

COPYCAT SPICES

CUSTOM EDITION

A COPYCAT FALL & PUMPKIN SPICE COLLECTION

THE COPYCAT FALL COOKBOOK

Your favorite restaurant dishes, made in your own kitchen — hand-picked, tested, and photographed.

● 57 RECIPES

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A Copycat Fall & Pumpkin Spice Collection

The Copycat Cookbook

FALL & PUMPKIN SPICE EDITION • 57 RECIPES

October 14, 2026

Compiled, tested, and typeset by the Copycat Spices kitchen. Set in Playfair Display,
Source Serif 4, and Source Sans 3.

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re-creations — not affiliated with, authorized by, or endorsed by the originals.

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— FOREWORD

A Note From Our Kitchen

There's a particular kind of magic in recreating a dish you love. The first bite of something homemade that tastes right. The moment your kitchen fills with a smell that makes everyone wander in to ask what's cooking.

That feeling is why Copycat Spices exists. We spend our days reverse-engineering the dishes people crave most — testing brines, chasing the exact ratio in a signature sauce, and figuring out how a restaurant gets that crust, that pull, that color — so you can make them at home for a fraction of the price, exactly how you like them.

This cookbook is yours — 57 recipes, hand-picked, and put together to live on the counter, not lost in a browser tab. Each recipe here was photographed, tested, and written to be genuinely easy to follow on a busy weeknight. No mystery steps, no restaurant secrets held back — just the real technique that makes each dish work.

You chose every page. The sauces your family asks for, the comfort food that tastes like a road trip, the dessert that ends every holiday — they're all here, together, in one book.

Thank you for cooking with us. We can't wait to see what you put on your table.

Warmly, the Copycat Spices team

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FALL & PUMPKIN SPICE

01
COCKTAILS

10 RECIPES



Nº 01

— DEATH AND CO • COPYCAT

Death & Co Oaxacan Old Fashioned

Death & Co's Oaxacan Old Fashioned (also spelled Oaxaca Old Fashioned) — 1½ oz reposado tequila, ½ oz mezcal, agave nectar, and 2 dashes Angostura bitters — is the drink that launched the US mezcal renaissance.

PREP
5 min

COOK
0 min

SERVES
1 cocktail

LEVEL
Easy

CAL
160

01 Ingredients

- 1½ oz reposado tequila (El Tesoro, Olmeca Altos, or Espolón)
- ½ oz mezcal (Del Maguey Vida or another espadín mezcal)
- 1 tsp agave nectar
- 2 dashes Angostura bitters (the printed cookbook spec — fully authentic)
- 1 dash Bittermens Xocolatl Mole Bitters (optional — the chocolate-chili bitters the bar is reputed to pour)
- 1 wide strip orange peel (from a fresh orange, for the flamed garnish)
- Ice for stirring + 1 large 2-inch cube for serving

WHY IT WORKS

Death & Co opened at 433 East 6th Street in Manhattan's East Village in January 2007, founded by David Kaplan and Alex Day.

02 Method

- 1 Chill your glass.** Set a rocks glass in the freezer for 5 minutes, or fill it with ice water for 1 minute then discard. A chilled glass slows dilution from the serving cube.
- 2 Build and stir.** Combine the tequila, mezcal, agave nectar, Angostura bitters, and mole bitters (if using) in a mixing glass or pint glass. Fill two-thirds with ice. Stir continuously with a bar spoon for 25 to 30 seconds — the outside of the glass should feel very cold. Do not shake.
- 3 Strain over the large cube.** Place one large 2-inch ice cube in the chilled rocks glass. Strain the cocktail over it using a Hawthorne strainer or small fine-mesh strainer.
- 4 Flame the orange peel.** Cut a 1-by-2-inch strip of orange peel using a wide vegetable peeler. Hold it skin-side toward the drink, about 4 inches above the glass, with a lighter flame between them. Heat the skin side for 2 to 3 seconds. Pinch the peel sharply — the oils spray through the flame and mist across the drink's surface with a brief flare. Run the expressed peel around the rim of the glass and drop it in.
- 5 Serve immediately.** The drink is at its best in the first 15 minutes when the orange aromatics from the peel are still present on the surface.



Nº 02

— DUNKIN' · COPYCAT

Harvest Spiced Chai

Make Dunkin's new fall 2026 Harvest Spiced Chai at home — chai concentrate with a coconut flavor note, whole milk, and homemade marshmallow cold foam, finished with cinnamon sugar. Ready in 5 minutes.

PREP	COOK	SERVES	LEVEL	CAL
5 min	0 min	1	Easy	280

01 Ingredients

CHAI BASE:

- ½ cup (4 oz) Oregon Chai or Tazo chai concentrate
- ½ cup (4 oz) whole milk — or oat milk for dairy-free
- ¼ teaspoon pure coconut extract (not imitation if possible; go light — start with ⅛ tsp if uncertain)
- 1 cup ice cubes

MARSHMALLOW COLD FOAM:

- 2 tablespoons heavy cream
- 2 tablespoons whole milk
- 1 teaspoon marshmallow fluff (Jet-Puffed or similar)
- ⅛ teaspoon pure vanilla extract

CINNAMON SUGAR TOPPING:

- ½ teaspoon granulated sugar
- ¼ teaspoon ground cinnamon

Harvest Spiced Chai CONTINUED

02 Method

- 1 **Make the cinnamon sugar.** Mix the granulated sugar and ground cinnamon together in a small bowl or ramekin. Set aside. This takes 10 seconds and should be done first so it's ready to sprinkle immediately after the foam goes on.
- 2 **Make the marshmallow cold foam.** Combine the heavy cream, whole milk, marshmallow fluff, and vanilla extract in a small bowl, jar, or the cup of a handheld milk frother. Froth with a handheld frother for 30–45 seconds, moving it up and down through the liquid, until the mixture has roughly doubled in volume and holds a soft, slow-flowing texture. It should be thicker than milk but not stiff like whipped cream — spoonable, with a slight airy sheen. Set aside at room temperature while you build the drink.
- 3 **Build the chai base.** Fill a 16 oz glass with ice. Pour the chai concentrate over the ice. Add the coconut extract — start with 1/8 teaspoon if this is your first time making it; the coconut should be a background softener, not a feature. Pour the cold whole milk over the top. Stir once or twice to combine.
- 4 **Add the cold foam.** Spoon or pour the Marshmallow Cold Foam over the surface of the drink. Spoon it on from the edge of the glass so it layers on top rather than sinking straight in. Aim for a foam layer about 1/2 inch thick. It will float naturally on the drink.
- 5 **Finish with cinnamon sugar.** Pinch the cinnamon sugar between your fingers and sprinkle it directly over the foam in an even layer. Don't over-apply — the amount listed is about right for the drink size. Drink immediately through a wide straw, which lets you pull some cold foam with every sip.

WHY IT WORKS

Dunkin's Harvest Spiced Chai is built from chai syrup and a coconut flavor shot combined with whole milk, then topped with Marshmallow Cold Foam and finished with a cinnamon sugar dusting.



Nº 03

DUNKIN' • COPYCAT

Nutty Pumpkin Iced Protein Latte

Make Dunkin's fall 2026 Nutty Pumpkin Iced Protein Latte at home — espresso over ice, ultra-filtered protein milk, and a toasted hazelnut-pumpkin syrup made with real hazelnuts and real pumpkin.

PREP	COOK	SERVES	LEVEL	CAL
10 min	8 min	1	Easy	235

01 Ingredients

HAZELNUT-PUMPKIN SYRUP (MAKES ABOUT 3/4 CUP — ENOUGH FOR 6–8 DRINKS):

- 1/3 cup whole raw or roasted hazelnuts
- 1/2 cup water
- 1/2 cup (100g) packed brown sugar
- 3 tablespoons pure pumpkin purée (not pumpkin pie filling)
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/8 teaspoon ground nutmeg

- 1/8 teaspoon ground cloves
- 1 teaspoon pure vanilla extract
- Pinch of fine salt

PER LATTE:

- 2 shots espresso (2 oz / 60ml)
- 2 tablespoons hazelnut-pumpkin syrup (adjust 1½–3 tbsp to taste)
- 10 oz (1¼ cups) fairlife 2% ultra-filtered milk, cold
- Ice

Nutty Pumpkin Iced Protein Latte

CONTINUED

02 Method

- 1 Toast the hazelnuts.** In a dry skillet over medium heat, toast the hazelnuts for 3–4 minutes, stirring frequently, until they smell nutty and the skins begin to crack. Remove from heat immediately — they go from toasted to bitter very quickly. Let cool 2 minutes, then roughly crush or chop them (a heavy cup or flat-bottom glass works; you want broken pieces, not flour). Toasting is what unlocks the real hazelnut flavor — skip it and the syrup tastes flat.
- 2 Make the syrup.** In a small saucepan over medium-low heat, combine the water, brown sugar, pumpkin purée, cinnamon, ginger, nutmeg, cloves, and salt. Stir until the sugar dissolves and the mixture just begins to steam — about 3 minutes. Add the crushed toasted hazelnuts. Reduce heat to low and simmer gently for 5 minutes, stirring occasionally. The hazelnuts will release their oils into the syrup. Remove from heat and stir in vanilla. Let steep for 10 minutes (longer is better — up to 30 minutes deepens the hazelnut note significantly). Strain through a fine-mesh strainer, pressing the hazelnut pieces to extract all the flavored oil. Pour into a jar and cool to room temperature. Refrigerate. Keeps 10 days.
- 3 Pull your espresso shots.** Pull 2 shots (about 2 oz total) and stir in the hazelnut-pumpkin syrup while the espresso is still warm — hot espresso dissolves the syrup immediately. Let the espresso-syrup mixture cool 3–5 minutes at room temperature, or speed this up with 5 minutes in the fridge.
- 4 Build the iced latte.** Fill a 16 oz glass with ice. Pour the cooled espresso-syrup mixture over the ice, then pour the cold ultra-filtered milk over that. Stir gently once. The drink should be a warm caramel-pumpkin color — the pumpkin purée in the syrup gives it a slight reddish-orange tint against the white milk. No foam, no topping.
- 5 Taste and adjust.** Two tablespoons of syrup is the target balance — the pumpkin is present, the hazelnut is in the background, the espresso carries through. For more hazelnut prominence, go to 2½ tablespoons. For a drier, more espresso-forward result, pull back to 1.5. The ultra-filtered milk's slight creaminess softens the spice edge compared to regular milk.

WHY IT WORKS

Three things: the milk base, the hazelnut flavor, and the topping. The Pumpkin Spice Signature Latte uses regular whole milk (~8g protein), gets whipped cream, caramel drizzle, and a pumpkin spice dusting.



Nº 04

— DUNKIN' · COPYCAT

Pumpkin Cloud Dunkalatte

Make Dunkin's new fall 2026 Pumpkin Cloud Dunkalatte at home — espresso, coffee-infused milk, pumpkin swirl, sweet cold foam, and cinnamon sugar.

PREP	COOK	SERVES	LEVEL	CAL
8 min	0 min	1	Easy	290

01 Ingredients

COFFEE MILK BASE:

- 8 oz (1 cup) whole milk — cold
- 1½ tablespoons Torani Dark Roast Coffee Syrup (or Monin Coffee Syrup; see note for cold brew substitute)

PER DRINK:

- 2 shots espresso (2 oz / 60ml), cooled to room temperature
- 2 tablespoons Torani Pumpkin Pie Sauce (or homemade pumpkin swirl — see variation below)
- Ice

SWEET COLD FOAM:

- 3 tablespoons heavy cream
- 1 tablespoon whole milk
- 1 teaspoon granulated sugar
- ¼ teaspoon pure vanilla extract

CINNAMON SUGAR TOPPING:

- ½ teaspoon granulated sugar
- Pinch of ground cinnamon

Pumpkin Cloud Dunkalatte

CONTINUED

02 Method

- 1 Make the coffee milk.** Stir the Torani Dark Roast Coffee Syrup into the cold whole milk until fully combined — about 15 seconds of stirring or a quick shake in a jar. The milk should taste noticeably coffee-flavored, lightly sweet. This is the Dunkalatte base: coffee flavor in the milk, not just in the espresso. Taste it and adjust — add another half-tablespoon of syrup if you want a stronger coffee-milk character. Set aside in the fridge while you pull the espresso.
- 2 Brew and cool the espresso.** Pull 2 shots (about 2 oz) and stir in the 2 tablespoons of pumpkin swirl while the espresso is warm — the swirl dissolves cleanly into warm espresso, preventing any gummy pooling at the bottom of the glass. Let the espresso-swirl mixture cool to room temperature; 5 minutes resting on the counter is usually enough. If you're in a hurry, set the small container in an ice bath for 2 minutes.
- 3 Make the sweet cold foam.** Combine heavy cream, whole milk, sugar, and vanilla in a small jar or wide cup. Froth with a handheld milk frother for 20–30 seconds until thickened to soft, pourable peaks. It should pour slowly but not be stiff — you want a foam that floats cleanly on top of the drink without immediately sinking. Don't over-froth. Set aside.
- 4 Mix the cinnamon sugar.** Stir the ½ teaspoon sugar and pinch of cinnamon together on a small plate. This takes 10 seconds and is worth doing separately so the ratio is right when you dust.
- 5 Build the drink.** Fill a 16 oz glass with ice. Pour the cooled espresso-pumpkin-swirl mixture over the ice. Pour the coffee milk over the espresso. Stir once gently to integrate — you want the pumpkin swirl, espresso, and coffee milk to blend lightly but not be completely uniform (a little layered contrast is fine).
- 6 Add the sweet cold foam.** Pour the foam over the back of a spoon held just above the milk surface — this slows the pour and lets the foam float in a distinct layer rather than sinking. A generous layer about ½ inch thick is the goal.
- 7 Dust with cinnamon sugar.** Hold a small fine-mesh strainer over the foam and tap in the cinnamon-sugar mixture for an even dusting, or just pinch and sprinkle directly. This is the finishing touch Dunkin' adds — the cinnamon fragrance hits before the first sip.

WHY IT WORKS

A Dunkalatte uses coffee-infused milk as its liquid base. In a standard latte, the milk is plain — all the coffee flavor comes from the espresso shots alone.



Nº 05

DUNKIN' • COPYCAT

Pumpkin Pie Coffee Chiller

Make Dunkin's new fall 2026 Pumpkin Pie Coffee Chiller at home — frozen pumpkin coffee with marshmallow cold foam drizzled inside the cup, topped with whipped cream, caramel, and cinnamon sugar.

PREP

5 min (plus 4+ hrs to freeze coffee cubes)

COOK

0 min

SERVES

1

LEVEL

Easy

CAL

340

01 Ingredients

COFFEE ICE CUBES (MAKE AHEAD — AT LEAST 4 HOURS, IDEALLY OVERNIGHT):

- 1 cup (8 oz) freshly brewed very strong coffee or cold brew concentrate — cooled to room temperature, then frozen in an ice cube tray

MARSHMALLOW COLD FOAM:

- 3 tablespoons cold heavy cream
- 1 tablespoon marshmallow fluff (Jet-Puffed or any marshmallow spread)
- ¼ teaspoon pure vanilla extract

COFFEE CHILLER BASE:

- About 1½ cups (roughly 10–12 cubes) coffee ice cubes
- ⅓ cup whole milk or half-and-half — cold
- 3 tablespoons Torani Pumpkin Pie Sauce or homemade pumpkin swirl (see body for recipe)
- 1 teaspoon simple syrup, optional — the pumpkin sauce is already sweet; add only if you want a sweeter drink

TOPPINGS:

- 3–4 tablespoons canned or homemade whipped cream
- 1 teaspoon caramel sauce or caramel drizzle
- ½ teaspoon cinnamon sugar (1 part ground cinnamon to 2 parts granulated sugar)

Pumpkin Pie Coffee Chiller

CONTINUED

02 Method

- 1 Make the coffee ice cubes the night before.** Brew a cup of very strong coffee — use 2× the normal ratio of grounds to water, or use cold brew concentrate straight from the bottle. Let it cool to room temperature (about 15 minutes), then pour into a standard ice cube tray. Freeze for at least 4 hours, or overnight. One tray makes enough for 2–3 drinks. Once frozen, transfer the cubes to a zip bag if you're storing them for more than a day.
- 2 Make the marshmallow cold foam.** Combine the cold heavy cream, marshmallow fluff, and vanilla extract in a small jar or measuring cup. Using a handheld milk frother, froth on high for 25–30 seconds until the mixture thickens to a pourable consistency — thicker than milk, thinner than whipped cream, with soft peaks that slowly flatten. Do not over-froth to stiff peaks; it needs to drizzle. Set aside.
- 3 Drizzle the foam inside the cup.** Take a clear 20–24 oz cup and tilt it slightly. Using a squeeze bottle, spoon, or by pouring from the jar, drizzle the marshmallow foam slowly around the inside walls in a circular motion, rotating the cup as you go. Aim for an even coating — you should see distinct white streaks through the cup from the outside. This step takes about 20 seconds. Do not tilt the cup once coated or the foam runs to one side.
- 4 Blend the Coffee Chiller base.** Add the coffee ice cubes, cold milk or half-and-half, pumpkin swirl, and simple syrup (if using) to a blender. Blend on high for 15–20 seconds until completely smooth — no visible ice chunks, thick and creamy like a soft-serve milkshake. If it's too thick to blend, add one additional tablespoon of milk and pulse. If it's too loose (less thick than a Dairy Queen Blizzard), add 3–4 more coffee ice cubes and re-blend.
- 5 Pour the base into the prepared cup.** Pour the blended coffee base into the marshmallow-coated cup in a steady stream. The frozen base should fill the cup to about an inch below the rim. Don't swirl or stir — you want the foam coating to stay on the walls.
- 6 Top and serve immediately.** Pile whipped cream on top. Drizzle caramel sauce over the whipped cream in a slow back-and-forth motion. Mix the cinnamon sugar together and dust it over the top through a small strainer, or pinch and sprinkle directly. Insert a wide boba-style straw and serve immediately — the blended base firms up if it sits, making it harder to sip.

WHY IT WORKS

A Coffee Chiller is Dunkin's frozen blended coffee format — similar in texture to a Frappuccino or milkshake, but built on their brewed coffee rather than espresso shots. It's blended with ice and a creamy element until smooth and thick.



Nº 06

DUNKIN' • COPYCAT

Pumpkin Spice Signature Latte

Make Dunkin's fall 2026 Pumpkin Spice Signature Latte at home — espresso, pumpkin spice syrup made with real pumpkin, steamed milk, whipped cream, and caramel drizzle. Ready in 10 minutes for about \$0.75 vs. \$5.49+ at the drive-through.

PREP	COOK	SERVES	LEVEL	CAL
5 min	8 min	1	Easy	275

01 Ingredients

PUMPKIN SPICE SYRUP (MAKES ABOUT 3/4 CUP — ENOUGH FOR 6–8 LATTES):

- ½ cup water
- ½ cup (100g) packed brown sugar
- 3 tablespoons pure pumpkin purée (not pumpkin pie filling)
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- ⅛ teaspoon ground cloves
- ⅛ teaspoon ground allspice

- 1 teaspoon pure vanilla extract

PER LATTE (HOT OR ICED):

- 2 shots espresso (about 2 oz / 60ml), or ¾ cup double-strength dark roast coffee
- 2 tablespoons pumpkin spice syrup (adjust to taste, start with 1½ tbsp)
- 6 oz (¾ cup) whole milk — cold for iced, frothed/steamed for hot
- Whipped cream (store-bought or homemade)
- 1 teaspoon caramel sauce
- Pinch of pumpkin pie spice or cinnamon sugar, for dusting

Pumpkin Spice Signature Latte

CONTINUED

02 Method

- 1 Make the pumpkin spice syrup.** Combine water, brown sugar, pumpkin purée, cinnamon, ginger, nutmeg, cloves, and allspice in a small saucepan over medium heat. Stir constantly until the sugar fully dissolves and the mixture just begins to bubble at the edges — about 3–4 minutes. Do not boil hard; you want a gentle simmer. Remove from heat and stir in vanilla extract. Pour through a fine-mesh strainer into a jar or squeeze bottle, pressing the pumpkin solids to extract all the flavor. Let the syrup cool to room temperature before using in a hot latte, or refrigerate immediately for iced drinks.
- 2 Brew the espresso.** Pull 2 shots of espresso (about 2 oz total) using your preferred method — espresso machine, moka pot, or AeroPress. If using drip coffee as a substitute, brew $\frac{3}{4}$ cup at double the normal coffee-to-water ratio. Strong espresso delivers the authentic Signature Latte character; the pumpkin syrup and milk round out any bitterness.
- 3 Hot latte: steam the milk.** Pour 6 oz of whole milk into a frothing pitcher. Using a steam wand or handheld frother, heat to 140–150°F while creating microfoam — tiny bubbles incorporated throughout the milk rather than large foam sitting on top. This is what gives a latte its smooth, silky texture. If you don't have a steam wand, heat the milk in a small saucepan until steaming (do not boil), then froth with a handheld frother for 30 seconds.
- 4 Assemble the hot latte.** Add 2 tablespoons of pumpkin spice syrup to a 10–12 oz mug. Pour in the two shots of espresso and stir until the syrup fully dissolves into the espresso — this takes about 5 seconds of stirring and prevents the syrup from pooling at the bottom. Pour in the steamed milk, holding back the foam with a spoon and then spooning the foam over the top. Add whipped cream on top of the foam. Drizzle 1 teaspoon of caramel sauce over the whipped cream in a spiral. Finish with a pinch of pumpkin pie spice or cinnamon sugar.
- 5 Iced latte: assemble cold.** Let the brewed espresso cool to room temperature (or refrigerate it — 10 minutes in the fridge is usually enough). Fill a 16 oz glass with ice. Add 2 tablespoons of chilled pumpkin spice syrup to the glass, followed by the espresso. Pour cold whole milk over the top. Stir gently until the syrup and espresso combine evenly with the milk — the drink should turn a warm caramel-brown with no streaks. Top with whipped cream, caramel drizzle, and pumpkin spice dusting.

WHY IT WORKS

The difference is in the toppings. Both drinks use the same base — espresso, pumpkin spice swirl, and steamed milk. The Signature version adds whipped cream, a caramel drizzle, and a pumpkin pie spice or cinnamon sugar dusting on top.



Nº 07

— DUNKIN' • COPYCAT

Tiramisu Cloud Latte

Make Dunkin's new fall 2026 Tiramisu Cloud Latte at home — espresso, a real mascarpone-coffee swirl, whole milk, marshmallow cold foam, and a hot chocolate powder dusting.

PREP	COOK	SERVES	LEVEL	CAL
8 min	5 min	1	Easy	265

01 Ingredients

TIRAMISU MASCARPONE SYRUP (MAKES ABOUT 3/4 CUP — ENOUGH FOR 6–8 LATTES):

- ½ cup strong brewed espresso or coffee (2 shots or ½ cup drip, double-strength)
- ½ cup (100g) granulated sugar
- 2 tablespoons full-fat mascarpone cheese, softened
- 1 teaspoon pure vanilla extract
- ½ teaspoon unsweetened cocoa powder
- Pinch of fine salt

PER LATTE:

- 2 shots espresso (2 oz / 60ml), cooled to room temperature
- 2 tablespoons tiramisu syrup (adjust from 1½ to 3 tbsp to taste)

- 6 oz (¾ cup) whole milk — cold

- Ice

MARSHMALLOW COLD FOAM:

- 3 tablespoons heavy cream
- 1 tablespoon whole milk
- 1 tablespoon marshmallow syrup or marshmallow fluff (or 1 tsp sugar + ¼ tsp marshmallow extract)
- ¼ teaspoon pure vanilla extract

TOPPING:

- ¼ teaspoon hot chocolate powder (or unsweetened cocoa powder), for dusting

Tiramisu Cloud Latte

CONTINUED

02 Method

- 1 Make the tiramisu syrup.** Combine the $\frac{1}{2}$ cup strong espresso and granulated sugar in a small saucepan over medium-low heat. Stir until the sugar fully dissolves — about 2 minutes. Do not boil; you want a gentle simmer. Remove from heat and whisk in the softened mascarpone a little at a time until fully incorporated and no lumps remain. Whisk in vanilla extract, cocoa powder, and salt. Pour through a fine-mesh strainer into a jar. Cool to room temperature before using, then refrigerate. The syrup keeps 10 days sealed in the fridge.
- 2 Brew the espresso and cool it.** Pull 2 shots (about 2 oz). For the iced latte, the espresso needs to be at room temperature or cooler before it hits the ice — pouring hot espresso straight onto ice melts it and waters down the drink. Fastest method: brew the shots, stir in the tiramisu syrup while warm (it dissolves cleanly), then chill the espresso-syrup blend together in the fridge for 5–8 minutes.
- 3 Make the marshmallow cold foam.** Combine heavy cream, whole milk, marshmallow syrup (or fluff), and vanilla in a small jar, measuring cup, or wide-mouth cup. Using a handheld milk frother, froth for 20–30 seconds until it thickens to soft peaks — it should pour slowly but hold a distinct layer on top of the latte. If you're using marshmallow fluff, warm it slightly first so it blends in smoothly. Don't over-froth to stiff peaks; the foam should be pourable, not spooned.
- 4 Build the latte.** Fill a 16 oz glass with ice. Add the cooled espresso-syrup mixture (or: add the 2 tablespoons of syrup to the glass first, then pour cooled espresso over it and stir briefly). Pour the cold whole milk over the espresso. Stir gently once — just enough to combine the syrup and espresso with the milk.
- 5 Add the marshmallow foam.** Pour the foam over the back of a spoon held just above the surface of the milk — this slows the pour and lets the foam float in a distinct layer rather than sinking. The foam should sit visibly on top. If it sinks partially, that's fine — it blends in as you drink and still delivers the creamy finish.
- 6 Dust with hot chocolate powder.** Place $\frac{1}{4}$ teaspoon of hot chocolate powder (or unsweetened cocoa) in a fine-mesh strainer and tap lightly over the foam for an even dusting. This is Dunkin's finishing touch and the tiramisu signature — the faint cocoa bitterness against the sweet marshmallow foam is a big part of what makes it read as tiramisu. A pinch of espresso powder works alongside it too.

WHY IT WORKS

Both use the same tiramisu swirl, but the format and milk differ. The Cloud Latte is espresso and whole milk with the swirl, topped with marshmallow cold foam and hot chocolate powder — creamy and dessert-forward, and available hot or iced.



Nº 08

— DUNKIN' • COPYCAT

Tiramisu Marshmallow Matcha

Make Dunkin's fall 2026 Tiramisu Marshmallow Matcha at home — iced matcha with a real mascarpone-coffee swirl, pillowy marshmallow cold foam, and hot chocolate powder. The only tiramisu drink in the lineup with no espresso.

PREP	COOK	SERVES	LEVEL	CAL
8 min	0 min	1	Easy	290

01 Ingredients

TIRAMISU MASCARPONE SYRUP (MAKES ABOUT 3/4 CUP — ENOUGH FOR 6–8 DRINKS):

- ½ cup strong brewed espresso or double-strength drip coffee
- ½ cup (100g) granulated sugar
- 2 tablespoons full-fat mascarpone cheese, at room temperature
- 1 teaspoon pure vanilla extract
- ½ teaspoon unsweetened cocoa powder
- Pinch of fine salt

MATCHA BASE (PER DRINK):

- 1½ teaspoons ceremonial-grade matcha powder (sifted)

- 2 tablespoons hot water (about 175°F — not boiling)
- 1½ tablespoons tiramisu mascarpone syrup (adjust to taste; 1–2 tbsp range)
- 8 oz (1 cup) whole milk — cold
- Ice

MARSHMALLOW COLD FOAM:

- 3 tablespoons heavy cream
- 1 tablespoon whole milk
- 1 tablespoon marshmallow fluff (Jet-Puffed)

TOPPING:

- ½ teaspoon hot chocolate powder (Swiss Miss-style, sweetened)

Tiramisu Marshmallow Matcha

CONTINUED

02 Method

- 1 Make the tiramisu syrup ahead (do this in a batch).** Combine the $\frac{1}{2}$ cup espresso and sugar in a small saucepan over medium-low heat. Stir until sugar dissolves, about 2 minutes — do not boil. Remove from heat. Whisk in the room-temperature mascarpone one tablespoon at a time until smooth (no lumps). Whisk in vanilla, cocoa, and salt. Strain through a fine-mesh strainer into a jar. Cool to room temperature, then refrigerate up to 10 days. One batch covers 6–8 drinks, so make it once and use it for the Marshmallow Matcha, the Cloud Latte, and the Shakin' Espresso over the week.
- 2 Whisk the matcha paste.** Sift $1\frac{1}{2}$ teaspoons of matcha into a small bowl or the bottom of a wide 16 oz glass. Add 2 tablespoons of hot water (175°F — hot tap water or water from a kettle that's sat for 30 seconds after boiling). Whisk in tight Z-strokes with a bamboo chasen or small regular whisk for 20–30 seconds until no lumps remain and the paste is smooth and bright green. This step is essential — adding matcha directly to cold milk always clumps.
- 3 Build the drink.** Add $1\frac{1}{2}$ tablespoons of tiramisu syrup to the matcha paste and whisk briefly to combine — the syrup dissolves into the warm paste cleanly. Fill the 16 oz glass with ice. Pour the matcha-tiramisu mixture over the ice, then pour in 8 oz of cold whole milk. Stir once from the bottom with a long spoon to combine — you want the matcha and syrup incorporated with the milk, not separated in layers.
- 4 Make the marshmallow cold foam.** Combine 3 tablespoons of heavy cream, 1 tablespoon of whole milk, and 1 tablespoon of marshmallow fluff in a small jar or frothing pitcher. Use a handheld milk frother for 20–25 seconds — the foam is ready when it holds a soft, spreadable peak (not stiff). Work quickly; it starts to lose volume after a few minutes.
- 5 Assemble and dust.** Pour the marshmallow cold foam gently over the back of a spoon onto the surface of the drink so it floats in a thick, even cap. Dust the top with $\frac{1}{2}$ teaspoon of hot chocolate powder. The powder should sit on the foam surface rather than dissolving in immediately — a light, even layer across the top is the visual match to Dunkin's finish.
- 6 Taste before serving.** If you want more tiramisu character, stir an extra $\frac{1}{2}$ tablespoon of syrup into the drink below the foam layer. If the matcha is disappearing, that's a sign to reduce the syrup next time — the earthiness of the matcha is what makes this drink interesting.

WHY IT WORKS

The same marshmallow cold foam, the same hot chocolate powder dusting, and the same tiramisu swirl — but completely different bases. The Cloud Latte is built on espresso and whole milk, with the matcha playing no role.



Nº 09

DUNKIN' · COPYCAT

Tiramisu Protein Latte

Make Dunkin's fall 2026 Tiramisu Protein Latte at home — espresso and ultra-filtered protein milk with a real mascarpone-coffee swirl, delivering 16–17 grams of protein. The most macro-friendly pick in the tiramisu lineup.

PREP	COOK	SERVES	LEVEL	CAL
10 min	5 min	1	Easy	215

01Ingredients

TIRAMISU MASCARPONE SYRUP (MAKES ABOUT 3/4 CUP — ENOUGH FOR 6–8 DRINKS):

- ½ cup strong brewed espresso or double-strength drip coffee
- ½ cup (100g) granulated sugar
- 2 tablespoons full-fat mascarpone cheese, at room temperature
- 1 teaspoon pure vanilla extract
- ½ teaspoon unsweetened cocoa powder

- Pinch of fine salt

PER LATTE:

- 2 shots espresso (2 oz / 60ml)
- 2 tablespoons tiramisu mascarpone syrup (adjust 1½–3 tbsp to taste)
- 10 oz (1¼ cups) fairlife 2% ultra-filtered milk — or any high-protein milk — cold for iced, steamed to 150°F for hot
- Ice (for iced version)

Tiramisu Protein Latte CONTINUED

02 Method

- 1 Make the tiramisu syrup (do this ahead).** Combine the ½ cup espresso and granulated sugar in a small saucepan over medium-low heat. Stir until the sugar fully dissolves, about 2 minutes — do not boil. Remove from heat and whisk in the mascarpone a tablespoon at a time until smooth and fully incorporated with no lumps remaining. Whisk in vanilla, cocoa powder, and salt. Strain through a fine-mesh strainer into a jar, cool to room temperature, then refrigerate. Keeps 10 days. One batch covers 6–8 drinks and works for any of the four Dunkin' tiramisu drinks.
- 2 Pull your espresso shots.** For the iced version, pull 2 shots (about 2 oz total) and let them cool slightly — about 3 minutes at room temperature, or stir in the tiramisu syrup while warm (it dissolves cleanly into hot espresso) and then chill the espresso-syrup blend together for 5–8 minutes in the fridge. For the hot version, pull the shots directly into a warmed mug.
- 3 For iced: build in glass.** Fill a 16 oz glass with ice. Add the cooled espresso-syrup mixture to the glass, then pour the cold ultra-filtered milk over it. Stir gently once to combine. The drink should look lightly caramel-colored — clear and clean, with no foam layer on top.
- 4 For hot: steam the milk.** Steam or froth 10 oz of ultra-filtered milk to about 150°F. Ultra-filtered milk steams identically to regular milk — same pour, same microfoam. Combine 2 tablespoons of tiramisu syrup with the 2 hot espresso shots in a warmed mug and stir briefly. Pour the steamed milk over the espresso-syrup mixture. The result is a clean, straightforward tiramisu latte — no topping, the swirl and espresso carry everything.
- 5 Taste and adjust.** The default 2 tablespoons of syrup hits the tiramisu sweet spot — clearly flavored but espresso-forward rather than dessert-sweet. If you want more tiramisu prominence, add another ½ tablespoon. If you want a drier drink that emphasizes the protein milk and espresso, cut to 1½ tablespoons. The protein in the milk stands up to the swirl better than regular milk does — you get more flavor depth at lower syrup quantities.

WHY IT WORKS

It's a fall 2026 Dunkin' drink and the fitness-forward member of the four-item tiramisu lineup that launched August 19, 2026.



Nº 10

DUNKIN' • COPYCAT

Tiramisu Shakin' Espresso

Make Dunkin's fall 2026 Tiramisu Shakin' Espresso at home — double espresso hard-shaken with a real mascarpone-coffee syrup and barista oat milk.

PREP	COOK	SERVES	LEVEL	CAL
5 min	0 min	1	Easy	200

01 Ingredients

TIRAMISU MASCARPONE SYRUP (MAKES ABOUT 3/4 CUP — ENOUGH FOR 6–8 DRINKS):

- ½ cup strong brewed espresso or double-strength drip coffee
- ½ cup (100g) granulated sugar
- 2 tablespoons full-fat mascarpone cheese, at room temperature
- 1 teaspoon pure vanilla extract

- ½ teaspoon unsweetened cocoa powder
- Pinch of fine salt

PER SHAKIN' ESPRESSO:

- 2 shots espresso (2 oz / 60ml), freshly pulled
- 2 tablespoons tiramisu mascarpone syrup (adjust 1½–3 tbsp to taste)
- 8 oz (1 cup) barista-style oat milk — cold
- Ice for shaking, plus ice for serving

Tiramisu Shakin' Espresso

CONTINUED

02 Method

- 1 Make the tiramisu syrup (do this ahead).** Combine the ½ cup espresso and sugar in a small saucepan over medium-low heat. Stir until the sugar dissolves — about 2 minutes. Do not boil. Remove from heat and whisk in the mascarpone a tablespoon at a time until smooth and fully incorporated (no lumps). Whisk in vanilla, cocoa powder, and salt. Strain through a fine-mesh strainer into a jar, cool to room temperature, then refrigerate. It keeps 10 days. One batch covers 6–8 drinks, so you can make this for both the Shakin' Espresso and the Cloud Latte.
- 2 Pull your espresso shots.** Pull 2 shots (about 2 oz total). Unlike the Cloud Latte, you do NOT need to cool the espresso before shaking — the cold milk and ice in the shaker handle it. You're going straight from machine to shaker.
- 3 Shake.** Add the hot espresso to a cocktail shaker or a lidded jar. Add 2 tablespoons of tiramisu syrup and stir briefly to dissolve the syrup in the hot espresso. Add a handful of ice (about ½ cup) and 8 oz cold oat milk. Seal tightly and shake hard for 15–20 seconds. You want to hear the ice rattling and feel the shaker get cold and slightly frosty on the outside — that's how you know the espresso is fully chilled and the oat milk has picked up enough air.
- 4 Strain and pour.** Fill a 16 oz glass with fresh ice. Pour the shaken drink through a fine-mesh strainer (or just the shaker's built-in strainer) over the fresh ice. The drink should look slightly lighter in color than unshaken espresso and have a faint uniform froth across the surface — that's the airy texture from shaking. It's not a thick foam cap; it's more like a creamy haze throughout.
- 5 Taste and adjust.** Take a sip before serving. If you want it sweeter, add ½ tablespoon more syrup and give it one gentle stir. The tiramisu character should be present but not dominant — espresso-forward with a sweet coffee-cream note underneath.

WHY IT WORKS

Same tiramisu swirl, completely different format. The Shakin' Espresso is double espresso shaken with the swirl and oatmilk — lighter, airier, more espresso-forward, and iced only.

A close-up, slightly blurred photograph of a rustic ceramic bowl filled with a hearty meal. The dish includes several dumplings, meatballs, and sliced mushrooms, all coated in a dark, rich sauce. The bowl is set on a wooden surface, and a glass of water is visible in the background. The overall lighting is warm and moody, creating a cozy atmosphere.

FALL & PUMPKIN SPICE

02 APPETIZERS

8 RECIPES



Nº 11

BALTHAZAR • COPYCAT

Balthazar's Coq au Vin

Balthazar's famous coq au vin: a whole bottle of Burgundy braised with smoked bacon, pearl onions, and mushrooms until the sauce turns midnight-black.

PREP

30 min

COOK

1 hr 45 min

SERVES

6

LEVEL

Medium

CAL

505

01 Ingredients

- 1 whole chicken (3½–4 lbs), cut into 8 pieces — or 3 lbs bone-in, skin-on chicken thighs and drumsticks
- Kosher salt and freshly ground black pepper
- 8 oz (225g) smoked slab bacon, cut into ½-inch lardons (thick-cut strips work if slab bacon is unavailable)
- 2 tablespoons olive oil
- 1 large yellow onion, diced
- 2 medium carrots, cut into 1-inch chunks
- 2 celery stalks, cut into 1-inch pieces
- 1 head garlic, halved horizontally through the equator
- 1 tablespoon tomato paste
- 2 tablespoons all-purpose flour

- 1 bottle (750ml) red Burgundy or Pinot Noir — Côtes du Rhône works too
- 1½ cups (360ml) beef or veal stock (not chicken stock — the depth matters here)
- 1 bouquet garni: 4 sprigs fresh thyme, 2 bay leaves, 6 parsley stems, tied in cheesecloth or bundled with twine

FOR THE GARNISH:

- 1 cup (150g) pearl onions, blanched 1 minute in boiling water and peeled (or frozen, thawed)
- 8 oz (225g) button mushrooms, quartered
- 2 tablespoons unsalted butter, divided
- ¼ cup fresh flat-leaf parsley, roughly chopped, to finish
- **To serve:** buttered egg noodles, crusty baguette, or mashed potatoes

Balthazar's Coq au Vin CONTINUED

02 Method

- 1 Pat the chicken pieces completely dry with paper towels. Season generously on all sides with kosher salt and freshly ground black pepper. Dry chicken browns; wet chicken steams.
- 2 In a large Dutch oven (5–6 quart) over medium heat, cook the bacon lardons in a single layer, stirring occasionally, until the fat has rendered and the bacon is golden-brown and crisp, about 10 minutes. Remove with a slotted spoon and set aside. Leave the rendered fat in the pot.
- 3 Increase the heat to medium-high. Add the mushrooms in a single layer and resist the urge to stir immediately — cook undisturbed for 3 minutes, then stir once and cook another 2 minutes until golden-brown. Remove and set aside. (Crowding mushrooms causes them to steam and turn grey rather than brown.)
- 4 Add the olive oil to the pot. Working in two batches to avoid crowding, sear the chicken skin-side down for 4 minutes until deeply golden-brown, then flip and sear 2 minutes more. The skin must be genuinely golden-brown before you flip — pale chicken means pale sauce. Transfer each batch to a plate as it finishes.
- 5 Reduce heat to medium. Add the diced onion, carrots, celery, and halved garlic head to the pot. Cook, stirring and scraping up any browned bits from the bottom, until the vegetables are softened, about 5 minutes. Add the tomato paste and stir to coat, 1 minute. Sprinkle the flour over the vegetables and stir another minute until it disappears.
- 6 Pour in the full bottle of wine and scrape the bottom of the pot vigorously — all the browned bits are concentrated flavor. Raise the heat and bring to a medium boil. Cook, stirring occasionally, until the wine has reduced by half, about 20–25 minutes. The liquid will turn from bright purple-red to a darker, more serious burgundy. This is the first reduction.
- 7 Add the beef stock and bouquet garni. Return the chicken pieces (not the bacon or mushrooms yet) to the pot, skin-side up. The liquid should come about $\frac{3}{4}$ of the way up the chicken. Bring to a gentle simmer, cover, reduce heat to low, and braise undisturbed for 1 hour, until the leg meat is meltingly tender when pierced with a paring knife.
- 8 Lift the chicken pieces out and set aside. Strain the braising liquid through a fine-mesh strainer into a clean saucepan, pressing firmly on the vegetables to extract every drop of liquid and gelatin. Discard the spent vegetables and bouquet garni.
- 9 Bring the strained liquid to a strong simmer and cook, skimming any fat that rises to the surface, until reduced by half — about 20–25 minutes. This is the second reduction and the most important step: do not skip it. The sauce will turn from wine-red to nearly midnight-black and thicken until it coats the back of a spoon. Run your finger across the back of a sauce-covered spoon — the line should hold. Taste and adjust salt.
- 10 While the sauce reduces, sauté the pearl onions in 1 tablespoon of butter in a small skillet over medium heat, stirring often, until golden and lightly caramelized, about 5 minutes.
- 11 Return the chicken pieces, reserved bacon, mushrooms, and glazed pearl onions to the midnight-black sauce. Simmer gently for 15 minutes to marry the flavors. Just before serving, remove the pot from heat and swirl in the remaining tablespoon of cold butter — this enriches the sauce and gives it a glossy sheen. Add the chopped parsley. Taste once more and serve immediately over buttered egg noodles or with crusty bread.

WHY IT WORKS

Most coq au vin recipes reduce the wine once — either before braising or after. Balthazar's version does both, and the difference in the finished sauce is dramatic.



Nº 12

CROWN SHY · COPYCAT

Halloween Short Rib

Crown Shy's famous bone-in short rib: braised in sungold tomatoes and red wine until the sauce turns near-black, finished with crispy eggplant and melted fresh mozzarella.

PREP	COOK	SERVES	LEVEL	CAL
30 min	3 hr	4	Medium	580

01 Ingredients

- 4 bone-in beef short ribs (about 1 lb each — roughly 3½–4 lbs total)
- 2 teaspoons kosher salt, plus more for seasoning
- 1 teaspoon freshly ground black pepper
- 2 tablespoons olive oil, divided
- 1 large yellow onion, diced
- 2 medium carrots, diced into ½-inch pieces
- 4 garlic cloves, smashed and peeled
- 2 tablespoons tomato paste
- 1 cup red wine (Chianti, Barbera, or Côtes du Rhône)
- 1½ lbs fresh sungold (or mixed cherry) tomatoes, halved — or, out of season, two 14-oz cans whole cherry tomatoes (Mutti or Bianco DiNapoli), crushed by hand
- 1 cup beef stock, plus more if needed
- 4 fresh thyme sprigs
- 1 rosemary sprig
- 1 bay leaf
- For the eggplant: 1 medium Italian eggplant (about 1 lb), cut into 1-inch cubes
- 2 tablespoons olive oil (for eggplant)
- ½ teaspoon kosher salt (for eggplant)
- For finishing: 4 oz fresh mozzarella, torn into rough pieces
- Flaky sea salt for finishing
- Fresh basil leaves for garnish (optional)

Halloween Short Rib

CONTINUED

02 Method

- 1 **Season the short ribs:** Pat the short ribs completely dry with paper towels — surface moisture is the enemy of browning. Season all over with 2 teaspoons kosher salt and 1 teaspoon black pepper, pressing the seasoning into the meat. Let them sit at room temperature for 30 minutes while you prep the vegetables.
- 2 **Preheat and sear:** Preheat the oven to 325°F. Heat a 6-quart (or larger) Dutch oven over high heat until smoking hot. Add 2 tablespoons of olive oil. Working in batches if needed (don't crowd the pan), sear the short ribs on all four sides for 3–4 minutes per side, until a deep mahogany crust forms on every surface. This crust — not the braise — is what gives the final sauce its depth. Resist the urge to move the ribs before they release naturally. Transfer to a plate and set aside.
- 3 **Build the base:** Reduce heat to medium. Pour off all but 2 tablespoons of fat from the pot. Add the diced onion and carrots and cook, stirring occasionally, until softened and lightly golden, 7–8 minutes. Add the smashed garlic and cook 1 minute more. Add the tomato paste and stir constantly for 2 full minutes — the paste should darken to a brick-red and stick slightly to the bottom of the pot. This cooked-out tomato paste is what makes the sauce complex and non-acidic.
- 4 **Deglaze and reduce:** Pour in the red wine. With a wooden spoon, scrape up every browned bit stuck to the bottom of the pot — this is pure concentrated flavor. Raise the heat to medium-high and reduce the wine by half, about 4–5 minutes. The alcohol smell will mellow and the liquid will look glossy and slightly syrupy.
- 5 **Build the braise:** Add the sungold tomatoes (if using fresh, add them halved; if using canned, crush each by hand so they break apart and release their juice). Add the beef stock, thyme sprigs, rosemary, and bay leaf. Stir to combine. The liquid should look orange-red and loose at this stage — it transforms during the braise. Nestle the seared short ribs back in the pot, bones facing up. They should be mostly submerged; add a splash more stock if needed. Bring to a gentle simmer.
- 6 **Braise:** Cover the Dutch oven with its lid. Transfer to the preheated 325°F oven. Braise for 2 hours 45 minutes to 3 hours, checking at 2 hours 30 minutes. The short ribs are done when a paring knife slides into the meat with almost no resistance and the meat pulls slightly from the bone. The liquid in the pot at this point will have darkened significantly — from orange-red to a deep burgundy. Remove from the oven.
- 7 **Roast the eggplant (do this during the last 45 minutes of braising):** Raise the oven temperature to 400°F (or do this in a separate oven). Toss the cubed eggplant with 2 tablespoons olive oil, ½ teaspoon kosher salt, and several grinds of black pepper. Spread in a single layer on a sheet pan — do not crowd; use two pans if needed. Roast 25–30 minutes, flipping once halfway through, until the edges are deeply caramelized and nearly crispy and the centers are dense and tender. The eggplant should look almost burnished. Set aside.
- 8 **Reduce the sauce:** Carefully lift the short ribs from the Dutch oven and set them aside on a plate. Strain the braising liquid through a fine-mesh strainer into a bowl, pressing on the spent vegetables to extract every drop of liquid; discard the solids. Return the strained liquid to the Dutch oven. Place over medium-high heat and simmer uncovered, stirring occasionally, for 15–20 minutes until the sauce is near-black, thick enough to coat a spoon, and reduced by about one-third. Taste and adjust salt. This reduction is the visual heart of the dish — do not skip it.
- 9 **Finish and serve:** Return the short ribs to the near-black sauce, spooning the sauce over them generously. Scatter the roasted eggplant over and around the ribs. Tear the fresh mozzarella into rough pieces and arrange over the hot short ribs — it will begin to melt immediately from the heat of the dish. Finish with a pinch of flaky sea salt and fresh basil leaves if using. Serve immediately, directly from the Dutch oven or plated on warmed plates, with soft polenta, pappardelle, or crusty bread to soak up the sauce.

WHY IT WORKS

Beef short ribs come from the lower section of the rib cage, specifically from ribs 1–5 (chuck short ribs) or 6–10 (plate short ribs). The meat is composed of several thick muscle groups separated by layers of fat and connective tissue — primarily collagen.

Nº 13

DIRTY FRENCH • COPYCAT

Halloween Duck Confit

Dirty French's famous duck confit reimagined for Halloween: slow-rendered duck legs crisped in a cast iron until the skin is near-black and crackling, finished with a blood-red cherry-port reduction.

PREP

20 min (+ overnight cure)

COOK

3 hr 15 min

SERVES

4

LEVEL

Medium

CAL

580

01 Ingredients

FOR THE CURE:

- 4 duck legs (about 3 lbs total), excess fat trimmed but skin on
- 2 tablespoons kosher salt
- 1 teaspoon freshly ground black pepper
- 4 garlic cloves, smashed
- 4 sprigs fresh thyme
- 2 bay leaves, crumbled
- 1 teaspoon fresh orange zest

FOR THE CONFIT:

- 3–4 cups rendered duck fat (enough to submerge the legs) — OR use the oven method: 1 cup chicken stock, tightly covered

FOR THE CHERRY-PORT HALLOWEEN SAUCE:

- 1 medium shallot, finely minced

- 1 teaspoon unsalted butter, plus 1 tablespoon cold for finishing

- ½ cup ruby port

- 1 cup dark sweet cherries, pitted — fresh, frozen (thawed), or good-quality jarred

- 1 cup duck or chicken stock

- 1 tablespoon red wine vinegar

- 1 teaspoon honey (optional, to balance acidity)

- Kosher salt and freshly ground black pepper

TO SERVE:

- 2 heads Belgian endive or frisée lettuce, leaves separated

- 1 tablespoon sherry vinegar

- 1 tablespoon walnut or olive oil

- Flaky sea salt (Maldon or fleur de sel) for finishing

Halloween Duck Confit CONTINUED

02 Method

- 1 **The night before (cure):** Pat the duck legs completely dry with paper towels. Combine the kosher salt, black pepper, smashed garlic, thyme, crumbled bay leaves, and orange zest in a small bowl. Rub this mixture thoroughly all over each leg, getting under the skin where you can. Arrange the legs skin-side up in a single layer on a plate or small sheet pan. Refrigerate uncovered overnight, or for at least 4 hours. The salt draws surface moisture out and concentrates flavor in the meat.
- 2 **Prepare to confit:** Remove the legs from the refrigerator 30 minutes before cooking. Wipe off the cure completely with paper towels — this removes excess salt that would make the finished dish too salty. Do not rinse; just blot.
- 3 **Confit the duck (stovetop fat method):** Pack the legs tightly skin-side down in a small Dutch oven or heavy pot. They should fit snugly — the fat level should just cover them. Melt the duck fat (if solid) in a small saucepan and pour over the duck legs. Place over the lowest burner setting and maintain a temperature of 200–225°F (occasional tiny bubbles at the surface, but no real simmering). Cook 2½–3 hours, until the meat is very tender when pierced with a paring knife and pulls slightly away from the bone. Do not rush this with higher heat — the long, low temperature is what produces the silk-tender texture.
- 4 **Confit the duck (oven method — easier):** Preheat oven to 250°F. Arrange the legs skin-side down in a tight single layer in a Dutch oven or baking dish. Pour the chicken stock over the legs. Cover tightly with a sheet of foil, then the lid. Cook 3 hours until very tender. The duck renders enough of its own fat to baste the meat throughout the cook.
- 5 **Cool and rest:** Remove from heat. Let the duck cool in its fat until lukewarm. At this point you can refrigerate the legs submerged in the fat for up to 2 weeks (they improve with a day or two of resting), or proceed immediately to finishing.
- 6 **Make the cherry-port sauce:** In a small saucepan over medium heat, melt 1 teaspoon butter and sauté the shallot until soft, about 2 minutes. Add the port, raise heat, and reduce by half, about 3 minutes — the port should look thick and syrupy. Add the cherries and stock. Simmer briskly until reduced by about half and the sauce coats a spoon, 10–12 minutes. Add the red wine vinegar and taste — add a teaspoon of honey if the sauce needs balance. Season with salt and pepper. Just before serving, remove from heat and whisk in the cold tablespoon of butter for gloss. The sauce should be deep garnet-black — the Halloween color of this dish.
- 7 **Crisp the duck skin:** Lift the duck legs from the fat. Pat the skin completely dry with paper towels — remove every trace of surface fat. Heat a dry (no oil) cast-iron or heavy stainless skillet over medium-high until very hot, about 2 minutes. Place the legs skin-side down. Immediately reduce heat to medium. Cook undisturbed for 6–8 minutes — do not move the legs. The skin will release its own fat and turn progressively darker until it reaches a near-black, crackling crisp. Flip and cook 2 minutes more on the meat side. The flesh should be heated through and the skin should sound hollow when you tap it.
- 8 **Dress the greens and plate:** Toss the endive or frisée with the sherry vinegar, oil, and a pinch of salt. Arrange a small mound of dressed greens on each plate. Set the duck leg alongside, skin-side up. Spoon the cherry-port sauce generously over and around the duck (not on the skin — keep it crispy). Finish with a pinch of flaky sea salt over the skin. Serve immediately.

WHY IT WORKS

Duck confit (confit de canard in French) is an ancient preservation technique from Gascony: the duck legs are salt-cured to draw out moisture, then slow-cooked fully submerged in their own rendered fat at very low temperature (200–225°F).



Nº 14

— FREDDY'S · COPYCAT

Freddy's Bacon Loaded Tots

Freddy's Bacon Loaded Tots (Bacon Fest 2026, Sept 2–Nov 3) stack crispy crinkle-cut tots under nacho-style cheddar sauce, a shredded cheddar-and-Monterey-Jack blend, and crumbled bacon.

PREP

10 min

COOK

25 min

SERVES

2 as a side, 1 as a meal

LEVEL

Easy

CAL

840

01 Ingredients

TOTS:

- 1 bag (28 oz) frozen crinkle-cut tots (Ore-Ida or similar)
- Cooking spray or neutral oil

NACHO CHEESE SAUCE (MAKES ENOUGH FOR 2–3 SERVINGS):

- 6 oz Velveeta (about ⅓ of a standard 16 oz block), cubed
- 3 tablespoons whole milk
- ¼ teaspoon garlic powder

- Pinch of kosher salt

SHREDDED CHEESE BLEND:

- 3 oz sharp cheddar, freshly shredded from block (about ¾ cup)
- 2 oz Monterey Jack, freshly shredded from block (about ½ cup)

BACON:

- 4 strips thick-cut bacon

Freddy's Bacon Loaded Tots

CONTINUED

02 Method

- 1 Cook the bacon first.** Lay the bacon strips flat in a cold skillet, then turn heat to medium. Cooking from cold renders the fat more evenly and produces more uniformly crispy bacon than starting in a hot pan. Cook 4–6 minutes per side, adjusting heat as needed — you want deep brown and completely crispy, not chewy. Transfer to a paper-towel-lined plate and let cool for 5 minutes. Once cool, break by hand into irregular pieces between ½ inch and 1 inch. Set aside.
- 2 Cook the tots to aggressive crispiness.** Oven method: preheat to 425°F, arrange tots in a single layer on a baking sheet (do not crowd), spray lightly with cooking spray, and bake 22–25 minutes, flipping once at the 12-minute mark. They should be deep golden-brown and audibly crunchy when tapped. Air fryer method: 400°F for 16–18 minutes, shaking the basket twice. The target is crispier than you'd normally eat them plain — the cheese sauce will soften the exterior slightly after loading.
- 3 Make the cheese sauce while the tots finish.** Combine the cubed Velveeta, whole milk, garlic powder, and salt in a small saucepan over low heat. Stir constantly with a silicone spatula, scraping the bottom, until the Velveeta is completely melted and the sauce is smooth and pourable — about 4–5 minutes. Do not let it boil; keep it on the lowest heat your stove allows. Once smooth, remove from heat. The sauce will stay pourable for 10–15 minutes off heat.
- 4 Shred the cheese just before assembly.** Shred the cheddar and Monterey Jack directly from block onto a plate or into a bowl and combine. Do this now, not earlier — freshly shredded cheese melts much better than shreds that sat in a pile and began drying out.
- 5 Assemble immediately when the tots come out.** This is time-sensitive: the cheese sauce needs to go on while the tots are at their hottest (this is what melts the shredded cheese). Transfer the hot tots to a serving dish or plate in a relatively contained pile — not spread thin. Pour the warm nacho sauce over the tots generously, covering most of the surface. Immediately scatter the shredded cheddar-jack blend over the sauced tots. The heat from the tots and the warm sauce will melt the shreds in about 60 seconds — you don't need the oven.
- 6 Top with the crumbled bacon.** Scatter the bacon pieces across the top. Serve immediately. The crispiness window is about 5–8 minutes — after that the sauce moisture works into the tots and softens them.

WHY IT WORKS

Liquid nacho sauce and shredded cheese serve two different functions. The liquid sauce clings to every tot and creates a consistent cheesy base — it gets into the gaps and covers everything.



Nº 15

GRAMERCY TAVERN • COPYCAT

Halloween Beef Stew

Gramercy Tavern's legendary fall braised beef — chuck slow-cooked in Guinness and red wine until the sauce turns near-black, finished with wild mushrooms and root vegetables.

PREP

25 min

COOK

2 hr 45 min

SERVES

6

LEVEL

Medium

CAL

520

01 Ingredients

FOR THE BRAISE:

- 3 lbs (1.4 kg) beef chuck, cut into 2-inch cubes
- Kosher salt and freshly ground black pepper
- 2 tablespoons vegetable oil
- 1 large yellow onion, diced
- 2 medium carrots, peeled and cut into 1-inch pieces
- 2 stalks celery, cut into 1-inch pieces
- 4 garlic cloves, minced
- 2 tablespoons tomato paste
- 1 bottle (11.2 oz / 330ml) Guinness Extra Stout
- 1 cup dry red wine (Côtes du Rhône, Syrah, or any full-bodied red)
- 2 cups beef stock (low-sodium)

- 3 sprigs fresh thyme

- 2 bay leaves

FOR THE VEGETABLES (ADDED IN THE LAST 30 MINUTES):

- 4 oz (115g) cremini mushrooms, quartered
- 4 oz (115g) shiitake mushrooms, stems removed and sliced
- 2 medium parsnips, peeled and cut into 1-inch cubes
- 1 medium turnip, peeled and cut into 1-inch cubes
- 2 tablespoons unsalted butter (to finish)
- 2 tablespoons flat-leaf parsley, roughly chopped (to garnish)

OPTIONAL HALLOWEEN GARNISH (BONE MARROW CANDLES):

- 4 cross-cut marrow bones, about 1–1½ inches each (ask your butcher for canoe cuts)
- Flaky sea salt

Halloween Beef Stew

CONTINUED

02 Method

- 1 Preheat your oven to 325°F. Pat the beef chuck cubes completely dry with paper towels — this is essential for browning. Season aggressively with kosher salt and black pepper on all sides.
- 2 Heat 2 tablespoons vegetable oil in a large Dutch oven (5–6 quart) over medium-high heat until shimmering. Working in two or three batches to avoid crowding, sear the beef cubes undisturbed for 3–4 minutes per side until deeply browned on at least two surfaces. Do not rush this; pale beef means pale sauce. Transfer each batch to a plate as it finishes.
- 3 Reduce heat to medium. Add the diced onion, carrots, and celery to the fat remaining in the pot. Cook, stirring and scraping up any browned bits, until the vegetables are softened and beginning to color, about 8 minutes. Add the garlic and cook 1 minute more. Add the tomato paste; stir to coat and cook until the paste darkens from bright red to brick-red, about 2 minutes.
- 4 Pour in the Guinness and red wine, scraping the bottom of the pot vigorously — every browned bit is flavor. Raise the heat to medium-high and bring to a rolling simmer. Cook, stirring occasionally, until the liquid has reduced by half, about 15 minutes. It will change dramatically: from foamy amber beer + purple wine to a near-black, unified liquid. This is your first reduction and the source of the Halloween color.
- 5 Add the beef stock, thyme sprigs, and bay leaves. Stir to combine. Return the browned beef and any accumulated juices from the plate to the pot. The liquid should come about three-quarters up the sides of the beef. Bring to a simmer, then cover tightly and transfer to the 325°F oven.
- 6 Braise for 1 hour 30 minutes undisturbed. After 1½ hours, add the quartered cremini mushrooms, sliced shiitake, cubed parsnips, and cubed turnip directly to the pot. Cover and continue braising for another 30 minutes, until both the beef and root vegetables are completely tender — a paring knife should enter the beef with zero resistance.
- 7 Optional bone marrow garnish: increase oven temperature to 450°F. Place the marrow bones on a small rimmed baking sheet and roast for 15 minutes, until the marrow has softened and is just beginning to pull away from the bone. Sprinkle with flaky sea salt. Set aside.
- 8 Transfer the cooked beef and vegetables to a large bowl with a slotted spoon. Strain the braising liquid through a fine-mesh strainer into a medium saucepan, pressing firmly on the solids to extract every drop. Discard the spent onion-carrot-celery (the root vegetables that braised with the beef are the keeper; these strained-out aromatics are spent). Return the braising liquid to the stove over medium-high heat. Simmer briskly until reduced by one-third, about 10 minutes, skimming any fat from the surface. Taste and adjust salt. The sauce should be very dark, glossy, and just thick enough to coat a spoon.
- 9 Remove the sauce from heat and swirl in 2 tablespoons cold butter — this gives the sauce a final gloss and rounds its flavor. Return the beef and vegetables to the pot with the sauce. Stir gently to coat everything. Taste once more and adjust seasoning.
- 10 Serve in the Dutch oven or a deep serving bowl. Place the roasted marrow bones upright in the stew like Halloween candles. Scatter the chopped parsley over the top. Bring to the table with crusty bread or mashed potatoes alongside.

WHY IT WORKS

The two reductions serve different purposes.



Nº 16

GRAMERCY TAVERN • COPYCAT

Wild Mushroom Toast

Inspired by Gramercy Tavern's famous mushroom tartine: deeply seared chanterelles and hen of the woods in tarragon cream on grilled sourdough, topped with a soft-cooked egg and shaved Parmigiano.

PREP
20 min

COOK
25 min

SERVES
4

LEVEL
Medium

CAL
380

01 Ingredients

FOR THE MUSHROOMS:

- 1½ lbs mixed wild mushrooms (chanterelles, hen of the woods/maitake, shiitake, cremini — any combination)
- 3 tablespoons unsalted butter, divided (2 tbsp for mushrooms, 1 tbsp for shallots)
- 2 tablespoons neutral oil (grapeseed or avocado)
- 3 medium shallots, thinly sliced
- 4 garlic cloves, thinly sliced
- 2 tablespoons fresh thyme leaves (stripped from about 12 sprigs)
- 2 tablespoons dry sherry or dry white wine
- ⅓ cup heavy cream
- 1 tablespoon fresh tarragon leaves, roughly chopped
- 2 tablespoons flat-leaf parsley, roughly chopped

- ½ teaspoon kosher salt, plus more to taste
- ¼ teaspoon freshly ground black pepper

FOR THE TOAST:

- 4 slices sourdough bread, cut ¾ to 1 inch thick
- 2 tablespoons unsalted butter, softened
- Flaky sea salt

FOR FINISHING:

- 4 large eggs
- 1 teaspoon white vinegar (for poaching)
- ½ oz Parmigiano-Reggiano, shaved with a vegetable peeler
- A few drops truffle oil (optional but recommended)
- Fresh thyme or chervil sprigs for garnish

Wild Mushroom Toast CONTINUED

02 Method

- 1 **Prep the mushrooms.** Brush any dirt from the mushrooms with a dry pastry brush or damp paper towel — don't rinse them. Tear hen of the woods into 2-inch rustic pieces. Halve or quarter large chanterelles lengthwise. Leave shiitakes whole or halve if large. Set aside in a wide bowl.
- 2 **Sear the first batch.** Set a 12-inch cast-iron or stainless skillet over the highest heat your burner will produce. Let it preheat for 2 full minutes until very hot. Add 1 tablespoon butter and 1 tablespoon oil. When the butter foam subsides (about 30 seconds), add half the mushrooms in a single layer. **DO NOT STIR** for 2 full minutes — leave them in contact with the pan. Season lightly with salt. After 2 minutes, toss once. Cook 1 more minute. Transfer to the bowl. Wipe the pan clean.
- 3 **Sear the second batch.** Repeat step 2 with remaining 1 tablespoon butter, 1 tablespoon oil, and second half of mushrooms. Transfer to bowl with first batch.
- 4 **Build the base.** Reduce heat to medium. Add 1 tablespoon butter to the same pan. Add shallots with a pinch of salt and cook, stirring occasionally, 4 to 5 minutes until softened and translucent. Add garlic and thyme; cook 1 minute more.
- 5 **Finish the mushrooms.** Return all seared mushrooms to the pan. Pour in the sherry and cook until evaporated, about 1 minute, scraping up any browned bits. Pour in the cream and cook, stirring, until reduced by half and the sauce coats the mushrooms, about 2 minutes. Remove from heat. Stir in tarragon and parsley. Taste and adjust salt and pepper. Keep warm over the lowest heat or off the heat if your burner runs hot.
- 6 **Grill the toast.** Spread softened butter on both sides of each sourdough slice. Heat a grill pan or flat cast-iron over medium-high heat. Add the bread and cook undisturbed for 2 minutes until deeply golden with grill marks or an even golden crust. Flip and cook 2 minutes more. Transfer to plates. Season the top surface with a pinch of flaky salt while still warm.
- 7 **Poach the eggs.** Bring 2 inches of water to a gentle simmer in a medium saucepan (small bubbles rising from the bottom; not a rolling boil). Add 1 teaspoon white vinegar. Crack each egg into a small cup first. Stir the water to create a gentle swirl, then slip eggs in one at a time. Cook 3 minutes exactly for a runny yolk with fully set whites. Remove with a slotted spoon to a paper towel to blot.
- 8 **Assemble.** Pile the mushroom mixture generously over each toast slice — don't hold back, mound them high. Place one poached egg on top of each. Shave Parmigiano-Reggiano over the plate using a vegetable peeler. Add 3 to 4 drops of truffle oil if using. Finish with a fresh thyme or chervil sprig. Serve immediately.

WHY IT WORKS

Mushrooms are about 90% water by weight. When you add them to a pan they immediately begin releasing that water as steam.



Nº 17

— PF CHANGS • COPYCAT

P.F. Chang's Hot and Sour Soup

Make P.F. Chang's Hot and Sour Soup at home in 35 minutes — chicken strips, wood ear mushrooms, silken tofu, and egg ribbons in a tangy white-pepper broth for about \$2 per bowl.

PREP	COOK	SERVES	LEVEL	CAL
15 min (+ 20 min mushroom soak)	20 min	6	Medium	155

01Ingredients

- | | |
|---|--|
| <ul style="list-style-type: none">1 oz dried wood ear mushrooms (about 1 cup when soaked) | <ul style="list-style-type: none">EGG RIBBONS |
| <ul style="list-style-type: none">6 cups low-sodium chicken broth | <ul style="list-style-type: none">2 large eggs, beaten |
| <ul style="list-style-type: none">¾ lb boneless, skinless chicken breast, cut into thin 2-inch strips | <ul style="list-style-type: none">OFF-HEAT FINISH (add after removing from heat) |
| <ul style="list-style-type: none">1 can (8 oz) bamboo shoots, drained and julienned | <ul style="list-style-type: none">¼ cup rice wine vinegar (not Chinkiang/black vinegar) |
| <ul style="list-style-type: none">14 oz silken or soft tofu, cut into ½-inch matchsticks | <ul style="list-style-type: none">1½ teaspoons ground white pepper (not black pepper) |
| <ul style="list-style-type: none">3 tablespoons soy sauce | <ul style="list-style-type: none">1 teaspoon sesame oil |
| <ul style="list-style-type: none">THICKENER | <ul style="list-style-type: none">GARNISH |
| <ul style="list-style-type: none">3 tablespoons cornstarch | <ul style="list-style-type: none">3 green onions, thinly sliced |
| <ul style="list-style-type: none">4 tablespoons cold water | <ul style="list-style-type: none">Additional white pepper and rice wine vinegar for adjusting at the table |

P.F. Chang's Hot and Sour Soup

CONTINUED

02 Method

- 1 Soak the wood ear mushrooms.** Place dried mushrooms in a bowl and cover with hot water. Soak 20 minutes until fully softened and expanded. Drain, rinse to remove any grit, remove any tough stems, and slice into thin strips. The mushrooms will quadruple in volume — you should have about 1 cup.
- 2 Bring the broth to a simmer.** Pour chicken broth into a large pot over medium-high heat. Bring to a gentle simmer.
- 3 Add the chicken.** Add chicken strips to the simmering broth. Cook 3 minutes until just cooked through. Stir to separate strips.
- 4 Add mushrooms and bamboo shoots.** Add sliced wood ear mushrooms and bamboo shoots. Simmer 2 minutes. Add soy sauce. Stir.
- 5 Thicken the broth.** Whisk cornstarch with cold water until completely lump-free. Drizzle the slurry into the simmering soup slowly, stirring constantly as you pour. The soup will thicken within 60 seconds. Simmer 2 minutes at a gentle bubble, stirring occasionally, until the broth coats a spoon.
- 6 Add the egg ribbons.** Reduce heat to medium-low. Hold your bowl of beaten egg over the pot. While stirring the soup steadily in one direction with a spoon, let the egg fall in a thin, steady stream — thin as a pencil line — taking about 30 seconds. Stop stirring and let the ribbons set for 30 seconds without disturbing. They should form silky, translucent strands.
- 7 Add the tofu.** Gently fold in the silken tofu matchsticks. Stir once or twice, very slowly, to distribute without breaking. Simmer 1 minute on low heat — just to warm through.
- 8 Remove from heat — add the finish.** TAKE THE POT OFF THE BURNER. Add rice wine vinegar and white pepper. Stir gently. Taste and adjust: more vinegar for more sour, more white pepper for more heat. The vinegar punch should be distinct. Add sesame oil.
- 9 Ladle and garnish.** Ladle into bowls. Top with sliced green onions. Serve immediately with extra white pepper and vinegar on the side.

WHY IT WORKS

White pepper is the traditional Chinese source of heat in hot and sour soup. It delivers a clean, sharp, slightly earthy punch that's entirely different from the smoky heat of black pepper or the fruity burn of chili oil. P.F.



Nº 18

— VIRAL · COPYCAT

Bloomin' Potatoes

Whole potatoes cut into a bloom shape, roasted until the petals open and crisp up at the edges.

PREP
15 min

COOK
40 min

SERVES
4

LEVEL
Easy

CAL
280

01 Ingredients

FOR THE POTATOES:

- 2 lbs small-to-medium round potatoes (baby Yukon Golds, or medium-sized round whites or reds — golf ball to tennis ball sized; avoid oblong russets)
- 3 tablespoons olive oil
- 4 cloves garlic, finely grated or pressed
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon kosher salt (plus more to taste)
- ¼ teaspoon black pepper
- ¼ teaspoon cayenne pepper (optional — adds a gentle Bloomin' Onion-style heat)

FOR FINISHING:

- 2 tablespoons unsalted butter, melted
- 2 tablespoons finely grated Parmesan (optional but recommended)
- 2 tablespoons fresh chives or parsley, chopped

- Flaky sea salt, to finish

DIPPING SAUCE — BLOOMIN' ONION-STYLE (MAKES ½ CUP):

- ½ cup mayonnaise
- 2 tablespoons prepared horseradish (not horseradish sauce — the pure grated kind)
- 1 tablespoon ketchup
- 1 teaspoon smoked paprika
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- Pinch of cayenne
- 1 teaspoon lemon juice

ALTERNATIVELY — SOUR CREAM AND CHIVE DIP:

- ½ cup full-fat sour cream
- 2 tablespoons fresh chives, minced
- 1 teaspoon lemon juice
- ¼ teaspoon garlic powder
- Salt and pepper to taste

Bloomin' Potatoes

CONTINUED

02 Method

- 1 Prep and the cutting technique.** Wash and dry the potatoes — skins on (they get crispy and delicious). Now make the bloom cuts: place a potato on your cutting board and hold it steady. Starting about ¼ inch from the base and working toward the top, make 6 downward cuts around the potato like cutting an orange into wedges from the top — but stop before you reach the base. You want the cuts to go about ¾ of the way down: deep enough that the sections fan open dramatically, but the bottom ¼ inch stays intact as the base. Work your way around the potato with evenly spaced cuts (6 cuts for baby potatoes, 8 cuts for larger ones). A sharp paring knife gives you the most control for this step.
- 2 Chopstick trick for consistent depth.** If you're nervous about cutting through the base: place a chopstick on each side of the potato lengthwise before cutting. The chopsticks act as physical stops — your knife blade catches them before reaching the cutting board, guaranteeing you never cut all the way through. This is the same trick used for making hasselback potatoes, and it works perfectly here.
- 3 Gently fan the cuts open.** Once all the cuts are made, hold the potato over the sink and carefully spread the sections apart with your fingers — just enough to create visible gaps between each 'petal.' Don't force it; the potato will open more as it roasts. If a section tears at the base, that's fine — it'll still hold during roasting.
- 4 Season inside and out.** Mix the olive oil, grated garlic, smoked paprika, garlic powder, onion powder, salt, pepper, and cayenne in a small bowl. Brush this mixture all over each potato, paying special attention to getting oil and seasoning down into the cuts between each petal — use a pastry brush or just your fingers to work the seasoning deep into the crevices. This is where most of the flavor lives.
- 5 Roast — start covered, finish uncovered.** Place potatoes cut-side up on a rimmed baking sheet. Cover tightly with foil. Roast at 425°F for 20 minutes (this steam phase cooks the potato through). Remove the foil, brush each potato with the melted butter, and return to the oven uncovered for another 15–20 minutes until the petal edges are golden brown and crisp. The final uncovered stage is where the 'bloom' visual comes to life — the sections fan outward as the surface crisps.
- 6 Finish.** Remove from oven. Immediately sprinkle grated Parmesan over each potato if using — it melts into the hot crispy surfaces. Add chopped chives or parsley and a pinch of flaky sea salt. Serve right away with your dipping sauce of choice alongside.
- 7 Make the dipping sauce.** While the potatoes roast, stir together all sauce ingredients and refrigerate for at least 15 minutes before serving — the flavors need time to meld. The Bloomin' Onion-style sauce tastes best made 30 minutes ahead.
- 8 Baby potato shortcut (25-minute version).** For baby potatoes under 1½ inches: cut the bloom the same way but only 4 cuts (they're small). Skip the foil-covered steam step — just season and roast at 425°F for 20–25 minutes uncovered, finishing with butter brush in the last 5 minutes. Baby bloomin' potatoes are done faster because they're smaller, and the individual portions make great appetizers.

WHY IT WORKS

Hasselback potatoes are cut in parallel slices along one axis — like a deck of cards fanning in one direction. The result is an accordion-like shape.

A close-up photograph of a plate of food. On the left, there is a piece of medium-rare steak, sliced into thin strips, topped with a dark sauce and a sprinkle of white cheese. To the right of the steak is a large portion of golden-brown french fries. In the upper left corner, there is a garnish of fresh green herbs. The entire image is overlaid with a dark, semi-transparent filter.

FALL & PUMPKIN SPICE

03

ENTRÉES

10 RECIPES



Nº 19

— BALTHAZAR • COPYCAT

Steak Frites

The famous Balthazar steak frites, made at home: a seared hanger steak with a shallot-red wine pan sauce and double-fried Belgian-style frites soaked overnight for maximum crispness. The SoHo brasserie charges \$38. This costs under \$16.

PREP

20 min (plus overnight soak)

COOK

40 min

SERVES

2

LEVEL

Medium

CAL

960

01 Ingredients

FRITES:

- 2 large russet potatoes (about 1 lb total), peeled
- Peanut oil for frying (or refined sunflower/avocado oil) — enough for 3 inches depth in your pot, roughly 6 cups
- Flaky sea salt (for finishing — do not use table salt here)

HANGER STEAK:

- 12 to 14 oz hanger steak (1 piece, center tendon removed if present; ask your butcher)
- Kosher salt and freshly cracked black pepper

- 1 tablespoon neutral oil (vegetable or canola) for searing

PAN SAUCE:

- 1 medium shallot, finely minced
- ¼ cup dry red wine (something you would drink — a simple Côtes du Rhône works)
- ¼ cup good beef stock (low-sodium)
- 1 tablespoon cold unsalted butter
- ½ teaspoon fresh thyme leaves (or 2 pinches dried thyme)
- Salt and black pepper to taste

Steak Frites

CONTINUED

02 Method

- 1 Day before (or at least 4 hours ahead): soak the potatoes.** Cut the peeled potatoes into ¼-inch sticks — square cross-section, uniform thickness so they cook evenly. Submerge completely in cold water in a large bowl or container. Cover and refrigerate overnight. If soaking for only 4 hours, change the water once halfway through.
- 2 Dry the potatoes.** Drain the soaked potatoes and spread them on a clean kitchen towel or paper towels. Pat thoroughly dry — press firmly and turn them. Any moisture left on the surface will cause the oil to bubble and spatter violently and will prevent crisping. They should feel completely dry to the touch, not just not-dripping.
- 3 First fry: cook through.** Pour peanut oil into a large heavy pot (Dutch oven or deep saucepan) to a depth of 3 inches. Heat to 300°F, verified with a thermometer. Fry the potatoes in 3 or 4 batches — do not crowd the pot, which lowers the oil temperature and produces greasy fries. Each batch takes 5 to 6 minutes: the potatoes should look pale gold, cooked through but not crispy. Drain on a wire rack set over a sheet pan. Let cool at room temperature for at least 10 minutes. You can hold the blanched fries at this stage, uncovered, for up to 2 hours.
- 4 Season and rest the steak.** About 30 minutes before the second fry, season the hanger steak generously on both sides with kosher salt and plenty of black pepper. Let it come toward room temperature — a cold steak from the refrigerator sears unevenly.
- 5 Sear the steak.** Heat a cast-iron skillet or heavy stainless pan over high heat for 2 minutes until smoking. Add the neutral oil and immediately lay in the steak. Sear undisturbed for 3 minutes. Flip and sear the other side for 2 to 3 minutes more (medium-rare target is 130°F internal; check with an instant-read thermometer). For a 12 oz hanger steak at medium-rare, 3 minutes per side at high heat is usually correct — it is a thin, flat cut. Transfer to a cutting board and tent loosely with foil. Rest for 5 to 7 minutes minimum — the internal temperature will rise to 135°F during resting.
- 6 Make the pan sauce while the steak rests.** Keep the skillet on medium heat. Pour off most of the rendered fat, leaving a thin film. Add the minced shallot and cook, stirring, for 30 to 45 seconds until just softened. Add the red wine, raise the heat to medium-high, and scrape the bottom of the pan with a wooden spoon to lift the caramelized fond. Let the wine reduce by half, about 1 to 2 minutes. Add the beef stock and reduce by half again, another minute or two — the sauce should coat the back of a spoon. Remove from heat. Swirl in the cold butter with a circular motion until fully incorporated and the sauce looks glossy. Add the thyme, taste, and adjust salt and pepper. Keep warm off the heat.
- 7 Second fry: make them crispy.** Raise the oil temperature to 375°F. Fry the blanched potatoes in 2 or 3 batches for 2 to 3 minutes per batch, until deeply golden and crackling-crispy. Drain on the wire rack for 20 seconds, then transfer to a bowl and season immediately with flaky sea salt while they are still hot and the salt will adhere.
- 8 Slice the steak and plate.** Identify the grain direction of the rested steak — look for the parallel lines of the muscle fibers. Slice against the grain at a slight diagonal, about ½-inch thick. Fan the slices on warm plates. Pour or spoon the pan sauce over the steak. Pile the frites alongside. Serve immediately — frites do not hold.

WHY IT WORKS

Hanger steak — onglet in French — is the traditional brasserie cut for steak frites, and the reason is almost purely flavor. Hanger steak has a stronger, more mineral, more beefy flavor per ounce than a strip or ribeye.



Nº 20

— DEAD RABBIT • COPYCAT

The Dead Rabbit's Steak and Stout Pie

The Dead Rabbit's famous Steak and Stout Pie, made at home: beef chuck braised in Guinness Draught until falling-apart tender, sealed under crisp puff pastry in cast-iron crocks.

PREP
20 min

COOK
2 hr 30 min

SERVES
4

LEVEL
Medium

CAL
620

01 Ingredients

STEAK AND STOUT FILLING:

- 2 lbs beef chuck, cut into 1½-inch cubes
- 2 tbsp all-purpose flour
- Kosher salt and freshly ground black pepper
- 3 tbsp neutral oil (canola or grapeseed), divided
- 1 medium yellow onion, diced (about 1½ cups)
- 3 medium carrots, cut into ½-inch rounds
- 3 stalks celery, cut into ½-inch pieces
- 4 cloves garlic, minced
- 2 tbsp tomato paste

- 2 tbsp Worcestershire sauce
- 1 can (14.9 oz) Guinness Draught — use the can with the nitrogen widget, not Extra Stout
- 2 cups low-sodium beef stock
- 4 sprigs fresh thyme
- 2 bay leaves

PUFF PASTRY TOP:

- 1 sheet (from a 17.3 oz package) frozen puff pastry, thawed overnight in the refrigerator
- 1 large egg + 1 tbsp water, beaten together (egg wash)
- Flaky sea salt, optional, for finishing

The Dead Rabbit's Steak and Stout Pie

CONTINUED

02 Method

- 1 **Brown the beef — don't skip or rush this.** Pat the beef cubes completely dry with paper towels. Dry beef browns; wet beef steams. Season generously with salt and pepper on all sides, then dust lightly with the flour and toss to coat. Heat 2 tablespoons of oil in a large Dutch oven over medium-high heat until shimmering and just starting to haze. Add half the beef cubes in a single layer — don't crowd. Cook undisturbed for 2 to 3 minutes until deeply browned, then turn and repeat on at least two more sides. Total per batch: about 8 to 10 minutes for real caramelization. Transfer to a plate. Add the remaining tablespoon of oil and repeat with the second batch. The pot will have a deep brown layer of fond on the bottom — this is exactly what you want.
- 2 **Build the vegetable base.** Reduce heat to medium. Add the diced onion to the fat and fond in the pot and cook, stirring occasionally, until softened and translucent, about 5 minutes. Add the carrots and celery and cook 3 more minutes until starting to soften. Add the garlic and cook 1 minute. Stir in the tomato paste and cook, pressing it into the vegetables and scraping the bottom, until it darkens from bright orange to a deeper brick-red, about 2 minutes. Don't rush this step — the caramelized tomato paste adds body and depth the raw paste lacks.
- 3 **Deglaze with Guinness.** Pour in the entire can of Guinness Draught. The pot will bubble vigorously. Scrape every browned bit off the bottom with a wooden spoon — all of that fond dissolves into the braising liquid and becomes the backbone of your gravy. Add the Worcestershire sauce. Bring to a boil and let the Guinness reduce for 3 minutes, which mellows some of the raw bitterness of the hops.
- 4 **Braise until completely tender.** Return the browned beef and any accumulated juices to the pot. Pour in the beef stock — the liquid should come about two-thirds of the way up the beef; add a splash more stock if needed. Nestle in the thyme sprigs and bay leaves. Bring to a simmer, then reduce the heat to the lowest setting on your stove. Cover tightly and cook until the beef falls apart when pressed with a spoon, 1 hour 45 minutes to 2 hours 15 minutes. Check every 30 minutes; if the liquid is rolling, turn the heat down further — it should barely simmer.
- 5 **Reduce and season the gravy.** Discard the thyme stems and bay leaves. Using a slotted spoon, transfer the beef to a bowl. Increase heat to medium-high and simmer the braising liquid uncovered for 8 to 10 minutes, stirring occasionally, until it thickens enough to coat the back of a spoon and looks glossy. Taste it: it needs real seasoning at this point — add salt and pepper until it tastes finished and rounded, not flat. Gently stir the beef back in. Let the filling cool for at least 20 minutes before assembling the pies. A hot filling will melt the puff pastry from underneath before the top gets a chance to bake.
- 6 **Preheat and prep the pastry.** Heat oven to 400°F. On a lightly floured surface, unfold the thawed puff pastry. Cut it into 4 rounds or squares sized to generously cover the tops of your baking vessels with about a 1-inch overhang. Score a light crosshatch pattern on the top of each piece with a sharp knife — do not cut through the pastry.
- 7 **Fill the crocks and add the pastry tops.** Divide the cooled filling evenly among 4 oven-safe cast-iron skillets or 10 to 12-ounce ramekins, filling them to about 1 inch from the top. Drape a pastry piece over each crock, pressing the edges firmly against the rim to seal. Brush generously with egg wash, covering the full surface. Sprinkle with flaky sea salt if using.
- 8 **Bake until deeply golden.** Place the filled crocks on a rimmed baking sheet (to catch any drips). Bake at 400°F for 22 to 27 minutes, until the pastry is puffed and a deep, rich golden-brown — significantly darker than pale blonde, closer to the color of a well-baked croissant. The filling should be visibly bubbling around the edges. Let rest 5 minutes before serving — the gravy continues to set slightly.

WHY IT WORKS

Guinness Draught (the 14.9 oz can with the floating nitrogen widget) is the right choice for braising because it has a noticeably smoother, creamier malt character and less pronounced hop bitterness than Guinness Extra Stout.



Nº 21

— LEGAL SEA FOODS • COPYCAT

New England Clam Chowder

The famous Legal Sea Foods New England clam chowder, made at home: salt pork rendered until golden, potatoes cooked in clam broth until tender, chopped clams folded in with half-and-half — never boiled, never over-thickened.

PREP	COOK	SERVES	LEVEL	CAL
15 min	35 min	6	Easy	380

01 Ingredients

- 4 oz salt pork (from the grocery store slab near the bacon), cut into ¼-inch dice — OR 4 strips thick-cut bacon
- 1 large yellow onion, cut into ½-inch dice (about 2 cups)
- 3 tablespoons all-purpose flour
- 2 cups bottled clam juice (Doxsee or Bar Harbor)
- 2 cups water
- 1½ lb Yukon Gold or russet potatoes (3 medium), peeled and cut into ¾-inch dice
- 2 cans (6½ oz each) chopped clams, drained — reserve the liquid from the cans
- 2 cups half-and-half
- 1 cup heavy cream
- 2 tablespoons unsalted butter
- 1 teaspoon kosher salt, plus more to taste
- ½ teaspoon white pepper
- Oyster crackers, for serving

New England Clam Chowder

CONTINUED

02 Method

- 1 Render the salt pork.** Place the diced salt pork in a large heavy-bottomed pot or Dutch oven over medium heat. Cook, stirring occasionally, for 6 to 8 minutes until most of the fat has rendered and the pieces are golden-brown but not crisped to crackling. Do not drain the fat — it is the entire flavor base of the chowder. If using bacon, cook until fat is rendered but strips are still slightly limp, 4 to 5 minutes; crumble them slightly.
- 2 Soften the onion.** Add the diced onion to the rendered fat and stir to coat. Cook over medium heat for 5 to 6 minutes, stirring occasionally, until the onion is fully softened and translucent. It should not brown — if it starts to color, reduce the heat.
- 3 Add the flour.** Sprinkle the flour over the onion and fat. Stir constantly for 1 to 2 minutes, coating the onion thoroughly with flour. You are cooking out the raw taste of the flour; it should smell faintly nutty rather than pasty.
- 4 Build the clam broth.** Add the reserved liquid from the canned clams to the pot. Then add the 2 cups of bottled clam juice and the 2 cups of water. Whisk vigorously to dissolve the flour into the liquid with no lumps. Bring to a gentle boil over medium-high heat, whisking occasionally.
- 5 Cook the potatoes.** Add the diced potatoes. Reduce heat to a steady simmer — small, lazy bubbles, not a rolling boil. Cook uncovered for 12 to 15 minutes until the potatoes are tender when pierced with a fork but still hold their shape. Do not let them cook past this point or they will break apart in the finished chowder.
- 6 Add clams and dairy — this is the point of no return.** Add the drained chopped clams, the half-and-half, and the heavy cream. Stir gently to combine. Immediately reduce to the absolute lowest heat your burner will produce. The chowder must NEVER boil again from this point. A hard boil will toughen the clams into rubber and may break the cream. Heat gently, stirring occasionally, for 5 to 7 minutes until the chowder is hot all the way through but not steaming aggressively.
- 7 Finish and season.** Add the butter and stir until melted. Season with salt and white pepper. Taste carefully: the chowder should lead with clean clam flavor, followed by cream richness, with the salt pork as a quiet savory note in the background. If the flavor seems flat, add a splash of the remaining clam juice rather than salt — clam flavor and sodium come together in clam juice.
- 8 Serve immediately.** Ladle into warm bowls and serve with oyster crackers on the side. If you need to hold the chowder for a few minutes, keep it on the lowest possible heat, uncovered, and stir occasionally.

WHY IT WORKS

Most restaurant and canned versions of New England clam chowder err toward thickness — they add heavy cream, cornstarch, or lots of flour to create a gluey, almost paste-like texture.



Nº 22

PANERA BREAD · COPYCAT

Panera Harvest Medley Chicken Salad

Panera's new fall 2026 Harvest Medley Chicken Salad at home: grilled chicken, farro-wheat berry blend, mandarin oranges, feta, dried cranberries, pumpkin seeds, toasted pecans, and crunchy beet strips over arugula in a balsamic vinaigrette.

PREP
20 min

COOK
25 min

SERVES
4

LEVEL
Easy

CAL
620

01 Ingredients

FOR THE BALSAMIC VINAIGRETTE:

- ½ cup extra-virgin olive oil
- 3 tablespoons balsamic vinegar (a basic, reasonably thick balsamic — nothing too young and watery)
- 1 tablespoon red wine vinegar
- 2 teaspoons honey
- 1 teaspoon Dijon mustard
- 1 small shallot, minced (about 2 tablespoons)
- 1 small garlic clove, finely grated or pressed
- ½ teaspoon fine sea salt
- ¼ teaspoon black pepper

FOR THE WHOLE GRAIN BLEND:

- ½ cup dry pearled farro
- ½ cup dry wheat berries (or substitute more farro)
- 1 teaspoon olive oil
- ½ teaspoon salt
- Water for cooking (farro: 1½ cups; wheat berries: 2½ cups)

FOR THE CHICKEN:

- 1½ lbs boneless, skinless chicken breasts (about 3 medium)
- 1 tablespoon olive oil
- ¾ teaspoon kosher salt
- ½ teaspoon black pepper
- ½ teaspoon garlic powder

FOR THE SALAD:

- 5 oz mixed greens
- 5 oz fresh arugula
- 1 can (11 oz) mandarin orange segments, packed in juice — drained well
- 4 oz block feta, coarsely crumbled (about ¾ cup)
- ½ cup dried cranberries
- ¼ cup raw pumpkin seeds (pepitas)
- ⅓ cup toasted pecan pieces
- 1 oz dehydrated beet chips or strips (about ¾ cup loosely packed; cut into strips if whole chips)

Panera Harvest Medley Chicken Salad

CONTINUED

02 Method

- 1 Cook the grain blend.** If using both farro and wheat berries, cook them separately since they have different cook times. For pearled farro: combine with 1½ cups water, ½ teaspoon salt, and ½ teaspoon olive oil in a medium saucepan. Bring to a boil, reduce heat to low, cover, and simmer for 25–30 minutes until tender but still chewy. Drain any excess water. For wheat berries: combine with 2½ cups water and ¼ teaspoon salt. Bring to a boil, then simmer uncovered for 45–60 minutes until tender with a firm bite. Both can be cooked up to 4 days ahead and refrigerated.
- 2 Toast the pecans.** Place pecan pieces in a small dry skillet over medium heat. Cook, stirring frequently, for 3–4 minutes until they smell nutty and are just starting to color. Watch closely — pecans go from golden to burnt quickly. Transfer immediately to a plate to cool. Do not leave them in the hot pan.
- 3 Make the vinaigrette.** Combine the olive oil, balsamic vinegar, red wine vinegar, honey, Dijon mustard, minced shallot, and grated garlic in a small jar. Season with salt and pepper. Seal and shake vigorously until the dressing is fully emulsified and no longer separates immediately when you set it down. Taste: it should be tangy with a faint sweetness and a savory backbone from the garlic and shallot. Adjust with a small pinch of salt or a drizzle more honey to balance.
- 4 Prepare the chicken.** Place each chicken breast in a zip-lock bag or between sheets of plastic wrap. Pound with a meat mallet or the bottom of a heavy skillet until the breast is an even ¾-inch thickness throughout. This is the key step — uneven thickness causes the thin end to overcook and dry out while the thick center finishes. Season evenly on both sides with salt, pepper, and garlic powder. Drizzle lightly with olive oil.
- 5 Grill the chicken.** Heat a cast-iron grill pan or outdoor grill over medium-high heat until very hot — a drop of water should immediately sizzle and evaporate. Cook the chicken for 5–6 minutes per side without pressing down on it. Check the temperature at the thickest point with an instant-read thermometer; pull the chicken when it hits 160°F (it will carry over to 165°F during resting). Rest for 5 full minutes before slicing. Slice against the grain into ½-inch pieces.
- 6 Prep the beet strips.** If your beet chips are whole rounds, break or cut them into strips roughly ½ inch wide and 2 inches long. Keep them in an airtight container until the moment of assembly — they absorb moisture quickly and will soften if left exposed.
- 7 Assemble the salad.** Combine the mixed greens and arugula in a large bowl. Drizzle with 4–5 tablespoons of the balsamic vinaigrette and toss gently until every leaf is lightly coated. Divide the dressed greens between four plates or wide shallow bowls. Scatter the cooked grain blend over each salad (about ½ cup per serving, served at room temperature or just slightly warm). Arrange the sliced chicken, mandarin orange segments, crumbled feta, dried cranberries, pumpkin seeds, and toasted pecans over each plate.
- 8 Add the beet strips last.** Place the beet strips on top of each salad just before serving. They are the most delicate component — the crunch is the point, and it disappears quickly once the beet contacts the dressing. Serve immediately.

WHY IT WORKS

The 'crunchy beet strips' are dehydrated or oven-roasted beet slices cut into thin strips — not fresh beets, which would be soft and wet.



Nº 23

VIRAL · COPYCAT

TikTok Red Wine Braised Short Ribs

The TikTok braised short ribs technique explained: why bone-in English-cut short ribs turn silky at 200°F internal, how red wine builds a sauce that glazes itself, and why overnight rest makes them better — not a shortcut, chemistry.

PREP	COOK	SERVES	LEVEL	CAL
20 min	3 hr 30 min	4	Medium	720

01 Ingredients

- 4 bone-in English-cut short ribs (about 3 inches thick, 3 lbs total)
- Kosher salt and freshly cracked black pepper
- 2 tablespoons neutral oil (vegetable or avocado)
- 1 large yellow onion, roughly chopped
- 2 medium carrots, roughly chopped
- 3 stalks celery, roughly chopped
- 6 cloves garlic, smashed and peeled
- 2 tablespoons tomato paste
- 1 bottle (750ml) dry red wine (Malbec, Cabernet Sauvignon, or Côtes du Rhône)
- 2 cups beef stock (low-sodium)
- 4 sprigs fresh thyme
- 2 sprigs fresh rosemary
- 2 bay leaves
- 1 tablespoon Worcestershire sauce
- Cold unsalted butter, 1–2 tablespoons, for finishing the sauce

— VIRAL · COPYCAT

TikTok Red Wine Braised Short Ribs

CONTINUED

02 Method

- 1 Dry and season the ribs — the night before if possible.** Pat the short ribs completely dry with paper towels — moisture on the surface creates steam and prevents searing. Season aggressively on all sides with kosher salt and black pepper. If you have time, set them uncovered on a rack in the refrigerator overnight (or even 1–2 hours at room temp). Dry surface = better sear.
- 2 Preheat oven to 325°F.** This low temperature is essential — high heat drives the braising liquid to a hard boil, which toughens the protein fibers. 325°F keeps it at a gentle, sustained bubble. Set a rack in the lower third of the oven.
- 3 Sear all four sides.** Heat a large Dutch oven over high heat for 2–3 minutes until very hot. Add the oil. Working in batches if needed (don't crowd), sear the short ribs on all four long sides — not just two — for 2–3 minutes per side until deep mahogany brown. The top and bottom (where the bone is and where the meat cap is) need equal attention. This takes patience — 10–12 minutes total per batch. Transfer to a plate. Pour off most of the fat, leaving about 2 tablespoons.
- 4 Build the base.** Reduce heat to medium. Add onion, carrot, and celery to the pot. Cook, stirring occasionally, for 5–6 minutes until softened and lightly browned. Add the garlic and cook 1 minute. Add the tomato paste and stir constantly for 2 minutes, until it darkens from bright red to brick — this removes the raw metallic edge. Season with a pinch of salt.
- 5 Add wine, reduce, and deglaze.** Pour in the red wine and bring to a boil over high heat, scraping the browned fond from the bottom of the pot with a wooden spoon — that browned layer is flavor. Let the wine boil hard for 5 minutes to cook off the sharpest alcohol. Add the beef stock, Worcestershire, thyme, rosemary, and bay leaves. Bring back to a simmer.
- 6 Add the ribs — meat side down, not submerged.** Nestle the seared ribs into the liquid meat-side down. The liquid should come about halfway up the sides of the ribs — not covering them. If it covers them completely, you'll steam them instead of braise; remove some liquid. Cover the Dutch oven tightly and transfer to the oven.
- 7 Braise 3–3½ hours, checking at 2½ hours.** Leave them alone — don't lift the lid repeatedly. At 2½ hours, check: insert a fork or probe thermometer into the thickest part of a rib (not touching bone). You want 200–205°F internal and zero fork resistance. If you hit resistance, cover and return to the oven for another 30–45 minutes. Most ovens need the full 3½ hours.
- 8 Rest the ribs in the liquid.** Transfer the Dutch oven out of the oven and let the ribs rest, covered, in the braising liquid for 20 minutes. If making ahead, cool completely then refrigerate overnight (see FAQ on make-ahead).
- 9 Make the sauce.** Transfer the ribs to a plate and cover loosely with foil. Strain the braising liquid through a fine-mesh strainer, pressing on the vegetables to extract all the liquid — discard the solids. Skim the fat from the surface (use a fat separator or chill briefly). Return the strained liquid to the pot over high heat and reduce to about 1 cup — roughly 15–20 minutes. It should coat a spoon heavily. Off heat, swirl in 1–2 tablespoons cold butter for gloss. Taste and adjust salt.
- 10 Serve.** Plate each rib over mashed potatoes or polenta. Spoon the reduced sauce generously over the ribs. Garnish with fresh thyme or chopped parsley. The bone should pull free with almost no resistance.

WHY IT WORKS

Almost always the same cause: the internal temperature of the beef never got above 185–190°F. Short ribs are loaded with collagen — the connective tissue that runs through the meat.



Nº 24

— VIRAL · COPYCAT

TikTok Cheeseburger Soup

The viral TikTok cheeseburger soup: ground beef, potatoes, and a silky cheddar broth seasoned with mustard and Worcestershire so every spoonful tastes like a burger. One pot, 45 minutes, feeds 6.

PREP	COOK	SERVES	LEVEL	CAL
15 min	35 min	6	Easy	420

01 Ingredients

FOR THE SOUP BASE:

- 1 lb ground beef, 85/15 — the fat percentage matters here. 85/15 gives the beef the right amount of richness; 90/10 or leaner produces a broth that tastes lean and flat. 80/20 produces excess fat — drain it very thoroughly or the soup will have an oily surface. Do not substitute turkey or pork; the beef flavor is the whole point.
- 1 medium yellow onion, diced (about 1 cup)
- 3 cloves garlic, minced
- 2 tablespoons unsalted butter — for the roux. Salted butter works; reduce added salt by ¼ teaspoon.
- 3 tablespoons all-purpose flour — the roux thickener. This is what gives the soup body and keeps it from being thin and watery. Cook it for a full 90 seconds after adding the butter so you don't end up with a floury aftertaste.
- 4 cups chicken broth — not beef broth. This sounds counterintuitive, but chicken broth produces a cleaner, more neutral base that lets the beef and cheese flavors come forward. Beef broth on top of ground beef can make the soup taste one-dimensional and heavy. Low-sodium broth is ideal; adjust the salt at the end.
- 3 cups russet potatoes, diced into ½-inch cubes (about 2 medium potatoes, peeled) — ½-inch is important. Larger cubes won't cook through in the simmering time; smaller pieces disintegrate and make the soup starchy. Russets break down at the edges as they cook and slightly thicken the broth, which is a benefit here. Yukon Golds hold their shape better and produce a slightly firmer, less starchy result — both work.
- 1 cup whole milk or heavy cream — added at the end, not at the start. This keeps the dairy from curdling during the potato simmer. Whole milk gives a lighter result; heavy cream gives a thicker, richer soup. Half-and-half is the middle path and works well. Do not use skim milk — it produces a watery, thin soup.

SEASONINGS (THESE MAKE IT TASTE LIKE A BURGER, NOT JUST A BEEF STEW):

- ½ teaspoon dry mustard powder — ground dry mustard, not prepared yellow mustard. Dry mustard powder is the sharp, faintly tannic note that reads as 'burger condiment' without tasting obviously mustardy. Do not substitute prepared mustard here — it adds liquid and flavor at the wrong intensity.

- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- 1 teaspoon Worcestershire sauce — the umami backbone. Without it, ground beef soup tastes flat; Worcestershire closes the gap. One teaspoon is subtle. If you want more burger depth, add a second teaspoon.
- 1 teaspoon kosher salt — start here, adjust at the end.
- ½ teaspoon black pepper

FOR THE CHEESE MELT:

- 8 oz Velveeta, cubed (or 2 cups freshly shredded sharp cheddar from a block) — this is the single most important choice in the recipe. Velveeta melts into a perfectly smooth, silky broth every time because it is designed to melt without breaking. Block cheddar (freshly grated by you, not from a pre-shredded bag) also works well and tastes sharper and more complex. Pre-shredded bagged cheddar is coated in cellulose (anti-caking starch) and will make the soup gritty and grainy — avoid it. The cheese goes in off heat after you have removed the pot from the burner.

FOR SERVING (THESE MAKE IT TASTE LIKE A BURGER):

- Shredded sharp cheddar — a small mound on top
- Diced dill pickles — this is not optional. The acid and brine cut through the richness of the cheese broth the way a pickle cuts through a burger. Start with 2 tablespoons per bowl.
- Ketchup and/or yellow mustard — a thin drizzle on top, squeezed from the bottle, brings the whole 'burger in a bowl' concept together. It reads as kitschy in a description but works on the plate.
- Crumbled bacon — optional, excellent
- Sliced green onions or chives
- Sesame seed croutons — optional: cube day-old sesame seed burger buns, toss with butter and garlic powder, bake at 375°F for 10 minutes, float on top

TikTok Cheeseburger Soup

CONTINUED

02 Method

- 1 Brown the beef.** Set a large Dutch oven or heavy-bottomed pot over medium-high heat. Add the ground beef and break it up immediately into small, irregular crumbles with a wooden spoon or spatula — smaller crumbles give more surface area and distribute through the soup better than large chunks. Cook 6–7 minutes, stirring occasionally, until the beef is browned and cooked through with no pink remaining. Drain excess fat, leaving approximately 1 tablespoon of fat in the pot to cook the onion. Do not drain everything — that tablespoon of beef fat carries flavor.
- 2 Sauté the aromatics.** Reduce heat to medium. Add the diced onion to the pot and cook, stirring occasionally, 3–4 minutes until softened and translucent (it does not need to caramelize — just soften and lose its raw edge). Add the minced garlic and cook 60 seconds, stirring constantly, until fragrant. Watch carefully: garlic in a hot pot goes from fragrant to burnt in 30 seconds, and burnt garlic is bitter and ruins the base.
- 3 Make the roux.** Add the 2 tablespoons butter directly to the pot. Once melted, sprinkle the 3 tablespoons flour over the beef and onion mixture. Stir vigorously for 90 seconds, coating the beef and onion in the flour-butter mixture. The contents of the pot will look slightly pasty and the flour will smell slightly nutty — that's correct, and it means the raw flour taste is cooking off. Do not skip this step or shorten it. Undercooked roux gives the finished soup a distinct floury aftertaste.
- 4 Add the broth and potatoes.** Pour in the chicken broth slowly, whisking as you pour to dissolve the roux smoothly into the liquid without lumps. (If you pour too fast and get lumps, a quick blast with an immersion blender or a pass through a strainer fixes it.) Add the diced potatoes, then all the seasonings: garlic powder, onion powder, dry mustard powder, Worcestershire sauce, salt, and black pepper. Stir to combine. Raise heat to high and bring the soup to a boil, then reduce to a steady simmer.
- 5 Simmer until the potatoes are tender.** Cover the pot partially (leaving a small gap for steam to escape) and simmer 15–18 minutes, stirring occasionally. The soup is ready to move forward when a potato cube slides off a fork with zero resistance — it should be completely yielding, not at all firm in the center. Undercooked potatoes are the most common issue with this soup; test several pieces, not just one, since corner pieces cook faster than center pieces. If the potatoes need more time, keep simmering in 3-minute increments.
- 6 Add the cream.** Stir in the cup of whole milk or heavy cream. Allow the soup to return to a gentle simmer — just one or two bubbles at the edges — but do not boil it vigorously after adding the dairy.
- 7 Melt the cheese off heat.** This is the critical step. Remove the pot completely from the burner. Let it sit for 30 seconds so it's no longer at a rolling temperature. Add the cubed Velveeta (or freshly grated block cheddar) and stir continuously until the cheese melts into the broth in a completely smooth, uniform ribbon. The residual heat from the soup is enough to melt it. If you return the pot to direct high heat after adding cheese, the fat separates from the protein and you end up with greasy, grainy broth instead of silky soup. Off heat is non-negotiable.
- 8 Taste, adjust, and serve.** Taste the soup directly. Does it taste like a cheeseburger? If it tastes like cheese soup without the burger character, add another ½ teaspoon Worcestershire or a pinch more dry mustard. If it is flat, add salt in ¼ teaspoon increments. If it tastes rich but one-note, the pickles you add at serving will provide the acid balance — add the toppings before judging the seasoning. Ladle into bowls and top with shredded cheddar, diced dill pickles, a drizzle of ketchup and/or mustard, and any other toppings.

WHY IT WORKS

Gritty cheeseburger soup is almost always caused by one of three things: (1) Using pre-shredded bagged cheddar. Pre-shredded cheddar is coated with cellulose or potato starch to prevent clumping in the bag, and that starch makes soup grainy when heated.



Nº 25

— VIRAL · COPYCAT

TikTok Chicken Parmesan Soup

The viral TikTok chicken parmesan soup recipe: seared chicken, crushed tomato broth, pasta that cooks right in the pot, melty mozzarella, and a butter-toasted panko topping that replicates the breading crunch.

PREP	COOK	SERVES	LEVEL	CAL
10 min	25 min	6	Easy	620

01Ingredients

CHICKEN:

- 1½ lbs boneless skinless chicken thighs, cut into 1½-inch pieces
- 1 tablespoon olive oil
- 1 teaspoon Italian seasoning
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- 1 teaspoon kosher salt
- ½ teaspoon black pepper

SOUP BASE:

- 1 medium yellow onion, diced
- 4 garlic cloves, minced
- 2 tablespoons tomato paste
- 1 can (28 oz) crushed tomatoes
- 1 can (14½ oz) diced tomatoes, drained
- 4 cups low-sodium chicken broth
- 1 teaspoon Italian seasoning

- 1 teaspoon sugar
- ½ teaspoon red pepper flakes (optional; adjust to heat preference)

PASTA AND FINISH:

- 8 oz dry penne or rigatoni
- ½ cup heavy cream
- ½ cup freshly grated Parmesan, plus more for serving

PANKO TOPPING (MAKE WHILE PASTA COOKS):

- ½ cup panko breadcrumbs
- 2 tablespoons unsalted butter
- ½ teaspoon Italian seasoning
- Pinch of kosher salt

TO SERVE:

- 8 oz fresh mozzarella pearls (or tear 8 oz fresh mozzarella into small pieces)
- Fresh basil leaves
- Extra grated Parmesan

TikTok Chicken Parmesan Soup

CONTINUED

02 Method

- 1 **Season and sear the chicken.** Pat the chicken pieces dry with a paper towel — dry chicken browns; wet chicken steams. In a small bowl or directly on the cutting board, toss the pieces with Italian seasoning, garlic powder, onion powder, salt, and pepper until evenly coated. Heat the olive oil in a large Dutch oven over medium-high heat until shimmering. Add the chicken pieces in a single layer — work in batches if needed; crowding the pan drops the temperature and produces pale steamed chicken instead of a brown crust. Cook undisturbed for 3–4 minutes until the bottom is deep golden brown. Flip each piece and cook 2 more minutes. The chicken does not need to reach 165°F here — it finishes cooking when it returns to the broth. Remove to a plate and set aside. Do not wipe the pot.
- 2 **Build the aromatic base.** Reduce heat to medium. The pot bottom will have browned bits (fond) stuck to it — these dissolve into the broth later and are a primary source of depth in the finished soup, so leave them. Add the diced onion and cook for 4 minutes, stirring occasionally, until softened and starting to look translucent. Add the minced garlic and cook 1 minute, stirring so it doesn't burn. Add the tomato paste. Stir and press it against the hot pot bottom, spreading it thin. Cook for 2 full minutes without rushing — you're looking for the paste to shift from bright red to a dark rust-orange color and to smell slightly caramelized and sweet rather than raw and sharp. This step removes the metallic edge from the paste and concentrates its flavor.
- 3 **Build the broth.** Pour in the crushed tomatoes, drained diced tomatoes, chicken broth, Italian seasoning, sugar, and red pepper flakes. Use a wooden spoon to scrape up every browned bit from the pot bottom — all of that fond goes into the broth now. Bring to a full boil over high heat, then reduce to a steady simmer with small, consistent bubbles across the surface.
- 4 **Cook the pasta.** Add the dry pasta directly to the simmering broth. Stir immediately to prevent the pieces from sticking together. Cook, stirring every 3–4 minutes, for 10–12 minutes until the pasta is just al dente — it should have a noticeable chew at the center, not be fully soft. It continues to cook off the heat and absorbs more liquid as it sits, so pull it 1 minute before the package's suggested time. If the broth looks low, add ½ cup of water or broth.
- 5 **Toast the panko topping (do this while the pasta cooks).** In a small skillet over medium heat, melt the butter. Add the panko, Italian seasoning, and a pinch of salt. Stir constantly with a spatula for 3–4 minutes until the breadcrumbs are evenly golden brown — they'll smell nutty and toasted. Immediately pour them onto a plate and spread them out; leaving them in the hot skillet causes them to keep toasting and go from golden to burnt in under a minute. The panko must stay dry and crunchy until it hits the bowl. Do not cover it, and do not add it to the soup pot.
- 6 **Return the chicken and finish.** Return the seared chicken pieces to the pot, along with any juices that pooled on the plate — those juices are concentrated chicken flavor and should not be left behind. Stir in the heavy cream in a slow stream, then add the grated Parmesan. Stir until the Parmesan has dissolved and the broth looks uniformly creamy and glossy. Simmer for 3–4 minutes until the chicken is cooked through (it should register 165°F at the thickest piece, though at 1½-inch pieces in simmering broth this happens fast). Taste the broth and adjust: more salt if it's flat, a pinch of red pepper flakes if you want heat, an extra tablespoon of Parmesan if it needs richness.
- 7 **Serve immediately.** Ladle the soup into bowls — aim for an even ratio of pasta, chicken, and broth in each bowl. Scatter mozzarella pearls over the top (they will begin to soften and stretch in the hot broth). Add fresh basil leaves and a generous pinch of crispy panko topping. Finish with extra grated Parmesan. The panko stays crispy for the first few bites, then softens — serve quickly, and keep any remaining panko on the side so guests can add more. This soup is best eaten the day it's made.

WHY IT WORKS

Two likely causes. First: you added the panko directly to the soup pot or to the bowl too early. Panko absorbs liquid almost immediately — even from steam rising off a hot bowl.



Nº 26

— VIRAL · COPYCAT

One-Pot Chicken Tortilla Soup

The viral TikTok chicken tortilla soup recipe: raw chicken poached directly in seasoned broth with black beans, corn, and tomatoes, then shredded and finished with a swirl of cream.

PREP

10 min

COOK

25 min

SERVES

4

LEVEL

Easy

CAL

385

01 Ingredients

- 1 lb boneless, skinless chicken breasts or thighs
- 1 tablespoon olive oil
- 1 medium yellow onion, diced
- 4 cloves garlic, minced
- 1 jalapeño, diced (seeds removed for mild, seeds in for spicy)
- 1 can (14½ oz) crushed tomatoes
- 1 can (4 oz) diced green chiles, undrained
- 1 can (15 oz) black beans, rinsed and drained
- 1 cup frozen sweet corn (or drained canned corn)
- 2 cups low-sodium chicken broth

SPICES:

- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- ½ teaspoon smoked paprika
- ½ teaspoon garlic powder

- ½ teaspoon dried oregano
- 1 teaspoon kosher salt (plus more to taste)
- ¼ teaspoon black pepper

CREAM FINISH:

- ⅓ cup heavy cream (or full-fat coconut milk, or ¼ cup sour cream)
- Juice of 1 lime

TOPPINGS (CHOOSE YOUR OWN):

- Tortilla chips or strips, broken
- Shredded Mexican blend cheese
- Sour cream or crema
- Fresh cilantro, roughly chopped
- Sliced avocado or guacamole
- Lime wedges
- Pickled jalapeños

— VIRAL · COPYCAT

One-Pot Chicken Tortilla Soup

CONTINUED

02 Method

- 1 Build the base.** Heat olive oil in a large Dutch oven or heavy pot over medium-high heat until shimmering. Add the diced onion and cook, stirring occasionally, for 3 minutes until softened and lightly golden at the edges. Add the minced garlic and diced jalapeño and cook 1 more minute, stirring constantly so the garlic doesn't burn. The garlic should be fragrant and just beginning to color — not brown.
- 2 Add everything at once.** Add the raw chicken breasts or thighs directly to the pot — no slicing, no browning, no pre-cooking. Pour in the crushed tomatoes (with their juices), the diced green chiles (undrained — that liquid is flavor), the rinsed black beans, and the corn. Add the chicken broth. Sprinkle in all the spices: chili powder, cumin, smoked paprika, garlic powder, oregano, salt, and black pepper. Stir once to distribute the spices without turning the chicken into a mess of torn pieces — it will fall apart later when you shred it.
- 3 Simmer covered.** Bring the pot to a full boil over high heat, then reduce heat to medium-low, cover, and simmer for 20 minutes. The chicken should be submerged in the liquid. Don't lift the lid repeatedly — trapped steam is doing meaningful work here. At 20 minutes, the chicken should be fully cooked through (165°F internal; it should cut with almost no resistance). If your chicken breasts are unusually thick (over 1½ inches), give it 5 more minutes.
- 4 Shred the chicken.** Remove the chicken to a cutting board or large bowl. Use two forks to shred it against the grain into medium-sized pieces — not too fine (which becomes mushy) and not too coarse (which makes it hard to get into a spoon with broth). The chicken should have absorbed the flavor of the soup and will shred easily after 20 minutes of simmering. Return the shredded chicken to the pot and stir to incorporate.
- 5 Cream finish.** With the heat still on low, stir in the heavy cream. Watch the color shift: the orange-red tomato broth becomes deeper, more rust-colored, and noticeably thicker as the cream incorporates. Add the lime juice and stir. Taste now — this is the moment to adjust. If it needs salt, add it. If it needs more heat, add a pinch of cayenne or extra chili powder. If the tomato is too sharp, a pinch of sugar rounds it. The cream tempers the tomato acidity and brings everything together; this is the step most home versions skip, and the reason restaurant chicken tortilla soup tastes more complete than the pantry-dump home version.
- 6 Serve with toppings.** Ladle into bowls. Add toppings in this order for best texture: tortilla chips or strips first (they'll soften slightly in the hot broth — that's intentional, not a mistake; the half-crunchy, half-softened chip is the point), then cheese (which melts from the heat of the soup), then sour cream (a cold dollop that slowly melts into the surrounding broth), then cilantro, avocado, and lime. Serve immediately.

WHY IT WORKS

Poaching raw chicken directly in the soup is the technique that made this version go viral, and it does two things regular recipes don't.



Nº 27

— VIRAL · COPYCAT

Creamy Chicken Noodle Soup

The viral TikTok creamy chicken noodle soup recipe: seared chicken, Yukon gold potatoes, wide egg noodles, and the Parmesan rind trick that makes the broth taste like it simmered all day.

PREP
15 min

COOK
35 min

SERVES
6

LEVEL
Easy

CAL
390

01 Ingredients

- 2 boneless, skinless chicken breasts (about 1½ lbs)
- 2 tablespoons olive oil
- 2 tablespoons unsalted butter
- 1 medium yellow onion, diced
- 3 celery stalks, diced
- 3 medium carrots, peeled and sliced into ¼-inch coins
- 8–10 cloves garlic, minced (this is intentionally a lot)
- ½ cup dry white wine (Pinot Grigio, Sauvignon Blanc, or extra chicken broth)
- 8 cups low-sodium chicken broth
- 1 teaspoon chicken bouillon paste (Better Than Bouillon) or 1 bouillon cube
- 2 cups diced Yukon gold potatoes (about 2 medium potatoes, unpeeled, ½-inch dice)
- 1 Parmesan rind (2–3 inches; the saved end of a Parmesan block)
- 1 bay leaf

SEASONINGS:

- 1 teaspoon dried thyme

- 1 teaspoon Italian seasoning
- ½ teaspoon garlic powder
- 1 teaspoon kosher salt (plus more to taste)
- ¼ teaspoon black pepper (plus more to finish)
- Pinch of red pepper flakes

CREAM FINISH:

- ⅓ cup heavy cream
- Juice of ½ lemon (about 1 tablespoon)

NOODLES (COOKED SEPARATELY):

- 3 cups wide egg noodles
- Salted water for boiling

TO SERVE:

- ¼ cup freshly grated Parmesan
- Fresh dill, roughly torn (about 2 tablespoons)
- Fresh flat-leaf parsley, chopped
- Crusty bread for dipping

Creamy Chicken Noodle Soup

CONTINUED

02 Method

- 1 **Sear the chicken.** Pat the chicken breasts dry with paper towels (moisture prevents browning). Season both sides generously with salt and pepper. Heat olive oil in a large Dutch oven or heavy pot over medium-high heat until shimmering and just beginning to smoke. Add the chicken breasts and sear, undisturbed, for 4 minutes until a golden-brown crust forms on the bottom. Flip and sear the other side for 3–4 minutes. The chicken does not need to be cooked through at this stage — the sear is for color and flavor, not doneness. Remove to a cutting board and set aside. Don't wipe out the pot — the browned bits left behind (the fond) are the foundation of the broth's flavor.
- 2 **Build the base.** Reduce heat to medium. Add the butter to the same pot (it will sizzle in the residual oil). Once melted, add the diced onion, celery, and carrot. Cook, stirring occasionally, for 5–6 minutes until softened and lightly golden at the edges. The fond from the seared chicken will begin to lift and incorporate. Add the minced garlic and cook, stirring constantly, for 1 full minute until deeply fragrant but not brown — garlic burns quickly and bitterness is irreversible.
- 3 **Deglaze with white wine.** Pour in the white wine and scrape the bottom of the pot firmly with a wooden spoon or spatula. Every browned bit on the bottom is flavor — get them all. Let the wine bubble and reduce for 2–3 minutes until the sharp alcohol smell cooks off and the liquid reduces by about half. If you're skipping the wine, add ½ cup extra chicken broth and still scrape the bottom.
- 4 **Add broth, potatoes, and Parmesan rind.** Pour in all 8 cups of chicken broth. Add the bouillon paste, diced Yukon gold potatoes, Parmesan rind, bay leaf, dried thyme, Italian seasoning, garlic powder, red pepper flakes, and 1 teaspoon kosher salt. Stir to combine. Push the Parmesan rind to the side so it doesn't sit directly on the bottom and scorch. Increase heat to high and bring to a boil, then reduce to a steady simmer over medium-low. The rind will begin to soften in the broth — this is correct.
- 5 **Shred the chicken and simmer.** While the soup simmers, shred the seared chicken into medium-sized pieces with two forks on the cutting board. Because it was seared rare, not cooked through, it shreds less easily than fully cooked chicken — that's intentional; the shreds stay meatier and less stringy. Add the shredded chicken to the simmering pot along with any accumulated juices from the cutting board. Simmer uncovered for 20 minutes. The potatoes should be fully tender (easily pierced with a fork), and the broth should be noticeably more golden and opaque from the Parmesan rind.
- 6 **Cook noodles separately.** While the soup simmers, bring a separate pot of heavily salted water to a boil. Add the wide egg noodles and cook according to package directions, typically 8–9 minutes, until just tender. Drain and toss with a small drizzle of olive oil to prevent sticking. Set aside. Do not add the noodles to the soup — they will absorb the broth and turn soft within minutes. Instead, place a portion of noodles in each bowl and ladle the soup over them at serving.
- 7 **Finish the soup.** Remove the Parmesan rind and bay leaf from the pot (the rind will have softened significantly and some of it will have dissolved into the broth — that's exactly what you want). Taste the broth: it should be deeply savory and complex. If it needs more salt, add it now. Reduce heat to low. Stir in the heavy cream and lemon juice. The broth will lighten in color slightly and become noticeably silkier. The lemon juice brightens the overall flavor and prevents the cream from making the soup feel heavy. Taste once more and adjust.
- 8 **Serve.** Place a portion of cooked egg noodles in the bottom of each bowl. Ladle the hot soup over the noodles so the broth surrounds them. Top each bowl with freshly grated Parmesan (it will melt slightly into the broth), fresh dill and parsley, and a few cracks of black pepper. Serve with crusty bread. Instruct guests to stir the cheese into the broth before eating — it distributes the flavor more evenly than letting it sit on top.

WHY IT WORKS

Egg noodles absorb broth aggressively. If you add them directly to the soup, they'll be soft and bloated within 30 minutes and will have absorbed so much liquid that the next-day soup is almost solid.



Nº 28

— VIRAL · COPYCAT

TikTok Creamy Tomato Chicken Orzo

The viral TikTok creamy tomato chicken orzo, done right. One pan, 30 minutes, but most versions get the orzo texture wrong. Here are the three technique mistakes that turn this into a gluey mess — and how to fix each one.

PREP	COOK	SERVES	LEVEL	CAL
10 min	25 min	4	Easy	580

01 Ingredients

THE CHICKEN:

- 4 bone-in, skin-on chicken thighs (about 2 lbs total) — this is not interchangeable with chicken breast; thighs have enough fat to stay juicy through 25 minutes of covered braising, and the bones and skin release collagen that thickens and enriches the tomato sauce in a way breasts cannot; if you substitute boneless, skinless breast, reduce the final cooking time to 8–10 minutes covered and check the internal temp early (165°F) — breast dries out fast in acidic tomato sauce

- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- ½ teaspoon smoked paprika

THE SAUCE BASE:

- 1 tablespoon olive oil — used only if the chicken thighs don't release enough fat; most thighs render 1–2 tablespoons of fat on their own, which is the best possible fat for building this sauce (it carries all the seasoning from the sear)
- 4 garlic cloves, minced
- 1 large shallot, finely diced — or ½ small yellow onion; shallot produces a sweeter, less sharp allium note that doesn't compete with the tomatoes
- 1 teaspoon tomato paste — just one teaspoon, stirred into the garlic and shallot for 60 seconds before the crushed tomatoes go in; this brief cooking caramelizes the tomato paste and eliminates its raw, acidic edge while adding umami depth that the can of tomatoes alone doesn't have
- 1 can (14 oz / 400g) crushed tomatoes — not diced, not whole, not tomato sauce; crushed tomatoes cook down to a thick, jammy texture in about 5 minutes and form the body of the sauce; diced tomatoes stay chunky and never fully integrate; whole tomatoes need to be hand-crushed and take longer; tomato sauce is too thin and produces a watery final dish

- 2 cups (480ml) chicken broth — low-sodium preferred; the chicken fat and the rendered fond from the sear are already salty; full-sodium broth can push the whole dish over
- 1 cup (240ml) heavy cream — added off the heat, after the tomatoes have reduced; heavy cream is what makes the sauce 'creamy tomato' rather than just tomato; half-and-half or whole milk will curdle when it hits the acidic tomato environment unless you let the pan cool slightly first; heavy cream's higher fat content stabilizes it; for a lighter version, use ½ cup heavy cream + ½ cup cream cheese stirred in off heat

THE ORZO:

- 1 cup (190g) dry orzo pasta — untoasted; some recipes toast the orzo first but toasted orzo absorbs liquid at a different rate and the timing in this one-pan technique is calibrated for untoasted; regular Italian orzo works best; whole-wheat orzo needs an extra ¼ cup broth; gluten-free rice orzo works but check after 12 minutes as it can overcook faster

THE FINISH:

- 1 oz (28g) freshly grated Parmesan — stirred in off heat at the very end; pre-grated Parmesan from a canister has anti-caking agents that prevent it from melting smoothly and give the sauce a grainy texture; a 1 oz block grated on a Microplane takes 60 seconds and produces a significantly better sauce
- 1 tablespoon fresh lemon juice — added at the very end, off heat; this brightens the entire dish without making it taste lemony; the tomato-cream sauce gets rich and slightly flat after 25 minutes of cooking; the lemon brings it back into focus
- 1–2 tablespoons fresh basil, torn — or flat-leaf parsley; optional, but the green color and fresh herb note against the deep orange sauce is the presentation that went viral
- Red pepper flakes to taste

TikTok Creamy Tomato Chicken Orzo

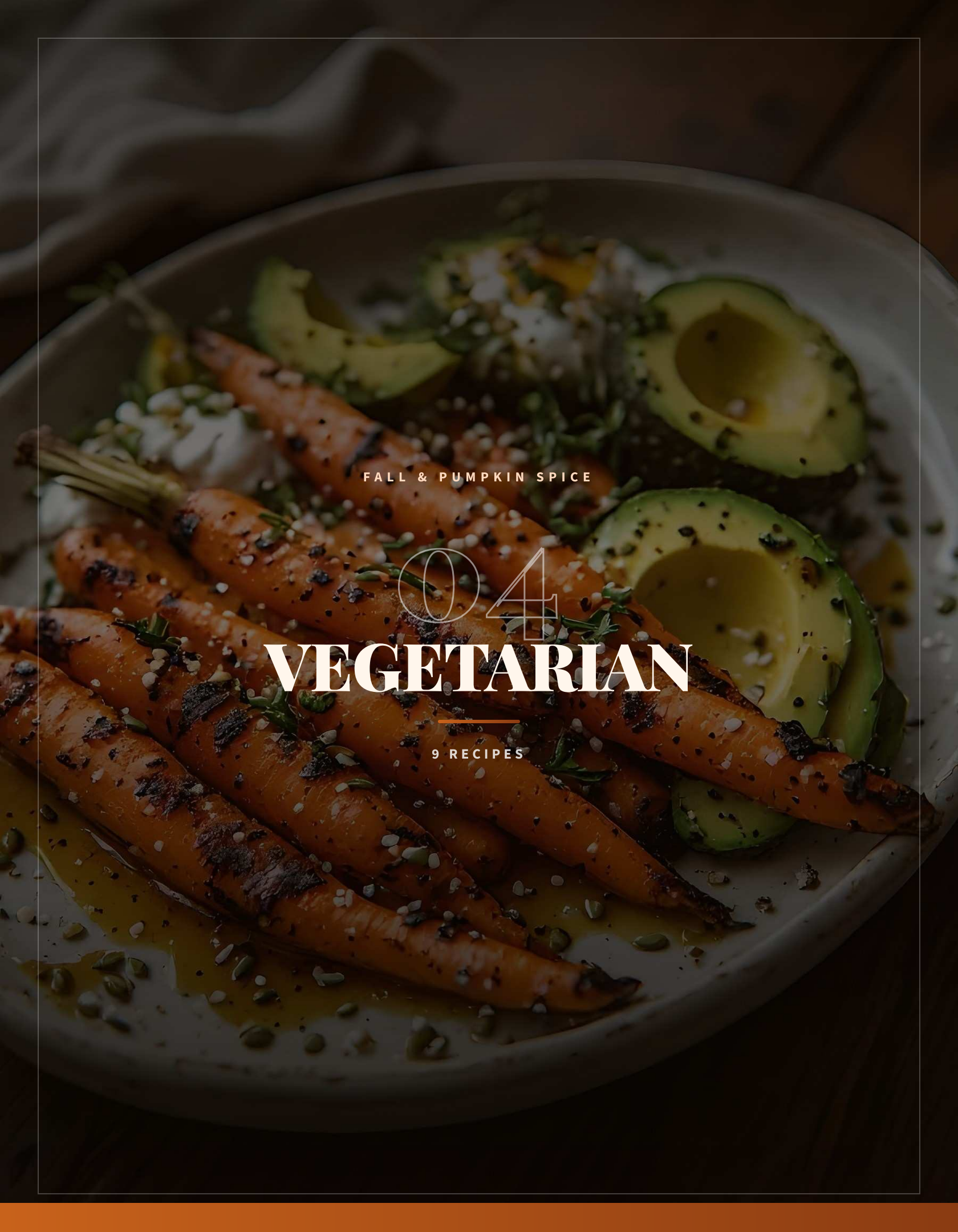
CONTINUED

02 Method

- 1 Season and sear the chicken thighs cold-start.** Pat the chicken thighs completely dry with paper towels — moisture is the enemy of a good sear; any surface water will steam the skin instead of crisping it. Season on both sides with salt, pepper, and smoked paprika. Place the chicken thighs skin-side down in a COLD, large, heavy-bottomed skillet or braiser (12-inch works best). Turn the heat to medium-high. Do not move the chicken. The cold-start technique for chicken skin is counterintuitive but critical: starting in a cold pan and letting the heat build slowly renders the subcutaneous fat out of the skin gradually, which produces crackling-crispy skin without burning the outside before the fat has a chance to render. Sear for 7 to 8 minutes, untouched, until the skin releases from the pan naturally and has turned deep golden brown. Flip and sear the bone side for 3 minutes. Remove the chicken to a plate — it will not be cooked through yet; that happens in step 4.
- 2 Build the sauce in the rendered fat.** You should have 1 to 2 tablespoons of rendered chicken fat in the pan. If you have more than that, spoon out the excess. If the pan looks dry, add 1 tablespoon olive oil. Over medium heat, add the shallot and cook for 2 minutes, stirring, until softened and translucent. Add the garlic and tomato paste. Stir constantly for 60 seconds — the tomato paste will darken slightly from bright red to a brick-red color and smell roasty rather than raw. This is the caramelization step: it transforms the tomato paste's raw acidity into umami. Skip it and the sauce will have a sharp, tinny edge no amount of cream will fix.
- 3 Add tomatoes and reduce — do not skip this step.** Pour in the crushed tomatoes and stir to combine with the caramelized tomato paste and garlic. Cook, stirring occasionally, for 5 full minutes over medium heat. The tomatoes will darken from bright red to a deeper, more orange-red, and the sauce will thicken visibly. This reduction step is the most commonly skipped step in TikTok versions of this dish — and it's why most homemade versions taste flat and slightly acidic. The 5-minute cook cooks out the raw tomato flavor, concentrates the sweetness, and gives the sauce the body it needs to properly coat the orzo. After 5 minutes, pour in the chicken broth and heavy cream. Stir to combine. Bring to a gentle simmer.
- 4 Add the orzo and nestle the chicken back in.** Pour the dry orzo into the simmering sauce. Stir once to distribute. Nestle the chicken thighs skin-side UP on top of the orzo — skin exposed, not submerged; submerging the skin undoes the sear and makes it soggy. The thighs should be half-submerged in liquid with the skin sitting above the sauce. Cover the pan with a lid and reduce heat to medium-low. Cook for 15 minutes. Check at 12 minutes: the orzo should be swollen and tender, having absorbed most (but not all) of the liquid. If the pan looks dry before 15 minutes, add a splash of warm water or broth. If the orzo looks underdone at 15 minutes, replace the lid and cook 2 to 3 minutes more.
- 5 Check the chicken and rest.** At 15 minutes, check the chicken's internal temperature with an instant-read thermometer — it should read 165°F at the thickest part, not touching the bone. If it's not there yet, replace the lid and cook another 3 to 5 minutes. Once done, transfer the chicken to a plate and let it rest for 5 minutes. Do not cut or shred it yet — resting lets the juices redistribute.
- 6 Finish the sauce off heat.** Remove the pan from the heat. Stir in the grated Parmesan and lemon juice. The Parmesan will melt into the sauce within 30 seconds of stirring; the lemon juice brightens the flavor immediately. Taste and adjust: more salt, more red pepper flakes, more lemon. The orzo will continue absorbing liquid as it sits — if the sauce looks too thick after resting, stir in 2 to 3 tablespoons of warm water or broth to loosen it. Scatter torn basil over the top.
- 7 Serve.** Spoon the orzo into shallow bowls or onto plates. Place a chicken thigh on top of each serving, skin-side up. The crispy skin stays mostly crispy for about 5 minutes after plating — serve immediately. Leftovers reheat well: add a splash of broth or water to the cold orzo before reheating, as it absorbs liquid as it cools.

WHY IT WORKS

Three causes: (1) Not enough liquid — 2 cups broth + 1 cup cream should be enough for 1 cup of dry orzo, but if your tomatoes were very thick, add an extra $\frac{1}{4}$ cup broth; (2) Too high heat — orzo needs gentle medium-low, not a rolling boil.

A close-up photograph of a white ceramic plate filled with roasted carrots and sliced avocados. The carrots are golden-brown with charred edges and are topped with a mixture of white and black seeds, along with fresh green herbs. The avocado slices are thick and show a vibrant green color. The entire dish is drizzled with a light-colored oil. The background is a dark, textured surface, possibly a wooden table.

FALL & PUMPKIN SPICE

04
VEGETARIAN

9 RECIPES



Nº 29

— ABC KITCHEN • COPYCAT

Roasted Carrot and Avocado Salad

The famous roasted carrot and avocado salad from Jean-Georges Vongerichten's ABC Kitchen — made at home.

PREP	COOK	SERVES	LEVEL	CAL
15 min	45 min	4	Easy	440

01 Ingredients

FOR THE SPICE PASTE:

- 2 garlic cloves
- 1 teaspoon cumin seeds (or ½ teaspoon ground cumin)
- 1 tablespoon fresh thyme leaves (stripped from about 8 sprigs)
- ¼ teaspoon red pepper flakes
- ½ teaspoon kosher salt
- 2 tablespoons extra-virgin olive oil

FOR THE CARROTS:

- 1½ lbs medium carrots (about 10 to 12 carrots), peeled — halved lengthwise if thicker than 1 inch
- 1 large orange, halved crosswise

- 1 large lemon, halved crosswise

FOR THE DRESSING:

- ½ cup roasted citrus juice (squeezed from the 4 roasted halves after cooking — see instructions)
- ¼ cup extra-virgin olive oil
- Kosher salt and freshly ground black pepper

FOR ASSEMBLY:

- 2 ripe avocados, halved, pitted, and sliced into wedges
- ½ cup full-fat Greek yogurt (or crème fraîche)
- 2 tablespoons raw pumpkin seeds (pepitas)
- 1 tablespoon sesame seeds
- Flaky sea salt to finish

Roasted Carrot and Avocado Salad

CONTINUED

02 Method

- 1 Preheat and make the spice paste.** Heat your oven to 400°F. In a mortar and pestle or small food processor, combine the garlic cloves, cumin seeds, thyme leaves, red pepper flakes, and salt. Pound or pulse until you have a rough, fragrant paste — it does not need to be perfectly smooth. Stir in the 2 tablespoons of olive oil.
- 2 Toast the seeds.** While the oven heats, place the pumpkin seeds and sesame seeds in a dry skillet over medium heat. Toast, stirring often, for 3 to 4 minutes until the pumpkin seeds start to pop and both seeds smell nutty. Pour onto a plate immediately so they don't continue cooking in the residual heat. Set aside.
- 3 Season the carrots and roast with citrus.** In a large roasting pan or rimmed sheet pan, toss the peeled carrots with all of the spice paste until evenly coated. Spread them in a single layer — don't pile them. Place the orange halves and lemon halves CUT-SIDE DOWN directly on top of the carrots. The citrus juice will slowly bake and caramelize underneath as the carrots roast. This is the defining step of the recipe.
- 4 Roast for 40 to 45 minutes.** Place the pan in the oven and roast until the carrots are tender all the way through (a paring knife should slide in with no resistance), beginning to brown at the tips, and the citrus halves have collapsed and caramelized on their cut surfaces. If your carrots are thin, check at 30 minutes. Remove from the oven and let everything cool for 20 to 30 minutes — the carrots should be warm or room temperature, not hot.
- 5 Make the roasted citrus dressing.** Pick up each roasted citrus half and squeeze firmly over a small bowl, pressing all the caramelized juice out — you should get about ½ cup total from 4 halves. It will be jammy, slightly syrupy, and smell deeply of orange and thyme. Whisk in the ¼ cup of olive oil. Season with a pinch of salt and several grinds of black pepper. Taste: it should be bright, warm, and slightly sweet from caramelization. If it needs more acid, squeeze a small amount of raw lemon juice in.
- 6 Assemble the platter.** Fan the warm carrots across a wide, shallow serving platter — arrange them loosely, not in a tight grid. Nestle the avocado wedges around and among the carrots, distributing them evenly so every serving gets some. Spoon the Greek yogurt in 4 to 5 small pools across the platter — don't spread it into a uniform layer; uneven placement creates pockets of cool cream against warm carrot.
- 7 Dress and finish.** Drizzle the roasted citrus dressing generously and evenly over everything — use most of it. Scatter the toasted pumpkin seeds and sesame seeds over the top. Finish with a pinch of flaky salt. Serve immediately at room temperature, or within 30 minutes while the carrots are still warm.

WHY IT WORKS

ABC Kitchen is Jean-Georges Vongerichten's farm-to-table restaurant at 35 East 18th Street in the Flatiron District, opened in 2010 inside the ABC Carpet & Home store.



Nº 30

— BABBO • COPYCAT

Pumpkin Lune

Babbo's legendary fall pasta: half-moon ravioli stuffed with roasted butternut squash, balsamic vinegar, and Parmigiano — no ricotta — tossed in crispy sage brown butter and finished with grated amaretti.

PREP

1 hr (including pasta rest)

COOK

45 min

SERVES

6

LEVEL

Hard

CAL

415

01 Ingredients

FILLING:

- 1 medium butternut squash (about 2 lbs / 900g), halved lengthwise and seeds removed
- 1 tablespoon olive oil
- ½ cup (50g) Parmigiano-Reggiano, freshly and finely grated
- 2 tablespoons good-quality balsamic vinegar (aged Aceto Balsamico di Modena preferred)
- ¼ teaspoon freshly grated nutmeg
- Kosher salt and freshly ground black pepper to taste

FRESH PASTA DOUGH:

- 2 cups (250g) 00 flour or all-purpose flour, plus more for dusting
- 3 large eggs plus 1 extra egg yolk
- 1 tablespoon olive oil

- Pinch of kosher salt

- Semolina flour for dusting the tray

- 1 egg beaten with 1 tablespoon water (egg wash for sealing)

SAGE BROWN BUTTER:

- 8 tablespoons (115g) unsalted butter
- 10 to 12 large fresh sage leaves
- Small squeeze of fresh lemon juice
- Kosher salt to taste

TO FINISH:

- Shaved Parmigiano-Reggiano
- 3 whole dry amaretti cookies (for grating tableside — ½ cookie per portion)
- Fleur de sel (optional)

Pumpkin Lune

CONTINUED

02 Method

- 1 Roast the squash.** Preheat oven to 400°F. Rub the cut faces of the squash halves with olive oil and season lightly with salt. Place cut-side down on a parchment-lined baking sheet. Roast 40 to 45 minutes until completely soft — a skewer passes through with zero resistance and the cut face is deeply golden. Remove and cool 10 minutes.
- 2 Drain the squash.** Scoop the cooked flesh into a fine-mesh strainer set over a bowl. Let drain for at least 10 minutes, pressing gently with the back of a spoon twice. This step removes the water that makes filling loose and causes lune to burst in the pot. Do not skip it.
- 3 Make the filling.** Transfer the drained squash to a medium bowl. Add the finely grated Parmigiano, balsamic vinegar, and freshly grated nutmeg. Mash and stir until smooth — the filling should be thick, cohesive, and hold its shape on a spoon. Taste: it should be savory and complex, with a clear squash flavor balanced by the cheese and a faint sweet-acid note from the balsamic. Season with salt and black pepper. Cover and refrigerate at least 30 minutes (up to 24 hours) until firm and cold.
- 4 Make the pasta dough.** Mound the flour on a clean work surface and create a wide well in the center. Add the 3 eggs, extra yolk, olive oil, and pinch of salt into the well. Beat the eggs gently with a fork, slowly drawing flour in from the inner walls of the well. Once the dough comes together as a rough mass, set the fork aside and knead by hand for 8 to 10 minutes until smooth, elastic, and slightly tacky but not sticky. Wrap in plastic and rest at room temperature for 30 minutes.
- 5 Roll the pasta.** Divide the rested dough into 4 equal pieces; keep three covered while you work. Flatten one piece into an oval and run it through a pasta machine at the widest setting, folding in thirds between the first 2 to 3 passes. Then run through progressively thinner settings — no more folding — finishing at setting 5 or 6. The sheet should be nearly translucent. Lay on a lightly floured surface covered with a clean kitchen towel. Repeat with remaining pieces.
- 6 Cut and fill the lune.** Use a 3½-inch round cutter to cut rounds from the pasta sheets. Keep them covered — they dry in minutes. Working one at a time: place a scant tablespoon of filling in the center of a round. Brush the full perimeter with egg wash. Fold into a half-moon, aligning the edges. Press firmly from the center of the curved edge outward to the tips, pushing out all air pockets. Run your thumb along the seam twice to be sure. Set on a semolina-dusted tray; don't let lune touch each other.
- 7 Make the sage brown butter.** Set a wide skillet over medium heat. Add the butter and let it melt. Add the sage leaves — they should sizzle. Swirl the pan and watch: the butter will foam, the foam will subside, and the milk solids will begin to brown. Cook until the butter is deep amber and smells nutty — 3 to 4 minutes total. Remove from heat immediately and add the squeeze of lemon juice to stop the cooking. Season with a pinch of salt.
- 8 Cook the lune.** Bring a large pot of water to a rolling boil. Salt heavily. Cook lune in batches (don't crowd) for 2 to 3 minutes until the sealed edges feel just tender when gently pinched. Use a slotted spoon to lift them directly into the brown butter skillet. Reserve ¼ cup pasta cooking water.
- 9 Finish and serve.** Return the skillet to low heat. Add 2 tablespoons pasta cooking water and toss gently to coat the lune in the emulsified sauce. Serve immediately in warm, shallow bowls. Top each portion with shaved Parmigiano, a fried sage leaf or two, and — the move that defines the dish — finely grate half a dry amaretti cookie over each bowl at the table. Add a pinch of fleur de sel if desired.

WHY IT WORKS

Most home and restaurant squash pasta recipes add ricotta because it's easy, affordable, and adds a mild creaminess that makes the filling pliable. Babbo's pumpkin lune omits it deliberately.



Nº 31

— GORDON RAMSAY • COPYCAT

Gordon Ramsay's Mushroom Risotto

Gordon Ramsay's mushroom risotto is the dish Hell's Kitchen contestants keep failing — and the reason is always the same: they rush the mantecatura.

PREP

20 min

COOK

40 min

SERVES

4

LEVEL

Intermediate

CAL

510

01 Ingredients

FOR THE MUSHROOMS:

- 25g (1 oz) dried porcini mushrooms
- 250ml (1 cup) boiling water
- 300g (10 oz) fresh cremini, chestnut, or oyster mushrooms (or a mix), roughly torn or thickly sliced
- 2 tablespoons olive oil
- 2 sprigs fresh thyme
- 1 garlic clove, finely minced
- Kosher salt and freshly ground black pepper

FOR THE RISOTTO:

- 1 tablespoon olive oil
- 1 medium shallot, finely diced
- 1 garlic clove, finely minced
- 300g (1½ cups) Arborio rice (or Carnaroli for a firmer result)

- 150ml (⅔ cup) dry white wine (Pinot Grigio, Sauvignon Blanc, or similar)
- 1 liter (4 cups) good-quality chicken stock or vegetable stock, kept hot on a back burner

FOR THE MANTECATURA FINISH:

- 30g (2 tablespoons) cold unsalted butter, cut into small cubes
- 2 tablespoons mascarpone
- 50g (½ cup) Parmesan, freshly grated, plus more for serving
- 1 tablespoon flat-leaf parsley, finely chopped
- Kosher salt and freshly ground black pepper

TO FINISH:

- White truffle oil, for drizzling (optional but strongly recommended)
- Fresh thyme leaves, for garnish

Gordon Ramsay's Mushroom Risotto

CONTINUED

02 Method

- 1 Soak the dried porcini.** Place the dried porcini in a small bowl and cover with 250ml boiling water. Leave to soak for 20 minutes. Lift the porcini out, squeeze gently, and chop them roughly. Strain the soaking liquid through a fine-mesh sieve or a coffee filter (to remove any grit) into your stock pot — the porcini liquid adds deep umami flavor to every ladle of stock you add later.
- 2 Sauté the fresh mushrooms.** Heat a wide, heavy skillet or sauté pan over high heat until very hot. Add 2 tablespoons olive oil. Add the fresh mushrooms in a single layer — do not crowd, or they'll steam instead of brown. Cook without stirring for 2 to 3 minutes until the underside is deeply golden, then toss and cook another 1 to 2 minutes until all the moisture has evaporated and the mushrooms are caramelized. Season generously with salt and pepper. Add the thyme sprigs and minced garlic, toss for 30 seconds, then remove everything to a bowl and set aside. Discard the thyme sprigs.
- 3 Build the risotto base.** In the same pan over medium heat, add 1 tablespoon olive oil. Add the diced shallot and cook, stirring occasionally, until soft and translucent — 3 to 4 minutes. Add the second minced garlic clove and the chopped rehydrated porcini. Stir and cook for 1 to 2 minutes until fragrant.
- 4 Toast the rice.** Add the Arborio rice to the pan. Stir constantly over medium to medium-high heat for 2 to 3 minutes. The grains will become translucent at the edges and smell slightly nutty — this toasting step builds a thin starch shell around each grain that helps it hold its shape during cooking. Do not skip it.
- 5 Add the wine.** Pour in the white wine and stir vigorously. The pan will sizzle. Keep stirring until every drop of wine has been absorbed into the rice — 1 to 2 minutes. The wine's acidity lifts the fond from the pan and starts flavoring the rice.
- 6 Add the stock, one ladle at a time.** Make sure your stock (combined with the porcini soaking liquid) is at a gentle simmer on the back burner — adding cold stock shocks the rice and stops the cooking. Add one ladle of hot stock to the rice and stir until almost fully absorbed. When a dragged spoon leaves a trail that fills in slowly, add the next ladle. Repeat. Stir frequently but not necessarily constantly — the rice needs occasional stirring to release starch, but brief pauses are fine. After 18 to 22 minutes of adding stock ladle by ladle, taste a grain: it should be al dente — cooked through without chalkiness in the center, but with a slight resistance when you bite through. If it still feels hard at the center, continue adding stock and cooking.
- 7 Return the mushrooms and finish.** When the rice is al dente and you've added your last ladle of stock, stir in the sautéed fresh mushrooms. Remove the pan from the heat immediately.
- 8 The mantecatura — the step that makes this restaurant-quality.** With the pan off the heat, add the cold butter cubes, mascarpone, and grated Parmesan all at once. Beat the pan vigorously — use a wooden spoon or spatula and stir with real force, tilting the pan if helpful, for 45 to 60 seconds. You are creating an emulsion: the fat coats every grain of rice and blends with the starchy cooking liquid into a unified, glossy mass. When you tilt the pan, the risotto should flow as a cohesive sheet — not run as liquid, not sit stiff. This is the lava consistency Ramsay describes. Add the chopped parsley, taste, and season with salt and pepper.
- 9 Plate and serve immediately.** Risotto does not wait. Divide between warm, shallow bowls. Finish each bowl with a drizzle of truffle oil (if using), an extra grating of Parmesan, and a few fresh thyme leaves. Bring to the table within 2 minutes of plating.

WHY IT WORKS

Mantecatura is the Italian term for the off-heat emulsification step that finishes risotto.



Nº 32

— PANERA BREAD · COPYCAT

Panera Autumn Squash Soup

Recreate Panera's seasonal Autumn Squash Soup: roasted butternut squash and pumpkin with curry powder — the ingredient nearly every copycat misses — plus honey, cream cheese.

PREP
15 min

COOK
40 min

SERVES
6

LEVEL
Easy

CAL
290

01 Ingredients

- 1 large butternut squash (about 2½ lbs), peeled, seeded, and cubed into 1-inch pieces
- 1 cup canned pure pumpkin (not pumpkin pie filling)
- 1 medium yellow onion, diced
- 1 medium carrot, peeled and diced
- 3 cups low-sodium vegetable broth
- ½ cup heavy cream
- 3 tablespoons Neufchâtel cheese (or regular cream cheese), softened
- 2 tablespoons unsalted butter
- 2 tablespoons honey (or maple syrup)
- 1 teaspoon ground cinnamon
- ½ teaspoon curry powder
- ¼ teaspoon ground cardamom
- ¼ teaspoon ground ginger
- ¼ teaspoon white pepper
- ¼ teaspoon dried rosemary, crumbled fine
- ¾ teaspoon kosher salt, plus more to taste
- 1 tablespoon olive oil (for roasting)
- Roasted salted pumpkin seeds and a drizzle of cream, to garnish

Panera Autumn Squash Soup

CONTINUED

02 Method

- 1 Roast the squash.** Preheat the oven to 400°F. Toss the cubed butternut squash with 1 tablespoon olive oil, ¼ teaspoon salt, and a few grinds of black pepper. Spread on a rimmed baking sheet in a single layer — don't crowd it, or it steams instead of roasting. Roast 25–30 minutes, flipping once halfway, until the edges are browning and caramelized. Those caramelized edges are the reason to roast instead of boil.
- 2 Sauté the aromatics.** While the squash roasts, melt the butter in a large pot or Dutch oven over medium heat. Add the diced onion and carrot. Cook 5–6 minutes until the onion is translucent and just turning golden at the edges.
- 3 Bloom the spices.** Add the cinnamon, curry powder, cardamom, ginger, white pepper, and rosemary to the onion mixture. Stir constantly for 30–60 seconds — you're cooking the spices in the butter fat, which releases their essential oils and removes any dusty, raw-spice taste. The mixture will smell intensely fragrant.
- 4 Combine and simmer.** Add the roasted squash, canned pumpkin, and vegetable broth to the pot. Stir to combine and bring to a gentle simmer. Cook 10 minutes to meld flavors.
- 5 Blend until silky.** Use an immersion blender to purée the soup directly in the pot until completely smooth — about 90 seconds at full speed. Alternatively, blend in batches in a countertop blender (fill no more than half full; hold the lid down with a folded kitchen towel when blending hot liquid). The soup should be entirely smooth with no fibrous bits.
- 6 Finish with cream and cheese.** Reduce heat to low. Whisk in the heavy cream, Neufchâtel cheese, and honey. The cheese should fully dissolve — if it's not melting smoothly, use an immersion blender for 15 more seconds. Taste and adjust: more salt if flat, more honey if you want it sweeter, a pinch more curry if you want more depth. Simmer 2–3 minutes on low to meld. Do not boil after adding the dairy.
- 7 Serve.** Ladle into bowls and garnish with a swirl of cream and a handful of roasted pumpkin seeds. A light dusting of cinnamon is optional.

WHY IT WORKS

The one hidden ingredient most copycat recipes miss is curry powder — it's listed by name on Panera's official ingredient statement, right after ginger and honey.



Nº 33

PANERA BREAD • COPYCAT

Panera Black Bean Soup

Panera's Black Bean Soup is thick without cream, smoky without chipotle in adobo, and bright from lemon juice at the very end.

PREP

10 min

COOK

30 min

SERVES

6

LEVEL

Easy

CAL

190

01 Ingredients

- 2 cans (15½ oz each) black beans, drained and rinsed
- 1 tablespoon olive oil
- 1 medium yellow onion, diced (about 1 cup)
- 2 stalks celery, diced (about ¾ cup)
- 1 medium carrot, diced (about ½ cup)
- ½ red bell pepper, diced (about ½ cup)
- 4 cloves garlic, minced
- 1 tablespoon tomato paste

SPICE BLEND:

- 2 teaspoons ground cumin
- 1 teaspoon smoked paprika

- ½ teaspoon dried oregano
- ¼ teaspoon red pepper flakes (adjust to taste)
- ¼ teaspoon black pepper

SOUP BASE:

- 4 cups low-sodium vegetable broth
- 1 teaspoon kosher salt, plus more to taste
- 1 tablespoon fresh lemon juice (added at the very end)
- **Optional thickener:** 1 teaspoon corn starch mixed with 1 tablespoon cold water
- **To serve:** Fresh cilantro, lime wedges, and sour cream (omit for vegan)

Panera Black Bean Soup CONTINUED

02 Method

- 1 **Sauté the vegetables.** Heat olive oil in a large pot or Dutch oven over medium heat. Add the diced onion, celery, carrot, and red bell pepper. Cook 6–8 minutes, stirring occasionally, until the onion is soft and translucent and the vegetables have softened. Don't rush this step — properly softened aromatics build the soup's flavor foundation.
- 2 **Add the garlic and bloom the spices.** Add the minced garlic and cook 1 minute, stirring constantly. Add the tomato paste and cook 1 more minute — it will deepen from bright red to brick-red and start to stick slightly to the bottom of the pot. Add all the dry spices (cumin, smoked paprika, oregano, red pepper flakes, black pepper) and stir constantly for 60 seconds. The spices toast in the oil and become fragrant; this step removes their raw edge and gives the soup depth.
- 3 **Add the beans and broth.** Pour in the rinsed black beans and vegetable broth. Stir to combine, scraping any browned bits from the bottom of the pot. Add the salt. Bring to a boil over medium-high heat, then reduce to medium-low and simmer uncovered for 20 minutes.
- 4 **Partially blend for texture.** This is the critical step that makes the soup taste like Panera's. Remove about 2 cups of soup (mostly beans, some liquid) to a blender or use an immersion blender to blend $\frac{1}{3}$ of the pot directly. Blend the removed portion until completely smooth, then stir it back into the pot. The blended beans release starch into the broth, creating the thick, slightly creamy texture — no cream needed. If you prefer an even thicker soup, stir in the corn starch slurry now and simmer 2–3 more minutes.
- 5 **Finish and season.** Remove the pot from heat. Add the tablespoon of fresh lemon juice and stir to combine — this is listed in Panera's official ingredients and is what gives the soup its brightness. Taste and adjust: if it seems flat, add more salt; if it tastes one-dimensional, add a pinch more cumin; if it needs brightness, add a few more drops of lemon juice.
- 6 **Serve.** Ladle into bowls. For the Panera presentation, serve in a bread bowl — our [Panera-style bread bowl recipe](/blog/panera-bread-bowl) walks through the sourdough technique. Garnish with fresh cilantro, a lime wedge on the side, and optionally a small dollop of sour cream (skip for vegan). Tortilla chips or crusty bread on the side for dunking.

WHY IT WORKS

Two reasons: partial blending and corn starch. Panera's official ingredient list includes corn starch as a thickener.



Nº 34

— REZDORA • COPYCAT

Rezdôra Uovo in Raviolo

Rezdôra's famous uovo in raviolo at home: one large fresh pasta raviolo stuffed with drained ricotta and a whole raw egg yolk, boiled 90 seconds and finished in sage brown butter. The yolk runs when you cut it.

PREP

60 min

LEVEL

Advanced

COOK

15 min

CAL

535

SERVES

4 ravioli (serves 4 as a first course or 2 as a main)

01 Ingredients

FOR THE PASTA DOUGH:

- 200g (1½ cups) 00 flour, plus more for dusting — unbleached all-purpose works but gives a slightly denser texture
- 2 large whole eggs, room temperature
- 2 large egg yolks, room temperature — the extra yolks make the pasta richer, more elastic, and more golden
- 1 tsp extra-virgin olive oil
- Pinch of kosher salt

FOR THE RICOTTA FILLING:

- 1 cup (250g) whole-milk ricotta — must be drained overnight; wet ricotta cannot hold a ring shape
- ½ cup (50g) freshly grated Parmigiano-Reggiano, plus more to finish
- ¼ tsp freshly grated nutmeg
- ¼ tsp kosher salt
- ¼ tsp white pepper

FOR ASSEMBLY:

- 4 cold egg yolks — keep refrigerated until the moment of use; cold yolks firm up slightly and tolerate the boil better
- 1 large egg beaten with 1 tsp water, for sealing

FOR THE SAGE BROWN BUTTER:

- 6 tbsp (85g) unsalted butter, cut into pieces — use a light-colored pan so you can see the color change
- 12 fresh sage leaves — dried sage does not fry properly; it turns dusty

- ½ cup reserved pasta cooking water

- ⅓ cup freshly grated Parmigiano-Reggiano

- Kosher salt and freshly cracked black pepper

OPTIONAL FALL ADDITION:

- 4 oz fresh chanterelle or oyster mushrooms, torn into 1-inch pieces
- 1 tbsp olive oil

Rezdôra Uovo in Raviolo CONTINUED

02 Method

- 1 **Drain the ricotta (do this the night before or at least 4 hours ahead).** Spoon the ricotta into a fine-mesh strainer set over a bowl. Cover with plastic wrap and refrigerate for at least 4 hours, or ideally overnight. The drained ricotta should be thick enough to hold its shape when scooped with a spoon — if it flows or slumps, it needs more time. Discard the liquid. This single step determines whether the filling holds a ring shape or collapses under the egg yolk.
- 2 **Make the pasta dough.** Mound the flour on a clean work surface. Make a well in the center and add both whole eggs, the 2 extra yolks, olive oil, and salt. Beat the eggs lightly with a fork, then gradually pull flour from the inner walls of the well, working from the inside out. Once a rough dough forms, switch to your hands. Knead firmly for 8 to 10 minutes, pushing and folding, until the dough is smooth and elastic — it should pass the windowpane test (stretch a small piece thin without tearing). Shape into a disk, wrap tightly in plastic wrap, and rest at room temperature for 30 minutes to 1 hour. Resting is not optional; it relaxes the gluten so the dough rolls thin without springing back.
- 3 **Mix the filling.** Combine the drained ricotta, Parmigiano, nutmeg, salt, and white pepper in a bowl. Stir until completely smooth — no lumps. Transfer to a piping bag fitted with a ½-inch round tip, or a zip-lock bag with one corner snipped. Keep refrigerated while you roll the pasta.
- 4 **Roll the pasta.** Cut the rested dough into 4 equal pieces. Work with one piece at a time; keep the rest covered. Flatten a piece with your palm and feed it through a pasta machine at the widest setting. Fold the sheet in thirds like a letter and feed it through again. Repeat 2 to 3 times to build evenness. Then roll through progressively thinner settings without folding — settings 2, 3, 4, 5, 6 — until the sheet is about 1½mm thick and you can clearly see your hand through it when held up to light. On a lightly floured surface, cut four circles approximately 3½ to 4 inches in diameter using a round cutter or wide-mouth mason jar lid. Each raviolo needs 2 circles — cut a total of 8 circles from 2 pieces of dough. Lay them on a floured sheet pan, covered with a clean towel to prevent drying.
- 5 **Assemble the ravioli.** Work with 2 circles at a time. Lay one circle (the base) on a lightly floured surface. Pipe the ricotta filling in a ring roughly 2 inches in diameter, about ¾ inch tall, leaving a clear 1½-inch open well in the center — the ring is a nest, not a dome. Take one cold egg yolk directly from the refrigerator and gently lower it into the center well using a spoon or your fingertip. It should sit nestled inside the ricotta ring without touching the sides. Work with one raviolo at a time; the egg yolk should be cold when it goes into the water.
- 6 **Seal the raviolo — the critical step.** Brush egg wash around the outer perimeter of the base circle, keeping it off the ricotta and yolk. Carefully drape the top circle over the filling, centering it. Starting at the inner edge next to the ricotta ring, press gently outward with your fingertips, pushing any trapped air toward the unsealed rim. Once all visible air pockets are gone, press the rim firmly all the way around. Run a round cutter over the edge to trim and crimp cleanly. Lift the raviolo: it should feel solid and dense with no give. Place on a floured sheet pan. Repeat with remaining circles and yolks. Refrigerate the assembled ravioli while you prepare the sauce, and cook within 15 minutes or freeze immediately.
- 7 **Make the sage brown butter.** Melt the butter in a wide, light-colored skillet (stainless or enameled) over medium heat. Swirl the pan occasionally. The butter will foam, then subside, and the milk solids will begin to turn amber. Watch carefully — the change from golden to burnt takes about 30 seconds. When the solids are a deep nut-brown color and the butter smells nutty and caramelized, about 4 to 5 minutes total, add the sage leaves. They will sizzle and crisp in 30 seconds. Remove from heat immediately. Keep warm on the lowest setting. If adding chanterelles: heat 1 tbsp olive oil in a separate skillet over high heat until smoking. Add the torn chanterelles in a single layer — do not stir — for 2 full minutes. Toss and cook 1 more minute. Season with salt. Keep warm.

8

Cook the ravioli. Bring a large wide pot of generously salted water to a full boil. Scoop out ½ cup of pasta water and set aside before adding the ravioli. Carefully lower the ravioli into the boiling water one at a time using a wide slotted spoon or spider. Set a timer for 90 seconds. At 90 seconds, the pasta is al dente and the yolk is fully liquid. Remove with a slotted spoon and let excess water drain for a few seconds over the pot.

9

Plate and serve. Transfer each raviolo to a warm wide, shallow bowl or flat plate. Spoon about 1½ tablespoons of sage brown butter over each raviolo. Add a splash (about 1 tablespoon) of reserved pasta water to the butter on each plate and tilt gently to emulsify — the butter and water should form a light, glossy sauce that covers the bottom of the plate. Scatter chanterelles around if using. Finish with freshly grated Parmigiano and several turns of cracked black pepper. Serve immediately. Cut the raviolo open at the table — the yolk should run freely into the brown butter.

WHY IT WORKS

No. Whole-milk ricotta from a container is about 70% water by weight. Un-drained, it flows off the spoon and cannot hold a ring shape.



Nº 35

— VIRAL · COPYCAT

TikTok Baked Feta Butternut Squash Pasta

The TikTok fall spin on baked feta pasta — roast a block of feta with cubed butternut squash, mash into a silky golden-orange sauce, toss with pasta. Sweeter, creamier, and thicker than the original tomato version.

PREP
15 min

COOK
40 min

SERVES
4

LEVEL
Easy

CAL
620

01 Ingredients

- 1 medium butternut squash (about 2½ lbs / 1.1 kg), peeled, seeded, and cut into ¾-inch cubes — about 5 cups cubed
- 1 block (7–8 oz / 200–225g) feta cheese, in brine — block style, NOT pre-crumbled
- ¼ cup extra-virgin olive oil, divided
- ½ teaspoon kosher salt (plus more for pasta water)
- ¼ teaspoon freshly cracked black pepper
- ½ teaspoon red pepper flakes (increase to 1 tsp if you like heat)
- 4 cloves garlic, thinly sliced
- 2 teaspoons fresh thyme leaves (or ½ tsp dried)
- ⅛ teaspoon freshly grated nutmeg (optional — enhances the squash's natural sweetness without reading as 'spiced')
- 12 oz (340g) pasta — rigatoni, penne, or cavatappi hold sauce best
- ½ cup reserved pasta cooking water (measure before draining)
- **FOR THE SAGE BROWN BUTTER FINISH (OPTIONAL BUT RECOMMENDED):**
 - 3 tablespoons unsalted butter
 - 8 to 10 fresh sage leaves
 - Pinch of flaky salt
- **TO SERVE:**
 - Freshly grated Parmesan or Pecorino Romano
 - Extra red pepper flakes
 - Drizzle of hot honey (optional — balances the sweetness)

TikTok Baked Feta Butternut Squash Pasta

CONTINUED

02 Method

- 1 Preheat oven to 400°F (200°C).** Position a rack in the center. This temperature is hot enough to roast the squash and brown the feta without drying either one out.
- 2 Prep the squash — cube size is critical.** Peel the butternut squash with a vegetable peeler, cut it in half lengthwise, scoop out the seeds, and cut into cubes no larger than $\frac{3}{4}$ inch. This is the most important prep decision: $\frac{3}{4}$ -inch cubes are fork-tender by the time the feta is properly roasted (35 to 40 minutes). $1\frac{1}{2}$ -inch cubes still have hard centers at that mark. If your cubes vary in size, err smaller on the dense neck end of the squash.
- 3 Build the baking dish.** Spread the squash cubes in a 9×13 inch baking dish. Scatter the sliced garlic and thyme over the squash. Drizzle about 3 tablespoons of the olive oil over the squash and toss to coat. Season with the salt, black pepper, and red pepper flakes. Make a well in the center and nestle the feta block in it. Drizzle the remaining 1 tablespoon of olive oil directly over the feta.
- 4 Roast for 35 to 40 minutes.** The squash is done when a fork slides through a cube with zero resistance and the pieces are golden and slightly caramelized at the edges. The feta should be softened throughout, browned and blistered on top, and holding its block shape. Check at 35 minutes — oven temperatures vary and slightly smaller cubes cook faster. Do not pull early: underroasted squash will produce a watery sauce instead of a creamy one.
- 5 Cook the pasta while the squash roasts.** Bring a large pot of heavily salted water to a boil. Cook the pasta until 1 minute shy of the package time — it will finish in the sauce. Before draining, ladle out at least $\frac{1}{2}$ cup of cloudy pasta water and set it aside. This starchy water is the emulsifier that makes the squash-feta sauce silky and cohesive instead of grainy.
- 6 Make the sage brown butter while pasta cooks.** Melt 3 tablespoons of butter in a small skillet over medium heat. Once it foams and the solids start to turn golden (about 2 minutes), add the sage leaves in a single layer. They will sizzle immediately. Cook 20 to 25 seconds per side until dark green, slightly translucent, and crisp — they will continue to crisp off the heat. Transfer the sage to a paper towel. Immediately pour the remaining brown butter over the roasted squash when it comes out of the oven, or use it to finish the pasta in the bowl.
- 7 Mash into a sauce.** As soon as the baking dish comes out of the oven, use a fork to break the feta block into large chunks. Then use the back of a spoon or a potato masher to smash the roasted squash cubes directly in the dish — press them against the sides, mashing until the mixture becomes a rough, creamy paste. It will look thick and slightly chunky. That is correct: butternut squash produces a much thicker sauce than cherry tomatoes, which is the whole point.
- 8 Add pasta and pasta water.** Pour the drained pasta directly into the baking dish. Add 3 to 4 tablespoons of the reserved pasta water and toss everything together, scraping up any roasted bits from the bottom of the dish. Add more pasta water a splash at a time if the sauce is too thick to coat the pasta — it should look glossy and cling, not clump or run. The starch in the pasta water binds the feta and squash together.
- 9 Taste before you add salt.** Feta is intensely salty. Butternut squash is naturally sweet. The balance is usually very close to right with just the pre-roast seasoning. Taste the finished pasta and adjust — you may want more black pepper or an extra pinch of red pepper flakes to cut through the squash's sweetness, but additional salt is often unnecessary.
- 10 Serve immediately.** Divide into bowls. Top each portion with crispy sage leaves, a drizzle of the sage brown butter from the pan, freshly grated Parmesan, and extra red pepper flakes. If using hot honey, drizzle it last — 1 teaspoon per bowl is the right amount to balance the sweetness without making the dish taste like dessert.

WHY IT WORKS

The original viral baked feta pasta (Finnish food blogger Jenni Häyrynen's Uunifetapasta, popularized on TikTok in early 2021) uses cherry tomatoes. Tomatoes release a lot of liquid when they burst, creating a thin, acidic, bright red sauce.



Nº 36

— VIRAL · COPYCAT

TikTok Brothy White Beans

The viral TikTok brothy white beans recipe: garlic-infused olive oil, cannellini beans slowly simmered in stock until the broth turns velvety and thick, finished with a Parmesan rind and lemon. Under \$6, 30 minutes, one pot.

PREP
5 min

COOK
25 min

SERVES
4

LEVEL
Easy

CAL
370

01 Ingredients

AROMATIC BASE:

- ¼ cup good extra-virgin olive oil, plus 2 tablespoons more to finish (use the best oil you own — it's the primary flavor)
- 8 garlic cloves, smashed flat with the side of a knife (do not mince)
- 1 medium shallot, thinly sliced
- 2 fresh rosemary sprigs
- 3 fresh thyme sprigs
- ½ teaspoon red pepper flakes

BEANS AND BROTH:

- 2 cans (15 oz each) cannellini beans, drained and rinsed (or navy beans; great northern also works)

- 2 cups low-sodium chicken stock or vegetable stock

- 1 Parmesan rind, 2–3 inches long (optional — but genuinely transformative)

FINISH:

- Salt and freshly ground black pepper
- ½ lemon, for squeezing
- Crusty bread, for serving (sourdough or ciabatta)

OPTIONAL GARNISH:

- Fresh flat-leaf parsley, roughly torn
- Extra drizzle of olive oil
- Freshly grated Parmesan

— VIRAL · COPYCAT

TikTok Brothy White Beans

CONTINUED

02 Method

- 1 Build the aromatic oil low and slow.** Pour the ¼ cup of olive oil into a wide Dutch oven or deep skillet over medium-low heat. Add the smashed garlic cloves, sliced shallot, rosemary sprigs, thyme sprigs, and red pepper flakes. The pan should sizzle gently — not aggressively. Cook for 6 to 8 minutes, stirring every couple of minutes, until the garlic is pale golden, the shallot has softened and turned translucent, and the oil smells intensely of garlic and herbs. The color of the garlic should be a very light gold — not white (undercooked, raw flavor), not brown (bitter, the dish is ruined). If the pan is bubbling intensely and the garlic is coloring fast, lower the heat. This step is the soul of the dish; doing it rushed or at too-high heat produces bitter, harsh beans rather than a silky, sweet-savory pot.
- 2 Add the beans, stock, and Parmesan rind.** Pour in the drained and rinsed cannellini beans and the stock. Drop in the Parmesan rind if you have one. Stir to coat the beans in the garlicky oil. Raise the heat to medium to bring everything to a gentle simmer. Once simmering, reduce back to medium-low. Cook uncovered for 15 minutes. As you stir during this period, use the back of a spoon to press 20 to 25 beans against the side of the pot — gently smash them and drag them into the broth. You don't want to fully mash the beans or make hummus; you want to release their starch into the liquid to thicken it naturally. The broth should transition from clear chicken stock to an opaque, slightly thick, creamy-looking liquid. The beans themselves should be very tender — press one between your fingers and it should yield completely without resistance.
- 3 Remove the aromatics and finish.** Fish out the Parmesan rind and the rosemary and thyme sprigs — the leaves will have fallen off into the beans, which is fine. Taste the broth and season generously with salt and black pepper. The Parmesan rind contributes umami and salt as it cooks, so hold off on seasoning until now. Squeeze in the juice of half a lemon and stir. The lemon doesn't make the beans taste lemony — it brightens the entire dish by cutting the richness of the olive oil and bringing the bean flavor into focus. Drizzle the remaining 2 tablespoons of olive oil over the top of the pot.
- 4 Serve immediately.** Ladle the beans and broth into wide, shallow bowls. Garnish with torn fresh parsley if using, a small extra drizzle of olive oil, and grated Parmesan if desired. Thick slices of crusty bread pushed directly into the broth are essential — not optional. The broth is the reward, and bread is the only proper delivery mechanism. The bread should be sourdough or ciabatta; baguette works but goes soggy fast; supermarket sandwich bread is too soft and falls apart.

WHY IT WORKS

Mince produces tiny, high-surface-area pieces that cook fast and can brown or burn in the time it takes to cook garlic through, making the oil bitter.



Nº 37

— VIRAL · COPYCAT

TikTok Brown Butter Gnocchi

The viral no-boil gnocchi method: pan-fry store-bought gnocchi straight from the package for a crispy golden crust, then toss in nutty brown butter with crispy sage. Ready in 20 minutes.

PREP	COOK	SERVES	LEVEL	CAL
5 min	15 min	2-3	Easy	510

01 Ingredients

FOR THE GNOCCHI:

- 1 lb (450g) store-bought gnocchi — refrigerated, shelf-stable, or vacuum-packed all work; homemade gnocchi is too delicate for high-heat pan-frying
- 1 tablespoon neutral oil (avocado, canola, or light olive oil) — not extra-virgin, which burns

FOR THE BROWN BUTTER SAGE SAUCE:

- 4 tablespoons (57g / ½ stick) unsalted butter — salted butter browns unevenly because of added salt content
- 12 to 15 fresh sage leaves — must be fresh; dried sage turns to dust in the butter and burns

- 3 garlic cloves, thinly sliced
- ¼ teaspoon freshly grated nutmeg (or ⅛ tsp pre-ground) — nutmeg is the classic gnocchi spice; don't skip it
- Kosher salt and freshly ground black pepper to taste

TO FINISH:

- 2 oz (55g) Parmesan, freshly grated — about ½ cup loosely packed; pre-grated Parmesan from a can has no place here
- Optional: ¼ cup toasted walnuts or pine nuts (add crunch and richness)
- Optional: a squeeze of lemon juice (brightens the richness)
- Optional: a pinch of red pepper flakes

TikTok Brown Butter Gnocchi

CONTINUED

02 Method

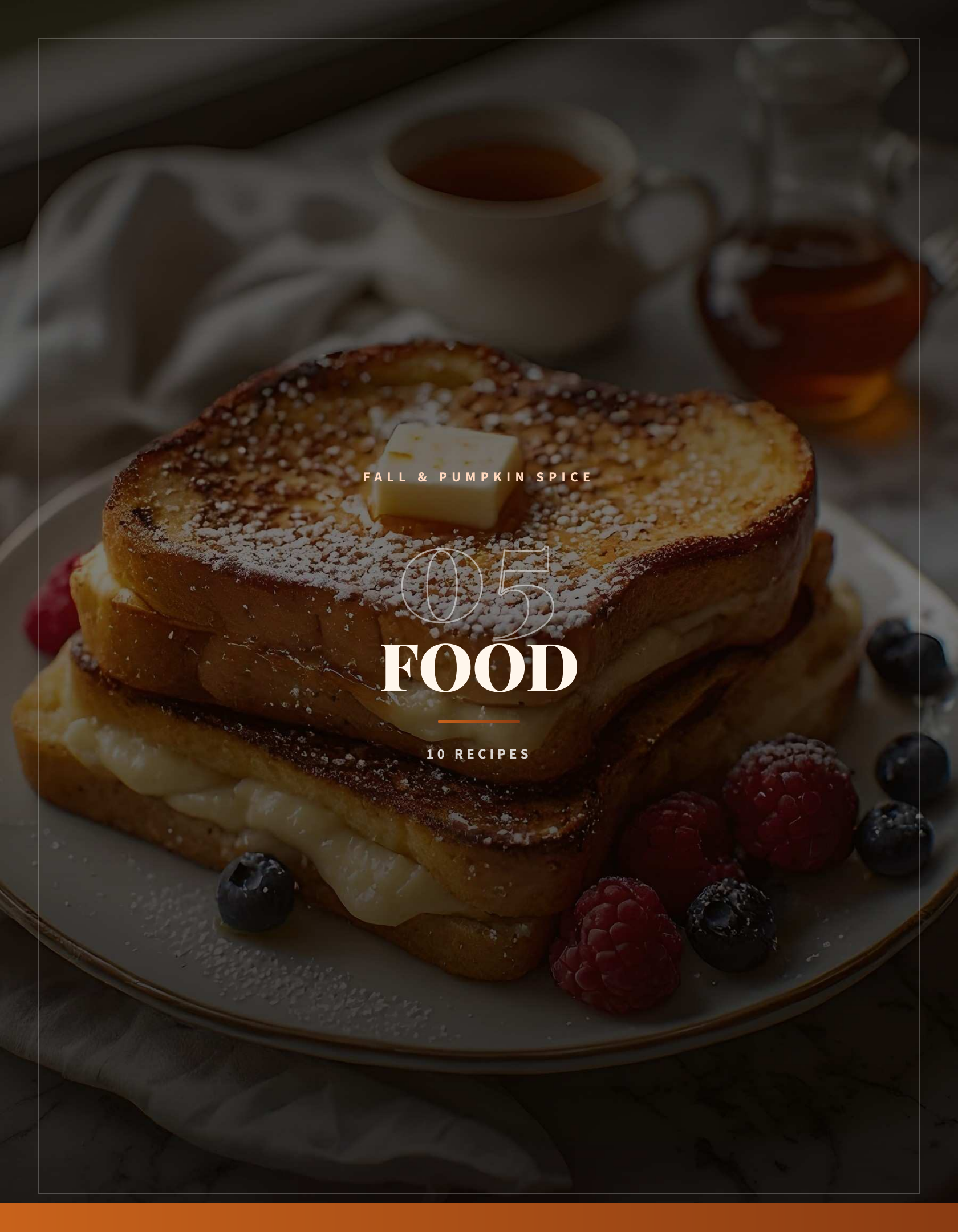
- 1 **Dry the gnocchi if they are refrigerated.** If your gnocchi came refrigerated or have any visible moisture on the surface, spread them on a clean kitchen towel and pat dry. Surface moisture is the enemy of crispness — any water that hits the hot oil will steam the gnocchi rather than fry it, and the crust will not form. Shelf-stable gnocchi from a vacuum-sealed package are typically dry and can go straight to the pan. Do not rinse or soak. Do not boil.
- 2 **Heat the pan properly.** Place a large (12-inch) stainless steel or cast iron skillet over medium-high heat and let it heat completely empty for 2 full minutes. A properly preheated pan is the difference between gnocchi that sticks and tears versus gnocchi that releases cleanly with a golden crust. Non-stick pans work but do not get hot enough for proper browning — the gnocchi will turn pale gold rather than deep mahogany. A stainless steel pan will look dry and slightly shimmering when it is hot enough.
- 3 **Add oil and gnocchi in a single layer.** Add 1 tablespoon of neutral oil and swirl to coat the pan. Immediately add the gnocchi in a single, uncrowded layer. They should sizzle sharply on contact — if they don't, the pan was not hot enough. If they fit in one flat layer with space between each piece, cook in one batch. If not, cook in two batches: crowding the pan means the gnocchi steam each other instead of crisping.
- 4 **Do not touch them.** This is the most important step. Once the gnocchi hit the oil, press each piece gently for 2 seconds to ensure full contact with the pan surface, then leave them completely alone for 2½ minutes. The gnocchi will stick initially — this is correct. They are forming a crust, and the crust will release from the pan on its own once it is fully set. If you try to move them before the crust forms, you will tear the surface and the gnocchi will fall apart.
- 5 **Check and flip.** After 2½ minutes, shake the pan. The gnocchi should slide freely. If one or two stick, they need another 30 seconds. Once they release, shake to flip them — or use a spatula to flip individually. Cook 1½ to 2 minutes on the second side until golden. The second side never gets as deeply browned as the first side (less direct contact), and that is fine. Remove all gnocchi to a plate and set aside.
- 6 **Brown the butter.** Reduce heat to medium. Add the 4 tablespoons of butter to the same pan — all the golden fond from the gnocchi is still there, and it will dissolve into the butter as it melts. Watch the butter go through three stages: (1) it melts; (2) it foams aggressively as the water in the butter evaporates; (3) the foam quiets, the butter clears slightly, and the milk solids that have settled to the bottom begin to turn golden-brown. Stage 3 is when it smells toasted and nutty — like popcorn or hazelnuts. That smell means the Maillard reaction is happening to the milk proteins in the butter. Stage 3 takes about 3 to 4 minutes total from adding the butter. Pull it the moment it smells nutty and the solids look amber, not dark brown — dark brown means it crossed into burnt territory and will taste bitter.
- 7 **Fry the sage.** Add all the sage leaves at once to the brown butter — they will sizzle dramatically. Cook for 30 to 45 seconds, pressing them gently with a spoon, until they stop sizzling and feel papery and rigid. Scoop the sage out immediately with a slotted spoon and set aside on a paper towel — they crisp further as they cool and will be fragile. Do not leave them in the butter: sage goes from crispy to burnt in about 30 seconds past done.
- 8 **Cook the garlic.** Add the sliced garlic to the butter. Cook for 45 seconds to 1 minute, stirring gently, until the slices are golden at the edges but still white in the center. Garlic goes from golden to burnt in under a minute in brown butter — watch it closely. Burnt garlic is irreversibly bitter and cannot be fixed.
- 9 **Toss the gnocchi.** Return the gnocchi to the skillet and toss to coat in the brown butter and garlic. Season generously with salt, black pepper, and the nutmeg. Toss again. Taste — the brown butter carries significant richness, so the salt needs to be forward to balance it. Squeeze of lemon juice at this stage is optional but recommended: it cuts the richness without being detectable as lemon.

10

Plate and finish. Divide among warm bowls or plates. Scatter the crispy sage leaves over the top — they shatter if you push on them, adding texture with every bite. Grate Parmesan generously over everything. Scatter toasted walnuts or pine nuts if using. Serve immediately — the gnocchi lose their crispness within about 5 minutes of sitting in sauce.

WHY IT WORKS

Boiling store-bought gnocchi before pan-frying defeats the point of pan-frying. The boiling water soaks into the surface of the gnocchi, making it wet.

A stack of three French toast slices on a white plate. The top slice is topped with a pat of butter, a dusting of powdered sugar, and a drizzle of maple syrup. The stack is garnished with fresh raspberries and blueberries. In the background, a cup of coffee and a glass of maple syrup are visible.

FALL & PUMPKIN SPICE

05
FOOD

10 RECIPES



Nº 38

BALTHAZAR · COPYCAT

Brioche French Toast

Balthazar's brioche French toast starts with 2-inch-thick slices soaked overnight in a heavy cream custard, then cooked low and slow in clarified butter and finished in the oven.

PREP

15 min (plus overnight soak)

COOK

25 min

SERVES

2

LEVEL

Easy

CAL

740

01 Ingredients

- 1 loaf whole brioche, sliced 1½ to 2 inches thick (4 thick slices, from day-old brioche)

CUSTARD:

- 1 cup heavy cream
- 3 large eggs
- 2 tablespoons granulated sugar
- 1 teaspoon pure vanilla extract
- ¼ teaspoon freshly grated nutmeg

- Pinch of kosher salt

FOR COOKING:

- 4 tablespoons unsalted butter, clarified (or store-bought ghee — see FAQ)

TO SERVE:

- Pure maple syrup, Grade A Dark/Robust (not pancake syrup)
- Powdered sugar, for dusting
- Fresh seasonal fruit or warm apple compote (optional)

Brioche French Toast

CONTINUED

02 Method

- 1 Make the custard and soak overnight.** In a shallow baking dish large enough to hold the brioche slices in a single layer, whisk together the heavy cream, eggs, sugar, vanilla extract, nutmeg, and salt until completely smooth and no egg streaks remain. Place the brioche slices in the custard, press them gently to encourage absorption, then flip each slice. Cover the dish tightly with plastic wrap and refrigerate overnight, or for a minimum of 4 hours, flipping the slices once halfway through the soak. The brioche should be thoroughly saturated — no dry center — by the time you cook it.
- 2 Clarify the butter.** Melt the unsalted butter in a small saucepan over low heat. Once melted, skim the white foam from the surface with a spoon. Carefully pour the clear golden fat into a small bowl, leaving the cloudy milky solids behind in the pan — those are what burn. You now have clarified butter. (If using ghee, skip this step entirely.)
- 3 Preheat the oven.** Heat the oven to 350°F. Line a sheet pan with a wire rack or use an oven-safe skillet that can go from stovetop to oven.
- 4 Cook the first two slices.** Heat an oven-safe skillet or cast-iron pan over medium-low heat. Add 1½ tablespoons of clarified butter and let it warm until shimmering but not smoking — about 1 minute. Lift 2 slices of soaked brioche from the custard with a wide spatula, let the excess custard drip off for 10 seconds, and place them in the pan. Cook undisturbed for 3 to 4 minutes until the bottom is a uniform deep golden brown — resist the urge to press or move them. Flip carefully with a wide spatula and cook the second side for 3 to 4 minutes until equally golden.
- 5 Finish in the oven.** Transfer the skillet directly to the 350°F oven and bake for 6 to 8 minutes until the center of each slice is puffed and set — press gently with a fingertip; it should feel firm, not liquid or jiggly. A thermometer read at the center should be at 165°F. Remove from the oven and keep warm while you cook the second batch.
- 6 Cook the second batch.** Return the skillet to medium-low heat, add another 1½ tablespoons of clarified butter, and repeat with the remaining 2 slices. Cook 3 to 4 minutes per side, then finish in the oven for 6 to 8 minutes.
- 7 Serve immediately.** Transfer to warm plates. Dust with powdered sugar through a fine-mesh sieve and serve with Grade A Dark maple syrup alongside. Add fresh seasonal fruit or a warm apple compote if desired. Balthazar charges \$24 per order on their brunch menu; this recipe makes two 2-slice servings for under \$10.

WHY IT WORKS

Balthazar is a French brasserie at 80 Spring Street in SoHo, Manhattan, opened in 1997 by restaurateur Keith McNally.



Nº 39

— CARRABBAS · COPYCAT

Carrabba's Sausage and Lentil Soup

Copycat Carrabba's Sausage and Lentil Soup at home: Italian sausage browned and crumbled, sautéed in its own rendered fat with mirepoix and garlic, simmered with French green lentils and San Marzano tomatoes for 45 minutes.

PREP
15 min

COOK
55 min

SERVES
8

LEVEL
Easy

CAL
360

01 Ingredients

THE SAUSAGE:

- 1 pound sweet Italian sausage links, casings removed
- ½ pound hot Italian sausage links, casings removed (reduce or omit for a mild soup)
- 1 tablespoon olive oil, as needed

THE VEGETABLES:

- 1 large yellow onion, finely diced (about 1½ cups)
- 3 ribs celery, sliced ¼ inch thick
- 3 medium carrots, peeled and diced
- 4 cloves garlic, minced
- 1 medium zucchini, diced (about 1 cup — omit if unavailable)

THE SOUP BASE:

- 1½ cups French green lentils (du Puy) or black beluga lentils — NOT brown lentils (see FAQ)

- 1 can (28 oz) diced San Marzano tomatoes, with all their juice
- 6 cups low-sodium chicken broth
- 2 bay leaves

THE SEASONING:

- 1 teaspoon dried oregano
- ½ teaspoon dried basil
- ¼ teaspoon red pepper flakes (adjust — the restaurant version has a gentle heat)
- 1 teaspoon kosher salt, plus more to taste
- ½ teaspoon black pepper

TO FINISH:

- ⅓ cup fresh flat-leaf parsley, roughly chopped
- Parmigiano-Reggiano, freshly grated, for serving (generous)
- Extra-virgin olive oil, for drizzling at the table

Carrabba's Sausage and Lentil Soup

CONTINUED

02 Method

- 1 Brown the sausage.** Remove sausage from its casings and crumble it into a large Dutch oven or heavy-bottomed pot over medium-high heat. Press it flat and leave it alone for 2 minutes to develop a crust, then break it apart with a wooden spoon into small, irregular pieces — pieces about the size of a pea, not large chunks. Cook until no pink remains and the meat is deeply browned in spots, about 8–10 minutes total. The browning (not just cooking through) is what builds the deep, savory base that the rest of the soup rests on.
- 2 Drain, but not completely.** Use a slotted spoon to transfer the browned sausage to a bowl. Leave about 2 tablespoons of rendered fat in the pot — enough to coat the bottom generously. Discard the rest, or add 1 tablespoon olive oil if the sausage was very lean and left minimal fat.
- 3 Sauté the mirepoix.** Add onion, celery, and carrot to the pot over medium heat. Cook, stirring occasionally, for 8–10 minutes until softened and the onion is translucent. Do not rush this step — soft vegetables that have released their sweetness give the broth depth; underdone vegetables make the soup taste flat and vegetal. Add the garlic and red pepper flakes in the final 1–2 minutes, stirring constantly to prevent burning.
- 4 Add the herbs and zucchini.** Stir in the dried oregano, dried basil, salt, and black pepper. Add the zucchini and cook for 2 minutes until it begins to soften slightly.
- 5 Build the soup.** Return the browned sausage to the pot. Add the rinsed lentils, diced tomatoes with all their juice, chicken broth, and bay leaves. Stir to combine and bring to a boil over high heat.
- 6 Simmer until lentils are tender — the long patient step.** Once boiling, reduce heat to a steady gentle simmer (small bubbles breaking the surface, not a rolling boil). Cover partially, leaving a small gap for steam to escape. Cook for 40–50 minutes, stirring every 10 minutes, until the lentils are completely cooked through and tender but still holding their individual shape. French green lentils take 40–45 minutes; black beluga lentils take 45–50 minutes. Taste one — it should be uniformly soft with no chalky center and should hold its shape when you press it against the spoon.
- 7 Adjust seasoning.** Remove the bay leaves. Taste the soup and adjust salt — canned tomatoes and sausage both vary in sodium, so add up to ½ teaspoon more kosher salt if needed. The soup should taste bright and savory; if it tastes flat, a pinch more salt or a splash of red wine vinegar (1 teaspoon) will sharpen it.
- 8 Finish and serve.** Ladle into warm bowls. Add a generous handful of fresh parsley and a heavy shower of freshly grated Parmigiano-Reggiano over each serving. Finish with a drizzle of good extra-virgin olive oil. Serve with crusty bread for soaking up the broth.

WHY IT WORKS

The soup's hallmark is lentils that hold their shape through a full simmer, and the varieties that reliably do that — and that faithful copycats consistently recommend — are French green lentils (also called du Puy lentils) and black beluga lentils.



Nº 40

— THE CHEESECAKE FACTORY · COPYCAT

White Chicken Chili

Make Cheesecake Factory White Chicken Chili at home — removed from the menu in March 2025, this is now the only way to have it.

PREP	COOK	SERVES	LEVEL	CAL
15 min	30 min	6	Easy	360

01Ingredients

FOR THE CHILI:

- 2 lbs boneless, skinless chicken breasts, cut into ¾-inch pieces
- 1 tsp kosher salt, divided
- ½ tsp black pepper
- 2 tbsp butter
- 1 tbsp olive oil
- 1 medium yellow onion, finely diced
- 4 cloves garlic, minced
- 2 tbsp all-purpose flour
- 4 cups low-sodium chicken broth
- 1 poblano pepper, roasted, peeled, and diced (or 1 additional 4-oz can diced green chiles)
- 2 (4-oz) cans diced fire-roasted green chiles (mild)
- 2 (15-oz) cans cannellini beans, drained and rinsed
- ¼ cup salsa verde (store-bought; Herdez or La Victoria work well)

- 1 tbsp chili garlic paste (Lee Kum Kee or sambal oelek garlic variety)
- 1 tbsp Chipotle Tabasco (or 1 tsp regular Tabasco + ½ tsp chipotle powder)
- 1½ tsp ground cumin
- ½ tsp dried oregano (Mexican oregano preferred)
- ½ tsp chili powder
- ¾ tsp light brown sugar
- ½ tsp garlic powder
- ¼ tsp white pepper
- 3 tbsp sour cream (stirred into pot at end)
- 2 tbsp fresh lime juice (about 1 lime)

FOR SERVING (CF STYLE):

- Cooked white rice (about ½ cup per bowl)
- Pico de gallo (store-bought or fresh)
- Sliced green onions
- Sour cream
- Warm corn tortillas or flour tortillas (optional)

White Chicken Chili

CONTINUED

02 Method

- 1 Season and sear the chicken.** Pat the chicken pieces dry and season with $\frac{1}{2}$ tsp salt and the black pepper. Heat 1 tbsp olive oil in a large Dutch oven or heavy-bottomed pot over medium-high heat. Add the chicken pieces in a single layer and cook without stirring for 2–3 minutes until lightly golden on one side. Flip and cook 1–2 more minutes. The chicken doesn't need to be fully cooked through yet — it will finish in the broth. Transfer to a plate.
- 2 Sauté the aromatics.** In the same pot over medium heat, melt the butter. Add the diced onion and a pinch of salt. Cook, stirring occasionally, for 5–6 minutes until soft and translucent. Add the minced garlic and cook 1 more minute until fragrant.
- 3 Make the roux (the key technique).** Sprinkle the flour over the onion mixture and stir to coat. Cook, stirring constantly, for 90 seconds until the raw flour smell fades — the mixture should look like a pale paste. This is the roux that will thicken the broth to the CF's characteristic velvety consistency.
- 4 Build the broth.** Slowly pour in the chicken broth in a steady stream while whisking constantly to dissolve the roux without lumps. Bring to a simmer over medium-high heat; the broth will thicken noticeably. Reduce heat to medium-low once simmering.
- 5 Add the flavor drivers.** Stir in the diced poblano, canned green chiles (with their liquid), salsa verde, and chili garlic paste. Add the cumin, oregano, chili powder, brown sugar, garlic powder, white pepper, and remaining $\frac{1}{2}$ tsp salt. Stir in the Chipotle Tabasco. Taste the broth — it should be seasoned and lightly spiced at this stage.
- 6 Add beans and chicken.** Stir in the drained cannellini beans and return the seared chicken pieces (with any resting juices) to the pot. Simmer uncovered over medium-low heat for 15 minutes, stirring occasionally, until the chicken is cooked through and the flavors have melded. If the broth thickens more than you'd like, add broth a few tablespoons at a time.
- 7 Finish with sour cream and lime.** Remove from heat. Stir in the sour cream until fully incorporated — the sour cream thins the broth slightly and adds a cool tang. Add the fresh lime juice. Taste once more for salt and heat; add more Chipotle Tabasco if you want more smokiness.
- 8 Serve CF style.** Ladle the chili over a scoop of white rice in a bowl. Top with pico de gallo, sliced green onions, and a small dollop of sour cream. Serve with warm corn tortillas or flour tortillas on the side.

WHY IT WORKS

The Cheesecake Factory White Chicken Chili was a SkinnyLicious menu item — a white chili with diced chicken breast, cannellini beans, roasted poblano and diced green chiles, salsa verde, and chili garlic paste in a flour-roux-thickened chicken broth.



Nº 41

— FREDDYS · COPYCAT

Freddy's Smoky Bacon Cheddar Stack

Freddy's Smoky Bacon Cheddar Stack is back for Bacon Fest 2026 (Sept 2–Nov 3): two hand-pressed steakburger patties, sharp cheddar, four Applewood bacon strips, grilled onions, and Smoky Fry Sauce on a King's Hawaiian bun.

PREP

15 min

LEVEL

Easy

COOK

20 min

CAL

820

SERVES

1 burger (makes 2 burgers if doubling the fry sauce batch)

01 Ingredients

SMOKY FRY SAUCE (MAKES ENOUGH FOR 2–3 BURGERS; KEEPS 1 WEEK REFRIGERATED):

- ¼ cup (60g) mayonnaise
- 1 tablespoon ketchup
- 1 teaspoon dill pickle juice (from the jar — bright and acidic)
- ½ teaspoon smoked paprika (hickory or regular smoked — this is the 'smoky' distinction vs. the regular Fry Sauce)
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder
- ¼ teaspoon white wine vinegar or apple cider vinegar
- Pinch of dry mustard (or ¼ tsp yellow mustard)

- Pinch of salt — taste and adjust

BURGER:

- 5 ounces 80/20 ground beef, divided into two 2½oz balls (do NOT pack the balls tight — loosely formed is better)
- 2 slices sharp cheddar cheese (not mild — the sharpness cuts through the smoky sauce)
- 4 strips Applewood-smoked bacon
- 1 small white onion, sliced into thin rings (about ¼ cup)
- 1 King's Hawaiian hamburger bun
- ½ teaspoon neutral oil or clarified butter, for the griddle
- Kosher salt and black pepper

Freddy's Smoky Bacon Cheddar Stack

CONTINUED

02 Method

- 1 Make the Smoky Fry Sauce.** Whisk all sauce ingredients together in a small bowl until smooth. Taste and adjust salt. Refrigerate until ready to use — the sauce comes together in 5 minutes and can be made days ahead. Unlike the regular Freddy's Fry Sauce, the smoked paprika version has a deeper, wood-smoked undercurrent that holds up to the grilled onions and cheddar. If yours tastes flat, add a pinch more smoked paprika; if it's too sharp, add a small squeeze of ketchup.
- 2 Cook the bacon.** Lay the Applewood bacon strips in a cold skillet, then bring to medium heat. Starting cold renders the fat more evenly and gives you a straighter, flatter strip. Cook, flipping once, until crispy at the edges but still slightly pliable in the center — about 5–7 minutes depending on thickness. Transfer to a paper towel-lined plate. Flat, crispy strips are structural; they stack cleanly on the burger instead of sliding out when you bite.
- 3 Grill the onions.** Using the same skillet with a thin slick of bacon fat (pour off most but leave a film), cook the white onion rings over medium heat for 6–8 minutes, stirring occasionally, until softened, slightly browned, and sweet. Season with a pinch of salt. White onions are sharper than yellow onions raw, but they caramelize faster — they go sweet and savory quickly on a hot surface, which is exactly what Freddy's uses.
- 4 Heat the griddle.** Wipe your cast iron skillet (or use a flat griddle) clean and heat over high heat for 2–3 minutes until a drop of water dances and evaporates instantly. Add a thin film of neutral oil and let it smoke briefly. A properly hot griddle is what makes the Maillard crust happen fast — if the pan is too cool, the patty steams instead of crisps.
- 5 Smash the patties.** Place a loosely formed 2½oz beef ball in the center of the hot griddle. Lay a square of parchment paper over the top to protect your spatula, then immediately press down hard with a heavy wide spatula (or use a burger press if you have one). Press to about 4 inches diameter and ¼ inch thick — thin enough that the edges lace up and go crispy, thick enough that the center stays juicy. Season the top generously with kosher salt and black pepper. Let cook undisturbed for 2–2½ minutes until the edges are visibly brown and lacy, and the top surface is about 75% gray. Flip once — do not press again after the flip. Place a slice of sharp cheddar on top immediately after flipping. Cook 60–90 seconds more until the cheese melts and the bottom is browned. Repeat with the second patty.
- 6 Toast the bun.** Butter the cut side of the King's Hawaiian bun halves and place face-down in the skillet or on a dry pan over medium heat. Toast for 60–90 seconds until golden. The King's Hawaiian bun is sweeter and softer than a standard sesame bun — toasting it is non-optional; an untoasted King's Hawaiian absorbs juices from the patty and disintegrates within a few bites. Toasted, it holds the stack together.
- 7 Build the burger.** Spread Smoky Fry Sauce generously on both the toasted crown and heel. On the bottom bun: lay down the two smashed patties (cheese-side up, stacked). Pile the grilled onions on top of the cheese. Layer all four bacon strips over the onions — stack them lengthwise so they run bun-edge to bun-edge. Crown with the top bun, sauce-side down. Press gently to seat. Serve immediately — the crust on a smash patty peaks in the first 3 minutes off the griddle.

WHY IT WORKS

At Freddy's, 'steakburger' refers to their style of thin, hand-pressed, flat beef patty cooked on a hot flat-top griddle.



Nº 42

— FREDDY'S · COPYCAT

Freddy's Smoky Bacon Steakburger Taco

Freddy's Smoky Bacon Steakburger Taco applies the chain's thin-smash technique to a grilled flour tortilla: one hand-pressed patty, cheddar, bacon, lettuce, and Smoky Fry Sauce. Available Bacon Fest 2026 (Sept 2–Nov 3).

PREP
10 min

COOK
15 min

SERVES
1 taco (double the beef and bacon for 2)

LEVEL
Easy

CAL
560

01 Ingredients

SMOKY FRY SAUCE (MAKES ENOUGH FOR 2–3 TACOS; KEEPS 1 WEEK REFRIGERATED):

- ¼ cup (60g) mayonnaise
- 1 tablespoon ketchup
- 1 teaspoon dill pickle juice (from the jar)
- ½ teaspoon smoked paprika (hickory or regular smoked)
- ¼ teaspoon garlic powder
- ¼ teaspoon onion powder
- ¼ teaspoon white wine vinegar or apple cider vinegar
- Pinch of dry mustard
- Pinch of salt

TACO:

- 3 ounces 80/20 ground beef, loosely formed into one ball (do NOT pack it tight)
- 1 slice sharp cheddar cheese
- 2 strips bacon, preferably Applewood-smoked (1 strip is the restaurant spec; 2 is better — Applewood is Freddy's Bacon Fest theme, though the press release doesn't name the type for this item specifically)
- 2 tablespoons shredded iceberg or romaine lettuce
- 1 medium flour tortilla (8-inch — not a large burrito tortilla, not a small street taco size)
- Kosher salt and black pepper

Freddy's Smoky Bacon Steakburger Taco

CONTINUED

02 Method

- 1 Make the Smoky Fry Sauce.** Whisk all sauce ingredients together until smooth. Taste and adjust salt. Refrigerate until ready — it comes together in 5 minutes and can be made days ahead. The smoked paprika is what separates this from Freddy's regular Fry Sauce and mirrors the Applewood bacon. If it tastes flat, add another pinch of smoked paprika; if it's too sharp, add a small squeeze of ketchup.
- 2 Cook the bacon.** Lay the bacon strips in a cold skillet, bring to medium heat. Starting cold renders the fat evenly and keeps the strips flat. Cook, flipping once, until crispy at the edges but still slightly pliable in the center — 5–7 minutes. Transfer to paper towels. Flat strips are structural inside a taco; they don't slide out when you bite.
- 3 Heat the cast iron.** Use the same pan (wipe it mostly clean, leave a trace of bacon fat) or a separate cast iron. Heat over high for 2–3 minutes until a drop of water dances and evaporates instantly. A screaming-hot surface is the single most important condition for the Maillard crust — a warm pan steams the patty instead.
- 4 Smash the patty.** Place the loosely formed 3oz beef ball in the center of the hot skillet. Lay a small square of parchment paper over it to protect your spatula, then press down hard with a heavy wide spatula. Press to about 4 inches across and ¼ inch thin — thinner than you think you need. Season the top generously with kosher salt and black pepper. Cook undisturbed for 2–2½ minutes until the edges are visibly lacy and brown and the surface is about 75% gray. Flip once — do not press again. Immediately lay the slice of sharp cheddar on top. Cook 60–90 more seconds until the cheese melts and the bottom is browned. Slide onto a plate.
- 5 Grill the tortilla.** In the same hot skillet (no oil — you want direct contact with the metal), lay the flour tortilla flat over high heat. Press it down with your spatula so the whole surface contacts the pan. Grill 30–40 seconds until the underside has small char spots and the tortilla puffs slightly. Flip and grill 20–30 more seconds. This step is not optional — a cold, soft flour tortilla goes soggy within a minute from the patty's moisture; a grilled one holds its texture through the whole taco.
- 6 Build and serve.** Spread Smoky Fry Sauce generously down the center of the grilled tortilla. Lay the smashed cheddar-topped patty on the sauce. Break the bacon strips in half if needed and lay over the cheese. Top with shredded lettuce. Fold or eat open-face. Serve immediately — the crust on a smash patty peaks within the first 3 minutes off the griddle.

WHY IT WORKS

Most fast-food beef tacos use seasoned ground beef that's cooked loose and crumbled — think Taco Bell. Freddy's taco uses a single smashed patty: a solid, flat disc of beef pressed thin on a screaming-hot griddle.



Nº 43

— IHOP · COPYCAT

Pumpkin Spice Pancakes

IHOP's fall pumpkin spice stack runs \$13–15 at the restaurant. This copycat nails the cream-cheese-iced, pumpkin-battered original — plus a 10-second jack-o-lantern face trick for Halloween morning.

PREP	COOK	SERVES	LEVEL	CAL
10 min	25 min	4	Easy	520

01 Ingredients

FOR THE PUMPKIN SPICE BATTER:

- 2 cups (240g) all-purpose flour
- 2 tablespoons brown sugar, packed — brown sugar instead of white adds a slight molasses depth that amplifies the pumpkin spice notes
- 1 tablespoon granulated sugar
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- 1½ teaspoons pumpkin pie spice — if you don't have a blend, use ¾ tsp cinnamon + ¼ tsp ginger + ¼ tsp nutmeg + ⅛ tsp cloves
- ½ teaspoon fine sea salt
- 1¼ cups (300ml) full-fat buttermilk — full-fat buttermilk is thicker and more acidic than low-fat; the extra acidity reacts with the baking soda to give a more pronounced rise. If substituting, stir 1 tablespoon of white vinegar into 1¼ cups whole milk and let sit 5 minutes.
- ½ cup (120g) canned pumpkin puree — use pure pumpkin (Libby's or similar), not pumpkin pie filling, which already has sugar and spices added
- 2 large eggs, room temperature
- 3 tablespoons unsalted butter, melted and slightly cooled
- 1 teaspoon pure vanilla extract

- Butter or neutral oil for the griddle

FOR THE CREAM CHEESE ICING (IHOP'S SIGNATURE DRIZZLE):

- 4 oz (115g) full-fat cream cheese, softened to room temperature — cold cream cheese will be lumpy no matter how long you beat it; set it out 30 minutes ahead
- 1 cup (120g) powdered sugar, sifted
- ½ teaspoon pure vanilla extract
- 2–3 tablespoons whole milk — start with 2 tablespoons, then add more a teaspoon at a time until the icing flows off a spoon in a slow ribbon

FOR THE WARM PUMPKIN TOPPING:

- ½ cup (120g) canned pumpkin puree
- 3 tablespoons pure maple syrup
- ½ teaspoon pumpkin pie spice
- Pinch of salt
- 2 tablespoons water, to thin

OPTIONAL — JACK-O-LANTERN DECORATION:

- About ¼ cup semi-sweet chocolate chips — you need roughly 20–25 chips per pancake for two triangle eyes, a triangle nose, and a 6–8 chip curved smile

Pumpkin Spice Pancakes CONTINUED

02 Method

- 1 **Make the cream cheese icing first.** Beat the softened cream cheese with a hand mixer or stand mixer until completely smooth, about 1 minute. Add the powdered sugar and vanilla. Beat on low to combine, then on medium until smooth and thick. Add milk a tablespoon at a time, beating until the icing falls from the beater in a slow, thick ribbon. It should be pourable but not runny. Set aside at room temperature while you make the pancakes — it will thin slightly from the warmth, which is what you want for drizzling.
- 2 **Warm the pumpkin topping.** Stir together the pumpkin puree, maple syrup, pumpkin pie spice, salt, and water in a small saucepan over medium-low heat. Cook for 2 minutes, stirring occasionally, until smooth and heated through. Keep warm on the lowest setting, stirring occasionally. If it thickens too much, add a splash of water.
- 3 **Mix the dry ingredients.** In a large bowl, whisk together the flour, brown sugar, granulated sugar, baking powder, baking soda, pumpkin pie spice, and salt.
- 4 **Mix the wet ingredients.** In a medium bowl, whisk together the buttermilk, pumpkin puree, eggs, melted butter, and vanilla until smooth and the pumpkin is fully incorporated.
- 5 **Combine — gently.** Pour the wet ingredients into the dry ingredients. Fold together with a rubber spatula using 12–15 strokes. Stop when no dry flour is visible, even if the batter is still lumpy. Lumps are fine; overmixing develops gluten and makes pancakes dense and rubbery. Let the batter rest undisturbed for 5 minutes — this activates the leavening and relaxes the gluten.
- 6 **Heat the griddle.** Set an electric griddle to 375°F (190°C), or warm a cast iron skillet over medium heat for 2 minutes. Test by flicking a few drops of water onto the surface — they should skitter and evaporate in 2 seconds. Brush lightly with melted butter.
- 7 **Pour the pancakes.** Use a 1/3-cup measure for consistent sizing. Pour batter onto the griddle, leaving 2 inches between each. You should hear a gentle sizzle immediately.
- 8 **Optional jack-o-lantern faces.** After 30 seconds, when the edges have just begun to set, quickly press chocolate chips into each pancake: two small triangles for eyes (3 chips each in a triangle), one triangle for the nose (3 chips), and a curved row of 6–8 chips for the smile. Work fast — you have about a 45-second window before the batter is too set to accept them.
- 9 **Flip once.** When bubbles cover most of the surface and the edges look matte (not glossy), about 2–3 minutes, flip the pancakes in one confident motion. Cook the second side for 1–2 minutes. The chocolate chip side will have golden pancake surrounding slightly melted, embedded chips — the faces are permanent. Do not press down on the pancakes.
- 10 **Keep warm.** Transfer cooked pancakes to a wire rack set on a sheet pan in a 200°F (93°C) oven. Never stack pancakes to keep warm — the steam makes them soggy.
- 11 **Serve.** Stack 3–4 pancakes per plate. Drizzle cream cheese icing back and forth across the stack in IHOP's signature zigzag. Spoon warm pumpkin topping alongside or over the top. Serve immediately.

WHY IT WORKS

Canned pumpkin puree adds an orange tint to the batter that deepens as the pancakes cook — you'll see golden-orange pancakes rather than standard pale gold ones. This is correct and expected.



Nº 44

— IHOP • COPYCAT

Pumpkin Cheesecake Pancake Tacos

IHOP's Pumpkin Cheesecake Pancake Tacos (fall 2026) are three silver-dollar pumpkin spice pancakes folded taco-style around cheesecake mousse. The critical technique: fold 10-15 seconds off the griddle, not after they cool. Here's how.

PREP	COOK	SERVES	LEVEL	CAL
20 min	20 min	6 tacos (2 servings, 3 tacos each)	Medium	490

01Ingredients

FOR THE PUMPKIN SPICE PANCAKES:

- 1 cup all-purpose flour
- 1 tablespoon granulated sugar
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ⅛ teaspoon ground clove
- ¼ teaspoon fine sea salt
- 1 large egg
- ¾ cup full-fat buttermilk
- ⅓ cup pure pumpkin puree (not pumpkin pie filling)

- 2 tablespoons unsalted butter, melted and slightly cooled
- ½ teaspoon pure vanilla extract
- Butter or neutral cooking spray for the griddle

FOR THE CHEESECAKE MOUSSE:

- 4 oz full-fat cream cheese, softened to room temperature
- 3 tablespoons powdered sugar, sifted
- ½ teaspoon pure vanilla extract
- 1 cup Cool Whip or whipped topping, thawed (or substitute: ½ cup cold heavy cream beaten to stiff peaks)

FOR TOPPING:

- Canned whipped cream (Reddi-Wip or similar)
- 1 teaspoon ground cinnamon + 1 teaspoon granulated sugar, mixed together

Pumpkin Cheesecake Pancake Tacos

CONTINUED

02 Method

- 1 Make the cheesecake mousse first — it needs to chill.** Beat the softened cream cheese with the powdered sugar and vanilla using a hand mixer until completely smooth, about 2 minutes. Scrape down the sides. Add the Cool Whip and fold gently with a rubber spatula — cut down through the center and sweep up the sides, rotating the bowl. Fold until just combined and fluffy; don't stir or beat or you'll deflate it. Transfer to a piping bag with a round tip, or a zip-lock bag with one corner snipped to ½ inch. Refrigerate until needed (can be made up to 24 hours ahead).
- 2 Mix the batter.** Whisk together the flour, sugar, baking powder, baking soda, cinnamon, nutmeg, clove, and salt in a large bowl. In a separate bowl, whisk together the egg, buttermilk, pumpkin puree, melted butter, and vanilla until smooth — it will be a deep orange color. Pour wet into dry and stir just until no dry flour remains; lumps are fine. Don't overmix. Rest 5 minutes while you set up the griddle and your folding station.
- 3 Set up your folding station before you cook.** Have a flat plate, a thin flexible spatula, and a muffin tin ready. Once the pancakes come off the griddle you have 10–15 seconds to fold — there's no time to hunt for equipment. Place the muffin tin near the stove so you can fold and rack each taco immediately.
- 4 Cook silver-dollar pancakes.** Heat a griddle or large nonstick skillet over medium-low heat (325°F on an electric griddle). Grease lightly with butter or cooking spray. Drop batter by heaping tablespoons to form rounds about 3½ inches across — silver-dollar size, not full pancake size. Cook until bubbles break on the surface and the edges look barely set, about 2 to 2½ minutes. Flip and cook 1 to 1½ minutes more. You want a deep golden-orange color on both sides but slightly soft in the center — don't cook until fully set or they'll be too stiff to fold cleanly.
- 5 Fold within 10–15 seconds of coming off the heat.** Transfer each pancake to the plate. Count to 10 — it's still hot but not scorching. Using a thin spatula, fold the pancake in half in one smooth motion, pressing gently along the fold line to crease without splitting. Place it immediately into a muffin tin cavity, standing upright with the fold at the bottom and the open sides facing up. Let it cool and set in this position, about 8–10 minutes. The cooled taco shell holds its shape firmly. Repeat until you have 3 shells per serving.
- 6 Fill the cooled taco shells.** The shells must be fully cooled before filling — a warm shell will melt the mousse on contact, and it will pool at the bottom of the fold rather than staying in place. Pipe the cheesecake mousse generously into each taco: start at the back of the fold, push the tip in about an inch, and squeeze while withdrawing toward the opening. The mousse should fill the interior and just peek above the rim of the fold.
- 7 Top and serve immediately.** Pipe or spray a line of whipped cream across the top of each filled taco. Dust liberally with the cinnamon-sugar mixture — IHOP is generous with it. Stand the tacos upright in the muffin tin to serve. They're best within 15–20 minutes of filling; after that the mousse begins to soften the pancake interior.

WHY IT WORKS

You waited too long. The fold window is 10–15 seconds after the pancake comes off the griddle. At that point it's warm, pliable, and bends without resistance.



Nº 45

— IHOP · COPYCAT

Pumpkin Spice Pancakes

IHOP's Pumpkin Spice Pancakes (returning fall 2026) use real pumpkin purée in the batter — but only ¼ cup per batch. More than that and they turn gummy. Here's the right ratio, plus the 5-minute batter rest that prevents flat pancakes.

PREP

10 min

COOK

20 min

SERVES

8 full-size pancakes (2–3 servings)

LEVEL

Easy

CAL

590

01 Ingredients

FOR THE PUMPKIN SPICE BATTER:

- 1 cup all-purpose flour
- 1 tablespoon granulated sugar
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ⅛ teaspoon ground clove
- ¼ teaspoon fine sea salt
- 1 cup full-fat buttermilk, room temperature
- 1 large egg, room temperature

- ¼ cup pure pumpkin purée (not pumpkin pie filling — do not exceed this amount)
- 2 tablespoons unsalted butter, melted and slightly cooled
- ½ teaspoon pure vanilla extract
- Butter or neutral cooking spray for the griddle

FOR WHIPPED BUTTER (MAKES ENOUGH FOR THE FULL BATCH):

- 4 tablespoons (½ stick) unsalted butter, softened to room temperature
- Pinch of fine sea salt

FOR SERVING:

- Pure maple syrup, warmed

Pumpkin Spice Pancakes CONTINUED

02 Method

- 1 Whip the butter first — it can wait at room temperature while you make the batter.** Beat the softened butter and salt with a hand mixer on high for 3–4 minutes, scraping the bowl twice, until the butter is pale, light, and nearly doubled in volume. It should look fluffy and nearly white. Transfer to a small ramekin or bowl. This is what makes IHOP's butter melt evenly across the hot pancakes instead of pooling immediately.
- 2 Mix the dry ingredients.** Whisk together the flour, sugar, baking powder, baking soda, cinnamon, nutmeg, clove, and salt in a large bowl until evenly combined.
- 3 Mix the wet ingredients separately.** In a medium bowl, whisk the buttermilk, egg, pumpkin purée, melted butter, and vanilla until smooth. The color should be a deep, even orange — no streaks of unmixed purée. If your pumpkin is stringy from the can, mash it smooth before measuring.
- 4 Combine wet into dry — stop early.** Pour the wet mixture into the dry and stir with a rubber spatula just until no dry flour remains. The batter will look lumpy and slightly shaggy. That's correct. Do not beat it smooth — gluten development makes pancakes tough. A few streaks of flour on the surface of the batter are fine; they'll hydrate during the rest.
- 5 Rest the batter for 5 minutes. Do not skip this.** Set the bowl aside. During this time the buttermilk's lactic acid and the baking soda react: the batter will thicken noticeably and small bubbles will form on the surface. This pre-reaction is what gives the pancakes their tall rise on the griddle instead of spreading flat. After 5 minutes, do not stir again.
- 6 Preheat the griddle.** Heat a griddle or large nonstick skillet over medium heat (350°F on an electric griddle). Grease with butter or cooking spray. Test with a drop of water — it should skitter and evaporate in 2 seconds. If it evaporates instantly, the griddle is too hot; let it cool 30 seconds.
- 7 Cook without moving.** Drop the batter by ¼-cup measures onto the griddle, spreading slightly with the back of the measuring cup to about 4 inches across. Cook until bubbles break across the surface and the edges look set and dry — about 2 to 2½ minutes. Flip once. Cook 1 to 1½ minutes on the second side until the bottom is deep golden brown. Do not press down with the spatula. Do not flip twice. Serve immediately or keep warm in a 200°F oven, loosely tented with foil, while you finish the batch.
- 8 To serve:** Stack 3–4 pancakes per plate. Add a generous spoonful of whipped butter on top of the warm stack so it melts slowly across the pancakes as you eat. Drizzle with warm maple syrup at the table. IHOP warms their syrup in a heated dispenser — a 30-second microwave pass on the jug at home produces the same effect.

WHY IT WORKS

The batter is different, not just the toppings. IHOP blends real pumpkin purée plus ground cinnamon, nutmeg, and clove directly into the buttermilk batter — so every pancake tastes of pumpkin throughout, not just at the surface.



Nº 46

PANERA BREAD • COPYCAT

Panera Bistro French Onion Soup

Panera's Bistro French Onion Soup is built on chicken stock (not beef), topped with Gruyère (not Asiago), finished with black pepper focaccia croutons, and deepened by a sherry wine vinegar gastrique most copycat recipes miss entirely.

PREP	COOK	SERVES	LEVEL	CAL
15 min	65 min	4	Medium	390

01Ingredients

FOR THE GASTRIQUE:

- 2 tablespoons granulated sugar
- 2 tablespoons sherry wine vinegar (or red wine vinegar)
- 1 tablespoon tomato paste

FOR THE CARAMELIZED ONIONS:

- 3 lbs yellow onions (about 5 medium), halved and thinly sliced (⅛ inch)
- 4 tablespoons unsalted butter
- 1 teaspoon kosher salt
- 1 teaspoon granulated sugar
- 4 cloves garlic, minced
- 2 tablespoons tomato paste

FOR THE BROTH:

- 4 cups low-sodium chicken broth
- 1 tablespoon soy sauce
- 2 tablespoons heavy cream
- ½ teaspoon fresh thyme leaves (or ¼ tsp dried thyme)
- Kosher salt and black pepper to taste

FOR SERVING (PER BOWL):

- 2 thick black pepper focaccia croutons (or 1-inch cubes of focaccia, toasted — see notes)
- ⅓ cup Gruyère cheese, freshly shredded (about 1½ oz per bowl)
- Pinch of coarse sea salt and cracked black pepper

Panera Bistro French Onion Soup

CONTINUED

02 Method

- 1 Make the gastrique.** In a small saucepan over medium heat, combine the sugar, sherry vinegar, and tomato paste. Stir constantly for 2–3 minutes until the sugar dissolves, the mixture turns a deeper brick-red, and it's slightly thickened — it should coat the back of a spoon. Remove from heat and set aside. This is the flavor layer that separates this soup from a standard onion broth.
- 2 Start the onions.** In a large Dutch oven or heavy-bottomed pot, melt the butter over medium heat. Add all the sliced onions, 1 teaspoon of salt, and 1 teaspoon of sugar. Stir to coat. Cook uncovered over medium heat, stirring every 5–7 minutes. After 15 minutes the onions will look pale and limp — keep going. After 30 minutes they'll be golden and noticeably reduced. At 45–60 minutes they should be uniformly dark golden-brown, jammy, and reduced to about a quarter of their raw volume, with a sticky fond on the pot bottom. Don't rush by raising the heat — scorched onions are bitter.
- 3 Add garlic and tomato paste.** When the onions are deeply caramelized, add the minced garlic and cook, stirring, for 1 minute. Add the 2 tablespoons of tomato paste and stir constantly for 2 minutes — it deepens from bright red to brick-red and starts to stick to the bottom. Deglaze with $\frac{1}{4}$ cup of the chicken broth, scraping up the fond.
- 4 Build the broth.** Pour in the remaining chicken broth, soy sauce, gastrique, cream, and thyme. Stir to combine. Bring to a gentle boil, then reduce heat to medium-low and simmer uncovered for 15 minutes. Taste and season with salt and pepper. The broth should taste rich, sweet, and slightly tart — deeper than it looks.
- 5 Prepare the focaccia croutons.** While the soup simmers, cut focaccia into 1-inch cubes (or use whole thick slices). Toss with a drizzle of olive oil and cracked black pepper. Spread on a baking sheet and bake at 375°F for 12–15 minutes until crisp and lightly golden. Set aside — add these after broiling, not before, so they keep their crunch.
- 6 Broil the cheese.** Position your oven rack 6 inches from the broiler and preheat the broiler to high. Ladle the hot soup into oven-safe crocks or bowls. Top each with an even, generous layer of shredded Gruyère — about $\frac{1}{3}$ cup per bowl. Place on a baking sheet and broil for 2–4 minutes, watching constantly, until the Gruyère is bubbling, melted, and beginning to brown at the edges. Pull immediately — it goes from perfect to scorched in under a minute.
- 7 Finish and serve.** Remove the bowls from the oven (handle carefully — they're extremely hot). Top with the focaccia croutons and finish with a pinch of coarse sea salt and cracked black pepper. Serve immediately on a folded towel or trivet — the bowls retain heat for several minutes, which is part of the experience.

WHY IT WORKS

A *gastrique* is a classic French sweet-and-sour sauce made by reducing sugar with an acidic liquid — usually vinegar. In Panera's version, the *gastrique* uses sherry wine vinegar, sugar, and tomato concentrate.



Nº 47

— PANERA BREAD • COPYCAT

Panera Chicken Tikka Masala Soup

Panera's Chicken Tikka Masala Soup is not traditional tikka masala — it's a brothy curried tomato soup with black lentils, kale, butternut squash, coconut milk, and tamarind. That last ingredient is the twist most copycats miss.

PREP	COOK	SERVES	LEVEL	CAL
15 min	45 min	6	Easy	290

01 Ingredients

- | | |
|---|---|
| <ul style="list-style-type: none">• 2 tablespoons olive oil | <ul style="list-style-type: none">• 4 cups low-sodium chicken broth |
| <ul style="list-style-type: none">• 1 medium yellow onion, diced | <ul style="list-style-type: none">• ¾ cup black lentils (beluga lentils), rinsed |
| <ul style="list-style-type: none">• 4 cloves garlic, minced | <ul style="list-style-type: none">• 2 cups butternut squash, peeled and diced into ½-inch cubes (about 12 oz) |
| <ul style="list-style-type: none">• 1 tablespoon fresh ginger, grated (or ½ teaspoon ground ginger) | <ul style="list-style-type: none">• 2 cups kale, stems removed, leaves roughly chopped |
| SPICE BLEND: | <ul style="list-style-type: none">• 1 can (14 oz) full-fat coconut milk |
| <ul style="list-style-type: none">• 2 teaspoons garam masala | <ul style="list-style-type: none">• 2 tablespoons tamarind paste or concentrate (see FAQ for substitutes) |
| <ul style="list-style-type: none">• 1 teaspoon ground cumin | <ul style="list-style-type: none">• 2 cups cooked shredded chicken (rotisserie chicken works perfectly) |
| <ul style="list-style-type: none">• 1 teaspoon ground coriander | <ul style="list-style-type: none">• 1 teaspoon kosher salt, plus more to taste |
| <ul style="list-style-type: none">• 1 teaspoon ground turmeric | TO SERVE (PANERA'S GARNISH): |
| <ul style="list-style-type: none">• ½ teaspoon ground cinnamon | <ul style="list-style-type: none">• 1 cup cooked brown rice mixed with ½ cup cooked quinoa (or use a rice + quinoa blend) |
| <ul style="list-style-type: none">• ¼ teaspoon cayenne pepper (adjust to taste) | <ul style="list-style-type: none">• Fresh cilantro, roughly chopped |
| SOUP BASE: | <ul style="list-style-type: none">• A squeeze of fresh lime juice |
| <ul style="list-style-type: none">• 1 can (28 oz) crushed tomatoes | |

Panera Chicken Tikka Masala Soup

CONTINUED

02 Method

- 1 Build the aromatic base.** Heat olive oil in a large pot or Dutch oven over medium heat. Add the diced onion and cook 5–6 minutes until soft and just beginning to turn golden. Add the garlic and ginger and cook 1 minute more, stirring constantly so the garlic doesn't burn.
- 2 Bloom the spice blend.** Add all the dry spices — garam masala, cumin, coriander, turmeric, cinnamon, and cayenne — directly to the onion mixture. Stir constantly for 60 seconds. The spices will toast in the oil and become intensely fragrant; this step removes their raw, dusty edge and builds the soup's flavor foundation. If the pot seems dry, add a splash of broth rather than more oil.
- 3 Add the tomatoes and broth.** Pour in the crushed tomatoes and chicken broth. Stir to combine, scraping up any spice bits from the bottom of the pot. Bring to a boil over medium-high heat.
- 4 Cook the lentils and squash.** Add the rinsed black lentils and diced butternut squash. Reduce heat to medium-low, cover, and simmer for 25–30 minutes until the lentils are tender but still holding their shape (they should look like small, firm beads — not burst or mushy) and the squash is completely fork-tender.
- 5 Add the kale.** Stir in the chopped kale and cook 3–4 minutes until it's wilted and deep green. Kale takes longer than spinach to wilt and holds its color well — don't rush this step.
- 6 Finish with coconut milk and tamarind.** Reduce heat to low. Pour in the coconut milk and stir in the tamarind paste. The coconut milk makes the broth creamy without thickening it heavily; the tamarind adds a tangy sourness that keeps the rich coconut-tomato base bright. Taste the broth now — this is your calibration point. If it tastes flat, add another ¼ teaspoon salt. If it tastes too rich or sweet, add another ½ teaspoon tamarind. If it needs more heat, a pinch more cayenne.
- 7 Add the chicken and season.** Stir in the shredded cooked chicken. Simmer on low for 5 minutes to heat the chicken through and let the flavors meld. Taste once more and adjust salt.
- 8 Serve Panera-style.** Spoon the soup into bowls. Add a small mound of the brown rice and quinoa mix in the center — Panera puts the grain blend in the soup, not on the side. Scatter fresh cilantro over the top and finish with a squeeze of lime juice. A warm piece of naan or a bread bowl makes this a full meal.

WHY IT WORKS

Traditional chicken tikka masala is a thick, creamy curry sauce — restaurant versions often use heavy cream and a very tight base that coats pasta or rice.



FALL & PUMPKIN SPICE

06

DESSERTS

10 RECIPES



Nº 48

APPLEBEE'S • COPYCAT

Maple Butter Blondies

The Applebee's Maple Butter Blondies copycat recipe: a white-chocolate-chip pecan blondie baked until fudgy, served warm with vanilla ice cream and a drizzled maple butter cream sauce.

PREP
15 min

COOK
25 min

SERVES
9

LEVEL
Easy

CAL
690

01 Ingredients

FOR THE BLONDIE:

- ½ cup (1 stick) salted butter, melted and slightly cooled
- 1½ cups (300g) packed light brown sugar
- 2 large eggs, at room temperature
- 2 tsp pure vanilla extract
- 1½ cups (188g) all-purpose flour
- 1 tsp baking powder
- ¼ tsp baking soda
- ½ tsp fine salt
- ½ cup white chocolate chips
- ½ cup chopped pecans (the Applebee's original uses walnuts — either works)

FOR THE MAPLE BUTTER SAUCE:

- ¼ cup (60ml) real maple syrup (Grade A dark amber or Grade B for stronger maple flavor)
- 4 tbsp (56g) salted butter
- 3 tbsp packed brown sugar
- 3 tbsp cream cheese, softened to room temperature
- ¼ cup (60ml) heavy cream
- 1 tsp vanilla extract
- Pinch of fine salt

FOR SERVING:

- 9 scoops (about 4½ cups) vanilla ice cream

Maple Butter Blondies

CONTINUED

02 Method

- 1 Heat the oven and prep the pan.** Preheat oven to 350°F. Grease a 9×9 inch baking pan generously with butter or cooking spray. Line with parchment paper leaving a 2-inch overhang on two sides — this makes lifting the blondie out effortless and prevents the edges from sticking.
- 2 Make the batter.** In a large bowl, whisk together melted butter and brown sugar until well combined and glossy, about 1 minute. The mixture will look grainy at first; keep whisking until it smooths out. Add eggs one at a time, whisking vigorously after each. Add vanilla and whisk again. The batter should look shiny and smooth.
- 3 Add the dry ingredients.** Sprinkle flour, baking powder, baking soda, and salt directly over the wet mixture. Fold with a rubber spatula just until no dry streaks remain — 10 to 12 strokes. Do NOT overmix. Overmixing activates gluten and produces a cakey, springy blondie instead of a dense, fudgy one. A few small lumps are fine.
- 4 Fold in mix-ins.** Add white chocolate chips and chopped pecans. Fold in with 4 or 5 strokes. Some chips will clump — that is fine.
- 5 Bake until underdone-looking.** Spread the batter evenly in the prepared pan. Bake 22–25 minutes. The edges should be set and pulling away from the pan; the center should look slightly underdone and a toothpick inserted in the middle should come out with a few moist crumbs attached (not raw wet batter, not completely clean). This is correct — blondies firm up substantially as they cool in the pan. Overbaking produces a dry, crumbly bar instead of a dense, fudgy one.
- 6 Make the maple butter sauce.** While the blondie bakes, combine maple syrup, butter, and brown sugar in a small saucepan over medium heat. Stir constantly until the butter melts and the sugar dissolves, about 3 minutes. Do not let it boil hard. Remove from heat. Let it cool for 2 minutes, then whisk in cream cheese, heavy cream, vanilla, and salt until completely smooth. If the cream cheese clumps, return the pan briefly to low heat and whisk until smooth. The sauce should be the consistency of warm caramel. Make this no more than 15 minutes before serving — it is best fresh.
- 7 Let the blondie rest, then cut.** Remove from the oven and let the blondie cool in the pan for 10 minutes. Lift out using the parchment overhang and cut into 9 equal squares (3 rows × 3 columns). The squares will still be warm — that is ideal.
- 8 Serve immediately.** Place a warm blondie square on each plate. Add a generous scoop of vanilla ice cream on top. Drizzle 2 to 3 tablespoons of warm maple butter sauce over the ice cream and blondie. Serve within 2 minutes — the whole point is the hot-cold contrast between the warm blondie and melting ice cream, and the sauce soaking into both.

WHY IT WORKS

Two causes: overmixing and overbaking. Both are common. Overmixing develops gluten in the flour, which creates structure and lift — the same thing that makes bread chewy and cake fluffy.



Nº 49

— DESSERT • COPYCAT

Baskin-Robbins Pumpkin Cheesecake Ice Cream

Make Baskin-Robbins' Pumpkin Cheesecake Ice Cream at home — two no-churn ice cream swirls (pumpkin spice and cheesecake) ribboned with a cinnamon cream cheese ripple and packed with gingersnap cookie pieces. No ice cream maker needed.

PREP
30 min

COOK
0 min

SERVES
8

LEVEL
Medium

CAL
310

01 Ingredients

NO-CHURN ICE CREAM BASE (SHARED)

- 2 cups heavy whipping cream, very cold
- 1 can (14 oz) sweetened condensed milk
- 1 tsp pure vanilla extract

PUMPKIN SWIRL

- ½ cup pure pumpkin puree (not pumpkin pie filling)
- 1 tsp ground cinnamon
- ½ tsp ground ginger
- ¼ tsp ground nutmeg
- ⅛ tsp ground cloves
- ⅛ tsp ground allspice
- 2 tbsp light brown sugar

CHEESECAKE SWIRL

- 6 oz block-style cream cheese, softened to room temperature
- 2 tbsp sour cream
- 2 tbsp powdered sugar
- 1 tsp fresh lemon juice

CINNAMON CREAM CHEESE RIPPLE

- 2 oz block-style cream cheese, softened
- 3 tbsp powdered sugar
- 1 tsp ground cinnamon
- 2–3 tbsp heavy cream

GINGERSNAP COOKIE PIECES

- 1 cup gingersnap cookies, roughly crushed (about 16 cookies)

Baskin-Robbins Pumpkin Cheesecake Ice Cream

CONTINUED

02 Method

- 1 Whip the base cream.** In a large bowl, beat the cold heavy whipping cream with an electric mixer on medium-high until stiff peaks form, about 3–4 minutes. The cream must be very cold — warm cream will not hold its peaks and the ice cream will freeze icy rather than creamy. Set aside.
- 2 Mix the sweetened condensed milk base.** In a separate medium bowl, stir together the sweetened condensed milk and vanilla extract. This is the base both swirls will share. Divide it evenly into two bowls (about $\frac{2}{3}$ cup each).
- 3 Make the pumpkin swirl.** To one bowl of condensed milk base, whisk in the pumpkin puree, cinnamon, ginger, nutmeg, cloves, allspice, and brown sugar until fully combined and uniform in color. Fold in half of the whipped cream (about 1 cup) with a rubber spatula using slow, large strokes — deflate as little air as possible. Set aside.
- 4 Make the cheesecake swirl.** Beat the softened cream cheese in a bowl until completely smooth and lump-free, about 2 minutes. Add the sour cream, powdered sugar, and lemon juice and beat until combined. Whisk this mixture into the second bowl of condensed milk base until smooth. Fold in the remaining half of the whipped cream. Set aside.
- 5 Make the cinnamon cream cheese ripple.** Beat the 2 oz of softened cream cheese until smooth. Mix in the powdered sugar and cinnamon. Add heavy cream one tablespoon at a time, stirring until you get a thick but pourable consistency — like a loose frosting. It should fall off a spoon in slow ribbons. If it's too thick to ribbon, add a tiny splash more cream.
- 6 Crush the gingersnaps.** Place the gingersnap cookies in a zip-lock bag and crush with a rolling pin. You want irregular pieces ranging from small pebbles to rough crumbles — not a fine powder. The variation in size is intentional: small bits work into the ice cream; larger pieces give a crunch contrast.
- 7 Layer and swirl in the container.** Pour half the pumpkin swirl into the bottom of a 9x5 loaf pan or a 2-quart freezer container. Pour half the cheesecake swirl over it. Drizzle half the cinnamon cream cheese ripple over the surface. Scatter half the gingersnap pieces. Repeat the layers with the remaining pumpkin, cheesecake, ripple, and cookie pieces. Then take a butter knife or thin spatula and drag it through the layers in 8–10 wide S-curves. Don't over-swirl — 8–10 passes gives you distinct visible ribbons; more than that and the swirls muddy together.
- 8 Freeze until firm.** Press a piece of plastic wrap directly against the surface of the ice cream (this prevents ice crystals). Cover with a lid or foil. Freeze at least 6 hours, or overnight. The ice cream is fully set when it's scoopable but not rock-hard — pull it from the freezer and let it sit at room temperature for 3–4 minutes before scooping.

WHY IT WORKS

Baskin-Robbins Pumpkin Cheesecake Ice Cream is two swirled ice cream bases — a pumpkin spice layer and a cream cheese-tangy cheesecake layer — ribboned with a cinnamon cream cheese ripple and loaded with gingersnap cookie pieces.



Nº 50

— THE CHEESECAKE FACTORY • COPYCAT

Pumpkin Cheesecake

Make the Cheesecake Factory Pumpkin Cheesecake at home — dense, spiced pumpkin filling on a crushed gingersnap crust, with a sour cream cap and cinnamon whipped cream. The exact technique that keeps the top crack-free.

PREP	COOK	SERVES	LEVEL	CAL
35 min	75 min	12	Hard	710

01Ingredients

FOR THE GINGERSNAP CRUST:

- 2 cups gingersnap cookie crumbs (about 35–40 gingersnap cookies, finely ground — Nabisco Ginger Snaps work; the store brand is fine; avoid the soft-baked style)
- 3 tablespoons granulated sugar
- ½ cup (1 stick) unsalted butter, melted

FOR THE PUMPKIN CHEESECAKE FILLING:

- 4 packages (8 oz each, 32 oz total) full-fat cream cheese, softened fully to room temperature — at least 2 hours out of the fridge
- 1¼ cups granulated sugar
- 1 cup (8 oz) canned pumpkin puree — use plain pumpkin puree (Libby's 100% Pure Pumpkin), NOT pumpkin pie filling, which is pre-sweetened and pre-spiced and will throw off the ratios entirely
- 4 large eggs, room temperature
- ½ cup full-fat sour cream, room temperature
- 1 teaspoon pure vanilla extract

- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ¼ teaspoon ground nutmeg (freshly grated is noticeably better)
- ⅛ teaspoon ground cloves
- ⅛ teaspoon fine salt

FOR THE SOUR CREAM CAP:

- 1 cup full-fat sour cream, room temperature
- 3 tablespoons granulated sugar
- ½ teaspoon pure vanilla extract

FOR THE CINNAMON WHIPPED CREAM:

- 1½ cups heavy whipping cream, cold
- 3 tablespoons powdered sugar
- ½ teaspoon cinnamon
- ½ teaspoon pure vanilla extract

Pumpkin Cheesecake

CONTINUED

02 Method

- 1 **Bring everything to room temperature.** Set cream cheese, eggs, sour cream, and pumpkin puree out at least 2 hours before baking. Cold cream cheese will not beat smooth, and a lumpy batter leads to a dense, cracked cheesecake. Pumpkin puree straight from the fridge can seize the cream cheese slightly if it's too cold.
- 2 **Make the gingersnap crust.** Pulse gingersnap cookies in a food processor until finely ground — the texture should resemble coarse sand with no large pieces. (Alternatively, crush them in a zip-lock bag with a rolling pin.) Mix crumbs with sugar and melted butter until the mixture holds together when you press it between your fingers. Press firmly and evenly into the bottom and about 1 inch up the sides of a 10-inch springform pan. Use the flat bottom of a measuring cup to compact it. Bake at 325°F for 10 minutes until set and dry. Remove and let cool completely.
- 3 **Prepare the water bath.** Preheat oven to 325°F. Wrap the outside of the springform pan in two tight layers of heavy-duty aluminum foil, pressing snugly all the way up the sides. Place inside a large roasting pan. Bring a kettle of water to a full boil and set aside.
- 4 **Beat the cream cheese until completely smooth.** Using a stand mixer with the paddle attachment (or a hand mixer), beat the softened cream cheese on medium speed for 4 minutes, scraping the bowl twice, until zero lumps remain. This is the most important step — any unbeaten lumps will still be visible in the finished cheesecake.
- 5 **Add sugar and pumpkin.** With the mixer on low, add the sugar and beat until incorporated, about 1 minute. Add the pumpkin puree and all four spices (cinnamon, ginger, nutmeg, cloves) and the salt. Mix on low until fully combined and the color is uniform — about 2 minutes. Scrape the bowl thoroughly; the bottom of the bowl often hides unmixed cream cheese.
- 6 **Add eggs one at a time.** Add eggs individually on the lowest mixer speed, mixing for 15–20 seconds after each egg until the yolk is just absorbed. Do not increase the speed and do not beat past the point of incorporation — excess air means puffing and cracking. Scrape the bowl between eggs.
- 7 **Fold in sour cream and vanilla.** Add the sour cream and vanilla and mix on low for 30 seconds until the batter is smooth and uniform. Stop immediately. The batter should be glossy, pale orange, and flow off a spatula in a thick ribbon.
- 8 **Bake in the water bath.** Pour the filling over the cooled crust and smooth the top. Set the roasting pan on the middle oven rack and pour boiling water into the roasting pan until it reaches halfway up the sides of the springform. Bake at 325°F for 65 to 75 minutes. The cheesecake is done when the outer 2–3 inches are set and a 3-inch circle in the center still jiggles gently when you shake the pan. An overbaked pumpkin cheesecake turns grainy and dense — err toward underdone.
- 9 **Cool in the oven — do not skip this.** Turn off the oven and crack the door open 2 inches. Leave the cheesecake inside for 1 full hour. The gradual temperature drop is what prevents cracking and sinking. Pumpkin cheesecake is particularly vulnerable to rapid cool-down because the extra moisture in the filling creates more steam pressure.
- 10 **Apply the sour cream cap.** Whisk together 1 cup sour cream, 3 tablespoons sugar, and ½ teaspoon vanilla until smooth. After the hour oven-cool, spread this mixture evenly over the surface with an offset spatula. Return the cheesecake to the oven (turned back on to 325°F) for 5 minutes to set the cap lightly. This smooths any surface cracks and adds the signature Cheesecake Factory tang.
- 11 **Chill overnight.** Remove from the water bath. Run a thin knife around the edge between the cheesecake and the pan rim. Cool on the counter 30 minutes, then refrigerate uncovered for at least 8 hours, preferably overnight. The flavor improves significantly with a full overnight chill — the spices meld and the texture firms to the dense, sliceable consistency the restaurant's version is known for.

- 12 **Make the cinnamon whipped cream.** Beat cold heavy cream, powdered sugar, cinnamon, and vanilla with a hand mixer or stand mixer on medium-high until stiff peaks form. Pipe or dollop around the edge of the cheesecake just before serving, or serve alongside each slice.
- 13 **Slice and serve.** Release the springform sides. Dip a sharp thin-bladed knife in very hot water, wipe completely dry, and slice. Wipe and re-dip the knife between every cut. A 10-inch cheesecake cuts cleanly into 12 slices.

WHY IT WORKS

The gingersnap crust is what the Cheesecake Factory actually uses for their pumpkin cheesecake, and it makes a noticeable difference. Graham crackers are neutral and buttery — they work as a background for plain cheesecake.



Nº 51

DUNKIN' • COPYCAT

Apple Cider Donut

The authentic copycat of Dunkin's returning fall 2026 apple cider donut — a cake donut with reduced apple cider and warm spices, coated in cinnamon sugar. The reduction is everything.

PREP	COOK	SERVES	LEVEL	CAL
20 min	30 min	12	Medium	280

01 Ingredients

APPLE CIDER REDUCTION (START FIRST):

- 2 cups fresh unfiltered apple cider (not apple juice)

DONUT BATTER:

- 2 cups (240g) all-purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon baking soda
- 1½ teaspoons ground cinnamon
- ¼ teaspoon ground nutmeg
- ⅛ teaspoon ground allspice
- ½ teaspoon fine salt
- ½ cup (100g) granulated sugar
- ¼ cup (50g) packed light brown sugar

- 2 large eggs, room temperature
- ½ cup (120g) apple cider reduction (from above)
- ¼ cup (60g) buttermilk (or sour cream)
- 3 tablespoons unsalted butter, melted and cooled
- 1 teaspoon pure vanilla extract

CINNAMON SUGAR COATING:

- 2 tablespoons unsalted butter, melted
- ½ cup (100g) granulated sugar
- 1½ teaspoons ground cinnamon

FOR FRYING:

- Vegetable oil or canola oil (about 2 quarts)

Apple Cider Donut CONTINUED

02 Method

- 1 **Reduce the cider (do this first — it needs to cool).** Pour 2 cups of apple cider into a small saucepan. Bring to a boil over medium-high heat, then reduce heat to medium and let it simmer, uncovered, for 20–25 minutes until it reduces to approximately $\frac{1}{2}$ cup. It will thicken slightly and turn a darker amber — this is the concentrated flavor that makes the whole recipe work. Remove from heat and let it cool to room temperature (at least 20 minutes; you can speed this up by setting the pan in an ice bath). Do not add hot liquid to the batter.
- 2 **Mix the dry ingredients.** In a large bowl, whisk together the flour, baking powder, baking soda, cinnamon, nutmeg, allspice, and salt. Set aside.
- 3 **Mix the wet ingredients.** In a medium bowl, whisk together both sugars, eggs, cooled apple cider reduction, buttermilk, melted butter, and vanilla extract until smooth and uniform. The mixture should look like a thick pancake batter at this stage.
- 4 **Combine.** Pour the wet mixture into the dry ingredients and fold with a rubber spatula until just combined — a few streaks of flour are fine; stop the instant they disappear. Overmixing develops gluten and makes the donuts tough. The batter will be thick and slightly sticky.
- 5 **Chill the batter.** Cover the bowl and refrigerate for 15–20 minutes. Cold batter holds its shape during cutting and is much easier to handle. Do not skip this step.
- 6 **Heat the oil.** While the batter chills, pour oil 2–3 inches deep into a heavy-bottomed pot or Dutch oven. Heat over medium to 350°F. Use a thermometer — 350°F is the sweet spot for cake donuts. Too hot (375°F+) and the outside darkens before the inside cooks; too cool (below 325°F) and the donuts absorb oil and become greasy.
- 7 **Shape the donuts.** Turn the chilled batter out onto a well-floured surface. Pat or roll gently to about $\frac{1}{2}$ -inch thickness — do not use a rolling pin with force, just press gently. Cut rounds with a 3-inch cutter, then cut holes with a 1-inch cutter. Gather scraps, press gently, and cut remaining donuts. You should get about 12 donuts plus donut holes. Place on a parchment-lined sheet.
- 8 **Fry in batches.** Gently lower 2–3 donuts into the hot oil using a spider or slotted spoon — do not crowd. Fry for 1 minute 45 seconds to 2 minutes per side, until deep golden brown and a toothpick inserted in the edge comes out clean. Remove to a wire rack set over paper towels and repeat. Donut holes take about 60–75 seconds per side.
- 9 **Coat while warm.** Mix the cinnamon sugar in a shallow bowl. While the donuts are still warm (but not scorching hot — about 2 minutes after frying), brush each one lightly with melted butter on all sides, then dip and roll in the cinnamon sugar to coat completely. Return to the rack. The warmth helps the cinnamon sugar adhere.

WHY IT WORKS

Almost certainly because you skipped the reduction step, or your cider was old or low-quality.



Nº 52

— DUNKIN' • COPYCAT

Pumpkin Cake Donut

Make Dunkin's fall 2026 Pumpkin Cake Donut at home — a real-pumpkin-purée cake ring fried golden and dipped in a thin sweet glaze, with an upgraded pumpkin spice glaze option. Ready in 45 minutes.

PREP	COOK	SERVES	LEVEL	CAL
25 min	20 min	12	Medium	290

01Ingredients

PUMPKIN CAKE DONUT DOUGH:

- 2¼ cups (270g) all-purpose flour, plus extra for rolling surface
- 1½ teaspoons baking powder
- ¼ teaspoon baking soda
- 2 teaspoons pumpkin pie spice (or: 1 tsp cinnamon + ¼ tsp each ginger, nutmeg, clove, allspice)
- ¼ teaspoon ground nutmeg (extra, on top of spice blend)
- ½ teaspoon fine salt
- ⅓ cup (65g) granulated sugar
- ¼ cup (50g) packed light brown sugar
- ½ cup (120g) pure pumpkin purée (not pumpkin pie filling)
- 1 large egg plus 1 large egg yolk, room temperature
- ¼ cup (60g) buttermilk (or plain whole-milk yogurt)
- 2 tablespoons unsalted butter, melted and cooled

- 1 teaspoon pure vanilla extract
- Vegetable or canola oil for frying (about 2 quarts)

CLASSIC DUNKIN' GLAZE (AUTHENTIC):

- 2 cups (240g) powdered sugar, sifted
- 4–5 tablespoons whole milk
- ½ teaspoon pure vanilla extract
- Pinch of fine salt

UPGRADED PUMPKIN SPICE GLAZE (HOME VERSION, OPTIONAL):

- 1¾ cups (210g) powdered sugar, sifted
- 2 tablespoons pure pumpkin purée
- 3–4 tablespoons whole milk, plus more to thin
- ½ teaspoon pumpkin pie spice
- ¼ teaspoon vanilla extract
- Pinch of fine salt

Pumpkin Cake Donut CONTINUED

02 Method

- 1 Mix the dry ingredients.** In a large bowl, whisk together flour, baking powder, baking soda, pumpkin pie spice, extra nutmeg, and salt until evenly combined. Whisk in both sugars.
- 2 Combine the wet ingredients.** In a separate medium bowl, whisk together pumpkin purée, egg, egg yolk, buttermilk, melted butter, and vanilla extract until smooth. The pumpkin will make this mixture thick and orange — that's correct.
- 3 Mix the dough.** Pour the wet mixture into the dry ingredients. Fold with a rubber spatula until just combined — stop the moment you can no longer see dry flour. The dough will be soft and slightly sticky. Do not overmix: a few extra strokes here produce a noticeably tougher donut. Cover the bowl with plastic wrap and refrigerate 30 minutes. The rest firms the dough enough to roll cleanly and relaxes the gluten for a tender crumb.
- 4 Make the glaze.** For the classic Dunkin' glaze: whisk powdered sugar, 4 tablespoons milk, vanilla, and a pinch of salt in a wide, shallow bowl until smooth. It should be thin enough that a donut dipped and pulled out leaves a translucent coat. Add milk a teaspoon at a time to thin if needed. For the upgraded pumpkin spice glaze: whisk powdered sugar, pumpkin purée, 3 tablespoons milk, pumpkin pie spice, vanilla, and salt. Start thicker — you'll thin it once you see the consistency after dipping the first donut. Both glazes can be covered at room temperature while the dough chills.
- 5 Heat the oil.** Pour vegetable oil 3 inches deep into a heavy Dutch oven or pot. Heat over medium to 355°F — use a clip-on candy/fry thermometer and monitor throughout. At 375°F the outside burns before the inside sets; at 330°F the donut absorbs oil and turns greasy. Cake donuts cook fast and the temperature drops quickly when you add cold dough, so give it a minute to recover between batches.
- 6 Roll and cut.** On a well-floured surface, turn out the chilled dough and roll to exactly ½ inch thick. Too thin (under ⅜ inch) produces flat, tough donuts; too thick (over ⅝ inch) produces raw centers. Use a 3-inch round cutter (or the rim of a drinking glass) to cut rings, then remove the center with a 1-inch cutter or bottle cap. A dedicated donut cutter does both cuts at once. Press straight down — do not twist, which seals the cut edge and prevents rising. Gather scraps, re-roll once, and cut remaining rings.
- 7 Fry the donuts.** Carefully lower 2–3 donuts into the hot oil using a slotted spoon or spider skimmer — do not drop from height. Fry for 60–75 seconds per side, turning once, until the exterior is a deep golden orange-brown. Cake donuts puff slightly during frying. The color darkens quickly in the last 15 seconds, so watch closely. At the right temperature, each batch takes about 2½ minutes total including the flip. Fry the donut holes separately; they take about 45–60 seconds total.
- 8 Drain.** Remove donuts with a slotted spoon and place on a wire rack set over a sheet pan. Let drain and cool for 3–4 minutes. Do not glaze while they are still hot — glaze applied to a hot donut melts off and puddles on the rack instead of coating.
- 9 Glaze.** Dip each warm (not hot) donut into the glaze bowl, submerging the top half. Lift, let the excess drip for 3–4 seconds, and return to the rack glaze-side up. Alternatively, set the donut over the bowl and spoon glaze over the top, letting it run down the sides. For a thicker coat, glaze, rest 5 minutes on the rack, then dip again. The glaze sets to a soft, slightly tacky finish in about 10 minutes at room temperature.

WHY IT WORKS

Same batter, different format. The Pumpkin Cake Donut is a full ring — about 3 inches across — while Munchkins are 1.5-inch bite-sized balls.



Nº 53

DUNKIN' • COPYCAT

Pumpkin Munchkins

Make Dunkin's fall 2026 Pumpkin Munchkins at home — spiced cake donut holes in a real-pumpkin glaze or crunchy pumpkin spice sugar. Available at Dunkin' only through fall; these take 35 minutes and cost about \$0.13 each.

PREP	COOK	SERVES	LEVEL	CAL
15 min	20 min	36	Easy	70

01Ingredients

PUMPKIN SPICE DOUGH:

- 2 cups (240g) all-purpose flour
- ⅓ cup (65g) granulated sugar
- 2 teaspoons baking powder
- 1 teaspoon pumpkin pie spice (or: ½ tsp cinnamon + ¼ tsp ginger + ⅛ tsp nutmeg + ⅛ tsp allspice)
- ¼ teaspoon ground nutmeg
- ½ teaspoon fine salt
- ⅓ cup (80ml) whole milk
- 1 large egg
- 2 tablespoons unsalted butter, melted and cooled
- 1 teaspoon pure vanilla extract

- Vegetable or canola oil for frying (about 4 cups)

PUMPKIN SPICE GLAZE:

- 1½ cups (180g) powdered sugar, sifted
- 3 tablespoons pure pumpkin purée (not pumpkin pie filling)
- 3 tablespoons whole milk or cream, plus more to thin
- ½ teaspoon pumpkin pie spice
- ¼ teaspoon pure vanilla extract

ALTERNATIVE: PUMPKIN SPICE SUGAR COATING:

- ½ cup (100g) granulated sugar
- 1 tablespoon plus 1 teaspoon pumpkin pie spice
- 1 tablespoon unsalted butter, melted (for brushing)

Pumpkin Munchkins

CONTINUED

02 Method

- 1 Make the glaze first (it needs to sit).** Whisk together powdered sugar, pumpkin purée, milk, pumpkin pie spice, and vanilla in a medium bowl until smooth. The glaze should be thick enough to coat a spoon but fluid enough to drip slowly — think the consistency of honey. If too thick, add milk one teaspoon at a time. If too thin, whisk in more powdered sugar. Press a piece of plastic wrap directly onto the surface and set aside at room temperature while you fry. It will thicken slightly as it sits; whisk briefly before dipping.
- 2 Mix the dry ingredients.** In a large bowl, whisk together flour, sugar, baking powder, pumpkin pie spice, nutmeg, and salt until evenly combined.
- 3 Combine wet ingredients.** In a separate bowl, whisk together milk, egg, melted butter, and vanilla extract until smooth.
- 4 Form the dough.** Pour the wet mixture into the dry ingredients and stir with a rubber spatula or wooden spoon until a soft, slightly sticky dough forms. Stop the moment the flour is incorporated — overmixing develops gluten and makes the Munchkins tough. The dough should be thick enough to scoop but too sticky to shape with bare hands.
- 5 Heat the oil.** Pour oil 3 inches deep into a heavy-bottomed pot or Dutch oven. Heat over medium to 350°F. Use a thermometer — this temperature is non-negotiable. At 375°F the outside burns before the inside cooks; at 325°F the dough absorbs oil and turns greasy.
- 6 Shape and fry.** Use a small spring-loaded cookie scoop or two spoons to portion the dough into balls roughly 1 inch in diameter. Drop 5–6 at a time into the hot oil — do not crowd the pot. Fry for 2–3 minutes, gently turning occasionally with a slotted spoon, until evenly golden brown on all sides and cooked through. A skewer inserted in the center should come out clean. The dough puffs slightly as it cooks — this is normal.
- 7 Drain.** Remove Munchkins with a slotted spoon and transfer to a wire rack set over a sheet pan. Let drain and cool slightly for 2–3 minutes — they should be warm but not too hot to handle when you glaze them.
- 8 Glaze option: dip and set.** Working quickly while the Munchkins are still warm, use a fork or skewer to dip each one fully into the pumpkin spice glaze. Let the excess drip off for 2–3 seconds, then place on the wire rack. The glaze sets in about 5 minutes at room temperature. For a thicker glaze, dip once, let set for 3 minutes, and dip again.
- 9 Sugar coating option: brush and roll.** If using pumpkin spice sugar instead of glaze, brush each warm Munchkin with a thin coating of melted butter and roll immediately in the pumpkin spice sugar mixture. The butter helps the spiced sugar adhere. Do this right out of the oil — it won't stick as well once they cool.

WHY IT WORKS

Dunkin' Pumpkin Munchkins are the same size and base as regular Munchkins — bite-sized cake donut holes, about 1.5 inches in diameter — but with a pumpkin-spiced glaze instead of the standard vanilla glaze, powdered sugar, or cinnamon sugar coating.



Nº 54

— FREDDY'S · COPYCAT

Freddy's Maple Pecan Concrete

Freddy's Maple Pecan Concrete is the Bacon Fest 2026 LTO (Sept 2–Nov 3): vanilla frozen custard with rich maple syrup and toasted pecans, plus optional maple-glazed candied bacon mixed in and on top.

PREP

20 min

SERVES

COOK

15 min (candied bacon only; skip for 5-minute version)

1 concrete (candied bacon makes 4–6 servings worth; keeps 1 week)

LEVEL

Easy

CAL

520

01 Ingredients

CANDIED BACON (OPTIONAL; MAKES ENOUGH FOR 4–6 CONCRETES, KEEPS 1 WEEK):

- 4 strips thick-cut bacon (applewood-smoked preferred)
- 2 tablespoons real maple syrup
- 1 tablespoon packed brown sugar
- Pinch of cayenne (optional — balances the sweetness)

FOR THE CONCRETE (PER SERVING):

- 1½ cups full-fat premium vanilla ice cream (Häagen-Dazs vanilla or Tillamook vanilla; see note)

- 2 tablespoons maple syrup — real Grade A Dark Robust for a deeper flavor, or rich maple pancake syrup for the chain-accurate Freddy's taste

- 3 tablespoons toasted pecan pieces, roughly chopped

- 1–2 tablespoons candied bacon pieces (from above), optional

GARNISH:

- 1–2 additional strips candied bacon, whole or broken
- Pinch of flaky salt (optional — heightens the maple)

Freddy's Maple Pecan Concrete

CONTINUED

02 Method

- 1 Make the candied bacon (if using).** Preheat your oven to 375°F. Line a rimmed baking sheet with foil and set a wire rack on top. Lay the bacon strips flat on the rack in a single layer. Stir the maple syrup and brown sugar together in a small bowl, then brush the top side of each strip generously. Sprinkle with a pinch of cayenne if using. Bake for 12–16 minutes until deep golden-brown and lacquered — check at 12 minutes; it burns fast in the final 2 minutes. Remove from the oven and leave the strips on the rack without touching them for 5 minutes; they crisp as they cool. Once fully cool, chop 1–2 strips into small pieces for mixing into the concrete and set aside the rest for garnish. Make up to a week ahead — store uncovered at room temperature so the glaze stays crisp (a sealed container makes it sticky).
- 2 Toast the pecans.** Place the pecan pieces in a dry skillet over medium heat. Toast for 3–4 minutes, stirring constantly, until fragrant and a shade darker. Transfer immediately to a plate to cool — they go from toasted to burnt quickly. Roughly chop into coarse pieces (not dust; you want pecan texture in every spoonful). Toasting is the difference between pecans that blend into the background and ones that punch through the maple custard.
- 3 Soften the ice cream.** Scoop 1½ cups of premium vanilla ice cream into a pre-chilled bowl (stick the bowl in the freezer for 15 minutes beforehand). Let the ice cream stand at room temperature for 5–8 minutes — you want it soft, pliable, and able to hold a spoon indent without the spoon sinking through. Cold-but-not-solid is the target. Do NOT microwave or let it approach melting; runny ice cream = thin concrete, not dense concrete.
- 4 Fold in the maple syrup.** Drizzle the maple syrup over the softened ice cream. Using a rubber spatula, fold it in with 6–8 deliberate strokes — scoop from the bottom of the bowl, fold over the top, rotate the bowl, repeat. Do not stir vigorously or blend. The goal is ribbons of maple running through the custard, not a uniform mixture. Some visible swirling is correct. Over-mixing both warms the custard and makes it soupy.
- 5 Fold in the pecans (and bacon if using).** Add the toasted pecan pieces and the chopped candied bacon (if using) all at once. Fold with 4–5 strokes until the mix-ins are distributed. Stop early — uneven is better than over-mixed. The concrete should look chunky and dense, not smooth.
- 6 Serve immediately.** Spoon into a chilled cup or bowl. Stand 1–2 strips of candied bacon upright in the top or lay them on the side. Finish with a pinch of flaky salt if you like the sweet-salty contrast. A true Freddy's Concrete passes the flip test: upend the cup for 2 seconds — the concrete holds. If yours slides, it was too warm when you mixed it; freeze for 10 minutes and try again.

WHY IT WORKS

Two main differences: base and method. Freddy's Concretes use frozen custard — richer, denser, and creamier than ice cream because of a higher egg yolk content and lower air content (less 'overrun').



Nº 55

— KRISPY KREME • COPYCAT

Biscoff Cookie Butter Doughnut

Make Krispy Kreme's returning Biscoff Cookie Butter Doughnut at home — a pillowy yeast shell piped full of speculoos Kreme, dipped in cookie butter icing, and finished with crushed Biscoff pieces and a white drizzle. Under \$1.00 each.

PREP	COOK	SERVES	LEVEL	CAL
40 min	20 min	12	Medium	380

01Ingredients

YEAST SHELL DOUGH (MAKES 12 DOUGHNUTS):

- 3 cups (360g) all-purpose flour, plus more for dusting
- 2¼ teaspoons (1 packet) instant yeast
- ¼ cup (50g) granulated sugar
- 1 teaspoon salt
- ¾ cup (180ml) whole milk, warmed to 110°F
- 2 large eggs, room temperature
- 4 tablespoons (57g) unsalted butter, softened
- Neutral oil for frying (vegetable or canola), 3–4 inches deep

BISCOFF COOKIE BUTTER KREME FILLING:

- ½ cup (130g) smooth Lotus Biscoff Cookie Butter spread
- 4 oz (113g) cream cheese, fully softened

- 1 cup (120g) powdered sugar, sifted
- 1 teaspoon vanilla extract
- ¼ cup (60ml) heavy cream

COOKIE BUTTER ICING:

- ½ cup (130g) smooth Lotus Biscoff Cookie Butter spread
- 1½ cups (180g) powdered sugar, sifted
- 3–5 tablespoons whole milk
- ¼ teaspoon ground cinnamon

TOPPINGS:

- 5–6 Lotus Biscoff cookies, coarsely crushed (pieces up to ½ inch, not fine crumbs)
- White drizzle: ½ cup powdered sugar + 1–2 teaspoons milk

Biscoff Cookie Butter Doughnut

CONTINUED

02 Method

- 1 Make the dough.** Whisk together flour, instant yeast, sugar, and salt in a large bowl. Make a well in the center and add the warm milk and eggs. Stir until a shaggy dough forms, then add the softened butter in three additions, kneading it in between each. Turn onto a lightly floured surface and knead 8–10 minutes until smooth, elastic, and slightly tacky (or with a dough hook on medium for 6–8 minutes). Place in a lightly oiled bowl, cover, and let rise at room temperature until doubled, about 1–1½ hours.
- 2 Shape and proof.** Punch down the dough and turn onto a lightly floured surface. Roll to ¼-inch thickness. Cut rounds with a 3-inch biscuit cutter — no hole cutter. Re-roll scraps once. Place rounds on parchment-lined baking sheets 2 inches apart, cover loosely, and proof until noticeably puffed, about 30–45 minutes.
- 3 Fry the shells.** Heat the oil in a deep pot or Dutch oven to 350°F, using a thermometer. Fry 2–3 doughnuts at a time, 60–75 seconds per side, until golden brown. Drain on a wire rack set over a sheet pan and cool completely — at least 20 minutes — before filling.
- 4 Make the Kreme filling.** Beat the cream cheese on medium until completely smooth, about 2 minutes. Add the Biscoff spread and beat until fully combined and fluffy. Add the sifted powdered sugar in two additions on low, then the vanilla — it should taste unmistakably of cookie butter. Separately, whip the heavy cream to medium-stiff peaks and fold it in in two additions until just combined. Transfer to a piping bag fitted with a round tip (at least ½ inch) and refrigerate until ready to use.
- 5 Fill the shells.** Insert the piping tip into the side of each cooled doughnut, angling toward the center. Squeeze steadily while slowly withdrawing the tip. When the doughnut swells slightly and the filling starts to push back at the opening, stop — that is fully filled. Repeat for all 12 shells.
- 6 Make the cookie butter icing.** Melt the Biscoff spread in a microwave-safe bowl in 15-second intervals, stirring between each, until liquid and smooth (about 30–45 seconds total). Whisk in the sifted powdered sugar, cinnamon, and 3 tablespoons milk. The icing should be thick but flow slowly off a spoon — add milk a teaspoon at a time if needed. Keep warm over a bowl of warm water if it stiffens before you finish dipping.
- 7 Ice and top.** Dip the top half of each filled doughnut into the cookie butter icing, letting excess drip back into the bowl, and set iced-side up on the rack. Immediately — while the icing is still wet — press crumbled Biscoff pieces into the surface so they adhere as it sets. Whisk ½ cup powdered sugar with 1–2 teaspoons milk into a thin drizzle and run it over the top. Let the surface set 5 minutes before serving.

WHY IT WORKS

Multiple reviewers noted that KK's Biscoff Kreme can feel less prominent toward the center of the doughnut — the filling is lighter and airier than the icing-heavy exterior suggests.



Nº 56

— KRISPY KREME • COPYCAT

Cafe Mocha Doughnut

Make Krispy Kreme's fall 2026 Cafe Mocha Doughnut at home — the Original Glazed ring dipped in dark chocolate icing, finished with a coffee espresso buttercream swirl and a chocolate-covered mocha bean. Under \$1 each.

PREP	COOK	SERVES	LEVEL	CAL
40 min	20 min	12	Medium	375

01Ingredients

YEAST DOUGHNUT RINGS:

- 2¼ teaspoons (1 packet) active dry yeast
- ¾ cup whole milk, warmed to 110°F
- ¼ cup (50g) granulated sugar, divided
- 2¼ cups (270g) all-purpose flour, plus more for dusting
- ¼ teaspoon fine salt
- 1 large egg + 1 large egg yolk
- 3 tablespoons unsalted butter, softened
- Vegetable or canola oil for frying (about 2 quarts)

CHOCOLATE GLAZE:

- 1½ cups (180g) powdered sugar, sifted
- 3 tablespoons Dutch-process cocoa powder (Dutch-process gives a deeper, darker flavor than natural cocoa; the alkalized pH also produces a glossier glaze)

- 4–5 tablespoons whole milk, warmed
- ½ teaspoon pure vanilla extract
- Pinch of fine salt

ESPRESSO BUTTERCREME SWIRL:

- 4 tablespoons (56g) unsalted butter, at room temperature
- 1 cup (120g) powdered sugar, sifted
- 2 teaspoons instant espresso powder (Café Bustelo, Medaglia D'Oro, or King Arthur Flour Espresso Powder — fine-ground dissolves fully; coarse granules leave grit in the buttercream)
- 2 tablespoons heavy cream, warmed (to dissolve the espresso powder)
- Pinch of fine salt

TOPPING:

- 12 chocolate-covered coffee beans (mocha beans), one per doughnut

Cafe Mocha Doughnut

CONTINUED

02 Method

- 1 **Activate the yeast.** Combine warm milk, 1 tablespoon of the sugar, and the yeast in a small bowl. Stir once and let stand 5–10 minutes until foamy. If it does not foam, the milk exceeded 115°F (kills yeast) or the yeast is past its date — start again with a fresh packet.
- 2 **Make the dough.** In a stand mixer fitted with the dough hook, combine flour, remaining 3 tablespoons sugar, and salt. Add the yeast mixture, whole egg, and egg yolk; mix on medium-low for 2 minutes until a shaggy dough forms. Add the softened butter one tablespoon at a time, waiting for each piece to incorporate before adding the next. Once all the butter is in, increase speed to medium and knead for 6–8 minutes until the dough is smooth, slightly tacky, and pulls cleanly from the bowl sides. Test: stretch a small piece — it should stretch thin enough to see light through without tearing (the windowpane test).
- 3 **First rise.** Shape the dough into a ball and place in a lightly oiled bowl. Cover with plastic wrap and let rise at room temperature until doubled, about 60–75 minutes. A slightly warm spot — like an oven with just the oven light on, around 80–85°F — accelerates this if your kitchen is cold.
- 4 **Roll and cut.** Turn the dough out onto a lightly floured surface and press gently to deflate. Roll to ½ inch thick. Cut rings using a 3-inch round cutter, then remove the center hole with a 1-inch cutter (or the cap of a wide marker). Place on a parchment-lined sheet pan with 2 inches between rings. Gather scraps, re-roll once, and cut remaining rings. You should get about 12 rings.
- 5 **Second rise.** Cover the cut rings loosely with plastic wrap and let rise until puffy and nearly doubled, about 30–40 minutes. Press a ring gently — the indentation should spring back slowly. Over-proofed rings collapse in the oil and come out flat; under-proofed rings have a dense, bready crumb.
- 6 **Heat the oil and fry.** Pour oil 3 inches deep into a heavy Dutch oven. Heat to 350°F. Lower 2–3 rings into the oil using a spider skimmer. Fry for 60–75 seconds per side — they turn a warm caramel gold. Remove and drain on a wire rack set over a sheet pan. Cool to room temperature before glazing (about 20 minutes); glazing a warm doughnut turns the chocolate glaze thin and dull rather than glossy and set).
- 7 **Make the chocolate glaze.** Whisk together sifted powdered sugar, cocoa powder, salt, and vanilla in a bowl. Add 4 tablespoons of the warm milk and whisk until smooth. The glaze should be thick enough to coat the back of a spoon but thin enough to level itself within 5 seconds. Add the fifth tablespoon of milk only if needed. Work quickly — the glaze thickens as it cools. If it stiffens before you finish, place the bowl over a pan of warm (not simmering) water and stir to loosen.
- 8 **Dip the rings.** Hold each cooled ring by the edge and lower it face-down into the chocolate glaze. Let it make contact for 3–4 seconds, then lift straight up and flip it iced-side-up onto the rack. The glaze should cover the full top surface and just barely flow over the edge in a thin drip — not run down the sides completely. Set the glazed rings on the rack and leave them undisturbed while you prepare the buttercream.
- 9 **Make the espresso buttercream.** Dissolve the espresso powder in the 2 tablespoons of warm heavy cream; stir until no granules remain (about 60 seconds). In a stand mixer with the paddle attachment (or using a hand mixer), beat the softened butter on medium-high until pale and noticeably fluffy, about 3–4 minutes. Scrape the bowl. Add the sifted powdered sugar in two additions on low speed, then increase to medium-high for 1 minute. Add the espresso-cream mixture and pinch of salt; beat on medium-high for 2 more minutes until the buttercream is smooth, light, and holds a peak when the beater is lifted. The color will be a warm caramel-coffee tan. If too stiff, beat in heavy cream one teaspoon at a time. If too loose, refrigerate for 10 minutes.

10

Pipe and finish. Transfer the espresso buttercream to a piping bag fitted with a 1M or 2D star tip (the large open-star tip used for cupcake swirls). Pipe a swirl across the top of each glazed ring, starting from the outer edge and spiraling in toward the center hole, finishing with a peak at the center. Press a single chocolate-covered coffee bean into the center of each swirl while the buttercream is still soft enough to hold it (within 30 minutes of piping). Serve within 4 hours for the cleanest buttercream definition; refrigerate for up to 24 hours (bring to room temperature 15 minutes before serving, since cold buttercream loses its softness).

WHY IT WORKS

KK uses the term 'Kreme' for soft, pipeable fillings that go inside shell doughnuts — typically a pastry cream, cream cheese, or whipped-cream-based mixture that is light enough to be piped into the interior through a piping tip.



Nº 57

— KRISPY KREME • COPYCAT

Maple Cheesecake Doughnut

Make Krispy Kreme's fall 2026 Maple Cheesecake Doughnut at home — a pillowy yeast shell filled with cream cheese Kreme, dipped in maple icing, topped with graham crunch and a maple drizzle. Under \$1.50 each.

PREP	COOK	SERVES	LEVEL	CAL
45 min	20 min	12	Medium	355

01 Ingredients

YEAST DOUGHNUT SHELLS:

- 2¼ teaspoons (1 packet) active dry yeast
- ¾ cup whole milk, warmed to 110°F
- ¼ cup (50g) granulated sugar, divided
- 2¼ cups (270g) all-purpose flour, plus more for dusting
- ¼ teaspoon fine salt
- 1 large egg + 1 large egg yolk
- 3 tablespoons unsalted butter, softened
- Vegetable or canola oil for frying (about 2 quarts)

CHEESECAKE KREME FILLING:

- 8 oz (225g) full-fat cream cheese, at room temperature (not reduced-fat — the fat content gives the Kreme its velvety texture)
- 1 cup (120g) powdered sugar, sifted
- 1 teaspoon pure vanilla extract

- Pinch of fine salt
- ½ cup (120ml) heavy cream, cold

MAPLE ICING:

- 2 cups (240g) powdered sugar, sifted
- 3 tablespoons pure maple syrup (Grade A dark, robust flavor — the stronger-tasting Grade A dark reads through the sugar; lighter Grade A golden tends to disappear)
- 2–3 tablespoons whole milk
- ½ teaspoon maple extract (optional — deepens the maple flavor without adding sweetness)

GRAHAM CRUNCH AND DRIZZLE:

- 6 full honey graham cracker sheets (about 90g), crushed into irregular pieces
- ½ teaspoon ground cinnamon
- 2 tablespoons whole milk (reserved, for thinning the drizzle)

Maple Cheesecake Doughnut

CONTINUED

02 Method

- 1 **Activate the yeast.** Combine warm milk, 1 tablespoon of the sugar, and the yeast in a small bowl. Stir once and let stand 5–10 minutes until foamy. If it does not foam, the milk was too hot (above 115°F kills yeast) or the yeast is old — start again with fresh.
- 2 **Make the dough.** In a stand mixer with the dough hook, combine flour, remaining 3 tablespoons sugar, and salt. Add the yeast mixture, whole egg, and egg yolk; mix on medium-low until a shaggy dough forms, about 2 minutes. Add the softened butter one tablespoon at a time, waiting for each piece to fully incorporate before adding the next. Once all the butter is in, increase speed to medium and knead for 6–8 minutes until the dough is smooth, slightly tacky, and pulls cleanly away from the bowl sides. It should pass the windowpane test: stretch a small piece — it should stretch thin enough to see light through without tearing.
- 3 **First rise.** Shape the dough into a ball and place in a lightly oiled bowl. Cover with plastic wrap and let rise at room temperature until doubled, about 60–75 minutes. If your kitchen is cold, place the bowl in an oven with just the oven light on (typically 80–85°F).
- 4 **Roll and cut.** Turn the risen dough out onto a lightly floured surface and press gently to deflate. Roll to ½ inch thick. Use a 3-inch round cutter (no hole — these are filled shells, not rings) to cut circles. Place on a parchment-lined sheet pan with 2 inches between each. Gather scraps, re-roll once, and cut remaining circles. You should get about 12 shells.
- 5 **Second rise.** Cover the cut circles loosely with plastic wrap and let rise until puffy and nearly doubled, about 30–40 minutes. They will feel pillowy when gently poked — the indentation should spring back slowly. Do not over-proof; shells that have risen too long burst open during frying.
- 6 **Heat the oil.** Pour vegetable oil 3 inches deep into a heavy Dutch oven. Heat to 350°F. Filled doughnut shells fry at the same temperature as ring doughnuts but for slightly shorter time — their solid shape means there is no hole to cook through, so the interior heats up faster.
- 7 **Fry the shells.** Lower 2–3 shells into the oil using a spider skimmer. Fry for 75–90 seconds per side until golden — the shells turn a warm caramel gold, not deep brown. Remove with the skimmer and drain on a wire rack set over a sheet pan. Cool completely before filling. Filling a warm doughnut melts the cream cheese mixture and causes it to pool at the bottom of the shell.
- 8 **Make the cheesecake Kreme.** Beat room-temperature cream cheese in a stand mixer with the paddle on medium-high until completely smooth, about 3 minutes — scrape the bowl twice. Add powdered sugar in three additions, beating between each. Add vanilla and salt; beat until fluffy, about 2 more minutes. In a separate bowl, whip cold heavy cream to medium-stiff peaks. Fold the whipped cream into the cream cheese mixture in two additions, using a rubber spatula with a gentle folding motion to preserve the air. The finished filling should hold its shape when the spatula is lifted but be soft enough to push through a piping bag without forcing.
- 9 **Fill the doughnuts.** Transfer the cheesecake Kreme to a piping bag fitted with a small round tip (Wilton #230 bismarck tip is ideal, but any ¼-inch round tip works). Insert the tip ¾ of the way into the side of each cooled doughnut shell and pipe slowly, pulling the tip back toward the edge as you fill. You will feel the shell expand slightly and grow heavier. Stop when the shell feels firmly plump — over-filling causes the shell to burst at the seam. Wipe the side entry point clean with a damp fingertip. Chill filled doughnuts on the rack for 15 minutes to firm the filling before icing.

10

Make the maple icing. Whisk together powdered sugar, maple syrup, 2 tablespoons milk, and maple extract (if using) until smooth and slightly thicker than KK's Original Glaze — it should coat a spoon and hold for 3 seconds before dripping off. Add the third tablespoon of milk only if needed. Reserve 3 tablespoons of icing in a small bowl for the drizzle; add 1–2 teaspoons of milk to that reserved portion to thin it to a pourable drizzle consistency.

11

Ice and top. Dip the top of each filled doughnut into the maple icing, letting excess drip back into the bowl, and set iced-side up on the rack. While the icing is still wet (work quickly — maple icing sets fast), sprinkle a generous pinch of cinnamon-seasoned graham crunch across the top. Finally, drizzle the reserved thinned icing in thin zigzag lines across the surface. Let the icing set at room temperature for 8–10 minutes before serving.

WHY IT WORKS

It is a filled shell doughnut, not a cake donut. A shell doughnut starts with the same enriched yeast dough used for KK's Original Glazed — light, pillowy, slightly chewy — but is fried without a hole and then piped full of filling after it cools.

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