

WOLFGANG
PUCK

RECIPES



Wolfgang Puck shaped the modern culinary landscape: he was the first celebrity chef, the inventor of fusion cuisine, the first in farm-to-table. His work is inspired by California living, and an insistence on only the freshest ingredients. From his legendary fine dining icons, his entrepreneurial spirit has built an empire—from dining, to catering, to products for the home—touching the lives of millions around the globe. Today, as always, Chef Puck is earnestly, restlessly, tirelessly at work behind the scenes inventing what's next. He is driven by a genuine love of his craft, a passion for what's possible, and its potential to change the world.



Chinois Minced Garlic Chicken

Makes 4 servings

1 pound ground chicken	2 tablespoons hoisin sauce
3 green onions, sliced	2 tablespoons peanut oil
1/2 red bell pepper, diced	1 1/2 tablespoons finely chopped garlic
Kosher salt and freshly ground pepper to taste	1 tablespoon finely chopped fresh ginger
1/4 cup seasoned rice wine vinegar	1/4 teaspoon crushed red chili pepper
1/4 cup dry white wine	2 tablespoons chopped fresh mint or cilantro
2 tablespoons soy sauce	1 head iceberg lettuce, cut into cups

- 1 In a large mixing bowl, mix together the ground chicken, green onions, and bell pepper; season with kosher salt and pepper, then form into a large patty to fit in an 11" Skillet.
- 2 To make the sauce, mix together the rice wine vinegar, white wine, soy sauce, and hoisin sauce in a bowl or measuring cup; set aside.
- 3 Heat an 11" Skillet over medium-high heat then add the oil. Once oil is hot, carefully place the ground chicken patty into the skillet. Brown on one side, then carefully break up and add the garlic, ginger, and crushed red chili pepper. Continue to stir for about 5 minutes or until the chicken is thoroughly browned. Add the sauce and cook for about 5 minutes while continuing to stir, or until the liquid has just evaporated.
- 4 Remove from heat, taste and adjust seasoning, then stir in the mint or cilantro.
- 5 Serve in lettuce cups.



Fresh Mushroom Sauce

Makes about 1 1/2 cups

2 tablespoons extra-virgin olive oil

1/4 pound wild mushrooms, such as chanterelles and shiitakes, cleaned and thinly sliced

1/4 pound button mushrooms, cleaned and thinly sliced

1 tablespoon minced shallots

1 tablespoon minced garlic

1/2 cup port wine

1 cup beef stock or good-quality canned beef broth, or chicken stock or broth

2 tablespoons hoisin sauce (optional)

6 tablespoons unsalted butter, cut into 6 pieces

Kosher salt and freshly ground black pepper

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- 1 Heat a 2.5-Qt. Saucepan over medium-high heat and add the olive oil. As soon as the oil is hot enough to swirl freely, add the mushrooms, shallots, and garlic. Sauté, stirring continuously, until the mushrooms begin to brown slightly, 3 to 4 minutes.
 - 2 Add the port and boil until it has reduced by half its volume, 4 to 5 minutes.
 - 3 Add the stock or broth, bring it to a boil, and continue boiling until it has reduced by about one-third and the sauce has thickened slightly, 5 to 7 minutes.
 - 4 Reduce the heat to low. Whisk in the hoisin sauce if desired. A piece at a time, whisk in the butter until completely melted. Taste and adjust seasoning.
 - 5 Serve sauce over your favorite grilled, sautéed or roasted meats.



Spiced Carrot and Orange Soup with Minty Yogurt

Makes 4-6 servings

For the Soup:

4 tablespoons unsalted butter
2 pounds carrots, peeled, trimmed, and thinly sliced
1 onion, peeled and thinly sliced
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground turmeric
2-4 tablespoons light brown sugar
1 cup fresh orange juice
Salt and freshly ground white pepper to taste
6 cups chicken broth, vegetable broth, or water

For the Minty Yogurt:

1 cup plain yogurt, drained if runny
1 tablespoon finely chopped fresh mint
Salt and freshly ground white pepper to taste
4 fresh mint sprigs for garnish (optional)

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- 1** In a 6-Qt. Stockpot, melt the butter over medium heat. Add the carrots and onion and sauté, stirring frequently, until they look bright and glossy, 5 to 6 minutes. Sprinkle in the cinnamon, ginger, turmeric, and 2 tablespoons of the brown sugar and continue sautéing, stirring continuously, for 1 minute more. Add the orange juice and stir to deglaze. Raise the heat slightly, bring the juice to a boil, and continue boiling, stirring occasionally, until the juice reduces to 1/2 cup, about 5 minutes. Season lightly with salt and white pepper.
 - 2** Stir in the broth and bring the liquid to a boil. Reduce the heat to low, cover the stockpot, and simmer gently until the carrots are very tender, about 30 minutes. Using an immersion blender, puree the soup. Taste the soup and adjust seasoning and sugar.
 - 3** In a small bowl, stir together the yogurt, mint, salt, and white pepper. Ladle soup into bowls then garnish with a dollop of minty yogurt and a mint sprig before serving.



Crêpes

Makes 10-12 crêpes

3/4 cup all-purpose flour

1/4 teaspoon salt

1 teaspoon sugar

3 large eggs

3 tablespoons unsalted butter, melted (divided)

1 1/2 cups milk

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- 1 Put the flour, salt, and sugar in the bowl of a food processor fitted with the steel blade and turn the processor on (or mix the batter using a blender). With the machine running, add the eggs, 2 tablespoons of the melted butter, and the milk through the feed tube. Process for 1 minute. Transfer to a bowl, cover with plastic wrap, and allow to sit at room temperature for 1 hour, or refrigerate overnight.
 - 2 Heat an 8" Skillet over medium-high heat until it feels hot when you hold your hand above it. Brush lightly with some of the remaining melted butter. Ladle about 3 tablespoons of batter (1/2 ladleful) into the skillet and tilt or swirl to spread the batter evenly. Cook for about 2 minutes or until the crêpe's surface is covered with bubbles, edges can be easily lifted away, and underside is golden. Flip the crêpe using a thin spatula and cook the other side for 30 seconds, then transfer to a plate.
 - 3 Repeat with the remaining batter, stacking the crêpes as you go along. Fill and serve as desired.
 - 4 If you aren't using the crêpes right away, stack them between pieces of parchment or wax paper, wrap them in foil, and refrigerate or freeze.



Pasta Bolognese

6 servings (plus a batch of sauce to freeze)

For the Bolognese Sauce:

4 tablespoons extra-virgin olive oil (divided)

1 lb. lean ground beef

Kosher salt and fresh pepper to taste

1 small shallot, minced

2 garlic cloves, minced

1/2 cup dry red wine

5 pounds Roma tomatoes, cored, blanched, seeded, peeled and finely chopped

3 tablespoons tomato paste

1 teaspoon granulated sugar

1 bouquet garni (incl. 4 sprigs parsley, 2 sprigs rosemary, 2 sprigs basil, 2 bay leaves)

1 teaspoon whole peppercorns, tied in a sachet made of cheesecloth

1 teaspoon oregano

1 medium onion, finely diced

1 medium carrot, peeled and diced

1 medium celery stalk, finely diced

2 cups chicken broth

For the Pasta:

1 lb. dry pasta of your choice

2 tablespoons unsalted butter

2 tablespoons olive oil (divided)

3/4 cup chicken broth

3/4 teaspoon fresh oregano, minced

3 tablespoons fresh parsley, minced

1/3 cup Parmesan cheese, grated

- 1 Heat 2 tablespoons olive oil in an 11" Skillet over medium heat. Add the beef and cook for 5 minutes or until lightly browned, breaking beef into small pieces; season with salt and pepper. Add the shallots and garlic and sauté for 3 minutes or until softened. Strain beef to remove fat. Deglaze the skillet with the wine.
- 2 Transfer beef and wine to a 6 Qt. Stockpot over medium heat. Simmer for 3 minutes, stirring often, or until wine has evaporated. Stir in the tomatoes, tomato paste, and sugar. Add the bouquet garni, peppercorn sachet, 1 teaspoon salt and the oregano. Bring to a boil, reduce the heat, then simmer uncovered for 45 minutes, stirring every 5 minutes.
- 3 Heat remaining 2 tablespoons olive oil in the 11" Skillet over medium-high heat. Add the onions and carrots and sauté for 1 minute, then add the celery and sauté for 1 more minute until translucent. Taste and adjust seasoning.
- 4 Remove bouquet garni and sachet from sauce, then stir in the vegetables and broth. Simmer for 1 hour or until thick, stirring occasionally. Taste and adjust seasoning. Set aside half the sauce for this dish and freeze the rest. Wipe out the stockpot.
- 5 Cook pasta in salted water per box directions until al dente. Heat butter and 1 tablespoon olive oil in the 6 Qt. Stockpot over medium heat. Stir in the reserved bolognese sauce, broth and oregano; bring to a simmer. Add cooked and drained pasta, remaining 1 tablespoon olive oil, parsley and Parmesan. Divide into bowls, garnish as desired, and serve topped with additional Parmesan.

