

Super Hunger Month at Home Recipes

The wonderful chefs at the participating restaurants of Super Hunger Brunch have kindly donated their exquisite recipes for you to enjoy. Try your hand at these delicious recipes right at home and see what Boston's finest restaurants have to offer!

Apple-Cranberry-Pecan Cake

Jody Adams, Rialto

Preheat the oven to 350 degrees

Grease and flour a 10 inch tube pan

Beat 3 large eggs well

Add 1 cup white sugar

½ cup brown sugar

½ teaspoon ground cinnamon,

½ teaspoon nutmeg,

½ teaspoon ginger

1 teaspoon salt

1 teaspoon baking soda

2 teaspoons vanilla

1 cup vegetable oil

Beat until well combined

Add 2 cups unbleached all-purpose flour and mix until just combined

Using a wooden spoon, stir in 3 medium apples, peeled, cored and diced

1 cup chopped fresh cranberries,

1 cup pecans, coarsely chopped

The batter will be quite thick.

Spoon the batter into the prepared pan. Bake on the middle rack in the oven for 1 ¼ to 1 ½ hours.

The cake should start to just pull away from the pan.

Cool on a rack for 10 minutes, and then serve warm with good strong coffee!

Gypsy Eggs

Jody Adams, Rialto

Ingredients

¼ cup olive oil, plus more as needed
1 medium onion, cut into ¼" dice
4 cloves garlic, thinly sliced
Kosher salt
1 teaspoon smoked paprika
¼ teaspoon hot red pepper flakes
2 ounces andouille sausage, thinly sliced
1 roasted red pepper, peeled and thinly sliced
4 plum tomatoes, peeled, seeded and thinly sliced
2 ½ cups water
½ cup coarsely ground cornmeal
2 tablespoons pecorino cheese
1 tablespoon distilled white vinegar
8 large eggs, at room temperature
1 ounce capocolo ham, thinly sliced and then cut into strips
½ cup grated asiago cheese
¼ cup chopped cilantro
¼ cup chopped parsley

1. Heat the oil in a large sauté pan over medium heat. Add the onions and cook for 10 minutes, or until tender. Add the garlic, paprika and hot red pepper flakes. Cook for a couple of minutes.
2. Add the sausage, peppers and tomatoes and cook for 10 minutes. Taste and season with salt if necessary. Cover and keep warm.
3. Bring 2 ½ cups water to a boil over high heat. Add ¾ teaspoon of salt, then add the polenta in a slow steady stream through your fingers, whisking constantly with the other hand so it doesn't clump up. If you get any lumps, mash them against the side of the pot with a wooden spoon and keep stirring. Lower the heat to a simmer and cook, stirring frequently, until the polenta is thick and shiny. Regulate the heat as necessary so the mixture doesn't boil over or cook too quickly. When the polenta begins to pull away from the sides of the pan it is done, about 30 minutes.
4. When the polenta is done, stir in the pecorino cheese. Season with salt. Keep warm.
5. Bring a small pot of water to a boil. Add the vinegar and season with salt. Lower the heat to a simmer. Crack an egg into a teacup. Tip the cup and slowly submerge the teacup into the simmering water until the egg is covered with water. Tip the egg into the water. Repeat with the other three eggs. Poach the eggs until the whites are set, 3 to 4 minutes. While the eggs are poaching rub a small baking dish or deep plate with 1 teaspoon olive oil. Scoop the eggs out with a slotted spoon and transfer to the oiled dish.
6. Preheat oven to 425°F.

Fill 4 single-serving gratin dishes with polenta. Top with a spoonful of pepper stew. Set 2 poached eggs on top. Sprinkle with capocollo ham and the asiago cheese. Drizzle with olive oil and bake until the cheese is bubbling and everything is heated through. Sprinkle with cilantro and parsley and serve immediately.

Home-Style Lobster Stew

Jasper White, Jasper White's Summer Shack

Like oyster stew, this venerable dish is as popular today as ever. I think the simplicity of the dish and the purity of its flavor is the reason for its longevity. Once you cook and shuck the lobster, this only takes minutes to prepare. You can make this recipe with purchased lobster meat, but it is better if you cook the lobsters yourself, because for this dish you should undercook the lobsters slightly; they will finish cooking in the stew. Small chicken lobsters are perfect for this dish, no need to spend money on the more expensive larger sizes.

For equipment you will need a large steam pot to cook the lobsters, a deep 10- or 12-inch skillet, a set of tongs, and a ladle.

3 hard shell or 4 new shell live 1-pound chicken lobsters or about 14 ounces cooked lobster meat

4 tablespoons unsalted butter

1 teaspoon sweet Hungarian paprika

freshly ground black pepper

4 cups whole milk

½ cup heavy cream

kosher or sea salt

1 tablespoon chopped fresh chives for garnish

1 tablespoon chopped fresh chervil (or parsley)

Making Ahead

Since this dish literally takes minutes, the only thing you really need to prepare ahead is the lobsters. That being said, you can make lobster stew, from start to finish, and keep it refrigerated for up to 2 days.

1. Steam the lobsters, following the instructions on page 000, but reduce the cooking time by 2 minutes (8 minutes total). Using tongs, remove the lobsters to a pan or platter and let cool to room temperature. When cool enough to handle, remove the meat from the tails, knuckles and claws, reserving any liquid from the lobster. Cut the meat into large 3/4-inch chunks. Remove any roe from the female lobsters, coarsely chop it and add it to the lobster meat. You may also pick the meat from the carcasses and the walking legs; otherwise, wrap and freeze them for later use.

2. About an hour before serving the stew, drain the chunks of lobster so that they are somewhat dry, reserving the juice. Over medium heat, warm a deep 10- or 12-inch skillet (you want plenty of surface area). Melt the butter in the pan. When it is foamy add the lobster meat with the roe and sizzle it gently for about 1 minute. Turn the pieces with tongs and cook 1 minute more. The butter will have a red color. Sprinkle with paprika and grind a little fresh pepper over the lobster meat. Reduce the heat to low and cook 1 minute more.

3. Pour the milk and cream over the lobster. Let it heat slowly until the stew is hot, but not quite boiling, about 5 minutes. Do not boil. Remove from the heat and let the stew sit for a minimum of 30 minutes. The sitting time is crucial for it allows the flavors to expand and the stew to transform itself from good to great. If the stew isn't to be eaten within an hour, refrigerate it after it is at room temperature. Cover it with plastic wrap after it is completely chilled.

4. To serve, return the stew to low heat. Season again with pepper and a little salt, if needed. When the stew is very hot, but not boiling, ladle it into warmed cups or bowls and sprinkle with chopped chives and chervil. Serve immediately.

Makes about 7 cups. Serves 8 as a starter or 4 as a main course

Baccala Cakes

Josh Ziskin, *La Morra*

(serves 15) as an app

1# salt cod soaked in at least one gallon of water over night change water at least once.

1 qt heavy cream

1 diced onion

zest of one lemon

small bunch of thyme

1 clove garlic chopped fine

6-8 idaho potatoes

3 T evoo

salt and pepper

Bread crumbs

Simmer salt cod with all other ingredients except potato and evoo.

Until cod flakes apart.

peel and cut potatoes in half boil until cooked.

Combine cod mixture and potatoes do not use all the cream. Consistency should be thick mashed potatoes.

Season with evoo salt and pepper.

refrigerate. form into cakes the size of a hockey puck. Coat with bread crumbs. Cook until crispy in a pan with butter or oil on both sides serve with poached egg and bacon or pancetta or proscuitto. Hollandaise also.

BRIOCHE FRENCH TOAST WITH FIG CONFITURE
YIELDS 4 SERVINGS

Sel de la Terre

1 loaf of SDLT brioche cut into 1/4 inch slices

6 whole eggs

½ pt. heavy cream

½ pt. whole milk

1 tsp. cinnamon, ground

1 tsp. nutmeg, ground

2 oz. granulated sugar

1 oz. maple syrup

FIG CONFITURE

½ c. sugar

6 oz. dry black mission figs

1 stick of cinnamon

2 c. red wine

FRENCH TOAST METHOD

Combine eggs and milk with spices and whisk together. Insert bread into mixture and soak for 5 to 10 minutes. In a pan over medium heat, melt 1 tsp. of butter. Place toast to pan and cook on each side for about 3 minutes or until golden brown.

FIG CONFITURE METHOD

In a cold pan, combine sugar, figs, cinnamon and wine. Cook slowly under medium heat until syrupy.

Remove cinnamon stick and pulse mixture in a food processor. Keep warm.

TO PLATE

Place two pieces of toast on a warm plate. Spoon fig confiture over the French toast. Finish with a pat of butter.

BEET AND KALE RISOTTO
Serves 4

L'ESPALIER



1 tablespoon olive oil
1 tablespoon butter
1/2 cup diced onion
1/2 cup Arborio rice
2 teaspoons garlic
1/2 cup white wine
3 cup court bouillon or vegetable stock
1 cup small-diced beets
1/3 cup heavy cream
1/2 cup grated Parmesan cheese
1 tablespoon kosher salt
1/4 teaspoon ground black pepper
2 teaspoons lemon juice
2 teaspoons white truffle oil
1 cup blanched kale leaves, coarsely chopped

1. Place the beets in a saucepan. Add 3 cups court bouillon to just cover them. Simmer until tender, about 12 minutes. Drain and reserve the stock.
2. In a heavy-bottomed saucepan over medium-high heat, heat the olive oil. Add the onion and sauté until translucent.
3. Lower the heat and add the Arborio rice. Sauté, stirring, for 3-4 minutes. Add the garlic and cook for 15 seconds.
4. Raise heat to medium-high. Add the white wine and stir constantly until it has been absorbed. Add the court bouillon and repeat the same process. (The process of stirring and letting all the liquid absorb takes about 18-20 minutes altogether). When all the liquid has been absorbed, add the beets, heavy cream, cheese, salt, pepper, lemon juice, and truffle oil. Simmer for 1-2 minutes.
5. Pull off the heat and rest for 1-3 minutes covered. Fold in the kale and let warm through. Serve immediately.



**POACHED FARM EGGS DUCK CONFIT FINGERLING POTATO HASH;
MIZUNA AND CHIVE HOLLANDAISE
4 – 6 servings**

3 egg yolks
1 teaspoon water
¼ teaspoon sugar
12 tbsp. unsalted butter, chilled and cut into small pieces
½ teaspoon kosher salt
2 teaspoons freshly squeezed lemon juice
1/8 teaspoon cayenne pepper
½ Bunch of chives finely chopped

2 Tbsp. of oil
2 Tbsp. of butter
1 lb. of fingerling potatoes that have been previously cooked, cooled, and skins peeled off
1 c. of yellow onion finely chopped
½ c. of finely chopped red peppers
2 legs of Duck Confit (4 oz total) pulled off the bone.
Garnish with parsley or any other herb you wish
* Can substitute ham for duck confit

6 Eggs
½ tsp. of White Vinegar
Salt and Pepper

4 cups of mizuna greens, rinsed well and dried
1 Tbsp. of lemon juice
2 Tbsp. of olive oil

Chive Hollandaise

1. Pour 1-inch of water into a large saucepan; over medium heat, bring to a simmer. Once simmering, reduce the heat to low.
2. Place egg yolks and 1 teaspoon water in a medium mixing bowl and whisk until mixture lightens in color, approximately 1 to 2 minutes. Add the sugar and whisk for another 30 seconds.
3. Place the mixture over the simmering water and whisk constantly for 3 to 5 minutes, or until there is a clear line that is drawn in the mixture when you pull your whisk through, or the mixture coats the back of a spoon.
4. Remove the bowl from over the pan and gradually add the butter, 1 piece at a time, and whisk until all of the butter is incorporated. Place the bowl back over the simmering water occasionally so that it will be warm enough to melt the butter. Add the salt, lemon juice, and cayenne pepper. Serve immediately or hold in a thermos to keep warm.

For the Duck Confit Fingerling Potato Hash

1. Crush Fingerling Potatoes with a fork or a potato masher in a bowl.
2. In a large non-stick sauté pan on medium-high heat add olive oil and butter. When the oil is hot, sweat onions and red peppers, until softened about 5- 7 min.
3. Toss in crushed potatoes and sauté until browned.
4. Toss in duck confit (ham) and some chives and cook until warmed.
5. Press down on hash until it forms a crispy layer on the bottom.
6. Place under the broiler until it is lightly browned on top. It should resemble one big pancake. Garnish with parsley.
7. Slip out of pan and place on a cutter surface. Cut it into 4-6 wedges depending on how many people you are serving.

Poached Farm Eggs

1. Fill a shallow frying pan 2/3 full with water. Add white vinegar. Place biscuit cutters into water so they lay flat along the bottom of frying pan. Bring to a boil. When water is boiling, take pan off heat. Crack eggs and drop 1 into each biscuit cutter. Cover. Simmer until eggs are poached, about 10 minutes. Carefully remove with spatula.

Mizuna Greens

1. Lightly toss with lemon juice and olive oil (light Italian dressing can be substituted as well).

Plating: Place slice of hash on plate, top with mizuna greens, 1-2 poached egg, and coat eggs with hollandaise. Garnish with chives. Serve with hollandaise sauce on the side.

Essential Rice Soup
B'aw Mouan

Richard Pile, *The Elephant Walk*

Serves 4 to 6, generously

Ingredients:

4 quarts water
1 teaspoon salt
2 pounds chicken pieces (whole legs work well)
2 cups jasmine rice
20 garlic cloves
½ cup plus 1 tablespoon vegetable oil
2 teaspoons sugar
½ teaspoon salt
¼ cup dried shrimp, rinsed and drained
½ pound mung bean sprouts
4 scallions, thinly sliced on the diagonal
½ cup chopped fresh cilantro leaves and stems
1/3 cup preserved cabbage
Lime wedges
Thinly sliced bird's eye chilies

Preparation:

Bring water to a boil in a large stockpot and add the salt and chicken. Return to a boil, reduce the heat and simmer, partially covered, for 25 to 30 minutes or until the chicken is tender. Set aside to cool.

While the chicken is cooking, rinse the rice in a strainer by running water over it and drain.

Smash and coarsely chop 2 of the garlic cloves. In a large skillet, heat 1 tablespoon of oil over high heat and sauté the chopped garlic 5 to 10 seconds, until golden brown. Add the rice and cook, stirring to break up any clumps, until the rice loses its translucence, begins to fluff and starts to brown slightly – 5 to 6 minutes.

Add the rice mixture to the broth and return to a boil. Lower the heat and simmer for 15 minutes, stirring occasionally. Add the fish sauce, sugar, and salt and continue cooking and stirring for another 15 minutes, until the rice begins to become mushy, almost like a purée. (If the soup gets to thick, you can always add more water.)

Meanwhile, coarsely chop the remaining 18 garlic cloves. Heat the remaining ½ cup of oil in the skillet over medium-high heat and fry the garlic until brown but not burned, 1 to 2 minutes. Remove the garlic with a slotted spoon and set aside.

Remove the skin from the cooked chicken, shred the meat with your fingers and return it to the soup. Put the dried shrimp, mung bean sprouts, scallions, cilantro, preserved cabbage, lime wedges and sliced chili peppers (and anything else you'd like) on a platter.

Serve the soup in one large tureen or four to six individual bowls, adding the ingredients from the platter as desired. A common preparation is to stir the dried shrimp into the soup, add a handful of beansprouts around the edge of the tureen or bowls, sprinkle the scallions and cilantro in the center and top with fried garlic. Add the preserved cabbage, lime juice and chilies to taste.

From The Elephant Walk Cookbook

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DAVIO'S[®]
Northern Italian Steakhouse

Penne Smoked Chicken - A Davio's Classic

Serves 2

- 8 oz heavy cream
- 6 oz smoked chicken – diced to bite size pieces
- 2 oz Sundried tomatoes – finely sliced
- 4 oz toasted walnuts*
- 2 oz scallions *or* chives – chopped
- 8 oz cooked penne pasta
- S&P to taste
- 2 Tabbsp. unsalted butter
- shaved Parmigiano cheese - optional

***Toasted walnuts**

In a bowl, toss walnuts *lightly* with Canola oil, spread nuts evenly onto cookie sheet. Bake for 5 to 10 minutes or until you can smell the nuts toasting in a 375°F oven.

1. Prepare Penne according to package directions**. Drain pasta well and set aside.
2. Heat 12-14" sauté pan over medium-low heat.
3. Add cream, butter, chicken & tomatoes to pan and simmer until cream is reduced by half.
4. Add scallions or chives and S&P to taste.
5. Add cooked penne pasta and toss lightly. If too thick add small amount water & toss.

To serve: Place ½ of pasta and its goodies into each serving bowl. Top with walnuts and cheese and serve at once.

**If you are using the pasta immediately, do not allow pasta to fully cook. It will continue cooking while it sits and when you add it to the hot sauté pan.

If you would like to prepare your pasta in advance, place the colander of drained pasta under cold running water. Once the pasta is *completely* cooled, place it loosely in a bowl and toss with a few drops of canola oil. Cover & refrigerate until you are ready to use. When ready to use bring a large pot of water to a boil. Add cooked cold pasta to boiling water stir well for about 1 minute. Drain and immediately add to sauté pan (see step 5 above).

Recipe: *A Davio's Classic*