper
and garlic powder

2 cups onion rings, mushroom
quarters, artichoke hearts,
zucchini and carrot batons,
shrimp and/or oysters
Kosher salt

In a medium heavy-bottomed saucepan, heat 3 inches of oil to 375°F/191°C. Meanwhile, in a medium bowl, whisk together the sparkling water, flour and spices until frothy, adjusting with sparkling water or flour as needed to achieve the consistency of light pancake batter.

Working in batches as needed, coat the vegetables and seafood in batter and fry in the oil until brown and crispy. Transfer onto paper towels to drain. Season to taste with salt and serve hot.

NEW ORLEANS BEIGNETS

makes 24 to 30 beignets

¾ cup water, at 110°F/43°C
2¼ teaspoons active dry yeast
¼ cup fine sugar
2 eggs
½ cup whole milk,
room temperature
3½ cups all-purpose flour

½ teaspoon kosher salt
2 tablespoons butter,
room temperature
Peanut oil, for frying
Cinnamon sugar, for dusting
Pinch of cayenne pepper

In a small bowl, whisk the water, yeast and sugar until the yeast dissolves. Let rest for 10 minutes and then whisk in the eggs and milk.

In a stand mixer using a dough hook, combine the flour and salt. Add the wet mixture and butter and mix on low speed, scraping the sides of the bowl with a spatula as needed, until the dough comes clean from the sides. Transfer the dough to a large oiled bowl, cover with a kitchen towel and allow the dough to rise in a warm place until it doubles in size, about 2 hours.

Transfer the dough to a work surface and roll out to a thickness of about 1 inch. Using a pastry cutter, cut the dough into pieces and roll into golf-ball-sized rounds.

In a medium heavy-bottomed saucepan, heat 4 to 5 inches of oil to 375°F/191°C. Deep fry the beignets in batches, turning as needed, until golden brown. Transfer onto paper towels to drain. Dust with cinnamon sugar, finish with the cayenne and serve warm.





DOWN UNDER FARMER & FISHERMAN

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AUSTRALIAN BITTERBALLEN

serves 8

¼ pound rib eye steak, minced	½ cup fresh or frozen peas
1 teaspoon Red Desert Dust (see recipe, this page), plus more for finishing	¼ cup fresh sheep's cheese
2 cups day-old cooked Arborio rice, chilled	3 eggs
	3 cups panko bread crumbs

In a medium sauté pan over medium-high heat, combine the steak and spice blend and sauté until the steak is cooked through.

Using wet hands, press 2 tablespoons of the rice into the palm of your hand and make an indentation in the center with your thumb. Place a few peas, a pinch of steak and a dollop of cheese — about a teaspoon combined — in the indentation. Place another 2 tablespoons of rice on top and close your hand to form the rice into a ball. Repeat to make the remaining rice balls.

In a small bowl, beat the eggs. Place the bread crumbs in a medium bowl. Roll each rice ball in egg and then bread crumbs, coating well. Let the balls rest on a wire rack for 30 minutes.

Line a sheet pan with paper towels and place a wire rack on top. In a medium heavy-bottomed saucepan, heat 2 to 3 inches of oil to 375°F/191°C. Working in small batches, fry the bitterballen until golden brown and crispy, about 3 to 4 minutes. Transfer to the prepared pan to drain. Finish with a dusting of the spice blend and serve hot.

RED DESERT DUST

makes 2 tablespoons

1 teaspoon each cumin seeds and fennel seeds	1 teaspoon each ground cayenne pepper, ginger, cinnamon and nutmeg
-------------------------------------------------	--------------------------------------------------------------------------

Using a mortar and pestle, grind together the cumin and fennel seeds. Add the ground spices and continue grinding until well blended and the consistency of dust. Store in an airtight container.

AUSSIE SUMMER SEAFOOD AND VEGETABLE SALAD

serves 4

12 ounces artichoke hearts, freshly cooked, frozen, or canned in water	¼ teaspoon Red Desert Dust (see recipe, this page), plus more for finishing
8 ounces shrimp, shelled, deveined, poached and diced	6 each basil and mint leaves, chiffonade
6 ounces crab meat	1 cup cooked edamame
1 tablespoon full-fat mayonnaise	2 cucumbers
1 tablespoon full-fat sour cream	4 pieces red leaf lettuce
1 tablespoon lemon juice	

Mince the artichoke hearts. In a medium bowl, fold together the artichokes, shrimp, crab meat, mayonnaise, sour cream, lemon juice, spice blend, basil, mint and half of the edamame. Mix well and refrigerate until ready to plate.

Using a mandoline, slice the cucumbers lengthwise into 32 very thin slices. Make a basket weave of 6 cucumber slices on each of 4 plates. Using wet hands, form 4 cucumber cups with the remaining 8 cucumber slices. Place a cup on top of each basket weave. Carefully spoon the salad into the cucumber cups. Roll the lettuce into a rose to decorate the top of each cup. Garnish with the remaining edamame and finish with a dusting of the spice blend.



**SEARED SCALLOPS
WITH MACADAMIA NUT BROWN BUTTER**
serves 2

6 dry diver scallops, room temperature	¼ cup crushed macadamia nuts
2 to 3 tablespoons clarified butter	4 ounces jumbo lump crab meat
2 tablespoons butter, cubed	4 lemon wedges
	6 parsley leaves

Pat the scallops very dry. In a large sauté pan over high heat, warm enough clarified butter to generously coat the bottom of the pan. When the pan is searing hot, use tongs to carefully place the scallops in the pan. Sear the scallops to a caramel color, flip and sear the other side to a caramel color, noting that the second side will take less time. Transfer the scallops to a plate and reserve warm.

Decrease the heat to medium-high, add the cubed butter and heat until the butter begins to brown. Add the nuts and toast until golden brown. Add the crab meat and warm through.

Divide the scallops between 2 plates, top each with nuts and crab meat and drizzle with any butter remaining in the pan. Squeeze 1 lemon wedge over each serving, garnish each scallop with 1 parsley leaf and finish each plate with a remaining lemon wedge.

CHEF TIP
WET VS. DRY SCALLOPS

Wet scallops have been treated with phosphates, which extends their shelf life but also causes them to absorb water and swell. The water evaporates when they are cooked, leaving them smaller and less flavorful than dry scallops. Dry scallops have not been treated, and thus they have a sweet, natural flavor. They also develop a more beautifully caramelized sear than their wet counterparts. Dry scallops are always preferable to wet, especially given you pay for the added water weight when you purchase wet scallops. You can differentiate the two because wet scallops are very white, while dry scallops are more off-white. When in doubt, ask your fishmonger.

**BATTER-FRIED FISH WITH ASIAN SLAW
AND RED DUST SRIRACHA CREMA**
serves 4

SLAW	FISH
3 tablespoons soy sauce	1 pound white fish (such as snapper, grouper, cod or halibut)
2 tablespoons toasted sesame oil	1 cup Wondra flour
2 tablespoons ginger juice	2 eggs, beaten
1 tablespoon honey	2 cups panko bread crumbs
Dash of chili oil	Peanut oil, for frying
1 pound julienned cabbage mix	Cayenne pepper, for finishing
2 scallions, thinly sliced on diagonal	8 lime wedges
20 cilantro leaves	

CREMA
½ cup mayonnaise
1 tablespoon sriracha
Pinch of Red Desert Dust
(see recipe, previous page)

PREPARE THE SLAW In a large bowl, whisk together the soy sauce, sesame oil, ginger juice, honey and chili oil. Add the cabbage, scallions and cilantro and mix well.

MAKE THE CREMA In a small bowl, whisk together all ingredients and transfer to a squeezable bottle.

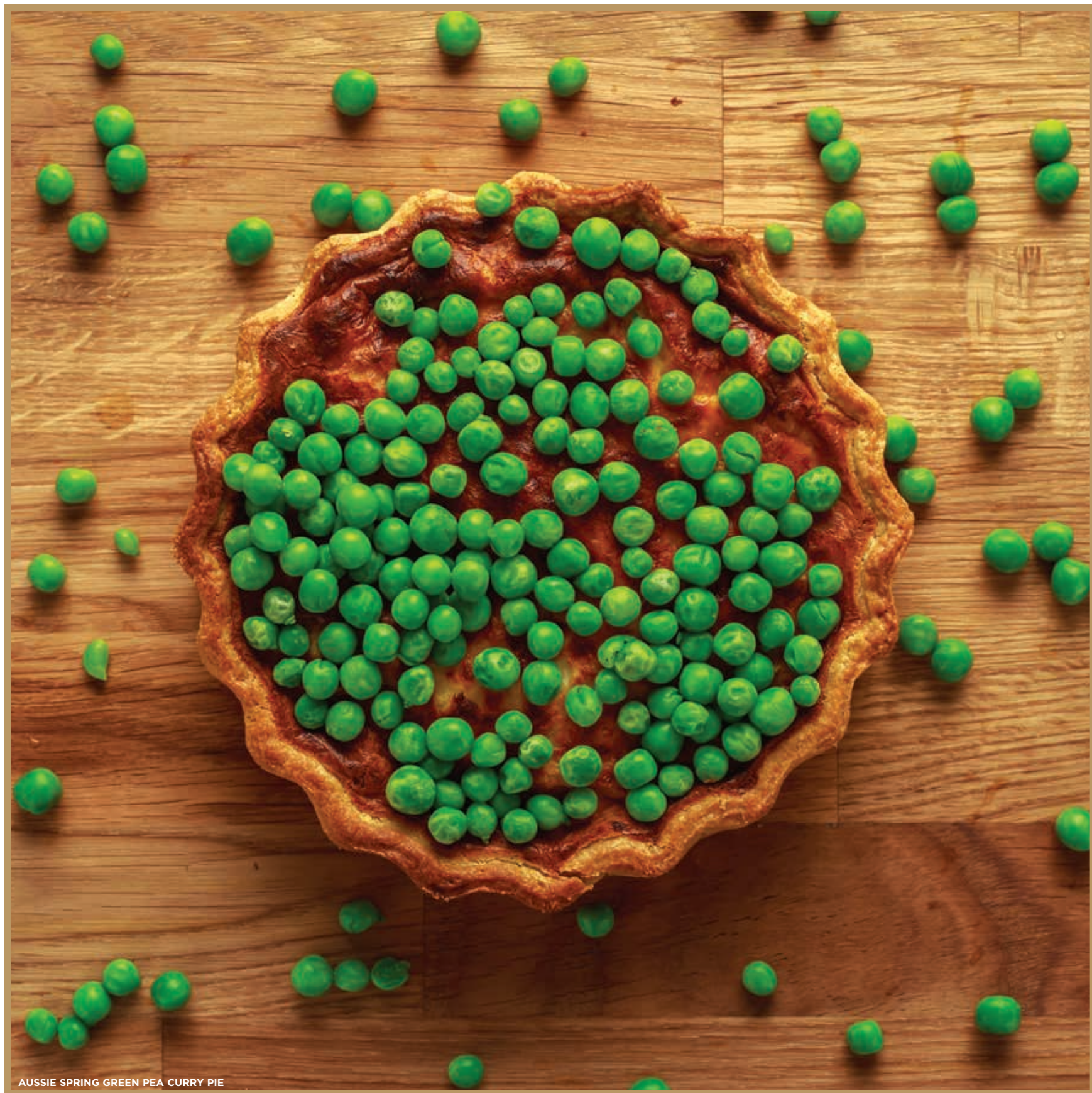
PAN FRY THE FISH Prepare a sheet pan with an elevated wire rack. Slice the fish into 2-ounce pieces and place on the prepared pan to bring to room temperature. Set up a breading station with 3 shallow bowls — one each for the flour, egg and bread crumbs. Pat the fish dry and dip each piece in flour, then egg and then bread crumbs, fully coating the fish. Return to the prepared pan and let rest for 15 minutes.

In a medium sauté pan, pour enough oil to reach half the height of the fish pieces. Heat the oil to 375°F/191°C. Using a fish spatula, carefully add the fish, working in batches as needed to avoid overcrowding the pan. Fry the fish, turning once, until the breading is golden brown and the internal temperature reaches 130°F/54°C. Transfer onto paper towels to drain.

TO SERVE Divide the slaw among 4 plates, top each with 2 pieces of fish and dust each with a pinch of cayenne. Drizzle the crema decoratively on the side of each plate and serve with the lime wedges on the side.



ASIAN SLAW



AUSSIE SPRING GREEN PEA CURRY PIE

AUSSIE SPRING GREEN PEA CURRY PIE
makes 1 (10-inch) pie or 1 (8-inch) deep-dish pie

PÂTE BRISÉE

1½ cups all-purpose flour
Pinch of kosher salt
10 tablespoons butter, cubed
1 egg yolk
2 tablespoons ice water

FILLING

2 tablespoons butter
1 cup thinly sliced spinach
1 cup thinly sliced scallions
½ pound boneless, skinless chicken breast, cubed
3 eggs
¼ cup coconut cream
¼ cup heavy cream
1 to 2 teaspoons green curry paste
½ cup fresh peas, cooked

MAKE THE DOUGH In a food processor, combine the flour and salt and pulse to mix. Add the butter cubes and pulse until the mixture resembles coarse meal. While pulsing, add the egg yolk followed by the ice water. The dough should be crumbly but hold together when pressed between your hands. Remove from the food processor, wrap tightly in plastic wrap and refrigerate for 1 hour.

Preheat the oven to 375°F/191°C. Place the dough between 2 sheets of floured parchment paper and roll until 12 inches in diameter. Drape the dough over a rolling pin and unroll into a ceramic quiche dish. Crimp the edges and pierce the bottom of the dough a few times with a fork. Place one of the pieces of parchment on top of the dough and cover with an even layer of dried beans or pastry weights. Blind bake the dough until a toasty color just begins to form, about 10 to 12 minutes. Remove from the oven and let cool.

PREPARE THE FILLING In a small sauté pan over medium-high heat, melt the butter and sauté the spinach and scallions until soft, about 10 minutes. Transfer to a medium bowl and reserve. In the same pan, sear the chicken until browned. Transfer onto paper towels to drain. Add the eggs, creams and curry paste to the bowl with the spinach and scallions, adjusting the curry paste to taste, and whisk to combine.

TO FINISH Decrease the oven temperature to 350°F/177°C. Spread the chicken evenly over the baked and cooled dough. Pour the egg mixture into the dough and bake until the center is cooked, about 20 to 25 minutes. Top with the peas and serve warm.

**GRILLED LAMB CHOPS AND RADICCHIO
WITH DOWN UNDER REDUCTION**
serves 4

12 (3-ounce) lamb chops	2 tablespoons dried cherries
¼ cup olive oil, plus more for brushing	Maldon salt, for finishing
2 (6-inch) rosemary sprigs	1 head radicchio, quartered
½ cup aged red wine vinegar, preferably from Australia or New Zealand	

In a large zip-lock bag, combine the chops, oil and rosemary. Marinate for 2 hours at room temperature. In a small saucepan, simmer the vinegar until reduced by nearly half. Remove from the heat, add the cherries, cover and steep for 1 hour.

Heat an outdoor grill or indoor cast iron grill to high. Using tongs, remove the lamb chops and rosemary from the marinade. Grill the chops and rosemary, flipping the chops once, until the chops reach an internal temperature of 125°F/52°C, for medium rare. Transfer the chops and rosemary to a plate, finish the chops with a sprinkle of salt and let rest. Brush the radicchio with oil and sear on all sides until caramelized and softened. Plate the chops on the radicchio and drizzle with the reduction.





EPICUREAN EXPLORERS & NOMADS

CULINARY
—  —
ARTS KITCHEN
— on board —
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MESSEMEM
makes 16 to 20 crêpes

250 grams (about 1¾ cups) “00” semolina flour	¼ teaspoon instant yeast
250 grams (about 1¾ cups) all-purpose flour	1½ cups warm water
1 teaspoon kosher salt	½ cup clarified butter, melted, plus more for sautéing

In a food processor, combine the flours, salt and yeast and pulse for 15 seconds. With the processor running, gradually add the water and process until the dough comes together, adding more water in small amounts if needed. Once the dough comes together in a soft mound, process for 30 more seconds to achieve a smooth and elastic dough. Transfer to an oiled bowl and let rest for 20 minutes.

Transfer the dough to a lightly oiled work surface. Using lightly oiled hands, pinch off walnut-sized balls of dough. Vigorously knead each ball for 1 minute and then let rest for 10 minutes.

Adding oil to the work surface and your hands as needed, flatten each ball with the palm of your hand and stretch with your fingers into a paper-thin, 8-inch-square crêpe. Brush one side of each crêpe with the butter and fold each crêpe in half twice to make a smaller square.

In a heavy-bottomed sauté pan over medium-high heat, warm just enough butter to thinly coat the pan. One at a time, press out each crêpe to nearly double its size and then place in the pan. Cook until one side is caramelized, flip and cook until the other side is caramelized. Transfer to a plate, reserve warm and repeat to make the remaining crêpes. Serve immediately or hold in a warm oven for up to 30 minutes.

CHEF TIP
WEIGHT VS. VOLUME MEASUREMENT

For precision, we often measure ingredients by weight rather than volume. For example, a cup of flour typically weighs about 125 grams but may vary widely depending on the brand and density of the flour and how tightly it is packed. This can impact the end result of recipes, especially when making fresh pasta or baking, so we recommend using a digital scale for precise measurements.

B’SSTILLA DOMES
serves 4

1 roasted chicken	¼ cup toasted pine nuts
2 tablespoons butter	¼ cup golden raisins
1½ cups grated onions	¼ cup each chopped parsley, cilantro and mint
1 teaspoon each Ras el Hanout (see recipe, page 23), toasted cumin, turmeric and allspice	2 hard-boiled eggs, crumbled
½ teaspoon cayenne pepper	2 tablespoons clarified butter, melted
½ teaspoon cardamom	1 package puff pastry, thawed
¼ cup ginger juice	1 egg white, beaten
1 cinnamon stick	¼ cup powdered sugar
2 bay leaves	2 tablespoons cinnamon
1 cup minced toasted almonds	

Pull the meat off the roasted chicken and shred into a large bowl. Reserve.

In a heavy-bottomed saucepan over medium-high heat, melt the butter and sweat the onions with the ground spices until the spices bloom, about 5 minutes. Decrease the heat to low and add the ginger juice, cinnamon stick and bay leaves. Cook, stirring occasionally, until the onions are very soft, about 20 minutes. Discard the bay leaves and cinnamon stick.

Add the onion mixture to the shredded chicken. Stir in the almonds, pine nuts, raisins, herbs and eggs.

Preheat the oven to 400°F/204°C. Line a sheet pan with parchment paper. Brush the inside of 4 (8-ounce) bowls with the clarified butter. Cut the puff pastry into 4 squares, each large enough to line the inside of a bowl and to allow the edges to fold over when filled with the b’sstilla filling.

Line the bowls with the puff pastry and fill with the chicken mixture. Fold the edges of the pastry around the filling. Carefully invert each bowl to transfer the b’sstilla domes to the prepared pan. Brush the b’sstilla domes with the egg white and bake until golden brown, about 10 to 15 minutes.

Sprinkle with the sugar and cinnamon. Serve warm with Sultana Sauce and Green Sauce (see recipes, page 23).

**CHICKEN TAGINE
WITH DRIED APRICOTS AND WALNUTS**

serves 6

1 teaspoon each ground ginger, turmeric, cinnamon, allspice and white pepper	2 bay leaves
3 chicken breasts, bone in, skin on	½ cup fresh orange juice
6 chicken thighs, bone in, skin on	2 tablespoons butter, melted
¼ cup butter	10 dried apricots, halved
2 cups sliced onions	1 cup cooked chickpeas
	½ cup chopped cilantro
	½ cup chopped parsley

In a small bowl, combine the spices and mix well. Cut the chicken breasts in half crosswise. Place half of the spice mix in a large zip-lock bag and add the chicken breasts and thighs. Shake to coat well and refrigerate overnight. Reserve the remaining spice mix.

In a large ceramic tagine over medium-low heat, melt the butter. Add the onions, bay leaves and reserved spice mix and sauté until the onions soften and the aromatics bloom, about 45 minutes. Place the seasoned chicken in a single layer on top of the onions. Cover and cook until the chicken is tender and falling off the bone, about 2 hours.

Combine the orange juice and melted butter and pour over the chicken. Add the apricots and chickpeas and continue cooking until the chicken reaches an internal temperature of 165°F/74°C, about 30 to 45 more minutes.

Discard the bay leaves. Garnish with the cilantro and parsley. Serve warm with Mint Labneh, Sultana Sauce and Green Sauce (*see recipes, opposite page*).

TURKISH ZUCCHINI FRITTERS
serves 8

4 cups grated zucchini	1 teaspoon freshly ground black pepper
2 cups grated onions	1 teaspoon toasted ground cumin
¼ cup coarsely chopped mint	6 eggs, beaten
3 tablespoons chickpea flour	6 ounces feta
2 teaspoons baking soda	Olive oil, for frying
2 teaspoons kosher salt	

Line a fine mesh strainer with a generously sized piece of cheesecloth and place over a large bowl. Place the zucchini and onions in the strainer and press down to release moisture. Cover and drain overnight. The next day, gently wring out the zucchini and onions in the cheesecloth so the mixture is as dry as possible.

In a large bowl, combine all ingredients except the olive oil and mix well. Let the batter rest at room temperature for 30 minutes.

In a large sauté pan over medium-high heat, pour enough oil to generously coat the bottom of the pan. When the oil is hot, use a 2- to 3-ounce cookie scoop to spoon balls of fritter mix into the oil. Using a spatula, press lightly on the tops of the fritters to flatten. Pan fry the fritters, flipping once, until golden brown on both sides. Transfer onto paper towels to drain. Serve with a dollop of Mint Labneh (*see recipe, opposite page*).



RAS EL HANOUT
makes 2 tablespoons

- | | |
|----------------------------|---------------------------------------------|
| 1 teaspoon cumin seeds | 2 black peppercorns |
| ½ teaspoon coriander seeds | 1 cinnamon stick,
in 1- to 2-inch pieces |
| 6 whole cloves | ¼ teaspoon red pepper flakes |
| 2 allspice berries | 1 teaspoon ground ginger |

In a small saucepan over medium heat, toast all ingredients except the ginger, swirling the pan constantly, until the aromas are released, about 2 minutes. Transfer to a spice grinder and grind to a fine powder. Add the ginger and mix well.

MINT LABNEH
makes 1½ cups

- | | |
|-------------------------------|------------------------------------------------|
| 1 cup strained Greek yogurt | ¼ cup chopped mint |
| ½ cup chopped toasted walnuts | Kosher salt and freshly ground
white pepper |

In a medium bowl, combine the yogurt, walnuts and mint and mix well. Season to taste with salt and pepper. Serve at room temperature.

SULTANA SAUCE
makes 1 cup

- | | |
|----------------------|--------------------------------|
| 1 cup golden raisins | 2 tablespoons fresh lime juice |
| 3 tablespoons butter | ¼ teaspoon lime zest |

In a small bowl, cover the raisins with boiling water. Let rest for 5 minutes to rehydrate the raisins. Drain the raisins, transfer to a food processor and pulse to a puree.


In a small saucepan over medium heat, melt the butter and stir in the raisin puree. Add the lime juice and zest and mix well.

GREEN SAUCE
makes 1 cup

- | | |
|-----------------------|-------------------------------------------------|
| 1 cup parsley leaves | 1 grilled serrano pepper,
stemmed and seeded |
| ¼ cup cilantro leaves | ¼ cup grapeseed oil |
| ¼ cup mint leaves | Zest and juice of 1 lime |
| 2 cloves garlic | |

In a food processor, pulse the parsley, cilantro, mint, garlic and serrano to a coarse paste. With the processor running, slowly add the oil, adding only as much as needed to create a thick sauce. Add the lime zest and juice and blend. Serve immediately.





FAMILIA CUBANA

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POLLO CUBANO
serves 2

2 boneless, skinless chicken breasts	2 cups panko bread crumbs
4 slices cooked ham	Peanut oil, for frying
4 slices Swiss cheese	¼ cup capers
2 cups rice flour	½ cup heavy cream
4 eggs, beaten	2 tablespoons Dijon mustard

Slice the chicken breasts in half so they are half their original thickness. Place each piece in a large zip-lock bag and pound to a thickness of ¼ inch. Lay each piece on a 12-by-18-inch piece of plastic wrap and top each piece with a slice of ham and cheese. Roll up the chicken tightly around the ham and cheese and wrap the roll tightly in the plastic wrap. Let rest for 30 to 60 minutes.

Prepare a sheet pan with an elevated wire rack. Set up a breading station with 3 shallow bowls — one each for the flour, egg and bread crumbs. Carefully remove each chicken roll from the plastic wrap and dip in flour, then egg and then bread crumbs, fully coating the chicken. Place the breaded chicken on the prepared rack and let rest for 15 minutes.

In a 10-inch sauté pan, pour oil to a depth that is just over half the height of the chicken rolls and heat to 375°F/191°C. Pan fry the rolls, turning once, until golden brown on both sides, about 5 to 7 minutes per side. Confirm the internal temperature has reached 165°F/74°C, finishing in a 350°F/177°C oven if needed. Reserve.

Pour off the fat in the sauté pan and decrease the heat to medium-high. Add the capers and sear until they just begin to brown. Remove from the pan and reserve. Add the cream and mustard to the pan and warm through.

Slice the reserved chicken rolls on the diagonal and serve with the mustard sauce and seared capers.

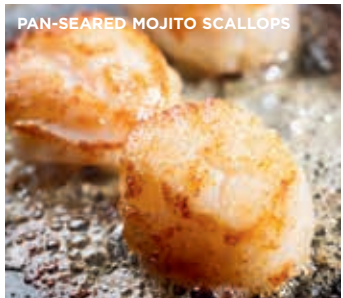
PAN-SEARED MOJITO SCALLOPS
serves 2

MOJITO COULIS	SCALLOPS
1 cup mint leaves	6 large dry scallops
1 grilled serrano pepper, stemmed and seeded	1 tablespoon clarified butter
2 tablespoons fresh lime juice	GLAZE
2 to 3 tablespoons extra virgin olive oil	½ cup dark rum, preferably Havana Club
Maldon salt, for finishing	1 tablespoon brown sugar
	1 tablespoon soy sauce

PREPARE THE COULIS In a food processor, combine the mint, serrano and lime juice and pulse gently. While continuing to pulse, gradually add the oil, using only enough to create a semi-smooth paste. Transfer to a small bowl and cover with plastic wrap, pressing the plastic onto the surface of the coulis to prevent oxidation.

SEAR THE SCALLOPS Pat the scallops dry. In a small sauté pan over high heat, warm the butter until searing hot. Using tongs, carefully place the scallops in the pan. Sear the scallops to a caramel color, turn and sear the other side to a caramel color. Transfer the scallops to a plate and reserve warm.

MAKE THE GLAZE In the same sauté pan, combine the rum, brown sugar and soy sauce, swirling the pan until the mixture becomes a thick glaze, about 1 minute. Remove the pan from the heat, return the scallops to the pan and spoon the glaze over the scallops several times. Plate the scallops with the coulis and finish with a sprinkle of Maldon salt.



VACA FRITA (LIME-MARINATED CRISPY BEEF)
serves 6

Peanut oil, for frying	3 cloves garlic, lightly mashed
4 cups thinly sliced sweet onions	½ cup fresh lime juice
2 bay leaves	1 teaspoon cumin
1½ pounds flank steak, cut into 4 pieces	1 tablespoon minced garlic
6 whole cloves	Maldon salt
	12 lime wedges

In a large Dutch oven over medium-high heat, warm enough oil to coat the bottom of the pan. Add the onions and 1 of the bay leaves, decrease the heat to low and sweat the onions until soft, about 45 minutes. Remove the onions from the pan and reserve. Discard the bay leaf.

Fill the Dutch oven just over half full of water and bring to a boil. Add the steak, cloves, mashed garlic and remaining bay leaf and decrease the heat to a low simmer. Cook uncovered until the connective tissue in the steak breaks down and the meat is nearly falling apart, about 60 to 90 minutes. Meanwhile, in a large bowl, stir together the lime juice and cumin.

Remove the Dutch oven from the heat and let the steak cool in the broth. When cool enough to handle, remove the steak from the broth and shred into long, thin pieces along the grain of the meat. Discard the broth. Add the steak to the bowl with the lime and cumin and massage. Cover with a kitchen towel and allow the steak to marinate for 30 to 60 minutes.

In the Dutch oven over medium-high heat, warm ¼ inch of oil and fry the steak in batches, stirring minimally, until crispy, about 3 to 5 minutes. When all of the steak is fried, return all to the pan and add the minced garlic. When the aromas are released, decrease the heat to medium-low, add the reserved onions and warm through. Season to taste with salt. Serve with the lime wedges, Black Bean Sofrito and Green Sauce (*see recipes, this page and page 23*).

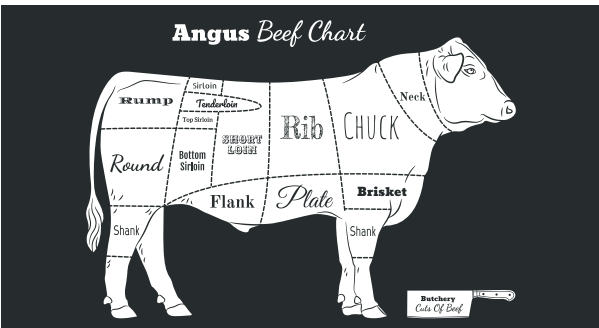
BLACK BEAN SOFRITO
serves 6

1 pound dried black beans, rinsed	5 teaspoons minced garlic
2 teaspoons baking soda	¼ cup dry white wine
2 bay leaves	2 roasted jalapeño peppers, stemmed, seeded and diced
¼ cup fresh lime juice	2 roasted red bell peppers, stemmed, seeded and diced
2 to 3 teaspoons kosher salt	¼ cup diced piquillo peppers
½ cup peanut or sunflower oil	2 tablespoons sherry vinegar
1 cup diced onion	12 lime wedges
2 teaspoons cumin	
1 teaspoon dried oregano	

In a large saucepan, soak the beans overnight in 10 cups of water and 1 teaspoon of the baking soda. The next day, drain the water and rinse the beans. Return the beans to the saucepan with 10 cups of fresh water, the remaining teaspoon of baking soda and 1 of the bay leaves. Bring to a boil and then decrease the heat to a low simmer and cook until the beans are tender, about 45 minutes.

Drain the beans and discard the bay leaf. Transfer the beans to a medium bowl and immediately toss with the lime juice. Season with the salt, adjusting the amount to taste. Transfer half of the beans to a separate medium bowl and mash lightly with a fork. Combine all beans again and reserve.

In a large Dutch oven over medium heat, sweat the onion in the oil with the cumin, oregano and remaining bay leaf until the onion softens and the spices bloom, about 10 minutes. Add the garlic and sauté until its aroma is released. Increase the heat to medium-high, add the wine and stir to deglaze the pan. When the mixture reduces to a syrupy consistency, decrease the heat to medium and stir in the peppers and vinegar. Add the reserved beans and warm through. Serve with the lime wedges.



CUBAN SANDWICHES

serves 2

- 2 Cuban hoagie-style rolls

3 tablespoons Dijon mustard

8 slices Swiss cheese

8 slices cooked deli ham
- 1 cup roasted pulled pork

½ cup sliced dill pickles

2 tablespoons butter, melted

Heat an indoor cast iron grill to high. Slice the rolls in half lengthwise and spread the mustard on the cut sides of the rolls. On the bottom slices, evenly layer the cheese, ham, pork and pickles on top of the mustard. Cover with the top slices and gently press down to compress the sandwiches.

Brush the tops of the sandwiches with 1 tablespoon of the butter. Place on the grill, buttered side down, and gently press down on the sandwiches. When the buttered sides are toasted, brush the other sides with butter and flip the sandwiches, again pressing down gently. When the cheese is melted and the bread is completely toasted, transfer the sandwiches to a plate, slice in half and serve immediately.



CROQUETAS CUBANAS

makes 8 to 10 croquetas

- 1 tablespoon butter

2 tablespoons all-purpose flour

¾ cup whole milk, warm

2 ounces cooked ham, in ¼-inch cubes

2 ounces Emmentaler, shredded

1 teaspoon Dijon mustard, plus more for dipping
- ½ cup chickpea flour

2 eggs, beaten

1 cup panko bread crumbs

Peanut oil, for frying

Dill pickle relish, for dipping

Hot sauce, for dipping

Line a sheet pan with plastic wrap. In a medium saucepan over medium heat, melt the butter. Sprinkle in the all-purpose flour, whisking to make a roux. Slowly add the milk, whisking constantly until the sauce thickens, about 5 minutes. Remove from the heat and fold in the ham, cheese and mustard. Pour the mixture onto the prepared pan to cool. Cover and refrigerate at least 4 hours and up to overnight.

Set up a breading station with 3 shallow bowls — one each for the chickpea flour, egg and bread crumbs. Using floured hands, divide and roll the chilled croqueta base into walnut-sized balls. Dip the balls in flour, then egg and then bread crumbs, fully coating them.

In a medium heavy-bottomed saucepan, heat 1 inch of oil to 375°F/191°C. Working in small batches, fry the croquetas until toasty brown. Transfer onto paper towels to drain. Serve with mustard, pickle relish and hot sauce for dipping.



CHOCOLATE Y CHURROS

serves 6

4 cups coconut milk	1 teaspoon kosher salt
1 cup heavy cream	2 cups all-purpose flour
1 cinnamon stick	6 tablespoons butter, room temperature
6 allspice berries	4 cups canola oil
6 whole cloves	1 cup sugar
7 ounces bittersweet chocolate	1 tablespoon toasted ground cinnamon
2 cups water	¼ teaspoon ground cloves
1 vanilla bean, split	

In a medium saucepan over medium heat, combine the milk, cream, cinnamon stick, allspice berries and whole cloves and bring to a simmer for 10 minutes. Add the chocolate and continue simmering, stirring constantly, until the chocolate melts, about 3 to 5 minutes. Strain through a fine mesh strainer and reserve the chocolate warm.

In a medium saucepan over medium-high heat, combine the water, vanilla bean and salt. Bring to a boil and then decrease the heat to medium. Using a slotted spoon, remove the vanilla bean pod. Using a wooden spoon, gradually beat in the flour until a smooth dough forms. Remove from the heat and let cool. Add the butter and mix well. Transfer the dough to a pastry bag with a star tip.

In a large heavy-bottomed saucepan, heat the oil to 375°F/191°C. Working in batches, pipe the dough into the oil in 6-inch tubes. Fry the churros, turning as needed, until brown on all sides. Transfer onto paper towels to drain.

In a small bowl, stir together the sugar, ground cinnamon and ground cloves and sprinkle over the churros. Serve with the warm chocolate.

CUBAN MOJITO

makes 1 cocktail

6 spearmint leaves	3 ounces soda water
3 ounces rum, preferably Havana Club	Dash of orange or Angostura bitters
2 ounces simple syrup	Sugar cane stick
1 ounce fresh lime juice	

Muddle the mint in the bottom of a glass. In a cocktail shaker, combine the rum, simple syrup and lime juice with crushed ice and shake to chill. Pour into the glass and top with the soda water and bitters. Garnish with the sugar cane stick.

SUNRISE OR SUNSET COCKTAIL

makes 1 cocktail

1½ ounces rum, preferably Havana Club	1 to 2 tablespoons simple syrup
1½ ounces coffee liqueur	1 dollop whipped cream
3 ounces coffee, chilled	Cocoa powder, for dusting

In a coffee cocktail glass, stir together the rum, coffee liqueur and coffee. Stir in the simple syrup, adjusting to the desired sweetness. Top with the whipped cream and dust with cocoa powder.







FARMSTAND FABULOUS

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GREEN GODDESS DRESSING

makes 1½ cups

1 pasteurized egg yolk	1 cup parsley leaves
2 tablespoons fresh lemon juice	3 tablespoons chopped chives
1 tablespoon champagne vinegar	2 tablespoons tarragon leaves
1 teaspoon Dijon mustard	1 clove garlic, mashed
½ cup grapeseed oil	1 teaspoon anchovy paste
1 cup watercress, arugula or spinach	Kosher salt

In a medium bowl, whisk together the egg yolk, lemon juice, vinegar and mustard until pale yellow, about 1 minute. Continue whisking vigorously while slowly adding the oil in a thin, steady stream to form an emulsion. Reserve.

In a food processor, pulse together the remaining ingredients, seasoning to taste with salt. Fold into the emulsion and adjust the seasoning to taste. Use immediately or transfer to an airtight container and store, refrigerated, for up to 2 days.

CLASSIC MUSTARD VINAIGRETTE

makes ¼ cup

1 tablespoon champagne or red wine vinegar	1 teaspoon minced shallot
½ teaspoon Dijon mustard	Freshly ground black pepper
3 tablespoons extra virgin olive oil	

In a medium bowl, combine the vinegar and mustard. While whisking vigorously, slowly add the olive oil in a thin, steady stream to form an emulsion. Stir in the shallot and season to taste with pepper.



FRESH VEGETABLE PANZANELLA

serves 6 to 8

Olive oil, for frying	1 tablespoon minced oregano
3 cups 1-inch rustic bread cubes	½ tablespoon red pepper flakes
2 pounds very ripe tomatoes	20 basil leaves, chiffonade
1 thin-skinned cucumber	2 tablespoons capers, rinsed
¼ to ½ cup Classic Mustard Vinaigrette (<i>see recipe, this page</i>)	¼ cup very thinly sliced red onion
	Maldon salt

Line a sheet pan with paper towels and place a wire rack on top.

In a large sauté pan over medium heat, warm a thin layer of oil and add enough bread cubes to just cover the surface of the pan. Toss occasionally, adding oil as needed, until the bread is browned. Transfer to the prepared rack to cool. Repeat with the remaining bread. Reserve.

Chop the tomatoes into 2-inch cubes, removing the seeds and excess moisture. Slice the cucumber lengthwise into quarters. Slice each piece into wedges about the same size as the tomatoes.

In a large bowl, combine ¼ cup of the vinaigrette with the oregano, pepper flakes, basil and capers. Add the tomatoes, cucumber and onion and toss to combine. Season to taste with salt and additional vinaigrette as needed. If possible, let rest for 1 to 2 hours to enhance the flavors. Toss the reserved bread with the salad and serve in shallow bowls.

CHEF TIP

HEARTIER PANZANELLA

While classic panzanella does not include cheese, we love to create a heartier version by adding fresh mozzarella balls to the salad or by serving it with creamy burrata.

MEDITERRANEAN GRILLED BRUSCHETTA

serves 4

Olive oil, for grilling	1 red bell pepper, quartered, stemmed and seeded
4 slices rustic bread	½ cup Romesco Sauce (see recipe, this page)
4 slices smoked mozzarella, room temperature	8 basil leaves, whole or chiffonade
8 (½-inch-thick) slices zucchini	Extra virgin olive oil, for finishing
8 (½-inch-thick) slices eggplant	
4 (½-inch-thick) slices sweet onion	

Heat a cast iron grill to high. Brush the bread with olive oil and grill on both sides until sear marks appear. Transfer to a plate and top each slice with a slice of mozzarella. Reserve.

Brush the grill generously with olive oil. Grill the zucchini, eggplant, onion and pepper on both sides until lightly charred and softened. Spread the romesco sauce on the reserved bread and top each slice with a stack of grilled vegetables. Garnish with the basil and finish with a drizzle of extra virgin olive oil.

ROMESCO SAUCE

makes 2 cups

5 cloves garlic, roasted and peeled	¼ cup olive oil
3 plum tomatoes, roasted	2 tablespoons sherry vinegar
2 red bell peppers, roasted, stemmed and seeded	1 tablespoon smoked paprika
1 thick slice rustic bread, toasted	1 teaspoon kosher salt
½ cup almonds, toasted	½ teaspoon Worcestershire sauce
	Dash of hot sauce

In a food processor, combine all ingredients and pulse until smooth enough to spread but still chunky. Adjust the seasoning to taste with additional salt, Worcestershire and hot sauce.

COLORS OF IRELAND CELEBRATION SALAD

serves 4 to 6

1 butternut squash	2 tablespoons red wine vinegar
1 pound Brussels sprouts, halved	¼ cup extra virgin olive oil
¼ cup olive oil	2 cups cooked wheat berries
1 teaspoon kosher salt, plus more as needed	1 cup toasted walnuts, crumbled
½ teaspoon freshly ground black pepper	½ cup dried cranberries, plumped
	3 tablespoons minced shallot
	12 mint leaves, chiffonade

Preheat the oven to 400°F/204°C. Peel and seed the squash and cut into cubes the size of the Brussels sprouts. In a large zip-lock bag, toss the Brussels sprouts with half of the olive oil, salt and pepper. Spread in a single layer on a sheet pan. In the same bag, toss the squash with the remaining olive oil, salt and pepper. Spread in a single layer on another sheet pan. Roast the vegetables until caramelized and tender, about 20 to 40 minutes, keeping in mind that the squash may require more time than the Brussels sprouts.

Pour the vinegar into a large bowl and whisk vigorously while slowly adding the extra virgin olive oil in a thin, steady stream to form an emulsion. Fold in the roasted vegetables, wheat berries, walnuts, cranberries, shallot and mint and toss to coat. Season to taste with salt if needed.

CHEF TIP

THE ART OF SEASONAL BRUSCHETTA

When creating bruschetta, chefs consider grilled bread rubbed with garlic to be the blank canvas of an artist. There are countless seasonal and delicious combinations that can be added to that canvas to create a masterpiece. Variations include myriad combinations of cured fish and meats, seasoned cooked beans, creamy cheeses, thinly sliced fruits, vegetables and hummus.

CHICKEN BUDDHA BOWL

serves 4

- 2 cups shredded red and white cabbage

2 cups kale or arugula

½ cup salted almond slices

2 tablespoons black sesame seeds

1 cup Peanut Dressing (see recipe, this page)

4 grilled chicken breasts, sliced
- 8 cherry tomatoes, halved

¼ cup thinly sliced cucumber

¼ cup thinly sliced radish

¼ cup thinly sliced scallions

¼ cup julienned carrot

¼ cup cilantro leaves

8 lemon or lime wedges

In a large bowl, combine the cabbage, greens, almonds and sesame seeds with the dressing and toss to coat. Divide the slaw among 4 bowls. Arrange the chicken and each vegetable in individual groups on top of the slaw in each bowl. Garnish with the cilantro and citrus wedges.

PEANUT DRESSING

makes about 1½ cups

- 1 cup peanut butter

2 tablespoons soy sauce

2 tablespoons black bean paste

2 tablespoons toasted sesame oil

1 tablespoon chili garlic paste
- 1 tablespoon ginger juice

1 tablespoon rice wine vinegar

1 teaspoon chili oil

½ teaspoon fish sauce

In a blender, combine all ingredients and blend into a sauce, adding warm water as needed to achieve the consistency of heavy cream.

LOADED LENTIL POWER BOWL

serves 4

- ¼ cup olive oil, plus more for grilling

4 cups Brussels sprouts, halved

2 shallots, quartered

4 portabella mushrooms, stemmed

1 head radicchio, quartered

1 cup cooked Puy lentils
- ¼ to ½ cup Classic Mustard Vinaigrette (see recipe, page 31)

4 cups arugula or watercress

2 roasted beets, cut in wedges

½ cup toasted walnuts

8 ounces chèvre, crumbled

Preheat the oven to 400°F/205°C and heat a cast iron grill to high. In a large zip-lock bag, combine the oil and Brussels sprouts and toss to coat. Transfer the Brussels sprouts to a sheet pan and spread in a single layer, leaving any remaining oil in the bag. Add the shallots to the bag and toss to coat. Spread in a single layer on another sheet pan. Roast the Brussels sprouts and shallots until caramelized and tender, about 20 to 40 minutes. Brush the mushrooms and radicchio with oil and grill until charred and softened. When cool enough to handle, slice the shallots, mushrooms and radicchio. Reserve.

In a large bowl, combine the lentils and ¼ cup of the vinaigrette and toss to coat. Fold in the greens and reserved vegetables, adding more vinaigrette as needed to lightly coat all ingredients. Divide the salad among 4 bowls, arrange the beets on top and finish with the walnuts and chèvre.



FEAST FOR THE ITALIAN SOUL

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CRESPELLE ALLA FIORENTINA
serves 2

BÉCHAMEL

2 tablespoons butter
3 tablespoons all-purpose flour
2 cups whole milk, warm
Pinch of nutmeg
Kosher salt and freshly ground
white pepper

SPINACH FILLING

12 ounces baby
spinach, chiffonade
8 ounces whole-milk ricotta
 $\frac{3}{4}$ cup freshly grated
Parmigiano-Reggiano
1 egg

CRESPELLE (CRÊPES)

$\frac{3}{4}$ cup all-purpose flour
 $\frac{1}{2}$ cup whole milk
2 eggs
2 tablespoons butter, melted
2 tablespoons clarified butter
 $\frac{1}{2}$ cup freshly grated
Parmigiano-Reggiano
 $\frac{1}{4}$ teaspoon cayenne pepper

MAKE THE BÉCHAMEL In a heavy-bottomed saucepan over medium heat, melt the butter and then whisk in the flour to make a roux. Slowly pour in the milk, whisking constantly until the sauce thickens, about 3 minutes. Add the nutmeg and season with salt and pepper, keeping in mind the saltiness of the cheese being added later. Remove from the heat and place a layer of plastic wrap over the surface of the béchamel.

PREPARE THE SPINACH FILLING Place the spinach in a medium bowl. Cover with a hot, damp kitchen towel and steam the spinach for about 2 minutes. Remove the towel, add the cheeses and egg and mix well.

MAKE THE CRESPELLE In a blender, combine the flour, milk, eggs and melted butter and mix on low speed just until blended. Let the batter rest for 20 minutes.

In a 10-inch sauté pan over medium-high heat, melt just enough clarified butter to thinly coat the pan. When the pan is hot, lift the pan off the heat and pour in just enough batter to thinly coat the pan. Quickly swirl the pan so the batter coats the entire bottom.

Return the pan to heat and cook the crêpe until the batter sets and the edges lift, about 1 minute. Flip the crêpe and cook the other side, which will take less time. Transfer the crêpe to a plate and make 5 additional crêpes with the remaining butter and batter.

TO FINISH Preheat the oven to 300°F/149°C. Fill each crêpe with one-sixth of the filling and roll up. Place the filled crespelle in a small baking pan and cover with the béchamel. Top with the cheese and sprinkle with the cayenne. Bake until cooked through, about 20 to 30 minutes. Serve warm.

ROSEMARY GRILLED LAMB CHOPS
serves 4

$\frac{1}{2}$ cup dry white wine
 $\frac{1}{3}$ cup olive oil
8 juniper berries, crushed
5 sage leaves, minced
3 bay leaves
1 tablespoon minced rosemary

12 (3-ounce) lamb chops
4 rosemary sprigs
Maldon salt, for finishing
Extra virgin olive oil, for finishing
Lemon wedges, for garnish

In a large zip-lock bag, combine the wine, olive oil, juniper, sage, bay leaves and minced rosemary and mix well. Add the lamb chops and refrigerate overnight. Before grilling, bring the lamb chops to room temperature in the marinade.

Heat an outdoor grill or indoor cast iron grill to high. Using tongs, remove the lamb chops from the marinade, shaking off all excess marinade and herbs. Grill the chops and the rosemary sprigs, flipping the chops once, until the chops reach an internal temperature of 125°F/52°C, for medium rare. The rosemary will further infuse the chops and can be used as a garnish if desired. Remove the chops from the grill and let rest for 5 minutes. Sprinkle with salt, drizzle with extra virgin olive oil and garnish with lemon wedges.



SPAGHETTI AGLIO E OLIO

serves 4

- ½ cup extra virgin olive oil

6 cloves garlic, thinly sliced
- 1 tablespoon pepperoncini flakes

1 pound dried spaghetti

In a large sauté pan over low heat, warm the oil. Add the garlic and pepperoncini and infuse the oil for 30 minutes. Do not let the oil temperature rise above 90°F/32°C.

Bring a large pot of generously salted water to a vigorous boil. Add the spaghetti and cook until al dente. Using tongs, transfer the pasta to the pan with the infused oil and toss to coat. Add up to 2 tablespoons of the pasta water if needed to smooth out the sauce. Serve immediately.

PASTA CARBONARA

serves 4

- 4 ounces guanciale lardons

1 pound dried pasta

3 cups freshly grated Parmigiano-Reggiano
- 3 tablespoons freshly grated Pecorino Romano

4 egg yolks, room temperature

Freshly ground black pepper

In a large sauté pan over medium-high heat, sear the guanciale, stirring occasionally, until the fat is rendered and the pork is crispy, about 6 to 8 minutes. Reserve warm.

Bring a large pot of generously salted water to a vigorous boil. Add the pasta and cook until al dente. Meanwhile, warm a large serving bowl with hot water. Just before the pasta is finished cooking, discard the water in the bowl. Add the guanciale, cheeses and egg yolks to the bowl and whisk to combine. Using tongs, transfer the pasta to the bowl and toss to combine. Add pasta water if needed to smooth out the sauce. Season to taste with pepper and serve immediately.

RIGATONI ALLA PORCINI E SALSICCIA

serves 4 to 6

- 2 ounces dried porcini pieces

1 pound dried rigatoni

2 tablespoons butter

1 tablespoon olive oil

¼ cup minced shallots

1 rosemary sprig

1 bay leaf

½ teaspoon allspice

¼ teaspoon pepperoncini flakes
- 1 teaspoon minced garlic

¼ cup red wine, preferably Italian

1 pound ground spicy Italian sausage

¼ cup heavy cream, room temperature

2 tablespoons veal demi-glace

½ cup freshly grated Parmigiano-Reggiano

In a medium bowl, pour about ½ cup of hot water over the dried porcini and allow them to steep and reconstitute for 30 minutes.

Bring a large pot of generously salted water to a vigorous boil. Add the rigatoni and cook until al dente. Drain the pasta, reserving ½ cup of the pasta water.

In a large sauté pan over medium-high heat, warm the butter and oil and sweat the shallots with the rosemary, bay leaf, allspice and pepperoncini until the shallots soften and the aromatics bloom, about 7 minutes. Add the garlic and sauté until its aroma is released. Add the wine and simmer until the alcohol evaporates, about 2 minutes. Transfer the seasoned shallots to a small bowl and discard the rosemary and bay leaf.

In the same pan over medium-high heat, sauté the sausage until browned. Add the porcini and their juices and simmer until the sauce is a syrupy consistency, about 3 minutes. Return the shallots to the pan and decrease the heat to medium. Stir in the cream and demi-glace and heat until warmed through. Add the pasta, stirring gently until warmed. Add reserved pasta water if needed to smooth out the sauce. Finish the sauce with the cheese. Serve immediately.



PASTA CARBONARA



RIGATONI ALLA PORCINI E SALSICCIA

10-DAY LIMONCELLO
makes 1 (750-milliliter) bottle

6 unwaxed lemons 2 cups sugar
1 (750-milliliter) bottle vodka 1 cup water

DAY ONE Wash the lemons well. Using a vegetable peeler, remove the rinds from the lemons, being careful not to include the white pith. In a large sterilized jar, combine the rind with the vodka. Seal with a sterilized lid and let stand in a dark place for 6 days.

DAY SEVEN In a small saucepan over medium-high heat, combine the sugar and water and bring to a simmer, stirring until the sugar dissolves. Let cool. Transfer the lemon rind from the vodka to the syrup. Reseal the lid on the vodka jar. Transfer the syrup and rind to a sterilized jar and seal with a sterilized lid. Let both jars stand in a dark place for 3 more days.

DAY TEN Remove the rind from the syrup. Add the syrup to the vodka, adjusting the syrup to the desired sweetness. Strain the mixture through a coffee filter until clear and store in a sealed sterilized bottle.

PETITE MOCK TIRAMISU
serves 4

1 cup mascarpone ½ cup coffee liqueur,
¼ cup strained Greek yogurt preferably Tia Maria
8 ladyfingers, shortbread cookies Semisweet cocoa powder,
or sponge cake cookies for dusting

In a medium bowl, whisk together the mascarpone and yogurt until smooth. Divide the cookies among 4 dessert bowls, breaking the cookies to fit. Pour the coffee liqueur over the cookies and spoon the mascarpone mixture on top. Dust with cocoa powder.

GRAND CANAL SBAGLIATO
makes 1 cocktail

1 ounce Campari 4 ounces Prosecco, well chilled
1 ounce sweet vermouth

Fill a wine glass half full with ice cubes. Add the Campari and vermouth and stir. Top with the Prosecco.





FLIP-FLOP FLORIBBEAN

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CRISPY COCONUT SHRIMP

serves 4

¾ cup rice flour	1 cup panko bread crumbs
1 egg	1 cup fresh coconut flakes
¼ teaspoon Caribbean Spice Blend (<i>see recipe, this page</i>)	12 colossal shrimp, shelled and deveined
¼ cup beer, plus more as needed	Peanut oil, for frying

In a large bowl, whisk together the flour, egg and spice blend. Add the beer and mix well, adding more beer if needed to create a smooth batter. In a medium bowl, stir together the bread crumbs and coconut flakes. Dip the shrimp in the batter, allow the excess batter to drain off and then fully coat the shrimp in the bread crumb mixture.

In a heavy-bottomed saucepan, pour enough oil to immerse the shrimp and heat the oil to 375°F/191°C. Working in small batches, fry the shrimp until crisp and golden brown, about 3 to 4 minutes. Transfer onto paper towels to drain. Serve while hot and crispy.

SWEET CHILI SAUCE

makes 1 cup

¼ cup rice wine vinegar	1 tablespoon soy sauce
¼ cup water	2 tablespoons sambal oelek
¼ cup sugar	

In a small heavy-bottomed saucepan over medium heat, combine the vinegar, water, sugar and soy sauce and stir until the sugar dissolves. Stir in the sambal oelek. Cool to room temperature to serve or store in the refrigerator for up to 1 week.

CARIBBEAN SPICE BLEND

makes 1 cup

2 tablespoons cumin seeds	2 cinnamon sticks
2 tablespoons coriander seeds	2 tablespoons ground ginger
2 tablespoons fenugreek seeds	2 tablespoons ground turmeric
2 tablespoons whole pink peppercorns	1 teaspoon ground nutmeg
2 tablespoons dried hot chili peppers	

In a large sauté pan over medium-high heat, toast the whole spices, swirling the pan constantly, until the aromas are released, about 3 minutes. Remove from the heat and grind to a fine powder in a spice grinder. Mix with the ginger, turmeric and nutmeg. Transfer the blend to a sterilized, airtight container and store for up to 2 months.



GINGER-SPICED CHICKEN

serves 4

- 4 boneless, skinless chicken breasts

3 tablespoons Caribbean Spice Blend (see recipe, previous page)

6 tablespoons clarified butter

2 cloves garlic

2 tablespoons ginger juice
- 1 bay leaf

2 cups julienned onions

1 cup julienned red bell peppers

1 cup coconut milk

1 cup heavy cream

Cut the chicken into 1½-inch cubes. In a large zip-lock bag, combine the chicken and spice blend and shake to coat the chicken. Refrigerate at least 6 hours but preferably overnight. Remove from the refrigerator 1 hour before use to allow the chicken to come to room temperature.

In a large sauté pan over medium heat, melt the butter and add the garlic, ginger juice and bay leaf, heating until the butter is infused, about 5 minutes. Remove the bay leaf and garlic and increase the heat to high. Add the chicken and sear until golden brown on all sides and cooked to an internal temperature of 160°F/71°C. Transfer the chicken to a large bowl and reserve.

Decrease the heat to medium, add the onions and peppers and cook until soft, about 10 minutes. Transfer the onions and peppers to the bowl with the chicken.

Add the coconut milk and cream to the pan, deglazing by scraping any bits from the bottom. Simmer — but do not boil — the sauce until it reduces by one-fourth, about 10 to 15 minutes. When the sauce is thickened, return the chicken, onions and peppers to the pan and warm through. Serve in bowls over Stuck-Pot Rice (see recipe, this page).

CHEF TIP

GINGER JUICE

When a recipe calls for fresh ginger, use ginger juice. Grate fresh ginger — skin and all — and squeeze the juice from the shreds into a container. Use juice as a one-to-one substitute for fresh ginger.

STUCK-POT RICE

makes 1 cup

- ½ cup white basmati rice

2 cups water

2 teaspoons kosher salt, plus more for seasoning
- 2 tablespoons clarified butter, melted

Soak the rice in cold water for 30 minutes, stirring occasionally. Drain and rinse the rice until the water runs clear.

In a small heavy-bottomed saucepan over high heat, combine the 2 cups of water and the salt and bring to a vigorous boil. Add the rice. As soon as the water returns to a vigorous boil, adjust the heat to a low boil to prevent boiling over. Cook just until the rice is al dente, about 5 to 6 minutes. Drain and rinse with cold water to stop the cooking process.

In the same saucepan over medium heat, pour 1½ tablespoons of the butter, ensuring the bottom of the pan is fully coated. Taste the rice to gauge the seasoning and then spread half of the rice in the pan, pressing down firmly with a spatula. Sprinkle salt over the rice to taste. Add the remaining rice to the pan, pressing it into a conical shape. Using a skewer, poke several holes in the rice to allow steam to escape.

Cover the pan with a lid wrapped in a thin kitchen towel. Increase the heat to medium-high for 6 minutes and then decrease the heat to the lowest setting. Cook until the caramelized tahdig forms on the bottom of the pan, about 30 to 40 minutes. Check to confirm that the tahdig has formed, increasing the heat slightly if needed.

Scoop the white rice onto a plate and then gently loosen the tahdig with a small, flexible spatula. Invert the tahdig onto the rice, drizzle with the remaining butter and finish with a light sprinkle of salt.



**FLORIDA SHRIMP WITH SNOW PEAS,
GLAZED APPLE AND MUSTARD CREMA**
serves 2

3 tablespoons butter	½ pound snow peas, blanched and trimmed
1 Granny Smith apple, thinly sliced on a mandoline	½ cup Dijon mustard
1 pound large shrimp, shelled and deveined	½ cup heavy cream
½ cup minced shallots	1 cup cooked wild rice
¾ cup white wine	2 tablespoons thinly sliced almonds

In a large sauté pan over medium-high heat, melt the butter. Add the apple slices and cook until softened and caramelized. Remove from the pan and reserve. Add the shrimp to the pan and cook until pink and opaque, about 3 to 4 minutes. Remove and reserve. Add the shallots to the pan and sweat until softened, about 3 minutes. Add the wine and stir to deglaze the pan, allowing the alcohol to evaporate and the sauce to reduce to a syrupy consistency.

Decrease the heat to medium and return the apples and shrimp to the pan. Add the snow peas. Stir in the mustard and cream and heat until warmed through. Serve over the wild rice and garnish with the almonds.

PAN-SEARED LACQUERED SCALLOPS
serves 2

2 tablespoons tamari soy sauce	6 large diver scallops
2 tablespoons mirin	1 tablespoon clarified butter
1 tablespoon light brown sugar	

In a small saucepan over medium heat, combine the tamari, mirin and brown sugar. Heat, stirring constantly, until the sugar dissolves. Reserve.

Pat the scallops dry. In a small sauté pan over high heat, warm the butter until searing hot. Sear the scallops to a caramel color, turn and sear the other side to a caramel color. Transfer to a plate.

Decrease the heat to low and add the tamari glaze to the pan. Return the scallops to the pan and spoon the glaze over the scallops several times. Confirm the scallops have reached the desired internal temperature, ideally 120°F/49°C, for medium rare. Serve with Wasabi Potato and Celeriac Puree (*see recipe, next page*).



WASABI POTATO AND CELERIAC PUREE

serves 4

1 pound celery root	1 teaspoon wasabi powder
½ pound russet potatoes	Kosher salt and freshly ground white pepper
½ cup heavy cream, warm	
6 tablespoons butter, cubed, room temperature	

Peel the celery root and potatoes and chop into 2- to 3-inch pieces. In a large saucepan over high heat, combine the vegetables with enough cold water to cover them by 4 inches. Bring to a boil and then decrease the heat to a simmer and cook until the vegetables are tender, about 20 minutes. Drain the vegetables and allow them to steam in the colander for 10 minutes.

Pass the vegetables through a ricer and back into the saucepan. Over low heat, use a spatula to stir the vegetables until the excess moisture evaporates. Slowly add the cream, allowing the vegetables to absorb it gradually. Stir in the butter cubes, a few at a time, and add the wasabi. Stir until the butter and wasabi are fully incorporated and the vegetables are thick and creamy. Season to taste with salt and pepper. Serve warm.

PEACH AND BERRY GALETTES

makes 2 (8-inch) galettes

PASTRY

2 cups all-purpose flour
2 tablespoons powdered sugar
2 tablespoons superfine sugar
Pinch of kosher salt
1 cup butter, cubed
½ cup ice water

FILLING

3 cups peeled, sliced peaches
3 cups fresh berries
2 tablespoons each honey, sugar and orange zest

TOPPING

½ cup almond meal
½ cup maple sugar
Pinch of cardamom
½ cup butter, cubed

MAKE THE PASTRY In a food processor, lightly pulse the flour, sugars and salt. Gradually add the butter, continuing to pulse until the dough resembles coarse meal. With the processor running, add the ice water and process until the dough just comes together.

Transfer the dough to a floured work surface, divide into 2 equally sized pieces and shape into 2 balls. Wrap each ball in plastic wrap and flatten each into a 2-inch-thick round. Refrigerate for 1 hour.

MAKE THE FILLING In a medium bowl, coat the peaches and berries with the honey, sugar and orange zest.

MAKE THE TOPPING In a food processor, pulse all ingredients to a crumbly consistency.

TO FINISH Preheat the oven to 450°F/232°C. Line a sheet pan with parchment paper and grease with butter. On a floured work surface, roll each piece of dough into a 10-inch round and place on the prepared pan. Spoon the filling onto the rounds, leaving 1½ inches around the edges. Fold the edges over to frame the filling for rustic open-faced galettes. Top with the crumble topping.

Bake the galettes until the crust is golden, about 20 minutes. Remove from the oven and let cool slightly before transferring to serving plates.

PAMPLEMOUSSE ROSE SPRITZER

makes 1 cocktail

2 ounces	Dash of orange bitters
pamplemousse rose liqueur	Rosemary sprig
1 ounce gin, preferably Hendrick's	Grapefruit slice
4 ounces sparkling water, chilled	

In a cocktail shaker, combine the liqueur, gin, sparkling water and bitters with ice and shake gently to mix. Pour into a glass and garnish with the rosemary and grapefruit.







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TAHINI SAUCE

makes 2 cups

1 head garlic	$\frac{3}{4}$ teaspoon kosher salt
$\frac{1}{3}$ cup fresh lemon juice	$\frac{1}{2}$ teaspoon toasted cumin
1 cup tahini paste	

Break apart the garlic head. In a blender, puree the unpeeled garlic cloves and the lemon juice. Strain through a fine mesh strainer and return the liquid to the blender. Add the tahini paste, salt and cumin and blend. Slowly add up to $1\frac{1}{2}$ cups of ice water if needed to achieve a smooth mixture that is the consistency of light cream.

HUMMUS

makes $3\frac{1}{2}$ cups

1 cup dried chickpeas	$\frac{1}{2}$ teaspoon toasted cumin
2 teaspoons baking soda	Paprika, for finishing
$1\frac{1}{2}$ cups Tahini Sauce (see recipe, this page)	Chopped parsley, for finishing
1 teaspoon kosher salt	Extra virgin olive oil, for finishing

In a large pot, combine the chickpeas, 1 teaspoon of the baking soda and enough water to allow the chickpeas to double in size and remain covered. Soak overnight.

Drain the chickpeas and return them to the pot with the remaining teaspoon of baking soda and enough water to cover the chickpeas by 5 inches. Bring to a boil and then decrease the heat to a simmer. Cover and simmer until the chickpeas are very tender, about 1 to 2 hours. Drain, reserving 1 cup of the water.

In a food processor, puree the chickpeas, tahini sauce, salt and cumin until very creamy, adding reserved water as needed to achieve a creamy consistency. To serve, dust with paprika, top with parsley and drizzle generously with olive oil.

HUMMUS VARIATIONS

SUBSTITUTES FOR CHICKPEAS

- Black Beans and Salsa
- Fava Beans and Olive Oil
- Edamame
- Lentils
- Split Peas
- Avocado

ALTERNATIVES FOR TOPPINGS

- Sautéed Mushrooms
- Roasted Red Pepper
- Grilled Artichoke
- Harissa
- Smoked Paprika
- Charred Eggplant



FALAFEL BUDDHA BOWL
serves 2

FALAFEL

2 cups parsley leaves
1 cup dried chickpeas,
soaked overnight
3 cloves garlic
1 shallot
Zest and juice of 1 lemon
1½ teaspoons toasted cumin
¼ cup almond meal
1 teaspoon baking soda
1 teaspoon kosher salt
¼ teaspoon cayenne pepper
Sunflower oil, for frying

FREEKEH TABOULI

2 cups parsley leaves, chopped
2 cups cherry tomatoes, quartered
1 cup ¼-inch cucumber cubes
1 cup cooked freekeh, cooled
10 mint leaves, chiffonade
¼ cup extra virgin olive oil
Kosher salt

1 cup Hummus
(see recipe, previous page)

PREPARE THE FALAFEL In a food processor, pulse the parsley, chickpeas, garlic, shallot, lemon zest, lemon juice and cumin until fine. Transfer the mixture to a medium bowl and stir in the almond meal, baking soda, salt and cayenne. Cover and refrigerate for at least 1 hour and up to overnight.

Using your hands, form each falafel using 2 tablespoons of the mixture. In a medium saucepan, pour enough oil to immerse the falafel and heat the oil to 370°F/188°C. Carefully add the falafel and fry until golden brown and slightly crisp. Transfer onto paper towels to drain.

TOSS THE TABOULI In a medium bowl, combine all ingredients and toss, seasoning well with salt.

ASSEMBLE THE BUDDHA BOWL In a wide, shallow bowl, arrange the falafel, tabouli and hummus in individual groups.

Chef Note: Substitutions for freekeh include quinoa, barley, amaranth, wild rice, wheat berries and couscous.



FALAFEL

CABBAGE KIMCHI
makes 1 quart

1 head napa cabbage	2 tablespoons fish sauce
¼ cup kosher salt	1 tablespoon grated garlic
1 cup 1-inch daikon batons	1 tablespoon ginger juice
4 scallions, in 1-inch pieces	1 teaspoon sugar
3 to 5 tablespoons gochugaru	

Quarter and core the cabbage and cut each quarter into 2-inch pieces. In a large bowl, combine the cabbage and salt and gently massage until the cabbage begins to soften. Add enough water, preferably distilled, to cover the cabbage. Cover with a plate weighed down with a nonreactive jar and let rest for 2 hours at room temperature. Rinse and drain the cabbage 3 times and then reserve in the colander to drain for 30 minutes.

In a large bowl, combine all remaining ingredients and mix well, adjusting the gochugaru to the desired spiciness. Squeeze any remaining moisture from the cabbage and add to the bowl. Using gloved hands, gently massage the cabbage into the mixture until thoroughly coated. Transfer to a sterilized 1-quart jar, pressing down on the vegetables until the briny liquid rises to cover them. Ensure 1 inch of space remains at the top of the jar and seal the jar.

Let rest at room temperature in a cool place out of direct sunlight for 5 days, opening the jar daily and using a sterilized spoon to press down on the vegetables and keep them submerged in the brine. This also releases fermentation gases, as it is normal to see bubbles in the jar and for the brine to seep out. After 5 days, refrigerate the jar for 1 to 2 weeks for best results. Kimchi can then be stored, refrigerated, for 4 more weeks.



CABBAGE KIMCHI

CREAMY CAJUN PASTA
serves 6

4 tablespoons clarified butter	1 tablespoon Cajun seasoning
½ pound andouille sausage, sliced on diagonal	1 cup heavy cream
½ pound shrimp, shelled and deveined	1 pound dried fettuccine or rigatoni, cooked al dente
3 cloves garlic, thinly sliced	¼ cup minced sun-dried tomatoes
¼ cup minced shallots	¼ cup minced roasted red bell pepper
1 thyme sprig	5 basil leaves, chiffonade
1 oregano sprig	Smoked paprika, for dusting

In a large sauté pan over medium-high heat, melt 1 tablespoon of the butter and sear the sausage until cooked through and crispy on the edges. Transfer to a large bowl. Add the shrimp to the pan and sear until pink and opaque, about 2 to 4 minutes depending on the size of the shrimp. Transfer to the bowl with the sausage and reserve.

Decrease the heat to medium and melt the remaining 3 tablespoons of butter. Add the garlic and sauté until it just begins to turn light brown. Transfer the garlic to the bowl with the sausage. Add the shallots, thyme, oregano and Cajun seasoning to the pan and sweat the shallots until soft, about 5 minutes. Add the cream, bring to a simmer and discard the thyme and oregano. Fold in the pasta, tomatoes and pepper. Return the sausage, shrimp and garlic to the pan and warm through. Divide among 6 wide, shallow bowls, finish with the basil and dust with paprika.

CORN TORTILLAS
makes 12 tortillas

2 cups masa harina, preferably Maseca	1¼ to 1½ cups warm water (150°F/66°C)
---------------------------------------	---------------------------------------

Heat a cast iron griddle over medium heat. Cut a large zip-lock bag into 2 pieces. Line a tortilla press with one piece of the plastic and reserve the other. Line a plate or basket with a warm towel.

In a medium bowl, combine the masa harina and 1¼ cups of the water and mix with your hands. Transfer the dough to a floured work surface and knead until very soft. If the dough is too dry, add water, 1 tablespoon at a time, as needed. Cover with a slightly damp towel.

Pinch off a few tablespoons of dough, roll it into a ball and then flatten it in your palm into a 2-inch round. Place the round on the tortilla press lined with plastic and top with the second piece of plastic. Press the lever down gently but firmly to flatten the dough into a 6-inch round.

Peel the top piece of plastic from the tortilla, flip the tortilla over into your palm and peel away the other piece of plastic. Gently place the tortilla on the griddle. Cook for 20 seconds, flip, cook for 1 to 2 minutes and flip again. Continue cooking until the tortilla puffs slightly and has toasty brown specks on both sides, about 30 more seconds. Transfer the tortilla to the towel-lined plate, wrap in the towel and reserve warm. Repeat the process with the remaining dough.



BULGOGI BEEF TACOS
serves 6

BEEF

½ cup tamari soy sauce
¼ cup unsweetened rice wine vinegar
¼ cup toasted sesame oil
2 tablespoons ginger juice
2 tablespoons brown sugar
4 cloves garlic, mashed
1 (2-pound) flank steak or 3 rib eye steaks
Peanut oil, for grilling

SLAW

2 tablespoons tamari soy sauce
2 tablespoons fish sauce
2 tablespoons avocado oil
2 tablespoons ginger juice

2 tablespoons fresh lime juice
1 tablespoon gochugaru
1 teaspoon kosher salt
2 cups shredded mixed cabbage
1 cup shredded carrot
1 cup shredded daikon
1 cup julienned cucumber
½ cup cilantro leaves, minced

SAUCE

½ cup sour cream
½ cup mayonnaise
3 tablespoons fresh lime juice
1 to 3 tablespoons gochujang
12 Corn Tortillas
(see recipe, previous page)

MARINATE THE BEEF In a large zip-lock bag, combine the tamari, vinegar, sesame oil, ginger juice, sugar and garlic and mix well. Add the steak and marinate in the refrigerator for 24 hours. About 2 hours before grilling, remove from the refrigerator to bring to room temperature.

MAKE THE SLAW In a large bowl, whisk together the tamari, fish sauce, avocado oil, ginger juice and lime juice. Stir in the gochugaru and salt and then add the vegetables and cilantro. Using clean hands, gently massage to coat and soften the vegetables. Let rest for 1 hour at room temperature.

GRILL THE BEEF Heat an outdoor grill or indoor cast iron grill to high. Using tongs, remove the steak from the marinade and sear on both sides until it reaches an internal temperature of about 130°F/54°C, for medium rare. Remove from the grill and let rest.

MAKE THE SAUCE AND SERVE In a medium bowl, whisk together all ingredients, adjusting the gochujang to taste. Slice the steak against the grain into ¼-inch-thick strips. Divide the steak among the tortillas, top with the slaw and drizzle with the sauce.



GOTLAND SAFFRON CRÊPES
WITH SWEET BERRIES
makes 8 crêpes

1 tablespoon butter	Pinch each of cardamom and salt
4 saffron threads, crushed	2 tablespoons clarified butter
$\frac{3}{4}$ cup all-purpose flour	1 cup fresh berries
1 cup whole milk	2 tablespoons
2 eggs	cardamom-infused sugar
1 tablespoon cognac	$\frac{1}{2}$ cup crème fraîche

In a small saucepan over low heat, combine the butter and saffron and warm until the butter melts. Remove from the heat and steep for 5 minutes.

In a blender, combine the flour, milk, eggs, cognac, cardamom, salt and saffron butter and mix on low speed just until blended, about 1 minute. Refrigerate the batter for at least 1 hour and up to overnight. Before making the crêpes, bring the batter to room temperature and ensure it is the consistency of light cream, adjusting with milk as needed.

In a 10-inch sauté pan over medium-high heat, melt just enough clarified butter to thinly coat the pan. When the pan is hot, lift the pan off the heat and pour in just enough batter to thinly coat the pan. Quickly swirl the pan so the batter coats the entire bottom. Return the pan to heat and cook the crêpe until the batter sets and the edges lift, about 1 minute. Flip the crêpe and cook the other side, which will take less time. Transfer the crêpe to a plate and make additional crêpes with the remaining butter and batter.

In a small bowl, stir together the berries and sugar. Fold the warm crêpes in half and then in half again and top with the berries and a dollop of crème fraîche.

CHEF TIP
INFUSIONS

Rather than adding synthetic flavorings, we prefer to make our own infusions to introduce subtle flavors to recipes. For salt and sugar, wrap a whole aromatic — such as cinnamon, cloves, cardamom, lavender, vanilla or lemon rind — in cheesecloth. Nestle the aromatic in 1 cup of kosher salt or fine sugar in an airtight jar, infuse for 3 days and then discard the aromatic. For olive oil or alcohol, infuse it the same way, except you can remove the aromatic after 1 to 2 days. When heated, cream can be infused to make a fragrant crème brûlée or ice cream, and simple syrup can be infused with almost any aromatic imaginable to create fancy cocktails. Simply let the warm liquids steep for 1 hour before removing the aromatics. Always use sterilized containers and utensils when making and storing infusions.





ISLAND FUSION

CULINARY
ARTS KITCHEN
on board
REGENT SEVEN SEAS CRUISES®

SPICED NUTS
makes 1 cup

- | | |
|-------------------------------------------------------------|-----------------------------|
| ¼ cup each pepitas, walnuts,
almonds and pecans | 1 teaspoon sugar |
| 1 tablespoon Caribbean
Spice Blend (see recipe, page 39) | 1 teaspoon garlic salt |
| | 2 tablespoons grapeseed oil |
| | Kosher salt |

Preheat the oven to 425°F/218°C. Spread the nuts in a single layer on a sheet pan and roast until toasted, about 1 to 2 minutes. In a medium bowl, combine the spice blend, sugar, garlic salt and oil. Add the roasted nuts and toss to coat well. Season to taste with salt. Serve warm or at room temperature.



SPICY GAZPACHO
serves 6

- | | |
|----------------------------------------------------------|-----------------------------------------------------|
| 1 onion, sliced in ½-inch rounds | 2 pints cherry tomatoes |
| 2 red bell peppers | 2 cucumbers, peeled and seeded |
| 2 jalapeño peppers | ½ cup cilantro leaves |
| 1 head garlic, roasted and peeled | 2 to 3 cups spicy vegetable juice,
preferably V8 |
| 1 clove garlic | 1 tablespoon Worcestershire sauce |
| 2 tablespoons red wine vinegar | 1 teaspoon celery salt |
| 1 tablespoon balsamic vinegar | Kosher salt |
| ½ cup extra virgin olive oil,
plus more for finishing | Caribbean-style hot sauce |

Heat an outdoor or indoor grill to high and grill the onion and peppers until charred and softened. Transfer the vegetables to a bowl, cover and let rest for 30 minutes to 1 hour. Stem, seed and skin the peppers. Coarsely chop the vegetables and reserve in the smoky liquid.

In a food processor, pulse the roasted and fresh garlic with the vinegars into a paste. With the processor running, gradually add the olive oil in a thin, steady stream to form an emulsion. Add the grilled vegetables, tomatoes, cucumbers, cilantro and 2 cups of the vegetable juice and blend until smooth. Add more vegetable juice as needed to achieve a smooth consistency. Gradually add the Worcestershire, celery salt, salt and hot sauce, adjusting to taste. Serve slightly chilled with a drizzle of extra virgin olive oil.



SWEET POTATO BOLO BREAD
WITH RUM GARLIC BUTTER
makes 4

BOLO BREAD

¾ to 1 cup water, at 110°F/43°C
2 teaspoons active dry yeast
4 teaspoons sugar
1 sweet potato, roasted tender and peeled
¾ cups all-purpose flour
2 teaspoons kosher salt
Olive oil, for grilling

RUM GARLIC BUTTER

¼ cup dark rum, preferably Myers's
2 heads garlic, roasted and peeled
½ cup butter, room temperature
2 tablespoons minced pecans
1 tablespoon finely minced shallot
1 tablespoon orange zest
Kosher salt and freshly ground black pepper

PREPARE THE BREAD DOUGH In a small bowl, whisk ¼ cup of the warm water, the yeast and 1 teaspoon of the sugar until the yeast dissolves. Let rest for 10 minutes.

In a food processor, pulse the sweet potato with the remaining 3 teaspoons of sugar, the flour and salt. With the processor running, add the yeast mixture and ½ cup more warm water. Mix until the dough forms a ball, adding more warm water if needed. Transfer the dough to a large oiled bowl, turning to completely coat with oil. Cover with plastic wrap and allow the dough to rise in a warm place until it doubles in size, about 1½ hours.

Transfer the dough to a floured work surface and knead until smooth and pliable. Divide the dough evenly into 4 balls. Flatten the balls into 5- to 6-inch rounds, cover with a dry kitchen towel and let rest for 45 minutes.

MAKE THE RUM GARLIC BUTTER In a small saucepan over medium-high heat, simmer the rum until it reduces to 1 tablespoon, about 10 minutes. In a medium bowl, mash the roasted garlic into a paste. Stir in the butter, pecans, shallot, orange zest and reduced rum. Season to taste with salt and pepper.

GRILL THE BOLO BREAD Heat an outdoor grill or indoor cast iron grill to high. Brush one side of each dough round with olive oil and grill, oiled side down, until charred and golden brown. Press lightly with a spatula to keep the bread from puffing and ensure it caramelizes. Brush the top sides of the dough with olive oil and flip, grilling until golden brown. Serve with rum garlic butter.

CARIBBEAN PORK CUTLETS
serves 4

4 (5- to 6-ounce) boneless pork chops	2 eggs
1 cup rice flour	2 cups panko bread crumbs
3 tablespoons Caribbean Spice Blend (<i>see recipe, page 39</i>)	Peanut oil, for frying

Slice the pork chops in half so they are half their original thickness. Place each piece of pork, one at a time, in a large zip-lock bag and gently pound to a thickness of ¼ inch.

Prepare a sheet pan with an elevated wire rack. In a shallow bowl, stir together the flour and spice blend. In a second shallow bowl, beat the eggs. Place the bread crumbs in a third shallow bowl. Using tongs, dip each piece of pork in the flour mixture, then egg and then bread crumbs, fully coating the pork. Place the breaded pork on the prepared pan and let rest for 15 minutes.

In a 10-inch sauté pan over high heat, pour enough oil to coat the bottom of the pan and warm until searing hot. Working in batches, add the pork and sear, turning once, until both sides are golden brown, about 5 minutes per side. Serve with Spicy Aioli (*see recipe, page 102*).



CARDAMOM RICE PILAF

serves 4

2 tablespoons butter	½ teaspoon Caribbean Spice Blend (<i>see recipe, page 39</i>)
½ cup minced shallots	1 cup basmati or jasmine rice
1 cinnamon stick	2¼ cups low-sodium chicken stock
6 cardamom pods	

In a medium saucepan over medium heat, melt the butter and sweat the shallots with the cinnamon stick, cardamom and spice blend, stirring occasionally, until the aromatics bloom, about 10 minutes. Add the rice and stir to coat well. Add the stock and bring to a boil. Decrease the heat to a simmer, cover and cook until the rice is tender and the liquid is fully absorbed. Remove the cinnamon stick. Fluff with a fork and serve immediately.

CARIBBEAN FISH, CRAB AND SHRIMP CAKES

serves 4

½ pound poached fish (such as snapper, grouper, cod or halibut)	1 tablespoon finely minced habanero pepper
¼ pound premium crab meat	1 tablespoon minced parsley
¼ pound minced cooked shrimp	1 tablespoon minced mint
½ cup unsweetened coconut flakes	1 teaspoon Caribbean Spice Blend (<i>see recipe, page 39</i>)
¼ cup finely minced shallots	Zest of 1 lime
¼ cup minced roasted red bell pepper	2 eggs, beaten
	½ cup full-fat mayonnaise
	1 to 2 cups panko bread crumbs

Line 2 sheet pans with parchment paper. Flake the poached fish into a large bowl and add the crab, shrimp, coconut, shallots, peppers, herbs, spice blend, lime zest, eggs and mayonnaise. Mix well. Gradually fold in the bread crumbs, adjusting the amount as needed to bring the mixture together. Using a 3-ounce cookie scoop, spoon the mixture onto the prepared pans and flatten into cakes. Refrigerate for 1 to 4 hours.

An hour before cooking, remove the cakes from the refrigerator to bring to room temperature. Preheat the oven to 400°F/204°C. Bake the cakes until warmed through. Let rest for a few minutes before serving, accompanied by Spicy Aioli (*see recipe, page 102*).

SWEET POTATO BOLO BREAD



WASABI-ENCRUSTED GROUPER

serves 4

- 1/4 cup toasted sesame oil

2 tablespoons each sake, rice wine vinegar, tamari soy sauce and ginger juice

1 tablespoon Chinese 5-spice powder

1 1/2 pounds skinless grouper, cut into 3- to 4-ounce pieces
- 1 cup rice flour

2 egg whites

2 cups finely crushed wasabi peas

1 cup panko bread crumbs

2 cups grapeseed oil

In a medium bowl, whisk together the oil, sake, vinegar, tamari, ginger juice and 5-spice powder. Place the fish in a zip-lock bag and add the marinade. Marinate for 1 hour, turning every 15 minutes to coat. Remove the fish from the marinade and reserve. In a medium saucepan over medium-high heat, simmer the marinade until reduced by half. Reserve.

Prepare a sheet pan with an elevated wire rack. Place the flour in a shallow bowl. In a second shallow bowl, whisk the egg whites. In a third shallow bowl, stir together the wasabi peas and bread crumbs. Dip each piece of fish in flour, then egg and then bread crumbs, fully coating it and gently pressing the bread crumb mixture to secure. Place the breaded fish on the prepared pan and let rest for 30 minutes.

In a large sauté pan, heat the oil to 375°F/191°C. Carefully add the fish, working in batches as needed to avoid overcrowding the pan. Fry the fish, turning once, until the breading is golden brown and the internal temperature reaches 130°F/54°C. Transfer onto paper towels to drain. Serve with the reduced marinade as a dipping sauce.



NEW WORLD GRANOLA

makes 3 cups

- 2 cups rolled oats

1/2 cup cashews

1/2 cup pepitas

1/2 cup shredded sweet coconut

1/4 cup maple sugar
- 1/4 cup maple syrup

1/4 cup coconut oil

Pinch of Caribbean Spice Blend (see recipe, page 39)

1/2 teaspoon kosher salt

1 cup dried cranberries

Preheat the oven to 250°F/121°C and line 2 sheet pans with parchment paper. In a large bowl, combine the oats, cashews, pepitas, coconut and sugar. In a small bowl, combine the syrup, oil, spice blend and salt. Pour the syrup mixture over the oat mixture and toss to combine. Spread the mixture on the prepared pans and bake, turning every 15 minutes, until browned, about 60 to 90 minutes. Remove from the oven and toss in the cranberries. Let cool and store in an airtight container.

GRILLED PINEAPPLE PARFAITS

serves 2

- 2 slices pineapple

1 cup strained Greek yogurt

1/2 cup New World Granola (see recipe, this page)
- 2 tablespoons honey, thinned with 2 tablespoons hot water

Blueberries, for garnish

On a cast iron grill over high heat, grill the pineapple, turning once, until grill marks appear on both sides and the pineapple dries out. Let cool and then mince.

In 2 tall parfait glasses, layer the pineapple, yogurt, granola and honey. Garnish with blueberries. Refrigerate until chilled and serve.

CHEF TIP

STRAINING GREEK YOGURT

To strain Greek yogurt, line a fine mesh strainer with a generously sized piece of cheesecloth and place over a large bowl. Place full-fat Greek yogurt, preferably the Greek brand FAGE, in the strainer. Cover and refrigerate overnight. The result is a thick, creamy and concentrated yogurt that we use for labneh, yogurt desserts and many other recipes.





ISLE HOPPER

CULINARY
ARTS KITCHEN
on board
REGENT SEVEN SEAS CRUISES®

PAPER-THIN SESAME CRISPS

makes 24 crackers

142 grams (about 1½ cups)
whole-wheat flour

134 grams (about 1 cup)
all-purpose flour

¾ cup white sesame seeds

1½ teaspoons kosher salt

1½ teaspoons baking powder

3 tablespoons olive oil

¾ cup plus 1 tablespoon water

In a medium bowl, whisk together the flours, sesame seeds, salt and baking powder. Make a well in the mixture and pour the oil and water into the well. Stir with a fork until the dough comes together. Transfer the dough to a floured work surface and knead for 1 minute. Divide the dough into 8 equally sized pieces, roll into balls and cover with a kitchen towel. Let rest for 15 minutes.

Preheat the oven to 450°F/232°C. Line 2 sheet pans with parchment paper. Using a pasta roller, beginning on the widest setting and working toward the narrowest, roll out the dough as thin as it can tolerate, about ⅛ inch. Trim the dough to fit on the prepared pans. Bake until the top sides are golden brown, about 4 minutes, and then flip the dough and bake until the other sides are golden brown. Break into smaller crackers to serve.

SCOTTISH SALMON RILLETTES

makes 6 rillettes

¼ cup sour cream

2 tablespoons butter,
room temperature

3 tablespoons fresh lemon juice

1 tablespoon single malt whisky

2 tablespoons finely
minced shallot

2 tablespoons thinly sliced chives

½ pound salmon fillet, poached,
cooled and flaked

½ pound smoked salmon,
preferably Scottish, flaked

Maldon salt and freshly ground
white pepper

2 red radishes, very thinly sliced

Paper-Thin Sesame Crisps
(*see recipe, this page*) or toasted
baguette slices

In a medium bowl, combine the sour cream and butter and mix until smooth. Stir in the lemon juice, whisky, shallot and chives, reserving 1 teaspoon of the chives for garnish. Mix well. Fold in the poached and smoked salmon and mix gently until incorporated. Season to taste with salt and pepper.

Divide the mixture among 6 small glass jars or ceramic crocks and place each on a larger plate. Garnish with the reserved chives and serve at room temperature accompanied by the radishes and sesame crisps or baguette slices.



PAPER-THIN SESAME CRISPS



SCOTTISH SALMON RILLETTES

OTTOLENGHI-INSPIRED SMOKY FRITTATA
serves 4 to 6

1 head cauliflower, in florets	1 teaspoon kosher salt
3 tablespoons olive oil	1 teaspoon ground white pepper
6 eggs	5 ounces smoked mozzarella, shredded
¼ cup crème fraîche	2 ounces sharp Cheddar, shredded
3 tablespoons chopped chives	
1 tablespoon Dijon mustard	
1 teaspoon smoked paprika	

Preheat the oven to 400°F/204°C. In a large zip-lock bag, combine the cauliflower and olive oil and toss to coat. On a large sheet pan, spread the cauliflower in a single layer and roast until softened but not fully cooked. Remove from the oven and let cool. Decrease the oven temperature to 250°F/121°C.

In a large bowl, beat the eggs. Add the crème fraîche, chives, mustard, paprika, salt and pepper and whisk until well blended. Add three-fourths of the cheeses and stir in the cooled cauliflower. Pour the mixture into a cast iron pan and top with the remaining cheeses. Bake until a toothpick inserted into the middle of the frittata comes out clean, about 15 to 30 minutes.

Serve warm, topped with a dollop of Smoky Pimentón Aioli and accompanied by the Farmer's Salad with Walnut Vinaigrette (*see recipes, this page and opposite page*).

SMOKY PIMENTÓN AIOLI
makes 1 cup

4 cloves garlic	1 cup extra virgin olive oil
1 egg yolk	1 teaspoon pimentón picante

Using the flat edge of a chef knife, mash the garlic into a paste. In a small bowl, whisk the egg yolk until pale, about 1 minute. Continue whisking vigorously while slowly adding the oil in a thin, steady stream to form an emulsion. Add the mashed garlic and pimentón and whisk to combine.

CHEF TIP
PIMENTÓN

Pimentón, or Spanish paprika, is the ground spice made from the dried, roasted red pepper capsicum annum. Peppers arrived in Europe during the Columbian Exchange with the New World and forever changed Spanish — and all European — cuisine. Pimentón is available in the sweet dulce variety or the smoky, spicy picante variety and many variations in between.



WALNUT VINAIGRETTE

makes ½ cup

2 tablespoons white balsamic vinegar	1 tablespoon minced shallot
¼ cup extra virgin olive oil	1 teaspoon minced tarragon
2 tablespoons minced toasted walnuts	2 mint leaves, chiffonade

Pour the vinegar into a medium bowl and whisk vigorously while slowly adding the olive oil in a thin, steady stream to form an emulsion. Stir in the walnuts, shallot, tarragon and mint. Taste and adjust the seasonings as needed.

FARMER'S SALAD

serves 4

2 red beets	½ cup Walnut Vinaigrette (see recipe, this page)
2 tablespoons extra virgin olive oil	½ cup goat cheese, crumbled
1 pound mixed mushrooms	¼ cup toasted walnuts, crumbled
2 tablespoons clarified butter	Maldon salt cellar and pepper grinder
8 cups mixed baby greens	

Preheat the oven to 375°F/191°C. Place the beets on a sheet of aluminum foil and sprinkle with the olive oil. Seal the foil tightly around the beets, place on a sheet pan and roast until fork tender, about 2 hours. Let cool and then remove the beet skins with a paper towel. Using a mandoline, slice the beets into 12 (¼-inch-thick) slices. Using a pastry cutter, cut the beets into uniform rounds. Reserve.

Dice the mushrooms into 1-inch pieces. In a large sauté pan over medium-high heat, melt the butter. Add the mushrooms in a single layer and sauté until lightly browned, about 8 to 10 minutes. Remove from the heat and reserve.

In a large bowl, gently fold together the greens and vinaigrette, adjusting the vinaigrette to taste. Layer 3 beet slices in a circular pattern on a plate and place a ring mold on top. Spoon one-fourth of the mushrooms into the mold, pressing gently. Top the mushrooms with one-fourth of the dressed greens. Remove the mold and sprinkle the salad with one-fourth of the goat cheese and walnuts. Repeat the process to make 3 more plates. Serve with the salt cellar and pepper grinder on the side for seasoning to taste.

PICCADILLY CHICKEN MAKHANI

serves 6

CHICKEN

1½ cups full-fat Greek yogurt
2 tablespoons lemon juice
2 tablespoons garam masala
2 pounds boneless, skinless chicken thighs

MAKHANI

½ cup butter
3 cups thinly sliced onions
1½ cups thinly sliced chili peppers (such as poblano, Anaheim and jalapeño)
1½ teaspoons garam masala
1½ teaspoons cumin

1 teaspoon cinnamon
2 tablespoons minced garlic
1 cup canned diced fire-roasted tomatoes
¾ cup low-sodium chicken stock
3 tablespoons ginger juice
Kosher salt
1½ cups heavy cream
¼ cup cashew meal
1½ teaspoons sun-dried tomato paste
3 tablespoons butter, cubed, room temperature
½ cup cilantro leaves

MARINATE THE CHICKEN In a large bowl, combine the yogurt, lemon juice and garam masala and mix well. Cut the chicken into 1- to 2-inch cubes, add to the marinade and stir to coat. Cover and refrigerate overnight. About 2 hours before cooking, bring the chicken to room temperature.

MAKE THE MAKHANI Preheat the oven to 200°F/93°C. In a large Dutch oven over medium-low heat, melt the butter and sweat the onions and peppers with the garam masala, cumin and cinnamon until the vegetables soften and the spices bloom, about 10 to 15 minutes. Add the garlic and sauté until its aroma is released. Add the tomatoes, chicken stock and ginger juice and bring to a simmer for about 10 minutes. Season to taste with salt.

Remove the chicken from the marinade and nestle it in the sauce. Cover and cook in the oven for 1 hour. Remove from the oven and stir in the cream, cashew meal and tomato paste. Cover and return to the oven for 30 more minutes.

TO SERVE Stir in the cubed butter to finish the sauce. Serve with the cilantro on the side.

IRISH SUNDAY CHOWDER

serves 4

3 tablespoons butter	½ pound bay scallops
½ cup diced Irish bacon	½ pound fresh clams
1½ cups finely diced onions	½ pound shrimp
2 bay leaves	2 cups heavy cream
2 thyme sprigs	1 cup cooked white runner beans
2 teaspoons freshly ground white pepper	½ cup corn kernels
1 teaspoon allspice	3 tablespoons chopped chives
3 cups low-sodium fish stock	2 tablespoons chopped parsley
3 cups lobster stock	Hearty Brown Irish Soda Bread <i>(see recipe, this page)</i>
1 cup mashed potatoes	Salted Irish butter
1 tablespoon fish sauce	Maldon salt cellar and white pepper grinder
½ pound salmon fillet, in 1-inch cubes	
½ pound cod fillet, in 1-inch cubes	

In a large saucepan over medium heat, melt the butter and sear the bacon. Decrease the heat to medium-low and add the onions, bay leaves, thyme, pepper and allspice. Cook until the onions soften, about 15 minutes.

Increase the heat to medium and add the stocks, potatoes and fish sauce. Heat to a simmer just below a boil, about 175°F/79°C. Discard the bay leaves and thyme. Add the fish and seafood and continue simmering until the fish is cooked, about 5 minutes. Add the cream, beans and corn and warm through. Stir in the chives and parsley. Serve with soda bread and salted butter and with the salt cellar and pepper grinder on the side for seasoning to taste.



IRISH SUNDAY CHOWDER

HEARTY BROWN IRISH SODA BREAD

makes 4 small loaves or 1 (8-inch) round loaf

319 grams (about 2½ cups) whole-wheat flour	1 tablespoon wheat germ
64 grams (about ½ cup) all-purpose flour	1 teaspoon baking soda
¼ cup steel-cut oats	1 teaspoon baking powder
¼ cup sunflower seeds	½ teaspoon salt
2 tablespoons brown sugar	2½ cups buttermilk

Preheat the oven to 425°F/218°C. Line a sheet pan with parchment paper and grease with butter. In a large bowl, whisk together all ingredients except the buttermilk. Make a well in the dry ingredients and pour in the buttermilk. Using a wooden spoon, fold together all ingredients until just combined. Do not over mix.

Using floured hands, divide the dough evenly into 4 balls. Place each on the prepared pan, flatten slightly into rounds, and score each with a knife. Bake until a toothpick inserted into the middle of the bread comes out clean, about 20 to 30 minutes. Transfer to an elevated wire rack to cool. Serve slightly warm or at room temperature.



HEARTY BROWN IRISH SODA BREAD

SCOTTISH WALNUT SHORTBREADS

makes 2 dozen cookies

1 cup butter, room temperature
½ cup sugar
1 teaspoon orange zest
¼ teaspoon kosher salt
2 cups all-purpose flour

½ cup rice flour
¾ cup pulverized
toasted walnuts
2 tablespoons fine
turbinado sugar

In a stand mixer, combine the butter and sugar and cream together on medium speed until pale and fluffy. Add the orange zest and salt and mix well. Add the flours and mix, scraping the sides of the bowl with a spatula as needed, until the batter is smooth. Stir in the walnuts, being careful not to over mix. If the dough is too soft, refrigerate for 30 minutes.

Preheat the oven to 325°F/163°C. Divide the dough in half. On a floured work surface, roll out the first half to a ½-inch thickness. Using a pastry cutter, cut the dough into 1-by-2-inch rectangles and place on a sheet pan. Repeat with the second half of dough. Prick the shortbreads with a fork in a pattern for pretty presentation.

Bake the shortbreads until just firm to the touch, about 18 to 20 minutes. Cool on the sheet pan for 5 minutes to set and then transfer to a cooling rack. Dust with the turbinado sugar and let cool.

GALWAY BLAZERS “FENCE REDUCER”

makes 1 cocktail

½ ounce coffee liqueur,
preferably Tia Maria

½ ounce Baileys Irish Cream
½ ounce vodka

Pour the coffee liqueur into a tall shot glass. Pour each of the other 2 liquors into its own small creamer. Using the back of a spoon to guide the Baileys Irish Cream, carefully pour it in a layer on top of the coffee liqueur. Using a clean spoon as a guide, carefully pour the vodka in a third layer.





MEDITERRANEAN MASTERPIECES

CULINARY

ARTS KITCHEN
on board
REGENT SEVEN SEAS CRUISES®

SWEET ALMOND MILK
makes 1 quart

- 2 cups blanched almonds
- 1 cinnamon stick
- 4 cups filtered water
- ¼ to ½ cup agave syrup or honey
- Dash of rose water

In a blender pitcher, combine the almonds, cinnamon and water. Cover and refrigerate overnight. The next day, remove the cinnamon stick and blend the mixture on high speed until the almonds are pureed, about 2 minutes. Line a fine mesh strainer with cheesecloth and place over a large bowl. Strain the mixture into the bowl, wringing the cheesecloth to extract all the liquid. Transfer the liquid to a pitcher and adjust the consistency with additional water as needed. Add the agave syrup, adjusting to desired sweetness. Refrigerate until very cold. Serve sprinkled with the rose water.

SPICY SMOKED AUBERGINE
makes 2 to 3 cups

- 4 eggplants
- ½ cup strained Greek yogurt
- ½ cup chopped toasted walnuts
- ¼ cup fresh lemon juice
- ½ cup chopped parsley
- 12 mint leaves, chiffonade
- 4 to 6 cloves roasted garlic
- 2 tablespoons tahini paste
- 1 tablespoon za'atar
- 1 teaspoon cayenne pepper
- ½ teaspoon toasted cumin
- Extra virgin olive oil, for finishing
- Toasted walnut halves, for finishing
- Maldon salt, for finishing

On an outdoor or indoor grill over high heat, grill the eggplants until well charred and very soft. Transfer to a bowl, cover and let rest for 30 minutes.

Scoop the eggplant flesh into a large bowl and mash with a fork. Stir in the yogurt, chopped walnuts, lemon juice, parsley, mint, garlic, tahini paste, za'atar, cayenne and cumin, adjusting the garlic and cayenne to taste. Use a 6-inch round cutter to mold the eggplant into a circle. Drizzle with oil. Sprinkle with walnut halves and salt.

CREAMY ALMOND PESTO PASTA
serves 4

- 4 cups packed basil leaves
- 1 cup artichoke hearts or bottoms
- Flesh of 1 avocado
- ½ cup almond meal
- ½ cup pine nuts
- ½ to 1 cup extra virgin olive oil
- 1 pound dried rigatoni
- 1 cup freshly grated Parmigiano Reggiano
- Pepperoncini flakes, for finishing

In a food processor, pulse the basil, artichokes, avocado, almond meal and pine nuts. Gradually add the oil and blend, using only enough oil to create a thick, smooth pesto. Transfer half of the pesto to a large serving bowl and reserve the remainder.

Bring a large pot of generously salted water to a vigorous boil. Add the pasta and cook until al dente. Using tongs, transfer the pasta to the serving bowl with the pesto and toss. Taste and add more pesto if needed. Add pasta water if needed to smooth out the sauce. Add the cheese and toss gently. Finish with the pepperoncini.

CHEF TIP
ALMOND MILK

When straining almond puree to make almond milk, the byproduct is a rich meal that can be used to thicken soups and sauces and when baking muffins and cakes.



TUSCAN POLLO PORCHETTA

serves 4

½ cup grated celeriac	2 teaspoons minced garlic
½ cup grated parsnip	1 teaspoon truffle oil
¼ cup chopped toasted walnuts	4 boneless, skinless chicken breasts
2 tablespoons dried cranberries, softened in hot water	8 slices prosciutto
1 tablespoon finely chopped sage	3 tablespoons butter
1 tablespoon finely chopped rosemary	8 sage leaves

In a medium bowl, combine the celeriac, parsnip, walnuts, cranberries, chopped sage, rosemary, garlic and truffle oil and mix well.

Preheat the oven to 350°F/177°C. Place each chicken breast, one at a time, in a large zip-lock bag and gently pound to a thickness of ½ inch. On a work surface lined with parchment paper, lay out the prosciutto in 4 stacks of 2 pieces each. Place a chicken breast on top of each prosciutto stack, making sure the ends of the breasts are within the ends of the prosciutto. Place one-fourth of the stuffing on each breast. Roll the chicken and prosciutto tightly around the stuffing. Place the rolled chicken, seam side down, in a baking pan. Bake until the chicken reaches an internal temperature of 162°F/72°C. Remove from the oven and reserve warm.

In a small sauté pan over medium heat, melt the butter. Add the sage leaves and infuse the butter for about 5 minutes. Drizzle the butter and sage over the chicken.

SOCCA RUCOLA INSALATA

serves 4

SOCCA	1 tablespoon minced shallot
¾ cup chickpea flour	1 teaspoon Dijon mustard
1 cup water	1 teaspoon honey
1 tablespoon extra virgin olive oil	1 teaspoon each minced tarragon, chives, parsley and cilantro
Pinch each of cayenne pepper and toasted cumin	2 tablespoons fresh lemon juice
Olive oil, for frying	

VINAIGRETTE

1 tablespoon champagne vinegar
2 tablespoons mild extra virgin olive oil

INSALATA

6 cups baby arugula
1 cup cherry tomatoes, halved
½ cup crumbled chèvre

PREPARE THE SOCCA BATTER In a blender, combine the flour, water and oil and blend to the consistency of light cream, adding more water if needed. Let rest for 1 hour at room temperature. Add the spices and blend until smooth.

MAKE THE VINAIGRETTE Pour the vinegar into a medium bowl and whisk vigorously while slowly adding the olive oil in a thin, steady stream to form an emulsion. Whisk in the shallot, mustard and honey. Stir in the herbs and lemon juice.

MAKE THE SOCCA In an 8-inch sauté pan over medium heat, warm enough oil to coat the bottom of the pan. When the oil is warm — but not hot — pour in enough batter to coat the bottom of the pan, creating a cake that is thicker than a crêpe but thinner than a pancake. Cook until the edges are crisp and the bottom is a toasty caramel color, about 15 minutes. Flip and cook the other side just to a creamy golden color, about 2 minutes. Transfer to a plate and reserve warm. Repeat to make additional socca cakes with the remaining batter.

TO SERVE Toss the arugula and tomatoes in the vinaigrette. Plate each socca and top with the salad and chèvre.



BOURRIDE PROVENÇALE
serves 2

- 2 tablespoons olive oil

1 shallot, minced

Pinch each of crushed fennel seeds and red pepper flakes

1 bay leaf

2 teaspoons minced garlic

4 saffron threads, crushed

½ cup dry white wine

12 whole canned tomatoes, drained and chopped

¼ cup lobster stock
- 1 tablespoon herbes de Provence

6 mussels

6 large shrimp, room temperature

4 large diver scallops, room temperature

4 (3-ounce) skinless branzino fillets, room temperature

1 thyme sprig

1 marjoram sprig

Aioli (*see recipe, page 79*), for finishing

In a medium sauté pan over medium heat, sweat the shallot in the oil with the fennel seeds, pepper flakes and bay leaf until the shallot softens and the spices bloom, about 2 to 3 minutes. Add the garlic and sauté until its aroma is released. Add the saffron and wine, increase the heat to medium-high and simmer until reduced to a syrupy consistency.

Decrease the heat to medium-low and add the tomatoes, stock and herbes de Provence. Simmer gently, adjusting the heat as needed to prevent boiling, until the sauce thickens, about 3 to 4 minutes.

Nestle the mussels, shrimp, scallops and branzino on top of the tomato mixture. Add the thyme and marjoram. Cover with a cartouche and simmer gently for 2 to 3 minutes. Turn the seafood and cook until the shrimp are pink and opaque, about 2 to 3 more minutes. Discard the bay leaf, thyme and marjoram.

Spoon the tomato sauce into bowls and arrange the seafood on top. Finish with dollops of aioli.

CRETAN ROSE
makes 1 cocktail

- 1 pink grapefruit

1 tablespoon honey

6 mint leaves

2 ounces METAXA Greek brandy
- 2 drops rose water

2 ounces sparkling wine, well chilled

1 cinnamon stick

Preheat the broiler. Cut the grapefruit in half, drizzle the cut sides with the honey and place on a sheet pan under the broiler until the sugar caramelizes. Remove from the broiler and let cool. Squeeze to yield 4 ounces of juice.

In a cocktail shaker, muddle the mint leaves. Add the brandy, rose water, grapefruit juice and a few ice cubes. Shake well and strain into a martini glass. Top with the sparkling wine and garnish with the cinnamon stick.



THE WORLD IN HEMISPHERES

NEW WORLD MEDITERRANEAN

CULINARY

ARTS KITCHEN
— on board —
REGENT SEVEN SEAS CRUISES®

TOMATO GALETTE

serves 4

DOUGH

155 grams (about 1¼ cups)	Olive oil, for roasting
all-purpose flour	2 tablespoons butter
Pinch of kosher salt	2 cups sliced sweet onions
112 grams (½ cup) butter, cubed	2 thyme sprigs
60 grams (¼ cup) sour cream	1 cup grated fontina
½ tablespoon vodka	½ cup grated
¼ cup ice water	Parmigiano-Reggiano
	½ cup Aioli (<i>see recipe, page 79</i>)

FILLING

4 cups ½-inch tomato cubes	8 basil leaves, chiffonade
1 tablespoon kosher salt	1 plum tomato, in ¼-inch slices

MAKE THE DOUGH In a medium bowl, combine the flour and salt. Add the butter and work the dough until it resembles coarse meal with some pea-sized butter pieces. Make a well in the mixture. In a small bowl, whisk together the sour cream and vodka and pour into the well. Using a wooden spoon, stir the dough, adding the water, until it comes together. Shape the dough into a ball, wrap in plastic wrap and chill for at least 2 hours and up to 2 days.

PREPARE THE FILLING In a fine mesh strainer over a medium bowl, toss the tomato cubes with the salt and let drain for 2 to 4 hours.

Preheat the oven to 350°F/177°C. Drizzle the salted tomatoes with olive oil. On 2 sheet pans, spread the tomatoes in a single layer with plenty of space in between them and roast until dry and slightly browned, about 30 to 40 minutes. Let cool and reserve.

In a medium sauté pan over medium-low heat, melt the butter and sweat the onions with the thyme until the onions are very soft and translucent, about 30 minutes. Discard the thyme and reserve the onions.

In medium bowl, combine the cheeses, aioli and basil and mix into a creamy paste. Stir in the reserved tomatoes and onions.

BAKE THE GALETTE Preheat the oven to 375°F/191°C. Line a sheet pan with parchment paper. On a floured work surface, roll out the dough into a 12-inch circle and place on the prepared pan. Spoon the tomato mixture into the center of the dough, leaving a 2½-inch border around the edges. Top the mixture with the sliced plum tomatoes. Fold over the edges of the dough to frame the filling, pleating the edges. Bake the galette until golden brown, about 30 to 40 minutes. Remove from the oven and let rest for 10 minutes. Serve warm or at room temperature.

WHITE BEAN AND ASPARAGUS SALAD

IN TARRAGON LEMON VINAIGRETTE

serves 4

¼ cup pancetta lardons	¼ cup minced sun-dried tomatoes
2 tablespoons white balsamic vinegar	5 cloves garlic, very thinly sliced and toasted
2 tablespoons fresh lemon juice	1 teaspoon finely grated lemon zest
½ cup extra virgin olive oil, plus more as needed	Kosher salt and freshly ground black pepper
¼ cup minced shallots	¼ cup toasted pine nuts
2 tablespoons tarragon Dijon mustard	¼ cup chives
4 cups cooked cannellini beans	8 lemon wedges
2 cups grilled asparagus, in 3-inch pieces	

In a small sauté pan over medium heat, sear the pancetta until crispy. Transfer onto paper towels to drain and reserve the rendered fat.

In a large bowl, combine the vinegar and lemon juice. While whisking vigorously, slowly add the oil in a thin, steady stream to form an emulsion. Whisk in 1 tablespoon of the reserved fat. Stir in the shallots and mustard. Add the beans, asparagus, tomatoes, garlic, lemon zest and cooked pancetta. Toss to coat well, adding more oil if needed, and season to taste with salt and pepper. Garnish with the pine nuts and chives and a drizzle of oil. Serve with the lemon wedges and Sweet Potato Bolo Bread (*see recipe, page 52*).



TOMATO GALETTE

POTATO AND LEEK LATKES
makes 12 latkes

2 tablespoons butter	1 teaspoon baking powder
2 cups very thinly sliced leeks	1 teaspoon kosher salt, plus more for finishing
1 cup very thinly sliced onion	Pinch of smoked paprika
1 cup minced scallions	1 to 2 eggs
4 cups peeled, grated russet potatoes	Peanut oil, for frying
¼ cup rice flour	

In a large sauté pan over medium-low heat, melt the butter and sweat the leeks and onion until soft, about 30 minutes. Remove from the heat, stir in the scallions and let cool.

In a large bowl, stir together the cooled leek mixture, potatoes, flour, baking powder, salt, paprika and 1 egg. If the mixture is too dry, add another egg.

In a large sauté pan over medium-high heat, warm 2 inches of oil until a pinch of the batter sizzles when added to the pan. Using a cookie scoop or large spoon and working in batches, spoon fritters into the oil and press lightly to flatten a bit. Fry the fritters, turning once, until golden brown, about 3 minutes per side. Transfer onto paper towels to drain and finish with a sprinkle of salt. Serve hot with Pecan and Cashew Labneh (*see recipe, this page*).

PECAN AND CASHEW LABNEH
makes 1½ cups

¼ cup pecans, toasted	1 tablespoon lemon zest
¼ cup cashews, roasted	Kosher salt
1 cup strained Greek yogurt	

In a food processor, pulse the nuts into a fine, crumbly mixture. In a medium bowl, combine the nut mixture, yogurt and lemon zest and mix well. Season to taste with salt. Serve at room temperature.

ALLSPICE TURKEY MEATBALLS WITH SUCCOTASH
serves 4

MEATBALLS	SUCCOTASH
1 pound ground turkey	½ pound turkey bacon
½ cup fresh bread crumbs	2 cups cooked corn
1 egg, beaten	2 cups cooked lima beans
2 tablespoons sesame seeds	1 spring onion, sliced
2 teaspoons minced garlic	¼ cup chopped cherry tomatoes
2 teaspoons allspice	Kosher salt
1 teaspoon cumin	2 tablespoons cilantro leaves
1 teaspoon kosher salt	

MAKE THE MEATBALLS Preheat the oven to 400°F/204°C. In a large bowl, combine all ingredients and mix well. Form into golf-ball-sized meatballs and place on a sheet pan or in the cups of a miniature muffin tin. Bake the meatballs until they are browned and reach an internal temperature of 165°F/74°C, about 20 minutes. Remove from the oven and reserve warm.

PREPARE THE SUCCOTASH In a large sauté pan over medium heat, sear the bacon until crisp. Transfer onto paper towels to drain. In the same pan, stir together the corn, lima beans and onion and sauté until warmed through. Add the tomatoes, crumble in the bacon and season to taste with salt. Divide the succotash into 4 shallow bowls, top with the meatballs and garnish with the cilantro.



CHOCOLATE LAVA CAKES
makes 6 (6-ounce) cakes

- 1/2 cup fine sugar

2 eggs

2 egg yolks

1/2 cup butter
- 6 ounces bittersweet chocolate,
preferably Valrhona

2 tablespoons all-purpose flour

Powdered sugar, for dusting

Preheat the oven to 400°F/204°C. Grease 6 (6-ounce) ramekins with butter. In a small bowl, whisk the fine sugar, eggs and egg yolks until pale yellow and fluffy. Reserve.

In a double boiler over simmering water, melt the butter and chocolate, ensuring the temperature of the chocolate does not rise above 115°F/46°C. Add the reserved sugar mixture and whisk in the flour.

Divide the batter among the prepared ramekins and place on a sheet pan. Bake until the sides are firm but the centers are still soft. Remove from the oven and let cool for 1 minute. Invert onto plates, dust with powdered sugar and serve immediately.

ROASTED PINEAPPLE SPARKLER
makes 2 cocktails

- 10 (1-inch) fresh pineapple slices

1/4 cup maple syrup

4 mint leaves

8 lime wheels
- 4 ounces vodka

1 ounce Domaine de Canton

1 ounce fresh lime juice

4 ounces sparkling water, chilled

Preheat the oven to 450°F/232°C. Place the pineapple on a foil-lined sheet pan and drizzle with the syrup. Roast until caramelized on one side, about 10 minutes, and then flip and roast until fully caramelized, about 10 more minutes. Let cool. Cut 2 pieces for garnish and reserve.

Transfer the remaining pineapple to a blender and blend well. Strain through a fine mesh strainer. Reserve the juice for the cocktails and reserve the pulp for another use — perhaps served over ice cream or Greek yogurt!

In each of 2 tall glasses, muddle 2 of the mint leaves. Fill each glass with ice and add 4 lime wheels to each. In a cocktail shaker, combine the vodka, Domaine de Canton and lime juice. Add the reserved pineapple juice to taste, about 2 to 4 ounces, and shake well. Divide between the 2 glasses, top with the sparkling water and garnish with the reserved pineapple pieces.

CHEF TIP
THE COLUMBIAN EXCHANGE

One of the most influential periods in culinary history was the “discovery” of the New World by Spanish and Portuguese explorers — and the exchange of food that ensued.

FROM NEW WORLD
TO OLD WORLD

FROM OLD WORLD
TO NEW WORLD

- Sweet and White Potatoes
 - Beans (Kidney, Navy, Lima)
 - Chili and Bell Peppers
 - Avocados
 - Corn
 - Squash
 - Tomatoes
 - Pineapples
 - Wild Rice
 - Peanuts and Cashews
 - Cacao
 - Vanilla Beans
 - Tobacco
 - Turkeys
- Coffee
 - Olives
 - Onions
 - Lettuce
 - Bananas
 - Grapes
 - Lemons
 - Oranges
 - Peaches
 - Pears
 - Rice
 - Sugarcane
 - Honeybees
 - Chickens, Sheep and Cows





ON A PLATE & IN A GLASS

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PROSCIUTTO-WRAPPED PRUNES

serves 4

- 2 ounces blue cheese (such as Gorgonzola, Stilton or Cabrales)

2 tablespoons minced toasted walnuts
- 1 tablespoon dried cherries

8 large pitted prunes

8 slices prosciutto

1 teaspoon olive oil

In a small bowl, mash the cheese with a fork. Add the walnuts and cherries and mix into a paste. Cut off one end of each prune and stuff each prune with about 1 tablespoon of the cheese mixture.

Lay out the slices of prosciutto and place a stuffed prune on one end of each slice. Roll the prosciutto around the prunes and secure with a toothpick.

In a small sauté pan over medium-high heat, warm the oil until hot. Sear the wrapped prunes on all sides until the prosciutto is slightly caramelized, about 30 seconds. Serve warm or at room temperature.



PAIRINGS Light-bodied and dry, Prosecco is a DOC or DOCG white sparkling wine from northern Italy. Refreshing on the palate with hints of green apple, melon and cream, it pairs well with fruit-driven appetizers and cured meats. Other sparkling pairings include a French Crémant, a Spanish cava and a Washington State sparkling wine. A dry hard apple cider or a chocolate-forward stout would also be worth a try.

BASQUE BAKED SHRIMP

serves 2

- 8 jumbo shrimp, shelled, deveined and butterflied

1 tablespoon extra virgin olive oil

1 tablespoon dry white wine, preferably Albariño

1 tablespoon minced garlic

1 tablespoon minced shallot
- 1 tablespoon minced parsley

1 teaspoon piment d'Espelette

Zest and juice of 1 lemon

1/3 cup panko bread crumbs

3 to 4 tablespoons olive oil

2 lemon wedges

Preheat the oven to 350°F/177°C. In a gratin dish, combine the shrimp with the extra virgin olive oil and wine and spread the shrimp, cut sides down, in a single layer.

In a small bowl, combine the garlic, shallot, parsley, piment d'Espelette, lemon zest and juice and mix well. Add the bread crumbs. While stirring with a fork, drizzle in the olive oil, adjusting the amount as needed to form a moist, crumbly mixture. Spoon the mixture over the shrimp. Bake until the shrimp are pink and opaque and the juices are bubbly, about 7 to 10 minutes.



PAIRINGS If ever there were a perfect marriage between wine and seafood, it is the Galician Albariño. The piercing acidity, refreshing citrus and oceanic salinity of this wine celebrates the subtle flavors of the sea. Other classic pairings include a Fino or Manzanilla sherry, a white Burgundy, a Ligurian Vermentino, a Kumeu River Chardonnay or an unoaked Sonoma Chardonnay. Savory shrimp also pairs well with a pils or pale ale.



PROSCIUTTO-WRAPPED PRUNES



CROQUE MONSIEUR

serves 4

- 1 tablespoon butter

1½ tablespoons all-purpose flour

1 cup whole milk, warm

½ teaspoon kosher salt

Pinch each of freshly ground white pepper and nutmeg
- ¼ cup freshly grated Parmigiano-Reggiano

8 slices baked ham

8 slices country white bread, lightly toasted

2 tablespoons Dijon mustard

2 cups freshly grated Gruyère

In a small saucepan over medium heat, melt the butter and then whisk in the flour to make a roux. Slowly pour in the milk, whisking constantly until the béchamel thickens. Whisk in the salt, pepper, nutmeg and Parmigiano-Reggiano. Remove from the heat and reserve.

Preheat the oven to 400°F/204°C. Line a sheet pan with parchment paper. Trim the ham and bread into 5-inch squares. Place 4 slices of bread on the prepared pan and brush the bread with the mustard. Top each slice with 2 ham slices and ¼ cup of the Gruyère. Top with the remaining bread slices. Pour the reserved sauce over the sandwiches and sprinkle the remaining Gruyère over the top. Bake until the sandwiches are bubbly and the cheese is browned. Serve warm.

Chef Note: Add a fried egg on top of the croque monsieur to create a croque madame.



PAIRINGS A cousin of Pinot Noir, Gamay is cherished as a delicate, medium-bodied, low tannin wine. Its red berry aroma on the nose is complemented by the tart, high acidity on the palate — making it a perfect food wine and a favorite of sommeliers and wine connoisseurs. You might also try a Lambrusco, Zinfandel, Grenache or Pinot Noir. A bitter, citrusy IPA or a crisp, dry saison beer would also be good choices, and a bourbon on the rocks would be a decadent treat!

ARTICHOKE TAPENADE WITH CHÈVRE

makes 2 cups

- 1 cup fresh or frozen artichoke bottoms

1 cup pitted niçoise olives

½ cup toasted walnuts

¼ cup parsley leaves

2 tablespoons fresh lemon juice

2 anchovy fillets in oil
- 1 tablespoon capers, rinsed

¼ cup fresh chèvre

1 teaspoon fresh thyme buds, lightly crushed

1 teaspoon grated lemon zest

1 baguette, sliced and toasted

In a food processor, combine the artichoke bottoms, olives, walnuts, parsley, lemon juice, anchovies and capers. Pulse until well blended but not pureed.

In a small bowl, stir together the chèvre, thyme and lemon zest. Spread a small amount of the cheese mixture on each toasted baguette slice and top with the tapenade.



PAIRINGS With its graceful athleticism, Provence rosé is the ballerina of wines. Perfect with spicy and delicate dishes alike, the range of this dry, acidic wine is remarkable. Provence rosés capture their terroir as well as any wine, with hints of lavender and thyme and a sunny minerality in every glass. While Provence rosé with Provence olives is a classic pairing, you might also try a gin martini or a vodka and soda with lime. A French Champagne or Crémant would also pair well with olive-forward tapenade.



IRISH SAUSAGE POCKETS
makes 8

- | | |
|--------------------------------------------------------------------------------|------------------------------|
| 1 pound ground pork | 2 sheets puff pastry, thawed |
| 2 tablespoons each minced sage, thyme and parsley | 1 egg, beaten |
| 1 teaspoon each nutmeg, coriander, kosher salt and freshly ground white pepper | |

Preheat the oven to 400°F/204°C and lightly grease a sheet pan. In a large bowl, combine the pork, herbs and spices and mix well. Divide into 8 pieces and mold into approximately 1½-by-3-inch patties. On a floured work surface, cut the pastry into 4-by-5-inch rectangles and place a sausage patty on each rectangle. Brush the edges of the pastry with water and fold over to envelop the sausage in a pocket. Crimp the edges to seal. Place the pockets on the prepared pan, score each 3 times with a knife and brush the tops with the egg. Bake until golden brown, about 7 to 10 minutes. Serve warm.



PAIRINGS A medium-bodied dark beer with pillowy foam, Guinness is as soothing and harmonious as a Celtic lullaby. The nutty, toasty, dark chocolate nose of Guinness is complemented by the light and bittersweet taste — making it the perfect partner for classic Irish pub food. If you prefer a wine pairing, then medium-bodied reds like Merlot, Sangiovese, Tempranillo and Zinfandel are great choices. A glass of Irish whiskey would also be a treat!

MARIA GRAZIA'S ZAETI
makes 2 dozen

- | | |
|------------------------------------------------|-----------------------------------|
| 125 grams (about 1 cup) flour | 60 grams (¼ cup) butter, softened |
| 125 grams (about 1 cup) fine cornmeal | 1 egg |
| 60 grams (⅓ cup) fine sugar | ¼ teaspoon vanilla extract |
| 3½ grams (1 heaping teaspoon) active dry yeast | 60 grams (⅓ cup) raisins |
| Pinch of salt | 3 tablespoons pine nuts |

Preheat the oven to 365°F/185°C and lightly grease a sheet pan. In a large bowl, whisk together the flour, cornmeal, sugar, yeast and salt. Using a wooden spoon, make a well in the mixture and add the butter, egg and vanilla to the well. Mix well and then fold in the raisins and pine nuts.

Divide the dough into 4 pieces and roll each into a cylinder about 7 inches long. Cut each cylinder into 1-inch pieces and place the cookies on the prepared pan. Using your little finger, make a small indentation in the top of each cookie. Bake until golden brown and crisp, about 18 to 20 minutes.



PAIRINGS Evoking the elegance of Tuscany, Vin Santo is a full-bodied dessert wine with flavors of hazelnut, dried apricot and caramel. Because of its lovely, sweet intensity, just a sip is often sufficient to complement a dessert, or you may wish to simply dip your biscotti or zaeti into the wine. Maria Grazia pairs her zaeti with a cold glass of Veneto Prosecco.



CONFETTI CHEESE MEDLEY

serves 4 to 6

8 ounces assorted cheeses (such as sharp Cheddar, Stilton, Gruyère, Camembert and/or chèvre), room temperature

½ cup mixed nuts or seeds (such as walnuts, pecans, pumpkin seeds and/or pine nuts), toasted

½ cup dried cherries

3 tablespoons honey, thinned with 2 tablespoons port wine

2 to 3 tablespoons fresh lime juice

1 baguette, sliced, buttered and toasted

In a medium bowl, crumble the cheeses into ¼-inch pieces. Fold in the nuts, cherries and thinned honey. Stir in the lime juice, adjusting the amount to taste. Serve in dessert bowls with the baguette slices.



PAIRINGS With origins in Portugal, tawny port brings a beautiful cinnamon, caramel, clove and fig profile to its pairings. Because of its full body and high alcohol content, tawny port should be served in a small portion and at room temperature or slightly below. Classic pairings include cheese, nuts and dried fruits, making it perfect with a post-entrée and pre-dessert cheese course.

While port is an excellent option, there are myriad possibilities when pairing wines and cheeses, largely influenced by the diverse attributes of the cheese. You can't go wrong pairing wines and cheeses by terroir, and you can also simply pair:

- *Intense wines with intense cheeses*
- *Bold reds with aged cheeses*
- *Sweeter wines with washed rind cheeses*
- *Sparkling wines with creamy cheeses*

CELTIC CREAM CAKES

serves 4

1 cup almond flour

¼ cup fine semolina flour

1 tablespoon all-purpose flour

½ teaspoon baking powder

¼ cup butter, room temperature

1 egg, room temperature

Seeds of 1 vanilla bean

¼ cup sugar

1½ cup Baileys Irish Cream

Powdered sugar, for dusting

Preheat the oven to 350°F/177°C. Grease 4 (6-ounce) ramekins with butter and place parchment paper lifts in them.

In a medium bowl, whisk together the flours and baking powder. Make a well in the mixture. In another medium bowl, whisk the butter, egg, vanilla and sugar until fluffy. With a wooden spoon, add the wet mixture to the dry well and blend into a thick batter.

Divide the batter between the prepared ramekins and bake until a toothpick inserted into the middle of the cakes comes out clean, about 8 to 12 minutes. Remove from the oven and let cool for 5 minutes.

Divide the Baileys among 4 small bowls that are slightly larger than the cakes. Using the lifts, transfer the warm cakes from the ramekins to the bowls. Allow the cakes to soak up the liqueur for 15 to 30 minutes. Using the lifts, transfer the cakes from the bowls to small plates. Discard the lifts. Dust the cakes with powdered sugar.



PAIRINGS With myriad options, liqueurs are perfect for after-dinner cocktails as well as infusing and finishing these almond cakes. While this recipe uses Baileys Irish Cream, we have soaked these cakes in Chambord, Grand Marnier, Domaine de Canton, Tia Maria, Frangelico, amaretto, limoncello and dark spiced rum. The only rule for this pairing is: what's in the liquor cabinet?







PAELLA INSPIRATION

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PAELLA VALENCIANA
serves 8

1½ cups olive oil	4 large tomatoes, seeded and diced
2 pounds rabbit meat, cubed	1 rosemary sprig
2 pounds chicken thigh meat, cubed	1 tablespoon pimentón picante
Kosher salt	2 cups Bomba rice
1 pound fresh tavella or ferradura beans	¼ cup saffron water (see <i>Chef Tip</i> , this page)
1 pound garrofó beans, cooked	20 vaquetes de Valencia snails
	7 to 8 cups chicken stock, warm

In a 14- to 16-inch paella pan over medium-high heat, warm 1 cup of the oil and sear the rabbit and chicken until crispy, about 3 to 5 minutes. Move the meat to the outer edges of the pan and season with salt.

Add the fresh and cooked beans to the center of the pan and sear lightly. Move the beans to the outer edges of the pan with the meats and season with salt. Add the tomatoes and rosemary to the center of the pan and sauté until the moisture from the tomatoes evaporates completely. Sprinkle the pimentón over the tomatoes and add the remaining ½ cup of oil. Bring all ingredients together and mix well.

Remove the pan from the heat. Add the rice and saffron water and stir to coat the rice well. Nestle the snails in the rice. Using chopsticks or a straw, poke a few holes in the rice mixture and pour in enough stock to just cover the rice. Return the pan to medium-high heat, cover with foil and simmer for 10 minutes. If the rice has absorbed the liquid, add more stock. Replace the foil and simmer for 5 more minutes.

Uncover the paella and continue adding stock as needed until the stock is absorbed and the rice is al dente. Increase the heat to high and cook for 1 to 2 minutes to caramelize the rice on the bottom of the pan. Watch carefully to ensure the paella does not burn, but do not stir. Once the socarrat has formed, remove from the heat. Serve family style in the paella pan.

CHEF TIP

SAFFRON AND SAFFRON WATER

Derived from the stigma of the crocus flower, saffron is an essential ingredient in paella. The most expensive spice by weight, saffron adds a rich amber color and savory flavor to paella. When purchasing saffron, always buy whole threads rather than ground powder. Store saffron in an airtight container and crush just before using, or make saffron water by adding 20 to 30 saffron threads to ¼ cup warm water and letting it steep for a few hours.



CATALAN FIDEUÀ

serves 4 to 6

1 pound dried fideuà noodles	1 pound shrimp
2 to 3 tablespoons olive oil	1 pound mussels
4 cups lobster stock, warm	Zest of 1 orange
¼ cup saffron water (see <i>Chef Tip</i> , previous page)	¼ cup parsley leaves
1 pound small sea scallops	8 lemon wedges

Preheat the oven to 375°F/191°C. In a large bowl, combine the noodles and oil and toss, adjusting the oil as needed to coat well. Spread the noodles on a sheet pan and toast until golden brown, about 8 to 10 minutes.

In a large paella pan or ovenproof sauté pan over medium-high heat, combine the toasted noodles and 3 cups of the stock and bring to a boil. Using a flat spatula, press down on the noodles so they soften into the stock. Stir in the saffron water, boil for 1 minute and then add enough additional stock to cover the noodles by 1 inch. Decrease the heat to a simmer and cook, stirring occasionally and adding stock as needed, until the noodles are al dente.

Remove the pan from the heat and nestle the scallops, shrimp and mussels in the noodles. Cover with foil and bake until the scallops and shrimp are opaque and the mussels open, about 5 minutes. The noodles should be cooked firm and the mixture a bit soupy. Garnish with the orange zest and parsley. Serve with the lemon wedges and Aioli (see *recipe*, opposite page).

IT'S A PARTY PAELLA

serves 8

30 saffron threads, crushed	4 teaspoons minced garlic
¼ cup warm water	½ cup white wine
1 teaspoon pimentón picante	4 plum tomatoes, diced
1 cup olive oil, preferably Spanish	4 piquillo peppers, diced
½ pound Spanish chorizo, diced	1 cup Bomba or Calasparra rice
3 lobster tails, shell on, split lengthwise	1 cup each clam juice, lobster stock and chicken stock, combined
6 chicken thighs, bone in, skin on	8 large shrimp
½ pound pork loin, in ¾-inch cubes	8 scallops
1 cup finely diced onion	8 mussels
2 bay leaves	16 lemon wedges
1 red bell pepper, diced	

MAKE THE SOFRITO In a small bowl, whisk together the saffron, water and pimentón and infuse for 1 hour.

In a 14- to 16-inch paella pan over medium heat, warm the oil and add the chorizo. Render the fat and then remove the meat and reserve. Increase the heat to medium-high and sear the lobster tails, flesh side down, until golden, about 2 minutes. Remove the lobster and reserve. Sear the chicken, skin side down, until the skin is crispy, about 8 minutes. Remove the chicken and reserve. Sear the pork until just caramelized, about 3 minutes, and then remove and reserve.

Decrease the heat to medium. Add the onion and bay leaves and sauté, stirring occasionally, until the onion softens, about 10 minutes. Add the bell pepper and sauté until soft. Add the garlic and sauté until it releases its aroma. Add the wine and stir to deglaze the pan. When the alcohol evaporates, add the tomatoes and sauté until soft. Transfer the sofrito mixture to a bowl, add the piquillo peppers and saffron water and stir to combine. Discard the bay leaves.



ASSEMBLE THE PAELLA Heat an outdoor grill to high. Off the heat, return the sofrito and chorizo to the paella pan and stir in the rice to coat well. Spread the mixture evenly in the bottom of the pan and nestle the chicken and pork in the rice. Pour in enough stock to just cover the rice. Place the pan on the grill and bring to a boil. Decrease the heat to medium, or move the pan to a cooler part of the grill, and simmer for 10 minutes. Add stock if needed but do not stir.

Remove the pan from the grill and arrange the lobster (flesh side down), shrimp, scallops and mussels on the rice. If the rice has absorbed the liquid, add more stock. Return the pan to the grill over medium heat until the rice and seafood are completely cooked, about 7 minutes.

CREATE THE SOCARRAT Increase the heat to high and cook for 1 to 2 minutes to caramelize the rice on the bottom of the pan. Watch carefully to ensure the paella does not burn, but do not stir. Once the socarrat has formed, remove from the grill. Serve family style in the paella pan with the lemon wedges and Aioli (*see recipe, this page*).

AIOLI

makes 1 cup

4 cloves garlic	1 cup extra virgin olive oil
Pinch of kosher salt	1 tablespoon fresh lemon juice
1 egg yolk	

Using the flat edge of a chef knife, mash the garlic into a paste and add the salt. In a small bowl, whisk the egg yolk until pale, about 1 minute. Continue whisking vigorously while slowly adding the oil in a thin, steady stream to form an emulsion. Add the salted garlic and lemon juice and whisk to combine.

JUMPIN' JAMBALAYA

serves 6 to 8

½ cup olive oil	1 pound andouille sausage, in 1-inch slices
1 cup diced onion	1 pound boneless chicken thighs, in 2-inch cubes
1 cup diced red bell pepper	1½ cups long-grain rice
1 cup diced celery	3½ cups chicken stock, warm
2 tablespoons Cajun seasoning	24 large shrimp, shelled and deveined
2 thyme sprigs	1 cup frozen or fresh sliced okra
2 bay leaves	12 lemon wedges
3 cloves garlic, thinly sliced	
1 (14-ounce) can crushed fire-roasted tomatoes	

In a large paella or sauté pan over medium-high heat, sweat the onion, pepper and celery in ¼ cup of the oil with the Cajun seasoning, thyme and bay leaves until the onion softens and the aromatics bloom. Add the garlic and sauté until its aroma is released. Add the tomatoes and sauté until their moisture evaporates. Transfer the sofrito to a medium bowl and reserve. Discard the thyme and bay leaves.

Using a paper towel, carefully wipe the pan and then warm the remaining ¼ cup of oil. Sear the sausage until it is cooked through and its seasoned fat is rendered. Transfer the sausage to the bowl with the sofrito. Add the chicken to the pan and sear in the fat until browned, about 5 minutes.

Remove the pan from the heat. Return the sofrito and sausage to the pan and stir in the rice to coat well. Add the stock, return the pan to heat and bring to a boil. Decrease the heat to low, cover and cook for 10 minutes. Stir, replace the cover and cook for 10 more minutes. Stir in the shrimp and okra, replace the cover and cook until the shrimp are pink and opaque, about 3 to 5 minutes. Serve with the lemon wedges.



CARIBBEAN JERK CHICKEN WITH COCONUT RICE
serves 4 to 6

- | | |
|--------------------------------------------------------------------------------------------|---------------------------------------------------|
| 1 tablespoon each apple cider vinegar, ginger juice, fresh lime juice, honey and soy sauce | 1 tablespoon thinly sliced high-heat chili pepper |
| 3 cloves garlic, mashed | 1 cup basmati rice |
| ½ tablespoon each allspice, cayenne pepper, cinnamon and thyme | 2 cups coconut milk |
| 2 pounds chicken thigh and breast meat, in 2-inch cubes | ¼ cup thinly sliced scallions |
| ¼ cup coconut oil | ¼ cup sliced grilled red bell pepper |
| | ¼ cup sliced grilled pineapple |
| | ¼ cup cilantro leaves |
| | Dash of hot sauce |

In a large bowl, combine the vinegar, juices, honey, soy sauce, garlic and spices and mix well. Add the chicken and stir to coat. Transfer to a zip-lock bag and refrigerate overnight. About 2 hours before cooking, remove from the refrigerator to bring to room temperature.

In a 12-inch paella or sauté pan over medium-high heat, warm the oil and chili pepper until hot. Using tongs, remove the chicken from the marinade and sear just until browned, about 5 minutes. Remove the pan from the heat. Stir in the rice, milk, scallions, bell pepper and pineapple. Return the pan to heat and bring to a boil. Decrease the heat to low, cover and cook until the rice is softened and the moisture absorbed, about 20 to 30 minutes. Garnish with the cilantro and finish with the hot sauce.

CHICKEN BIRYANI
serves 4

CHICKEN

- 4 tablespoons clarified butter
- 4 cups thinly sliced onions
- 1 cup full-fat Greek yogurt
- 4 cloves garlic, mashed
- 3 tablespoons Biryani Masala (see recipe, opposite page)
- 2 tablespoons ginger juice
- ½ cup chopped cilantro
- ¼ cup finely chopped mint
- ¼ cup fresh lemon juice
- 12 boneless, skinless chicken thighs, quartered

RICE

- 2 cups basmati rice
- 3 cups water
- 1 bouquet garni (see Chef Tip, opposite page)
- 2 tablespoons butter
- 1 teaspoon kosher salt

ONIONS

- 3 tablespoons clarified butter
- 6 cups thinly sliced onions
- Pinch of saffron threads
- ¼ cup diced prunes

FOR FINISHING

- ¼ cup clarified butter, melted
- ¼ cup minced cilantro
- ¼ cup minced mint
- 1 tablespoon rose water

PREPARE THE CHICKEN In a large heavy-bottomed sauté pan over medium heat, melt 2 tablespoons of the clarified butter and sauté the onions until softened and lightly browned, about 30 minutes. Let cool. In a food processor, combine the onions, yogurt, garlic, masala and ginger juice and pulse until smooth. Transfer to a large bowl, add the



cilantro, mint and lemon juice and mix well. Add the chicken and stir to coat. Cover and refrigerate overnight. About 2 hours before cooking, remove from the refrigerator to bring to room temperature.

In a large heavy-bottomed sauté pan over medium-high heat, melt the remaining 2 tablespoons of clarified butter and add the chicken and marinade. Cook, without stirring, for 5 minutes and then turn the chicken. Decrease the heat to low, cover and cook until the chicken reaches an internal temperature of 162°F/72°C, about 15 minutes.

COOK THE RICE Soak the rice in cold water for 30 minutes, stirring occasionally. Drain and rinse the rice until the water runs clear. In a small saucepan, combine the water, bouquet garni, butter and salt and bring to a boil. Add the rice and return to a boil. Decrease the heat to low, cover and cook until the rice is al dente, about 12 to 15 minutes. Discard the bouquet garni and fluff the rice with a fork.

SAUTÉ THE ONIONS In a large Dutch oven over medium-high heat, melt the clarified butter and sauté the onions with the saffron until the onions are browned. Remove from the heat and stir in the prunes.

ASSEMBLE AND FINISH Layer the cooked rice on top of the onion mixture and layer the chicken mixture on top of the rice. Using chopsticks, poke holes in the biriyani and pour in the melted butter. Cover and place in the oven or on the stovetop on low heat until warmed through. Finish with the cilantro, mint and rose water.

BIRYANI MASALA

makes about 1 cup

10 each cloves and green cardamom pods

5 each dried Kashmiri chili peppers, bay leaves, black peppercorns and black cardamom pods

2 each cinnamon sticks and star anise

3 tablespoons each coriander seeds and cumin seeds

1 teaspoon each ground mace, nutmeg, turmeric and onion powder

In a medium sauté pan over medium heat, toast the whole spices until aromatic. Transfer to a spice grinder, add the ground spices and grind to a fine powder.

CHEF TIP

BOUQUET GARNI

To make a bouquet garni for seasoning biryani rice, place 5 cardamom pods, 5 cloves, 5 peppercorns, 2 bay leaves and 1 cinnamon stick on a piece of cheesecloth and tie together in a bundle with kitchen twine. You can use the same method to make a bouquet garni with a variety of aromatics to season other recipes.



A vibrant red-painted building facade, likely a Parisian cafe or restaurant. The facade features large windows with dark frames and a central door. Two black lantern-style light fixtures hang from the building, each with a green vine basket hanging below it. In the foreground, three outdoor tables are set with red and white checkered tablecloths, black chairs, and glassware. A chalkboard menu is visible on the right side of the building.

PARIS IS NEVER A BAD IDEA

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FRISÉE SALAD WITH BACON AND POACHED EGG
ON POLENTA CROUTONS

serves 6

CROUTONS

4 cups whole milk
1 cup polenta
2 tablespoons butter, cubed
½ cup freshly grated
Parmigiano-Reggiano
Pinch of cayenne pepper
Kosher salt
Wondra flour, for dusting
Olive oil, for frying

SALAD

12 slices thick-cut bacon,
cut into ¼-inch lardons
6 eggs, room temperature
2 tablespoons red wine vinegar
1 teaspoon Dijon mustard
¼ cup extra virgin olive oil
1 tablespoon minced shallot
8 cups coarsely chopped frisée
Fleur de sel and freshly ground
black pepper

MAKE THE CROUTONS In a medium saucepan, bring the milk to a boil. While whisking vigorously, sprinkle in the polenta and cook according to the package instructions, noting that softer grinds may require more liquid, up to a ratio of 1 to 5. Remove from the heat and stir in the butter, cheese and cayenne. Season to taste with salt and additional cayenne. Pour into a greased 9-inch square baking pan. Cover and refrigerate until set, about 2 hours, or overnight. When firm, invert the polenta onto a cutting board and cut into 6 rectangles. Dust very lightly with flour.

Preheat the oven to 100°F/38°C. Prepare a sheet pan with an elevated wire rack. In a large heavy-bottomed saucepan, pour enough oil to immerse the polenta and heat the oil to 375°F/191°C. Working in batches, add the polenta and fry until brown and crispy. Transfer to the prepared pan and reserve in the warm oven.

PREPARE THE SALAD In a heavy skillet over low heat, cook the bacon until crisp. Transfer onto paper towels to drain and reserve 1 tablespoon of bacon fat from the skillet. While the bacon is cooking, bring a large saucepan of water to a simmer. Crack each egg into a ramekin, pour each egg into the water and poach to the desired doneness, about 3 to 5 minutes.

In a large bowl, combine the vinegar and mustard. While whisking vigorously, slowly add the olive oil in a thin, steady stream to form an emulsion. Continue whisking while adding the reserved bacon fat and shallot. Add the greens and toss.

TO SERVE Place a crouton on each of 6 plates and top each with dressed greens and an egg. Sprinkle with the bacon. Serve immediately with fleur de sel and pepper on the side for seasoning to taste.

CHICKEN FINES HERBES

serves 6

6 boneless chicken breasts,
skin on, room temperature
6 tablespoons clarified butter
¼ cup minced shallots
¼ cup dry white wine,
preferably French
1 cup heavy cream

½ cup veal demi-glace
¼ cup minced fines herbes
(tarragon, chervil, parsley
and chives)
Kosher salt and freshly ground
black pepper

Preheat the oven to 450°F/232°C. Pat the chicken dry with a paper towel. In a large sauté pan over high heat, warm 4 tablespoons of the butter until searing hot. Add the chicken and sear, turning once, until both sides are golden brown. Transfer to the oven and cook to an internal temperature of 162°F/72°C. Remove from the oven and reserve warm.

In the same sauté pan over medium-high heat, sweat the shallots in the remaining 2 tablespoons of butter until the shallots soften, about 3 minutes. Add the wine and stir to deglaze the pan, allowing the alcohol to evaporate and the sauce to reduce to a syrupy consistency.

Decrease the heat to medium-low, add the cream and warm through. Then add the demi-glace and warm through, adjusting the heat as needed to prevent simmering. Stir in half of the fines herbes. Season to taste with salt and pepper if needed.

Slice each chicken breast on the diagonal into 3 pieces and layer, shingle style, on a serving plate. Pour the sauce over the chicken and garnish with the remaining fines herbes.

CHEF TIP
CLARIFIED BUTTER

Butter is composed of three things: milk solids, water and butterfat. For high-heat cooking, the best results are achieved by removing the water and milk solids. To clarify butter, bring it to a simmer in a small saucepan until the water evaporates and the milk solids collect on top, about 10 minutes. Scrape the solids from the top and strain the butter through a fine mesh strainer lined with cheesecloth to remove any remaining solids. You can find clarified butter, also known as ghee, in the dairy section of most markets.

CREAMY FRENCH MASHED POTATOES

serves 4

- 2 pounds russet potatoes

¾ tablespoon kosher salt, plus more for seasoning

1 cup heavy cream, warm
- ½ cup butter, cubed, room temperature

Freshly ground white pepper

Peel and coarsely chop the potatoes. In a medium saucepan over high heat, combine the potatoes with about 2 quarts of cold water and the salt. Bring to a boil and then decrease the heat to a simmer and cook until the potatoes are tender, about 25 minutes. Drain the potatoes and allow them to steam in the colander for 10 minutes.

Pass the potatoes through a ricer and back into the saucepan. Over low heat, use a spatula to stir the potatoes until the excess moisture evaporates. Slowly stir in the cream, allowing the potatoes to absorb it gradually. Add the butter cubes, a few at a time, stirring until the butter is fully incorporated and the potatoes are creamy. Season to taste with salt and pepper.

HARICOTS VERTS ALMONDINE

serves 4

- 1 teaspoon kosher salt

1 pound haricots verts, trimmed on 1 end only

¼ cup sliced almonds
- ¼ cup butter, cubed

¼ cup minced shallots

2 teaspoons fresh lemon juice

Maldon salt, for finishing

In a large bowl, prepare an ice water bath. In a large stockpot, combine the salt with about 3 quarts of water and bring to a boil. Add the beans, return to a boil and cook until the beans turn bright green, about 2 to 4 minutes. Using tongs, transfer the beans to the ice water bath. When the beans have cooled to room temperature, remove from the ice water and reserve.

In a large sauté pan over medium-high heat, toast the almonds, stirring constantly, until golden. Remove from the pan and reserve. In the same pan, sweat the shallots in the butter until the shallots soften and the butter lightly browns. Add the reserved beans and toss well, adding more butter if needed. When the beans are warm, add the toasted almonds and lemon juice. Finish with a sprinkle of Maldon salt.



CLASSIC FRENCH CRÊPES
makes 8 crêpes

¾ cup all-purpose flour	1 tablespoon butter, melted
1 cup whole milk	2 tablespoons clarified butter
2 eggs	

In a blender, combine all ingredients except the clarified butter and mix on low speed just until blended, about 1 minute. Refrigerate for at least 1 hour and up to overnight. Before making the crêpes, bring the batter to room temperature and ensure it is the consistency of light cream, adjusting with milk as needed.

In a 10-inch sauté pan over medium-high heat, melt just enough clarified butter to thinly coat the pan. When the pan is hot, lift the pan off the heat and pour in just enough batter to thinly coat the pan. Quickly swirl the pan so the batter coats the entire bottom. Return the pan to heat and cook the crêpe until the batter sets and the edges lift, about 1 minute. Flip the crêpe and cook the other side, which will take less time. Transfer the crêpe to a plate and make additional crêpes with the remaining butter and batter.

CRÊPES SUZETTE
serves 2

½ cup fine sugar	1 tablespoon julienned orange zest
2 tablespoons butter	4 Classic French Crêpes <i>(see recipe, this page)</i>
2 tablespoons Grand Marnier	Powdered sugar, for dusting
Juice of ½ orange	

In a large sauté pan over medium-high heat, melt the sugar, without stirring, until caramel colored. Add the butter, without stirring, and swirl the pan to combine. Add the Grand Marnier and allow the alcohol to evaporate, about 1 minute. Add the orange juice and zest, continuing to swirl the pan. Add each crêpe to the pan to coat with the sauce and then fold into quarters. Transfer the crêpes to a serving plate, spoon the sauce on top and dust with powdered sugar.

TARTE TATIN
serves 6

6 Granny Smith apples	Zest of 2 lemons
6 tablespoons butter, cubed	1 package puff pastry, thawed
6 tablespoons light brown sugar	1 cup crème fraîche

Preheat the oven to 400°F/204°C. Peel the apples and cut each into 6 equally sized wedges. Divide the wedges, rounded side down, among 6 miniature tart pans. Dot each with 1 tablespoon of butter and sprinkle the sugar and lemon zest evenly over the apples.

Cut the puff pastry into 6 circles that are 1 inch larger in diameter than the pans. Cover the apples with the pastry, tucking it into the sides of the pans. Poke with a fork. Bake until the pastry puffs and turns golden brown and crispy, about 10 to 15 minutes.

Let cool slightly and then invert the tarts onto plates. Serve warm topped with dollops of the crème fraîche.

CHOCOLATE RASPBERRY VELVET COCKTAIL
makes 1 cocktail

½ ounce chocolate liqueur, preferably Mozart	Dash of orange bitters
½ ounce raspberry liqueur, preferably Chambord	6 ounces dry sparkling wine
	1 orange twist
	1 raspberry

Pour the liqueurs into a champagne flute. Add the bitters and sparkling wine. Garnish with the orange twist and raspberry.



A photograph of a cobblestone street in a European city. On the left, there are yellow buildings with windows. In the foreground, there is a flower box with red and white flowers. A white rectangular box is overlaid in the center of the image, containing text.

RUSTIC MEETS ELEGANT IN THE BALTIC

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AQUAVIT-CURED GRAVLAX

makes 1 (1-pound) gravlax

½ cup kosher salt	4 allspice berries, lightly crushed
½ cup maple sugar	1 bunch dill, finely chopped
1 tablespoon pink peppercorns, lightly crushed	3 tablespoons aquavit
4 juniper berries, lightly crushed	1 (1-pound) boneless, skinless salmon fillet

In a small bowl, combine the salt and sugar and mix well. On a large work surface, roll out a piece of plastic wrap about 3 times the size of the salmon fillet. Sprinkle half of the salt and sugar mixture in the middle of the plastic over a space about the size of the salmon fillet. Top the salt mixture with half of the peppercorns, juniper berries, allspice berries, dill and aquavit. Place the salmon on the curing mixture and cover the top of the salmon with the remaining curing mixture. Wrap the salmon loosely in the plastic and then double wrap in another piece of plastic.

Place the wrapped salmon on a sheet pan and refrigerate. Turn the salmon every 12 hours. Depending on the thickness of the fillet, it will be cured in 24 to 36 hours. When the salmon is cured, unwrap it and gently rinse off the curing mixture. Thinly slice before serving.

SAFFRON EGG SALAD TARTINE

serves 4

8 hard-boiled eggs	Kosher salt and freshly ground black pepper
¼ cup mayonnaise	2 tablespoons minced chives
2 tablespoons minced shallot	1 cup very thinly sliced radish
Pinch of toasted, crushed saffron	

In a medium bowl, crumble the eggs. Fold in the mayonnaise, shallot and saffron and season to taste with salt and pepper. Stir in the chives. Serve on a decorative bed of the radish.

SWEET AND SOUR CUCUMBER SALAD

makes 2 cups

1 English cucumber, ends trimmed	½ cup full-fat sour cream
1 tablespoon white wine vinegar	3 tablespoons minced dill
1 tablespoon honey	2 tablespoons capers
1 teaspoon kosher salt	Kosher salt and freshly ground white pepper

Using a mandoline, slice the cucumber into very thin rounds. In a medium bowl, whisk the vinegar, honey and salt until the salt dissolves. Add the sour cream, dill and capers and then fold in the cucumber. Let rest for 1 hour. Season to taste with salt and pepper.



**SAUSAGE, MUSHROOM, BROWN RICE
AND CAULIFLOWER GRATIN**

serves 6

6 tablespoons butter	3 cups coarsely chopped mixed mushrooms
1½ cups finely diced onion	2 cups cauliflower florets, roasted
2 thyme sprigs	1 cup cooked brown rice
2 bay leaves	1 cup crème fraîche
Pinch of red pepper flakes	Kosher salt
1 tablespoon minced garlic	Sour cream, for finishing
¼ cup sherry	
1 pound seasoned pork sausage, casings removed	

Preheat the oven to 325°F/163°C. Grease a 9-by-13-inch baking pan with butter. In a large sauté pan over medium heat, melt 3 tablespoons of the butter and sweat the onion with the thyme, bay leaves and pepper flakes until the onion softens. Add the garlic and sherry and stir to deglaze the pan. Transfer the mixture to a large bowl.

In the same pan, sear the sausage until cooked through and transfer to the bowl with the onion mixture. In the same pan, melt the remaining 3 tablespoons of butter, add the mushrooms and sauté until caramelized. Transfer to the bowl with the onion and sausage mixture. Discard the thyme and bay leaves. Add the cauliflower, rice and crème fraîche to the bowl and mix well. Season to taste with salt. Transfer to the prepared pan and bake until warmed through, about 30 minutes. Serve with a generous dollop of sour cream.



LATVIAN MEATBALLS WITH MUSHROOM SAUCE

serves 4

MEATBALLS

½ pound each ground beef, lamb and pork
1 cup finely chopped onion
1 cup fresh bread crumbs
2 eggs, beaten
¼ cup minced cornichons
2 tablespoons minced capers
4 teaspoons minced garlic
2 teaspoons Chinese 5-spice powder
1 teaspoon kosher salt
½ teaspoon cloves

SAUCE

4 tablespoons butter
2 cups wild mushrooms, quartered
1 tablespoon minced shallot
Kosher salt
1 cup heavy cream
1 tablespoon veal demi-glace
Freshly ground white pepper
1 tablespoon chopped dill

PREPARE THE MEATBALLS Preheat the oven to 375°F/191°C. Line a sheet pan with aluminum foil and top with an elevated wire rack. In a large bowl, combine all ingredients and mix well. Form into 4 large meatballs. Place the meatballs on the prepared pan and let rest until set and room temperature, about 1 hour. Bake until the meatballs reach an internal temperature of 155°F/68°C, about 30 minutes. Remove from the oven and let rest.

MAKE THE SAUCE In a large sauté pan over medium-high heat, melt 2 tablespoons of the butter. Add the mushrooms and cook, without stirring, for 3 minutes. Add the shallot and a pinch of salt and continue cooking, stirring occasionally, until the mushrooms lightly brown and their liquid evaporates, about 3 more minutes. Stir in the remaining 2 tablespoons of butter, the cream and demi-glace. Season to taste with salt and pepper and continue cooking until the sauce thickens slightly. Remove from the heat and stir in the dill.

TO SERVE Spoon the sauce onto each of 4 plates and top each plate of sauce with a meatball. Finish with Quick Pickled Onion (*see recipe, page 90*).

LATVIAN MEATBALLS WITH MUSHROOM SAUCE



**COPENHAGEN-STYLE CRISPY PORK
WITH CREAMY PARSLEY SAUCE**

serves 4

- | | |
|---------------------------------------|--------------------------------|
| 4 (5- to 6-ounce) boneless pork chops | 1 cup rice flour |
| Zest and juice of 2 lemons | 2 eggs, beaten |
| ¼ cup extra virgin olive oil | 2 cups panko bread crumbs |
| ¼ cup dry white wine | 2 tablespoons clarified butter |
| 2 cloves garlic, halved | 2 tablespoons minced shallot |
| Pinch of freshly ground white pepper | ½ cup heavy cream |
| | ¼ cup minced parsley |

Slice the pork chops in half so they are half their original thickness. Place each piece of pork, one at a time, in a large zip-lock bag and gently pound to a thickness of ¼ inch.

In a medium glass bowl, combine the lemon zest, lemon juice, oil, wine, garlic and pepper. Place all of the pork pieces in a large zip-lock bag and add the marinade. Marinate at room temperature for 1 hour.

Prepare a sheet pan with an elevated wire rack. Set up a breading station with 3 shallow bowls — one each for the flour, egg and bread crumbs. Using tongs, remove each piece of pork from the marinade and dip in flour, then egg and then bread crumbs, fully coating the pork. Place the breaded pork on the prepared pan and let rest for 15 minutes. Reserve the marinade.

In a 10-inch sauté pan over high heat, warm the clarified butter until searing hot. Working in batches, add the pork and sear, turning once, until both sides are golden brown, about 5 minutes per side. Transfer the pork to a plate and reserve warm.

Decrease the heat to medium-high. Remove the garlic from the reserved marinade. Add the marinade and shallot to the sauté pan, stir to deglaze the pan, and simmer until reduced to a syrupy consistency, about 2 minutes. Stir in the cream and parsley and warm through. Plate the pork with the sauce on the side.

QUICK PICKLED ONION

makes 1 cup

- | | |
|--------------------------|--------------------------------------|
| ¾ cup water | 4 white peppercorns |
| ½ cup sugar | 4 allspice berries |
| 1¼ cups red wine vinegar | 1 bay leaf |
| 6 black peppercorns | 1 red onion, thinly sliced crosswise |

In a medium saucepan over high heat, combine the water and sugar and heat, stirring, until the sugar dissolves. Add the vinegar, peppercorns, allspice and bay leaf and bring to a boil. Place the onion in a medium bowl, pour the pickling mixture over the onion and let cool to room temperature. Cover with plastic wrap, refrigerate for at least 1 hour and then drain the pickling liquid.



**FARMER’S TART WITH
CARAMELIZED ONIONS AND CAVIAR**
makes 1 (8-inch) tart

- | | |
|----------------------------------|-------------------------------------|
| ¼ cup butter | 1 sheet puff pastry, thawed |
| 1 pound onions, thinly sliced | ½ cup crème fraîche |
| 2 thyme sprigs | ¼ cup caviar |
| 1 tablespoon sherry wine vinegar | 2 tablespoons finely chopped chives |
| 1 teaspoon honey | |

In a large sauté pan over medium-low heat, melt the butter. Add the onions and thyme and cook until the onions are very soft, about 30 to 45 minutes. Discard the thyme. Stir in the vinegar and honey. Reserve.

Preheat the oven to 450°F/232°C. Cut the puff pastry into a 9-inch circle. Place the onion mixture in an 8-inch tart pan and cover with the pastry, tucking it into the sides of the pan. Poke once with a fork. Bake until the pastry puffs and turns golden brown and crispy, about 8 to 10 minutes.

Remove from the oven, let cool slightly and invert onto a plate. Top with the crème fraîche, caviar and chives.

CHAMPAGNE AND ELDERFLOWER COCKTAILS
serves 4

- | | |
|--------------------------------------------------|----------------|
| 4 ounces St-Germain elderflower liqueur, chilled | 4 raspberries |
| 1 bottle champagne, chilled | 4 lemon twists |

Pour 1 ounce of St-Germain into each of 4 champagne flutes. Fill each flute three-fourths full with champagne. Drop 1 raspberry and 1 lemon twist into each drink.





SENSUOUS SPAIN

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GARBANZOS IBÉRICOS

serves 4

- | | |
|--------------------------------------|---------------------------------------|
| 1 cup dried garbanzo beans | 1 pound baby spinach |
| 2 teaspoons baking soda | Extra virgin olive oil, for finishing |
| ¼ cup olive oil | 1 lemon, quartered |
| 3 cloves garlic, very thinly sliced | Maldon salt |
| 4 ounces thinly sliced jamón Ibérico | |

In a large pot, combine the garbanzo beans, 1 teaspoon of the baking soda and enough water to allow the beans to double in size and remain covered. Soak overnight.

Drain the beans and return them to the pot with the remaining teaspoon of baking soda and enough water to cover the beans by 5 inches. Bring to a boil and then decrease the heat to a simmer. Cover and simmer until the beans are very tender, about 1 to 2 hours. Drain and mash just enough to break open the beans. Reserve.

In a large sauté pan over medium heat, warm the olive oil and add the garlic and jamón, allowing them to infuse the oil for about 10 minutes. Add the mashed beans and heat until warmed through, about 5 minutes. Fold in the spinach and wilt. Finish with a drizzle of extra virgin olive oil, a squeeze of lemon juice and salt to taste.

PAN CON TOMATE

serves 4

- | | |
|--------------------------|---------------------------------------|
| 2 large tomatoes, halved | 2 cloves garlic, halved |
| 4 slices rustic bread | Extra virgin olive oil, for finishing |
| Olive oil, for grilling | Maldon salt, for finishing |

Using a box grater, grate the tomato halves into a bowl, discarding the skins. Heat an outdoor or indoor grill to high. Brush the bread with olive oil on one side and grill, oiled side down, until charred grill marks appear. Rub the grilled sides of the bread with the cut sides of the garlic. Top the bread with the grated tomato and finish generously with extra virgin olive oil and salt.

CHEF TIP

ACID AND LEGUMES

Too often we season beans with salt, when a squeeze of lemon will bring forth the flavor more effectively. Adding salt only makes the dish saltier, whereas acid blooms the flavor of the beans.



GARBANZOS IBÉRICOS

TORTILLA DE PATATAS

serves 8

- 5 russet potatoes, peeled and thinly sliced

1 to 1½ cups olive oil, preferably Spanish

6 eggs

2 teaspoons kosher salt
- 1 teaspoon freshly ground white pepper

1 teaspoon pimentón

Aioli (see recipe, page 79), for finishing

Maldon salt, for finishing

Preheat the oven to 275°F /135°C. In a 10-inch ovenproof sauté pan, layer the potatoes and add enough oil to cover. Place the pan over medium heat and poach the potatoes until slightly softened but not fully cooked, about 15 minutes. Drain the oil, leaving about ¼ cup in the pan with the potatoes.

In a medium bowl, beat the eggs with the kosher salt, pepper and pimentón. Carefully pour the egg mixture over the potatoes. Bake until the eggs set and the potatoes cook through, about 20 minutes. Remove from the oven and let cool to room temperature.

Invert onto a plate and cut into wedges. Top with a generous dollop of aioli and finish with Maldon salt.

CROQUETAS DE JAMÓN Y QUESO

makes 8 to 10 croquetas

- 2 tablespoons butter

2 tablespoons minced shallot

1 bay leaf

2 thyme sprigs

3 tablespoons all-purpose flour

1 cup whole milk, warm
- 2 ounces jamón Ibérico, in small pieces

2 ounces Manchego, shredded

½ cup chickpea flour

2 eggs, beaten

1 cup panko bread crumbs

Peanut oil, for frying

Line a sheet pan with plastic wrap. In a medium saucepan over medium heat, sweat the shallot in the butter with the bay leaf and thyme until the shallot softens and the spices bloom, about 3 minutes. Discard the bay leaf and thyme. Sprinkle in the all-purpose flour, whisking until a golden paste forms. Slowly add the milk, whisking constantly until the sauce thickens, about 2 to 3 minutes. Remove from the heat and fold in the ham and cheese. Pour the mixture onto the prepared pan to cool. Cover and refrigerate at least 4 hours and up to overnight.

Set up a breading station with 3 bowls — one each for the chickpea flour, egg and bread crumbs. Using floured hands, divide and roll the chilled croqueta base into 1-by-3-inch cylinders. Roll the cylinders in flour, then egg and then bread crumbs, fully coating them.

In a medium heavy-bottomed saucepan, heat 1 inch of oil to 375°F/191°C. Working in small batches, fry the croquetas until toasty brown. Transfer onto paper towels to drain. Serve with Aioli (see recipe, page 79).



ESTOFADA: BASQUE FISH STEW

serves 4

3 tablespoons olive oil	½ cup lobster stock
½ cup minced shallots	6 large shrimp, room temperature
2 teaspoons piment d'Espelette, plus more for finishing	4 large diver scallops, room temperature
4 saffron threads, toasted and crushed	4 (3-ounce) skinless cod fillets, room temperature
2 tablespoons minced garlic	4 halved lobster tails, room temperature
¼ cup dry white wine, preferably Spanish	8 clams
¼ cup Armagnac brandy	Aioli (see recipe, page 79), for finishing
12 whole canned tomatoes, drained and chopped	

In a large sauté pan over medium heat, sweat the shallots in the oil with the piment d'Espelette and saffron until the shallots soften and the spices bloom, about 2 to 3 minutes. Add the garlic and sauté until its aroma is released. Increase the heat to medium-high, add the wine and brandy and simmer gently until the alcohol evaporates and the sauce reduces to a syrupy consistency.

Decrease the heat to medium-low and add the tomatoes and stock. Simmer gently, adjusting the heat as needed to prevent boiling, until the sauce thickens, about 3 to 4 minutes.

Nestle the shrimp, scallops, cod, lobster and clams in the tomato mixture. Cover with a cartouche and simmer gently for 2 to 3 minutes. Turn the fish and seafood and continue simmering until cooked through, about 2 to 3 more minutes.

To serve, spoon the tomato broth into 4 shallow bowls and arrange the fish and seafood on top. Finish with heaping dollops of aioli and a dusting of piment d'Espelette.



CHULETAS DE CORDERO
serves 2

½ teaspoon pimentón dulce	1 tablespoon olive oil, preferably Spanish
½ teaspoon freshly ground pepper	½ cup Pedro Ximénez sherry
¼ teaspoon nutmeg	2 rosemary sprigs
¼ teaspoon saffron threads, toasted and crushed	2 oregano sprigs
6 small lamb chops, bone in, frenched	Maldon salt, for finishing

In a small bowl, stir together the pimentón, pepper, nutmeg and saffron. Pat the chops dry and brush with the oil. Rub the chops with the spices and let rest on an elevated wire rack until room temperature, about 2 hours.

In a small saucepan over medium-high heat, simmer the sherry until it reduces and thickens, about 20 minutes. Reserve.

Heat an indoor cast iron grill to high. Grill the lamb chops until seared on one side. Flip the chops, add the rosemary and oregano to the grill and cover with a cartouche. When the lamb reaches an internal temperature of 130°F/54°C, remove from the grill and let rest for 5 minutes. Discard the herbs. Sprinkle the chops with salt and drizzle with the reduced sherry.



LECHE FRITA
makes 12 squares

4 cups milk	¾ cup fine almond flour
½ cup plus 2 tablespoons sugar	2 eggs, beaten
¼ teaspoon allspice	1 cup finely ground panko bread crumbs
½ cup cornstarch	2 tablespoons cinnamon
1 teaspoon vanilla extract	Sunflower oil, for frying
½ teaspoon lemon zest	

Place parchment paper lifts in a standard loaf pan and line with plastic wrap. In a medium saucepan over medium heat, warm 3 cups of the milk, ½ cup of the sugar and the allspice. In a medium bowl, whisk together the remaining 1 cup of milk and the cornstarch. Add the slurry to the warm milk mixture and stir until thickened, about 2 minutes. Stir in the vanilla and lemon zest. Pour the mixture into the prepared pan, cover the surface with plastic wrap and refrigerate overnight.

Set up a breading station with 3 shallow bowls — one each for the flour, egg and bread crumbs. Using the lifts, remove the leche from the loaf pan and cut into 12 squares. In a medium bowl, stir together the cinnamon and remaining 2 tablespoons of sugar.

In a large sauté pan, pour oil to a depth that is half the thickness of the leche squares. Heat the oil to 375°F/191°C. Dip the squares in flour, then egg and then bread crumbs, fully coating them. Working in batches as needed, fry the squares, turning once, until golden brown on both sides. Coat the leche frita in the cinnamon sugar and serve warm.

SANGRIA BLANCA
serves 12

4 bottles Spanish Albariño	24 mint leaves
2 cups Licor 43	1 orange, thinly sliced in 12 half wheels
1 cup limoncello	2 cups mixed berries
½ cup Domaine de Canton	3 bottles cava, preferably Freixenet
12 whole cloves	
6 cinnamon sticks	

In a large container, combine the wine, liqueurs, cloves and cinnamon. Let rest for 1 to 2 hours. Strain through a fine mesh strainer into pitchers. Divide the mint, orange and berries among 12 tall glasses. Add the wine mixture and top with the cava.





SERIOUSLY SEAFOOD

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DECONSTRUCTED RUMAKI WITH RADISH FOAM
serves 2

- | | |
|------------------------------|-----------------------------------------------------------|
| 2 teaspoons clarified butter | 2 strips thin-sliced bacon, cooked |
| 6 U/10 dry diver scallops | Radish foam, for garnish |
| ¼ cup tamari soy sauce | Radish microgreens, for garnish |
| 1 tablespoon brown sugar | Togarashi (<i>see recipe, this page</i>), for finishing |
| 10 very thin slices radish | |

In a small sauté pan over high heat, warm the clarified butter until searing hot. Sear the scallops to a caramel color, turn and sear the other side to a caramel color. Transfer the scallops to a plate and remove the pan from the heat. Add the tamari and sugar to the pan and swirl until the mixture thickens. Return the scallops to the pan and spoon the glaze over them.

Brush a decorative stroke of the glaze onto 2 small plates and top each with 5 radish slices in a decorative circle. Using a pastry cutter, cut the bacon into 6 pieces the size of the scallops and place 3 pieces inside each radish circle. Top each piece of bacon with a scallop. Garnish with radish foam and microgreens and finish with a dusting of togarashi. Serve the remaining glaze on the side for dipping.



TOGARASHI
makes about ¼ cup

- | | |
|---------------------------|------------------------------|
| 1 sheet nori | 1 teaspoon red pepper flakes |
| 1 tablespoon sesame seeds | 1 tablespoon orange zest |

Preheat the oven to 350°F/177°C. On a sheet pan lined with parchment paper, toast the nori until crisp and then crumble into a spice grinder. On the same sheet pan, toast the sesame seeds and pepper flakes and add to the spice grinder. Grind to a powder, transfer to a small bowl and stir in the orange zest.

MISO-GLAZED FISH
serves 2

- | | |
|-------------------------------------------|-----------------------------------------------------------------------------------|
| ½ cup white miso | ½ teaspoon toasted sesame oil |
| 2 tablespoons maple syrup | 2 (6-ounce) fish fillets
(such as cod, snapper, grouper,
salmon or halibut) |
| 2 tablespoons mirin, sake
or plum wine | |

In a small bowl, combine the miso, syrup, mirin and sesame oil and stir into a thick glaze. Brush the fish with the glaze and marinate at room temperature for 1 hour.

Preheat the oven to 400°F/204°C. Prepare a sheet pan with an elevated wire rack. Place the fish on the prepared pan and bake to the desired internal temperature, watching carefully to ensure the glaze does not burn. Serve immediately.



PESCE ALL'ACQUA PAZZA

serves 2

1 teaspoon olive oil	5 Kalamata olives
1 shallot, thinly sliced	1 teaspoon capers
2 (8-ounce) boneless branzino fillets, skin on	1 thyme sprig
½ cup white wine	Grilled lemon slices, for garnish
5 cherry tomatoes, halved	Maldon salt, for finishing
	Extra virgin olive oil, for finishing

Coat an 8-inch sauté pan with the olive oil and arrange the shallot in a platform the size of the fish fillets. Place the fish on the platform and pour the wine around the sides of each fillet. Place the tomatoes, olives, capers and thyme alongside the fish. Cover with a cartouche, place over medium-high heat and bring to a simmer. Decrease the heat to medium-low and shallow poach the fish until cooked through. Garnish with grilled lemon slices and finish with a sprinkle of salt and a drizzle of extra virgin olive oil.

CHEF TIP CARTOUCHE

Use a cartouche to loosely cover the pan when shallow poaching fish. Cut a piece of parchment paper into a circle 1 inch larger than the pan. Fold the circular cartouche in half and then in half again repeatedly until you get a small fan. Unfold it into a conical hat that can be used as a loose-fitting lid. The cartouche allows steam to escape to avoid overheating the delicate proteins of the fish.

SPICED SALMON ON WILTED GREENS AND FREEKEH

serves 2

1 teaspoon Chinese 5-spice powder	1 cup cooked freekeh
2 (6-ounce) salmon fillets, skin on, room temperature	2 pitted prunes, minced
1 tablespoon clarified butter	¼ cup fresh lemon juice
2 tablespoons olive oil	Mint Labneh (see recipe, page 23), for finishing
3 cups (1 bunch) Tuscan kale, stemmed and chiffonade	¼ cup slivered almonds
	4 lemon wedges
	Maldon salt, for finishing

Rub the 5-spice powder on the flesh side of the salmon fillets. In a small sauté pan over high heat, warm the butter until searing hot. Sear the salmon, flesh side down, until golden brown. Flip and sear the skin side until the skin is crispy and the salmon reaches the desired internal temperature, ideally 120°F/49°C, for medium rare. Transfer the salmon to a plate and reserve warm.

Decrease the heat to medium and add the oil. When the oil is warm, add the kale, freekeh, prunes and lemon juice. Using tongs, toss gently until the kale wilts, about 2 to 3 minutes.

Divide the kale mixture between 2 shallow bowls and top each with a salmon fillet. Spoon a dollop of labneh on each fillet and garnish with the almonds. Squeeze the lemon wedges over the top and sprinkle with salt.



SALMON EN CROUTE WITH CREAMY MUSTARD SAUCE AND MADEIRA CHERRY COULIS

serves 4

- 1 cup crème fraîche

2 tablespoons mustard

½ cup sour cherry preserves

2 tablespoons Madeira wine

2 sheets puff pastry, thawed

40 baby spinach leaves
- 4 (5- to 6-ounce) skinless salmon fillets

Autumn spices (such as cinnamon, nutmeg and cloves), for dusting

2 egg whites

In a medium bowl, whisk together the crème fraîche and mustard. In a small bowl, whisk together the preserves and wine. Reserve both sauces.

Preheat the oven to 400°F/204°C. Line a sheet pan with parchment paper. Cut each sheet of puff pastry into 4 rectangles, rolling out the dough if needed to create rectangles 1 to 2 inches longer and wider than the salmon fillets. Layer 10 spinach leaves, shingle style, in a row in the center of each of 4 rectangles. Top each with a salmon fillet and dust lightly with spices. Top each with another rectangle and crimp the edges to seal.

Place the pastry packages on the prepared pan, brush with the egg white and score each package 3 times with a knife. Bake until golden brown, about 15 minutes. Let rest for 5 minutes and serve warm with the sauces on the side.

PAN-ROASTED SNAPPER EN PAPILLOTE

serves 6

- 4 tablespoons butter, melted

6 small red potatoes, in ¼-inch-thick slices

1 teaspoon kosher salt

6 cloves garlic, thinly sliced
- 1 cup julienned red bell pepper

1 cup julienned red onion

6 (4-ounce) snapper fillets

6 tablespoons dry white wine

4 tablespoons butter, cubed

Preheat the oven to 400°F/204°C. Cut 6 (15-inch-square) pieces of parchment paper, fold each in half and crease a center seam. Open the papers and brush half of the insides with 2 tablespoons of the melted butter.

Divide the potatoes between the buttered sides of the papers, layering the potatoes shingle style to create platforms the size of the fish fillets. Brush the potatoes with the remaining 2 tablespoons of melted butter and sprinkle with the salt. Top with the garlic, pepper and onion, creating a nest for the fish fillets. Nestle a fillet in each nest and pour 1 tablespoon of the wine around the sides of each fillet. Top each fillet with butter cubes.

Fold the parchment over the fish. Make small, tight folds along the edges to seal the packets. Place the packets on a sheet pan and roast until the fish is cooked through, about 5 to 6 minutes. Transfer the packets to plates and slit the tops with a knife to serve.

SALMON EN CROUTE WITH CREAMY MUSTARD SAUCE
AND MADEIRA CHERRY COULIS



SEATTLE'S ELLIOTT BAY CIOPPINO

serves 4

- 2 pounds chopped
fire-roasted tomatoes

3 tablespoons olive oil

1 cup diced onion

1 teaspoon red pepper flakes

1 teaspoon smoked paprika

2 thyme sprigs

2 bay leaves

2 tablespoons minced garlic

1 cup dry white wine

1 cup lobster stock,
plus more as needed
- 8 mussels

8 clams

8 large shrimp, shelled and
deveined, room temperature

8 large diver scallops,
room temperature

4 (3-ounce) skinless fish fillets,
room temperature

Spicy Aioli (*see recipe, this page*),
for finishing

4 slices grilled sourdough bread

In a food processor, pulse the tomatoes until smooth and reserve.

In a medium sauté pan over medium heat, sweat the onion in the oil with the pepper flakes, paprika, thyme and bay leaves until the onion softens and the spices bloom, about 2 to 3 minutes. Add the garlic and sauté until its aroma is released. Add the wine, increase the heat to medium-high and simmer until reduced to a syrupy consistency.

Decrease the heat to medium-low and add the stock and reserved tomatoes. Simmer gently, adjusting the heat as needed to prevent

boiling, until the sauce thickens, about 3 to 4 minutes. Discard the thyme and bay leaves. If the broth is chunky, puree with an immersion blender, and if too thick, add more stock.

Nestle the mussels, clams, shrimp, scallops and fish in the tomato mixture. Cover with a cartouche and simmer gently for 2 to 3 minutes. Turn the seafood and cook until the shrimp, scallops and fish are opaque, about 2 to 3 more minutes. Ladle the broth into bowls and arrange the seafood on top. Finish with heaping dollops of aioli and the bread slices.

SPICY AIOLI

makes 1 cup

- 4 cloves garlic

1 egg yolk

1 cup extra virgin olive oil
- 1 tablespoon fresh lemon juice

Pinch of cayenne pepper

Dash of hot sauce

Using the flat edge of a chef knife, mash the garlic into a paste. In a small bowl, whisk the egg yolk until pale, about 1 minute. Continue whisking vigorously while slowly adding the oil in a thin, steady stream to form an emulsion. Add the mashed garlic, lemon juice, cayenne and hot sauce and whisk to combine, adjusting the cayenne and hot sauce to taste.



TUNA TATAKI

serves 2

- 3 tablespoons ponzu

2 tablespoons sesame oil

1 tablespoon soy sauce

1 tablespoon ginger juice
- 1 tablespoon peanut oil

½ pound sushi-grade yellowtail or ahi tuna

Black and white sesame seeds, for garnish

In a small bowl, whisk together the ponzu, sesame oil, soy sauce and ginger juice. Divide between 2 dipping bowls and reserve.

In a medium sauté pan over high heat, warm the peanut oil until searing hot. Carefully add the tuna and sear, turning once, to desired doneness, about 2 minutes per side for rare. Let cool and then slice into ¼-inch-thick slices. Plate with Crispy Creamy Wasabi Cakes (*see recipe, this page*), garnish with sesame seeds and serve with the dipping sauce.



CRISPY CREAMY WASABI CAKES

makes 9 to 12 cakes

- 2 cups chicken stock

½ cup polenta

½ cup chickpea flour

2 tablespoons butter

2 tablespoons crème fraîche
- 2 teaspoons wasabi powder

1 teaspoon Maldon salt

Pinch of red pepper flakes

1 cup panko bread crumbs

Olive oil, for frying

Grease a 9-inch square baking pan with butter. In a medium saucepan, bring the stock to a boil. While whisking vigorously, sprinkle in the polenta and flour. Decrease the heat to medium and, using a wooden spoon, stir the mixture constantly until it cooks through and begins to pull away from the sides of the pan, about 5 minutes. Add the butter, crème fraîche, wasabi powder, salt and pepper flakes and mix well. Pour the mixture into the prepared pan, cover and refrigerate until set, about 2 hours, or overnight.

Invert the mixture onto a cutting board and cut into 2- to 3-inch circles. Place the bread crumbs in a shallow bowl and press each cake into the bread crumbs, turning to fully coat. Let the cakes rest until they come to room temperature, about 30 minutes.

In a medium sauté pan, pour enough oil to reach half the height of the cakes and heat the oil to 375°F/191°C. Working in batches as needed, fry the cakes, turning once, until golden brown on both sides. Transfer onto paper towels to drain and then serve immediately.



A top-down photograph of ingredients for Tom Kha Gai soup on a dark wooden surface. In the top left, there is a whole green lime with leaves and two bright red chili peppers. Two stalks of lemongrass are positioned diagonally across the top. In the bottom right corner, a white bowl contains the finished soup, featuring chicken pieces, mushrooms, and a garnish of fresh green cilantro. A semi-transparent white rectangular box is centered over the image, containing the title and logo.

SWEET SALTY SOUR BITTER UMAMI

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TOM KHA GAI SOUP

serves 6

16 cups low-sodium chicken stock	1 cup coconut milk
3 stalks lemongrass, mashed	1 teaspoon fish sauce
1 cup coarsely chopped galangal	2 cups straw mushroom pieces
8 makrut lime leaves	18 cherry tomatoes, halved
2 Thai chilies	½ cup lime juice
4 chicken thighs, bone in, skin on	18 cilantro leaves
3 chicken breasts, bone in, skin on	

In a large stockpot over medium heat, combine the chicken stock, lemongrass, galangal, lime leaves and chilies and simmer until the stock reduces by half, about 1½ to 2 hours. Decrease the heat to low, add the chicken and poach to an internal temperature of 165°F/74°C. Remove the chicken, let cool and shred, discarding the skin and bones. Strain the stock through a fine mesh strainer lined with cheesecloth.

Return the stock to the stockpot over medium heat, reheat the stock and add the coconut milk and fish sauce. Divide the shredded chicken, mushroom pieces and cherry tomatoes among 6 bowls. Just before serving, stir the lime juice into the stock. Divide the stock among the bowls and garnish with the cilantro.

DUCK CONFIT AND WATERMELON SALAD

serves 4

2 confit duck legs and thighs	¼ cup toasted cashews
2 tablespoons hoisin sauce	Chili-infused honey, for drizzling
4 mint leaves, chiffonade	8 cilantro leaves
4 Thai basil leaves, chiffonade	1 lime
4 cups watermelon cubes	

Pull the meat from the duck and shred into small pieces. In a medium bowl, combine the duck and hoisin sauce. Add the mint and basil and mix well. Add the watermelon and toss gently.

Divide the mixture among 4 bowls and top with the cashews. Drizzle with honey and garnish with the cilantro. Zest the lime and then cut it into 4 wedges. Top each bowl with zest and squeeze a wedge over each bowl before serving.

ASIAN BEEF SATAY

serves 4

1 (1½-pound) flank steak	Peanut oil, for grilling
¼ cup tamari soy sauce	¼ cup cilantro leaves
2 tablespoons ginger juice	1 cup Spicy Peanut Sauce (see recipe, this page)
1 tablespoon minced garlic	
1 stalk lemongrass, quartered and crushed	

Slice the flank steak against the grain into 16 equally sized strips and place in a large zip-lock bag. In a small bowl, combine the tamari, ginger juice, garlic and lemongrass and mix well. Add the marinade to the zip-lock bag and marinate the beef at room temperature for 1 hour. Meanwhile, soak 16 wooden skewers in water.

Heat a cast iron grill to high and brush with oil. Remove the beef from the marinade, spear each strip lengthwise with a skewer and sear until grill marks appear. Flip and sear the other side until grill marks appear. Transfer to a plate and garnish with the cilantro. Divide the peanut sauce among 4 small bowls and serve the satay with individual bowls of sauce on the side.

SPICY PEANUT SAUCE

makes 1 cup

½ cup creamy peanut butter	2 teaspoons each tamari soy sauce, chili-garlic sauce and black bean paste
¼ cup unsweetened coconut milk	
1 tablespoon ginger juice	1 teaspoon toasted sesame oil
1 tablespoon fresh lime juice	Dash of chili oil

In a blender, combine all ingredients and blend on low speed until the consistency of heavy cream. If needed, thin the sauce with water. Taste and adjust the seasoning as needed.

CLASSIC PROVENÇAL TAPENADE

makes 1 cup

1 cup pitted niçoise olives	2 cloves garlic
2 tablespoons fresh lemon juice	½ teaspoon oregano leaves
2 tablespoon capers, rinsed	¼ cup extra virgin olive oil
1 tablespoon anchovy paste	

In a food processor, combine all ingredients except the oil and pulse just until combined. Slowly add the oil in a thin, steady stream, blending just until the tapenade is creamy and spreadable.

SUMMER'S BOUNTY SALAD

serves 4

2 cups cherry tomatoes, halved	½ cup crumbled feta
2 cups 2-inch watermelon cubes	8 basil leaves, chiffonade
¼ cup lightly toasted pine nuts	

In a medium bowl, combine the tomatoes, watermelon and pine nuts and toss. Divide the salad into bowls or martini glasses and top with the feta and basil.

CREAMY AVGOLEMONO

serves 6

1 roasted chicken	½ cup fresh lemon juice
10 cups low-sodium chicken stock	2 cups cooked basmati rice
2 stalks lemongrass, mashed	Kosher salt and freshly ground white pepper
2 bay leaves	12 dill sprigs
6 black peppercorns	Grilled-lemon-infused oil, for finishing
3 egg yolks	

Pull the meat off the roasted chicken and shred into a large bowl. Reserve.

In a large stockpot over medium-high heat, combine the chicken skin and bones with the stock, lemongrass, bay leaves and peppercorns. Simmer until the stock reduces by about half, about 1 to 2 hours. Strain through a fine mesh strainer lined with cheesecloth. Return the liquid to the stockpot over medium-low heat to keep warm.

In a blender, combine the egg yolks and lemon juice and blend until creamy. Add 1 cup of the rice and blend to a puree. While blending, slowly add 1 cup of the warm stock to temper the eggs. Transfer the mixture to the stockpot with the remaining stock. Stir in the chicken meat and remaining 1 cup of rice. Season to taste with salt and pepper. Ladle into soup bowls, garnish with the dill and drizzle generously with lemon oil.



GINGER BLACKBERRY SPRITZERS

serves 4

½ cup water	¼ cup lime juice
¼ cup coarsely chopped ginger	¼ cup Chambord
½ cup sugar	Blackberries, lime wheels and mint leaves, for garnish
3 whole cloves	1 bottle sparkling white wine, chilled
1 cinnamon stick	

In a blender, puree the water and ginger and then strain through a fine mesh strainer into a medium saucepan. Add the sugar, cloves and cinnamon and warm over medium heat until the sugar fully dissolves, about 10 minutes. Remove from the heat, cover and steep for 1 hour.

Strain the mixture through a fine mesh strainer lined with cheesecloth into a pitcher. Add the lime juice and Chambord and stir. Garnish 4 cocktail glasses with blackberries, lime and mint. Divide the Chambord mixture among the glasses and top with the sparkling wine.

SALTED DULCE DE LECHE ICE CREAM

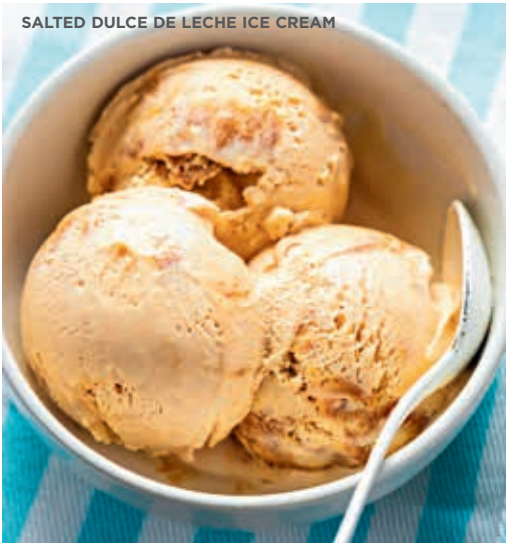
makes 1 quart

2 cups whole milk	⅛ teaspoon kosher salt
1 cup heavy cream	Maldon salt, for finishing
1½ cups dulce de leche	

In a large saucepan over medium heat, warm the milk and cream, stirring occasionally, to just below boiling, about 200°F/93°C. Remove from the heat and stir in the dulce de leche and kosher salt. Cover and refrigerate for at least 4 hours and up to overnight. Pour into an ice cream maker and prepare according to the manufacturer's instructions. Finish with a sprinkle of Maldon salt.

CHEF TIP DULCE DE LECHE

You can make your own dulce de leche in the oven. Simply pour a 14-ounce can of sweetened condensed milk into a 9-inch glass baking dish and cover tightly with foil. Set the dish in a roasting pan and fill the pan with boiling water to half the height of the dish. Bake at 425°F/218°C for 1½ to 2 hours, checking after 1½ hours for the desired depth of color. Let cool, uncover and whisk. Store in an airtight container for up to 1 week.





TASTE THE NORTHWEST KITCHEN

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ASIAN PICKLED RED CABBAGE

serves 2

2 cups julienned red cabbage 2 tablespoons water
6 tablespoons rice wine vinegar 2 tablespoons ginger juice
4½ tablespoons honey

In a 9-by-13-inch glass baking dish, spread the cabbage in a single layer. In a small saucepan over medium-high heat, combine the vinegar, honey and water. Stir until the honey dissolves and the mixture just begins to boil. Stir in the ginger juice and pour the mixture over the cabbage. Cover and refrigerate until pickled, at least 1 hour and up to overnight. Drain and serve at room temperature.

CHEF TIP

ASIAN PICKLED CUCUMBER

You can use the pickling method in the Asian Pickled Red Cabbage recipe to make pickled cucumber as well.

SAKE-POACHED SALMON

serves 4

1 stalk lemongrass, quartered and mashed 4 (6-ounce) Northwest salmon fillets
1 shallot, sliced in thin rounds 2 cups sake
1 (1-inch) piece ginger, sliced in thin rounds Peel of 1 orange
8 lime wedges

In a 10-inch sauté pan, arrange the lemongrass, shallot and ginger into a platform the size of the salmon fillets. Place the fillets on the platform, leaving space between them, and add the sake. Place the orange peel alongside the fillets. Cover with a cartouche, place over medium-high heat and bring to a simmer. Decrease the heat to medium-low and shallow poach the salmon until cooked, about 4 to 5 minutes. Serve the salmon with the lime wedges and Sake Butter on top of Crispy Sesame Rice Cakes (*see recipes, next page*).



SAKE BUTTER

makes 2/3 cup

- | | |
|---------------------------------|--------------------------|
| 2 tablespoons clarified butter | 1 tablespoon heavy cream |
| 1 tablespoon minced shallot | ½ cup butter, cubed |
| ½ cup sake, plus more as needed | 1 teaspoon lime juice |
| 2 tablespoons ginger juice | Kosher salt |

In a small saucepan over medium-high heat, melt the clarified butter and sweat the shallot until soft. Add the sake and simmer until reduced to a syrupy consistency, about 3 minutes. Stir in the ginger juice and cream and warm through. Gradually add the butter cubes, whisking constantly until a creamy emulsion forms. Remove from the heat and stir in the lime juice. Season to taste with salt and additional sake as needed. Serve immediately.



CRISPY SESAME RICE CAKES

makes 6 cakes

- | | |
|------------------------------------|-------------------------------|
| 2 cups Japanese short-grain rice | 1 teaspoon toasted sesame oil |
| 2½ cups cold water | 1 teaspoon lime juice |
| ½ cup very thinly sliced scallions | 1 teaspoon sambal oelek |
| 1 tablespoon rice wine vinegar | 1 cup superfine rice flour |
| 1 tablespoon ginger juice | Peanut oil, for frying |
| 1 tablespoon fish sauce | |

Place the rice in a fine mesh strainer and rinse under cold water until the water runs clear. In a small saucepan over high heat, combine the rice and water and bring to a boil. Decrease the heat to low, cover and cook for 20 minutes. Uncover and let rest for 5 minutes.

Oil a 10-by-14-inch sheet pan. In a large bowl, combine the scallions, vinegar, ginger juice, fish sauce, sesame oil, lime juice and sambal oelek. Add the rice and mix well. Using a spatula, press the rice mixture into the prepared pan to a thickness of ¾ inch, reserving any excess rice for another use. Cover with plastic wrap and refrigerate overnight.

Cut the rice into desired shapes (circles, triangles or rectangles) and dust all sides of the cakes with the flour. In a large sauté pan, heat ½ inch of peanut oil to 375°F/191°C. Pan fry the cakes, turning once, until golden brown on both sides, about 3 minutes per side. Transfer onto paper towels to drain and serve hot.



ALASKAN HALIBUT KASUZUKE
serves 4

1 cup sake kasu ¼ cup mirin
½ cup maple sugar 4 (6-ounce) halibut fillets
2 tablespoons light miso

In a small bowl, combine the kasu, sugar, miso and mirin and mix well. In a baking dish, coat the fish on all sides with the marinade, cover and refrigerate overnight.

Bring the fish to room temperature. Preheat the oven to 450°F/232°C and prepare a sheet pan with an elevated wire rack. Remove the fish from the marinade, place on the prepared pan and roast to an internal temperature of 130°F/54°C. Serve warm with Asian Pickled Cucumber (see *Chef Tip*, page 109) and Asian Noodles (see *recipe*, this page).

ASIAN NOODLES
serves 4 to 6

1 pound soba noodles Peanut Dressing
¼ cup toasted sesame oil (see *recipe*, page 33)

Bring a large pot of generously salted water to a vigorous boil. Add the noodles and cook until al dente. Drain the noodles and toss in the oil. Transfer to a large bowl and toss in dressing to taste.



MAPLE-KISSED PORK SCALLOPINI
serves 4

4 (5- to 6-ounce) boneless 2 bay leaves
pork chops 1 cup rice flour
¼ cup maple syrup 2 eggs, beaten
¼ cup dry white wine 2 cups panko bread crumbs
½ teaspoon allspice Peanut oil, for frying
½ teaspoon ginger

Slice the pork chops in half so they are half their original thickness. Place each piece of pork, one at a time, in a large zip-lock bag and gently pound to a thickness of ¼ inch.

In a medium glass bowl, combine the syrup, wine, allspice, ginger and bay leaves. Place the pork pieces in a large zip-lock bag, add the marinade and refrigerate overnight.

Bring the pork to room temperature. Prepare a sheet pan with an elevated wire rack. Set up a breading station with 3 shallow bowls — one each for the flour, egg and bread crumbs. Using tongs, remove each piece of pork from the marinade and dip in flour, then egg and then bread crumbs, fully coating the pork. Place the breaded pork on the prepared pan and let rest for 15 minutes.

In a 10-inch sauté pan over high heat, pour enough oil to generously coat the bottom of the pan and warm until searing hot. Working in batches, add the pork and sauté, turning once, until both sides are golden brown, about 5 minutes per side. Transfer onto paper towels to drain. Serve immediately with Palouse Cornbread and Apple Cider Butter (see *recipes*, next page).



PALOUSE HONEY
makes about 1½ cups

1 cup honey	1 rosemary sprig
⅓ cup water	1 sage sprig

In a small saucepan over medium-low heat, stir together the honey and water until the honey thins. Remove from the heat. Add the rosemary and sage, cover and steep for 1 hour. Discard the herbs.

PALOUSE CORNBREAD
serves 6

1½ cups all-purpose flour	1 cup whole milk
½ cup fine cornmeal	½ cup butter, melted
2 tablespoons sugar	¼ cup corn kernels
1 tablespoon baking soda	1½ cups shredded Monterey Jack cheese, preferably WSU Creamery Viking
1 teaspoon salt	
3 eggs, beaten	

Preheat the oven to 350°F/177°C and grease an 8-inch square baking pan with butter. In a large bowl, whisk together the flour, cornmeal, sugar, baking soda and salt. In a medium bowl, whisk together the eggs, milk and butter. Fold the wet ingredients into the dry ingredients until just mixed. Stir in the corn and 1 cup of the cheese.

Pour the batter into the prepared pan and sprinkle with the remaining cheese. Bake until a toothpick inserted into the middle of the bread comes out clean, about 20 to 30 minutes. Slice into 6 pieces and drizzle with Palouse Honey (*see recipe, this page*). Serve warm.

APPLE CIDER BUTTER
makes 1 cup

2 tablespoons clarified butter	¼ cup heavy cream
¼ cup minced shallots	¾ cup butter, cubed
1 (12-ounce) bottle hard apple cider	

In a large sauté pan over medium heat, melt the clarified butter and sweat the shallots until very soft, about 10 minutes. Add the cider, increase the heat to high and simmer until the cider reduces by two-thirds, about 8 to 10 minutes. Add the cream, bring to a boil and allow the cream to reduce by about half. Gradually add the butter cubes, whisking continuously until a thick, creamy emulsion forms.

BASIL LIME KAMICRAZY
makes 1 cocktail

5 basil leaves, preferably Thai or Genovese	2 tablespoons fresh lime juice
2 ounces vodka	Splash of soda water
½ ounce triple sec	2 lime wedges

Fill a lowball glass with ice. In a cocktail shaker, muddle the basil and add the vodka, triple sec and lime juice. Shake well and pour into the glass. Top with the soda water and garnish with the lime wedges.





THE ART OF PASTA

CULINARY

ARTS KITCHEN
on board
REGENT SEVEN SEAS CRUISES®



FRESH EGG PASTA

serves 2

250 grams (about 1¾ cups)
“00” flour

1 teaspoon extra virgin olive oil
Semolina flour, for dusting

150 grams (3 large) eggs,
room temperature

MAKE THE DOUGH Place the “00” flour in a medium bowl and make a well in the center. Place the eggs and oil in the well. Using a fork, break the egg yolks and mix with the oil. Stir to incorporate the flour into the eggs and oil. Mix just until the dough becomes sticky.

Transfer the dough onto a floured work surface. Dust your hands with semolina flour as needed to prevent the dough from sticking to them. Knead the dough until it becomes smooth and pliable, about 5 minutes. The dough should feel tight and strong but still soft. Wrap the dough in plastic wrap and let rest at room temperature for 2 hours. The dough can also be refrigerated for up to 2 days and then brought to room temperature before working with it further.

ROLL AND CUT THE DOUGH Cut the dough into 4 pieces, roll each piece into a ball, and run each piece through a pasta machine several times, beginning with the widest setting on the machine and working toward the narrowest. Dust the pasta with semolina flour between settings, using only as much as needed to keep the pasta from sticking to the machine.

When the pasta sheet is thin enough that you can see your hands through it, cut it into flat ribbons, such as fettuccine, or make ravioli, lasagna, tortellini or any other shape desired.

COOK THE PASTA Bring a large pot of generously salted water to a vigorous boil. Add the pasta and cook, stirring as needed to ensure it does not stick, until the pasta floats, about 1 minute. Using tongs, transfer the pasta to your chosen sauce and toss to coat. Add pasta water if needed to help coat the pasta and enrich the sauce.

CHEF TIP

DRIED VS. FRESH PASTA

Dried pasta is chosen with a sauce in mind, as the primary goal of dried pasta is to get the sauce into your mouth. By contrast, fresh pasta is typically served with a very light sauce so that the pasta itself and the skill of the pasta chef are on full display. As the saying goes, dried pasta is all about the sauce, and fresh pasta is all about the pasta.



FETTUCCINE ALFREDO

serves 4

½ cup (8 tablespoons) butter, cubed	2 cups freshly grated Parmigiano-Reggiano
1 pound fresh fettuccine	Freshly ground black pepper

Place a large pot of generously salted water over high heat, to bring to a boil. Place a large heatproof serving bowl on top of the pot and add the butter to the bowl. When the bowl is warm and the butter begins to melt, remove the bowl from the pot and reserve warm.

When the water is boiling vigorously, add the fettuccine and cook until al dente, about 1 minute. Using tongs, transfer the pasta to the serving bowl with the butter. Working quickly, add about ¼ cup of the pasta water and add the cheese. Gently fold all together. Season to taste with pepper and serve immediately.

PASTA WITH TUSCAN WALNUT SAGE BUTTER

serves 2

½ cup butter	½ pound fresh pasta
¼ cup walnut pieces	Freshly grated Parmigiano-Reggiano
10 sage leaves, chiffonade	

In a large saucepan over medium-high heat, melt the butter and toast until light brown. Add the walnuts and sage, decrease the heat to low and infuse the butter for 10 minutes.

Bring a large pot of generously salted water to a vigorous boil. Add the pasta and cook until al dente, about 1 minute. Using tongs, transfer the pasta to the saucepan and toss gently to coat. Add pasta water if needed to smooth out the sauce. Top with Parmigiano-Reggiano to taste.

PASTA CON SALSA DI NOCI

serves 4

1 cup lightly toasted walnuts	Freshly grated nutmeg
½ cup lightly toasted pine nuts	1 pound fresh pasta
1 clove garlic	¼ cup freshly grated Parmigiano-Reggiano
1 small bunch parsley, stemmed	1 tablespoon butter
½ to 1 cup heavy cream	
Freshly ground white pepper	

In a food processor, pulse the nuts, garlic and parsley for 30 seconds. Add ½ cup of the cream and pulse to an oatmeal-like paste, adding more cream if needed. Season to taste with pepper and nutmeg.

Bring a large pot of generously salted water to a vigorous boil. Add the pasta and cook until al dente, about 1 minute. Meanwhile, place the cheese and butter in a large bowl. Using tongs, transfer the pasta to the bowl and toss gently until the butter and cheese melt. Add the walnut sauce and toss gently to coat. Add pasta water if needed to smooth out the sauce.



PASTA WITH SHRIMP AND PISTACHIO PESTO
serves 4

2 cups packed basil leaves	1 shallot, minced
¼ cup shelled pistachios	2 teaspoons minced garlic
¼ cup pine nuts	Pinch of pepperoncini flakes
2 cloves garlic	½ cup white wine, preferably Sicilian
½ to 1 cup extra virgin olive oil, preferably Sicilian	1 cup cherry tomatoes, halved
1 pound dried spaghetti or spinach fettuccine	1 pound large shrimp, shelled and deveined
2 tablespoons olive oil	

Reserve 4 basil leaves for garnish. In a food processor, pulse the remaining basil, the pistachios, pine nuts and garlic. Gradually add the extra virgin olive oil and blend, using only enough oil to create a thick paste. Transfer the pesto to a small bowl and cover with plastic wrap, pressing the plastic onto the surface of the pesto to prevent browning. Reserve.

Bring a large pot of generously salted water to a vigorous boil. Add the pasta and cook until al dente. Using tongs, transfer the pasta to a medium bowl. Do not rinse or add oil. Reserve the pasta water.

In a large sauté pan over medium heat, sweat the shallot in the olive oil until soft. Add the garlic and pepperoncini and sauté until the aromas are released. Increase the heat to medium-high, add the wine and simmer until the alcohol evaporates, about 2 to 3 minutes. Add ¼ cup of the reserved pasta water and the tomatoes. Add the shrimp and simmer until the shrimp are pink and opaque, about 2 to 3 minutes.

Remove from the heat, add the pasta and toss to coat. Add half of the pesto and toss gently. Taste and add more pesto if needed. Add more pasta water if needed to smooth out the sauce. Garnish with the reserved basil leaves.

PESTO ALLA GENOVESE
makes 1 cup

4 cups packed basil leaves	4 cloves garlic
½ cup freshly grated Parmigiano-Reggiano	3 tablespoons extra virgin olive oil
1½ tablespoons toasted pine nuts	

In a food processor, pulse the basil until coarsely chopped. Add the cheese, pine nuts, garlic and olive oil and process until smooth. If making ahead of time, transfer to a small storage container and cover with plastic wrap, pressing the plastic onto the surface of the pesto to prevent browning.

TWO CHEESY FRIENDS SAUCE
makes 1½ cups

2½ cups heavy cream	4 ounces crumbled Gorgonzola Piccante
Pinch of allspice and cayenne pepper	¼ cup freshly grated Parmigiano-Reggiano

In a small heavy-bottomed saucepan over medium-high heat, bring the cream and spices to a boil. Decrease the heat and simmer, stirring occasionally, until reduced by about half to a thick sauce. Remove from the heat and stir in the cheeses until they melt. Serve immediately with pasta or gnocchi.



BUCATINI ALL'AMATRICIANA

serves 4

- 1 pound dried bucatini

10 ounces guanciale lardons

1 cup grated carrot

1 cup grated onion

1 teaspoon pepperoncini flakes

3 tablespoons minced garlic
- 2 cups crushed tomatoes, preferably San Marzano

1 cup freshly grated pecorino

Extra virgin olive oil, for finishing

Freshly ground black pepper

Bring a large pot of generously salted water to a vigorous boil. Add the bucatini and cook until al dente. Drain the pasta, reserving ½ cup of the pasta water.

In a large sauté pan over medium-high heat, sear the guanciale, stirring occasionally, until the fat is rendered and the pork is toasty brown, about 6 minutes. Using a slotted spoon, transfer half of the pork onto paper towels to drain and reserve.

Add the carrot to the sauté pan and sear, stirring occasionally, until caramelized, about 3 minutes. Decrease the heat to medium and add the onion and pepperoncini. Sauté, stirring occasionally, until the onion softens, about 10 minutes. Add the garlic and sauté until its aroma is released. Add the tomatoes and simmer, stirring occasionally, until the sauce thickens, about 15 to 20 minutes.

Add the pasta to the sauce and warm through. Add ½ cup of the cheese. Add reserved pasta water if needed to smooth out the sauce. Transfer to a platter or individual bowls and top with the remaining ½ cup of cheese, the reserved guanciale, a drizzle of extra virgin olive oil and pepper to taste.

GNOCCHI

serves 2 to 4

- 1 pound large russet potatoes

½ teaspoon sea salt
- 1 to 1¼ cups all-purpose flour

1 egg, lightly beaten

Preheat the oven to 375°F/191°C. Place the potatoes on a sheet pan and roast until very soft, about 1 hour. While still warm, peel the potatoes and pass them through a potato ricer into a large bowl. Add the salt, 1 cup of the flour and the egg. Mix well, adding flour as needed to create a dough that is sticky but can be rolled with your hands.

Divide the dough in half and roll each half into a cylinder about 1 inch in diameter. Cut each cylinder into 1-inch pieces. The gnocchi can be cooked as they are, scored with a fork, or rolled on a gnocchi board.

Bring a large pot of generously salted water to a gentle boil. Add the gnocchi and cook until they float, about 1 minute. Drain and serve with Tuscan Walnut Sage Butter, Salsa di Noci, Pesto alla Genovese or Two Cheesy Friends Sauce (see recipes, pages 116 and 117).



GNOCCHI





THE NOURISHED KITCHEN: PLANT-FORWARD COMFORTS

CULINARY
ARTS KITCHEN
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WHITE BEAN HUMMUS

makes 2 cups

2 cups cooked cannellini beans	2 tablespoons fresh lemon juice
1 scallion, coarsely chopped	1 teaspoon toasted cumin
1 head garlic, roasted and peeled	1 teaspoon kosher salt
¼ cup Tahini Sauce (see recipe, page 45)	½ teaspoon smoked paprika, plus more for dusting
¼ cup parsley leaves	Lemon wedges, for finishing
¼ cup extra virgin olive oil, plus more for drizzling	

In a food processor, combine all ingredients except the lemon wedges and pulse until very smooth. Taste and adjust the seasoning as needed. Drizzle with oil, dust with paprika and finish with lemon wedges.

CHEF TIP

ROASTING GARLIC

When garlic is roasted, the flavor becomes mild and sweet. To roast garlic, slice off the top end of the garlic so the flesh is slightly exposed. Wrap in foil and bake at 400°F/204°C until soft, about 20 minutes.

ZUCCHINI RIBBONS WITH WALNUT PESTO

serves 4

1 cup packed basil leaves	¼ teaspoon red pepper flakes
½ cup walnuts, toasted	¼ to ½ cup extra virgin olive oil
1 clove garlic	¼ cup freshly grated Parmigiano-Reggiano
2 tablespoons fresh lemon juice	1 large or 2 medium zucchini

In a food processor, combine the basil, walnuts, garlic, lemon juice and pepper flakes and pulse into a coarse paste. With the processor running, slowly add the oil, adjusting the amount as needed to create a creamy but rustic paste. Thin with a little cold water if necessary. Transfer to a large bowl and stir in the cheese. Reserve.

Trim the ends of the zucchini. Using a mandoline or vegetable peeler, slice the zucchini into very thin ribbons, about ⅛ inch thick. Add the ribbons to the bowl with the pesto and toss gently to coat. Cover with plastic wrap, pressing the plastic onto the surface of the pesto to prevent browning, and let rest until the ribbons soften, about 1 hour. Serve at room temperature.



ROASTED BEETS WITH QUINOA CAKES

serves 6

3 large beets, roasted	1 cup polenta
2 tablespoons extra virgin olive oil	1 cup cooked quinoa
Maldon salt	1 cup chickpea flour
1 tablespoon olive oil	2 egg whites, beaten
1 shallot, minced	1½ cups panko bread crumbs
1 teaspoon Chinese 5-spice powder	Sunflower oil, for frying
1 cup minced baby spinach	Mint Labneh
4 cups mushroom stock	(see recipe, page 23), for finishing

Cut the roasted beets into wedges. In a medium bowl, toss the beets in the extra virgin olive oil and season lightly to taste with salt. Reserve.

In a small sauté pan over medium heat, sweat the shallot in the olive oil with the 5-spice powder until the shallot softens and the spices bloom. Add the spinach and wilt. Remove from the heat and reserve.

In a medium saucepan, bring the stock to a boil. While whisking vigorously, sprinkle in the polenta and cook according to the package instructions, noting that softer grinds may require more liquid, up to a ratio of 1 to 5. When the polenta is cooked, stir in the quinoa and reserved spinach mixture. Season to taste with salt if needed.

Pour the polenta into a greased 9-inch square baking pan. Cover and refrigerate until set, about 1 hour. When firm, invert the polenta onto a cutting board and cut into desired shapes (circles, triangles or squares).

Set up a breading station with 3 shallow bowls — one each for the flour, egg and bread crumbs. Dip the cakes in flour, then egg and then bread crumbs, fully coating them. Let the cakes rest at room temperature for 10 minutes.

In a medium sauté pan, pour enough sunflower oil to reach half the height of the cakes. Heat the oil to 375°F/191°C. Fry the cakes, turning once, until golden brown on both sides. Transfer onto paper towels to drain. Plate the warm quinoa cakes, top with the beets and finish with a dollop of labneh.

ASIAN BUDDHA BOWL

serves 4

4 cups shredded green and white cabbage	2 cups thinly sliced radish
2 cups dark leafy greens, chiffonade	2 cups thinly sliced red cabbage
1 cup Peanut Dressing (see recipe, page 33)	1 tablespoon each minced cilantro, mint and chives
2 cups shredded carrots	8 lime wedges
2 cups cherry tomatoes, halved	Peanuts, for garnish
2 cups thinly sliced cucumber	Black sesame seeds, for garnish

In a large bowl, toss the cabbage and greens with the peanut dressing to taste, reserving the remaining dressing. Divide the slaw among 4 bowls. Arrange each remaining vegetable in individual groups on top of the slaw in each bowl. Garnish with the herbs, lime, peanuts and sesame seeds. Serve with the reserved dressing on the side.



CAULIFLOWER LINGUINE MUDDICA
serves 4

MUDDICA AND CAPERS

4 slices semolina bread,
crust removed
½ cup toasted pine nuts
¼ cup olive oil
1 teaspoon red pepper flakes
¼ cup capers, rinsed

CAULIFLOWER

1 head cauliflower, in 1-inch florets
½ teaspoon red pepper flakes
Olive oil, for roasting

PASTA

½ cup extra virgin olive oil
½ teaspoon red pepper flakes
4 threads saffron
1 pound linguine or
bucatini, cooked
1 head garlic, roasted and peeled
½ cup chopped parsley
¼ cup toasted pine nuts
1 tablespoon anchovy paste
1 tablespoon lemon zest

PREPARE THE MUDDICA AND CAPERS In a food processor, pulse the bread into coarse crumbs and transfer to a medium bowl. Pulse the pine nuts into coarse crumbs and transfer to the bowl with the bread crumbs. In a large sauté pan over medium-high heat, combine the oil and pepper flakes and warm until a pinch of crumbs sizzles when added to the pan. Fry the crumbs, stirring constantly, until golden brown. Transfer onto paper towels to drain. Add the capers to the pan and toast briefly. Transfer onto paper towels to drain.

ROAST THE CAULIFLOWER Preheat the oven to 400°F/204°C. In a large zip-lock bag, combine the cauliflower and pepper flakes with enough oil to coat and toss. Transfer onto 1 or 2 sheet pans as needed to avoid overcrowding the pan. Bake until the edges of the florets are toasty and the centers are al dente, about 40 minutes. Remove from the oven and reserve warm.

PREPARE THE PASTA In a large sauté pan over medium-low heat, combine the oil, pepper flakes and saffron and warm to infuse. Fold in the pasta, garlic, parsley, pine nuts and anchovy paste. Toss well and warm through. Add the cauliflower and toss gently to combine. Serve the pasta in bowls topped with the muddica, capers and lemon zest.

CAULIFLOWER-MUSHROOM RISOTTO
serves 4

¼ cup olive oil	1 cup sunflower nuts
1 cup finely diced onion	¼ to ½ cup mushroom stock
2 thyme sprigs	1 cup freshly grated Parmigiano-Reggiano
2 cups diced mixed mushrooms	¼ cup chopped parsley
2 teaspoons minced garlic	Kosher salt and freshly ground pepper
¼ cup dry white wine	
4 cups riced cauliflower	

In a large heavy-bottomed rondeau over medium heat, sweat the onion in the oil with the thyme until the onion softens, about 10 minutes. Add the mushrooms and sauté until browned, increasing the heat to medium-high if needed. Add the garlic and sauté until its aroma is released. Add the wine and stir to deglaze the pan, allowing the liquid to evaporate until the pan is nearly dry.

Stir in the cauliflower and sunflower nuts. Gradually add the mushroom stock as needed, avoiding excess moisture in the pan and keeping in mind that the cauliflower will release moisture as well. Stir constantly until the cauliflower is al dente, about 5 minutes. Remove from the heat and discard the thyme. Stir in the cheese and parsley. Season to taste with salt and pepper. Serve immediately.



KALE AND FREEKEH BLISS BOWL

serves 4

4 cups kale, chiffonade	2 cups cooked lentils
¼ cup extra virgin olive oil	2 cups grilled radicchio quarters
2 tablespoons lemon juice	2 cups cooked freekeh
Kosher salt	2 cups roasted radish quarters
2 cups roasted Brussels sprouts	1 cup toasted pecans
2 cups grilled portabella mushrooms	

In a large bowl, combine the kale, oil and lemon juice and massage until the kale softens, about 5 minutes. Season lightly to taste with salt and let rest for 30 minutes. Divide the kale among 4 bowls. Arrange each remaining vegetable in individual groups on top of the kale in each bowl. Top with the pecans.

SUMMER GARDEN SPRITZER

serves 2

16 peppermint leaves	2 tablespoons fresh lime juice
4 very thin cucumber slices	2 to 4 tablespoons allspice-infused simple syrup
4 ounces gin, preferably Hendrick's	6 ounces seltzer water
2 tablespoons cucumber juice	2 lime wheels
2 tablespoons ginger juice	2 lime wedges

Reserving 4 peppermint leaves for garnish, divide the remaining leaves between 2 glasses and muddle. Add 2 cucumber slices to each glass and fill each glass with ice.

In a cocktail shaker, combine the gin, cucumber juice, ginger juice, lime juice and 2 tablespoons of the simple syrup. Shake well, taste and adjust the syrup to desired sweetness. Pour into the 2 glasses and top with the seltzer water. Garnish with the lime wheels, lime wedges and reserved peppermint leaves.

KETO CARROT CAKES

serves 4

100 grams (½ cup) julienned carrot	3 tablespoons erythritol
1 egg	2 teaspoons cinnamon
2 tablespoons butter, softened	1 teaspoon autumn spice mix (such as nutmeg and cloves)
1 tablespoon heavy cream	1 teaspoon baking powder
75 grams (¾ cup) almond flour	4 tablespoons cream cheese, softened
½ cup black walnut pieces	

Preheat the oven to 350°F/177°C. Grease 4 (6-ounce) ramekins with butter. In a large bowl, combine the carrot, egg, butter and cream and whisk until fluffy. In a medium bowl, stir together the flour, ¼ cup of the walnuts, 1 tablespoon of the erythritol, the cinnamon, spice mix and baking powder. Fold the dry ingredients into the wet and stir to combine.

Divide the batter among the prepared ramekins and place on a baking sheet. Bake until a toothpick inserted into the center of the cakes comes out clean, about 45 to 60 minutes. Transfer the ramekins to an elevated wire rack and let cool for 5 minutes. Invert the cakes from the ramekins onto the rack and let cool completely.

In a small bowl, combine the cream cheese and the remaining 2 tablespoons of erythritol and mix well. Spread on top of the cakes and finish with the remaining ¼ cup of walnuts.







TREASURES OF THE AEGEAN

CULINARY

ARTS KITCHEN
on board
REGENT SEVEN SEAS CRUISES®

STUFFED KALAMATA FIGS

serves 4

8 dried Kalamata figs
4 ounces feta
8 slices prosciutto

8 sage leaves
1 teaspoon olive oil

Soften the figs by gently rolling them in the palms of your hands. Cut off the top end of each fig and insert your little finger to make a cavity for stuffing. Fill each cavity with feta.

Lay out the slices of prosciutto and place a sage leaf in the middle of each. Place a fig at one end of each slice and roll up, securing with a toothpick.

In a large sauté pan over medium-high heat, warm the oil until hot. Sear the wrapped figs on all sides until the prosciutto is slightly caramelized. Remove from the pan and serve warm or at room temperature.

TYROSALATA

makes 1 cup

6 medium-heat chili peppers
4 scallions
6 ounces feta

1 tablespoon strained Greek yogurt
Pinch of cayenne pepper

On an outdoor or indoor grill over high heat, grill the peppers and scallions until well charred on all sides, about 10 minutes. Transfer to a bowl, cover and let rest for 30 minutes to 1 hour. Cut the root ends off the scallions. Stem, seed and skin the peppers. Mince all of the vegetables.

In a medium bowl, combine the feta and yogurt and mix until slightly chunky. Fold in the minced vegetables and season with the cayenne.

SMOKY AUBERGINE MEZZE

makes 2 cups

2 to 3 eggplants, 16 ounces total
2 cloves garlic, mashed
¼ cup tahini
3 tablespoons mint chiffonade
2 tablespoons fresh lemon juice
1 teaspoon red wine vinegar

½ teaspoon spicy smoked paprika
Pinch of kosher salt
½ to 1 cup strained Greek yogurt
Extra virgin olive oil, for finishing
Lemon wedges, for finishing

On an outdoor grill or indoor cast iron grill over high heat, grill the eggplants until charred on all sides and very tender, about 20 to 30 minutes. Let cool. Slice the eggplants in half, scoop out the flesh and transfer to a food processor. Discard the skins.

Pulse the eggplant 5 times for 2 seconds each. Add the garlic, tahini, mint, lemon juice, vinegar, paprika, salt and ½ cup of the yogurt. Pulse for 2 seconds at a time until blended to a chunky consistency. Taste and adjust the seasonings and yogurt as needed. Transfer to a bowl and let rest at room temperature for 1 hour. Finish with a drizzle of oil and serve with lemon wedges.



SELENE'S SANTORINI TOMATO FRITTERS
makes 24 fritters

- | | |
|-----------------------------------------------------------------|--------------------------------------|
| 3 zucchini, grated | ¼ cup chopped mint |
| 1 large sweet onion, grated | 1 tablespoon chopped dill |
| 1 cup chickpea flour | 1 teaspoon sun-dried tomato paste |
| 1 cup rice flour | Pinch of kosher salt |
| 1 teaspoon baking soda | Pinch of freshly ground black pepper |
| 1 to 1½ cups Belgian beer (such as Stella Artois), well chilled | Olive oil, for frying |
| 1½ cups chopped cherry tomatoes | |

Line a fine mesh strainer with a generously sized piece of cheesecloth and place over a large bowl. Place the cucumber and onion in the strainer and press down to release moisture. Cover and drain overnight. The next day, gently wring out the vegetables in the cheesecloth so they are as dry as possible.

In a large bowl, whisk together the flours, baking soda and 1 cup of the beer. Fold in the zucchini, onion, tomatoes, mint, dill, tomato paste, salt and pepper to form a thick batter, adjusting with rice flour or beer if needed. Refrigerate for 1 hour.

In a large, heavy skillet, heat 2 inches of olive oil to 375°F/191°C. Using a 3-ounce cookie scoop, carefully spoon fritter dough into the oil. Working in batches, fry the fritters until golden, about 2 to 3 minutes per side. Transfer onto paper towels to drain. Serve immediately.

GREEK SPICE BLEND
makes about ¼ cup

- | | |
|-------------------------------------------------------------|---------------------------------------------------------------------------------|
| 1 tablespoon each ground cloves and ground pink peppercorns | 2 teaspoons each ground allspice, dried oregano, dried thyme and dried rosemary |
|-------------------------------------------------------------|---------------------------------------------------------------------------------|

Stir together all ingredients and store in an airtight container.

CORFU SUMMER SALAD
serves 2

- | | |
|-------------------------------|-------------------------------------------------------|
| 1 cup 1-inch watermelon cubes | 2 basil leaves, chiffonade |
| 1 cup cherry tomatoes, halved | 1 teaspoon toasted pine nuts |
| 2 tablespoons crumbled feta | 1 tablespoon honey, thinned with 1 teaspoon hot water |

Divide the watermelon and tomatoes between 2 martini glasses and top with the feta. Garnish with the basil and pine nuts and drizzle with the thinned honey.



CORFU BOURDETTO

serves 2

- ¼ cup extra virgin olive oil

2 cups thinly sliced onions

1 cup thinly sliced red bell peppers

2 teaspoons spicy smoked paprika

1 teaspoon allspice
- 2 cups crushed tomatoes

2 (6-ounce) fish fillets
(such as snapper, halibut or bass)

In a large sauté pan over medium heat, sweat the onions and peppers in the oil with the paprika and allspice until very soft, about 20 minutes. Add the tomatoes and simmer until the flavors mature, about 15 minutes. Add the fish fillets and spoon the sauce over the fish. Cover with a cartouche, decrease the heat to medium-low and shallow poach the fish until cooked through, about 10 minutes. Serve in bowls with Grilled Pita Bread (*see recipe, this page*).



CORFU BOURDETTO

GRILLED PITA BREAD

makes 8 pitas

- 1 cup water, at 140°F/60°C

2 teaspoons active dry yeast

2½ cups all-purpose flour
- 2 teaspoons salt

Olive oil, for grilling

In a stand mixer using the whisk attachment, whisk together the water and yeast until the yeast dissolves. Let rest for 10 minutes. Using the dough hook attachment on low speed, gradually sprinkle in the flour and salt and mix until the dough comes together. Increase the speed to medium-low and process the dough until pliable, about 8 minutes.

Transfer the dough to a large oiled bowl, turning to completely coat with oil. Cover with a kitchen towel and allow the dough to rise in a warm place until it doubles in size, about 1 hour.

Transfer the dough to a floured work surface. Using a pastry cutter, divide the dough into 8 pieces. Roll each piece into an 8-inch round about ½ inch thick. Heat a cast iron grill to high and brush with olive oil. Grill the pitas, flipping once, until charred grill marks appear on each side. Serve immediately.



GRILLED PITA BREAD

MOUSSAKA TOWERS

serves 6

MEAT FILLING

2 tablespoons olive oil
1 cup finely diced onion
1 tablespoon Greek Spice Blend
(see recipe, page 128)
2 pounds ground meat,
any combination of lamb,
pork and veal
2 tablespoons finely
chopped mint

TOMATO SAUCE

2 tablespoons olive oil
½ cup finely chopped shallots
1 teaspoon cumin
2 teaspoons minced garlic
2 cups crushed plum tomatoes,
drained
1 tablespoon capers, crushed

EGGPLANT AND POTATO

2 eggplants
3 red potatoes
Olive oil, for grilling

BÉCHAMEL

2 tablespoons butter
½ cup finely diced onion
1 bay leaf
Pinch of nutmeg
1½ tablespoons flour
1 cup whole milk, warm
Freshly ground white pepper

GARNISH

½ cup crumbled feta
2 tablespoons capers

PREPARE THE MEAT FILLING In a large sauté pan over medium heat, sweat the onion in the oil with the spice blend until the onion softens and the spices bloom, about 10 minutes. Add the meat and cook to 155°F/68°C. Remove from the heat, stir in the mint and reserve.

PREPARE THE TOMATO SAUCE In a medium saucepan over medium heat, sweat the shallots in the oil with the cumin until the shallots soften, about 10 minutes. Add the garlic, and when its aroma is released, add the tomatoes and capers. Decrease the heat to medium-low and allow the sauce to simmer gently for about 15 minutes. Remove from the heat and reserve.

GRILL THE EGGPLANT AND POTATO Trim the ends off the eggplants and potatoes. Using a mandoline, slice the eggplants lengthwise into 18 (¼-inch-thick) slices. Do the same with the potatoes, creating 36 total vegetable slices. Using a round cutter, cut the vegetables to the diameter of a 6-ounce ramekin.

Heat an outdoor grill or indoor cast iron grill to high. Prepare 2 sheet pans with an elevated wire rack. Brush each eggplant and potato round with oil. Grill the vegetables on both sides until they soften and grill marks appear. Transfer to the prepared pans to cool.

PREPARE THE BÉCHAMEL In a heavy-bottomed saucepan over medium heat, melt the butter and sweat the onion with the bay leaf and nutmeg until the onion softens, about 10 minutes. Sprinkle the flour over the onion and stir to make a roux. Slowly pour in the milk, whisking constantly until the béchamel thickens. Season to taste with pepper.

ASSEMBLE THE TOWERS Preheat the oven to 325°F/163°C. Grease 6 (6-ounce) ramekins with olive oil. Place 1 slice of eggplant and potato in each ramekin. Layer about 2 tablespoons each of meat, tomato sauce and béchamel in each ramekin. Repeat the eggplant, potato, meat, tomato sauce and béchamel layers, and then top with the final eggplant and potato slices. Reserve any remaining sauce for plating.

Place the ramekins on a sheet pan and bake until warmed through, about 30 minutes. Remove from the oven and let cool for 5 minutes. Divide the reserved sauce onto 6 plates. Invert a moussaka tower onto each plate of sauce. Garnish with the feta and capers.

CHEF TIP

CORFU PASTITSIO

Moussaka and pastitsio are Greek dishes sharing similar elements. To make Corfu Pastitsio, prepare the meat filling, tomato sauce and béchamel used in the Moussaka Towers. Cook 1 pound of bucatini in boiling, salted water until al dente. Grease a casserole dish with olive oil and layer half of the pasta, meat, tomato sauce and béchamel in the dish. Repeat the layers and top with ½ cup crumbled feta. Bake at 300°F/149°C until warmed through, about 30 minutes.



CHICKEN AND ZUCCHINI RIBBON BOWLS

serves 4

4 boneless, skinless chicken breasts	¼ cup crushed walnuts and/or pine nuts
1 tablespoon Greek Spice Blend (see recipe, page 128)	2 tablespoons basil chiffonade
2 large zucchini	2 tablespoons mint chiffonade
3 tablespoons extra virgin olive oil	Pinch of kosher salt
	Olive oil, for grilling
	10 grape tomatoes, halved

Cut the chicken into 1- to 2-inch cubes. In a medium bowl or large zip-lock bag, toss the chicken with the spice blend to coat well. Cover or seal and refrigerate overnight.

Trim the ends off the zucchini. Using a mandoline, slice the zucchini lengthwise into ⅛-inch-thick ribbons. In a large bowl, toss the zucchini with the extra virgin olive oil, nuts, herbs and salt. Reserve.

Allow the chicken to come to room temperature. Heat an outdoor grill or indoor cast iron grill to high and brush with olive oil. Grill the chicken cubes on all sides until sear marks appear. When the chicken reaches an internal temperature of 165°F/74°C, remove from the grill and let rest for 5 minutes. Divide the zucchini ribbons among 4 bowls, top with the chicken and tomatoes and serve with a generous dollop of Walnut Labneh (see recipe, this page).

WALNUT LABNEH

makes 1½ cups

1 cup strained Greek yogurt	1 teaspoon minced garlic
½ cup chopped toasted walnuts	Kosher salt and freshly ground white pepper
¼ cup chopped cilantro	

In a medium bowl, combine the yogurt, walnuts, cilantro and garlic and mix well. Season to taste with salt and pepper. Serve at room temperature.

GALAKTOBOUREKO

serves 12

2 cups water	1 cup fine sugar
1 cup honey	8½ cups whole milk
¼ cup fresh lemon juice	1 scant cup fine semolina
1 cinnamon stick	6 eggs, room temperature
½ cup butter, melted, plus more for brushing	1 tablespoon vanilla extract
	1 pound phyllo dough, thawed

Preheat the oven to 350°F/177°C. In a small saucepan, bring the water to a boil. Add the honey and lemon juice and stir until combined. Add the cinnamon stick, remove from the heat and let steep.

In a large saucepan over medium heat, combine the butter and sugar and stir until the sugar melts. Gradually stir in the milk until warmed through. Sprinkle in the semolina and whisk until warmed through, about 5 minutes. Remove from the heat.

In a large bowl, whisk together the eggs and vanilla. Whisking continuously, slowly add some of the warm semolina mixture to temper the eggs. Return all to the saucepan over medium-high heat. Using a wooden spoon, stir constantly until the mixture thickens to the consistency of custard, about 10 minutes. Remove from the heat and reserve.

Brush a deep, glass 9-inch baking dish with butter. Line the dish with 2 sheets of phyllo, allowing the sheets to hang over the sides of the dish, and brush lightly with butter. Repeat the process to make 8 total layers of 2 sheets each. Pour in the reserved custard. Fold the excess phyllo over the custard, brushing each layer of 2 sheets with butter. Top with the remaining phyllo, brushing every 2 sheets with butter. Score the phyllo with a knife.

Bake until toasty brown, about 45 minutes. Transfer the dish to an elevated wire rack, let cool for 10 minutes and then spoon the cinnamon syrup over the galaktoboureko. Let cool to room temperature, cover and refrigerate for at least 2 hours. Bring to room temperature before serving.



TURN UP THE HEAT

CULINARY

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GRILLED VEGETABLE PANZANELLA

serves 6

Olive oil, for grilling	3 tablespoons extra virgin olive oil
1 red bell pepper, quartered, stemmed and seeded	1 hothouse cucumber, in half wheels
1 sweet onion, in ½-inch-thick slices	3 cups cherry tomatoes, halved
2 cups artichoke hearts, quartered	2 tablespoons capers, rinsed
4 thick slices rustic bread	¼ teaspoon pepperoncini flakes
2 cloves garlic, halved lengthwise	8 basil leaves, chiffonade
1 tablespoon red wine vinegar	Kosher salt

Heat a cast iron grill to high and brush generously with olive oil. Grill the pepper and onion on both sides until lightly charred and softened. Transfer the vegetables to a bowl, cover and reserve.

In a large zip-lock bag, toss the artichokes with enough olive oil to coat. Grill the artichokes until lightly charred. Remove from the grill and reserve.

Brush the bread lightly with olive oil and grill on both sides until sear marks appear. Rub the bread with the cut sides of the garlic, cut the bread into cubes and reserve.

Pour the vinegar into a large bowl and whisk vigorously while slowly adding the extra virgin olive oil in a thin, steady stream to form an emulsion. Add the cucumber, tomatoes, capers, pepperoncini and basil and toss to coat. Chop the reserved pepper and onion into bite-sized pieces and add to the salad along with the reserved artichokes. Let rest at room temperature for 30 to 60 minutes. Toss in the reserved bread cubes, season to taste with salt and serve immediately.

SCALLOPS NORTHWEST

serves 2

2 teaspoons clarified butter	½ cup walnut pieces
4 U/10 dry diver scallops	¼ cup tawny port
1 tablespoon butter	½ cup sour cherry preserves

In a small sauté pan over high heat, warm the clarified butter until searing hot. Sear the scallops to a caramel color, turn and sear the other side to a caramel color. Transfer the scallops to a plate and reserve warm.

Decrease the heat to medium and add the butter. When the butter is melted, add the walnuts and toast until the walnuts and butter are browned, moving the pan constantly to avoid scorching. Transfer the walnuts to a bowl. Add the port to the sauté pan and stir to deglaze the pan, allowing the alcohol to reduce by half. Add the preserves and heat until just warmed through. Divide the cherry glaze between 2 plates, top each with 2 scallops and top each scallop with brown buttered walnuts.



SOLE MEUNIÈRE
serves 4

- | | |
|--------------------------|---------------------------------|
| 4 (8-ounce) sole fillets | 2 tablespoons fresh lemon juice |
| 1 cup Wondra flour | ¼ cup chopped parsley |
| ¼ cup clarified butter | 8 lemon wedges |
| ¼ cup butter, cubed | |

Prepare a sheet pan with an elevated wire rack. Pat the fish dry and thoroughly coat each piece in flour. Place on the prepared pan and let rest for 15 minutes.

In a large sauté pan over medium-high heat, warm the clarified butter until searing hot. Using tongs, carefully place the fish in the pan. Sear the fish, turning once, until both sides are golden brown and crispy, about 2 minutes per side. Transfer to a plate and reserve warm.

Using paper towels, carefully wipe the clarified butter from the sauté pan. Add the butter cubes and swirl the pan until the butter melts and just begins to lightly brown. Remove from the heat, add the lemon juice and swirl to combine. Pour the sauce over the fish, sprinkle with the parsley and finish with the lemon wedges.

POLLO PICCATA WITH LEMON CAPER SAUCE
serves 2

- | | |
|--------------------------------------------|-----------------------------|
| 2 boneless, skinless chicken breasts | 2 eggs, beaten |
| Zest and juice of 2 lemons | 2 cups panko bread crumbs |
| 2 cloves garlic, halved and lightly mashed | Sunflower oil, for frying |
| 1 cup rice flour | ¼ cup brined capers, rinsed |
| | 8 lemon wedges |

Slice the chicken breasts in half lengthwise. Place each piece of chicken, one at a time, in a large zip-lock bag and gently pound to a thickness of ¼ inch. Place all of the chicken in a large zip-lock bag and add the lemon zest, juice and garlic. Marinate at room temperature for 1 hour.

Prepare a sheet pan with an elevated wire rack. Set up a breading station with 3 shallow bowls — one each for the flour, egg and bread crumbs. Using tongs, remove each piece of chicken from the marinade and dip in flour, then egg and then bread crumbs, fully coating the chicken. Place the breaded chicken on the prepared pan and let rest for 15 minutes.

In a 10-inch sauté pan over high heat, pour oil to a depth that is half the thickness of the breaded chicken. Heat the oil to 370°F/188°C. Pan fry the chicken, turning once, until both sides are golden brown, about 5 minutes per side. Confirm the internal temperature has reached 165°F/74°C and then transfer onto paper towels to drain. Add the capers to the pan and sear until golden brown, about 30 seconds to 1 minute. Serve the chicken topped with the capers and lemon wedges.



THREE DIVAS ON A GRILL

serves 4

1 (1-pound) rib eye, New York strip or porterhouse steak
1 flank steak

4 lamb chops, bone in, frenched
Kosher salt or dry rub,
for seasoning

About 2 hours before grilling, pat the meat dry and let it come to room temperature. Heat an outdoor grill or indoor cast iron grill to 550°F/288°C. Line a sheet pan with an elevated wire rack. Determine the approximate grilling time required for each cut of meat based on the desired doneness and the meat's thickness, density, amount of marbling, overall size and bone in versus boneless.

Just before grilling, season the meat with salt or a dry rub. Using tongs, place the meat on the grill and sear until charred on one side. Turn and sear until charred on the other side. Avoid turning the meat too early or more than once. When the meat is 2 to 3 degrees below the desired internal temperature, transfer the meat to the prepared pan and rest for 7 to 10 minutes.

Lamb chops, rib eye, strip and porterhouse can be served unsliced, while flank steak is best carved across the grain in 1- to 2-inch slices. Serve the steak with Rustic Chimichurri, the lamb with Tzatziki, and both with Creamy Dijon Sauce (*see recipes, this page and next*).

CREAMY DIJON SAUCE

makes $\frac{3}{4}$ cup

$\frac{1}{4}$ cup mayonnaise
 $\frac{1}{4}$ cup honey
 $\frac{1}{4}$ cup Dijon mustard

1 teaspoon white vinegar
 $\frac{1}{4}$ teaspoon cayenne pepper

In a medium bowl, whisk together all ingredients.

RUSTIC CHIMICHURRI

makes 2 cups

1 cup extra virgin olive oil
1 cup parsley leaves
 $\frac{1}{2}$ cup cilantro leaves
 $\frac{1}{2}$ cup coarsely chopped shallots
2 grilled serrano peppers,
stemmed, seeded and skinned

4 cloves garlic
3 tablespoons red wine vinegar
1 teaspoon dried oregano
 $\frac{1}{4}$ teaspoon red pepper flakes

In a food processor, combine all ingredients and pulse to a chunky consistency, being careful not to over process the chimichurri.



TZATZIKI

makes 1½ cups

1 large or 2 small hothouse cucumbers, grated	2 tablespoons finely chopped mint
1 tablespoon minced garlic	1 cup strained Greek yogurt
1 tablespoon red wine vinegar	Kosher salt and freshly ground white pepper
2 tablespoons finely chopped dill	

Line a fine mesh strainer with a generously sized piece of cheesecloth and place over a large bowl. Place the cucumber in the strainer and press down to release moisture. Cover and drain overnight. The next day, gently wring out the cucumber in the cheesecloth so the cucumber is as dry as possible.

In a large bowl, combine the garlic, vinegar, dill and mint. Add the cucumber and yogurt and mix well. Season to taste with salt and pepper.

SWEET CRÊPES À LA NORMANDE

makes 8 crêpes

4 tablespoons butter	¼ cup light brown sugar
1 Granny Smith apple, halved and thinly sliced	¼ cup Calvados
1 tablespoon sugar	8 Classic French Crêpes (<i>see recipe, page 85</i>), warm

In a 10-inch sauté pan over medium-high heat, melt 2 tablespoons of the butter and sauté the apples, dusting the white sugar over the apples, until they are caramelized and tender. Remove the apples and reserve.

Add the brown sugar and remaining 2 tablespoons of butter. When the sugar melts, add the Calvados, swirling the pan constantly until a caramelized sauce forms. Remove from the heat. Fold the crêpes in quarters and add to the pan. Spoon the sauce over them. Serve the crêpes and sauce topped with the reserved apples.



CHEF TIP

INTERNAL COOKING TEMPERATURES
FOR PROTEINS

DIGITAL THERMOMETER

The only way to ensure your food is cooked to the desired internal temperature is to use a quick-read digital thermometer. Insert the thermometer into the center of the ingredient and measure the temperature twice. If the reading is inconsistent, take a third measurement!

THE PERFECT ENDING: THE OVEN

A covered outdoor grill maintains a temperature of 400°F/204°C to 500°F/260°C inside the grill, while an indoor grill only provides heat on one surface. Thus, when using an indoor grill for thick cuts of beef or chicken, sear the meat first and then finish it to the desired internal temperature in a 500°F/260°C oven.

PROTEIN	TEMPERATURE RANGES	COOKING CONSIDERATIONS
BEEF, PORK & LAMB	<p>Rare: 125°F/52°C</p> <p>Medium Rare: 130°F/54°C</p> <p>Medium: 135°F/57°C</p> <p>Medium Well: 140°F/60°C</p> <p>Well Done: 145°F/63°C</p>	<p>Meats with a high fat content retain more moisture at higher internal temperatures, which is why many prefer a filet mignon medium rare but may prefer a rib eye medium.</p> <p>The food safety recommendation for steaks, chops and roasts is 145°F/63°C and for ground meats is 155°F/68°C.</p>
POULTRY & GAME	<p>Well Done: 165°F/74°C</p>	<p>To retain moisture, chicken and turkey should be grilled, roasted, baked or fried with the skin on. Based on individual preference, the skin can remain or be removed after cooking.</p> <p>The food safety recommendation for poultry is 165°F/74°C.</p>
FISH & SHELLFISH	<p>Sushi-Grade Raw: Chilled</p> <p>Sushi-Grade Rare: 115°F/46°C</p> <p>Delicate Flesh: 125°F/52°C</p> <p>Fatty or Dense Flesh: 130°F/54°C</p> <p>Tightly Bound Muscular Flesh: 140°F/60°C+</p>	<p>Sushi-grade fish has been flash-frozen to -4°F/-20°C and is generally safe to consume raw within 2 hours of being removed from standard refrigeration at 34°F/1°C. Fish with delicate flesh are lower in fat, and examples include shrimp, sole, trout, turbot, flounder and tilapia. Fish with fatty or dense flesh are higher in fat or denser in flesh, and examples include salmon, halibut, grouper, snapper, cod and scallops. Fish with tightly bound muscular flesh include monkfish and lobster.</p> <p>The food safety recommendation for fish and shellfish is 145°F/63°C.</p>



UP YOUR BRUNCH GAME

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ALPINE VERY BERRY MUESLI

serves 4

1½ cups quick-cooking oats	½ cup chopped walnuts
1 cup almond or whole milk	3 cups mixed berries
½ cup Greek yogurt	1 banana, cubed
1 teaspoon allspice	¼ cup honey, thinned with
¼ cup fresh orange juice	2 tablespoons hot water

In a medium bowl, combine the oats, milk, yogurt and allspice and mix well. Let soak until the oats soften, about 15 minutes. Add the juice, walnuts, berries and banana and stir to combine. Top with the thinned honey.

BAKED OATMEAL

serves 4

1 cup steel-cut oats	¼ cup butter, melted
½ cup rolled oats	2 eggs, beaten
3½ cups almond or whole milk	1 banana, cubed
¾ cup maple syrup	1 teaspoon vanilla extract
¾ cup walnuts	½ teaspoon allspice
¼ cup dried cranberries	½ teaspoon kosher salt

In a medium bowl, combine the oats and stir in the milk. Cover and soak in the refrigerator overnight.

Preheat the oven to 350°F/177°C. Add all remaining ingredients to the oats mixture and stir to combine. Scoop into 4 ramekins and bake until set, about 1 hour. Serve warm.

ENGLISH CREAM SCONES

makes 4 scones

¾ cup all-purpose flour	3 tablespoons butter, cubed, room temperature
1 tablespoon sugar	1 egg yolk, room temperature
1 teaspoon baking powder	2 to 4 tablespoons heavy cream
¼ teaspoon salt	

Preheat the oven to 375°F/191°C. In a medium bowl, combine the flour, sugar, baking powder and salt. Add the butter and egg yolk and mix gently with a fork until the consistency of coarse meal. Slowly add the cream and mix until the dough just comes together. Add only as much cream as needed to achieve a craggy dough.

On a lightly floured work surface, pat the dough into a disk about 2 inches thick. Cut into 4 triangles or circles and place on a sheet pan. Bake until lightly browned, about 7 to 8 minutes.



BERBER SHAKSHUKA
serves 6

3 tablespoons olive oil	1 thyme sprig
3 onions, thinly sliced	2 cups diced tomatoes, fresh or canned
½ teaspoon toasted cumin	½ cup chicken stock or water
1 teaspoon Ras el Hanout <i>(see recipe, page 23)</i>	6 eggs
½ teaspoon cayenne pepper	Maldon salt and freshly ground black pepper
2 mild green chili peppers (such as poblano or fresno), thinly sliced	2 tablespoons chopped parsley
2 red bell peppers, thinly sliced	2 tablespoons chopped cilantro
1 yellow bell pepper, thinly sliced	2 tablespoons minced Preserved Lemon <i>(see recipe, this page)</i>
2 tablespoons minced garlic	Argan oil, for finishing
2 bay leaves	

In a large tagine over medium heat, sweat the onions in the olive oil with the ground spices, stirring occasionally, until the onions begin to soften and the spices bloom. Add the peppers and sweat until softened. Add the garlic, bay leaves and thyme and stir to mix well.

Decrease the heat to medium-low, cover and cook until the onions and peppers are very soft, about 1 hour. Discard the bay leaves and thyme. Add the tomatoes and only as much stock as needed to poach the eggs. If the tomatoes are especially watery, no stock may be needed.

Using the bottom of a spoon, make a well in the mixture and carefully crack an egg into the well. Repeat with the remaining eggs. Cover, increase the heat to medium and poach the eggs to the desired doneness, about 5 to 8 minutes.

Remove from the heat and season to taste with salt and pepper. Sprinkle with the parsley and cilantro. Finish with the preserved lemon and a drizzle of argan oil.



PRESERVED LEMON
makes 1 jar

6 unwaxed lemons	1¼ cups lemon juice, plus more as needed
⅔ cup kosher salt	

Wash the lemons very well, scrubbing thoroughly. Cut each lemon into 6 wedges and remove the seeds. Place the lemons in a sterilized glass jar and add the salt and lemon juice, adding more juice if needed to ensure the jar is nearly full and the lemons are completely covered. Seal the jar with an airtight lid and store in the back of the refrigerator. Rotate the jar daily for the first week.

Lemons will be ready to use after 4 to 6 weeks. To use the lemons, use a paring knife to remove the salty flesh and pith from the rind. Discard the flesh and pith. Slice, dice or mince the rind for use.

PUGLIA FRITTATA
makes 1 (10-inch) frittata

1 cup cubed egg bread	½ teaspoon freshly ground white pepper
¼ cup whole milk	2 tablespoons olive oil
6 eggs	⅓ cup minced shallots
1½ cups freshly grated Parmigiano-Reggiano	1 cup grated zucchini
¼ cup mint leaves, minced	1 cup quartered artichoke hearts

Preheat the oven to 275°F/135°C. In a small bowl, combine the bread and milk to soak. In a medium bowl, whisk together the eggs, cheese, mint and pepper. Add the soaked bread cubes. Reserve.

In a 10-inch ovenproof sauté pan over medium heat, sweat the shallots in the olive oil, stirring occasionally, until soft. Add the zucchini and artichoke hearts and cook until the vegetables are warmed through and the moisture is released. Remove from the heat and fold in the egg and bread mixture.

Bake until the eggs are cooked through, about 12 to 15 minutes. Remove from the oven and let cool for 2 to 3 minutes. Invert the frittata onto a plate and serve.



TRUFFLE POACHED EGGS ON POLENTA CAKES

serves 6

POLENTA CAKES

4 cups chicken stock
1 cup polenta
2 tablespoons butter, cubed
1 teaspoon toasted cumin
½ cup chopped chives
½ cup freshly grated
Parmigiano-Reggiano
2 tablespoons butter, melted

DUXELLES

4 tablespoons butter
¼ cup minced shallots
¼ cup white wine
1 pound white mushrooms,
finely chopped

POACHED EGGS

1½ teaspoons white truffle oil
6 eggs
2 tablespoons chopped chives

PREPARE THE CAKES In a medium saucepan, bring the chicken stock to a boil. While whisking vigorously, sprinkle in the polenta and cook according to the package instructions, noting that softer grinds may require more liquid, up to a ratio of 1 to 5. Remove from the heat and stir in the cubed butter, cumin, chives and cheese.

Pour the polenta into a greased 9-inch square baking pan. Cover and refrigerate until set, about 2 hours. When firm, invert the polenta onto a cutting board and cut into 6 rectangles.

BAKE THE CAKES Preheat the oven to 425°F/218°C. Place the polenta cakes on a sheet pan and brush both sides with the melted butter. Bake until golden brown and crispy, about 8 minutes. Reserve warm.

MAKE THE DUXELLES In a large sauté pan over medium heat, melt 1 tablespoon of the butter and sweat the shallots until soft, about 10 minutes. Add the wine and increase the heat to medium-high, allowing the alcohol to evaporate and the liquid to reduce to a syrupy consistency. Remove the shallots from the pan and reserve. In the same pan, melt the remaining 3 tablespoons of butter and sauté the mushrooms, stirring minimally, until caramelized, about 5 minutes. Return the shallots to the pan and reserve warm.

POACH THE EGGS Bring a large pot of water to a simmer. Place ¼ teaspoon of truffle oil in each of 6 zip-lock bags. Crack each egg into a ramekin and carefully pour each egg into a prepared bag. Seal the bags well. Place the bags in the simmering water and poach to the desired doneness, from 3 to 6 minutes. Remove the eggs from the bags and use a round cutter to shape.

TO SERVE Place a warm polenta cake on each of 6 plates. Top each with one-sixth of the duxelles and a poached egg. Garnish with the chives.



TWICE-BAKED CHÈVRE SOUFFLÉS
makes 4 individual soufflés

- 5 tablespoons butter

1/3 cup all-purpose flour

1 1/3 cups whole milk, warm

4 eggs, separated

8 ounces chèvre, crumbled

2 tablespoons fresh thyme buds
- 1 teaspoon Dijon mustard

Pinch of Chinese 5-spice powder

Kosher salt and freshly ground white pepper

3/4 cup heavy cream

Preheat the oven to 375°F/191°C. Generously grease 4 (8-ounce) ramekins and a sheet pan with butter.

In a medium saucepan over medium heat, melt the butter and then whisk in the flour to make a roux. Whisk constantly until the roux darkens, about 3 minutes. Slowly pour in the milk, whisking constantly until the béchamel thickens. Remove from the heat.

Whisking constantly, slowly add some of the warm béchamel to the separated egg yolks to temper the eggs. Return all to the saucepan and add two-thirds of the chèvre, 1 tablespoon of the thyme, the mustard and the 5-spice powder. Stir until the cheese melts and reserve.

In a stand mixer using a whisk attachment, beat the egg whites with a pinch of salt until stiff peaks form. Fold the egg yolk mixture into the egg whites and mix thoroughly while maintaining an airy consistency.

Divide the soufflé mixture among the prepared ramekins and place in a roasting pan. Fill the pan with hot water to half the height of the ramekins. Bake the soufflés until slightly puffed and golden brown,

about 15 to 20 minutes. Transfer the ramekins to an elevated wire rack, let cool for 3 minutes and then use a small spatula to gently separate the soufflés from the sides of the ramekins. Let cool for 10 more minutes. Invert the ramekins to remove the soufflés and then place the soufflés, puffed side up, on the prepared sheet pan. Cover with plastic wrap and hold in the refrigerator for up to 2 days.

About an hour before baking again, remove the soufflés from the refrigerator to bring to room temperature. Preheat the oven to 425°F/218°C. In a small saucepan, combine the cream with the remaining chèvre and thyme and bring to a simmer. Season to taste with salt and pepper. Bake the soufflés until puffed up and warmed through, about 3 minutes. Serve with the cream sauce.

MELON BALL SPRITZERS
serves 4

- 12 watermelon balls, chilled

12 cantaloupe balls, chilled

12 honeydew balls, chilled

1 bottle dry sparkling wine, chilled
- 3/4 cup limoncello, chilled

1 lime, thinly sliced in 8 wheels

4 mint sprigs

Divide the melon balls among 4 highball glasses. In a chilled pitcher, combine the wine and limoncello and mix well. Pour over the melon balls. Garnish each glass with 2 lime wheels and a mint sprig.





WOK & ROLL

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ASIAN SALMON WRAPS

serves 4

SALMON

8 cups water
¼ cup white vinegar
1 carrot, coarsely chopped
1 leek, coarsely chopped
4 whole cloves
4 juniper berries
2 bay leaves
1 pound skinless salmon fillet,
room temperature

SAUCE

¼ cup tamari soy sauce
2 tablespoons light brown sugar
2 tablespoons ginger juice
2 tablespoons fresh lime juice
1 tablespoon rice wine vinegar
1 tablespoon ponzu
½ tablespoon fish sauce
Dash of chili oil

WRAPS

1 Granny Smith apple
1 lemon, halved
2 tablespoons honey, thinned
with ½ tablespoon hot water
¼ cup dried cranberries,
soaked in rice wine vinegar
¼ cup slivered almonds
20 cilantro leaves
10 mint leaves, chiffonade
4 chives, thinly sliced
6 rice paper rounds
6 butter lettuce leaves

DEEP POACH THE SALMON In a medium stockpot over medium-high heat, combine all ingredients except the salmon and bring to a simmer. Decrease the heat to medium and simmer for 30 minutes.

Add the salmon to the pot and adjust the heat to ensure the bouillon temperature stays between 165°F/74°C and 175°F/79°C. Poach the salmon until it reaches an internal temperature of 130°F/54°C, about 6 to 7 minutes. Remove the salmon from the bouillon and let cool.

MAKE THE SAUCE In a small bowl, combine all ingredients and mix well.

ASSEMBLE THE WRAPS In a medium bowl, grate the apple, with the skin on, and immediately squeeze the juice of the lemon halves over the apple so it does not oxidize. Add the thinned honey, cranberries, almonds, cilantro, mint and chives. Add the salmon, flaking it into bite-sized pieces. Add half of the sauce and stir gently to mix. Reserve the remaining sauce.

Soak a rice paper in lukewarm water until soft and then lay out on a damp kitchen towel. Top with a lettuce leaf and one-sixth of the salmon mixture. Fold the rice paper into a roll around the filling like a burrito. Repeat to make 6 rolls. Cut the rolls in half and serve with the reserved sauce for dipping.



DUCK AND POMELO ROLLS

serves 4

SAUCE

1 cup palm sugar

½ cup water

1 Thai chili

¼ cup coconut flakes, toasted

¼ cup crushed macadamia nuts

1 tablespoon fresh lime juice

2 teaspoons ginger juice

ROLLS

2 each confit duck legs and thighs

1 tablespoon hoisin sauce

Segments of 4 pomelos

¼ cup coconut flakes, toasted

¼ cup salted dry-roasted peanuts,
finely crushed

2 tablespoons finely
minced shallot

8 Thai basil leaves, chiffonade

8 mint leaves, chiffonade

8 rice paper rounds

8 butter lettuce leaves

8 chive stems

MAKE THE SAUCE In a small saucepan over medium heat, combine the sugar, water and chili and warm, stirring occasionally, until the sugar dissolves. Remove from the heat and stir in the remaining ingredients. Let cool, discard the chili and divide the sauce among 4 small bowls.

PREPARE THE ROLLS Pull the meat from the duck and shred into small pieces. In a medium bowl, stir together the duck and hoisin sauce. Stir in the pomelo segments, coconut, peanuts, shallot, basil and mint.

Soak a rice paper in lukewarm water until soft and then lay out on a damp kitchen towel. Top with a lettuce leaf and one-eighth of the duck mixture. Roll up the rice paper like a burrito or gather up the edges to form a pouch. Tie with a chive stem. Repeat to make 8 rolls and serve with the sauce for dipping.

CAULIFLOWER FRIED RICE

serves 2 to 4

3 tablespoons peanut oil

½ pound chicken, pork, scallops,
lobster or tofu, in 1-inch pieces

½ pound shrimp,
shelled and deveined

1 cup finely diced carrots

1 cup thinly sliced scallions

3 teaspoons minced garlic

3 tablespoons rice wine vinegar

1½ pounds riced cauliflower

½ cup soy sauce

2 tablespoons ginger juice

1 tablespoon chili oil

2 eggs, beaten

2 cups fresh peas, blanched

2 tablespoons toasted sesame oil

In a large wok over medium-high heat, warm 1 tablespoon of the peanut oil until searing hot. Add the chicken (or other protein) and sear on all sides until cooked through. Transfer to a bowl and reserve.

Add 1 more tablespoon of the peanut oil to the wok. Add the shrimp and sear on all sides until cooked through. Transfer to the bowl with the chicken.

Add the remaining tablespoon of peanut oil to the wok. Add the carrots, scallions and garlic and toss constantly until the vegetables soften, about 1 minute. Add the vinegar and stir to deglaze the wok. Add the cauliflower and toss constantly until tender, about 3 to 4 minutes.

Return the chicken and shrimp to the wok and drizzle with the soy sauce, ginger juice and chili oil. Clear a space in the center of the wok, add the eggs and stir until just cooked through. Add the peas and toss together all ingredients. Serve in bowls and drizzle with the sesame oil.



STIR-FRIED BEEF WITH GARLIC, GINGER AND SCALLIONS

serves 2

4 tablespoons peanut oil	1 tablespoon Shaoxing wine
2 tablespoons soy sauce	3 tablespoons beef stock
1 teaspoon sugar	1 tablespoon fish sauce
12 ounces beef fillet or flank steak, thinly sliced on the diagonal across the grain	Toasted sesame oil
3 scallions, in 1½-inch pieces	Peanuts or sesame seeds
1 tablespoon finely minced ginger	Thinly sliced Thai bird chilies
1 tablespoon finely minced garlic	Lime wedges
	Cilantro leaves

In a large bowl, whisk together 1 tablespoon of the peanut oil, 1 tablespoon of the soy sauce and the sugar. Add the beef, stir to coat and marinate at room temperature for 15 minutes. Drain the marinade and reserve the beef.

In a wok over high heat, warm the remaining 3 tablespoons of peanut oil until hot. Working in batches, add the beef and toss constantly until lightly browned, about 2 minutes. Transfer onto paper towels to drain.

Carefully pour off the excess oil from the wok until about 1 tablespoon remains. Return the wok to heat and add the scallions, ginger and garlic. Toss constantly until the aromas are released, about 30 seconds. Add the wine and stir to deglaze the wok.

Return the beef to the wok. Add the beef stock, fish sauce and remaining tablespoon of soy sauce and stir to combine. Bring to a boil and then remove from the heat. Finish with sesame oil, peanuts, chilies, lime and cilantro to taste. Serve immediately.

JUMBO SHRIMP PAD THAI

serves 2

SAUCE

¼ cup tamarind juice
2 tablespoons each palm sugar, fish sauce, nam prik pao and creamy peanut butter
1 tablespoon rice wine vinegar
1 tablespoon ginger juice

PAD THAI

2 tablespoons peanut oil
2 teaspoons minced garlic
2 tablespoons ginger juice
¼ cup thinly sliced scallions

½ cup thinly sliced leeks
12 jumbo shrimp, shelled and deveined
2 eggs, beaten
4 cups rice noodles, softened
½ cup bean sprouts
2 tablespoons toasted sesame oil
4 lime wedges
¼ cup chopped roasted peanuts

MAKE THE SAUCE In a small bowl, whisk together all ingredients until smooth. If needed, thin with warm water.

PREPARE THE PAD THAI Practice mise en place by lining up the ingredients in the order listed, with ½ cup of the prepared sauce between the eggs and the noodles. In a wok over high heat, warm the peanut oil until hot. In sequence, add the garlic, ginger juice, scallions and leeks and toss constantly until the vegetables soften. Slide the vegetables up the sides of the wok to clear a space in the center.

Add the shrimp to the center of the wok and sear on all sides until cooked through. Slide the shrimp up the sides of the wok. Add the eggs to the center and stir until just cooked through. Return the vegetables and shrimp to the center and add the ½ cup of sauce, the noodles and bean sprouts. Gently, so as not to break the noodles, toss the ingredients to coat with sauce, adding more sauce if needed. When heated through, divide between 2 bowls. Finish with the sesame oil, lime and peanuts.



LIGHT AND CRISPY WOK TEMPURA

serves 6

3 cups peanut or sunflower oil	1 cup Wondra flour
2 tablespoons sesame oil	3 cups tempura vegetables or proteins (<i>see Chef Tip, this page</i>)
1 egg, cold	3 tablespoons rice flour
1 cup soda water, cold	Kosher salt

In a wok, combine the oils and heat to 375°F/191°C. Meanwhile, in a chilled medium bowl, whisk together the egg and soda water until frothy. Using chopsticks, continue mixing the batter while sprinkling in the Wondra flour. Work quickly to keep the batter cold, and avoid over mixing, as some lumps will remain.

Working in batches as needed, use a dusting wand to dust the vegetables or proteins with the rice flour. Dip in the batter and fry in the oil until golden and crispy. Avoid overcrowding the wok, and adjust the heat as needed to ensure the oil temperature stays between 338°F/170°C and 360°F/182°C while frying. Transfer onto paper towels to drain. Season immediately to taste with salt and serve hot.

CHEF TIP TEMPURA

Tempura vegetable options include bell peppers, onion rings, shiso, mushrooms, artichoke hearts, sweet potatoes and zucchini — all cut into small strips or bite-sized pieces. Tempura protein options include whole shrimp, scallops, squid, clams and oysters.

CRISPY SEAFOOD STUFFED WONTONS

serves 4

½ pound scallops	2 tablespoons chopped chives
½ pound shrimp, shelled and deveined	24 (3-inch-square) wontons
¼ cup sour cream	12 butter lettuce leaves
	Ponzu sauce, for finishing

In a food processor, combine the scallops and shrimp and pulse until chunky. Add the sour cream and chives and pulse into a thick paste.

Using a rolling pin or pasta machine, roll out the wontons until their thickness is reduced by half. Using a round cutter, cut 12 of the wontons into circles. Using a slightly smaller round cutter, cut the remaining wontons into 12 slightly smaller circles.

Place 1 tablespoon of the seafood filling in the middle of 1 smaller circle. Using a pastry brush or your fingers, wet the edge of the circle around the filling. Place 1 larger circle on top and gently press together the edges of the circles, allowing the larger circle to puff up a bit around the filling. Repeat with the remaining wontons and filling.

In a large sauté pan over medium-high heat, combine the wontons with enough water to barely cover the bottom of the pan. Cover and cook for about 2 minutes. If all of the water has evaporated, add 1 more tablespoon of water. Replace the cover and continue cooking until the wontons are fully cooked and the pan is dry, about 1 more minute. Remove the cover and let the wontons brown lightly. Flip the wontons and lightly brown the other sides. Plate the wontons on the lettuce, drizzle with ponzu sauce and serve immediately.







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MALAYSIAN CHICKEN SATAY

MALAYSIAN CHICKEN SATAY

serves 4

- 2 large or 3 small boneless,
skinless chicken breasts

¼ cup tamari soy sauce

4 teaspoons minced garlic

1 tablespoon palm sugar

Dash of fish sauce
- 1 stalk lemongrass, thinly sliced

1 small piece ginger, coarsely
chopped

Peanut oil, for grilling

¼ cup cilantro leaves

1 cup Spicy Peanut Sauce
(see recipe, page 105)

Slice the chicken on the diagonal into 12 equally sized strips and place in a large zip-lock bag. In a small bowl, combine the tamari, garlic, sugar, fish sauce, lemongrass and ginger and mix well. Add the marinade to the zip-lock bag and marinate the chicken at room temperature for 1 hour. Meanwhile, soak 12 wooden skewers in water.

Heat a cast iron grill to high and brush with oil. Remove the chicken from the marinade, spear each strip lengthwise with a skewer and sear until grill marks appear. Flip and sear the other side until the chicken reaches an internal temperature of 165°F/74°C. Transfer to a plate, garnish with the cilantro and serve with the sauce.

SAN FRANCISCO RUMAKI

makes 12

- 6 strips thin-sliced bacon

12 large diver scallops
- 12 slices water chestnuts

½ cup tamari soy sauce

Slice the bacon in half widthwise. Lay out the bacon and place a scallop and water chestnut on one end of each slice. Roll into a tight package and secure with a toothpick. Marinate in the tamari for 30 minutes.

Preheat the broiler and prepare a sheet pan with an elevated wire rack. Place the rumaki on the prepared pan and broil, turning once, until the bacon is fully cooked and crispy on the edges. Serve immediately.



AUSTIN FANCY STREET TACOS
makes 4 tacos

1 cup apple cider	4 Corn Tortillas (see recipe, page 47), warm
Olive oil, for grilling	8 ounces goat cheese
1 poblano pepper	8 basil leaves, chiffonade
4 boneless chicken breasts, skin on	2 tablespoons toasted pine nuts
8 thin slices Granny Smith apple	2 tablespoons toasted pepitas

In a small saucepan, bring the cider to a simmer and reduce by half to a syrup. Reserve.

Heat a cast iron grill to medium-high and brush generously with oil. Grill the poblano until charred and softened. Transfer to a bowl, cover and let rest for 30 minutes. Grill the chicken to an internal temperature of 165°F/74°C. Reserve warm. Grill the apple slices until light grill marks appear. Stem, seed, skin and julienne the poblano.

Remove the skin from the chicken breasts and slice each on the diagonal into 4 pieces. Divide the chicken among the tortillas and top with the poblano and apples. Crumble the goat cheese on top. Drizzle with the cider reduction and garnish with the basil, pine nuts and pepitas.

ELOTE: MEXICAN STREET CORN
serves 4

8 ears corn	2 teaspoons minced garlic
⅓ cup Mexican crema or sour cream	1 cup crumbled Cotija
⅓ cup mayonnaise	1 tablespoon ancho chili powder
¼ cup minced cilantro	8 lime wedges

On a cast iron grill over high heat, grill the corn until lightly charred. Remove the grill from heat and reserve the corn warm on the grill.

In a medium bowl, whisk together the crema, mayonnaise, cilantro, garlic, ⅓ cup of the cheese and 1½ teaspoons of the chili powder. Spread the mixture on the warm corn and garnish with the remaining cheese and chili powder. Serve with the lime wedges.



INDIAN ONION PAKORAS

serves 6 to 8

1 cup chickpea flour	1 tablespoon ginger juice
1 teaspoon baking powder	½ to ¾ cup water
1 teaspoon each cayenne pepper, turmeric and toasted cumin	Peanut or sunflower oil, for frying
¼ cup cilantro leaves	Maldon salt, for finishing
2 sweet onions, thinly sliced in half wheels	Thinly sliced chili pepper, for garnish
1 cup baby spinach, finely chopped	

In a large bowl, stir together the flour, baking powder, spices and cilantro. Add the onions, spinach and ginger juice and toss well. Slowly add ½ cup of the water, stirring until the batter just comes together and adding more water if needed. Cover the bowl with a kitchen towel and let rest for 10 to 15 minutes.

In a medium heavy-bottomed saucepan, heat 2 to 3 inches of oil to 350°F/177°C. Using a cookie scoop or large spoon and working in batches as needed, spoon fritters into the oil. Fry the fritters, turning once, until crisp and golden brown, about 3 minutes per side. Transfer onto paper towels to drain. Finish with a sprinkle of salt, garnish with chili pepper slices and serve warm with Green Chutney (*see recipe, this page*).

GREEN CHUTNEY

makes 1 cup

1 cup parsley leaves	1 grilled serrano pepper, stemmed and seeded
¼ cup cilantro leaves	2 tablespoons ginger juice
¼ cup mint leaves	¼ cup grapeseed oil
2 cloves garlic	Kosher salt

In a food processor, pulse the parsley, cilantro, mint, garlic, serrano and ginger juice to a coarse paste. With the processor running, slowly add the oil, adding only as much as needed to create a thick sauce. Season to taste with salt.



VIETNAMESE BANH MI
serves 4

SALAD	1 tablespoon minced garlic
2 cups julienned carrots	1 tablespoon fish sauce
1 cup julienned daikon	1 tablespoon sriracha
3 tablespoons rice wine vinegar	1 tablespoon rice flour
2 tablespoons sugar	Peanut oil, for frying
2 teaspoons toasted sesame oil	
½ teaspoon salt	SANDWICHES
Dash of chili oil	½ cup mayonnaise
	2 to 3 tablespoons sriracha
MEATBALLS	4 (6-inch) baguettes, split lengthwise and grilled or toasted
1 pound ground pork	1 jalapeño, seeded and thinly sliced
1 scallion, chopped	Cilantro leaves, for garnish
2 tablespoons minced cilantro	

PREPARE THE SALAD In a large bowl, combine all ingredients, mix well and let rest for 1 hour, stirring occasionally.

MAKE THE MEATBALLS Line a sheet pan with parchment paper. In a large bowl, combine all ingredients except the oil and mix well. Form into 16 meatballs and place on the prepared pan. Press lightly to flatten the meatballs slightly into thick patties. Place in the freezer for 20 minutes to set.

In a large nonstick sauté pan or cast iron pan over medium-high heat, pour enough oil to lightly coat the bottom of the pan. When the oil is hot, fry the meatballs, turning as needed until cooked to an internal temperature of 155°F/68°C. Transfer onto paper towels to drain and reserve warm.

ASSEMBLE THE SANDWICHES In a small bowl, stir together the mayonnaise and sriracha, adjusting the sriracha to taste, and spread on the cut sides of the baguettes. Fill the sandwiches with the meatballs, salad and jalapeño and garnish with cilantro.

RAVELLO LEMON-BASIL GELATO
makes 1 quart

3 cups heavy cream	¾ cup sugar
1 cup whole milk	6 egg yolks
2 stems basil leaves	2 tablespoons limoncello
Rind of 1 lemon, pith removed	

In a large saucepan over medium heat, warm the cream and milk, stirring occasionally, to just below boiling, about 200°F/93°C. Add the basil leaves and lemon rind. Remove from the heat, cover and let steep for 30 minutes. Strain the mixture through a fine mesh strainer and return the liquid to the saucepan. Over medium heat, warm the infused mixture to 140°F/60°C.

In a large bowl, whisk the sugar and egg yolks vigorously until pale and fluffy. Whisking continuously, slowly add some of the warm cream mixture to temper the eggs. Return all to the saucepan and warm gently, stirring constantly, until thickened, about 6 to 10 minutes. Stir in the limoncello, cover and refrigerate for at least 4 hours and up to overnight. Pour into an ice cream maker and prepare according to the manufacturer’s instructions.

THAI ICED TEA
serves 6

4 cups water	2 green cardamom pods, lightly mashed
4 organic black tea bags	1 to 2 cups sweetened coconut or almond milk
3 whole cloves	
2 whole star anise	

In a large saucepan, bring the water to a boil and add the tea bags, cloves, star anise and cardamom. Remove from the heat, cover and steep for 1 hour.

Pour the tea through a fine mesh strainer into a carafe. Cover and refrigerate for at least 2 hours and up to overnight. To serve, fill 6 glasses with ice and add the tea. Top with the milk, adjusting the amount to taste.



A DI
CON VODKA
TA DI LIMONE
CON MIELE
ONE
MONÉ



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