

Presented by:

**DOWN
TOWN
ALLIANCE**



DINE AROUND DOWNTOWN

COOKING
AT HOME
EDITION



A Cook-Along Series Hosted by Rocco DiSpirito



HARRY'S

Thursday, April 8, 4:00pm ET



We are excited for you to join Rocco DiSpirito as he chats with Executive Chef Joseph Mallol of **Harry's**. Chef Joseph will show participants how to make their signature Beef Wellington with Truffle Sauce and Roasted Baby Carrots.

PLEASE DONATE

This event is **FREE** and we encourage you to support **FoodCorps**, a food-security charity chosen by Harry's.



ABOUT HARRY'S

Harry's (1 Hanover Square) - In 1972, Harry Poulakakos and his wife Adrienne opened Harry's in the historic India House, built in 1835 as the home of Hanover Bank. They recreated Harry's in other iconic Lower Manhattan locations, including the American Stock Exchange and The Woolworth Building. Since its inception, Harry's flagship has become a Wall Street institution, immortalized in novels such as Tom Wolfe's "Bonfire of the Vanities" and Brett Easton Ellis's "American Psycho." Renovated in 2006, Harry's is now part of HPH, a restaurant group that includes 22 properties including a wine store.

ABOUT CHEF JOSEPH

Executive Chef Joseph Mallol - A native of Long Island, Chef Joseph Mallol has over 30 years of diverse culinary experiences, working shoulder to shoulder with international and local chefs. Chef Mallol started cooking in his family's kitchen at eight years old, and discovered his passion for cooking at age 15 when working in the kitchen at J.G Melon. After graduating from the French Culinary Institute, Mallol worked at Oceana and then Park Avenue Café, with the renowned David Burke. Next, he partnered with Sam Demarco to open First, a 100-seat restaurant celebrating inner-city flavors with a culturally diverse menu, followed by Merge, a New American restaurant. Mallol later cheffed with Vincent Nargi at The Odeon, and, in 2006, joined the team at Harry's Café & Steak. Currently, Mallol is the corporate chef of Harry's, as well as Peter Poulakakos' other restaurants, including Le District, Vintry Wine & Whiskey and The Dead Rabbit.

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 Joseph Mallol. Be sure to tag **@Harrys_NYC** 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 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.



Beef Wellington with Truffle Sauce + Roasted Baby Carrots.



Beef Wellington

SERVES: 6-8

INGREDIENTS:

- 3 lbs center cut trimmed beef tenderloin (*aka chateaubriand*)
- 2 cups mushrooms duxelles (*recipe on page 2*)
- 1 or 2 sheets of puff pastry (*standard size 9.75" x 10.5" x 3/16"*)
- 3 eggs
- ¼ cup Dijon mustard
- olive oil
- Kosher salt
- pepper
- butcher's twine

METHOD:

To prepare the beef: Tie the tenderloin in four places with twine so it holds its cylindrical shape while cooking (should be about an 8" log). Drizzle with olive oil, then season well with salt and pepper. Lightly coat a heavy-based skillet with olive oil, place over high heat, and sear on all sides, including the ends. Do this for about 4 to 5 minutes to keep the beef as rare as possible. Remove the beef from the pan, and set the pan aside (off heat) to use for the sauce. Do not rinse the pan – the fat and juices from the beef will infuse the sauce with flavor. While still warm, cut the twine from the cooked beef, lightly brush all sides with mustard and allow to cool for 1 to 2 hours.

Lightly flour a large clean surface, take one or two sheets of puff pastry, depending upon the size of your filet (tenderloin), and roll it out to approximately 12" x 16" with the 12" side facing you. The rolled out pastry should be about 4" longer and four times as wide as your filet. If using two sheets, overlap them on the shorter end by about 2" and use your rolling pin to seal them together. Using a rubber spatula, spread the duxelles evenly across the pastry edge closest to you in a thin layer, starting 3" in from the short end. Cover an area the same length of the beef and twice the width.

In a small bowl, beat the eggs lightly to make an egg wash. Brush the bottom end and two sides of the pastry with the egg wash. Place the beef in the first third of the duxelles and roll up the pastry to completely cover the filet, overlapping by about 2" and press to seal. Fold up the pastry sides to cover and hand trim if needed. Save any extra ends to use as a decoration on top, if desired. Place the pastry-wrapped beef, seam side down, on a baking sheet lined with parchment paper. If the pastry gets too warm and soft, refrigerate the wrapped beef for about 20 minutes.

Preheat oven to 400° F.

Brush the top of the pastry with the egg wash. Then make a couple of slits in the top of the pastry, using the tip of a paring knife, to create vents that will allow the steam to escape when cooking. Bake for 40 to 45 minutes until the pastry is golden brown and the beef registers 125° F on an instant-read thermometer. Remove from the oven and let rest for 10 to 15 minutes before cutting into thick slices. Serve with warm truffle sauce and roasted baby carrots.




Truffle Sauce

INGREDIENTS:

- 2 Tbsps olive oil
- 2 shallots, sliced
- 2 cloves garlic, peeled and smashed
- 3 sprigs fresh thyme, leaves only
- 1 cup brandy
- 1 quart beef stock
- ½ cup cream
- ⅛ cup truffle peelings, chopped
- 3 Tbsps of truffle oil
- 2 Tbsps of unsalted butter
- Kosher salt
- pepper

METHOD:

Add olive oil to the pan after removing beef. Add shallots, garlic and thyme; sauté for 1 to 2 minutes, then, off heat, add brandy and **flambé**[†] using a long kitchen match. After the flame dies down, return to heat, add stock and reduce by about half. Strain out solids, then add cream, truffle peelings and oil, reduce by half again, then remove from heat to add butter and whisk until smooth. Check seasoning and adjust with salt and pepper if necessary.

[†] Chef will flambé the dish. Do not try this at home if you are not experienced with this technique.

Mushroom Duxelles Recipe

INGREDIENTS:

- 2 lbs (4 pints) white button mushrooms
- 2 shallots, peeled and roughly chopped
- 4 cloves garlic, peeled and roughly chopped
- 1 cup white wine
- 2 sprigs fresh thyme, leaves only
- 2 Tbsps unsalted butter
- 2 Tbsps extra-virgin olive oil
- 3 Tbsps of foie gras mousse (*optional*)

METHOD:

Add mushrooms, shallots, garlic, and thyme to a food processor and pulse until finely chopped. Add butter and olive oil to a large sauté pan and set over medium heat. Add the shallots, white wine, chopped mushroom mixture and sauté for 8 to 10 minutes, until most of the liquid has evaporated. Season with salt and pepper and set aside to cool. When fully cooled, add the foie gras mousse and mix thoroughly.

Roasted Baby Carrots

INGREDIENTS:

- 2 lbs fresh baby carrots
- 2 Tbsps olive oil
- ½ tsp of nutmeg
- Kosher salt
- pepper

METHOD:

Preheat oven to 350° F. Place the baby carrots in a medium bowl and season with olive oil, nutmeg, salt and pepper. Place the carrots on a flat sheet tray and spread them out. Place the sheet tray in the oven for 15 to 20 minutes and cook until the carrots are golden brown and tender.