



BLUE CHEESE CRUSTED FILETS OF BEEF

10.5" ALL-PURPOSE PAN
WITH TRIVET

BLUE CHEESE CRUSTED FILETS OF BEEF

BY CHEF GEOFFREY ZAKARIAN

Serves: 4 People

Pan Used: 10.5" All-Purpose Pan with Trivet

INGREDIENTS

For Blue Cheese Butter Crust:

1 pound unsalted butter, softened

1 teaspoon kosher salt

8 ounces blue cheese, tempered

1 clove garlic, grated on a zester

4 cups panko breadcrumbs

½ cup chives, thinly sliced

½ cup parsley, chopped

To make the Filets of Beef:

4 filet mignon, 6 ounces each

2 tablespoons kosher salt

2 tablespoons canola oil

DIRECTIONS

To make the Blue Cheese Butter Crust:

- In a food processor, blend the butter, kosher salt, cheese, and garlic. Scrape down the sides with a rubber or silicone spatula.
- Add the breadcrumbs and blend for 10 more seconds. Fold or stir the chives and parsley into the mixture.
- Lay a sheet of plastic wrap down onto a flat surface. Place the butter in the center and roll into a log, roughly 2½" x 8" in length. Tighten and tie the ends, and allow to chill for two hours in the fridge, until fully set.

To make the Filets of Beef:

- Bring the filets to room temperature by removing from the fridge 45 minutes before cooking.

- Heat the canola oil over a high flame until very hot. Season the filets with kosher salt.
- Add the filets to the pan and reduce the heat to medium, to allow them to caramelize on one side without burning, about 4 minutes. Flip the filets and return the heat to high for about a minute, then back down to allow the meat to finish cooking to medium rare, about another 5 minutes. The center should read 125°F on an instant read thermometer for medium rare.
- Allow the filets to rest on a board or rack for 5 minutes. In the meantime, turn the broiler on.
- Top each filet with a ¼" slice of the crust, so that the round disk sits on top. Broil the filets until the crust is golden and crispy, about 1 minute. Serve immediately.

TIP: You may speed up the chilling of the blue cheese crust in an ice water bath, after rolling and tying with the plastic wrap.

For additional Zakarian products and recipes, visit geoffreyzakarian.com and follow @geoffreyzakarian on Instagram.



GINGER SPICED CRANBERRY APPLE PIE

10.5" ALL-PURPOSE PAN
WITH TRIVET

GINGER SPICED CRANBERRY APPLE PIE

BY CHEF GEOFFREY ZAKARIAN

Serves: 8 People

Pan Used: 10.5" All-Purpose Pan with Trivet

INGREDIENTS

For Crust:

4 cups all-purpose flour

1 ½ teaspoons kosher salt

2 teaspoons sugar

12 ounces butter, cold and diced ¼"

8-12 tablespoons ice water

To make filling:

18 ounces (1 ½ bags) cranberries, fresh

4 Granny Smith apples, peeled, cored and diced, approximately 6 cups

2 tablespoons ginger, grated on a microplane

Zest of 2 oranges

Juice of 1 lemon

¼ cup cornstarch

1 ¼ cups sugar

2 egg yolks, beaten

DIRECTIONS

To make the Crust:

- In a large bowl, combine the flour, salt, and sugar. Add the butter and toss into the flour, breaking up any large pieces with your hands.
- Add 8 tablespoons of water and squeeze the flour and butter with the water, adding more as needed, until a dough forms which just comes together and is not wet. Tear the dough in half and stack it, then press down. Repeat this until the dough is formed tightly. You should not knead the dough at any time, instead squeezing and stacking.
- Divide the dough by ⅔ and ⅓, into separate flat disks, about 1" high. Wrap in plastic wrap and allow to rest in the refrigerator for 1 hour.
- Roll the larger piece of dough out, to around ⅛"-¼". The edges should overlap the bottom and side edges

TIP: Using the “tear and stack” method for pie crust will result in a flaky, croissant like texture due to the layers developed.

For additional Zakarian products and recipes, visit geoffreyzakarian.com and follow @geoffreyzakarian on Instagram.

of the 10.5" All-Purpose Pan by about 1.5" on all sides.

- Roll the top, smaller disk to the same thickness.

To make the Pie:

- Preheat an oven to 350°F. Combine all the filling ingredients, except the egg yolks, and allow to sit for 10 minutes.
- Fill the dough-lined 10.5" All-Purpose Pan with the filling.
- Top the pie with the remaining dough. Brush thoroughly with the beaten egg yolk. Crimp the edges with a fork or your fingers.
- Bake the pie on the center rack for 45-55 minutes, or until bubbling and golden brown. The bottom of the pie should be thoroughly browned.
- Allow the pie to rest for 1 hour before cutting into portions.



FAMILY STYLE GREEK SUMMER ZUCCHINI AND HERB FRITTATA

10.5" ALL-PURPOSE PAN
WITH TRIVET

FAMILY STYLE GREEK SUMMER ZUCCHINI AND HERB FRITTATA

BY CHEF GEOFFREY ZAKARIAN

Serves: 8 People

Pan Used: 10.5" All-Purpose Pan with Trivet

INGREDIENTS

3 tablespoons extra virgin olive oil

1 green zucchini, halved lengthwise and sliced into $\frac{1}{4}$ " half rounds, about 2 cups

1 yellow zucchini, halved lengthwise and sliced into $\frac{1}{4}$ " half rounds, about 2 cups

1 garlic clove, sliced

1 teaspoon kosher salt

15 turns fresh cracked black pepper

1 cup canned or jarred slow roasted tomatoes, drained

12 eggs, beaten

6 ounces feta cheese

$\frac{1}{2}$ cup dill, picked

$\frac{1}{2}$ cup parsley, chopped

DIRECTIONS

- Preheat oven to 300°F.
- Heat the olive oil in the 10.5" All-Purpose Pan over a medium high flame. When it is hot, add the green and yellow zucchini. Season with kosher salt and fresh cracked pepper. Saute the zucchini until lightly caramelized, about 6 minutes.
- When the zucchini is browned and softened, add the garlic and cook for one more minute. Add the tomatoes and toss to warm through. Add the eggs and begin to stir with a silicone or rubber spatula. When the eggs begin to show signs of setting, re-season with salt and pepper and place in the oven.
- Cook the frittata until the center is set, around 20 minutes. Remove the frittata from the pan by turning it out or sliding it out with the help of a spatula underneath one side.
- Garnish the frittata with feta cheese, parsley, and dill.

TIP: The low oven temperature allows the eggs to slowly cook and remain moist, as opposed to a high temperature oven which would cause the frittata to souffle.

For additional Zakarian products and recipes, visit geoffreyzakarian.com and follow @geoffreyzakarian on Instagram.



MOROCCAN STYLE BRAISED CHICKEN

10.5" ALL-PURPOSE PAN
WITH TRIVET

MOROCCAN STYLE BRAISED CHICKEN

BY CHEF GEOFFREY ZAKARIAN

Serves: 2-4 People

Pan Used: 10.5" All-Purpose Pan with Trivet

INGREDIENTS

4 bone-in chicken thighs
1 teaspoon cinnamon, ground
1 teaspoon ras el hanout
1 teaspoon sweet paprika
2 tablespoons kosher salt
1 tablespoon canola oil
½ Spanish onion, peeled and thinly julienned (½")
1 tablespoon tomato paste
1 cup chicken stock
½ lemon, halved, sliced ⅛" thick, seeds removed
Juice of ½ lemon
½ cup + ¼ cup, cilantro leaves
½ cup + ¼ cup, mint leaves
½ cup almonds, slivered
½ cup golden raisins
6 apricots
12 whole green olives, pitted (or not if you prefer)
Long grain steamed rice, for serving

DIRECTIONS

- Combine the spices and kosher salt, and season the chicken skin side thoroughly. Allow to sit for 1 hour.
- Preheat oven to 360°F.
- In a 10.5" All-Purpose Pan, heat the canola oil over a medium high flame. Add the chicken legs, skin side down, reduce the heat to medium, and begin to brown. After about 8 minutes, the chicken skin should be fully crispy and dark brown. Remove from the pan and set aside on a plate.
- Add the onion to the same pan and return the heat to a medium flame. Cook the onion, not browning it, until softened and translucent, about 5 more minutes. Add the tomato paste to the onions and cook for 1 more minute.
- Add the chicken stock and stir to ensure no lumps of tomato paste remain.
- Bring the mixture to a simmer, and add the remaining ingredients, except ¼ cup of each of the mint and cilantro. Bring to a simmer and re-season if needed. Place the chicken back into the skillet, with the skin exposed above the line of the liquid.
- Braise the chicken, uncovered, for 1 hour in the oven. Remove from the oven and garnish with the remaining quarter cup of mint and cilantro.
- Serve with rice, if desired.

TIP: Keeping the chicken skin from submerging will allow it to remain crispy while cooking.

For additional Zakarian products and recipes, visit geoffreyzakarian.com and follow @geoffreyzakarian on Instagram.



BRUSSELS SPROUT MUSHROOM CASSEROLE WITH LEEKS AND ITALIAN SAUSAGE

10.5" ALL-PURPOSE PAN
WITH TRIVET

BRUSSELS SPROUT MUSHROOM CASSEROLE WITH LEEKS AND ITALIAN SAUSAGE

BY CHEF GEOFFREY ZAKARIAN

Serves: 8 People

Pan Used: 10.5" All-Purpose Pan with Trivet

INGREDIENTS

1 tablespoon butter, unsalted

2 sweet Italian sausage links, removed from casing and broken up

1 cup leeks, white and light green parts, sliced $\frac{1}{4}$ ", washed and drained

18-ounce package mushrooms, white or brown, washed and sliced $\frac{1}{4}$ "

1 teaspoon kosher salt

15 turns fresh cracked pepper

1 garlic clove, minced

3 cups Brussels sprouts, bottom stem trimmed, and quartered

1 can creamy mushroom soup

12.8-ounce can of crispy onions, French's

DIRECTIONS

- Preheat oven to 375°F.
- Melt the butter in the 10.5" All-Purpose Pan. Add the sausage and cook over a medium-high flame until browned. Remove the sausage from the pan, leaving the drippings behind.
- Add the leeks and mushrooms, and cook over a medium-high flame until the vegetables are browned, about 6 minutes. Season the mushrooms with kosher salt and fresh cracked black pepper, add the garlic and cook for 1 more minute.
- Add the Brussels sprouts and return the sausage to the pan. Reduce the flame to medium. Cook the mixture for about 8-10 minutes, stirring, until the sprouts are almost tender.
- Add the mushroom soup, and stir to combine. Top with the crispy onions and place in the oven. Bake for 20 minutes, or until the casserole is bubbly and lightly browned on the edges.

TIP: You may shorten the cooking time of the sprouts in the pan by first blanching them in boiling water for 1 minute, then shocking in ice water, and draining the excess water.

For additional Zakarian products and recipes, visit geoffreyzakarian.com and follow @geoffreyzakarian on Instagram.



SKILLET S'MORES DIP

10.5" ALL-PURPOSE PAN
WITH TRIVET

SKILLET S'MORES DIP

BY CHEF GEOFFREY ZAKARIAN

Serves: 4–6 People

Pan Used: 10.5" All-Purpose Pan with Trivet

INGREDIENTS

1 bag semi-sweet chocolate chips

1 bag marshmallows (mini or regular)

1 tablespoon butter

Graham crackers

DIRECTIONS

- Preheat the oven to 425°F.
- Melt butter in the 10.5" All-Purpose Pan on medium-low heat and then add the chocolate chips to completely cover the bottom of the pan.
- Melt chocolate over medium heat on the stove.
- Add marshmallows to completely cover the chocolate.
- Bake in the oven on the middle rack.
- Once the marshmallows are golden brown, take out of the oven and let cool for 5 minutes.
- Use the graham crackers for dipping and enjoy.

TIP: To brown marshmallows even further, move the skillet to top rack for 1–2 minutes or turn on the broiler.

For additional Zakarian products and recipes, visit geoffreyzakarian.com and follow @geoffreyzakarian on Instagram.



SAUTÉÉD DIVER SCALLOPS PICCATA

10.5" ALL-PURPOSE PAN
WITH TRIVET

SAUTÉED DIVER SCALLOPS PICCATA

BY CHEF GEOFFREY ZAKARIAN

Serves: 2 People

Pan Used: 10.5" All-Purpose Pan with Trivet

INGREDIENTS

10 diver scallops, dry packed

1 tablespoon kosher salt

1 teaspoon canola oil

1 shallot, finely minced

1 clove garlic, thinly sliced

½ cup dry white wine

2 tablespoons capers, drained

½ cup chicken stock

Juice of 2 lemons

½ cup parsley, finely minced

2 tablespoons unsalted butter, cold

DIRECTIONS

- Season the scallops with kosher salt
- Heat the 10.5" All-Purpose Pan over a high flame. Add the canola oil.
- Sear the scallops on each side for about 2 minutes, or until golden brown. Remove from the pan.
- Add the shallots and garlic and reduce the flame to medium. Cook until softened and translucent, about 4 minutes.
- Add the white wine and reduce until almost fully evaporated. Add the capers and chicken stock, and reduce by $\frac{3}{4}$.
- Add the lemon juice and parsley and return to a simmer. Whisk in the butter and return the scallops to the pan to warm in the sauce.

TIP: Try your best to source dry packed, diver scallops. Avoid scallops which have been stored in a water solution, which will not allow your seafood to caramelize.

For additional Zakarian products and recipes, visit geoffreyzakarian.com and follow @geoffreyzakarian on Instagram.



VEAL PARMESAN

10.5" ALL-PURPOSE PAN
WITH TRIVET

VEAL PARMESAN

BY CHEF GEOFFREY ZAKARIAN

Serves: 1 Person

Pan Used: 10.5" All-Purpose Pan with Trivet

INGREDIENTS

1 1/2-ounce veal chop, bone-in

2 cups all-purpose flour

2 tablespoons + 1 teaspoon, kosher salt

4 eggs, beaten

1 tablespoon heavy cream

2 cups Italian seasoned breadcrumbs

2/3 cup canola oil

1 1/2 cups tomato sauce, warmed

2 ounces fresh mozzarella, sliced 1/4",
about 2-3 slices

1/4 cup Parmigiano-Reggiano, grated

4 basil leaves

DIRECTIONS

- Remove the bone from the veal chop by cutting along it. Reserve for cooking.
- Pound the veal chop to around 1/4" thick, and 6" in diameter. Season the veal on both sides with 1 teaspoon of kosher salt. Add the remaining kosher salt to breadcrumb mixture.
- Dredge the veal bone and cutlet in the all-purpose flour. Place the floured veal cutlet in the egg mixture, coating evenly. Finish by dredging in the seasoned breadcrumbs.
- Preheat oven to 400°F.
- Heat the canola oil over a medium high flame in the 10.5" All-Purpose Pan. When hot, place the veal chop and cutlet into the oil, splashing

any oil away from you. Reduce the heat to medium and allow the cutlet and bone to begin to brown. Turn the cutlet over after the edges start to brown, along with the bone. Repeat on the other side. Flip the cutlet and bone over twice more, to allow each side to be flipped twice.

- Drain the cutlet and bone on a rack. Top the cutlet with half of the tomato sauce, followed by the sliced mozzarella, and half of the Parmigiano-Reggiano. Bake in the oven for 6 minutes, or until the cheese is melted and bubbly.
- Finish with the remaining cheese and garnish with basil. Serve with the rest of the warm tomato sauce, and the roasted bone.

TIP: Turning the cutlet twice simulates a "double frying" technique which achieves a crispier and more flavorful crust.

For additional Zakarian products and recipes,
visit geoffreyzakarian.com and follow @geoffreyzakarian on Instagram.