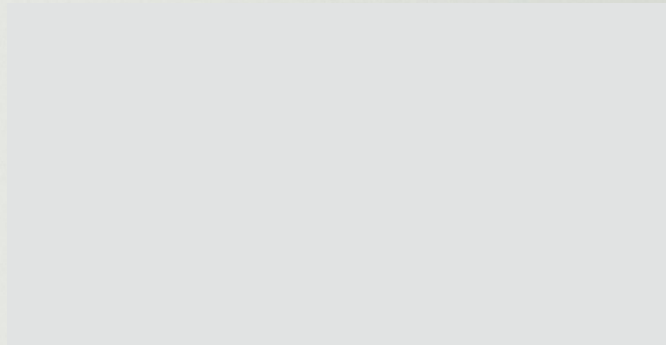




ANAVIV  
CATERING & EVENTS





## **Chicken Mole**

Serves 6

2 pounds Organic Chicken Thighs,  
1/4 cup Olive Oil,  
4 White Onions Chopped  
1/4 cup chopped Garlic,  
1 pound Hatch Green Chiles,  
1/2 cup golden Raisins,  
20 ounces canned tomatoes  
1 cup Chili Powder  
4 tablespoons ground cumin  
1/4 cup Mexican Oregano  
3 bay leaves  
2 cups Pumpkin Seeds  
1/2 bar Mexican Chocolate shaved  
Chicken Stock  
Salt & Pepper

### Method

Coat chicken thighs with salt, pepper and cumin then sear until golden in large pot then take out and set aside. Add olive oil and sauté onions, garlic, chiles, raisins, pumpkin seeds until onions clear, add rest of ingredients bring to hard simmer, add chocolate stir until melted, add enough water to cover ingredients. Cook for 1 hour, blend in blender while hot, add back to pot, add chicken and 2 cups of chicken stock, cover pot and cook for minimum hour 1/2.

## **Squash**

3 pounds Assorted Farmer's Market Squash Cut into large pieces  
1/2 cup Olivera Olive Oil  
3 tablespoons Pimenton  
1 bunch fresh oregano torn  
2 tablespoons fennel pollen  
Salt & Pepper

### Method

Coat squash in olive oil and seasonings let sit over night.  
Roast in cast iron pan in oven at 450 degrees  
10 minutes on each side. Let it cool in pan

## Vinaigrette

*The Art of Simple Food* by Alice Waters

1 tablespoon red wine vinegar  
Salt  
Fresh ground black pepper  
3 to 4 tablespoons extra-virgin olive oil

At its simplest, vinaigrette is a mixture of vinegar and oil in a ratio of 1 part vinegar to about 3 or 4 parts oil. Start by estimating roughly how much vinaigrette you will need. This depends on what you're using it for; a quarter cup is more than enough for four servings of green salad, for example, but you really never need to measure out exact amounts. Start by pouring vinegar into a bowl. Dissolve a pinch of salt in it and taste for balance. Try adding salt bit by bit and tasting to see what happens. How much salt is too much? How much salt is too little? What tastes best? If you add too much salt, just add a touch more vinegar.

Grind in some black pepper and whisk in the oil. The vinaigrette should taste brightly balanced, neither too oily nor overly acidic. Adjust the sauce, adding more vinegar if you've added too much oil, salt, if it needs it.

Pour red wine vinegar into a small bowl.

Add salt and fresh-ground black pepper.

Stir to dissolve the salt, taste, and adjust if needed. Use a fork or small whisk to beat in olive oil, a little at a time.

Taste as you go and stop when it tastes right.

*Rule of thumb: 1:4 ; 1 part vinegar: 3 to 4 parts oil*

Variations: Add a little puréed garlic or diced shallot, or both, to the vinegar. Beat in a little mustard before you start adding the oil.



## 7 Vegetable Curry with Chickpeas

- 1 Lb pound baby turnips
- 1 Lb pounds butternut squash
- 4 tablespoons olive oil
- 2 tablespoons whole cumin seeds
- 2 tablespoons whole coriander seeds toasted and roughly ground
- 1 teaspoon ground turmeric
- 1/2 teaspoon cayenne pepper, Few bay leaves, Pinch of saffron
- 2 large onions, peeled and diced
- 4 carrots diced
- 4 celery stalks, diced
- 1 can dice tomatoes
- 5 cloves garlic, peeled and chopped
- 4 tablespoons finely grated fresh ginger
- Salt and pepper to taste

Preheat the oven at 400°F. Trim the turnips and cut into halves or quarters. Spread the turnips on a baking sheet season with salt, drizzle with olive oil and roast until brown and slightly tender.

Peel and seed the squash, and cut into 1-inch chunks put the squash on a baking sheet, drizzle with olive oil, and toss to coat evenly. Spread the squash out to even layer, season with salt, and roast in the oven until brown and slightly tender, 15 to 20 minutes. Set aside at room temperature.

Warm a large straight-sided pot over medium heat. Add olive oil, followed by the onion, celery and carrots season with salt. Cook for 5 minutes, stirring occasionally. Add the cumin, ground coriander, turmeric garlic, bay leaves, saffron and ginger, and cook for 2 more minutes. Add the tomatoes to the pot and cook for 2 minutes or until vegetables are tender. Add the chickpeas and the cooking liquid, and bring to a simmer. Add the squash and turnips and cook until soft. At this point, there should be a nice amount of broth in the pot – like a chunky soup. If not, add water as necessary. Taste for salt, and simmer for 5 minutes.

## Cilantro Chutney

Adapted from Charmoula, *The Art of Simple Food* by Alice Waters

MAKES ABOUT 1/2 CUP; SERVES 8

One 1-inch piece of fresh ginger, peeled  
1 jalapeño, seeds and veins removed  
1 cup extra-virgin olive oil  
Salt  
1 cup flat-leaf parsley leaves  
1 cup cilantro leaves and stems  
Juice of 1 lime  
1 garlic clove, pounded into a purée

Put ginger, jalapeño, olive oil, and salt in a blender.

Blend until smooth and add parsley leaves and cilantro leaves and stems.

Blend until the leaves are chopped, but there is still some texture. Pour into a bowl and season with lime juice and garlic purée.

Taste for salt and acid and adjust as desired. Let sit for 10 minutes for the flavors to marry.

## Jeweled Saffron Rice

Adapted from *In the Green Kitchen* by Alice Waters

8 SERVINGS

1 cup long grain brown rice  
1 ½ teaspoons salt  
1 tablespoon unsalted butter  
A pinch of saffron threads, lightly toasted  
1/3 cup golden raisins  
1/4 cup toasted pine nuts or toasted almonds, chopped

Rinse the rice under cool water until the water runs clear. Bring 2 cups of water to a boil in a medium saucepan, and add the salt. Add the rice to the boiling water, and continue to boil, uncovered, for 6 minutes, stirring occasionally. Drain well, and return the rice to the pot. Add the butter and 3 tablespoons of water, cover tightly, and cook over low heat for 20 minutes. Turn off the heat and let the rice sit for 10 minutes.

Meanwhile, pound the saffron threads to a powder using a mortar and pestle. Add 2 teaspoons hot water and stir to combine. Remove 1/3 cup of the rice from the pan and put it in a small bowl. Add the saffron water to the rice and stir until the rice is stained yellow. (Or if your mortar is large enough, add the rice directly to the saffron water in the mortar.) There shouldn't be any excess liquid. If there is, pour off the liquid. Return the rice to the pan, and stir gently to fluff and combine the white and golden grains of rice.

Plump the raisins: Warm 1/2 cup of water, add raisins and let sit to tenderize. Drain excess water.

Toast nuts at 350 °F for 7 minutes or until lightly toasted.

Add golden raisins, and stir in toasted pine nuts or almonds just before serving.



## **Ghanaian BlackEyed Peas**

1/2 pound black eyed peas  
2 tablespoons  
2 carrots chopped  
4 stalks celery chopped  
1/4 cup chopped garlic  
1 tablespoon allspice, cinnamon, ginger, nutmeg, chili flakes  
1 yellow onion chopped  
Splash of Apple Cider Vinegar added just before serving

Enough coconut milk to cover ingredients then add 3 cups water  
Bring to boil, let simmer until peas are soft  
Top with chopped green onions and cilantro

## **Hummus**

### **Chickpeas**

1/2 pound fresh chickpeas soaked in cold water overnight  
1/2 white onion chopped  
1/2 tablespoon cumin seeds, coriander seeds, caraway seeds  
2 cloves garlic  
1/4 teaspoon chili flakes  
Water

Combine ingredients in pot cover with water plus 3 inches cook until beans are very soft

Let chickpeas cool, strain, reserve water

Put chickpeas in food processor add a little of the reserved strained water and process until you

Have a paste.

### **Hummus**

Add 1/4 cup tahini  
1/4 cup roasted garlic  
1/2 teaspoon of ground cumin, ground coriander, ground caraway  
Juice and zest of 2 lemons  
Salt and pepper to taste  
Pulse the food processor until you have a thick paste then slowly 1/4 to 1/2 cup extra virgin olive oil until you have a shiny hummus.

# BLACK-EYED PEA STEW

- 1/4 cup spiced butter, or 1/2 stick butter
- 1 medium red onion, peeled and diced
- 2 cups chopped tomatoes
- 1/4 teaspoon chili flakes
- 4 cloves garlic, peeled and minced
- 3 tablespoons ginger, peeled and minced
- 1 tablespoon berbere spice mix, or chili powder
- 2 cups coconut milk
- 1 teaspoon turmeric
- 4 cups cooked black-eyed peas
- 1 cup water
- 2 teaspoons salt
- 2 sprigs cilantro, chopped
- 3 scallions, thinly sliced

## DELICIOUS ADDITIONS:

- Potatoes
- Carrots
- Yams
- Collard greens
- Kale
- Chard

Melt the butter over medium heat in a heavy-bottomed pot. Add the onion and sauté for 2-3 minutes, until soft. Add the tomatoes and chili flakes and bring to a simmer. Add the garlic, ginger, berbere, coconut milk and turmeric. Return to a simmer. Add the black-eyed peas, water and salt. Simmer for 8-10 minutes. Stir in the cilantro and scallions and serve!



## Quinoa Tabbouleh

The Edible Schoolyard Berkeley

2 cups cooked quinoa  
1 clove garlic  
1 cucumber, peeled and diced  
1 tomato, peeled and diced  
1 large bunch flat-leaf parsley, roughly chopped  
½ bunch mint, finely chopped  
2 tablespoons lemon juice  
½ cup olive oil  
2 tablespoons champagne vinegar  
Salt and pepper

In a large bowl, combine quinoa, parsley, mint, cucumber, and tomato.

In a small bowl, whisk the lemon juice, olive oil, and champagne vinegar, add salt and pepper to taste.

Drizzle dressing over quinoa and toss gently.

## Turkey Meatballs with Ginger Tomato Sauce

Turkey Meatballs

*Jersusalem* by Yotam Ottolenghi and Sami Tamimi

MAKES 27 1 OUNCE MEATBALLS

1 pound / 500 grams ground turkey  
1 large zucchini, coarsely grated (2 cups/ 200 gram in total)  
3 green onions, thinly sliced  
1 large free-range egg  
2 tablespoons chopped mint  
2 tablespoons chopped cilantro  
2 cloves garlic, crushed  
1 teaspoon ground cumin  
1 teaspoon salt  
½ teaspoon freshly ground black pepper  
½ teaspoon cayenne pepper  
about 6 ½ tablespoon / 100 ml of olive oil

Preheat the oven in 425°F.

Prepare tomato sauce (recipe below), set aside.

In a large bowl, combine all the ingredients for the meatballs except the olive oil. Mix with your hands and then shape into about 18 burgers, each weighing about 1 ½ ounces / 45 grams.

Pour enough sunflower oil into a large frying pan to form a layer about 1/16 inch thick on the pan bottom. Heat over medium heat until hot, then sear the meatballs in batches on all sides. Cooks each batch for about 4 minutes, adding oil s need, until golden brown.

Coat a baking sheet with oil. Arrange meatballs 1” apart and drizzle with oil. Place in oven for 12 minutes.

Put 1/2 tomato sauce in a baking dish, add a layer of meatballs, and coat with the remaining 1/2 of the sauce. Cover and place in the oven for 10 minutes.

## Ginger Tomato Sauce

Adapted from Simple Tomato Sauce, *The Art of Simple Food* by Alice Waters

MAKES ABOUT 2 CUPS

2 pounds ripe tomatoes  
5 large garlic cloves  
¼ cup extra olive oil  
1 1-inch piece of fresh ginger,  
Small yellow onion, sliced  
Salt

Peel, seed, and dice tomatoes. Save the juice, strain out the seeds, and add the juice to the diced tomatoes. Peel garlic cloves and fine chop with ginger. Put a heavy-bottomed pot over medium heat and when hot, pour in olive oil. Add the onion and sauté until translucent, add garlic and ginger. After it starts to sizzle, immediately add the tomatoes and their juice with a large pinch of salt. Cook at a simmer for 15 minutes.

## Whole Wheat Pita Bread

Adapted from *My Pantry* by Alice Waters (forthcoming, September 2015)

MAKES ABOUT 16 TO 18 PITAS

2 teaspoons dry yeast  
2½ cups lukewarm water  
3 cups whole-wheat flour  
1 tablespoon salt  
1 tablespoon olive oil  
2 to 3 cups all-purpose flour

To make the sponge: In a large bowl, sprinkle the yeast over the warm water and stir to dissolve. Mix in the whole wheat flour, one cup at a time, and continue to stir clockwise for another minute or so. Let the sponge rest for about 15 minutes, or up to 2 hours.

To make the dough: Sprinkle the salt over the sponge, add the olive oil, and mix until combined. Add the all-purpose flour, a cup at a time, until the dough is too stiff to stir. (I prefer a wet dough, so I often use less than 3 cups[P1] .) Turn the dough out onto a lightly floured surface and knead for about 10 minutes, or until smooth and elastic. Rinse out the bowl, dry, and oil lightly. Return the dough to the bowl and cover the surface of the dough with a damp towel. Let rise until doubled in bulk, about 1½ hours. (At this point, you could refrigerate your dough, letting it rise in the refrigerator overnight rather than at room temperature.)

Line three baking sheets with parchment paper. Divide the dough in half, and cover one half with a damp towel. Divide the other half into 8 equal portions weighing about 3¾ ounces each. Roll each piece of dough into a round ball and cover with the towel. On a lightly floured surface, gently use your hands to pat each portion into a 5- to 6-inch circle about ¼-inch thick. (If you prefer, you can use a rolling pin, but be sure to not roll the dough too thin, or the bread may not form an air pocket.) Place the disks on the parchment-lined baking sheets, about 1 inch apart, and cover with towels to prevent a skin from forming. Make 8 more pitas from the remaining dough, and let all the disks proof for about 30 minutes.

If you have one, put a baking stone in your oven, and preheat the oven to 450 °F. Bake the breads on the sheet pans for 4 minutes without opening the oven. After four minutes, flip the pitas over so that both sides remain soft and bake for an additional 3 to 4 minutes, until each pita has puffed up like a balloon. Wrap the hot pitas in a clean kitchen towel to let them steam and soften as they cool. If you need to bake more than one batch, let the oven come back up to temperature for 5 minutes before doing so.