BLUEBERRY GINGER OAT CRISP

SET OF 2 MINI GRATIN BAKING PANS
Preheat the oven to 350°F. In a medium bowl, toss the berries with the sugar, cornstarch, grated ginger, lemon zest and juice. Let sit at room temperature 15 minutes, stirring occasionally.

Meanwhile, make the topping. In a food processor add the flour, brown sugar, cinnamon, and salt and pulse to combine. Add the oats and sprinkle with the butter pieces on top. Pulse in quick bursts just until the butter is distributed and the size of peas.

Divide berry mixture between two lightly buttered gratin dishes and place on baking sheet lined with parchment. Sprinkle the topping evenly over the top of the fruit, do not pack down. It may seem like a lot of topping, but use it all, as it sinks into the crumbles as they bake. Bake until the topping is crisp and brown and the berries are bubbling, about 35-40 minutes. Let cool 10 minutes before serving. The crumbles are best served warm, with a dollop of whipped cream and a sprinkle of the candied ginger.

TIP: Brown sugar is an essential ingredient in a crisp. Ever reach into your pantry to find either hard brown sugar or "gasp", no brown sugar? Make your own! Simply mix 1-2 tablespoons molasses into 1 cup of granulated sugar with your hands in a small bowl until evenly distributed. You get to control the intensity of the molasses flavor and you'll never run out again.

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CHICKEN POT PIE FOR TWO

SET OF 2 MINI GRATIN BAKING PANS
Preheat oven to 350°F. In a large skillet over medium heat, melt the butter. When melted, add the leeks, carrots and mushrooms and cook until wilted, about 7 minutes.

Stir in the thyme and tarragon and then sprinkle the flour all over. Stir to coat the vegetables with the flour and cook until the flour smells toasted, 2 to 3 minutes. Add the stock and bring to a simmer. Cook until the vegetables are tender, about 10 minutes. Stir in the chicken, cream and peas and simmer until the peas are just heated through. Stir in lemon juice.

Remove from heat and divide the filling between the two au gratin pans set on a sheet tray. Open biscuit can and gently fit 1 biscuit on top of each gratin, freezing the remainder. Brush lightly with heavy cream. Bake until the filling is bubbling and the biscuits are deep golden brown, about 20 minutes. Let cool 5 minutes before serving.

TIP: Double the recipe and freeze half of the filling. You'll have extra biscuits already tucked away and can get a nourishing and comforting dinner on the table with very little effort.

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Preheat oven to 350°F. Bring a large quantity of salted water to a boil. Add broccoli rabe and blanch for one minute. Drain and rinse with cold water. Roughly chop greens, press out excess water, and set aside.

Heat large skillet over medium-high heat. Remove sausage from casing into pan and cook, until you have well-browned pieces, 6 to 8 minutes. Remove cooked sausage onto paper towels, and set aside.

Add olive oil to skillet. When oil is hot, add onion and red pepper and cook until softened, about 5 minutes. Season well with salt and pepper, then add garlic and cook for 1 minute more. Turn off heat and stir in chopped greens and reserved sausage. Let mixture cool in pan.

In small mixing bowl, whisk eggs until smooth. Add chopped basil, parmesan and season with salt and pepper. Add in sausage mixture stirring to distribute.

Lightly butter gratin pans. Divide frittata mixture between the Pans filling almost to top. Bake for 25 to 35 minutes, until top is golden and eggs are set in the center.

TIP: Frittata makes an excellent light lunch served with a simple mesclun salad. You could always swap in other toppings and cheeses to customize to your family’s tastes and preferences. Use whatever is freshest and in season or as a great dish to help clean out the fridge!
ARTICHOKE AND SPINACH GRATIN DIP

SET OF 2 MINI GRATIN BAKING PANS
 ARTICHOKE AND SPINACH GRATIN DIP

BY CHEF GEOFFREY ZAKARIAN

Serves: 2 People
Pan Used: Set of 2 Mini Gratin Baking Pans

INGREDIENTS
1 tablespoon extra virgin olive oil
½ cup chopped leek
4 cups baby spinach
1 6.5 ounce jar artichoke hearts, drained and coarsely chopped
¼ cup grated Parmigiano-Reggiano
2 tablespoons heavy cream
2 tablespoons creme fraiche
Kosher salt and freshly ground black pepper
¼ cup breadcrumbs
¼ teaspoon fresh thyme leaves
½ lemon, zested
Sea salt, for sprinkling
Baguette slices, toasted

DIRECTIONS

• Preheat oven to 375°F. In large skillet heat extra virgin olive oil over medium heat. Add chopped leek and saute until translucent, about 5-7 minutes. Add chopped artichoke hearts and spinach, stirring to distribute, until spinach is wilted. Add Parmigiano-Reggiano, heavy cream and creme fraiche to artichoke mixture and season with salt and pepper.

• In a small bowl, combine the breadcrumbs, thyme leaves and lemon zest. Divide the artichoke cream mixture between the gratin pans. Top with breadcrumb mixture. Bake the gratin until the mixture is bubbly and the crust is golden brown, about 30 minutes. Finish with a sprinkle of sea salt. Serve with toasted baguette slices.

TIP: Give this fancy dip a humble companion by serving ridged potato chips on the side. Perfect for Sunday football!

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