

WHAT'S COOKING? PRESENTS

2025 VIRTUAL COOKING CLASS

Recipes

BY LUCA MANFE

WINNER OF MASTER CHEF SEASON FOUR

**ATTEND FOR A
CHANCE TO WIN***

A PRIVATE VIRTUAL COOKING
CLASS WITH CHEF LUCA

AN IN-PERSON GALA DINNER
AT YOUR INSTALLATION
COOKED BY CHEF LUCA

*TERMS AND CONDITIONS APPLY



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Steak Night

New York Strip Steak Dinner with Scalloped Potatoes,
Creamed Spinach and Bearnaise Sauce



Recipe serves 4

Equipment

- Cast iron pan or grill pan for the steaks (preferred, but any pan works)
 - Wire baking rack
 - Baking tray
 - Regular sauté pans
 - Saucepot
 - Tongs
 - Mandolin (optional)
 - Spoons
 - Usual kitchen utensils
-

NY Strip Steak

Ingredients

- 4 x 8/10 ounces NY strip, at least 1.5 inches thick (brought to room temperature for at least 45 minutes)
- 3 garlic cloves
- 2 sprigs of thyme
- 2 sprigs of rosemary
- 4 tablespoons unsalted butter
- Olive oil
- Salt and pepper

OPTIONAL DRY RUB

- 3 tablespoons smoked paprika
- 2 tablespoons dark brown sugar
- 2 tablespoons ground black pepper
- 1 tablespoon kosher salt
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 2 teaspoons dried oregano
- 1 teaspoon cumin
- 1/2 teaspoon cayenne pepper

Instructions

1. Drizzle the steaks with olive oil and a generous sprinkle of the rub on both sides. If not using the rub, season with salt and pepper.
2. Heat a pan on medium heat until almost smoking. Sear the fat cap first, cooking on the side for 3 minutes.
3. Lay the steaks flat and press them down with a spatula. Cook for 3 minutes per side, flipping once.
4. Lower the heat and add garlic, herbs, and butter to the pan. Baste the steaks for 90 seconds per side.
5. Rest the steaks on a wire rack, loosely covered with parchment paper and a kitchen towel.

Scalloped Potatoes

Ingredients

- 2 lbs, (4 medium) russet or Yukon Gold potatoes, thinly sliced
- 2 tablespoons unsalted butter
- 2 cloves garlic, minced
- 1 cup heavy cream
- 1 cup milk
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon nutmeg (optional)

- 1 cup grated Gruyère or cheddar cheese (optional)
- 1/4 cup Parmesan cheese, finely grated
- 1 tablespoon fresh thyme leaves (optional)

Instructions

1. Preheat oven to 375°F (190°C). Grease a baking dish.
 2. Heat butter and garlic, then stir in cream, milk, salt, pepper, and nutmeg.
 3. Layer potatoes and pour half the cream mixture. Sprinkle with cheese. Repeat.
 4. Cover with parchment followed by foil and bake 30 minutes. Remove the cover and bake 30 minutes more.
-

Creamed Spinach with Sour Cream

Ingredients

- 1 lb fresh spinach (or 10 oz frozen, thawed and drained)
- 2 tablespoons unsalted butter
- 1 small shallot, minced
- 2 cloves garlic, minced
- 1 tablespoon all-purpose flour
- 1/2 cup milk
- 1/2 cup sour cream
- 1/4 cup Parmesan cheese (optional)
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/8 teaspoon nutmeg (optional)

Instructions

1. Sauté shallot and garlic in butter. Stir in flour to make a roux.
 2. Whisk in milk and cook until thickened. Add sour cream, Parmesan, salt, pepper, and nutmeg.
 3. Stir in spinach and cook 2-3 minutes.
-

Classic Béarnaise Sauce

Prep Time: 10 minutes | Cook Time: 10 minutes

Ingredients

- ¼ cup white wine vinegar
- 2 tablespoons dry white wine
- 1 small shallot, minced
- 1 tablespoon fresh tarragon, chopped
- 2 large egg yolks
- 12 tablespoons unsalted butter, melted
- salt to taste
- black pepper to taste
- a splash lemon juice (optional)

Instructions

1. Simmer vinegar, shallots, and half the tarragon until reduced. Strain.
2. Whisk egg yolks with reduction in a bowl over simmer water in a double boiler, until thickened.
3. Gradually whisk in melted butter. Add remaining tarragon, salt, pepper, and lemon juice.
4. Serve immediately.

TO PLATE

Place the steak slightly off-center, fanned if sliced, with scalloped potatoes and creamed spinach on opposite sides. Drizzle Béarnaise sauce over the steak.

Strawberry Tiramisu and Olive Oil Cake



Equipment

- Round 9" cake pan
- Casserole dish 9x12"
- Stand mixer or hand mixer
- A few glass or stainless steel bowls
- Saucepan
- Mixing bowls
- Spatula

Strawberry Tiramisu

Recipe for casserole dish

Ingredients

- 1lb mascarpone cheese, at room temperature
- 1 cup heavy cream, cold
- 3 large eggs, separated
- 1/2 cup granulated sugar
- 1lb fresh strawberries, hulled and sliced
- 150ml Chambord (raspberry liqueur) for dipping
- 400g ladyfinger cookies (savoiardi)
- 2 tablespoons powdered sugar (for dusting, optional)
- Fresh mint leaves for garnish (optional)

Instructions

- 1. PREPARE THE CREAM MIXTURE:**

- In a mixing bowl, beat the egg yolks with granulated sugar until pale and creamy.
 - Add the mascarpone cheese to the egg mixture and whisk until smooth.
 - In a separate bowl, beat the heavy cream until stiff peaks form, then fold into the mascarpone mixture.
 - In another clean bowl, whisk the egg whites until stiff peaks form and gently fold into the mascarpone mixture. Set aside.
- 2. bLAYER THE TIRAMISU:**
- Quickly dip each ladyfinger into the Chambord, ensuring they are lightly soaked but not soggy.
 - Arrange a layer of soaked ladyfingers in the base of the dish.
 - Spread half of the mascarpone cream mixture over the ladyfingers.
 - Add a layer of sliced strawberries over the cream.
 - Repeat with another layer of soaked ladyfingers, mascarpone cream, and sliced strawberries.
- 3. CHILL AND SERVE:**
- Cover the dish and refrigerate for at least 4 hours, or preferably overnight, to allow the flavors to meld.
 - Before serving, dust the top with powdered sugar and garnish with fresh mint leaves, if desired.

Olive Oil Cake, Strawberries, Zabaglione

Makes a 9" inch cake plus serving for 4 people

Ingredients

- 167g (1 1/3 cups) sugar
- 38g yolks (2 tablespoons) 2 yolks
- 30g lemon juice (2 tablespoons)
- 4g vanilla paste (2 teaspoons)
- 113g AP flour (1 cup)
- 160g olive oil (1/2 cup)
- 105g egg whites (1/3 cup)
- A pinch of salt

Instructions

OLIVE OIL CAKE

- 167g (1 1/3 cups) sugar
- 38g yolks (2 tablespoons) 2 yolks
- 30g lemon juice (2 tablespoons)
- 4g vanilla paste (2 teaspoons)
- 113g AP flour (1 cup)
- 160g olive oil (1/2 cup)
- 105g egg whites (1/3 cup)
- A pinch of salt

STRAWBERRY SAUCE

- 1 lb (454 grams) strawberries
- ½ cup (120g) port wine
- 3 tablespoons (32g) sugar
- 1 tablespoon (20g) lemon juice

ZABAGLIONE

- 6 egg yolks
- ¼ cup (60g) Dry Marsala wine
- ¼ cup (50g) sugar

Instructions

1. FOR THE CAKE:

- Preheat the oven to 325°F.
- Combine 110g of sugar, egg yolks, lemon juice, and vanilla paste in a stand mixer with a whisk attachment. Mix on medium speed until incorporated.
- Gradually add flour while mixing on medium speed. In a slow stream, pour in olive oil. Once thoroughly mixed, transfer to a large bowl and set aside.
- Clean and dry the stand mixer bowl and whisk attachment.
- Add egg whites and salt to the bowl of the stand mixer. Mix on high speed until eggs form a light foam.
- Gradually add 57g sugar. Mix until stiff peaks form.

- Using a spatula, gently fold the egg whites into the batter a third at a time.
 - Coat a 9-inch springform pan with butter. Dust with flour and tap pan on the counter to remove excess flour.
 - Pour batter into the pan and bake for 45–55 minutes.
- 2. FOR THE STRAWBERRY SAUCE:**
- Wash the strawberries, cut off the tops, and cut in half.
 - Add the strawberries to a saucepan with sugar and lemon juice on medium heat.
 - When the sugar melts, turn the heat to high and add the port wine. Cook for 5 minutes, until the liquid is reduced by half. Set aside.
- 3. FOR THE ZABAGLIONE:**
- In a medium heatproof bowl, whisk the egg yolks, Marsala wine, and sugar until smooth.
 - Place the bowl over, not in, barely simmering water, and whisk continuously until the mixture is pale yellow, frothy, and thickened (about 8 minutes by hand or 4 minutes with an electric mixer).
 - Remove from heat and serve immediately.
- 4. TO SERVE:**
- Serve the cake in slices with strawberries and a drizzle of zabaglione. For a fancier presentation, use a round cookie cutter to cut biscuit-sized pieces of cake.
 - Place a small spoonful of zabaglione on the plate, followed by a piece of cake, more zabaglione, and strawberries. Repeat with a second layer of cake, strawberries, and a final drizzle of zabaglione.

Crispy Salmon

Crispy Skin Salmon, Spinach and Mushroom Pithivier,
Mushroom Bisque, and Pea Purée



Equipment

- Pastry brush
- Mixing bowls
- A couple of medium size saucepans
- Baking tray with silicon mat or parchment paper
- Usual kitchen utensils
- Sauté pans
- Blender
- Fine-mash strainer

Crispy Skin Salmon

Serves 2-4

Ingredients

- 2-4 salmon fillets (skin-on, approximately 6 oz each)
- Salt (kosher or sea salt)
- Freshly ground black pepper

Instructions

1. **PREPARE THE SALMON:**

- Pat the salmon fillets dry with paper towels. Season the skin side generously with salt and lightly season the flesh side with salt and pepper.

2. **PREHEAT THE PAN:**

- Heat oil in a nonstick or stainless steel skillet over medium-high heat until it shimmers.

3. **COOK THE SALMON (SKIN-SIDE DOWN):**

- Place the fillets skin-side down and press gently with a spatula to ensure contact. Cook without moving for 4–6 minutes until the skin is golden brown and crisp.

4. **FLIP THE SALMON:**

- Flip the fillets and cook the flesh side for 2–3 minutes or until the salmon is cooked to your preferred doneness.

5. **REST AND SERVE:**

- Remove the salmon from the pan and let it rest for 1–2 minutes before serving.

Spinach, Mushroom, and Gruyère Pithivier

Serves 4

Ingredients

FOR THE FILLING

- 1 tablespoon olive oil
- 1 tablespoon unsalted butter
- 1lb mushrooms (e.g., cremini, shiitake, or button), finely chopped
- 1 shallot, finely diced
- 1 clove garlic, minced
- 1 teaspoon fresh thyme leaves (or ½ teaspoon dried thyme)
- ¼ cup dry white wine
- ½ lb fresh spinach, chopped
- 200 g Gruyère cheese, thinly sliced
- Salt and pepper, to taste

FOR THE PITHIVIER

- 2 sheets puff pastry
- 1 egg, beaten (for egg wash)

Instructions

1. **PREHEAT THE OVEN:**

- Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper.
 - 2. **PREPARE THE FILLING:**
 - Heat olive oil and butter in a skillet over medium-high heat. Add mushrooms and cook until moisture evaporates (5–7 minutes). Stir in shallots, garlic, and thyme, cooking until fragrant (2–3 minutes). Deglaze with white wine and reduce completely. Add spinach and cook until wilted. Season with salt and pepper. Let cool.
 - 3. **ASSEMBLE THE PITHIVIER:**
 - Roll out puff pastry sheets and cut 4 large circles (~6 inches) and 4 smaller circles (~5 inches). Place smaller circles on a baking sheet.
 - 4. **LAYER FILLING:**
 - Spinach and mushrooms, Gruyère slice, and repeat. Top with larger pastry circles. Seal edges, score patterns, and brush with egg wash.
 - 5. **BAKE:**
 - Bake for 20–25 minutes until puffed and golden brown. Cool slightly before serving.
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Mushroom Bisque

Serves 2–3

Ingredients

- 1 tablespoon unsalted butter
- 1½ teaspoons olive oil
- ½ medium onion, finely chopped
- 1 clove garlic, minced
- ½ pound (225 g) mixed mushrooms, sliced
- ½ teaspoon fresh thyme leaves (or ¼ teaspoon dried thyme)
- ¼ cup dry white wine (optional)
- 2 cups chicken stock
- ½ cup heavy cream
- Salt and pepper, to taste

Instructions

1. SAUTE AROMATICS AND MUSHROOMS:

- Heat butter and oil in a pot over medium heat. Add onion and garlic, cooking until soft. Stir in mushrooms and thyme, cooking until browned and moisture evaporates (8–10 minutes).

2. DEGLAZE AND SIMMER:

- Deglaze with white wine (if using) and reduce slightly. Add stock and simmer for 20 minutes.

3. BLEND AND FINISH:

- Blend the soup until smooth. Stir in cream. Season with salt and pepper. Heat gently without boiling.
-

Pea Puree

Ingredients

- 3/4 oz shallots, finely diced
- 1 tablespoon oil
- 14 oz frozen peas
- ¼ teaspoon salt
- 6¾ fl oz milk

Instructions

1. COOK PEAS:

- Sweat shallots in oil until soft. Add peas and salt, stirring until heated through. Add milk and simmer for 2 minutes.

2. BLEND:

- Drain milk into a jug. Blend peas until smooth, adding milk as needed for consistency.

3. COOL AND SERVE:

- Cool quickly to preserve color. Serve warm as a vibrant accompaniment.

Pork Chops

Spiced Rubbed Double Cut Pork Chop with Red Beet Gnocchi and Four Cheese Sauce



Serves 4

Equipment

- Medium pot for boiling
 - Large mixing bowl
 - Potato ricer or masher
 - Large skillet or saucepan for sauce
 - Slotted spoon
 - Whisk
 - Baking sheet lined with parchment paper
 - Cheese grater
 - Double boiler or heatproof bowl over simmering water
 - Baking sheet or roasting pan
 - Meat thermometer
 - Large skillet or grill pan
 - Tongs
 - Small bowl for spice mix
-

Red Beet Gnocchi with Four Cheese Sauce

Ingredients

FOR THE GNOCCHI

- 2 medium red beets, peeled and grated with a large-hole grater
- 3 medium russet potatoes, boiled and peeled
- 1 large egg
- 1 1/2 cups all-purpose flour (plus extra for dusting)

- 1/2 teaspoon salt
- A pinch of nutmeg (optional)

FOR THE FOUR CHEESE SAUCE

- 1/4 cup unsalted butter
- 1 cup heavy cream
- 1/2 cup Gorgonzola cheese, crumbled
- 1/2 cup Parmigiano Reggiano, grated
- 1/2 cup Pecorino Romano, grated
- 1/2 cup Gruyère cheese, shredded
- Salt and freshly ground black pepper, to taste

Instructions

1. PREPARE THE BEETS AND POTATOES:

- Boil the potatoes in a medium pot of salted water until tender. Peel and pass them through a potato ricer or mash until smooth.
- Heat a skillet over medium heat and add a drizzle of olive oil. Sauté the grated beets until softened and cooked through. Transfer to a blender or food processor and puree until smooth. Allow to cool.

2. PREPARE THE GNOCCHI DOUGH:

- In a large mixing bowl, combine the mashed potatoes and beet puree with the egg, salt, and nutmeg (if using).
- Gradually add the flour, mixing gently until a soft dough forms. Be careful not to overwork the dough, as this can make the gnocchi tough.

3. SHAPE THE GNOCCHI:

- Divide the dough into 4 portions. Roll each portion into a long rope about 1/2 inch thick on a floured surface.
- Cut the rope into 1-inch pieces. If desired, roll each piece over the back of a fork to create ridges.
- Place the gnocchi on a parchment-lined baking sheet and dust lightly with flour.

4. COOK THE GNOCCHI:

- Bring a large pot of salted water to a boil.
- Drop the gnocchi into the boiling water in batches. They are cooked when they float to the surface (about 2–3 minutes).
- Remove the cooked gnocchi with a slotted spoon and set aside.

5. PREPARE THE FOUR CHEESE SAUCE:

- Place a double boiler or a heatproof bowl over simmering water. Add the butter and heavy cream, whisking to combine.
- Gradually add the Gorgonzola, Parmigiano Reggiano, Pecorino Romano, and Gruyère, stirring constantly until the cheeses melt and the sauce is smooth.
- Season the sauce with salt, black pepper, and a pinch of nutmeg (if using). Adjust consistency with a splash of cream if needed.

6. COMBINE AND SERVE:

- Gently toss the cooked gnocchi in the cheese sauce until well coated.
- Serve immediately, garnished with additional grated cheese and fresh herbs if desired.

Spice Rubbed Double-Cut Pork Chop

Ingredients

FOR THE PORK CHOPS

- 4 double-cut pork chops, approximately 1.5-2 inches thick
- 2 tablespoons olive oil

FOR THE SPICE RUB

- 1 tablespoon smoked paprika
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon chili powder
- 1 teaspoon ground black pepper
- 1 tablespoon kosher salt
- 1 teaspoon brown sugar (optional, for a hint of sweetness)
- 1/2 teaspoon cayenne pepper (optional, for heat)

Instructions

1. PREPARE THE SPICE RUB:

- In a small bowl, combine smoked paprika, garlic powder, onion powder, cumin, coriander, chili powder, black pepper, kosher salt, and brown sugar (if using). Add cayenne pepper if you like it spicy.
 - Mix well to ensure even distribution of spices.
- 2. SEASON THE PORK CHOPS:**
- Pat the pork chops dry with paper towels.
 - Rub both sides of each pork chop generously with olive oil.
 - Apply the spice rub evenly to both sides of the pork chops, pressing gently to adhere.
 - Let the pork chops sit at room temperature for 20–30 minutes to allow the flavors to penetrate.
- 3. COOK THE PORK CHOPS:**
- Preheat your oven to 375°F (190°C).
 - Heat a large skillet or grill pan over medium-high heat. Add a drizzle of olive oil.
 - Sear the pork chops for 2–3 minutes per side, or until a golden-brown crust forms.
 - Transfer the seared pork chops to a baking sheet or roasting pan.
 - Place in the oven and cook for 10–15 minutes, or until the internal temperature reaches 145°F (63°C) when measured with a meat thermometer.
- 4. REST AND SERVE:**
- Remove the pork chops from the oven and let them rest for 5–10 minutes to allow the juices to redistribute.

Fried Shrimp Tacos

Fried Shrimp Tacos with Pineapple Salsa, Creamy Chipotle Sauce, Pickled Vegetables, and Mexican Street Corn



Serves 4 (makes about 8 tacos)

Equipment

- Tortilla Press <https://amzn.to/3CeOexO>
- Cast Iron Skillet (for cooking tortillas and grilling corn)
- Mixing Bowls (various sizes for salsa, sauce, batter, and marinade)
- Deep Sauce Pot (for frying shrimp)
- Frying Thermometer (to monitor oil temperature)
- Tongs (for handling shrimp while frying)
- Slotted Spoon (for removing shrimp from the oil)
- Grater or Microplane (for garlic or lime zest, if desired)
- Cutting Board and Sharp Knife (for chopping ingredients)
- Whisk (for mixing batter and sauces)

Ingredients

FOR THE MARINADE

- 1 lb shrimp, peeled and deveined
- 1 tsp garlic powder
- 1 tsp smoked paprika
- 1/2 tsp cumin
- 1/2 tsp chili powder (or cayenne for extra heat)
- 1/2 tsp salt
- 1 tbsp olive oil

FOR THE SPICED BATTER

- 3/4 cup all-purpose flour
- 1/4 cup cornstarch (for extra crispiness)

- 1 tsp baking powder
- 1 tsp paprika
- 1/2 tsp garlic powder
- 1/2 tsp chili powder
- 1/4 tsp cumin
- 1/4 tsp cayenne pepper (optional)
- Salt and pepper, to taste
- 3/4 cup cold sparkling water (or cold beer for extra flavor)
- Vegetable oil, for frying

FOR THE PINEAPPLE SALSA

- 1 cup pineapple, diced
- 1/4 cup red onion, finely chopped
- 1/4 cup cilantro, chopped
- 1 jalapeño, minced
- Juice of 1 lime
- Salt, to taste

FOR THE CREAMY CHIPOTLE SAUCE

- 1/4 cup mayonnaise
- 1/4 cup sour cream (or Greek yogurt)
- 1-2 chipotle peppers in adobo sauce, finely minced (adjust based on heat preference)
- 1 tsp adobo sauce (optional, for extra smoky flavor)
- 1 clove garlic, finely minced or grated
- Juice of 1/2 lime
- Salt, to taste

FOR THE PICKLED VEGETABLES

- 1 cup carrots, julienned
- 2 shallots, thinly sliced
- 2 jalapeños, thinly sliced
- 1/2 cup white vinegar
- 1/2 cup water
- 2 tbsp sugar
- 1 tsp salt

FOR THE MEXICAN STREET CORN

- 4 ears of corn
- 1/4 cup mayonnaise
- 1/4 cup sour cream (or Greek yogurt)
- 1/2 cup Cotija cheese, crumbled
- 1-2 tsp Tajín
- 1 lime, cut into wedges
- 2 tbsp cilantro, chopped

FOR THE CORN TORTILLAS

- 2 cups masa harina
- 1 1/4 cups warm water
- 1/4 tsp salt

Instructions

1. **PREPARE THE SHRIMP MARINADE:**

- In a bowl, mix garlic powder, smoked paprika, cumin, chili powder, salt, and olive oil. Toss the shrimp in the marinade until evenly coated. Cover and refrigerate for 20–30 minutes.

2. **MAKE THE SPICED BATTER:**

- In a bowl, whisk together the flour, cornstarch, baking powder, paprika, garlic powder, chili powder, cumin, cayenne, salt, and pepper. Gradually whisk in the cold sparkling water (or beer) until the batter is smooth and slightly thick.

3. **PREPARE THE CORN TORTILLAS**

- Mix masa harina, warm water, and salt until a dough forms. Cover and let rest for 10 minutes. Divide dough into 8 balls and flatten each between parchment paper with a tortilla press or heavy skillet. Cook on a cast iron skillet over medium–high heat for 30–60 seconds per side. Keep warm in a towel.

4. **MAKE THE PINEAPPLE SALSA:**

- Combine pineapple, red onion, cilantro, jalapeño, lime juice, and salt in a bowl. Mix well and set aside.

5. **PREPARE THE PICKLED VEGETABLES:**

- In a saucepan, combine vinegar, water, sugar, and salt. Bring to a boil, then remove from heat. Pour over carrots, shallots, and jalapeños in a jar or bowl. Cool and refrigerate for at least 1 hour.
6. **MAKE THE CREAMY CHIPOTLE SAUCE:**
- In a small bowl, combine mayonnaise and sour cream until smooth. Stir in the finely minced chipotle peppers, adobo sauce (if using), garlic, and lime juice. Taste and adjust salt and heat levels by adding more chipotle peppers if desired. For best flavor, cover and refrigerate the sauce for at least 15–30 minutes to let the flavors meld.
7. **MAKE THE MEXICAN STREET CORN:**
- Grill the ears of corn in a cast iron skillet or over an open flame until lightly charred on all sides (8–10 minutes). Spread mayonnaise and sour cream over the hot corn. Sprinkle with Cotija cheese and Tajín. Garnish with cilantro and serve with lime wedges.
8. **FRY THE SHRIMP:**
- Heat vegetable oil in a deep sauce pot to 350°F, using a frying thermometer to maintain the temperature. Pat shrimp dry and dip each into the batter, ensuring it's fully coated. Fry in batches for 2–3 minutes until golden and crispy. Drain on paper towels.
9. **ASSEMBLE THE TACOS:**
- Lay a warm tortilla on a plate. Add a layer of pineapple salsa, fried shrimp, and a drizzle of creamy chipotle sauce. Top with pickled vegetables for a tangy crunch. Serve with Mexican street corn on the side.

Lobster Fettuccini

Homemade Fettuccine with Fresh Lobster Sauce and Cherry Tomatoes



This elegant dish features delicate homemade linguine paired with a bold lobster sauce, enhanced by sweet cherry tomatoes and flambéed with brandy for a dramatic touch.

Recipe serves 4-6

Equipment

- Atlas pasta machine <https://amzn.to/40d0l9R> (optional)
- Rolling pin
- Sauté pans
- Tongs
- Regular kitchen utensils

Note: *While a pasta machine is not essential, it will make your life much easier. It is a one-time investment in a tool that will last forever and provide perfectly consistent pasta.*

Ingredients

FOR THE HOMEMADE LINGUINE

- 400 g "00" flour or AP
- 100 g fine semolina flour
- 5 large eggs
- 1 teaspoon olive oil
- Pinch of salt

FOR THE LOBSTER SAUCE

- 2 whole lobster (about 1 ½ pounds)
- 3 tablespoons olive oil

- 2 tablespoons unsalted butter
- 2 cloves garlic, minced
- 1 medium shallot, finely chopped
- 1 cup cherry tomatoes, halved
- ½ cup brandy
- ½ cup dry white wine
- 1 teaspoon tomato paste
- Pinch of red pepper flakes (optional)
- Zest of 1 lemon
- 2 tablespoons fresh parsley, chopped
- Salt and freshly ground black pepper, to taste

Instructions

1. **MAKE THE LINGUINE:**

- **Mix the Flours:** Combine the “00” flour and semolina in a large bowl or on a clean surface. Make a mound with the flours and create a well in the center.
- **Incorporate the Eggs:** Crack the eggs into the well and add the olive oil and a pinch of salt. Use a fork to gently beat the eggs, gradually incorporating the flours from the edges of the well. Continue mixing until a shaggy dough forms.
- **Knead the Dough:** Knead the dough on a lightly floured surface for about 8–10 minutes until it becomes smooth and elastic. If the dough feels too dry, add a teaspoon of water at a time. If it’s sticky, sprinkle in a little more “00” flour. Wrap the dough tightly in plastic wrap and let it rest for 30–40 minutes at room temperature. This step relaxes the gluten and makes the dough easier to roll.
- **Roll and Cut the Pasta:** Divide the dough into 4–6 smaller portions. Keep unused portions covered to prevent them from drying out. Using a pasta machine or rolling pin, roll each portion into thin sheets, about 1–2 mm in thickness. Roll the sheets into a loose cylinder and cut into thin strips with a sharp knife. Gently toss the fettuccine with a little semolina to prevent sticking.
- **Store or Cook:** Shape the linguine into small nests and let them dry slightly if not cooking immediately. Store in the refrigerator for up to 2

days or freeze for longer storage. To cook, bring a large pot of salted water to a boil. Add the fresh linguine and cook for 2–3 minutes until al dente. Drain and set aside.

2. **PREPARE THE LOBSTER:**

- Prepare the Lobster: Place the lobster on a cutting board. Using a sharp chef's knife, pierce the head between the eyes to humanely kill it instantly. Cut the lobster in half lengthwise, splitting the head and body. Crack the claws slightly to help release flavor.
- Sear the Lobster: Heat olive oil and butter in a large skillet over medium-high heat. Place the lobster halves, flesh side down, in the pan. Sear for 3–4 minutes until golden and fragrant.
- Flambé with Brandy: Turn the lobster over and pour in the brandy. Carefully ignite the brandy with a long lighter or match to flambé. Allow the flames to subside naturally.

3. **MAKE THE SAUCE:**

- Sauté Aromatics: Remove the lobster halves from the pan and set aside. Add the garlic and shallot to the pan and sauté until fragrant and softened, about 2–3 minutes.
- Add Tomatoes and Wine: Stir in the cherry tomatoes and cook until they begin to soften, about 3–4 minutes. Add the white wine and simmer until reduced by half.
- Create the Sauce: Stir in the tomato paste and red pepper flakes (if using). Simmer gently for 2–3 minutes until the sauce thickens slightly.
- Extract Lobster Meat: Remove the lobster meat from the shells and chop into bite-sized pieces. Reserve the shells for flavor.
- Simmer with Lobster: Return the lobster meat to the sauce and cook for 1–2 minutes. Add lemon zest, parsley, and season with salt and pepper to taste.

4. **ASSEMBLE THE DISH:**

- Combine: Add the cooked linguine to the skillet with the lobster sauce. Toss to coat, adding a splash of reserved pasta water if needed to adjust the consistency.
- Serve: Divide the pasta among plates. Garnish with fresh parsley, an extra drizzle of olive oil, and a few extra cherry tomato halves for brightness.

Tips for Success

- Flambé Safely: Turn off the heat and use a long lighter to ignite the brandy. Keep a lid nearby to smother flames if necessary.
- Shells for Flavor: Use the lobster shells to simmer in the sauce for added depth, removing them before serving.
- Fresh Tomatoes: For the best flavor, use ripe, in-season cherry tomatoes or heirloom varieties.

Beef Short Ribs

Braised Beef Short Ribs with Frico and Broccoli Rabe



Recipe serves 4

Short Ribs

Utensils

- Pressure cooker, Dutch oven, or ovenproof large saucepan
- Cast iron pan for broccoli rabe
- Baking tray
- Wire baking rack
- Regular sauté pans
- Medium saucepot
- Cheese grater
- Tongs, spoons, and usual kitchen utensils

Ingredients

- Four 8/10-ounce beef short ribs (boneless or on the bone)
- 2 tablespoons extra-virgin olive oil
- 2 white onions, finely chopped
- 2 carrots, finely chopped
- 2 celery stalks, finely chopped
- 1 leek, white and light green parts, finely chopped
- 5 garlic cloves, finely chopped
- One 2-inch piece fresh ginger, finely chopped
- 1 small jalapeño pepper, finely chopped
- 2 cups balsamic vinegar
- 1.5 quart beef stock
- 4 anchovy fillets
- 3 tablespoons molasses

- 1 teaspoon black peppercorns
- 2 whole cloves
- Salt
- Black pepper
- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour

Instructions

1. **SEAR AND BRAISE THE SHORT RIBS:**

- Heavily season the short ribs with salt and pepper.
- Heat the olive oil in a large saucepan over medium-high heat until hot. Add the ribs and sear them on all sides, about 4 minutes per side. Transfer them to a roasting pan.
- In the same pan, add the onions, carrots, celery, leek, and garlic. Reduce the heat to medium and cook, stirring often, for 5 minutes, or until softened. Add the ginger and jalapeño and cook, stirring, for 1 minute.
- Add the balsamic vinegar and cook for 10-12 minutes, reducing by half. Return the ribs to the pan and add enough stock to cover them. Add anchovies, molasses, peppercorns, and cloves. Season with salt and pepper.
- If using a pressure cooker, set it for 50-75 minutes. If cooking in the oven, preheat to 275°F and braise for at least 4 hours, or until the meat is tender.

2. **FINISH THE RIBS:**

- Remove the ribs from the pan and strain the braising liquid into a saucepan. Keep the liquid warm over low heat.
- In a small saucepan, melt the butter over medium heat. Add the flour and whisk to create a roux. Gradually whisk the roux into the simmering braising liquid to thicken it. Return the ribs to the sauce and glaze for a few minutes.

Frico

Utensils

- Nonstick pan (essential)
- A lid or plate larger than the frico pan
- Medium saucepan
- Wooden spoons or spatula
- Cheese grater (large holes)

Ingredients

- 1 tablespoon butter
- 2 white onions, very thinly sliced
- Salt and ground black pepper
- 1 pound russet or Yukon Gold potatoes, peeled and grated
- 8 ounces Gruyere cheese,
- 8 ounces Manchego cheese, grated with large holes grater
- 1 ounce finely grated Parmigiano Reggiano

Instructions

1. **PREPARE THE BASE:**

- Heat butter in a large nonstick pan over medium-low heat. Add onions, season with salt and pepper, and cook for 20–30 minutes until very soft, adding water if needed to prevent browning.

2. **MIX THE POTATOES AND CHEESE:**

- Raise the heat to medium. Add the grated potatoes to the pan and mix with the onions using two wooden spoons until fully incorporated into a sticky paste, about 5 minutes.
- Add the cheeses and continue mixing until melted and fully combined, about 5 minutes more.

3. **COOK AND FLIP:**

- Smooth the mixture into an even layer and cook until lightly browned on the bottom, 5–10 minutes.
- Slide the frico onto a plate or a large lid, place the pan upside down on top, and quickly flip.
- Return the pan to the stove and cook the other side until lightly browned, 5–10 minutes.

4. **REST AND SERVE:**

- Allow the frico to rest for a few minutes before cutting into slices. Serve warm on a wooden tray or cutting board

Broccoli Rabe

Utensils

- Large skillet or sauté pan
- Wooden spoon or spatula
- Medium pot for blanching
- Strainer or colander

Ingredients

- 1 pound (450g) broccoli rabe, trimmed
- 3 tablespoons olive oil
- 4 anchovy fillets, chopped
- 2 shallots, finely sliced
- 3 garlic cloves, thinly sliced
- 2 tablespoons white wine vinegar
- 1 teaspoon red chili flakes (optional)
- Salt and freshly ground black pepper, to taste

Instructions

1. **BLANCH THE BROCCOLI RABE:**

- Bring a medium pot of salted water to a boil. Add the broccoli rabe and blanch for 2–3 minutes until bright green and slightly tender.
- Drain and transfer to a bowl of ice water to stop the cooking. Drain again and set aside.

2. **SAUTE THE AROMATICS:**

- Heat olive oil in a large skillet over medium heat. Add chopped anchovies and cook until melted into the oil. Add shallots and garlic, cooking until softened and fragrant, about 2 minutes. Add the red chili flakes if you like it spicy.

3. **COOK THE BROCCOLI RABE:**

- Add the blanched broccoli rabe to the skillet and toss to coat in the aromatic oil. Cook for 3–4 minutes, stirring occasionally, until tender.

4. **FINISH AND SERVE:**

- Drizzle white wine vinegar over the broccoli rabe and toss well. Season with salt and black pepper to taste. Serve hot.

Plating Instructions

1. Begin by placing a generous portion of broccoli rabe in the center of each plate, arranging it as a bed for the short ribs.
2. Gently place one short rib on top of the broccoli rabe, ensuring the meat is evenly coated in the glaze from the braising liquid.
3. Position a slice of frico on the side of the plate.
4. Drizzle a spoonful of the thickened braising sauce around the plate, adding a touch over the short rib for extra flavor.

Veal

Veal Scaloppini Filled with Parmigiano and Sage,
Sweet Potatoes Puree, Brussels Sprouts with Bacon

Recipe serves 4



Equipment

- Meat pounder
- Vegetable peeler
- Plastic wrap
- A couple of sauté pans
- Sauce pot
- Potato masher

Ingredients

- 8 veal cutlets (about 1 pound/455 g total), thinly sliced (or chicken breast)
- Leaves from 1 bunch fresh sage
- 1 cup Parmigiano Reggiano, chunk – not grated
- 1 lb very thin slices prosciutto or pancetta
- 2 sticks unsalted butter
- 2 lemons
- 4 sprigs of rosemary
- 4 garlic cloves
- 1 lb Brussels sprouts
- 5 slices smoked bacon
- 1 tablespoon balsamic vinegar
- 1 tablespoon sriracha
- 1 tablespoon maple syrup
- 2 lbs sweet potatoes
- ¼ cup sour cream
- 2 scallions, thinly sliced

- 1 cup white wine
- Salt
- Black pepper
- Extra virgin olive oil

Instructions

1. **PREPARING THE VEAL INVOLTINI:**

- Cover a cutting board with a layer of plastic wrap. Working in batches, lay two veal cutlets on the cutting board.
- Arrange 4-5 sage leaves over each cutlet, overlapping slightly, leaving 1 inch empty at the top.
- Use the meat pounder to make the cutlets evenly flat, especially where they overlap.
- Top each cutlet with the sage leaves and thin slices of Parmigiano shaved with a vegetable peeler.
- Roll up the cutlets tightly, using the plastic wrap to assist. Pull the cutlet slightly toward you as you roll to keep it firm. Wrap completely in plastic wrap, securing the edges tightly. Repeat for all cutlets.
- Place the rolled cutlets on a plate and refrigerate until firm.

2. **SWEET POTATOES PUREE:**

- Peel the sweet potatoes and cut them into cubes. Place them in a sauce pot and cover with water by 1 inch. Add salt.
- Cook on medium heat and simmer, uncovered, until the potatoes are tender (12-15 minutes).
- Drain well, then return the potatoes to the pot. Mash using a potato masher.
- Add 2 minced garlic cloves, thinly sliced scallions, sour cream, and 2 tablespoons of butter. Stir and season with salt and black pepper to taste.

3. **WRAPPING THE VEAL WITH PROSCIUTTO:**

- Lay a layer of plastic wrap on a clean cutting board. Lay slices of prosciutto to cover the width of one veal roll.
- Unwrap one veal roll, lightly season with salt and pepper, and place it on the prosciutto.

- Use the plastic wrap to roll the prosciutto around the veal tightly. Wrap completely in plastic wrap and secure the edges. Repeat for all rolls.
 - Refrigerate the wrapped rolls.
- 4. BRUSSELS SPOUTS WITH BACON:**
- Cut the bacon into 1-inch strips. Place in a cold pan and cook on low-medium heat until the fat renders and the bacon is golden brown and crispy. Remove and set aside.
 - Wash the Brussels sprouts and trim the root ends. Cut them in half lengthwise.
 - Toss the Brussels sprouts in a bowl with olive oil, salt, and pepper.
 - Increase the heat in the pan with bacon fat and add the Brussels sprouts, cut-side down. Cook without stirring for 3-4 minutes until golden brown. Flip and stir occasionally.
 - In a bowl, mix balsamic vinegar, maple syrup, and sriracha. Turn off the heat and stir the balsamic mix into the Brussels sprouts.
- 5. COOKING THE VEAL INVOLTINI:**
- Heat a large sauté pan on medium heat. Add a couple of tablespoons of olive oil.
 - Working in batches, sear the veal involtini until evenly golden brown. Add 2 tablespoons of butter, 1 garlic clove, and a sprig of rosemary to the pan.
 - Once the butter melts, deglaze the pan with ¼ cup white wine. Baste the involtini with the sauce.
 - Remove the involtini and increase the heat to reduce the sauce for 1 minute.
- 6. TO SERVE:**
- Spoon some sweet potatoes puree onto each plate, topped with Brussels sprouts and crispy bacon.
 - Slice each veal involtini diagonally into 1-inch thick slices. Arrange beside the puree.
 - Drizzle the sauce over the veal and serve immediately.

Eggs Benedict

Italian Eggs Benedict with Taleggio, Prosciutto, Hollandaise, Homemade Biscuits, and Potato Rosti

Recipe serves 4



Equipment

- Box grater
- Biscuit cutter
- Saucepans
- Stainless still or glass bowls
- Baking tray with parchment paper
- Whisk
- Spatula
- Regular kitchen utensils

Ingredients

FOR THE HOLLANDAISE SAUCE

- 3 large egg yolks
- 1 tablespoon lemon juice (freshly squeezed)
- 1 teaspoon Dijon mustard
- 1/2 cup unsalted butter, melted and warm (add in increments)
- Salt, to taste

FOR THE BENEDICT

- 4 biscuits (split and toasted)
- 8 slices of prosciutto
- 4 ounces Taleggio cheese or Brie
- 8 large eggs (for poaching)
- 2 tablespoons white vinegar (for poaching water)
- Fresh parsley or chives (for garnish)

FOR THE HOMEMADE BISCUITS

- 2 cups all-purpose flour (250g)
- 1 tablespoon baking powder
- 1 tablespoon granulated sugar
- 1 teaspoon salt
- 6 tablespoons unsalted butter, very cold
(unsalted European butter is ideal, but not required)
- 3/4 cup buttermilk

FOR THE POTATO ROSTI

- 4 medium potatoes (e.g., Yukon Gold or Russet), peeled
- 1 medium onion, finely sliced
- 2 tablespoons unsalted butter
- 2 tablespoons olive oil
- Salt, to taste
- Freshly ground black pepper, to taste
- Optional: Chopped fresh herbs (e.g., parsley or thyme) for garnish

Instructions

1. MAKE THE HOLLANDAISE SAUCE:

- Set Up Double Boiler: Place a heatproof bowl over a pot of simmering water (do not let the water touch the bowl).
- Whisk Yolks and Lemon: Add the egg yolks, lemon juice, and Dijon mustard to the bowl. Whisk constantly until the mixture thickens and doubles in volume.
- Add Butter Gradually: Begin adding the melted butter, 1/2 tablespoon at a time, whisking vigorously after each addition to fully incorporate. Continue until all the butter is emulsified and the sauce is thick and smooth.
- Season: Add salt to taste and keep the Hollandaise warm by leaving it over the pot of warm water on very low heat.

2. THE HOMEMADE BUSCUITS:

- Prepare Butter: Chill your butter in the freezer for 10–20 minutes before beginning. Very cold butter is key for light, flaky biscuits.

- Preheat Oven: Preheat oven to 425°F and line a cookie sheet with nonstick parchment paper.
- Combine Dry Ingredients: In a large bowl, mix the flour, baking powder, sugar, and salt.
- Cut in Butter: Grate the chilled butter using a box grater or cut it into small pieces. Add to the flour mixture and stir until the mixture resembles coarse crumbs.
- Add Buttermilk: Pour in buttermilk and stir gently with a wooden spoon or spatula until just combined. Do not overwork the dough.
- Shape the Dough: Transfer the dough to a floured surface and gently work it together. Fold the dough in half and flatten. Repeat 5-6 times, taking care not to overwork.
- Cut Biscuits: Flatten the dough to 1-inch thickness. Use a floured 2¾-inch round biscuit cutter to cut biscuits. Place biscuits on the prepared baking sheet less than ½ inch apart.
- Bake: Bake at 425°F for 12 minutes or until the tops turn lightly golden. If desired, brush with melted salted butter immediately after baking. Serve warm.

3. **MAKE THE POTATO ROSTI:**

- Prepare Potatoes and Onion: Grate the potatoes using a box grater. Place the grated potatoes in a clean kitchen towel and wring out as much moisture as possible. Mix with the sliced onion in a large bowl. Season with salt and pepper.
- Cook the Rosti: Heat 1 tablespoon of butter and 1 tablespoon of olive oil in a nonstick skillet over medium heat. Add the potato mixture, pressing it down gently with a spatula to form an even layer. Cook for 8-10 minutes on one side until golden brown and crispy.
- Flip the Rosti: Carefully slide the rosti onto a plate, place another plate on top, and flip it over. Add the remaining butter and oil to the skillet, then slide the rosti back into the pan to cook the other side for another 8-10 minutes.
- Serve: Transfer the rosti to a serving plate and cut it into wedges. Garnish with fresh herbs if desired.

4. POACH THE EGGS:

- Bring a large pot of water to a gentle simmer. Add 2 tablespoons of white vinegar to help the egg whites coagulate.
- Crack each egg into a small bowl. Gently slide each egg into the simmering water. Poach for 3-4 minutes for a runny yolk or longer for a firmer yolk.
- Use a slotted spoon to remove the eggs and place them on a paper towel to drain.

5. POACH THE EGGS:

- Toast the Muffins: Toast the English muffins until golden brown.
- Layer the Prosciutto and Cheese: On each half of the English muffin, layer a slice of prosciutto and a slice of Taleggio cheese.
- Add Poached Eggs: Gently place a poached egg on top of each muffin half.
- Finish with Hollandaise: Generously spoon the warm Dijon Hollandaise sauce over each egg.

6. TO SERVE:

- Plate the eggs Benedict with a side of homemade biscuits and a wedge of crispy potato rosti. Garnish with fresh basil or parsley.

Fish & Chips

Fish and Chip with Tartare Sauce



Recipe serves 4

Equipment

- Large pot for frying
- Meat/candy thermometer for the oil
- Bowls
- Baking trays with racks

Ingredients

- 4 cod fillets
- 4 large potatoes, peeled and cut into thick strips

FOR THE DREDGE

- ½ cup corn starch
- 2 tablespoons all-purpose (AP) flour
- For the Batter:
- 1 ½ cups AP flour
- 1 teaspoon baking powder
- 2 tablespoons Old Bay spice
- 1 ½ to 2 cups cold beer
- Peanut oil for frying

FOR THE TARTAR SAUCE

- 1 cup mayonnaise
- 1 cup sour cream
- 3 tablespoons finely chopped cornichons (baby pickles)
- 1 tablespoon pickle juice
- 1 tablespoon finely chopped capers

- 2 tablespoons finely diced shallot
- 1 tablespoon lemon juice
- 2 teaspoons Dijon mustard
- 3 tablespoons fresh dill, finely chopped
- 3 tablespoons fresh parsley, finely chopped
- 2 tablespoons fresh mint, finely chopped
- Malt vinegar (optional, but very traditional)
- Salt and pepper to taste

Instructions

1. **PREPARE THE TARTARE SAUCE:**

- In a bowl, combine the mayonnaise, sour cream, chopped pickles, capers, diced shallot, and Dijon mustard.
- Add the fresh herbs, lemon juice, and pickle juice.
- Mix until well combined. Taste and adjust seasoning with salt and pepper as needed (be cautious with salt due to the pickles and capers).
- Cover and refrigerate for at least 30 minutes to allow flavors to meld.

2. **PREPARE THE POTATOES:**

- Peel the potatoes and cut them into thick strips.
- Bring a large pot of salted water to a boil and cook the potatoes for 10-12 minutes, until fork-tender but not falling apart.
- Drain and transfer to a baking tray lined with a wire rack to cool for at least 30 minutes.

3. **PREPARE THE FISH:**

- For the dredge, mix the AP flour, corn starch, and a generous pinch of salt on a cookie tray.
- Dredge each fillet in the mix, ensuring full coverage. Shake off the excess and place on a wire rack.
- For the batter, combine flour, baking powder, Old Bay, salt, and pepper in a mixing bowl. Gradually add the cold beer to create a smooth batter.
- Dip each fillet into the batter, letting excess drip off.

4. **FRY THE FISH AND CHIPS:**

- Heat peanut oil in a large pot or deep fryer to 350°F.
- Fry the battered fish fillets for 4-6 minutes, until golden brown and cooked through. Remove and drain on paper towels.
- Carefully fry the potato strips in the hot oil until golden and crispy, about 5-7 minutes. Drain on paper towels and season with salt while hot.

5. **SERVE:**

- Plate the fish and chips with tartar sauce on the side.
- Optionally serve with malt vinegar or lemon wedges for a traditional touch.

Soufflè & Eclairs

Raspberry Souffles Paired with Pastry Cream and Raspberry Puree, and Chocolate Eclairs with Pastry Cream and Chocolate Glaze



Raspberry Souffles with Pastry Cream and Raspberry Puree

Equipment

- 6oz or 8oz ramekins (I have these <https://amzn.to/3jNQcMn>)
- Pastry brush
- A few pastry bags + rubber bands + star tips
- Spatula
- Stand mixer or hand mixer
- Mixing bowls
- A couple of medium size saucepans
- Stand mixer or electric hand mixer
- Spatula
- Usual kitchen utensils

Ingredients

FOR THE RASPBERRY PUREE (COULIS):

- 600 grams fresh or frozen raspberries
- 6 tablespoons granulated sugar
- 6 tablespoons water
- 1 tablespoon lemon juice
- (Reserve 150 grams of finished product for soufflé base)

PASTRY CREAM:

- 500 grams whole milk
- 65 grams large egg yolks

- 62 grams sugar
- 50 grams cornstarch
- 5 grams vanilla extract

SOUFFLES:

- Shaved dark chocolate to coat ramekins
- 150 grams raspberry purée
- 40 grams pastry cream
- 210 grams large egg whites
- 45 grams granulated sugar
- 1 lemon wedge
- 1 stick softened, room temperature butter

Instructions

1. PREPARE THE RASBERRY PUREE:

- Combine all ingredients in a medium saucepan and cover. Simmer over medium-low heat for 5–8 minutes, until berries break down. Uncover and continue to cook, allowing the excess water to evaporate and mixture to reduce to a syrupy consistency – about 5 minutes. Do not let the liquid brown.
- Pour the cooked berry mixture into a blender and blend on low speed. Gradually increase speed for one minute until a jam-like consistency is achieved.
- Place a sieve over a bowl and pass purée through using a rubber spatula. Reserve 150 grams of the purée and chill for the soufflé base. Keep the remaining purée warm or at room temperature for garnish.

2. PREPARE THE PASTRY CREAM:

- Gently heat milk for 3–5 minutes until it begins to simmer, just before it scalds.
- In a medium-sized bowl, whisk together the egg yolks, sugar, cornstarch, and vanilla until well incorporated.
- Slowly whisk small amounts of the scalded milk into the egg yolk mixture to temper. Once half of the milk is incorporated, pour the mixture back into the saucepan and whisk over medium heat

until thick and creamy. Do not let the pastry cream get any color while cooking.

- Line a casserole dish with parchment paper and pour the pastry cream into it. Lay a sheet of plastic wrap on top, touching the surface to prevent a skin from forming. Refrigerate for at least 30 minutes until completely cool.

3. **PREPARE THE SOUFFLES:**

- Prepare the ramekins: Butter the bottom and sides of the ramekins and chill to let the butter set. Add shaved chocolate to the ramekins, and swirl to coat sides evenly. Chill while making the soufflé batter.
- Preheat your oven to 325°F on Convection.
- In a medium bowl, whisk the pastry cream and raspberry purée until well incorporated. In a stand mixer fitted with a whisk attachment, begin whisking the egg whites. Once whites begin to foam, squeeze in a small amount of lemon juice. Gradually stream in the sugar and whisk until stiff peaks form and the mixture is glossy.
- Fold in a third of the egg whites into the pastry cream/raspberry mixture until fully incorporated. Gently fold in the remaining egg whites in two parts. Do not overmix.
- Fill the ramekins to the top and tap lightly on a flat countertop to level the batter. Using an offset spatula, scrape the tops of the soufflés flat. Clean off any excess batter from the outside of the ramekins. Use your thumb to create a slight indentation around the edge to help the soufflés rise straight up.
- Place no more than two ramekins on a sheet tray and bake in the center rack. Bake 10-ounce ramekins for 14–17 minutes, or 6-ounce ramekins for 10–12 minutes, until tops are golden brown.
- Garnish with remaining raspberry purée, fresh raspberries, confectioner’s sugar, and shaved chocolate. Serve immediately or refrigerate for up to four days.

Chocolate Eclairs with Pastry Cream and Chocolate Glaze

Equipment

- Pastry brush
- A few pastry bags + rubber bands + star tips
- Spatula
- Stand mixer or hand mixer
- Mixing bowls
- A couple of medium size saucepans
- Stand mixer or electric hand mixer
- Baking tray with silicon mat or parchment paper
- Spatula
- Usual kitchen utensils

Ingredients

CHOUX PASTRY:

- 240 mL water (1 cup)
- 115 g unsalted butter (1 stick / ½ cup)
- ½ tsp kosher salt (use less if using fine salt or table salt)
- 1 tbsp granulated white sugar
- 145 g bread flour (1⅔ cups, spooned and leveled, sifted)
- 1 tsp vanilla extract (optional)
- 226 g large eggs (measured with the shell on, about 4 large eggs)

CHOCOLATE GLAZE:

- 340 g semisweet chocolate
- 180 mL whipping cream / heavy cream (¾ cup)
- A generous pinch of kosher salt
- 28 g unsalted butter (2 tbsp)
- 2 tbsp corn syrup (optional)

PASTRY CREAM:

- 480 mL milk (2 cups, preferably whole milk)

- 75 g sugar (6 tbsp, adjust for sweetness)
- Pinch of sea salt or kosher salt
- 30 g cornstarch (3 tbsp, packed; adjust for desired thickness)
- 15 mL vanilla bean paste or extract (1 tbsp; or 1 vanilla bean pod)
- 4 large egg yolks (about 17–20 g each)
- 43 g unsalted butter (3 tbsp, softened)

Instructions

1. **PREPARE THE CHOUX PASTRY:**

- Preheat oven to 375°F.
- Combine water, butter, salt, and sugar in a medium-sized saucepan. Heat over medium heat, stirring occasionally until butter melts and the mixture just comes to a boil. Add vanilla, if desired.
- Remove saucepan from heat and add sifted flour all at once. Stir vigorously with a wooden spoon or heat-proof spatula until a dough forms.
- Return saucepan to medium heat and cook dough for 2–3 minutes, stirring constantly, until a film forms on the bottom of the pan. Transfer dough to a mixing bowl and let cool for 2–3 minutes.
- Crack eggs into a jug and whisk to combine. Gradually add eggs to the dough in 5–6 additions, mixing thoroughly after each addition, until the dough is glossy and forms a ribbon when lifted.
- Place dough into a pastry bag fitted with a 16-inch French star tip. Line a baking tray with a silicone mat or parchment paper.
- Pipe 8–10 eclairs (4–5 inches long) onto the tray. Smooth pointed ends with a damp finger. Sift confectioner's sugar over the eclairs.
- Bake for 25 minutes, then prick each eclair with a toothpick to release steam. Continue baking for 5–10 minutes until golden brown. Cool completely on a wire rack.

2. **PREPARE THE PASTRY CREAM:**

- Heat milk and vanilla (bean or extract) in a saucepan until it begins to simmer.
 - In a bowl, whisk together sugar, egg yolks, cornstarch, and salt until smooth. Gradually temper the egg mixture by whisking in hot milk.
 - Return mixture to the saucepan and cook over medium heat, whisking constantly, until thickened and bubbling. Cook for 1–2 additional minutes.
 - Remove from heat and whisk in butter. Strain if needed. Cover with plastic wrap, pressing it directly onto the surface, and chill completely.
3. **PREPARE THE CHOCOLATE GLAZE:**
- Place chocolate in a microwave-safe bowl. Heat cream and salt until simmering, then pour over chocolate. Add butter and corn syrup.
 - Stir until smooth and glossy. If needed, microwave in 10–20 second bursts to melt completely.
4. **ASSEMBLY:**
- Fill a pastry bag with pastry cream fitted with a small round tip. Poke 3 holes in the bottom of each eclair and fill with cream.
 - Dip the tops of filled eclairs into the chocolate glaze, allowing excess to drip off. Place on a wire rack to set.
 - Serve immediately or refrigerate in an airtight container.

Rack of Lamb

Roasted Rack of Lamb with Butternut Squash and Sausage Risotto



Equipment

- Saucepan or Dutch oven
- Medium-size stockpot
- Large-size saucepan
- Medium-size sauté pan
- Wooden spoon
- Hand immersion blender or food processor
- Regular kitchen utensils (knives, whisk, spatula, spoons, paper towels, kitchen towels, etc.)
- Double boiler (or a heatproof bowl over a pot of simmering water)
- Whisk or spoon
- Pastry brush
- Meat thermometer

Ingredients

- 1 quart (960 ml) vegetable or beef stock (homemade or good-quality store-bought)
- ½ lb. ground meat (preferably pork, Italian sausage, or lamb)
- 2 lbs. butternut squash, peeled and cut into ½-inch cubes (reserve some for garnish)
- 1 large white onion, small dice (approx. 1 cup)
- 3 garlic cloves, thinly sliced
- 4-5 leaves fresh sage, finely chopped
- 2-3 rosemary sprigs, leave out the thicker stems, finely chopped
- 1 ½ cups (300 g) Arborio rice
- 1 ½ cups (240 ml) white wine or prosecco
- ½ cup freshly grated Parmigiano, at room temperature

- 1 tablespoon poppy seeds
- 4 tablespoons unsalted butter
- ½ cup chopped fresh parsley, just the leaves (use stems for stock)
- ½ cup thinly sliced scallions (green onions)
- 1 tablespoon red wine vinegar
- 8 cloves garlic, peeled and smashed
- ¾ cup breadcrumbs
- 1 bunch fresh flat-leaf parsley
- 1 ½ tablespoons fresh rosemary
- ½ cup grated Parmigiano Reggiano cheese
- 1 ½ tablespoons Dijon mustard
- 200g Taleggio or brie cheese, rind removed and cut into small cubes
- ½ cup heavy cream
- Salt
- Black pepper
- Extra virgin olive oil

Homemade Vegetable Stock

- 1 onion, roughly chopped
- 2 carrots, roughly chopped
- 2 celery stalks, roughly chopped

Place ingredients in a large saucepan and add 3 liters of cold water. Simmer gently (without boiling) for at least 1 hour.

Instructions

1. **PREPARE THE LAMB:**

- Preheat oven to 400°F (200°C). Season lamb generously with salt and pepper.
- Heat a cast iron pan over medium-high heat.
- Add the lamb to the cold pan, skin side down, to render the fat. Sear on all other sides until a crust forms.
- Transfer the lamb to a baking sheet with a rack.
- In a food processor, combine garlic, breadcrumbs, ½ cup parsley, Parmigiano, rosemary, and 1 tablespoon olive oil. Pulse until combined.

- Brush the top and sides of the lamb with Dijon mustard, then coat with the breadcrumb mixture. Save the rest of the breadcrumbs.
 - Roast for 20–25 minutes, checking the internal temperature with a thermometer.
 - Remove at 125–130°F for medium rare.
 - Allow to rest before slicing.
- 2. PREPARE THE TALEGGIO FONDUTA:**
- In a double boiler or heatproof bowl over simmering water, heat the heavy cream.
 - Once warm, add the Taleggio cheese and stir until melted and smooth. Adjust consistency with a splash of cream if needed. Keep warm.
- 3. WHILE THE LAMB COOKS, PREPARE THE RISOTTO:**
- In a large saucepan or Dutch oven, heat olive oil over medium heat and add half the onion, garlic, and sage. Cook for 2 minutes, then add the cubed butternut squash.
 - Cook for 8–10 minutes, adding stock as needed to soften the squash. Reserve some cubed squash for garnish, and puree the rest with a hand or regular blender until smooth.
 - In a separate pan, cook the ground meat until browned with a nice sear and crust. Set aside.
- 4. START THE RISOTTO BASE:**
- Heat butter and olive oil in the same pan over medium heat. Add the remaining onion and Arborio rice, stirring to coat.
 - Toast the rice lightly, then deglaze with white wine. Once the wine has reduced, add stock one ladle at a time, stirring frequently.
 - When the rice is halfway cooked, stir in the squash puree and browned sausage. Continue adding stock and stirring until the risotto is al dente (about 16–17 minutes).
- 5. FINISH THE RISOTTO:**
- Remove from heat and stir in butter, Parmigiano, rosemary, poppy seeds, parsley (reserve some for garnish), scallions, and red wine vinegar
 - Mix until creamy. Cover and let rest.

6. **TO SERVE:**

- Plate the risotto and drizzle with Taleggio fonduta. Garnish with reserved squash cubes and fresh parsley.
- Slice the lamb and serve alongside the risotto. Buon appetito!