



PRO FOR HOME
SAFE SLICE MANDOLINE

GINGERED COLESLAW WITH GOLDEN RAISINS

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BY CHEF GEOFFREY ZAKARIAN

Serves: 6 People

INGREDIENTS

1 small head of savoy cabbage, cored

1 large carrot

1 tablespoon finely minced ginger
(1 – 1" piece)

1 ½ teaspoons finely minced garlic (1
small clove)

3 tablespoons Mayonnaise

1 tablespoon unsalted butter

¼ cup yellow raisins

1 tablespoon sherry vinegar

Fine sea salt, freshly ground black
pepper, and sugar to taste

DIRECTIONS

- Using a mandoline slice the cabbage and julienne the carrot. Combine the cabbage and carrot in a bowl. Add the ginger, garlic, and mayonnaise, and mix well.
- Heat the butter in a medium skillet over a medium flame. Add the raisins and cook until soft and golden brown, about 2 minutes. Add the warm raisins to the slaw, mix well, then season with the vinegar, salt, pepper and sugar to taste. Cover and refrigerate until ready to use.

TIP: I'm a big fan of Hellman's mayonnaise – I think it is one of the best commonly available prepared food products. So feel free to make your own mayo or go ahead and buy a jar of Hellman's.

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ZUCCHINI CRUDO WITH MINT AND FETA

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BY CHEF GEOFFREY ZAKARIAN

Serves: 4 People

INGREDIENTS

1 green zucchini

¼ cup champagne vinegar

1 shallot minced

½ cup mint leaves, torn

½ cup extra virgin olive oil

1 cup crumbled feta

½ serrano chili thinly sliced

½ cup chopped walnuts

Kosher salt

Fresh cracked pepper

DIRECTIONS

- Using a mandoline, slice the zucchini into 1/8" rounds. Toss with the vinegar, shallots and mint. Season with salt and pepper and allow to sit for 10 minutes.
- Toss the zucchini with the olive oil and spread evenly onto the platter.
- Using the mandoline thinly slice the serrano chili. Sprinkle the feta and serrano chili on top, followed by the nuts.

TIP: Use the smallest zucchinis you can find. They will be extra firm and hold the vinaigrette the best.

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ROSEMARY POTATO GRATIN

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BY CHEF GEOFFREY ZAKARIAN

Serves: 6-8 People

Cook Time: 1½ hours

INGREDIENTS

4 russet potatoes

1 quart heavy cream

1 rosemary sprig

1 thyme sprig

1 garlic clove, smashed

2 tablespoons unsalted butter

4 cups parmesan cheese

kosher salt

Fresh ground pepper

DIRECTIONS

- Preheat oven to 425 degrees.
- In a medium saucepan, add heavy cream, rosemary, thyme, and smashed garlic. Bring to simmer and cook for 5 minutes.
- Strain out herbs and garlic and set aside.
- Wash and peel potatoes. Using a mandoline slice potatoes into 1/8" thick rounds.
- Butter 9" x 13" baking dish. Arrange potatoes by shingling. Overlapping each row on top of the next row.
- Between layers, season with salt, pepper, a layer of parmesan cheese, and heavy cream. Repeat until potatoes are all used. When finished, you will have approximately 4 to 5 layers.
- On top of the last layer, sprinkle a heavy amount of Parmesan cheese to help create a golden-brown crust.
- Cover pan with tin foil and bake on middle rack for 15 minutes.
- Remove foil and continue baking for 5-10 minutes or until golden brown and mixture is bubbling.
- Cool for 10-12 minutes and serve directly from baking dish.

TIP: This dish can be prepared ahead of time or even overnight and then covered and refrigerated until ready to bake. You may substitute Pecorino or Grana Padano for the Parmesan cheese.



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FRENCH ONION SOUP

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Serves: 4 People

INGREDIENTS

4 oz butter

4 cups Spanish onions

¼ cup dry sherry wine

4 10 oz cans beef stock

6 sprig fresh thyme

4 slices crusty French bread, 1'2" thick

½ cup pecorino romano

8 slices gruyere cheese(or swiss)

Kosher salt

Fresh cracked pepper

DIRECTIONS

- In a large pot, melt the butter. Thinly slice onions on a mandoline and add to pot all at once with a splash of water.
- Season the onions with salt and pepper. Bring the onions to a simmer over medium flame. Stirring often. Reduce the flame if the onions begin to cook too fast – they should not brown.
- After about 15 minutes once the onions are soft and translucent, add the sherry wine, and cook for a few minutes longer. Add the beef stock and bring to a very low simmer for about 35 minutes, season with salt and pepper as needed. Heat your broiler to prepare to finish the soup.
- Add the thyme to the soup and simmer for 5 more minutes. Remove the herbs and ladle the soup into 4 soup crocks.
- Place the bread slice into the soup so it fits inside, and top with the pecorino. Place the crocks onto a sheet tray and under the broiler, rotating until the cheese bubbles and the bread is toasted.
- Cover with 2 slices of gruyere cheese on each crock, and place under the broiler until the cheese is bubbling and fully melted.

TIP: For a sweeter soup cook the onions until they caramelize to the richness of your preference.