



Chef









4 ears of Corn



bunch Chives



2 tsps Gochujang



4 cup Mayonnaise



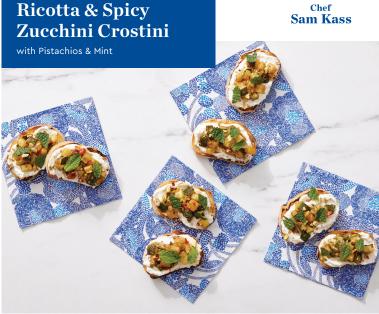
1 tsp Black & White Sesame Seeds

1 Prepare the ingredients

- Fill a large pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Remove any husks and silks from the corn.
- Thinly slice the chives.
- In a bowl, combine the mayonnaise and as much of the gochujang as you'd like, depending on how spicy you'd like the dish to be. Season with salt and pepper; stir to combine.

2 Cook the corn & serve your dish

- Add the corn cobs to the pot of boiling water. Cook 3 to 4 minutes, or until bright yellow and slightly tender.
- Drain thoroughly and pat dry with paper towels.
- Serve the cooked corn topped with the gochujang mayo, sliced chives, and sesame seeds. Enjoy!



2-4 SERVINGS





1 Small Baguette



1 Zucchini



1 bunch Mint



1 ½ tsps Calabrian Chile



½ cup Part-Skim Ricotta Cheese



2 cloves Garlic



2 Tbsps Roasted **Pistachios**



1 Tbsp Red Wine Vinegar

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Medium dice the zucchini. Peel 2 cloves of garlic; keeping 1 clove whole, roughly chop the other clove. Slice the bread into 8 rounds. Roughly chop the **pistachios**. Pick the **mint** leaves off the stems.
- In a bowl, combine the ricotta and a drizzle of olive oil. Season with salt and pepper; stir to combine.

2 Cook & dress the zucchini

- In a medium bowl, combine the vinegar, 1 tablespoon of olive oil, and as much of the chile paste as you'd like, depending on how spicy you'd like the dish to be.
- In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the diced zucchini in an even layer. Cook, without stirring, 1 to 2 minutes, or until browned. Add the chopped garlic; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.
- Transfer to the bowl of **spicy dressing**; toss to coat. Wipe out the pan.

3 Toast the bread & serve your dish

- In the same pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **sliced bread**. Toast 3 to 4 minutes per side, or until lightly browned. Transfer to a work surface. When cool enough to handle, rub one side of each slice with the **whole garlic clove**; discard the clove.
- Serve the toasted bread topped with the seasoned ricotta and dressed zucchini. Garnish with the chopped pistachios and mint leaves (tearing just before adding). Enjoy!









6 SERVINGS





2 Pasture-Raised Eggs



6 oz Semi-Sweet Chocolate Chips



2 oz Sweetened Toasted Coconut Chips



1 13.5-oz can Light Coconut Milk



1/4 cup Cream



1/4 cup Cornstarch



1 cup Powdered Sugar

1 Start the custard

• In a small pot, combine the **coconut milk** and **cream**. Cook on high 3 to 4 minutes, or until just beginning to simmer.

2 Temper the eggs

- Meanwhile, in a large, heatproof bowl, combine the eggs, cornstarch, half the powdered sugar (you will have extra), and a pinch of salt; whisk until smooth.
- Slowly whisk the heated coconut mixture into the beaten egg mixture, then return to the pot.

3 Finish the custard

- Cook on <u>medium</u>, whisking constantly, 3 to 4 minutes, or until thickened to a pudding-like consistency.
- Turn off the heat. Add the **chocolate chips**; stir until melted and thoroughly combined.

3 Assemble & serve your dish

- Divide half the custard among 6 glasses or jars (or transfer to a large serving dish). Evenly top with half the coconut chips.
- Repeat with the remaining custard, then cover with plastic wrap (making sure the plastic touches the custard to prevent a film from forming).
- Refrigerate about 2 hours, or until set and chilled.
- Serve the finished custard garnished with the remaining coconut chips. Enjoy!









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