



ZAKARIAN

BY

DASH



CHOCOLATE-TAHINI BUDINO

BY CHEF GEOFFREY ZAKARIAN

3 QT Sauce Pan



INGREDIENTS

Yields: 6-8 Servings

- 3 ¼ cups sesame milk, divided
(substitute almond milk if needed)
- 2 tbsp unsweetened cocoa powder
- 3 tsp vanilla bean paste, divided
- ½ tsp instant espresso powder
(optional)
- ½ tsp sea salt
- ½ cup plus 2 tbsp sugar, divided
- 3 large egg yolks
- 1 large whole egg
- 2 tbsp cornstarch
- 8-oz bittersweet chocolate, chopped
- ¼ cup tahini
- 1 cup heavy whipping cream (dairy-free or regular)
- 1 package store-bought halva,
crumbled for garnish

DIRECTIONS

- Prep six serving glasses by filling each with 2 tbsp of crumbled halva. In a large bowl, combine egg yolks, whole egg, cornstarch, and ¼ cup of sugar. Whisk until thick and color is pale yellow.
- In 3 QT saucepan, combine 3 cups of milk, cocoa powder, vanilla paste, salt, and ¼ cup of sugar. Cook at medium-low heat, bringing barely to simmer, three to five minutes, whisk occasionally.
- Slowly ladle half of the hot milk mixture into the egg mixture while continuously whisking. Pour the combined mixture back into the saucepan with the remaining milk mixture. Cook over medium-low heat—stirring constantly—until the mixture is thickened, six to seven minutes. Be careful not to boil the custard mixture.
- Turn off heat and add chopped chocolate and tahini to the pan. Continue whisking until all the chocolate has melted into the mixture. Add ¼ cup of milk and whisk to combine.
- Evenly divide the budino among glasses. Wrap the glasses with cling film and refrigerate for three hours.
- Before serving, chill a medium metal bowl in the freezer for 10 minutes.
- After chilling, add the cream to the bowl and mix with an electric hand mixer on medium speed until it just begins to thicken. Add 2 tsp vanilla bean paste and 2 tbsp sugar and continue to whip until soft peaks form. The whipped cream should remain loose and easy to dollop.
- To serve, top each glass with a dollop of whipped cream and another sprinkling of halva.

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CURRIED COCONUT SOUP

BY CHEF GEOFFREY ZAKARIAN

3 QT Sauce Pan



INGREDIENTS

Yields: 4 Servings

- 2 tbsp extra-virgin olive oil
- ½ cup thinly sliced yellow onion
- ½ cup thinly sliced spring garlic (white and light green parts) or scallions
- ¼ cup chopped fresh lemongrass
- 3 cloves garlic, minced
- 1½ tablespoon Madras curry powder
- 2 cups finely chopped cauliflower
- 1 13.5-oz can of coconut milk
- 1 cup whole milk
- Kosher salt and freshly ground black pepper
- Juice of two limes (about ¼ cup)
- ¼ cup unsweetened dried coconut, toasted, for garnish
- Finely diced Fresno chili pepper, for garnish (optional)

DIRECTIONS

- In 3 QT saucepan, heat oil over medium heat. Add the onion, spring garlic, lemongrass and a good pinch of salt. Sauté until softened but not browned, about 10 minutes. Lower the heat if vegetables begin to brown. Add the curry and garlic and cook until fragrant, about one minute.
- Add the cauliflower, coconut milk, whole milk, and 1 cup water. (If using light coconut milk, omit the water.) Bring to a simmer and cook until the vegetables are tender, about 20 minutes.
- Transfer the soup to a blender and purée until very smooth. Season with salt and pepper and stir in lime juice. Serve hot, topped with the toasted coconut, chopped scallions, or Fresno chili pepper as a garnish.

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GZ'S JAMBALAYA

BY CHEF GEOFFREY ZAKARIAN

5 QT Sauce Pan



INGREDIENTS

Yields: 5-6 Servings

2 tbsp olive oil
2 small chicken breasts
12-oz smoked Andouille sausage
2 small bell peppers, 1 red and 1 green
2 ribs celery, diced
1 small white onion, diced
4 cloves garlic, minced
1 tbsp tomato paste
1½ tbsp Cajun seasoning
1 tsp smoked paprika
1 14-oz can crushed tomatoes
2½ cups chicken stock
3 thyme sprigs
2 fresh bay leaves
¼ cup long grain white rice
¾ lb raw shrimp, peeled and deveined
2 tbsp butter
1 jar pepperoncini peppers
Fresh parsley, chopped
Salt and pepper

DIRECTIONS

- Set out all ingredients except the shrimp. Season the chicken with salt and pepper on both sides. Allow the chicken to sit at room temperature for one hour if you have the time. Heat 1 tbsp of oil in 5 QT saucepan over medium-high heat. Add the chicken and cook for about eight minutes on each side or until the chicken reaches 165°F on a digital thermometer. Transfer to a plate and set aside. Cut the sausage into 1-inch-thick pieces and cook in the same pan on medium-high heat until browned on both sides. Transfer to the plate with the chicken and set aside. Add the bell peppers, celery, and onion to the pan and sauté in the sausage fat for about eight minutes or until the onions soften. Season with salt and pepper. Add the garlic, tomato paste, Cajun seasoning, and smoked paprika and cook for one minute.
- Add the crushed tomatoes, chicken stock, thyme, bay leaves, rice, and 1 tsp of salt then stir to combine. Continue cooking on medium-high heat until the mixture reaches a simmer. Then reduce heat to medium-low, cover, and simmer for about 15 minutes. Shred the chicken during this time. After 15 minutes, remove the lid and add the shrimp. Stir gently to submerge the shrimp and continue cooking until the shrimp turn pink and are fully cooked, about 10 minutes.
- Stir in the sausage and shredded chicken. Taste the rice for doneness; it should be slightly toothsome and not too soft. Add the butter and 2 tbsp of juice from the pepperoncini pepper jar. Taste for seasoning and add more salt and pepper if needed.
- Garnish with chopped parsley and thinly sliced pepperoncini pepper. Serve warm.

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SPICED BREAKFAST QUINOA

BY CHEF GEOFFREY ZAKARIAN

1.5 QT Sauce Pan



INGREDIENTS

Yields: Makes approximately 3¼ cups

1 cup white quinoa

1 orange

1 cup unsweetened almond milk

¾ cup water

2 pitted Medjool dates, torn in half

2 cinnamon sticks

1 whole star anise

½ tsp freshly grated nutmeg

1 tsp vanilla bean paste

1 tbsp honey, plus more for garnish

½ tsp sea salt

DIRECTIONS

- Rinse quinoa under cold water in a fine mesh strainer until the water runs clear. Shake off excess water. Using a knife, cut three 1½-inch orange peel pieces from the orange and set aside. Heat 1.5 QT saucepan over medium-low heat. Add rinsed quinoa, the cinnamon sticks, and star anise to the pan. Toast the quinoa and spices until the quinoa is dry and fragrant, about five minutes. (It should begin to smell slightly nutty.
- Add all other listed ingredients then stir to combine. Bring the mixture to a simmer, then lower the heat and cover; cook on low for seven minutes. Next, remove the lid and cook for eight more minutes. Gently stir at least once to expose any liquid at the bottom. Turn off the heat and remove from the burner. Cover again and allow the quinoa to steam for five minutes.
- Remove the lid and fluff gently with a fork. Remove the dates, orange peels, cinnamon sticks, and star anise from the mixture and discard. Serve with desired garnishes. We suggest more almond milk, orange segments, raspberries, slivered almonds, honey, and a dust of cinnamon.

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