

Presented by:

**DOWN
TOWN
ALLIANCE**

DINE AROUND DOWNTOWN

COOKING
AT HOME
EDITION



A Cook-Along Series Hosted by Rocco DiSpirito

MALIBU FARM

Thursday, November 18, 4:00pm ET

We are excited for you to join Rocco DiSpirito as he chats with Executive Chef Amy Sur-Trevino of **Malibu Farm**. Chef Amy will show participants how to make their signature 21 Mile Peekytoe Crab Cakes with Old Bay Aioli.

PLEASE DONATE

This event is **FREE** and we encourage you to support **World Central Kitchen**, a food-security charity chosen by Malibu Farm.



ABOUT MALIBU FARM

Malibu Farm (89 South Street, Pier 17) – Like all the best things in life, Malibu Farm started small and grew organically—just like the food they like to eat and serve. Founder, Chef Helene Henderson, began with cooking classes and farm dinners out of her home and in her backyard in Malibu, where free range, fancy, feather-footed chickens roam alongside a pig named Arnold and pet goats who love to walk on the beach. She then opened a casual counter service café at the end of the Malibu Pier and a full-service restaurant and bar soon followed. More Malibu Farms sprouted in Newport Beach, Cabo, Lanai, Miami and Montecito. Now in New York, bringing you a taste of the Malibu they love – offering as much local and small farm as they can by shopping at farmers markets and from producers they know personally. Malibu Farm is a home, a community, and a desire to live local, eat local, and celebrate local. It's the ultimate proof that if you do what comes naturally, anything is possible.

ABOUT CHEF AMY

Executive Chef Amy Sur-Trevino – An upbringing in South Padre, Texas, immersed Amy Sur-Trevino into the sounds, scents and flavors of the ocean. Her Spanish heritage made the kitchen the focal point of all social interactions, and waking up early to catch the best the ocean had to offer fueled her culinary passion for the freshest, highest quality food. At 16, she was paid for her first catering position and never looked back. Amy's hard work and incredible talent fueled her ascension at Manhattan's Eataly, where she became Dave Pasternack's Head Chef at Il Pesce. After a short stint of food styling and recipe testing, Amy began training with Jean-Georges Management Culinary team and went on to run Jean-Georges Vongerichten's Paris Café, and, in 2020, she was promoted to Executive Chef at the Seaport's Malibu Farm.

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 Executive Chef Amy Sur-Trevino. Be sure to tag **@MalibuFarmNewYork** 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.

**21 Mile Peekytoe Crab Cakes with Old Bay Aioli****MALIBU FARM****Crab Cakes****INGREDIENTS:****SERVES: 4**

- 1 pound fresh peekytoe crab meat
- 2 Tbsps mayonnaise
- 4 tsps Dijon mustard
- 1 egg yolk
- 1 Tbsp minced shallots
- $\frac{1}{4}$ cup celery, finely diced
- $\frac{1}{8}$ cup cilantro, finely chopped
- 1 Tbsp lemon juice
- Sriracha to taste
- Salt to taste
- $1\frac{1}{2}$ finely crushed (take 2 Tbsps for mixing, the rest for for coating)

METHOD:

Carefully sort through the crab removing any residual shells while keeping the crab as whole as possible. In a large mixing bowl, combine the rest of the ingredients, using only 2 Tbsps of the corn flakes, mix well. Fold in the sorted crab, being mindful to not break up the lumps. Divide the mixture into four equal balls, place on a platter and chill for at least 30 minutes. When ready to cook, place the remaining cornflakes in a shallow pan, flatten the top and bottom of each ball and lightly press the tops, bottoms, and sides of each cake into the crushed flakes.

Old Bay Aioli**INGREDIENTS:**

- $\frac{1}{4}$ cup mayonnaise
- $\frac{1}{3}$ cup Old Bay seasoning
- 1 Tbsp Dijon mustard
- 1 tsp capers, chopped
- 1 tsp parsley, chopped
- 1 tsp shallots, minced
- 1 Tbsp lemon juice

METHOD:

In a small non-reactive bowl combine all the ingredients and mix well. Cover and keep cool until ready for use.

Lemon Dressing**INGREDIENTS:**

- 1 large lemon, juiced (2-3 Tbsps)
- $\frac{1}{4}$ cup extra virgin olive oil
- $\frac{1}{4}$ tsp fine sea salt

METHOD:

Squeeze the fresh lemon over a small strainer in a non-reactive bowl then whisk in the salt. Slowly pour in the olive oil, whisking briskly to emulsify. Cover and set aside until ready to serve.

Finish + Serve**INGREDIENTS:**

- 4 Tbsps canola oil
- 1 avocado, thinly sliced
- $1\frac{1}{2}$ oz arugula (2 cups)
- Maldon Salt (or flakey sea salt)

METHOD:

In a 10" non-stick or cast iron pan, heat the oil over medium-high heat. Cook the crab cakes until golden brown on each side (about 3 to 5 minutes per side.) Toss the greens with some of the lemon vinaigrette, place in the center of the plate, then spoon about 2 tsps of the aioli around the greens. Place the cooked crab cake atop the greens, fan the avocado on top of the cake, then drizzle some of the vinaigrette on top. Sprinkle with sea salt and enjoy.