

bravo

TOP  **CHEF**
THE COOKBOOK

xfinity rewards



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TOP CHEF

Since its debut in March 2006, Top Chef has become one of the most popular cooking competition shows to date. Having just wrapped up its 21st season and no confirmed release date for season 22, we've gathered some of the show's best recipes to sate your appetite.



THE JUDGE'S TABLE

You wouldn't necessarily guess that the Judges Table would be a difficult segment of Top Chef to film. After all, the cooking is all done; the winners and losers are often clear; the set is simple. Nevertheless, everybody involved agrees it's one of the most trying parts of each episode.

The first thing that makes Judges' Table such a pain is logistics. Many of Top Chef's Elimination Challenges take place at remote locations and at dinnertime, which means it's already late in the evening by the time the production packs up to return to the kitchen set. But the biggest reason for the long, drawn-out hours is the seriousness with which the judges take their jobs. Even if the winner seems clear, the judges will methodically work their way through each dish, discussing its merits and faults in remarkable detail.

PICK YOUR JUDGES

If you want to host your own competition, make sure you are picking judges who will be brutally honest.

DON'T BE QUICK TO JUDGE

There's a lot that goes into a winning dish. Asking the chef questions or considering comments from guest diners may help support their food. Here are some criteria that judges may consider:

EXECUTION: Whether the dish came together and met the criteria of the category. For example, if a recipe calls for tacos but the chef serves taco soup, they may not score well for execution.

FLAVOR: How pleasant the taste and aftertaste are.

APPEARANCE: Whether the dish is aesthetically appealing.

TEXTURE: How the dish has in terms of consistency and mouthfeel.

AROMA: Whether the aroma positively impacts the overall experience.



PANTRY STAPLES

The Top Chef pantry ingredients change for each challenge, but the chefs can count on a few essentials always being available.

Do you have these staples at home?



SALT & PEPPER

Obvious but crucial! Since all salts are not created equal, the Pantry features coarse sea salt, fine sea salt and kosher salt, among other.



EXTRA-VIRGIN OLIVE OIL

Next to salt and pepper, this is the staple of all staples. No pantry – on TV or otherwise – should be without it.



SRIRACHA

A Southeast Asian hot sauce that works well with almost everything...except maybe ice cream.



VINEGAR

Balsamic, white, white wine, red wine, sherry and rice wine varieties – just to name a few.



BOOZE

From rum to bourbon, the pantry contains a club-worthy bar, good for flavoring or taking the edge off a crazy Quickfire.



DEMI-GLACE

A gelatinous super reduction of veal stock often thought of as a chef's best-kept secret. Adds depth to any soup or sauce.

PANTRY CHECKLIST

Below is a list of popular ingredients to keep at home. With this list, you'll always be prepared for any recipe that comes your way.

DRIED FRUITS AND NUTS

- Hazelnuts
- Pine nuts
- Cranberries
- Mangoes

SWEETENERS

- Granulated sugar
- Dark brown sugar
- Honey
- Maple syrup

BAKING STAPLES

- Baking powder
- All-purpose flour
- Yeast
- Vanilla

GRAINS

- Sushi rice
- Quinoa
- Couscous
- Pasta

SPICES

- Allspice
- Ground ginger
- Black sesame seeds
- Paprika

LIQUOR

- Kahlúa®
- Grand Marnier®
- Dry vermouth
- Sherry

DAIRY

- Whole milk
- Heavy cream
- Eggs
- Butter

OILS, VINEGAR AND CONDIMENTS

- Walnut oil
- Sesame oil
- Asian fish sauce
- Tabasco®

PRODUCE

- Red onions
- Leeks
- Carrots
- Lemons

FRESH HERBS

- Basil
- Chives
- Cilantro
- Dill

BAKEWARE

- Cookie sheet
- Muffin pan
- Springform pan
- Ramekin

COOKWARE

- Double boiler
- Dutch oven
- Saucier pan
- Sauté pan

ELECTRICS

- Meat grinder
- Immersion blender
- Rice cooker
- Sandwich press

TOOLS

- Mandoline
- Crème brûlée torch
- Microplane grater
- Mortar and pestle

TABLEWARE

- Wine glasses
- Appetizer plates
- Soup bowls
- Chinese spoons



SEASON 1
RUNNER UP

TIFFANI FAISON

All no-nonsense skills and grim determination, Tiffani showed up for Season 1 with one thing in mind: winning. From all the challenges she won, to the close second-place finish, this Boston native was a culinary force to be reckoned with. Tiffani has said that watching her performance on TV led her to examine large aspects of her behavior and regrouped by working the line at a friend's seafood restaurant on Nantucket.

Try out some of Chef Tiffani's dishes that we've included in the next few pages.

CHEF Q&A

Q: What was it like as the show started to become more popular?

A: Before the show aired, I actually stopped cooking and was waiting tables in Las Vegas.

Then the episodes started and, week by week, it was like a monster taking over: week one, nobody recognized me. Week two, a few. By the end I was having a hard time making money because everybody wanted to talk instead of letting me serve food.

Q: Did you learn anything from your experience?

I really think that everyone, at some point, should watch themselves on TV. The easy thing to say is, "Oh, it was just the editing. They made me look that way." But you're responsible for how you act. Even if it's taken out of context.

Q: What did you see that you didn't like?

A: I had an attitude about some things that was totally unnecessary. It's been a real struggle since the show, figuring out how to keep those parts of me that make me successful at what I do while adding a little more softness and openness. How do you open up to people while still keeping your edge?

MOROCCAN CUBANOS

SEASON 1, EPISODE 5

ELIMINATION CHALLENGE:

Fuse two of San Francisco's culinary cultures in a new kind of street food.



MORE THAN 3 HOURS



SERVES 6



PORK INGREDIENTS:

One 4- to 5-pound bone-in pork butt, trimmed
Salt, to taste
2 tablespoons ras al-hanout
1 cup low-sodium veal stock
1 cup low-sodium chicken stock

PICKLED VEGETABLES INGREDIENTS:

3 cups red wine vinegar
1 cup sugar
1 tablespoon fennel seeds
4 carrots, cut into julienne
1 red onion, cut into julienne
3 fresh jalapeño chiles, thinly sliced

TO SERVE:

4 fresh pocketless pitas or other flatbread, or fresh corn tortillas

WHAT IS RAS AL-HANOUT?

Ras al-hanout (pronounced "RAS-all-hah-NOOT") is a Moroccan spice blend. It's available in specialty and Middle Eastern markets, or you can make your own. Combine 2 teaspoons each ground cumin, ground ginger, and salt, and 1 teaspoon each freshly ground black pepper, ground cayenne, ground coriander, and ground cinnamon and ½ teaspoon ground cloves.

PORK DIRECTIONS:

1. Preheat the oven to 275°F.
2. Season the pork generously with salt and ras al-hanout.
3. Heat a large cast-iron skillet over high heat. Add the pork and cook until well browned on all sides, about 12 minutes total.
4. Put the pork in a large roasting pan and pour in the stocks and ½ cup water. Roast for 4 to 5 hours, until the pork is tender enough to pull apart with a fork.
5. Remove the pork to a cutting board and pour the cooking juices into a small sauce-pan. Cook the juices over high heat until reduced to about ¾ cup; shred the pork into bite-size pieces, discarding the bones. In a large bowl, toss the pork with the reduced juices.

PICKLED VEGETABLES DIRECTIONS:

1. In a large nonreactive pot, combine the vinegar, sugar, fennel, and 3 cups water and bring to a boil, stirring to dissolve the sugar.
2. Put the carrots, onion, and chiles in a large heatproof bowl. Pour the hot vinegar mixture into the bowl.
3. Cover tightly with plastic wrap and let the vegetables steam for 20 minutes. Pour out all but about 1 cup of the liquid.
4. Keep the vegetables, covered, in the refrigerator; bring to room temperature when ready to serve.

TO SERVE:

In a skillet over medium-high heat, warm the pitas, one at a time. Pile the pork onto the pitas, top with pickled vegetables, and serve immediately.

MIRIN-GLAZED SEA BASS

SEASON 1, EPISODE 4

ELIMINATION CHALLENGE:

Create a gourmet entrée that can be reheated in the microwave.

 10 MINUTES, PLUS
MARINATING OVERNIGHT

 SERVES 2



WHAT IS SEA BASS?

The perplexing nomenclature surrounding certain varieties of oily, firm white-fleshed fish could make one swear off seafood altogether — if the fish weren't all so delicious. Here's a cheat sheet:

SEA BASS: One of the most common bass in fish markets, harvested along the East Coast.

STRIPED BASS: Caught along the East Coast, though some states have banned commercial fishing of striped bass. Farmed striped bass is usually at the market fresher than wild.

EUROPEAN BASS: Most commonly found in the Mediterranean; known as *loup de mer* ("sea wolf") in France and *branzino* in Italy.

CHILEAN SEA BASS: Not a true bass, this fish is more accurately known as Patagonian toothfish.

ESCOLAR: Deep-water fish that lives in tropical and temperate climates. Not a bass but a snake mackerel, escolar is sometimes referred to as "white tuna."

INGREDIENTS:

6 tablespoons mirin	Two 6-ounce pieces sea bass fillet
¼ cup white miso paste	1 tablespoon vegetable oil
¼ cup teriyaki sauce	2 fresh purple shiso sprigs
¼ cup Shaoxing wine	2 fresh salad burnet sprigs

DIRECTIONS:

1. In a container large enough to hold the fish, combine the mirin, miso paste, teriyaki sauce, and Shaoxing. Put the fish in the marinade and refrigerate, covered, overnight.
2. In a medium sauté pan or skillet, heat the oil over medium-high heat. Remove the fish from the marinade, scraping off the excess, and pat dry. Put the fish in the pan and cook, without turning, for 3 minutes, until well browned on the bottom; turn and cook the other side for about 3 minutes, until browned and just cooked through—the fish will flake easily when prodded with a knife; turn the heat down to medium if the fish is browning too quickly.
3. Place the fish on serving plates and garnish with purple shiso and salad burnet sprigs. Serve immediately.



ILAN HALL

Season 2 was all about cooking and mind games. The chef who proved themselves the best at both was New York native, Ilan Hall. Prior to joining the competition, he was a line cook at New York's Casa Mono. Ilan won the loyalty of his housemates and the admiration of the judges with his Spanish-influenced cuisine.

Try out some of Chef Ilan's Spanish inspired dishes we've included in the next few pages.

CHEF Q&A

Q: Was it a weird experience to watch yourself on TV?

A: It was interesting, not weird. For six weeks, you have cameras in your face, so you're already used to a really weird lifestyle. I was prepared. It was exciting, the weirdest part is that people come up and talk to me as though they know who I am.

Q: Do you regret anything that happened during the season?

Not really. You get aggravated sometimes. It's a stressful situation and you react in certain ways. There was no deep-seated hate or anything like that. We just didn't get along. Besides, you can't regret anything in life. You learn something from every experience.

Q: Does it bother you when people complain that you can only cook Spanish food?

A: Everything I made showed my cooking skill. If anything, I was more challenged than the other chefs because I used only one cuisine. Chefs study their whole lives to master one cuisine. You go to a French restaurant and they're cooking French Recipes. So, I thought that was kind of silly.

SPANISH TORTILLA

WITH CHIPOTLE AIOLI

SEASON 2, EPISODE 7

ELIMINATION CHALLENGE:

Prepare breakfast on the beach for surfers.

 30 MINUTES  SERVES 6-8



CHIPOTLE AIOLI INGREDIENTS:

½ cup mayonnaise
2 tbsp sun-dried tomato cheese spread
1 can chipotle chili in adobo sauce, minced
1 garlic clove, minced
Salt and freshly ground black pepper to taste

SPANISH TORTILLA INGREDIENTS:

12 large eggs
Salt and pepper to taste
One 7.5oz bag of Terra Chips, original flavor crumbled
4 rye crisp crackers, crumbled
You will also need some whole crackers for serving
4 Scallions, white and light green parts only
Thinly sliced, plus more for garnish
2 Tablespoons unsalted butter



CHIPOTLE AIOLI DIRECTIONS:

1. In a small bowl, combine mayonnaise, cheese spread, chipotle, garlic, salt and pepper.
2. Whisk until smooth and set aside. Serve with tortilla.

SPANISH TORTILLA DIRECTIONS:

1. In a large bowl, whisk the eggs vigorously and season with salt and pepper. Gently fold in the crumbled Terra Chips, crumbled rye crisp crackers and scallions.
2. In a large nonstick skillet, melt the butter over medium heat. Add the egg mixture to the pan, reduce the heat to medium low, cook until it begins to firm and is lightly browned on the bottom, 5 to 7 minutes. Loosen the sides of the tortilla with a spatula.
3. Remove the pan from the heat and cover with a large heat proof plate. (Get someone to hold the plate for you if you can.) Carefully invert the tortilla onto the plate, then gently slide it back into the pan with the browned side on top. Cook until fully set and then bottom is lightly browned, about 5 minutes. Remove from the heat, shake the tortilla loose from the pan, and slide onto a clean plate. Cut into wedges.

TO SERVE:

Spread some of the aioli onto rye crisp crackers and top with tortilla wedges. Spoon some aioli on top and garnish with sliced scallions. Serve immediately.

SPICY BRAISED KOREAN PORK

WITH KIM CHEE AND STICKY RICE

SEASON 2, EPISODE 2

ELIMINATION CHALLENGE:

Prepare a dish using the flavors of either Korea or Vietnam.

 3 HOURS, 30 MINUTES,
PLUS 4 DAYS FOR KIM CHEE

 SERVES 8

STICKY RICE INGREDIENTS:

4 cups short-grain sticky rice
2 tbsp sun-dried tomato cheese spread
1 can chipotle chili in adobo sauce, minced
1 garlic clove, minced
Salt and freshly ground black pepper to taste

SPICY BRAISED KOREAN PORK INGREDIENTS:

One 5- to 6-pound pork shoulder, trimmed, halved if necessary
1 tablespoon Korean red pepper or red pepper flakes
2 tablespoons paprika
2 tablespoons curry powder
2 tablespoons minced garlic
1 tablespoon salt, plus more to taste
1 teaspoon freshly ground black pepper, plus more to taste
2 tablespoons vegetable oil
2 Bosc pears, peeled, cored, and diced
1 cup diced carrots
1 cup diced celery
1 cup diced yellow onions
10 garlic cloves
2 tablespoons minced fresh ginger
1 quart apple juice
2 teaspoons rice vinegar, or to taste

KIM CHEE (SEE NEXT PAGE)



STICKY RICE DIRECTIONS:

1. Put the rice in a large bowl and add enough cold water to cover by 3 inches. Soak for about 3 hours (or overnight) while you're preparing the pork.
2. During the last 30 minutes or so of cooking the pork, drain the rice and place it in a steamer basket lined with cheesecloth. Place over a pot of boiling water, cover, and steam until tender, about 20 minutes. Remove from the heat and let stand, covered, for about 5 minutes.

SPICY BRAISED KOREAN PORK DIRECTIONS:

1. Preheat the oven to 350°F. Pat the pork dry with paper towels.
2. In a small bowl, combine the red pepper, paprika, curry powder, garlic, 1 tablespoon salt, and 1 teaspoon pepper. Pat the rub all over the pork.
3. In a large, heavy pot, heat the oil over medium-high heat. Add the pork and sear until browned on all sides, 15 to 20 minutes total. Remove the pork from the pan and transfer to a large bowl or platter.
4. Add the pears, carrots, celery, onions, garlic, and ginger to the fat in the pot. Reduce the heat to medium and sauté until tender, about 10 minutes. Add the apple juice, increase the heat to medium-high, and bring to a boil, stirring constantly.
5. Put the pork back in the pot and turn to coat. Bring the liquid back to a boil, then cover, turn off the heat and transfer to the oven.
6. Bake for about 3 hours, turning the pork every 30 minutes, until very tender. Remove the pork and transfer to a platter. Tent with aluminum foil, then cut into thick pieces just before serving.
7. Skim the fat off the cooking liquid, place over medium-high heat, and boil until thickened, about 15 minutes. Add the vinegar and season with salt and pepper.

KIM CHEE

INGREDIENTS:

1 head napa cabbage	3 garlic cloves, minced
1 medium daikon radish	4 teaspoons minced fresh ginger
About ½ cup salt	1 tablespoon red pepper flakes or kim chee spice mix
3 scallions, thinly sliced	2 teaspoons soy sauce

DIRECTIONS:

1. Separate the cabbage into leaves, discarding any damaged outer leaves. Peel the daikon and cut into ¼-inch-thick slices.
2. In a large non-reactive bowl, layer the cabbage and daikon slices, sprinkling salt in between each layer, using about ½ cup salt total. Add water to cover by 1 inch and place a heavy plate on top of the leaves.
3. Set aside overnight.
4. The next day, remove the plate and drain the vegetables. Rinse well under running water and drain.
5. Cut the cabbage into ¼-inch-thick slices. Transfer the vegetables to a large non-reactive bowl.
6. Add the scallions, garlic, ginger, pepper flakes, soy sauce, 2 teaspoons salt, and 1 cup water. Mix gently.
7. Transfer the vegetable mixture and liquid to a large crock. Cover tightly and refrigerate for 3 days, stirring once a day.

WHAT IS KIM CHEE?

Kimchee is a traditional side dish of salted and fermented vegetables, such as Napa cabbage and Korean radish. Kimchee is made with a widely varying selection of seasonings, including gochugaru (Korean chili powder), spring onions, garlic, and ginger. It is also used in a variety of soups.





SEASON 2
RUNNER UP

ELIA ABOUMRAD

Originally from Mexico City, Elia hardly looked like a formidable contestant when the competition began. But, as the weeks went by, she emerged as a force to be reckoned with, scoring perhaps her biggest triumph with a festive, extravagant roast chicken when asked to embody pride during the seven deadly sins challenge. Elia also showed herself to be temperamental and even a little mischievous as the weeks went on.

Try out some of Chef Elia's dishes, included on the next pages.

CHEF Q&A

Q: Did you have trouble with the living situation?

A: I have a huge family, so I grew up sharing everything- apartments, rooms, beds. So that wasn't hard. What's tough is that everything is on the record – you have a camera when you wake up and a camera when you go to bed - and you don't know how it will be used.

Q: There were times when you seemed to be going a little crazy.

A: I did go off the deep end a little. I was always tired and hungry and I didn't agree with a lot of things-like how long they made us wait. Things you wouldn't go through as a chef. I mean, I know what it's like to work in harsh kitchens, working eighteen-hour days. I've done that. But cook out of a vending machine? I've never been in situations like that.

Q: How did you wind up shaving your head?

A: I did it because I really wanted to do it, not for any other reason. I don't even drink. I never get drunk. I wanted to do it since I was like fifteen years old. And Ilan said, "If you do it, we'll all do it." So it seemed like good timing.

ROASTED CHICKEN WITH VEGETABLES

SEASON 2, EPISODE 9

ELIMINATION CHALLENGE:

Create a seven-course meal inspired by the seven deadly sins.

 2 HOURS

 SERVES 8-10



INGREDIENTS:

One 7-pound organic roasting chicken, rinsed and patted dry

4 tablespoons unsalted butter, softened, plus ½ cup (1 stick) unsalted butter, melted

Salt and freshly ground black pepper to taste

3 medium carrots, cut into chunks on the diagonal

2 zucchini, thickly sliced

8 ounces button mushrooms, stemmed and halved

1 pound fingerling potatoes, halved

½ cup low-sodium chicken stock

4 fresh rosemary sprigs, plus more for garnish

8 fresh thyme sprigs, plus more for garnish

DIRECTIONS:

1. Preheat the oven to 400°F.
2. Brush the chicken with the softened butter. Sprinkle generously with salt and pepper. Tie the legs loosely together.
3. In a large bowl, combine the carrots, zucchini, mushrooms and potatoes. Add the melted butter and toss to coat. Add Salt and pepper to taste.
4. Put the chicken in a roasting pan and scatter the vegetables around the chicken. Pour in the stock and top with the herb sprigs.
5. Roast the chicken for 1½ to 2 hours, turning the vegetables a few times to evenly brown, until the chicken is golden brown, and an instant-read thermometer inserted into the thickest part of the thigh reads 180°F.
6. Remove the chicken from the roasting pan and cut it into serving pieces. Place on plates and, using a slotted spoon, remove the vegetables from the pan and place them alongside the chicken. Garnish with fresh thyme and rosemary sprigs. Serve immediately.

LOW-FAT BERRY CHEESECAKE

SEASON 2, EPISODE 4

ELIMINATION CHALLENGE:

Create a meal under 500 calories.

 3 HOURS, 30 MINUTES,
PLUS CHILLING OVERNIGHT

 SERVES 8-10

INGREDIENTS:

1 cup organic plain granola
(no fruits or nuts)

1 cup flax cereal
(flakes; no fruits or nuts)

2 large egg whites

1 tablespoon unflavored gelatin
(measured from 2 envelopes)

1½ cups low-fat strawberry yogurt

Two 8-ounce packages low-fat cream cheese

2 teaspoons vanilla extract

TO SERVE:

2 cups fresh blackberries

1 cup halved fresh strawberries

Mint leaves for garnish

WHAT ARE FLAXSEEDS?

Smooth and shiny, golden or brown, flaxseeds are rich in omega-3 fats, which promote bone health, help lower blood pressure, and lower the risk of heart attack and stroke. Furthermore, these little wonders—also good sources of dietary fiber and crucial trace elements like manganese—have been shown to lower cholesterol and help prevent cancer.



DIRECTIONS:

1. Preheat the oven to 375°F.
2. Put the granola and flax cereal into a large, heavy-duty zip-top bag. Gently crush with a rolling pin to form coarse crumbs.
3. In a medium bowl, lightly beat the egg whites. Add the cereal mixture and stir to combine. Transfer the mixture to an 8-inch springform pan and spread evenly over the bottom of the pan and a little up the sides, patting it down so it all stays together.
4. Bake for 15 minutes, or until lightly browned and crisp. Remove from the oven and let cool completely.
5. Pour 1/3 cup water into a small saucepan and sprinkle the gelatin over the water. Let stand for 10 minutes. Place over very low heat and stir until the gelatin dissolves.
6. In a food processor, combine the yogurt, cream cheese, and vanilla and blend until smooth. With the motor running, slowly add the warm gelatin mixture in a thin stream through the hole in the lid.
7. Pour the filling over the crust. Cover with plastic and chill overnight to set. Run a dull knife around the sides of the pan to loosen the cake, then release the pan sides and transfer to a serving platter.
8. Scatter the top with the berries and garnish with the mint leaves. Cut into wedges and serve.



HUNG HUYNH

Season three's ensemble is remembered for their generally sunny and friendly disposition. Hung sometimes seemed like the only chef who remembered that this was a game you were supposed to try to win, not a chance to make new friends. Driven by an inspiring immigrant narrative, Hung made it clear from day one that he was in Miami to win- even if that meant annoying some people. Hung stunned with his technical skills, honed while working at Guy Savoy in Las Vegas. He could bone a chicken in seconds, whip up a killer sous vide, re-create a classic dish at Le Cirque, and even build a trippy Smurflike village out of cereal.

Try out some of Chef Hung's best dishes that we've included on the next few pages.

CHEF Q&A

Q: Sometimes it seemed like you really enjoyed annoying people. Was that your strategy?

A: I didn't plan it, but it became my strategy once I found out that I annoyed them. If they want to focus on me instead of on their own food, fine. Focus on me and screw up.

Q: Was it hard waiting five weeks after the finale to find out who won?

A: Oh man, I couldn't sleep just thinking about it. But my gut feeling was that I killed it.

Q: Were you frustrated by the idea that your cooking didn't have "soul" just because you were so technically good?

A: That just doesn't make sense to me. Passion is what drives me. It's why I am what I am. I hope I got that across to America in the end.

STEAK & EGGS WITH PAPAYA, BANANA GRAND MARNIER® SHAKE

SEASON 3, EPISODE 11

QUICKFIRE CHALLENGE:

Make Padma breakfast.

 20 MINUTES  SERVES 1



STEAK AND EGGS INGREDIENTS:

One 8-ounce New York strip steak
Salt and freshly ground black pepper, to taste
2 tablespoons vegetable oil
2 large eggs
1 small onion, cut into ¼-inch slices
1 cup sliced button mushrooms

GRAND MARNIER® SHAKE INGREDIENTS:

2 cups peeled, seeded, and diced papaya
1 banana, sliced
1 cup milk
1 cup crushed ice
¼ cup Grand Marnier®
2 tablespoons fresh lemon juice (optional)
Honey, to taste

STEAK AND EGGS DIRECTIONS:

1. Season the steak with salt and pepper on both sides. Heat the oil in a medium sauté pan or skillet over high heat.
2. Add the steak and cook for 3 to 4 minutes on each side for medium-rare, or to desired doneness.
3. Add the eggs and cook to the desired firmness. Remove to a serving plate and set aside to rest.
4. Return the pan to the heat and add the onion and mushrooms; cook, stirring, until just softened and browned, about 5 minutes. Season with salt and pepper to taste.
5. Spoon the onion and mushrooms onto the plate next to the steak and eggs, and serve immediately.

GRAND MARNIER® SHAKE DIRECTIONS:

1. In a blender, combine the papaya, banana, milk, ice, liqueur, and lemon juice, if using. Blend until smooth, add honey to taste, and blend to combine.
2. Pour into a tall, chilled glass.

MOLTEN CHOCOLATE CAKES

WITH VANILLA CRÈME FRAÎCHE,
RASPBERRY COULIS,
AND NOUGATINE TUILES

SEASON 1, EPISODE 5

ELIMINATION CHALLENGE:

Cook the best meal of your life.

 1.5 HOURS

 SERVES 8

RASPBERRY COULIS INGREDIENTS:

1 pint fresh raspberries
2 tablespoons granulated sugar, or to taste
1 tablespoon fresh lemon juice, or to taste

VANILLA CRÈME FRAÎCHE INGREDIENTS:

1 cup heavy cream
3 tablespoons crème fraîche
1 teaspoon vanilla extract
½ teaspoon almond extract
1 tablespoon granulated sugar

MOLTEN CHOCOLATE CAKES:

9 ounces bittersweet chocolate, coarsely chopped
1 cup (2 sticks) unsalted butter, plus more for the baking cups
4 large eggs plus 4 large egg yolks
½ cup granulated sugar

TO SERVE:

1 cup fresh raspberries
Fresh mint leaves

NOUGATINE TUILES (SEE NEXT PAGE)



RASPBERRY COULIS DIRECTIONS:

1. Put all the ingredients in a food processor and puree.
2. Strain through a fine-mesh sieve, pushing down on the solids. Discard the seeds.
3. Taste and add more sugar or lemon juice if needed. Cover and refrigerate until ready to serve.

VANILLA CRÈME FRAÎCHE DIRECTIONS:

1. Put the cream in a large bowl and beat with an electric mixer until soft peaks form.
2. Add the crème fraîche, vanilla, almond extract, and granulated sugar and beat until medium peaks form.
3. Refrigerate while you make the chocolate cakes.

FOR THE MOLTEN CHOCOLATE CAKES:

1. Preheat the oven to 400°F. Butter eight 4- to 6-ounce ramekins or individual muffin cups.
2. In the top of a double boiler, combine the chocolate and butter and place over barely simmering water. Stir until melted. Remove from the heat and let cool slightly.
3. In a large bowl, beat the eggs and yolks until frothy. Add the sugar and continue beating until doubled in volume. Beat in the chocolate mixture, then beat in the flour.
4. Divide the batter among the ramekins. Bake until the sides are set but the center remains soft, 11 to 14 minutes.

TO SERVE:

Run a small knife around the cakes to loosen, and turn the cakes out onto plates. Spoon raspberry coulis around the cakes and top with a dollop of crème fraîche. Garnish with raspberries and mint. Pass the tuiles (see next page) around the table.

NOUGATINE TUILES

INGREDIENTS:

2 tablespoons unsalted butter, cut into pieces

2 tablespoons light corn syrup

½ cup confectioners' sugar

½ cup slivered almonds

DIRECTIONS:

1. Preheat the oven to 350°F and line 2 baking sheets with Silpats™ (silicone mats).
2. In a medium saucepan, combine the butter, corn syrup, and confectioners' sugar. Place over medium heat and bring to a simmer, whisking, and simmer for 1 minute.
3. Stir in the almonds and remove from the heat. Drop teaspoons of the mixture onto the baking sheets about 3 inches apart.
4. Spread out thinly with the back of a spoon. Bake until golden brown, 12 to 15 minutes.
5. Remove from the oven and let cool slightly on the baking sheets. Pat the tuiles with paper towels to remove excess butter, carefully remove from the baking sheet with a metal spatula, and place on a plate alongside the chocolate cakes.

