

Presented by:

**DOWN  
TOWN  
ALLIANCE**

# DINE AROUND DOWNTOWN

COOKING  
AT HOME  
EDITION



A Cook-Along Series Hosted by **Rocco DiSpirito**

**THE FULTON**

Thursday, May 6, 4:00pm ET

We are excited for you to join Rocco DiSpirito as he chats with Executive Chef Noah Poses of **The Fulton**. Chef Noah will show participants how to make their signature Faroe Island Salmon with Spiced Dashi, Baby Turnips, and Sesame.

## PLEASE DONATE

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



## ABOUT THE FULTON

The Fulton (89 South Street, Pier 17) - Jean-Georges Vongerichten's The Fulton, designed by Yabu Pushelberg, is the first seafood restaurant from the world-renowned chef and is located in an area of the city that Vongerichten fell in love with when he first encountered the energy of the former Fulton Fish Market in 1986. With a hat tip to that history of the Seaport District, the menu focuses on the best ingredients and the bounty of the ocean and beyond. With its waterfront setting, the restaurant offers a singular New York dining experience, with patio seating and some of the best unobstructed views of the Brooklyn Bridge.

## ABOUT CHEF NOAH

Executive Chef Noah Poses – A Philadelphia native, Noah Poses grew up in his father's restaurant business. With a degree in International Business from George Washington University and no formal culinary training, Noah began "volunteering" in the kitchen of Morimoto, eventually getting hired as a line cook. The valuable experience led him to The Mildred as Chef de Cuisine, then he worked his way to Executive Sous Chef at The Modern and onto Executive Chef at The Watergate Hotel. In May 2019, alongside Chef Jean-Georges, Noah opened The Fulton, where he has been serving some of New York's finest seafood.

## 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 Noah Poses. Be sure to tag **@TheFultonNYC** and **@Chef\_Noah\_P** 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](https://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](https://DowntownNY.com) or follow us on Facebook, Instagram and Twitter @DowntownNYC.



## Faroe Island Salmon, Spiced Dashi, Baby Turnips, and Sesame

### Spiced Dashi

#### INGREDIENTS:

**SERVES:** 12

- 50 g kombu (approx five 4" squares or 1 ¾ oz)
- 1,500 g water (6 ½ cups)
- 50 g dried Shiitake mushrooms (1 ¾ oz or 12-14 pieces)
- 2 bay leaves
- 1 small sprig thyme
- 30 g fresh ginger, sliced (1 oz)
- 2 g Thai chili, sliced (½ to 1 small fresh)
- 3 orange peel strips, white pith removed (10 g or 1 ⅔ Tbsp)
- 15 g dried bonito (1 Tbsp)
- 10 g Kosher salt (2 tsp)
- 10 g Yagenbori spice mix (2 tsp) *Can substitute Shichimi Togarashi\**

#### METHOD:

In a 3 qt non-reactive bowl or pot, add the kombu to the water and let soak covered in the refrigerator for 8 to 12 hours. Combine the kombu water, mushrooms, bay leaves, thyme, ginger, chili, and orange peel in an Instant Pot or pressure cooker, and cook for 6 minutes on the soup setting, letting the steam release naturally when done. If cooking on the stovetop, in a 3 qt pot, combine the kombu water with the mushrooms, bay leaves, thyme, ginger, chili, and orange peel, and simmer for 10 minutes, taking care not to boil. With either method, off-heat, gently add in the bonito, and let the broth steep for 30 minutes, do not stir this mixture. Strain through a coffee filter into a pot or heat proof container. Season with the salt and spice mix and set aside. This can be done up to 2 days in advance, stored in the refrigerator, and heated slowly before use.

### Salmon Preparation

#### INGREDIENTS:

**SERVES:** 4

- four 6 oz salmon fillets, skin off
- white + black sesame seeds
- 2 Tbsp grapeseed oil
- 2 tsp extra virgin olive oil

#### METHOD:

Season fish with salt and pepper and firmly press the flesh side down into sesame seeds, covering the entire surface. Heat grapeseed oil in a sauté pan; when the oil is shimmering, place the salmon, seed side down, and cook until golden brown, about 30 seconds to 1 minute. Remove fish from the pan and place it seed side up on a sheet tray with some water and olive oil. The water should come up the sides of the fish about ¼ inch. Finish cooking salmon in a 350°F preheated oven to desired temperature. Depending on your oven and how you like your fish cooked, this will take about 6 to 8 minutes.

### Finish + Serve

#### INGREDIENTS:

- 4 cooked salmon fillets
- 320 g baby turnips, blanched and peeled
- 32 lime supremes, halved (segment halves)
- 12 small turnip top greens
- 32 g sesame oil (2 Tbsp, 1 tsp)
- 12 oz dashi (*see recipe above*)
- 32 g butter (2 ¼ Tbsp)
- 4 g Yuzu Kosho\* (¼ tsp)
- Kaffir lime powder\*\*

#### METHOD:

Slowly heat the dashi in a small pot. Heat turnips in dashi and arrange in a shallow wide bowl alongside the salmon and top with the greens. Add the sesame oil, Yuzu Kosho, and butter to the warmed dashi, and blend sauce with a hand blender. Once on the dining table, pour sauce into the dish at the table, and enjoy.

\* Shichimi Togarashi &amp; Yuzu Kosho are available at Japanese markets

\*\* Kaffir lime powder is available at Kalyustyans