

Recipe



Creamy Greek Cheese Fondue



[THIS RECIPE SHALL BE KNOWN AS]

FROM THE KITCHEN OF: **Chef George Kyrtatas**

INGREDIENTS

½ lb Kasseri, shredded
½ lb Kefalogavrea, shredded
½ Cup cream cheese
¼ lb smoked gouda
2 Tbl. cornstarch
1 Cup dark beer
1 Tbl. Mexata brandy
½ tsp. dry mustard
Pinch nutmeg
Assorted dippers

DIRECTIONS

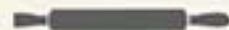
In a small bowl, coat the cheeses with cornstarch and set aside. Over medium heat, add the beer and bring to a gentle simmer. Gradually stir the cheese into the simmering liquid. Melting the cheese gradually encourages a smooth fondue.

Once smooth, stir in brandy, mustard and nutmeg. Arrange an assortment of bite-sized dipping foods on around fondue pot. Serve with chunks of Pita Bread and artisan breads.

Some other suggestions are Granny Smith apples and blanched vegetables such as broccoli, cauliflower, and carrots.

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Recipe



Greek Lamb Burgers



[THIS RECIPE SHALL BE KNOWN AS]

FROM THE KITCHEN OF: **Chef George Kyrtatas**

INGREDIENTS

1-½ lb ground lamb
2 tsp. minced garlic
¼ Cup finely diced red pepper
¼ tsp. sea salt
¼ tsp. curry powder
¼ tsp ground cumin
½ Cup crumbled feta
¼ tsp ground nutmeg
freshly cracked black pepper
1 Tbl. canola oil
16 small burger rolls
½ med. cucumber, peeled
and sliced paper thin
2 small vine ripe tomatoes
1 Cup Greek Yogurt
1 tsp. honey
1/4 cup shredded mint

DIRECTIONS

Preheat a grill to indirect heat, low setting, approximately 325 degrees F. In a medium bowl, add the lamb, garlic, red onion and feta. Sprinkle with pepper and nutmeg. Mix well with your hands. Form the mixture into 16 small patties (about 2 1/2 inches in diameter and 1 1/4-inch thick). Cover and place in the refrigerator until ready to grill.

Oil a paper towel with the canola oil and wipe down the grill grates several times to well coat with the oil.

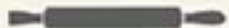
Immediately place the patties on the grill and cook for 6 minutes. Turn over, cook for 4-6 minutes more (or to 130 degrees F for medium rare).

In a small bowl mix Greek Yogurt, honey and mint well.

Remove from the grill and place on rolls.
Add 2 slices of cucumber and a teaspoon of the Mint Yogurt Sauce.
Top with 2 slices of tomato.

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Recipe



Grilled Chicken Wings w/ Chile Honey & Fig Glaze



[THIS RECIPE SHALL BE KNOWN AS]

FROM THE KITCHEN OF: **Chef George Kyrtatas**

INGREDIENTS

Wing Ingredients

35 chicken wings

Vegetable oil

Salt and freshly ground pepper

Chipotle Fig and Honey Glaze Ingredients

1 cup red wine vinegar

2 Tbl. Dijon mustard

2 Tbl. chile pepper paste

6 Tbl. honey

3 Tbl. vegetable oil

Salt and freshly ground pepper

6 fresh figs - cleaned puree

(Sub w/ fig puree in unavailable)

DIRECTIONS

Wing Directions

Preheat a grill to indirect heat, low setting, approximately 325 degrees F. Toss wings in a few tablespoons of oil and season with salt and pepper. Place on the grill in single layers and grill until golden brown about 4 minutes. Turn and cook until cooked completely approx. 4 more minutes. Remove from grill.

Chile Fig and Honey Glaze Directions

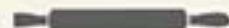
Whisk together the vinegar, Dijon mustard, chile paste, honey, fig puree and oil in a large pot and bring to boil. Reduce by half.

Add chicken wings, toss and cook for 2 minutes while mixing so all wings are cover completely.

Place in a serving dish and enjoy.

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Recipe



Bacon-Wrapped Figs



[THIS RECIPE SHALL BE KNOWN AS]

FROM THE KITCHEN OF: **Chef George Kyrtatas**

INGREDIENTS

12 Slices of Bacon
24 Pieces of Dried Figs
1 tsp. of Olive Oil

DIRECTIONS

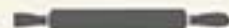
Cut each bacon slice in half crosswise.

Heat oil in a skillet.

Roll up each fig in a piece of bacon, place bacon-wrapped figs in skillet and cook until bacon is crisp. Serve hot.

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Berry Bougasta



[THIS RECIPE SHALL BE KNOWN AS]

FROM THE KITCHEN OF: **Chef George Kyrtatas**

INGREDIENTS

4 Cups of Whole Milk
1 Cup Granulated Sugar
3/4 Cup of Semolina
4 eggs
1/4 tsp. of Vanilla Extract
6 oz. of Butter, melted
2 Cups fresh raspberries
12 sheets of commercial
Phyllo Dough

For the topping:
Confectioner's Sugar
Ground Cinnamon

DIRECTIONS

Warm the milk in a saucepan. Stir in semolina with a wooden spoon until the mixture is thoroughly blended and thickened. In a mixing bowl, beat the eggs, sugar, and vanilla until light and add to the pan, stirring over medium-low heat until it reaches a creamy custard consistency. Remove from heat and allow to cool completely. Stir occasionally to keep the custard from forming a skin on top.

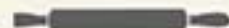
Preheat oven to 350°F (180°C).

Lightly brush a baking pan (13 X 9 X 2 or equivalent) with butter. Line the bottom of the pan with 8 sheets of phyllo, brushing each sheet well with the melted butter. Add the custard filling and the raspberries. Fold the excess phyllo that overlaps the pan in over the custard. Top with the remaining phyllo, brushing each with butter. Use a knife to trim the top sheets to the size of the pan. Brush top layer with butter and bake at 350°F (180°C) for 30-40 minutes, until the top is golden brown.

Remove from oven, sprinkle with confectioner's sugar and cinnamon while hot, and serve warm. If you have a raspberry sauce drizzle the top with it.

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Recipe



Merenda (Nutella) Filled Loukomathes



[THIS RECIPE SHALL BE KNOWN AS]

FROM THE KITCHEN OF: **Chef George Kyrtatas**

INGREDIENTS

2 Cups All Purpose Flour
1-½ tsp. Active Dry Yeast
1-½ Cups Lukewarm Water
1 Tbl. Sugar
Oil For Frying
1/2 cup Honey
1 cup sugar
2 cups water
1 bottle Merenda (or Nutella)

DIRECTIONS

In a pot, add your water, honey, orange peel and sugar and bring up to a boil. Once a boil reduce to medium and simmer for 10 minutes. After 10 minutes remove from heat and allow to cool to room temperature. In another bowl, add the tepid water, sugar and yeast and allow to rise for about 5 minutes.

After the five minutes add your dry ingredients to wet ingredients. Mix with your hands until incorporated into a wet dough. Set aside and allow to rise for about 1 hour (the dough should be be larger in size and have bubbles). Pre-heat your a large pot with vegetable oil (or a deep fryer) and you want the oil to reach approx. 325-350F. Set up a "frying station." Have ready your Loukoumades batter, a glass with water, a teaspoon and pot with oil for frying.

Take a handful of dough in your palm and then squeeze it out onto a waiting spoon that's been dunked in water, then drop it in the hot oil until golden brown. Fry off in batches until you've fried all your batter. Placing ready Loukoumades on a paper towel or a cooling rack to drain. Take the merenda and place it into a squeeze bottle. Heat the mixture by place the bottle in some warm water until merenda has softened. Squeeze merenda into each Loukoumada and then dunk it into the syrup and allow to steep for 2 minutes.

Remove from syrup and place on a wire rack and allow them to drain for a minute. Place loukoumades on a plate and drizzle with more merenda. Serve warm.

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Mastic Pudding



[THIS RECIPE SHALL BE KNOWN AS]

FROM THE KITCHEN OF: Chef George Kyrtatas

INGREDIENTS

2-½ Cups heavy cream
1 Tbl rose water
1 Vanilla Bean
2/3 Cup Confectionary Sugar
2 Tbl. powdered gelatin

1 Tbl. Mastic tears, ground
into a fine powder

DIRECTIONS

Place the heavy cream, gelatin, sugar and mastic into a saucepan and over a low heat, using a wooden spoon, stir until all the ingredients have dissolved. Keep stirring to make sure the mixture doesn't stick to the pan. Right before the mixture starts to boil, remove from the heat and stir in the rose water and vanilla.

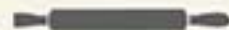
Lightly coat 4 ramekins with a non flavored spray shortening and pour the mixture into the ramekins, place them in the refrigerator, approximately 2 to 4 hours and let set.

Run a knife around the edges of the ramekins and turn over onto a dessert plate, top with a drizzle of honey and fresh berries, fruit sauce and fresh mint leaves.

Enjoy!

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Recipe

Pan Seared Chilean Sea Bass - Sweet Potato Hash, Sautéed Spinach, Orange Soy Reduction & Curry Oil

[THIS RECIPE SHALL BE KNOWN AS]

FROM THE KITCHEN OF: **Chef George Kyrtatas**

INGREDIENTS

2-½ Cups heavy cream
1 Tbl rose water
1 Vanilla Bean
2/3 Cup Confectionary Sugar
2 Tbl. powdered gelatin

1 Tbl. Mastic tears, ground
into a fine powder

DIRECTIONS

Sea Bass Directions

Dry Sea bass well. Season the sea bass with salt and pepper. In a large sauté pan over medium heat, add the olive oil and heat the oil to a slight smoke. Add and sear the sea bass for 3/4 of the cooking time about 7 minutes. This will give the fish a beautiful golden color. Remove fish from pan and place on a baking sheet place in a 350 degree oven for 5 minutes.

Sweet Potato Hash Directions

In a sauté pan, add olive oil and heat. Once the oil is hot. Add onions and sweet Potatoes. Sauté for 3 minutes. Then add garlic, applewood bacon, salt pepper, and curry powder. Sauté for 3 minutes or until sweet potatoes have softened but still have a bite.

Spinach Directions

Heat Oil in a pan. Add garlic, salt and pepper. Toss for 1 minute. Add spinach toss for one more minute. Remove from heat.

Orange Soy Reduction Directions

Add all ingredients in a sauce pan. Bring to boil. Reduce heat and reduce by 1/2

For Final Presentation

Place Sweet Potato hash in the center of the plate. With some of the curry oil which was made in the sauté pan. Then add a layer of the sauté spinach on top of the sweet potatoes. Gently place the Sea Bass on the spinach. Finish with a few tablespoons of the orange soy reduction. Garnish with micro greens.

THIS RECIPE
SERVES:

4

