

HOB NOB

Nº. 13

aphrodisiac

HOST
this
PARTY
in 3 steps

GATHER THE GANG TOGETHER—OR
THAT SPECIAL SOMEONE—FOR A NIGHT
OF SENSUAL NIBBLING, FLIRTING AND
LISTENING TO UNUSUAL LOVE SONGS.

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**SCALLOP
CEVICHE
IN BLOOD
ORANGE
SAUCE**

Recipe



what to serve

SENSUAL FOODS, KNOWN FOR THEIR
APHRODISIAC QUALITIES ARE THE
STARS OF THIS MENU.



AN *aphrodisiac* IN EVERY BITE.

**QUICK CHERRY
CHOCOLATE
MOUSSE**

Recipe



Recipe

**RAVIOLI IN
BROWN BUTTER &
HAZELNUTS**



**ARTICHOKES
& 2 DIPPING
SAUCES**

Recipe



**SAVORY
BEET TART**

Recipe



**FILET MIGNON & CHERRY
PORT REDUCTION**

Recipe



signature
COCKTAIL

THE PHILTER

An exquisite blend of tequila, spicy chai, and fresh blood orange juice creates a desired effect.

Recipe



what to drink

MORE APHRODISIACS, PLUS
A SOFT RED WINE AND
LUSCIOUS PORT.

OUR *wine* PICKS: RED, OF COURSE.



**SCOTT HARVEY 2010
ZINFANDEL MOUNTAIN
SELECTION**

No intensity here, just soft and round flavors, making for food-friendly sipping. TASTING NOTES: Flavors of allspice & cloves, bay leaf & holiday spices, raspberry tart and cherry cola; the wine has good balance with firm tannins, is complete with long lingering flavors & finish showing good European style and drinkability. Available through The California Wine Club. cawineclub.com (save 15% if you join and use the code `hipentertain15`)

about
\$20



**RAMOS PINTOS COLLECTOR
RESERVE PORT**

A sweet way to end a meal, or pair with chocolate dessert. TASTING NOTES: Dominant and dense fruit, incredibly ripe aromas of dried plum, fig, blackberry, raspberry and cherry. Smooth, full balanced sensation of sweetness on the palate—its persistence is noteworthy.

about
\$20

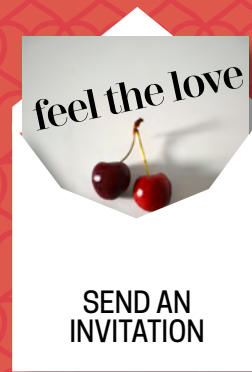




SET UP A *Flirtation* STATION.

**CAST IRON
FONDUE SET**

Get guests together with a chocolate fondue dipping station guaranteed to encourage mingling and conversation. \$40. crateandbarrel.com



what to stage

FOCUS ON HOT HOT RED
FOR STIMULATION.



This month's playlist features unusual love songs, highlighting the stages of love: meeting, attraction, complication, fights, and—THE FUN PART—making up.

Link



THE THEME FOR NEXT MONTH'S SOIREE FOCUSES ON ADORABLE, TINY MORSELS OF FOOD, STYLED TO IMPRESS—AND YOUR GUESTS ARRIVING IN MINI PRINTS OR MINI SKIRTS.

mini

**SHOPPING LIST:**

½ LB bay scallops
 3 limes
 2 pink grapefruits
 6 blood oranges
 lemon
 EV olive oil
 soy sauce
 sriracha
 s +p
 cucumber
 jalapeño
 fresh mint
 pomegranate
 1 watermelon radish
 (optional)



SCALLOP CEVICHE WITH BLOOD ORANGE SAUCE

PREPARE THE SCALLOPS

½ LB bay scallops
 ¼ CUP lime juice, freshly squeezed (about 2 limes)
 ¼ CUP pink grapefruit juice, freshly squeezed (about ½ grapefruit)

Cut scallops horizontally into 3 pieces. Toss ingredients together in a nonreactive bowl. Cover and refrigerate for at least 2 hours.

MAKE THE BLOOD ORANGE SAUCE

½ CUP blood orange juice (about 1-2 oranges)
 juice from ½ lime
 juice from ½ lemon
 1 TB EV olive oil
 ½ tsp soy sauce
 squirt of sriracha
 s +p

Mix the ingredients together in a small bowl or pitcher. Refrigerate till ready to use.

PUT IT ALL TOGETHER

1 pink grapefruit, cut into supremes
 2 TB cucumber, diced
 ½ jalapeño, diced

GARNISH:

1 TB fresh mint, cut into thin strips
 pomegranate arils
 1 watermelon radish, thinly sliced (optional)

Remove scallops from refrigerator, drain excess liquid. Set up your plating dishes. Arrange scallops, alternating citrus in between. Spoon the blood orange sauce over a little at a time, do not drown. Sprinkle cucumber and jalapeño. Garnish with mint, pomegranate, and radish.

Red foods and drinks, in general, are purported to arouse passion, and the brightness of the blood orange makes for a festive ceviche indeed. Sprinkling the diced ingredients—jalapeño and pomegranate—adds a nice crunch and liveliness in the flavor mix plus the celebratory look. The goddess Aphrodite is credited with planting the first pomegranate tree which has since been associated with fertility. If serving for a crowd, place ceviche in clear plastic glasses, with diced ingredients as topping.

MAKES ENOUGH FOR 4

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aphrodisiac
Party N° 13

**SHOPPING LIST:**

butternut squash
 ravioli (a pkg of your
 favorite fresh pasta)
 hazelnuts
 butter
 sage leaves
 salt
 cayenne
 lemon

RAVIOLI IN HAZELNUT BROWN BUTTER SAUCE

COOK THE RAVIOLI

butternut squash ravioli

Follow directions on pasta, but usually, boil for 6 to 8 min. Drain.

MAKE THE SAUCE

⅓ CUP hazelnuts, chopped
 4 TB salted butter
 10 fresh sage leaves, cut into
 thin strips
 ½ tsp salt
 pinch of cayenne
 --
 juice of 1 lemon

Toast hazelnuts with a sprinkle of salt on a heated skillet, about 3 min. Add butter, sage and salt. Stir constantly, until butter is melted with golden brown color and nutty aroma, about 3 min. Squeeze in lemon juice. Pour over ravioli. Garnish with sage leaves.

<< **BACK**

It's mostly the silhouette of the butternut squash that alludes to an oversized penis, but the creaminess of this dish will make for sensual eating. Bathed in brown butter, it is topped with hazelnuts—a rich source of vitamin E, associated with sexual function. In pagan days the hazel bush came to represent fertility because it is the first to flower in spring, and its twigs were entwined and used to “bless” fertility by stroking, or striking genitals.

MAKES ENOUGH FOR 2



aphrodisiac
 Party N° 13

**SHOPPING LIST:**

2 large artichokes
bay leaf
lemon

MAYO SAUCE

mayonnaise
dijon mustard
sriracha
lime
curry powder
sugar

BUTTER SAUCE

butter
oregano
thyme
cayenne



ARTICHOKES + 2 DIPPING SAUCES

PREPARE THE ARTICHOKES

2 large artichokes

Peel off the leaves near the stem. Cut off the thorns at the top of each leaf with scissors (2 rows). Chop an inch off the top. Wash artichoke thoroughly, get in between the leaves to remove any hidden dirt. Trim the stem.

COOK THE ARTICHOKES

prepared artichokes
bay leaf
juice from 1 lemon

Set up a pot for steaming, toss in bay leaf. Position artichokes, squeeze lemon juice over them. Bring to a boil, lower heat and cover. Steam for 45 min, flipping the artichoke at 20 min. The artichoke is done when leaves pull off easily. While artichokes steam, make the sauce.

SPICY MAYO DIPPING SAUCE

½ CUP mayonnaise
1 TB dijon mustard
2 tsp sriracha
juice from ½ lime
1 tsp curry powder
1 tsp sugar

Mix everything together in a bowl.

HERBED BUTTER DIPPING SAUCE

5 TB butter
½ tsp oregano
½ tsp thyme
pinch of cayenne

Add ingredients to a small bowl. Melt butter in the microwave (start with 11 seconds). When butter is mostly melted, stir to finish. Serve immediately.

<< **BACK**

Ancient Greeks and Romans considered artichokes a delicacy and an aphrodisiac. I think there is a certain sexiness with the dipping and eating, and envision this dish shared by 2 people romantically connected. Choose which sauce works for your lover—or serve both—sultry and buttery or creamy and spicy.

MAKES 2

aphrodisiac
Party N° 13

**SHOPPING LIST:**

Pepperidge Farm Puff Pastry

3 beets (2-3 inch diameter)

4 oz ricotta cheese orange

Nudo Rosmarino EV Olive Oil

pine nuts

thyme

s + p



MINI SAVORY BEET TART

THAW PUFF PASTRY

½ pkg Pepperidge Farm Puff Pastry

Remove one pastry from package. Securely wrap remaining pastry and return to freezer immediately. Let pastry thaw for 40 min.

PREHEAT OVEN 400°F... BAKE THE BEETS

3 beets

Remove greens, scrub beets. Bake about 40 min, till tender. Remove from oven, let cool for 5 min. Peel off the skins.

PREPARE PASTRY

thawed pastry

Cut pastry into 4 squares. If using heart-shaped dishes, place one square of the pastry on the diagonal, trim the points, and fill in the missing areas on the top of the heart. OR, you can just bake the squares without any dishes instead.

PREPARE THE TARTS

4 oz ricotta cheese, at room temp

1 orange, zested

--

cooked beets, cut into ¼-inch slices

Nudo Rosmarino EV Olive Oil

3 TB pine nuts, toasted

2 tsp thyme, minced

s + p

Mix ricotta and zest together. Spread an even layer over the pastry, leaving a border. Space out the sliced beets around the tart. Drizzle the olive oil, then sprinkle pine nuts, and thyme. Lightly season with s + p.

BAKE THE TARTS

Transfer the tarts to a baking sheet (line with parchment if not using dishes). Bake for 25-30 min till edges of the tart are golden brown. Allow the tart to cool, about 5 min, and serve.

<< **BACK**

A dear friend gave me a set of heart-shaped dishes, and I always wondered what I could serve in them. Voila! These tarts make a statement of love and house a super tart at the same time. As luck would have it, the 4 pastry squares fit each 5-inch heart exactly. 'Twas meant to be. Originally, I wanted to make this tart with figs, which were not in season. So beets were a nice substitution, plus promote feelings of euphoria, and increase the level of sex hormones and blood flow. A drizzle of NUDO Rosmarino olive oil adds to the savory experience.

MAKES 4 TARTS

aphrodisiac
Party N° 13

**SHOPPING LIST:**

Ramos Pintos
Collector Reserve
Port

balsamic vinegar

dried cherries

tamari

fresh mint bouquet

large shallot

2 filet mignon (2-inch
thick)

butter

salt

FILET MIGNON IN CHERRY PORT REDUCTION

MAKE THE SAUCE

1 ½ CUPS port

½ CUP balsamic vinegar

½ CUP dried cherries

1 TB tamari

fresh mint bouquet

1 large shallot, minced

Combine ingredients in medium saucepan; simmer over medium-low heat until reduced to about ½ cup, about 25 min. Set aside, covered.

GET OUT YOUR GRILL PAN... COOK THE STEAKS

2 filet mignon, at room
temperature

s + p

Get a grill pan hot. Generously s + p both sides of the steak and place on the grill. Do not move the steak for 4 to 5 min, so you get a nice grilled crust. Flip steaks with tongs, grill another 5 min. Let rest for 5 min under a foil tent.

FINISH THE SAUCE AND SERVE

1 TB butter

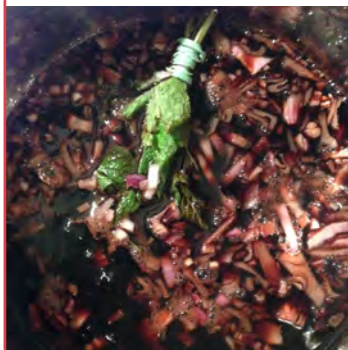
salt

While steaks are resting, reheat sauce. Strain sauce through mesh into a heatproof bowl, whisk in the butter. Season with salt. Plate the steaks and spoon the sauce over each and serve.

<< **BACK**

In keeping with the red theme, this filet mignon gets a hot dose of reduced port infused with cherries—with a bit of butter whisked in at the end. A drool-worthy dish for a pair of meat lovers (and it boosts testosterone!). Serve with mashed potatoes and fresh greens.

MAKES ENOUGH FOR 2



**SHOPPING LIST:**

7 oz semisweet chocolate (62% cacao or less)

grapeseed oil

Kirschwasser

pure vanilla extract

milk

sugar

heavy cream

GARNISH

currants on the stem

fresh cherries (optional)

QUICK CHERRY CHOCOLATE MOUSSE

GET OUT THE FOOD PROCESSOR...

7 oz semisweet chocolate, broken into pieces

Process the chocolate until finely ground.

LIQUEFY THE CHOCOLATE...

2 TB grapeseed oil

1 TB Kirschwasser

1 TB pure vanilla extract

--

½ CUP milk

2 TB sugar

Combine oil, wine, and vanilla in a cup. In a small saucepan, simmer milk and sugar, stirring to dissolve the sugar. Then, with processor running, pour the hot milk in, and process for 15 to 20 sec, until the chocolate is melted. Add the oil mixture and process additional 5 to 10 sec, till thoroughly blended. Scrape the mixture into a bowl, let cool in the fridge for 5 min (so chocolate is not warm when cream is added).

WHILE CHOCOLATE COOLS PREPARE THE CREAM

1 CUP heavy cream

Pinch salt

cooled chocolate mix

--

GARNISH:

currants on the stem

fresh cherries, brushed with egg white and rolled in sugar, cooled in the fridge (optional)

Beat the cream until it holds a soft shape (not stiff). Remove cooled chocolate from the fridge and fold ⅓ of the cream into it, then the rest. Stop folding the moment the cream is incorporated, and scoop into glasses. Serve immediately, or refrigerate until serving. Garnish with currants and sugared cherries.

Chocolate has THE reputation for promoting amorous feelings. Casanova is known to have indulged in cups of chocolate to help sustain his lustful wanderings. The passion-inducing results come from phenethylamine, a chemical released in the brain when people fall in love, and tryptophan which produces serotonin, leading to elevated moods and sexual arousal. In searching for a sensational, and easy, mousse recipe I came across this recipe for Bill's Food Processor Chocolate Mousse. It turned out to be a cinch to make. I added a spoon of Kirschwasser, a cherry liqueur, and garnished with currants, and sugar-coated cherries.

MAKES ENOUGH FOR 6 (YOU WILL WANT EXTRA)

<< **BACK**



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**SHOPPING LIST:**

mango
 2 shallots
 pineapple juice
 lemon
 extra virgin olive oil
 salt
 ichimi chili powder
 2 LB tuna saku
 (rectangular block of tuna)
 Cajun spice
 parsley
 Tobiko Black
 (Japanese flying fish roe) or caviar
 edible flowers
 (optional)



CAJUN TUNA TATAKI WITH MANGO SALSA

MAKE THE MANGO SALSA

1 mango, diced
 2 shallots, diced
 ½ CUP pineapple juice
 1 TB lemon juice
 2 TB EV olive oil
 1 tsp salt
 ½ tsp ichimi chili powder

Mix all ingredients in a bowl and reserve, allowing to sit at room temperature.

MAKE THE CAJUN TUNA TATAKI

2 LB tuna saku
 ¼ CUP Cajun spice
 high-temp cooking oil

Rub tuna saku well with Cajun spice on all sides. Preheat a large sauté pan with cooking oil, filling it slightly less than ¼-inch high. Once the oil in the pan is smoking slightly, quickly sear all sides of the tuna evenly. Once seared, place the tuna on a pre-cooled cooking tray to rest.

MAKE THE PARSLEY OIL

½ cup EV olive oil
 ½ bunch parsley, leaves
 picked

Place blender pitcher into your freezer with olive oil. Bring a pot of water to a boil and place the parsley leaves into a strainer with handle. Slowly dip the strainer into the boiling water and allow the leaves to wilt and become a vibrant green color. Once the leaves are vibrant green, move the parsley into the pre-cooled blender pitcher and blend on high speed for 10-12 seconds or until completely smooth.

TO PLATE

3 TB Tobiko Black
 daikon radish, finely
 edible flowers (optional)

Slice the tuna into ¼-inch strips and place onto a plate decoratively. Place ½ TB mango salsa on top of each slice. Dress plate with salsa juices and parsley oil. Top each slice of tuna with tobiko and serve.

<< **BACK**

For this party, Chef Brian Tsao of Mira Sushi, NYC, shares his recipe for a flavor-packed Cajun Tuna Tataki with Mango Salsa—it has a bit of spice, a touch of sweet, and barely cooked tuna, matched with crunchy daikon. Head to Mira Sushi and share an order with one you hold dear, or be daring and serve it at home. mirasushi.com

MAKES A LIGHT BITE FOR TWO

aphrodisiac
 Party N° 13

**SHOPPING LIST:**

Fortaleza Reposado
Tequila

Dona Chai chai tea
concentrate

blood orange juice
or a bag of blood
oranges to squeeze

Luxardo maraschino
cherry

extra long picks

THE PHILTER

MAKE THE COCKTAIL

9 oz Fortaleza Reposado
Tequila

8 oz Dona Chai chai tea
concentrate

8 oz blood orange juice
(preferably fresh squeezed)

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GARNISH:

a small blood orange, sliced
into rounds

Luxardo maraschino cherry
extra long pick

Shake ingredients together with ice. Strain into large
martini glasses. Garnish with an orange slice and cherry,
speared on an extra long pick.

The word philter means “love potion” and this drink will ensure its recipients are getting in the mood. This potion brings together a trio of flavors. The exquisite tequila adds a delicacy of spiciness unequaled in other spirits, providing a nice tingling on the tongue. Chai tea, is considered an aphrodisiac because it’s packed with antioxidants—which increase blood flow and sensitivity in sexual organs. The little bit of caffeine also does its part to add focus and energy. Finally, the blood orange balances out the drink, and adds some vitamin C. Your night is about to get interesting.

MAKES 2 COCKTAILS

<< **BACK**



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AMBROSIA FIZZ

SHOPPING LIST:

Tequila Ocho Reposado
Del Maguey Vida Mezcal
Aperol
honey
lime
fresh grapefruit juice
Maraschino Liqueur
Tabasco
basil leaves
egg white

GET OUR YOUR SHAKER

1 oz Tequila Ocho Reposado
1 oz Del Maguey Vida Mezcal
½ oz Aperol
½ oz honey syrup
½ fresh lime juice
½ oz fresh grapefruit juice
¼ Maraschino Liqueur
2 dashes of Tabasco
3-4 basil leaves
egg white

Shake ingredients together with ice. Strain into a collins glass. Top with club soda. Garnish with basil leaf.

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“In Ancient Greek mythology, ambrosia, the food or drink of the Greek Gods, gave immortality or lastingness upon whoever consumed it. I wanted to combine some of my favorite and exotic aphrodisiacs into one enticing and desirable form. With the mystical elixir mezcal, one of Mexico’s oldest stimulant beverages, combined with the libido lifting ingredients of basil, this drink will leave you ambitious and eager for more.”—*Micaela Piccolo of Distilled NY, distilledny.com*

MAKES ONE COCKTAIL

aphrodisiac
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