

Presented by:

**DOWN  
TOWN  
ALLIANCE**

# DINE AROUND DOWNTOWN

COOKING  
AT HOME  
EDITION



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

**TRINITY PLACE BAR & RESTAURANT**

Thursday, March 9, 4:00pm ET

We are excited for you to join Rocco DiSpirito as he chats with Executive Chef Donal Crosbie of **Trinity Place Bar & Restaurant**. Chef Donal will show participants how to make their signature Beef & Guinness Pie, Roasted Onion Tart and Irish Whiskey Chocolate Truffles.

## PLEASE DONATE

This event is **FREE** and we encourage you to support **Feeding America**, a food-security charity chosen by Trinity Place Bar & Restaurant.



## ABOUT THE RESTAURANT

**Trinity Place Bar & Restaurant** (115 Broadway) is immersed in NYC history. Their 35-ton vault was built in 1906, a work commissioned by Andrew Carnegie for the New York Realty Bank. Original mirrors frame the bar room, and the new 40-foot oak bar offers up plenty of space for convivial gatherings. Leather banquettes, hand-crafted in Ireland, provide additional seating in the bar area. The mahogany-lined private dining room is crowned with the authentic chandelier. Chef Donal Crosbie creates seasonal menus using local ingredients, bringing contemporary touches to traditional and innovative dishes.

## MEET THE CHEF

**Executive Chef Donal Crosbie** – Donal Crosbie began his career at age 14 with a part-time job at a neighborhood eatery in his native Dublin. After pursuing a college culinary degree, he landed a position at the five-star Shelbourne Hotel's restaurant. He then studied multicultural cuisines for two years in Germany and the Far East. Eventually he made his way west to California's Bay Area, where he was the opening chef for Wolfgang Puck's Spago Palo Alto. Moving east and still hungry to learn, Donal later worked with David Bouley at Danube, a highly acclaimed Austro-Hungarian restaurant, before becoming executive chef at Morrell Wine Bar & Cafe in Rockefeller Plaza. In 2005 Donal became Executive Chef at Trinity Place and, in 2010, Donal and partners opened the Bailey Pub and Brasserie, providing a market driven dining option to the demanding Financial District clientele.

## ENTER TO WIN

**POST YOUR PLATE!** Participants are encouraged to make the featured recipe themselves and post a picture of their plate via **Instagram** with **#DineAroundAtHome** and tag **@DowntownNYC** to enter to win a personal 30-minute private virtual cooking class with Executive Chef Donal Crosbie. Be sure to tag **@TrinityPlaceNYC** and **@thedoncros** 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 have been adversely impacted by the COVID-19 pandemic. From educating local business owners about available funding opportunities and convening working groups, to communicating timely information, the Alliance is actively working to help Lower Manhattan's business community throughout the recovery phase with dedicated marketing programs and initiatives.

### 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.



## Trinity Place's Beef & Guinness Pie, Roasted Onion Tart, and Irish Whiskey Chocolate Truffles

### Beef & Guinness Pie

SERVES: 6 to 8



#### INGREDIENTS:

- 2 ½ lbs stewing beef, cut into 1" cubes
- 1 ½ tsp tomato paste
- ¾ cup all purpose flour
- ½ cups red wine
- 2 to 3 Tbsps vegetable oil
- 1 tsp Dijon mustard
- 1 large onion, large dice
- 12 ounce bottle Guinness
- 2 stalks celery, thick slice
- 3 cups chicken or beef broth
- 2 to 3 medium carrots, small chunks
- dash Worcestershire
- ¾ lb button mushrooms *(optional)*
- 1 Tbsp olive oil
- 1 Tbsp butter
- salt and pepper to taste
- 2 sheets puff pastry

#### METHOD:

Preheat oven to 375 ° F.

In a large mixing bowl add the flour, and salt and pepper (season well). Add the beef and toss to coat all sides of each cube. In a dutch oven or large heavy-bottomed saucepan, heat the vegetable oil over high heat until oil is shimmering. Working in batches to not crowd the pan, brown the beef on all sides (approximately 2 minutes per side). Set aside browned meat, turn down the flame to medium, and add the onions (if the pan looks dry, add a little more oil). Cook for about 10 minutes until onions are translucent - do not brown. Add the celery and carrot and continue to cook. Using a wooden spoon, scrape up the browned bits to gather up the fond and avoid burning the vegetables. Add the tomato paste and cook for 3 minutes, stirring often. Add the mustard, wine, and Guinness, bring to a simmer then reduce the volume by half. Pour in the stock and add back the beef, then bring the liquid to a boil, scraping the bottom often to avoid sticking. Remove from heat, add a dash of Worcestershire, stir, then cover and cook and cook in the oven for about 1½ hours, check meat for tenderness, and if need be, cook for 15 minutes more. While the beef is in the oven, clean and cook the mushrooms. If they're small, keep them whole, otherwise halve or quarter the mushrooms, to your liking. Over medium-high heat melt the butter in the olive oil and saute the mushrooms until browned. They will release and absorb back their moisture before browning. Season lightly and set aside off heat until the beef is done. When the stew is done, toss in the cooked mushrooms, add a dash more Worcestershire, and adjust seasoning as desired.

While the stew is resting, raise the oven temp as directed on the puff pastry box instructions. Cut the pastry to match the size of your individual serving vessel or portion. Bake accordingly and place over the hot beef stew, serve, and enjoy. At Trinity Place, mashed potatoes are served with this dish; feel free to make your favorite recipe (smooth or chunky) and serve alongside this hearty stew.



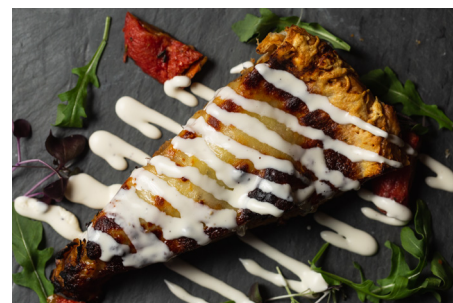


## Roasted Onion Tart

SERVES: 6 to 8

### INGREDIENTS:

- 4 large Vidalia sweet onions
- 3 Tbsps butter (divided)
- 2 large eggs
- ¼ cup heavy cream
- 1 tsp fresh thyme (¼ tsp dried)
- 1 to 2 cups Gruyere cheese, coarsely grated
- salt and pepper to taste
- pinch cayenne pepper
- 1 sheet puff pastry



### METHOD:

Cut the onion in half from root to stem then cut the stem part off. Holding the root end, thinly slice each half against the grain. Melt 2 Tbsp butter in a large heavy bottomed sauté pan over medium heat and add the onions. Reduce the heat to low and cook until the onions are caramelized - browned and softened. It is important to periodically stir the onions with a wooden spoon, scraping the bottom of the pan to avoid burning them. This will take about 20 to 30 minutes, depending on your pan and the flame. Add the thyme, and season lightly. Preheat your oven to 425°F. While the onions are cooking, butter and fully line the pie dish with puff pastry, scoring the bottom of the pastry with a fork to avoid air bubbles. Blind bake (cover with parchment and fill with pie weights, rice or dried beans) until the pastry appears golden, about 15 to 20 minutes. Carefully remove the weights and paper and bake again for 5 to 10 minutes until golden brown. Set aside cooked pastry and let cool slightly. In a large bowl lightly beat the eggs and cream, mix in the caramelized onions, and season again with salt, pepper, and a pinch of cayenne. Gently pour this mixture into the pre-baked pastry and bake for about 15 minutes, or until the mixture has just set. To check if set, lightly jiggle the dish to determine if the mixture moves as one solid piece. Layer as much or as little cheese as you like over the top and bake for 10 to 15 minutes in the oven, or until the cheese has fully melted and is golden brown. Cool for about 15 minutes and enjoy, or let it sit overnight and reheat before serving.

## Irish Whiskey Chocolate Truffles

YIELDS: 40 to 50 pieces

### INGREDIENTS:

- 4 Tbsps (1 ¾ ounces) superfine (caster) sugar
- 1 cup heavy cream
- 1 lb bittersweet chocolate, (60% cacao preferred) finely chopped
- ¾ tsp vanilla extract
- 2 ounces Irish Whiskey (or your spirit of choice)
- ¼ cup cocoa powder

### METHOD:

Place the chocolate in a large, clean and dry, heatproof bowl. Next, in a heavy-bottomed one-quart saucepan combine the cream and sugar and bring to a boil. Remove from heat and add in the vanilla. Pour this hot cream mixture over the chocolate and let it sit undisturbed for 2 minutes, then gently whisk until fully melted. When the mixture is homogeneous, whisk in whiskey. Pour into an 8" square baking dish and chill in the refrigerator for at least 30 minutes. In a pie dish or other wide flat vessel, sift the cocoa powder to remove any lumps. Once the chocolate has hardened, remove from refrigeration. Using a melon baller or tablespoon, scoop out tablespoon sized balls and place on a sheet tray. When all scooped out, roll each ball and place in cocoa powder, shaking the vessel to fully cover. Gently lift the cocoa dusted truffles and place on a flat plate and chill again until ready to enjoy. Store any leftovers in a tightly covered container in a cool dry place.

