Throughout 2012 we traveled around the United States to meet with renowned Chefs who created recipes inspired by Breville products. We are excited to share these recipes with you and hope they inspire you to share them with your friends and family.

Happy Holidays!
Contents

Sisha Ortúzar | Riverpark: A Tom Colicchio Restaurant, New York, NY
p 3 Roasted Prawns with Farm Herb Salsa Verde

Seamus Mullen | Tertulia, New York, NY
p 4 Brook Trout a la Plancha

Michael Anthony | Gramercy Tavern, New York, NY
p 5 Halibut, Radish, and Beet Dashi

Chris Hastings | Hot and Hot Fish Club, Birmingham, AL
p 7 Blue Crab Salad and Warm Avocado Sandwich

Tony Maws | Craigie on Main, Cambridge, MA
p 9 Pork Belly and Ricotta Lasagnette

Jamie Bissonnette | Toro Restaurant and Coppa Restaurant, Boston, MA
p 11 Slow-Roasted Pork Shoulder

Andy Husbands | Tremont647, Boston, MA
p 12 Nacho Shrimp

Hedy Goldsmith | Michael’s Genuine Food and Drink, Miami, FL
p 14 Peach-Blueberry Crostata

Chris Schlesinger | East Coast Grill, Cambridge, MA
p 16 Latin Spice-Crusted Mahi-Mahi

Patricia Yeo | OM Restaurant & Lounge and Moksa Restaurant, Cambridge, MA
p 17 Mushroom Dan Dan Mein
Roasted Prawns with Farm Herb Salsa Verde

Serves four.
12 prawns, peeled and cleaned
kosher salt
1 cup olive oil, plus more for the prawns
2 garlic cloves, peeled
½ cup oregano
2 cups red amaranth
1 cup basil
½ cup mint
2 tablespoons rosemary
6 papalo leaves
zest of 1 lemon
juice of 1½ lemons

Season the prawns with salt and olive oil.
Set the Breville Smart Oven to ‘Roast’ at 450°F.
In the Breville Sous Chef, process the garlic first, then add the herbs, cup of olive oil, lemon zest and juice. Process until the salsa comes together, but the herbs are still roughly chopped. Set aside.
Roast the prawns for 3 to 5 minutes, or until they become firm and have developed color.
To serve, arrange the prawns on a platter and spoon the salsa verde on top.

This salsa verde features the unique herbs growing at Riverpark Farm—especially red amaranth, which adds flecks of purple and red to the salsa. Don’t worry if some of these herbs aren’t available to you, what’s important is using herbs that are fresh and flavorful.
Seamus Mullen  
Tertulia, New York, NY

Brook Trout a la Plancha

Season the trout fillets on all sides with salt and pepper. Drizzle a little extra virgin olive oil on the skin side. Preheat the Breville Smart Grill to medium high, place the trout, skin side down, and sear until brown, about 3 minutes. Place one sprig of thyme on top of each fillet, drizzle with olive oil, sprinkle with lemon zest, and cover with a lid.

Meanwhile, combine the tomatoes, sliced shallots, lemon juice, herbs, corn, vinegar, and olive oil; season with salt and pepper to taste and set aside.

Divide the tomatoes into four bowls. After 5 minutes, remove the lid and place the fish, skin side up, on top of the tomatoes. Serve immediately.

Serves four.

2 brook trout fillets, each cut in half  
4 heirloom tomatoes, cut into small pieces  
1 shallot, thinly sliced  
1 bunch basil, leaves roughly chopped  
1 bunch thyme, leaves roughly chopped  
1 bunch mint, leaves roughly chopped  
1 bunch parsley, leaves roughly chopped  
1 lemon, zested and juiced  
2 ears corn, charred on the Smart Grill  
1 tablespoon sherry vinegar  
4 tablespoons extra virgin olive oil  
salt and pepper to taste
Michael Anthony  
Gramercy Tavern, New York, NY

Halibut, Radish, and Beet Dashi

Preheat the Breville Smart Grill to 400°F with the top plate closed. In a medium sauté pan over medium heat, gently glaze the radish wedges and summer squash in a tiny bit of olive oil, butter, and Beet Dashi. Fold in lima beans, cucumbers, and shaved radishes and remove from heat. Season halibut with salt and pepper and place on the Smart Grill for 3 minutes with the top cooking plate closed. To serve, pour ½ cup of beet dashi in a serving bowl, place a halibut portion in the bowl, and place the radish-and-squash mixture in the bowl.

Serves six.

2½ cups Beet Dashi (recipe on next page)  
8 small radishes, cut into wedges  
2 small 6” summer squash, cut into ¾” wedges  
olive oil as needed  
salt and pepper as needed  
juice squeezed from ¼ lemon  
1 cup lima beans, blanched and shelled  
1 sliced Persian cucumber  
6 five-ounce portions of halibut  
2 thinly sliced breakfast radishes
Halibut, Radish, and Beet Dashi (continued)

Beet Dashi

In a saucepan over medium heat, sauté ginger, scallions, beet, cabbage, and garlic until tender, about 5 minutes.

Deglaze the pan with red wine vinegar and white soy.

Add bay leaf, lemongrass, thyme, white peppercorn, star anise, and fennel seed to the saucepan.

Add Basic Dashi to the saucepan and bring to a simmer. Cover, and gently simmer for 30 minutes.

Strain through a fine China cap into a saucepan.

Add beet juice and simmer for 10 minutes.

Basic Dashi

Place kombu in 1 quart cold water for 30 minutes to rinse, then strain.

Place kombu in a small saucepan and cover with 1 quart cold water. Over medium-low heat, bring to a simmer for 10 minutes. Turn off heat and let kombu steep for 30 minutes.

Turn heat back on and bring to almost a simmer. Add bonito flakes. Don’t stir. Let sit for 10 minutes, then strain, reserving the broth.

1 quart Basic Dashi (recipe below)
1 tablespoon ginger, thinly sliced
4 scallions, trimmed
6 medium beets, thinly sliced
1 cup red cabbage, thinly sliced
2 cloves garlic
1 teaspoon red wine vinegar
1 teaspoon white soy
1 star anise
¼ teaspoon white peppercorns
¼ teaspoon fennel seeds
½ stalk lemongrass
6 bay leaves
2 sprigs thyme
18 medium beets, juiced (about 6 cups of juice)

2 quarts water
4-inch piece of kombu
½ cup bonito flakes

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Blue Crab Salad

Pull butter out and let it come to room temperature.

Prepare the Basil Aioli and Preserved Lemon Vinaigrette. Set aside.

Wash the arugula, spin, and hold in towel in the fridge.

Wash the Bibb lettuce, separating out 18 small leaves (3 per plate to hold crab salad), spin dry, and hold in towel in the fridge.

Pick the crab meat from excess shells, trying to keep the lumps intact. Toss crab meat with ½ cup Preserved Lemon Vinaigrette, and hold in fridge, covered.

Warm Avocado Sandwich

Split the avocados lengthwise, remove the seed and skin, then slice avocados into approximately ¼-inch-thick slices.

Spread 1 cup of Basil Aioli evenly over the 10 slices of brioche. Arrange sliced avocados onto aioli side of 5 slices, season with salt and pepper, and place top slice on each, aioli-side in.

Evenly spread room-temperature butter onto both sides of each sandwich. Using a sandwich griddle, cook for about 4 minutes, till golden brown. Remove from griddle and cut the crust off the sandwiches, then cut each sandwich into 4 triangle pieces.

Plating

Start by adding a bit of Basil Aioli to the plate.

Place 3 Bibb lettuce leaves on each plate and spoon 1½ ounces of crab salad on each leaf. Place the warm sandwich triangles in between each of the Bibb & crab leaves.

Toss the arugula with salt, pepper, and Preserved Lemon Vinaigrette – just enough to barely coat the greens – and evenly distribute the arugula into the center of the plate. Drizzle extra preserved lemon vinaigrette around the plate. Serve immediately.

Serves six.

3 ounces butter, room temperature
2 cups Basil Aioli (recipe on next page)
1½ cups Preserved Lemon Vinaigrette (recipe on next page)
1 pound arugula
2 heads Bibb lettuce
2 pounds jumbo lump domestic blue crab meat
5 avocados
10 slices brioche bread
salt and pepper
Chris Hastings
Hot and Hot Fish Club, Birmingham, AL

Blue Crab Salad and Warm Avocado Sandwich (continued)

Basil Aioli

Place garlic, olive oil, salt, and basil leaves in blender and purée for 30 seconds.
Pour into bowl and place in fridge to chill.
In a mixer, place egg yolks and lemon juice.
Use the whisk attachment to emulsify the aioli.
Remove oil from fridge and slowly drizzle it into the yolk mix while mixer is on medium high, being careful to create an emulsion.
Once you have incorporated all the oil, transfer the aioli to a bowl and hold in the fridge, covered.

2 cups olive oil
2 cups fresh basil leaves
2 egg yolks
2 ounces lemon juice
2 teaspoons salt
1 small glove of garlic

Preserved Lemon Vinaigrette

Combine all ingredients and whisk together.
Transfer and hold in fridge, covered, till ready to use.

½ cup preserved lemon, fine diced
1 shallot, fine diced
½ teaspoon fresh thyme, chopped
1 tablespoon fresh flat leaf parsley, chopped
¾ cup extra virgin olive oil
¾ cup regular olive oil
¼ cup fresh squeezed lemon juice
1 teaspoon salt
1 teaspoon black pepper

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Tony Maws  
Craigie on Main, Cambridge, MA

Pork Belly and Ricotta Lasagnette

Cook lasagna sheets in boiling, salted water until done.  
Shock in an ice bath.  
Layer the sheets and the Pork Belly Mix, making three full tiers.  
Coat the top with extra virgin olive oil and grated parmesan cheese.  
Use convection in the Breville Smart Oven at 425°F until browned and warmed through, 10 to 15 minutes.  
Spoon a circle of Carrot Jus Reduction on a plate. Place the lasagna on the reduction and finish with more grated parmesan-reggiano and a drizzle of extra virgin olive oil.

Serves two.  
lasagna sheets  
Carrot Jus Reduction (recipe on next page)  
Pork Belly Mix (recipe on next page)  
extra virgin olive oil to taste  
¾ cup parmigiano-reggiano, grated
Tony Maws
Craigie on Main, Cambridge, MA

Pork Belly and Ricotta Lasagnette (continued)

Carrot Jus

Juice the carrots.
Place in saucepan, add a pinch of coriander seeds, fennel seeds, and 1 cardamom pod, and reduce on stovetop by two-thirds over low to medium-low heat.
Fold in butter, and season with salt.

Pork Belly Mix

Start by coarsely chopping the pork belly using ‘Pulse’ in the Breville Sous Chef.
Add remaining ingredients and pulse together quickly.
Do not overwork it.

2 pounds fresh carrots
pinch of coriander seeds
pinch of fennel seeds
1 cardamom pod
1 tablespoon butter

8 ounces braised pork belly
3½ ounces ricotta cheese
1/3 ounce parmigiano-reggiano cheese, grated
3½ ounces Swiss chard, cooked and chopped
1 egg
pinch of salt
pinch of black pepper
pinch of nutmeg
Jamie Bissonnette
Toro Restaurant and Coppa Restaurant, Boston, MA

Slow-Roasted Pork Shoulder

Preheat the Breville Smart Oven to 270-280°F.
Rub the pork with the seasoning mixture all over and inside any cavities, concentrating on boned side. Put pork, fat side up, in a roasting pan and roast in the middle of the Smart Oven 4 to 5 hours. As the pork fat renders, periodically pour off the fat from the pan and rotate the pork in the oven.

When it is tender and ready, transfer roast to cutting board and let stand 20 minutes. Pull shreds apart with tongs into chunks. Serve.

Serve family style.

6-pound boneless pork shoulder or butt roast (not tied)
1 cup (plus extra if needed) Roasted Garlic Rub

Roasted Garlic Rub

In a large mixing bowl, combine all ingredients.

6 tablespoons salt
¼ cup coriander seeds, toasted and ground
2 tablespoons mustard powder
4 tablespoons Old Bay seasoning
2 tablespoons Pimenton Espelette
3 tablespoons smoked sweet paprika
5 tablespoons lemon zest
2½ teaspoons black peppercorn, fresh ground
2 cups roasted garlic, minced

(Pictured with tomatoes and edible flowers.)
First, prepare the Marinated Shrimp, Salsa, and Cheese Sauce. Then preheat your Breville Deep Fryer to 350°F. And preheat your Breville Smart Grill to 400°F.

Cut potatoes in half lengthwise and hollow out, leaving a quarter-inch thickness of potato in the skin. Deep-fry the potato skins until golden brown, about 3 to 5 minutes. Remove from Deep Fryer and set on paper towel to cool and drain.

Place the Marinated Shrimp on the hot Smart Grill, close top plate and sear for 1½ to 2 minutes until shrimp are pinkish and white.

Place the cooked potatoes on a serving plate, drizzle a little cheese sauce into each. Place a few shrimp in each so the tails curl out like a shrimp in a shrimp cocktail cup. Drizzle a little more cheese sauce over the shrimp. Garnish with salsa, bacon bits, scallions.

Serves four.

2 baked potatoes
Marinated Shrimp (recipe on next page)
Spicy Cheese Sauce, warm (recipe on next page)
Salsa (recipe on next page)
¼ cup bacon bits
2 scallions, cut into thin rings
Spicy Cheese Sauce

In a 1- or 2-quart, heavy-bottomed saucepan over medium-low heat, bring the evaporated milk to a simmer, add cumin and jalapenos, and continue cooking for 5 minutes. Add the cheeses, stirring constantly, until well combined. Keep warm and use immediately, or refrigerate until ready to use.

Shrimp Marinade

Mix all ingredients well and toss shrimp. Let marinate for 1 to 3 hours in the refrigerator.

Salsa

In a medium-size mixing bowl, combine all ingredients.

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Hedy Goldsmith
Michael’s Genuine Food and Drink, Miami, FL

Peach-Blueberry Crostata

First, prepare the Crostata Crust, Frangipane, and Fruit Filling. Then place the rolled, chilled crostata dough onto parchment paper. Scrape the chilled frangipane onto the center of the dough and use an offset spatula to spread evenly, leaving a 2-inch border of dough. Spoon out the fruit filling onto the frangipane, leaving any juices in the bowl, and distribute the fruit evenly. Using a small pastry brush, paint the dough border with the beaten egg mixture. Fold the edges over the filling, pleating the dough in evenly spaced folds as you go around, and gently press down on the pleats to seal. The dough will not cover all the fruit filling. Brush the folded dough with the beaten egg mixture and sprinkle generously with the turbinado sugar. Refrigerate the crostata about 1 hour until dough is very firm or up to 4 hours. Turn the Smart Oven to ‘Bake’ and preheat to 375°F. Place the crostata on the pizza pan and trim the parchment paper to fit. Bake for 20 minutes at 375°F. Lower heat to 350°F and bake for another 20 to 25 minutes. Allow to cool slightly before cutting.

Makes one crostata.
Crostata crust (recipe on next page)
Frangipane (recipe on next page)
Fruit Filling (recipe on next page)

Egg Mixture
1 extra large egg, beaten with
1 tablespoon milk or water

Topping
¼ cup turbinado sugar, to sprinkle on top

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Crostata Crust

Into the mixing bowl of the Breville Scraper Mixer Pro add the flour, cornmeal, and salt. Separately, zest the lemon into the sugar, rub them together, and add to the mixing bowl. Using the scraper paddle, lightly mix until blended. Add the cold butter pieces and continue mixing a few minutes until the largest pieces are about pea-sized. Add the wine and continue mixing for a minute. Scrape the dough onto a work surface and knead 3 or 4 times to make a smooth dough. Shape into a disc, wrap in plastic wrap, and refrigerate for 1 hour or until firm enough to roll. Roll the dough on floured parchment paper and refrigerate.

Frangipane

Into the Scraper Mixer Pro mixing bowl, add the sugar, hazelnut flour, and butter. Using the paddle attachment, mix these ingredients and then mix in the egg, vanilla, and finally flour. Let this mixture chill for 1 hour.

Fruit Filling

In a large mixing bowl, add the flour, sugar and brown sugar, pinch of salt, pinch of black pepper, lemon juice, and vanilla. Gently whisk to combine. Add the sliced peaches and blueberries and fold them in gently. When they're completely mixed, grate in the fresh nutmeg.

Peach-Blueberry Crostata (continued)
Latin Spice-Crusted Mahi-Mahi

Chris Schlesinger
East Coast Grill, Cambridge, MA

Prepare Pineapple Salsa and Spice Rub.
Preheat the Breville Smart Grill to 400°F with the top plate closed.
Rub the mahi-mahi fillets with oil and Spice Rub.
Rub avocados with oil, salt, and pepper.
Grill the mahi-mahi steaks 5 to 7 minutes with the top plate closed.
Open the top plate and grill the avocados, cut side down, 3 to 5 minutes until golden brown.
Serve mahi-mahi with grilled half-avocado and pineapple salsa on the side.

Serves four.

4 8-ounce mahi-mahi fillets
2 tablespoons olive oil (for mahi-mahi)
2 avocados, halved
1 tablespoon olive oil (for avocados)
salt and pepper to taste

Pineapple Salsa
Combine and toss:
1 cup pineapple, small dice
¼ cup red onion, small dice
¼ cup red pepper, small dice
¼ cup fresh cilantro, chopped
¼ cup lime juice
1 tablespoon puréed chipotle pepper

Spice Rub
1 tablespoon each of ground cumin, ground coriander, ground chile powder, salt, and pepper

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Patricia Yeo
OM Restaurant & Lounge and Moksa Restaurant, Cambridge, MA

Mushroom Dan Dan Mein

Preparation:
- Prepare the Sofrito, Mushroom Sauce, and Spicy Chili Sauce.
- Then cook noodles, following directions on the package.
- Set your Breville Hot Wok on a high heat, add canola oil, and stir in Sofrito for about 3 to 5 minutes or until it is fragrant.
- Add the remaining ingredients – mushrooms, bok choy, noodles, Chili Sauce, and Mushroom Sauce.
- Toss and cook until noodles are warmed through, depending on how much there is in the wok – longer if there is more. If you are adding hot noodles, just mix together.
- Serve in bowls and enjoy with chopsticks.

Serves four.

½ cup Sofrito (recipe below)
2 cups dried black mushrooms, chopped
1 cup hon-shimeji mushrooms
1 pound dried egg noodles (I use an Asian noodle, but angel hair pasta will work just as well)
2 cups bok choy shoots
1 cup Spicy Chili Sauce (recipe on next page)
Mushroom Sauce (recipe on next page)

Sofrito
In a bowl, mix together:
½ cup garlic
½ cup shallots
3 bird chillies, finely chopped
½ to 1 cup Tianjin (preserved vegetables)
½ cup salted fermented black soybeans
Mushroom Dan Dan Mein (continued)

Mushroom Sauce

Using medium heat in the Hot Wok, caramelize onions, garlic, and mushrooms, until onions are falling apart – 15 to 30 minutes. For the last 10 minutes, raise heat to high, allowing the vegetables to caramelize slightly.

Place the caramalized ingredients into the Breville Sous Chef food processor, and add the star anise, cinnamon, lemon zest, and rice wine. Purée and set aside.

Spicy Chili Sauce

Blend or stir all ingredients together.

- 1 medium onion, diced
- 2 cloves garlic, whole
- 1 cup mushrooms, chopped (whatever you have; dried mushrooms have more flavor, but button mushrooms work)
- 1 teaspoon star anise, ground
- 1 teaspoon cinnamon, ground
- 1 wide strip lemon zest
- 1 cup rice wine (Shaoxing or sake)
- 1 jar Guizhou black bean and chili sauce
- ½ cup hoisin sauce
- ¼ cup soy sauce