



Sharsheret in the Kitchen - Fall Favorites with Kim Kushner @kimkushnercuisine

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- **Website:** <https://kimkushner.com/>
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- **The Modern Table Cookbook:** <https://www.amazon.com/Modern-Table-Recipes-Everyday-Gatherings/dp/1773271660>

KIM'S TIPS:

15 Minute Herb Crumb Fish

- Kim used sea bass with skin on, but can be used with any fish (salmon, sole, halibut) and even chicken.
- Kim often makes extra topping to store in the freezer.
- Kim used cilantro, mint, dill, parsley this time, but any herbs you have can work. You can add garlic and onion, too.
- Kim recommends buying very fresh fish and letting it shine, don't cover it up with too much flavor
- Kim used high quality extra virgin olive oil in the crumb mixture – that is missing from the recipe notes. You just use a small drizzle (maybe 2 tsp). You can use any oil (grapeseed, toasted sesame oil, avocado oil). Kim prefers olive oil and stays away from vegetable oils.
- Kim places it into a very hot, preheated oven.
- This dish goes well with a salad, rice, baked potato, or anything really!
- The problem with sautéing the fish is that you'd likely lose some of the topping when you flip it. You could sear the fish and then put the crumbs on top. The crumbs don't need to be cooked.

Thickly Sliced Za'atar Cauliflower

- Avocado oil or any oil could work, but again Kim likes to use high quality extra virgin olive oil.
- Kim likes to pour her olive oil into another container because it controls how slowly it comes out of the bottle. Decanting the olive oil doesn't change the flavor.
- Season the cauliflower more than you think it needs.
- It's delicious on its own with sour cream, or with hummus in a pita.



- You could do this recipe with florets, but cutting them into steaks allows it to caramelize more than steam as the florets do (more surface area touching the heat source).
- When slicing, keep the base and cut thicker to prevent it from falling apart
- You don't have to turn the cauliflower, especially if you use the convection oven setting.
- Kim often prepares this dish earlier in the day and then reheats prior to serving, which makes it crispy.

Chewy, Nutty, Chocolate Chip Cookies


- Any nuts work – Kim uses pecans, hazelnuts, walnuts, but could be any type of nut.
- Kim'll chop large amounts of nuts and keep them already chopped in the freezer – cuts waste and time!
- Mix ingredients until the dough is stuck together. If it's too dry, you can add a drop or two of water (half a tsp at a time).
- If allergic to egg, you can substitute applesauce or flax seed egg.
- Kim uses a small ice cream scoop so the size of the cookies is consistent.
- Kim recommends pressing down slightly on the cookie dough balls.
- They won't grow as they bake because of the style of dough.
- Kim likes to sprinkle any type of salt on top.

Miscellaneous


- Lemon Juicer is Zulay brand, maybe from Williams Sonoma, available on amazon as well.




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