

COOKING THE COSMERE

Perfect Plates for Your Perpendicularity Picnic

**An Unofficial Cookbook
by Bryan Vanderhoof**

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Otherwise, food is about connection to yourself and others, so please feel free to cook, share, adapt, modify, and make personal use of these recipes in any way you see fit.

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INTRODUCTION

Warning: contains one extremely tiny spoiler for The Lost Metal

When I set out to write this cookbook, my goal was just to have something fun to give away to friends and fellow collectors. I'd also never really had a chance to get into photography (never mind food photography) or book design, so it seemed like a low-pressure, exciting way to learn some new skills.

In my previous career as a chef/cook, I made some dishes thousands of times, and have written many recipes for others to cook. So I was confident that the food would be the easy part.

However, as I started to comb the books for food mentions (there are way more than you think), I quickly realized this wasn't going to be like any other project. Some things are easy (cornbread) and some are challenging (ramen), but some things are just inscrutable. What in Harmony's name is a tinkfan? Who can tell me the differences between lavis, tallew, and clema?

After writing a dozen or so recipes, I came across some ideas online (hat tip to Deana Whitney's Cosmere Cuisine series for helping me feel I was headed in the right direction). But it was Brandon who ultimately pointed to

the correct approach by putting chouta in Wayne's hands. On Scadrial, a planet with nary a lanka claw or lavis polyp.

Food in the Cosmere is just like food on Earth. It may start somewhere, with a one-armed Herdazian hawking authentic fried meat to his Alethi counterparts, but people move and change. We adapt our traditions to new environments, substituting ingredients, changing cooking methods, and injecting our own creativity until new dishes emerge. We share those dishes, spurring others to imagine their own versions and driving a cycle of change that can birth a new cuisine.

The recipes in this book embrace that, striving not for some impossible authenticity but for creating something from the intersection of our world and the Cosmere. I hope they will inspire you to cook or create something of your own, and I'd love to hear about it.

You can find more information about the ingredients used in these recipes (salt, in particular, varies widely between type and brand) at <https://ctc.brynomial.com>. You can also find me on Discord in the Sanderson Collectors Guild server or directly at @brynomial.

Happy cooking!

Roshar



"It looks disgusting."
"Aw, mate. With street food, that's how you know it's good."

CHOUTA

Frying oil

Serves 8

THE BREAD

5 cups flour (600g)
1 cup rye flour (100g)
1 packet instant yeast
2 cups 100° water
1 tablespoon kosher salt

1. Combine everything together until a dough forms, then knead into a smooth ball. Place in a large bowl and allow to rise until doubled in size, about 2 hours
2. Fill a large, deep frying pan (cast iron preferred) with about 1-1½ inches of oil (but only fill up halfway). Heat to 375°
3. Dump out the dough on the counter and knead a few times. Flour your surface and rolling pin, and roll out 8 flatbreads
4. Fry the breads one at a time. Carefully slide one into the oil, then use tongs to press down to submerge it. Cook two minutes, using the tongs to pop very large bubbles. Flip, press down briefly to submerge, and cook two more minutes.
5. Remove each frybread to a rack or towel, and sprinkle both sides with a pinch of salt
6. While the dough rises, place the sliced onions and oregano into a heat-safe container
7. Bring the vinegar, salt, sugar, and ½ cup water to a boil, then pour over the onions to cover. Place a lid on the container and chill

THE PICKLE

2 red onions, thinly sliced
1 teaspoon dried oregano
½ cup cider vinegar
2 tablespoons kosher salt
1 tablespoon sugar

THE GRAVY

2 large onions, thinly sliced
¼ cup + 1 tablespoon oil
½ cup flour
1 tablespoon kosher salt
2 tablespoons ground coriander
2 cups pork or chicken stock
½ tablespoon worcestershire sauce
½ tablespoon brown sugar

8. Heat one tablespoon of oil in a large frying pan over medium-high heat. Add the sliced onions and a pinch of salt. Cook, stirring occasionally, until the onions are translucent and just beginning to show some color
9. Reduce the heat to low and cook slowly, stirring every 5-10 minutes, until the onions are dark brown, 60-90 minutes. Remove and reserve
10. Over medium heat, whisk together the remaining ¼ cup of oil and flour. Cook, stirring frequently, until the flour is darker than nut butter
11. Add ground coriander, cook for 20 seconds, then pour in stock. Add caramelized onions, worcestershire sauce and brown sugar, then simmer for 15 minutes
12. Cook bulgur according to package directions with 1 teaspoon of salt, then drain. Mix by hand with remaining ingredients
13. Measure out two heaping tablespoons of the meat mixture and roll into a ball. Repeat for the remainder
14. Heat an inch of oil in a deep frying pan over medium-high, and fry the meatballs in batches until dark brown and cooked through, 5-7 minutes
15. Put a few meatballs into a frybread, drizzle with gravy, top with crumbled cheese, a few pickled onions, and a scattering of parsley
16. Don't let Waxillium or Kaladin judge you

ASSEMBLY

Feta or other crumbly cheese
Parsley, roughly chopped

"Men's food is dreadful. How can you taste anything beneath all that spice?"

CURRY, TWO WAYS

Serves 8

3 pounds pork shoulder or short rib, trimmed of the largest chunks of fat

THE FRUITY

3 tablespoons virgin coconut oil
4 pods green cardamom, lightly crushed
2 cloves
1 large onion, diced
 $\frac{1}{2}$ tablespoon kosher salt
3 tablespoons ginger, minced
2 tablespoons garlic, minced
1 tablespoon ground coriander
 $\frac{1}{4}$ teaspoon hing (optional)
1 tablespoon turmeric
 $\frac{1}{4}$ cup chopped tomato
15 dried apricots, halved
 $1\frac{3}{4}$ cups coconut milk
1 cup chicken or pork broth
10 young ginger leaves or a few curry leaves

1. Cut the pork into 1- $\frac{1}{2}$ inch cubes and divide into two batches
2. Heat the oil in a large, heavy pot over medium high heat. Add the cardamom and cloves and cook for 1 minute
3. Add the onion and salt and cook for 5-10 minutes, until the onion has picked up a bit of color
4. Add the garlic, ginger, coriander, hing, turmeric, and chopped tomato, and cook for 2 minutes
5. Add the one half of the cubed pork, plus the apricots, coconut milk, and broth, then bring to a boil. Reduce the heat, cover, and simmer 90 minutes
6. Add the ginger or curry leaves and check the seasoning. Depending on your broth, you may need an additional teaspoon or two of salt. Turn off the heat and leave covered until ready to serve

THE SPICY

3 tablespoons oil
2 teaspoons kosher salt
2-inch piece of cassia bark
3 bay leaves
2 tablespoons ginger, minced
5 tablespoons garlic, minced
2 tablespoons ground coriander
2 tablespoons ground cumin
1 tablespoon ground black mustard seed
 $\frac{1}{4}$ teaspoon hing (optional)
3 tablespoons ground Kashmiri chili
1 to 3 teaspoons cayenne
1 large can tomatoes, chopped
1- $\frac{1}{2}$ cups chicken or pork broth
2-3 teaspoons sherry vinegar

ASSEMBLY

$\frac{1}{2}$ cup raw pistachios
Cilantro, roughly torn

7. Heat the oil in a large, heavy pot over medium high. Season half the cubed pork with 1 teaspoon salt, then sear until browned
8. Remove the pork to a plate and add the onion, the remaining salt, cassia, and bay leaves. Cook a few minutes, until the onion is translucent
9. Add the ginger, garlic, coriander, cumin, black mustard, hing, chili, and cayenne. Cook 30 seconds
10. Add the tomatoes, broth, and seared pork. Bring to a boil, then reduce the heat and cover. Braise for 90 minutes.
11. Add the vinegar. It should be quite hot and a little tangy, so adjust the vinegar, salt, and cayenne to taste. Turn off the heat and leave covered until ready to serve

13. Toast the pistachios in a 350° oven for 8-12 minutes until lightly browned and smelling nutty
14. When ready, check the curries. If either one is too thick, add a couple splashes of hot water and stir vigorously to emulsify
15. Garnish both curries with cilantro, and add chopped pistachios to the fruit curry



The garlicky liquid left after steaming is the best part, so make sure you have plenty of bread to sop it up with

STEAMED HASPERS

Serves 4

A dozen small clams
2 pounds mussels
4 tablespoons olive oil
1 large or 2 small shallots,
both halves, sliced
 $\frac{1}{2}$ tablespoon kosher salt
A large head of garlic (about
14 cloves), sliced thinly
2 hot red chilies or jalapeños,
sliced thinly
4 anchovy filets
2 cups white wine, preferably
something dry/bright, not
too oaky
Handful of parsley, chopped
Crusty bread

1. Scrub the shells of the clams and mussels to remove any dirt or other debris
2. Check the shellfish. If any have a stringy beard hanging from the hinge end, hold the shell down with a towel with one hand, then forcefully tug the beard out with the other.
3. Heat the olive oil in a large pot over medium high heat until shimmering
4. Add the shallots and salt. Cook for 2-3 minutes until starting to turn translucent
5. Add the chilies, garlic, and anchovies. Cook 1 minute
6. Add the white wine and salt, then bring to a boil
7. Add the clams and mussels and cover with a lid
8. Cook 5-8 minutes, until all of the shells have opened
9. Remove any shells that haven't opened after 8 minutes and throw them away
10. Stir in chopped parsley and dish out into a few bowls. Serve with a hunk of crusty bread





"I'm a Radiant", Shallan said, shoving a forkful of crumbly, sweet bread into her mouth. "Saving the world is in the job description."

LAVIS BREAD & SKRIP

Serves 4

THE LAVIS BREAD

3 eggs
¾ cup thick yogurt
¾ cup sour cream
¾ cup whole milk
1-½ cup butter, melted and cooled
1-½ cups (180g) medium grind cornmeal
1-½ cups (180g) fine cornmeal
2-1/3 cups (270g) all purpose flour
2½ tablespoons baking powder
½ teaspoon baking soda
1-¾ teaspoons kosher salt
2 tablespoons butter

1. Place a 9"x13" cast iron pan in the oven and preheat to 400°
2. In a mixing bowl, beat the eggs to break them up. Whisk in the yogurt and sour cream, then the milk, the melted butter, and finally the sugar
3. In a separate bowl, stir together the cornmeals, flour, baking powder, baking soda, and salt
4. Pour the liquid into the dry and stir just until mixed
5. Remove the pan from the oven and add the solid butter and allow to melt, then pour in the batter
6. Smooth the top and bake 25-35 minutes until a tester comes out clean
7. Put the pan on a rack and allow to cool

THE SKRIP

12 langoustines (or very large, head-on shrimp)

8. With kitchen shears, split the bottom shell of the langoustines' tails. Set aside four otherwise whole langoustines
9. For the remaining eight, remove and peel the tails. Split the heads symmetrically in half. Reserve everything



THE SAUCE

2 tablespoons oil
4 strips bacon, chopped
1-2 teaspoons salt
Black pepper
1 medium onion, diced
1 stalk of celery, diced
2-3 hot green chilies, diced
1 small red bell pepper, diced
4 large cloves garlic, minced
3 tablespoons flour
3 tablespoons butter
2 tablespoons hot paprika
1-3 teaspoons cayenne
1 teaspoon fresh thyme
1 tablespoon worcestershire sauce
2 cups chicken broth
 $\frac{1}{4}$ cup parsley, chopped

10. Heat oil over high in a large, heavy frying pan until shimmering, then add the whole langoustines. Cook 1 minute per side, pressing down to begin browning. Remove to a plate
11. Reduce heat to medium high, then add the shells and split head and cook 5-7 minutes, until the shells have browned and the innards have cooked. Remove the shells and heads
12. Reduce heat to medium, then add the bacon and cook, scraping up the langoustine bits, until brown and mostly crispy, 5-7 minutes
13. Add onion, celery, 1 teaspoon of salt, and a dozen grinds of black pepper. Cook 2 minutes
14. Add the peppers and garlic. Cook 30 seconds
15. Add the paprika, cayenne, thyme, butter, and flour. Cook 3 minutes, stirring frequently, until the rawness is cooked out of the flour
16. Add worcestershire sauce and the broth. Bring to a simmer and cook 2 minutes
17. Add the four whole langoustines and cook 2 minutes
18. Add the eight tails and cook 1 minute
19. Remove from the heat, adjust the seasoning, and stir in the parsley

ASSEMBLY

20. Cut four squares of cornbread. If they're cool, reheat them in a 400° oven for a few minutes
21. Top each square with a whole langoustine, and spoon the sauce around

Scadrial



"Five clips a small pouch, eight of a large, Wayne. And don't eat none of the stock, or I'll fry your fingers."

OLD DENT'S CHIPS

Serves 8

THE CHIPS

4 pounds russet potatoes
3 tablespoons kosher salt
3 tablespoons white vinegar
Frying oil
Salt

1. Peel the potatoes, then cut them into $\frac{3}{4}$ -inch planks. Cut the planks into $\frac{3}{4}$ -inch batonets
2. Bring 5 quarts of water to a boil in a large pot. Add salt and vinegar
3. Add potatoes and reduce heat to maintain a simmer. Cook 7 minutes
4. Drain the potatoes and spread them out on a rack to cool and dry
5. When cool, place on sheet pans in a single layer and freeze overnight. When they're mostly frozen, you can move them to a bag or other container
6. The next day, heat several cups of frying oil over medium high to 375 degrees
7. Fry the potatoes in batches, stirring occasionally to prevent sticking. Remove when lightly browned, about 7 minutes
8. With each batch, remove to a paper towel lined tray and sprinkle with fine salt
9. Chop the garlic and salt together, then with the side of your knife, scrape them into a paste
10. Whisk together the garlic paste, egg yolk, and lemon juice. Drizzle in the oil slowly, continuing to whisk until an opaque, thick sauce forms

THE SAUCE

2 large cloves garlic
 $\frac{1}{2}$ teaspoon kosher salt
Juice of $\frac{1}{2}$ lemon
 $\frac{1}{2}$ cup oil

*"Oi. Let's start eatin' fish eggs, and make stuff real expensive. That'll
rust their brains, it will."*

FOOD FOR NOBLES

Serves 4

THE LEEKS

2-3 medium leeks, sliced 1-
½ inch thick
1 tablespoon butter
1-½ teaspoons kosher salt
½ cup champagne
1 cup chicken broth

1. Heat a large frying pan over medium high. Add butter and leeks, flat sides down. Sear 2-3 minutes on each side
2. Add salt and champagne, simmer until liquid is mostly evaporated. Add stock and bring to a simmer. Cover and braise 30 minutes

THE SABAYON

¾ cup champagne
Strip of lemon peel
4 egg yolks
A pinch or two of sugar
½ teaspoon kosher salt

3. In a saucepan, heat champagne and lemon peel over high heat until boiling. Reduce heat and simmer until reduced to ½ cup, a few minutes
4. In a medium mixing bowl, beat the reduced liquid with the other ingredients
5. Set the bowl over a pot of simmering water and whisk 15-20 minutes until aerated and thick
6. Heat the oil in a large frying pan over high heat until shimmering and nearly smoking
7. Salt the scallops and sear them, pressing down with a spatula to brown them, 2 minutes per side
8. Spoon a thin layer of leek braising liquid into the bottom of a very shallow bowl. Position scallops and leek "scallops" atop the broth, then drape over a bit of sabayon. Spoon a generous dollop of caviar over each and garnish with chives

THE SCALLOPS

12 sea scallops, patted dry
1 teaspoon kosher salt
3 tablespoons oil

ASSEMBLY

100 grams caviar
A few chives, sliced into 2
inch strips





"It's not the soup," Waxillium said. "I've just recalled something I forgot to do." It involves strangling someone."

PRAWN BISQUE

Serves 8

2 pounds shell-on shrimp
2 tablespoons kosher salt,
 $\frac{1}{2}$ teaspoon baking soda
4 tablespoons butter
1 large leek, white and light green parts only, chopped
2 medium carrots, peeled and chopped
1 stalk celery, chopped
15 small cherry tomatoes
 $\frac{1}{2}$ cup aromatic rice, like basmati or jasmine
6 large cloves garlic, sliced
3 tablespoons tomato paste
1 tablespoon hot paprika
 $\frac{1}{2}$ cup Cognac/brandy
1 cup fino sherry
2 tablespoons fish sauce
Several sprigs of thyme
Several parsley stems
2 bay leaves
1 cup heavy cream
1 tablespoon sherry vinegar
Juice of a lemon
 $\frac{1}{2}$ - 2 teaspoons cayenne
Creme fraiche

1. Completely peel the shrimp, then run a knife down the back and scrape out the black vein. Reserve the shells
2. Cut the shrimp into small pieces and massage in 1 teaspoon of salt and the baking soda. Set aside
3. Heat a large, heavy pot over medium high. When hot, add butter, shrimp shells, and rice. Cook several minutes, pressing down to brown the shells
4. Add leeks, carrots, celery, rice, and 1- $\frac{1}{2}$ tablespoons of salt. Saute 5 minutes
5. Add garlic, tomato paste, and paprika, stirring to ensure the tomato paste spreads out and begins to caramelize. Cook 2 minutes
6. Add Cognac, sherry, and fish sauce, then allow to simmer until the liquid has nearly all evaporated
7. Add herbs and 8 cups of water. Bring to a boil, then reduce heat and simmer 30 minutes, uncovered
8. Add cream, then turn off the heat. Cool 10 minutes
9. Puree the soup until smooth, strain through a fine sieve. Return to low heat and add vinegar and shrimp, cooking 2-3 minutes to set the shrimp
10. Adjust seasoning to taste with remaining salt, lemon juice, black pepper, and cayenne
11. Thin a little creme fraiche with a little water, then garnish the bisque with creme and paprika

"Who wants cinnamon puffs with hot chocolate for dipping! You are obviously planning to save the world again."

CINNAMON PUFFS

Makes 18

THE CREAM

- | | |
|-----------------------------|--|
| 2 cups milk | |
| 1 vanilla bean | |
| 1 tablespoon cinnamon | |
| 1 tablespoon gelatin powder | |
| ½ cup (115g) sugar | |
| 3 tablespoons (30g) starch | |
| 5 egg yolks | |
| ¼ teaspoon kosher salt | |
| 1-½ cups heavy cream | |
| 2 tablespoons butter, cubed | |

1. Cut the vanilla bean in half, scrape the seeds into the milk, then bring the milk, vanilla bean, and cinnamon to a simmer. Cover and turn off the heat, rest 30 minutes
2. Meanwhile, mix gelatin and 4 tablespoons water, rest 15 minutes
3. Whisk together sugar, starch, egg yolks, and salt. Then slowly whisk in the milk mixture until smooth
4. Pour the custard back into the saucepan and heat over medium until boiling, whisking constantly. Cook an additional minute
5. Strain the custard over the gelatin and add butter, whisking until smooth
6. Press plastic wrap directly on to the pastry cream, allow to cool, then chill in the refrigerator at least 3 hours
7. Whip the cream to past soft peak, but stop shy of stiff peaks. The whipped cream should hold its shape, but not a defined point
8. Break up the chilled pastry cream with a whisk, then fully mix in half of the whipped cream, lightening the texture. Fold in the remaining whipped cream gently, then cover and chill until ready



THE CRAQUELIN

½ cup (115g) dark brown sugar
8 tablespoons butter at room temperature
1 cup (120g) all purpose flour
A large pinch of kosher salt

THE PUFFS

6 tablespoons butter
½ teaspoon kosher salt
1 cup (120g) all purpose flour
4 eggs

9. Stir together butter and sugar until smooth, then mix in flour and salt to make a crumbly dough
10. Press the dough into a rectangle atop a sheet of parchment. Cover with another sheet of parchment and roll out 1/8-inch thick
11. Freeze on a sheet pan at least 15 minutes, then cut out 18 two-inch rounds and place these back in the freezer until needed
12. Bring butter, salt, and 1 cup of water to a boil, then quick stir in flour. Stir constantly over medium high until dough is 180° inside and leaves a film on the bottom of the pan, a few minutes
13. Using a mixer, beat the dough for 3-5 minutes, then beat in the egg yolks one at a time
14. Fill a pastry bag with the dough and pipe straight down to make 18 two-inch wide buns
15. Top each bun with a disc of craquelin and bake at 375° for about 30 minutes, until golden brown. Remove to a rack, poke a small hole in the bottom of each, and allow to cool
16. Using a piping bag filled with the cinnamon creme, fill each bun through the bottom hole
17. Whip the cream to soft peaks
18. Heat the coconut milk and ½ cup of water until steaming and nearly simmering
19. Mix the chocolate and vanilla in a heat safe container. Pour over the hot milk and stir until smooth
20. Pour into a cup and top with whipped cream

THE HOT CHOC

½ cup heavy cream
2-½ cups coconut milk
100 grams bittersweet chocolate, finely chopped
30 grams milk chocolate, finely chopped
1 teaspoon vanilla extract



Lumar

*<< Fort picked it up between the sides of his hands. He inspected it.
Sniffed it. Tried it. Then cried. >>*

KULUNUT BREAD

Serves 8

2 cups whole raw macadamia nuts
1 cup (120g) cake flour
 $\frac{3}{4}$ cup (90g) all purpose flour
2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon kosher salt
 $\frac{1}{2}$ cup virgin coconut oil
 $\frac{3}{4}$ cup (180g) sugar
2 egg yolks
2 eggs
1 teaspoon vanilla extract
 $\frac{1}{2}$ cup macadamia or coconut milk

1. Preheat oven to 325°. Toast the macadamia nuts for 20 minutes, stirring halfway through. Then remove and turn the heat up to 350°
2. While the nuts are still warm, puree half of them to produce a smooth, liquid butter. Let the remainder cool, then roughly chop them
3. Oil and flour the inside of a loaf pan
4. Mix the cake flour, all purpose flour, baking powder, and salt. Set aside
5. In a mixer, beat the sugar and coconut oil together for 5 minutes, scraping as needed
6. Add egg yolks, eggs, and vanilla. Mix on medium low to combine, then turn speed to high and beat for 2-3 minutes until lightly aerated
7. Beat in one third of the flour mixture until fully mixed, then add half the milk. Repeat with half of the remaining flour, the rest of the milk, and finally the dry mix. The batter should be thick and shiny
8. Stir in chopped macadamias, then pour into the prepared loaf pan. Tap firmly on the counter once to pop any large bubbles.
9. Bake for 55-65 minutes, rotating halfway through
10. Cool in the pan for 15 minutes, then remove and cool completely



Nalthis

*Whether you take small bites or shove the whole slice in your mouth
is between you and your God King*

TINKFANS

Serves 8

THE PASTRY

1-½ cups (180g) all purpose flour
3 tablespoons (21g) powdered sugar
3 tablespoons (45g) sugar
¾ teaspoon kosher salt
8 tablespoons butter at room temperature

1. Mix all ingredients together with a fork or by hand until evenly mixed. A handful should form a dough when squeezed, but crumble easily
2. Press the dough evenly into a tart pan
3. Cover with foil and fill with baking weights or rice. Bake at 350° for 12 minutes, then remove the weights and press the parbaked crust into the sides again. Return to oven, bake 15 minutes, then turn off the oven and let cool

THE FRANGIPANE

8 tablespoons butter at room temperature
¾ cup (150g) sugar
1-½ cup (150g) fine almond flour
¼ teaspoon kosher salt
5 tablespoons (40g) flour
1 large egg, beaten
2 teaspoons almond extract

4. Beat the butter and sugar together with a mixer on medium high speed until fluffy
5. Mix in the remaining ingredients until fully incorporated

THE TART

2 peaches, halved and sliced thinly

6. Fill the cooled shell with frangipane and smooth with an offset spatula. Shingle the peaches on top
7. Bake at 350 for 1 hour, until browned. Cool before slicing. Optionally, dust with powdered sugar



Threnody



*This dish would be just as good with beef, but regardless, doing your
butchery inside a ring of silver is just good sense*

ROAST VENISON

Serves 8

THE VENISON

3 pound venison loin
3-½ tablespoons kosher salt
2-3 pounds various mushrooms, cleaned
5 tablespoons oil

1. Fold the thinner end of the venison on itself to create a roughly even cylinder. Using twine, tie the roast in several places. Salt the venison with 2 tablespoons and rest, chilled, for several hours
2. Add a sheet pan to the oven and preheat to 400°
3. Toss the mushrooms in 2 tablespoons oil and 1-½ tablespoons salt, and roast 25 minutes on sheet pan
4. Heat a heavy frying pan over high heat with remaining oil, then sear on three sides. Flip to the final side and roast in the oven until the meat reaches 120° in the center. Remove from the pan, cover loosely, and rest 10-15 minutes

THE SAUCE

¾ cup red wine
1 shallot, minced
1 teaspoon kosher salt
3 cloves garlic, minced
A few dried porcinis, ground
1 teaspoon fresh thyme
2 quarts good beef stock
4 tablespoons butter, cold

5. In a saucepan, reduce the wine by two-thirds
6. Saute shallots and salt in 2 tablespoons butter over medium high until translucent, 3-5 minutes
7. Add the garlic, cook for 30 seconds, then add the thyme, porcini, and broth. Bring to a boil, reduce the heat, and simmer until syrupy, 20-30 minutes
8. Turn off the heat, strain, and stir in the cold butter until the sauce is smooth and glossy. Salt to taste
9. Slice the meat, sauce it, and serve with mushrooms

ASSEMBLY

Komashi

You may not need to be a being of pure Investiture to complete this recipe, but it sure would help

RAMEN

Serves 8

THE BROTH

8 whole chicken legs
1½ pounds pork bones
½ yellow onion, skin on
6 large garlic cloves
A few slices of ginger
2 one-pound strips pork belly
6 scallions, greens only

1. Using a sharp knife, remove the skin and as much fat as you can from the chicken legs. Optionally remove the meat and reserve for another recipe. Reserve the skin and fat for **THE SCHMALTZ**
2. In a large stock pot, combine the pork and chicken bones. Cover with water by two inches
3. Bring to a boil over high heat, then boil for five minutes. A bunch of foam and gunk will come to the top, but you can ignore it
4. Strain the bones and discard the water. Rinse the bones to remove any gunk clinging to them, and clean the pot
5. Return the blanched bones to the stock pot along with the onion half, garlic, ginger, and 8 quarts of water. Bring to a boil over high heat
6. Meanwhile, tie at least ten twine loops around each pork belly strip to help them retain their shape
7. When the broth comes to a boil, add the pork belly. Cook over high for 2 hours, continuing to occasionally skim any foam that rises to the top
8. Remove 2 cups of the broth, then add 4 quarts of water and the scallion greens. Cook 1 more hour
9. After three hours, carefully remove the pork belly from the broth, supporting both ends. While the broth finishes, complete **THE PORK**



THE BROTH, CONTINUED

10. Reduce the heat until the broth is just simmering and cook an additional three hours
11. Strain the broth, initially through a coarse mesh to remove the bones, then through a fine mesh to filter it
12. Put the broth in a bowl, then place that bowl into an ice bath. Stir the broth to rapidly cool it
13. When the broth is cool, cover the bowl and place it in the refrigerator overnight
14. The next day, the broth should be loosely gelatinous with a layer of grey fat on top. Scoop the fat off the top and discard
15. Mix the 2 cups of reserved broth from step 8 with the soy sauce, sake, and mirin. Add to a wide pan and add the cooked pork belly from step 9
16. Bring to a boil, then reduce to a gentle simmer. Cook 2 hours, basting every 10-15 minutes
17. Remove from the heat and allow to cool, then very carefully remove the pork belly. Cover and refrigerate overnight
18. Strain the remaining soy-sake-pork liquid and refrigerate separately. This will be your tare

THE SCHMALTZ

$\frac{1}{2}$ yellow onion, finely diced
 $\frac{1}{2}$ teaspoon kosher salt

19. Freeze the chicken skin and fat for 15 minutes, then chop it into small pieces
20. Cook the skin, fat, and $\frac{1}{4}$ cup of water in a small frying pan over medium heat, stirring occasionally
21. When the water is gone, add the onion and salt
22. Continue cooking until the chicken skin is very crispy and everything is a rich brown. Strain and reserve both the fat and the crispy bits

THE EGGS

4 eggs

23. Fill a large saucepan two-thirds of the way full of water and bring to a boil over high heat
24. Carefully add the eggs to avoid cracking them and lower the heat to maintain a simmer
25. Exactly 6 and a half minutes after adding the first egg, remove to an ice bath and cool 15 minutes
26. Starting from the wider end, carefully crack the shells and peel them

THE MUSHROOMS

1 pound fresh shiitakes

½ teaspoon kosher salt

2 tablespoons oil

27. Cut the stems off the mushrooms and clean any dirt or other debris from them with a brush or damp towel
28. Heat the oil in a large, heavy frying pan over medium high, then add the shiitakes. Sprinkle on the salt, weigh them down with another heavy frying pan, and cook for 3-4 minutes per side
29. Reheat the broth until it's steaming, but don't bring it back to a boil
30. Slice each piece of pork belly into 16-24 slices. Lay the slices out on a sheet pan and broil them for a few minutes until the fat grows translucent and the edges brown
31. Bring a large pot of water to a boil, then boil the noodles very briefly until cooked but still bouncy
32. To each bowl, add 2-3 tablespoons reserved tare, 2 teaspoons schmaltz, 1 tablespoon of scallion whites, and 2 cups broth. Then add a serving of noodles and top with a few slices of pork, half an egg, a few mushrooms, 2 tablespoons crispy chicken skins, and scallion greens

ASSEMBLY

8 portions of fresh ramen
noodles

4 scallions, whites chopped
finely and greens sliced
thinly

Look out for our next volume, **Roshar's Hidden Gem(heart)s**, where we'll go knee-deep in the Purelake, then take you soaring high into the Horneater mountains.

Special bonus feature: Lunches with Lift, including all ten (well, nine) pancakes of Tashikk!

