

# Will's Favorite Recipes

*Plagiarized From Legion*

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## Abstract

Here are a bunch of my favorite recipes. They have been plagiarized from my favorite cookbooks, people, websites, etc. Just trying to keep everything in one place. Sources referenced when I can remember them and remember to put them in.

## Contents

<b>Breads</b>	<b>2</b>
Sourdough Mother Starter . . . . .	2
Pain a l'Ancienne . . . . .	3
Pain au Levain . . . . .	4
San Francisco Sourdough . . . . .	5
Bagels . . . . .	6
Struan . . . . .	7
English Muffins . . . . .	8
<b>Baking</b>	<b>9</b>
Earl Grey Blondies . . . . .	9
Croissant Dough . . . . .	10
Tartine Morning Buns . . . . .	11
<b>Pasta</b>	<b>12</b>
Fresh Tomato Pasta . . . . .	12
<b>Seafood</b>	<b>13</b>
<b>Soups</b>	<b>13</b>
Pressure Cooker Pho . . . . .	13
<b>Plagiarized from...</b>	<b>14</b>

# Breads

## Sourdough Mother Starter

(Reinhart 2009)

### Seed culture 1

- 3.5 tbsp (28.5 g) whole wheat flour
- 1/4 c (56.5 g) pineapple juice

Mix up. Lightly cover. Stir a few times a day for ~48 hours.

### Seed culture 2

- 3.5 tbsp (28.5 g) whole wheat flour
- 2 tbsp (28.5 g) pineapple juice or water
- seed culture 1

Mix. Cover. Stir a few times a day for ~48 hours. If it gets really bubble, jump to stage 3.

### Seed culture 3

- 7 tbsp (56.5 g) whole wheat flour
- 2 tbsp water
- seed culture 2

Mix and knead a bit. New bowl, cover, stir a few times a day for 24-48 hours.

If not bubble, keep going a couple more days.

### Seed culture 4

- 10.5 tbsp (85 g) whole wheat flour
- 2 tbsp water
- seed culture 3 (1/2 c or all)

Mix & knead. Room temperature until doubles in size.

### Mother Starter

- 2.75 c (340 g) whole wheat flour
- 1c + 2 tbsp (255 g) water
- seed culture 4 (half or all)

Mix and knead. Rest at room temp until doubled (4-8 hours). Punch it down, put in good container, and toss in fridge. BOOM, you've got a starter.

## Pain a l'Ancienne

(Reinhart 2009)

- 4.5 c (567 g) flour
- 1.75 tsp (11 g) salt
- 1.25 (4g) yeast
- 2 c (454 g) water
- 1 tbsp oil

1. Mix for a minute or so, until shaggy and sticky. Rest 5 min.
2. Drizzle oil. Mix/knead for a minute. Rest 10 min.
3. Stretch and fold 4x in 40 min.
4. Split and refrigerate overnight-4 days.
5. Remove an hour or two before baking.
6. After an hour shape into ciabatta or whatevs.
7. Rise another hour. Flip if wanted.
8. Oven 550 F (288 C). Dough in, toss in water, lower to 450 (232).
9. Bake 12, rotate, bake until done (~10-15 min).

## Pain au Levain

(Reinhart 2009)

### Starter

- 1/3 c (71 g) mother starter
- 1 c + 2 tbsp (142 g) white flour
- 2/3 c (85 g) whole wheat flour
- 2/3 c (151.5 g) water

1. Mix everything thoroughly. Stir for a couple of minutes. Knead a bit.
2. Rise at room temp for 6-8 hours.

### Dough

- sourdough starter
- 1c + 6 tbsp (312 g) water
- 2.25 tsp (7 g) yeast (for cowards)
- 3.5 c (454 g) white flour
- 2 3/8 tsp (17 g) salt

1. Cut starter into pieces. Mix in water and yeast (if you're a coward) to get everything a bit combined.
2. Add flour and salt. Mix and knead for 3 minutes to get a tacky and warm ball. Rest 5 min.
3. Knead a few minutes. Rest 10 min.
4. Stretch and fold, 3-4x in about a half hour.
5. Let rise an hour or two, divide and refrigerate.
6. Fridge overnight.
7. Take out ~ 4 hours before baking.
8. Shape after 2 hours. Rise 1-2 more.
9. Preheat to 500 (260). Dough in, toss a cup of water, drop temp to 450 (232).
10. Bake 12 minutes, rotate, give it 15-25 more.

## San Francisco Sourdough

### Sourdough starter

- 1/4 c (57 g) mother starter
- 1 3/4 c (227 g) flour
- 1/2 c + 2 tbsp (142 g) water

1. Mix everything thoroughly. Stir for a couple of minutes. Knead a bit.
2. Rise at room temp for 6-8 hours.

### Dough

- starter
- 1 3/4 c (397 g) water
- 4 1/2 c (567 g) flour
- 2.5 tsp (18 g) salt
- 2.25 tsp (7 g) yeast for cowards

1. Cut starter into pieces. Mix in water and yeast (if you're a coward) to get everything a bit combined.
2. Add flour and salt. Mix and knead for 3 minutes to get a tacky and warm ball. Rest 5 min.
3. Knead a few minutes. Rest 10 min.
4. Stretch and fold, 3-4x in about a half hour.
5. Let rise an hour or two, divide and refrigerate.
6. Fridge overnight.
7. Take out ~ 4 hours before baking.
8. Shape after 2 hours. Rise 1-2 more.
9. Preheat to 500 (260). Dough in, toss a cup of water, drop temp to 450 (232).
10. Bake 12 minutes, rotate, give it 15-25 more.

## Bagels

(Reinhart 2009)

### Dough

- 1 tbsp (21 g) honey
  - 1 tsp (3 g) yeast
  - 1 c + 2 tbsp (255 g) water
  - 3.5 c (454) flour
1. Mix honey salt yeast water. Let sit a bit.
  2. Wets into the flour, mix for 3 minutes. Stiff coarse ball. Let rest 5 minutes.
  3. Knead for 4-5 min.
  4. Rest/rise for 1 hour.
  5. Shape and place on sheet pan. Refrigerate overnight.

### Cooking

- a pot of water
  - 1.5 tbsp malt or honey (optional)
  - 1 tbsp (14 g) baking soda
  - 1 tsp (7g) salt
1. Remove from fridge 90 minutes before baking.
  2. Get water boiling. Chuck in powders.
  3. Boil bagels in batches. Let rise, flip after a couple of minutes. Drain and put on oiled sheet.
  4. Preheat to 500 (260).
  5. Bagels in, lower to 450 (230).
  6. Bake 8 minutes, rotate. Bake 8-10 more.

## Struan

(Reinhart 2009)

- 5 c (638 g) flour
  - 1/4 c (43 g) cornmeal
  - 1/4 c (29 g) rolled oats
  - 1/2 c (57 g) cooked brown rice
  - 1/4 c (57 g) brown sugar
  - 2.5 tsp (19 g) salt
  - 2 tbsp (19 g) yeast
  - 1.5 tbsp (29 g) honey or agave
  - 1.5 c (340 g) water
  - 1/2 c (113 g) lukewarm buttermilk, yogurt, or other milk
  - random ass garnish
1. Combine everything in a big ass bowl. Mix for a couple of minutes.
  2. Rest 5 minutes.
  3. Knead 2 minutes. Rest. Knead 2 minutes.
  4. Stretch and fold with 10 minute rests. 4x in 40 minutes.
  5. Divide and refrigerate.
  6. Remove from fridge 2 hours before baking. Shape immediately.
  7. Preheat 350 (180).
  8. Garnish if wanted.
  9. Bake 15, rotate. Bake 15 more.

## English Muffins

(Reinhart 2009)

- 2 tsp (14 g) honey
- 1 tbsp (14 g) olive oil
- 1.5 c (340 g) milk
- 2.67 c (340 g) flour
- 3/4 tsp (5.5 g) salt
- 2 tsp (6 g) yeast
- 1/4 tsp (2 g) baking soda
- 3 tbsp (43 g) water

1. Combine honey, oil, milk, stir to dissolve.
2. Whisk together dry stuff.
3. Pour wet mix into dry mix. Whisk for a minute or so, into a wet sponge.
4. Cover and refrigerate overnight.
5. Take out 2 hours prior to baking.
6. Right before baking, fold in soda and water mix.
7. Skillet cook on low, 1/3 c at a time, with sprinkled cornmeal.
8. As they cool, stab around edge with a fork so they'll split.



# Baking

## Earl Grey Blondies

(Prueitt and Roberson 2019)

- 1.5 c (210 g) flour
  - 2 tsp/1 bag Earl Grey tea, ground
  - 2.25 c (400 g) brown sugar
  - 1 c (225 g) melted unsalted butter
  - 2 tsp vanilla extract
  - 1 tsp salt
  - 3 eggs
  - caramel sauce
  - 1/2 c (120 g) cream
  - 1 tsp vanilla extract
  - 1 c (200 g) sugar
  - 1 tsp salt
  - 1 tsp lemon juice
  - 2 tbsp (30 g) butter
1. Preheat 350 (180). Grease a 9 x 13 tin, with paper.
  2. Sift flour and tea
  3. Beat together brown sugar, butter, vanilla, and salt.
  4. Beat in eggs.
  5. Stir in flour.
  6. Pour in pan, level. Crisscross pour caramel sauce and pattern.
  7. Bake ~ 25 min.

## Croissant Dough

### Polish

- 3/4 c (180 g) milk
- 1/2 tsp yeast
- 1.33 c (175 g) flour

1. Slightly warm the milk. Dissolve in yeast.
2. Mix to batter with flour.
3. Rest 2 hours.

### Dough

- 2 tsp yeast
- 1.75 c (420 ml) milk
- 1/3 c (70 g) sugar
- 1 tbsp salt
- 6.25 c (810 g) flour
- 1 tbsp melted butter

1. Mix polish with yeast.
2. Mix in sugar, salt, half the milk. Scrape down. Add flour.
3. Mix in rest of milk and butter.
4. Knead a couple minutes.
5. Rest 30 minutes.
6. Knead 7-8 minutes.
7. Press into a rectangle 2 in thick. Bag it.
8. Refrigerate for 6-8 hours.

### Folding

- 2.67 c (600 g) butter, room temperature

1. Put butter between sheets of parchment paper.
2. Pound butter into 8 x 12 inch rectangle.
3. Flour surface. Roll dough into 12 x 18 inch rectangle.
4. Place butter block in the middle. Fold edges to middle and pinch seal shut. Seal top and bottom seams.
5. Rotate 90 degrees.
6. Roll out to 28 x 12 rectangle. Letter fold in thirds.
7. Put in bag in refrigerator for a couple of hours.
8. Roll to 28 by 12. Double turn fold (edges to middle, then in half).
9. Bag in freezer for at least 1 hour.

- can split and store long term at this stage.

## Tartine Morning Buns

(Prueitt and Roberson 2019)

- batch croissant dough
- 1/2 c melted butter
- 1 c brown sugar or sugar
- zest from 2 oranges and a lemon
- 1 tbsp cinnamon
- 1 tsp ginger
- 1 tsp cardamom
- 1 tsp nutmeg, clove, etc.

1. Remove croissant dough from freezer day before. Let it thaw in refrigerator at least overnight.
2. Butter a muffin tin. Rub in some sugar.
3. Mix brown sugar, zests, and spices in a bowl.
4. Roll dough out until 10 x 32 in ch rectangle, horizontal on table.
5. Spread melted butter over dough.
6. Sprinkle and spread sugar mix. Pat it down.
7. Gently roll into tight horizontal roll, the long way.
8. Cut into 12ths. Pop each roll into the muffin tin.
9. Let rise for 2-3 hours. Put muffin tin on a baking sheet for drips.
10. Bake at 400 for 15-30 min, pushing pastries down after about 5-10 minutes.
11. A bit after they're out, make sure to spin each one in the pan so the caramel doesn't firm up too much.

# Pasta

## Fresh Tomato Pasta

(Ruhlman, n.d.)

- 4 ripe tomatoes, large dice
  - 1 1/2 to 2 teaspoons coarse kosher salt
  - 12 ounces spaghetti or any pasta you like
  - 10 cloves of garlic
  - 1 cup basil, cut into ribbons
  - 3 ounces butter, cut into three chunks
  - Olive oil, as needed
1. Season the tomatoes with the salt and toss them well.
  2. Put a big pot of water on to boil.
  3. Smash the garlic with the flat side of a knife, give it all a few rough chops with the knife and set them aside in a small bowl.
  4. Cut the basil into ribbons or roughly chop it. Take a pinch of this basil, chop it finely, and add it to the tomatoes to season the water.
  5. Cook your pasta, drain it, put it back in the pot, and oil the pasta to keep it from sticking to itself. (Meanwhile, even if your water isn't boiling yet, you should still get your garlic cooking in the next step).
  6. Heat a teaspoon or two of olive oil in a large sauté pan over medium-high heat, add the garlic and cook it till it is just beginning to brown around the edges and soften, a couple minutes. Give it a pinch of salt if you wish.
  7. Pour the tomatoes into a strainer or colander over the garlic so that the tomato water will stream into the pan below. Set the strainer with the tomatoes into the bowl so they don't drip on the counter, and swirl the sauce to bring it to a simmer. Add the butter while continuing to swirl or stir the sauce. Keep the sauce moving until all the butter is melted. Add the pasta and toss to coat the pasta evenly. Divide the pasta among four bowls and top with the tomatoes and basil.

# Seafood

## Soups

### Pressure Cooker Pho

(“Serious Eats: The Destination for Delicious,” n.d.)

- 2 tablespoons canola or vegetable oil
  - 2 medium yellow onions, split in half
  - 1 small hand of ginger, roughly sliced
  - 1 small bunch cilantro
  - 3 star anise pods
  - 1 cinnamon stick
  - 4 cloves
  - 1 teaspoon fennel seeds
  - 1 teaspoon coriander seeds
  - 6 to 8 chicken drumsticks
  - 1/4 cup fish sauce, plus more to taste
  - 2 tablespoons rock sugar or raw sugar, plus more to taste
1. Heat oil in a pressure cooker over high heat until smoking. Add halved onions and ginger, cut side down. Cook without moving, reducing heat if smoking excessively, until onion and ginger are well charred, about 5 minutes.
  2. Add cilantro, star anise, cinnamon, cloves, fennel seed, coriander, and chicken to the pot. Add 2 quarts of water, the fish sauce, and the sugar to the pot. Seal the pressure cooker and bring it to high pressure over high heat. Cook on high pressure for 20 minutes, then shock under cold running water in the sink (or release pressure valve if using an electric pressure cooker).
  3. Open pressure cooker. Transfer chicken legs to a plate. Pour broth through a fine mesh strainer into a clean pot and discard solids. Skim any scum off the surface of the broth using a ladle, but leave the small bubbles of fat intact. Season broth to taste with more fish sauce and sugar if desired.
  4. To serve, place re-hydrated pho noodles in individual noodle bowls. Top with chicken legs, sliced onions, and scallions. Pour hot broth over chicken and noodles. Serve immediately, allowing guests to add herbs, bean sprouts, chilis, lime, and sauces as they wish.
  5. Garnish items:
    - 1 small white or yellow onion, thinly sliced
    - 1/2 cup thinly sliced scallions
    - 2 cups mixed herbs (cilantro, basil, and mint)
    - 2 cups trimmed bean sprouts
    - Thinly sliced Thai chilis
    - 2 limes, each cut into 4 wedges
    - Hoisin sauce and Sriracha

## Plagiarized from...

Prueitt, Elisabeth, and Chad Roberson. 2019. *Tartine: A Classic Revisited*.

Reinhart, Peter. 2009. *Peter Reinhart's Artisan Breads Every Day: Fast and Easy Recipes for World-Class Breads*.

Ruhlman, Michael. n.d. "Michael Ruhlman's Pasta with Tomato Water, Basil, and Garlic Recipe on Food52." *Food52*. <https://food52.com/recipes/30535-michael-ruhlman-s-pasta-with-tomato-water-basil-and-garlic>.

"Serious Eats: The Destination for Delicious." n.d. <https://www.seriouseats.com/>.