

Cooking for Friends

BASICS FOR A GATHERING



COREY SIEGEL

About



I have had the pleasure and honor of representing the USA in several international cooking competitions earning 5 gold medals on the world stage. The best thing about food and cooking for me is its ability to bring people together. Catching up over a meal, making some new friends and creating new memories with old ones.

If you're having a gathering this book has some fun simple dishes that can be made and enjoyed amongst friends and family. These are dishes that bring a smile to my face and I hope they do the same for you.

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A handwritten signature in black ink that reads "Corey Siegel". The signature is written in a cursive, flowing style.

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Fruits & Vegetables



Chimichurri Potatoes

SERVINGS 8 | PREP TIME: 10 MIN | COOK TIME: 20 MIN

INGREDIENTS

3lb Baby Yellow Potatoes
2ea Leeks (white part)
4oz Butter
3oz Olive Oil

Chimichurri Sauce:

2Bnch Cilantro
2Bnch Parsley
4ea Garlic Cloves
1/2C Red Wine Vinegar
1C EV Olive Oil
Pinch Red Chili Flake
Heavy Pinch of Salt

To Finish:

Creme Fraiche
Dill

DIRECTIONS

1. In a large pot, add the potatoes, cover them with water and add enough salt so it tastes like the sea.
2. Bring to a boil and cook for about 10 minutes or until fork tender.
3. Strain the potatoes and set aside.
4. To make the Chimichurri, finely chop the cilantro, garlic and parsley. Add all remaining ingredients to a bowl and mix. Taste for seasoning.
5. In a non stick pan over medium heat, add half the butter and cook down the leeks until they are slightly caramelized and add to the Chimichurri sauce.
6. In the same pan, add the rest of the butter and the potatoes, giving them a gentle press to flatten. Once crispy on both sides add the Chimichurri sauce and toss.



Watermelon Salad

A REFRESHING SUMMERTIME SALAD

SERVES 8

prep time: 15 min

cook time: 0 min

INGREDIENTS

1 Seedless Watermelon
2Qt Heirloom Tomatoes
6 Peaches
6 Limes
1Bnch Mint
1Bnch Basil
6oz Extra Virgin Olive Oil
2TBS Korean Chili Flake
Heavy Pinch of Salt
2 Burrata Cheese
Maldon Salt to Finish

DIRECTIONS

1. Dice the watermelon, peaches and tomatoes into large chunks.
2. Add them to a large bowl.
3. Season with the lime juice, extra virgin olive oil, korean chili flake and salt.
4. Toss all together and plate in bowls.
5. You can either serve the burrata whole in the center or cut into pieces to scatter across the top.
6. Once plated, top off with the basil and mint.
7. Make sure you pour a little extra extra virgin olive oil over the burrata and finish with some flaky salt like Maldon.

NOTES

The balance of salt, fat, acid and heat is in full effect with this one.



Butternut Squash Soup

SERVINGS 6 | PREP TIME: 10 MIN | COOK TIME: 40 MIN

INGREDIENTS

1 Butternut Squash
.5 Small Yellow Onion
2 Garlic Cloves
1Qt Vegetable Stock
3oz Olive Oil
Heavy Pinch of Salt

Popcorn Whipped
Cream:

16oz Heavy Cream
.5 Bag Popcorn

Topping:

Chopped Toasted
Pecans

DIRECTIONS

1. In a medium pot, add the oil and cook down the finely diced onion adding a heavy pinch of salt.
2. Once the onions are translucent, add in the garlic and cook out.
3. Add in the butternut squash cubes (remember to peel & remove seeds).
4. Cover with the vegetable stock and simmer for about 20 minutes until the squash is very tender.
5. Add everything to a high power blender and puree until smooth and adjust the seasoning.
6. For the popcorn whipped cream, pop a bag of popcorn and steep it in the cream overnight. Strain it and whip to fluffy peaks.
7. Pour the soup in the bowl, add the whipped cream, toasted pecans and extra virgin olive oil

Seafood



Scallop Ceviche

A BRIGHT BITE FOR ANY OCCASION

SERVES 8

prep time: 30 min

cook time: 0 min

INGREDIENTS

12 Sea Scallops

4 Limes

12 Cherry Tomatoes

.5 Red Onion - Thinly Sliced

1 Avocado

.5 English Cucumber - diced small

.5 Bunch Cilantro

1 Serrano Pepper - Thinly Sliced

3oz Extra Virgin Olive Oil

Heavy Pinch of Salt

DIRECTIONS

1. Cut each sea scallop into 4 - 6 pieces depending on the size
2. Add the scallops to a bowl with the lime juice, cherry tomatoes, thinly sliced red onions, diced avocado, diced cucumber, serrano pepper, salt and extra virgin olive oil.
3. Give them a toss and taste the liquid. If the liquid needs a little bit more salt, go ahead and add it in, then toss again.
4. Let this sit in the fridge for about 20 minutes. You will see the scallops start to look slightly "cooked" from the acid of the lime juice and the salt.
5. Before serving, toss with the chopped cilantro to maintain the bright color.

NOTES

You can substitute any white fish if scallops are not available.



Crispy Calamari

SERVINGS 8 | PREP TIME: 10 MIN | COOK TIME: 3 MIN

INGREDIENTS

20oz Squid

Dredge:

2C Buttermilk

2C AP Flour

2C Cornstarch

4TBS Salt

2TBS Paprika

1TBS Cayenne

2TBS Granulated Garlic

Finishing:

.25C Banana Peppers

6 Basil Leaves

Lemon Wedges

1Qt Peanut Oil

Pinch of salt for finishing

DIRECTIONS

1. Preheat a deep pot with peanut oil to 350F.
2. Clean the squid by removing the long tentacle, fins and eyes.
3. Cut into 1/4 inch rings and soak in the buttermilk.
4. Combine all of the dredging ingredients together.
5. Remove the squid from the buttermilk and toss in the dredge pressing down to get a good coating.
6. Fry in batches to not overcrowd the oil for about 2 minutes or until golden brown. Just before pulling out add into the oil the banana peppers and basil (careful it will bubble and splash).
7. Toss with a pinch of salt and serve with a lemon wedge on the side



Grilled Octopus

ONE OF THOSE THINGS THAT I ORDER OFF THE MENU EVERY TIME

SERVES 8

prep time: 15 min

cook time: 1.5hrs

INGREDIENTS

6lbs Spanish Octopus
100g Red Wine
100g Red Wine Vinegar
10g Sliced Garlic
20g Sliced Shallots
100g Mixed Olives
2 Bay leaf
10ea Black Peppercorn
100g Diced Tomatoes
100g Shaved Fennel

Finishing:

Salt

Black Pepper

Butter

Lemon

Extra Virgin Olive Oil

NOTES

It is important to finish them on the grill otherwise they will not have a contrast in texture and be a bit boring.

DIRECTIONS

1. Preheat the oven to 280F.
2. Separate the legs of the octopus.
3. Lay the legs in a pan horizontally keeping them straight.
4. Pour all of the remaining ingredients over the top.
5. Cover with plastic wrap and foil.
6. Cook for 1.5 hours, check it, if it does not feel completely tender allow it to cook for an additional 20-30 minutes.
7. Remove the octopus from the cooking liquid and char on a grill.
8. Move them around just to get some color and add texture to the outside.
9. You can season with a bit of salt and black pepper, brushing them with butter to not dry them out.
10. Serve with some extra virgin olive oil, fresh squeezed lemon and some of the olives from the cooking liquid. This also goes great with polenta, red sauces and chimichuri potatoes (P.4)



Beer Steamed Clams

SERVINGS 4 | PREP TIME: 30 MIN | COOK TIME: 10 MIN

INGREDIENTS

4lbs Littleneck Clams
2oz Olive Oil
3TBS Minced Garlic
2EA Minced Shallots
1Pt Cherry Tomatoes -
cut in half
12oz Wheat Beer
1 Fresno Chili
5TBS Unsalted Butter
2 Lemons
1/3C Chopped Parsley
Heavy Pinch of Salt

DIRECTIONS

1. The most important step is cleaning the clams to remove any sand or grit.
2. Add the clams to a bowl covered by cold water and a heavy pinch of salt. Allow these to sit for 20 minutes in the fridge.
3. Remove the clams and rinse with cold water thoroughly removing any grit from the shells.
4. In a wide pot over medium heat, add the oil and cook out the garlic and shallots.
5. Add the tomatoes, beer, chili and clams.
6. Add the lid and steam for about 4 minutes or until all of the clams are open.
7. Once the shells are open, add in the butter, parsley, lemon juice and mix to coat.



Shrimp Cocktail

A SIMPLE CLASSIC

SERVES 8

prep time: 10 min
cook time: 3 min

INGREDIENTS

24 Large Shrimp P&D
1 Carrot 1/4inch rounds
1 Onion large dice
6 Garlic cloves
2 Lemons
2 Bay leaves
1TBS Celery Seed
.5Bnch Parsley Stems
2 TBS Kosher Salt
2QT Water

DIRECTIONS

- 1.If you can not buy peeled and deveined shrimp. Peel the shrimp and with a knife make a shallow cut in the back and remove the vein.
- 2.In a pot, add all of the ingredients except for the shrimp and bring to a simmer for about 20 minutes.
- 3.Turn off the heat and add in the shrimp. Stirring gently.
- 4.Let them cook for about 3 minutes. The outside should look bright pink and have a semi firm texture.
- 5.Remove them from the cooking liquid and place on a tray, allowing them to cool in the fridge.
- 6.Transfer to an airtight container to prevent them from drying out.

NOTES

Serve with Cocktail sauce and tons of fresh grated horseradish.



Steamed Mussels

SAFFRON BUTTER SAUCE

SERVES 4

prep time: 10 min
cook time: 10 min

INGREDIENTS

4lbs Mussels
3oz Olive Oil
1 Fennel thinly sliced
6 Garlic Cloves minced
.5 Onion thinly sliced
2C White Wine
Pinch of Saffron
4oz Butter
2 Lemons
.5Bnch Parsley chopped
Fennel Fronds

NOTES

Discard any mussels that do not close when tapped before cooking.

DIRECTIONS

1. Rinse the mussels of any sand, remove the beard and any barnacles on the outside of the shell with the back of a knife.
2. In a large shallow pot, over a medium-high heat add the oil, fennel and onions, once the onions become translucent, add the garlic.
3. Deglaze with white wine and a pinch of saffron.
4. Add in the mussels and cover, cooking for about 3 minutes or until all of the shells are open.
5. Add in the butter, lemon juice and parsley, giving the pan a swirl then gently mixing around the mussels to cover in sauce.
6. Add the mussels to a serving dish and pour the butter sauce over the top.
7. Sprinkle some chopped fennel fronds over the top.



Potato Gnocchi with Shrimp and Asparagus

SERVES 4

prep time: 1 hr
cook time: 5 min

INGREDIENTS

2 Russet Potatoes
2 Egg Yolks
1C 00 Flour
2oz Butter
1 Shallot minced
2 Garlic cloves minced
1 Bunch Asparagus
24 Shrimp
2 Lemons
Pinch of Chopped Dill
Pinch of Salt
Freshly Ground Pepper
2oz Butter

Finishing:
Parmesan
Dill

NOTES

A non-stick pan works amazing to brown the gnocchi without sticking.

DIRECTIONS

1. Preheat the oven to 375 F
2. Bake the potatoes for 1 hour
3. Remove the skin and grate the inside of the potato onto a tray.
4. Mix the egg yolks and pour them as evenly as you can over the potatoes.
5. Sift the flour straight onto the potatoes and gently mix together to form the dough.
6. With your hands, roll out into 1/2 inch round logs using a little extra flour if necessary to prevent sticking.
7. Sprinkle a light amount of flour onto the top of the log to help cut neatly.
8. Cut into square pieces and cook in boiling salted water until they float.
9. In a pan add the butter and brown the gnocchi.
10. Season the shrimp with a pinch of salt and black pepper. Add to the pan followed by the shallots, garlic and asparagus.
11. Once the shrimp are cooked, add about 6oz of pasta cooking water, lemon juice and dill, letting it reduce slightly.
12. Off the heat, swirl in the butter and serve.

Meats



Duck Rillettes

SOMETHING DIFFERNT TO ADD TO THE CHARCUTERIE BOARD

SERVES 12

prep time: 24hrs
cook time: 3Hrs

INGREDIENTS

6 Duck Legs
2000g DuckFat
6 Rosemary Sprigs

Cure Mixture:

150g Salt
25g Sugar
5g Thyme
10g Black Peppercorn
5g Fennel Seed
5g Coriander
1g Clove
1 Orange Zested

Rillete Mixture:

200g Double Cream
5g Parsley Chopped
5g Chives Thinly Sliced

To Finish:
Baguette

DIRECTIONS

1. Combine all ingredients for the cure mixture in a bowl.
2. Toss the duck legs in the curing mix and lay down on a tray. Keep in the fridge for 24 hours.
3. Remove the duck legs and rinse off with water.
4. Add the legs to a pan and cover with the duck fat and rosemary.
5. Cover the pan with plastic wrap and foil.
6. Cook at 260F for 3 hour, check that the meat falls off the bone with little effort, if it does not, cook for another 30 minutes.
7. Cool down the legs in the fat in the fridge.
8. Once the legs are cold, remove the legs from the fat and separate the meat from the bones into a mixing bowl. Its okay to keep some of the fat on there (more flavor!).
9. Gently mix the meat with the double cream, parsley and chives and pack into a jar.
10. If you are going to preserve these to hold for a longer period of time, you can pour some of the duck fat over the top to seal it in.
11. The most important step, spread on some warm grilled crusty bread!



Roasted Lamb Rack

CHERMOULA CRUST

SERVES 9

prep time: 10 min

cook time: 45 min

INGREDIENTS

1 Frenched American
Lamb Rack

Chermoula Crust:

2 Lemons Juiced

2TBS Cumin Seeds

2TBS Coriander Seeds

4 Garlic Cloves

1Bnch Cilantro

1Bnch Parsley

1Bnch Mint

1 TBS Paprika

1TBS Smoked Chili
Powder

.5C Extra Virgin Olive
Oil

2TBS Salt

1C Sourdough
Breadcrumbs

.5C Whole Grain
Mustard

DIRECTIONS

1. Preheat your oven to 450F.
2. Toast the cumin and coriander seeds in a pan until you smell the incredible fragrance.
3. Add them to a food processor along with all of the remaining ingredients for the chermoula crust except for the mustard and breadcrumbs.
4. Puree the ingredients to a chunky looking paste then add in the bread crumbs and mix with one or two pulses.
5. Cut a diamond pattern in the fat cap. Brush the outside of the lamb with the whole grain mustard.
6. Press the chermoula crust onto the lamb.
7. Allow the lamb to marinate at room temperature for 1 hour. This will help the meat cook more evenly. You can wrap the bones in foil to prevent them from burning.
8. Place the lamb on a roasting rack and cook at 450F for 10 minutes then lower the temperature to 325F until the meat reaches an internal temperature of 118F.
9. Rest the meat out of the oven for 15 minutes before slicing.





Moroccan Braised Chicken

SERVINGS 8 | PREP TIME: 10 MIN | COOK TIME: 45 MIN

DIRECTIONS

INGREDIENTS

3oz Olive Oil
4 Chicken Leg Quarters
Pinch of Salt
Pinch of Pepper
.5 Onion small dice
1 Carrot small dice
2 Celery ribs small dice
1C Green Olives
5 Garlic cloves minced
2Qt Chicken Stock
1TBS Paprika
.5TBS Turmeric
1TSP Cinnamon ground
2Bay Leaves
Pinch of Saffron
2Preserved Lemons-
rinsed

1. Preheat the oven to 350 F
2. Split the leg and thigh and season with salt and pepper.
3. In a shallow pot, add the olive oil and sear the chicken on the all sides to brown the skin.
4. Add in the onions, carrots, celery and garlic and cook until the onions turn translucent.
5. Mix all the remaining spices in a bowl then add into the pan toasting briefly.
6. Add in the stock, olives and a pinch of salt. taste the broth and make sure it has enough seasoning, otherwise add some more salt.
7. Add in the preserved lemons. you want to discard everything except for the rind and dice it small.
8. Cover the pan with a lid and bake at 350F for about 30 minutes.



Slow Cooked Beef Tongue

SERVES 10

prep time: 10 min

cook time: 4hrs

INGREDIENTS

1 Beef Tongue
1 Carrot large dice
1 Onion large dice
4 Bay leaves
2 Tomatoes diced
6 Garlic cloves
.25C Kosher Salt
3QT Beef Stock
.25C Black Peppercorns

DIRECTIONS

1. Preheat the oven to 300 F
2. In a wide pot add in everything except for the tongue.
3. Give this a mix and then add in the tongue. Cover with a lid or plastic wrap and foil.
4. Cook in the oven at 300F for about 4 hours.
5. Remove the meat from the oven and take the tongue out of the pan.
6. Remove the skin like exterior on the meat.
7. Allow the tongue to rest for about 15 minutes then dice it into pieces.
8. Pour some of the broth over the top to keep it juicy and a pinch of salt if necessary.

NOTES

This is my favorite meat to eat on tacos. Strain and save the delicious broth.



Chipotle Braised Pork

SERVINGS 12 | PREP TIME: 10 MIN | COOK TIME: 9HRS

INGREDIENTS

1 Pork Shoulder
1 Can Chipotles in Adobo
100g Coconut Aminos
3g Black Pepper
30g Salt
4ea Limes

DIRECTIONS

1. Preheat the oven to 300 F
2. Add the chipotles in adobo, coconut aminos, black pepper, salt and lime juice into a blender and blend until smooth.
3. Brush the pork heavily on all sides with the sauce.
4. Place into a wide pan, pour any remaining marinade over the top and cover with plastic wrap and foil.
5. Cook in the oven for 8 hours.
6. Remove the cover, baste the pork with the cooking liquid and continue to cook for an additional hour.
7. Allow the pork to rest for about 1 hour before shredding and serving.



Steak Kabobs

AN EASY ONE FOR THE GRILL THAT ALWAYS LOOKS GREAT

SERVES 10

prep time: 1hr
cook time: 10 min

INGREDIENTS

2lbs Ribeye
5 Cherry Tomatoes
1 Red Onion
3 Tri Color Bell
Peppers
Olive Oil
Salt & Black Pepper

Marinade:

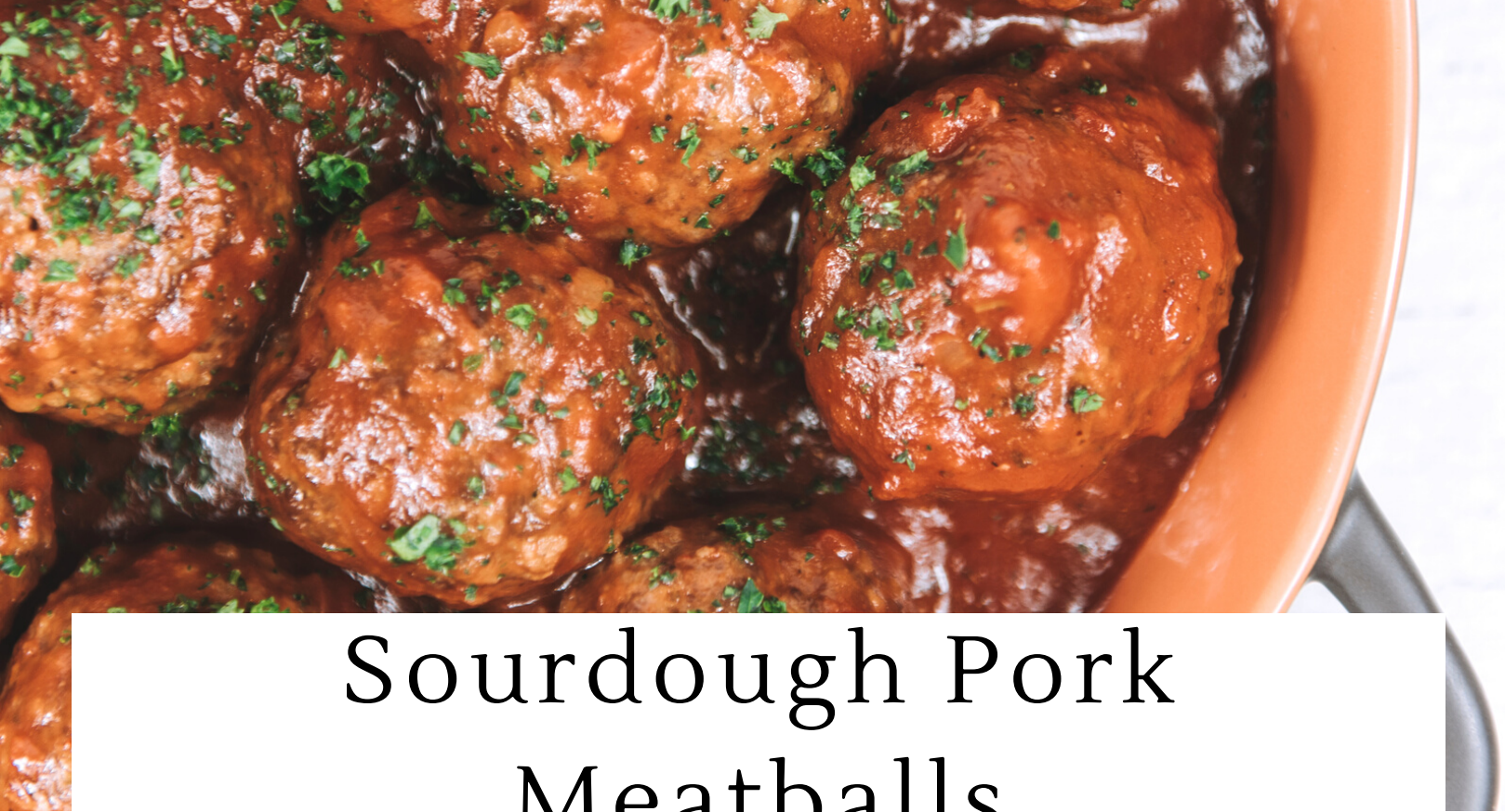
1/4C Worcestershire
sauce
2TBS Dijon Mustard
1/4C Olive Oil
1 Lemon Juiced
1TBS Thyme
1TBS Dried Oregano
1TSP Salt
1TSP Black Pepper

NOTES

Ribeye is my cut of
choice due to the
amount of fat, fat is
flavor!

DIRECTIONS

1. Preheat the grill, lump charcoal or an all wood fire is my preferred.
2. Cut the ribeye into 1 inch cubes.
3. Combine all of the ingredients for the marinade in a bowl and set aside 1/4 cup.
4. Add the meat to the marinade and allow to sit for 1 hour in the fridge.
5. Season the vegetables with olive oil, salt and pepper.
6. Using metal skewers add the meat, red onion and peppers alternating meat and vegetable then add a tomato to the end.
7. Grill over a medium high heat for about 8 minutes flipping over every two minutes.
8. Brush the kebabs with the reserved marinade.



Sourdough Pork Meatballs

SERVINGS 6 | PREP TIME: 24 HRS | COOK TIME: 15 MIN

INGREDIENTS

900g Pork Shoulder
diced
12g Salt
1.5g Black Pepper
1g Onion Powder
9g Sugar
21g Sourdough Starter
3g Garlic Minced

DIRECTIONS

1. Combine all ingredients except the sourdough starter and allow to sit overnight.
2. Grind the meat and mix in the sourdough starter. If you do not have a grinder, use ground pork and add everything together at once, do not wait overnight.
3. Preheat the oven to 320F.
4. Scoop the mixture into 56g balls and roll to shape them.
5. Place the meatballs on a baking tray with some oil and bake at 320F for about 15 minutes or an internal temperature of 155F.
6. Cover in your favorite tomato Sauce

Breads & Sweets



Chocolate Chunk Cookies

MY FAVORITE COOKIE IS A SIMPLE CHOCOLATE CHUNK

SERVES 8

prep time: 10 min

cook time: 16 min

INGREDIENTS

250g AP Flour
175g Unsalted Butter
180g Dark Brown Sugar
50g Sugar
200g Chocolate Chunks
3g Salt
2g Baking Soda
1 Egg
Pinch of Maldon Salt

NOTES

The dough can be made ahead of time and put into the freezer in an airtight container.

DIRECTIONS

1. Preheat the oven to 325 F
2. In a mixer with the paddle attachment, mix the butter on medium speed for about 2 minutes until it turns to a lighter white color.
3. Add in the sugar and mix together for another 2 minutes.
4. Add in the egg and mix to incorporate.
5. Stop the mixer and add in the flour, sugar, brown sugar, salt and baking soda.
6. Mix to combine and add in the chocolate chunks.
7. Mix gently just to incorporate the chunks throughout.
8. Scoop the cookies out onto a tray with a silpat or baking paper.
9. Add a few more chunks on top, gently pressing them in and sprinkle some flaky salt over the tops.
10. Bake at 325F for 16 minutes.
11. Allow them to cool before serving.



Jalapeño Spoon Bread

SERVINGS 8 | PREP TIME: 10 MIN | COOK TIME: 30 MIN

INGREDIENTS

2C Water
2C Fine Yellow
Cornmeal
.5C Butter
4 Eggs
2C Milk
1TBS Salt
4TSP Baking Powder
2 Jalapenos

2oz Butter for Cast
Iron

Finishing:
2oz Butter
1/4C Honey

DIRECTIONS

1. Preheat the oven to 400 F
2. Bring the water to a boil and pour over the cornmeal, add the salt and mix together.
3. Add in the melted butter, milk and eggs, mixing to combine.
4. Add in the flour and baking powder.
5. Once combined, add in the jalapeños.
6. Heat up a cast iron pan and melt the butter.
7. Add the batter to the pan and bake at 400F for 30 minutes.
8. Spread additional butter and honey over the top.



NY Style Bagels

JUST LIKE I GREW UP EATING

SERVES 8

prep time: 2hrs
cook time: 30min

INGREDIENTS

6g Yeast
20g Sugar
300g Water (95F)
450g Bread Flour
6g Salt
3C Sesame Seeds

Boiling Liquid:
2TBS Baking Soda
2QT Water

NOTES

Letting the dough sit in the fridge overnight will give it a more acidic taste slightly like sourdough.

DIRECTIONS

1. In a bowl add the yeast, sugar and 95F water. Mix and allow to sit for 15 minutes until frothy.
2. In a mixer with the dough hook, add the flour and salt. Mix for 30 seconds to distribute the salt.
3. Add in the yeast water mixture and mix on medium speed until a shiny dough form. This takes about 10 minutes.
4. Let it rise for 1 hour. Or place in the fridge for 12 Hours.
5. Punch it down and portion into 8 equal pieces.
6. Roll into balls. With a floured finger, poke a hole in the middle and move your two fingers around stretching into the bagel shape.
7. Boil in the baking soda water for 1 minute, 30 seconds on each side.
8. Remove the bagels with the top side facing down. Place them on a tray with sesame seeds.
9. Flip them over onto a baking tray with parchment paper or a non stick mat.
10. Bake at 425F for 18 minutes



Caramelized Onion Focaccia

SERVINGS 12 | PREP TIME: 5 HRS | COOK TIME: 22 MIN

INGREDIENTS

325g Bread Flour
8g Dry Active Yeast
260g Water (95F)
10g Salt
25g Extra virgin olive oil

Caramelized Onions:
2oz Butter
1 Onion thinly sliced
4 Garlic Cloves

Topping:
Pinch of Rosemary
Pinch of Flaky Salt

DIRECTIONS

1. Combine the 95F water and yeast together and let sit for 15 minutes.
2. In a mixer with the dough hook, mix together the flour and water until just combined. Rest for 20 minutes.
3. Continue mixing for 10 minutes.
4. Add in the salt and oil, continue to mix until incorporated.
5. Transfer to a lightly oiled bowl and let it sit covered on the counter for 3 hours. Folding the dough over its self every 30 minutes.
6. Add the dough to a square pan with lots of olive oil. Stretch out with your fingers to fill the pan.
7. Allow to rise for 1 hour. Add the caramelized onions and press down with your fingers. Sprinkle rosemary and sea salt on top. Once the dough has risen back to full height bake at 425F for 22 Minutes.



Pull-Apart Rolls

PERFECT FOR SHARING

SERVES 14

prep time: 3 hrs
cook time: 20 min

INGREDIENTS

600g Bread Flour
10g Dry Active Yeast
65g Water (95F)
220g Milk
8g Salt
60g Melted Butter
2 Eggs

Egg Wash:
2 Eggs
2oz Water

Topping:
Dried Thyme
Flaky Salt
Butter

DIRECTIONS

1. Combine the 95F water and yeast in a bowl and let sit for 15 minutes.
2. In a mixer with the dough hook add the bread flour and salt, mixing to incorporate evenly.
3. Add in the eggs, melted butter, and milk.
4. Mix for about 6 minutes on medium speed or until a shiny dough forms.
5. Transfer to a lightly oiled bowl covered with plastic wrap and allow to proof for 1 hour.
6. Punch the dough down and portion into 75g pieces and roll into balls.
7. Place in a buttered cast iron pan.
8. Add the dough balls and proof for 1 hour.
9. Make the egg wash by whipping the eggs and water together.
10. Brush with egg wash and bake at 375F for 20 minutes.
11. Brush with Butter and sprinkle on salt and thyme.



Nutella Banana Bread

SERVES 8

prep time: 15 min

cook time: 1 hr

INGREDIENTS

4oz Butter

3 Ripe Bananas

1C Granulated Sugar

2 Eggs

.25C Milk

2C AP Flour

1TSP Baking Soda

.5TSP Kosher Salt

.5C Nutella

Topping:

1 Banana

DIRECTIONS

1. Preheat the oven to 350 F
2. Smash up the bananas or puree in a food processor.
3. Add the eggs, milk, sugar, butter, salt, and mix to combine.
4. Add in the flour, baking soda and combine.
5. Gently Swirl in the Nutella.
6. Transfer to a nonstick loaf pan.
7. Bake at 350F for 1 hour.
8. Allow to cool before slicing.

NOTES

I like to heat each slice up in the oven, toasting a little before eating.



Beignets

LITTLE PILLOWS OF JOY

SERVES 10

prep time: 2.5 hrs
cook time: 5 min

INGREDIENTS

300g Water (95F)
140g Sugar
7g Yeast
2 Eggs
230g Milk
940g Bread flour
3g Salt
80g Butter
2TSP Vanilla Extract

Topping:
1C Confectionary Sugar

Frying:
Vegetable Oil

NOTES

If you can get your hands on cotton seed oil, This is what they use to fry at the famous Café Du Monde in New Orleans.

DIRECTIONS

1. Mix the yeast and water in a bowl and let it sit for 15 minutes.
2. In a mixing bowl with the paddle attachment, add in the flour and salt.
3. Add in the eggs, milk, sugar, vanilla extract and yeast water.
4. Add in the flour and mix to combine.
5. Add in the butter and continue to mix until the butter has emulsified into the dough.
6. Let the dough rest for 2 Hours.
7. On a floured surface roll out the dough to a 1/8 inch thickness.
8. Cut to 2.25 inch squares.
9. Fry at 350F until they are golden brown, making sure you flip over half way.
10. Transfer the beignets to a rack and add a heavy amount of powdered sugar on top.



SERVES 20

prep time: 3 hrs

cook time: 30 min

INGREDIENTS

1130g Bread Flour

460g Water (95F)

28g Dry Active Yeast

360g Canola Oil

90g Sugar

2 Eggs

Egg Wash:

2 Eggs

2oz Water

NOTES

A 3 braid is the simplest version, If you want to take it up a notch, go for a 5 braid.

Challah

SWEET, PILLOWY, HEARTWARMING

DIRECTIONS

1. In a small bowl, combine the yeast and water. Let it sit for 15 minutes.
2. In a mixing bowl combine the flour, salt and sugar.
3. Once the dry items are mixed together, add in the eggs, canola oil and yeast water.
4. Mix on medium speed until a shiny dough forms.
5. Proof the dough for 1 hour.
6. Punch down the dough.
7. Portion out to 275g pieces.
8. Roll out each piece into long strands about 12 inches.
9. Do a 3 piece braid with the strands and tuck the ends underneath. This recipe makes two loaves.
10. Transfer the dough to a baking tray and let it proof for 1 hour.
11. Preheat the oven to 375F
12. Brush the top with egg wash.
13. Sprinkle sesame seeds on top.
14. Bake at 375F for 30 minutes.
15. Allow the bread to cool before slicing.

