

HOB NOB

Nº. 07

t r o p i c a l i a

HOST
this
PARTY
in 3 steps

SHAKE AND SHIMMY TO AN EIGHT-COUNT
BEAT. A MENU OF TROPICAL BITES AWAIT IN
A SCENE AWASH WITH JUNGLE TONES.



Recipe

**SPICED PORK
WITH RUM
MARINATED
PINEAPPLE**



WHAT TO SERVE

A SOUTH AMERICAN INSPIRED
MENU OF SMALL BITES.



**MINI
AREPAS**

Recipe



Recipe

**COCONUT
SHRIMP**



Recipe

**BANANA LEAF
BAKED COD**



Recipe

**QUINOA
STUFFED
POBLANOS**



Recipe

**BANANA
FLAN**

signature
COCKTAIL



CAIPIRINHA

To make caipirinhas you need plenty of limes. See HOBNOB's step-by-step for creating the perfect one.

Recipe



WHAT TO DRINK

AGED RUMS AND CACHAÇA
SET THE TONE.



SANTA TERESA 1796 RON ANTIGUO DE SOLERA

Developed by the Spanish and Portuguese for making sherry and port, the Solera Aging process gets applied to rum, creating a cognac-like, sophisticated spirit. Here's the general idea: Rows of barrels are stacked four high. At the top, a complex blend of aged rums starts off in cognac casks. As time goes on, portions of each barrel get transferred down. Santa Teresa's bottom row sits directly on the soil in French oak casks, adding a bit of terroir in the final stages. To experience what went into the making, offer your guests a sip neat, so they can enjoy the wonderful honey notes. ronsantateresa.com

about
\$36

ARAGUA

Sip it hot. The Aragua has Santa Teresa 1796 Solera Aged Rum, curaçao, house made falernum, ginger and lime tea, by Maxime Belfand. This cocktail was created for the Cocktail Cabinet Program at Saxon + Parole.

Recipe





CHIVE'S HANGING AERIUM ORBS

Create your own tropical rain forest with vases from CHIVE's Hanging Aerium Orb collection. Perfect for showcasing flowers, succulents, or air plants. \$11. chive.com.



WHAT TO STAGGE

CREATE A JUNGLE
ATMOSPHERE WITH
HANGING VASES.





The playlist is a sensual mix that allows for conversation, but is also irresistible to dance to—by Pablo Reyes. He's called home to Amsterdam-NYC-Barcelona-Mexico City and São Paulo, all influencing his style. See more at mulixmusic.com and pabloreyesmusic.com

Link

NEXT MONTH *indi-mod*

LAUNCH THIS PARTY BOLLYWOOD-STYLE. COUPLE PATTERNS OF PAISLEY WITH A MODERN TAKE ON INDIAN CUISINE. ENCOURAGE GUESTS TO WEAR A TOUCH OF PAISLEY.



shopping list

1 lime per drink

florida crystal pure
cane sugar

cachaça

crushed ice (if you
don't have an ice
maker that crushes,
put ice in a heavy
ziplock bag, and
hammer with the
back of a large spoon,
use the weight of the
spoon rather than
force, use the spoon
to scoop ice into the
glass)

stirrers (optional)

THE BRAZILIAN CLASSIC: CAIPIRINHA

CUT THE LIME...MUDDLE...ADD ICE

one lime
2 tsp sugar
cachaça
crushed ice

[1] Before cutting the lime, press down and roll it on the counter to loosen the pulp.
Cut off top and bottom.

[2] Cut in half vertically.

[3] Take one half, cut into four pieces starting under the white rib that holds the pulp together. After two cuts, remove the rib, and cut that piece in half.

[4] Squeeze each section before dropping into glass, add sugar.

[5] Muddle forcefully to extract all the juice and incorporate sugar.

[6] Double the amount of liquid in the glass with cachaça. Top with crushed ice.

<< **BACK**



My Brazilian friend Shirlei introduced me to the caipirinha (pronounced ky-per-EEN-ya), and I have to say it is one of my favorite cocktails. I say this because I have never experienced even a hint of a hangover after a night of enjoying them. My theory: the use of whole fresh limes, including the peels, have some sort of beneficial effect. They offer up super flavor, resulting an uplifted state. Think of it as “the happy drink.”

Finding a lot of inexpensive limes can be a challenge. When I hosted this party a few years back, I was trekking Manhattan groceries and fruit stands to no avail, then ended up at an Asian market—and somehow convinced the owner to order a case of limes for me for the party, which completely filled my kitchen sink, and added to the super-festive tropical vibe.

MAKES ONE DRINK FOR EVERY LIME

tropicalia
Party N° 07



Maxime Belfand created this cocktail for the Cocktail Cabinet Program, which he runs with Masa Urushido at Saxon + Parole.

MAKES ONE COCKTAIL

tropicalia
Party N° 07

ARAGUA

MAKE THE FALERNUM

lime zest
cloves
ginger
overproof rum
white sugar
water

Bring ingredients to a soft boil, let soak overnight. Strain.

MAKE THE COCKTAIL

½ oz house made falernum
1 oz Santa Teresa 1796 Solera Aged Rum
½ oz dry curaçao
ginger and lime tea
garnish: dehydrated lime wheel

Shake first 3 ingredients. Top up with warm ginger and lime tea. Garnish with dehydrated lime wheel.

<< **BACK**

shopping list

lime zest
cloves
ginger
overproof rum
white sugar
Santa Teresa 1796 Solera Aged Rum
dry curaçao
ginger and lime tea
dehydrated lime wheel





shopping list

- 5 eggs
- salt
- pepper
- panko bread crumbs
- flaked coconut
- 1 ½ LB shrimp,
21-25 count
- Sweet Hot Sauce
(recipe on following
page)

COCONUT SHRIMP

PREHEAT OVEN 425°F... PREPARE THE DIPPING STATIONS

- 5 eggs
- 1 tsp salt
- ½ tsp black pepper
-
- 1 CUP panko bread crumbs
-
- ½ CUP panko bread crumbs
- 1 CUP flaked coconut

- Set up 3 shallow bowls:
- Whisk eggs, salt, and pepper.
- Panko.
- Panko and coconut.

START DIPPING

36 shrimp, shells and tails removed

Dip shrimp in the egg mixture. Allow excess to drain off, dip in panko. Dip into eggs again. Let excess drain, dip into panko/ coconut mix. Place onto baking sheet lined with parchment.

BAKE THE SHRIMP

Sweet Hot Sauce

Bake for 10 min, turn shrimp over, and cook for another 4 min until golden brown. Remove from oven, let cool. To serve, stack shrimp around bowl of sweet hot sauce.

<< BACK

Dipping in the egg twice makes the coating very thick, and the bite that much more substantial. Creating these will get messy. Best to use both hands, one for the egg part, one for the crumb part. This dish is very crowd pleasing, especially with the dipping sauce. If you are having a big party, double the recipe.

MAKES 36 SHRIMP AND ABOUT TWO
12 OZ SQUIRT BOTTLES OF SAUCE



shopping list

3 red serrano chili peppers
1 mango
white vinegar
Filling Station coconut balsamic vinegar
Santa Cruz organic mango fruit spread
turbinado sugar

SWEET HOT SAUCE

GET OUT THE BLENDER

3 red serranos, seeded, cut into 4 pieces

1 mango, peeled, cut into chunks

1 CUP white vinegar

¼ CUP Filling Station coconut balsamic vinegar

½ CUP water

½ CUP Santa Cruz organic mango fruit spread

2 TB turbinado sugar

Add all ingredients to a blender and process until smooth. Run blender for a while to really liquefy. Strain through sieve and funnel into a squirt bottle, pushing mixture through with a spoon. Rinse sieve to get rid of gunk sporadically.

Almost drinkably good, this sauce can be added to just about anything in this issue. Super easy to make—no cooking required—just set up the blender. The sweet part comes from mango, coconut balsamic, and sugar. The hot part comes from red serranos. Make it as hot as your guests can handle.

MAKES ABOUT TWO 12 OZ SQUIRT BOTTLES OF SAUCE

<< **BACK**



shopping list

black beans
1 CUP dried beans
will give you 2-3 cups
of cooked or use 2
cans of black beans
(16 oz)
olive oil
garlic
salt
4 ears of corn
onion
chili powder (medium
heat)
vegenaise
masarepa flour
(found in most Latin
markets. Do not
confuse it with masa
harina, which is for
making tortillas.)
cayenne, optional
vegetable oil
nutritional yeast
cilantro
orchids (for garnish)
Get stems of orchids,
break off individual
flowers right before
plating. They will last
the night just sitting
on the platter.

MINI AREPAS WITH BLACK BEAN MASH & CREAMY CORN

MAKE THE BEANS

1 CUP black beans (dry)
1 tsp salt
1 TB olive oil
2 cloves garlic, minced

Cover beans with at least 3 inches of cool water, soak overnight. Choose a bowl that will accommodate expansion. When ready to cook, drain and rinse. Place in a big pot with lots of water and gently boil for 1.5 to 2 hrs. Add salt after 1 hr. (Make sure there is enough water in the pot, if you need to add water use boiling or very hot.) When beans are soft, drain. Mash beans with olive oil and garlic. Refrigerate.

MAKE THE CREAMY CORN

4 ears of corn
1 small white onion, minced
1 tsp chili powder
1 TB vegenaïse
1 tsp salt

Boil ears of corn for 15 to 20 min. Drain water, let cool. Remove kernels from cob with a sharp knife. Place in bowl and toss with other ingredients. Refrigerate till ready to create the arepas.

COOK THE AREPAS

2 CUPS masarepa flour
3 CUPS warm water (plus more if
necessary)
1 tsp salt
¼ tsp cayenne, optional
vegetable oil

In large bowl, combine flour, water, and salt. (If the mixture seems dry add a little water.) Let mixture sit for 10 min to allow the dough to absorb all the water. Heat a skillet over medium heat, add oil. Using a large wooden spoon, add a half spoonful of dough to the pan, spread out, flatten. Each arepa should be about 2 - 3 inches. Cook 2 to 3 min on each side, until crispy and golden brown. Cool on a wire rack, or sheet of aluminum foil.

ASSEMBLE THE AREPAS

nutritional yeast
cilantro, cut into thin ribbons

Spread a thin coating of black bean paste over the tops of arepas. Top with corn mixture. Sprinkle yeast. Garnish with ribbons of cilantro.

Think of these as little pizza-type morsels, but instead of sauce, a black bean mash is applied first, then a tasty mix of creamy corn, and to top it off, nutritional yeast gets a sprinkle.

Make the beans and creamy corn the day before so flavors meld. Using dry beans will give you the best taste, so plan ahead. The topping of nutritional yeast might not sound appealing, but it is a must try. Used as a substitute for cheese, it has a wheaty, buttery taste. It also adds a bit of protein, B vitamins, and fiber. Since discovering it, I keep a bowl out always for sprinkling on oatmeal, in salads or soups. This dish happens to be vegan, but will definitely appeal to all tastes.

MAKES ABOUT 50 MINI AREPAS

[<< BACK](#)



shopping list

- Kracken rum
- maple syrup
- 1 pineapple
- 1 LB pork loin
- Chili Spice Mix (see recipe)
- honey
- cilantro
- Sweet Hot Sauce (optional)

PORK CUBES WITH RUM MARINATED PINEAPPLE

MARINATE THE PINEAPPLE

- 6 oz Kracken rum
- 2 TB maple syrup
- 1 pineapple, cored and cut into 1-inch cubes

Gently heat rum and sugar to incorporate, about 2 min. Let cool. Marinate pineapple chunks in mix in the fridge.

PREPARE PORK

- 1 LB pork loin
- Chili Spice Mix

Cut loin into ¾ inch-thick pieces. Rub spice mix all over.

PREHEAT OVEN 350°F... COOK THE PORK CHOPS

Heat up a skillet. Sear meat, about 3 min on each side. Move to a baking dish. Cook about 8 min. Let meat rest 5 min.

GRILL PINEAPPLE

- 1 TB honey

Baste pineapple chunks with honey. Sear on grill pan turning frequently.

TO ASSEMBLE

- cilantro, torn into small sprigs or individual leaves to use as garnish

- Sweet Hot Sauce (optional)

Cut pork into 1-inch cubes. Place sprig of cilantro on top of pineapple bit, spear with toothpick, then stick into a piece of pork. Drizzle Sweet Hot Sauce over it.

<< **BACK**

Pineapple is marinated in rum, then grilled in a honey glaze. Set the bites on a colorful dish for full impact.

MAKES ABOUT 50 BITES



shopping list

- annato seeds
- pink peppercorns
- cayenne
- chili powder
- onion salt
- cinnamon

CHILI SPICE MIX

GET YOUR SPICE GRINDER OUT

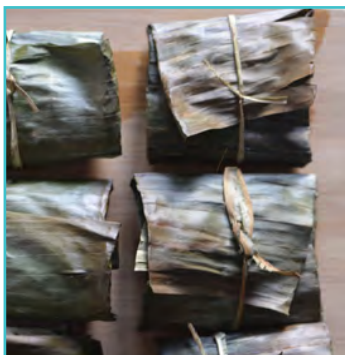
- 1 TB annato seeds, crushed in spice grinder
- 1 TB pink peppercorns, crushed in spice grinder
- ¼ tsp cayenne
- ¼ CUP chili powder
- 1 TB onion salt
- 1 TB cinnamon

Transfer annato seeds and pink peppercorns to a bowl and mix everything together.

<< **BACK**

Combines bitter annato seeds, some fiery aspects, and a touch of cinnamon. Use it as a spice rub or even a tiny sprinkle to a creamy dessert.

MAKES ABOUT 1/3 CUP



shopping list

banana leaves (you can get them in Latin markets, usually frozen)

Aji Criollo Sauce (see recipe following page)

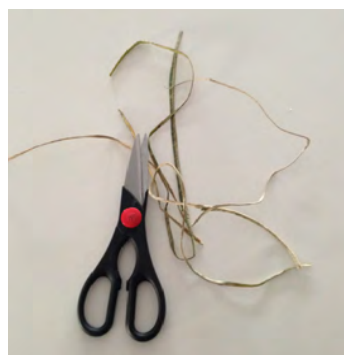
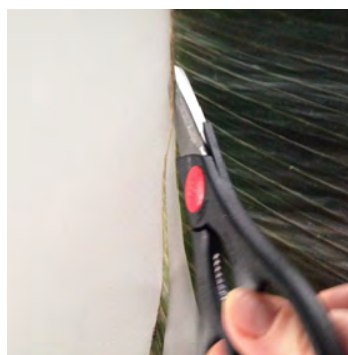
1 ¼ LB cod fillet

BANANA LEAF BAKED COD WITH AJI CRIOLLO SAUCE

PREPARE BANANA LEAVES...PREHEAT OVEN 425°F

1 or 2 banana leaves, defrosted

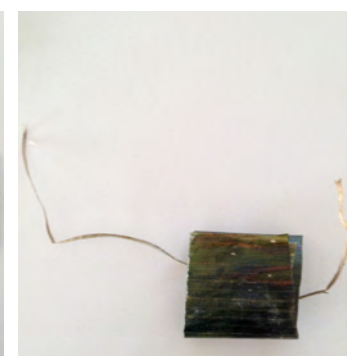
Unfold banana leaves. Cut out the rib along the edge (to tie each packet), put aside. Carefully cut leaves into eight 12-inch squares.



MAKE THE FISH PACKETS

1 ¼ LB cod fillet, cut into 8 pieces

Take each banana leaf square by the corner and sweep back and forth over a burner, about 5 times each side. Place fish in center of leaf, top with a big spoonful of the aji criollo sauce. Fold top and bottom of banana leaf over fish, then fold in left and right sides to enclose the fish and form a packet. Tie packet, trim ends. Place onto baking sheet.



BAKE THE FISH

Place on oven's middle shelf, bake for 20 min. To serve, keep fish inside packets to keep warm, and allow guests to unwrap and eat. It's a bit messy with sauce oozing out, so nice to present in small bowls.

This may seem intimidating to do, but ends up being fairly simple. The banana leaf not only acts as an attractive wrapping, but also lends a tea-like flavor to the fish. When you are creating the ties from the ribs, they will dry out if you cut them too early in the process. If they do dry out, spray with water to make them pliable.

Banana leaves make a cool packet for baking the fish and will help to keep the fish warm for a little while after cooking. You can also use the banana leaves as plating. Each leaf measures about 3 to 4 feet, so could be used as a runner along on the table.

MAKES 8 PACKETS

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<< **BACK**



shopping list

3 jalapeños
cilantro
garlic
lime
salt
white vinegar
olive oil
scallion

AJI CRIOLLO SAUCE

GET OUT THE BLENDER

3 jalapeños, stems and seeds removed, cut into 4 pieces

½ bunch of cilantro, both stems and leaves, roughly chopped

½ cup of water

3 cloves garlic, squeezed in a garlic press

Juice of ½ lime

1 tsp salt

1 tsp white vinegar

1 tsp olive oil

1 scallion, cut into thin rings

Combine in a blender, except scallions. Move to bowl, stir in scallions.

A dollop of the Aji Criollo sauce adds a nice healthy aspect to the fish with its combination of jalapeños, cilantro, garlic, lime, oil and vinegar. Keep extra sauce out on the table for those who like it hot, and let them add it to whichever dishes they choose.

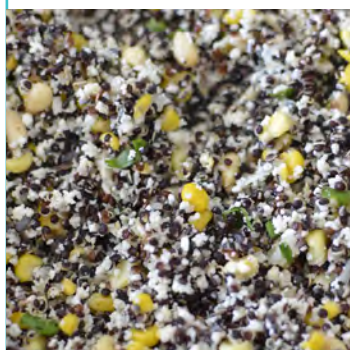
MAKES ABOUT 8 OZ

<< **BACK**



shopping list

black quinoa
salt
3 ears of corn
olive oil
small white onion
pine nuts
fresh cilantro
queso cotija
freshly ground black pepper
6 poblanos



VEGGIE-QUINOA STUFFED POBLANOS

COOK THE QUINOA

1 CUP black quinoa
2 CUPS water
1 tsp salt

Rinse quinoa, put in pot with water. Bring to boil, then simmer for 20 min. Move to a medium-size bowl.

MAKE THE QUINOA MIXTURE

3 ears of corn, cooked and kernels removed
½ TB olive oil
1 small white onion, minced
¼ CUP pine nuts, toasted
2 TB fresh cilantro, minced
1 TB salt
1 ½ CUPS queso cotija
freshly ground black pepper

Toss all ingredients with quinoa.

ROAST THE PEPPERS: SET OVEN TO BROIL

6 poblanos

On a baking sheet covered with aluminum foil, place whole peppers under the broiler. Broil 5 min each side, till skins are completely black. Remove from oven, create tent out of the foil with peppers inside. Let steam for 10 to 15 min, then remove the blackened skins.

PREHEAT OVEN 350°F... BAKE THE POBLANOS

Let peppers cool. Carefully cut a vertical slit into the top of each chile. Cut out the seed pod with kitchen scissors, rinse under water to get rid of any seeds. Stuff the pepper with quinoa mix. Close pepper. Place in a baking dish, slit side up. Cover dish with aluminum foil, bake 20 min. Serve peppers whole for a small crowd, or cut into bite-size pieces to maximize amounts.

<< **BACK**

Peppers with a medium-heat value, poblanos are perfect for stuffing. First, roast them. Carefully slit, remove seeds and ribs, then insert stuffing. For this party, quinoa, onion, toasted pine nuts, cilantro and queso cotija mix went into the cavity.

There will be quite a bit of stuffing leftover perfect for serving as is. Put in bowls with a stack of little cups and spoons on the side.

MAKES 6 POBLANOS

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shopping list

- sugar
- milk
- 1 can sweet condensed milk (14 oz)
- 3 ripe bananas
- salt
- 5 eggs
- vanilla extract
- 12-inch glass baking pan
- rectangular pan big enough to house glass pan

BANANA FLAN

MAKE A HOT BATH TO SURROUND FLAN WHILE IT IS BAKING

Place a large pot of water on the stove and bring to a boil.

PREHEAT OVEN 350°F... MAKE THE CARAMEL SAUCE

¾ CUP sugar

Place sugar in a saucepan over medium heat. Allow sugar to melt (do not stir). It will turn a light brown and start to bubble. Once it's all melted, immediately pour into the glass baking dish and rotate so caramel completely covers the bottom. Do this quickly, as it will turn as hard as candy. Set the baking dish inside a rectangular pan.

GET OUT FOOD PROCESSOR ... MAKE THE CUSTARD

3 CUPS milk

¾ CUP sugar

1 can sweet condensed milk

3 ripe bananas, sliced

¼ tsp salt

5 eggs

2 tsp vanilla extract

In a food processor add milk, sugar, condensed milk, bananas, salt, and pulse together. In a large bowl, break eggs and whisk lightly. Slowly add processed mixture into the eggs till fully incorporated. Add vanilla, mix. Pour mixture into the glass baking pan. (Pour through a fine mesh sieve if you have patience.) Set the glass baking pan inside a rectangular pan.

BAKE IT

Pull out middle shelf of oven and position the 2 baking pans. Pour boiling water into the rectangular pan, until it is halfway up the sides of the flan's glass baking pan. Bake for 1 hr until knife inserted in the center comes out clean. Remove from oven, let cool. Cover and place in the fridge to set, at least 8 hours. When ready to serve, run a dull knife around the edge of the flan, and carefully invert onto serving dish.

<< **BACK**

I made this flan with my best friend Jude, who is quite the baker. She made the process easy, and we got the flan in the oven in no time flat. See photos on the following page, I always find a visual helps when you are trying something for the first time (as I was).

MAKES ONE 12-INCH FLAN



BANANA FLAN STEPS

Some photos to help you along the process of flan making.



bananas should be nice and ripe



eggs and food processor in action



whisk lightly



add vanilla, whisk



caramelizing the sugar



just let it sit...



and it will transform



pour into baking dish



cover entire bottom



pour mixture through sieve (this takes a while)



pour boiling water around baking dish



the cooked flan before flipping onto serving dish