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ETON MESS WITH GIN-SOAKED BLACKBERRIES

"This is a truly amazing homemade dessert," admits Katie. "It's so impressive. The coconut meringue mixed in with the yogurt and gin-soaked berries is just delicious!"

SERVES 4

For the Gin-Soaked Blackberries

2 cups ripe fresh blackberries

1/4 cup sugar

Zest of 1 lemon

1 tablespoon fresh lemon juice

3/4 cup dry gin

2 fresh tarragon sprigs, leaves only

4 fresh basil leaves, thinly sliced

For the Toasted Coconut Baked Meringues

1 large egg white, at room temperature

1/4 teaspoon sea salt

1/4 cup granulated sugar

1 teaspoon pure vanilla extract

1/2 cup unsweetened flaked coconut, toasted and cooled

For the Yogurt Whipped Cream

1 cup heavy cream, chilled

1/2 cup powdered sugar, sifted

1/2 cup (125 g) Greek yogurt, chilled

1/2 teaspoon fresh lemon juice

Heavy pinch of salt

For the Optional Garnish

Fresh tarragon leaves

Thinly sliced basil leaves

Lemon zest

Heat the oven to 325 F.

To make the gin-soaked blackberries, cut the blackberries in half lengthwise. Place them in a medium-size bowl. Sprinkle with the sugar and toss to coat. Add the lemon zest, lemon juice, and enough gin to almost cover the berries. Stir, folding lightly as to not crush the berries. Add the tarragon leaves and basil leaves. Fold together lightly. Let sit until ready to serve, gently tossing the mixture occasionally.

Prepare a sheet pan by spraying it with nonstick cooking spray, then line it with parchment paper.

To make the meringue, place the egg white and salt in a very clean stand mixer bowl. Using the whip attachment, start beating on low, gradually increasing the speed to high. When soft peaks form, reduce the speed to medium. Slowly add the sugar, a little at a time. Once all has been added, increase the speed to medium-high and whisk until the whites are stiff and glossy. Reduce the speed to medium-low and mix in the vanilla until incorporated. Remove the bowl from the mixer and fold in the toasted and cooled coconut by hand, taking care not to deflate the meringue.

Spread the meringue into a thin layer in the prepared sheet pan and bake for 20 minutes. Remove from the oven and let cool to room temperature.

To make the yogurt whipped cream, place the heavy cream, powdered sugar, yogurt, lemon juice, and salt in the cleaned-out bowl of the stand mixer. First whisk lightly by hand just to combine, then, using the whip attachment of the stand mixer, whisk on low speed, gradually increasing to medium-high as the mixture thickens. Bring the whipped cream to stiff peaks, then remove the bowl to the refrigerator and chill the yogurt whipped cream until ready to serve.

To serve, drain the gin-soaked blackberries (save the drained liquid to make blackberry gin and tonics!). Setting half the berries aside, divide the remaining berries among 4 individual 6- to 8-ounce ramekins or serving bowls.

Next, break off about a third of the baked meringue and crumble it over the portions of berries. Cover each portion with yogurt whipped cream, using half of the cream. Break off another third of the meringue, crumble, and sprinkle over the cream. Then divide the remaining berries among the dishes.

Add remaining baked meringue, crumbled, and top with the remaining yogurt whipped cream. If desired, garnish each dish with the tarragon, basil, and lemon zest. Serve immediately.

Recipe by Katie Button, chef and owner of *Cúrate and Nightbell* (Asheville, N.C.). Reprinted from "Chefs & Company" by Maria Isabella. Copyright 2017. Published by Page Street Publishing.



CHARCOAL-GRILLED RIB-EYE STEAKS AND BROCCOLINI

Curtis enjoys a great steak as much as anyone else—and for good reason. "This course is substantial and requires minimal prep," he says. "I buy big, thick steaks to achieve that juicy, rosy, medium-rare doneness." Be sure to buy the best quality you can afford. You'll also appreciate knowing that the broccolini can marinate in the oil mixture for up to eight hours, covered and refrigerated—a really helpful, do-ahead trick when time is of the essence.

SERVES 4

Two 1 1/2-pound dry-aged bone-in rib-eye steaks, about 2 inches thick, outer part of meat (spinalis) attached

Regular olive oil, for brushing

2 teaspoons kosher salt, plus additional to taste

1 teaspoon freshly ground black pepper, plus additional to taste

2 tablespoons extra-virgin olive oil

2 teaspoons finely chopped fresh thyme

1 clove garlic, finely chopped

1/4 teaspoon red chili flakes (crushed red pepper)

Two 1/2-pound bunches fresh broccolini, stalks trimmed

Prepare the grill for indirect high heat. If using a charcoal grill (preferred), fill a chimney starter with hardwood lump charcoal and ignite. When the coals are covered with white ash, dump them in an even layer on one half of the grill, leaving the other half of the grill empty. Place the grill grate in position. Heat the grill grate for 5 minutes. If using a gas grill, heat all the burners to high heat. Before grilling, turn half the burners off.

Pat the steaks dry with paper towels. Lightly brush each steak with the olive oil and season liberally with the salt and pepper.

Place the steaks on the unlit side of the grill and cover the grill. Cook, flipping over halfway through the cooking, for about 30 minutes, or until the centers of the steaks register 110 F on an instant-read thermometer.

Move the steaks directly over the lit coals. Cook, turning as needed, for about 5 minutes, or until both steaks have a charred crust and an internal temperature of 125 F to 130 F for medium-rare. Set the steaks aside to rest for 10 minutes.

Meanwhile, in a large bowl, whisk the extra-virgin olive oil, thyme, garlic, and chili flakes to mix well. Add the broccolini and toss to coat. Season with salt and pepper to taste.

Grill the broccolini on the direct heat, turning as needed, until tender and lightly charred, about 8 minutes. Set aside.

Cut the meat from the bone and separate the eye of the rib-eye (the centerpiece of meat) from the spinalis (the outer piece of meat) by cutting through the fat that separates the two pieces. Carve each separate piece against the grain and serve with the broccolini.

Recipe by Curtis Stone, chef and owner of *Maude* (Beverly Hills) and *Gwen* (Hollywood). Reprinted from "Chefs & Company" by Maria Isabella. Copyright 2017. Published by Page Street Publishing.



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