

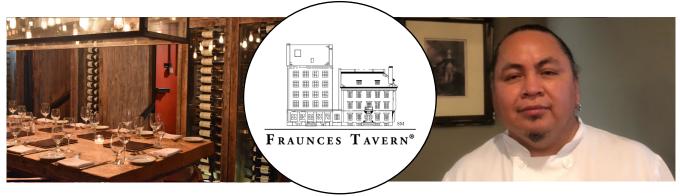


Thursday, February 25, 4:00pm ET

We are excited for you to join Rocco DiSpirito as he chats with Executive Chef Jesus Guzman of **Fraunces Tavern.**Chef Jesus will show participants how to make their popular Slow-Roasted Chicken Pot Pie and Chocolate Sticky Toffee Pudding.

# **PLEASE DONATE**

This event is FREE and we encourage you to support **City Harvest**, a food-security charity chosen by Fraunces Tavern.



## **ABOUT FRAUNCES TAVERN**

Fraunces Tavern (54 Pearl Street) - Fraunces Tavern is a landmarked building that once served as a watering hole for many of the Founding Fathers of the United States of America. This building is most famous as the site where, on December 4, 1783, George Washington gathered a group of his officers, nine days after the last of the British troops left American soil, to thank them for their service and bid them an emotional farewell before returning home. The only first-hand account of the Farewell comes from The Memoirs of Colonel Benjamin Tallmadge, which Fraunces Tavern Museum has on display. Fraunces Tavern Museum is the only Museum in New York City that allows visitors to discover the American Revolutionary past in NYC's oldest standing structure.

## **ABOUT CHEF JESUS**

Executive Chef Jesus Guzman - Jesus Guzman came to NYC and started cooking in the early '90s. He started out in a well-known restaurant group, The Royal Canadian Pancake House. From there he fell in love with the art and wanted to expand his skill set into fine dining. Around the early 2000s he left The Royal Canadian and pursued a career and additional training at a very busy, classic French restaurant, Cascogne. After learning the art of French cooking, he was offered a sous chef position at O'Neills Bar + Restaurant on Third Avenue. After a successful 14-year career with O'Neills, he was offered an executive chef position with Fraunces Tavern Restaurant, and The Lovelace Gin + Cocktail Bar. With over 600 combined seats, seven bars in total, and 10 event spaces between the two locations, we believe there is nothing Jesus cannot execute with excellence.

# **ENTER TO WIN**

**POST YOUR PLATE!** Participants are encouraged to make the dishes themselves and post a picture of their plates via **Instagram** with **#DineAroundAtHome** and tag **@DowntownNYC** to enter to win a personal 30-minute private virtual cooking class with Chef Jesus Guzman. Be sure to tag **@FrauncesTavern** too! The entry window for posting begins at the end of each Cooking at Home demonstration and is open until the following Monday at 11:59pm ET.

For more details, visit DowntownNY.com/DineAround

[Terms & Conditions may apply.]

This project is part of a continuing effort by the Alliance to support businesses that are being adversely impacted by the spread of COVID-19. From educating local business owners about available funding opportunities and convening working groups, to communicating which businesses are currently open and spotlighting essential workers who are making a difference, the Alliance is actively working to help Lower Manhattan's business community. Efforts will continue through the recovery phase with dedicated marketing programs and initiatives to help turn the lights back on across the neighborhood.

### **About the Alliance for Downtown New York**

The mission of the Alliance for Downtown New York is to provide service, advocacy, research and information to advance Lower Manhattan as a global model of a 21st century Central Businesss District for businesses, residents and visitors. The Downtown Alliance manages the Downtown-Lower Manhattan Business Improvement District (BID), serving an area roughly from City Hall to the Battery, from the East River to West Street. For more information, visit DowntownNY.com or follow us on Facebook, Instagram and Twitter @DowntownNYC.



A Cook-Along Series Hosted by Rocco DiSpirito

Thursday, February 25, 4:00pm ET

# Slow-Roasted Chicken Pot Pie + Chocolate Sticky Toffee Pudding



# **Slow-Roasted Chicken Pot Pie**

**SERVES:** 6 (20 oz ramekins)

**SERVES:** 6-8 (10 oz ramekins)

#### **INGREDIENTS:**

- 4 cups diced celery
- 4 cups diced carrots
- 4 cups diced onions
- 8 oz butter
- 1 cup flour
- 4 cups low sodium chicken stock
- 2 Tbsps black pepper
- 3 Tbsps granulated garlic
- 3 Tbsps granulated onion
- 1 Tbsp ground fenugreek
- 2 Tbsps pumpkin seed oil
- 4 cups heavy cream

- 2 cups milk
- 3.5 lbs roasted or boiled chicken, shredded
- 1 cup frozen green peas
- 2 tsps Kosher salt
- 2 boxes puff pastry (follow instructions on package)

#### **METHOD:**

Place a large dutch oven or heavy pot over medium heat. Melt the butter, then add celery, carrots, and onions. Stir often and cook until softened, but do not let brown. This will take about 4 to 5 minutes. When the vegetables are tender, add the flour. Using a wooden spoon, mix the ingredients together and cook for about 3 minutes. Slowly pour in the chicken stock, whisking constantly. Add the milk and cream, then mix well. Cook on medium heat for about 20 minutes, the mixture will become thick and creamy. Season with black pepper, garlic, onion, fenugreek, and pumpkin seed oil. Mix well and salt to taste. Let cook for 10 minutes or until the vegetables are tender. Add the peas and the shredded chicken and simmer for an additional 5 minutes. Next, preheat the oven to 400 degrees. While the oven heats, ladle the chicken mixture into the ramekins filling each only 3/4 of the way, then cover with a square of puff pastry. Bake on a sheet tray until the pastry has puffed and becomes a dark golden brown - this should take about 15 to 25 minutes.

## **Chocolate Sticky Toffee Pudding**

### INGREDIENTS:

- 1 ½ cup pitted medjool dates
- 2 cups flour
- · 1 tsp baking soda
- 1 tsp baking powder
- ½ cup cocoa powder

- 1 pinch salt
- 4 large eggs
- ½ cup dark brown sugar
- 1 cup heavy cream
- 2 tsps vanilla extract
- 1 cup boiling water
- · 1 stick of unsalted butter, melted
- · extra butter to grease ramekins
- · caramel sauce

## **METHOD:**

Preheat the oven to 350 degrees. Lightly grease each ramekin with butter. Put the dates in a small heatproof bowl and cover with boiling water - let sit for 5 minutes until completely softened. Once soft, pulse the dates in a food processor until texture becomes a chunky paste - set aside until ready to use. Next, sift together the flour, cocoa powder, baking powder, baking soda, and salt in a medium bowl and set aside. In a separate bowl, using an electric mixer on low speed, combine the eggs with the sugar. Switch the speed to medium and beat the mixture until it becomes pale and fluffy. Adjust the speed back to low and add the melted butter, cream, and vanilla. Once combined, add in the date mixture. Slowly beat in the dry ingredients, stopping when fully mixed, do not overbeat. Spoon the batter into the buttered ramekins and bake on a sheet tray for about 20 to 25 minutes or until a toothpick inserted into the centers comes out clean. Let cool for 5 to 10 minutes, then using a skewer, poke several holes in each pudding and pour about two tablespoons of caramel sauce on top. Serve warm topped with vanilla ice cream or whipped cream.