

The Culinary Arts Center,

presented by *Food & Wine* magazine

a culinary adventure at sea

for those with an appetite for fun and adventure



Holland America cruises are celebrated for conveying guests to exotic destinations in splendid ease and luxurious comfort. Our five-star onboard service is second to none. And the cuisine! Imaginative creations that draw inspiration from local preparations and fresh fare along the way. Our acclaimed guest chefs, wine experts and cookbook authors will not only please your palate, they will refresh and inspire your own culinary creativity.

Learn the secrets of fine cuisine.

Now, our guests are invited to participate in an exciting new culinary adventure: discovering tips and techniques from some of the world's most respected chefs, wine experts and cookbook authors. Whether you're a gourmet cook yourself, a wine aficionado or a devotee of the Food Network—no matter your level of expertise—you and your friends are sure to enjoy Holland America's fabulous Culinary Arts Center, presented by *Food & Wine* magazine.

Entertaining, hands-on learning.

Each Culinary Arts Center features a state-of-the-art kitchen with a large cooking display counter and plasma video screens for close-up views. Guests observe gourmet demonstrations in a theater-style setting, as well as participate in hands-on cooking classes limited to just 12 guests. Available for a small additional charge, the classes offer participants a unique opportunity to learn firsthand from a world-class chef. Other opportunities may include book signings, themed lectures, question-and-answer sessions, specially designed onboard menus and more.

A group of friends and an experience to savor.

Now groups can customize their own special culinary cruise experience. This program is a great way for food and wine aficionados, epicurean groups, dinner clubs and those who simply love to cook to add a unique dimension to the cultures and places they visit.

Partner with a local restaurant, chef or other culinary expert to create your own memorable group cruise experience.*

Current schedule of culinary experts:



Michael Kloeti

Exec Chef, Michaels on the Hill, Stowe, Vermont

Switzerland native Michael Kloeti has worked in New York City's 4-star Lespinasse and the award winning Lodge at Koele in Lanai, Hawaii. He offers innovative European cuisine using local, organic products, and is passionate about teaching children & their parents the personal & global benefits of sustainable agriculture. Michael has a regular cooking segment on Vermont news television and has been invited as a guest chef in locations from Disney World to Boston.

Michael Kloeti

- ms Maasdam
- 14-DAY
SOUTHERN
CARIBBEAN
- Apr 24, 2009



Marisol Koczal Simon

Culinary Educator, Author and Chef, Denver CO

Marisol Koczal Simon

- ms Oosterdam
 - 12-DAY
MEDITERRANEA
N EMPIRES
 - May 07, 2009
-



Kirsten Dixon

- ms Veendam
- 7-DAY
NORTHBOUND
GLACIER BAY
DISCOVERY
- May 17, 2009

Kirsten Dixon

Executive Chef and Owner Within the Wild Lodges, Alaska

Kirsten Dixon is chef/owner of Within The Wild Adventure Company, an Alaskan travel company offering three remote boutique adventure lodges. With husband Carl, she owns and operates Redoubt Bay Lodge, a bear-viewing destination near the Finger Lake checkpoint along the Iditarod Trail, and Tutka Bay Lodge, an ocean-based lodge in Kachemak Bay. After attending culinary school at Cordon Bleu in Paris, she earned her master's degree in gastronomy from Adelaide University in Australia. Author of several cookbooks, she's working on a collection of favored recipes from her twenty-five years of cooking in the Alaska backcountry.



Perry Mascitti

- ms Amsterdam
- 7-DAY
ALASKAN
EXPLORER
- Jun 13, 2009

Perry Mascitti

Exec Chef Tulalip Bay & Blackfish, Marysville WA

A graduate of the Culinary Institute of America, award-winning chef Perry Mascitti is Executive Chef at Tulalip Resort Casino. His culinary philosophy is to provide creativity beyond what's expected, teach and mentor with respect, have passion for everything one does and learn continually about other cultures. Prior to Tulalip, Perry was the Executive Chef at Fantasy Springs Resort Casino in Indio, California, Executive Banquet Chef at the Pechanga Resort Casino in Temecula, California and Chef/Owner of the Sage Catering Co. in San Diego. In December 2008, he was an Invitee Chef at the James Beard House in NYC.



Oliver Reschreiter

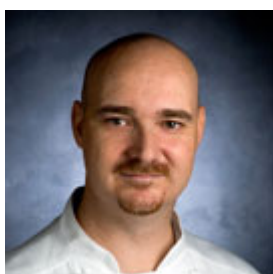
Exec Chef JW Marriot Desert Springs Resort, Palm Desert, CA

At age 15, Oliver Reschreiter started his career at the Culinary Institute Klessheim in his hometown, Salzburg, Austria. At the prestigious Hotel Edelweiss in Zuers, he became personal chef for the late Princess Diana during her vacations. He's cooked for such celebrities as King Hussein

Oliver Reschreiter

- ms Ryndam
- 7-DAY
NORTHBOUND
HUBBARD
GLACIER
DISCOVERY
- Jun 19, 2009

and Queen Noor and Princess Stephanie of Monaco. After earning his European Executive Chef Certification in 1997, Chef Oliver joined Marriott hotels, in New Orleans. Now he is national recruiter for Marriott International, traveling to prestigious schools, like the Culinary Institute of America, in search for upcoming talent.



Lee Hillson

- ms Oosterdam
- 12-DAY
MEDITERRANEA
N ROMANCE
- Jun 24, 2009

Lee Hillson

Executive Chef of Royal Palms Resort and Spa

At 16, Lee Hillson enrolled in culinary school at Bournemouth and Poole College in his native England. After graduation he worked at the Hyatt in Austin, Texas, London's Roux Patisserie, the Michelin star Le Poussin in Hampshire, England and Hintlesham Hall in Ipswich. He served as Executive Sous Chef at Vanderbilt Hall in Newport, Rhode Island, and Sous Chef at T. Cook's at Royal Palms Resort in Phoenix, later becoming Executive Chef.

-
- ms Noordam
 - 10-DAY
MEDITERRANEA
N
ENCHANTMENT
 - Jun 28, 2009

Randy Lewis

Exec Chef / La Provence / Lacombe, LA

**Presented by Food & Wine Magazine*

-
- ms Zaandam
 - 7-DAY
ALASKAN
EXPLORER
 - Jul 03, 2009

Cathal Armstrong

Exec Chef / Restaurant Eve / Alexandria, Virginia

**Presented by Food & Wine Magazine*



Bruce Weinstein and Mark Scarbrough

- ms Prinsendam
- 14-DAY CELTIC KINGDOMS
- Jul 03, 2009

Bruce Weinstein and Mark Scarbrough

Authors, "Ultimate" cookbook series

Bruce Weinstein and Mark Scarbrough have written fourteen cookbooks, are Contributing Editors to *Eating Well* magazine, and are featured columnists in Today's Health and Wellness, *Relish Magazine*, and on weightwatchers.com. They are the co-creators of the best-selling "*Ultimate*" cookbook series, which features ten single-subject ultimates, from ice cream to party drinks, potatoes to shrimp and more. Bruce and Mark have also written *Cooking for Two* and *Great Grilling*. They write regularly for *Cooking Light*, *Wine Spectator*, *Cooking Pleasures*, *Gourmet*, and *The New York Times*.



Matt Gennuso

- ms Volendam
- 7-DAY GLACIER BAY INSIDE PASSAGE
- Jul 08, 2009

Matt Gennuso

Exec Chef / Chez Pascal / Providence, RI

Matthew Gennuso is chef/owner of Chez Pascal, a French-American bistro in Providence, Rhode Island. Trained at the Culinary Institute of America, he's cooked at some of the best restaurants on either coast, including Oliveto in Oakland, California, Gramercy Tavern in New York, and Hamersley's Bistro in Boston. After a stint at Prezza in Boston's North End, Gennuso and his wife, Kristin, took over Chez Pascal in 2003 to rave reviews. The Providence Journal wrote that Gennuso was the chef she'd want cooking for her in heaven, explaining, "...Any chef worth his salt can work wonders with ingredients like lobster or foie gras, but the real mark of talent is the ability to elevate something as basic and ubiquitous as a hot dog..."

- ms Maasdam
- 7-DAY CANADA & NEW ENGLAND DISCOVERY
- Jul 18, 2009

Stewart Woodman

Exec Chef / Heidi's / Minneapolis, MN
**Presented by Food & Wine Magazine*



Paul Arenstam

Exec Chef Hotel Vitale &Americano, San Francisco

Massachusetts native and graduate of the prestigious Culinary Institute of America in New York, Paul was trained in French Cuisine. He apprenticed at Fennel in Santa Monica, graduating in 1991, and returned to LA to join Chef Joachim Splichal at Patina. He was promoted to Sous Chef at Splichal's Bistro Classique; Pinot in Studio City and relocated to San Francisco in 1994 to be part of the team bringing Rubicon to national attention. There he worked his way up to Chef de Cuisine, and in 2000 opened his critically acclaimed Belon. Fate would push Paul to an even bigger stage as Chef of the bustling Grand Café, now with famed Hotelier Chip Conley.

Paul Arenstam

- ms Amsterdam
- 7-DAY
ALASKAN
EXPLORER
- Jul 25, 2009

-
- ms Statendam
 - 7-DAY
SOUTHBOUND
GLACIER BAY
DISCOVERY
 - Jul 26, 2009

Michael Schwartz

**Presented by Food & Wine Magazine*



Donald Link

Exec Chef / Cochon / New Orleans, LA

**Presented by Food & Wine Magazine*

Donald Link

- ms Veendam
- 7-DAY
SOUTHBOUND
GLACIER BAY
DISCOVERY
- Aug 02, 2009

-
- ms Zuiderdam

Christina Pirello

- 7-DAY GLACIER *Television Personality, Host & Chef Christina Cooks / PBS*
BAY INSIDE
PASSAGE
 - Aug 08, 2009
-

- ms Rotterdam **Scott Tycer**
 - 12-DAY *Exec chef / Gravitas / Houston, TX*
SCANDINAVIA & **Presented by Food & Wine Magazine*
RUSSIA
ADVENTURE
 - Aug 11, 2009
-



Olga Krasnoff

- ms Eurodam
- 10-DAY COLORS
OF CANADA &
NEW ENGLAND
- Aug 27, 2009

Olga Krasnoff

Designer/Writer/Lecturer - Tabletop Landscapes, San Diego

Olga Krasnoff won a "You're What We're Famous for Award" for her work at Neiman Marcus and received the "Style Award" from Fashion Group International in 1999. For Tiffany & Co., she coordinated the Jewel Ball for Las Patronas, the America Garden Event for St. Germaine Auxiliary and won Tiffany's prestigious "Atlas Award" as Senior Interior Designer at Macy's. She collaborated with Home & Garden TV celebrities Kitty Bartholomew, Joe Ruggirio, Chris Casson Madden and International Designer Agnus Bourne. Olga is currently employed as a tabletop specialist and consultant at Bloomingdales.



George Duran

- ms Amsterdam
- 7-DAY

George Duran

Food Network / Pop Cuisine, Inc. / NY
**Presented by Food & Wine Magazine*

Chef/entertainer George Duran was born and raised in Venezuela, the son of Armenian immigrants. At New York University, he majored in Communications Studies, and in Paris he attended culinary school at the Ecole Superieure de Cuisine Francaise Groupe Ferrandi. There, he hosted Pop Cuisine on France's Cuisine TV network. In 2005, Duran returned to New York—as host of Food Network's popular Ham on the Street and later, The Secret Life of..., His book,

- ALASKAN
EXPLORER
- Aug 29, 2009

Take This Dish and Twist It was published in October, 2008. He's interested in French, Armenian and South American cuisines and currently lives in Brooklyn, NY.



David McMillan

- ms Prinsendam
- 14-DAY
EUROPEAN
TAPESTRY
- Sep 06, 2009

David McMillan

Corp Exec Chef Consilient Restaurants, Dallas & LA

California native Chef David McMillan has been chef, owner, and caterer for top rated restaurants, hotels, Hollywood celebrities and world dignitaries. Former commis at Café Konig in Baden Baden, Germany, he's worked with Europe's most prestigious wine chateaus. Executive chef at Beverly Hill's famed Peninsula Hotel, and partner/executive chef of Legacy Restaurant, David presided over what LA Magazine voted one of the Ten Best New Restaurants in LA. David is now chef and owner of 62 Main in Colleyville, with food shaped by McMillan's Northern California roots with Bordeaux, Burgundy, and Napa accents.



Guiseppe Tentori

- ms Volendam
- 7-DAY GLACIER
BAY INSIDE
PASSAGE
- Sep 16, 2009

Guiseppe Tentori

Exec chef BOKA / Chicago

**Presented by Food & Wine Magazine*

Chef Tentori developed his culinary philosophy as a young boy on his grandmother's farm outside Milan. At 19, after finishing his culinary studies at Antica Osteria la Rampina in Milan, Tentori was invited by chef Gabriel Viti to work at his restaurant in Highland Park, Ill. and Tentori started working at Gabriel's. Giuseppe spent nine years perfecting his "simple and clean" cooking philosophy in the kitchen of Chicago's Charlie Trotter's restaurant, the last two as Chef de Cuisine. In July 2008, Food and Wine Magazine named Tentori one of its 10 "Best New Chef's."

**Ryan Hardy**

Exec Chef Little Nell / Aspen, CO

**Presented by Food & Wine Magazine*

Ryan Hardy, Executive Chef at The Little Nell in Aspen, loves to handcraft food. He cures his own prosciuttos, creates his own pear, plum, cherry and peach preserves, and provides the exclusive mountain town with his signature Farmhouse Cooking. A graduate of the California Culinary Academy in San Francisco, he cooked at Rubicon restaurant, the famed Coyote Café in Sante Fe, (where he fell in love with the traditions of Southwest cuisine) and went on to open The Coach House Restaurant on Martha's Vineyard November, 2002. Chef Hardy is an active member of the Slow Food Movement.

Ryan Hardy

- ms Rotterdam
- 14-DAY BLACK SEA & EGYPTIAN EXPLORER
- Oct 03, 2009

**Jacque Torres**

Master Pastry Chef & Chocolatier, Owner Jacque Torres Hudson Street / Jacque Torres D.U.M.B.O.

At 15, in his hometown of Bandol, France, Jacques apprenticed at La Frangipane, a small pastry shop. In 1983, he earned the degree of Master Pastry Chef, won the prestigious M.O.F. medal in 1986, the youngest chef to earn the distinction, and in 1988, launched the opening of the Ritz Carlton Hotel in Palm Springs. In 1989, he began at New York's Le Cirque, where he has served presidents, kings, and celebrities. Dean of Pastry Studies at New York's French Culinary Institute, he frequently makes television appearances on NBC's Today Show. His latest television series "Chocolate with Jacques Torres" can be found on the Television Food Network.

Jacque Torres

- ms Westerdam
- 7-DAY WESTERN CARIBBEAN
- Oct 18, 2009

- ms Zaandam
- 15-DAY CIRCLE HAWAII
- Oct 23, 2009

Robert Bohr

Wine Director / Cru / NY, NY

**Presented by Food & Wine Magazine*

- ms Maasdam
- 14-DAY

Richard Blaise

Top Chef 2008 Contestant / Santa Monica, CA

SOUTHERN
CARIBBEAN

- Oct 23, 2009

**Presented by Food & Wine Magazine*



Maria Hines

Exec Chef Tilth / Seattle, WA

**Presented by Food & Wine Magazine*

Maria Hines

- ms Zuiderdam
- 10-DAY
PANAMA
CANAL
SUNFARER
- Oct 24, 2009

One of *Food & Wine* magazine's "Top Ten Best New Chefs in America" in 2005, Bowling Green, Ohio, native Maria Hines has an A.S. in Culinary Arts, and has cooked from California to New York to France and Seattle, where she developed a commitment to preparing new American cuisine using seasonal and organic Northwest products. Hines' Tilth became the second restaurant in the nation to receive organic certification from Oregon Tilth in September of 2006. Her philosophy on the food experience is reflected at Tilth: service, presentation, reasonable prices and work by local artisans.



Bruce Weinstein and Mark Scarbrough

Authors, "Ultimate" cookbook series

**Bruce Weinstein and
Mark Scarbrough**

- ms Veendam
- 16-DAY SOUTH
AMERICA
EXPLORER
- Nov 19, 2009

Bruce Weinstein and Mark Scarbrough have written fourteen cookbooks, are Contributing Editors to *Eating Well* magazine, and are featured columnists in Today's Health and Wellness, *Relish Magazine*, and on weightwatchers.com. They are the co-creators of the best-selling "Ultimate" cookbook series, which features ten single-subject ultimates, from ice cream to party drinks, potatoes to shrimp and more. Bruce and Mark have also written *Cooking for Two* and *Great Grilling*. They write regularly for *Cooking Light*, *Wine Spectator*, *Cooking Pleasures*, *Gourmet*, and *The New York Times*.



Passion Fruit Marinated Tuna With Dragon Fruit, Almond And Dijon

MICHAEL BLOISE, WISH, MIAMI BEACH

FOR THE MARINADE

- 4 tuna loin portions, 6-8 ounces
- 1 Florida passion fruit, fresh
- 3 tablespoons soy sauce
- 1 tablespoon parsley, chopped

Combine all ingredients in a bowl and marinated tuna for 2 hours in refrigerator.

FOR THE SALAD

- 1 Dragon fruit, peeled and diced into 1/4 " chunks
- 4 portions of your favorite greens (spinach, watercress, red oak, etc)
- 1/2 cup almonds, slivered
- 1 red onion, small julienne
- 6 ounces Dijon dressing *see below

FOR THE DRESSING

- 1 shallot, peeled and sliced
- 2 thyme sprigs picked
- 1 1/2 tablespoons Dijon mustard
- 2 tablespoons honey
- 3 tablespoons rice wine vinegar
- 2 cups vegetable oil

PREPARATION

Combine all the ingredients, except oil, in a food processor. After mixture is semi-smooth, slowly drizzle in the oil until dressing has reached proper consistency. You may need to add more or less oil, depending on your preference. Season with salt and pepper to taste. Reserve in refrigerator. Grill the tuna, slice and serve over dressed salad. Enjoy!



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Grilled Halibut with Roasted Asparagus and Squash Emulsion

ALEXANDRA GUARNESCHELLI, BUTTER, NYC

This dish goes great with a Pinot Blanc or White Rioja.

SERVES FOUR

INGREDIENTS

4 tablespoons unsalted butter
1 large yellow onion, peeled and thinly sliced
2 shallots, peeled and thinly sliced
1 cup orange juice, (preferably freshly squeezed)
juice from 3 lemons
2 small green zucchini, thinly sliced
2 small yellow "summer" squash, thinly sliced
2 Granny Smith apples, cored and thinly sliced (do not peel)
2 teaspoons Spanish saffron threads
2 teaspoons ground cumin
2 teaspoons ground coriander (dried)
1 teaspoon ground ginger (dried)
Kosher salt and freshly ground black pepper
2 tablespoons extra-virgin olive oil
4 each 8-ounce halibut filets, skinless
20 pieces Green "Pencil" Asparagus, lightly blanched for 2 minutes and cooled in an ice bath

PREPARATION

MAKE THE SQUASH EMULSION:

Melt butter over low heat in a medium pot. Add the onion and the shallot and season with salt and pepper. Cook 5-8 minutes, or until the onion is tender.

Add the orange juice, lemon juice, zucchini and yellow squash. With a large metal spoon, stir until all of the vegetables are mixed. Cook over low heat for an additional 10 minutes.

Add the apple, saffron, cumin, coriander and ginger. Stir to mix. Season with salt and pepper. Cook for an additional 10 minutes.

While the sauce is hot, blend in batches in the blender or food processor until smooth. Taste for seasoning and reserve.

COOK THE FISH:

Heat one tablespoon of olive oil in a sauté pan over medium heat.

Season the fish on both sides with salt and pepper, and when oil begins to smoke lightly, place the halibut in the pan. Cook 2-3 minutes, or until light golden brown on first side.

Flip the fish over, and continue to cook, 5-8 minutes, to desired temperature.

COOK THE ASPARAGUS:

While fish is cooking, heat the remaining olive oil in a medium sauce pan. Add the asparagus, and lightly sauté until warm. Season with salt and pepper.

TO SERVE

Pour a round circle of the emulsion in the center of each of four dinner plates. Arrange 5 asparagus in the sauce on each plate and the halibut on top.



Marinated White Anchovies on Quinoa Croquettes with Spicy Saffron Aioli

BRAD FARMERIE, PUBLIC, NYC

SERVES 8

MARINATED ANCHOVY

24 boqueron (Spanish anchovies in oil)

1 clove garlic, thinly sliced

1/2 teaspoon dried oregano

Zest of 1/2 a lemon

1 red chili, cut into affine dice

1/4 cup extra virgin olive oil

8-10 cilantro stems- finely chopped

A few grinds of pepper

Drain the oil off of the fish and lay them in a single layer in a shallow dish.

Separately, combine all of the other ingredients in a mixing bowl and whisk them together.

Pour the mixture over the drained anchovies and refrigerate overnight.

SAFFRON AIOLI

This will make more than you need but it keeps well in the refrigerator

1/4 cup chardonnay vinegar
A big pinch of saffron
2 cloves garlic
1/2 shallot, thinly sliced
1 bay leaf
A few shakes of Tabasco
1 cup mayonnaise

In a saucepan, combine all of the ingredients except the mayonnaise. Place on a low heat and simmer until the liquid is almost evaporated. Remove the bay leaf and place the contents of the pot into a food processor. Add the mayonnaise and process to a fine puree. Set aside until needed.

QUINOA CROQUETTES

1/2 cup quinoa
3/4 teaspoon salt
3 scallions, thinly sliced
1/4 cup of grated parmesan cheese
2 tablespoons cilantro, fine chop
2 tablespoons parsley, fine chop
1 egg
1/4 cup flour

Place the quinoa in a saucepan over medium heat and lightly toast it for a few minutes. Add enough water to cover. Raise the temperature to a simmer and cook for about 12-15 minutes, when the quinoa will be al dente. Strain off the liquid and spread the quinoa on a sheet pan to cool. When cool, place quinoa in a mixing bowl and add all ingredients except the flour. Mix well. Add the flour, a little at a time, until well incorporated. Form into flattened balls and refrigerate until needed.

TO SERVE

Remove the quinoa croquettes from the refrigerator and deep fry at 375 until golden brown. Remove from the oil, allow them to drain, and season lightly with salt. Place three croquettes on each plate, top with a dollop of saffron aioli, and one marinated anchovy. Garnish the plate with micro greens and pickled onions. Enjoy!



Lobster Cheesy Mac

MARLIN KAPLAN, ONE WALNUT - CLEVELAND, OH

SERVES 8

INGREDIENTS

2 cups Black Butte Reserve cheese, grated
1 cup Gruyère cheese, grated
1 cup cream cheese
4 cups heavy cream
4 cups dry macaroni
1 tablespoon olive oil
2 shallots, minced
2 cloves garlic, minced
2 cups lobster meat, chopped
Salt and ground pepper, to taste
1/2 cup roasted red peppers, julienne
1/2 cup cilantro, chopped
1 tablespoon bread crumbs
4 tablespoons cilantro, chopped (for garnish)

PREPARATION

In top of double broiler, combine Black Butte, Gruyère and cream cheese, melt until mixture becomes creamy. Slowly add cream continuing to stir until smooth.

In large pot of boiling salted water, cook macaroni 8-10 minutes, until al dente.

In large sauté pan, heat olive oil. Add shallots and garlic, cook until golden. Add lobster and cook until opaque. Season with salt and pepper.

Drain pasta and add to lobster mixture. Add cheeses sauce, red peppers, and cilantro. Mix well. Divide mixture among 8 medium ramekins or pour into large casserole. Sprinkle on Parmesan cheese and bread crumbs. Bake in preheated 350°F oven for 7-8 minutes or until bread crumbs are golden brown and cheese bubbles. Remove from oven. Sprinkle on cilantro and serve.

TIPS

- Serve with a large mixed green salad with lemon dressing and warm sourdough bread.
- Substitute shrimp or crab meat for lobster.
- Drizzle on a little spicy basil as Cheesy Mac comes out of the oven.



Charbay Pomegranate Cocktail

MARKO KARAKASEVIC, CHARBAY WINERY AND DISTILLERY, ST. HELENA, CA

2 ounces Charbay Pomegranate Vodka
1 ounce Odwalla Pomegranate-Mango juice

Combine ingredients in a shaker with ice.
Shake until frosty and strain into a martini glass.
Garnish with a lemon twist.



Glazed Black Grouper with Thai Sweet Rice, Baby Eggplant, Bok Choy and Coconut Curry Sauce

DEAN JAMES MAX, 3030 OCEAN, FT. LAUDERDALE, FL

3 pounds black grouper fillet
2 tablespoons sesame oil
2 tablespoons brown sugar
4 green onions
4 ounces soy sauce

2 cups sticky Thai sweet white rice

1 cup water
1 can coconut milk
1 tablespoon salt

1 head baby bok choy
1 tablespoon soy sauce
1 teaspoon sesame oil
1 tablespoon butter

20 baby eggplant
2 cups olive oil
2 tablespoons honey
4 tablespoons balsamic vinegar
1 sprig thyme
2 shallots
2 tablespoons coriander seed
1 bay leaf

PREPARATION

Cut the grouper fillet into perfect 7-ounce pieces. Chop the scraps and sauté them with sesame oil in a non-stick pan over medium heat. Cook for 30 seconds until cooked only halfway. Transfer the grouper while hot to a bowl with the brown sugar, chopped green onions, and soy sauce, then stir it well. Let the mixture cool. Keep it in the refrigerator until you are ready to wrap the sticky rice rolls.

Score the bottom of the baby eggplant leaving them whole, but flesh exposed. Mince the shallots and warm them in a couple of tablespoons of the oil in a small pot. Add the honey and cook for 20 seconds. Deglaze with the vinegar and cook 30 more seconds. Add the thyme, eggplant, and the rest of the oil. Season the oil with salt, coriander, bay leaf, and pepper. Cook the eggplant over a very low flame for 15 minutes, or until tender. Keep in the oil until needed.

To cook the rice, place the rice, water, coconut milk, and salt in a small sauce pot and warm over medium high heat until simmering. Stir the rice every 30 seconds for 2 minutes. Lower the heat and cover the rice for the next 15 minutes. Stir the rice 4-5 times during that period. Remove the rice from the heat and let it sit covered for 10 more minutes. Lay the rice out on a sheet pan to cool at room temperature.

Lay a sheet of plastic wrap out and spoon 3 ounces of rice on to it. Flatten the rice and place a tablespoon of the grouper mixture in the middle of the rice. Pick up the edges of the plastic and fold the rice over to create a package. Twist the plastic to seal the package from any air or liquid. Keep in the refrigerator until needed. You can make these a day in advance. To heat the package before serving, you can steam or boil the rice in the plastic for 5 minutes.

Clean the grill and heat it as hot as possible. Season the grouper with salt, pepper and oil.

Place the fillets on the grill for 3 minutes on each side. Glaze the fish with the sweet soy glaze and move them to the top warming rack of the grill. Let them roast there for 2 more minutes with the lid down.

In a small non-stick pan, warm the butter and the sesame oil. Add the bok choy and cook for 30 seconds. Pour in the soy sauce and sauté for 1 more minute.

Remove the plastic from the rice packages and place them on the six plates. Set 3 warm eggplants on each plate. Divide the bok choy between the plates. Place a piece of fish on each plate. Spoon the chili sauce around.

COCONUT CURRY SAUCE

MAKES 2 CUPS

2 tablespoons peanut oil
2 green onions, shallots
fresh ginger (1-inch piece)
4 cloves garlic (smashed)
1 stalk lemon grass (smashed and chopped)
1 Thai chili (chopped)
bay leaf
1 tablespoon red Thai curry paste
6 tablespoons brown sugar
1 cup vermouth
2 cups chicken stock
2 can coconut milk
1 teaspoon whole coriander seeds
2 sprigs thyme
1 lime (juiced)
1/2 cup cilantro leaves (chopped)

In a small saucepot, gently sauté the green onion, shallot, ginger, garlic, lemongrass with the peanut oil for a couple of minutes. Add in the curry paste and chili and continue to cook for a few minutes more. Next, put in the herbs and spices and brown sugar and cook for two more minutes. Deglaze with vermouth, and when it has cooked completely dry, add in the chicken stock and simmer for ten minutes, or until reduced by half. Pour in the coconut milk and bring it to a boil. Remove the sauce from the heat and let it cool at room temperature. Purée the sauce in a blender and strain it through a fine sieve. Reheat the sauce when needed and finish it with fresh cilantro, lime juice, and salt.

GROUPEL GLAZE

This teriyaki style glaze is perfect for adding a salty sweetness to grilled fish. It also helps to maintain moisture when grilling leaner fish.

1/2 cup apricot preserves
1/2 cup soy sauce
1 tablespoon sesame oil

2 tablespoons ginger (minced)
2 tablespoons ketchup manis
Indonesian soy, optional

Warm the apricot, soy, sesame, ginger, and manis in a small pot over a low heat for 10 minutes. Whisk the mixture occasionally to create a smooth glaze. Press the glaze through a fine strainer and keep refrigerated until needed.



Lemon Condensed Milk Pound Cake with Raspberry Yogurt Swirl Sherbet

PICHET ONG, P*ONG, NYC

MAKES ONE 2 X 2 X 16-INCH LOAF
ABOUT 12 SERVINGS

In Asia, sweetened condensed milk is often drizzled on toast as a snack. This pound cake is a luxurious homage to that treat. Using condensed milk as the primary sweetener results in a buttery lemon pound cake rich in texture without being too dense. With lemon slices as design pattern on the cake, it's great on its own or served as an accompaniment to tea. Slices can also be served as a more formal plated dessert with some macerated berries and a soft dollop of Sweetened Condensed Milk Chantilly, as used in this recipe. This pound cake keeps well, wrapped tightly, for two weeks at room temperature or up to two months in the freezer.

INGREDIENTS

CAKE

1 cup (226 grams, 8 ounces) unsalted butter, softened, plus more for greasing
1 1/3 cups (200 grams, 7 1/2 ounces) all-purpose flour
3/4 teaspoon baking powder
1/2 cup (106 grams, 3 3/4 ounces) sugar
3 teaspoons lemon juice
3 teaspoon lemon zest
1/2 teaspoon salt
3/4 cup (239 grams, 8 1/2 ounces) sweetened condensed milk
3 large eggs
1 lemon, sliced into 1/2-inch thin slices

2 tablespoon sugar
3 tablespoon lemon juice
2 tablespoon melted butter

PREPARATION

Preheat the oven to 325°F. Generously butter and line with sugar, a 2 x 2 x 16-inch loaf pan and set aside.

Sift together the flour and baking powder and set aside. In a food processor, pulse butter, sugar, lemon zest, and salt and process until light and fluffy, 2 minutes, scraping down the sides and bottom of the bowl occasionally. Add the condensed milk and lemon juice and pulse until well-incorporated, 15 times, scraping down the sides of the bowl once. Add the sifted dry ingredients and pulse until no traces of flour remain, 10 times. Add the eggs and pulse just until combined, but not well-mixed, 5 times. Scrape down the sides and bottom of the bowl, stir in the vanilla extract, if using, and finish mixing by hand to fully incorporate the eggs.

Line the bottom of cake pan with lemon slices, which must be thin enough to curl around the ends until they're flushed with the edges. Pour in the batter to the prepared loaf pan and bake until the top is golden brown and a tester comes out clean, 35-40 minutes. In the meantime, prepare the glaze with sugar, lemon juice, and butter by combining them in a bowl.

While still warm, brush the top surface with the glaze. Let cool for 10 minutes, carefully unmold the cake and brush the remaining surfaces with the remaining glaze.

RASPBERRY YOGURT SWIRL SHERBET

1 1/4 cups (280 grams, 10 ounces) whole milk
1/2 cup (100 grams, 3 1/2 ounces) sugar
1/2 teaspoon salt
2 egg yolks
1 cup (230 grams, 8 ounces) plain whole milk yogurt
2 teaspoons fresh lemon juice
2 teaspoons vanilla extract
3 tablespoon raspberry jam (or more to taste)

Whisk the egg yolks in a medium mixing bowl until broken and set aside. Bring milk, sugar and salt to a scald.

Pour warm milk mixture onto the yolks to temper. Transfer the yolk mixture back to the saucepan, set over low heat, and cook, stirring constantly, until the mixture is thick enough to coat the back of a spoon and registers 165°F, about 2 minutes. Remove from the heat and strain the mixture through a fine-mesh sieve. Stir in the yogurt, lemon juice and vanilla, and whisk to combine.

Set the mixing bowl over a larger bowl of ice and water and cool, stirring occasionally,

until cool to the touch, about 40°F. Alternatively, cover and refrigerate until cold.

Transfer the mixture to your ice cream maker and follow the manufacturer's instructions. After it is extracted, gently fold in the raspberry jam and then freeze overnight for a firm yogurt.

MACERATED RASPBERRIES

1 pint raspberries
3 tablespoons raspberry jam
2 teaspoon lemon juice

Rinse, drain, and toss together raspberries with jam and lemon juice. Let sit for 10 minutes and serve.

CONDENSED MILK CREAM

1 cup (238 grams, 4 ounces) cream
2 tablespoon condensed milk
1/2 teaspoon salt

In a mixing bowl, whisk together all ingredients until thickened with very soft peaks. Refrigerate until serving.

ASSEMBLY

Divide cake into 8 serving portions, 2-inch per piece. Place 2 tablespoons of condensed milk cream at bottom of plate. Place a piece of cake in the middle of the cream, with 5-6 raspberries on the side with some of the liquid. Sprinkle some cookie crumbs on the bowl and place a scoop of raspberry swirl frozen yogurt on top. Garnish with some mint.



Chocolate Schotts™ Cookies

Andrew Garrison Schotts, Garrison Confections, Providence, RI

YIELD: 36 1-OUNCE (28 G) COOKIES

I created this recipe when I needed a cookie that had a great chocolate flavor, was not too sweet, was moist and rich on the inside, and stayed slightly crispy on the outside when baked. Whenever we make batches of these in the kitchen we always make more than needed to fill an order, as half of them are eaten by my staff.

Here's a great variation to this recipe: Instead of baking the dough as individual cookies, form the dough into a 1-inch (2.5 cm) diameter rope and flatten it out into a rectangle. Bake and cool as directed. Then use the baked log as the bottom of a banana split or any other ice-cream sundae.

INGREDIENTS

FOR COFFEE PASTE

1/4 ounce or full 1 tablespoon (7 g) freshly ground coffee, preferably Italian
3 ounces or 6 tablespoons (84 g) water

FOR MUDSLIDE COOKIES

8 ounces (224 g) 64 percent bittersweet chocolate, chopped
8 ounces (224 g) 84 percent extra-bittersweet chocolate, chopped
2 ounces or 1/4 cup (56 g) salted butter, room temperature
12 ounces or 1 1/2 cups (336 g) granulated sugar
4 large eggs
1/2 ounce or 1 teaspoon (3.5 g) coffee paste
1/2 ounce or 1 teaspoon (3.5 g) vanilla extract
2 ounces or 1/2 cup plus 1 1/2 tablespoons (56 g) pastry or cake flour
1/2 ounce or 1 teaspoon (5 g) baking powder
Pinch (2 g) salt
14 ounces (400 g) semisweet chocolate chips
4 ounces (112 g) shelled, chopped pecans, toasted

TO MAKE THE COFFEE PASTE

Place the ground coffee in a small bowl. Bring the water to a rapid boil, pour over the coffee, and stir to dissolve the coffee grounds. Set aside until ready to use. This will make more than the required amount. The remaining paste can be stored in the refrigerator in an airtight container, but must be stirred thoroughly before each use.

TO MAKE COOKIES

Lightly butter a large baking sheet and set aside until ready to use. Combine chocolates and melt over a double boiler. Set aside until cool to the touch but still liquid. In the bowl of an electric mixer fitted with the paddle attachment, mix together the butter and sugar on low. The mixture will still look loose and grainy. Slowly add the eggs, one at a time, scraping down the sides of the bowl and mixing well between additions. Add the coffee and vanilla extract, and mix well. Scrape the bottom and insides of the bowl. Sift together the flour, baking powder, and the salt. Slowly add the dry ingredients to the mixing bowl. Mix on low until everything is incorporated. Slowly drizzle the melted and cooled chocolate into the cookie dough while mixing. Continue to mix on low speed until everything is incorporated. Scrape the sides and bottom of the bowl. Add the chocolate chips and the pecans, and mix just until combined. Remove from the mixer.

TO BAKE

Preheat the oven to 350°F (180°C). Using a 1-ounce (28 g) ice-cream scoop or two

tablespoons, place portions of dough on the baking sheet, spacing each cookie 2-inch (5 cm) apart. Bake for 10 to 12 minutes; the center of the cookies should still be slightly soft. Remove from oven and allow the cookies to sit on the baking sheet for an additional 3 minutes. Then transfer the cookies to a wire rack to cool.

TO STORE

Cookies will keep at room temperature, stored in an airtight container, for seven days. Unbaked cookie dough can be frozen for up to three months if well wrapped in plastic wrap and placed in a freezer storage bag.



Seared Rare Sea Scallops with Truffled Ramps & Duck "Lardo"

JASON WILSON, CRUSH, SEATTLE, WA

SERVES 4

FOR THE RAMPS

2 pounds fresh ramps
3 sprigs lemon thyme, chopped well
2 tablespoons white truffle oil
1/2 cup heavy cream
1 teaspoon lemon juice
1/4 cup chicken stock
1 bay leaf
Salt and pepper to taste

In a stainless steel sauce pot, simmer the cream, lemon juice, chicken stock and bay leaf for 3 minutes on medium heat. Add the ramps, whole, and simmer for 5 minutes stirring constantly. Add the lemon thyme and seasoning to taste and simmer for 2 minutes. Reserve and keep warm for the completed dish.

CITRUS VINAIGRETTE

1/2 cup extra virgin olive oil
1/2 cup tangerine, blood orange, lime and lemon juices
2 tablespoons fine chopped parsley
2 tablespoons kosher salt
1/2 teaspoon black pepper
1 tablespoon chopped tarragon
1 tablespoon Dijon mustard

Whisk together to taste.

FOR THE SCALLOPS

12 huge, beautiful U-10 scallops

Salt and pepper to taste

a great cast iron pan and some oil to sear in

Pour oil in pan and season the scallops well with salt and pepper.

Place the pan on high heat until the oil starts to smoke, add the scallops, turn down to low.

TO SERVE

Place the scallops atop the ramps, dress with the vinaigrette, on the outside of the dish, and finish with shaved truffles, sporadically placed, and shaved fresh foie gras (lardo).

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