

VOLUME 1

The Global Kitchen

A GLOBAL COOKBOOK COLLECTION
BY CHEF DOGAN



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A LETTER FROM CHEF DOGAN

Welcome to my kitchen!

Food has a unique power—it crosses borders, speaks every language, and brings people together around a single table. Over the years, my culinary journey has taken me across the globe, allowing me to experience the incredible tapestry of flavors, aromas, and traditions that different cultures have to offer. This cookbook is a collection of those experiences, packed with my absolute favorite recipes from around the world.

Whether you are craving the comforting, deeply spiced layers of Mediterranean Dolma, the rich warmth of a slow-simmered Latin Pollo Guisado, or a crispy batch of sweet Turkish Katmer, this book is designed for you.

My goal is to show you that cooking authentic, world-class food at home doesn't have to be intimidating or overly complicated. Inside these pages, you will find straightforward ingredients and clear step-by-step instructions that help you master every dish with confidence.

Thank you for allowing me to be a part of your cooking journey. Tie on your apron, fire up the stove, and let's make something delicious together!

Happy Cooking!



Chef Dogan
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A Signature Rainbow Roll - classic, vibrant inside-out sushi roll (Uramaki) featuring an explosion of color, texture, and flavor. Rich smooth avocado, sweet crab stick and thinly sliced cucumber.

Rainbow Sushi Roll: Ingredients

Base & Filling:

- **Nori:** ½ seaweed sheet
- **Sushi rice:** ¾ cup cooked (seasoned with sushi vinegar)
- **Imitation crab:** 1 stick, sliced thin
- **Cucumber:** 2 pieces, sliced into thin strips

Toppings:

- **Avocado:** ½ (divided for filling and topping)
- **Salmon:** 3 slices (sushi-grade)
- **Tuna:** 3 slices (sushi-grade)
- **Mango:** 1, thinly sliced

Equipment:

- **Sushi rolling mat (makisu)**
- **Plastic wrap**
- **Sharp chef's knife**
- **Cutting board**

Step-by-Step Cooking Instructions

1) Prep mat: Wrap bamboo sushi mat completely in plastic wrap to prevent rice sticking.

2) Layer rice: Place half nori sheet rough-side-up on mat. Spread sushi rice evenly; flip over (rice face-down).

3) Add filling: Arrange thin strips of avocado, imitation crab, and cucumber lengthwise down bare nori center.

4) Roll sushi: Lift mat front edge over filling, tuck tightly, roll forward into log. Squeeze gently to secure.

5) Arrange rainbow: Thinly slice remaining avocado. Lay overlapping tuna, salmon, mango, and avocado slices on top, alternating colors.

6) Form toppings: Place fresh plastic wrap tightly over toppings. Press gently with mat to mold firmly onto rice.

7) Slice & serve: Keep wrap on to protect toppings. Cut into 8 equal pieces using wet, sharp knife. Peel wrap, plate, serve.



Tantalizing delicacy Dolma - a traditional Mediterranean and Middle Eastern family of stuffed and wrapped dishes, most commonly featuring grape leaves, tomatoes, or zucchini filled with rice, herbs, and meat . The word comes from a Turkish term meaning "to be filled" dolma.



Stuffed Dolmas: Ingredients

For the Dolma Filling:

- **Ground Meat:** 1.1 lb / 500 g (half pork, half beef)
- **Onion:** 1 medium / 120 g (grated)
- **Lemon Juice:** 2 tbsp / 30 g
- **Salt:** 1.5 tsp / 7.5 g
- **Tomato:** 1 medium / 200 g (grated)
- **Fresh Parsley:** ½ bunch / 20 g (finely chopped)
- **Short-Grain Rice:** ½ cup / 100 g
- **Black Pepper:** To taste
- **Olive Oil:** ¼ cup / 50 g

For Assembling and Cooking:

- **Grape Leaves:** 1 jar (32 oz, about 100–120 leaves)
- **Liquid:** Chicken broth or water (enough to cover)
- **Olive Oil:** ¼ cup / 50 g
- **Unsalted butter:** 1 ½ tbsp (divided)
- **Lemon Juice:** 1 tbsp / 15 g

Step-by-Step Cooking Instructions

1) Prep leaves: For jarred, submerge in cold water, separate gently, and rinse multiple times to remove brine. For fresh, blanch in boiling water 5–30 seconds until pliable, plunge into cold water, and drain.

2) Mix filling: Combine ground meat, grated onion, salt, lemon juice, grated tomato, chopped parsley, rice, pepper, and olive oil in a bowl; mix thoroughly.

3) Prep pot: Line the cooking pot bottom with torn or tough grape leaves.

4) Roll dolmas: Lay one leaf flat (vein-side up). Place a spoonful of filling near the stem. Fold stem end over filling, fold sides inward, and roll tightly to the tip.

5) Assemble & simmer: Pack rolls tightly into pot (seam-side down). Pour in cooking olive oil and enough chicken broth or water to just cover. Weight down with an inverted, heat-safe plate. Cover with lid and bring to a slow boil.

6) Cook: Reduce heat to a low simmer. Cook 45–60 minutes until rice and leaves are tender. Serve on a platter⁸ garnished with fresh lemon wedges.



Healthy eating does not mean sacrificing flavor. These Thai Chicken Lettuce Wraps offer a light, low-carb meal packed with fresh, wholesome ingredients. A quick sauce of minced ginger, garlic, and coconut aminos creates a savory glaze that coats the chicken beautifully.

🌿 **Thai Chicken Lettuce Wraps: Ingredients**

- **Ground chicken:** 1.5 lbs
- **Fresh lemongrass:** 1 stalk
- **Garlic:** 2–3 cloves, minced
- **Fresh ginger:** 2 tsp, minced or grated
- **Water:** ¼ cup
- **White vinegar:** 2 tbsp (distilled)
- **Coconut aminos:** 3 tbsp
- **Sesame oil:** 1 tbsp (toasted)
- **Honey:** 2 tsp
- **Green onions:** 2, chopped
- **Carrots:** ½ cup, shredded or matchstick
- **Red bell pepper:** ½ cup, chopped
- **Lettuce cups:** 8 large (Butter, Boston, or Iceberg)
- **Salt & black pepper:** To taste
- **Optional garnishes:** Sriracha, sweet chili sauce, toasted sesame seeds

Step-by-Step Cooking Instructions

1) Prep lemongrass: Cut ½ inch off thick bottom stem. Cut off dark green top stem. Slice remaining piece in half, peel tough outer layers, and finely mince tender inner core. Set aside.

2) Brown chicken: Heat large pan over medium-high. Add ground chicken, cooking 5–6 minutes until completely browned and cooked through, breaking apart with a spatula.

3) Mix sauce: While chicken cooks, whisk minced lemongrass, ginger, garlic, water, vinegar, coconut aminos, sesame oil, and honey in a bowl. Taste and add 1 tsp salt (or to taste).

4) Simmer & thicken: Pour sauce into pan with chicken. Simmer over medium-high 2–3 minutes until sauce thickens slightly and coats meat evenly.

5) Assemble & serve: Remove from heat; adjust salt/pepper to taste. Spoon mixture into lettuce cups. Top with matchstick carrots, green onions, and red peppers. Garnish with toasted sesame seeds, sriracha, or sweet chili sauce if desired.



These classic Ham and Cheese Pinwheels offer a delightful, crowd-pleasing snack packed with savory flavor. Flaky puff pastry is layered with thinly sliced deli ham, sharp Gruyère cheese, and tangy Dijon mustard, then baked until beautifully golden and completely melted.

🥟 Ham and Cheese Pinwheels: Ingredients

- **Puff pastry:** 1 sheet (thawed from a 17.3-oz package)
- **Deli ham:** 4 oz, thinly sliced
- **Gruyère cheese:** 4 oz, grated (about 1 cup)
- **Dijon mustard:** 3 tbsp
- **All-purpose flour:** For dusting your work surface
- **Cooking spray:** For the pan
- **Black pepper:** Freshly ground, to taste
- **Fresh chives:** Chopped, for garnish

Step-by-Step Cooking Instructions

1) Prep oven & pan: Preheat oven to 375°F. Line a large rimmed baking sheet with parchment paper and grease lightly with cooking

2) Roll pastry: Dust work surface with flour. Roll puff pastry into a 12-by-16-inch rectangle.

3) Layer fillings: Spread Dijon mustard evenly to edges. Layer ham across pastry, sprinkle Gruyère cheese on top, and season with black pepper.

4) Roll & slice: Tightly roll pastry into a log starting at a short end. Trim and discard uneven ends. Cut log into 20 slices (about ½-inch thick each)

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5) Chill: Place slices onto the prepared baking sheet. Freeze for 5 minutes to firm up the pastry.

6) Bake: Bake 20–25 minutes until pinwheels are golden brown and puffed.

7) Serve: Garnish with fresh chives. Serve warm or at room temperature.



These crisp, juicy Pork and Cabbage Gyoza (Japanese Pan-Fried Dumplings) feature a savory meat filling enclosed in a delicate, perfectly pleated wrapper that is both pan-fried and steamed.

🥟 **Gyoza Dumplings: Ingredients**

- **Gyoza wrappers:** 30 wrappers
- **Minced pork:** 150g
- **Cabbage:** 200g
- **Garlic:** 2 cloves
- **Fresh ginger:** 2cm piece
- **Spring onion:** 1
- **Sesame oil:** 1 tsp
- **Soy sauce:** 1 tsp
- **Cooking oil:** 1 tbsp (for frying)
- **Water:** 1 small cup (for steaming)

Dipping Sauce

- **Soy sauce:** 2 tbsp
- **Rice vinegar:** 2 tbsp
- **La-Yu chili oil:** 1 tsp

Step-by-Step Cooking Instructions

- 1) Prep vegetables:** Boil cabbage leaves until soft. Drain well, squeeze out excess water, and slice into small pieces. Finely slice garlic cloves, spring onion, and ginger.
- 2) Mix filling:** Combine sliced vegetables and minced pork in a bowl. Add 1 tsp sesame oil and 1 tsp soy sauce. Mix thoroughly until sticky; marinate briefly.
- 3) Assemble gyoza:** Place wrapper in your palm and spoon 1 tsp filling into the center. Moisten the outer edge with a wet finger.
- 4) Fold & pleat:** Fold wrapper in half over filling and pinch top center. Create pleats along the side facing you, pressing against the flat back to seal into a crescent shape.
- 5) Sear bottoms:** Heat cooking oil in a pan over high heat. Arrange gyoza flat-side down and fry until bottoms are golden brown and crispy.
- 6) Steam cook:** Pour a small cup of water into the pan until gyoza are half-submerged. Immediately cover with a lid, lower heat to medium-high, and steam until wrappers are translucent and meat is cooked.
- 7) Crisp up:** Remove lid once water evaporates. Cook another minute on the hot pan surface to re-crisp the bottoms.
- 8) Serve:** Whisk dipping sauce ingredients¹⁴ together in a small bowl. Plate gyoza and serve immediately with the sauce.



Fire up the grill for these Spiced Lamb Skewers! Ground lamb is blended with Middle Eastern spices and garlic. The chef trick? Fold in soaked bulgur wheat to bind the meat perfectly. They cook to juicy perfection in 10 minutes—serve with warm flatbread and hummus.



Spiced Lamb Skewers: Ingredients

Base & Meat:

- Bulgur wheat: 100 g
- Lamb mince: 500 g
- Small onion: 1, minced
- Garlic: 2 cloves, minced
- Fresh parsley: 2 tbsp, finely chopped

Spices & Grilling:

- Whole cumin seeds: 1 tsp
- Whole coriander seeds: 1 tsp
- Smoked paprika: 1 tsp
- Sunflower oil: For brushing

Serving Suggestions (Optional):

- Sides: Flatbread, hummus, yogurt, lemon wedges, side salad

Step-by-Step Cooking Instructions

1) Soak skewers: Submerge wooden skewers in warm water for 20 minutes to prevent burning.

2) Prep bulgur: Cover bulgur wheat in boiling water; soak 20 minutes. Drain well, spread on a clean tea towel, cover with a second towel, and press firmly to remove excess moisture.

3) Toast & grind spices: Toast whole cumin and coriander seeds in a dry pan over medium-high until cumin pops and becomes fragrant. Remove, cool, and grind with a mortar and pestle. (Shortcut: Use ready-ground cumin and coriander if short on time).

4) Mix & shape: Combine bulgur, ground lamb, ground spices, smoked paprika, minced onion, minced garlic, and parsley in a large bowl. With damp hands, divide into 8 equal portions and mold evenly onto skewers.

5) Grill: Preheat grill to high. Brush skewers lightly with sunflower oil. Grill 8–10 minutes, turning occasionally.

6) Test & serve: Cook until juices run clear and internal temperature reaches 71°C (160°F). Serve warm with flatbread, hummus, yogurt, lemon wedges, or side salad



Flawless Greek Zucchini Fritters, traditionally known as Kolokithokeftedes, are crispy, golden-brown patties packed with savory feta, fresh herbs, and tender grated zucchini.

🥞 Greek Zucchini Fritters: Ingredients

Base & Produce:

- **Zucchini:** 1 ½ lbs (700g), washed and unpeeled
- **Salt:** 1 tsp (for draining)
- **Large eggs:** 2, lightly beaten
- **Onion:** 1 large, finely chopped

Cheese & Herbs:

- **Feta cheese:** 3–4 oz (90–110g), crumbled
- **Fresh herbs:** 2 tbsp parsley, 2 tbsp mint, 1 tbsp dill (all chopped)
- **Dried oregano:** 1 tbsp

Bindings & Frying:

- **Bread crumbs:** ½ cup
- **All-purpose flour:** ½ cup (plus extra for coating)
- **Baking powder:** ½ tsp
- **Black pepper:** To taste
- **Olive oil:** For frying

Step-by-Step Cooking Instructions

1) Prep zucchini: Grate zucchini and place in a colander. Sprinkle lightly with salt, sit 10 minutes to draw out moisture, then squeeze out as much water as possible by hand.

2) Mix base: Combine squeezed zucchini, crumbled feta, chopped onion, parsley, mint, dill, oregano, and lightly beaten eggs in a large bowl.

3) Add bindings: Stir bread crumbs into mixture. In a separate bowl, mix flour and baking powder. Gradually stir this flour mixture into the zucchini batter until it becomes thick and no longer watery.

4) Fry fritters: Pour olive oil into a medium pan to ⅓ inch deep; heat over medium-high. Scoop 1 tbsp batter, dip lightly in extra coating flour, and place in pan without overcrowding.

5) Cook & serve: Flatten each fritter slightly with a spatula (keep relatively thick). Fry 2 minutes, flip, and fry 1–2 minutes until golden brown. Drain on paper towels. Serve warm with lemon wedges and Greek yogurt or tzatziki.



Upgrade burger night with Blackened Ahi Tuna Sliders! This recipe pairs fiery Cajun heat with sweet King's Hawaiian Dinner Rolls. Fresh ahi tuna is spice-crusted, seared, and layered with crisp tomato and peppery arugula tossed in a light vinaigrette.

Blackened Ahi Tuna Sliders: Ingredients

Slider Base & Fish:

- **Sweet dinner rolls:** 3 King's Hawaiian rolls
- **Ahi tuna:** 6 oz
- **Cajun spice:** 2 tbsp
- **Canola oil:** 1 oz
- **Butter:** ½ tsp

Greens & Toppings:

- **Baby arugula:** ½ cup
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- **White wine vinegar:** 2 tbsp
- **Tomato:** 3 slices
- **Seasoning:** Sea salt & fresh ground pepper (to taste)

Passion Fruit Wasabi Glaze:

- **Wasabi mustard:** 3 tbsp Auntie Liliko'i Passion Fruit Wasabi Mustard
- **Light soy sauce:** 3 tbsp
- **Beer:** ¼ cup Budweiser beer

Step-by-Step Cooking Instructions

1) Toast rolls: Melt butter in a pan over medium heat. Toast split rolls until golden; set aside.

2) Prep tuna: Cut Ahi tuna across the grain into 2-inch squares.

3) Season fish: Roll tuna pieces in Cajun spice, covering the top, bottom, and two sides completely while leaving ends bare.

4) Sear tuna: Heat canola oil in a skillet over medium-high. Sear each seasoned side quickly, leaving the center rare

5) Rest fish: Remove tuna from skillet and let cool completely before slicing.

6) Dress greens: Toss baby arugula with white wine vinegar, sea salt, and pepper in a mixing bowl.

7) Slice & mix glaze: Slice cooled tuna into thin pieces ($\frac{1}{4}$ -inch thick). Whisk passion fruit wasabi mustard, light soy sauce, and Budweiser in a small bowl.

8) Assemble sliders: Place bottom buns on a plate. Layer each with a tomato slice, dressed arugula, and sliced tuna.

9) Sauce & serve: Drizzle glaze generously over both slider halves. Close rolls, secure with a skewer, and serve immediately.



Meet your new favorite appetizer: Sausage Stuffed Mushrooms! Plump baby bellas are loaded with Italian sausage, sharp Parmesan, heavy cream, and a splash of dry sherry. Sautéed stems maximize the umami taste. They bake in under 25 minutes for a perfect party trick.

🍄 **Stuffed Mushrooms: Ingredients**

Base & Produce:

- **Baby bella mushrooms:** 1 ½ lbs, whole
- **Shallots:** 2 large, minced
- **Garlic cloves:** 2 large, pressed or minced

Meat & Filling:

- **Mild Italian sausage:** 1 lb, uncooked (casings removed)
- **Egg:** 1 large
- **Breadcrumbs:** ½ cup
- **Parmesan cheese:** ½ cup grated (plus extra for serving)

Liquids & Herbs:

- **Olive oil:** 4 tbsp (divided)
- **Dry sherry:** ¼ cup (or marsala, vermouth, or white wine)
- **Heavy cream:** ¼ cup
- **Italian parsley:** ¼ cup packed and finely minced (divided)

Seasonings (To Taste):

- **Spices:** Kosher salt, freshly ground black pepper, and red pepper flakes (optional)

Step-by-Step Cooking Instructions

- 1) Prep & de-stem:** Preheat oven to 350°F. Line a baking sheet. Snap stems off the mushroom caps, mince the stems finely, and set them aside.
- 2) Brown the sausage:** Heat 2 tbsp olive oil over medium-high. Cook sausage 8–10 minutes, breaking it into small pieces. Transfer meat to a bowl, leaving the fat in the skillet.
- 3) Sauté the aromatics:** Cook minced shallots in the sausage fat for 3–4 minutes over medium heat. Stir in garlic and sherry; simmer 1 minute. Add minced stems; cook 5–7 minutes until tender.
- 4) Mix the filling:** Transfer the warm skillet mixture into the sausage bowl. Stir in the egg, breadcrumbs, Parmesan, cream, 3 tbsp parsley, salt, pepper, and optional red pepper flakes.
- 5) Coat & fill caps:** Toss empty mushroom caps on the baking sheet with the remaining olive oil. Flip them open-side up and fill each cap generously using a spoon.
- 6) Bake & serve: Bake** 22–25 minutes until hot and bubbly. Top with the remaining parsley and extra Parmesan, then serve warm.



These exquisite Beef Wellington Appetizers - bite-sized party treats featuring tender beef tenderloin, savory mushroom duxelles, and Dijon mustard wrapped in golden puff pastry . They pack all the rich flavors of a classic holiday roast into a single, elegant finger food.

🍖 Beef Wellington Appetizers: Ingredients

Dijon Sauce:

- **Dijon mustard:** ¼ cup
- **Sour cream:** 2 tbsp
- **Mayonnaise:** 2 tbsp
- **Garlic:** 1 clove, minced
- **Salt:** Kosher salt (to taste)

Mushroom Duxelles & Assembly:

- **Mushrooms:** 8 oz white button or cremini, roughly chopped
- **Shallots:** 2, roughly chopped
- **Garlic:** 3 cloves, roughly chopped (divided)
- **Unsalted butter:** 1 ½ tbsp (divided)
- **Fresh rosemary:** 1 ½ tsp minced (divided)
- **Dry red wine:** ¼ cup
- **Prosciutto:** 3 oz, roughly chopped
- **Puff pastry:** ½ lb (1 thawed sheet)
- **Flour:** All-purpose (for dusting surface)
- **Egg:** 1 beaten (for egg wash)

Beef & Garnish:

- **Angus beef tenderloin:** 1 lb, cut into 1-inch chunks
- **Canola oil:** 1 tbsp
- **Fresh chives:** 2 tbsp, chopped (for garnish)
- **Seasoning:** Kosher salt and black pepper (to taste)

Step-by-Step Cooking Instructions

1) Mix sauce: Whisk Dijon mustard, sour cream, mayonnaise, minced garlic, and salt in a bowl. Cover and refrigerate until serving

2) Make duxelles: Pulse mushrooms, shallots, and two-thirds of the garlic in a food processor until finely minced. Melt 1 tbsp butter in a skillet over medium heat. Sauté mixture with 1 tsp rosemary 8–10 minutes until dry. Pour in wine, simmer until fully absorbed, stir in prosciutto, season, and cool completely.

3) Bake pastry: Preheat oven to 400°F (204°C) and line a baking sheet with parchment paper. Roll pastry on a floured surface and cut into equal bite-sized squares. Arrange on sheet, brush with egg wash, and bake 10–12 minutes until golden.

4) Sear beef: Heat canola oil in a heavy skillet over high heat. Season beef chunks with salt and pepper. Sear 1–2 minutes per side. Toss in remaining ½ tbsp butter, remaining garlic, and ½ tsp rosemary during the last 30 seconds to baste. Remove beef.

5) Assemble & serve: Top each pastry square with a spoonful of mushroom duxelles, place a beef chunk on top, drizzle with the chilled Dijon sauce, garnish with chives, and serve immediately.



Master the ultimate Pollo Guisado with this easy recipe! Learn to sear chicken to perfection, blend a rich tomato-chile sauce from scratch, and simmer it with potatoes and carrots. This authentic Latin stew delivers deep flavors perfect for any gathering.



Pollo Guisado: Ingredients

For the Chicken:

- **Whole chicken:** 1 (about 5 lbs), cut into 10 pieces
- **Kosher salt:** 5 tsp Diamond Crystal (or 2.5 tsp table salt)

For the Sauce:

- **Tomato paste:** 1 can (6 oz)
- **Garlic:** 5 medium cloves
- **Dried árbol chiles:** 5 (5g), stems removed
- **Whole cloves:** 3
- **Chicken bouillon powder:** 1 tbsp
- **Spices:** 2 tsp whole black peppercorns, 2 tsp sweet paprika, 2 tsp ground coriander, 1 tsp ground cumin
- **Herbs:** 1 tsp dried marjoram, 1 tsp dried thyme
- **Chicken stock:** 1 quart (960 ml)

For the Guisado:

- **Olive oil:** 2 tbsp (30 ml)
- **White onion:** 1 small (6 oz), diced into ¼-inch pieces
- **Roma tomatoes:** 3 (12 oz), diced into ¼-inch pieces
- **Russet potatoes:** 2 (20 oz total), peeled and cut into 1-inch pieces
- **Carrots:** 4 (10 oz total), peeled and cut into 2-inch pieces
- **Kosher salt:** 1 tsp Diamond Crystal (plus more to taste)

For Serving:

- **Sides:** Crusty bread and fresh cilantro leaves

Step-by-Step Cooking Instructions

1) Prep chicken: Toss chicken with 5 tsp kosher salt; refrigerate uncovered on a plate for 30 minutes to 24 hours.

2) Blend sauce: Blend tomato paste, garlic, chiles, cloves, bouillon, peppercorns, paprika, coriander, cumin, marjoram, thyme, and stock for 1 minute until smooth.

3) Sear chicken: Heat olive oil in a Dutch oven over medium. Sear half the chicken skin-side down for 6 minutes until light golden, plate it, and repeat with the rest while retaining the fat.

4) Sauté aromatics: Cook diced onion, tomatoes, and 1 tsp salt in the reserved fat for 2 minutes, stirring frequently until onions soften.

5) Simmer chicken: Return chicken to pot and pour sauce over. Submerge meat with tongs and simmer on low for 30 minutes. Remove white meat at 160°F (71°C) and dark meat at 175°F–185°F (79°C–85°C); cover in a bowl.

6) Cook veggies & serve: Simmer remaining sauce with potatoes and carrots for 12–18 minutes until tender. Return chicken to heat through, season to taste, garnish with cilantro, and serve with crusty bread.



Craving French comfort food? Bring the Alps to your kitchen with Tartiflette Savoyarde. This legendary mountain dish combines tender sliced potatoes, crisp savory lardons, sweet onions, and white wine. It's crowned with rich Reblochon cheese that bakes into a golden crust.

🧀 Tartiflette Savoyarde: Ingredients

Base & Produce:

- **Potatoes:** 1.2kg, peeled and quartered
- **Onions:** 2 large pink or red onions, diced (or 10 pink shallots)
- **Garlic:** 2 cloves, finely diced

Meat & Dairy:

- **Smoked lardons:** 200g (or smoked streaky bacon pieces)
- **Reblochon cheese:** 1 wheel (500g)
- **Crème fraîche:** 6 tbsp

Liquids & Seasoning:

- **White wine:** 150ml dry white wine
- **Fat & Spice:** Butter, salt, and black pepper (to taste)

Step-by-Step Cooking Instructions

1) Prep oven & dish: Set oven to 200°C / 400°F / Gas Mark 6. Grease a shallow gratin dish with butter.

2) Parboil potatoes: Boil potato quarters until just soft. Drain, cool completely, and slice.

3) Sauté aromatics: Fry lardons, onions, and garlic until bacon is crisp and onions are translucent.

4) Deglaze pan: Pour in half the wine over high heat. Simmer 2–3 minutes until reduced by half.

5) Combine base: Gently mix sliced potatoes into the lardon and onion mixture.

6) Layer bottom: Spoon half of this potato mixture into your prepared baking dish.

7) Prep cheese: Slice the Reblochon wheel in half through the center, then cut into cubes.

8) Layer middle: Scatter half the cheese cubes crust-side up. Top with remaining potato mixture.

9) Add liquids: Pour over the rest of the wine. Spoon crème fraîche evenly on top and season lightly.

10) Bake: Top with remaining cheese cubes crust-side up. Bake 20–25 minutes until bubbling and golden.

11) Serve: Present hot with salad, cornichons, pickled onions, charcuterie, and crusty bread.



Want a restaurant-quality dinner? This Creamy Lemon Shrimp Alfredo balances a velvety cheese sauce with bright citrus. Unlike traditional recipes, a clever twist of cream cheese and milk creates an ultra-smooth, glossy sauce that perfectly coats every strand of pasta.



Lemon Shrimp Alfredo: Ingredients

Pasta & Seafood:

- **Pasta:** 12 oz fettuccine or spaghetti
- **Shrimp:** 1 lb, peeled and deveined
- **Lemon pepper seasoning** 2 tsp

Sauce Base:

- **Cream cheese:** 8 oz (slightly softened)
- **Parmesan cheese:** 6 oz, grated
- **Milk:** 1 cup
- **Olive oil:** 2 tbsp
- **Shallot:** 1 small, finely chopped

Aromatics & Garnishes:

- **Garlic powder:** 1 tsp
- **Lemon juice:** 1 tbsp, fresh
- **Lemon zest:** ½ tsp
- **Fresh parsley:** Chopped (for garnish)
- **Seasoning:** Salt and black pepper (to taste)

Step-by-Step Cooking Instructions

1) Cook pasta: Boil pasta in salted water until al dente (about 10 minutes). Drain and reserve 1 cup of starchy pasta water.

2) Sear shrimp: Season shrimp with lemon pepper. Heat olive oil in a large, deep skillet over medium-high. Cook shrimp 2 minutes on one side, flip, cook 20–30 seconds, then set aside.

3) Build sauce: Sauté shallots in the same skillet for 1 minute until fragrant. Reduce heat slightly, add cream cheese and milk, and stir constantly until melted and smooth.

4) Season sauce: Stir garlic powder, grated Parmesan cheese, lemon juice, and lemon zest directly into the melted cream mixture

5) Toss & combine: Return cooked pasta and seared shrimp to the skillet. Toss together, pouring in a splash of reserved pasta water as needed to thin the sauce.

6) Finish & serve: Season with salt and black pepper to taste. Garnish with a sprinkle of fresh parsley and serve hot.



Craving a Chinese takeout favorite? This authentic Chicken Curry features ultra-tender, velvety chicken thighs cooked using traditional techniques. The protein is paired with potatoes, crisp red bell peppers, and sweet sugar snap peas in a rich, comforting sauce.



Chinese Chicken Curry: Ingredients

Chicken Marinade (Velveting):

- **Chicken thighs:** 4 skinless, boneless, cut into bite-sized pieces
- **Soy sauce:** 1 tsp
- **Cornstarch:** 2 tsp

Curry Base & Aromatics:

- **Vegetable oil:** 1 tbsp
- **Onion:** 1 medium, chopped
- **Fresh ginger:** 1 tbsp, grated
- **Garlic:** 2–3 cloves, minced
- **Spices:** 1 tbsp curry powder, 1 tsp ground turmeric, ½ tsp Chinese five-spice powder

Liquids & Vegetables:

- **Chicken stock:** 400 ml (1 ½ cups)
- **Potatoes:** 2 medium, peeled and cut into bite-sized cubes
- **Red bell pepper:** 1, sliced
- **Sugar snap peas:** 150g (1 cup)
- **Salt:** To taste

Serving & Garnish:

- **Garnishes:** Fresh cilantro and green onions (chopped)
- **Sides:** Steamed white or brown rice, prawn crackers

Step-by-Step Cooking Instructions

1) Marinate chicken: Whisk soy sauce and cornstarch in a bowl. Toss chicken to coat evenly; set aside while preparing remaining ingredients.

2) Prep vegetables: Chop the onion, grate the ginger, mince the garlic, and peel and cube the potatoes.

3) Sauté aromatics: Heat 1 tbsp vegetable oil in a deep pan or wok over medium. Cook onions and ginger 5 minutes until softened. Add garlic; cook a few seconds until fragrant.

4) Toast spices: Stir in curry powder, turmeric, and Chinese five-spice powder. Mix briefly for 30 seconds until aromatic.

5) Sear chicken: Add marinated chicken to the pan. Stir-fry a few minutes until the outside is sealed and opaque.

6) Simmer potatoes: Pour in chicken stock, scraping up browned bits. Add cubed potatoes and bring to a boil. Simmer uncovered over medium-low for 15 minutes until potatoes soften.

7) Add greens & finish: Stir in sliced red pepper and sugar snap peas. Cook 5 minutes until tender-crisp and chicken is cooked through. Season with salt to taste.

8) Serve: Ladle hot curry over a bed of steamed rice. Garnish with chopped cilantro and green onions; serve with prawn crackers.



Bring life to your next gathering with traditional Filipino Pancit! This festive platter of stir-fried noodles symbolizes long life and health. It is loaded with carrots, cabbage, chicken, and shrimp, all coated flawlessly in a savory soy-garlic reduction.

Pancit: Ingredients

Base & Protein:

- **Egg noodles:** 250g (8 oz)
- **Pork loin:** 200g (7 oz), thinly sliced
- **Shrimp:** 125g (4 oz)

Produce & Aromatics:

- **Vegetables:** 100g carrot, 150g green beans, 100g white cabbage (all thinly sliced)
- **Aromatics:** 1 small onion (chopped), 2 garlic cloves (minced)

Sauces & Finishes:

- **Soy sauce:** 4 tbsp (divided: 3 tbsp / 1 tbsp)
- **Oils:** 2 tbsp vegetable oil, 1 tsp sesame oil
- **Garnish:** 2 green onions (sliced), 1 lime (quartered)

Step-by-Step Cooking Instructions

1) Sauté aromatics & pork: Heat vegetable oil over medium in a deep pan or wok. Cook chopped onion and minced garlic for 1 minute until fragrant. Add sliced pork loin and a pinch of salt; stir-fry 5 minutes until fully cooked.

2) Cook veggies & shrimp: Add carrot, green beans, cabbage, shrimp, and 3 tbsp soy sauce to the pan. Cook over medium-high for 7 minutes, stirring occasionally, until vegetables are tender-crisp and shrimp is done.

3) Prepare noodles: While everything cooks, boil the egg noodles according to package directions (typically 3–4 minutes). Drain them thoroughly.

4) Combine & season: Add the drained noodles to the wok. Toss together until well incorporated, then mix in the remaining 1 tbsp soy sauce and 1 tsp sesame oil.

5) Garnish & serve: Remove from³⁴ heat, sprinkle with sliced green onions, and serve warm with lime quarters on the side.



This Easy Crockpot Lasagna is the ultimate comforting weeknight dinner, delivering all the rich, savory layers of the Italian classic with a fraction of the effort. Skip boiling noodles, dirtying multiple pans, and baking for an hour—just layer it and let it slow cook.

Crockpot Lasagna: Ingredients

Meat & Sauce:

- Lean ground meat: 1 lb beef or turkey
- Marinara sauce: 2 jars (24 oz each, ~5 ½ cups total)
- Yellow onion: 1 medium, diced
- Garlic: 4 cloves, minced
- Olive oil: 1 tbsp

Pasta & Dairy:

- Lasagna noodles: 10 whole, uncooked (NOT no-boil)
- Mozzarella cheese: 10 oz, shredded (~2 ½ cups total)

Garnishes (To Taste):

- Finishes: Grated Parmesan cheese, fresh chopped parsley³⁵ or basil

Step-by-Step Cooking Instructions

1) Meat & aromatics: Sauté onion in olive oil for 1–2 minutes. Add ground meat, season with salt and pepper, brown, and drain. Stir in minced garlic for 30 seconds, then remove from heat.

2) First layer: Spread 1 cup marinara in the slow cooker. Layer broken uncooked noodles, $\frac{1}{3}$ of the meat, 1 cup marinara, and $\frac{2}{3}$ cup mozzarella.

3) Second layer: Add broken uncooked noodles, half of the remaining meat, 1 cup marinara, and $\frac{2}{3}$ cup mozzarella.

4) Third layer: Add broken uncooked noodles, the remaining meat, 1 cup marinara, and $\frac{2}{3}$ cup mozzarella.

5) Top layer: Add a final layer of noodles. Pour 1 $\frac{1}{2}$ cups marinara over the top (submerging noodles fully) and sprinkle with $\frac{1}{2}$ cup mozzarella.

6) Cook & serve: Cover and cook on LOW for 4 hours. Turn off heat, let rest covered for 20–30 minutes³⁶, then garnish with Parmesan and fresh herbs.



Izmir Köfte is a comforting Turkish classic and a staple of Aegean home cooking. Juicy, seasoned beef or lamb meatballs are paired with golden potato wedges, then baked to perfection in a vibrant, garlicky tomato sauce that thickens beautifully in the oven.



Izmir Köfte: Ingredients

Meatballs & Potatoes:

- **Ground meat:** 500g ground beef (15% fat) or lamb
- **Potatoes:** 4 medium, peeled and cut into wedges
- **Onion:** 1 medium, pureed
- **Breadcrumbs:** ¼ cup (or 2 slices stale white bread, crumbled)
- **Egg:** 1 medium
- **Fresh parsley:** 2 tbsp, finely chopped
- **Frying oil:** ½ cup vegetable or sunflower oil
- **Spices:** 1 tsp salt, 1 tsp black pepper, 1 tsp paprika, ½ tsp cumin

Tomato Sauce:

- **Tomatoes:** 3 medium, pureed
- **Tomato paste:** 1 tbsp
- **Olive oil:** 2 tbsp
- **Garlic:** 2 cloves, minced or mashed
- **Liquids & Spice:** 1 ½ cups hot water, 1 tsp salt

Topping & Garnish:

- **Produce:** 2 medium tomatoes (sliced), 1 medium green bell pepper (sliced)
- **Finish:** 2 tbsp fresh parsley, chopped

Step-by-Step Cooking Instructions

1) Make meatballs: Combine ground meat, pureed onion, breadcrumbs, egg, chopped parsley, salt, pepper, paprika, and cumin in a bowl. Knead 5 minutes until smooth. Shape into oval, log-shaped meatballs and set aside.

2) Fry ingredients: Heat vegetable oil in a skillet over medium-high. Fry potato wedges until lightly golden, then drain on paper towels. Brown meatballs in the same oil for 2–3 minutes to color all sides; remove and set aside.

3) Prepare sauce: Heat olive oil in a separate pan over medium. Sauté garlic 30 seconds, stir in tomato paste, and cook 1 minute. Add pureed tomatoes and salt; simmer. Pour in hot water and simmer gently for 5 minutes.

4) Assemble & bake: Preheat oven to 400°F (200°C). Arrange meatballs and potato wedges alternately in a baking dish. Pour hot tomato sauce evenly over the top, then layer with sliced tomatoes and green pepper strips.

5) Cook & serve: Bake uncovered for 25–30 minutes until peppers are tender and sauce is bubbly. Garnish with fresh chopped parsley right before serving.



Our Signature Stuffed Shells are the ultimate comfort food! Jumbo pasta shells are hand-stuffed with a creamy filling of ricotta, cottage cheese, sharp Parmesan, and spinach. Nestled in marinara sauce, they bake into a rich, restaurant-quality meal.



Stuffed Shells: Ingredients

Pasta & Sauce:

- **Jumbo pasta shells:** 24 shells
- **Marinara sauce:** 25 oz jar
- **Salt:** ½ tsp (for pasta water)

Cheese & Filling:

- **Ricotta cheese:** 15 oz (part-skim)
- **Cottage cheese:** ¾ cup
- **Mozzarella cheese:** 1 ½ cups (6 oz), divided
- **Parmesan cheese:** ⅓ cup, grated
- **Frozen spinach:** 6 oz, thawed and chopped

Seasoning & Prep:

- **Spices:** ½ tsp Italian seasoning, ¼ tsp salt, ⅛ tsp black pepper
- **Spray:** Non-stick cooking spray⁸⁹



Step-by-Step Cooking Instructions

1) Boil pasta: Boil jumbo shells in salted water until al dente. Drain well and arrange in a single layer on a baking sheet to cool so they do not tear.

2) Prep spinach: Place thawed chopped spinach into a clean kitchen towel. Wring and squeeze tightly over a sink to remove all excess liquid; set aside.

3) Preheat oven: Turn your oven on to 350°F (175°C).

4) Mix filling: Combine ricotta, cottage cheese, Parmesan, $\frac{3}{4}$ cup mozzarella, Italian seasoning, $\frac{1}{4}$ tsp salt, and black pepper. Stir until uniform, then fold in the spinach.

5) Layer base: Pour 1 cup of marinara sauce into the bottom of a 9x13-inch baking dish, spreading it evenly to coat the surface.

6) Stuff shells: Gently open each cooled shell and spoon a generous amount of filling inside. Place the shells open-side-up into the baking dish.

7) Top & cover: Pour remaining marinara over the shells. Sprinkle with the remaining $\frac{3}{4}$ cup mozzarella. Cover securely with foil lightly coated with cooking spray.

8) Bake & serve: Bake covered for 25 minutes. Remove foil and bake uncovered 10–15 minutes until cheese is melted and bubbling. Cool 5 minutes before serving.



These Stuffed Pork Chops elevate a weeknight staple! Thick, bone-in chops are packed with an herb-breadcrumb stuffing, melted Monterey Jack, and sharp Parmesan. Pan-seared and roasted to juicy perfection, they're finished with a glossy white wine pan sauce.



Stuffed Pork Chops: Ingredients

Pork & Stuffing:

- **Pork chops:** 4 (1-inch thick) center-cut bone-in chops (10–12 oz each)
- **Breadcrumbs:** 2 cups coarse fresh breadcrumbs (from 4 oz bread)
- **Monterey Jack cheese:** 2 oz (½ cup shredded)
- **Parmesan cheese:** 1 oz (¼ cup grated)
- **Aromatics:** 2 medium scallions (chopped), 1 clove garlic (minced)
- **Herbs:** 7 sprigs fresh thyme (chopped), 8 sprigs fresh parsley (chopped)

Cooking Fats & Liquids:

- **Oils & Butter:** 2 tbsp olive oil (divided), 3 tbsp unsalted butter (divided)
- **Chicken broth:** 1 ¼ cups low-sodium broth (divided into ¼ cup and 1 cup)
- **White wine:** ¼ cup dry white wine⁴¹ (Pinot Grigio or Sauvignon Blanc)
- **Seasoning:** Kosher salt and black pepper (to taste)

Step-by-Step Cooking Instructions

1) Prep oven & pork pockets: Preheat oven to 425°F (218°C). Lay pork chops flat and use a sharp knife to cut a pocket 2 inches wide and deep into the non-bone side without piercing through the edges.

2) Make stuffing: Melt 1 tbsp butter over medium heat. Sauté scallions and garlic for 1 minute. In a bowl, mix breadcrumbs, sautéed aromatics, thyme, parsley, Monterey Jack, and Parmesan. Drizzle in ¼ cup broth, ½ tsp salt, and ¼ tsp pepper; toss to moisten.

3) Stuff & sear chops: Pack stuffing tightly into each pocket; secure with toothpicks if needed. Season the outsides with salt and pepper. Heat 2 tbsp olive oil in an oven-safe skillet over medium-high and sear chops 2–3 minutes per side.

4) Roast & rest: Transfer skillet to the oven. Roast 10–12 minutes until the meat registers 145°F (63°C). Transfer chops to a plate, tent loosely with foil, and rest for 5 minutes.

5) Build pan sauce: Place skillet on the stove over medium. Pour in wine, scraping up browned bits, and simmer until halved (1–2 minutes). Add 1 cup broth, simmer 4–5 minutes until halved, turn off heat, and whisk in 2 tbsp butter, ½ tsp salt, and ½ tsp pepper.

6) Serve: Pour the warm, glossy pan sauce generously over the rested pork chops and serve immediately.



Bring the flair of a coastal restaurant home with this luxurious Baked Seafood Casserole. Perfect for special occasions, this showstopping entrée combines four distinct premium varieties: succulent shrimp, sweet sea scallops, tender lump crab, and flaky white fish.

Baked Seafood Casserole: Ingredients

Seafood:

- **Flounder fillets:** 4 oz (split into two equal portions)
- **Extra-large shrimp:** 6 count (peeled and deveined)
- **Large scallops:** 6 count (side-muscle removed)
- **Lump crab meat:** 4 oz (checked for shells)

Sauce & Seasonings:

- **Heavy cream:** ½ cup
- **Chicken broth:** ¾ cup
- **Butter:** 4 tbsp (divided: 2 tbsp for cooking / 2 tbsp for thickening)
- All-purpose flour: 2 tbsp (for thickening)
- **White wine:** 1 splash dry white wine
- **Dijon mustard:** 1 tbsp

Spices & Garnish:

- **Old Bay seasoning:** 1 tsp (divided: ½ tsp for sauce / ½ tsp for top)
- **Aromatics:** ½ tsp garlic powder, ½ tsp⁴³ onion powder, ¼ tsp black pepper
- **Italian parsley:** ½ tsp fresh, chopped (for garnish)

Step-by-Step Cooking Instructions

1) Par-bake flounder: Preheat oven to 350°F (175°C). Arrange flounder fillets flat in baking dishes. Add a splash of water, dust lightly with Old Bay, and bake 10 minutes to set proteins. Drain off all excess liquid.

2) Sear shellfish: Melt 2 tbsp butter in a large skillet over medium-high heat. Add shrimp and scallops; sauté 1 minute to lightly sear the outsides. Do not cook through.

3) Build sauce: Deglaze skillet with a splash of white wine, scraping up browned bits. Pour in heavy cream and broth, then whisk in Dijon, garlic powder, onion powder, pepper, and ½ tsp Old Bay. Simmer 1 minute, then lift out shellfish with a slotted spoon; set aside.

4) Thicken & combine: Mash remaining 2 tbsp butter with 2 tbsp flour into a smooth paste (Beurre Manié). Whisk paste directly into the simmering sauce over low heat until rich and thickened. Turn off heat; fold in shrimp, scallops, and crabmeat.

5) Final bake & serve: Spoon creamed seafood mixture evenly over par-baked flounder. Dust top with a final pinch of Old Bay. Bake at 350°F (175°C) for 25 minutes until bubbling and golden. Garnish with parsley and serve hot.



This rustic ratatouille is a sun-drenched summer vegetable stew showcasing vibrant Mediterranean produce. Originating as a humble peasant meal in Provence, France, it slowly simmers eggplant, zucchini, bell peppers, and ripe tomatoes with olive oil and aromatic herbs.



Ratatouille: Ingredients

The Vegetables:

- **Eggplants:** 2 large, cut into 1-inch cubes
- **Zucchini squash:** 5 to 6, sliced into ½-inch rounds
- **Onions:** 4 large, thinly sliced into rings
- **Tomatoes:** 6 large, peeled, seeded, and coarsely chopped
- **Garlic:** 6 cloves, finely minced

The Peppers (For Charring):

- **Bell peppers:** 2 red, 2 green, 2 yellow or orange

Aromatics, Herbs & Base:

- **Olive oil:** ½ cup extra virgin (plus extra for drizzling)
- **Fresh herbs:** 1 tbsp parsley (chopped), 1 tbsp basil (sliced)
- **Dried herbs:** 1 tsp dried thyme, 1 whole bay leaf
- **Seasoning:** Coarse salt and freshly ground black pepper (to taste)

Poached Egg Topping:

- **Eggs:** 6 small eggs (or quail eggs)
- **White vinegar:** 1 tbsp (for poaching water)

Garnish & Serving:

- **Finishes:** Fresh basil leaves, oil-cured black olives, 1 crusty French baguette

Step-by-Step Cooking Instructions

1) Prep & sauté squash: Salt eggplant and zucchini in separate colanders for 30 minutes. Rinse, pat dry, and heat 3 tbsp olive oil in a Dutch oven over medium-high. Sauté eggplant in batches until golden; remove. Add oil, sauté zucchini until tender; remove.

2) Char & slice peppers: Char whole bell peppers over a gas flame or broiler until blackened. Steam in a covered bowl for 10 minutes. Peel off skins, discard seeds/stems, and slice into thin strips.

3) Build stew base: Lower heat to medium and add remaining oil to the pot. Cook onions with a pinch of salt until soft. Stir in garlic for 1 minute, then add tomatoes, parsley, basil, thyme, and bay leaf; simmer 10 minutes.

4) Simmer stew: Fold eggplant, zucchini, and peppers into the sauce. Bring to a gentle boil, reduce heat to low, and simmer uncovered 45–60 minutes until thick. Discard bay leaf and season to taste.

5) Poach eggs: Simmer water and vinegar in a wide skillet. Crack eggs into individual ramekins, swirl the water into a whirlpool, and slip eggs in to poach for exactly 4 minutes. Lift with a slotted spoon and drain on paper towels.

6) Garnish & serve: Ladle hot ratatouille into wide bowls. Top each with a poached egg, garnish with fresh basil, black olives, and a drizzle of olive oil, and serve with warm French bread.



This luxurious Sicilian Caponata encapsulates the vibrant spirit of Sicilian home cooking. It strikes a perfect balance of sweet, sour, and savory—the classic agrodolce profile. Velvety fried eggplant, crisp celery, briny capers, and olives simmer in a tangy tomato reduction.



Sicilian Caponata: Ingredients

The Eggplant Base:

- **Eggplant:** 1 medium skin-on, cut into 1-inch pieces
- **Avocado oil:** 3 tbsp

Aromatics & Base:

- **White onion:** 1 medium, peeled and julienned
- **Celery:** 2 ribs, thinly sliced
- **Garlic:** 3 cloves, thinly sliced
- **Olive oil:** 3 tbsp

Agrodolce Sauce:

- **Green olives:** 1 cup, sliced
- **Capers:** 2 tbsp
- **Crushed tomatoes:** 1 cup
- **Tomato paste:** 2 heaping tbsp
- **Vinegar & Sugar:** $\frac{2}{3}$ cup white wine vinegar, 2 tbsp sugar

The Finish:

- **Cherry tomatoes:** 1 cup, sliced in half
- **Fresh basil:** 2 tbsp, chopped
- **Seasoning:** Sea salt and black pepper (to taste)

Step-by-Step Cooking Instructions

1) Sear eggplant: Heat avocado oil in a pan over high until smoking. Sauté eggplant 1–2 minutes until browned but firm. Remove immediately and drain on paper towels.

2) Cook aromatics: Add olive oil to the pan over medium heat. Sauté onions and celery 8–10 minutes until soft and caramelized. Add garlic; cook 30–45 seconds until fragrant.

3) Build agrodolce: Stir in olives, capers, vinegar, and sugar. Simmer 3–4 minutes until reduced. Pour in crushed tomatoes and mix in tomato paste. Simmer gently over low-medium until thickened.

4) Finish & serve: Fold seared eggplant, cherry tomatoes, and basil into the sauce. Season with sea salt and pepper to taste. Serve warm, jar for canning, or chill in the fridge.



Master Italian comfort food with the ultimate Creamy Mushroom Risotto! This recipe guides you through slowly cooking starchy arborio rice until velvety. Sautéed wild mushrooms take center stage, enhanced by minced garlic, rich butter, and sharp, freshly grated Parmesan.



Mushroom Risotto: Ingredients

Broth & Rice:

- **Arborio rice:** 1 cup
- **Broth:** 6 to 7 cups chicken or vegetable broth

Mushrooms & Produce:

- **Button mushrooms:** 12 oz, sliced
- **Gourmet mushrooms:** 4 oz medley or wild, sliced
- **Baby kale:** 5 oz (1 package)
- **Onion & Garlic:** ½ small onion (finely chopped), 3 garlic cloves (minced)

Dairy & Cooking Fats:

- **Parmesan cheese:** ½ cup grated (plus extra for garnish)
- **Unsalted butter:** 3 tbsp

Liquids & Seasoning:

- **White wine:** ½ cup dry white wine
- **Herbs & Spices:** 2 tsp fresh thyme leaves, ½ tsp kosher salt, ¼ tsp black pepper

Step-by-Step Cooking Instructions

1) Warm broth: Heat broth in a medium saucepot over medium. Bring to a simmer, turn off the heat, and keep covered.

2) Sauté mushrooms: Melt butter in a large skillet over medium-high. Cook onion 2 minutes, add garlic for 30 seconds, then toss in all mushrooms and thyme. Cook 8–10 minutes until deep golden.

3) Toast rice: Lower heat to medium. Stir in Arborio rice and cook 1–2 minutes until grain edges look translucent.

4) Deglaze: Pour in white wine, salt, and pepper. Stir constantly until the wine is mostly absorbed by the rice.

5) Simmer & stir: Add hot broth $\frac{1}{2}$ cup at a time. Stir frequently, letting the liquid absorb before adding the next splash. Maintain this rhythm for 18 minutes.

6) Finish & wilt: Stir in baby kale and Parmesan. Cook 2–3 minutes until rice is tender and kale wilts. Add a splash of broth if too thick.

7) Serve: Divide risotto among warm plates, top with extra cheese, and serve immediately.



Kashmiri Dum Aloo is a traditional potato curry from Northern India. Baby potatoes are pricked, deep-fried, and slow-cooked under steam in a rich gravy. The signature yogurt sauce features vibrant Kashmiri red chilis, warming ground ginger, and fragrant fennel powder.

🥔 Kashmiri Dum Aloo: Ingredients

Main Ingredients:

- **Baby potatoes:** 450 g
- **Mustard oil:** 4 tbsp (plus extra for frying)
- **Water:** 3 cups (divided)

Dairy & Garnish:

- **Whisked curd:** 3 tbsp (yogurt, not sour)
- **Fresh cilantro:** 1 tbsp, chopped (for garnish)

Ground Spices:

- **Kashmiri red chili powder:** 3 tsp
- **Fennel seeds powder:** 2 tbsp
- **Dry ginger powder:** 1 tsp
- **Turmeric powder:** ½ tsp
- **Salt:** 1 tsp (adjust to taste)

Whole Spices & Aromatics:

- **Cumin seeds:** 1 tsp
- **Asafoetida (hing):** ¼ tsp
- **Whole spices:** 3 cardamom pods, 1-inch cinnamon stick, 3 cloves, 2 bay leaves

Step-by-Step Cooking Instructions

1) Prep & parboil: Place potatoes and 1.5 cups of water in a pressure cooker. Cook on high for 1 whistle, turn off heat, and then poke holes all over the potatoes with a toothpick.

2) Fry potatoes: Heat $\frac{3}{4}$ cup mustard oil in a kadhai until smoking, then lower heat slightly. Fry potatoes on medium-high until golden and crispy; drain on paper towels and prick with a toothpick again.

3) Sauté spices: Heat 4 tbsp oil in a pot and sauté cumin, bay leaf, cloves, cinnamon, and cardamom until fragrant.

4) Build curry base: Add hing and chili powder, then immediately stir in the curd. Stir constantly on low heat for 1–2 minutes until the oil separates.

5) Simmer & seal: Stir in fried potatoes, $\frac{1}{2}$ cup water, fennel, ginger powder, salt, and turmeric. Add 1 cup of water to cover potatoes and bring to a boil.

6) Dum cook: Cover tightly with a lid to trap the steam. Cook on a very low flame for 20–25 minutes until the gravy thickens and coat the potatoes.



Taste the Mediterranean with authentic Greek Salad (Horiatiki)! Packed with juicy tomatoes, crisp cucumbers, peppers, and Kalamata olives. Shocking the red onions in ice water strips their harsh bite. Crowned with slabs of feta and olive oil—this salad skips the lettuce.



Greek Salad: Ingredients

The Produce:

- **Red onion:** 1 medium, thinly sliced into half moons
- **Tomatoes:** 4 medium, cut into bite-sized wedges
- **English cucumber:** 1, partially peeled (striped pattern) and sliced into half moons
- **Green bell pepper:** 1, cored and sliced into rings

The Dressing & Extras:

- **Kalamata olives:** 1 handful, pitted
- **Olive oil:** $\frac{1}{4}$ cup extra virgin
- **Red wine vinegar:** 1–2 tbsp (plus 1 tsp for onion soak)
- **Dried oregano:** 1 $\frac{1}{2}$ tsp (divided)
- **Kosher salt:** To taste

The Cheese:

- **Feta cheese:** 1 block (7 oz) in brine, torn into slabs

Step-by-Step Cooking Instructions

1) Shock onion: Fill a small bowl with ice water and 1 tsp red wine vinegar. Soak sliced onion for 10 minutes to mellow its sharp flavor, then drain well.

2) Combine veggies: Place the tomato, cucumber, bell pepper, and olives in a large serving dish. Add the drained onions to the bowl.

3) Season & dress: Sprinkle vegetables with $\frac{3}{4}$ tsp dried oregano and a pinch of kosher salt. Pour olive oil and 1–2 tbsp red wine vinegar directly over top; toss gently.

4) Top & serve: Arrange the large slabs of feta cheese right on top of the salad. Finish with a final sprinkle of the remaining oregano and serve immediately.



Bring the flavors of a Mediterranean mezze home with crispy Lebanese Spicy Potatoes (Batata Harra)! Russets are roasted at 500°F until crunchy outside and fluffy inside, then tossed in a bold dressing of olive oil, minced garlic, fiery red pepper flakes, and cilantro.

🥔 **Lebanese Spicy Potatoes: Ingredients**

The Potatoes:

- **Russet potatoes:** 4 medium, peeled and cut into 1-inch cubes (~4 cups total)

Fats & Aromatics:

- **Olive oil:** $\frac{1}{4}$ cup extra virgin (divided)
- **Garlic:** 2 large cloves, minced or grated

Herbs & Spices:

- **Fresh cilantro:** $\frac{1}{4}$ cup, finely chopped (divided)
- **Red pepper flakes:** $\frac{1}{2}$ tsp (divided)
- **Seasoning:** 2 tsp kosher salt⁵⁵ (divided), $\frac{1}{4}$ tsp black pepper

Step-by-Step Cooking Instructions

1) Preheat oven: Position a rack in the middle of the oven. Line a baking sheet with foil and place it inside. Preheat both the oven and the pan to 500°F.

2) Season potatoes: Peel potatoes and cut into uniform 1-inch cubes. Toss cubes in a bowl with 1 tbsp olive oil, ½ tsp kosher salt, and ¼ tsp red pepper flakes.

3) Roast: Carefully remove the hot pan. Arrange potatoes in a single layer without touching so they crisp. Roast 20–25 minutes until golden and crispy.

4) Prepare herb oil: While potatoes roast, whisk the remaining olive oil, kosher salt, garlic, red pepper flakes, and half of the chopped cilantro in a serving dish.

5) Toss & serve: Transfer the hot potatoes directly from the oven into the serving dish. Toss thoroughly to coat, garnish with the remaining cilantro, and serve warm.



Bring summer to life with authentic Vietnamese Seafood Salad (Gỏi Hải Sản)! Succulent shrimp and scored squid toss with cabbage, peppers, and fresh herbs. A zesty Nước Chấm dressing ties it together. Served in a pineapple boat with rice paper, it cooks in 15 minutes.

🍍 Vietnamese Seafood Salad: Ingredients

Seafood Wok Mixture:

- **Shrimp & Squid:** 100g total (shrimp shelled/deveined; squid thinly sliced)
- **Shallots:** 1 tbsp, thinly sliced
- **Ginger:** 1 tsp, thinly sliced
- **Oils & Spice:** 2 tsp vegetable oil, ½ tsp black pepper

Salad Base & Dressing:

- **Veggie & Fruit Mix:** 1 cup total (grated green papaya, green mango, lotus roots, carrot, cucumber, and onion)
- **Fresh mint:** 1 cup mixed (Vietnamese mint & standard garden mint)
- **Pantry:** 2 tsp sugar, 1 tsp salt, 2 red chilies (sliced)
- **Citrus:** 2 limes (or 1 lemon)
- **Crunch:** 2 tbsp sesame seeds, 2 tbsp peanuts

Serving Essentials:

- **Pineapple:** 1 whole (halved and hollowed into "boats")
- **Rice paper:** 2 pieces, toasted on the BBQ until crispy

Step-by-Step Cooking Instructions

1) Sauté aromatics: Heat 2 tsp vegetable oil in a wok over medium. Stir-fry the sliced shallots until they turn lightly brown.

2) Cook seafood: Toss in the shrimp and cook 1 minute. Add squid and ginger; cook 3–4 minutes. Stir in black pepper at the very end, then remove from heat.

3) Toss salad: Transfer warm seafood to a large bowl. Mix in the veggie/fruit mix, sliced chilies, sugar, salt, and fresh lime juice; combine thoroughly.

4) Garnish & plate: Gently toss in the fresh mint, peanuts, and sesame seeds just before serving. Divide the salad evenly into the hollowed-out pineapple boats.

5) Serve: Serve immediately alongside shards of crispy, BBQ-toasted rice paper.



Warm up with Southern black-eyed peas and bacon! This classic recipe simmers smoky bacon, tender peas, and white rice in a rich broth infused with garlic and red pepper. A clever no-soak method lets you skip the overnight prep and dive straight into cooking tonight.

🍳 **Black Eyed Peas & Bacon: Ingredients**

The Base & Aromatics:

- **Lean bacon:** 0.5 lb, diced large
- **Onions:** 2, chopped
- **Garlic:** 4 cloves, minced

The Grains & Legumes:

- **Black-eyed peas:** 2 cups, dry and un-soaked
- **White rice:** 2 cups, dry long-grain

Liquids & Seasonings:

- **Broth & Water:** 4 cups chicken broth, 4 cups water
- **Spices:** 0.5 tsp ground black pepper, 0.5 tsp crushed red pepper flakes

The Fresh Finish (Optional):

- **Produce:** 2 tomatoes (diced), 2 cups collard green leaves (or kale/chard/mustard greens)

Step-by-Step Cooking Instructions

1) Crisp the bacon: Sauté bacon in a large soup pot over medium-high until crispy (3–4 minutes). Remove and set aside; leave 1 tbsp grease in the pot

2) Sauté aromatics: Reduce heat to medium. Cook chopped onions and minced garlic in the bacon grease for 2–3 minutes until soft and golden

3) Simmer the peas: Return bacon to the pot. Stir in dry black-eyed peas, black pepper, red pepper flakes, water, and broth. Bring to a boil.

4) Cook until tender: Reduce heat to medium-low. Cover and simmer 30–40 minutes until the black-eyed peas are nearly tender.

5) Cook the rice: Stir in the dry white rice. Cover and cook 15–20 minutes until the rice is mostly tender and the liquid is nearly absorbed.

6) Steam & wilt: Remove from heat. Gently fold in diced tomatoes and torn collard greens. Cover and let sit undisturbed for 10 minutes to steam.

7) Season & serve: Taste and adjust with salt and pepper as needed. Serve hot alongside extra greens and fresh cornbread.



Turkish Cacık is an ultra-refreshing, traditional cold yogurt dish. Thick plain yogurt is blended with crisp cucumbers, crushed garlic, and mint. Serve it thick as a cool meze dip to balance grilled meats, or thin it with ice-cold water as a chilled summer soup.

🥣 **Turkish Cacık: Ingredients**

The Base & Liquids:

- **Yogurt:** 2 cups plain whole-milk yogurt
- **Water:** $\frac{1}{4}$ to $\frac{1}{2}$ cup ice-cold water

The Fresh Produce:

- **Cucumbers:** 3–4 Persian or mini cucumbers
- **Garlic:** 2 cloves

Herbs, Oils & Spice:

- **Olive oil:** 1 tbsp extra virgin olive oil
- **Dried herbs:** 1 $\frac{1}{2}$ tsp dried mint
- **Fresh herbs:** 2 tbsp fresh dill or fresh mint (finely chopped)⁶¹
- **Seasoning:** $\frac{1}{2}$ tsp salt (plus a pinch for mashing garlic)

Step-by-Step Cooking Instructions

1) Prep cucumbers: Finely dice the cucumbers for crunch, or grate them. If grating, gently squeeze out excess moisture using your hands or a clean kitchen towel.

2) Mash garlic: Mince the garlic cloves, then mash them into a smooth paste on your cutting board using the flat side of a knife and a pinch of salt.

3) Whisk base: Whisk the yogurt in a large bowl until smooth. Slowly drizzle in the ice-cold water while whisking until a creamy, slightly runny consistency forms.

4) Combine ingredients: Gently fold the prepped cucumbers, mashed garlic paste, ½ tsp salt, and dried mint into the yogurt base until evenly mixed.

5) Chill & infuse: Cover the bowl and place it in the refrigerator for at least 30 minutes to allow the garlic and mint flavors to fully infuse.

6) Garnish & serve: Pour chilled soup into small bowls. Drizzle with extra virgin olive oil and scatter fresh herbs and a pinch of extra dried mint over top.



This Southern Collard Greens recipe delivers meltingly tender, smoky greens braised in a rich broth. Known as 'pot likker,' this seasoned liquid gold is infused with bacon, diced ham, a ham hock, and a splash of sherry to bring soulful hospitality to your table.



Collard Greens: Ingredients

The Greens:

- **Collard greens:** 1 to 2 large bunches

The Meats & Base:

- **Smoked ham:** 1 cup, diced
- **Ham hock:** 1 large hock
- **Bacon:** 4 slices
- **Olive oil:** 3 tbsp

Liquids & Sugar:

- **Chicken broth:** 2 cups (plus extra if needed)
- **Cooking sherry:** 1 splash
- **Sugar:** 1 tbsp brown sugar

Aromatics:

- **Onions:** 1 cup, chopped
- **Shallots:** 2 medium, chopped
- **Garlic:** 4 cloves, minced

Step-by-Step Cooking Instructions

1) Prepare the greens: Wash collard greens thoroughly in cold water to remove dirt. Remove the tough center stems, stack the leaves, roll them tightly like a cigar, and slice into 1-inch strips.

2) Sauté the aromatics: Heat olive oil in a large, heavy pot over medium. Cook garlic, onions, and shallots until fragrant and translucent, then remove from the pot and set aside.

3) Cook the bacon: Fry bacon slices in the same pot until completely crispy. Remove to crumble later, leaving all the rendered bacon fat behind in the pot.

4) Deglaze & build base: Add diced ham and the ham hock to the hot bacon fat; brown for 1 minute. Pour in chicken broth, scraping up the flavorful browned bits from the bottom.

5) Simmer the greens: Return aromatics and greens to the pot. Stir in brown sugar and a splash of cooking sherry, then bring to a boil. Cover, lower heat, and simmer for 90 minutes, adding broth if needed.

6) Finish & serve: Cook until the greens and ham hock are completely tender. Stir the crumbled crispy bacon into the greens just before serving.



The Ultimate Grand Marnier Frozen Soufflé is a make-ahead dinner party showstopper. Infused with fresh orange zest and warm Grand Marnier, it balances citrus with rich dairy. A parchment paper collar creates the towering look of a baked soufflé with zero oven-stress.

🍊 **Grand Marnier Soufflés: Ingredients**

Egg Custard Base:

- **Egg yolks:** 6 large
- **Grand Marnier:** $\frac{1}{4}$ cup (orange liqueur)
- **Sugar:** $\frac{1}{2}$ cup
- **Orange accents:** 2 tsp orange juice, 1 tsp grated orange zest
- **Water:** 2 tbsp

Cream & Garnish:

- **Heavy whipping cream:** 1 $\frac{1}{2}$ cups
- **Confectioners' sugar:** 1 tbsp
- **Finish:** Additional orange zest (for topping)

Step-by-Step Cooking Instructions

1) Cook custard base: Whisk egg yolks and sugar in a double boiler until blended. Stir in Grand Marnier, water, orange juice, and orange zest.

2) Heat & thicken: Cook over low heat, stirring constantly but gently. Do not boil. Cook until a thermometer reads 160°F and the custard coats the back of a metal spoon.

3) Cool the custard: Transfer the mixture immediately to a clean bowl. Cool in an ice bath for a few minutes, then bring completely to room temperature.

4) Whip the cream: In a separate large bowl, beat the heavy cream until thickening. Add the confectioners' sugar and whip until stiff peaks form.

5) Assemble & fill: Gently fold the whipped cream into the cooled custard. Divide the mixture evenly among eight 4-oz. ramekins and smooth the tops with a spatula.

6) Freeze & serve: Freeze until firm, about 4 hours or overnight. Garnish each soufflé with extra orange zest before serving.



Experience a classic dessert guide to Bananas Foster, a legendary New Orleans staple. This method shows how the signature butter, brown sugar, and dark rum sauce comes together in one skillet. Ignite the rum for a show-stopping flambé or simmer into a glossy glaze.



Bananas Foster: Ingredients

The Fruit & Base:

- **Bananas:** 3 medium, ripe but firm (split crosswise then lengthwise)
- **Unsalted butter:** 6 tbsp (85g)
- **Light brown sugar:** ½ cup (113g)

Spices & Spirit:

- **Rum:** ¼ cup (60ml) white or aged rum
- **Spices:** ½ tsp ground cinnamon, 1 pinch ground nutmeg, 1 generous pinch kosher salt

Serving:

- **Ice cream:** Ice cream of your choice (vanilla recommended)

Step-by-Step Cooking Instructions

1) Build the base: Melt butter, brown sugar, cinnamon, nutmeg, and salt in a 12-inch skillet over medium-high heat. Stir and swirl for 2 minutes until grainy and bubbling.

2) Caramelize bananas: Place bananas cut-side down into the skillet. Cook for 2 minutes, swirling the pan gently, until the sauce transforms into a smooth caramel.

3) Add the rum: Pour in $\frac{1}{4}$ cup of rum. Safety tip: Never pour straight from the bottle if you are cooking over an open gas flame.

4) Flambé option: Tilt the pan slightly to catch the gas flame, or use a long match. Shake gently until the flames die out and the sauce reaches a thick, honey consistency (1–2 minutes).

5) Simmer option: If skipping the flame, simply simmer the mixture over medium heat until the sharp alcohol taste cooks off and the caramel thickens into a rich syrup.

6 Flip & serve: Turn the bananas cut-side up. Immediately transfer to plates alongside your favorite ice cream, spooning the warm caramel sauce generously over the top.



Master a Mediterranean legend with Galaktoboureko (Greek Custard Pie)! Rich vanilla semolina custard is wrapped in buttery, shatteringly flaky phyllo pastry. Drenching the hot bake in a cold honey-lemon syrup delivers a sensory explosion while keeping it perfectly crisp.

🥧 Greek Custard Pies: Ingredients

The Syrup:

- **Sugars:** 1 $\frac{1}{4}$ cups granulated sugar, $\frac{1}{4}$ cup honey
- **Liquids:** 1 cup water, 2 tsp lemon juice
- **Aromatics:** 1 cinnamon stick, 2 citrus slices (optional)

The Custard Filling:

- **Dairy & Fat:** 4 cups whole milk, 2 tbsp unsalted butter
- **Grains & Sugar:** $\frac{2}{3}$ cup semolina flour, $\frac{2}{3}$ cup granulated sugar
- **Eggs:** 2 large eggs
- **Flavorings:** 2 tsp vanilla extract, $\frac{1}{4}$ tsp sea salt

Assembly & Pastry:

- **Phyllo dough:** 1 package
- **Butter:** $\frac{1}{2}$ cup unsalted butter, melted

Step-by-Step Cooking Instructions

1) Prepare the syrup: Combine sugar, honey, cinnamon, lemon juice, water, and citrus slices in a small saucepan. Bring to a boil over medium heat, reduce heat to low, and simmer for 20 minutes; set aside to cool completely.

2) Make custard filling: Whisk milk, eggs, vanilla, salt, sugar, and semolina flour in a saucepan. Cook over low-medium heat, stirring constantly, until thick and bubbly. Turn off the heat and stir in 2 tbsp of butter until completely melted.

3) Assemble & bake: Preheat oven to 375°F (190°C) and grease a 9x13-inch baking dish. Layer half of the phyllo sheets in the pan, brushing each sheet with melted butter. Spread the custard evenly over the phyllo. Layer the remaining phyllo sheets on top, brushing each with butter. Score the top pastry layers into squares, then score diagonally into triangles. Bake for 45 minutes until deep golden brown.

4) Final touch: Strain and discard the cinnamon stick and citrus slices from the syrup. Pour the completely cooled syrup evenly over the hot pastry immediately out of the oven. Rest and cool for at least 1 hour before slicing all the way through and serving



Love fruit cobbler but crave more texture? Try this Blueberry Cornbread Cobbler! Plump blueberries are tossed with lemon zest and buried beneath a sweet cornbread cake topping. Baked in a cast-iron skillet, the edges turn golden while the center stays moist and juicy.



Blueberry Cornbread Cobbler: Ingredients

The Blueberry Filling:

- **Blueberries:** 787g (1.75 lbs / ~6 ½ cups) fresh or frozen, divided
- **Sugars & Starch:** 100g (~½ cup) granulated sugar, 2 tbsp cornstarch
- **Citrus:** 2 tsp lemon zest, 3 tbsp fresh lemon juice
- **Seasoning:** ¼ tsp ground cinnamon, 1 pinch kosher salt

The Cornbread Topping:

- **Flour & Meal:** 128g (1 cup) all-purpose flour, 82g (½ cup) fine yellow cornmeal
- **Sugar:** 134g (⅔ cup + 1 tbsp) granulated sugar, divided
- **Dairy & Egg:** 237ml (1 cup) sour cream, 1 large egg
- **Butter:** 126g (9 tbsp) unsalted butter, melted and cooled, divided
- **Leaveners & Flavor:** 1 tsp baking powder, ½ tsp baking soda, 1 tsp lemon zest
- **Salt:** 1 tsp Diamond Crystal kosher salt (or ½ tsp table salt)

To Serve:

- **Finishes:** Vanilla ice cream or whipped cream

Step-by-Step Cooking Instructions

1) Prep & mix filling: Preheat oven to 350°F (175°C) with a middle rack. Whisk filling sugar, cornstarch, lemon zest, cinnamon, and salt in a large bowl. Toss with 6 cups of blueberries and the lemon juice; set aside (save remaining ½ cup berries).

2) Make cornbread topping: Whisk flour, ⅔ cup sugar, cornmeal, salt, baking powder, baking soda, and lemon zest in a large bowl. Whisk 8 tbsp melted butter, sour cream, and egg in a separate bowl until smooth; stir into dry ingredients until just combined.

3) Assemble cobbler: Grease a 10-inch cast iron skillet or 9x13-inch baking dish with 1 tbsp melted butter. Pour the blueberry filling into the bottom and drop dollops of the cornbread batter evenly over the top. Sprinkle with 1 tbsp sugar.

4) The two-step bake: Bake 10 minutes until the cornbread topping just begins to set. Remove from oven and press the reserved ½ cup of blueberries into the exposed batter. Bake 40–50 minutes more until bubbling and deep golden brown.

5) Cool & serve: Remove from the oven and let cool for 15 minutes to allow the fruit juices to thicken. Serve warm topped with a scoop of vanilla ice cream or fresh whipped cream.



Transport your kitchen to Gaziantep with Katmer, the ultimate Turkish pistachio pastry! Flaky phyllo layers are filled with rich kaymak clotted cream and finely ground raw pistachios. This crispy treat cooks right on your stovetop in under 15 minutes—serve it hot.



Katmer: Ingredients

The Pastry & Fat:

- **Phyllo dough:** 4 sheets, thawed
- **Unsalted butter:** 4 tbsp, melted

The Sweet Filling:

- **Kaymak:** 4 tbsp (Turkish clotted cream)
- **Raw pistachios:** ½ cup, finely ground
- **Sugar:** 3 tbsp granulated sugar

Step-by-Step Cooking Instructions

1) Assemble base: Place two sheets of phyllo dough on your work surface and lightly brush with melted butter. Sprinkle 2 tbsp ground pistachios and 1 tbsp sugar over the center. Dot the nuts with 2 tbsp kaymak.

2) Fold envelope: Fold one-third of the phyllo sheet inward toward the center. Lightly brush the unbuttered side with melted butter. Fold the opposite side over to form a neat rectangle, then gently pinch the seams to seal.

3) Pan-fry: Lightly butter a large non-stick skillet over medium heat. Place the envelope seam-side down, brush the top with melted butter, and cook 2 minutes until golden. Flip and cook 1–2 minutes more until flaky. Repeat for the second envelope.

4) Serve: Slice the hot pastry into serving pieces. Sprinkle generously with additional crushed pistachios and pair immediately with a scoop of vanilla ice cream.



Experience a Sicilian pastry masterpiece with traditional Cannoli! A shatteringly crisp, blistered fried shell hint of Marsala wine serves as the vehicle for a velvety ricotta filling mixed with cinnamon and mini chocolate chips. Finish dipped in green pistachios.



Cannoli: Ingredients

The Shells:

- **Flour:** 1 $\frac{3}{4}$ cups (250g) all-purpose flour
- **Butter:** 3 tbsp (43g) unsalted, diced
- **Sugar & Salt:** 1 $\frac{1}{2}$ tbsp (18g) granulated sugar, $\frac{1}{4}$ tsp salt
- **Liquids & Eggs:** $\frac{1}{3}$ cup Marsala wine, 1 large whole egg, 1 egg white (for sealing)
- **Frying Oil:** 8 cups vegetable oil

The Filling & Garnish:

- **Ricotta:** 32 oz whole milk ricotta (strained)
- **Sugar & Spice:** 1 $\frac{1}{2}$ cups (180g) powdered sugar, $\frac{1}{4}$ tsp ground cinnamon
- **Mix-in & Garnish:** $\frac{3}{4}$ cup (126g) mini chocolate chips, chopped unsalted pistachios

Step-by-Step Cooking Instructions

1) Make the dough: Pulse flour, sugar, and salt in a food processor. Add diced butter and pulse until smooth, then mix in Marsala wine and the whole egg until a soft dough forms. Shape into a ball, cover in an oiled bowl, and rest 30–120 minutes.

2) Roll & cut shells: Heat 1 ½ inches of oil to 345°F–355°F. Roll half the dough to 1/16-inch thickness and cut into 3 ½ to 4-inch rounds. Wrap dough circles tightly around greased metal forms, brush one edge with egg white, and press firmly to seal.

3) Fry the shells: Fry 2–3 shells at a time for 2–3 minutes until deeply golden brown and bubbly. Drain on paper towels, let cool for 3 minutes, and carefully slide the metal forms out.

4) Mix & fill: Whisk strained ricotta and powdered sugar until smooth, then fold in cinnamon and mini chocolate chips. Pipe the filling into both ends of the cooled shells, dip the ends into chopped pistachios, and dust with powdered⁷⁶ sugar to serve.



This Guinness Chocolate Lava Cake features a fudgy chocolate exterior and a cascading molten center. Reduced Irish stout infuses the batter with a malty complexity and notes of roasted coffee that amplify the cocoa. Ready in under 30 minutes for serious chocolate lovers.

🧁 **Guinness Lava Cakes: Ingredients**

The Guinness Cream:

- **Heavy cream:** 1 cup
- **Sour cream:** $\frac{1}{4}$ cup
- **Guinness stout:** One 11-oz bottle
- **Confectioners' sugar:** $\frac{1}{4}$ cup (28g)

The Cake Batter:

- **Chocolate:** 9 oz semisweet, coarsely chopped
- **Unsalted butter:** 6 tbsp, cut into cubes (plus more for tin)
- **Flour & Cocoa:** 6 tbsp all-purpose flour, 3 tbsp unsweetened cocoa powder
- **Sugar:** $\frac{3}{4}$ cup (150g) plus 2 tbsp, divided
- **Eggs:** 3 large whole eggs, 3 large egg yolks
- **Flavorings:** $\frac{3}{4}$ tsp pure vanilla extract, $\frac{3}{4}$ tsp kosher salt

Step-by-Step Cooking Instructions

1) Make whipped cream: Beat heavy cream, confectioners' sugar, and sour cream with a mixer until soft peaks form. Cover and chill in the refrigerator until ready to serve.

2) Reduce Guinness & prep tin: Simmer Guinness in a saucepan until reduced by three-quarters (~15 minutes to yield $\frac{1}{3}$ cup); cool. Preheat oven to 425°F. Grease a 12-cup muffin tin with butter and dust with 2 tbsp sugar.

3) Melt chocolate & beat eggs: Microwave chopped chocolate and 6 tbsp butter in 15-second intervals until melted and smooth. In a large bowl, mix whole eggs, egg yolks, vanilla, and $\frac{3}{4}$ cup sugar until light and frothy (1–2 minutes).

4) Mix cake batter: Whisk flour, cocoa powder, and salt in a bowl. Add the dry mix, cooled reduced Guinness, and melted chocolate into the egg mixture. Beat just until combined; do not overmix.

5) Bake: Divide the batter evenly among the prepared muffin cups, filling each about half full. Bake 7–9 minutes until the cake edges are puffy but the centers still jiggle slightly.

6) Invert & serve: Cool in the tin 1–2 minutes, run a knife around the edges, and invert carefully onto a baking sheet. Move to plates upside-down and serve immediately with a dollop of chilled whipped cream.



Arroz con Leche transforms simple ingredients into a luxurious Latin masterpiece. Long-grain rice is simmered with cinnamon sticks, then reduced with a velvety blend of whole, evaporated, and sweet condensed milk. Stirring creates an impossibly silky, comforting pudding.

🍲 **Arroz con Leche: Ingredients**

The Rice Base:

- **White rice:** 1 cup long grain
- **Water:** 2 ½ cups
- **Cinnamon sticks:** 2 sticks, divided
- **Salt:** ¼ tsp

The Milks & Add-in:

- **Sweetened condensed milk:** 1 can (14 oz)
- **Evaporated milk:** 1 can (12 oz)
- **Milk:** 2 cups
- **Topping:** Raisins (to taste)

Step-by-Step Cooking Instructions

Cook the rice base: Combine the white rice, water, 1 cinnamon stick, and salt in a saucepan. Bring to a boil, then reduce heat to low and simmer for 15 minutes until the water is mostly absorbed.

2) Add the milks: Pour in the regular milk, sweetened condensed milk, evaporated milk, and the second cinnamon stick. Simmer the mixture on low heat, stirring frequently, for another 15 minutes.

3) Thicken & simmer: Continue cooking for an additional 10 to 15 minutes, stirring often to prevent scorching, until the pudding reaches your desired thick and creamy consistency.

4) Cool & serve: Remove the pot from the heat and allow the rice pudding to cool for 15 minutes before serving. Garnish generously with a handful of raisins on top.



This Toasted S'mores Martini mimics the nostalgia of a campfire s'more! A base of dark chocolate liqueur is layered under heavy cream and marshmallow vodka. Rimmed with graham crackers and chocolate syrup, it's topped with a flame-kissed toasted marshmallow skewer.



Toast ed S'mores Martini: Ingredients

The Rim:

- **Chocolate syrup:** ½ t b s p
- **Graham crackers:** 1 t b s p, crushed

The Drink:

- **Dark chocolate liqueur:** 1 o z
- **Marshmallow vodka:** ½ o z
- **Heavy cream:** ½ o z

The Garnish:

- **Marshmallow:** 1 whole marshmallow
- **Skewer:** 1 bamboo skewer stick

Step-by-Step Cooking Instructions

1) Rim the glass: Dip the edge of your martini glass into the chocolate syrup, then press it firmly into the crushed graham crackers to coat.

2) Layer the chocolate: Pour the dark chocolate liqueur very slowly into the bottom of the glass over the back of an upside-down spoon.

3) Mix the cream layer: In a separate container or shaker, stir together the heavy cream and marshmallow vodka until fully combined.

4) Layer the vodka: Float the vodka-cream mixture on top of the chocolate layer by pouring it slowly over the back of your upside-down spoon.

5) Toast the garnish: Thread one whole marshmallow onto a bamboo stick. Use a kitchen torch or flame to lightly brown the marshmallow.

6) Serve: Balance the stick across the rim of the glass. Briefly light the marshmallow for a dramatic look right before serving, then stir⁸² well before drinking.



Experience Halo-Halo, the ultimate Filipino summer dessert! Meaning 'mix-mix,' this colorful treat features shaved ice saturated with sweet milks. Beneath the ice hides coconut jelly, jackfruit, and sweet bananas, all crowned with purple ube ice cream and yam jam.



Halo-Halo: Ingredients

The Sweet Bananas & Tapioca:

- **Saba bananas:** 3 pieces (or 2 regular bananas)
- **Tapioca pearls:** $\frac{1}{4}$ cup small pearls (optional)
- **Sugar & Salt:** $\frac{3}{4}$ cup light brown sugar (packed), $\frac{1}{4}$ tsp kosher salt
- **Liquids:** 1 cup water, $\frac{1}{4}$ tsp vanilla extract

The Assembly Layers:

- **Milks:** $\frac{2}{3}$ cup full-fat coconut milk, 3 tbsp evaporated milk, 3 tbsp sweetened condensed milk
- **Fruits & Gels:** 1 can (20 oz) jackfruit in syrup, 1 $\frac{1}{2}$ cups nata de coco (coconut gel), $\frac{1}{2}$ cup macapuno (coconut sport strings)
- **Ube & Ice:** $\frac{1}{2}$ cup ube halaya (purple yam jam), 4 cups shaved ice

The Topping:

- **Ice cream:** 4 scoops coconut or ube flavor

🔍 **Step-by-Step Cooking Instructions**

- **1) Prep fruit & pearls:** Boil tapioca pearls in water until translucent, then drain. Combine 1 cup water, brown sugar, salt, and vanilla in a pot; add sliced bananas and the cooked tapioca.
- **2) Simmer & chill:** Simmer the banana mixture over medium-low heat until the fruit is tender. Remove from heat, let it cool completely, and refrigerate until thoroughly chilled.
- **3) Mix milk base:** Whisk the full-fat coconut milk, evaporated milk, and sweetened condensed milk together in a small pitcher until completely smooth.
- **4) Layer the bottom:** Grab four tall glasses. Layer the chilled banana-tapioca mixture at the bottom, then add equal amounts of macapuno, ube halaya, jackfruit, and nata de coco.
- **5) Top & serve:** Drizzle a spoonful of jackfruit syrup into each glass, then pack tightly with shaved ice. Pour the milk mixture over the ice and top each with a scoop of coconut or ube ice cream.