

Recipe for Innovation

5 innovative recipes

Claudette Zepeda



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Outside The Lines

INSPIRED BY

Microsoft (MSFT)

Grilled Whole Rockfish, Corn Tortillas, Carrot Adobo and Serrano Glaze

Recipe By Claudette Zepeda



Photography by Johnny Miller

Ingredients

- 3 Rockfish - Snapper** (1-1.5lb whole fish)
- 6 Dried Guajillo Chiles**
- 5 Carrots** (peeled, cut in 2" chunks)
- 1 Yellow Onion** (cut in chunks)
- 2 Garlic Cloves** (smashed)
- 3 tbsp Kewpie Mayo**
- 2 tbsp White Distilled Vinegar**
- 3 Serrano Chiles** (stemmed, cut in pieces)
- 3 Cilantro Bunches** (chopped)
- 1 cup Spinach**
- 3 Limes** (juiced)
- 5 Lime Wedges**
- Olive Oil** (use for consistency)
- 1 cup Masienda Masa Harina**
- 1¼ cup Hot Water**
- 2 oz. Mexican Crema**
(sub for sour cream or creme fraiche)
- 1 Green/ Purple Cabbage**
(shredded super fine)
- Salt** (pinch/ to taste)

Tools

- Blender
- Molcajete
- Tortilla Press/ Grocery Bag
- Medium Pot
- Tongs
- Spoons - Serving/ Slotted
- Utensils
- Strainer
- Torch
- Paint Brushes
- Squeeze & Spray Bottles
- Linen
- Tortillero

This Microsoft-inspired dish lets you say hello to your inner child. Grilled rockfish and homemade tortillas are the canvas for your creativity and carrot adobo glaze your paint. Just like Microsoft's paint program, which allowed kids and adults alike to embrace their imagination, this dish is meant to be playful, light and fun to make.

Directions

Step 1 Orange Adobo

- | | |
|---|---------------------------------------|
| 3 Rockfish -Snapper (1-1.5lb whole fish) | 2 Garlic Cloves (smashed) |
| 6 Dried Guajillo Chiles | 3 tbsp Kewpie Mayo |
| 5 Carrots (peeled, cut in 2" chunks) | 2 tbsp White Distilled Vinegar |
| 1 Yellow Onion (cut in chunks) | Salt (to taste) |

In a medium pot over medium-low heat, add the chiles, carrots, onion, garlic along with a pinch of salt. Add water until vegetables are covered and cook until carrots soften, roughly 4-5 minutes. Blend the pot contents over high until completely smooth, puree consistency. Strain if needed over a mesh strainer. Whisk in Kewpie and vinegar, adjust salt as needed.

Step 2 Green Adobo

- | | |
|--|--|
| 3 Serrano Chiles (stemmed, cut in pieces) | 3 Limes (juiced) |
| 3 Cilantro Bunches (chopped) | Olive Oil (use for consistency) |
| 1 cup Spinach | |

Blend the Serrano chiles, cilantro, parsley, mint, lime juice, spinach with 1/2 cup of ice water. Blend on high until smooth, drizzling in olive oil if needed for consistency. Should be like a smooth puree.

Step 3 Tortillas

- | | |
|-----------------------------------|--|
| 1 cup Masienda Masa Harina | 1¼ cup Hot Water (~100°F or hottest setting on your faucet) |
| Pinch of Salt | |

Slowly add warm water to the dry masa flour, stirring the masa to incorporate evenly by hand. Knead until the water is evenly incorporated and no dry powdery spots remain. Tortilla masa should be moist to the touch but not tacky (leaving bits of wet masa on your hand and fingers). If it's too wet add a bit more masa, if too dry add a bit more water.

Once masa is combined, add salt to taste. Roll masa into ping-pong-sized balls and place back into bowl. Heat a nonstick skillet on low-medium heat. Use tortilla press with a sheet of plastic, place one ball of masa on the plastic and press down slightly to flatten. Add second piece of plastic on top of the masa ball. Close the tortilla press applying pressure to flatten the dough, aiming for a tortilla 1/8" thick. Open, press, and remove the top sheet of plastic - place uncooked tortilla on your palm before removing second piece of plastic. Gently lay tortilla on the pan (no oil required) and sear for 20-30 seconds on the first side - flip and sear for 20-30 seconds. Flip one last time and cook for another 20-30 seconds. Store cooked tortillas in a Linen/ Dish Towel in a tortillero to allow them to steam and soften slightly.

Step 4 Rockfish

3 Rockfish -Snapper (1-1.5lb whole fish)

Butterfly fish, de-bone, season with salt and place in an oiled cage and into a 400°F oven to cook for 5 minutes. Broil skin side up.

Step 5 Plating

3 Rockfish - Snapper (1-1.5lb whole fish)

5 Lime Wedges

Orange Adobo (in container with paint brush)

Green Adobo (in container with paint brush)

1 Green/ Purple Cabbage
(shredded super fine)

Tortillas

Get creative with the plating — playing with your food is fun!

Fall As They May

INSPIRED BY

Qualcomm (QCOM)

Tortilla Ribbons with Filet Carne Asada Tartare, Caviar, Whipped Avocado Crema

Recipe By Claudette Zepeda



Photography by Johnny Miller

Ingredients

12 Corn Tortillas

(store bought, cut into 1/2" strips)

Vegetable Oil (for frying)

6 Filet Mignon (micro brunoise)

1 tbsp Yuzu Kosho

1 Tomatillo (micro brunoise)

1 Roma Tomato (seeded, micro brunoise)

2 Green and White Scallions (minced fine)

Olive Oil (as needed)

1 Dried Hoja Santa Leaf

(blended into a powder)

1 Dried Avocado Leaf (blended into a powder)

3 Avocados

½ cup Kewpie Mayo

¼ cup Cilantro leaves and stems

¼ cup Lime juice

3 oz. Trout Roe

Salt (to taste)

Dried Flowers (for garnish)

Tools

Blender

Small Bowl

Cheese Cloth (for powder bag)

String (for powder bag)

When it comes to Qualcomm the chips are the star of the show — this recipe is no different. An elevated take on a taco shop staple from chef Claudette's childhood, tortilla ribbons house a tasty smoked filet carne asada. Topped with caviar, cultured cream and whipped avocado, the chips stack together to resemble the classic San Diego architecture that both Qualcomm and chef Claudette call home.

Directions

Step 1 Tortilla Ribbons

12 Corn Tortillas (store bought, cut into 1/2" strips) **Vegetable Oil** (for frying)

Cut the corn tortillas into strips and fry until golden brown.

Step 2 Smoked Filet Carne Asada Tartare

6 Filet Mignon (micro brunoise)

1 tbsp Yuzu Kosho

1 Tomatillo (micro brunoise)

1 Roma Tomato (seeded, micro brunoise)

2 Green and White Scallions (minced fine)

Olive Oil

In a small bowl, combine the steak, tomatillo, tomato, scallions, and olive oil (as needed until the ingredients are nicely coated in oil but not swimming in it), mix well. Add Yuzu Kosho and combine thoroughly. Keep cold in the fridge until ready to serve.

Step 3 Blending Powders

1 Dried Hoja Santa Leaf

1 Dried Avocado Leaf

In a blender, add the hoja santa leaf and blend into a powder, set aside. Add the avocado leaf and blend into a powder, set aside.

Step 4 Avocado Crema

3 Avocados

½ cup Kewpie Mayo

¼ cup Cilantro Leaves and Stems

¼ cup Lime juice

Salt (to taste)

In a blender, add the pulp of avocados, cilantro, lime juice, and Kewpie Mayo season with salt to taste. Blend until smooth.

Step 5 Plating

12 oz Broccoli Florets

Creole Seasoning (as needed)

Kosher Salt (as needed)

Neutral Oil (as needed)

Serve the smoked filet carne asada tartare with the tortilla ribbons, avocado crema, top with trout roe and garnish with dried flowers. Dust with avocado and hoja santa leaf powder.

Ancestral Energy

INSPIRED BY

Monster (MSTR)

Mango Yellowtail Chia Aguachile, Mango Puree, Onion Ash-Coated Filet with Trout Roe

Recipe By Claudette Zepeda



Photography by Johnny Miller

Ingredients

- 12 oz Bluefin Tuna, Center Loin
- 1 Cup Lime Juice
- 2 Bunches Cilantro Stems
- 2 Cucumbers (peeled, cut into chunks)
- 32 oz Frozen Mango
- 3 tsp Chia Seeds
- 1 Yellow Onion
(use onion skin and micro brunoise ¼ onion)
- 2 Fresno Chiles (micro brunoise)
- 2 Grapefruits
- 2 tsp Fresh Coriander Seeds
- 10 Orange flowers (marigolds, nasturtium)
- 2 oz Trout Roe

Tools

- Blender
- Spice Grinder or Mortar and Pestle
- Fine Mesh Strainer
- Skillet
- Whisk
- 2 Small Bowls
- Conch shell (optional)

This is one Monster of a dish. Inspired by both Monster, a titan of the energy drink industry, and the indigenous Tamahumara people of Mexico, whose natural chia-based energy drinks are a cornerstone of both their running culture and natural sciences. Fresh yellowtail jump out against the vibrant, Monster-colored chia aguachile. Dusted with onion ash and topped with trout roe, this dish's ingredients pack the same punch as a can of Monster.

Directions

Step 1 Onion Ash

The Skin of 1 Yellow Onion

Peel the skin of the onion and roast skin at 475°F for 30-40 minutes, or until blackened and completely charred. If your oven has a fan, place a rack on top of the sheet tray to hold down the skin during cook time. Grind the onion skin into a fine powder, setting aside in a bowl.

Step 2 Aguachile

- 1 Cup Lime Juice
- 2 Cucumbers (peeled, cut into chunks)
- 2 Bunches Cilantro Stems

Blend ingredients together until smooth, strain into a bowl using a fine mesh strainer.

Step 3 Mango Puree

- 32 oz Frozen Mango
- 3 tsp Chia Seeds

Defrost frozen mango slightly and blend until smooth. Whisk into aguachile. Fold in chia seeds and season with salt to taste. Set aside.

Step 4 Grapefruit Segments

2 Grapefruits

Cut the top and bottom off grapefruit, creating a flat base to work with. Use a knife to cut off the peel, making sure to remove all the bitter white pith. Glide knife as close to the membrane as possible and make a slit. You should be able to loosen the segments out carefully with the knife.

Step 3 Toasted Ground Coriander

2 tsp Fresh Coriander Seeds

Heat a skillet over medium-low, once hot add the coriander seeds, shaking often as you toast. Toast until fragrant, about 2-3 minutes. Let cool and transfer to a spice grinder or mortar and pestle to crush into a powder.

Step 3 Bluefin Tuna Slices

12 oz Bluefin Tuna, Center Loin

Onion Ash

Slice tuna into sashimi slices. Coat each side of tuna slices with the bowl of onion ash.

Step 3 Plating

Grapefruit Segments

Bluefin Tuna Slices

¼ Yellow Onion (micro brunoise)

2 Fresno Chiles (micro brunoise)

Toasted Ground Coriander

10 Edible Orange Flowers (marigolds, nasturtium)

2 oz Trout Roe

Mango Aguachile Mixture

Arrange grapefruit segments, bluefin tuna slices, and trout roe on a large serving dish. Garnish with onion and Fresno chiles, toasted ground coriander, and edible orange flowers. To impress guests (or yourself), carefully pour the (now thickened) mango aguachile mixture into a conch shell. Pour mixture from shell onto plate before serving.

A Tasty Mirage

INSPIRED BY

Warner Bros. Discovery (WBD)

“Carrot” Croquette, Onion Bhaji Tumbleweeds, Seared Duck Breast with Demi-Glace, Coffee Cascara

Recipe By Claudette Zepeda



Photography by Johnny Miller

Ingredients

- 6 Duck Breasts
- Cinnamon
- Star Anise
- Allspice
- Ginger Pieces
- 6 tbsp Salted Butter
- ½ Small Yellow Onion (minced)
- 3 Garlic Cloves (minced)
- 2 cups Carrots (finely grated)
- 42g Salt
- ½ tsp Ground Coriander
- ½ tsp Ground Cumin
- 1 tsp Urfa Pepper
- 3 tbsp All Purpose Flour
- 1 cup Milk
- 2 tbsp Parsley (minced)
- 3 Eggs
- 3 tbsp Water
- 1½ Cups Goldfish or Cheez Its Crackers (finely ground)
- 2 cups Yellow Onion (julienned)
- 1 cup Garbanzo Flour
- 2 Serrano Chiles (minced)
- 1 tsp Ginger (microplaned)
- 2 tbsp Cilantro Leaves (minced)
- 2 tbsp Rice Flour
- ¼ tsp Turmeric
- ⅓ tsp Asafoetida
- ½ tsp Ajwain Seeds (optional)
- Vegetable Oil (for frying)
- 150g Molasses Bread (dried out and toasted)
- 1 tsp Instant Coffee
- 2 tsp Chinese Five Spice
- 500g Toasted Almond Flour
- 150g Black Olives
- 5g Onion Ash
- 4 Carrot Tops
- 8 oz Demi Glace Sauce (recipe not included)

Appease your inner rabbit and bring duck season to your dinner table with this Warner Bros. Discovery inspired dish. Watching Warner Brothers cartoons was a household ritual for chef Claudette's family, and also helped them learn English as they immigrated to the States, sparking the inspiration for this dish. Onion bhaji tumbleweeds set the stage for wily hijinks as "carrot" croquettes sprout from chocolate coffee-based "soil." Finishing off with a seared duck breast smoked in coffee cascara and topped with a duck demi-glace, this tasty mirage is a well-rounded reminder of childhood whimsy.

Directions

Step 1 Overnight Cured Duck

- 6 Duck Breasts
- Salt (enough to heavily cover)

Score duck breast into small squares and massage salt into the skin. Allow to rest uncovered overnight (or around 8 hours).

Step 2 “Carrot” Croquettes

- | | |
|--|---|
| <ul style="list-style-type: none"> 6 Tbsp salted butter ½ Small Yellow Onion (minced) 3 Garlic Cloves (minced) 2 cups Carrots (finely grated) ½ tsp Salt ½ tsp Ground Coriander ½ tsp Ground Cumin 1 tsp Urfa Pepper | <ul style="list-style-type: none"> 3 tbsp All Purpose Flour 1 cup Milk 2 tbsp Parsley (minced) 3 Eggs (yolk and white separated) 3 tbsp Water 1½ Cups Goldfish or Cheez Its Crackers (finely ground for breading, save some for after frying) |
|--|---|

Melt 4 tbsp of butter in a large pan over medium-high heat and add onion, garlic, carrot and spices. Saute until the vegetables are soft and translucent and add remaining 2 tablespoons butter. When butter has melted, stir in the flour, coating vegetables well.

Remove the pan from the stove and mix in the milk and parsley. Return the pot to the stove on medium-low heat and cook the mixture, stirring constantly until thickened.

Separate egg yolks and whites, place egg whites in a bowl and cover, place in the refrigerator until needed.

Tools

Steam Basket

Mandoline

Microplane

Add the egg yolks to the mixture and stir until the mixture bubbles. Spread the carrot mixture evenly on a baking sheet. Cover and chill. Once chilled, divide the cooled carrot mixture into 14 logs and roll into carrot shapes.

Froth the egg whites and bread the croquettes by dredging in the egg white and coating evenly in the finely ground cheese crackers. Fry and re-coat with crackers, sprinkle with salt.

Step 3 Tumbleweed Onion Bhaji

2 cups Yellow Onion (julienned)

1 cup Garbanzo Flour

2 Serrano Chiles (minced)

1 tsp Ginger (microplaned)

2 tbsp Cilantro Leaves (minced)

½ tsp Asafoetida

2 tbsp Rice Flour

¼ tsp Turmeric

¾ tsp Salt

½ tsp Ajwain Seeds (optional)

Vegetable Oil (for frying)

Batter

In a large bowl add all of the batter ingredients and mix using your hand. Massage the onions with your fingers while mixing so they release their moisture. You can leave the mixture for 5-10 minutes which gives the onions more time to release their moisture. If needed, add 1-2 tablespoons of water. You want a clumpy mixture to form (not a runny mixture).

Heat vegetable oil in a large frying pan (kadhai) over medium to high heat until it reaches 300°F. Once oil is hot, lower the heat to medium.

Use a small scoop (or your fingers) and drop the pakoras in the oil. Fry in batches of 4-6 to not over crowd the pan. Cook several minutes per side until the pakora is golden brown. Turn the pakoras to make sure they cook evenly.

Step 5 Smoked Duck Breasts

150g Molasses Bread (dried out and toasted)

1 tsp Instant Coffee

2 tsp Chinese Five Spice

500g Toasted Almond Flour

150g Black Olives

5g Onion Ash

5g Salt

Smoke duck in bamboo baskets with whole cinnamon, star anise, allspice, ginger - use a pot that fits the bamboo basket steamer ring - fill with water.

Line the bottom layer of the steaming basket with a parchment paper and add your smoking spices, add second layer of bamboo steamer basket - line with parchment and lay duck breast in one layer.

Cover with bamboo steamer lid and place the bamboo steamer over the stainless steel steamer ring that is over the pot. Turn on the stove and smoke the duck breast for 3-4 hrs. Adding water as necessary.

Step 6 Seared Duck Breast

6 Smoked Duck Breasts

Vegetable Oil (for frying)

Lightly coat pan with oil and set on medium heat. Sear the smoked duck skin side down for 5-6 mins until the skin is crisp and golden then flip the breast and continue to cook for another 8-10 mins for medium-rare (rosy in the middle), or longer if you want it cooked more. Let the duck rest for a 5 mins before slicing it to serve.

Step 5 Soil

150g Molasses Bread (dried out and toasted)	150g Black Olives
1 tsp Instant Coffee	5g Onion Ash
2 tsp Chinese Five Spice	5g Salt
500g Toasted Almond Flour	

Preheat oven to 200°F and spread black olives in an oven-safe dish, take out once dry. Use a food processor to pulse together all soil ingredients until a soil texture is achieved.

Step 6 Plating

“Carrot” Croquettes	Tumbleweed Onion Bhaji
Seared Duck Breast	Demi Glace
Soil	

Before plating use carrot tops to garnish carrot croquettes to look like mini carrots. Warm up demi glace sauce in a sauce pan on medium-low heat for a few minutes.

Place small piles of soil on plate and top with carrot croquettes to give the appearance of a growing carrot. Add tumbleweed onion bhaji and seared duck breast, finishing with a demi glace drizzle.

i'mPOSSIBLE

INSPIRED BY

PayPal (PYPL)

Flan Custard with Chocolate Cake and Caramel Sauce

Recipe By Claudette Zepeda



Photography by Johnny Miller

Ingredients

- 7 eggs (large)
- 1 Vanilla Bean (or 1 tbsp extract)
- 1½ tsp Vanilla Extract
- 1 tsp Chinese Five Spice
- 1 Tonka Bean (microplaned)
- 276 g All Purpose Flour
- 2 tsp Baking Powder
- 85 g Dutch Processed Cocoa Powder
- 450 g Dark Brown Sugar
- 1 cup Sugar
- 2 tbsp Corn Syrup
- ½ cup Water
- 1 can Evaporated Milk
- 1 can Condensed Milk
- 120 ml Milk
- 240 ml Coffee
- 112 g Salted Butter
- 120 ml Vegetable Oil
- 115 g Sour Cream
- 4 oz. Cream Cheese

Tools

- Pans for Bundt Minis
- Medium Pot
- Stand Mixer
- 2 Medium Bowls
- Whisk
- Spatula
- Strainer
- Brush
- Scoop or Ladle

PayPal helped people like chef Claudette do what they thought was impossible — venture out into their own business. Inspired by chef Claudette's first entrepreneurial experience, this take on choco-flan may seem daunting, but is as rewarding and impressive as its inspiration. Flan and chocolate cake is a seemingly impossible marriage of two cultural classics — a symbol of who chef Claudette is.

Directions

Step 1 Preparation

Preheat oven to 350°F.
Grease bundt mold pans with butter or nonstick spray, prepare the water bath by adding water into the roasting pan and placing molds into pans.

Step 2 Caramel

- 1 cup Sugar
- 2 tbsp Corn Syrup
- ½ cup Water

Heat water, sugar, and corn syrup in a medium pot over medium-high heat. Leave alone, without stirring, until the sugar begins to melt.
Once a deep amber color, pour into flan molds, quickly (but carefully) swirl the caramel around to coat the entire surface, as the caramel hardens as it cools down. Be sure to place molds back into the water bath.

Step 3 Flan Batter

- 1 can Evaporated Milk
- 1 can Condensed Milk
- 5 eggs
- 1 Vanilla Bean (or 1 tbsp extract)
- 4 oz. Cream Cheese
- 1 Tonka Bean (microplaned)

Blend all ingredients together, strain and set aside.

Step 3 Cake Batter

276 g All Purpose Flour	1½ tsp Vanilla Extract
85 g Dutch Processed Cocoa Powder	2 Eggs
2 tsp Baking Powder	115 g Sour Cream
112 g Salted Butter	120 ml Milk
120 ml Vegetable Oil	240 ml Coffee
450 g Dark Brown Sugar	1 tsp Chinese Five Spice

In two separate medium bowls, sift together dry ingredients and combine the wet ingredients. Set both bowls aside.

Using a mixer, cream together the brown sugar and butter on medium speed for about 3-5 minutes. Add the eggs into the butter mixture and blend together carefully on low speed. When blended, pour dry ingredient into wet in 3 rounds of mixing on a low speed. Occasionally scrape down the sides of the bowl until all dry ingredients are fully incorporated.

Step 3 Combining the Batter

Flan Batter
Cake Batter

Prepared Bundt Molds

Portion cake batter with scoop or ladle evenly in each pan, filling around ¼ way up.

In one area of the pan, pour flan batter steadily into the cake batter. Be careful when filing and transitioning molds into the oven not to shake too much or the batters will mix.

Cover the molds with a foil that's been sprayed with nonstick spray. Cook covered for 30 min, then remove foil and cook an additional 25 min. Check with a toothpick. If the toothpick doesn't come out clean, check again every 5 min after that until toothpick comes out clean.

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