



From the Kitchens of
James Beard Foundation's
Women's Entrepreneurial
Leadership Program Fellows

A Place *at the* Table

JamesBeard
Foundation



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Foreword

Tara Rush
Chief Marketing Officer
Audi of America



Foreword

It still surprises me that women only make up 19 percent of head cooks / executive chefs in America. When Audi partnered with the James Beard Foundation in 2017 for the **Women's Entrepreneurial Leadership Program**, we set the goal of changing the conversation around opportunities for women in the culinary industry by providing a platform to showcase their artistry. Through our Drive Progress initiative, we are also committed to supporting gender equality and inclusion both within the auto industry and beyond. For Audi and the James Beard Foundation, we've made progress, but there is still more to do together.

For that reason, Audi is honored to be a part of *A Place at the Table*. As we continue to deal with the impact of COVID-19, the home kitchen is emerging as a renewed gathering place. We hope these recipes pay homage to the power of cooking and the unique way it allows us to connect, share, heal, and unite.

It is our hope that this cookbook will bring you a moment of joy as we celebrate the amazing women behind the recipes—and that you will discover new tastes and favorite meals to share with your family and friends. We also hope that you will take the opportunity to visit the restaurants of these extraordinary women entrepreneurs when it is safe to do so again. Until then, be safe and happy cooking.

With gratitude,

Tara Rush

Chief Marketing Officer
Audi of America

James Beard
Foundation



Introduction

Introduction

This is a cookbook, containing 20 excellent recipes reflecting a broad range of culinary styles; it is also a celebration of achievement and entrepreneurship. These recipes' creators are all participants in the Women's Entrepreneurial Leadership Program (WEL), sponsored by Audi and established by the James Beard Foundation.

WEL is an annual fellowship, for up to 20 women and non-binary food professionals at a time, to attend a five-day entrepreneurship and leadership training retreat, developed with Babson College. Created for chefs and owners of a single restaurant or food business who aspire to grow, the WEL curriculum addresses expansion-related business and finance concerns, and provides training and leadership development, with an emphasis on work/life balance and other cultural issues. Offered in-person and virtually, WEL seeks to support parity in the hospitality industry, and increase investment in women owned businesses.

Despite comprising more than half of all culinary school graduates, only 33% of restaurant businesses are majority owned by women. Meanwhile, in 2018, the number of employees of women-owned businesses grew by 12 percent, compared to a decrease of 0.8 percent nationally.

Audi's commitment to creating a more diverse and equitable workplace for women is one step towards driving the industry forward.

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“When one door closes, I pivot, and say, ‘there must be another one that will open at another time or another place.’”

—Tanya Holland, Brown Sugar Kitchen
(2017 WEL Alum)

Pimento Cheese–Stuffed Deviled Eggs

Jennifer Hill Booker
Your Resident Gourmet



The Southern-inspired pimento cheese spread in these deviled eggs, lightly spiced and studded with smoky bacon, adds some pizzazz to the traditional party or picnic appetizer.

The versatile filling is also delicious in grilled cheese sandwiches, or as a dip for fresh-cut fruit or vegetable crudité.

MAKES 2 DOZEN DEVILED EGGS

PREP TIME: 15 MINUTES

TOTAL TIME: 1 HOUR 15 MINUTES

4 slices hickory-smoked bacon
 1 dozen large eggs
 ½ cup (about 2 ounces) cream cheese, softened
 3 tablespoons mayonnaise
 ½ teaspoon smoked paprika
 Dash of ground cayenne pepper
 Sea salt
 Freshly ground black pepper
 ½ cup shredded extra-sharp cheddar
 ¼ cup shredded mild cheddar
 1 tablespoon minced onion
 1 small garlic clove, finely chopped
 2 tablespoons canned pimento peppers, drained and finely chopped
 2 scallions, finely chopped

In a cold heavy skillet, arrange the bacon in a single layer. Fry the bacon over medium heat until the fat is rendered and the bacon is crisp, about 20 minutes. Transfer the bacon to a paper towel-lined plate to drain. Coarsely chop the bacon until crumbly, divide it in half, and set it aside.

Meanwhile, in a large saucepan, carefully arrange the eggs in a single layer, and add enough water to cover them by 1 ½ inches. Bring the water to a boil, cover the pan, reduce the heat to low, and cook for one minute. For evenly centered yolks, rotate the eggs from time to time. Remove the saucepan from the heat and let it sit, covered, for 14 minutes. Drain the eggs and chill them in cold water for one minute. Gently crack each egg and carefully peel them under cool running water. Blot the eggs dry with paper towels.

Slice each egg in half and remove the yolks, taking care to keep the whites intact. Arrange the egg whites on a serving platter and set aside.

Place half of the yolks into a large bowl and save the remaining yolks for another use.

Mash the yolks into a fine crumble with a dinner fork, mix in the cream cheese, mayonnaise, paprika, cayenne, ¼ teaspoon salt, and ⅛ teaspoon black pepper. Using a rubber spatula, fold in the cheddar cheese, half the chopped bacon, onion, garlic, and pimentos, and continue to mix until well combined.

(Alternatively, combine the yolks, cream cheese, mayonnaise, paprika, cayenne, ¼ teaspoon salt, and ⅛ teaspoon black pepper in a food processor and pulse until smooth. Add the cheddar cheese, half the bacon, onion, garlic, and pimentos and pulse only 2 to 3 times to maintain the texture of each ingredient.)

Using a small spoon, fill the center of each egg white, and garnish them with the remaining bacon and scallions.

Beef Grilled in Betel Leaves

Mary Aregoni
Saigon Sisters



Nearly every cuisine features a dish of meats or vegetables wrapped and cooked in leaves. One Vietnamese version is this delicious dish, in which a seasoned beef mixture is wrapped in the distinctly peppery and floral betel leaves (*la lot*, in Vietnamese).

**6 SERVINGS AS AN APPETIZER
(ABOUT 18–20 PIECES)**

PREP TIME: 15 MINUTES

TOTAL TIME: 1 HOUR

1 lemongrass stalk, tender parts
finely chopped
One 2-inch piece of ginger, peeled
and finely chopped
4 garlic cloves, finely chopped
4 scallions, finely chopped
2 teaspoons fish sauce
1 teaspoon brown sugar
½ teaspoon kosher salt
¾ teaspoon freshly ground black pepper
1 teaspoon cornstarch
1 teaspoon sesame oil
1 pound ground beef chuck
24 large or 48 small Betel leaves
(can substitute for grape, perilla, or
shiso leaves)
Canola oil

In a large bowl, add the lemongrass, ginger, garlic, scallions, fish sauce, sugar, salt, pepper, cornstarch, and sesame oil, and mix until well combined. Gently fold in the ground beef with your hands until the marinade is evenly distributed. Cover the bowl and refrigerate, for a minimum of 15 minutes and up to 8 hours.

Preheat the broiler with the rack in the top third position or preheat a gas or charcoal grill. Line a rimmed sheet pan with foil and set aside.

On a clean work surface, lay out one large or two small betel leaves, placed side by side, with some overlap, matte side up. Place two tablespoons of the meat mixture in the center, roll the leaf around the meat and secure the ends with a toothpick. The ends of the meat may be slightly exposed. Repeat this method, and place the rolls on the prepared sheet pan. Lightly brush each roll with the canola oil and spread them out in a single layer.

If broiling the rolls, cook the wrapped leaves in the prepared sheet pan under the broiler, rotating once or twice until they are lightly charred on all sides and the meat is cooked through, about 8 minutes total. If grilling, cook until the rolls are lightly charred all over cooked through, turning once or twice, for about 5 minutes total. Serve with vermicelli, greenleaf lettuce, mint, cilantro, sliced cucumbers, and nuoc cham dipping sauce.



Gluten-free

Halmoni's Pajeon:
Grandma's Korean Pancake

Esther Choi
mökbar and Ms. Yoo



My cooking style is driven by my culture and background, and my grandmother is my biggest inspiration. This is a take on my grandmother's recipe for pajeon, a crispy Korean kimchi pancake. The batter's key "secret ingredients"—rice flour and cornstarch—will ensure a super-crispy texture. This is also one of the most popular appetizers on my menu. It's a true crowd favorite!

SERVES 6 (ABOUT 6 PANCAKES)

COOK TIME 30 MINUTES INCLUDING PREP

1 cup all-purpose flour
 ½ cup Asian rice flour
 ¼ cup cornstarch
 2 tablespoons sesame oil
 1 tablespoon Kosher salt
 8 ounces ground pork (or any ground meat)
 1 cup kimchi, drained and thinly sliced
 2 cups garlic chives or scallions, cut into 2-inch pieces, more for garnish
 1 shallot, thinly sliced
 1 small zucchini, cut into ½-inch thick matchsticks
 1 medium carrot, cut into ½-inch thick matchsticks
 6 shiitake mushroom caps (about 4 ounces), thinly sliced
 1 red finger chile pepper, thinly sliced
 Canola oil, for frying

DIPPING SAUCE

¼ cup soy sauce
 1 tablespoon rice vinegar
 1 teaspoon gochugaru, Korean red pepper flakes
 1 clove garlic, finely chopped
 2 scallions, finely sliced
 1 teaspoon sesame seeds

In a large bowl, combine the all-purpose flour, rice flour, cornstarch, sesame oil, and salt. Whisk in 1 ½ cups of water in 3 to 4 increments until the batter is smooth and runny.

Add the ground pork and whisk into the batter until it is well incorporated. Mix in the kimchi, garlic chives, shallots, zucchini, carrots, mushrooms, and chile pepper. Set the bowl aside for 5 to 10 minutes, the batter will continue to loosen and coat all the vegetables. Mix well before frying.

Over medium heat, add about a ½-inch of oil to a non-stick skillet. For a large pancake, add a cup of the batter and spread evenly with a rubber spatula, about ½-inch thickness. Fry for about 4 minutes before flipping or the pancake may break. Raise heat to medium-high if needed, but watch carefully as the edges may burn. Flip carefully, as the oil may splatter, and fry for 3 to 4 minutes. Pancakes should be deep golden brown and crispy on both sides. Remove the pancake and drain for a moment before transferring to a plate lined with paper towels or a wire rack fitted over a sheet pan. Repeat the process with the remaining batter. Leftover batter can be refrigerated up to 24 hours.

Meanwhile, in a small bowl, whisk together the soy sauce, rice vinegar, gochugaru, garlic, scallions, and sesame seeds. Garnish with the garlic chives or scallions if desired, and serve with the dipping sauce.

Soul Rolls with
Asian BBQ Sauce

Shacafrika Simmons
Chef Shac LLC



The Soul Roll is a combination of Southern soul and a Chinese take-out classic, in which seasoned rice, black-eyed peas, aromatics, and collard greens are encased in an eggroll wrapper, deep-fried, and served with a sweet-and-smoky dipping sauce that couldn't be easier to make.



MAKES 15 EGG ROLLS**PREP TIME: 25 MINUTES****TOTAL TIME: 1 HOUR 45 MINUTES****For the sauce:** $\frac{1}{2}$ cup prepared BBQ sauce, any variety $\frac{1}{2}$ cup sweet chili sauce**For the soul roll:**

Canola oil, for sautéing and frying

1 small yellow onion, cut into $\frac{1}{4}$ -inch dice

1 garlic clove, finely chopped

1 rib celery, cut into $\frac{1}{4}$ -inch dice $\frac{1}{2}$ red bell pepper, seeded and cut into $\frac{1}{4}$ -inch dice

Kosher salt

1 cup cooked white rice, room temperature

8 ounces (1 cup) canned black-eyed peas, rinsed and drained

1 large collard greenleaf, tough center rib removed, coarsely chopped, cooked in boiling salted water for 10 minutes, chilled and drained

1 package egg roll wrappers

Make the sauce:

In a small bowl, stir together the barbecue sauce and sweet chili sauce.

Make the rolls:

In a large sauté pan, heat 3 tablespoons of oil over medium-high heat until it is shimmering. Add the onions, garlic, celery, peppers, and $\frac{1}{2}$ teaspoon salt and cook until the vegetables are soft and just beginning to brown, about 5 minutes. Transfer the vegetables to a large bowl and set them aside until cooled. Fold in the rice, black-eyed peas, and collard greens until well combined, and season the mixture to taste.

Place a small cup of water near your clean work surface. Lay out one egg roll wrapper at a time, with a corner pointed toward you, keeping the remaining wrappers under a clean, dampened kitchen towel to prevent drying.

Place 2 tablespoons of the filling in the center of the egg roll wrapper. Fold the bottom corner up and over the top of the filling, and roll it away from you, about a half turn. Fold each side of the roll toward the center, one at a time. Use your (clean) fingers to lightly dampen the edges of the exposed top corner furthest away from you, and continue to roll until the wrapper is sealed around the filling.

Transfer the egg roll to a rimmed sheet pan or tray, laying the seam side down. Repeat this procedure with the remaining wrappers and stuffing, covering the finished rolls with another damp kitchen towel until you're ready to fry them. The rolls can be made in advance, cover with plastic wrap and refrigerate up to 3 hours.

In a large pot fitted with a thermometer, heat about 3 inches of oil over medium-high heat, to 365°F. Carefully place 3 to 4 egg rolls, one at a time, into the hot oil and fry, turning them occasionally with a spider or a slotted spoon, until they are golden-brown on all sides and cooked through, about 8 minutes. Watch the thermometer to maintain the oil temperature. Using a spider, remove the egg rolls from the oil, and lay them on a paper towel-lined tray. Repeat the process for the remaining egg rolls. Serve with barbecue dipping sauce.

“After 18 years in the industry, I am now in a place of power, and I see it as my responsibility to create the culture that I have always wanted to work in.”

—Caitlin Corcoran
(2018 WEL Alum)

THE
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“I believe in
starting before
you’re ready,
and not being
afraid to fail.”

—Jordan Salcito, Drink Ramona
(multiple James Beard Award
semifinalist)

Whiskey Mango
Foxtrot

Monica Pearce
Tenth Ward Distilling Company



This drink will inspire whiskey fans, and those who like something a little fruity, spicy, and tangy. You'll find yourself with some extra agave syrup, which you can add to lemonade or iced tea—or it might just inspire you to make this cocktail by the batch.

MAKES ONE COCKTAIL**PREP TIME: 5 MINUTES****TOTAL TIME: 10 MINUTES****For the agave syrup:****¼ cup agave nectar****¼ cup water****For the cocktail:****Tajín to garnish****6 chunks of fresh mango****½ ounce agave syrup****½ ounce lime juice****2 dashes orange bitters****¾ ounce triple sec****¾ ounce smoked corn whiskey****Club soda****Mango slice, to garnish****Make the syrup:**

In a small saucepan, bring agave nectar and water to a boil, stirring occasionally. Cool completely, and refrigerate until ready to serve.

Make the cocktail:

Rim a rocks glass with the Tajín. In a cocktail shaker, combine the mango chunks and agave syrup, and muddle. Add ice, lime juice, bitters, triple sec, and whiskey. Shake until well-chilled, and strain into the prepared rocks glass filled with ice. Top with club soda, and garnish with a mango slice.



Gluten-free;
Vegetarian;
Vegan

Little Sail

Shelby Allison
Lost Lake



A low-alcohol riff on the classic espresso and tonic, the Little Sail is a sparkling brunch cocktail with an herbaceous top note from the amaro and hints of Caribbean spices that play nicely with coffee and coconut water. It's perfect as a gentle "hair of the dog."

MAKES ONE COCKTAIL

PREP TIME: 5 MINUTES

TOTAL TIME: 10 MINUTES, PLUS 24 HOURS TO STEEP THE SYRUP

For the spiced demerara syrup:

- ½ cup demerara (brown raw cane) sugar
- ½ cup water
- 1 cinnamon stick
- ¼ teaspoon allspice berries
- ¼ teaspoon whole cloves
- ¼ teaspoon freshly grated nutmeg

For the cocktail:

- 1¼ ounces Cynar
- 1 ounce coconut water
- 1 ounce cold brew coffee
- ¼ ounce spiced demerara syrup (see above)
- 1 ounce tonic water
- Mint sprig, for garnish

Make the syrup:

In a small saucepan, combine the sugar, water, cinnamon stick, allspice, cloves, and nutmeg. Stir the mixture over medium heat until the sugar is dissolved and the ingredients are well incorporated, about 5 minutes. Remove from the heat and set the mixture aside to steep for 24 hours. Strain and discard the spices, and refrigerate the syrup for up to one month.

Make the cocktail:

In a mixing glass filled with ice, combine the Cynar, coconut water, coffee, and syrup, and stir to combine. Strain the mixture into a rocks glass filled with ice, top with the tonic water, and garnish with the mint.



Gluten-free;
Vegetarian;
Vegan

Camaleon

Daniella Senior
Colada Shop, Serenata,
Zumoz



The Camaleon is a signature cocktail at Serenata. The name is also the Spanish word for “chameleon,” as the color and aroma of this gently sweet and piquant drink will change over time, due to the bright pink hue and gently floral notes of the hibiscus berry tea garnish.

MAKES ONE COCKTAIL

PREP TIME: 5 MINUTES

TOTAL TIME: 30 MINUTES

For the agave syrup:

½ cup water

½ cup granulated sugar

2 lemongrass stalks, exterior leaves discarded, coarsely chopped

For the cocktail:

1 ounce white rum

½ ounce mezcal

1 ounce fresh pineapple juice

¾ ounce lemongrass syrup

¾ ounce fresh lime juice

1 teaspoon dried hibiscus berry tea leaves, to garnish

1 teaspoon brewed hibiscus berry tea, optional garnish

Make the lemongrass syrup:

In a small pot, combine the water, sugar, and lemongrass. Bring to a boil, then reduce to a simmer. Cook on low heat, stirring gently until the sugar is dissolved, about 10 minutes. Strain into a bowl and discard the lemongrass. Refrigerate until ready to serve.

Make the cocktail:

In a cocktail shaker filled with ice, combine the rum, mezcal, pineapple juice, lime juice, lemongrass syrup, and shake until well-chilled. Strain into a highball glass filled with ice. Garnish with hibiscus tea leaves and float brewed hibiscus tea on top, if desired.



Gluten-free;
Vegetarian;
Vegan

KEY
ELEMENTS
OF
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“You can create
your own path
and your own
destiny if you
do it with vision
and a clear
purpose.”

—Ann Kim, Hello Pizza, Pizzeria Lola,
and Young Joni (2019 James Beard Award
for Best Chef Midwest)

Ginger-Braised Collards

Cheetie Kumar
Garland



When I moved to North Carolina, I was pleasantly surprised to learn about the Southern tradition of eating black-eyed peas and rice, often with stewed greens, to symbolize and usher in luck and money for the new year. My own interpretation of the tradition represents my home in the South, the flavors from my mother's Indian kitchen, and an homage to the frost-kissed collard greens at my local farmer's market in late December.



6 SERVINGS**PREP TIME: 1 HOUR****TOTAL TIME: 1 HOUR 35 MINUTES**

Olive oil

4 teaspoons freshly ground coriander seeds
(see note), divided

3 medium carrots, shredded

One 2-inch piece of peeled ginger, half grated
on microplane, and half finely chopped

½ cup apple cider vinegar

1 tablespoon honey

Kosher salt

Freshly cracked black pepper

2 medium yellow onions (about 1½ to 2
pounds), thinly sliced

6 to 8 medium cloves of garlic, thinly sliced

1½ pounds (2 bunches) collard greens, tough
ribs removed and discarded, leaves cut into
¼-inch-thick ribbons

¾ cup (6 ounces) hard apple cider or lager

1 cup chicken stock

2 tablespoons soy sauce

1 teaspoon red pepper flakes

Toasted sesame seeds, for optional garnish

In a large pot, heat 2 teaspoons of the olive oil over medium-high heat and add 2 teaspoons of the coriander, which should sizzle on contact. Stir in the shredded carrots and grated ginger, and sauté for 1 to 2 minutes. Add the vinegar and honey, season the mixture with ½ teaspoon salt and ½ teaspoon black pepper, and sauté until the carrots are slightly softened, about 1 to 2 minutes. Transfer the carrot mixture to a bowl, and set aside.

In the same pot, warm 3 tablespoons of olive oil over medium heat, stir in the onions and sauté for 5 minutes. Add the garlic, remaining chopped ginger, remaining 2 teaspoons coriander, 1 teaspoon salt, ½ teaspoon pepper, and sauté until the garlic and ginger are softened but not browned, about 5 minutes. Add the collard greens and toss the greens with tongs to combine them with the onion mixture. Cover the pan until the greens have wilted, about 2 to 3 minutes, stirring occasionally. The pan may appear overcrowded, but the greens will cook down significantly.

Once the greens have wilted, add the cider or beer, and cook until the alcohol has evaporated, about 2 minutes. Add the stock, soy sauce, and red pepper flakes, and bring to a boil. Cover the pan and simmer until the greens are tender, about 8 to 10 minutes. Add the carrot mixture back to the pot and stir until warmed through. Adjust the seasoning with salt, pepper, and vinegar, if needed.

Garnish with sesame seeds and serve the collards hot with cornbread or black-eyed peas and rice.

Note: for best results, grind the whole coriander seeds by pulsing them in a spice grinder, or crushing them in a mortar and pestle just before using.

“I’m a big believer
in that when
you’re helping
your community
you’re really
helping yourself.”

—Bleu Adams, Blackbird Brunch Café,
Black Sheep Cafe, IndigeHub, and Protect
Native Elders (2017 WEL Alum)

Gumbo Z'herbes

Ederique Goudia
Gabriel Hall



This recipe's name is short for *gumbo aux herbes*, French for “gumbo of greens.” It closely resembles West African callaloo, and the German *Gründonnerstagsuppe*, or “green Thursday soup.” It's made with nine distinct greens, symbolizing the nine churches visited by some Catholics on Good Friday. Leah Chase, the late matriarch of Creole cuisine, said of gumbo z'herbes, “For every green you use, that's how many new friends you'll make this year—and hopefully one of them will be rich!”



6 TO 8 SERVINGS**PREP TIME: 45 MINUTES****TOTAL TIME: 3 HOURS** $\frac{3}{4}$ cup canola oil

1 cup all-purpose flour

1 large yellow onion, coarsely chopped

2 ribs celery, coarsely chopped

1 green bell pepper, cored, seeded, and coarsely chopped

6 cloves garlic, coarsely chopped

Kosher salt

Freshly ground black pepper

8 cups water

3 to 4 tablespoons Louisiana Hot Sauce or Crystal Hot Sauce, or to taste

2 teaspoons ground cayenne pepper

6 pounds greens: combination of mustard greens, beet greens, turnip greens, collard greens, kale, spinach, Swiss chard, and/or cabbage, cleaned, large center ribs removed, and coarsely chopped

4 bay leaves, bundled together inside a small piece of cheesecloth and tied with butcher's twine

2 tablespoons filé powder (dried and ground sassafras leaves, also called gumbo filé)

Finely chopped parsley, for garnish

In a large 8-quart pot, warm the oil over medium heat. Add the flour and cook until deep golden brown, stirring constantly with a wooden spoon, about 15 minutes. Add the onions, celery, peppers, garlic, 1 teaspoon salt, $\frac{1}{2}$ teaspoon black pepper, and cook, stirring often, until the vegetables are soft, about 5 minutes.

Stir in the water, hot sauce, and cayenne. Bring to a boil, add all the greens and bay leaf sachet, and season with 1 teaspoon salt. Cover the pot, simmer on medium-low, stirring occasionally, until the greens are very soft, about 90 minutes.

Remove and discard the bay leaf sachet, carefully ladle the cooked greens into a food processor in batches, and pulse until the greens are blended but still retain texture. Transfer the blended greens to a large bowl. Continue to process the greens and, when complete, transfer the greens back to the original pot.

Stir in the filé powder, and adjust the seasoning with salt and pepper if needed. Serve the gumbo warm in a bowl over long-grain white rice, garnished with chopped parsley.

“If I don’t get there,
how are these other
young black women
going to feel like they
can? I have to set
the path.”

—Tanya Holland, Brown Sugar Kitchen
(2017 WEL Alum)

Asparagus Salad with
Whipped Ricotta and
Pistachio Vinaigrette

Liza Hinman
The Spinster Sisters



A favorite spring recipe featuring ingredients from our neighboring farms and producers, this salad is always one of our most popular dishes. Farro is a nutty whole grain that you may also see labeled as einkorn, emmer, or spelt. Follow individual package directions, but in general, farro should be simmered in water for 15 to 30 minutes, until tender.

4 SERVINGS

PREP TIME: 1 HOUR

TOTAL TIME: 1 HOUR 30 MINUTES, PLUS OVERNIGHT PREPARATION FOR THE RICOTTA

1 cup (8 ounces) whole milk ricotta, drained overnight

Extra-virgin olive oil

3 tablespoons finely chopped herbs, such as chives, mint, and parsley, divided

2 tablespoons grated lemon zest, divided

Kosher salt

Freshly ground black pepper

½ cup shelled pistachios, lightly toasted and coarsely chopped

3 tablespoons fresh lemon juice

1 pound large asparagus, ends trimmed, shaved into thin strips with a mandolin or peeler

2 cups arugula

¼ cup cooked farro

Nasturtium blossoms, for garnish (optional)

Make the ricotta:

Place the ricotta in the bowl of a stand mixer fitted with the whisk attachment (or use a hand mixer). Whip the ricotta on high speed for one minute, then reduce the speed to medium and add a tablespoon of olive oil, a tablespoon of the chopped herb mixture, 2 teaspoons lemon zest, ¼ teaspoon salt, and ⅛ teaspoon black pepper. Whisk until combined. Using a rubber spatula, transfer the ricotta mixture to a bowl and refrigerate it until ready to assemble.

Make the dressing:

In a small bowl, combine the pistachios, remaining chopped herbs and lemon zest, lemon juice, ½ teaspoon salt, and ¼ cup olive oil. Whisk to combine, and set aside.

In a large bowl, season the shaved asparagus with ¼ teaspoon salt, gently toss together, and set aside for 2 to 3 minutes. Blot the asparagus with a paper towel to remove any excess moisture. Add the arugula, 2 tablespoons of the pistachio dressing, and lightly toss. In a small bowl, mix farro with 1 tablespoon olive oil.

To serve, spread a heaping tablespoon of the ricotta mixture on each plate, divide the asparagus and arugula salad evenly, and top with more pistachio dressing. Garnish each plate with farro and nasturtium blossoms.



Vegetarian

SUSTAIN


“What WEL
instilled in me
was the idea of
dreaming just a
little bit bigger, not
being too afraid of
the ‘what-ifs.’”

—Amy Brandwein, Centrolina and
Piccolina (2017 WEL alum)


Spicy Hand-Pulled Biang Biang Noodles

Tracy Chang
Pagù





From early childhood, I was exposed to dumplings, baos, and noodles made from homemade doughs. My grandma was busy—she ran a 120-seat Japanese restaurant—but she made time for me every Sunday. We’d cook, or visit Boston’s Chinatown, where she knew everyone’s name and specialty. We sampled all kinds of noodles, thick and thin, paired with a range of sauces, broths, and garnishes. This recipe reminds me of those times, enjoying simple, soulful dishes with my grandma.



SERVES 3 TO 4**PREP TIME: 40 MINUTES****TOTAL TIME:
3 HOURS 20 MINUTES****For the braised pork:**

½ cup canola oil
 1 pound pork cheeks, cut into 1½-inch cubes (may substitute pork butt or pork shoulder)
 1 large or 2 small heads garlic, peeled and smashed
 2 ounces (4-inch piece) fresh ginger, skin on, cut into ½-inch thick slices
 1 cup water
 ½ cup fino sherry
 ½ cup low-sodium soy sauce, Wanjashan brand recommended
 1½ tablespoons cane sugar
 1 tablespoon Vinagre de Jerez (Spanish sherry vinegar)
 ½ teaspoon freshly ground black pepper
 ½ teaspoon sea salt

For the Vinagre de Jerez sauce:

½ cup dashi (1 ounce dried shiitake mushrooms steeped in 1¼ cup boiling water for 30 minutes, then strained)
 ½ cup low-sodium soy sauce, Wanjashan brand recommended
 ⅓ cup Vinagre de Jerez (Spanish sherry vinegar)
 1 teaspoon sesame oil

For the noodles:

3⅓ cups all-purpose flour
 ½ teaspoon sea salt
 1 cup plus 2 tablespoons boiling water
 2 teaspoons canola oil
 ¼ cup reserved pork braising liquid, at room temperature
 ¼ cup Vinagre de Jerez sauce
 2 tablespoons fried shallots
 2 tablespoons fried garlic
 1 tablespoon toasted sesame seeds
 2 to 4 teaspoons umami oil (available at gopagu.com), or any brand of chili crisp or chili garlic sauce
 1 teaspoon toasted and finely ground Sichuan peppercorns, or to taste
 5 scallions, thinly sliced, plus more for garnish

Note: if you prefer to use prepared noodles, the closest to the hand-pulled noodles in this recipe would be a thick, fresh udon.

Make the braised pork:

Preheat the oven 350°F, with the rack in the middle position.

In a large, heavy-bottomed pot or Dutch oven, heat the oil over medium-high heat until shimmering, in batches, sear the pork, garlic, and ginger in a single layer until the meat is golden on each side. Turn the garlic and ginger as needed to prevent burning. Transfer pork, garlic, and ginger using a slotted spoon to a bowl, and continue cooking until all of the pork has been seared. Repeat process, and return all ingredients and accumulated juice back in the pot.

Mix in the water, sherry, soy sauce, sugar, vinegar, pepper, and salt. Cover the pot and braise in the oven until the pork is tender and pulls apart easily, about 2 hours.

Using tongs or a slotted spoon, transfer the pork to a bowl and pull it apart, using two forks or clean hands, until completely shredded. Add 2 tablespoons of the braising liquid, and mix until the meat is well coated, set aside until ready to serve. Pork can be made in advance, refrigerate the shredded pork up to 3 days. Bring the pork to room temperature before serving.

Remove and discard the ginger from the braising liquid, transfer braising liquid to a container and set it aside until ready to serve or refrigerate up to 5 days. Save as a condiment for other dishes.

Make the Vinagre de Jerez sauce:

In a bowl, combine the dashi, vinegar, soy sauce, and sesame oil, and set aside.

Make the noodles:

In the bowl of a stand mixer fitted with the dough hook, mix the flour and salt on low speed, and carefully stream in the boiling water with the machine running. After all the water has been added, gradually increase the speed to medium-high and continue to mix until the dough is smooth and dry to the touch, about 10 to 12 minutes.

Add 2 teaspoons canola oil to a 1-gallon ziplock bag, rub the sides to coat the inside of the bag, add the dough, and close the bag partially. Gently flatten the dough to an even thickness reaching the corners of the bag, using a rolling pin or your hands. Firmly close the bag and let the dough rest for 20 minutes at room temperature. Refrigerate or freeze the dough if not using immediately, and bring it back to room temperature before proceeding. The noodles should be stretched and cooked just before serving.

Cut the dough into 1-inch by 5-inch strips. On a wide and clean surface, lightly press one strip of dough evenly with your finger tips, maintaining a similar shape. Holding each end of the rectangular strip in your hands, stretch the dough by gently pulling and bouncing the dough up and down simultaneously, to create a long, wide, flat noodle. Repeat these steps for the remaining dough.

Bring a large pot of water to a boil and cook the noodles for 1 to 2 minutes. Remove the noodles with a strainer and shock them in ice water to stop further cooking. Drain and set aside.

In a large bowl, combine the reserved braising liquid, the vinagre de jerez sauce, fried shallots, fried garlic, toasted sesame seeds, umami oil, Sichuan peppercorns, scallions, and shredded pork. Gently toss the noodles in the sauce, and garnish with more scallions and serve immediately.

Cappelletti
di Prosciutto

Sabrina Tinsley
Osteria La Spiga



Cappelletti, which means “little hats,” are an absolute staple of the Christmas season in the northern Italian region of Emilia-Romagna. They are typically filled with pork and capon, and served in a rich beef–capon broth. At Osteria La Spiga, I fill them with prosciutto and, after cooking them in chicken broth, toss them with a creamy Parmigiano “fonduta,” finishing with a drizzle of best-quality balsamic vinegar. Enjoy!

4 SERVINGS**PREP TIME: 15 MINUTES****TOTAL TIME: 2 HOURS, PLUS 30 MINUTES
TO REST THE DOUGH****FOR THE PASTA DOUGH:**

3 cups all-purpose flour

4 large eggs

Kosher salt

For the filling:4 ounces whole milk ricotta cheese, drained
overnight2 ounces prosciutto (about 6 slices), minced
or ground in a food processor1 tablespoon freshly grated Parmigiano-
Reggiano cheese**For the fonduta:**

3 quarts chicken broth, divided

¼ cup unsalted butter, cut into ½-inch pieces

½ cup freshly grated Parmigiano-Reggiano
cheese

High-quality balsamic vinegar, for drizzling

Finely chopped chives, for garnish

Make the pasta dough:

On a clean work surface, gather the flour into a mound. Create a well in the center, add the eggs and ⅛ teaspoon salt, and beat them gently with a fork, gradually pulling in the flour from all sides of the well, until the eggs are incorporated. Using your hands, combine the ingredients until the dough is shaggy. Gradually bring the mixture together into a firm ball. If the mixture is too soft, dust the work surface with additional flour, and incorporate just enough of it to create a firm dough. If the mixture is too dry, add a few droplets of water to the dough mixture. Knead the dough by hand until the surface is smooth and uniform, about 10 minutes. Alternatively, place the dough in the bowl of a stand mixer fitted with the dough hook, and mix on medium speed for 5 to 8 minutes. At this point, the dough should spring back after you press it with your index finger.

Wrap the dough in plastic wrap and set aside to rest at room temperature for 30 minutes, to allow the dough to hydrate and relax. The dough can be made in advance, and refrigerated up to 3 days.

Make the filling:

In a large mixing bowl, combine the ricotta, prosciutto, and Parmigiano-Reggiano with a rubber spatula. The filling can be made in advance and refrigerated up to 3 days.

Make the cappelletti:

Cut the rested pasta dough in half, re-wrapping and reserving one half for future use.

Cut the remaining piece in half. Cover one half with plastic wrap or a clean damp towel to keep it from drying out. Press the first piece of dough into a rough rectangle with your hands and, using a pasta rolling machine set to the thickest setting, pass the dough through the rollers. Pass the dough repeatedly through the pasta machine while reducing the thickness setting each time, finishing on the thinnest setting.

Since the dough will be quite long at this point, cut the rolled pasta dough in half and transfer it to a sheet pan or tray in a single layer, and cover it with plastic wrap. Roll out the second piece of pasta dough, using the same process. Using a ravioli wheel, pastry wheel or sharp knife, cut each pasta sheet into 2-inch squares, then return the squares to the sheet pan and cover them with plastic wrap.

Dab a small amount, about $\frac{1}{4}$ teaspoon, of the prosciutto filling onto the center of each square. Lightly moisten the edges with water and fold over to create a triangle. While holding the triangle in your hands with the folded edge facing upwards, overlap the left and right corners upwards, moistening and sealing the overlapping area to form the cappelletto, or “little hat.” Repeat these steps to fill and shape the remaining cappelletti, transferring the finished pieces back to the sheet pan in a single layer. Lightly dust with flour if needed.

Make the fonduta di Parmigiano:

Measure $\frac{3}{4}$ cup chicken broth and set it aside. Pour the remaining broth into a large pot and bring it to a boil to cook the pasta.

Meanwhile, in a sauté pan, bring the reserved $\frac{3}{4}$ cup chicken stock to a boil, then reduce the heat and simmer for 3 minutes. Remove the pan from the heat and add the butter, a few pieces at a time, whisk continuously to incorporate the butter. Sprinkle in the Parmigiano-Reggiano, and continue to whisk until the mixture is smooth. Cover the pan and keep the mixture warm.

Once the large pot of chicken stock is boiling, add the cappelletti and cook, until the pasta is al dente, about 6 to 8 minutes. Remove the cappelletti from the stock with a slotted spoon and toss in the fonduta. Stir until the cappelletti are evenly coated. Divide the pasta into 4 bowls, garnish with the vinegar and chives, if using, and serve immediately.

“If you can’t afford to take care
of your employees, what kind of
business do you have?”

— Christine Cikowski,
Honey Butter Fried Chicken
(2017 WEL alum)

Nene's Yellow Curried Chicken

Rohani Foulkes
Folk



As a restless, troublemaking teen, I was sent from my native Australian city of Cairns to a remote island in the Torres Straits, to live with my Nene. She taught me to catch squid on hand lines, to preserve seafood, and to husk, grate, and milk a coconut. She also taught me the recipe for this curried chicken—and although Nene is now gone, this dish continues to be a comforting reminder of her wisdom.

4 SERVINGS**PREP TIME: 20 MINUTES****TOTAL TIME: 1 HOUR**

2 tablespoons grapeseed or other neutral-flavored oil

1 medium yellow onion, cut into ½-inch dice

3 cloves garlic, finely chopped

1 tablespoon red pepper flakes

1 red bell pepper, cut into ½-inch dice

One 1-inch knob of ginger, peeled and finely chopped

2 teaspoons S&B brand curry powder (or a similar blend)

1 teaspoon ground coriander

1 teaspoon ground cumin

2 whole cardamom pods or ½ teaspoon ground cardamom

1 stem fresh turmeric, peeled and finely chopped, or 1 teaspoon turmeric powder

Kosher salt

Freshly ground black pepper

2 pounds boneless chicken thighs, cut into bite-sized pieces

1 large Yukon gold potato (about ½ pound), peeled or scrubbed, cut into 1-inch pieces

1 (14-ounce) can coconut milk

¼ cup finely chopped cilantro, stems and leaves, plus additional for garnish

2 tablespoons fresh lemon juice

1 lemon, cut into wedges

Finely chopped fresh bird's eye chiles, optional

In a large pot over medium-low heat, warm the oil until shimmering, then add the onions, garlic, red pepper flakes, bell peppers, and ginger, and sauté until the onion has softened, about 5 minutes. Add the curry powder, coriander, cumin, cardamom, turmeric, 1 teaspoon salt, ½ teaspoon black pepper, and continue to cook, stirring constantly, until the spices are fragrant, about one minute. Add a splash of water if the spices are scorching.

Increase the heat to medium, and add the chicken and sauté just until the chicken is coated in the onion mixture. Add the potatoes, coconut milk, 1 teaspoon salt, and enough water to just cover the chicken. Bring the mixture to a boil, cover the pan and simmer on medium-low until the chicken and potatoes are cooked through, about 15 to 20 minutes. Adjust the seasoning with salt and pepper if needed. Remove the pot from the heat, and stir in the chopped cilantro and lemon juice. Garnish with cilantro and serve with coconut rice, lemon wedges, and bird's eye chiles if desired.



Gluten-free

Beef, Root Vegetable, and White Bean Tagine

Sarah Huck
Kos Kaffe



This dish is a bit unconventional as tagines go, with the root vegetables and white beans standing in for the more traditional chickpeas. I made this tagine as a spontaneous lunch item one winter day at the café, when it was bone-chillingly cold outside and I wanted everyone's bellies to feel warm and full.

6 SERVINGS**PREP TIME: 25 MINUTES****TOTAL TIME: JUST UNDER 3 HOURS**

2½ pounds beef stew meat,
cut into 1½-inch pieces

Kosher salt

3 tablespoons extra virgin
olive oil

2 medium yellow onions,
thinly sliced

2 garlic cloves, smashed

1 medium parsnip or
turnip, diced

Half of a bunch cilantro,
stems and leaves separated
and finely chopped

1 teaspoon ground coriander

1 teaspoon freshly
grated ginger

1 teaspoon harissa paste

1 teaspoon ground turmeric

½ teaspoon ground
cinnamon

1 cinnamon stick

Large pinch (about ⅛
teaspoon) saffron threads

Freshly ground black
pepper

3 cups beef stock

1 (15 ounce) can white
beans, drained and rinsed

1 cup pitted dried dates,
thinly sliced

1 preserved lemon, pulp
removed, skin thinly sliced

Chopped toasted almonds,
for garnish

Preheat the oven to 325° F, with the rack in the center position.

In a large bowl, pat the meat with paper towels and season with about 2 ½ teaspoons salt. Heat the olive oil in a large Dutch oven over medium-high heat until the oil is shimmering. Working in batches, add the meat in a single layer and sear until golden brown on all sides, about 10 minutes per batch. Transfer the meat to a large plate and set aside.

Add the onions, garlic, and 1 teaspoon salt, and cook over medium heat until the onions are soft, about 6 to 8 minutes. Stir in the parsnip, chopped cilantro stems, coriander, ginger, harissa, turmeric, cinnamon, cinnamon stick, saffron threads, and ½ teaspoon black pepper. Saute until the mixture is fragrant, about 1 to 2 minutes.

Return the beef and any accumulated juices back to the pot. Stir in the stock, beans, dates, and preserved lemon. Cover the pot and transfer it to the oven. Cook until the meat is tender and beginning to fall apart, about 2 hours.

Adjust the seasoning with salt and pepper if needed. Garnish with the chopped almonds and chopped cilantro. Serve warm with couscous.



Gluten-free

Arizona Desert
Shrimp in Coconut-
Walnut Curry

Danielle Leoni
The Breadfruit & Rum Bar



This recipe celebrates the bounty of the Sonoran Desert and the tropical traditions of Jamaica. I use shrimp raised in the natural aquifers of Arizona, which have a unique, subtly sweet flavor, and an excellent texture. The sweetness of the shrimp, the richness of the coconut, and the West Indian–style curry combine to show that, even inland, we can make delicious dishes using sustainable seafood.

SERVING SIZE: 4**PREP TIME: 20 MINUTES****TOTAL TIME: 50 MINUTES**

3 tablespoons extra virgin olive oil

8 ounces (about 4 medium) red potatoes, scrubbed and cut into ½-inch dice

1 large onion, finely chopped

Sea salt

Freshly ground black pepper

3 scallions, finely sliced

3 cloves garlic, finely chopped

2 tablespoons finely chopped parsley

1 tablespoon hot or mild Blue Mountain Country West Indian curry powder (or a similar West Indian–style curry powder)

2 teaspoons paprika

2 teaspoons freshly ground coriander seeds

1 large tomato, cut into ½-inch dice

1 (13½-ounces) can coconut milk

1 teaspoon fresh thyme leaves

2 red serrano chiles, finely chopped

½ cup coarsely chopped walnuts

1 pound Arizona Desert Shrimp (or other 26/30 size shrimp), peeled and deveined, tails left intact

¼ cup finely chopped cilantro, for garnish

1 lime, cut into wedges, for garnish

In a large, non-stick pan, warm the olive oil over low heat and saute the potatoes until lightly browned, about 5 minutes. Add the onions, 1 teaspoon salt, and 1/2 teaspoon black pepper, and stir until the onions are transparent and the potatoes are tender, about 10 minutes. Stir in the scallions, garlic, and parsley, and cook until the garlic is softened but not browned, about 2 to 3 minutes. Toss in the curry powder, coriander, paprika, and 1 teaspoon salt, and cook until the spices are just barely toasted and fragrant.

Add the tomatoes, coconut milk, thyme, chiles, and walnuts, bring to a boil and reduce to a simmer. Gently fold in the shrimp and simmer until the shrimp just turn pink, about 3 to 5 minutes. Adjust the seasoning with salt and pepper if needed. Garnish with cilantro and serve warm with white rice and lime wedges.



Gluten-free

Cioppino

Fiona Lewis
The District Fishwife



Cioppino is a classic Italian-American staple, perfect for warming the soul on wintery nights. You can customize your cioppino by using whatever fish looks best in your local market, adding as many or few pepper flakes as you like, and by choosing fish stock or bottled clam juice. You may wish to have a loaf of crusty bread on hand, to better absorb all the delicious broth in your bowl.



Gluten-free

4 SERVINGS**PREP TIME: 30 MINUTES****TOTAL TIME: 2 HOURS**

Kosher salt

16 littleneck clams, scrubbed

1 pound mussels, scrubbed

¼ cup vegetable oil

2 medium onions, cut into ½-inch dice

Freshly ground black pepper

2 medium fennel bulbs, cored and thinly sliced, fronds retained for garnish

4 cloves garlic, finely chopped

1 tablespoon finely chopped fresh oregano leaves

¼ teaspoon red pepper flakes, or more to taste

2 cups fish stock (or canned clam juice)

1 (28-ounce) can crushed tomatoes

1 cup dry white wine

¼ cup (4 tablespoons) unsalted butter

1½ pounds firm white fish fillets (such as halibut, cod, or Chilean sea bass), cut into 1½-inch chunks

½ pound cleaned squid, tentacles separated, tubes cut into ½-inch rings

¼ teaspoon white vinegar

¼ cup finely chopped flat leaf parsley

Extra virgin olive oil, for serving

Fill a large bowl with cold tap water and 1/2 cup of salt, and stir to dissolve the salt. Add the mussels and clams, discarding any broken or open shells. Set aside for 20 minutes.

Meanwhile, in a large Dutch oven or heavy-bottomed pot, heat the vegetable oil over medium-high heat until shimmering. Add the onions, 1 teaspoon salt, and 1/2 teaspoon pepper, and sauté, stirring frequently, until the onions begin to brown, about 8 to 9 minutes. Stir in the sliced fennel, garlic, oregano, pepper flakes, and sauté for another 5 minutes. Add the fish stock, crushed tomatoes, and 1/2 teaspoon salt. Bring to a boil, then reduce to a simmer and cook on low heat for 20 minutes.

Using your hands, lift the clams and mussels from the salted water, leaving behind any purged sand, and place the shellfish into a clean bowl, rinse if necessary. In a large sauté pan over medium-high heat, combine the wine, butter, and clams. Cover the pan and bring the liquid to a boil over medium-high heat. Cook the clams just until they open, about 4 to 6 minutes. Using tongs or a slotted spoon, transfer the clams to a large bowl, discarding any unopened clams. Add the mussels to the sauté pan, cover and cook over medium-high heat just until they open, about 3 to 4 minutes. As with the clams, transfer the mussels to the bowl with the clams, discarding any unopened mussels.

Pour the shellfish cooking liquid into the Dutch oven with the tomato mixture, leaving the last few tablespoons in the skillet, to avoid transferring any grit from the shellfish. Bring the tomato mixture to a gentle simmer over medium heat and season with salt and pepper, if needed.

Add the fish and squid to the tomato broth, gently stir, cover and remove the Dutch oven from the heat, to let the fish and squid gently cook through, about 5 minutes.

Gently stir in the vinegar, parsley, clams, and mussels to the pot just before serving to warm through. Garnish with a drizzle of olive oil and chopped fennel fronds. Serve with garlic bread.

“The reality is, fear isn’t your obstacle to success. How you react to the fear is where the problem lies.”

—Kandia Johnson,
Kandid Conversations

ESN

“I discovered that
the highs and lows
are exactly where
we learn the most
about who we are
and what we are
made of.”

—Kari Crowe-Seher, MELT Ice Creams
(2018 WEL Alum)

Burnt Basque-Style Cheesecake

Katie Button
Cúrate



This Basque recipe takes all the fuss out of cheesecake: no crust, no water bath. It's baked in a hot oven until purposefully burnt, leaving it with darkly caramelized edges and a super-creamy center. Topped with a roasted strawberry compote, it's reminiscent of a classic New York-style cheesecake with a sophisticated twist.



12 SERVINGS**PREP TIME: 20 MINUTES****TOTAL TIME: 2 HOURS 5 MINUTES, PLUS 7 HOURS FOR COOLING AND CHILLING****For the cheesecake**

2½ cups (19 ounces) cream cheese, at room temperature

1¾ cups (14 ounces) soft sheep's milk cheese, preferably MitiCrema brand, or any soft sheep or goat cheese, at room temperature

2 cups granulated sugar

1 teaspoon kosher salt

6 whole eggs plus 1 egg yolk, at room temperature

¼ cup all-purpose flour

1¾ cups heavy cream, at room temperature

For the compote

1 pound strawberries, hulled, large berries cut in half lengthwise

2 teaspoons grapeseed oil

¾ cup Tempranillo or other fruity Spanish red wine

¾ cup granulated sugar

2 teaspoons fresh lemon juice

Make the cheesecake:

Preheat the oven to 425°F, with the rack in the center position. Spray the entire inside of a 9-inch springform pan with cooking spray. Place a 9-inch parchment paper circle inside the bottom of the pan, and line the sides of the pan with a 4 1/2-inch wide strip of parchment. Overlap the ends of the parchment strip by approximately 2 inches on either side, to prevent the batter from leaking, and press the paper against the interior of the pan. This parchment collar will keep the cheesecake from overflowing during baking. Cover the outside of the springform pan with heavy-duty aluminum foil across the bottom and halfway up the sides of the pan to prevent the batter from leaking. Place the pan on a rimmed sheet pan and set aside.

In the bowl of a stand mixer fitted with the paddle attachment, combine the cream cheese and sheep's milk cheese, and beat them together on medium speed until very smooth, scraping the bowl with a rubber spatula as needed. Add the sugar and salt, and continue to beat on medium-high speed until the sugar has dissolved and the mixture is slightly aerated. Reduce the speed to medium and add the eggs, one at a time, beating well after each addition, scraping the bowl often. With the machine running on low speed, sprinkle the flour in 3 to 4 batches, scraping the bowl as needed. Drizzle in the cream, and continue to beat until the batter is smooth and silky, with no lumps.

Pour the batter into the prepared springform pan just before baking, to prevent the batter from leaking excessively. Bake until the cheesecake is deeply browned, about 1 hour. Transfer the pan to a wire rack to cool for 1 hour, refrigerate for at least 6 hours, preferably overnight.

Make the compote:

Preheat the oven to 400°F, with the rack in the top third position.

Place the berries on a rimmed sheet pan, blot them with a paper towel, and toss them with the grapeseed oil. Roast until the strawberries are softened and beginning to darken, about 15 minutes. Change the oven to the broil setting and continue to cook, watching carefully, until the strawberries begin to char all over, about 5 minutes more.

Using a rubber spatula, transfer the strawberries, including the juices and caramelized bits, to a medium saucepan. Stir in the wine, sugar, and lemon juice, and cook over low heat until the sugar is dissolved. Increase the heat to medium and simmer until the mixture has thickened to a syrupy consistency and reduced slightly, about 15 to 20 minutes. Transfer the compote to a bowl to cool, it will continue to thicken. The compote can be made in advance and refrigerated in a container up to one week. Bring the compote to room temperature before serving.

Serve each slice of cheesecake with a drizzle of compote.

“These days, I don’t maneuver to get out of the room. I stand tall, raise my hand, speak out on what I believe, and remind myself that conceding to doubt jeopardizes the future of too many.”

—Danielle Leoni, Big Marble Organics
and The Breadfruit & Rum Bar
(2018 WEL alum)

The Perfect Vanilla Cake with Swiss Meringue Buttercream

Alicia Hinze
The Buttered Tin



Perfect for any occasion, this cake is moist, flavorful, has an excellent crumb, and goes with everything. The buttercream, meanwhile, has a nice creamy texture and isn't overly sweet. It's an excellent all-purpose frosting and filling for a wide variety of baked goods, and also works well for piping decorations.



8 TO 10 SERVINGS**PREP TIME: 15 MINUTES****TOTAL TIME: 2 HOURS 30 MINUTES
(INCLUDES 1 HOUR 15 MINUTES TO COOL
THE CAKES)****For the cake:**

2½ cups cake flour
1½ cups granulated sugar
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon sea salt
2 large eggs, at room temperature
1 cup canola oil
1 cup buttermilk, at room temperature
2 teaspoons pure vanilla extract

For the buttercream:

10 ounces egg whites (about 8 large eggs),
at room temperature
1½ cups granulated sugar
1½ cups (3 sticks) unsalted butter,
at room temperature
1½ teaspoons pure vanilla extract

Make the cake:

Preheat the oven to 350°F, with the rack in the center position. Spray two 8-inch cake pans with non-stick cooking spray. Press 8-inch parchment rounds in each pan, flip the parchment round over to grease both sides and press firmly into the bottom of the pan, set aside.

In the bowl of a stand mixer fitted with the paddle attachment, sift together the cake flour, sugar, baking powder, baking soda, and salt. Add the eggs and vegetable oil and beat on low speed until they are incorporated, scraping the bowl with a rubber spatula often. With the mixer on low speed, slowly pour in the buttermilk and vanilla in a steady stream. Mix just until incorporated, finish mixing the batter by hand to prevent overmixing.

Divide the batter evenly between the prepared cake pans. Bake the cakes until light golden brown and a knife inserted into the center comes out clean, about 35 minutes. Transfer the pans to a wire rack to cool for 15 minutes, then carefully remove the cakes from the pans onto a wire rack face up. Cool the cakes completely before icing, about one hour more. Remove the parchment before icing the cakes.

Make the buttercream:

Fill a medium pot with two inches of water and bring it to a simmer over medium heat. In a large, heat-proof mixing bowl, whisk together the egg whites and sugar and place the bowl over the simmering water, making sure that the bowl does not touch the water. Continuously whisk the egg whites and sugar until the sugar has completely dissolved, about 3 minutes.

Transfer the egg mixture to the bowl of a stand mixer fitted with the whisk attachment. Whip the mixture at high speed until it is glossy, and soft peaks form, about 3 minutes. Add the softened butter, one stick at a time, waiting for each stick to be incorporated before adding another, scraping the bowl with a rubber spatula as needed. At this stage, the mixture will look slightly curdled. Add the vanilla and whip at high speed until the frosting thickens and comes together, about 5 minutes more.

Center one cake layer on a plate, face side up. Spread about 1 cup of frosting on top in an even layer using an offset spatula. Place the remaining cake layer atop the first layer and add the remaining frosting on top. Spread the frosting all over the top and sides of the cake with a small or large offset spatula to create a smooth surface. Cake may be made in advance and refrigerated; bring it to room temperature for one hour before serving.

“One of the best ‘aha moments’ of my life happened when I realized fear is a part of the process, and that you always have two options: you can allow it to stop your success or to guide your success.”

—Kandia Johnson,
Kandid Conversations

Rosemary's Baby
French Cruller

Katy Gerdes
Angel Food Bakery



This is a classic French cruller with a browned butter, rosemary, and honey glaze. It's my all-time favorite doughnut, a classic sweet treat with a little savory twist. For many of our guests, this is their first experience with a real French cruller—made with hand-piped pâte à choux—and it has quickly become a fan favorite.



MAKES 8 TO 10 DOUGHNUTS**PREP TIME: 15 MINUTES****TOTAL TIME: 1 HOUR 40 MINUTES, PLUS
30 MINUTES FOR CHILLING DOUGHNUTS****For the cruller batter:** $\frac{3}{4}$ cup (1½ sticks) unsalted butter

1½ cups water

 $\frac{1}{2}$ teaspoon kosher salt

2 cups all-purpose flour

3 large eggs

3 egg whites

Canola oil, for deep frying

For the glaze: $\frac{1}{2}$ cup (1 stick) unsalted butter $\frac{3}{4}$ cup hot water $\frac{1}{4}$ cup honey2 tablespoons fresh rosemary leaves,
finely chopped

2 pounds confectioner's sugar

Make the crullers:

Line two rimmed half sheet pans or trays with parchment paper, and set them aside.

In a large pan, bring the butter, water, and salt to a boil, reduce the heat to low, and add the flour. Using a rubber spatula, stir the flour mixture until all the white flour spots are gone, and the mixture has the texture of mashed potatoes. Remove the pan from the heat.

Transfer the flour mixture to the bowl of a stand mixer fitted with the paddle attachment. Beat on medium speed until the mixture has cooled, and steam no longer rises from the bowl, about 2 to 3 minutes. With the mixer still running on medium speed, add the eggs, one at a time, waiting until each is incorporated before adding the next. Slowly drizzle in the egg whites, and beat until the mixture is well incorporated.

Working in batches, transfer a portion of the batter into a piping bag fitted with a large, open star tip. Push any excess air through the bag, twist the bag from the top to create pressure, and pipe the batter into an approximately 3-inch ring on one of the parchment-lined sheet pans. With one continuous motion, retrace the ring to create a double-layer doughnut.

Repeat this procedure with the remaining batter, piping additional doughnuts at least 1 to 2 inches apart. Chill the pans in the refrigerator for about 30 minutes. Can be made in advance and refrigerated up to 2 days, covered with plastic wrap.

Fill a large Dutch oven or heavy-bottomed pot, fitted with a thermometer, with about 3 to 4 inches of oil until it reaches 365°F. Set aside a wire rack over a rimmed sheet pan lined with paper towels.

Meanwhile, using scissors, cut the parchment paper into squares around the piped crullers, so that each cruller has its own square.

When oil has reached 365°F, carefully place 2 or 3 crullers, face-side down, paper side up, into the oil using a spider or slotted spoon. Monitor the temperature of the oil, as it will fluctuate.

The crullers will sink a bit, but should float fairly quickly. Using tongs carefully remove the parchment paper as soon as it becomes loose and discard it. Fry for 4 minutes, the crullers will be deep golden brown, then gently flip them using the spider, and continue to fry until golden and puffed, 4 to 5 more minutes to ensure the doughnuts are cooked through.

Using the spider, remove the crullers from the oil and let them cool on the prepared wire rack. Repeat the steps for the remaining crullers, letting them cool for at least five minutes before dipping them in the glaze.

Make the glaze:

In a saucepan, melt the butter over medium heat, stirring as the butter begins to foam. When the butter turns golden

brown and there are toasty brown bits at the bottom of the pan, whisk in the hot water, honey, and rosemary. Remove the pan from the heat, cover the pan and let the mixture steep for 15 minutes.

In the bowl of a stand mixer fitted with the whisk attachment, combine the confectioner's sugar, the browned butter mixture, and beat them on a medium speed until the glaze is smooth and slightly thickened but still runny. Add more water or confectioner's sugar if needed to adjust the glaze consistency. The glaze can be made up to one week in advance; store it in the refrigerator and warm it in a pan before glazing the crullers.

Dip each cruller into the glaze mixture to coat, and let the excess drip off. Place them on a wire rack over a rimmed sheet pan. The crullers are best eaten within 12 hours of glazing. If stored overnight, place in a container with the lid slightly open to prevent soggy doughnuts.

“I learned through WEL that there are is a lot of ways to be entrepreneurial within your existing business that don’t necessarily mean signing a new lease. A lot of new work can get done within your four walls.”

—Amy Brandwein, Centrolina and Piccolina (2017 WEL alum)

Chocolate Pot-de-Crème

Sandra Holl
Floriolè Cafe & Bakery



In developing this recipe, we wanted to create an elevated version of chocolate pudding, a childhood favorite. Thickened with egg yolks and cream, pot-de-crème is much richer and more delicious than what you might recall from school lunch or the supper table. It's a dessert that both kids and adults love.

MAKES 8 SERVINGS

PREP TIME: 10 MINUTES

COOK TIME: 1 HOUR 50 MINUTES, PLUS 5 HOURS TO COOL AND CHILL

4 ounces 62% dark chocolate, such as Valrhona Satila, finely chopped

¾ cup (5½ ounces) evaporated cane sugar (raw brown sugar)

¼ teaspoon sea salt

2 cups heavy cream, divided

1 cup plus 2 tablespoons whole milk

8 egg yolks

1 tablespoon Cointreau or Frangelico

1 teaspoon granulated sugar

Shaved chocolate or chocolate pearls, for garnish

Preheat the oven to 300°F. Arrange eight ramekins in one large or two smaller heat-proof baking dishes, and set aside.

Place the chocolate in a large bowl, fitted with a fine mesh strainer on top, set aside.

In a saucepan, combine the sugar, salt, 1 cup cream, and milk. Whisk the mixture over medium-high heat, until the sugar has dissolved, the mixture begins to bubble a bit at the edges, and it reaches 175° F on an instant-read thermometer, about 8 to 10 minutes.

Meanwhile, in a large bowl, whisk the egg yolks until they are pale yellow and almost doubled in volume. Place the bowl on a towel or a non-skid surface to keep it from moving. Remove the cream mixture from the heat and add about a half cup of the hot cream mixture to the yolk mixture while whisking. Continue to stream the remaining hot cream mixture into the yolks and whisk until well incorporated.

Strain the warm cream mixture into the prepared bowl of chocolate and whisk until melted and smooth. Stir in the Cointreau and set aside for 10 minutes to settle. If desired, skim and discard the top layer of foam for a smoother appearance for serving.

Divide the chocolate mixture evenly among the prepared ramekins. Fill the baking dish with enough hot water to come halfway up the sides of the ramekins. Cover the baking dish with aluminum foil and carefully transfer it to the oven. Bake until the mixture has set but still has a jiggly center, about 25 minutes.

Carefully remove the baking dish from the oven, and transfer the ramekins to a wire rack to cool, about 30 minutes then refrigerate for at least 4 hours.

To serve, whisk together the remaining 1 cup of heavy cream and the granulated sugar, until it holds soft peaks. Top each serving with a dollop of whipped cream and garnish with shaved chocolate or pearls, if desired.



Gluten-free;
Vegetarian

Directory

The following pages feature the businesses of many of the Women's Entrepreneurial Leadership fellows, sorted by state. This list represents not just the dedicated business owners and chefs that were part of this program, but also the hundreds of employees that make small businesses special. We encourage you to seek out and support these restaurants, cafes, pastry shops, wine bars, coffee shops, and other businesses that mean so much to their communities.

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Directory

ALASKA**Sarah Ecolano**

Copper River Fish Market
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Cordova, AK 99574
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ARIZONA**Bleu Adams**

IndigeHub
Ch'ihootso Indian Market Place #10
Window Rock, AZ 86515
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Blackbird Brunch Café
MW5F+PQ St. Michaels
St Michaels, AZ 86511
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Black Sheep Cafe
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In the Business of Food
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Hillside Pharmacy
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Acknowledgments

A thank you to the team
behind the cookbook.

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Maeve Sheridan graduated from SFAI in San Francisco with a degree in painting. She moved to New York City in late 2006 and began her career in the world of studio photography, assisting some of New York's prominent stylists. Maeve gravitated toward food-focused styling—with a penchant for cookbooks—and has been primarily tabletop-specific since going out on her own in 2008. She lives in Cobble Hill, Brooklyn, with her husband and son, Ronan.

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Linda Xiao is a New York City-based photographer who takes food photos for clients such as *The New York Times*, SodaStream, and Clarkson Potter publishers. In her free time, she likes to take her toddler son for long, rambling walks in Prospect Park.

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Laurie Woolever is a writer, editor, and co-host of the food-focused podcast *Carbface for Radio*. She lives in New York.

Simplissimus

Based in New York City, Simplissimus is a design agency that strives to have a positive impact on our culture and community. When he isn't kerning type, Creative Director Scott Meola likes to make music and discover art with his 6-year-old twins.

“Your voice is louder than you think it is. Once you find it, you can pretty much do anything. As long as you’ve found your voice, people will listen to you.”

—Katrin Sydnor, Garland

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