



# ROASTED GARLIC & HERB FOCACCIA

9" X 13" CAST IRON PAN

# ROASTED GARLIC & HERB FOCACCIA

BY CHEF GEOFFREY ZAKARIAN

Serves: 8

Pan Used: 9" x 13" Cast Iron Pan

## INGREDIENTS

1 packet active dry yeast (2 ¼ teaspoons)

1 ½ cups warm water (105-110 degrees F)

2 teaspoons sugar

3 ¾ cups all purpose flour

2 teaspoons kosher salt

½ cup roasted garlic oil or classic extra virgin

2 tablespoons chopped fresh herbs (rosemary, thyme, oregano)

6-7 small garlic cloves, finely chopped

Flaky sea salt

## DIRECTIONS

- For the focaccia, add the warm water, sugar, and yeast packet to a 2-cup measuring cup. Stir and allow the yeast to activate for 15 minutes (yeast will bubble and become foamy).
- In the bowl of a stand mixer, add the flour, kosher salt, ¼ cup of the garlic oil, the chopped herbs and garlic cloves. Using the mixer's dough hook attachment, turn the mixer on low and combine ingredients. Then while the mixer is still running, pour in the yeast mixture. Increase the speed to medium and mix for 4-5 minutes. As needed, stop and scrape the mixture so that all of the ingredients are incorporating. After 4-5 minutes, if the dough appears to be too sticky, add an additional 4-6 tablespoons of flour. Using your hands, form the dough into a ball.
- Lightly grease a large bowl and transfer the dough. Rub a small amount of the garlic oil over the surface and cover with plastic wrap. Allow dough

to rest in a warm place (your oven or even your dryer!) for 1.5 hours or until doubled in size.

- Preheat oven to 400 degrees. Brush 2 tablespoons of the remaining oil onto the 9x13" pan. Add the dough onto the prepared pan and gently stretch the dough so that it fits the pan. Cover with plastic wrap and let sit for 20 minutes while the oven preheats. Remove the plastic wrap and brush the dough with the last of the oil. Dip your thumb in the oil and poke holes on the surface of the dough (poke all the way down until you touch the bottom of the pan). Sprinkle with extra chopped herbs and flaky sea salt. Bake for 20-25 minutes or until golden brown. Cool slightly. Slice and serve.

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**CHICKEN PICCATA**

9" X 13" CAST IRON PAN

# CHICKEN PICCATA

BY CHEF GEOFFREY ZAKARIAN

Serves: 4

Pan Used: 9" x 13" Cast Iron Pan

## INGREDIENTS

2 large boneless, skinless chicken breasts

Kosher salt & fresh cracked pepper

½ cup all purpose flour, for dredging

4 tablespoons unsalted butter

2 tablespoons olive oil

1 large shallot, finely chopped

2 large (or 3 small) cloves garlic, minced

½ cup white wine or chicken stock

3 tablespoons capers, drained

Zest and juice of 1 lemon

¼ cup fresh parsley, finely chopped, for garnish

## DIRECTIONS

- Slice each breast in half crosswise to make 4 cutlets. Pound each cutlet between two pieces of plastic wrap until you reach an even thickness (roughly ½" thick). Lightly season both sides with salt and pepper. Place the flour in a shallow bowl and dredge each piece of chicken, shaking off excess flour. Transfer to a plate.
- Heat the 9x13" pan over medium-high heat and add 1 tablespoon of the butter plus 1 tablespoon of the olive oil, swirl around to coat the pan. Once the butter and oil start to sizzle, add 2 of the cutlets and cook without moving until golden brown, about 2-3 minutes. Flip the cutlets and cook the other side for another 2-3 minutes. Transfer the chicken to a platter then repeat the process with the remaining cutlets by adding 1 more tablespoon of butter and the remaining tablespoon of oil. Transfer the cooked chicken to the platter.
- Lower the heat to medium-low, add the shallot to the pan drippings, a pinch of salt and sauté for about 1 minute, using a wooden spoon to mix shallot throughout the pan. Add the garlic and sauté for 1 minute longer. Pour in the white wine (or stock if using) and simmer until reduced, about 3 minutes. Whisk in the last 2 tablespoons of butter, the lemon juice and zest and finally the capers. Combine until sauce comes together and is emulsified. Season with salt and pepper to taste. Using two oven mitts or hand towels, pick up the pan and swirl sauce around. Using the pour spout feature, pour the piccata sauce over the chicken. Garnish with the chopped parsley. Serve.

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ZAKARIAN

**ROASTED PORK LOIN WITH MUSHROOM GRAVY**

9" X 13" CAST IRON PAN

# ROASTED PORK LOIN WITH MUSHROOM GRAVY

BY CHEF GEOFFREY ZAKARIAN

Serves: 4

Pan Used: 9" x 13" Cast Iron Pan

## INGREDIENTS

1-1.5 lbs boneless pork loin

1 tablespoon each fresh rosemary and sage, chopped

1 teaspoon fresh thyme

Kosher salt and fresh cracked pepper

1 teaspoon coriander seeds

2 cloves garlic, minced

1 tablespoon unsalted butter

1 tablespoon olive oil

10oz mixed mushrooms, chopped

1 large shallot, thinly sliced

1 cup dry sherry (or stock)

1 tablespoon balsamic vinegar

2 tablespoons fresh parsley, finely chopped

## DIRECTIONS

- Preheat the oven to 425 degrees.
- Add the chopped herbs, coriander seeds, garlic and 2 teaspoons salt + 1 teaspoon pepper to a mortar and pestle (or a small bowl). Combine ingredients to create the seasoning mix for the pork. Using a paper towel, pat the pork loin dry then rub all over with the seasoning mix. Place the pork on the 9x13" pan, lightly drizzle with olive oil and place in the oven. After 15 minutes, lower the oven temperature to 325 degrees then roast for another 10 minutes or until the pork reaches an internal temperature of 145 degrees. Remove the meat from the oven, place on a carving board, squeeze half a lemon over the loin and tent with foil.
- In the same 9x13" pan with the drippings, add the 1 tablespoon of butter and the 1 tablespoon of oil over medium-high heat on the

stove. Once butter is melted and starting to sizzle, add the shallot and sauté for about 1 minute. Add the mushrooms and sauté for 7-8 minutes or until the mushrooms start to brown and caramelize (spread the mushrooms across the pan, in a single layer to allow for caramelization). Season mushroom mixture with a big pinch of salt. Gently pour in the dry sherry (or stock, if using) and continue to cook until the liquid has slightly reduced, about 2 minutes. Add in the balsamic vinegar and bring to a low boil. Simmer the mixture for about a minute and season the gravy with salt and pepper to taste. Slice the rested pork loin and place on a serving platter. Using two oven mitts or hand towels, pick up the pan and swirl around the sauce. Using the pour spout feature, pour the mushroom gravy over the meat and garnish with the chopped parsley. Serve.

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**CARAMEL APPLE GALETTE WITH  
BOURBON CARAMEL SAUCE**

9" X 13" CAST IRON PAN

# CARAMEL APPLE GALETTE WITH BOURBON CARAMEL SAUCE

BY CHEF GEOFFREY ZAKARIAN

Serves: 4 to 6

Pan Used: 9" x 13" Cast Iron Pan

## INGREDIENTS

1 ½ cups AP flour

2 tablespoons sugar

7 tablespoons cold butter, cubed

¼ teaspoon salt

¼ cup plus 1 tablespoon ice water

Egg wash

Turbinado sugar

3 apples, peeled & sliced

¼ cup brown sugar

1 ½ tablespoons AP flour

½ lemon

1 teaspoon cinnamon

1 cup sugar

6 tablespoons butter, cut into pieces

½ cup heavy cream

¼ cup bourbon

## DIRECTIONS

- *For the galette*, In a medium bowl, combine the flour and sugar then add in the cold butter cubes. Using a pastry cutter, work butter into small pea-sized pieces. Add the salt and ice water to combine just enough to form the dough. Do not knead, simply form a round disk then wrap in plastic and refrigerate for 1 hour. Dust a clean surface with flour and roll out the dough to 1/8" thick. Cut to fit the 9x13" pan and place dough into the pan.
- *For the apples*, Mix apples, brown sugar, flour, juice from ½ a lemon and cinnamon together in a large bowl. Cover with plastic wrap and refrigerate until ready to use.
- *For the bourbon caramel sauce*, Add the granulated sugar to a medium saucepan. Cook over medium heat, stirring constantly with a wooden spoon. Once sugar has melted, add in softened pieces of butter (the mixture will quickly start to bubble) and stir until the butter has completely melted, 1-2 minutes. Slowly add in the heavy cream and bourbon (if using), stirring constantly (the mixture will start to bubble again) until combined. Bring mixture to a boil and allow to cook for 1 minute. Remove from heat and cool slightly until ready to use.
- *For assembly*, Preheat the oven to 400 degrees. Grab the prepared 9x13" pan with the dough and arrange the apples (not the juices) into the center of the dough, leaving a 2-3" border all around. Gently fold the edges of the dough around the apple filling to form the galette, overlapping the dough as needed. Gently press to seal the edges and drizzle some of the caramel sauce over the filling. Brush the crust with the egg wash mixture (1 egg beaten plus 1 tablespoon milk) and sprinkle with turbinado sugar.
- Bake until the filling is bubbling and the crust is golden, 35-40 minutes. Allow to cool for 10 minutes then drizzle with extra caramel sauce. Slice and serve.

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