

HOB NOB

Nº. 02

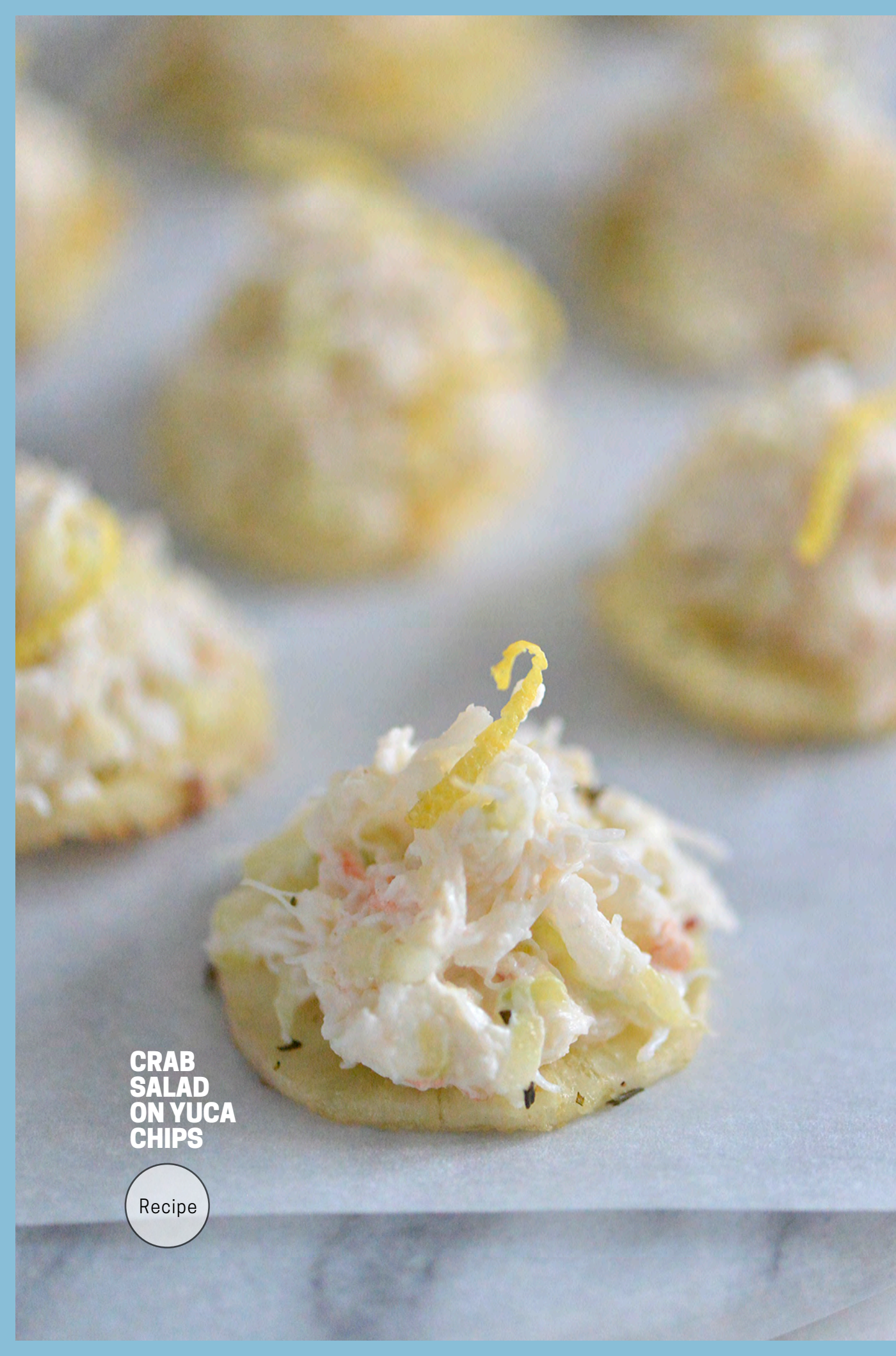
CHILL



HOST
this
PARTY
in 3 steps

IT'S AN ALL-WHITE PARTY. WITH
GUESTS ARRIVING IN WHITE AND
SILVER WHILE ENJOYING PALE
BITES & BUBBLY.

photo © Rosemary Calvert/Getty



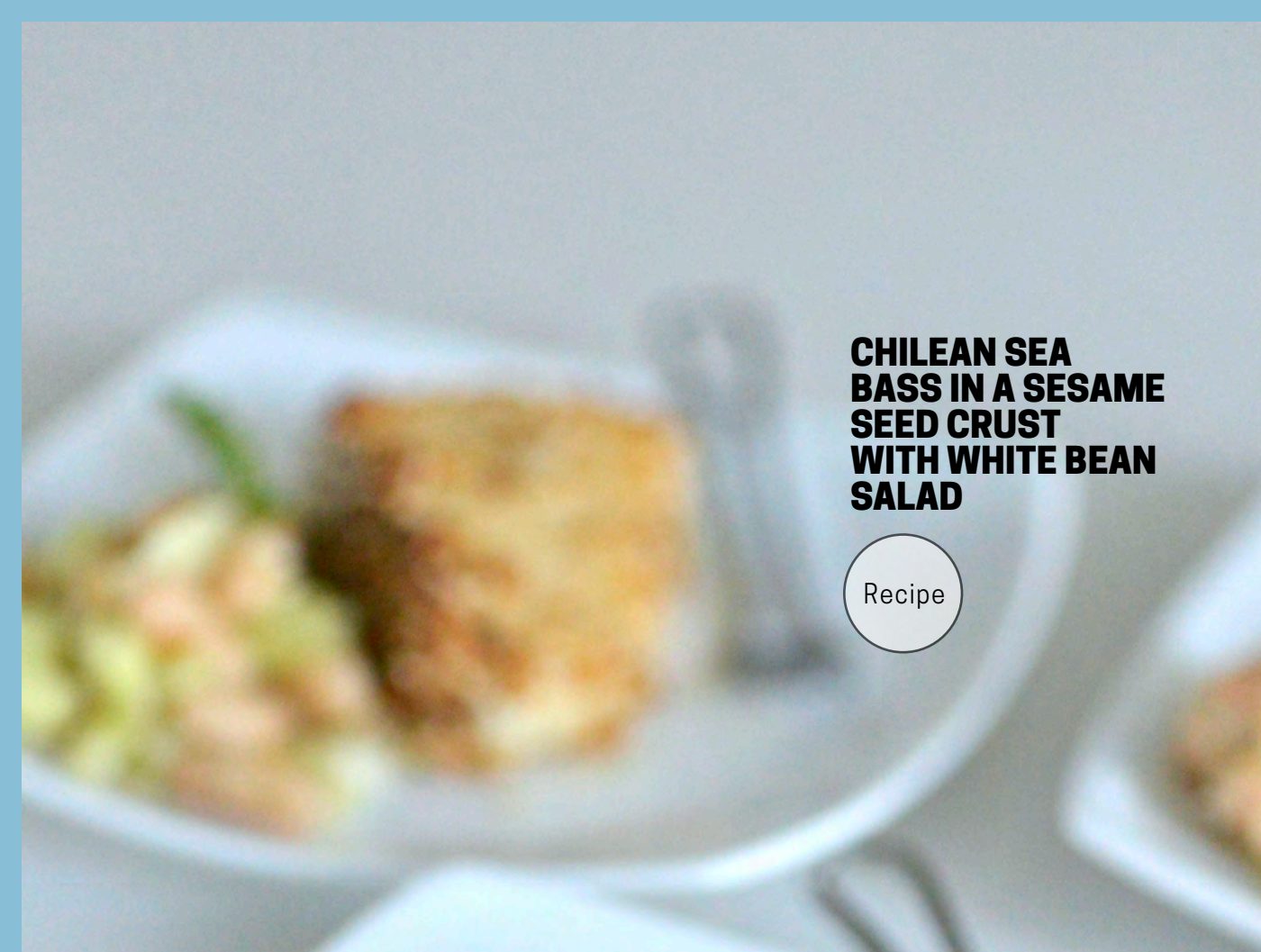
**CRAB
SALAD
ON YUCA
CHIPS**

Recipe



what to serve

A PALE WHITE
DISPLAY ON YOUR
BUFFET WILL
BLOW EVERYONE
AWAY.



**CHILEAN SEA
BASS IN A SESAME
SEED CRUST
WITH WHITE BEAN
SALAD**

Recipe



**CASHEW-
ZUCCHINI-
HEARTS OF
PALM DIP**

Recipe



Recipe

**TURKEY-
SWISS-
SLAW
WRAPS**



Recipe

**LOTUS ROOT
STIR FRY WITH
KUMQUATS**



Recipe

**THE STRUDEL
QUEEN'S
APPLE FILLING**



signature
COCKTAIL

ZERO²

This cocktail is an antidote to holiday excess. Its futuristic glow comes from a lemonade-based low cal mixer and japanese pop. Pair it with a super botanical gin to keep the party alive and kickin'.

Recipe



what to drink

A LIGHT COCKTAIL
& BOUNTEOUS
BUBBLY.



ALTANEVE PROSECCO: LESS IS MORE

Given prosecco's Ancient Roman roots, ALTANEVE could rest on the laurels of a wine that boasts the title of oldest in the World. Instead, the modern luxury brand crafts its own sterling reputation by hand-picking its grapes from the foothills of Italy's Dolomite Mountains (its name translates to "high snow"); the result of which is less sulfites and an icy sweet taste. altaneve.com



about
\$150

PIPER- HEIDSIECK RARE MILLÉSIME 2002: RARE TREAT

A harmonious blend of Chardonnay (70%) complemented with Pinot Noir (30%) from the same region, this wine is a blend of 17 crus which matured for over seven years in the House's cellars.



about
\$150



about
\$18

FINN RIVER APPLE SPARKLING CIDER

From an organic farm in Washington state comes FINN RIVER Apple Sparkling Cider. Every autumn apples get pressed, and spend the winter fermenting. The result is a golden-colored 'slow cider' with lots of bubbles. finnriver.com



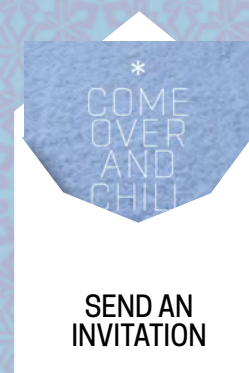
ROOST DAINTY FLUTES

A sophisticated way for guests to keep track of their vessel. ROOST Dainty flutes are beautifully hand-worked borosilicate glass. 7" tall. \$48 for set of 6. thelightshop.com



what to stage

MISMATCHED CHAMPAGNE
FLUTES ARE ALMOST A PARTY
UNTO THEMSELVES.





COOL & UPTempo

A liberating mix of cool, uptempo, and non-traditional party music from many eras and many corners of the world.

Created by Gary Gunn, a New York City-based music producer, film composer, and multi-instrumentalist. He is also a guest curator for Songza.

garygunnmusic.com

[Link](#)

NEXT
MONTH

lazy pizza party

EASY-TO-MAKE CRUSTS CREATE THE BASE FOR COOL, UNUSUAL TOPPINGS. A SUPER EASY WAY TO HOST AND PROVIDE A CROWD PLEASING MENU.



shopping list

The Botanist Islay Dry Gin
Vitamin Water ZERO Squeezed Lemonade
Calpico Japanese soft drink
kumquats

ZERO°

GET OUT THE SHAKER...OR A PITCHER

1 part The Botanist Islay Dry Gin
1 ½ parts Vitamin Water ZERO Squeezed Lemonade
½ part Calpico
kumquat, sliced into thin wheels

Make sure all ingredients are chilled. Mix ingredients together in a shaker, pour into a coupe champagne glass. Garnish with a wheel of kumquat. Alternatively, make a batch in a pitcher for easy serving.

<< **BACK**

This cocktail is an antidote to holiday excess. Its futuristic glow comes from a lemonade-based low cal mixer and Japanese pop. Pair it with a super botanical gin to keep the party alive and kickin'. For garnish, add a wheel of kumquat. Chill the mixture in pitchers and serve straight up in a coupe glass.

**MAKES ONE COCKTAIL
OR MANY: MULTIPLY THE RECIPE AND
CHILL IN PITCHERS**

chill
Party N° 02

CRAB SALAD ON YUCA CHIPS

shopping list

english cucumber
daikon radish
gypsy pepper (light green, mild)
sour cream
½ LB peekytoe crab salad
lemon
salt
pinch of cayenne
8 oz brick of cream cheese
lemon salt
yuca (a.k.a. cassava, manioc)
thyme



GET OUT THE FOOD PROCESSOR...GRATE THE VEGGIES

½ english cucumber, peeled
2 to 3-inch piece of daikon
1 small gypsy pepper

Cut cucumber, radish, and pepper into large chunks that can fit in a food processor chute. Grate, put in bowl.

MAKE THE CRAB SALAD

½ CUP sour cream
1 ¼ CUPS peekytoe crab salad (about ½ LB)
juice of ½ lemon
1 ½ tsp salt
pinch of cayenne
1-inch slice from 8 oz brick of cream cheese
lemon salt (optional)

To the grated stuff, add sour cream, crab, lemon, salt and cayenne and mix well. Drain excess liquid, pushing down on it to get most of it out. Mix in the cream cheese with a fork, so mixture is stiff and will not ooze. Add a pinch of lemon salt, if you have it.

MAKE THE CHIPS

1 yuca, peeled with a sharp knife, cut into ⅛-inch slices
2 sprigs of thyme, chopped finely
1 tsp salt

Place yuca on parchment in single layer, sprinkle on thyme and salt. Bake for 20 min, middle shelf of oven. Let cool on the pan.

ASSEMBLE THE BITES

lemon curls, for garnish

With a fork, pile the crab salad onto each slice, place on working plate. Pinch the tops of each pile of crab salad to form a pyramid shape. Garnish with one lemon curl apiece. Arrange on serving dish.

<< **BACK**

Adding ingredients to the crab salad not only adds to the final taste, but also allows your crab purchase to go much further—daikon radish, a gypsy pepper, and cucumber were grated and incorporated into the salad, creating a fresher, lighter mouthful.

The salad is served on baked yuca chips instead of crackers, also lending a chewy texture and much more to offer in the realm of nutrition. Frying the yuca slices would create more of a chip—choose whichever method suits your crowd.

**MAKES TOPPING FOR ABOUT
30-40 SLICES OF YUCA**

[Peekytoe Crab, a crustacean delight, is available pre-cooked, and ready for dolling-up at The Lobster Place in Chelsea Market, NYC.]

chill
Party N° 02



shopping list

olive oil
white vinegar
turbinado sugar
Maille Dijon mustard
cabbage
8-inch flour tortillas
8 oz cream cheese
1 LB turkey, sliced thin
1 LB Jalsberg swiss cheese slices

PALE TURKEY-SWISS-SLAW WRAPS

MAKE THE DRESSING

¾ CUP olive oil
¼ CUP white vinegar
1 TB turbinado sugar
½ tsp Maille Dijon mustard

Whisk ingredients together in a bowl.

MAKE THE COLE SLAW

½ head of cabbage

Cut into chunks that fit into food processor chute. Grate. Toss with dressing in a bowl. Drain any excess moisture. Let flavors meld if you have time, in the fridge.

MAKE THE WRAPS

8-inch flour tortillas
8 oz cream cheese
1 LB turkey, sliced thin
1 LB Jalsberg swiss cheese slices
cole slaw

Spread a thin layer of cream cheese all over one side of tortilla. Top with 1 or 2 slices of turkey leaving about 2 inches uncovered at one end. Cover turkey with swiss cheese. Spread a thin layer of cream cheese over the swiss. Spoon a thin layer of cole slaw, keeping more to the center, not edges. Roll tightly. The cream cheese works to seal the end of the wrap. Cut off ends, slice the rest into 8 pieces.

When creating the wraps, the cole slaw will start out very wet once the vinaigrette goes on. It's a good idea to make it a few hours ahead and let the flavors blend. When you are ready to make the wraps, squeeze out all the extra moisture so that the wraps will not ooze. MAILLE Dijon Originale is a fridge staple, perfect for adding a quick bit of zip and elegance to this vinaigrette.

MAKES 8 WRAPS, 64 PIECES

<< **BACK**



chill
Party N° 02



shopping list

raw cashews
garlic
lemon
salt
hearts of palm
(14 oz can)
zucchini
Glutino gluten-free
chips (optional)



CASHEW-ZUCCHINI-HEARTS OF PALM DIP

GET OUT THE FOOD PROCESSOR

1 CUP raw cashews, soaked
minimum of 4 hours
1 clove garlic, minced
1 tsp juice from lemon
½ tsp salt
1 can hearts of palm, drained,
chopped
1 zucchini, peeled, chopped
Glutino gluten-free chips (or
other chip)

Put all the ingredients into a food processor. Pulse until smooth, but still has texture. Refrigerate for at least an hour before serving to allow flavors to meld.

[<< BACK](#)

Inspired by my good friend who has given up dairy, this dip happens to be raw and dairy-free. The raw cashews provide the creamy texture, the zucchini and hearts of palm add moisture and freshness. Super easy to make, you basically just have to remember to leave time for the cashews to soak for at least 4 hours.

Alternate serving idea: spread the dip on Pepperidge Farm thin white bread with crust removed and cut into four squares. Top with vertically sliced section of cauliflower (photo, bottom).

MAKES ABOUT 2 CUPS

chill
Party N° 02



shopping list

lemon
 EV olive oil
 garlic
 pepper
 1 ¾ LB Chilean sea bass—1-inch thick pieces
 sesame seeds
 breadcrumbs
 [I made mine with Pepperidge Farm thin white bread. Leave 8 slices out for a few hours till it starts to harden, break into pieces, pulse in food processor]
 salt
 cumin
 cayenne
 White Bean Salad (recipe follows)



CHILEAN SEA BASS IN SESAME SEED CRUST

MARINATE FISH 15 MIN

juice from 1 lemon
 5 TB extra-virgin olive oil
 1 clove garlic, minced
 Freshly ground pepper, to taste
 1 ¾ LB Chilean sea bass, cut into 10 portions

Mix ingredients together in small bowl. Pour over fish, flip over to coat. Marinate in the fridge.

PREPARE THE SESAME SEED CRUST

4 TB sesame seeds
 ½ CUP breadcrumbs
 ½ tsp salt
 ½ tsp cumin
 pinch of cayenne

Toast sesame seeds and breadcrumbs with salt in a heated skillet over medium-low heat, shaking frequently, until slightly golden, 3 to 5 min. Transfer to a flat bowl to cool. Mix in cumin, cayenne.

PREHEAT OVEN 450°F ... COOK THE FISH

Line a baking sheet with foil. Remove fish from the fridge, dip into the sesame seed mixture, coat all sides. Roast 10 min exactly for 1-inch thick pieces, if less thick adjust accordingly.

This surely ranks as a special treat. Chilean sea bass is pricey (around \$30 a pound), and this dish absolutely showcases its sweet and meaty nature. Bonus—it's super easy to throw together.

Make the marinade and crust mixture ahead of time. When you are roughly a half hour from serving, preheat oven, and assemble the recipe. Soon your guests will be enjoying something extraordinary.

Serve with the white bean salad on the side. Alternatively, cut fish into smaller bites, say 20-25 instead of the 10. Serve atop a bib lettuce leaf.

**MAKES 10 MINI SERVINGS OR
 20 TO 25 BITES**

<< **BACK**

chill
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shopping list

2 cans white beans
(15 oz)

fennel bulb

shallot

cucumber

s + p

lemon EV olive oil

honey apple vinegar
(O brand) or white
wine vinegar

garlic

oregano

mini basil sprigs

WHITE BEAN SALAD WITH FENNEL & CELERY

PREPARE THE SALAD

2 cans white beans, drained, rinsed

½ fennel bulb, diced

1 shallot, minced

½ large cucumber, peeled, seeded and
diced

s + p

Combine ingredients in large bowl.

MAKE THE DRESSING

3 TB lemon EV olive oil

1 TB honey apple vinegar

1 tsp salt

freshly ground black pepper

small clove garlic, minced

1 tsp fresh oregano, minced

Whisk together ingredients, toss into salad.

TO SERVE

mini basil sprigs, for garnish

Sprinkle herbs onto salad. Serve in small paper cups or glasses
with spoon inserted.

The white bean gets dressed up for a party—a bit of crunch with chopped up fennel and celery—and a bit of fresh with a lively honey-apple vinaigrette.

This works nicely as a side dish with the Chilean Sea Bass in Sesame Seed Crust, or served all by itself in glasses, or combined with orecchiette for a wholesome pasta salad.

MAKES ABOUT 4 CUPS

<< **BACK**

chill
Party N° 02



shopping list

peanut oil
red pepper flakes
lotus root (pre-sliced
and boiled)
garlic
6 kumquats
natural cane sugar

LOTUS ROOT STIR FRY WITH KUMQUATS

GET OUT YOUR WOK (OR SKILLET)

1 TB peanut oil
pinch of red pepper flakes

Heat peanut oil over high flame. Add a pinch of red pepper flakes.

STIR FRY

bag of lotus root
1 clove garlic, sliced thinly
6 kumquats, cut into rings
2 TB natural cane sugar

Add lotus, garlic and kumquats to wok, stir fry on high heat for about 2 min. Toss in sugar, stir together an additional minute or so. Serve in bowl or individual cups.

<< **BACK**

The texture of lotus root is addictively satisfying, not to mention the graphic statement it makes on the table. Available at Japanese markets already boiled and sliced, you can have this dish on the table in about 5 min.

Other serving ideas for the lotus root: Made a salad with cucumber slices and a mayo-based dressing. Stir frying gives it additional crisp. Match with snap peas, mushrooms, string beans. Add sliced lotus root to soups. Would look great in a light broth with teeny pasta and bean sprouts.

**MAKES A SMALLISH CRUNCHY SNACK
FOR 4 PEOPLE**



chill
Party N° 02



shopping list

4 LB Belle de Boscop
or other cooking
apples

granulated sugar

golden raisins

dark rum or apple
cider

2 lemons

Cookie Dust (see
recipe)*

1 hand-pulled strudel
dough (see recipe)*

unsalted butter

Confectioners sugar

vanilla ice cream or
soft whipped cream
(optional)

THE STRUDEL QUEEN'S HUNGARIAN APPLE STRUDEL FILLING

PREHEAT OVEN 400°F... MAKE THE APPLE MIX

4 LB cored and thinly sliced
Belle de Boscop or other cooking
apples

½ CUP granulated sugar

1 CUP golden raisins, soaked in
4 TB dark rum or apple cider

2 fresh lemons, juiced

½ CUP Cookie Dust (see recipe)

Combine the ingredients.

MAKE THE STRUDEL DOUGH

1 hand-pulled strudel dough
(see recipe)

½ CUP Cookie Dust (see recipe)

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Prepare, and stretch strudel dough according to direction. (see directions on Vera's blog) Sprinkle the Cookie Dust on the rolled out dough. Spoon apple mixture in a long even shape along the topside of dough leaving 2 inches on top and on each end. Using tablecloth, roll the dough over like a jellyroll, finishing with seam side down. Tuck ends under, cut strudel into 3 to fit baking pan.

BAKE THE STRUDEL

½ CUP melted unsalted butter

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Confectioner sugar

Optional, vanilla ice cream or
soft whipped cream

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Carefully place strudels onto parchment-lined baking sheet with seam side down. Brush tops with melted butter, then make slits with a sharp knife 2 inches apart (to let steam escape while baking).

Lower oven to 375°. Bake strudel in middle of oven until golden brown and crisp, 35 to 40 min. Rotate for even baking.

Transfer to a rack and cool 30 min. Dust with confectioner sugar. Serve as is or with soft whipped cream or vanilla ice cream.

Vera sparkles while adding the finishing touch on her famous Apple Strudel. Sweet and savory versions of her strudel available at Chef Amanda Freitag's revamped Empire Diner in NYC.

**MAKES ENOUGH FOR 3 STRUDELS OR
15 SERVINGS**

*Recipes for for strudel dough and
cookie dust at:

[strudelqueen.blogspot.com/
2010/09/strudel-dough.html](http://strudelqueen.blogspot.com/2010/09/strudel-dough.html)

<< **BACK**

chill
Party N° 02