

# Keftedes

## Herbed Veal Meatballs With Ouzo-Tomato Sauce

Recipe provided by Opa

Serves 8-10

### Ingredients:

#### Meatballs:

1/4 cup milk  
2 brioche buns, chopped  
2 pounds ground veal  
8 sprigs mint, chopped  
1 small onion, diced  
Salt and pepper, to taste

#### Ouzo-Tomato Sauce:

1 medium onion, sliced  
6 cloves garlic, peeled  
1 tablespoon tomato paste  
1 tablespoon capers, washed  
6 local tomatoes, diced  
1 1/2 ounces ouzo  
2 tablespoons good olive oil

### Preparation:

#### For the Meatballs:

Combine the milk and the brioche and let sit until the bread absorbs all of the milk. Add the veal, onion, mint and salt and pepper, to taste, to the bread-and-milk mixture. Roll into 1- or 2-inch balls and bake at 400°F for about 15 minutes.

#### For the Ouzo-Tomato Sauce:

Heat oil in a saucepan until hot. Add onions and sweat until soft. Add garlic, capers and tomato paste and cook for 2 minutes. Add tomatoes and cook for about 15 minutes over medium-low heat. Puree with a hand blender and add ouzo.



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### Philly Homegrown Note:

During the winter months, take advantage of the summer bounty by using locally canned Jersey tomatoes, available at the Fair Food Farmstand inside Reading Terminal Market. You can easily substitute a 28-ounce can of Jersey tomatoes for the 6 fresh tomatoes in this recipe.

# Lobster Arancini

Recipe provided by Le Castagne

Serves 5-8

## Ingredients:

### Risotto:

1/2 pound (2 sticks) butter  
1/2 onion, finely diced  
2 cups Arborio rice  
2 cups white wine  
2 cups lobster or vegetable stock

### Arancini:

1 batch risotto (see recipe below)  
1 egg  
2 tablespoons fresh parsley, chopped  
1/4 cup Mascarpone cheese  
1 cup Parmesan cheese, grated  
Salt and pepper, to taste  
2 cups cooked lobster meat, diced  
4 scallions, chopped  
4-5 eggs, mixed  
1 cup flour  
1 cup unseasoned breadcrumbs  
Vegetable oil, to fill your pan 1/4-inch high

## Preparation:

### For the Risotto:

In a large sauté pan, cook the onions on medium-high heat in butter until translucent. Add the rice and cook briefly, stirring to coat all grains of rice in butter, and until the rice starts to look translucent around the outside of the grain. Add the white wine and stir until almost completely absorbed, 4-5 minutes. Add lobster or vegetable stock, stirring until liquid is absorbed, about 5-6 minutes.

Transfer to a shallow baking dish and spread in an even layer. Refrigerate until cooled.

### For the Arancini:

Mix the cooled risotto with egg, Parmesan cheese, Mascarpone cheese and parsley. Add in chopped lobster and scallions and fold in. Season with salt and pepper.

Portion mixture into lime-sized, egg-shaped balls. Roll each arancini lightly in flour, then egg, and finish by rolling in breadcrumbs.

Heat 1/4-inch of oil in a sauté pan to 350°F and pan-fry arancini in small batches, 2-3 minutes per side, or until golden brown.



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# Warm Goat Cheese Salad

## With Fig Dressing

Recipe provided by ZINC Restaurant

Serves 4

### Ingredients:

#### Salad:

2 handfuls fresh lettuce, washed  
1 red beet, cooked and sliced very thin  
1 cup Port wine  
4 dry figs  
4 tablespoons balsamic vinegar  
Salt, to taste  
Olive oil

1 teaspoon fresh thyme, chopped (rosemary is a fine substitute)  
Black pepper, to taste  
Garlic, to taste

#### Crêpe Dough:

1/4 cup flour  
1 large egg  
1 pinch salt  
1 tablespoon butter, melted  
3/4 cup milk

#### Goat Cheese:

8 ounces fresh goat cheese  
1 shallot, chopped

### Preparation:

#### For the Salad:

Soak the figs in the Port overnight, or warm them up in the Port and let them soak for 1/2 hour. Remove the figs and reduce the Port with the balsamic vinegar until it is 1/4 of a cup in volume. Add salt and 1 tablespoon of olive oil and process the mixture in a blender with the figs.

On four plates, arrange the beets in a circular pattern. Place the salad in the middle, and drizzle both with the fig dressing.

#### For the Goat Cheese:

Mix all of the ingredients together until well combined.

#### For the Crêpe Dough:

Mix the flour, salt and egg together. Add the butter, then the milk. Let the mixture rest for 1/2 hour.

Pour the crepes mixture into an 8- or 9-inch non-stick pan, just covering the bottom. Cook, flipping once, until both sides are golden brown. Repeat as needed.

Preheat oven to 400°F. Roll the goat cheese into 4 balls and wrap them in a crepe like a bonbon (not super tight) with the excess dough at the top fanned out. It will harden in the oven.

Place the bonbons on a slice of potato on a sheet pan, so they don't stick, and bake them for 4 to 5 minutes, until warmed through and slightly hardened. Let them sit for 2 minutes and place them on the salad.



JaeHee Cho Photo

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246 S. 11th Street  
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[www.zincbarphilly.com](http://www.zincbarphilly.com)



### Philly Homegrown Note:

For a wide selection of local cheeses, head over to Di Bruno Bros. They carry great goat cheeses from Shellbark Hollow Farm and Birch-run Hills Farm.

# Memphis “Red Eye” Chili

Recipe provided by Public House Logan Square

Serves 10

## Ingredients:

2 1/2 onions, chopped	1/4 cup chili powder
1/4 cup vegetable oil	1 tablespoon ground cumin
4 cloves of garlic, chopped	1 tablespoon cocoa powder
1 pound beef sirloin, cut into 1-inch cubes	1/2 tablespoon oregano
1 1/4 pounds ground beef	1/2 tablespoon cayenne pepper
17 ounces peeled and diced tomatoes with juice	1/2 tablespoon coriander
12 ounces (1 bottle) dark stout	1/2 tablespoon salt
2 cups strong coffee	5 fresh hot chili peppers (seeded and dried)
3 6-ounce cans tomato paste	
1 quart beef broth	
1 cup brown sugar	

## Preparation:

In a large soup pot, sauté the onions in the oil until translucent. Add the beef sirloin and sear it for 10 minutes. Add the ground beef to the pot and sear for an additional 10 minutes. Add the remaining ingredients and simmer for 1 1/2 hours.

**Chef Note:** For bean chili, add 16 ounces of kidney beans (drained) at the end of the 1 1/2 hours, and simmer for an additional 30 minutes.



Public House Philly

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## Philly Homegrown Note:

The coffee in this dish really helps to deepen the flavor of the chili. Opt for a dark roast from Garces Trading Company—and make an extra cup for yourself to enjoy while cooking!

# Serafina Ratatouille

Recipe provided by Serafina Philadelphia

Serves 6-8

## Ingredients:

1 large zucchini  
1 large yellow squash  
2 red bell peppers  
1 small eggplant  
1 stalk fresh oregano, chopped  
1 sprig thyme  
12 ounces pomodoro (tomato sauce)  
Olive oil, as needed  
Coarse salt and black pepper, to taste

## Preparation:

Chop each vegetable into small, 1-inch pieces. Sauté each vegetable ingredient separately with a small amount of olive oil, to a firm consistency. Add a small amount of salt and black pepper, to taste. Set aside each vegetable ingredient after sautéing.

When ready for final preparation, combine all vegetable ingredients in a large saucepan, add 12 ounces of the sauce, the thyme, oregano, salt and pepper. Sauté and slightly stew ingredients until tender. Serve.



Rose Parotta

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# Root Vegetable Gratin

Recipe provided by The Farmers' Cabinet

Serves 4-6

## Ingredients:

1 celery root  
1 rutabaga  
1 turnip  
1 sweet potato  
2 sprigs thyme  
3/4 quart heavy cream  
1 pint shaved Parmesan  
Salt and pepper, to taste

## Preparation:

Preheat oven to 375°F.

Peel and thinly slice all vegetables, chop the thyme and combine all ingredients in a large mixing bowl and mix well. Place all ingredients in a 2-inch-deep baking pan, cover and bake for 45 minutes. Remove the cover and bake for an additional 20 minutes or until the top is golden brown.



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## Philly Homegrown Note:

This dish was made for cold nights and local winter vegetables. Head straight to a winter farmers' market at Rittenhouse Square (Saturdays, 9AM–3PM) or Suburban Station (Thursdays, Noon–6:30PM) for the best selection.

# Pumpkin Ricotta Gnocchi

## With Sage Butter

Recipe provided by Porcini Restaurant

Serves 4

### Ingredients:

#### Gnocchi:

4 cups whole milk ricotta  
1 cup canned pumpkin  
2 extra large eggs, mixed  
1 teaspoon kosher salt  
4 cups all-purpose flour

#### Sauce:

6 fresh sage leaves  
1/4 stick unsalted butter  
1/2 cup Pecorino Romano cheese, grated

### Preparation:

#### For the Gnocchi:

Make two piles, one ricotta cheese and the other all-purpose flour. Make a well in the ricotta; add the two eggs and pumpkin to the well. Sprinkle salt evenly on eggs, ricotta, and pumpkin. Use a fork to slowly blend the eggs, cheese and pumpkin until fully incorporated. Slowly add flour a little at a time until a dough is formed that's not too sticky to work with. Leave a small amount of flour to use as needed.

Roll the dough into 8-inch-long ropes, 1/2-inch thick. Cut in 3/4-inch-long pieces. Blanch gnocchi in salted boiling water until they float to the top; remove and place on lightly oiled sheet tray.

#### For the Sauce:

On medium-low heat, melt the butter in a large skillet and add whole sage leaves. Add gnocchi to the skillet to coat with the butter and sage sauce and sprinkle Pecorino Romano over the top.

Serve warm.

**Center City Cooks Note:** Feel free to add in some spices like cinnamon or cloves with the pumpkin to give this recipe a deeper pumpkin pie flavor!



Porcini

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### Philly Homegrown Note:

Instead of using canned pumpkin, why not roast your own? Pumpkins are abundant throughout fall and winter and are easy to roast yourself. Look for a small (1- to 2-pound) “sugar” pumpkin at your local farmers’ market, cut off the top, scoop out the seeds and membrane, drizzle with a little olive oil and roast in the oven at 375° for 20-40 minutes (depending on the size of your pumpkin) until tender. Remove from the oven and let cool, scoop out flesh from pumpkin and use 1 cup for this dish. The remainder can be cooled, placed in a freezer bag and stored in the freezer for up to 3 months.

# Chestnut Ravioli

Recipe provided by Liberté Urban Chic Lounge @ Sofitel Philadelphia

Serves 4

## Ingredients:

### Ravioli:

2 lasagna sheets of fresh pasta, not the dried variety

**Center City Cooks Note:** You can find great sources of fresh pasta in the Italian Market. If they don't have 12-inch square lasagna sheets fresh, you can use 3 regular-sized, uncut pasta sheets

1 bunch of sage, chopped

4 egg yolks

6 ounces cooked chestnuts

2 tablespoons maple syrup

Heavy cream, as needed

Flour, as needed

Salt, to taste

### Sauce:

1 bunch of sage

32 ounces heavy cream

4 ounces white wine

### Sweet Potato Puree:

2 large sweet potatoes

Butter, as needed

### Garnish:

4 slices of pancetta (bacon can be substituted, if necessary)

## Preparation:

### For the Ravioli:

Roughly chop half the chestnuts and puree the other half. Mix the chestnuts with the egg yolk, sage, maple syrup and enough heavy cream to moisten the filling. Season with salt and ensure that the mixture is not too wet. Place half the lasagna sheet on a lightly floured surface. Divide the chestnut filling into equal parts and place on to the lasagna sheet leaving a space between them. Brush around the filling with egg yolk and place the other half of the lasagna sheet on top, ensuring that there are no air bubbles trapped inside. Gently push together the lasagna sheet without squashing the middle. With a round cutter the same diameter of the filling, gently seal the 2 pieces of pasta together. You can also use the tips of a fork to do this. With a slightly larger round cutter, cut out the ravioli, remove excess pasta and discard. Store on a tray sprinkled with fine polenta or semolina to keep it from sticking. Or cook immediately in boiling water until the pasta is al dente.

### For the Sauce:

Pour white wine into a warm pan and bring to a boil. Stir in the remaining heavy cream. Finely chop the remainder of the sage while the cream reduces by half. Add the sage and season to taste and serve over the pasta.

### For the Sweet Potato Puree:

Peel the sweet potato and cook in boiling water until soft. Once the potatoes are cooked, remove from the water, drain the pan and place the potatoes back in that same pan and reheat at a low heat. This will remove any excess water from the potato. Pass the potato through a ricer or fine sieve into a bowl. Add butter and season to taste. Mix rapidly to make it smooth and place in a piping bag and keep warm.

### For the Garnish:

Place thinly sliced pancetta into a nonstick pan, large enough to hold the entire slice. Place on low heat with nonstick baking paper and a heavy object on top. This heavy object could be another heavy tray or pan. Cook until crispy.

### For Plating:

Pipe two long strips of warm sweet potato puree on both sides of the plate, leaving a space in the middle the same size as the ravioli. Place a little of the puree in the center of the plate (this stops the ravioli from slipping). Place the cooked ravioli onto the puree, in the middle of the plate. Spoon the warm sauce over the ravioli and pipe some puree on top of the ravioli; sprinkle the fried sage (optional) and garnish by placing the crisp pancetta on top and serve.



Liberté

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## Philly Homegrown Note:

Pancetta doesn't always have to come from Italy. Philadelphia is home to some creative and delicious cured meat purveyors, such as North South Meatery & Canning Co. (from the guys at Southwark), PorcSalt (who vends at the Rittenhouse Farmers' Market) and Le Virtù.

# King's Galette

## (La galette des Rois)

Recipe provided by Le Bec-Fin

**Chef's Note:** History of King's galette (La galette des Rois). Traditionally, the galette des Rois is made to celebrate Epiphany, the arrival of the three kings who have traveled from afar with gifts for the newborn baby. Epiphany falls on the 6th of January, twelve days after Christmas, but this cake is eaten throughout the entire month. A dried bean, known as la fève, is hidden in the cake, and whoever receives the bean in a piece of cake is crowned king or queen for the duration of the party. Other popular traditions include having the youngest member of the gathering sit under the table and designate to whom each piece of cake should be served.

Since the late 1800s, the bean in French celebrations is almost always replaced by a small porcelain or hard plastic figurine. Collecting these figurines has become a popular pastime, and there is even a French word for this activity-la favophilie. Some enterprising pastry makers include one valuable fève in one of the thousands of galettes they have for sale.

Serves 8

### Ingredients:

#### Almond Cream:

1 cup almond flour  
1 cup sugar  
4 eggs  
2 sticks butter, softened  
7 tablespoons cream  
1 teaspoon vanilla extract

#### Crust:

1 sheet puff pastry  
Egg, as needed

### Preparation:

#### For the Almond Cream:

Mix all of the ingredients together in a food processor until well combined.

#### For the Crust:

Roll out half of the puff pastry and cut into a round about 12-inches in diameter. Place it on a parchment-paper-lined baking sheet. Using a pastry brush, paint the outer 1 1/2-inch circumference of the pastry with beaten egg. Spread the almond cream in the center of the pastry so that it just meets the painted-on egg. (If you want, press the bean into the frangipane somewhere close to the outer edge at this point.) Place the other puff pastry, rolled out and cut into an equally sized round, on top of the first. Use the tines of a fork to press the edges closed tightly.

Brush the top of the galette with the beaten egg. Use a paring knife to etch a pretty pattern into the top of the galette. Traditionally this is in a crosshatch pattern, or concentric half circles, but you can make up your own pattern if you are feeling creative. Don't cut through the pastry, just etch. Cut a small hole in the center of the pastry to allow steam to escape. Place the galette in the refrigerator to cool for at least 30 minutes before baking. You can make it a day in advance as well — just be sure to keep it refrigerated.

Preheat the oven to 400°F. Place the refrigerated galette in the center of the oven and bake for 30 to 35 minutes or until the top is dark golden brown. Serve warm.



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# Salted Caramel Budino

Recipe provided by Barbuzzo Restaurant

Serves 8

## Ingredients:

### Cookie Crust:

1 cup chocolate cookie crumbs, finely ground (such as Nabisco Famous Chocolate Wafers; about 20 cookies)  
2 tablespoons unsalted butter, melted  
1/8 teaspoon kosher salt

### Budino:

3 cups whole milk, divided  
1/4 cup cornstarch  
3/4 cup dark brown sugar, packed  
5 large egg yolks  
3 tablespoons unsalted butter  
2 teaspoons dark rum

1 teaspoon kosher salt  
Cheesecloth, for straining

### Salted Caramel Sauce:

3/4 cup heavy cream  
1/2 vanilla bean, split lengthwise  
1/2 cup sugar  
2 tablespoons light corn syrup  
4 tablespoons (1/2 stick) chilled unsalted butter, cut into 1/2-inch cubes  
1/4 teaspoon kosher salt  
Lightly sweetened whipped cream

## Preparation:

### For the Cookie Crust:

Mix cookie crumbs, butter, and salt in a medium bowl. Place 2 tablespoons in a small bowl; cover and chill for garnish. Press 2 tablespoons cookie mixture onto the bottom of each of eight 8-ounce mason jars or ramekins.

### For the Budino:

Whisk 1/2 cup milk and cornstarch in a small bowl; set aside. Heat remaining 2 1/2 cups milk in a small saucepan just to a simmer; set aside. To make caramel, stir sugar and 3/4 cup water in a heavy saucepan over medium heat until sugar dissolves. Increase heat; cook without stirring until an instant-read thermometer registers 210°F–220°F. Line a sieve with a double layer of cheesecloth and set over a large pitcher. Whisk egg yolks in a large bowl. Gradually whisk in hot milk, then cornstarch mixture. Slowly whisk in caramel. Return mixture to saucepan. Whisk constantly over medium heat until mixture thickens and a thermometer registers 175°F, about 3 minutes. Remove from heat; whisk in butter, rum, and salt. Pour through prepared sieve. Pour 1/2 cup budino over crust in each jar. Cover; chill until set, 4–5 hours. Can be made 1 day ahead. Keep chilled.

### For the Salted Caramel Sauce:

Place cream in a small pitcher. Scrape in seeds from vanilla bean; add bean but remember to remove the bean before using the cream. Set aside. Stir sugar, corn syrup, and 2 tablespoons water in a heavy saucepan over medium heat until sugar dissolves. Increase heat to medium high; boil, occasionally swirling pan and brushing down sides with a wet pastry brush, until deep amber color forms, 5–6 minutes. Remove from heat; gradually add vanilla cream (mixture will bubble vigorously). Whisk over medium heat until smooth and thick, about 2 minutes. Remove from heat; whisk in butter and salt. Strain into a heat-proof bowl. Let cool slightly. Spoon 2 tablespoons caramel sauce over each budino. Top with whipped cream. Sprinkle some of reserved cookie crumbs over each.



Barbuzzo

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# Apple Pie Martini

Recipe provided by Davio's Northern Italian Steakhouse

Serves 1

## Ingredients:

2 ounces Absolut Orient Apple

1 ounce Absolut Vanilla Vodka

Splash of apple cider

Cinnamon sugar, to garnish the rim

## Preparation:

Combine ingredients in shaker full of ice; shake and strain into martini glass rimmed with cinnamon sugar, and serve.



Davio's Philadelphia

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Philadelphia, PA 19103  
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[www.davios.com](http://www.davios.com)

# Glogg

Recipe provided by Time

Serves 40-50, depending on how heavily everyone drinks

## Ingredients:

- 1.5 liter jug of Port wine (the cheaper the better)
- 1 bottle of rye whiskey (Jim Beam)
- 1 750 ml bottle of cabernet sauvignon
- 1 whole sliced orange
- 3 cinnamon sticks
- 4 all-spice berries
- 6 gratings of fresh nutmeg

## Preparation:

Heat all ingredients together on the stove. Allow all the seasonings to mix with the alcohol, but do not bring to a boil.

**Chef's Note:** This is a heavy-duty wintertime party drink. Perfect for a snowy day.



Pete Checchia

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