

Presented by:

**DOWN
TOWN
ALLIANCE**

DINE AROUND DOWNTOWN

COOKING
AT HOME
EDITION



A New Series Hosted by **Rocco DiSpirito**

Taïm

Thursday, July 9, 4:00pm EDT

We are excited for you to join Rocco DiSpirito as he chats with Chef Einat Admony of Lower Manhattan's **Taïm**. Chef Einat will show participants how to make a delicious Eggplant Sabich Salad + Cauliflower Shawarma.

PLEASE DONATE

This event is **FREE** and we encourage attendees to support the staff of Taïm's sister restaurant Balaboosta by making a donation directly to their team through the **Balaboosta Employee Support Fund**.



ABOUT TAÏM

Taïm, (meaning "tasty" in Hebrew) opened in 2005 as a tiny storefront in the West Village, and was a place where Chef Einat Admony could share her love of falafel, sabich, s'rug and amba, cauliflower shawarma and smoothies with the world. Today, Taïm has grown to include more restaurants, including one in Lower Manhattan at 75 Maiden Lane. Chef Einat, with her husband and business partner Stefan Nafziger, have also opened three Israeli inspired, fine-dining restaurants including Balaboosta, Kish-Kash, and Bar Bolonat.

ABOUT CHEF EINAT

Chef Einat Admony, named a "fiercely determined chef" by The New York Times, grew up in Tel Aviv, worked as a cook in the Israeli Army, walked away from college after two months, roamed around Germany as a gypsy, then packed up her life to move to New York City. Now, after 20+ years, Chef Einat is the chef and owner of Balaboosta, the fine-dining Middle Eastern restaurant; Kish-Kash, New York's first couscous bar; and the beloved falafel chain, Taïm. She is also the author of two cookbooks: Balaboosta, and Shuk, with Artisan Books. When she is not at one of her restaurants, she can be found at home in Brooklyn, cooking for her two children, Liam and Mika, her husband and business partner, Stefan Nafziger, plus, a constant flow of dinner parties with family and friends.

ENTER TO WIN

POST YOUR PLATE! Participants are encouraged to make the dishes themselves and then post photos of their plates on **Instagram**, tagging **#DineAroundAtHome** and **@downtownnyc** for a chance to win a personal 30-minute cooking class with Chef Einat Admony.

Be sure to tag **@taïmfalafel** and **@Chefeinat** 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 EDT. For more details visit **downtownnyc.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 **downtownnyc.com** or follow us on Facebook, Instagram and Twitter **@downtownnyc**.

Eggplant Sabich Salad + Cauliflower Shawarma



Eggplant Sabich Salad

SERVES: 4**INGREDIENTS:**

- 4 eggs
- 2 small potatoes, peeled
- 1 large eggplant† (or 2 small), cut into large 1 ½ inch cubes
- 1 cup cooked chickpeas
- ½ pint cherry tomatoes, cut in half
- 1 tsp lemon juice
- 1 tsp salt (plus more for salting)
- Vegetable oil for frying
- Amba aioli (see recipe below)
- Parsley for garnish

METHOD:

Boil whole potatoes with a generous pinch of salt for about 22-25 minutes, until the center of the potato is tender when pierced with a small sharp knife. Remove and let cool slightly before cutting into ¼ rounds. Set aside. For the soft boiled eggs, fill a small pot with water (about ¾ full) and bring to a boil with a pinch of salt (this makes the eggs easier to peel). Once boiling, carefully add in the eggs and cook for 7 minutes. Remove eggs with a slotted spoon and immediately transfer to an ice bath. Let eggs cool completely before peeling. Fill another pot with enough oil to deep fry and fry eggplant in two batches for 5-7 minutes until a deep golden brown color. Stir occasionally to make sure the eggplant fries evenly. Remove with a slotted spoon and place on a plate lined with paper towels to absorb any excess oil. Alternatively, eggplant may be roasted by placing on sheet pans (do not crowd) in a 450° F oven for about 25-30 minutes. To assemble, toss together potato, eggplant, chickpeas, and tomato with lemon juice and salt. Spread a layer of amba aioli on the bottom of a platter, top with potatoes. Slice eggs into wedges and scatter on top, drizzle with more amba aioli and garnish with parsley leaves.

† Partially peel the eggplant (alternating to leave ½ to 1" strips of skin on). Place in a colander or on paper towels, salt and let them drain for 30 minutes.

Amba Aioli

INGREDIENTS:

- 2 Tbsps of water or orange juice
- 1 Tbsp honey
- 1 Tbsp amba powder*
- 1 cup mayo
- ¼ tsp dried turmeric powder
- 1 small garlic clove, minced or grated

METHOD:

Whisk water or orange juice with honey and amba powder. Add to the mayo and whisk in turmeric and garlic until fully combined. If you would like to make it a bit thinner you can whisk in more water or orange juice one tablespoon at a time.

Cauliflower Shawarma

Shawarma Spice Mix

INGREDIENTS:

- ½ cup cumin seeds
- 1 ½ tsps black pepper
- ⅓ cup coriander seeds
- 2 Tbsps baharat*
- 5 cardamom pods
- 1 Tbsp amba powder*
- ⅓ cup turmeric
- ⅓ cup granulated onion
- ⅓ cup paprika

METHOD:

Toast all seeds until aromatic. Grind and mix with other spices.

For the Cauliflower

INGREDIENTS:

- 1,000 grams (2 ¼ lbs cauliflower florets)
- 2 Tbsps plus 1 ½ tsps shawarma spice mix
- 1 tsp honey
- ¼ cup blended oil (or canola oil)
- 1 tsp salt

METHOD:

Preheat oven to 400 degrees. In a medium bowl whisk together spice mix, honey, oil, and salt. Toss with cauliflower florets and roast until tender and slightly brown.

* Available in most Middle Eastern stores.

Recipes from **Shuk: From Market to Table, the Heart of Israeli Home Cooking**, by Artisan