



FAMILY FAVORITES

# SIGNATURES

THE SECOND EDITION

STEPHAN BENKENDORFF



# Dedication

These recipes are dedicated to my partner, my family, friends and mentors who invited me to their dining tables, showed me the art of cooking and taught me that food can be emotive and connective. I will always be grateful for all of you.

# Thank You



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Side Dish

4 - 6

20 min.

20 min.

Dairy

Category

Serves

Prep time

Cooking time

Allergies



# Atche's Creamy Mushrooms

## The Ingredients

250 g	white button mushrooms
200 g	enoki mushrooms
6 pcs.	king oyster mushrooms
100 g	white onion finely chopped
2 pcs.	garlic clove minced
1 tbsp	thyme finely chopped
500 ml	cooking cream
500 ml	full fat milk
50 g	butter
20 ml	vegetable oil
to taste	salt
to taste	ground black pepper

## The Directions

**1** Clean the mushrooms by brushing it. Quarter the button mushrooms, half the enoki and cube the king oyster mushrooms.

Bring a medium size pan to high heat and add your mushrooms to it. Fry till almost golden, add a bit oil and reduce to medium heat.

Add the onion, garlic and butter and sauté for another 2 minutes.

**4** Add thyme, cream and milk and reduce by half or till sauce is thickened and coats the mushrooms well.

Season your mushroom ragout with **5** salt & freshly ground black pepper to taste.

**6** Note: You can refine the dish by deglazing the mushrooms after frying with a splash of dry white wine. Also garnishing with fresh chopped parsley lifts the visual appearance. Enjoy.



Category  
Serves  
Prep time  
Cooking time  
Allergies

Appetizer  
4 - 6  
20 min.  
10 min.  
Gluten | Dairy

# Chicken Liver Pâté

## The Ingredients

500 g	chicken liver cleaned
1 pcs.	white onion finely chopped
2 pcs.	garlic clove minced
30 g	butter
2 tbsp	brandy
200 g	whipping cream
1 pcs.	orange zest
1 pcs.	ground star anis
to taste	salt
to taste	ground black pepper

## The Directions

**1** Cube the liver. In a medium size pan heat the butter till it starts to foam. Add the liver and fry till golden.

**2** Add onion & garlic and sauté till translucent. Add the brandy and deglaze. Remove from the pan and place in the refrigerator for 15 minutes.

**3** Once the the liver is cold place it in a food processor, add cream, orange zest, star anis and blend till smooth.

**4** Pass the liver Pâté through a chinoise (fine mesh strainer) and season with salt & pepper to taste.

**5** Note: Depending on Your Occasion or Season You can adjust the spices or even add herbs such as thyme or rosemary. Best enjoyed with freshly toasted brioche or a slice of sour dough bread.

Category Main course | Appetizer

Serves 4 - 6

Prep time 10 min.

Cooking time 15 min.

Allergies Dairy | Gluten



# Lumpiang Sariwa Wrapper

## The Ingredients

1 pcs.	whole egg
3/4 cup	full fat milk
1/2 cup	all purpose flour
30 g	butter
30 ml	vegetable oil
1 tsp	salt

## The Directions

1 Crack the egg and beat in a medium size bowl.

2 Melt the butter and add with milk to the egg.

While whisking slowly add the flour<sup>3</sup> and combine to a smooth mixture. Pass through a strainer to avoid lumps.

4 Season the lumpia mix with salt. Bring a 26cm pan to medium heat and add 1/4 cup mixture per wrapper.

5 Swirl the pan to spread the mix. Cook for about 1 minute, flip and cook for another 10 seconds.

6 Reserve the wrapper for filling with baking paper between each layer.



Category  
Serves  
Prep time  
Cooking time  
Allergies

Main Course  
4 - 6  
20 min.  
15 min.  
Shellfish

# Chicken Stir Fry Manila Style

## The Ingredients

300 g	chicken thigh
300 g	chicken drumstick
300 g	chicken wings
30 ml	vegetable oil
90 ml	oyster sauce
10 pcs.	calamansi juice
20 g	brown sugar
10 ml	sesame oil
2 pcs.	onion white or red
1 bunch	bok choy
2 pcs.	bellpepper red
5 pcs.	string beans
10 pcs.	okra
1 large pcs.	carrots
3 pcs.	minced garlic clove
50 g	bean sprouts
to taste	salt
to taste	ground pepper black
	corn starch
	water

## The Directions

**1** In a large pot bring 1.5 L of water to a boil and blanch the chicken parts for about 7 min..Drain it and keep aside.

Peel the onion and slice in julienne. Separate the bok choy stems from the leaves and cut the stems in half. Deseed and cube the bellpepper. Wash and cut the stringbeans in 5 cm long pcs..Cut the okra into 2 cm slices. Peel and cube the carrot. Keep all vegetable aside.

**2**

**3** In a wok or large frying pan heat the vegetable oil to high heat and fry the chicken parts till golden. Add the vegetable in following order and fry each for 30 seconds: 1 carrot | 2 string bean | 3 okra | 4 bellpepper | 5 bok choy stems | 6 onion | 7 garlic.

**4** Add brown sugar, slightly caramelize then deglaze with calamansi juice & oyster sauce. Toss and add 100ml water. Bring to a boil and thicken with corn starch. Season with salt & pepper to Your liking.

**5** Serve hot and garnish with bean sprouts, bok choy leaves & a drizzle sesame oil .

Category  
Serves  
Prep time  
Cooking time  
Allergies

Side Dish  
4 - 6  
15 min.  
none  
none



# Signature Chimichurri Sauce

## The Ingredients

100 ml	olive oil
200 ml	vegetable oil
100 ml	red wine vinegar
1 pcs.	lemon juice
1 pcs.	lemon zest
1 pcs.	onion white, brunoises
3 pcs.	minced garlic clove
1 tbsp	red chili flakes
to taste	smoked paprika powder
to taste	sea salt
to taste	ground black pepper
1 bunch	parsley finely chopped
1 tbsp	oregano dried

## The Directions

**1** To a medium size mixing bowl add oil, vinegar, lemon juice and whisk well.

Add lemon zest, onion, garlic, chili flakes **2** and dried oregano and mix well.

Mix in the finely chopped parsley and season with smoked paprika, salt & pepper to Your liking. **3**

Note: The sauce is most enjoyed with grilled meat or fish. Serve at room temperature. **4**





I would like to thank all of the people who have always inspired and supported me on my path. First of all my family, my grand parents and parents who have truly inspired me with their passion for gastronomy and great food.

# Thank You

Secondly, to all my mentors & previous teams who shared their expertise, dedication & knowledge with me as well as their encouragement.



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