

Recipe for Innovation



Innovative Recipes by Ayesha Nurdjaja



Dip Into Connection

Roasted Beet Hummus,
Lemon, Garlic,
Pomegranate Seeds

Inspired by:

T-Mobile (TMUS)

 **Invesco QQQ**

Recipe by: Ayesha Nurdjaja

Serves 4 **Prep Time** 20 minutes **Cook Time** 45 minutes

Ingredients

Roasted Beet Hummus

- ¼ cup red wine vinegar
- 2 tbsp honey
- 1 navel orange, 3 large cuts of the peel
- 1 tbsp coriander seeds
- 3 baby beets
- 2 (15 oz) cans of chickpeas, drained and rinsed
- ½ cup tahini
- 2 lemons, juiced
- 2 cloves garlic
- 1 tbsp ground cumin
- ¼ cup extra virgin olive oil

Plating

- dehydrated beet powder
- pickled beets, thinly sliced
- pomegranate seeds
- treviso leaves, cut on the bias lengthwise
- watermelon radish, cut into batons

Tools

- baking dish
- aluminum foil
- blender
- vegetable peeler, or paring knife



Just like T-Mobile, whose services and technology connects the world together, this dish reignites your connection to the food you eat. Seasonal beets create a vibrant color and flavor to the hummus reminiscent of T-Mobile's unmistakable pink color. Bolstered with honey, orange and tahini and topped with pomegranate and even more pickled beets, Dip Into Connection is meant to be enjoyed with your hands, and shared with the entire table.

Roasted Beet Hummus

- 1** Preheat the oven to 400°F.
- 2** Use a vegetable peeler or paring knife to peel 3 large strips of the skin of the navel orange.
- 3** In a small baking dish, combine the red wine vinegar, honey, orange peel and coriander seeds. Add ¼ cup water and stir to combine.

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Dip Into Connection (cont.)

- 4** Arrange the beets in the mixture, then fill the dish with more water so the beets are two-thirds submerged. Tightly cover the dish with foil and bake until the beets are very tender, about 45 minutes.
- 5** Once the beets are cool enough to handle, trim the tops and peel. Coarsely chop the beets and add them to a blender. Adding a couple tablespoons of water if necessary, blend the beets until very smooth. Transfer to another container and set aside.
- 6** To the same blender, add the chickpeas, tahini, lemon juice, garlic and cumin. Blend until very smooth, then add the reserved beet mixture, olive oil and salt, to taste. Blend to combine.

Plating

- 1** Spread onto a plate and garnish with the dehydrated beet powder, pickled beets, pomegranate seeds, treviso leaves and watermelon radish, to taste. 🍷

Inked Cargo

Squid Ink Fregola,
Fried Shrimp, Pan Seared
Scallops and Squid,
Preserved Lemon Aioli

Inspired by:

Old Dominion Freight Line (ODFL)

 **Invesco QQQ**

Recipe by: Ayesha Nurdjaja

Serves 4-6 **Prep Time** 20 minutes **Cook Time** 1 hour 20 minutes

Ingredients

Squid Ink Fregola

- 1 shallot, thinly sliced
- 4 cloves garlic, thinly sliced
- 1 Fresno chili, thinly sliced
- 2 pounds live Manilla clams or cockles
- 2 cups water
- 2 cups white wine
- 2 cups fregola
- ¼ cup squid ink
- 4 tbsp butter
- 1 lemon, zested and juiced
- extra virgin olive oil (to taste)

Fried Shrimp

- ½ cup rice flour
- ¼ cup cornstarch
- ½ cup seltzer water, chilled
- 8 ounces shrimp, peeled and deveined
- ground dried chilis (to taste)

Scallops and Squid

- 8 oz dry packed scallops
- 8 oz small squid (cleaned)

Preserved Lemon Aioli

- 1 egg yolk
- 1 tbsp water
- 1 tsp Dijon mustard
- ¼ clove garlic
- 1 cup canola oil
- 1 preserved lemon, just the pulp
- kosher salt (to taste)

Plating

- 1 preserved lemon rind, brunoise
- chives, finely minced
- Fresno peppers, thinly sliced

Tools

- large sauté pan (with lid)
- Dutch oven
- deep fryer or large pot and thermometer
- large cast iron skillet
- jar or tall container, large enough for the immersion blender to fit
- immersion blender



As cargo ships were a main character for Chef Ayesha and her father in their tall tales of travel as they sat on the boardwalk and watched the ships go by, this Old Dominion Freight Line-inspired dish transports you around the world. Seared scallops and fried shrimp rest atop squid ink fregola in a perfect amalgamation of the sea's most savory flavors. Topped off with the salty tang of a preserved lemon aioli, Inked Cargo is a dish of global wonders.

Squid Ink Fregola

- 1 In a large sauté pan with a lid, sauté the shallot, garlic and Fresno chili with olive oil until translucent, about 5 minutes. Add the clams, water and wine. Bring to a simmer, cover and cook until the clams have opened, about 10 minutes.
- 2 Strain the clams and reserve the meat and liquid (discard the shells). Add a bit of water to the clam stock to yield 4 cups total. Set aside.

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Inked Cargo (Cont.)

- 3 Over medium heat, preheat a large Dutch oven with enough extra virgin olive oil to coat the bottom of the pan. Add the fregola and toast until translucent, about 3 minutes.
- 4 Using a method that is similar to making risotto, add a few ladlefuls of the reserved clam broth to the fregola, allowing the liquid to be absorbed between additions. Repeat until the fregola is soft but a bit toothsome, about 30 to 45 minutes.
- 5 Add the squid ink, butter, lemon zest, lemon juice and reserved clams. Stir to combine and set aside.

Fried Shrimp

- 1 Bring a deep fryer filled with canola oil to 375°F.
- 2 In a bowl, whisk to combine the rice flour, cornstarch and a large pinch of salt. While whisking, gradually add the seltzer water.
- 3 Working a few pieces at a time, dip the shrimp in the batter, shake off any excess and fry until golden brown, about 3 minutes.
- 4 Reserve fried shrimp on a baking sheet lined with a rack and immediately season with kosher salt and chili, to taste.

Pan Seared Scallops and Squid

- 1 Preheat a large cast iron skillet over medium high heat. Add enough canola oil to coat the pan and sear the scallops until deeply caramelized but still tender, about 2 minutes per side. Set aside.
- 2 Add the squid to the pan and cook until opaque, about 2 to 3 minutes total. Set aside.
- 3 Season with salt, to taste.

Preserved Lemon Aioli

- 1 In a jar or other tall, narrow container, combine the egg yolk, water, mustard and garlic. Add the oil.
- 2 Using an immersion blender, start at the bottom of the container and slowly pull up with the blender running on high until the mixture becomes a homogenous, emulsified sauce, about 1 minute.
- 3 Add the preserved lemon and blend until smooth, about 1 additional minute. Season with salt, to taste.

Plating

- 1 Spoon a large mound of the fregola on a plate. Top with the Fried Shrimp and Pan Seared Scallops and Squid.
- 2 Garnish with the Preserved Lemon Aioli, preserved lemon rind, minced chives and Fresno peppers, to taste. ©

Sun-Kissed Tuna

Tuna Crudo,
Grapefruit in
Olive Oil

Inspired by:

Biogen (BIIB)

 **Invesco QQQ**

Recipe by: Ayesha Nurdjaja

Serves 2 **Prep Time** 20 minutes (24 hour rest)

Ingredients

Grapefruit in Olive Oil

- 1 grapefruit
- extra virgin olive oil

Tuna

- 8 ounces tuna, sashimi grade
- 1 tbsp ground dried chili pepper
- 1 tbsp kosher salt
- 1 navel orange, zested
- 5 dill sprigs
- 5 parsley sprigs
- 1 navel orange
- 2 blood oranges
- 1 grapefruit
- 2 tbsp extra virgin olive oil

Plating

- dehydrated black olive powder
- ground dried chili pepper
- pistachios, coarsely chopped
- dark chocolate bar, frozen

Tools

- small container
- small bowl
- rasp
- microplane or citrus zester



This dish is all for the love of the sun. Inspired by Biogen, whose research and innovations have helped redefine how we stay healthy, Sun-Kissed Tuna features high-quality tuna crudo that nearly melts in your mouth. Complimented by fresh grapefruit and topped with dusted chocolate and chopped pistachios, this dish is an edible sunny afternoon.

Grapefruit in Olive Oil

- 1 Supreme the grapefruit and transfer to a small container. Cover in olive oil and let rest at room temperature for 24 hours.
- 2 After 24 hours, stir and the grapefruit cells will have all separated into individual 'cells'. Set aside.

Tuna

- 1 In a small bowl, combine the ground chili, salt and orange zest. Mix to combine, then liberally dust on all sides of the fish. Arrange the dill and parsley over and under the fish. Allow to cure for about 30 minutes.

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Sun-Kissed Tuna (Cont.)

- 2 Working over a bowl, cut the orange, blood orange, or grapefruit into a variety of supremes and ¼-inch thick pinwheels, reserving the juices.
- 3 Add the olive oil and a pinch of salt to the citrus and the reserved juices and toss to combine.

Plating

- 1 Thinly slice the tuna against the grain into thin pieces. Arrange the tuna and citrus in a single layer on a plate.
- 2 Drizzle with a couple spoonfuls of Grapefruit in Olive Oil, then lightly dust the surface with the black olive powder and chili.
- 3 Use a rasp to lightly dust with the chocolate, then finish with a scattering of pistachios. 🍷

Circuit of Flavor

Honeynut Squash
Salad, Steak,
Delicata Squash Chips

Inspired by:

NVIDIA (NVDA)

 **Invesco QQQ**

Recipe by: Ayesha Nurdjaja

Serves 2-4 **Prep Time** 45 minutes **Cook Time** 45 minutes

Ingredients

Honeynut Squash Salad

- ½ honeynut squash, peeled and seeded, very thinly sliced
- 1 cup water
- ½ cup apple cider vinegar
- 2 tbsps sugar
- ¼ cup yellow mustard seeds
- ¼ cup extra virgin olive oil
- 2 tbsps red wine vinegar
- ¼ cup chopped parsley
- 2 scallions, thinly sliced

Delicata Squash Chips

- 1 delicata squash, seeds removed and sliced into ½-inch half moons
- ½ cup rice flour
- ¼ cup cornstarch
- ½ cup seltzer water, chilled
- ground dried chili pepper (to taste)

Steak

- 1 boneless 1½-inch thick New York strip steak
- kosher salt (to season)
- canola oil (for frying)

Tools

- mixing bowl
- whisk
- parchment paper
- baking sheet
- small pot
- deep fryer or large pot with thermometer



Just as Chef Ayesha's childhood involved a collection of cultures, flavors and experiences, Circuit of Flavor is all about adaptability. As NVIDIA continuously develops and implements artificial intelligence (AI) to help make our lives better, Chef Ayesha does the same with in-season ingredients around her. For now, 'tis the season for squash, which compliments a beautifully seared steak in the forms of salad, chermoula and crispy chips. As flavors and textures layer and contrast around one another, we're reminded with every bite how inventive

Honeynut Squash Salad

- 1 In a bowl, whisk to combine the olive oil, red wine vinegar, dill and parsley. Fold in the squash and season with salt, to taste. Set aside.

Honeynut Squash Chermoula

- 1 Preheat the oven to 400°F.

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Circuit of Flavor (Cont.)

- 2 Toss the squash with a little canola oil, then arrange on a parchment lined baking sheet. Roast until caramelized and soft in the center, about 20 minutes. Set aside to cool completely.
- 3 In a small pot, combine the water, apple cider vinegar and sugar. Bring to a simmer and add the mustard seeds. Let sit at least 1 hour, or until ready to use, then strain.
- 4 Add the pickled mustard seeds to a small bowl and add the roasted Honeynut squash, olive oil, red wine vinegar, parsley and scallions. Stir to combine and set aside.

Delicata Squash Chips

- 1 Bring a deep fryer filled with canola oil to 375°F.
- 2 In a bowl, whisk to combine the rice flour, cornstarch and a large pinch of salt. While whisking, gradually add the seltzer water.
- 3 Working a few pieces at a time, dip the squash in the batter, shake off any excess and fry until golden brown, about 2 minutes.
- 4 Reserve fried squash on a baking sheet lined with a rack and immediately season with kosher salt and chili, to taste.

Steak

- 1 Preheat the oven to 400°F.
- 2 Preheat a large cast iron skillet over high heat. Season the steak liberally on all sides with kosher salt. Add enough canola oil to liberally coat the bottom of the pan and sear the steak until very deeply caramelized on all sides, about 3 to 5 minutes per side.
- 3 Transfer the steak to a baking sheet lined with a rack and place in the oven. Roast until medium rare, about 7 minutes. Let rest at least 5 minutes before cutting.

Plating

- 1 Cut the steak into thick pieces crosswise. Arrange on the plate with some space in between the slices and arrange the Honeycut Squash Salad in between the slices. Top with the Honeynut Squash Chermoula and the Delicata Squash Chips. 🍴

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