

Presented by:



DINE AROUND DOWNTOWN

COOKING AT HOME EDITION

A Cook-Along Series Hosted by Rocco DiSpirito

La Marchande

Thursday, December 7, 4:00pm ET

We are excited for you to join Rocco DiSpirito as he chats with Executive Chef John Fraser and Beverage Director Amy Racine of La Marchande. Chef John will show participants how to make his signature Cauliflower Tarte Tatin and Amy will show how to make her CITRUS cocktail, a festive and citrusy take on an espresso martini.

PLEASE DONATE

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



ABOUT LA MARCHANDE

La Marchande (88 Wall St.) – Nestled in the luxurious Wall Street Hotel, La Marchande is Chef John Fraser's modernized French chophouse. The alluring menu revitalizes timeless classics, merging the essence of seasonal and ingredient-driven French cuisine with Wall Street's enduring tradition of stylized Steakhouse dining, all while prominently reflecting Chef John's innovative vegetable-forward approach.

ABOUT CHEF JOHN FRASER

Michelin-starred chef **John Fraser** made his mark on the culinary landscape by redefining the role of vegetables in American cuisine, from imaginative fine dining destinations to sentimental neighborhood restaurants. In 2007, he went from chef to restaurateur with a vision to create the entire hospitality experience founding his own hospitality group, JF Restaurants, based in New York City, and has since extended its presence to five cities across the U.S.

ABOUT BEVERAGE DIRECTOR AMY RACINE

Amy Racine leads innovative cocktail creation and development of JF Restaurants' extensive wine lists. Among her many accolades, she was named as Esquire's "Beverage Director of the Year" in 2022.

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 the featured chef. Be sure to tag **@LaMarchande** 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]

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 John Fraser's Cauliflower Tarte Tatin

LA MARCHANDE

CAULIFLOWER TARTE TATIN

For the Cauliflower Steaks:

- 1 large head of cauliflower (approx 2 ½ lbs)
- 2 Tbs olive oil (or canola oil)
- salt and black pepper, to taste

For the Tarte Tatin:

- 1 sheet of puff pastry, thawed if frozen
- 2 Tbs unsalted butter
- 2 Tbs brown sugar
- 2 Tbs balsamic vinegar

For the Garnish:

- 1 cup crème fraîche (or sour cream)
- 1 tsp curry powder
- 1 big pinch of any fresh herb (like thyme, dill, or tarragon)
- 1 big pinch of celery leaves from inside the bunch
- 3 Tbs Marcona almonds, toasted
- 1 Tbs golden raisins (regular raisins work too!)

SERVES: 4 for an entree or 8 as an appetizer


Method:

Prepare the Cauliflower Steaks:

Preheat the oven to 400°F. Remove the leaves and stem from the cauliflower head. With the stem end on your cutting board, slice the cauliflower into 1-inch thick slices. Try to keep them intact; some florets might fall off, that's okay. Brush both sides of the cauliflower steaks with olive oil and season with salt and black pepper. Heat a large oven-safe 10" to 12" skillet over medium-high heat. Once hot, add the cauliflower steaks (cook in batches, do not crowd) and sear for 3-4 minutes on each side or until they are golden brown. Remove the cauliflower steaks from the skillet and set aside, continuing until all steaks are seared.

Prepare the Tarte Tatin:

In the same skillet, add the butter, brown sugar, and balsamic vinegar. Cook over medium heat until the sugar has dissolved and the mixture has thickened slightly, about 2-3 minutes. Arrange the seared cauliflower steaks to create a single tight layer in the skillet. Roll out the puff pastry on a floured surface to fit the size of the skillet. Carefully place the pastry over the cauliflower, tucking in the edges around the cauliflower. Transfer the skillet to the preheated oven and bake for 20-25 minutes, or until the pastry is golden brown and puffed up. While the cauliflower is in the oven, mix the curry powder into the crème fraîche. Remove the skillet from the oven and let it cool for 5 minutes. Place a large plate or serving platter over the skillet and carefully invert the tarte tatin onto the plate. Be cautious as the skillet and caramel will be hot. Garnish the dish with the fresh herb of your choice, a pinch of salt, and black pepper. Sprinkle the celery leaves, almonds, and raisins over top. When ready to serve, place a dollop of the curried crème fraîche on top of the cauliflower.

Amy Racine's Citrusy Espresso Martini

LA MARCHANDE

CITRUS

Baked Orange Slice Garnish (prepare in advance):

1 Orange* (Navel, Cara Cara, or Blood)

Method:

Preheat the oven to 200°F.

Place the orange on your cutting board with the stem/navel on the sides. Using a mandolin, a very sharp knife, or a serrated bread knife, slice the orange as thinly as possible (about 1/4"). Place the slices on a parchment-lined baking sheet, leaving 1/2" space between them. Brush each slice with Cointreau. Bake for 1 1/2 hours, then rotate the tray 180 degrees. Bake for another hour or more until the orange is completely dried. Once cooled, store in an airtight container in a cool dark space.

*Using the freshest orange yields best results.

SERVES: 1


Cocktail Ingredients:

- 1 oz Remy 1738 Cognac
- 1 oz Espresso or Strong Cold Brew
- 3/4 oz Cointreau (+ extra for garnish)
- 3/4 oz coffee Liqueur
- 3/4 oz vanilla Liqueur
- 2 dash orange bitters

Garnish:

- Dried orange slice
- Espresso beans may be substituted for orange slices

Method:

In a cocktail shaker or mason jar, combine all ingredients and a few ice cubes. Shake well and strain into martini glass. Garnish with an orange slice or espresso beans.