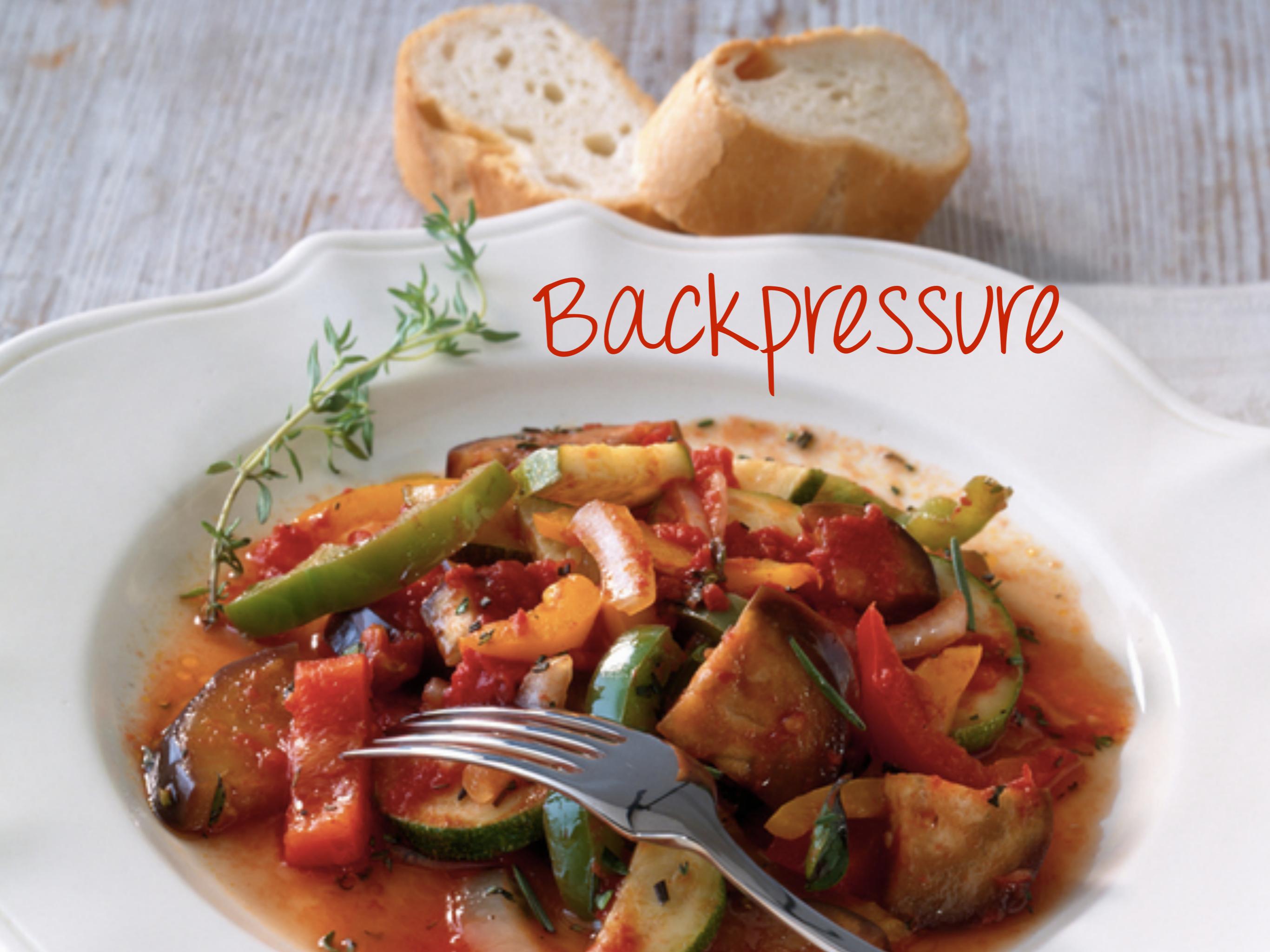


Play Recipes

Nilanjan Raychaudhuri,
Typesafe Inc.



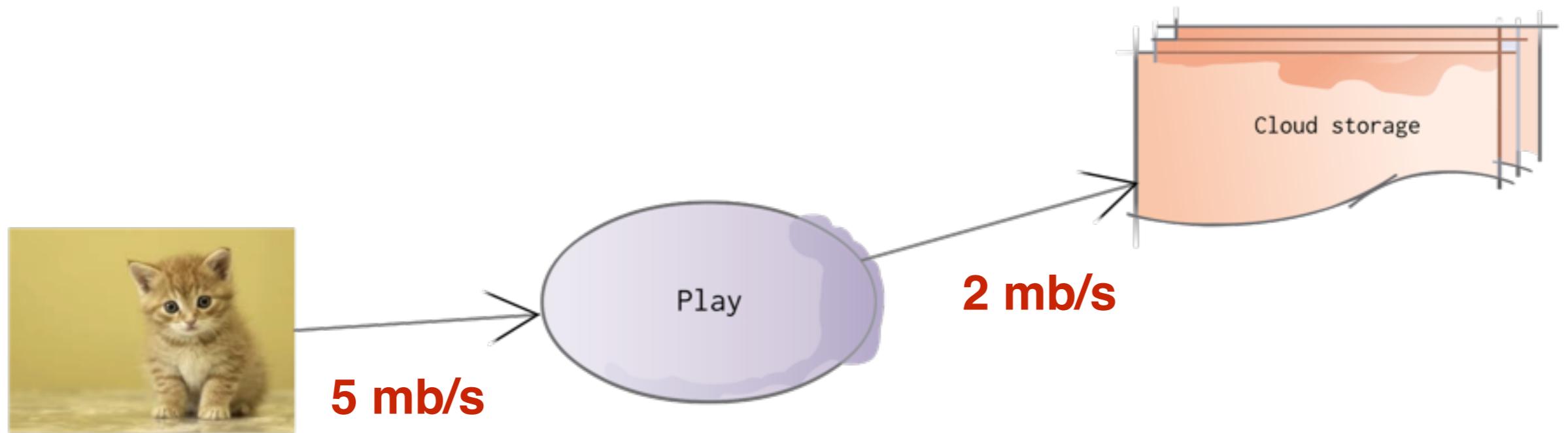


A white rectangular plate is filled with a colorful ratatouille. The dish consists of various vegetables like zucchini, bell peppers, and eggplant, all cut into cubes and cooked in a rich, red tomato sauce. A sprig of fresh thyme is tucked behind the vegetables. In the foreground, a silver fork is partially submerged in the ratatouille. In the background, a white bowl contains two pieces of crusty, golden-brown bread. The entire scene is set against a light-colored wooden surface.

Backpressure

How should a system respond when under sustained load?

cute-cats-pictures.com



tcp backpressure



iteratee(consumer)

```
trait Iteratee[E, +A] {  
    def fold[B](folder: Step[E, A] => B): B  
}
```

asynchronous

```
def fold[B](f: Step[E, A] => Future[B]): Future[B]
```

code

Sep 6, 2011

Ratatouille

Sautéing dried herbes de Provence in olive oil for this vegetable dish awakens their fragrance. You can substitute fresh tomatoes for canned, when in season.

8
REVIEWS
★★★★★

[SIDE DISH](#) | [VEGETABLES](#) | [TOMATO](#) | [FRENCH](#) | [SUMMER](#) | [SAUTE](#) | [EASY](#) | [RECIPES](#)



[SAVE RECIPE](#) [PRINT](#) [EMAIL](#)

SERVES 6

INGREDIENTS

1/2 cup extra-virgin olive oil
1 tbsp. dried [herbes de Provence](#)
6 cloves garlic, smashed and peeled
2 large yellow onions, quartered
1 bay leaf
2 medium zucchini (about 1 1/4 lbs.),
cut into 2" pieces
1 medium eggplant (about 1 4 oz.),
cut into 2" pieces
1 red bell pepper, stemmed, seeded,
and quartered
1 yellow bell pepper, stemmed, seeded,
and quartered
10 whole peeled tomatoes from the can, drained
Kosher salt and freshly ground black pepper,
to taste
1 tbsp. chopped fresh basil leaves
1 tbsp. chopped fresh flat-leaf parsley



[ENLARGI](#)

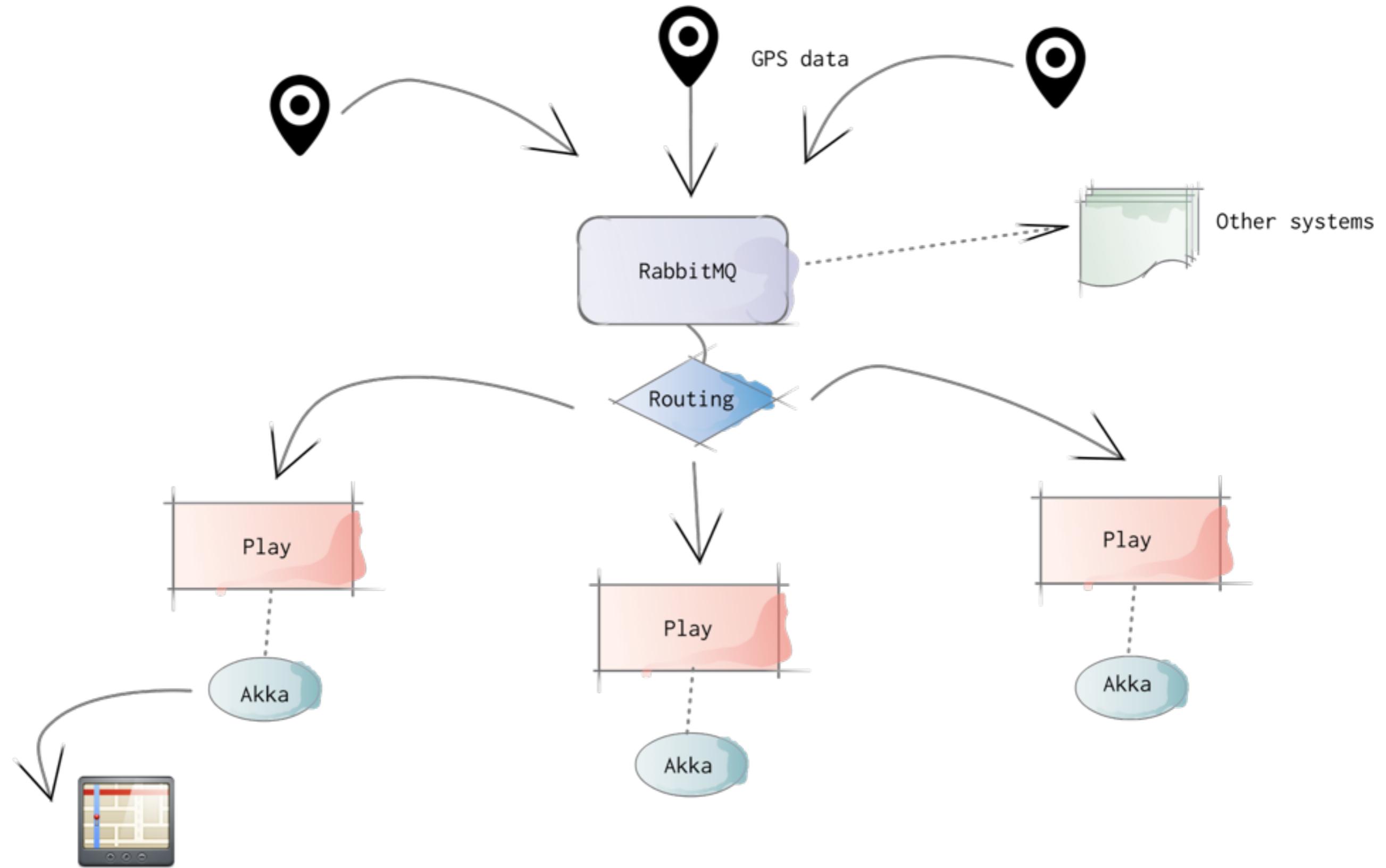
Credit: André Baranowski

INSTRUCTIONS

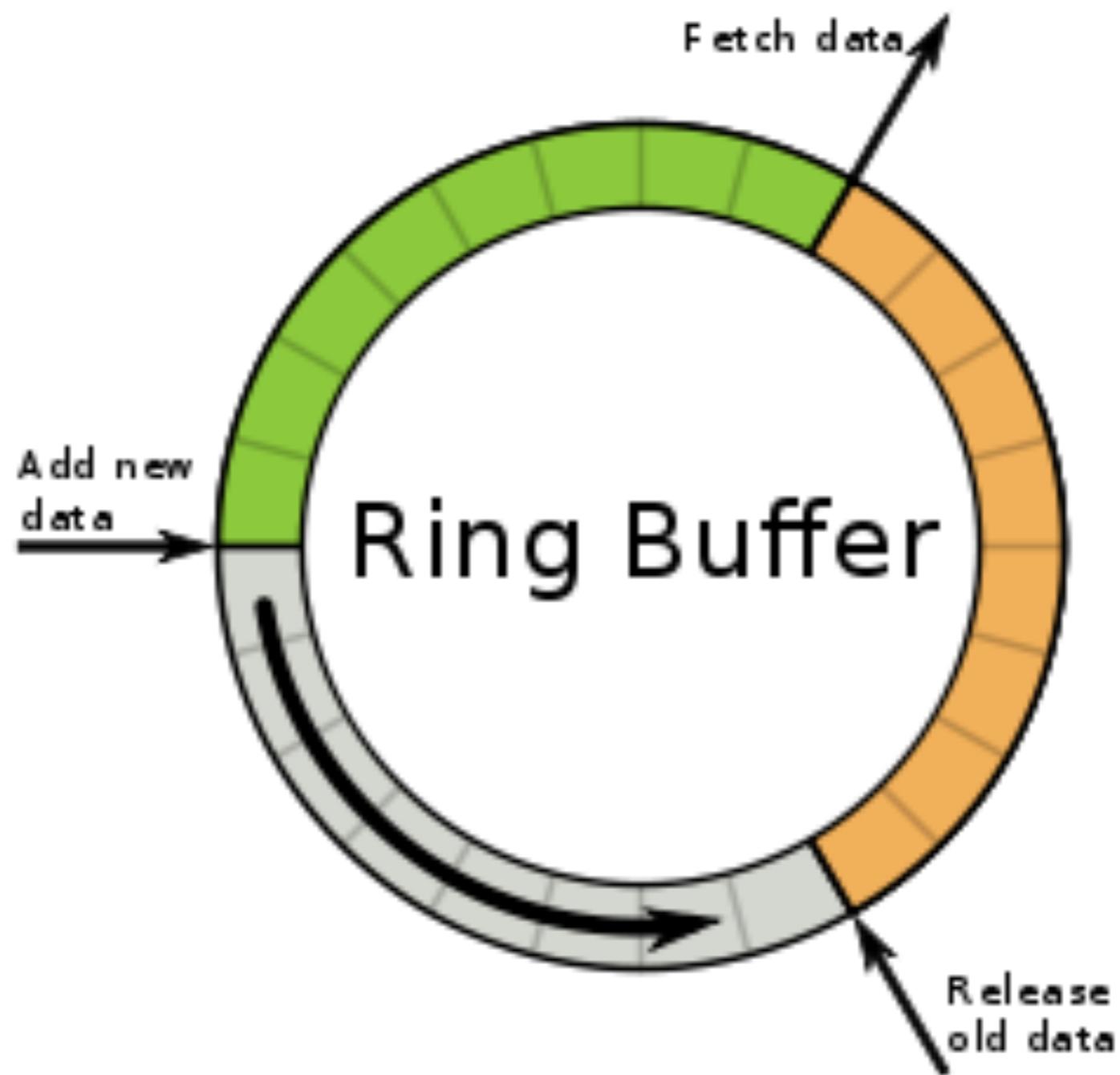
1. Heat oven to 400". Heat oil in a 6-qt. Dutch oven over medium heat. Add herbes de Provence, garlic, onions, and bay leaf; cover and cook, stirring occasionally, until soft and fragrant, about 10 minutes.
2. Increase heat to high; stir in the zucchini, eggplant, peppers, and tomatoes and season with salt and pepper. Uncover pot, transfer to the oven, and bake, stirring occasionally, until vegetables are tender and lightly browned, about 1 1/2 hours.
3. Stir in basil and parsley, transfer ratatouille to a serving bowl, and serve warm or at room temperature.



real time traffic



nbbq



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Oct 21, 2013

Coquilles St-Jacques (Gratinéed Scallops)

8
REVIEWS
★★★★★

Although *coquilles St-Jacques* simply means "scallops" in French, in the idiom of American cooks, the term is synonymous with the old French dish of scallops poached in white wine, placed atop a purée of mushrooms in a scallop shell, covered with a sauce made of the scallop poaching liquid, and gratinéed under a broiler. This rich, classic recipe was a signature dish of most of the small French restaurants in New York when I came here in the late 1950s. While working at Le Pavillon back then, I must have made it thousands of times. These days, most chefs, myself included, have moved away somewhat from that dish, favoring lighter preparations. But I'll tell you one thing: last time I made *coquilles St-Jacques*, it was for students at Boston University. I prepared two dishes for them: scallops cooked in a modern way, served with a green herb salad, and also the classic, gratinéed version. Now, these were not chefs-in-training; they didn't know what they were supposed to like. And there wasn't one student who didn't choose the old way over the new. It just goes to show: Truly good food never really goes out of style. —Jacques Pépin, chef, cookbook author, and PBS-TV cooking series host

[MAIN COURSE](#) | [SHELLFISH](#) | [WINE](#) | [AMERICAN](#) | [CLASSIC](#) | [FRENCH](#) | [BROIL](#) | [POACH](#) | [RECIPES](#)



[SAVE RECIPE](#)

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SERVES 6

INGREDIENTS

8 oz. button mushrooms, minced
6 tbsp. unsalted butter
3 small shallots, minced
2 tbsp. minced parsley
1 tbsp. minced tarragon, plus 6 whole leaves, to garnish
Kosher salt and freshly ground black pepper, to taste
 $\frac{3}{4}$ cup dry vermouth
1 bay leaf
6 large sea scallops
2 tbsp. flour
 $\frac{1}{2}$ cup heavy cream
 $\frac{2}{3}$ cup grated Gruyère
 $\frac{1}{2}$ tsp. fresh lemon juice



[ENLARG](#)

Credit: Todd Coleman

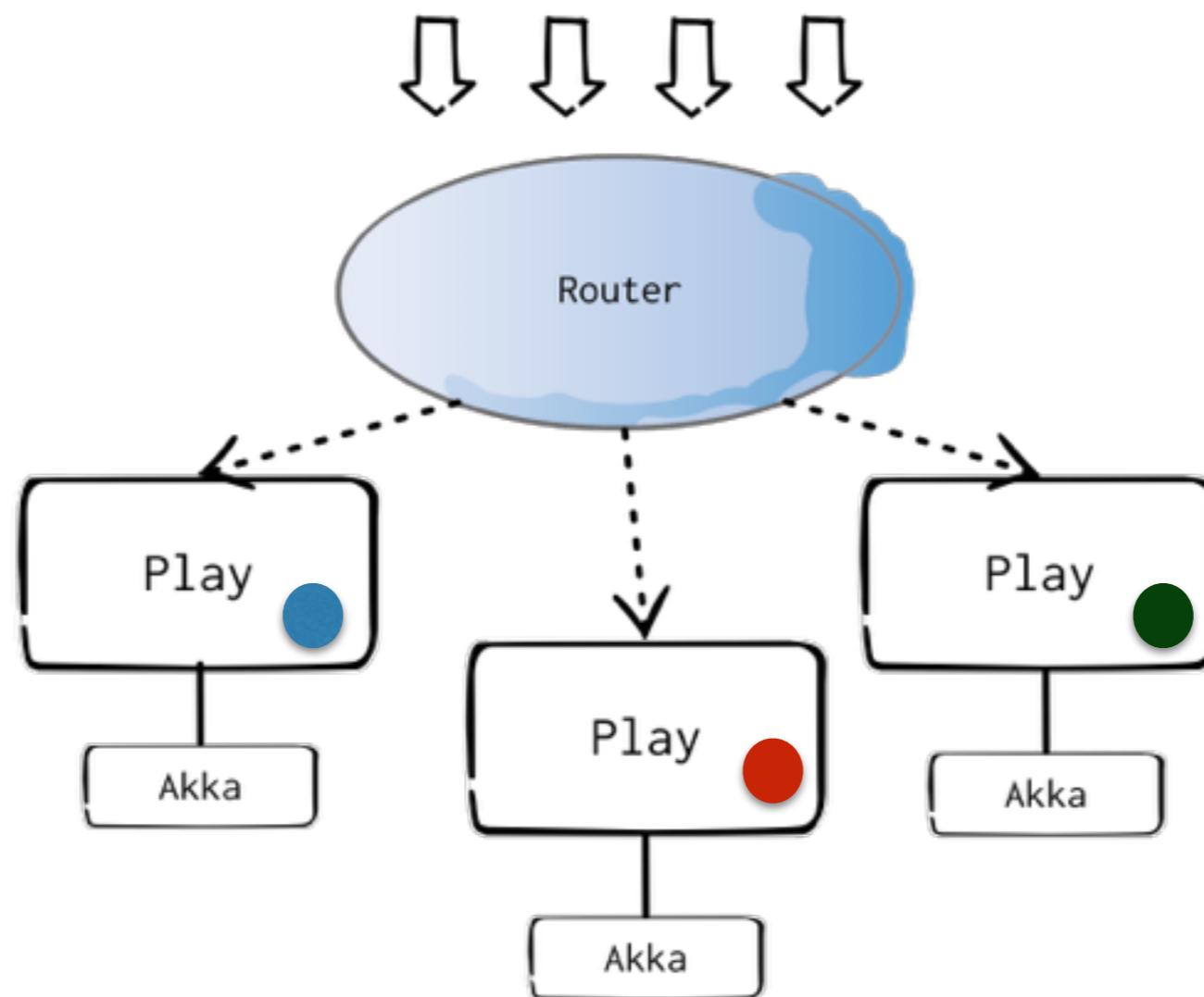
INSTRUCTIONS

Heat mushrooms, 4 tbsp. butter, and $\frac{2}{3}$ of the shallots in a 4-qt. saucepan over medium heat; cook until the mixture forms a loose paste, about 25 minutes. Stir parsley and minced tarragon into mushroom mixture; season with salt and pepper. Divide mixture among 6 cleaned scallop shells or shallow gratin dishes. Bring remaining shallots, vermouth, bay leaf, salt, and $\frac{3}{4}$ cup water to a boil in a 4-qt. saucepan over medium heat. Add scallops; cook until barely tender, about 2 minutes. Remove scallops; place each

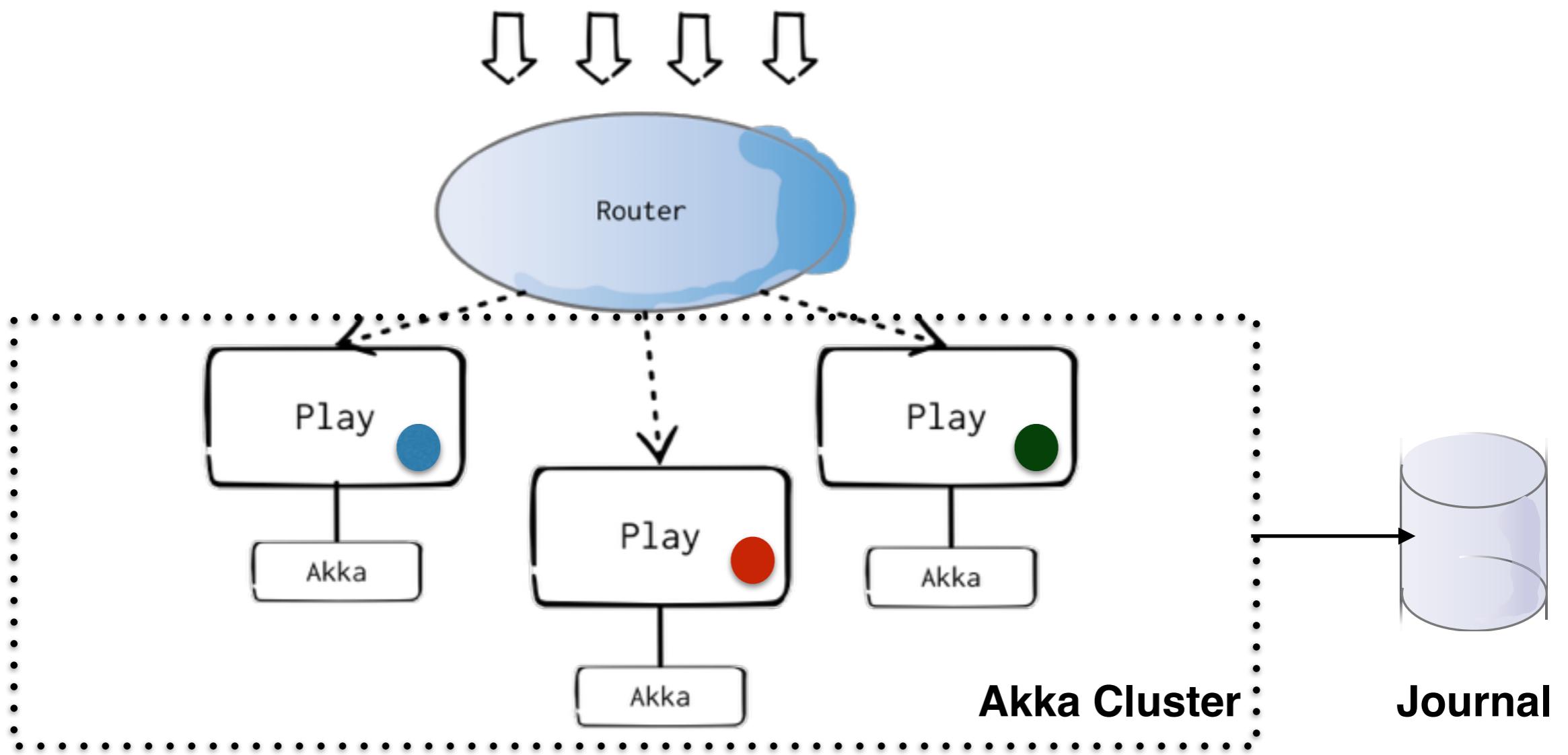
lot



Precision farming



Precision farming



code

Sep 6, 2012

1
REVIEW

Blanquette de Veau (Veal in Cream Sauce)

This dish of delicate veal, butter and more butter, cream and carrots consistently ranks in the top ten when the French are surveyed about their favorite dishes. This recipe comes from author Alexander Lobrano, who wrote about the dish for [our 150th issue](#).

[MAIN COURSE](#) | [BEEF](#) | [VEGETABLES](#) | [CLASSIC](#) | [FRENCH](#) | [SLOW COOK](#) | [MEDIUM](#) | [RECIPES](#)



[SAVE RECIPE](#) [PRINT](#) [EMAIL](#)

SERVES 6-8

INGREDIENTS

3 lb. boneless veal shoulder, cut into 1" chunks
1 bouquet garni (1 tsp. coriander seeds, 5 black peppercorns, 3 sprigs thyme, 2 whole cloves, 2 cloves garlic, 1 bay leaf, and 1/4 bunch parsley stems, wrapped in cheesecloth, tied with kitchen twine)
10 oz. pearl onions, peeled
16 baby carrots, peeled
2 small bulbs fennel, each cut into 8 wedges
10 oz. button mushrooms, quartered
5 ribs celery, cut into 1" pieces
3 tbsp. unsalted butter
2½ tbsp. flour
2 cups heavy cream
1 tbsp. fresh lemon juice
Kosher salt, freshly ground white pepper, to taste
Cayenne, to taste
Cooked white rice, for serving
½ cup crème fraîche
Parsley leaves, to garnish



[ENLARG](#)

Credit: Todd Coleman

INSTRUCTIONS

1. Bring veal, bouquet garni, and 10 cups water to a boil in a 6-qt. saucepan over high heat; reduce heat to medium-low, and cook, occasionally skimming any impurities that rise to the surface, for 30 minutes. Add onions, carrots, and fennel, and cook for 30 minutes. Add mushrooms and celery, and cook until veal is very tender and vegetables are tender, about 20 minutes. Using a slotted spoon, transfer veal and vegetables to a bowl; cover and keep warm. Pour cooking liquid through a fine strainer into a bowl; place 4 cups in a 2-qt. saucepan. Bring to a boil, and reduce to 2 cups, about 30 minutes.

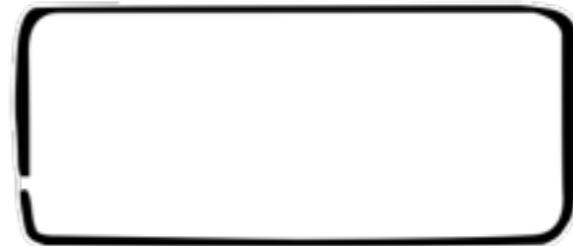


Streaming

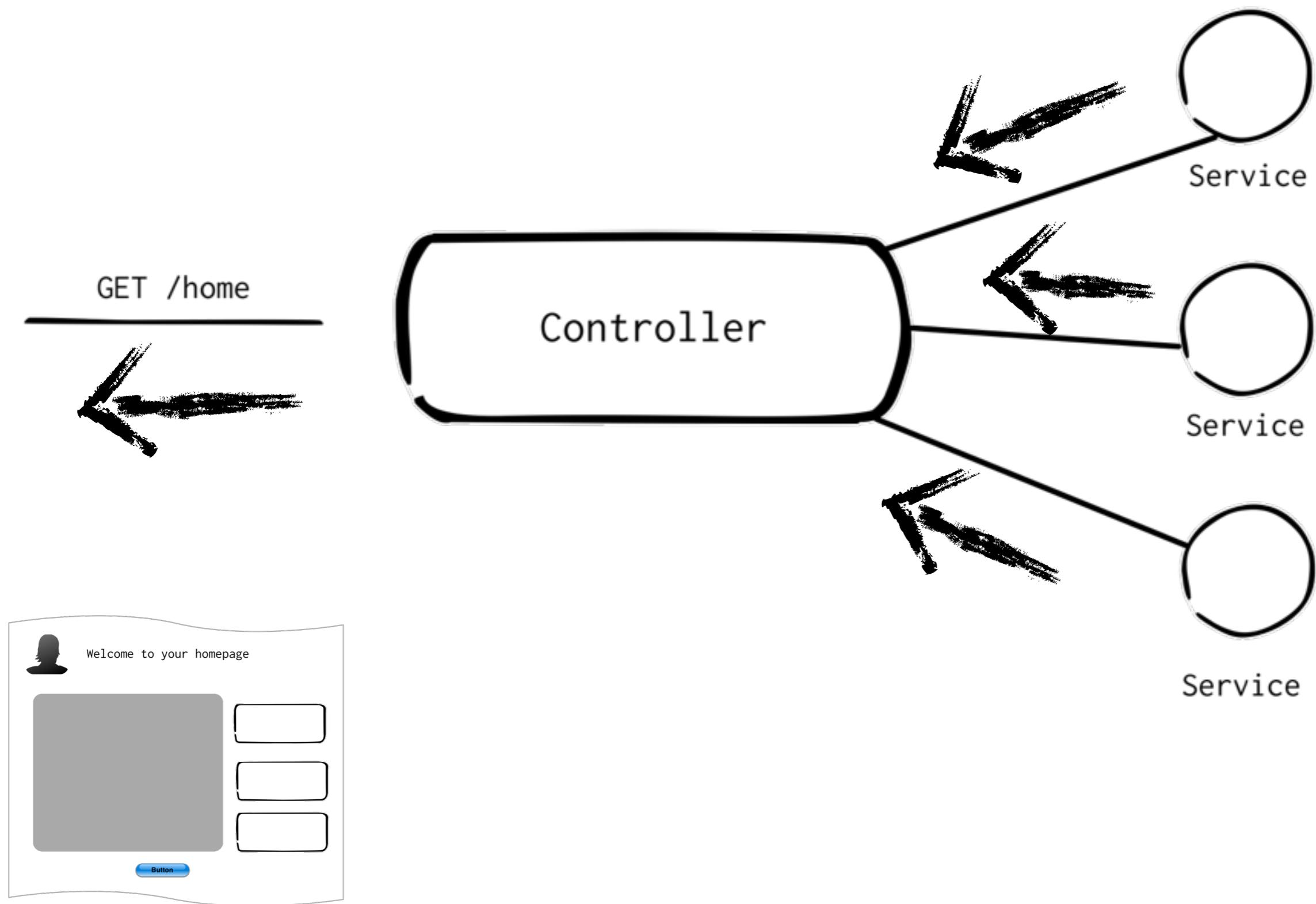
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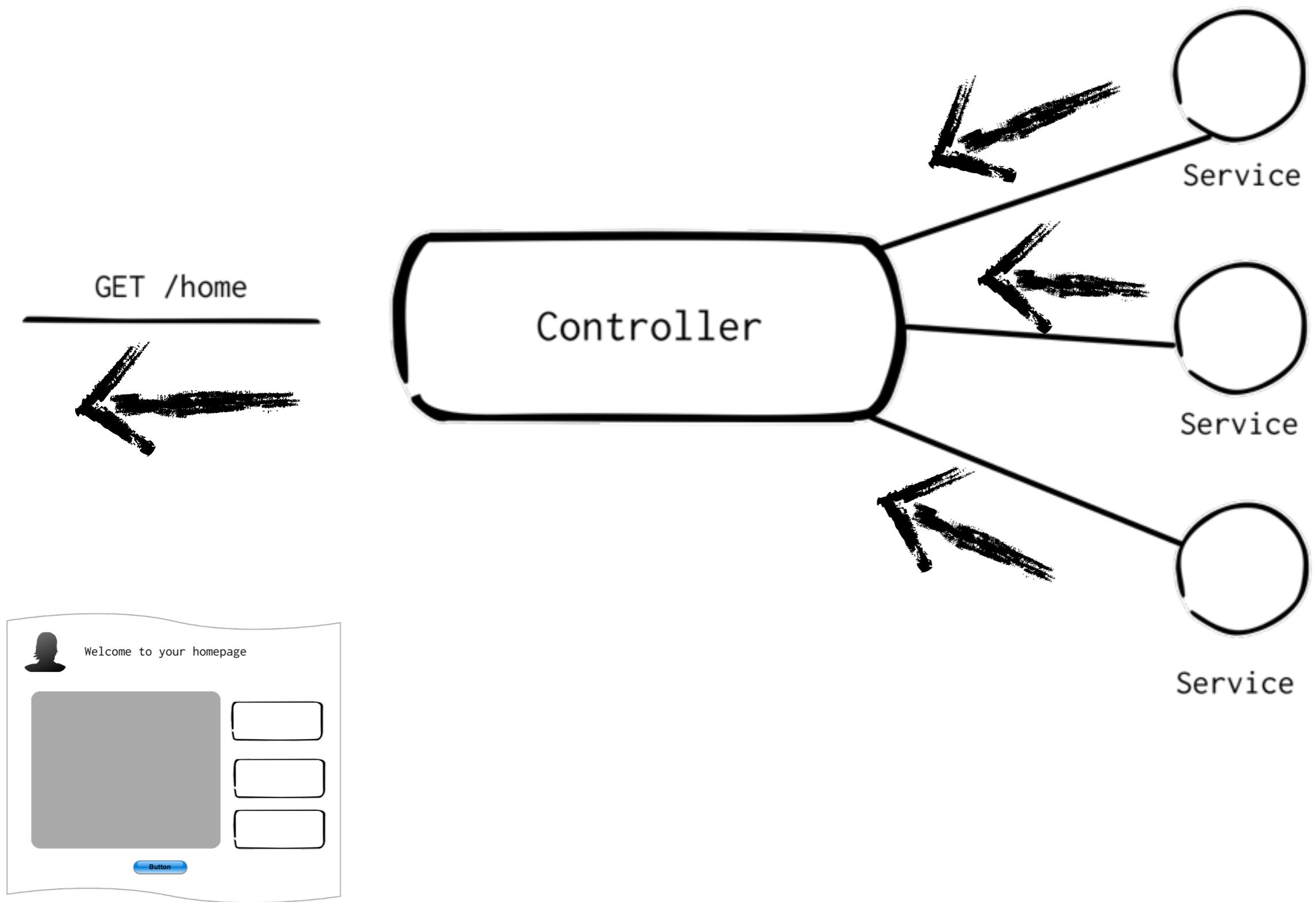


Welcome to your homepage



Button





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Ingredients

- 2 cups chopped leftover [pot roast](#) or beef stew
- 1/2 cup beef gravy
- 2 cups chopped cooked vegetables, like carrots, leeks, [spinach](#), [Swiss chard](#), etc.
- Salt and freshly ground black pepper
- 3 cups mashed [potatoes](#), heated
- 2 tablespoons freshly grated horseradish
- 1/2 to 3/4 cup fresh [bread crumbs](#)
- 1/4 cup grated Parmesan
- 2 tablespoons butter, cut into pieces

Directions

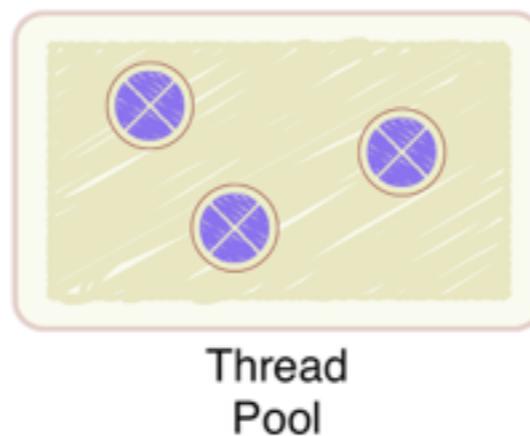
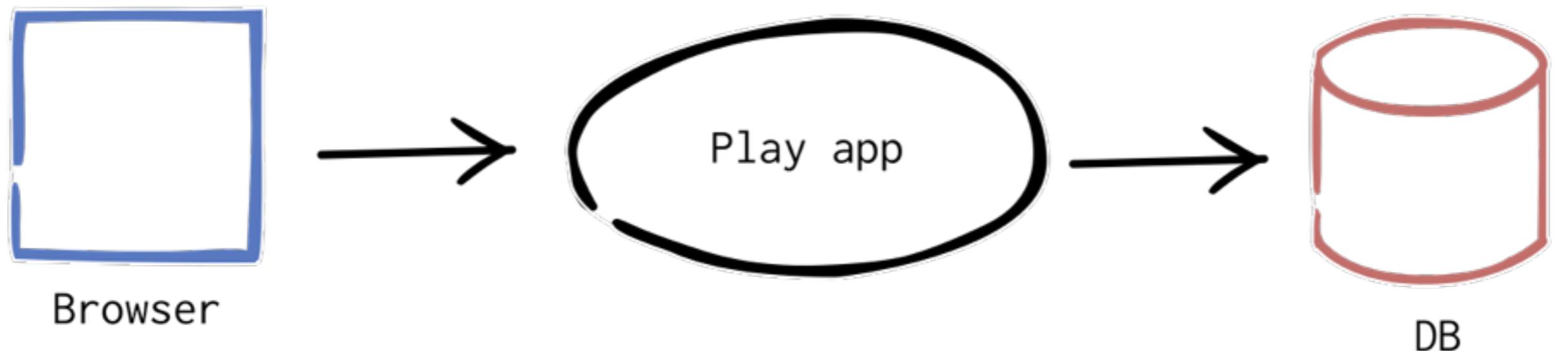
- Preheat the oven with 350 degrees F.
- Combine the meat, gravy, and vegetables in a large saute pan and cook over medium heat just until everything is heated through. Season with salt and pepper.
- Pour the heated mixture into a large glass [pie plate](#) or a round glass [baking dish](#). Add the horseradish to the heated potatoes. Spread the mashed potatoes over the meat mixture, smoothing with a spatula and spreading to the edges of the pie dish.
- Sprinkle the top with the bread crumbs and the [Parmesan](#). Dot the top with butter. Bake for 45 minutes on the top shelf of the oven. Raise the oven temperature to broil and broil just until the crumbs are browned, about 1 minute. Serve.

Recipe courtesy Wolfgang Puck, 2003

CATEGORIES: [Beef](#), [Dinner](#), [Shepherds Pie](#) | [View All](#) 

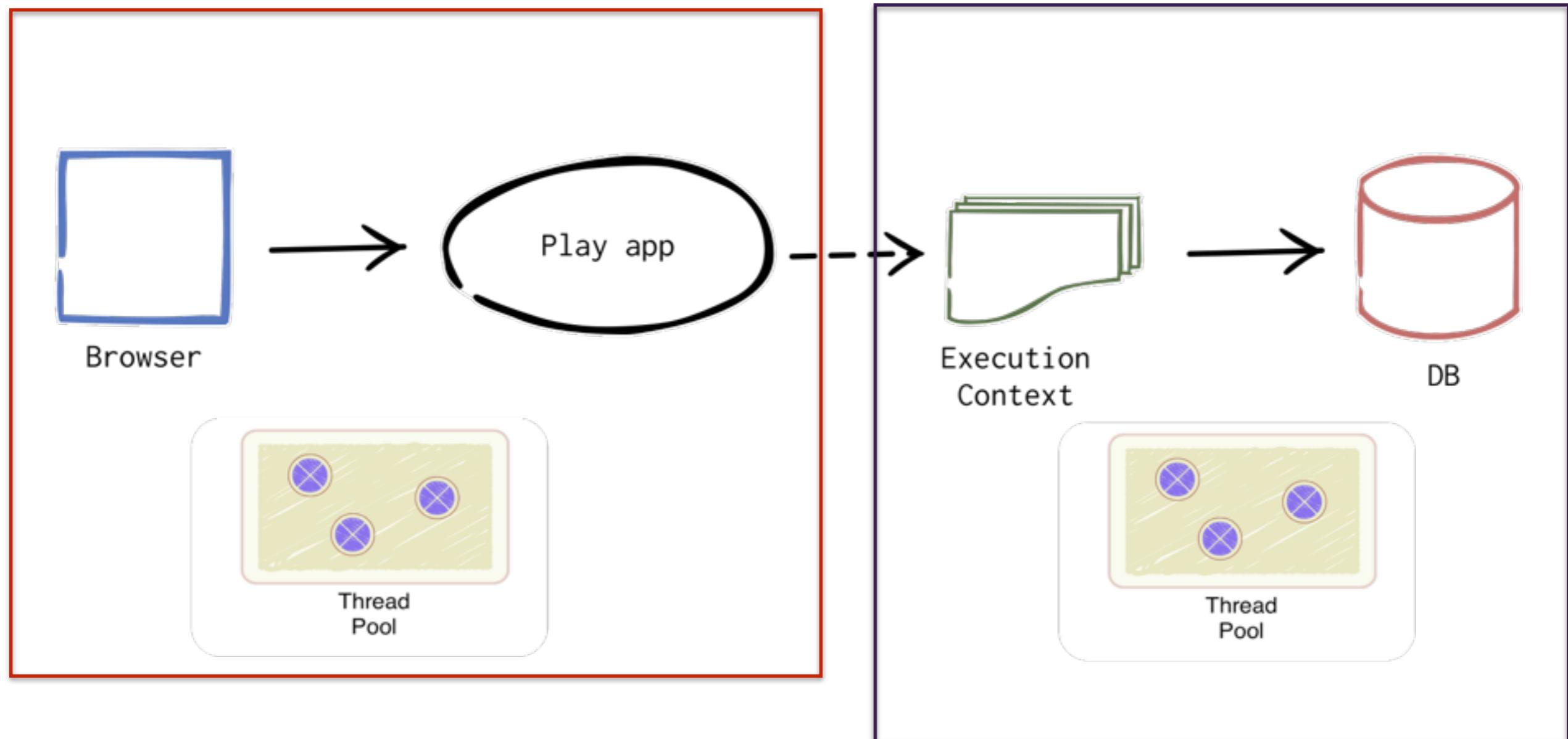


blocking operations

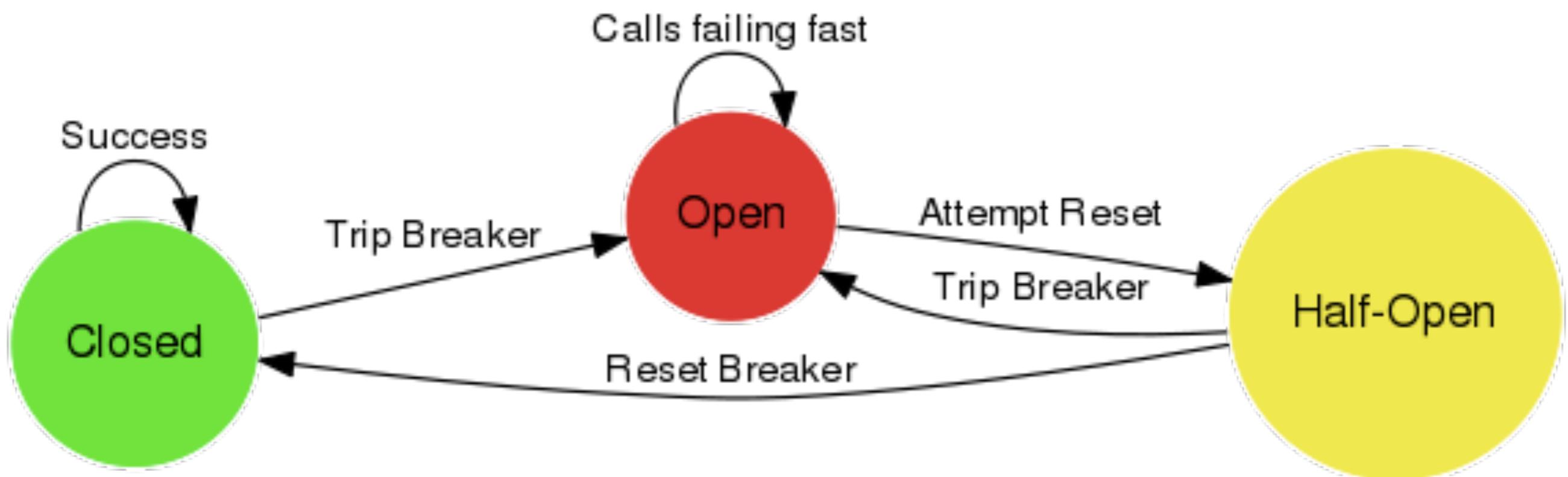


Challenges

- Blocking calls
- System overloaded
- Resource allocation



Circuit breaker



code

Ingredients

- | | |
|---|--|
| 1 whole duck foie gras , about
1 1/2 pounds, slightly chilled | |
| Coarse salt | |
| Black pepper, freshly ground | |
| 6 slices white bread, cut in
rounds | |
| 1 tablespoon extra virgin olive
oil | |
| 4 fresh black mission figs,
halved | |
| 2 shallots, finely chopped | |
| 6 tarragon leaves, chopped | |
| 1/2 cup port wine | |
| 1 orange, juiced, divided | |
| 2 tablespoons balsamic
vinegar | |
| 1 pat butter | |
| Pinch sugar | |
| 1/2 teaspoon orange zest ,
grated | |
| 3 heads endive, julienned | |
| 1 bunch arugula | |

Directions

Carefully pull apart the 2 lobes of the foie gras with your hand and remove the veins that are lodged between them. Using a sharp knife dipped in boiling water, cut each lobe into 1-inch medallions, approximately 6 (4-ounce) slices. Score the top of each medallion in a diamond pattern and season with salt and pepper. Sear the medallions in a hot, dry pan for 30 seconds per side, seasoned side down first. Remove to a warmed platter lined with paper towels to drain.

Lower heat to medium and pour out a bit of the rendered duck fat. Fry the bread rounds until brown, about 2 minutes each side, set aside. Wipe out the pan and coat with olive oil. Brown the figs, cut side down, then add the **shallots** and **tarragon**. Cook for 2 minutes. **Deglaze** the pan with port, juice of 1/2 orange and **balsamic vinegar**, cook down, about 3 minutes. Finish off the sauce with butter, a pinch of sugar, orange zest, salt and pepper.

Combine the **endive**, **arugula** and chives together in a small bowl. Toss with remaining **orange juice**, **lemon juice** and olive oil, season with salt and pepper. Arrange a handful of salad on each plate and lay the toast on top. Carefully place a foie gras **medallion** on each toast round. Top with figs, **drizzle** with port wine sauce. **Garnish** with chives and serve at once.

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CATEGORIES: **Duck**, **Appetizer**, **Searing** | [View All](#) 

Q & Option[A]

nraychaudhuri

https://github.com/nraychaudhuri/scalaio_fr