



ZAKARIAN

BY

DASH



# POMMES DUCHESS

BY CHEF GEOFFREY ZAKARIAN

8" Nonstick Cast Iron Skillet



## INGREDIENTS

*Yields: 4 Servings*

*Cooking Time: 1 Hour, 20 Minutes*

2 pounds russet potatoes, peeled  
and cut into 1" pieces (about 4)

¼ cup heavy cream

1 stick unsalted butter, plus more  
for greasing the baking dish

2 egg yolks

½ cup grated Gruyère cheese

⅛ teaspoon nutmeg, freshly grated

Kosher salt

Fresh ground pepper

## DIRECTIONS

- In a large pot, combine the potatoes, 1 teaspoon salt and enough cold water to cover. Bring to a boil over high heat. Lower the heat and simmer until fork tender, 10-12 minutes. Drain the potatoes and then press through a ricer or food mill and put back into the pot they were cooked in. Place over low heat for a few minutes to dry the potatoes.
- Heat the cream and 1/2 stick of the butter in a saucepan over medium-low heat until the butter melts and the cream is warm but not hot. Stir the mixture into the potatoes. Mix in the egg yolks and season with salt and pepper. Add cheese and nutmeg.
- Preheat the oven to 400°F. Grease the 8" Cast Iron Skillet with butter.
- Melt the remaining 1/2 stick butter in a small pot over low heat.
- Fill a piping bag fitted with a star tip with the mashed potatoes. Into the prepared Skillet, pipe the potatoes in a circular motion, about 3" in diameter, starting from the outside and filling in a circle. Finish by piping upwards for a nice swirl on top. Repeat to fill the entire dish, so the potatoes are snug to each other. Brush the top with the melted butter. Bake in the oven until golden brown, 30-40 minutes.

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# BLUEBERRY STREUSEL

BY CHEF GEOFFREY ZAKARIAN

8" Nonstick Cast Iron Skillet



## INGREDIENTS

*Yields: 4 Servings*

*Cooking Time: 30 Minutes*

### For the Streusel:

¼ cup + 2 tablespoons flour,  
all-purpose

3 tablespoons sugar, granulated

3 tablespoons dark brown sugar

½ teaspoon allspice, ground

3 tablespoons butter, unsalted,  
cut into small pieces

⅛ teaspoon Kosher salt

### For the Blueberry Mixture:

2 tablespoons butter, cut into  
small pieces

2 tablespoons cornstarch

3 cups blueberries, frozen

¼ cup sugar

Zest and juice of 1 lemon

½ teaspoon clove, ground

Vanilla ice cream, optional

## DIRECTIONS

### For the Streusel:

- Combine all ingredients in a bowl and work with your fingers until small pieces are formed and the mixture comes together into a crumble.

### For the Blueberry Mixture:

- Preheat the oven to 375°F.
- Combine all of the ingredients in a medium-sized bowl and mix evenly to distribute. Place the mixture into the 8" Cast Iron Skillet and top with the streusel mixture.
- Bake for 30 minutes, or until the top is golden and the sides are bubbly. Serve with ice cream.

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# SPINACH AND BROWN RICE GRATIN

BY CHEF GEOFFREY ZAKARIAN

8" Nonstick Cast Iron Skillet



## INGREDIENTS

*Yields: 4 Servings*

*Cooking Time: 45 Minutes*

2 tablespoons butter, unsalted

1 cup onion, finely chopped

2 cloves garlic, minced

1 tablespoon flour

3/4 cup milk, warm

1 1/2 cups brown rice, precooked

1 cup packed spinach,  
cooked and chopped

1/2 cup pine nuts

Zest and juice of 1 lemon

1/2 cup Parmesan cheese, ground

1/4 cup parsley, finely chopped

1/4 cup panko breadcrumbs

Kosher salt

Fresh cracked pepper

## DIRECTIONS

- Preheat the oven to 400°F.
- In the 8" Cast Iron Skillet, melt the butter over a medium flame. Add the onion and garlic, stirring often until the mixture is softened, about 5 minutes. Add the flour by dusting over the top.
- Continue to cook the mixture for 1 more minute. Add the milk and stir until the mixture returns to a simmer and thickens, about 3 minutes.
- Add the rice, spinach, pine nuts, lemon zest and juice, and half of the Parmesan cheese. Season with salt and pepper.
- Combine the remaining cheese along with the parsley and panko, and top the rice mixture.
- Bake for 30 minutes, or until golden.

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# SKILLET S'MORES DIP

BY CHEF GEOFFREY ZAKARIAN

8" Nonstick Cast Iron Skillet



## INGREDIENTS

*Yields: 4-6 Servings*

*Cooking Time: 20 Minutes*

- 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 a 8" Nonstick Cast Iron Skillet on medium low heat and then add the chocolate chips to completely cover the bottom of the pan.
- Melt chocolate over medium heat on 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.

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