

Presented by:

**DOWN
TOWN
ALLIANCE**

DINE AROUND DOWNTOWN

COOKING
AT HOME
EDITION



A Cook-Along Series Hosted by Rocco DiSpirito

THE BAR ROOM AT THE BEEKMAN

Thursday, December 16, 4:00pm ET

We are excited for you to join Rocco DiSpirito as he chats with Executive Pastry Chef Abby Swain of **The Bar Room at The Beekman**. Chef Abby will show participants how to make three of her signature desserts – Feuille de Brick, Pumpkin Spice Bread, and Chocolate Mendiante – just in time for the holidays!

PLEASE DONATE

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



THE BAR ROOM
at THE BEEKMAN



ABOUT THE BAR ROOM AT THE BEEKMAN

The Bar Room at The Beekman (5 Beekman Street) – Where locals and visitors alike can experience a version of old New York centered around Tom Colicchio's signature cooking style and the inventive handcrafted cocktails created by our resident bar team. Located beneath a stunning, nine-story Victorian era atrium, The Bar Room is set with rich, jewel-toned furnishings delivering stylish ambiance for celebratory libations and indelible dining. The recently revamped dinner menu matches perfectly with its classic and modern cocktails, and timeless favorites, such as locally sourced oysters on the half shell, Tom Colicchio's Signature Wagyu Burger and indulgent desserts from Executive Pastry Chef, Abby Swain.

ABOUT CHEF ABBY

Abby Swain is the Executive Pastry Chef for The Bar Room at The Beekman, an iconic and landmarked hotel in Lower Manhattan. Prior to joining The Beekman team in 2013, Abby was the Pastry Chef for Tom Colicchio's flagship restaurant, Craft New York and local favorite Craftbar. Abby is trained in the baking and pastry arts with degrees from the Culinary Institute of America and Le Cordon Bleu.

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 Pastry Chef Abby Swain. Be sure to tag **@TheBeekmanNY**, **@TempleCourtNYC** and **@Swain_Abby** 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.



Chef Abby's Signature Holiday Desserts

THE BAR ROOM

at THE BEEKMAN

Feuille de Brick

SERVES: 5

INGREDIENTS:

- 10 sheets **feuille de brick**
- 10 oz almond cream – *see recipe below*
- 12 oz macerated apples – *see recipe below*
- 4 oz butter, melted and cooled
- 2 oz sugar
- Butcher's twine



METHOD:

On a cookie or sheet tray, lay out five round sheets of *feuille de brick*. Lightly brush each round with butter then sprinkle with approximately 1 teaspoon of sugar. Top with a second layer and repeat the butter and sugar process. Place a large spoonful (approx 2 oz) of almond cream in the center of each disc. Top with about 2 to 3 tablespoons of the macerated apples. Bring up the rims of each pile to form a bundle, then tie it off using butcher's twine. Separate the layers and edges of the pastry to create the look of a flower. This can be made a few hours ahead and refrigerated until ready to bake. Preheat oven to 325°F. Remove the twine just before baking and bake for about 10 to 12 minutes. Rotate the pan from front to back and bake for another 12 to 15 minutes. The edges and the bottoms should be golden brown. Enjoy warm with a scoop of ice cream.

Almond Cream

INGREDIENTS:

- 1 cup butter, softened (250 grams)
- 1 $\frac{1}{3}$ cups sugar (250 grams)
- 2 $\frac{2}{3}$ cups almond flour (250 grams)
- 4 extra large eggs at room temperature (1 cup)

METHOD:

In a standing mixer, cream the softened butter and sugar until light and fluffy, about 3 to 5 minutes. Add in the eggs one at a time, beat until each egg is fully incorporated. Add the almond flour slowly mixing on low until fully combined. This may be made ahead of time and refrigerated. If so, place plastic wrap directly on the surface of the cream to prevent it from drying out and bring to room temperature for at least one hour before serving.

Macerated Apples

INGREDIENTS:

- 4-5 medium-sized honeycrisp apples (1000 grams)
- $\frac{1}{2}$ cup sugar (100 grams)
- 2 $\frac{1}{2}$ tsps apple pectin (10 grams)
- 1 tsp ground cardamom

METHOD:

Peel and core the apples. Dice them into medium-sized cubes and place in a storage bowl. In a small bowl, whisk together the sugar, cardamom, and pectin to remove any clumps, then sprinkle the mixture over the apples, gently stirring to combine well. Cover and place in the refrigerator or cool area for at least one hour and up to overnight.


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Pumpkin Bread
YIELDS: 8 slices

INGREDIENTS:

- 2 $\frac{3}{4}$ cups bread flour (272 grams)
- $\frac{1}{3}$ cup all purpose flour (45 grams)
- 2 tsps baking powder
- 1 tsp baking soda
- $\frac{1}{2}$ tsp ground cloves
- $\frac{1}{2}$ tsp nutmeg
- $\frac{1}{2}$ tsp cinnamon
- 1 tsp salt
- 2 cups sugar (408 grams)
- 1 $\frac{1}{2}$ cups honeynut puree (300 grams) – *see recipe below*
- 3 extra large eggs
- $\frac{2}{3}$ cup neutral oil

METHOD:

Preheat oven to 325 °F. In a medium bowl, sift together the flours, baking powder, baking soda, cloves, nutmeg, cinnamon, and salt. In a large bowl, combine sugar, puree, eggs, oil and mix until well blended. Add the dry ingredients to the wet bowl and mix until the batter is homogeneous. Pour into a 9" x 5" x 3" loaf pan lined with parchment paper, tap the pan gently to remove any bubbles. Bake in the lower third of your oven until a toothpick comes out clean (about 45 minutes). Cool several minutes in the pan then remove to cool fully on a rack before slicing.

Honeynut Squash Puree
INGREDIENTS:

- 2 lbs honeynut squash (approx 2-3)
- 2 Tbsps maple syrup

METHOD:

Preheat oven to 350 °F. Wash each squash then cut in half lengthwise and scoop out the seeds. Place skinside down in a roasting pan filled with $\frac{1}{2}$ " of water. Drizzle the maple syrup atop each half and cover the pan with foil. Bake until the squash is easily pierced with a fork and is very soft, about 30 to 40 minutes. Cool well before scooping out the flesh. Pass through a fine mesh strainer, or puree until smooth in a food processor.

Chocolate Mendiants
INGREDIENTS:
YIELDS: 100-125 quarter-sized discs

- 1 lb 46% Valrhona Chocolate discs (or chunks chopped off a block)*
- $\frac{1}{2}$ cup candied orange peel (2 oz)
- 1 tsp togarashi spice
- Piping bag

METHOD:

Finely chop the candied orange and sprinkle in the togarashi. Set aside. Place $\frac{1}{2}$ lb of chocolate in a stainless steel or tempered glass bowl in a wide shallow pan with about 1" of water. On low heat, bring the water to a simmer, then turn off the flame and stir gently until the chocolate is completely melted. Remove the bowl from the pan leaving the pan on the stove to use again. While stirring gently, add unmelted chocolate in small amounts to ensure they have fully melted before adding more. Once all chocolate has been incorporated, place the bowl back in the pan with simmering water. The chocolate should have a shine and not be dull. Using a plastic piping bag (or plastic freezer storage bag), pipe rounds of chocolate onto a parchment paper lined tray and top with the spiced orange before the chocolate sets. If not eaten all at once, or shared with your friends, place in an airtight container and store in a cool dark place.

**Do not use chocolate chips, as they do not melt appropriately*