

July 18, 2016

NYC CHEFS SHARE THEIR BEST 5- INGREDIENT RECIPES YOU CAN EASILY MAKE IN YOUR APARTMENT

It's a Saturday night, and you're trying to figure out what to do for dinner. Getting a table for two at Pasquale Jones, Lilia, or Roberta's is about as likely as finding a rent-controlled apartment in Williamsburg. But that doesn't mean you have to resort to yet another night sitting on your couch with disappointing delivery pad Thai. Instead, why not make a restaurant-caliber dinner at home with these easy, five-ingredient recipes, straight from NYC's top chefs? From appetizers you can put together in under 10 minutes, like High Street on Hudson chef Eli Kulp's burrata, tomato, basil & honey number, to elevated breakfast options like Cronut maestro Dominique Ansel's perfect scrambled eggs.



Grilled foie gras with spicy pomegranate seeds

"This dish might be only five ingredients, but it's packed with flavor. The foie gras lends a rich, buttery taste, while the churan adds a zest from the ginger, turmeric, and coriander. Together the unexpected combination works very well together." - **Manish Mehrotra, chef at *Indian Accent***

INGREDIENTS:

- ½ teaspoon anardana churan powder
- 90 grams foie gras, sliced
- ½ teaspoon crushed black pepper
- Maldon salt to taste
- 1 tablespoon fresh pomegranate pearls

DIRECTIONS:

- 1.** Give light gashes to both sides of the foie gras.
- 2.** Sprinkle salt and pepper on it.
- 3.** Heat a non-stick pan. When it's very hot, place the foie gras and sear on both sides until it turns a bit crusty. Sprinkle more salt and pepper if you prefer.
- 4.** Place the seared foie gras on a platter.
- 5.** Sprinkle powdered anardana churan and fresh pomegranate pearls on top. Optional: Garnish with cress. Serve.