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MENU

- 1. Roasted Mushroom Kabob with Pistachio Herb Sauce & Pickled Radishes
- 2. Curried Potato Latka with Saffron Cream and Picked Herbs
- 3. Couscous with Crispy Chickpeas and Caramelized Onions

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ROASTED MUSHROOM KABOB WITH PISTACHIO HERB SAUCE & PICKLED RADISHES

Ingredients for Mushroom Kabob:

- 4 heads of Maitake mushrooms or button mushrooms, keep it as a bunch
- 1/4 cup grape seed oil
- 1 tbsp chicken kabob seasoning (Sadaf brand)
- 1/2 tsp garlic powder
- 1/2 tsp paprika
- 1/2 tsp onion powder
- 1/2 tsp salt

Directions:

1. In a bowl, place chicken kabob seasoning, paprika, onion powder, garlic powder, salt, pepper, and grape seed oil.
2. Line a baking tray with parchment paper. Place mushrooms on tray. Using a pastry brush, brush each head of mushroom with oil mix. Roast at 400 degrees for 25 minutes until roasted!

Ingredients for Pistachio Herb Sauce:

- 1 cup finely chopped parsley
- 1/2 cup chopped unsalted pistachios
- 1 shallot finely chopped
- 3 cloves garlic finely chopped
- 2 tbsp capers chopped
- 1/2 tsp lemon zest
- 3 tbsp chopped cilantro
- 1 tsp dried oregano
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 cup olive oil
- 3 tbsp red wine vinegar

Directions: Place all listed ingredients into a mixing bowl. Mix well. Let marinate at room temperature for 30 minutes.

Ingredients for Pickled Radishes:

- 1 cup radishes, shaved on a mandolin
- 1 cup red wine vinegar
- 1 tbsp salt
- 1 tbsp sugar

Directions: Place all listed ingredients into a container and place in the fridge overnight!

Plating: Drizzle pistachio herb sauce on a platter, place mushroom on top, and garnish with pickled radish.



CURRIED POTATO LATKA WITH SAFFRON CREAM AND PICKED HERBS

Ingredients for Latka:

- 4 russet potatoes, peel on, grated
- 1/2 white onion, grated
- 1 large egg
- 1 tsp kosher salt
- 1/2 tsp black pepper
- 1 tbsp garlic powder
- 1 tbsp yellow curry powder
- 1/2 cup finely chopped cilantro
- 1/2 tsp paprika
- 2 tbsp dry bread crumbs
- 1 cup grape seed oil

Garnish:

- 1/4 cup picked dill
- 1/5 cup chopped chives
- 1/4 cup picked parsley

Note:

1/5 cup = about 1.6 oz or 3.2 tbsp

1/6 cup = 2 tbsp + 2 tsp

Directions:

1. Scrub the potatoes well , but do not peel. Using a grater, grate potatoes and onions.
2. Using a cheesecloth, place grated potato and onion inside. Place a bowl under it. Gather the corners and twist the edges of the cloth. Then twist and squeeze the potatoes and onion as hard as you can until no more liquid comes out of the potatoes and onion shreds.
3. Pour off the liquid, but keep the potato starch. Give the liquid a few minutes to allow the potato starch to settle and then pour off and discard the liquid but leave the potato starch.
4. Wearing gloves, toss the latke ingredients (except for the grape seed oil) together. Add the potatoes, onion, eggs, listed spices, cilantro, breadcrumbs, salt, and pepper to the bowl of starch. Mix with your fingers, making sure that the potato starch breaks up and is evenly distributed with the rest of the ingredients. Set batter aside for 10 minutes.
5. Heat the oil. Place the oil in a large skillet. Heat over medium-high heat until a piece of the latke mixture sizzles immediately.
6. Form latkes one at a time. Scoop 1/5 cup of the mixture. Flatten with your fingers to a 3 -inch patty.
7. Fry the latkes until golden on both sides. Slide the latke into the hot oil, using a fork to nudge the latke into the pan. Repeat until the pan is full but the latkes aren't crowded. Cook until deeply golden-brown, 3 to 4 minutes per side, adjusting the heat if necessary. Drain the latkes. Transfer the latkes to a paper towel-lined baking sheet to drain for 2 minutes.

Ingredients for Saffron Cream Sauce:

- 1 cup sour cream
- Juice of 1 lemon
- 2 cloves garlic
- 1/4 tsp ground saffron
- 1/6 cup hot water

Directions for Sauce: Place all listed ingredients under saffron cream into a food processor, pulse until emulsified.

Plating and Serving: Set curried latkes on a platter, drizzle with saffron cream sauce, and top with a mix of picked herbs!



COUSCOUS WITH CRISPY CHICKPEAS AND CARAMELIZED ONIONS

Ingredients:

- 1 pack of Israeli couscous
- 1 white onion finely chopped
- 5 cloves garlic sliced
- 1/4 cup grape seed oil
- 1 tsp turmeric
- 1 can of chickpeas, drained and dry with paper towel
- 1/2 tsp cumin
- 1 cup fresh dill chopped
- 2 tbsp sumac
- 2 tbsp seasoned rice wine vinegar
- 2 tbsp olive oil
- 1/2 tsp salt

Directions:

1. Boil couscous according to packaging, and drain.
2. Heat a large sauté pan with half measurement of listed grape seed oil on medium heat. Add chickpeas, don't stir for 3 minutes, until edges are golden. Then give it a stir, let crisp up for another 2 minutes. Remove chickpeas from oil.
3. Add remaining grape seed oil. Now add onions, in the same pan, sauté for about 5 minutes. Then add sliced garlic, along with turmeric and cumin. Let sauté for another few minutes.
4. In a mixing bowl, add couscous, onions, dill, chickpeas, sumac, olive oil, and seasoned rice wine vinegar! Enjoy!



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