



Celebrity Chefs

Tony Aiazzi

Executive Chef, Aureole

Christian Albin Executive Chef, The Four Seasons

Julian Alonzo

Executive Chef, Brasserie 8 1/2

Dan Barber

Chef and Owner, Blue Hill

Franklin Becker

Executive Chef, Brasserie

Brian Bistrong Chef, The Harrison

Jimmy Botsacos

Executive Chef and Owner, Molyvos

Terrance Brennan

Chef and Proprietor, Picholine & Artisanal

Premium Cheese Center

Joey Campanaro Chef and Owner, Little Owl

Andrew Carmellini Chef and Owner, A Voce **David Carmichael**

Pastry Chef, Gilt Cesare Casella

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Chef

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Executive Chef, Blue Fin Geoffrey Zakarian

Executive Chef and Owner, Country



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Tony Aiazzi – Executive Chef

Aureole | 34 East 61st Street | New York, NY 10021 | 212-319-1660

Kampachi Sashimi Fresh & Pickled Gelery, Capicola, Black Jasa Salt



Serves 4 as an appetizer

Ingredients

11/2 cups white wine vinegar 2 tsp. coarsely ground black pepper 1/3 cup sugar 2 tbsp. Kosher salt Pinch crushed red chili flakes 1 cup celery batons 2 celery ribs, washed, peeled and sliced thin on a slight bias 1/4 cup yellow celery leaves, washed 2 cups washed and picked frisée

3/4 cup extra virgin olive oil 1/2 tsp. piment d'espelette

12 oz. kampachi sashimi

4 red pearl onions, peeled and shaved thin on mandolin, rings separated

4 thin slices capicola, julienne

4 tsp. black lava salt

Procedure

First, pickle the celery batons.

Heat together the vinegar, black pepper, sugar, salt, and chili flakes just until it comes to a simmer. Lay the celery batons into a flat container and pour the hot pickling liquid over. Cover with plastic film and let stand at room temperature until cool. Transfer to a refrigerator to chill through. This can be done up to two days before making the dish.

Toss the sliced fresh celery, yellow celery leaves, and frisée together with just enough of the olive oil to coat (save remaining to finish the dishes with), the piment d'espelette and just a touch of salt.

Lay the salad out in long lines onto chilled plates. Thinly slice the sashimi and lay over the salads. Scatter the pearl onion rings, capicola, pickled celery batons, and black lava salt over the sashimi in turn.

Finish the presentation with a liberal drizzling of olive oil over each.









Christian Albin - Executive Chef

The Four Seasons | 99 East 52nd Street | New York, NY 10022 | 212-754-9495

ourseasonsrestaurant.com

Erisp Farmhouse Duck

Serves 4

Ingredients

6 lb. Long Island whole duck

2 oranges, garnished

1 oz. fresh ginger (about 1 inch)

Zest of 1/2 an orange

2 garlic bulbs, halved

2 tbsp. honey

1 cup soy sauce

11/2 tsp. black peppercorns

1 recipe Basic Duck Sauce

(recipe follows)

3 chopped celery stalks

1 chopped carrot, peeled

1 chopped onion (skin on)

2 cups red wine

2 tbsp. tomato paste

1/2 tsp. all purpose flour

2 cups chicken stock

1 recipe Green Peppercorn Sauce (recipe follows)

1 cup red wine

2 chopped shallots, peeled

1 tbsp. crushed Green Peppercorn

Sauce in brine

1/4 cup heavy cream

1 tbsp. brandy

1/2 cup Basic Duck Sauce

(recipe above)

1 recipe Orange Sauce (recipe follows)

2 tbsp. orange marmalade

1 cup orange juice

2 tbsp. Grand Marnier

1 tbsp. red wine vinegar

1/2 cup Basic Duck Sauce

(recipe above)

Salt to taste

Freshly ground black pepper to taste

Procedure

Farmhouse Duck

Rinse duck well under cold water. Pat dry with a paper towel. Remove giblets from cavity and reserve for sauce. Using a chef's knife, cut off wing and ankle joint, set aside for sauce. Remove excess fat from tail cavity and discard. Cut off excess skin from neck and discard. Using a paring knife, make small 1/4-inch incisions on the back of the duck. This will allow for the fat to render during cooking. Hang the duck, or place on top of a wire rack set over a baking sheet, in the refrigerator, until dry, for 3 days.

On the second day, use a chef's knife to cut the skin and pith away from the oranges. With a paring knife, carefully cut sections from the oranges. Set aside for garnish.

Peel ginger and cut into thin rounds. Zest into long thin strips. Combine ginger, orange zest, garlic, honey, soy sauce, and peppercorns in a large bowl. Let stand overnight and strain. Using a wooden spoon, press solids to remove all of the liquid.

Remove the duck from the refrigerator and place it breast-side-up in a large shallow pan. Brush the duck with half the marinade. Let rest for 20 minutes. Rub the duck with remaining marinade, covering completely. Transfer duck to refrigerator and let stand overnight.

Heat oven to 375 degrees. Fill a roasting pan with 1/4-inch of water and place on the lowest oven rack. This will create steam and catch fat as it is released from the duck during cooking. Arrange oven rack in center of oven. Place duck directly on rack and roast until dark brown and slightly puffed, about 11/2 to 2 hours.

Remove from oven. Let rest for about 20 minutes, carve, and serve with sauces and sauteed vegetables. Garnish with orange sections.

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Basic Duck Sauce: Yield 1 cup

Heat oven to 400 degrees. In a large roasting pan, place reserved neck, wings, and giblets. Add the celery, carrot, and onion to pan and roast until deep brown, about 20 minutes. Remove pan from the oven. Transfer to a medium saucepan.

Deglaze roasting pan with 1 cup red wine. Stir well, being sure to loosen any of the bits that have cooked onto the pan. Set aside. Add tomato paste to the vegetables mixture in medium saucepan and stir to combine. Saute over medium heat until paste begins to color, about 45 to 60 seconds.

Add flour, stirring continuously. Saute until the flour taste has cooked out, about 3 minutes. Add the red wine. Add reduced red wine and bits from the roasting pan. Add chicken stock and bring it to boil. Reduce heat and simmer until the liquid has reduced by half, about 40 minutes. Strain mixture through a fine sieve into a bowl, and discard solids. You should have about 1 cup of the basic sauce.

Green Peppercorn Sauce: Yield 11/8 cups

Combine red wine and shallots in a small saucepan. Cook over medium-high heat until liquid has almost disappeared, about 5 to 7 minutes. Before the sauce has finished reducing, add the crushed green peppercorn. Reduce heat to low and add heavy cream, brandy, and ½ cup Basic Duck Sauce. Stir to combine and cook until just hot. Remove from heat, adjust for seasoning and set aside.

Orange Sauce: Yield 11/3 cups

In a small saucepan, combine marmalade, orange juice, Grand Marnier, and red-wine vinegar. Cook over medium heat and reduce by half, about 10 minutes. Add remaining ½ cup of Basic Duck Sauce. Remove from heat, adjust for seasoning and set aside







Julian Alonzo – Executive Chef

Brasserie 8 1/2 | 9 West 57th Street | New York, NY 10019 | 212-829-0812

patina.com/brasserie8



Ingredients

3 oz. salmon (cut 2"X1") 3 oz. ahi #1 tuna (cut 2"X1")

1/2 avocado

2 batons watermelon

2 batons carrot

2 batons mango

 $2"X^1\!/\!_2"$ strip of romaine, blanched

1 tbsp. chiffonade scallion

1 cup soy sauce

2 tbsp. rice wine vinegar

1 tbsp. yuzu

1 pinch sugar

1 cup blanched chives

1 cup heavy corn syrup

1g xantham gum

1g Activia



Salmon & Tuna

Sprinkle the 1 gram of Activia on one side of the salmon lengthwise. Affix the corresponding piece of tuna. Cryovak on the following settings: Vacuum #17, Gas #0, Sealing #1.5. Refrigerate until ready to serve.

Spring Rolls

Wrap the batons of watermelon, carrot and mango in the blanched romaine. Season with sea salt and yuzu.

Vinaigrette

Mix yuzu, soy, rice wine vinegar, sugar, and xantham gum. Once combined, emulsify using an immersion blender. Fold in scallions. Refrigerate until service.

Chive Syrup

Blend the chives and corn syrup. Pass through a chinoise.

To Finish

In a medium hot sauté pan, add grapeseed oil and a tsp. of butter, add salmon and tuna and sear on all sides for 30 seconds on each side. Take off pan and let rest for another 30 seconds and cut into 4 slices. On plate put scallion vinaigrette and chive syrup and place the four pieces of tuna-salmon, place spring rolls next to fish and finish with Maldon sea salt.









Dan Barber - Chef and Owner

Blue Hill | 75 Washington Place | New York, NY 10011 | 212-539-1776

luehillnyc.com/main.html



Makes 6 ramekins

Ingredients

Passion Fruit Gratin

200g crème fraiche 150g passion fruit juice

20g pastry cream powder

5 egg whites

5 egg yolks

140g sugar

2 sheets gelatin (softened)

140g sugar

20g glucose syrup

40g water

Sorbet

2 cups strawberry puree

1 cup water

3 ounces sorbet syrup

Sorbet Syrup

2 cups water 625g sugar

125g glucose syrup

Strawberries

1 cup strawberries, cut in half if large

1 tbsp. sugar

1/2 tsp. lemon juice

3-4 mint leaves, very finely chopped

Procedure

Passion Fruit Gratin

Warm passion fruit juice and add crème fraiche. In a separate bowl, dissolve pastry cream powder with a few tablespoons of the passion fruit mixture. Whisk in egg yolks. Bring passion fruit mixture to a boil; temper the egg mixture and combine. Cook gently until a pastry cream consistency is achieved. Transfer to a large mixing bowl and add gelatin. Cover with plastic wrap and set aside. Cook the sugar, glucose syrup and water to 120 degrees C.

In the bowl of a KitchenAid, whisk egg whites slowly, then slowly pour the heated syrup over the beating egg whites. Beat until the meringue is firm. Fold 1/4 of meringue into strawberry base by whisk and slowly fold another 1/4 with a spatula. Continue until all the meringue is folded in.

Sorbet Syrup

For the syrup, combine sugar, glucose syrup and water in medium saucepan. Bring to a boil. Remove from heat and cool completely. Combine water, strawberries and 3 oz. of sugar syrup. Refrigerate until chilled (about 2 hours). Process sorbet in ice cream maker according to manufacturer's instructions. Transfer to a bowl, cover and freeze.

Strawberries

Toss the ingredients together and let sit for 30 minutes until very juicy.









Brasserie | The Seagram Building | 100 East 53rd Street New York, NY 10022 | 212-751-4840 rapatina.com/brasserie



Serves 4

Ingredients

1 bunch each baby red, yellow and candy cane beets*

1/4 lb. Humboldt Fog goat cheese or Carr Valley Mobay*

2 tbsp. sherry wine vinegar*

1 tsp. acacia honey*

1/2 tsp. Dijon mustard

1 lemon, juiced

1/4 cup extra virgin olive oil

Salt and pepper to taste

1 tbsp. 25-year-old balsamic vinegar

Extra virgin olive oil to taste

Salt and pepper to taste

1/4 bunch basil, sliced thin

*Available at Whole Foods Market

Procedure

Blanch the beets separately in boiling salted water till fork tender. This means you will be able to pull out a fork with ease. Allow to cool slightly on a plate before peeling the skin away. Marinate the beets in the vinaigrette while they are still warm. They will absorb the flavors. Arrange the beets on the plate and season. Add the cheese and the basil, finishing the plate with a drizzle of extra virgin olive oil and balsamic vinegar.









Brian Bistrong – *Chef*The Harrison | 355 Greenwich Street | New York, NY 10013 | 212-274-9310 theharrison com/harrison html

House Smoked Jocal Trout Pecans, Apples, Pears, Horseradish



Serves 4

Ingredients

2 brook trout or rainbow trout filleted and pinboned

2 cups cherry or applewood chips

1/4 cup finely diced pear

1/4 cup finely diced apple

2 tbsp. finely diced toasted pecans

2 tbsp. finely diced chives

Salt and pepper to taste

Fresh lemon juice

1 cup crème fraiche

1/2 cup fresh grated horseradish

1 oz. sherry wine vinegar

1/2 cup picked frisée

1/4 cup micro beet greens

1 shallot, diced

Procedure

To Smoke Trout

In sauté pan add wood chips and heat over high flame until ignited. Place smoking chips in deep hotel pan. Place trout filets in perforated hotel pan and place over smoking chips. Cover with aluminum foil. Place in 150-200 degree oven for 10-20 minutes until trout is barely cooked. Allow to cool and reserve.

Horseradish Sauce

In stainless steel bowl, add crème fraiche and whisk until loose. Add fresh horseradish and vinegar. Mix well and season with salt and pepper. Cover and allow to steep at least 4 hours. Strain through tamis and discard horseradish.

Fruit

Place pear, apple, pecans, and chives in bowl. Season with salt, pepper and lemon juice.

Salad

Mix the frisée with micro greens. Add shallots and season with salt and pepper. Finish with extra virgin olive oil and lemon juice.

To Assemble

Place sauce on bottom of plate. Spoon some of the fruit mixture on top of sauce. Place smoked trout filet on top of fruit mixture. Be sure to remove skin first. Spread a little pecan oil or extra virgin olive oil on fish. Season with a little sea salt. Garnish with micro salad.









Jim Botsacos – Executive Chef and Owner

Molyvos | 871 7th Avenue | New York, NY 10019 | 212-582-7500 molyvos.com/default.aspx



Serves 6

Ingredients

9 blanched baby octopus, heads removed and cut in half, lengthwise (poaching recipe to follow)

Marinade

³/₄ cup plus 2 tbsp. extra virgin olive oil

- 1/4 cup white wine vinegar
- 3 lemons, halved
- 2 cloves garlic, peeled and chopped
- 2 tsp. dried Greek oregano
- 2 tbsp. olive oil
- 3 bulbs fennel, well-washed, pulled apart and cut into julienne
- 1 clove garlic, sliced
- 1/2 cup dry white wine
- 1 cup chicken stock
- 3 plum tomatoes, peeled, cored, seeded and cut into julienne
- 2 tbsp. sliced kalamata olives
- Coarse salt and freshly ground pepper to taste
- 2 tbsp. chopped fresh flat leaf parsley Marinated Tomatoes (recipe follows)
- 6 caperberries
- 1 tbsp. chopped fresh chives
- 1 tsp. chopped fresh oregano

Poached Octopus

- 9 baby octopus, whole, cleaned
- 1 gallon plus 1 quart water
- 1 cup white wine vinegar
- 2 lemons, cut up
- 4 bay leaves
- 8 black peppercorns, whole
- 2 tbsp. plus 2 tsp. Kosher salt

Marinated Tomatoes

- 1 large red beefsteak tomato, cored, peeled, seeded and diced
- 1 large yellow beefsteak tomato, cored, peeled, seeded and diced
- 3/8 cup finely diced red onion
- 2 tbsp. chopped fresh flat leaf parsley
- 3 tbsp. extra virgin olive oil
- Coarse salt and freshly ground pepper to taste

Procedure

Combine $^{3}\!/_{4}$ cup of the extra virgin olive oil and vinegar in a nonreactive container large enough to hold the octopus comfortably. Whisk in the juice of 2 lemons, garlic and 1 tsp. of the oregano. Add the octopus and toss to coat. Cover and refrigerate for 12 hours or overnight. Heat the olive oil in a large sauté pan over medium heat. Add the fennel along with a pinch of salt and cook, stirring occasionally, for about 5 minutes or just until the fennel is beginning to soften. Add the garlic and cook for an additional minute. Stir in the remaining 1 tsp. oregano followed by the wine and cook, stirring occasionally, for about 3 minutes or until the pan is almost dry. Stir in the stock and the juice of 1 lemon, raise the heat, and bring to a boil. Lower the heat and simmer for about 1 minute or until the liquid has reduced by half. Stir in the tomatoes and olives and season with salt and pepper to taste. Simmer for 1 minute. Remove from the heat and fold in the parsley and remaining 2 tablespoons of extra virgin olive oil. Set aside and keep warm.

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Preheat and oil the grill. Remove the octopus from the marinade and gently wipe off excess. Place the octopus halves on the grill and grill, turning occasionally, for about 10 minutes or until nicely browned. Spoon equal portions of the fennel mixture into the center of each of six small plates. Spoon an equal portion of the Marinated Tomatoes around the fennel on each plate. Top with an equal portion of octopus. Garnish with caperberry and an equal sprinkle of chives and fresh oregano. Drizzle with a bit of extra virgin olive oil and serve.

Marinated Tomatoes

Combine the tomatoes, red onion, and parsley in a nonreactive bowl, tossing to combine. Drizzle with the olive oil, season with salt and pepper to taste, and again toss to combine. Serve immediately.

Poached Octopus

Combine the water and vinegar in a large stockpot over high heat. Cut the lemons in half, crosswise, and squeeze each half into the water mixture, adding each squeezed half to the water. Add the bay leaves, peppercorns, and salt and stir to combine. Bring to a boil, lower the heat and simmer for 10 minutes. Using tongs or wearing thick rubber gloves and holding the octopus by the head, dunk the octopus body into the simmering water three times, leaving it submerged for about 5 seconds each time. This is called "scaring" the octopus, as the tentacles will curl up as you plunge the octopus into the water. Drop the octopus into the simmering water after the final dunking and simmer for about 30 minutes or until tender. Remove from the heat, drain well, and set aside to cool, add to marinade, cover and refrigerate 12 hours or overnight.













Ingredients

For the Crust Mixture

1/4 cup parsley leaves (packed) plus 1/4 cup snipped flat-leaf parsley

1 tsp. minced fresh rosemary leaves

For the Barigoule and Cod

1/4 cup + 3 tbsp. olive oil1/2 cup peeled, thinly sliced carrot (from about 1 carrot)

1/3 cup thinly sliced fennel bulb (from about 1 medium fennel bulb, 2¾ ounces)

1/2 cup thinly sliced onion (from about 1/2 large onion)

1 cup dried bread crumbs 1/2 tsp. minced garlic Kosher salt

4 whole medium sized artichokes (31/2 pounds), cleaned down to the heart; hearts quartered

4 cloves garlic, peeled and crushed

11/2 cups dry white wine

 $1^{1/2}$ cups white chicken stock

4 sprigs thyme

3 bay leaves

1 lemon, thinly sliced, seeds removed

1 tbsp. fresh lemon juice

2 tbsp. garlic confit (optional)

1/4 cup plus 1 tbsp. extra virgin olive oil

White pepper in a mill

4 cod fillets, preferably center cut,

6 to 7 ounces each

Procedure

Put the 1/4 cup parsley leaves and rosemary in the bowl of a food processor fitted with a steel blade and process to combine. Add the bread crumbs and garlic and process to fine crumbs. (Total processing time should be approximately 1½ to 2 minutes.) Transfer the mixture to a bowl, scraping down the sides of the processor bowl, and season with 1 tsp. salt, or to taste. This is the crust for the cod; it can be covered and kept at room temperature for up to 3 hours.

Preheat the oven to 350 degrees F. Pour 1/4 cup olive oil into a heavy-bottomed, 4-quart pot and heat it over medium heat. Add the carrot, fennel, onion, artichokes, crushed garlic, and a pinch of salt, and cook, stirring occasionally, until softened but not browned, approximately 5 minutes. Pour in the wine, bring to a boil over high heat, then lower the heat and let simmer until reduced by three-quarters, approximately 6 minutes. Pour in the stock and add the thyme, bay leaves, and lemon and bring to a boil over high heat. Cover the pot and transfer to the oven. Cook until a thin-bladed knife pierces easily into the center of an artichoke, about 30 minutes. Remove the pot from the oven, but do not turn off the oven.

Use a ladle to skim off 1 cup of the cooking liquid, collecting it in a bowl. Use tongs to pick out and discard the lemon slices, bay leaf, and thyme sprigs. Set aside the vegetables in their liquid and keep warm. Pour the skimmed cup of cooking liquid into a heavy-bottomed, 2-quart saucepan. Add the garlic confit (if using) and bring to a boil over medium heat. Lower the heat and let simmer until reduced by one quarter, approximately 6 minutes. Remove from heat. Use an immersion blender while gradually adding the extra virgin olive oil to the sauce to form a creamy, thick emulsion. (This can also be done in a standing blender.) Add the lemon juice and season with salt to taste and 4 turns on the pepper mill, or to taste. Put the bread crumb mixture in a shallow bowl, and coat the cod fillets with the breading, pressing down gently to ensure the mixture adheres. Heat a 12-inch nonstick ovenproof sauté pan set over medium heat. Add the remaining 3 tablespoons olive oil and heat it. Add the fillets and cook until the crust is golden-brown, approximately 2 minutes. Turn the fillets over, transfer the pan to the oven and cook until golden-brown on the other side, approximately 4 minutes, or until cooked through. Meanwhile, use a slotted spoon to transfer the reserved vegetables to an 8-inch saucepan over low heat and cook until hot. (The liquid should evaporate over this time.) Toss the vegetables with the reserved sauce and gently warm over low heat, approximately 2 minutes. Add the remaining 1/4 cup parsley and mix. To serve, divide the dressed vegetables and sauce among 4 shallow bowls. Place a cod fillet on top of the vegetables in each bowl. Serve immediately.

Variation: You can make this without the crust mixture and the result will be delicious.

Embellishment: Drizzle each serving with 1-2 tablespoons of Parsley Pistou. Add basil, Nicoise olives (pitted and halved), and oven-dried tomatoes or tomato confit to the sauce as it's rewarmed with the vegetables just before serving.









Joey Campanaro – Chef and Owner
The Little Owl | 90 Bedford Street
New York, NY 10014 | 212-741-4695
thelittleowlnyc.com

Grasy Meatball Sliders Beef, Pork, Veal and Pecorino



Ingredients

1 lb. ground beef

1 lb. ground pork1 lb. ground veal

1 cup freshly grated pecorino

Romano cheese

1 cup panko bread crumbs

2 cups cold water

3 large eggs

11/2 cups warm water

2 tbsp. molasses

1/4 oz. fresh yeast

1½ tsp. salt

2 tbsp. olive oil

4 cups all purpose flour

2 bulbs of whole roasted garlic

1 chopped Spanish onion

1/4 chopped fresh garlic

1 bunch fresh basil

1 bunch fresh parsley

(reserve 1 tbsp. of chopped parsley)

1 # 10 can of whole peeled tomatoes

1 tbsp. fennel seed

3 cups vegetable oil for cooking

Salt/pepper

Procedure

Dough/Buns

In an electric mixing bowl using the hook attachment, mix the warm water, yeast, olive oil and molasses. Add the flour and the salt. The dough will become a wet mixture but will remain a little sticky. Remove the dough onto a floured clean surface and gently knead into a soft ball. Place the dough in a mixing bowl brushed with olive oil and cover. Store in a warm humid area for 30 minutes or until the dough rises to double its size.

Wrap 2 bulbs of whole garlic in aluminum foil and roast in a medium hot oven until very soft. Squeeze the whole bulbs of garlic to release the soft interior. Slightly chop the roasted garlic until it resembles a puree. Portion the dough into 1-inch round balls and knead in the roasted garlic while doing so. Place the prepared portioned raw dough balls on a sheet pan lined with parchment paper approximately 2 inches apart. Cover with plastic and allow the dough balls to rise again. After 20 minutes spray the raw dough balls with cold water, sprinkle with a pinch of freshly grated pecorino, salt and pepper and bake for 20 minutes in a 400 degree oven.

Meatballs

Mix the ground meat together with the cheese (reserve a pinch for garnish), eggs, bread crumbs, and three quarters of the amount of chopped parsley, cold water, salt and pepper. Roll the balls to same shape as the buns. In a large shallow sauce pot heat the vegetable oil. Pan fry the meatballs until thoroughly browned. Remove the meatballs and add to the same pan the chopped Spanish onion, chopped fresh garlic, basil, and parsley and fennel seed. Cook together for 5-8 minutes until the vegetables brown slightly. Add the can of tomatoes and, using the can, fill halfway with water and add the water to the sauce. Cook the sauce 30 minutes, pass through a food mill and continue cooking. Add the meatballs back to the sauce and cook the meatballs in the sauce for an additional 30 minutes.

Cut the baked garlic buns in half and toast the cut side. Top the meatballs with grated pecorino and chopped parsley and reheat to melt the cheese. Assemble the sliders and use a skewer to keep them from sliding all over the place. You can also use some fresh arugula leaves under the sliders for color garnish and to keep them from sliding.









Andrew Carmellini - Chef and Owner

A Voce | 41 Madison Avenue | New York, NY 10010 | 212-545-8555

avocerestaurant.com



Serves 4

Ingredients

Dough

6 cups "00" flour plus more for flouring surface and dough

- 10 whole eggs
- 6 egg yolks
- 2 tbsp. olive oil
- 1 tsp. salt

Ravioli (This can be done up to 1 day in advance)

2 tbsp. olive oil

1 small carrot, sliced

1/2 lb. veal, cut into 11/2" cubes

1 small onion, rough chopped

1/2 lb. short ribs, cut into 11/2" cubes

1 stalk celery, rough chopped

1/2 lb. pork butt, cut into 11/2" cubes 1/2 cup bacon, rough chopped in

1 clove garlic, smashed 1 tomato, rough cut

1/2 cup bacon, rough chopped in approx. 1/2-inch pieces (about 3 oz.)

1 tbsp. tomato paste

1 tbsp. all-purpose flour

1 cup red wine

2 cups chicken broth

2 fresh bay leaves

1 tsp. salt

1/4 tsp. pepper

To finish the filling

1/4 cup grated parmesan

2 egg yolks

Only if required for stickiness: 2 tbsp. breadcrumbs (see below)

To finish the pasta

For the egg wash:

1 egg beaten together with 1 tbsp. water

Tomato sauce

For the base:

6 beefsteak tomatoes, washed, cored and scored—as ripe as possible

1 heaping tsp. sea salt or Kosher salt

Flavored oil

4 cloves garlic, crushed

½ cup extra virgin olive oil

 $\frac{1}{2}$ cup (packed) uncut basil leaves, washed

Pinch pepperoncini

To finish the dish

2 tbsp. butter

½ cup grated parmesan cheese

½ cup basil, roughly chopped

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