

**Camp Nebagamon
MOCA Cookbook
2026**

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Savory Delights

Sausage, Cabbage and Goat Cheese Pasta

Kosher salt and black pepper

8 ounces dry rotini or other shaped pasta

4 tablespoons extra-virgin olive oil

8 ounces sweet Italian sausage, casings removed

1 small head savoy cabbage (about 1 ½ pounds), quartered, cored and thinly sliced

1 medium yellow onion, thinly sliced

1 teaspoon fresh thyme leaves

1 cup heavy cream

4 ounces goat cheese

"This is one of the best
Moca meals I've ever had"

Signature: Perred

Date: 06/27/26

Step 1

Bring a large pot of heavily salted water to a boil. Add the pasta and cook, stirring occasionally, until al dente, about 7 minutes; drain.

Step 2

Meanwhile, heat 2 tablespoons olive oil in a large skillet or Dutch oven over medium. Add the sausage and cook, breaking apart with a wooden spoon, until fully cooked and crumbled, about 5 minutes. Using a slotted spoon, transfer the sausage to a plate, leaving the fat in the pan.

Step 3

Add the cabbage, onion, thyme, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper and the remaining 2 tablespoons olive oil to the skillet. Cover and cook, stirring regularly, until the cabbage has completely wilted and starts to brown, about 15 minutes.

Step 4

Reduce the heat to low and stir in the heavy cream, goat cheese and reserved sausage until evenly combined. Stir in the pasta, season to taste with salt and pepper and serve.

Brussels Sprouts

Maple-Dijon Dressing

1 tbsp maple syrup
1 tbsp dijon mustard
4 tbsp olive oil
1 tsp salt
1 tsp pepper

Balsamic Glaze

2 tbsp Balsamic Vinegar
2 tbsp Whole Mustard
Seed
4 tbsp olive oil
1 tsp salt
1 tsp pepper

Miso-Maple Glaze

1 Tbsp miso paste
2 Tbsp rice vinegar
1 Tbsp maple syrup
4 tbsp olive oil
1 tsp salt
1 tsp pepper

Chefs Note:

Add bacon to brussel sprouts to make them extra awesome. Also, if you want them to bake quicker, blanch the brussels beforehand.

Step 1

Preheat oven to 375°

Step 2

Cut the ends of brussels sprouts off, then cut in half lengthwise. Toss with olive oil, salt, and pepper. If dressing sprouts with balsamic or miso glaze, add now.

Step 3

Add to a baking sheet lined with parchment paper.

Step 4

Cook brussels sprouts until brown and crispy.

Step 5

If dressing with maple/dijon dressing, combine 1 tbsp maple syrup with 1 tbsp dijon mustard, or adjust to taste. Toss cooked brussel sprouts in maple-dijon glaze.

Spring Rolls

+ Dipping Sauces

1 package vermicelli rice noodles
1 large carrot
1 large English cucumber
1 pound small, cooked shrimp
1 bunch fresh mint leaves
1 bunch fresh basil leaves
1 bunch fresh cilantro
1 package spring roll rice wrappers

Nora's Note: These ingredients are suggestions! In our spring rolls this summer, we also added tofu and sunflower seeds. Whether you use the vegetables you have on hand or stick to this recipe, these spring rolls will turn out delicious!

Step 1

Cook vermicelli noodles in boiling water, for just a few minutes, according to package instructions. Drain and rinse with cold water.

Step 2

Gather all topping ingredients together.

Step 3

Add about 1 inch of water to a large, deep dish, or pie pan. Place one rice wrapper into the water and let soak for just 10-15 seconds. It should still feel pretty firm as you remove it and lay it on your counter or plate. (It will soften up as you add the filling ingredients, but if you let it soak for too long it will get too soft and will tear when you roll it up.)

Step 4

Layer 1-2 slices of each veggie, a few shrimp, a few leaves of each herb and a pinch of noodles on the third of the spring roll that is closest to you.

Step 5

Fold the sides of the spring roll in over the ingredients. Then pull the side closest to you up and over the ingredients, sealing everything together tightly, and rolling it up like a burrito.

Sunbutter Satay Sauce

½ c sunbutter
¼ c rice vinegar
¼ c maple syrup
½ tsp sriracha
¼ tsp minced garlic
¼ tsp minced ginger
¼ c sunflower seeds (optional)

Sweet and Spicy Sauce

¼ c rice vinegar
½ c water
¼ c sugar
2 cloves minced garlic
1 tsp soy sauce
1 tsp chili oil
2 tsp cornstarch

Miso Ginger Sauce

1/3 c miso
1/3 c warm water
1/3 c neutral oil
3 tbsp rice vinegar
3 tsp soy sauce
1 ½ tsp ground ginger
1 ½ tsp red pepper flakes
¾ tsp minced garlic

Lemon-Lovers Pasta Primavera

Kosher salt

1 pound asparagus, woody ends trimmed and spears cut into 2-inch pieces

1 cup/5 ounces shelled green peas or frozen peas

1 pound pasta, such as spaghetti, or linguini

$\frac{3}{4}$ cup salted butter

3 garlic cloves, finely grated

1 $\frac{1}{2}$ teaspoons freshly ground black pepper

Zest and juice of 3 large lemons, about 2 table-
spoons zest and $\frac{2}{3}$ cup juice

$\frac{2}{3}$ cup/2 ounces finely grated Parmesan, plus
more for serving

Fresh dill, mint, or basil, for serving

FROM Nick Zwicker

That was the best
pasta I've ever
had! 10 out of 10!

Step 1

Bring a large pot of heavily salted water to a boil. In the meantime, prep all the remaining ingredients.

Step 2

Add asparagus and peas to the boiling water and cook for 1 to 2 minutes, until crisp-tender. Using a spider or mesh strainer, scoop out the vegetables and transfer to a bowl for later; feel free to cover the vegetables with ice to preserve their color.

Step 3

Add the pasta to the boiling water and cook 1 minute less than the package instructions.

Step 4

While the pasta cooks, heat a large, high-sided skillet over medium. Add butter and swirl to coat the bottom of the pan. Once halfway melted, add garlic and black pepper and cook until the butter has fully melted and the garlic is fragrant, about 1 minute. Add lemon zest and cook, stirring, until fragrant and the garlic is beginning to brown around the edges, about 30 seconds more.

Step 5

While stirring, slowly stream in the lemon juice. Reduce heat to as low as possible (if this is still a strong flame on your stove, turn off the heat — the Parmesan you'll add later won't emulsify into the sauce well if the heat is too hot). Taste the sauce and season with salt as needed; it should be only slightly less salty than how you'd want to eat it.

Step 6

Transfer the drained vegetables to the skillet, and using the spider strainer from earlier, transfer the pasta into the skillet (along with any water that clings to the pasta). Toss once or twice to coat the pasta in the sauce, then sprinkle over half the Parmesan. Toss well until the sauce begins to thicken and coat the noodles and the Parmesan is fully incorporated. Repeat with remaining Parmesan. Add more pasta water as needed to adjust the consistency of the sauce to your preference.

Stir Fry

(with bonus broccoli stems)

Suggested Stir Fry Veggies:

Broccoli
Mushrooms
Onions
Bell Peppers
Carrots
Bok Choy

Other Ingredients:

Soy sauce
Garlic
Rice

Step 1

In a medium saucepan, put 1 part rice to 1.5 parts water for standard long-grain rice, or 1 part rice to 2 parts water for short-grain or brown rice. Place on medium heat for 11 minutes. Turn heat off, cover for 17 minutes, then fluff.

Step 2

Chop all vegetables to a similar, uniform size so they cook evenly. Mince garlic.

Step 3

Heat 2 tablespoons of oil in a large skillet or wok over medium-high heat. Add garlic and cook until fragrant.

Step 4

Add the hard vegetables first: Add hard veggies (such as carrots or broccoli) and stir-fry for 1-2 minutes until they start to soften or turn bright green.

Step 5

Cook medium-soft veggies: Add veggies such as snap peas and mushrooms, cooking for another 1-2 minutes.

Step 6

Add ¼ cup soy sauce and coat all vegetables.

Chef's tip:

Broccoli stems are delicious. Cut them into thin slices and cook them in a pan with olive oil until golden brown and coat with soy sauce. Add to stir fry or eat alone!!

Fettuccine Alfredo

24 ounces dry fettuccine
pasta
1 cup butter
 $\frac{3}{4}$ pint heavy cream
1 pinch garlic salt
Salt and ground black pepper to taste
 $\frac{3}{4}$ cup grated Romano cheese
 $\frac{1}{2}$ cup grated Parmesan cheese



Step 1
Gather all ingredients.

Step 2
Fill a large pot with lightly salted water and bring to a rolling boil. Cook fettuccine at a boil until tender yet firm to the bite, about 8 minutes. Drain.

Step 3
Heat butter and cream in a large saucepan over low heat until butter melted; add garlic salt, salt, and black pepper.

Step 4
Increase the heat to medium; stir in Romano and Parmesan cheeses until melted and sauce has thickened.

Step 5
Add cooked pasta to sauce; toss until thoroughly coated. Serve immediately.

FROM Vasy 15-5
100% 10
second
the best
pasta I had
ever had!

FROM Michael Kerne
This is the
best food I've
had at camp.
10/10

Shakshuka

3 tablespoons extra-virgin olive oil
1 large onion, halved and thinly sliced
1 large red bell pepper, seeded and thinly sliced
3 garlic cloves, thinly sliced
1 teaspoon ground cumin
1 teaspoon sweet paprika
 $\frac{1}{8}$ teaspoon ground cayenne, or to taste
1 (28-ounce) can whole plum tomatoes with their juices, coarsely chopped
 $\frac{3}{4}$ teaspoon kosher salt, plus more as needed
 $\frac{1}{4}$ teaspoon black pepper, plus more as needed
6 large eggs
Chopped cilantro, for serving
Hot sauce, for serving

FROM Max K. + Adam E.

that was
good, I might make
it at home

Step 1

Heat oven to 375 degrees.

Heat oil in a large skillet over medium-low. Add onion and bell pepper. Cook gently until very soft, about 20 minutes. Add garlic and cook until tender, 1 to 2 minutes; stir in cumin, paprika and cayenne, and cook 1 minute. Pour in tomatoes and season with $\frac{3}{4}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper; simmer until tomatoes have thickened, about 10 minutes. Taste and add more salt and pepper if needed.

Step 2

Gently crack eggs into skillet over tomatoes. Season eggs with salt and pepper. Transfer skillet to oven and bake until eggs are just set, 7 to 10 minutes.

Step 3

Sprinkle with cilantro and serve with hot sauce.



Mapo Tofu

1 cup rice
2 cups water
1 package tofu
½ lb. ground beef (optional)
4 tablespoon gochugang
1 tablespoon miso (black miso if you have it)
1 teaspoon minced fresh ginger
1 rounded teaspoon granulated sugar, plus more if needed
Fine sea salt
2 large scallions, trimmed and cut on a sharp bias into thin, 2-inch-long pieces
1 ½ tablespoons cornstarch dissolved in 3 tablespoons water

Nora's Note: This is not quite traditional Szechuan mapo tofu -- we used traditional Korean and Japanese ingredients instead of Chinese ones, but our mapo tofu adjacent dish turned out delicious!

FROM Jack H
Truly the best meal
at camp! It was SOOO
oooo... tasty really
hope it comes back next
year
Thank U!!!

Step 1

Prepare the tofu: Cut the tofu into $\frac{3}{4}$ -inch cubes and put into a bowl. Bring a kettle of water to a rolling boil. Turn off the heat and when the boiling subsides, pour hot water over the tofu to cover. Set aside for 15 minutes.

Step 2

Set a strainer over a measuring cup, then add the tofu to drain; reserve $1\frac{1}{2}$ cups of the soaking water, discarding the rest. Set the tofu and reserved soaking water near the stove with the peppercorns and other prepped ingredients for swift cooking.

Step 3

Reheat the wok or skillet over high. When hot — you can flick water in and it should sizzle and evaporate within seconds — swirl in the oil to evenly coat, then add the meat. Stir and mash into cooked and crumbly pieces, 1 to 2 minutes.

Step 4

Add $3\frac{1}{2}$ tablespoons gochujang, the miso and the ginger. Cook about 2 minutes longer, stirring constantly, until things are vivid reddish brown. Add the sugar, stir to combine, then add the tofu. Gently stir or shake the pan to combine the ingredients without breaking up the tofu much.

Step 5

Add the reserved $1\frac{1}{2}$ cups of soaking water, bring to a vigorous simmer, and cook for about 3 minutes, agitating the pan occasionally, to let the tofu absorb the flavors of the sauce.

Step 6

Slightly lower the heat and taste the sauce. If needed, add the remaining $\frac{1}{2}$ tablespoon of gochujang for heat, a pinch of salt for savoriness, or a sprinkle of sugar to tame heat.

Step 7

Add the scallions and stir to combine. Stir in the cornstarch slurry, then stir in enough to the mapo tofu to thicken to a soupy rather than a gravy-like finish. Sprinkle in the ground peppercorns, give the mixture one last stir to incorporate, then transfer to a shallow bowl. Serve immediately with lots of hot rice.

FROM SUNNY'S S4
- THE FOOD WAS SO
- SO GOOD TO PUT
OF 10 I LIKE TO
THE MEAT AND
TOFU UMM

One-Pan Orzo With Spinach and Feta

2 tablespoons unsalted butter
4 large scallions, trimmed and
thinly sliced
2 large garlic cloves, minced
8 ounces baby spinach
leaves (8 cups), coarsely
chopped
1 teaspoon kosher salt
1 $\frac{3}{4}$ cups low-sodium chicken
or vegetable stock
1 cup orzo
1 teaspoon finely grated lem-
on zest (from 1 lemon)
 $\frac{3}{4}$ cup crumbled feta (3 ounce-
es), plus more for garnish
 $\frac{1}{2}$ cup frozen peas, thawed
(optional)
1 cup chopped fresh dill, or
use parsley or cilantro

Step 1

Heat a 10-inch skillet over medium, then melt butter, 30 seconds to 1 minute. Stir in about three-quarters of the scallions (saving some of the green parts for garnish) and garlic, and cook until softened, stirring frequently, about 3 minutes.

Step 2

Stir in spinach, adding in batches if it doesn't all fit in the pan at once, and $\frac{1}{2}$ teaspoon salt. Continue to cook, stirring occasionally, until spinach is wilted, about 5 minutes.

Step 3

Stir in stock and bring to a simmer. Stir in orzo, lemon zest and remaining $\frac{1}{2}$ teaspoon salt. Cover and simmer over medium-low heat until orzo is nearly cooked through and most of the liquid is absorbed, 10 to 14 minutes, stirring once or twice.

Step 4

Stir in cheese, peas (if you like) and dill, cover the pan, and cook for another 1 minute, to finish cooking and warm the peas. To serve, sprinkle with more cheese and the reserved scallions.

Nashville Hot Chicken

from Trent Rosenbloom

Ingredients for the Chicken

1 kg Chicken
2 pints Buttermilk
1 pint dill pickle juice
2 tsp cayenne pepper
1-2 tsp Salt
1 tbsp Garlic powder

Ingredients for the sauce

1 ladle Frying oil
2 cups Flour
½ tsp Cayenne
½ tsp pepper
½ tsp Salt
½ tsp Garlic powder

For Serving

Dill Pickle Chips
White Bread

Step 1

Marinate chicken with buttermilk and pickle juice overnight.

Step 2

After 8-24 hours remove chicken and prepare a dredging station. This requires a plate of flour mixed with a heavy pinch of cayenne, garlic powder and salt.

Step 3

Bowl of buttermilk (can use marinade for this but may need to be topped up)

Step 4

Dip chicken in flour until fully coated, then into buttermilk, then back into flour until fully coated, and press in more shaggy bits of flour to give it the right texture. Put aside and repeat with the rest of the pieces.

Step 5

Let dredged pieces rest for 20 mins to 1 hour.

Step 6

Heat a cast iron pan with 3 inches of oil. Once oil has reached 400 degrees place in about 4 pieces of chicken. Try to put in as many as possible without overcrowding the pan.

Step 7

Put cayenne, garlic powder and salt in a heat safe bowl and pour in a ladle of hot frying oil and let it sizzle. This forms the sauce.

Flour Tortillas

3 cups all-purpose flour

1 teaspoon kosher salt

1 teaspoon baking powder

To make by hand:

Step 1

In a medium bowl, combine flour, salt, and baking powder. Using a sturdy silicone spatula or a sturdy wooden spoon, mix dry ingredients until well combined.

Step 2

Make a well in the center of the dry ingredients and add the oil and water. Stir well from the bottom up, until all dry ingredients are incorporated and the dough begins to come together to form a shaggy ball.

Step 3

Turn the dough out onto a lightly floured work surface and knead for 1-2 minutes, until smooth and no longer sticky. (Keep the surface lightly floured as you knead.)

To make with a mixer:

Step 1

Combine flour, salt and baking powder in the bowl of a stand mixer. Using the dough hook, mix the dry ingredients until well combined.

Step 2

Add oil and water while the mixer is running at medium speed. After about 1 minute, or when the mixture comes together and begins to form a ball, decrease the mixing speed to low.

Step 3

Continue mixing for 1 minute, or until the dough is smooth. Transfer dough to a lightly floured work surface.

Step 4

Divide the dough into 16 equal portions (I use a food scale). Turn one piece to coat with flour, then form it into a smooth ball by cupping it in one hand and tucking the edges underneath toward the center. Place it on the counter and flatten gently with the palm of your hand. Repeat with the remaining pieces. Cover flattened balls of dough with a clean kitchen towel or a piece of plastic wrap. Allow to rest for at least 15 minutes (longer is fine) before proceeding.

Step 6

Roll each ball into a 6-7-inch circle on a lightly floured surface. Keep the work surface and rolling pin lightly floured. Don't stack uncooked tortillas directly on top of each other, or they will stick together. (I like to separate my tortillas with parchment paper.)

Step 7

Heat a large pan over medium heat. Cook the tortillas one at a time for 45-60 seconds, until bubbles and golden spots appear on the surface. If browning too quickly, reduce the heat slightly. If it's taking longer than a minute to see a few pale, golden-brown spots on the underside of the tortillas, increase the heat slightly. Flip to the other side and cook for 15-20 seconds. The tortillas should be nice and soft but have a few small brown spots on the surface.

Step 8

Remove the cooked tortillas from the pan with tongs and stack them in a covered container, an open ziplock bag, or cover them with a slightly damp kitchen towel. Stacking and covering is what will keep the tortillas soft. Serve warm or allow to cool for later use. When ready to use, place a slightly damp paper towel in the bottom of a microwave-safe container (with a cover) that will hold the stacked tortillas. Microwave uncovered for 15-30 seconds (start with 15) or until warm, then keep covered to hold heat while serving.

Step 9

Store in an airtight container or zippered bag at room temperature for 24 hours or refrigerate for up to 1 week. To freeze, separate the tortillas with parchment paper or waxed paper and place them in a zippered bag before storing in the freezer.

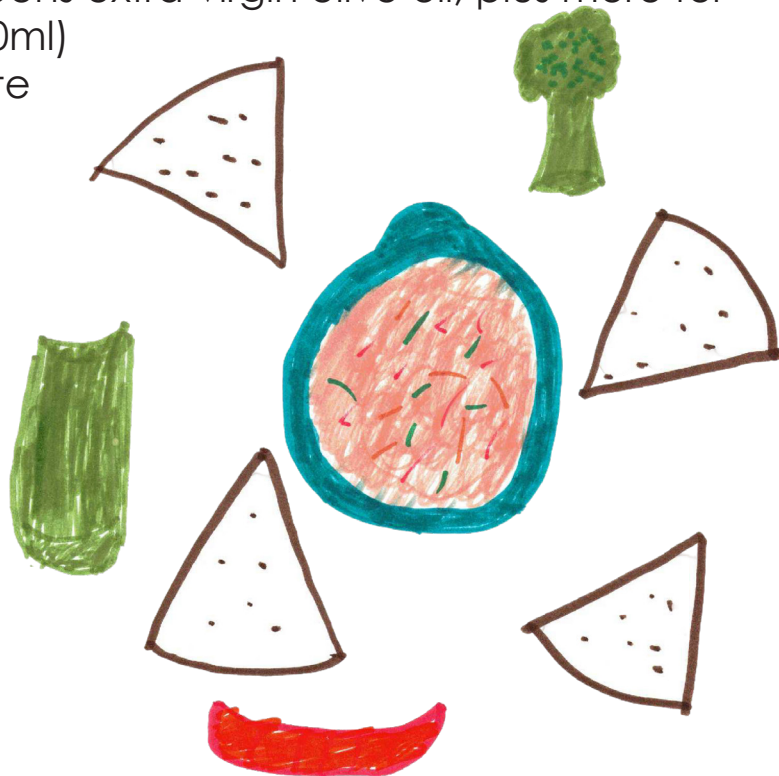
Pita Bread & Hummus

Pita Bread

1 cup warm water, (237g)
2 1/4 teaspoons instant yeast, (1 packet)*
1 teaspoon granulated sugar
1 teaspoon fine sea salt
1 Tablespoon olive oil
2 1/4 cups all-purpose flour, (281g)

Hummus

1 (15-ounce) can chickpeas, drained
Juice of 1 large lemon (60ml)
1/4 cup well-stirred tahini
1 small garlic clove, minced
2 tablespoons extra-virgin olive oil, plus more for serving (30ml)
Salt to taste



Pita Bread

Step 1

Make Dough: Mix water, yeast, sugar, salt, olive oil, and 1 cup of flour together. Add more flour, a little at a time, until the dough comes together but is still a little sticky. Flour your hands and knead it in the bowl for a minute or so until it's smooth. The dough should be very soft and not overly sticky.

Step 2

Rest: Place dough in a well-greased bowl, cover, and rest for 40 minutes (or refrigerate until ready to use).

Step 3

Divide dough into 8 equal pieces. Roll out each piece into a very thin circle.

Step 4

Cook: Heat a griddle or large skillet over medium high heat. Once the pan is hot, lightly grease the pan with oil and lay pitas flat. Cook for 2 minutes, or until lightly golden on the bottom. Flip and cook for another minute or so, then remove from heat and place inside a clean, dry kitchen towel to keep warm while you cook remaining pitas.

Step 5

Store leftover cooked pitas in an airtight container at room temp for 2-3 days, in the fridge for 5 days, or freeze (see notes). Leftover pitas can also be made into pita chips (see notes).

Hummus

Combine all ingredients in the bowl of a food processor. Adjust ingredients to taste. Add 1 tbsp of water to thin if mixture are too thick or grainy.

Biscuits

1 cup all purpose flour
1 cup plain cake flour (or 1 more cup all purpose flour)
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon baking soda
1 teaspoon sugar
 $\frac{1}{2}$ teaspoon salt
8 tablespoons (1 stick) cold unsalted butter, cut into $\frac{1}{4}$ inch cubes
 $\frac{3}{4}$ cup cold buttermilk, or $\frac{3}{4}$ cup plus 2 tablespoons plain yogurt

Step 1

Adjust an oven rack to the middle position and heat the oven to 450 degrees.

Step 2

Place the flours, baking powder, baking soda, sugar, and salt in a large bowl or the workbowl of a food processor fitted with the metal blade. Whisk together or process with six 1-second pulses.

Step 3

If making by hand use two knives, a pastry cutter, or your fingertips to quickly cut in the butter until the mixture resembles coarse meal with a few slightly larger butter lumps. If using a food processor, remove the cover and distribute the butter evenly over the dry ingredients. Cover and process with twelve 1-second pulses.

Step 4

If making by hand, stir in the buttermilk and yogurt with a rubber spatula or fork until the mixture forms a wet dough.

Step 5

Drop fist-sized biscuits onto a baking tray and bake for 12-15 minutes until golden brown.

Fry Bread

2 cups oil for frying
4 cups all-purpose flour
3 tablespoons baking powder
2 teaspoons salt
2 ½ cups warm milk

Step 1

Heat oil in a deep fryer or large saucepan to 375°F (190°C).

Step 2

Combine flour, baking powder, and salt in a large bowl; mix in milk to form a soft dough. Divide dough into eighteen 2-inch diameter balls; flatten or roll each ball into 1/2-inch-thick rounds. Make a small hole in the center of each round to help keep them flat while frying.

Step 3

Lower dough rounds, about 3 or 4 at a time, carefully into hot oil. Fry until rounds have bubbles on the surface and are golden brown, about 2 to 3 minutes per side. Transfer to a paper towel-lined plate to drain. Repeat with remaining dough.

Fresh Pesto

2 cups fresh basil leaves (washed and dried well)
½ cup extra-virgin olive oil
½ cup freshly grated Parmesan cheese
½ cup pine nuts (lightly toasted)
1 to 2 cloves garlic
¼ teaspoon salt
1-2 tablespoons lemon juice (optional, for brightness)

Pulse the garlic, pine nuts, salt, and lemon juice in your food processor until coarsely chopped. Add the clean basil leaves and pulse until combined. Run the machine on low and slowly drizzle in the olive oil until smooth. Stir or pulse in the grated Parmesan cheese just until combined.

Fresh Pasta

2 cups 00 or all-purpose flour
2 large eggs
3 egg yolks, plus more as needed
Semolina flour, for dusting

Step 1

Mound the flour in the center of a large, wide mixing bowl. Dig a well in the center of the mound and add eggs and yolks. Using a fork, beat together the eggs and begin to incorporate the flour, starting with the inner rim of the well. The dough will start to come together in a shaggy mass when about half of the flour is incorporated.

Step 2

Use your fingers to continue to mix the dough. Press any loose bits of flour into the mass of dough. If needed, add another egg yolk or a tablespoon of water to absorb all of the flour. Once the dough comes together into a cohesive mass, remove it from the bowl.

Step 3

Transfer to a lightly floured surface and knead by hand for 4 to 5 more minutes until the dough is smooth, elastic and uniform in color. Wrap the dough in plastic and set aside for at least 30 minutes (and up to 4 hours) at room temperature.

Step 4

Line three baking sheets with parchment paper and lightly dust with semolina flour. Set aside.

Fresh Pasta (cont.)

Step 5

Cut off a quarter of the dough. Rewrap rest, and set aside. Use the heel of your hand to flatten the dough into an oval approximately the same width as your pasta machine, about six inches. Set the rollers to their widest setting and pass the dough through.

Step 6

Lay the dough out onto a lightly floured cutting board or countertop and neatly press together into halves, so it's again about the same width of the pasta machine. Feed the pasta through again at the widest setting. Think of these first rollings as an extended kneading. Continue to fold the dough in thirds and roll it until it is smooth, silky and even-textured. Do your best to make the sheet the full width of the machine.

Step 7

Once the dough is silky and smooth, you can begin to roll it out more thinly. Roll it once through each of the next two or three settings, adding flour as needed, until the dough is about 1/4-inch thick.

Step 8

Once the pasta is about 1/4-inch thick, begin rolling it twice through each setting. As you roll, lightly sprinkle all-purpose or 00 flour on both sides of the pasta to prevent it from sticking to itself.

Step 9

Roll out pasta until you can just see the outline of your hand when you hold it under a sheet, about 1/16-inch thick for noodles, or 1/32-inch thick for a filled pasta. (On most machines, you won't make it to the thinnest setting.)

Step 10

Cut pasta into sheets, about 12 to 14 inches long. Dust the sheets lightly with semolina flour and stack on one of the prepared baking sheets and cover with a clean, lightly dampened kitchen towel. Repeat with remaining dough.

Bibimbap

Meat and Meat sauce

100g / 3.5 ounces beef mince (or other cuts)
1 Tbsp soy sauce
1 Tbsp sesame oil
1 tsp brown sugar
1/4 tsp minced garlic

Vegetables and Others

250g (0.6 pounds) seasoned spinach
350g (0.8 pounds) seasoned bean sprouts
100g (3.5 ounces) shiitake mushroom
120g (4.2 ounces) carrots (1 small)
1/2 tsp fine sea salt (1/4 tsp each will be used
when cooking shiitake mushroom and carrots)
3 to 4 serving portions of steamed rice
3 or 4 eggs
cooking oil
toasted seasoned seaweed, shredded (long
thin cut)

Bibimbap sauce

2 Tbsp gochujang
1 Tbsp sesame oil
1 Tbsp sugar
1 Tbsp water
1 Tbsp roasted sesame seeds
1 tsp vinegar
1 tsp minced garlic

Step 1

For meat, mix the beef mince with the meat sauce listed above. Marinate the meat for about 30 mins while you are working on other ingredients to enhance the flavour. Add some cooking oil into a wok and cook the meat on medium high to high heat. It takes about 3 to 5 mins to thoroughly cook it.

Step 2

Mix the bibimbap sauce ingredients in a bowl.

Step 3

Cook spinach until dark green and shrunken. Rinse, peel and julienne the carrots. Add some cooking oil and 1/4 tsp of fine sea salt in a wok and cook the carrots on medium high to high heat for 2 to 3 mins.

Step 4

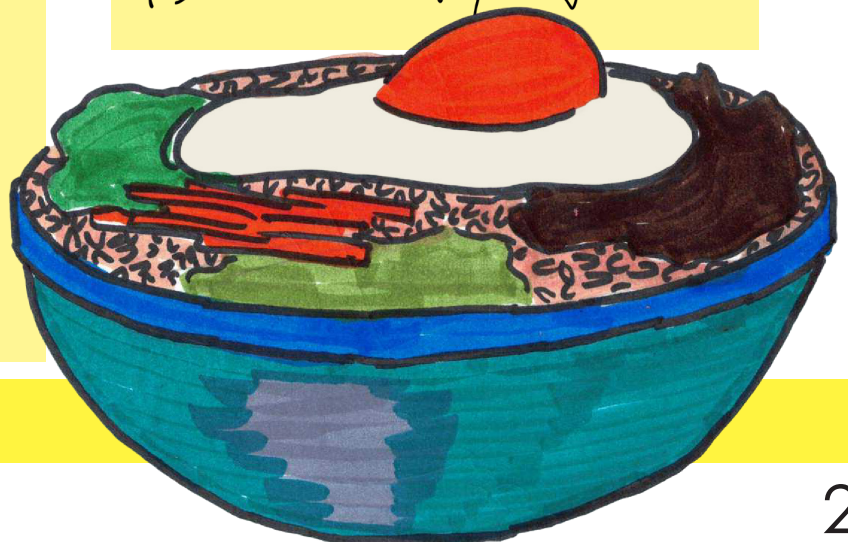
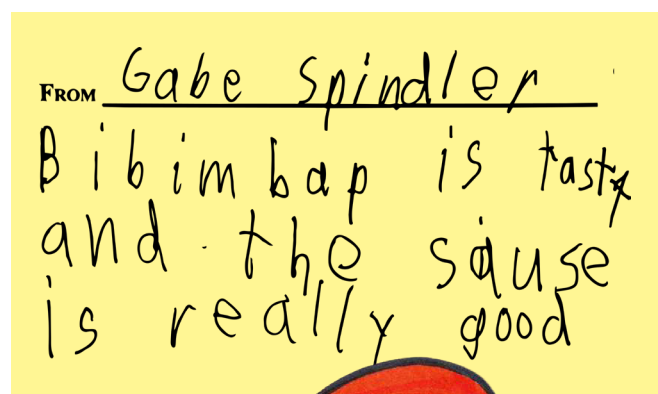
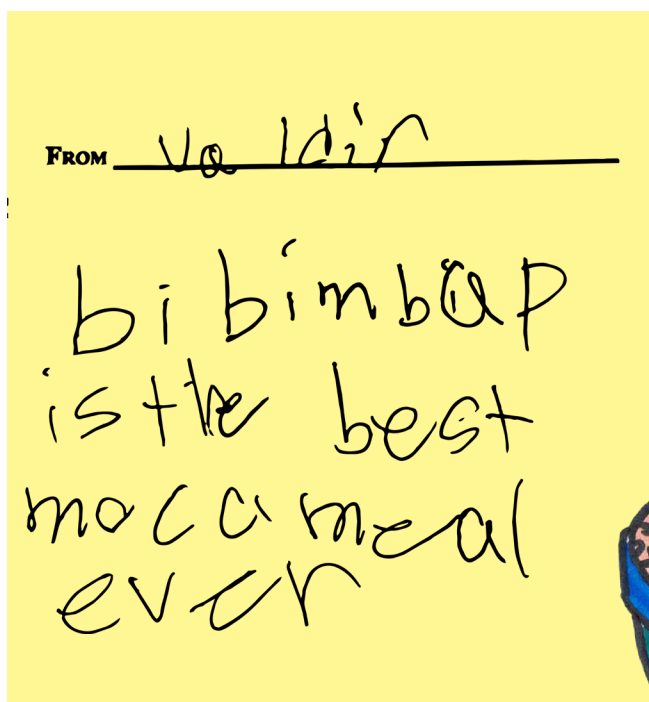
Clean/rinse the shiitake mushrooms and thinly slice them. Add some cooking oil and 1/4 tsp of fine sea salt in a wok and cook the mushrooms on medium high to high heat until they are all cooked. (It takes 2 to 3 mins.)

Step 5

Make fried eggs. (While sunny side up is common, you can make them per your preference.)

Step 6

Put the rice into a bowl and add the meat, assorted vegetables, seasoned seaweed, bibimbap sauce, and the egg on top of the rice. Serve.



Korean Corndogs

For Batter

3 1/2 cups (420 g) all-purpose flour
1 3/4 cup + 2 tbsp (450 ml) water, lukewarm
1 tbsp instant yeast
3 tbsp sugar
1 tsp salt

For Corn Dogs

8 sausages or hot dogs
4-6 sticks low moisture mozzarella cheese, or
cheese blocks
4 pieces American cheese slices, individually
wrapped, optional
12 oz (340 g) frozen french fries, about 4 cups
when cut into small pieces, optional
2 cups (120 g) panko breadcrumbs
Oil, for deep-frying
Sugar
Ketchup
Mustard

Step 1

Combine all-purpose flour, sugar, instant yeast, salt, and water in a square or oval pan that is long enough for the corn dog skewers to roll around in a twisting motion. Mix with a spoon until everything is well incorporated and smooth.

Step 2

Cover the bowl and let the batter rise in a warm place until it doubles in volume, which should take about 1 hour.

Step 3

Cut the hot dogs in half and cut the cheese into similar-sized pieces. Skewer the hot dogs and cheese on sticks, with the hot dogs on the bottom and cheese on top. You can also come up with different combinations or use only hot dogs.

Step 4

For an octopus-shaped corn dog, cut the bottom 1 inch of the hot dog in a criss-cross pattern. If using cheese slices, wrap the cheese around the hot dog and squeeze tightly to secure.

Step 5

Keep the skewers cold in the refrigerator until ready to use so that they can hold their shape when deep-fried.

Step 6

Cut frozen french fries into small pieces and add to a pan. Put panko crumbs in another pan and set them aside.

Step 7

Dip hotdog filling skewer into batter. Roll with a twist as you lift, ensuring even coating. Use fingers to smooth, if needed.

Step 8

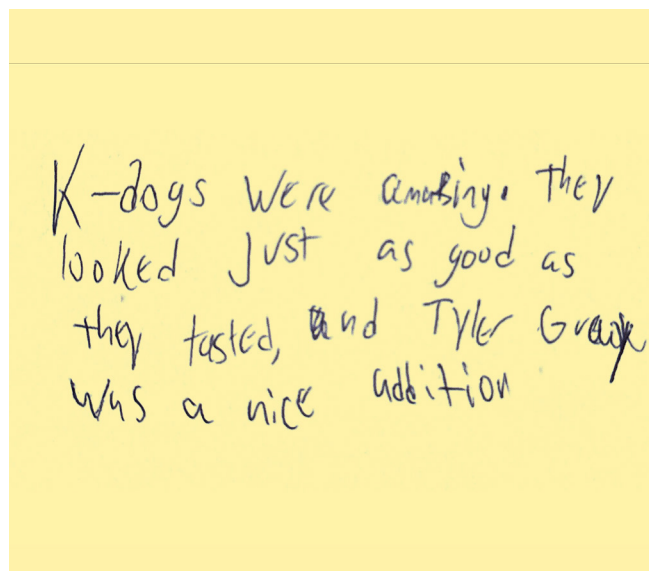
Roll the battered skewer in the potatoes, then roll it into the panko breadcrumbs. Use your hands to firmly press everything together to mold into shape. Make sure to cover the cheese part with plenty of panko crumbs so that the cheese won't ooze out too much.

Step 8

Heat oil in a skillet (large enough for the hot dog skewers) to reach to 350°F. Carefully place the skewered hot dog into the hot oil, and fry for about 3-4 minutes. Rotate it occasionally using kitchen tongs to ensure even frying, until it turns golden brown and crispy. Remove the hot dog and let it rest on a cooling rack. Fry 1-2 skewers at a time to ensure that the oil temperature stays consistent.

Step 9

Dust the hot dog with sugar, and drizzle with ketchup and mustard as desired. Serve immediately.



Pasta alla Norma

1 ½ pounds eggplant
Olive oil as needed (at least ½ cup)
Salt and pepper
1 tablespoon chopped garlic
3 or 4 dried chiles
1 ½ pounds tomatoes, chopped (or 1 can)
1 teaspoon good dried oregano, or 1 tablespoon fresh
1 pound long pasta
½ cup chopped parsley or basil
½ cup grated ricotta salata

FROM Ben Baumgarten
The best meal
Pasta alla
Norma

Step 1

Slice the eggplant about ½ inch thick. Cook in abundant olive oil, without crowding, sprinkling with salt and adding more oil as needed. You will undoubtedly have to cook in batches; take your time and cook until the eggplant is nicely browned and soft. Remove to a plate; do not drain on paper towels. Meanwhile, put a large pot of water to boil and salt it.

Step 2

At the end of the cooking the eggplant, the pan will ideally have a couple of tablespoons of oil left. If there's more or less, drain some off or add a bit. Turn the heat to medium, add the garlic and chiles, and cook until the garlic colors a little bit. Add the tomatoes and oregano, along with some salt and pepper; cook until saucy but not too dry, stirring occasionally.

FROM Arthur Kramer
Incredible!! The best NORMA
Pasta meal I've ever had!
(1000/10)
meal: Pasta alla NORMA

Step 3

Cook the pasta until tender but not mushy. While it's cooking, cut the eggplant into strips and reheat for a minute in the tomato sauce. Drain the pasta and toss it with the tomato sauce and the eggplant. Taste and adjust the seasoning, then top with the parsley or basil and grated cheese and serve.



Sweet Treats

Blueberry Scones

2 ¼ cups/293 grams all-purpose flour

2 ½ teaspoons baking powder

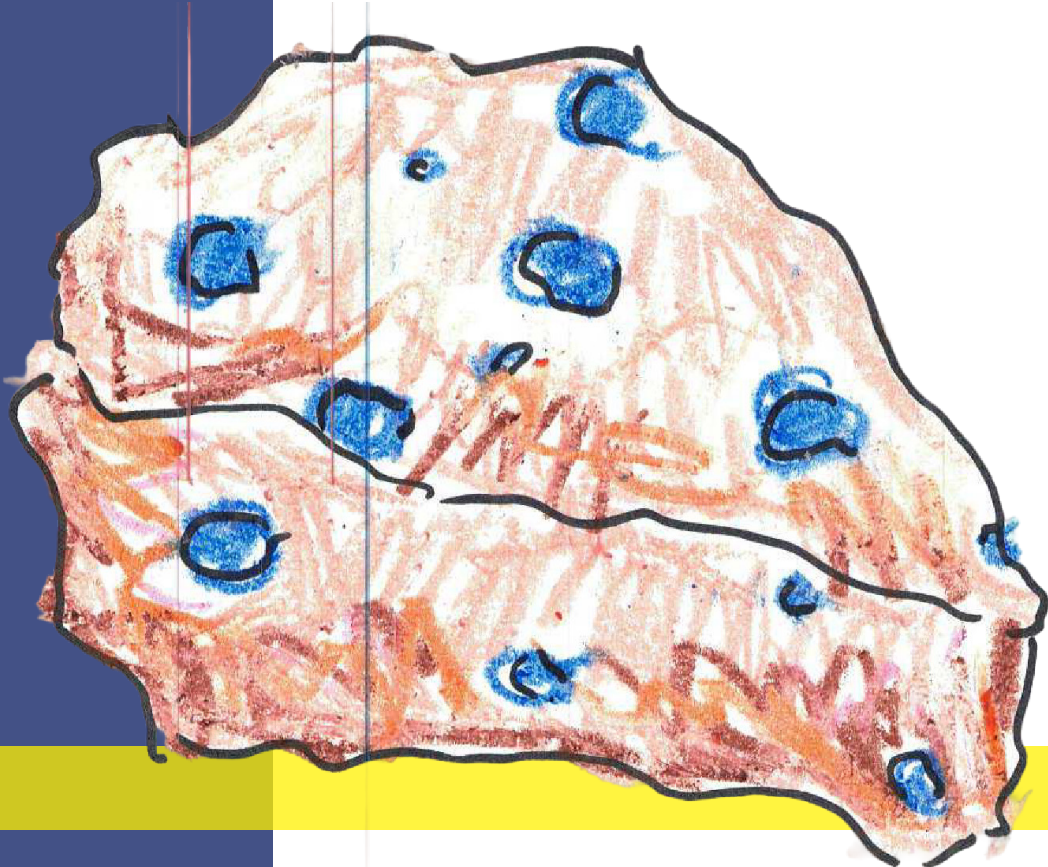
½ teaspoon fine salt

¼ teaspoon ground cardamom (optional)

1 ¼ cups/290 grams heavy cream, plus more for brushing

1/3 cup/70 grams sugar, plus more to taste and for sprinkling

2/3 cup/85 grams frozen wild blueberries (see Tip) or ½ cup/68 grams currants



Step 1

Line a baking sheet with parchment paper.

Step 2

With a fork, mix the flour, baking powder, salt and cardamom, if using, in a large bowl. Use the same fork to mix the cream and sugar in a medium bowl (or liquid measuring cup) until the sugar dissolves. (Add 2 to 3 more tablespoons sugar if you prefer a sweeter scone.)

Step 3

Make a well in the center of the dry ingredients and scatter the berries over it. Pour in the cream, and gently mix with the fork just until a shaggy dough forms. To ensure a tender scone, don't overmix.

Step 4

Gently scoop a mound with the fork and drop it onto the prepared pan. Repeat with the remaining dough to form 10 scones. Gently brush or drizzle the tops with cream, then sprinkle with sugar. Refrigerate for at least 30 minutes and up to overnight.

Step 5

Heat the oven to 425 degrees.

Step 6

Bake until browned on top and baked through, 18 to 20 minutes. Cool on the pan until warm. The scones taste best within a few hours of baking. Any leftovers should be frozen and can be reheated in a toaster oven or oven.

Tip

You can add the berries while they're still frozen, but because frozen wild blueberries are so small, they often end up icy. You want to get rid of any ice crystals as excess water in scone dough makes the scones tough. This recipe also works with fresh blueberries, ideally smaller ones.

Snickerdoodles

Snickerdoodle Dough

2¾ cups all-purpose flour

2 teaspoon cream of tartar

1 teaspoon baking soda

½ teaspoon salt

1 cup unsalted butter, just softened

1½ cups sugar

2 eggs

1 teaspoon vanilla extract

Cinnamon Sugar Coating

1/3 cup sugar

2 tablespoons cinnamon

Step 1

Preheat oven to 350°F.

Step 2

In a large bowl, mix flour, cream of tartar, baking soda, and salt. Set aside.

In a stand mixer, cream together butter (barely softened) and sugar. Add eggs and vanilla and blend well

Step 3

Add dry ingredients to wet ingredients and mix well.

Step 4

In a small bowl, combine 1/3 cup sugar and 2 tablespoons cinnamon.

Step 5

Use a small cookie scoop to scoop out dough and roll it into a ball. Roll each ball in the cinnamon sugar mixture – twice. Place 2 inches apart on an ungreased cookie sheet.

Step 6

Bake for 8-10 minutes. Let sit on the cookie sheet for a few additional minutes before removing to a wire rack to cool.

Oatmeal Chocolate Chip Cookies

1 cup all-purpose flour
(120g)

1/2 tsp baking soda (3g)

1/2 tsp salt (5g)

1/2 cup unsalted butter
room temperature, (113g)

1/3 cup granulated sugar
(65g)

2/3 cup light-brown sugar
(140g), packed

2 tsp pure vanilla extract
(10mL)

1 large egg

1 1/2 cups rolled oats (135g)

1 cup semisweet chocolate
chips (150g)

Step 1

Preheat oven to 375 degrees. In a medium bowl, whisk together the flour and baking soda; set aside.

Step 2

Combine the butter with both sugars; beat on medium speed until light and fluffy.

Step 3

Reduce speed to low; add the salt, vanilla, and eggs. Beat until well mixed, about 1 minute.

Step 4

Add flour mixture; mix until almost combined.

Step 5

Stir in the oats and chocolate chips. Chill dough for one hour to overnight.

Step 6

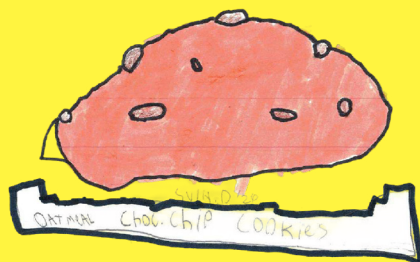
Use a small ice cream scooper (two tablespoons) to Drop heaping tablespoon-size balls of dough about 2 inches apart on baking sheets lined with parchment paper.

Step 7

Bake until cookies are golden around the edges, but still soft in the center, 8 to 10 minutes.

Step 8

Remove from oven, and let cool on baking sheet 1 to 2 minutes. Transfer to a wire rack. Let cool completely.



Victoria Sponge Cake

For the sponge cake

Butter, for greasing pans

1 $\frac{3}{4}$ cups/224 grams all-purpose flour

2 teaspoons baking powder

1 teaspoon kosher salt (such as Diamond Crystal) or $\frac{1}{2}$ teaspoon fine salt

1 cup plus 2 tablespoons/225 grams granulated sugar

2 tablespoons finely grated lemon zest (from about 2 lemons)

1 cup/227 grams unsalted butter, at room temperature

4 large eggs, at room temperature

2 teaspoons vanilla extract

3 tablespoons whole milk

For the tea soak

$\frac{2}{3}$ cup very hot water

1 tablespoon granulated sugar

2 teaspoons lemon juice

2 tea bags (preferably green or black tea)

For the decoration

Whipped Marscapone Cream:

1 cup/240 milliliters heavy cream

1 cup/224 grams mascarpone

2 tablespoons powdered sugar

2 teaspoons vanilla extract

A pinch of salt

Jam/Compote

2 cups berries (frozen or fresh)

$\frac{1}{2}$ cups sugar

Step 1

Prepare the cakes: Butter two (8-inch) cake pans, line the bottoms with parchment paper rounds, and butter the parchment. Arrange a rack in the center of the oven and heat the oven to 350 degrees.

Step 2

In a medium bowl, whisk the flour, baking powder and salt thoroughly. Add the sugar to a large bowl (if using a hand mixer) or the bowl of a stand mixer fitted with a paddle attachment. Rub the lemon zest into sugar until it's really fragrant and resembles wet sand, then add the butter and beat on medium-high speed for 5 minutes. Once the mixture looks pale and fluffy — no longer greasy or grainy — scrape down the sides of the bowl.

Step 3

Add the eggs to the butter mixture one at a time, beating for 30 seconds on high and scraping down the bowl in between each addition, then add the vanilla and mix for another 30 seconds. The mixture should look creamy, but if it looks a bit split or curdled, keep whipping for another minute to bring it back together. (Once the flour is added, it will be fine.)

Step 4

Add half of the flour mixture and mix over low speed until almost all of the floury bits have been absorbed. Add the milk and mix until it's incorporated, then beat in the remaining flour mixture just until no large pockets of flour remain. Scrape the bowl to incorporate the last of whatever is clinging to its sides. Add half the batter to each prepared pan (about 450 grams batter in each) and smooth evenly.

Step 5

Bake both pans on the center rack for 22 to 24 minutes, rotating the pans halfway through, until the sides start to pull away from the pans and a tester inserted into the centers comes out clean. Cool the cakes in the pans for 10 minutes, then flip onto a wire rack, bottom sides up. Discard the parchment.

Victoria Sponge

(cont.)

Step 6

While the cakes bake, prepare the tea soak: Pour the hot water into a mug and stir in the sugar and lemon juice until the sugar is dissolved. Dunk the tea bags in, cover and let it steep for 10 minutes. Remove the tea bags and squeeze gently to extract flavor into the mug. Set aside to cool to room temperature.

Step 7

Use a pastry brush to dab about one quarter of the peach tea soak on the top of each still-warm cake; carefully flip the cakes over and brush with the remaining soak. (You may have a bit of tea soak left over; the cakes may not absorb all of it.) Cool cakes completely, uncovered, until ready to assemble, about 25 minutes.

Step 8

Make the mascarpone cream: In a large mixing bowl (if using a hand mixer), or the bowl of a stand mixer fitted with a whisk attachment, combine the heavy cream, mascarpone, powdered sugar, vanilla and salt. Whisk on low speed just to incorporate everything and prevent splatter, then gradually raise the speed to high and beat the cream to stiff peaks.

Step 9

Once the cake and compote have cooled (or just the cakes if using jam), assemble the Victoria sandwich: On a serving platter, set one of the cakes bottom-side up, then spread three-quarters of the cream mixture evenly over the top. Spread three-quarters of the compote/jam over the cream, then gently sandwich everything with the other cake top-side up. Mound the remaining cream over the center, followed by a tumble of the remaining compote/jam. Dust the top with powdered sugar and decorate with mint, if desired. Slice and serve right away. The cake keeps very well, covered, for up to 4 days in the refrigerator.

Meringues

3 egg whites

1/3 cup plus 1 tablespoon
confectioners' sugar

1/3 cup plus 1 tablespoon
granulated sugar

½ teaspoon orange extract

Step 1

Bring a pot of water to a simmer. In a stainless-steel bowl, whisk together egg whites and both sugars. Place over simmering water, and whisk mixture constantly until hot to the touch. Remove from heat.

Step 2

With an electric mixer set on high speed, whip mixture until stiff and shiny. Add orange extract, and whip an additional few seconds. Smooth over surface of cake.

Derby Pie

For Crust:

½ c. butter
1 c. flour
1/3 c. cold water
½ tsp. salt

What to do:

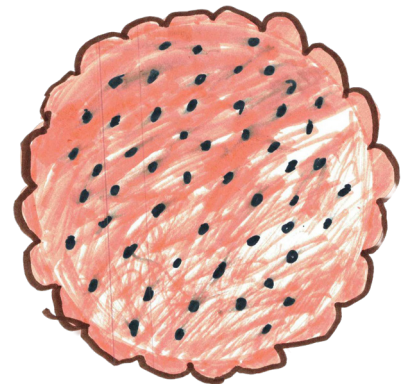
Mix all ingredients together.
Roll into a ball.
Flatten and mold into a 9" pie tin.

For filling:

1 c. flour
1 c. sugar
½ c. butter
2 eggs
1 tsp. vanilla
1 c. chocolate chips

What to do:

Cream together butter and sugar
Add eggs and vanilla – mix in flour until all powder is moist.
Fold in chocolate chips.
Pour into an unbaked pie crust and bake at 350 degrees for 35 minutes.



Fruit Jam

1 pound fresh fruit, hulled and diced, or 12 to 14 ounces frozen fruit (no need to thaw), diced (2 ½ to 3 cups diced)

2/3 cup granulated sugar

1 tablespoon lemon juice



Step 1

Combine strawberries, sugar and lemon juice in a medium pot. Stir until berries are completely coated in sugar. Using a potato masher, smash the berries consistently.

Step 2

Bring to a simmer over medium-high, then reduce to medium and simmer, uncovered, for 12 minutes. Stir occasionally and keep an instant-read thermometer handy; temperature should hover between 210 and 215 degrees. The mixture will foam quite a bit at first, but that will subside the longer it simmers, then the jam will thicken significantly.

Step 3

Turn off the heat and cool in the pot for 5 minutes. Spoon off any residual foam, if desired, then transfer jam to a glass canning jar (12 to 14 ounces), or similarly sized lidded glass vessel, and cool completely, uncovered.

Step 4

Use jam immediately, or screw on the lid and refrigerate for up to 2 weeks. The jam will thicken when chilled.

Lemon Curd

3 large eggs

1 cup sugar

1/2 cup lemon juice (about 2 lemons)

1/4 cup butter, cubed

1 tablespoon grated lemon zest

In a small heavy saucepan over medium heat, whisk eggs, sugar and lemon juice until blended. Add butter and lemon zest; cook, whisking constantly, until mixture is thickened and coats the back of a metal spoon. Transfer to a small bowl; cool 10 minutes. Refrigerate, covered, until cold.

Butter

2 cups heavy cream

1/4 tsp salt (optional)

Step 1

Put heavy cream in a food processor or blender (or whisk by hand) and blend until butter and buttermilk have fully separated.

Step 2

Strain butter, either with cheese cloth or by pressing butter against side of bowl with a spoon.

Step 3 (optional)

Add salt, honey, maple syrup, or other desired add ins.

Fruit and Herb Syrups

1 c fruit or herbs
1 c water
1 c granulated sugar



Step 1

Place 1 cup fruit in a medium saucepan along with 1 cup water and 1 cup sugar. Heat on medium-high.

Step 2

Mash fruit and stir until the mixture reaches a boil.

Step 3

Strain fruit with a spider, sieve, or colander. Store remaining syrup in a jar or covered vessel.

Step 4 (optional)

To make fruit soda, combine syrups with seltzer.

Nora's Tip: Berries and herbs like mint or thyme work best for this recipe!! Adjust the amount of water based on the water content of your flavoring. For example: fresh raspberries might only need $\frac{1}{4}$ c water to make a thick syrup, whereas a mint syrup will need the whole cup.

Alex Lozica's Fruit Cobbler

1 cup flour
1 cup sugar
Pinch of salt
Pinch of cinnamon
2 tsp baking powder
Mix
3/4 cup milk
Dash of vanilla
3/4 stick butter
2 cups of fruit

Step 1

Preheat the oven to 375°F. Once the oven is hot, place $\frac{3}{4}$ of a stick of butter into a pan (cast iron ideally, but a cake pan will do) and put inside the oven. Let butter melt and then bubble inside of pan, but do not let the butter burn.

Step 2

Combine the flour, sugar, salt, cinnamon, and baking powder in a separate bowl and mix.

Step 3

Add the dry ingredients to the cast iron with hot butter. Mix together, then add in milk and vanilla.

Step 4

Soften fruit by either microwaving for 5 minutes or cooking in a small saucepan over medium heat for 5 minutes. Once fruit is stewy, add straight into the pan with batter.

Step 5

Put cobbler into the oven and cook until the crust is golden brown.

Flourless Chocolate Cake

$\frac{3}{4}$ cup/168 grams unsalted butter, cut up, plus more for greasing the pan

1 cup/173 grams bittersweet or semisweet chocolate chips

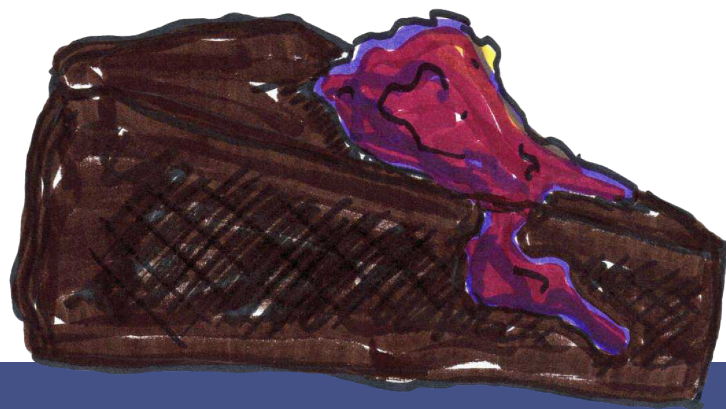
$\frac{1}{2}$ cup/50 grams unsweetened natural cocoa powder

$\frac{3}{4}$ cup/150 grams granulated sugar

4 large eggs

1 teaspoon pure vanilla extract

Whipped cream or ice cream, for serving (optional)



Step 1

Heat oven to 350 degrees. Generously butter the bottom and sides of an 8-inch springform pan, or press a large sheet of foil into the bottom and up the sides of an 8-inch round cake pan, smoothing the sides, and generously butter the foil.

Step 2

Bring a few inches of water in a large saucepan to a simmer over medium heat. Set a large heatproof bowl over the saucepan and add the chocolate. When the chips look soft and melty, stir gently until smooth. Turn off the heat, and add the butter to the bowl. Stir gently until melted and smooth. Add the cocoa powder and stir until smooth, then take the bowl off the saucepan.

Step 3

Stir in the granulated sugar until incorporated, then add the eggs, one at a time, and beat well after each addition. Stir in the vanilla, then scrape the batter into the prepared pan and smooth the top.

Step 4

Bake until crackly and dry on top, and a toothpick inserted 2 inches from the edge comes out clean, 40 to 50 minutes. A toothpick inserted in the center should come out with some crumbs attached.

Step 5

Cool in the pan on a rack, then remove the sides of the springform pan or lift the cake out of the cake pan using the foil overhang. You can slice and serve warm or at room temperature. Or, to cut very neat slices, freeze the cooled cake until firm. Slice and warm up in the microwave or oven, if preferred. Serve the cake with whipped cream or ice cream, if you'd like.

Banana Bread

2 to 3 medium (7" to 7-7/8" long) very ripe bananas, peeled (about 1 1/4 to 1 1/2 cups mashed)

1/3 cup (76g) butter, unsalted or salted, melted

1/2 teaspoon baking soda (not baking powder)

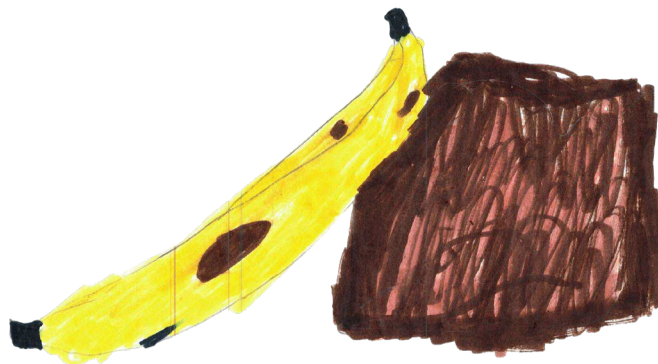
1 pinch salt

3/4 cup (150g) sugar (1/2 cup if you would like it less sweet, 1 cup if more sweet)

1 large egg, beaten

1 teaspoon vanilla extract

1 1/2 cups (205g) all-purpose flour



Step 1

Preheat the oven to 350°F (175°C). Butter an 8x4-inch loaf pan.

Step 2

In a mixing bowl, mash the ripe bananas with a fork until completely smooth. Stir the melted butter into the mashed bananas.

Step 3

Mix in the baking soda and salt. Stir in the sugar, beaten egg, and vanilla extract. Mix in the flour.

Step 4

Pour the batter into your prepared loaf pan.

Step 5

Bake for 55 to 65 minutes at 350°F (175°C), or until a toothpick or wooden skewer inserted into the center comes out clean. A few dry crumbs are okay; streaks of wet batter are not. If the outside of the loaf is browned but the center is still wet, loosely tent the loaf with foil and continue baking until the loaf is fully baked.

Step 6

Remove from oven and let cool in the pan for a few minutes. Then remove the banana bread from the pan and let cool completely before serving. Slice and serve. (A bread knife helps to make slices that aren't crumbly.)

Wrapped well, the banana bread will keep at room temperature for 4 days. For longer storage, refrigerate the loaf up to 5 days, or freeze it.

Croissants

From Trent Rosenbloom

Croissant dough

770 grams bread flour (100g day 1, 670g day 2)

230 grams water at room temperature (100g day 1, 20g day 2)

50 grams very active sourdough starter with pancake batter consistency*

110 grams granulated sugar

20 grams kosher salt

200 grams whole milk at room temperature

80 grams unsalted butter

Butter block

4 sticks of butter, I prefer French style butter

*if you don't have sourdough, mix a slurry of 25 g flour, 25 g water, packet or tsp dry yeast. Let sit for ~30 minutes, then use this where the recipe calls for starter. The dough will move more quickly with yeast; the 12 hour overnight rest in the next step may only need an hour.

Start:

Blend together 100 g flour, 100 g water, 50 g sourdough starter.
Let rest until bubbly, usually overnight ~12 hours

Next day:

Blend remaining ingredients except 80 butter until it comes together

Let rest 30 minutes

Gently knead every 30 minutes or so x 2 hours

Knead in butter at room temperature until incorporated, smooth, elastic

Let rise until soft, ~double in size.

Knead down into a ball. Cover to rise another 30 minutes

Butter Block (can prepare ahead of time)

450 grams chilled unsalted butter (~4 sticks) - best to use French-style, high fat cultured butter

Beat and roll butter together inside parchment paper until it comes together and spreads out

Fold parchment paper into a square envelope 8x8" across

Roll butter until you have an even, flat square that fully fills the 8x8" envelope

Place in the refrigerator

Laminate dough

Roll cold dough into a rectangle 8x16" about 1/2" thick

Take butter block and dough from fridge. If the butter is too stiff, let it warm. If the dough is too soft, put it in the freezer a few minutes. You want it to be soft but not gushy.

Unwrap the butter block and place butter in center of 8x16" dough, and fold dough flaps over the butter and pinch together into a seam

At this point you will repeat steps of rolling, folding, chilling - I prefer a 3, 2, 2 fold approach:

Croissants

(cont.)

Fold 1: (make 3x layers via a triple fold)

Roll the dough butter packet out with the rolling pin perpendicular to the seam, roll to ~ 8x24"

Fold like a letter into three layers, and you now have three layers of butter. Gently roll together and then refrigerate another hour.

Fold 2: (make 2x layers via a single fold)

roll the dough out to 8x16" perpendicular to the sides of the dough book you made before. Fold the sides to the middle so that you have an 8x8" square with the seam running down the middle. This will create $3 \times 2 = 6$ layers.

Gently roll together and then refrigerate another hour.

Fold 3: (make 2x layers via a single fold)

Roll the dough out to 8x16" perpendicular to the sides of the dough book you made before. Fold in half. This will create $3 \times 2 \times 2 = 12$ layers.

Gently roll together and then refrigerate another hour.

Preshape the dough by rolling to 14x16", then wrap in plastic wrap and chill until ready to use

Prepare croissants:

Remove preshaped dough from refrigerator onto a lightly floured surface

Cut four 4x14" rectangles, then cut across for eight triangles

Make a small 1/2 cut at the base of the triangle (so it looks like the Eiffel Tower) and stretch the three points away from the center - this will create a notch at the cut you made at the base.

Roll up towards the point.

Place on parchment paper in a humid 70 degree environment covered in plastic wrap

Proof until fluffy and jiggly. This may take up to 12 hours/overnight if working with sourdough.- Brush with egg yolk and milk or cream mixed 1:1

Bake at 375 degrees in a steamy oven until brown.

Zucchini Bread

Butter, for the pan

1 ½ cups/185 grams grated zucchini

2/3 cup/140 grams light brown sugar

1/3 cup/80 milliliters olive oil (or other oil such as safflower or canola)

1/3 cup/80 milliliters plain Greek yogurt

2 large eggs

1 teaspoon/5 milliliters vanilla extract

1 ½ cups/190 grams all-purpose flour

½ teaspoon/3 grams salt

½ teaspoon/3 grams baking soda

½ teaspoon/2 grams baking powder

1 ½ teaspoons/4 grams ground cinnamon

¼ teaspoon/1 gram ground nutmeg

1 teaspoon/2 grams finely grated lemon zest

Step 1

Heat oven to 350 degrees. Butter an 8-inch loaf pan.

Step 2

In a large bowl, use a rubber spatula to mix together the grated zucchini, sugar, olive oil, yogurt, eggs and vanilla extract.

Step 3

Whisk together the flour, salt, baking soda, baking powder, lemon zest and spices in a separate bowl. Fold the dry ingredients into the wet ingredients. Fold in the walnuts if using.

Step 4

Pour the batter into the prepared loaf pan and bake for 40 to 55 minutes, rotating the pan halfway through baking. The bread will be done when a toothpick inserted into the middle comes out clean.

Step 5

Cool on a wire rack for 10 minutes. Remove the bread from the pan and cool on a rack completely before cutting and serving.

Thumbprint Cookies with Jam

1 cup (226 g) unsalted butter, softened to room temperature

1/3 cup (70 g) sugar

1/3 cup (70 g) light brown sugar, tightly packed

1 large egg yolk

¾ teaspoon vanilla extract

2 ¼ cup (280 g) all purpose flour

2 teaspoons cornstarch

½ teaspoon salt

½ cup sugar, for rolling (optional)

1/3 cup (105 g) jam or preserves, flavor of your choice

Chef's Note: Use the fresh jam from Page 40 in this recipe!

Step 1

Place butter in the bowl of a stand mixer (you may instead use a large bowl and an electric hand mixer) and beat until creamy.

Step 2

Scrape down the sides of the bowl, add sugars, and beat, gradually increasing mixer speed to medium-high until ingredients are well-combined (about 30-60 seconds).

Step 3

Add egg yolk and vanilla extract and beat well.

Step 4

In a separate bowl, whisk together flour, cornstarch, and salt.

Step 5

With mixer on low speed, gradually add flour mixture to wet ingredients until completely combined. This dough will seem very dry and crumbly, so be sure to pause occasionally to scrape the sides and bottom of the bowl. If it starts to strain your mixer you can use your hands to finish working the dough together.

Step 6

Scoop cookie dough into 1 Tablespoon-sized balls and roll very well (so that the dough is round and there are no cracks/seams in the cookie dough -- this will help keep your thumbprints from cracking).

Step 7

Roll in granulated sugar (if using) and place on a wax-paper covered plate or small cookie sheet. Use your thumb or the rounded back of a teaspoon to gently press an indent in the center of the cookie dough. Repeat until all of the dough has been used.

Step 8

Transfer cookie dough to freezer and chill for 30 minutes.

Step 9

Once dough is done chilling, preheat oven to 375F (190C) and place your jam in a small microwave-safe bowl. Heat briefly (about 5-10 seconds) or until jam is not hot but is no longer firm and is easy to stir.

Step 10

Spoon jam into each thumbprint, filling each indent to the brim.

Step 11

Once oven is preheated, place cookies at least 2" apart on a parchment paper-lined cookie sheet and bake on 375F (190C) for 11 minutes or until edges are just beginning to turn golden brown.

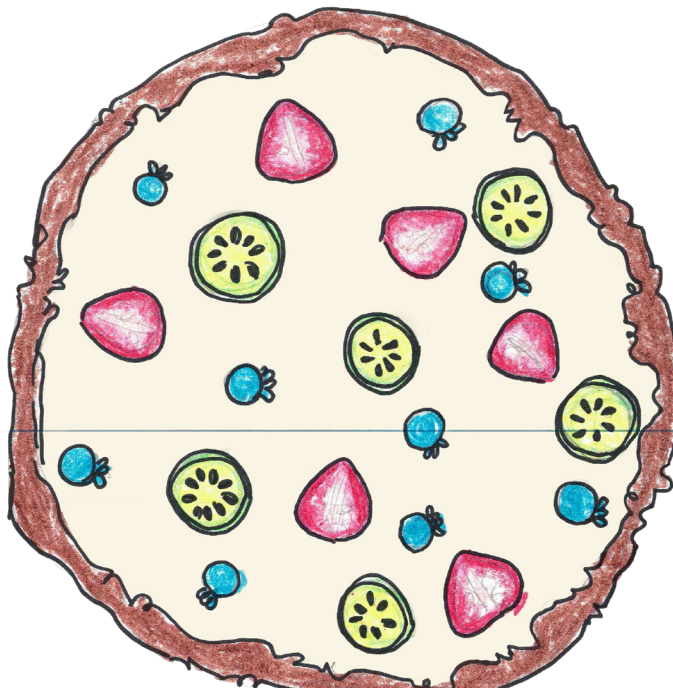
Fruit Pizza

Sugar Cookie Crust

1 and 1/2 cups (188g) all-purpose flour (spooned & leveled)
1 and 1/2 teaspoons cornstarch
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup (8 Tbsp; 113g) unsalted butter, softened to room temperature
3/4 cup (150g) granulated sugar
1 large egg, at room temperature
1 teaspoon pure vanilla extract

Topping

8 ounces (226g) full-fat brick cream cheese, softened to room temperature
3 Tablespoons (43g) unsalted butter, softened to room temperature
1 and 1/4 cups (150g) confectioners' sugar
1 teaspoon pure vanilla extract



Step 1

Make the crust: Whisk the flour, cornstarch, baking powder, and salt together in a medium bowl.

Step 2

In a large bowl using a handheld mixer or stand mixer fitted with a paddle attachment, beat the butter and sugar together on medium-high speed until combined and creamy, about 3 minutes. Beat in the egg and vanilla. Scrape down the sides and bottom of the bowl as needed. Add the dry ingredients to the wet ingredients and beat on low speed until combined. Once completely combined, cover the dough tightly and chill in the refrigerator for 20 minutes and up to 1 day. (Let dough sit out at room temperature for 20-30 minutes if chilling longer than a couple hours because the dough will be quite stiff and flattening onto pan will be difficult.)

Step 3

Preheat oven to 350°F (177°C). Grease a 12-inch pizza pan with nonstick spray (even if it's a nonstick pan). Remove chilled cookie dough from the refrigerator and press onto the pizza pan in a 9–10-inch circle, about 1/3-inch thick. Bake for 17–19 minutes or until the edges are very lightly browned. Avoid over-baking. Cool crust completely before decorating.

Step 4

Make the frosting: In a medium bowl using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the cream cheese and butter together on medium speed until smooth, about 2 minutes. Add the confectioners' sugar and vanilla. Beat for 1 minute or until creamy and combined. Yields 1 and 1/2 cups (about 390g) frosting. Spread a thick layer over the cooled sugar cookie crust. Decorate with fruit. Cut into slices and serve. Leftovers keep well in the refrigerator for up to 3 days.

Raspberry Cake

Cake Batter

1/3 cup butter, softened
3/4 cup granulated sugar
1 teaspoon vanilla extract
1 egg
12/3 cup all-purpose flour
1 1/4 teaspoon baking powder
1/2 teaspoon salt
3/4 cup milk
2 cup raspberries, divided
(fresh or frozen)

Lemon Glaze

Powdered sugar (icing
sugar or confectioner's
sugar)
2 tsp lemon juice

Step 1

Preheat the oven to 350°F/175°C. Spray a 9-inch springform pan or a 9-inch pie plate with cooking spray and line the bottom with a parchment paper circle cut in the shape of the pan.

Step 2

In a small bowl, combine flour, baking powder, and salt and set aside.

Step 3

In the bowl of a standing mixer or handheld mixer, beat butter and sugar until combined. Add in the eggs and vanilla.

Step 4

Slowly alternate adding in milk and dry ingredients, scraping the sides of the bowl between additions if needed.

Step 5

Roughly chop 1/2 cup of the raspberries and gently fold them into the batter until just combined. Pour the cake batter into the springform pan, then layer the remaining 1 1/2 cup of whole raspberries evenly on top. Try to avoid any raspberries touching the edges of the pan (they will likely overcook and overbrown if you don't).

Step 6

Bake for 25-30 minutes. A toothpick inserted into the cake should come out clean. Let the cake cool in the pan for at least 20-30 minutes.

Step 7

Combine powdered sugar and lemon juice to create a loose glaze. Drizzle lemon glaze over top of the completely cooled cake right before serving. Slice and serve with a scoop of vanilla ice cream or whipped cream if desired!

Crepes

1 cup all-purpose flour or Italian 00 flour (available at specialty markets)
Pinch of salt
1 large egg
1 ¼ cups milk, or more as needed
2 tablespoons melted and cooled butter
Vegetable oil or nonstick vegetable oil spray, for pan

Step 1

In a small mixing bowl, combine flour and salt. Form into a mound, making a small well. Crack egg into well, and mix with a wooden spoon, gradually incorporating flour from sides.

Step 2

Mix in 1 ¼ cups milk to make a smooth batter. Using a whisk, blend in melted butter. Allow to stand for 30 minutes. Batter should thicken to consistency of heavy cream; if necessary, add more milk to thin.

Step 3

Lightly oil an 8-inch crepe pan or nonstick skillet. Place over medium-high heat until well heated. Pour about 3 tablespoons batter into pan, just enough to line bottom. When pancake has a bubbly surface, after about 30 seconds, carefully flip it with a spatula and let it brown again 20 to 30 seconds. Transfer finished crepe to a large plate. (First crepe may tear and need to be discarded.) Repeat until batter is gone, reoiling pan about every fourth crepe and layering finished crepes with baking parchment or waxed paper. Allow to cool, cover with plastic wrap and refrigerate until needed.

Homemade Ice Cream

2 cups heavy cream
1 cup whole milk
2/3 cup granulated sugar
1/8 teaspoon fine sea salt
6 large egg yolks
Your choice of flavoring

Step 1

In a small pot, simmer heavy cream, milk, sugar and salt until sugar completely dissolves, about 5 minutes. Remove pot from heat.

Step 2

In a separate bowl, whisk yolks. Whisking constantly, slowly whisk about a third of the hot cream into the yolks.

Step 3

Whisk the yolk mixture back into the pot with the cream. Add flavoring.

Step 4

Return pot to medium-low heat and gently cook until mixture is thick enough to coat the back of a spoon (about 170 degrees on an instant-read thermometer).

Step 5

Strain through a fine-mesh sieve into a bowl. Cool mixture to room temperature. Cover and chill at least 4 hours or overnight. Churn in an ice cream machine according to manufacturers' instructions. Serve directly from the machine for soft serve, or store in freezer until needed.



Lemon Bars

For the Crust

1 ¼ cups/155 grams all-purpose flour
¼ cup/50 grams granulated sugar
3 tablespoons/25 grams confectioners' sugar
1 teaspoon finely grated lemon zest
¼ teaspoon fine sea salt
10 tablespoons/142 grams cold unsalted butter, cut into cubes

For the Curd

4 to 6 lemons
1 ½ cups/300 grams sugar
2 large eggs plus 3 yolks
1 ½ teaspoons/5 grams cornstarch
Pinch of fine sea salt
4 tablespoons/57 grams butter
¼ cup/60 milliliters fruity extra-virgin olive oil
Confectioners' sugar and flaky sea salt, for sprinkling

Step 1

Heat oven to 325 degrees and line a 9-by-9-inch baking pan with enough parchment to hang over two of the sides (to be used as handles later to lift the bars out of the pan).

Step 2

To make the shortbread base, pulse together the flour, granulated sugar, confectioners' sugar, lemon zest and salt in a food processor, or whisk together in a large bowl. Add butter and pulse (or use two knives or your fingers) to cut the butter into the flour until a crumbly dough forms. Press dough into prepared pan and bake until shortbread is pale golden all over, 30 to 35 minutes.

Step 3

While the shortbread is baking, prepare the lemon curd: Grate ½ tablespoon zest from lemons and set aside. Squeeze lemons to yield ¾ cup juice.

Step 4

In a small saucepan, whisk together lemon juice, sugar, eggs and yolks, cornstarch and fine sea salt over medium heat until boiling and thickened, 2 to 5 minutes. Make sure mixture comes to a boil and stays there for 30 seconds or so; you should see it thicken up before you take it off the heat. But once it boils do not cook for longer than 1 minute or you risk the curd thinning out again. Remove from heat and strain into a bowl. Whisk in butter, olive oil and lemon zest.

Step 5

When the shortbread is ready, take it out of the oven and carefully pour the lemon curd onto the shortbread base; return the pan to the oven. Bake until topping is just set, 10 to 15 minutes more. Allow to cool to room temperature, then refrigerate until cold before cutting into bars. Sprinkle with confectioners' sugar and flaky sea salt right before serving.

Skillet Caramel Apple Crisp

FOR THE CARAMEL SAUCE

2 cups/400 grams granulated sugar
 $\frac{3}{4}$ cup/170 grams unsalted butter (1 $\frac{1}{2}$ sticks),
diced
1 cup/240 milliliters heavy cream
1 teaspoon vanilla bean paste or extract
1 teaspoon kosher salt

FOR THE FILLING

3 pounds/1,360 grams tart, firm apples, such
as Mutsu, Jonathan or Honeycrisp (about 6
medium apples)
1 tablespoon fresh lemon juice
1 teaspoon ground cinnamon
 $\frac{1}{2}$ teaspoon ground cardamom
 $\frac{1}{8}$ teaspoon ground cloves
Pinch of kosher salt

FOR THE TOPPING

1 cup/130 grams all-purpose flour
1 cup/90 grams old-fashioned oats
 $\frac{1}{3}$ cup/40 grams chopped pecans (optional)
 $\frac{1}{3}$ cup/75 grams light brown sugar
 $\frac{1}{2}$ teaspoon kosher salt
 $\frac{1}{2}$ cup/115 grams unsalted butter (1 stick),
softened

Step 1

Make the caramel sauce: Add the granulated sugar and $\frac{1}{4}$ cup water to a 3-quart saucepan and stir to combine. Add the butter and set it over medium-high heat, but do not stir. Cook, without stirring, until the butter and sugar have completely melted and started to bubble, 4 to 5 minutes.

Step 2

After the mixture has begun to brown at the edges, use a heatproof spatula to carefully stir it occasionally until it is deep golden brown and beginning to smoke just slightly, about 4 to 5 minutes. Do not walk away from the pan during this process as the caramel will go from perfectly golden to burned in moments.

Step 3

When the mixture is deep golden, remove the pan from the heat, and carefully whisk in the heavy cream. The mixture will expand and sputter before turning into a smooth sauce. Add the vanilla and salt. If the caramel is at all lumpy, return the pan to the stove on low heat and whisk until smooth. You should have about 2 cups. Carefully pour the caramel into a heat-safe container to cool.

Step 4

Prepare the filling: Heat your oven to 350 degrees and set a rack in the center. Peel, core and slice the apples into $\frac{1}{2}$ -inch slices, removing any bruised bits if necessary. Combine the sliced apples, lemon juice, spices and salt in a large bowl, and stir to combine. Drizzle $\frac{1}{2}$ cup caramel sauce over the top and stir again. Scrape the apples and all of their juices into a 9- or 10-inch oven-safe skillet.

Step 5

Make the topping: In the same bowl, combine the flour, oats, pecans, sugar and salt. Stir until well combined, then add the butter and mash it into the dry ingredients with your fingers until crumbs form. Pour the crumb topping evenly over the apples. Bake the crisp until the topping is golden and the juices are bubbling, 40 to 50 minutes. Serve warm with more warm caramel sauce and ice cream. Store any remaining sauce in an airtight container in the refrigerator for about a week. It can be rewarmed for later use in a saucepan over low heat.