

## SAVORY BLACK & WHITE COOKIES

### Lady Apple Puree

- 4 cored and quartered lady apples, skin on
- ½ cored and quartered Honeycrisp apple, skin on
- 3 cranberries, for color
- ⅓ cup white wine
- ¼ cup sugar
- 1 teaspoon salt
- ¼ teaspoon malic acid

Combine the quartered apples and cranberries in a cryovac bag and seal airtight. Place the bagged apples in a pot and cover with water. Bring the water to a simmer over medium heat. Cook the apples at a simmer until soft, about 1 hour. Shock the bagged apples in the ice bath. Remove the cold apples from bag and transfer to a blender. Puree the apples and cranberries with the malic acid, wine, sugar, and salt, until smooth. Transfer the puree to a saucepot and cook over medium heat, stirring constantly, until thick and jam-like, about 15 minutes. Pass the apple jam through a fine mesh tamis. Chill the jam over the ice bath. Reserve refrigerated for up to 3 days.

### Cheddar Shortbread Cookies

- 15 tablespoons butter
- 1 ½ cups finely grated New York state cheddar
- ¾ cup finely grated gruyere
- ⅓ cup finely grated Cabot clothbound cheddar
- 2 tablespoons + 2 teaspoons olive oil
- 1 ½ tablespoons salt
- 4 ¾ cup flour

Contributed by Celebrity Chef Daniel Humm

Preheat a convection oven to 325°F, low fan. In the bowl of a stand mixer fitted with a paddle attachment, cream the butter on medium speed until soft, about 2 minutes. Add the cheese and mix in on low speed. Slowly stream in the oil, being careful to maintain the emulsion. Separately, combine the salt and flour in a mixing bowl. Once the cheese and oil are fully incorporated, add the salt and flour mixture in thirds. Continue to mix on low speed until the flour has almost fully incorporated. Raise the speed to medium high and mix until completely smooth. Place the dough between two sheets of parchment paper and roll to ⅛ inch thick. Using a 3 ½-inch ring mold, punch rounds from the dough and lay out in a single layer, evenly spaced, on 2 baking sheets lined with non-stick baking mats. Freeze the cheddar punches until frozen, about 15 minutes. Place another non-stick baking mat on top of the cheddar punches and bake for 12 minutes, turning once. Remove the top baking mats and let cool to room temperature on the baking sheets. Reserve in a dry, airtight container for up to 3 days.

### Cheddar Pastry Cream

- 4 egg yolks
- 2 tablespoons cornstarch
- ¾ cup + 2 tablespoons milk
- 1 ¼ cup finely grated Cabot clothbound cheddar
- ½ cup finely grated gruyere
- 7 tablespoons butter, room temperature
- 1 ½ teaspoons salt

Prepare an ice bath. In a small mixing bowl, whisk the egg yolks and cornstarch together to combine. In a saucepot over medium heat, bring the

milk to a simmer. Whisk in the cheeses until completely melted. Whisk a small amount of the milk mixture into the egg mixture to temper. Slowly whisk the egg mixture back into the remaining milk mixture. Bring the mixture to a boil whisking constantly until the starch has cooked out and the mixture has thickened, about 10 minutes. Remove the mixture from the heat and place in the bowl of a stand mixer fitted with a paddle attachment. Mixing on low speed, add the softened butter in thirds until fully incorporated, being careful to maintain the emulsion. Season with salt. Cover the pastry cream with a layer of plastic wrap directly on the surface and chill over the ice bath.

### **Black Glaze**

1  $\frac{3}{4}$  cup cocoa butter  
2 tablespoons vegetable ash powder  
1 cup butter, room temperature  
1 teaspoon salt

In a saucepan over medium heat, melt the cocoa butter. Once melted, add the vegetable ash powder and salt. Mix until fully incorporated and then transfer the cocoa butter mixture to a small mixing bowl. Using an immersion blender, slowly add in the softened butter. Blend until smooth, being careful to maintain the emulsion. Keep at room temperature.

### **White Glaze**

1  $\frac{3}{4}$  cup cocoa butter  
1 teaspoon salt  
1 cup butter, room temperature  
 $\frac{1}{2}$  cup + 2 tablespoons white cocoa butter

In a saucepan over medium heat, melt the cocoa butter. Once melted, add the salt and transfer the cocoa butter mixture to small mixing bowl. Using an immersion blender, slowly add in the softened butter and white cocoa butter. Blend until smooth, being careful to maintain the emulsion. Keep at room temperature.

### **To Finish**

Spread half of the cookies out in a single layer on a parchment lined baking sheet. Whip the pastry cream with a paddle attachment on high speed until smooth, about 2 minutes. Transfer the pastry cream to a piping bag fitted with a #802 pastry tip. Pipe the pastry cream in a complete ring onto each of the laid out cookies. Using a pastry bag, pipe the apple puree into the center of each ring of pastry cream. Set aside. Make sure both glazes are the consistency of melted chocolate. It may be necessary to microwave or refrigerate the glazes to achieve the proper consistency. Dip each of the remaining cookies into the white glaze, coming up about  $\frac{3}{4}$  of the way up the cookie. After dipping each cookie, tap the cookie gently on the edge of the mixing bowl to eliminate any air bubbles. Drag the cookie along the rim of the mixing bowl to remove any excess glaze. Place each dipped cookie on a parchment lined baking sheet, pushing each cookie slightly to prevent the glaze from pooling. Refrigerate the cookies until the glaze is set. Using a gloved hand, hold the white glazed side of the cookie and repeat the process with the black glaze, coming halfway up the cookie. Move quickly to prevent a fingerprint on the glaze. Refrigerate the black & white glazed cookies until the glaze is set. Top each filled cookie with a glazed cookie to finish.

Makes about 32 cookies.

## CHEF DANIEL HUMM



Daniel Humm is the chef/co-owner of Eleven Madison Park and The NoMad and NoMad Bar at The NoMad Hotel. His cuisine is focused on the locally sourced ingredients of New York, with an emphasis on simplicity, purity, and seasonal flavors.

A native of Switzerland, he was exposed to food at a very young age, and began working in kitchens at the age of 14. From there he spent time in some of the finest Swiss hotels and restaurants before earning his first Michelin star at the age of 24. In 2003, Daniel moved to the United States to become the executive chef at Campton Place in San Francisco, where he received four stars from the San Francisco Chronicle. Three years later, he moved to New York to become the executive chef at Eleven Madison Park.

Over the course of Daniel's tenure, he and Eleven Madison Park have received numerous accolades, including four stars from the New York Times, six James Beard Foundation Awards (including Outstanding Chef and Outstanding Restaurant in America), three Michelin Stars, and a top spot on the San Pellegrino list of the World's 50 Best Restaurants. In 2011, Daniel and partner Will Guidara purchased Eleven Madison Park from Union Square Hospitality Group and the following year also opened the critically acclaimed NoMad. Since its opening, The NoMad has garnered three stars from the New York Times, one Michelin Star, and a James Beard Foundation Award.

Together with Will, he is the author of *Eleven Madison Park: The Cookbook* and *I Love New York: Ingredients and Recipes*, with *The NoMad Cookbook* set for release in the fall of 2015.

## AUTUMN SQUASH SOUP WITH PUMPKIN SEEDS & ANISE

Contributed by Celebrity Chef Donatella Arpaia

### INGREDIENTS

3 sprigs of fresh thyme  
4 whole cloves  
1 star anise pod  
1 teaspoon multicolored peppercorns  
1 large butternut squash or 1 ¼ pounds frozen cubed squash  
2 tablespoons extra-virgin olive oil plus extra for drizzling  
3 shallots, thinly sliced  
3 garlic cloves, thinly sliced  
4 cups low-sodium chicken broth  
1 teaspoon kosher salt  
Freshly ground black pepper  
2 tablespoons orange blossom, clover, or lavender honey  
2–3 tablespoons hulled pumpkin seeds (pepitas), toasted

### METHOD

Place the thyme, cloves, star anise, and peppercorns in the center of a piece of cheesecloth and tie into a pouch. Set aside.

If starting with a whole squash, use a vegetable peeler to remove all of the skin (it's very thick so be sure to get all of it off) and halve the squash lengthwise. Remove the seeds and discard. Cut into 1 inch chunks.

Warm the olive oil in a large sauce pan over medium heat. Add the shallots and garlic and cook about 2 minutes, until softened and fragrant.

Add the squash, broth, salt, plenty of pepper, and the spice bag. Simmer, partially covered, until the squash is tender (25 to 30 minutes for raw squash, 15 minutes for frozen).

Remove the bag of spices and puree the soup until super smooth with an immersion blender or in a blender.

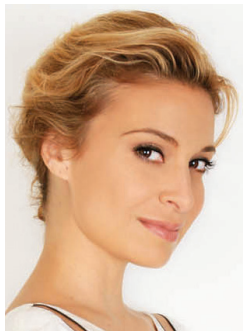
To serve, ladle into bowls, drizzle with the honey, garnish with the pumpkin seeds, and add a final drizzle of extra-virgin olive oil.

Serves 4 to 6.

### Chef Tip

For this recipe you'll need a blender or immersion blender and cheesecloth.

Be sure to put spices in a cheesecloth and take them out before blending.



TV personality, restaurateur, and cookbook author, Donatella Arpaia, is best known for her role as head judge on Food Network's *Iron Chef America* and *The Next Iron Chef*. She is a regular contributor to NBC's *TODAY* where she offers her culinary expertise and mouth-watering recipes. She is the owner of critically-acclaimed restaurants Prova and Kefi in New York City.

She grew up in a family of restaurateurs, but pursued a brief career as a corporate attorney before returning to her undeniable passion for the culinary arts. Donatella has lent her expertise to a string of successful restaurants like Davidburke & Donatella, Anthos, and Kefi. These projects and more have collectively earned substantial praises, such as Michelin Stars, Five Diamond Awards, and James Beard nominations.

Donatella is a two-time winner of the New York Food & Wine Festival's Meatball Madness competition. She beat out major names in the culinary world- proving there is no substitute for a classic recipe! Donatella currently sells the same meatballs in frozen form on HSN alongside her signature line of kitchen solutions.

Donatella is wife to renowned heart surgeon, Dr. Allan Stewart. They live a balanced life in New York City with their son, devouring every moment with their own spirited style.

[www.donatellaarpaia.com](http://www.donatellaarpaia.com)

## CURRIED CREAM OF CAULIFLOWER & APPLE SOUP

Contributed by Celebrity Chef Daniel Boulud

### For the Soup

4 cups unsalted chicken stock or low-sodium chicken broth  
1 ½ tablespoons unsalted butter  
1 cup onions, chopped  
2 teaspoons Madras curry powder  
½ teaspoon saffron threads or 2 pinches of saffron powder  
1 cup Golden Delicious or McIntosh apple, peeled, split, cored, and sliced  
4 cups cauliflower (about 1 medium head), greens and stem discarded, head broken up into small florets  
1 cup heavy cream  
Salt and freshly ground white pepper  
1 tablespoon minced chives

Warm the chicken stock over medium heat. Separately, melt the butter in a Dutch oven or large pot over medium-low heat. Add the onion, curry powder and saffron and sweat for 2 minutes, stirring often. Add the apple. Sweat for another 5 minutes, stirring often. Add the cauliflower and warm chicken stock and bring to a boil. Lower the heat so the liquid simmers and cooks. Skim the surface regularly to remove fat and foam until the cauliflower is tender when pierced with a knife, about 20 minutes. Add the cream and cook for 3 more minutes. Season to taste with salt and pepper.

Transfer the soup (in batches if necessary) to a blender or food processor and purée until very smooth. Strain the soup through a fine-mesh sieve. Season to taste with salt and pepper if needed. (The soup can be made a day in advance, cooled completely, covered and refrigerated overnight. Rewarm before serving.)

### For the Apple Garnish

1 cup Golden Delicious or McIntosh apple, peeled, split, cored and cut into ¼-inch dice  
1 teaspoon Madras curry powder  
¼ teaspoon saffron threads or 1 pinch of saffron powder  
Salt and freshly ground white pepper

Place the apple with 1 tablespoon of water in a pan over medium heat. Add the curry powder, saffron, and season to taste with salt and pepper. Mix well. Cover and cook until the apples are tender, about 3 minutes. Strain and keep warm.

### Presentation

Ladle the soup into 4 warm soup bowls. Evenly divide the diced curried apple over the top and garnish with the chives.

### Yield

Serves 4 to 6.

## CHEF DANIEL BOULUD



Daniel Boulud, a native of Lyon, France, is today considered one of America's leading culinary authorities and one of the most revered French chefs in New York, the city he has called home since 1982. Daniel is chef-owner of Bar Boulud, Boulud

Sud, Café Boulud, db bistro moderne, DBGB Kitchen and Bar, Épicerie Boulud, Maison Boulud, db Brasserie and is probably best known for the exquisitely refined DANIEL, a Relais & Châteaux restaurant. Outside of New York, Chef's seasonal French-American cooking is found in Las Vegas, London, Singapore, Miami, Montréal, Palm Beach, Toronto, Washington DC and Boston. Daniel Boulud is the author

of nine cookbooks, including his recent *My Best: Daniel Boulud* (Ducasse Books, November, 2014) and *DANIEL: My French Cuisine* (Grand Central Publishing, October 2013), the recipient of multiple James Beard Foundation awards including "Outstanding Chef" and "Outstanding Restaurateur," and was named a Chevalier de la Légion d'honneur by the French government. He is a generous supporter and Co-President of Citymeals-on-Wheels and is also Chairman of the Bocuse d'Or USA Foundation.

## Ingredients

60 oysters, shucked fresh (discard any punctured muscles)

keep all the liquid

1 ½ cups heavy cream

½ cup loosely packed rosemary leaves

3 pinches ground black pepper

1 pinch cayenne pepper

2-3 pinches salt

1 cup finely cut chives

## Procedure

1. Scrub the shells clean.
2. Shuck the oysters into a bowl with the liquid (liquor) from the shell (keep very cold).
3. Place the rosemary into a sachet.
4. Heat the cream to 180°F with the sachet cook 2 minutes, remove the sachet.
5. Season with the spices.
6. Pour the cream over the oysters and let cool.
7. Serve the oyster with some cream in a chinese spoon garnished with the chive rondels.

## Yield

Serves 50–60.



## CHEF MICHAEL KORNICK



When Chef Michael Kornick opened mk The Restaurant in 1998, he turned a once-unfrequented corner of Chicago's River North neighborhood into a landmark destination of the Second City restaurant scene. Today, Kornick operates mk alongside his wife and business partner, Lisa. Throughout his years in the hospitality industry, he has developed a deep understanding of just what guests desire in a dining experience. "People genuinely

have a need to be cared for," Kornick says. "We pay a lot of attention to empowering guests to take ownership of their time with us. What people really want is to have it their way, and at my restaurants, we simply provide the guidance." With this philosophy, Kornick and mk have continually garnered national attention, including five consecutive James Beard Foundation nominations, three stars from the *Chicago Tribune*, a number-one rating from *Zagat*, and recognition as a *Condé Nast Traveler* "Hottest Restaurant in the World."

In 2009, 11 years after opening mk, Kornick and his partner David Morton launched DMK Burger Bar to critical acclaim in Chicago's Lakeview neighborhood, serving grass-fed beef burgers, hand-cut fries, and craft beers. They next opened Fish Bar, Ada Street, County Barbeque, and Henry's Swing Club followed by a DMK Burger Bar and DMK Burger and Fish in greater Chicago.

A native of Highland Park, IL, the Culinary Institute of America alum got his start at the famed Quilted Giraffe in New York. He assumed his first executive chef role at Gordon Sinclair's Gordon Restaurant in Chicago in 1985. Kornick worked with Rich Melman at Chicago's Lettuce Entertain You Enterprises, Inc. and then, at age 28, became the youngest executive chef at the Four Seasons Hotel Company at their Boston property. Kornick returned to Chicago as managing partner for the KDK Restaurant Group, launching Marché and Red Light in 1993 and 1997, the latter earning a spot on John Mariani's annual "Best New Restaurants of the Year" in *Esquire* magazine. Over the past 15 years through his consulting business, Kornick has also helped define and create restaurants around the country.

Kornick has a great appreciation for wine and mk has one of the finest selections in Chicago. As a collector and chef, Kornick has a great talent for pairing wine and food, and has been sought out to chef many important wine functions from coast to coast.

Understandably, much of Kornick's life revolves around his restaurants, but working in tandem with his wife and spending plenty of time with his four children make for a schedule that is as productive as it is rewarding. Along with these wholesome values is his commitment to philanthropy; Kornick and all of the DMK Restaurants proudly celebrate initiatives for 365 Days of Giving. He and his family reside in the Chicago suburb of Evanston.

## CRANBERRY SAUCE

### Ingredients

- 2 pounds of fresh cranberry
- 1 gallon cranberry juice
- 12 oranges zested and juiced
- 1 cup orange blossom honey
- 2 cinnamon sticks
- 4 whole star anise
- ½ bunch picked thyme

Contributed by Celebrity Chef John Mooney

### Procedure

In a medium saucepot bring the cranberry and orange juices to a simmer. Blanch the cranberries until the skin cracks, about 1 minute. Remove cranberries with a slotted spoon and place on a sheet tray in a single layer. Add the honey, cinnamon and star anise to the juice and reduce on low heat until syrup forms. Dust the cranberries with thyme and orange zest. Pour the cranberry syrup over the berries and chill over night in the refrigerator. Serve chilled or at room temperature. Store refrigerated.

### Yield

2 Quarts

## CHEF JOHN MOONEY



As Executive Chef of Bidwell, John Mooney has developed an innovative seasonal American menu, responsibly sourced from purveyors as local as his Union Market neighbors, and from Bidwell's planned rooftop garden. Prior to opening Bidwell in January 2014 with business partner Mick O'Sullivan, John's career took him on a winding, global culinary journey, creating menus and overseeing kitchen operations everywhere from India to Ireland and ultimately back to New York City and Washington D.C.

John's culinary career began at Kendall Culinary School in Illinois, where he completed his internship working at The Signature Room at the 95th atop Chicago's John Hancock Center. Upon graduation, John worked under celebrated Chefs Gabino Sotelino at nouvelle French restaurant Ambria and Chef Dean Fearing at The Mansion on Turtle Creek in Dallas.

In 1995, John was appointed Sous Chef at Washington D.C.'s high-end restaurant Red Sage, and Asian street food venture RAKU by restaurateur Mark Miller and Chef Randall Warder. In 1997, John traveled to New York to become the Sous Chef at Tapika restaurant and Michael Jordan's The Steak House, working with Chef David Walzog and the Glazier Restaurant Group.

In 1998, he joined the team at the W Hotel New York, working with Drew Nieporent and Chef Michel Nischan to launch the hotel's flagship restaurant, Heartbeat. At Heartbeat, John expanded his interest in seasonal, fresh and organic produce, working as Chef de Cuisine and later as Executive Chef. In 2004, John was named one of the 'Best Hotel Chefs' in the USA by the James Beard Foundation for his work at Heartbeat. Also in 2004, John was appointed corporate consulting Chef of India's luxurious Taj Hotel group. Here, he opened India's first organic restaurant, PURE by Michel Nischan, and re-opened New Delhi's premier fine-dining restaurant, Orient Express.

In 2006, John moved to Dublin, Ireland, where he was appointed executive Chef at the iconic restaurant The Saddle Room in The Shelbourne Hotel. At the end of 2008, John returned to the United States to open Highland Manor in Apopka, Florida, alongside partner Mick O'Sullivan—whom he met at Red Sage.

It is with Mick that he opened Bell Book & Candle in 2010, where he remains Chef/ Partner. Bell Book & Candle uses an aeroponic system to grow their vegetables on the roof of their West Village location. BB&C also received the sustainability award from Star Chefs for 2011. John and Mick are currently in the process of building a similar aeroponic rooftop garden on the top of Union Market for Bidwell.

**Bean Salad**

- 1 tablespoon extra virgin olive oil
- ⅓ cup finely chopped celery
- ½ cup finely chopped carrot
- ½ cup finely chopped shallots
- 2 garlic cloves, minced
- 3 tablespoons lemon juice
- 2 teaspoons chopped fresh parsley
- 2 teaspoons chopped fresh mint
- 2 teaspoons chopped fresh basil
- 2 tablespoons water
- 1 (15-ounce) can cannellini beans or other white beans, drained

**Salmon**

- 2 teaspoons chopped fresh thyme
- 1 teaspoon chopped fresh parsley
- ½ teaspoon salt
- ⅛ teaspoon black pepper
- 4 (6-ounce) salmon fillets (about 1-inch thick)
- 3 tablespoons lemon juice

Preheat oven to 375°F.

To prepare bean salad, heat the oil in a medium nonstick skillet; add celery, carrot, shallots, and garlic. Cook 4 minutes or until tender; add juice and next 5 ingredients (juice through beans). Cook bean mixture 2 minutes or until thoroughly heated, stirring constantly. Remove from heat; cover.

To prepare salmon, combine thyme, 1 teaspoon parsley, salt, and pepper in a small bowl; sprinkle evenly over fish. Place fish on a baking sheet or broiler pan lined with aluminum foil. Bake at 375°F for 14 minutes or until fish flakes easily when tested with a fork. Remove from oven; sprinkle evenly with 3 tablespoons juice. Serve with bean salad.

## CHEF STEPHEN LEWANDOWSKI



As Chef and Owner of Harlan Social and Harlan Publick, Stephen recently brought his culinary expertise and creative visions from New York City to Connecticut. Harlan Social has been recognized as the premier dining and social establishment of South End Stamford and the surrounding area. Harlan Publick is regarded as a neighborhood favorite in vibrant South Norwalk.

Prior to opening the Harlan restaurants, Stephen was the Corporate Chef for Myriad Hospitality Services in downtown New York City. Stephen is credited for bringing restaurants, such as Tribeca Grill, to new levels through creative, high quality cuisine and impeccable operations and service.

As Corporate Chef for Myriad Hospitality Services, Stephen oversaw the development of operations for all of the company's restaurants and played an instrumental role in designing and opening the client kitchens of Myriad Hospitality Services, most recently The Acela Club at Citifield and The Daily Burger at Madison Square Garden.

Stephen's resume reflects that he has been trained in all aspects of the culinary world—corporate, conventional, fine dining, and off premise, to name a few. After graduating from the Culinary Institute of America, he refined his craft at Manhattan's Abby, Gotham Bar & Grill, The Peabody Orlando and several Ritz Carlton properties. He joined Tribeca Grill in 2000 and was promoted to Executive Chef in 2003. Stephen has traveled throughout the world with Regent Seven Seas Cruises as a celebrated guest chef.

Stephen participates in many charitable events, including Share our Strength, Taste of the NFL, City Meals on Wheels, and AIWP's Day of Taste, a discovery-based program that teaches 4th and 5th grade students how food weaves its way from farm to table.

Stephen has been featured in numerous publications, including the *New York Times*, *Bon Appetit*, *Wine Spectator*, *Cooking Light*, and *Food and Wine*. He has also made multiple media appearances, including the Food Network, CNN, *Good Morning America*, Martha Stewart Omnimedia, *Fox News*, *Behind the Burner*, *In New York*, *WHERE Magazine*, and Julie & Julia Promotions.

**This sweet and silky fish dish, which has been cloned at restaurants all over the country, is fairly simple to make, though it's somewhat time-consuming: Nobu Matsuhisa of the Nobu restaurant empire recommends marinating the black cod in a good deal of the sake-miso marinade for 2 to 3 days. *Easy Way: let the fish marinate overnight in just enough sake and miso to coat it.***

**TOTAL TIME: 30 MIN    SERVINGS: 6**

3 tablespoons mirin

3 tablespoons sake

½ cup white miso paste

⅓ cup sugar

Six 6- to 7-ounce skinless black cod fillets, about 1-½ inches thick

Vegetable oil, for grilling

Pickled ginger, for serving

In a small saucepan, bring the mirin and sake to a boil. Whisk in the miso until dissolved. Add the sugar and cook over moderate heat, whisking, just until dissolved. Transfer the marinade to a large baking dish and let cool. Add the fish and turn to coat. Cover and refrigerate overnight.

Preheat the oven to 400°F. Heat a grill pan and oil it. Scrape the marinade off the fish. Add the fish and cook over high heat until browned, about 2 minutes. Flip the fish onto a heavy rimmed baking sheet and roast for 10 minutes, until flaky. Transfer to plates and serve with pickled ginger.