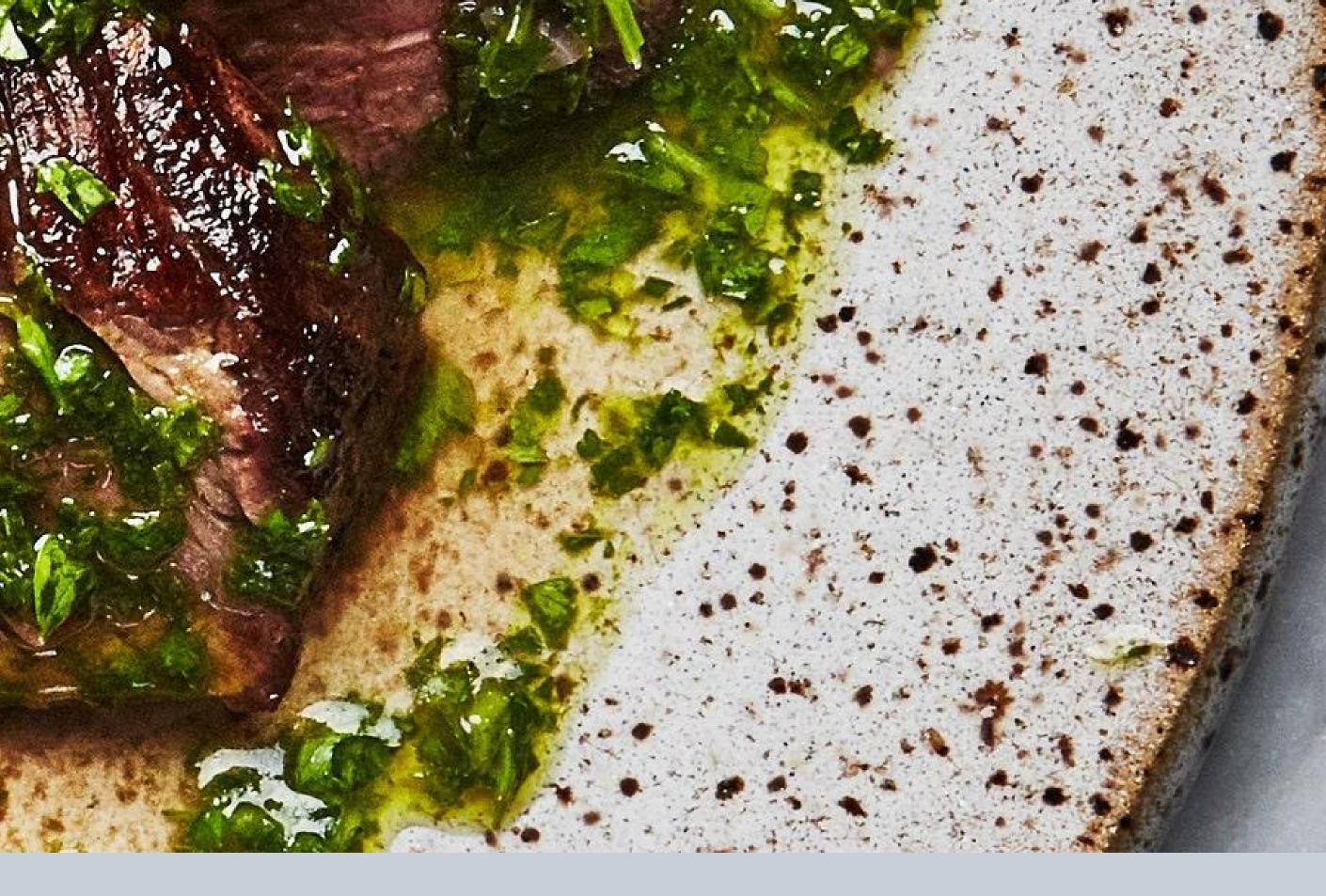
FAMILY FAVORITES

SIGNATURES

THE SECOND EDITION



STEPHAN BENKENDORFF



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



Dedication

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Side Dish 4 - 6 20 min. 20 min. Dairy



Atche's Creamy Mushrooms

The Ingredients

250 g white button mushrooms



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

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

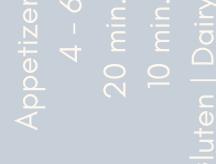
Bring a medium size pan to high heat and add
your mushrooms to it. Fry till almost golden, add
a bit oil and reduce to medium heat.

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

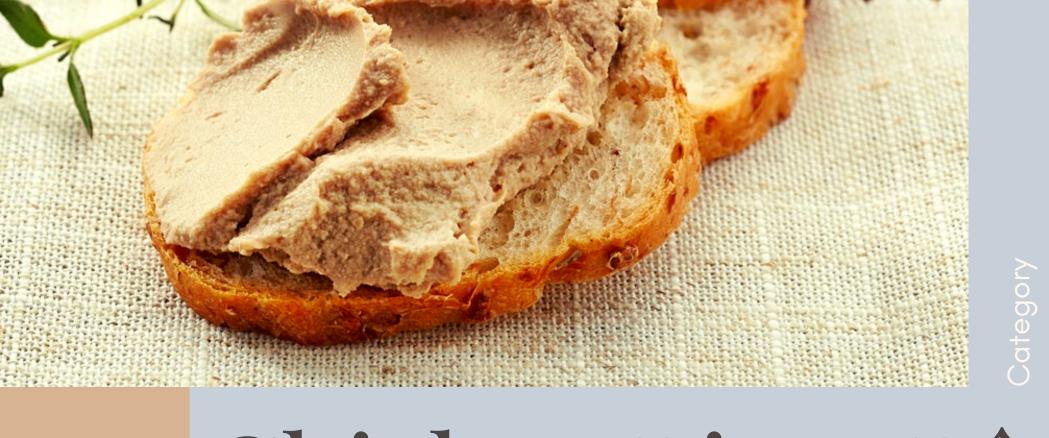
Add thyme, cream and milk and reduce by half or till sauce is thickened and coats the mushrooms well.

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

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 apearance. Enjoy.



Serves Prep time Cooking tim Allergies



Chicken Liver Pâté

The Ingredients

500 g chicken liver cleaned



bread.

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

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

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

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

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

Note: Depending on Your Ocassion 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

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biang Sariwa Wrapper

The Ingredients

1 pcs. 3/4 cup 1/2 cup 30 g 30 ml 1tsp

whole egg

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Crack the egg and beat in a medium size bowl.

full fat milk all purpose flour butter vegetable oil salt

Melt the butter and add with milk to the egg.

While whisking slowly add the flour pand combine to a smooth mixture. Pass through a strainer to avoid lumps.

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

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

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



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 calamansi juice 10 pcs. 20 g brown sugar 10 ml sesame oil onion white or red 2 pcs. bok choy 1 bunch 2 pcs. bellpepper red 5 pcs. string beans okra 10 pcs. 1 large pcs. carrots 3 pcs. minced garlic clove 50 g bean sprouts salt ground pepper black to taste corn starch



n 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.

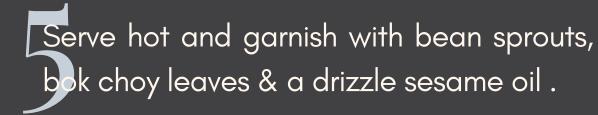
to taste

water

Peel the onion and slice in julienne. Seperate 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.

> 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.

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.



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Signature Chimichurri Sauce

The Ingredients

100 ml

olive oil

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

200 ml	vegetable oil
100 ml	red wine vinegar
l pcs.	lemon juice
l pcs.	lemon zest
l 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

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

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

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

I would like to thank all of the people who have always inspired and supported me on my path.

<image>

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.

> Thank you to my wonderful partner. I am truly grateful for your never ending support. You are my greatest inspiration.