

**CIRCLE**   
POWERED BY  
PNC *Food Tour*

# Circle Food Tour Cookbook

Recipes from Greater University Circle's  
Restaurants & Caterers

## **About Circle Food Tour**

In the summer of 2020, University Circle Inc. partnered with six Greater University Circle restaurants and caterers to present a live-streamed cooking show as a part of its Circle Connects summer programming, powered by PNC. Shows streamed every other Sunday from July through September and participants were able to follow world-class chefs' recipes from the comfort of their homes.

This holiday season, we wanted to share these recipes with you in this new cookbook. You can watch recordings of the chefs preparing these dishes on **[youtube.com/universitycircleinc](https://www.youtube.com/universitycircleinc)**.

Enjoy!

- The Team at University Circle Inc.

## **Participating Restaurants and Caterers**

### **L'Albatros**

11401 Bellflower Road  
Cleveland, OH 44106  
216-791-7880  
albatrosbrasserie.com

### **Kantina**

11303 Euclid Avenue  
Cleveland, OH 44106  
216-231-1079  
orderkantina.com

### **EDWINS**

13101 Shaker Square  
Cleveland, OH 44120  
216-921-3333  
edwinsrestaurant.org

### **PearlFlower Catering**

216-438-0732  
pearlflowercatering.com

### **The Coffee House at University Circle**

11300 Juniper Road  
Cleveland, OH 44106  
216-791-0300  
uc-coffeehouse.com

### **Provenance at The Cleveland Museum of Art**

11150 East Boulevard  
Cleveland, OH 44106  
216-707-2600  
clevelandart.org

## **Table of Contents**

### • **Root Vegetable Risotto with Pulled Chicken**

- Chef Zack Bruell, L'Albatros
- Page 4

### • **Chimichurri Chicken Breast with Mediterranean Couscous**

- Chef Seth Bromberg, Kantina
- Page 5

### • **Mediterranean Rubbed Skirt Steak with Summer Vegetables in Papillote and Gremolata**

- Chef Brandon Chrostowski, EDWINS
- Page 7

### • **Cajun Shrimp & Grits**

- Chef Tiwana Williams, PearlFlower Catering
- Page 9

### • **Chocolate Macarons with Coffee Ganache**

- Pastry Chef Kevin Shlappal, The Coffee House at University Circle
- Page 11

### • **Grilled Peruvian Chicken with Aji Sauce, Cucumber, and Green Onion; Latin Spiced Brownie**

- Chef Doug Katz, Provenance at The Cleveland Museum of Art
- Page 13



Root Vegetable Risotto with Pulled Chicken



Chimichurri Chicken Breast with Mediterranean Couscous



Mediterranean Rubbed Skirt Steak with Summer Vegetables in Papillote and Gremolata



Cajun Shrimp & Grits



Chocolate Macarons with Coffee Ganache



Grilled Peruvian Chicken with Aji Sauce, Cucumber, and Green Onion

## Root Vegetable Risotto with Pulled Chicken

Chef Zack Bruell, L'Albatros

- 2 cups Arborio rice
- 1 diced Spanish onion
- 1/8 lb. unsalted butter
- 1 cup diced rutabaga, carrots, celery root, fennel root, turnip
- 1 cup dry white wine
- 4 cups chicken stock (hot)
- pinch of saffron (optional)
- 2 Tbsp. fresh thyme, tarragon and basil finely chopped
- salt and pepper to taste
- 1/4 cup parmesan cheese

Sauté onion in butter until soft and then add diced vegetables. Sauté slightly. Add rice and cook slightly until opaque. Add saffron and cook for 1 minute. Start ladling chicken stock into the pan and stir constantly with a spoon until it is absorbed. Then add the wine and cook until absorbed. Continue adding hot chicken stock until the rice is cooked al dente and it is slightly soupy. Add fresh thyme, tarragon and basil. Stir in parmesan cheese and season with salt and pepper.

### Pulled Chicken Thighs

- 4 chicken thighs
- 1 Tbsp. ground cumin
- 1 Tbsp. paprika
- 1 Tbsp. ground fennel seed
- Salt and pepper
- 1/4 cup extra virgin olive oil
- 1 Tbsp. unsalted butter

Place spices in mixing bowl. Roll the chicken in the spices. Sear the chicken breasts in oven-proof pan in hot olive oil with butter until browned and place in 425-degree oven for approximately 10 minutes or until juices run clear. Remove and let rest for 5 to 10 minutes. With two forks, pull the meat off the bones.

### To Assemble the Dish

Place risotto in a bowl and place the pulled chicken on top. Garnish with shaved parmesan cheese.

## **Chimichurri Chicken Breast with Mediterranean Couscous**

Chef Seth Bromberg, Kantina

### Chicken Breast

Any chicken breast can work. Ideally use a boneless, skinless 5-ounce piece. A bone-in breast or larger piece will be perfect too. Cooking time may vary, so make sure you use a thermometer.

### Chimichurri Sauce

1/2 cup fresh parsley  
1/2 cup fresh cilantro  
3/4 cup olive oil  
3 Tbsp. white vinegar  
1/4 cup diced Spanish onion  
1 Tbsp. chopped garlic  
1 tsp. Kosher salt  
1 tsp. white sugar  
1 tsp. cracked black pepper

Place all ingredients into a food processor or blender. Blend or chop on medium setting for about 20 seconds or until all ingredients are evenly blended. Reserve 1/4 cup of the marinade to drizzle on the finished chicken and couscous.

Place the chicken breasts with chimichurri marinade in a gallon zip lock bag or similar type sealed container. Make sure the chicken is completely covered. Refrigerate for a minimum of 4 hours.

Preheat the oven to 350 degrees. In a medium skillet/frying pan, under medium heat, add 1 1/2 ounce of extra virgin olive oil to the pan. Let the oil heat up until you see a little bit of smoke coming off of the pan. Place the marinated chicken breasts directly into the pan for 3-4 minutes or until a nice sear or until golden brown, then flip and repeat.

Transfer the chicken to the oven in the skillet or into a medium size roaster for approximately 8-10 more minutes. If possible, use a thermometer to ensure the internal temperature reaches 155 degrees.

### Couscous Mis en Place

1 3/4 cup chicken stock  
3/4 cup couscous  
1 cup cherry tomatoes halved  
1/2 cup chopped cucumber  
1/2 cup green bell pepper  
1/4 cup chopped white onion  
2 Tbsp. lemon juice  
4 tsp. extra virgin olive oil  
1/2 tsp. Kosher salt  
1/2 tsp. cracked black pepper

### Couscous Step-by-Step Cooking Procedure

Pour chicken stock into a medium saucepan. Turn to medium heat and bring to a boil. Gradually stir in couscous. Remove from heat. Cover and let stand for 5 minutes. Uncover and fluff the couscous with a fork. Combine couscous and all ingredients in a large bowl. Gently mix all ingredients together.

### Plate Up

Serve the chicken and couscous on the same plate. Drizzle the reserved marinade on the chicken and the couscous for optimal flavor!

## **Mediterranean Rubbed Skirt Steak with Summer Vegetables in Papillote and Gremolata**

Chef Brandon Chrostowski, EDWINS

### For the Steak

4 lbs. skirt steak  
4 oz. Mediterranean steak rub

### For the Vegetables

1 large zucchini – cut into large cubes  
1 large yellow squash – cut into large cubes  
1 pint cherry tomatoes  
1 oz. white wine  
2 oz. oil  
2 tsp. salt  
1 tsp. black pepper

### For the Gremolata

1/2 bunch parsley  
1 clove garlic  
Zest from 1 lemon

### For the Rub

(Yield: about 1/3 cup – keep excess in a tightly sealed container)

3 tsp. salt  
3 tsp. paprika  
2 tsp. onion powder  
2 tsp. garlic powder  
2 tsp. dried oregano  
2 tsp. black pepper  
1 tsp. brown sugar  
2 tsp. baharat  
1 tsp. ground cumin  
1 tsp. garam masala

Generously rub the skirt steak with the dry rub and let it sit for 30 minutes.

Prepare the vegetables. Toss all of the ingredients in a large bowl. Place the vegetables on a piece of aluminum foil. Fold and wrap the foil at the top, making a small pouch (the YouTube video will demonstrate how to do this). This is called en papillote. Set aside.

Make the gremolata by mixing together all of the ingredients.

Get a grill nice and hot. Place the skirt steak on the grill and grill for 3-4 minutes per side to cook to medium rare. Place the foil papillote on the grill and cook for 5-6 minutes. When the steak is finished, put it on a cutting board and let it rest for 10 minutes. Slice thinly against the grain.

Top the sliced skirt steak with the gremolata. Cut open the papillote and serve.

## **Cajun Shrimp & Grits**

Chef Tiwana Williams, PearlFlower Catering

### For Grits

2 cups Anson Mills stone ground grits  
8 cups water  
2 cups half & half  
1/4 cup butter or butter alternative + more for serving (half of a stick total)

### For Andouille Sausage

1 lb smoked Andouille sausage  
3 colorful peppers (red | yellow | orange | green)  
1 onion (red or white)

### For Shrimp + Roux

1 lb shrimp peeled and deveined (size/tail on or off to preference)  
4 Tbsp. Pearl's Seasoning blend (or any grocery brand Cajun or blackening seasoning)  
Olive oil  
Lemon juice from 1/2 lemon  
2 Tbsp. flour  
2 cups chicken stock  
1 cup half & half

### Garnish

Cheddar or smoked Gouda cheese (optional)  
Bacon (optional)  
Chopped Scallions (optional)

Grits are best if soaked overnight or for a few hours. If soaking, use the grits-to-water ratio above and cook them in the soaking liquid. Use a medium heavy-bottom sauce pan or Instant Pot pressure cooker.

Set the saucepan over medium heat. Add butter, 2 cups half & half, and garlic salt to the grits. Stir frequently until they come to a boil. Once they come to a boil, turn heat on low. Cover if possible, stirring frequently for about 30 minutes until grits are creamy (15 minutes if the grits were soaked overnight).

Slice sausage in 1-2 inch thick slices set aside. Cut peppers & onion (thick chunks or julienne strips) set aside. Place 1 tablespoon olive oil in sauté pan on medium to high heat. Add veggies and sausage. Sauté until veggies are tender and sausage has a slight char on edges.

Add 1/2 cup olive oil, juice from 1/2 lemon and Pearl's Seasoning or Cajun seasoning to shrimp. Stir to make sure all the shrimp are coated with oil and seasoning. Marinate overnight if possible (but if not, it can be used right away).

Heat a frying or sauté pan on medium to high heat. Add the shrimp/marinade mixture. Halfway through cooking, push all of the shrimp to one side of the pan or remove them from pan. Use the oil in the pan to make a roux. Add flour to the oil in the pan whisk until a paste forms. Add half & half, whisk, and then add broth. Let simmer and return shrimp to pan. Let simmer to desired thickness.

It's now time to plate your shrimp & grits! Start with creamy buttered grits as your base. Add sausage and top with shrimp. Be sure to ladle some of the delicious roux over the top and add bacon, cheese, and scallions for garnish to taste!

## Chocolate Macarons with Coffee Ganache

Pastry Chef Kevin Shlappal, The Coffee House at University Circle

### Chocolate Macarons

Makes 24. For best results, measure ingredients by weight.

20g cocoa powder (3 Tbsp.)  
115g almond flour (1 cup, plus 3 Tbsp.)  
140g powdered sugar (1 cup, plus 2 Tbsp.)  
100g egg whites (whites of 3 large eggs)  
100g sugar (1 cup, plus 3 Tbsp.)

Sift together the cocoa powder, almond flour, and powdered sugar. In a mixer fitted with a whisk attachment, whisk egg whites until foamy. Begin to add sugar 1 tablespoon at a time, whisking on high for about 10 seconds between each addition. Once all sugar is incorporated, whisk on high until whites form a glossy, medium peak meringue.

Fold the sifted dry ingredients, in two additions, into the meringue. Continue to fold the mixture until the batter is shiny and smooth.

With a pastry bag, pipe the batter into circles about the size of a silver dollar on a sheet tray lined with parchment paper.

Preheat oven to 275°. While the oven is preheating, the macarons need to dry. The best environment is at room temp with low humidity. In ideal conditions this process should take 15 -30 minutes. A warmer or more humid room, and the process will take longer. The macarons are ready when you can lightly touch them with a clean, dry finger and not stick to the batter.

Bake at 275° for 10 minutes. Rotate the tray/trays, and bake for an additional 10 min. Times and temperatures may vary depending on the oven. Cool macarons completely.

### Coffee Ganache

200g chocolate (7 oz.)  
100g heavy cream (1/3 cup plus 1 Tbsp.)  
8g ground coffee (1 Tbsp. plus 2 tsp.)  
20g corn syrup (1 Tbsp.)

In a small pot bring heavy cream and ground coffee to a simmer. Add the corn syrup, stir to combine and remove the pot from the heat. Let the mixture infuse for about 15-20 minutes and then strain.

Pour hot cream mixture (reheat to a simmer if necessary) over chocolate. Let sit for 2 minutes before mixing. Stir ganache with a spatula, making sure everything is incorporated, and ganache is shiny and smooth.

Cover with plastic wrap, making contact with the surface of the ganache to prevent a skin from forming. Let rest at room temperature for a few hours. Ready to use when ganache is an even pipe-able consistency. Fill the piping bag with the ganache. Coat one side of a cooled macaron with the ganache, and top with another macaron to form a sandwich.

## Grilled Peruvian Chicken with Aji Sauce, Cucumber, and Onion Latin Spiced Brownie

Chef Doug Katz, Provenance at The Cleveland Museum of Art

### For the Chicken

1 lime, zested and juiced  
3 garlic cloves, chopped fine  
1/4 cup soy sauce  
1 tsp. Worcestershire  
1 tsp. Dijon mustard  
1 tsp. honey  
1 tsp. cumin seed, ground  
1 tsp. paprika  
1 tsp. kosher salt  
1 Tbsp. sambal oelek  
3 Tbsp. sunflower oil  
8 boneless skinless chicken thighs (cleaned of fat and cut into 1 1/2 ounce pieces)  
1 Tbsp. olive oil  
1 Tbsp. parsley, chopped fine

Add the first 10 ingredients to a bowl and mix until well incorporated. Place the bowl in the refrigerator overnight to let the chicken marinate. The next day, wipe any excess marinade from the chicken and let it sit on a paper towel at room temperature. Preheat a sauté pan over medium heat, add the sunflower oil and sear the chicken until uniformly brown on both sides. Finish the chicken in the oven if you have not reached an internal temperature of at least 165F. Alternatively, you can grill the chicken pieces on a medium hot grill, turning and rotating so they cook evenly. Remove the pieces to a plate, brush with the olive oil, and sprinkle with the parsley.

### For the Aji Sauce

\*Chef Doug added an ice cube or two to the bottom of the blender to help the mixture puree and to help preserve the vibrant color

2 cups cilantro leaves, packed  
1 jalapeno, chopped, seeds and pith removed  
2 garlic clove, chopped  
1/2 tsp. salt  
2 scallion, chopped  
4 Tbsp. lime juice  
1 cup mayonnaise  
1 tsp. honey

Combine ingredients in a blender and puree until smooth. You may have to scrape the blender sides down and process again halfway through the process. Taste and adjust with lime juice and salt.

### For the Cucumber and Green Onion

\*The amount of lemon juice and olive oil has been increased since Chef Doug has filmed the demo.

1 tsp. Dijon mustard  
1 Tbsp. lemon juice  
2 Tbsp. extra virgin olive oil  
1 small English cucumber  
1 scallion, chopped  
1/2 tsp. salt

In a medium-sized mixing bowl, whisk together the Dijon mustard and lemon juice. Slowly add the olive oil while whisking, so the mixture stays together. Rinse the cucumber and pat dry. Using a peeler, peel the outside in long strokes, leaving some of the peel on. The appearance of the cucumber will be striped. Halve the cucumber and using a spoon, remove the seeds. Using a knife, cut the cucumber halves into 1/4" slices width-wise. Combine the cucumber with the green onion and the dressing; season with salt and pepper to taste.

### Basmati Rice (with annatto, sofrito, and lentils)

1/2 cup French green lentils  
1 tsp. salt  
1/4 cup sofrito (onion, pepper, garlic, tomato, spice mixture)  
1 tsp. salt  
2 Tbsp. annatto oil  
2 cups basmati rice

Bring 6 cups of water to a boil in a medium-sized pan, add the lentils and the salt and boil until the lentils are just cooked, retaining their shape but tender. Strain the lentils through a mesh strainer and reserve in a warm place. Wash the pot and return to medium heat, add the oil to the pot and allow to warm until it shimmers. Add the salt and sofrito to the pot and cook for 1 minute, stirring constantly.

Add the rice and 4 cups of water to the pot, stirring once. Cover and cook for about 20 minutes or until almost all the water has evaporated. Let the rice stand off the heat for 5 minutes. Open the lid and transfer everything to a serving dish while fluffing the rice with a fork, and mixing in the lentils at the same time to avoid overworking the rice.

### Latin Spiced Brownie

Latin Spiced Brownie Spice Packets are available to purchase through Chimi's website, [chimicle.com](http://chimicle.com)

7 oz unsweetened chocolate, chopped  
1 cup + 2 Tbsp. unsalted butter, cubed (2 1/4 sticks)  
5 large eggs  
2 3/4 cup granulated sugar  
1 each Latin Spiced Brownie Spice Packet  
2 tsp. kosher salt  
1 tsp. vanilla extract  
1/4 cup all-purpose flour

Preheat an oven to 350 degrees. Grease a 9"x13" baking pan. Melt chocolate and butter in a heat proof bowl set over a saucepan of simmering water, stirring occasionally until smooth. In the bowl of a stand mixer, whisk the eggs and sugar together for 2-3 minutes on medium-high until pale and fluffy. Add the contents of the fire spice packet, salt, and vanilla, and mix to combine. Scrape the butter and chocolate mixture into the bowl and mix until incorporated on a low speed. Add flour and mix on low speed until just combined. Scrape the batter into the prepared pan and spread evenly. Bake brownies for about 40 minutes. The top will be cracked and the center should be just firm to the touch (a toothpick test will show moist crumbs). Cool completely. Cut into squares and sprinkle with spice dust.