



KEY LIME TARTLET

WHAT YOU NEED

- 2 cups graham cracker
- 1/3 cup sugar
- 4 oz unsalted butter
- 1/2 tsp grated lime zest
- 3 large egg yolks
- 4 Tbsp sugar
- 4 oz key lime juice
- 14 oz sweetened condensed milk
- 8 oz heavy whipping cream
- 1/2 tsp dried sumac
- 1/2 tsp chile powder

HOW TO MAKE

- 01** If the graham crackers are whole, place them in a food processor and pulse until ground to crumb consistency. In a mixing bowl, combine the crumbs and sugar. Add the melted butter and mix.
- 02** Spray a 9-inch pie pan or springform pan with nonstick cooking spray and transfer the crumb mixture into the pan. Firmly press the crumb mixture onto the bottom and side of the pan.
- 03** Refrigerate or freeze the crust for 30 minutes before baking and/or filling. This will firm up the butter in the crust and help the crust hold together.
- 04** Spray the bottom and side of the miniature tartlet pans with nonstick cooking spray. Place the graham cracker crust mixture into the pans. Using your fingers, press the mixture on the bottom and side of each tartlet pan. Chill in the refrigerator or freezer for 30 minutes.
- 05** Preheat the oven to 350° F.
- 06** Remove the graham cracker-lined tartlet pans from the refrigerator or freezer. I like to place the pans on a baking sheet so they are easier to move in and out of the oven. Bake until the edges are set and the crust is lightly browned, about 5 minutes. Let them cool completely on a cooling rack.
- 07** Whip heavy cream with sumac and preferred chile powder until stiff peaks form, then pipe or spoon over tarts to garnish.



HONEY MASCARPONE TART WITH PEACH PUREE

WHAT YOU NEED

- 8 oz mascarpone cheese
- 3 Tbsp honey
- 1 cup heavy cream
- Additional honey for drizzling
- 2-3 fresh peaches
- 3 Tbsp sugar
- ½ tsp coriander
- Garam masala spice blend
- Premade phyllo mini cups

HOW TO MAKE

01

In a large bowl, beat the mascarpone cheese on medium speed until creamed and no lumps remain, about 1 minute. Be sure the cheese has come to room temperature or you will have a clumpy filling.

02

Add the brown sugar and beat to combine, about 30 seconds.

03

Add in the honey slowly with the mixer on low. Scrape the sides of the bowl and beat for an additional 30 seconds to ensure everything is well combined.

04

In a separate bowl, beat 1 cup of the heavy cream on medium low speed until it gets frothy. Increase the speed and beat until stiff peaks form. Do not overbeat.

05

Fold about half of the whipped cream into the mascarpone mixture. Add the remaining half and fold to combine. If you notice your filling is a bit clumpy, add in the additional 1/3 cup of cream and beat briefly to smooth out.

06

Remove the graham cracker-lined tartlet pans from the refrigerator or freezer. I like to place the pans on a baking sheet so they are easier to move in and out of the oven. Bake until the edges are set and the crust is lightly browned, about 5 minutes. Let them cool completely on a cooling rack.

07

Deseed and chop up peaches and cook in a small sauce pan with the sugar and coriander. Once cooked thru, blend and spoon into phyllo cups and allow to cool. Then spoon the mascarpone filling over the peach puree and garnish with garam masala



POACHED CARAMELIZED PEAR WITH MATCHA COCONUT CREAM

WHAT YOU NEED

- 12 oz water
- 3.5 oz sugar
- 5 bosc pears
- ½ cinnamon stick
- 1 whole star anise
- 1 tsp vanilla extract
- 3.5 oz sugar (again)
- Pinch sea salt
- 1.5 oz butter
- 4 oz coconut cream (not milk)
- 1 oz matcha powder
- 1 oz powdered sugar
- Pinch salt

HOW TO MAKE

- 01** Wash and peel the pears.
- 02** Place the pears in a large pot with the water. Add the sugar, cinnamon, anise, and vanilla. Bring to a boil and reduce the heat to low. Let it simmer for about 30 to 40 minutes or until the pears are tender and the liquid is thickened like syrup.
- 03** Slightly cool the pear, and cut into quarters, removing the seed and pith, then dust with sugar and salt, and sear in a hot sautee pan with butter to caramelize each side
- 04** Whip cooled coconut cream with the matcha powder, powdered sugar and a little salt until foamy, and top pears.



BRAZILIAN STYLE CARROT CAKE WITH CHOCOLATE BRIGADERIO

WHAT YOU NEED

- 300g carrots
- 250g sugar
- 250 ml vegetable oil
- 4 eggs
- 2 tsp vanilla
- 250g flour
- 1 Tbsp baking powder
- ½ tsp salt
- 1 can condensed milk
- 150g dark chocolate
- 150 ml cream
- 50g unsalted butter
- ½ tsp salt

HOW TO MAKE

01

Preheat oven to 350 degrees, grease an 8 inch cake pan.

02

In a blender, add the carrots, sugar, oil, eggs, and vanilla. Blend until mixture is smooth.

03

In a large bowl, add the flour, baking powder, and salt- whisk together.

04

Add the carrot mixture to the flour, fold together until no flour is visible.

05

Pour mixture into the prepared baking pan and bake for about 1 hour or until a toothpick inserted into the middle comes out clean.

06

Allow cake to cool down, and prepare the chocolate brigadeiro.

07

Add all brigadeiro ingredients to a sauce pan and heat on medium, whisking consistently until slightly thickened

08

Pour brigadeiro over the cooled cake, smooth with a spatula to ensure even coverage, cool and serve.



BEER BREAD

WHAT YOU NEED

- 3 cups sifted AP flour
- 1 Tbsp baking powder
- 1 tsp salt
- 4 oz sugar
- 2 Tbsp melted butter
- 12 oz beer

HOW TO MAKE

01

Preheat oven to 375 degrees F. Butter a 1 pound (8 1/2" x 4 1/2" x 2 3/4" high) loaf pan.

02

In a large bowl, whisk together flour, baking powder, salt, and sugar. Pour in beer and stir just to combine. For a tender bread, don't over-mix. Batter will be thick and won't have a totally smooth appearance.

03

Spoon batter into the prepared loaf pan and spread it out so it reaches all four corners. Drizzle with the melted butter.

04

Bake for 35-55 minutes, until the top is golden and a cake tester inserted into the center of the loaf comes out with just a few moist crumbs attached. (Baking time will depend on the heat conductivity of the pan you're using, as well as your oven; my loaves most often take 40-45 minutes.)

05

Let the bread cool in the pan for 5 minutes before inverting onto a wire rack. Slice the bread when it's just slightly warm or room temperature and serve.



LEMON POACHED SHRIMP

WHAT YOU NEED

- 2 cups water
- 1 cup dry white wine
- 2 tsp salt
- 1 tsp peppercorns
- 4 garlic cloves, crushed
- 2 bay leaves
- 1 lemon halved
- 1 lb peeled shrimp
- ½ cup mayonnaise
- 1 clove garlic grated
- 1/5 Tbsp chopped tarragon
- 1 tsp lemon zest
- Salt & pepper
- 3 Tbsp drained capers
- 1 Tbsp rice flour
- 1 Tbsp corn starch

HOW TO MAKE

01 Stir together 2 cups water, wine, salt, peppercorns, garlic, and bay leaves in a medium saucepan. Squeeze lemon halves over mixture; add lemon halves to saucepan. Bring to a boil over high. Reduce heat to low; cover and simmer for 5 minutes.

02 Fill a large bowl with ice and water; set aside. Add shrimp to saucepan, and bring mixture to a boil over high. Cover pan; remove from heat, and poach until shrimp are just firm, 2 to 4 minutes. Transfer shrimp to ice bath using a slotted spoon; let cool 2 minutes. Drain well.

03 Add in the honey slowly with the mixer on low. Scrape the sides of the bowl and beat for an additional 30 seconds to ensure everything is well combined.

04 For aioli: In a small bowl mix together the mayonnaise, garlic, tarragon, lemon juice and lemon zest. Add a pinch of salt and a few grinds of pepper. Taste and adjust salt and pepper as needed. Serve right away or keep refrigerated for up to 5 days.

05 Dust capers in rice flour and corn starch, then fry in oil heated to 325 until golden brown, drain on a paper towel

06 To serve, add shrimp to a small bowl and drizzle with the aioli, top with fried capers, and grate additional citrus zest to granish.



SMOKED DUCK BREAST LETTUCE CUPS

WHAT YOU NEED

- 4 duck breasts
- 4 Tbsp olive oil
- 4 Tbsp favorite spice blend
- 2 cups buttermilk
- 1 cup water
- 3 Tbsp sugar
- 1 tsp black pepper
- 2 Tbsp salt
- 2 bay leaves
- 2 Tbsp juniper berries
- 1 tsp fennel seeds
- Gem lettuce leaves
- Pomegranate molasses
- Macademia nuts
- Thin rice noodles

PREPARATION & BRINING

- 01** In a pot, bring water, sugar, salt, pepper, bay leaves, juniper berries and fennel to a boil. Once boiling remove it from heat and fully cool to room temperature, about 30 minutes.
- 02** Add in buttermilk and combine.
- 03** Pour buttermilk brine over duck breasts and cover. Place in fridge and allow it to marinade for at least 2 hours or overnight.
- 04** Remove from brine and rinse the duck breasts. Pat them dry again as much as possible. Discard brine.
- 05** Place duck breasts onto a wire rack over a plate or baking sheet. Place each piece of duck onto wire rack and back into fridge uncovered for at least 12 hours to remove moisture from the skin (this is crucial for getting the skin crispy).



SMOKED DUCK BREAST LETTUCE CUPS

SMOKING

- 06 Preheat smoker to 225 F. Set for indirect heat.
- 07 Lightly score duck breast skin with a diamond pattern using a sharp knife. Cut into skin but not through fat layer (you should not see any of duck breast meat when slicing). Make very thin slices for a better end result.
- 08 Season duck breast with BBQ dry rub or preferred seasonings. Place duck breasts back onto wire rack, this helps with moving ducks breast on and off grill easier.
- 09 Smoke the duck breasts to an internal temperature of 125 degrees F. Remove from the smoker and let rest briefly.
- 10 While the duck breast is resting you can prepare your grill for high, direct heat of at least 500 F. (highly recommend a cast iron pan for an even all over sear). Alternatively, use a stovetop and cast iron pan that is preheated over high heat.
- 11 Add a small amount of oil to the cast iron pan and place the duck breast into the pan skin side down.
- 12 Sear the duck skin until crispy and the internal temperature reaches 135-140 F. Remove from the smoker or stove and set aside to rest.
- 13 Let the duck breast rest 5-10 minutes before slicing the meat on a slight bias and serve with maple bourbon cranberry sauce and browned butter.
- 14 We sliced the duck breast and served in a lettuce cup with cooked rice noodles, crushed macadamia nuts and store purchased pomegranate molasses.



SMOKED SALMON ON RYE WITH GOCHUJANG MASCARPONE

WHAT YOU NEED

- Store bought smoked salmon
- Small rye bread toasts
- 1 tub mascarpone cheese
- 2 Tbsp gochujang paste
- ½ tsp salt
- ½ tsp soy sauce
- 1 tsp brown sugar
- ½ cup sesame seeds
- 3 sheets nori seaweed
- ½ tsp salt
- ½ tsp sugar
- 1 tsp bonito flakes
- 1 tsp kelp powder
- ¼ tsp red chili flakes

HOW TO MAKE

- 01** Lightly toast the nimi rye toasts youd like to use.
- 02** In a small bowl, whisk the mascarpone, gochujang paste, salt, soy sauce, and brown sugar until smooth.
- 03** In a food processor, pulse all the furikake spices together until finely chopped and consistent.
- 04** To build, pipe or spoon the mascarpone mixture onto the toasts, then top with slices of your smoked salmon and garnish with the furikake blend.



BEET NAPOLEAN WITH HOT HONEY, HERBED GOAT CHEESE

WHAT YOU NEED

- 2-3 golden beets
- 2-3 red beets
- 1 log goat chevre
- 2-3 tsp cream
- 1 Tbsp fresh dill, chopped
- 2 tsp crush garlic
- 1 Tbsp fresh parsley
- Zest of 1 lemon
- Chile infused honey
- 2-3 sprigs chives

HOW TO MAKE

01

Wash beets and cut off ends.

02

Roast in oven at 275 degrees until tender.

03

refrigerate to cool about 1 hour, then peel and slice into quarter inch thick coins.

04

Meanwhile, blend the goat cheese, cream,, fresh herbs, and zest until smooth.

05

To assemble, place one color beet on a plate and spoon goat cheese mixture on top, then place the a beet lisce of the other color on top. you can skewer these to keep them together if needed.

06

Remove the graham cracker-lined tartlet pans from the refrigerator or freezer. I like to place the pans on a baking sheet so they are easier to move in and out of the oven. Bake until the edges are set and the crust is lightly browned, about 5 minutes. Let them cool completely on a cooling rack.

07

Drizzle with the hot honey, and garnish with chopped chives.



BEET HUMMUS WITH ZA'ATAR PITA

WHAT YOU NEED

- 1 small roasted beet
- 15oz canned chickpeas
- 1 lemon zested
- 2 cloves garlic
- 3 Tbsp tahini
- ¼ cup olive oil
- Salt & pepper to taste
- 2-3 Tbsp pomegranate molasses
- Pita or flatbread
- Za'atar seasoning blend
- Other veggies to dip

HOW TO MAKE

- 01** Once your beet is cooled and peeled, quarter it and place it in your food processor. Blend until only small bits remain.
- 02** Add remaining ingredients except for olive oil and blend until smooth.
- 03** Add to a bowl and drizzle with pomegranate molasses, and some of the za'atar seasoning.
- 04** Drizzle in olive oil as the hummus is mixing.
- 05** Lightly brush pita with olive oil and dust with za'atar seasoning. toast in an oven at 300 for just a few minutes, then cut into triangles for serving.



SKIRT STEAK SLIDERS

WHAT YOU NEED

- Pre-made chimichurri
- Mayonaise
- Brioche bun
- Roasted red bell pepper
- Marinated skirt steak

HOW TO MAKE

- 01** Combine 1 part Mayonaise, 1 part Chimichurri in a mixing bowl and whisk until homogeneous.
- 02** Separate Brioche buns and lightly toast both bottoms and tops.

03

Drain Roasted Red Bell Peppers completely. Thinly slice and then trim to about 2 inch strings.

04

Grill Skirt Steak pieces until a caramelized grill marks are formed. Continue cooking in oven until internal temperature of 118-120 fahrenheit is acheived. Remove from oven and allow to rest for a full ten minutes. Slice steaks against the grain, a little under 1/4" thick per slice.

05

Apply Chimi-Mayo generously to bottom bun. place two layers of steak, covering bottom of bun. Place roasted bell pepper in a thin layer over steak. Apply a small to generous portion of Chimi-Mayo over bells or on top of bun and serve while it is still warm.



BAKED FETA CANAPE

WHAT YOU NEED

- Extra virgin olive oil
- Zaatar seasoning
- Pita bread rounds
- Bulgarian feta
- Shallots
- Garlic
- Jalapeno
- Whole cumin seed
- Whole coriander seed
- Gochujang pepper flakes
- Taekeyong pepper flakes
- Red Szechuan peppercorns
- Granulated sugar
- Soy sauce
- Grapeseed oil

HOW TO MAKE

01

Slice Pita into 6 even pieces. Place in mixing bowl. Lightly dress pita with olive oil and toss until all surfaces are coated with some amount of oil. Arrange slices in a baking sheet. Sprinkle generously with Zaatar Seasoning. Toast at 350f until outside is crunchy; about 5-10 minutes. Preferably, inside of pita slice still has some softness to it. Be sure the cheese has come to room temperature or you will have a clumpy filling.

02

Trim feta down to blocks about 1"x2" wide and long, no more than 2" tall. Drizzle olive oil onto castiron pan or other cooking surface. Place blocks of feta onto cooking surface and drizzle more oil on tops, attempting to hit the sides of the block as you go. Heat at 350-400f until outsides just begin to brown (5-10 mins depending on your oven). Remove from heat and allow to cool enough to crumble with hands. Crumble feta into a mixing bowl, taking care not to smush too much. Set aside.



BAKED FETA CANAPE

03

Brunois Shallots and Jalapeno, 2 parts and 1 part respectively. Mince 2 parts fresh garlic cloves. Parts are best measured by volume after cutting or mincing. Place a large sautee pan over med-low heat. Cover bottom of pan with Grapeseed Oil. Add shallots, jalapeno and garlic all into pan. Stir and simmer at medium to low heat until fully caramelized and galic is getting crunchy. Keep the heat low and be patient. This part can take from 1 to 3 hours depending on various factors. Remove from heat.

Heat one cup of Grapeseed Oil until surface shimmers (around 350f). Remove from heat and mix in Cumin, Coriander and all the peppercorns. If oils is appropriately hot, spices added will crackle and slightly cook inside. Mix in shallot-garlic-jalapeno. Add sugar while still hot and then add soy sauce to taste.

04

Toast pita slices, Layer on Feta about 1/2" thick, top with chili crunch.



RED CURRY MISO-MIRIN GLAZED CHICKEN SKEWERS

WHAT YOU NEED

- 24oz red curry paste
- 60 floz mirin
- 30 floz water
- 2.5-3 oz chicken thigh portions
- Skewers
- 60 floz mirin
- 2 Tbsp miso paste
- 2 Tbsp tapioca flour

HOW TO MAKE

01

Combine Curry Paste, Mirin and Water. Mix until homogeneous. Fully submerge skewered chicken pieces in above marinade. Allow for at least six hours to marinate. The longer the better, up to 12 hours.

02

Remove chicken from marindae. Sear on flat top grill @ 350-400f. Once some carmelizing has happened, finish in oven at 350f, until internal temperature is above 165f.

03

Place Mirin and Miso Paste in to a sauce pot. Set to Med-High heat. Stir with a whisk until homogenous. Bring to a heavy simmer and allow to reduce by about 1/3. Once some reduction has happened insure that the color has reached a very similar tone and to the miso paste itself. Add Tapioca Flour and whisk until it disappears entirely. Remove from heat and chill.

04

Heat chicken skewers. Generously drizzle Miso-Mirin Glaze. Serve.



PUERCA PIBIL POUTINE

WHAT YOU NEED

- Boneless pork shoulder
- Salt & pepper
- Achioté paste
- Orange juice
- Lime juice
- Apple cider vinegar
- Banana leaf
- Premade diced, seasoned potato
- Chopped green onions
- Chopped cilantro

HOW TO MAKE

- 01** Rub Pork shoulder with Salt, Pepper, Achioté paste.
- 02** Mix Orange and lime Juices until it tastes like a super sour orange. Add a few splashes of Apple Cider Vinegar and mix again. Marinate Pork shoulder in citrus-vinegar for at least 8 hours or longer.
- 03** Remove the pork shoulder. Keep the Marinade.
- 04** Wrap shoulder in banana leaves until completely concealed. Roast in a deep pan at 275f until fork-tender all the way through. 3-6 hours depending on the size of the shoulder.
- 05** Bring citrus marinade to a boil and allow to boil for about 3-5 minutes. Cool.
- 06** Once pork is done, allow to rest for at least ten minutes. Remove banana leaves. Shred pork shoulder.
- 07** Fry potatoes.
- 08** Top Potatoes with Shredded Pibil Pork. Top Pork generously with Green Onions. Garnish with Cilantro and Serve.
- 09** Dish will be served Dairy Free. Cotija will be served on side. If you're not dairy free, we highly suggest adding the cheese.



COCONUT COCOA CHICKPEA POUTINE

WHAT YOU NEED

- Frozen raw potato chip slices
- Salt
- 2 10lb cans garbanzo beans
- 2c lemon juice
- 2tsp sumac
- 4 Tbsp ground cumin
- 2gal water
- 1 10lb can coconut milk
- 1/3 cup brute cocoa powder
- 2 Tbsp dark chili powder
- Pinch to taste
 - Ground green cardamom
 - Allspice
 - Nutmeg
 - Granulated garlic
 - Salt
 - Black pepper
- Splash lemon juice
- 1 Tbsp thai curry paste
- Chickpea flower
- Fresh chopped cilantro

HOW TO MAKE

01

Fry Potato Chips in a deep fryer or an equivalent amount of frying oil. Salt generously and set to the side.

02

Mix Lemon Juice, Sumac, Paprika, Cumin and Water. Drain and rinse Garbanzo Beans. Place beans into marinade above and let marinate for at least 3 hours, no longer than 8 hours.

03

After marinated, Drain beans again (do not rinse). Spray large baking sheets with cooking spray. Place beans on baking tray in a single layer. Toast at 375-400f for 10-15 mins or until outsides begin to dry and then crisp. Gently shake baking sheet to rotate beans and toast again until most of the surface is dried and toasty.

04

Place Coconut Milk and all spices into a saucepot. Heat and mix until homogeneous. Allow to reduce by no more than 1/8 of original volume. Add and integrate tablespoons of Chickpea flower until gravy-thick.

05

When all ingredients are finished and (re)heated, layer chips first. Mix Toasted Garbanzos into Coconut Gravy. Apply gravied chickpease to chips using a slotted spoon or equivalent instrument. Add more gravy if you want it. Garnish with paprika sprinkles and freshly chopped cilantro.



VEGETABLE CURRY SAMOSAS WITH APPLE MINT CHUTNEY

WHAT YOU NEED

- Premade vegetable samosas
- Diced apples ½”
- Diced red onion ½”
- Minced garlic
- Fresh finely chopped mint
- Agave nectar
- Red wine vinegar
- Chili flakes
- Salt

HOW TO MAKE

- 01** Place samosas on a grease baking tray in a single layer.
- 02** Bake until golden brown and internal temperature reaches above 165f.
- 03** Dice apples and soak in water with a splash or two of lemon juice, while you prepare the other ingredients.

04

Mix 3p apples, 2p red onion, 1p mint, 1/2p garlic in a mixing bowl. Drizzle agave nectar over the top of mixture. Pour in 1p red wine vinegar. Sprinkle the top of mixture, lightly with salt. Do the same with the chili flakes. Stir all ingredients thoroughly, taking care to not press too much against the fruit. Let set for at least 3 hours. Stir again and taste. Add Salt, chili flakes etc. to tastes.

05

Serve samosas while hot, 'sauced' with the apple-mint chutney.



FUNKY CHICKEN ALFREDO

WHAT YOU NEED

- Premade GF alfredo sauce
- Lentil flour rotini
- Chicken breasts
- Olive oil
- Lemon juice
- Garlic
- Oregano
- Paprika
- Pickled red onions*
- *Sliced red onions
- *Garlic cloves
- *Red wine vinegar
- *Salt
- *Sugar
- Dried Parsley

HOW TO MAKE

- 01** Marinate Chicken Breasts in Olive Oil, Lemon Juice, etc..
- 02** Sear or grill marinated Chicken until fully cooked and let rest. Slice Chicken Breasts.
- 03** Bring Water to a boil and cook Lentil Rotini until al-dente.
- 04** Heat Alfredo Sauce.
- 05** Sauce noodles generously with alfredo in a mixing bowl. Layer into a pan or other dish. Place cooked chicken slices on top of pasta-sauce mix. Lay freeze dried strawberries over chicken. Garnish with Pickled Red Onions and Dried Parsley.