

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 Business 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.



Slow-Roasted Chicken Pot Pie + Chocolate Sticky Toffee Pudding



Slow-Roasted Chicken Pot Pie

SERVES: 6 (20 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 $\frac{3}{4}$ 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

SERVES: 6-8 (10 oz ramekins)

INGREDIENTS:

- 1 $\frac{1}{2}$ cup pitted medjool dates
- 2 cups flour
- 1 tsp baking soda
- 1 tsp baking powder
- $\frac{1}{2}$ cup cocoa powder
- 1 pinch salt
- 4 large eggs
- $\frac{1}{2}$ 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.