



CELEBRITY CHEF TAKEOVER

RECIPE COLLECTION

A dark, textured background is framed by a decorative border of various spices and herbs. At the top, there are red chili peppers, a sprig of green herbs, a single dried bay leaf, and some white salt crystals. Along the left edge, there are more red chili peppers, a sprig of green herbs, and some white salt crystals. At the bottom, there are red chili peppers, a sprig of green herbs, a single dried bay leaf, and some white salt crystals. The overall aesthetic is rustic and gourmet.

THE MENU

Our Celebrity Chefs

4-13

The Appetizers

14-22

The Entrées

23-40

The Desserts

41-51



Celebrity Chef

TAKEOVER

Ahoy and welcome to the 2019 Tom Joyner Foundation Fantastic Voyage cruise! We've brought in some of the best black culinary experts from across America to execute the very first Celebrity Chef Takeover.

The chefs have offered an original spin on classic favorites, as well as, introduced a few new exciting recipes. They'll be taking over the kitchen on Mardi Gras Night and 70's Night. You will also see them throughout the week participating in the Denny's Chopped Challenges.

Enjoy the collection of recipes we've put together for you - we're sure you're going to find something that will tantalize your taste buds on both nights! This year's Ultimate Party with a Purpose is really bringing the flavor! 🔥



Chef **LITISHA ASHLEY- WASHBURN**

I hold a B.A degree in Liberal Arts from NC A&T State University in Greensboro, NC. I received my Raw Foods Chef Certification and Detox and Cleanse Certification at Sunfired Culinary Institute in El Valle De Anton, Panama under the guidance of Master Raw Food Chef and Food Scientist Dr. Aris LaTham.

I have also worked as Dr. LaTham's personal assistant and sous chef. I have worked with many organizations including Hallelujah Acres Wellness, Dr. Gabriel Cousen's Tree of Life, Viva Raw Juices, Hippocrates Health Institute (West Palm Beach, FL), Urtherbs, Divine Wombs for Life, and Bliss Spiritual Co-op Center to name a few.



Chef TIFFANY DERRY

Chef Tiffany Derry, Top Chef competitor, and All-Star Chef finalist, is one of the coolest chicks we know. She is the owner of Roots Chicken Shak and soon to be open Roots Southern Table in Dallas, TX. We are so excited for her involvement in Top Chef Junior—which just scored a Daytime Emmy nomination for BEST CHILDREN’S SERIES!

Derry was nominated for 3 Emmy’s in total. Derry has re-occurring roles on Spike “TV Bar Rescue” and “Back to the Bar” and as Judge on Food Networks “Chopped” Jr. Chef Derry is also a culinary ambassador for the United States of America.



Chef **TOBIAS DORZON**

After three years in the NFL and Canadian Football League, Dorzon turned his passion for cooking into a full-time career. His catering company, Victory Chefs, provides services to businesses in the Washington, D.C. area and to professional athletes and celebrities across the country. Chef Tobias recently competed in and won Food Network's "Guy's Grocery Games" competition, and curated a private dinner at the world-renowned James Beard House.



Chef **DYRELL HATCHER**

Chef D Catering, LLC is a family operated full service catering company with a passion for good food. Chef Dyrell Hatcher cooks with love and offers a wide variety of options. Chef D obtained his culinary degree from the Art Institute of Dallas in 2002. He has spent over 15 years perfecting his craft.



Chef **HUDA MU'MIN**

Chef Huda is an acclaimed chef, television personality and philanthropist. She is founder and CEO of Chef Huda's Kitchen (CHK), a unique culinary company specializing in Healthy Comfort Food. She also set a record as the highest winning contestant in the history of Food Network's "Cutthroat Kitchen" Show. In 2019, Chef Huda will launch her new heart healthy chef curated inspired spice line, "Just Savor".



Chef **KEN PATRICK**

Chef Ken has been featured on The Travel Channel, where he won the International “Fiery Foods Challenge”. His many accomplishments included “Battle of the Chefs” on The Tom Joyner Fantastic Voyage, Season 5 Winner of “Guy’s Grocery Games” on Food Network, Double Award Winner of Okrapalooza Dallas, 1st Place Grand Champion of Bacon Bash Texas, Brand Ambassador for Weber Grills, Pit Barrel Cooker Co, and FINEX Cast Iron Cookware. He’s a celebrity chef of VEVO, a multinational video hosting service & competed on Food Network’s Cutthroat Kitchen. He recently won 1st Place at a celebrity chef competition at Texas Motor Speedway. He’s a well-known Private Chef based in Dallas, Texas and founder of Ken Patrick Spice Rubs.



Chef JEROME ROME

He's highly respected in celebrity circles as the one who will get the job done while superseding all expectations. You've seen him on the Food Network's television show "Xtreme Chef", He's been a personal chef to many NBA stars from Shaquille O'Neal to Mike Bibby, and many more. He's been a featured chef at Walt Disney World's Epcot food and wine festival for over 7 years.



Chef **RICKY SIMPSON**

His passion is more than just cooking. He has a wide range of culinary expertise, which includes, but isn't limited to mixology, presentation and plating; all while creating the ultimate dining experience for all my clients. He has participated in various community programs including the H.O.P.E. Is: Chicken and Waffles Social and teaches youth cooking classes at the Light House Youth Center in Illinois. His motto is "Giving up is not an option".



Chef KENNETH TEMPLE

As a former “Chopped” champion, Chef Kenneth broke into the national television scene with his charming charisma and thorough food knowledge, winning the Food Network popular cooking competition show. He has been featured in USA Today Sports, US Weekly, Essence, WUPL The 504, among others; in addition to partnering with dozens of multinational brands. He emphatically shares his love of cooking in his cookbook “Southern Creole” and on his weekly Facebook live cooking show the “Hunger Trap”. With a thriving empire and fan base, Chef Kenneth’s opportunities for growth show no signs of slowing down anytime soon.

 KENNETH TEMPLE

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 KENNETHTEMPLE_



Chef **DARIUS WILLIAMS**

I'm self-taught. I used to sit in the kitchen while my grandmother and mother cooked and I learned by watching them. I mixed that with a bit of instinct and help from a few outside sources like food shows and magazines and I was on my way. I eat a lot, so I've learned a great deal about mastering flavor combos by remembering meals that I've liked.



Appetizers



SMOKEY BLACK BEAN BISQUE

CHEF LITISHA ASHLEY-WASHBURN

***VEGAN, GLUTEN FREE**

Serves: 6-8

- Sauté the yellow onion in a stockpot over medium heat for 8 minutes. Add water, 1 to 2 tablespoons at a time to keep the onions from sticking. Add the garlic, cumin, and oregano, and cook for another minute. Add the chipotles, black beans, and vegetable stock, and bring to a boil over high heat.
- Then decrease the heat to medium and cook the soup, covered, for 20 minutes. Season with salt and puree the soup in batches in a blender. Return the pureed soup to a pot and keep warm. Serve garnished with the lime wedges, cilantro, green onion, avocado and red onion.

GARNISH

lime, quartered (garnish)
finely chopped fresh cilantro (garnish)
small red onion, diced (garnish)
green onions, chopped (garnish)
avocado chopped (garnish)

INGREDIENTS

1/4 small yellow onion, diced
2 cloves garlic, minced
1 tbsp cumin
1 tbsp minced fresh oregano
2 tbsp smoked paprika
2 cans cooked black beans
2 cups vegetable stock
2 chipotle chilies
pinch of sea salt or black salt for taste
2 tbsp extra virgin olive oil





SPANISH CHICKPEA STEW

CHEF LITISHA ASHLEY-WASHBURN

***VEGAN, GLUTEN FREE**

Serves: 6-8

- Heat oil or water in a large saucepan on medium-high heat. Add onions and cook until soft, about 4 minutes.
- Next, add garlic and cook for 30 seconds stirring. Add peppers, tomatoes, carrots, chickpeas, kale, parsley, smoked paprika basil and oregano.
- Then, add tomato paste and vegetable broth or reserved chickpeas water (aquafaba), cover and bring to boil. Reduce to a simmer for 20-30 minutes or until thickened.
- Finally, mash some of the chickpeas, with the back of a fork to thicken stew. Check seasoning and add cayenne pepper and extra salt and pepper as needed.

INGREDIENTS

- | | |
|-------------------------------|------------------------------|
| 2 cans cooked chickpeas | 1 tbsp dried parsley |
| 3 tbsp cumin | 1 tbsp basil, dried |
| 2 tbsp smoked paprika | 1 tbsp oregano, dried |
| 4-6 kale leaves, chopped | 1 can tomato paste |
| 2 tbsp extra virgin olive oil | 2 cups vegetable broth |
| 1 medium onion, minced | pinch cayenne pepper |
| 2 cloves garlic, minced | pinch cayenne pepper |
| 1 red bell pepper, chopped | pinch sea salt or black salt |
| 4 medium tomato, chopped | pinch black pepper |
| 5 carrot, diced | |



SHRIMP CEVICHE NACHOS

CHEF TOBIAS DORZON

Serves: 2

- Bring a small pot of water to a boil and add shrimp to water for 2 minutes.
- In a large glass bowl, combine shrimp lemon juice and lime juice.
- Cover and refrigerate for 20 minutes.
- While the shrimp is 'cooking', using a separate bowl, dice and combine to rest of the ingredients.
- Once the 20 minutes are up, remove shrimp (they should be fully pinkened now) and combine all ingredients.
- Add salt and pepper to taste, squeeze fresh lime & lemon juice.
- Top ceviche mix on top of chips and garnish with lime slices and cilantro.

INGREDIENTS

10 shrimp
2 tbsp lime juice
2 tbsp lemon juice
1/8 cup cilantro
1/8 cup red onion
1/8 cup pineapple
jalapeño (slice desired amount)
1/2 pound nacho chips





CRAB CAKES CHEF DYRELL

Serves: Makes 20 crab cakes (2oz each)

- In a large bowl, mix together all ingredients (except oil). Only use cup of the Panko for the mixture. Then shape into 2 oz patties and use the remaining panko to crust each patty.
- Add oil to pan and get hot. Brown each side of each patty in oil and then finish in the oven at 350 degrees until internal temperature reaches 165 degrees (about 10 minutes).

INGREDIENTS

3 green onions (finely chopped)
1/2 cup red bell peppers
1/4 cup celery
3 cloves garlic
1 egg
1/2 lemon, juiced
1 tbs Worcestershire sauce
1/3 cup spicy mustard
1/2 cup mayonnaise
Old Bay Seasoning
1 tsp kosher Salt
1 tsp white pepper
Tabasco (dash)
cayenne pepper (dash)
sm bunch of chopped parsley
2 1/2 cups panko bread crumbs
1/2 cup oil for pan fry

REMOULADE

Whisk together all ingredients.
Cover and chill for at least an hour

INGREDIENTS

1/4 cup ketchup
1 cup mayonnaise
2 tbs spicy mustard
1 tbs Tabasco
2 tbs fresh lemon juice
1 tbs Worcestershire sauce
2 green onions (finely chopped)
1 tbs fresh chopped parsley
2 tbs minced garlic
salt and pepper to taste
Chef D's Magic Seasoning



OKRA/CORN HUSHPUPPIES WITH CHILI SAUCE

CHEF KENNETH TEMPLE

Serves: 4-6

- To make chili sauce, combine all the ingredients a small bowl, mix well, cover and refrigerate until ready to serve.
- To make hushpuppies, preheat oil to 350 degrees in a heavy pot over medium high heat. Once hot, fry okra for 30 seconds and remove from heat when finish. In a large bowl, mix milk; add the corn, okra, flour, onion, bell peppers, salt, dry thyme, black pepper, cornbread; let sit out in warm spot for 15 minutes.
- Heat oil in pot to 350 degrees over medium high heat, drop hush puppies with a 2oz. cookie scooper into oil and fry for 1-2 minutes on each side or when golden brown. With a slotted spoon, remove and place hushpuppies on paper towels to drain, serve with chili sauce.

Note: The key is pre-frying your okra, if you miss that step you'll know it once you bite in to these hushpuppies. You can substitute the mayonnaise for equal parts 2% Greek yogurt.

OKRA HUSH PUPPIES

1 stalk corn, shucked and shaved
1 pound okra, rinsed, sliced
2 tablespoons flour
1/4 cup onion, minced
1/4 cup red bell peppers, minced
1/2 teaspoon kosher salt
1/2 teaspoon dry thyme
3/4 teaspoon black pepper
1 box of Martha White cornbread mix
1/2 cup milk
canola oil

CHILI SAUCE

1 cup mayonnaise
1/2 cup water
1/4 cup habanero sauce or sriracha
1/4 teaspoon kosher salt
2 tablespoon white vinegar
1 tablespoon chives, minced
1 tablespoon shallot, minced
1 tablespoon green bell peppers, minced



GRILLED PEACH SALAD TOSSED IN APPLE CIDER VINAIGRETTE CHEF HUDA

Serves: 2

- In a small bowl mix together olive oil, rum, brown sugar and nutmeg. Lightly brush mixture onto peaches. Let set for 3-5 minutes then place peaches on grill. Grill peaches over medium-high heat for 2 to 4 minutes on each side or until softened and with desired grill marks.
- For Apple Cider Vinaigrette: Combine honey, mustard, apple cider vinegar and olive oil in a small bowl and whisk together. Season with salt and pepper then set aside.
- In a large bowl, combine mixed greens, red onions and pecans. Drizzle in desired amount of apple cider vinaigrette and then toss.
- Now, let's make something Pretty and Delicious! For plating, place salad on a platter or individual plates. Place grilled peaches on top of the salad. Sprinkle with feta cheese and pecans on top and finish with fresh cracked black pepper. Enjoy!

GRILLED PEACHES

4 fresh peaches – halved and pitted
2 tablespoons dark rum
1 tablespoon light brown sugar
1 teaspoon nutmeg
1/2 tablespoon olive oil

APPLE CIDER VINAIGRETTE

1/2 cup extra virgin olive oil
1/4 cup apple cider vinegar
3 tablespoons pure honey
2 teaspoons Dijon mustard
kosher salt

SALAD

8 ounces fresh baby spinach or mixed greens
1/4 small red onion – thinly sliced
1/2 cup fet or bleu cheese – crumbled

1/2 cup pecans or walnuts – toasted and chopped
Finish with cracked black pepper



SPINACH SALAD WITH CANDIED BACON

CHEF DARIUS WILLIAMS

Serves 4-6

- Arrange all of the salad ingredients in a large bowl.
- To make the dressing, add all of the ingredients except for the olive oil to a blender. Once all of the ingredients have been added, turn the blender on low speed and drizzle in the olive oil.
- Blend until well combined. Then, drizzle over the salad and enjoy.

FOR THE DRESSING (YIELDS JUST OVER A CUP)

6 tablespoons of white balsamic vinegar
2 tablespoons of White Hennessy (regular Hennessy works too)
2 garlic cloves
1/2 tablespoon salt
1/2 tablespoon of ground black pepper
1/2 tablespoon of whole grain mustard
4 tablespoons sugar
3/4 cup of good olive oil

FOR THE SALAD

6-ounce bag of baby spinach
1/2 red onion, thinly sliced
1 orange, peeled and separated
1/2 cup of pomegranate seeds
1/2 cup of crumbled Feta cheese
1 1/2 cups of crumbled candy bacon

CANDY BACON

bacon
brown sugar



ASIAN GINGER CHICKEN LOLLIPOPS

CHEF TOBIAS DORZON

Serves: 2

- Using a pair of scissors or knife, cut the skin and tendons around the base of each drumette.
- Peel, scrape and push the meat down to the thick end, from top to bottom making into a ball of lollipop shape.
- Cut off the knuckle end with scissors or knife. Repeat with remaining chicken drumettes.
- In a bowl, prepare the Marinade with the ingredients.
- Preheat oil on medium heat for 15 min.
- Add chicken to oil piece by piece and fry until the chicken is nicely browned and slightly crisp, and completely cooked through, for about 15 minutes.
- Toss fully cooked drumettes in marinade, plate and garnish.

INGREDIENTS

- 12 chicken wings
- 1 cup Asian ginger marinade
- 1 ginger root, peeled and minced
- 1 garlic clove, peeled and minced
- 1/4 cup Hoisin sauce



Entrees



ALL HAIL KALE SALAD WITH SAVORY CURRY PLANTAINS

CHEF LITISHA ASHLEY-WASHBURN

*VEGAN, GLUTEN FREE

Serves: 6-8

- Combine all ingredients into a mixing bowl and mix well.

INGREDIENTS

1-2 large bunches kale, chopped
1 large pepper, yellow diced
3-4 tomatoes, diced
1/4 red onion, diced
1/2 cup Kalamata Olives, pitted
1/2 cup carrots, shredded
1/4 cup cilantro, chopped
1/4 cup beets, shredded
2 avocados, chopped
1/4 cup coconut aminos
1/4 cup hearts of palms, diced
pinch of sea salt or black salt
2 tsp of extra virgin olive oil

DRESSING

1 cup Tahini
3 Medjool dates, pitted
1/4 cup coconut water
1/2 tbsp paprika
1 clove of garlic, peeled

Place all ingredients into blender and blend well.
Then pour mixture over the salad.

VEGAN SAVORY CURRY PLANTAIN

- Combine all ingredients into a mixing bowl and toss to coat well.

INGREDIENTS

4-6 large plantains, ripe and sliced
3 sprigs scallions, chopped
2 tbsp dulse flakes
6 sun dried tomatoes, chopped

3 tsp curry powder
1 lemon, juiced
2 tsp extra virgin olive oil
pinch of sea salt or black salt



SPICE RUBBED RIBEYE

CHEF KEN PATRICK

Serves: 6 /Topped with whiskey ancho sauce

- Twenty minutes before grilling, remove the steaks from the refrigerator and let sit, covered at room temperature.
- Heat grill to high. Brush the steaks on both sides with the oil and rub both sides of each steak with the spice rub and place on the grill. Grill until golden brown and slightly charred, 3 to 4 minutes. Flip the steaks over, close the cover of the grill, and continue cooking for 5-6 minutes for medium-rare.
- Remove the steaks from the grill and let rest for about 5 minutes.; Serve with the Whiskey-Ancho Sauce.

STEAK INGREDIENTS

6 (12-14 oz) bone-in ribeye steaks
3 tablespoons canola oil

Ken Patrick Steak Rub (purchase in Carnival FunShops)
Whiskey-Ancho Sauce, recipe follows

WHISKEY-ANCHO SAUCE

Heat canola oil in a saucepan over medium-high heat. Add the shallots and cook until soft. Add the bourbon and cook until completely reduced. Add the remaining ingredients and cook until reduced by half. Strain through a fine mesh strainer, return mixture to the pan, and cook to sauce consistency, add 3 tablespoons more of bourbon and cook for 2 minutes. Season with salt and pepper. Serve warm.

INGREDIENTS

2 tablespoons canola oil
4 shallots, chopped
2 cups bourbon
3 ancho chiles, soaked, seeded, stems removed and pureed
6 cups chicken stock
1 cup apple cider
10 whole black peppercorns
1/4 cup dark brown sugar



SHRIMP & LOBSTER PASTA

CHEF TOBIAS DORZON

Serves: 1

- Julienne slice peppers and red onion, and set aside
- Cook pasta according to package instructions for al dente. Drain and set aside.
- Season seafood all over with 1 tablespoon jerk seasoning and salt.
- In a large skillet over medium heat, heat 1 tablespoon oil. Cook shrimp & lobster.
- Add remaining oil and cook peppers and onions until mostly tender, 4 to 5 minutes.
- Add garlic, cook until fragrant, about 1 minute. Season with remaining jerk seasoning.
- Add heavy cream and let simmer until thickened, 5 minutes.
- Add Parmesan and stir until melted and creamy, then add pasta, shrimp & lobster. Toss until completely combined.
- Garnish with green onions and more Parmesan and serve.

INGREDIENTS

5 shrimp	2 tbs dry jerk seasoning
3 oz lobster	1 tsp onion powder
2 oz red bell pepper	1 tsp garlic salt
1 oz green bell pepper	1 1/2 cups heavy cream
2 oz red onion	1 tbs parmesan cheese
8 oz fettuccine	



PAN SEARED SEABASS W/ASIAN SESAME SAUCE

CHEF ROME

Serves: 4

- Wash the bass and drain well. Use paper towels to pat the fish dry. Place a large skillet onto the stove on medium high heat. In the meantime, season the fish with salt and pepper on the skin side. Add the sesame oil and butter to the pan. Place the fish skin side down into the skillet. Sear the fish for about four minutes. Remove the fish from the skillet and set aside onto a sheet pan.
- In the meantime, in a small bowl, combine all the ingredients for the sauce together. Mix well. Pour into a small pot. Warm over medium heat until the sugar is dissolved. Spoon the sauce over the fish and serve. Enjoy!!!

INGREDIENTS

4 6 ounce seabass filets (skin on)
1/4 cup of sesame oil
2 tbs of butter
2 tbs of mirin
2 tsp of light brown sugar
1 tsp of sesame seeds
1/2 cup of pineapple juice
1/4 cup of rice wine vinegar

SAUCE

2 tablespoons of mirin
2 teaspoons of light brown sugar
1 teaspoon of sesame seeds
1/2 cup of pineapple juice
1/4 cup of rice wine vinegar



SMOKED BARBECUE BRISKET W/GREEN BEANS & MACARONI & CHEESE CHEF DYRELL

Serves: 15-20 / Paired with macaroni and cheese, green beans

- Season brisket and smoke brisket in smoker or wood/charcoal grill until it reaches 150-170 degrees, about 5-6 hours.
- Wrap brisket in plastic tightly, then foil, then place on a baking sheet and cook in a 250 degree oven until meat reaches an internal temperature of 195-205 degrees, about 4-6 hours longer.

INGREDIENTS

10-12 lbs Whole Beef Brisket

1/4 cup Kosher Salt

1/4 cup Cracked or Ground Black Pepper

1/3 cup Chef D's Seasoning

BBQ SAUCE

- Mix the ketchup, water, vinegar, Worcestershire sauce, Tabasco and lemon juice together and bring to a boil.
- Mix in the rest of the ingredients and simmer for an hour.

INGREDIENTS

2 cups ketchup

1/2 cup apple cider vinegar

1/4 cup brown sugar

2 tbs honey

1 tbs Worcestershire Sauce

1 tbs Tabasco

1 tbs lemon juice

1/2 tbs spicy mustard

5 tbs sugar

1/4 cup water

2 tbs Chef D's Magic Seasoning



SMOKED BARBECUE BRISKET

CHEF DYRELL

CONT.

GREEN BEANS

- Blanche green beans until bright green (about 5 minutes). Sauté in oil the onions, garlic, and bell peppers and then add green beans and finish cooking until desired tenderness (about 5 minutes).

INGREDIENTS

1 lb Fresh Green Beans

1/4 cup diced Onion

1/4 cup diced Red Bell Peppers

1 tbs Garlic (minced)

Oil to sauté

Salt and Pepper to taste

MAC & CHEESE

- Cook noodles per package directions.
- Make cheese sauce by melting butter in sauce pan and add the cream and milk. Once warm, add in the cheeses (except the mozzarella) and warm until melted and smooth. Add salt and pepper.
- Put cooked noodles into casserole dish and mix in the egg. Once mixed, add the cheese sauce.
- Top with the mozzarella and bake at 350 degrees for 45 minutes.

INGREDIENTS

1 lb macaroni noodles

8 tbs butter (1 stick)

1 1/2 cup heavy cream

1/2 cup whole milk

2 cups shredded aged white cheddar

2 cups Monterrey Jack cheese

1/2 cup grated parmesan

2 eggs (beaten)

salt and pepper to taste

1 cup mozzarella (to melt on top)



JERK RUBBED CHICKEN THIGHS

CHEF KEN PATRICK

Serves: 8 / Paired with Roasted Plantains –Sweet Potato Mash

Rub the chicken thighs with the Jerk Rub and let rest for 30 minutes. Heat up your grill to medium heat and grill the chicken, skin side down for 10-12 minutes, or until golden brown. Turn the chicken and move it to the cooler side of the grill. Close the lid and continue cooking for 8 to 10 minutes or until completely cooked through. Place the Jerk Chicken onto a platter and serve with the Mango Habanero Hot Sauce and Roasted Plantain-Sweet Potato Mash. Sprinkle cilantro leaves on top.

INGREDIENTS

8 chicken thighs

Roasted Plantain-Sweet Potato Mash

Mango-Habanero Hot Sauce,

Cilantro leaves, for garnish

MANGO HABANERO HOT SAUCE

Heat oil in saucepan over medium heat. Add onions, garlic, mangoes, habaneros and vinegar. Cook low and slow for 10-15 minutes. Transfer mixture to a blender and puree until smooth. Add more vinegar if mixture is too thick. Season with salt.

INGREDIENTS

1 tablespoon canola oil
4 shallots, peeled and chopped
4 cloves roasted garlic
2 ripe mangoes, peeled, pitted and chopped
2 habaneros, chopped
1 cup vinegar
kosher salt

ROASTED PLANTAIN-SWEET POTATO MASH

Preheat oven to 400 degrees. Place the sweet potatoes on a baking sheet. Place the plantains on the same baking sheet with the sweet potatoes and place in the oven. Bake the plantains for about 30 minutes and remove from the oven. Allow the sweet potatoes to continue to cook for about 1 hour, until they are soft and fork tender. Let the sweet potatoes and plantains cool before peeling. Mash the sweet potatoes and plantains in a pot on the stove. Add the remaining ingredients and combine. Serve warm.

INGREDIENTS

4 medium sweet potatoes, scrubbed and rinsed
3 ripe yellow plantains
1/4 cup coconut milk
3 tablespoons brown sugar
2 tablespoons unsalted butter
Cinnamon to taste



JAMAICAN SWEET POTATO CURRY

CHEF DARIUS WILLIAMS

***VEGAN**

Serves: 2

- Start by preheating the oven to 350 degrees. Toss the diced sweet potatoes with the olive oil, salt and pepper. Then, roast in the oven until they're golden brown. This should take anywhere from 12-15 minutes in a hot oven.
- Next, start on the base of the curry. Saute' onion and bell pepper in olive oil. Season with a bit of salt and pepper. Once the onions and bell peppers are soft, add in the garlic, curry powder, and garlic powder. Cook for about 2 minutes. If your pan is a bit dry, add in a little more olive oil.
- Then, add in the vegetable stock, coconut milk, and fresh thyme and cook until the mixture is nice and thick. This takes a while – about 30 minutes. If you're short on time, mix together the cornstarch and water and after about 10 minutes of the curry cooking, add it. It'll thicken immediately. Then, reduce the heat and simmer. To finish the dish, pour in the roasted sweet potatoes in the sauce. Then, serve over rice and garnish with chopped chives.

INGREDIENTS

2 tsp of chopped garlic
2 tsp of olive oil
1 1/2 tbs of curry powder

1/2 tsp of garlic powder
1/2 tbs of cold water
1/2 tbs of cornstarch

FOR THE CURRY INGREDIENTS

1 cup of onion, diced
1 cup of bell pepper, diced
2 teaspoons of chopped garlic
2 teaspoons of olive oil
1 good pinch of salt
1 good pinch of black pepper
1 1/2 tablespoons of curry powder
1/2 teaspoon of garlic powder
1 1/2 cups of vegetable stock
1/2 cup of coconut milk
5 sprigs of fresh thyme

If you're short on time:

1/2 tablespoon of cold water
1/2 tablespoon of cornstarch
*rice
*chopped chives, for garnish



CREOLE RED BEANS AND RICE

CHEF KENNETH TEMPLE

Serves: 8 | This will bring you right to somebodies table for dinner in New Orleans

- Turkey stock- 2 lbs. turkey necks, 8 peppercorns, 3 bay leaves, onion, bell pepper, celery scraps. 3 quart's water bring to a boil, skim and strain after 30 minutes. Reserve liquid and turkey necks. Can be done a day ahead.
- In a large pot over medium heat, heat oil and sauté onions, bell peppers, and celery for 2 minutes add garlic, bay leaf and thyme; add red beans, turkey necks, sausage and stock (if stock doesn't cover beans add water or stock).
- Bring to a boil, simmer on low and stir occasionally to prevent sticking. Halfway through smash some beans on the side of pot to make beans creamy. Stir and continue to watch liquid levels. Once beans are done, about 2 hours, season with seasonings. Adjust to taste. Serve with a scoop of rice.

Note: Don't forget to smash some of the beans on the side of the pot. This is what makes it creamy. If you're in a crunch for time buy 2 lbs. of unsalted dark red kidney beans.

INGREDIENTS

- | | |
|--|------------------------------------|
| 2 lbs. Camelia red beans, soaked 24 hours, drained | 6 smoked turkey necks, boiled |
| 2 tbs oil | 2 lbs. smoked beef sausage, sliced |
| 1 large onion, chopped | 1 tbs salt |
| 1 bell pepper, chopped | 1 tbs black pepper |
| 3 stalks celery, chopped | 2 tsp garlic powder |
| 8 garlic cloves, minced | 2 tsp cumin |
| 2 bay leaves | 2 tsp cayenne |
| 1 tps dry thyme | to taste hot sauce |
| 2 quart's turkey stock or unsalted chicken stock | 3 cups rice, cooked |



LOLLIPOP LAMB CHOP

CHEF ROME

Serves: 4

- Directions: Place a large skillet on the stove over medium high heat. Add the olive oil and butter to the skillet and reduce the heat to low. Rub the lamb with mustard liberally on all sides.
- Season the lamb with the salt and pepper on all sides. Return the heat to medium high. Slice the lamb between each rib. Place each chop into the pan. Sauté the lamb chops for 3 minutes.
- Add the garlic, rosemary, thyme, Worcestershire sauce, and soy sauce. Turn the lamb chops over and continue to simmer for 3 additional minutes or until desired temperature is reached. Spoon the sauce over potatoes, pasta, or rice.

INGREDIENTS

1/2 cup of extra virgin olive oil
2 tbs of unsalted butter
1/2 cup of Dijon mustard
2 racks of lamb (frenched)
1 tbs of seasoned salt
1 tbs of black pepper

4 cloves of garlic
1 tbs of fresh rosemary (coarsely chopped)
1/2 tbs of fresh thyme flakes
1/4 cup of Worcestershire sauce
1/4 cup of low sodium soy sauce





RENEGADE CRISPY PARMESAN SALMON

CHEF RICKY SIMPSON

Serves: 4

- Pat Salmon dry, then season with Renegade Rubs Platinum and set to the side.
- Heat your oven to Convection Roast 400 degrees. In a medium mixing bowl mix together all the ingredients for the topping with a wooden spoon. Allow this mix about 2 minutes to sit, so the breadcrumbs to soak up all the flavors.
- Take mix and press evenly onto the top of the salmon until the salmon is completely covered. Cook without covering for 12-15 minutes, the breadcrumbs should be a nice golden color.

CRISPY PARMESAN TOPPING

- 1 cup panko breadcrumbs
- 1/2 cup parmesan, grated
- 1/4 cup parsley, chopped fine
- 1/4 cup dill, roughly chopped
- 2 cloves garlic, minced
- 1/2 cup butter, melted
- 1 tbsp. red chili flakes
- 1 tsp of kosher salt, if necessary
- 1 tsp of black pepper
- 1/2 tsp of garlic powder
- 1/2 tsp of smoked paprika
- 1/2 tsp of cajun seasoning
- 1/2 tsp of onion powder

SALMON FILLET

- 2 lbs. salmon fillet, wild caught skin off
- 1 1/2 Tbsp. Renegade Rubs, Platinum
(RenegadeRubs.com)

GARLIC BRAISED COLLARD GREENS AND CABBAGE OVER CREAM JALAPEÑO GRITS

CHEF DARIUS WILLIAMS

*VEGAN

Paired with southern style honey butter cornbread

- Add the water to a pot and bring it to a boil. Add everything to the pot except the oil and cabbage. Let the greens cook down until they're tender. This should take about an hour. Then, add in the cabbage and olive oil and cook the greens until the cabbage is softened. That's the whole recipe for the greens.
- For the grits, just follow this process. Bring some hot water to a boil and add in a vegetable bouillon cube. You'll have instant vegetable broth. Then, add in half a diced jalapeno then some grits and cook them until they're tender. Stir often. Lastly, add in a few splashes of vegan half and half and a pinch of garlic powder. That's it.
- To garnish, I just sliced some tomatoes and tossed them with fresh basil and balsamic vinegar.

INGREDIENTS

3 bunches of collard greens (cleaned and cut)	1/2 teaspoon of Cajun seasoning
4 quarts of water	1/4 cup of sugar
2 vegetable bouillon cubes	1/2 teaspoon of onion powder
1 teaspoon of Kosher salt, if necessary	10 cloves of garlic
1 teaspoon of black pepper	A few dashes of liquid smoke
1/2 teaspoon of garlic powder	4-6 cups of fresh cabbage
1/2 teaspoon of smoked paprika	1/2 cup of olive oil

SOUTHERN STYLE HONEY BUTTER CORNBREAD

- Preheat the oven to 350 degrees. Then, in a large bowl, just combine all of the ingredients together until smooth. I've noticed that some days 1 cup of non-dairy milk isn't enough and some days it's too much. So, start with about 1 cup and go from there. Remember, you can always add more milk to the batter - you just can't take it away. Once the mixture is smooth, pour it into a cast iron skillet and bake until golden brown and the center is set. This should take about 20-23 minutes.
- While the cornbread is baking, melt together the bee-free honey and vegan butter. Then, once the cornbread is done, pour the honey butter mixture over the cornbread and enjoy. Try and wait for it to cool off, if you can. It'll cut easier that way!

INGREDIENTS

1 cup of all-purpose flour	2 teaspoons of baking powder	2 tablespoons of bee-free honey
1 cup of cornmeal	3/4 cup of melted vegan butter	About 1 1/2 cups of non-dairy milk
1 cup of sugar	2 tablespoons of vegan butter	(I use pea milk)
1/2 teaspoon of salt		



GRILLED REDFISH, CRAWFISH SAUCE, RICE PILAF

CHEF TIFFANY DERRY

Serves: 4

Rice

- Make rice according to rice instructions and mix in butter salt, pepper and parsley at the end once cooked.

Sauce

- Inside a large saute pan add enough butter to cover bottom and onion and garlic.
- Add Crawfish and cook for 5 minutes.
- Add jalapeno and tomato
- Add half of butter and one quart of lime juice
- Add Cilantro salt and pepper adjust with lime juice salt and pepper

Fish

- Season fish with Tiffany's creole seasoning mix (from night before recipe) grill until cooked.

Plating

- Put 6oz. of rice down on plate, lay fish on top of rice, spoon crawfish mixture on top with sauce and drizzle around. Place arugula leaves on top to finish. Optional to garnish with lemon half.

INGREDIENTS

2 pound red fish fillet, 6oz portion size

1 pound jasmine rice

1 bunch cilantro, chopped

1 bunch parsley, chopped

2 each fresh squeezed lime juice

1 pound crawfish tails, frozen

4 tomatoes diced tomato

1 each jalapeño, diced

1 each red onion

5 cloves garlic

1/2 pound unsalted butter

1/4 pound baby arugula

salt and pepper

Tiffany creole seasoning





CHEF HUDA'S SIGNATURE FRIED CHICKEN

CHEF HUDA

Serves: 4 / Paired with a sweet potato waffle and bourbon pecan maple syrup

- In a large bowl combine buttermilk and Old Bay Seasoning for marinade with a whisk. Once the mixture is blended submerge chicken pieces in mixture. Tightly cover with plastic wrap and let marinate for 15-20 minutes.
- In a large shallow pan or ziplock bag combine the all purpose flour and remaining seasoning. Make sure the seasoning is distributed throughout the flour mixture.
- Remove from buttermilk marinade and let drain on a rack. Place a piece of chicken into flour mixture. Move the chicken around until completely covered. Gently shake off any excess flour. Repeat with remaining chicken pieces.
- When ready, gently release the first pieces of chicken into the hot oil and let cook fully until golden brown. Once done, use tongs to carefully remove cooked chicken from oil.
- Rest cooked chicken on a wire rack over a baking sheet to rest.

BUTTERMILK MARINADE

2-4 pounds boneless skinless chicken tenders
1 quart of buttermilk
1 teaspoon Worcestershire sauce
2 teaspoons Old Bay Seasoning

*Marinated for 15-30 minutes

FRIED CHICKEN

2 cups all purpose flour
2 tablespoons Old Bay Seasoning
2 teaspoons kosher salt
Oil for frying

*Preheat oil to 350 degrees





SWEET POTATO BELGIAN WAFFLE

CHEF HUDA

CONT.

- In a large bowl combine sweet potato puree, buttermilk, whole milk, butter, egg yolks, vegetable oil and Grand Marnier liqueur. In a separate bowl whisk together the flour, cornstarch, brown sugar, baking powder, baking soda, cinnamon, nutmeg, ginger, cloves and salt. Set egg whites to the side.
- In a separate bowl combine all the dry ingredients then pour in wet ingredients. In a small cold bowl, whisk the egg whites to a soft peak then gently fold into. Stir until batter is smooth. Ladle butter into the preheated waffle iron and cook until waffles are golden brown and crisp, about 5 minutes. Once the waffle is done cooking remove from waffle iron and repeat, if desired.

SWEET POTATO WAFFLE

Wet ingredients:

1/2 cup sweet potato puree
1 1/2 cups buttermilk
1/2 cup whole milk
1/4 cup Grand Marnier liqueur
3/4 cup vegetable oil
1 tablespoon butter
2 large eggs – separated

Dry ingredients:

1 1/2 cups all purpose flour
1/2 cup cornstarch
1 tbs baking powder
1/2 tsp baking soda
1/2 tsp ground nutmeg
1/2 tsp ground ginger
1/4 tsp ground cloves
1/4 tsp kosher salt

*Preheat a waffle iron according to manufacturer's instructions

SWEET CHILI MAPLE SYRUP

- In a small container, stir together 1 cup maple syrup, 1 cup sweet chili sauce and 1 tablespoon of chopped or diced parsley.
- For plating place waffle in the center of the plate, loosely stack chicken tenders on top and drizzle with Sweet Chili Maple Syrup over it and enjoy!





SMOTHERED PORK CHOPS

BOURSIN MASHED POTATOES AND JALAPEÑO KALE SLAW

CHEF TIFFANY DERRY

Serves: 4

- Mix together seasoning mix and set aside.
- Season all pork chop aggressively with seasoning mix on both sides of pork chop.
- Brown Pork chops on flat top and set aside in hotel pans.
- In a separate pot make roux by combining flour and oil and cooking on medium high for 30 min or until dark brown. Do not allow mixture to burn on bottom it takes constant stirring to achieve nutty dark brown flavor (will start to smell like peanut butter).
- Add onions, bell peppers, and garlic to roux and cook for 5 minutes.
- Add in chicken stock and bring to a boil. Taste and adjust flavor with seasoning and salt.
- Pour gravy over pork chops and cook in oven at 350 degrees for 2.5 hours or until fork tender.
When finish add green onions

INGREDIENTS

Seasoning Mix

- 1 cup kosher salt
- 2 cups black pepper, large grind
- 2 cups chili powder
- 2 cups paprika
- 1 cup cumin
- 1 cup celery salt
- 1 cup cayenne
- 2 pound assorted bone-in pork chops thin
- 2 cups all purpose flour
- 1/2 cup canola oil
- 1 each yellow onion, chopped small dice
- 2 stalks celery, small dice
- 2 tbsp. garlic chopped
- 1 each green bell peppers, chopped small dice
- 4 cups chicken stock

Mashed Potatoes

- 5 pounds peeled and cut Idaho potatoes
- 1 pint gallons whole milk
- 1 cup heavy cream
- 1 cup Boursin cheese
- 1 bunches parsley
- 1/2 cup cream cheese, chopped

Salad:

- 1 pounds shredded kale mix in a bag
- 4 each red radishes, sliced, or shredded
- 1 bunch green onion, sliced

MASHED POTATOES

- Boil potatoes in salted water until tender.
- In a mixer with whipper add in milk, heavy cream, butter, cream cheese and boursin.
- Add in salt and pepper
- Toss Kale salad mix with radish and lemon vinaigrette.

To plate:

First put down 6oz. mashed potato. Two pork chops and drizzle with sauce. Add kale salad on top.



ZESTY MUSTARD GLAZED SMOKED LAMB CHOPS

CHEF RICKY SIMPSON

Serves: 4

Lamb Chops

- Gently toss the lamb chops with olive oil, herbs and Renegade Rubs Gold and let sit for at least 20 minutes. (this can be done up to 8 hours in advance)
- Heat your grill to roughly 325 degrees, with apple wood as your heat source (set your grill up for direct and indirect cooking). Cook the lamb over the fire for 3-4 minutes per side.
- After cooked on both sides move chops to indirect side of the grill cover for about 4 minutes, remove then drizzle with the zesty mustard glaze and serve.

Zesty Mustard Glaze

- Add all the ingredients to a bowl mix together then season with salt and pepper until all flavors are balanced. Drizzle or brush over lamb chops when they finish cooking.

INGREDIENTS

Lamb Chops

2 lamb racks, cleaned and cut into chops

1 1/2 tbsp. Renegade Rubs, Gold
(RenegadeRubs.com)

2 tbsp. olive oil

2 thyme sprigs, fresh

1 rosemary sprig, fresh

Zesty Mustard Glaze

1/2 cup spicy mustard

1/4 cup brown sugar

1/4 cup butter, melted

2 tbsp. lime juice

1 tbsp. water

1/2 tbsp. red chili flakes

1/4 cup chives, chopped fine

salt and pepper to Taste



Desserts



LEMON STRAWBERRY CHEESECAKE MOUSSE

CHEF TOBIAS DORZON

Serves: 6

Crust

- In a medium bowl, mix together crumbs and melted butter until combined and crumbs are moistened.
- Divide evenly between individual serving dishes (about 2 tablespoons per serving dish).
- Press on the mixture with your fingers to form a crust layer.

Filling

- In a large bowl, combine cream cheese and sugar, and whisk well until combined and completely smooth (if grainy, beat with an electric mixer until smooth).
- Add in vanilla and lemon zest.
- Set aside to let sugar dissolve into the cream cheese.
- Using an electric mixer, fitted with the whisk attachment, whisk heavy cream until soft peaks form. Avoid overbeating.
- Using a spatula, gently fold half of the whipped cream into the cream cheese mixture, then fold in the other half.
- Evenly spoon (or pipe using a piping bag) about 1/2 cup of filling into each serving dish.
- Top with fresh fruit or any other topping you like.
- Cover and place in the fridge for at least one hour before serving, or up to 2-3 days.

INGREDIENTS

1 lemon

4 strawberries

lemon juice from half a lemon

1 pound cream cheese

4 drops yellow food coloring (optional)

1/4 cup heavy cream

2 pieces mint

1/4 cup graham crackers

1/2 cup sugar

1/4 cup powdered sugar

1 1/2 tsp vanilla extract



SWEET POTATO CRÈME BRÛLÉE

CHEF TIFFANY DERRY

Servings: 20

- Bake sweet potatoes until tender and peel
- Set aside to dry out, then spin in robot coupe until smooth
- Add milk, cream and spices in a saucepot
- Let simmer for a few minutes
- Mix yolks and sugar in a mixing bowl
- Temper in hot liquid mixture with sugared yolks
- Add tempered yolk to milk mixture and whisk together
- Take pureed sweet potatoes and whisk together with liquid mixture
- Strain through china cap and let cool
- Once cool, place in crème brûlée dishes on a full sheet tray in a water bath
- Cook for 25-30 minutes at 300 degrees or until liquid no longer jiggles
- Set aside to cool

INGREDIENTS

7 1/2 cups heavy cream	2 lbs. sweet potatoes
7 1/2 cups milk	3 cinnamon sticks
3 cups sugar	1 tablespoon nutmeg
27 ounce egg yolks	1 1/2 teaspoon allspice

PORT WINE CHERRIES

- Combine all ingredients together in a sauce pot. Simmer until port wine has been reduced to syrup. Remove orange peels and cinnamon sticks and set aside to cool. Serve warm.

INGREDIENTS

1/2 box dried cherries	1 cup sugar
3 each cinnamon sticks	1 bottle of port wine
Zest of 3 orange peels	



BOURBON CINNAMON SUGAR PEACH COBBLER

CHEF KENNETH TEMPLE

I think bourbon, cinnamon, pecans and peach cobbler is the ultimate southern dessert. Here's one of my creations using these great ingredients.

Serves: 8

- Preheat oven to 425°
- To make crust add all ingredients except 1 teaspoon of cinnamon. Divide the dough into two even balls, knead dough for 1 minute each, form into a flat disc, wrap in plastic and store in refrigerator for 45 minutes. Take out 10 minutes before rolling out.
- In a bowl add all ingredients for peach cobbler and stir evenly to coat cobbler.
- To assemble cobbler. Roll out one pie disc and place in bottom of 9 x 13 pan. Then roll out top layer sit to the side. Pour cobbler filling in pan. Then cover with top layer crust. Mix tablespoon sugar with 1 teaspoon cinnamon and sprinkle over top. Pop in oven for 40 minutes. Serve with whipped cream or your favorite ice cream!

Note: If you cannot find frozen peaches use 49 oz. drained sliced canned peaches.

INGREDIENTS

Crust

2 cups + 4 tablespoons flour
4 tablespoons sugar
1 teaspoon salt
1 stick butter, sliced
4 tablespoons cold water
1/2 cups pecans, chopped

Peach Cobbler

2 lbs. frozen peaches
1 1/4 cup brown sugar
1 tablespoon cornstarch
2 teaspoons plus 1 teaspoon cinnamon
1/2 teaspoon salt
1/4 cup Jack Daniel's honey
1 teaspoon vanilla extract
juice of 1 lemon
1 tablespoon sugar



BANANA PUDDING

CHEF TIFFANY DERRY

Serves 20 (8 oz)

- Mix together the pudding mix and the milk first and place in fridge for 10 minutes.
- Add heavy whipping cream to mixer and mix until cream thickens into whipped cream.
- Add whipped cream and vanilla extract into pudding bowl, and fold into each other. Add 1 can of condensed milk at a time, continue to mix together. Once all condensed milks is added, place in fridge and let cool completely.
- Do a layer of 3 Nilla Wafers, pecan pieces, scoop of pudding mix and 3 pieces of caramelized bananas. Repeat twice for a total of 3 layers. Top layer only gets pudding mix (pecans, Nilla Wafers and bananas will be added at pick up).

INGREDIENTS

14 oz banana pudding mix (half of bag)
4 cups whole milk
2 quarts heavy whipping cream
4 cans condensed milk
1 tbs vanilla extract

CARAMELIZED BANANAS

- 10 each bananas
- white sugar, as needed
- Slice bananas about 1/2" thick, line them up on a sheet pan and cover with granulated sugar. Use a torch to caramelize them.



LEMON GLAZED COCONUT MACAROONS

CHEF LITISHA ASHLEY-WASHBURN

***VEGAN, GLUTEN FREE**

Serves: 12

- Stir together dried coconut and almond flour.
- Next, whisk together lemon juice, lemon zest agave, maple syrup and coconut butter.
- Then mix wet ingredients into dry ingredients.
- Finally, shape into cookies and place on dehydrator screen for 8 hours at 145 degrees or in the freezer overnight.

INGREDIENTS

3 cups dried coconut, unsweetened

1 1/2 cups almond flour

1/4 cup chia seeds

Lemon, juice and zest for 1 lemon

2 tbs agave nectar

1/4 cup maple syrup

1/4 cup coconut butter

LEMON GLAZE

- Whisk all ingredients together.

INGREDIENTS

1/2 cup coconut butter

2 tbsp agave nectar

4 tbs lemon juice

Zest from 1 lemon

Assembly: Dip tops of cookies in lemon glaze and sprinkle chia seeds over cookie and refrigerate to set for 1 hour.



BUTTERMILK POUND CAKE WITH LEMON LIME GLAZE

CHEF DARIUS WILLIAMS

I typically make this cake the day before I want to serve it. Letting it sit overnight allows the moisture to really redistribute itself. If you've got the time, don't skip this step!" –Grandma Pam

Serves 8

- Preheat the oven to 325 degrees. In a large bowl, mix together the flour, baking soda, and salt and set aside.
- Meanwhile, in another bowl, using a mixer, whip the butter and sugar together until light and fluffy. Then, mix in the eggs, one at a time. Next, add the vanilla extract.
- Lastly, add in the flour and buttermilk alternatively. Pour the batter into a pan that's been buttered well and bake for 35-40 minutes or until a toothpick comes out clean.
- To make the glaze, pour the powdered sugar into a bowl. Add 1 tablespoon of fruit juice at a time. The glaze should be thick and pourable. Once the cakes have cooled, pour the glaze over the top of the cakes and let them sit for about 5 minutes before cutting.

NOTE: This is such an easy cake recipe, you really can't screw it up. Just remember, it's best to have all of your ingredients at room temperature, even the buttermilk. This way, each ingredient will blend well and your batter will be nice and smooth.

INGREDIENTS

For the pound cake

3 cups of flour
1/4 teaspoon of baking soda
1/2 teaspoon of salt
1 1/4 cup of butter, at room temperature
6 eggs
3 cups of sugar
2 teaspoons of vanilla
1 cup of buttermilk

For the glaze

2 tablespoons of lemon juice
2 tablespoons of lime juice
2 cups of powdered sugar



BLACK FOREST CAKE TOPPED WITH CHERRY GLAZE

CHEF ROME

Serves: 8

- Preheat the oven on 350.
- Place the rack in the center of the oven. Butter and flour a 10 inch spring form mold. (like a cheesecake pan) at least 3 inches deep.
- Sift the flour, cocoa and salt together.
- In a large bowl, combine the eggs, sugar, and vanilla at high speed until the mixture is well blended. This should take about 5 minutes.
- Reduce the speed to low. Add the dry ingredients into the batter. As soon as the flour has been completely added, stop the mixture.
- Add the melted butter. Mix well.
- Pour the batter into the pan. Place the pan into the oven on the middle rack. Back for about 40 minutes or until the cake is firm to the touch in the center. Remove the cake from the oven and place onto a cooling rack. After the cake has cooled for about 5 minutes, Remove it from the pan and turn it upside down.

SYRUP DIRECTION:

- Place the sugar and 1/2 cup of water in a small pot over medium high heat. Bring the water to a boil while stirring and dissolving the sugar. Add the kirsch and remove from the heat. Pour the syrup into a small cup or a bowl and set it aside for later use.

ASSEMBLE:

- In a large bowl, using a hand mixer or table top mixer, combine the cream, powdered sugar, and vanilla. Whip at a high speed until stiff peaks began to form.
- Divide the cream into 4 equal parts and set aside for later use. In the meantime, drain the cherries and divide them into 2 equal piles. Reserve the cherries with the stem for garnish later.
- Place the cake on the table or cake plate. Trim off any hard crusts with a long serrated knife. Cut the cake horizontally into 3 even layers. Transfer the top layer to a serving plate. Brush it liberally with the syrup.
- With a rubber spatula, smooth on a 1/2 inch layer of whipped cream. Push the cream a little beyond the edge of the cake. Add half the sour cherries. Repeat the step with the next layer of cake. Place the top layer on the cake. Spread the remaining whipped cream on the cake along with the cherries with the stem along with the ground chocolate or cookie crumbs.

Let the cake chill for about 4 hours. Slice and enjoy!



BLACK FOREST CAKE TOPPED WITH CHERRY GLAZE

CHEF ROME

INGREDIENTS

Cake

3 tbs of unsalted butter, melted and cooked, plus more for buttering the cake pan

1/2 cup of unbleached all-purpose flour plus more for dusting the cake pan

1/4 cup of Dutch-process cocoa

pinch of salt

6 large eggs, at room temperature

3/4 cup of superfine sugar

1 teaspoon of vanilla extract

Syrup

1/2 cup of sugar

1 ounce (2 tbs) Kirsch (cherry water)

Filling and Garnish

4 cups of heavy cream

1 cup of powdered sugar

2 tsp of vanilla extract

2 cups of sour cherries, (drained or a 24 ounce jar of sour cherries such as morello or amarena)

8 fresh cherries with stems

2 1/2 ounces of dark chocolate (at least 60% cacao) in a single block

1/2 cup of ground dark chocolate or chocolate cookie crumbs

powdered sugar for dusting



WAKANDA CAKE — CHOCOLATE CAKE WITH CREAM CHEESE ICING AND STRAWBERRY SALAD

CHEF KENNETH TEMPLE

***VEGAN**

I first made this dessert for Niecy Nash's birthday brunch and I had to find a vegan cake that was delicious and memorable. After doing some research on vegan baking, Bryant Terry showed me the way to making a great chocolate vegan cake.

Serves: 8

- In a bowl mix together sugar, cocoa powder, baking soda, salt and cayenne. In a blender add 1/4 cup oil, red dye, white vinegar, almond milk, avocado and vanilla, blitz for 30 seconds or until smooth. Pour in bowl with dry ingredients and mix until smooth.
- With 1 tbs of oil, grease a 9x13 pan, pour batter in pan, drop on table lightly to knock out any air bubbles and bake for 30 minutes. Remove and sit out for 1 hour to cool off.
- In another bowl add powder sugar, cream cheese, vanilla, salt and almond milk. With a hand mixer mix until smooth. Pour on cake and spread out evenly. Pop in the fridge for 40 minutes or overnight.
- In a small bowl mix together strawberries, lemon juice, mint leaves, salt and sugar.
- Slice a piece of cake and garnish with strawberry salad.

Note: You can use any non-dairy milk you like for this recipe. Have fun with the dyes you can do a yellow velvet, blue velvet, green velvet too.

INGREDIENTS

1 cup plus 1 tbs organic sugar
1 1/2 cups flour
6 tbs dark cocoa powder
1 1/4 tsp baking soda
1/2 tsp salt
1/2 tsp cayenne

1/4 cup vegetable oil, plus 1 tbs
1 oz. red dye
1 tbs white vinegar
1/2 cup plus 2 tbs almond milk
1 medium avocado, mashed
2 tsp vanilla

CREAM CHEESE ICING

1 lbs. powder sugar
1 tsp vanilla
pinch salt
2-4 tbs almond milk
8 oz. non-dairy cream cheese, room temperature

STRAWBERRY SALAD

juice of 1 lemon
7 mint leaves, chopped
pinch salt
1 tbs organic sugar
16 oz. strawberries, washed, tops removed, quartered



PEAR PELIGRINO CINNAMON ROLLS

CHEF RICKY SIMPSON

Dough

- Pour warm milk into a large bowl, then add sugar and yeast. Lightly stir to combine and let sit for about 3 mins. until foamy and yeast has proofed. When yeast has proofed, stir in melted butter, salt, eggs, and flour into yeast mixture. Mix together until all is combined, DO NOT OVER MIX!!!
- Lightly flour your work surface and knead for about 5-6 minutes. Form the dough into a ball then place in a large buttered bowl. Cover lightly with plastic or a damp thin towel, then place in a warm spot in your kitchen. Let the dough sit until it has doubled in size.

Pears

- Melt butter in a heavy cast iron skillet, then cook pears for 3 mins.
- Remove skillet from all flames (very important to not start fire) add rum cook until almost gone, then add sugar and Pellegrino.
- Cook until sugar and pellegrino forms a thin syrup, finish by stirring in salt.

Filling

- Lightly flour your work surface and roll out your dough to 1/4 inch thickness, then butter the top side with a pastry brush.
- Stir together the brown sugar, cinnamon, nutmeg and cayenne pepper and sprinkle a thick layer on the buttered dough.
- Roll the dough into a tight log, start your roll at the long end of the dough.
- Cut the dough into 1-inch rolls, then place them on top of the pear mixture on the bottom of the pan.

Baking

- Turn oven on 400 degrees, at this time let the rolls sit for 10 minutes while the oven heats up.
- Bake for 15-20 minutes depending on thickness of the rolls.
- Brush with melted butter when done.

Note: Sprinkle with Powdered Sugar before serving for that extra pop!

INGREDIENTS

Cinnamon Roll Dough

1 cup milk (warm)
2 1/4 tsp. / 1 packet yeast
1/2 cup sugar
1/2 cup butter (melted)
2 tsp. salt
2 eggs (room Temp)
4 1/2 cups A.P. flour

Cinnamon Roll Filling

1 cup brown sugar
2 1/2 tbsp. cinnamon
1/2 tsp. nutmeg
1/8 tsp. cayenne pepper
1/2 cup butter (melted)

Cinnamon Roll Dough

2 tbsp. butter
1/2 cup sugar
2 tbsp. rum
1/4 cup San Pellegrino
(Aranciata Rossa)
1/4 tsp. sea salt

A dark, textured background is framed by a decorative border of various spices and herbs. At the top, there are red chili peppers, a dried bay leaf, and small white salt crystals. On the left side, there are more red chilies, green herbs, and small yellow seeds. At the bottom, there are star anise, a bay leaf, red peppercorns, and a red chili pepper. On the right side, there are more red chilies and a small yellow seed.

Thank
you

Celebrity Chef
TAKEOVER