

Recipe for Innovation



5 Innovative Recipes by Jean-Georges Vongerichten



Sungold Pizza

Inspired by:
**Constellation
Energy
(CEG)**

Squash Blossom
Sungold Tomato Pizza

Recipe by: Jean-Georges Vongerichten

Serves 1-2 **Prep Time** 20 minutes **Cook Time** 5 minutes

Ingredients

Sungold Sauce

- 10 tbsp Extra Virgin Olive Oil
- 2 cloves Garlic (germ removed, microplaned)
- 1 tsp Sea Salt
- 4 cup Sungold Tomatoes

Pizza Assembly

- 1 Serving of Pizza Dough
- 2 tsp Extra Virgin Olive Oil
- ¼ cup Sungold Sauce
- 4 tsp Ricotta Cheese
- 3 Large Squash Blossoms (stamen and stem removed)
- 2 tbsp Assorted Market Squash, sliced thin (green, goldbar striped and patty pan preferred)
- 2 tbsp Mozzarella Cheese

Plating

- 1 Summer or Winter Black Truffle (optional)
- 1 Lemon Zest
- High-Quality Sea Salt (to finish)
- Chili Flakes (to finish)

Tools

- Blender (Vitamix if possible)
- Ladle
- Pizza Pan
- Pizza Wheel/ Cutter



Inspired by Constellation Energy, one of the leaders in alternative and clean energy innovations, this is a pizza powered by the sun. Shimmering Sungold tomato sauce flickers underneath streaking rays of delicate squash blossoms and market squash, anchored down by the cool creaminess of fresh ricotta and mozzarella. Topped with shaved black truffle and chili flakes, Sungold Pizza is an edible work of art seemingly plucked straight from an impressionist painting.

Sungold Sauce

- 1 To a Vitamix blender, add the olive oil, garlic, salt and tomatoes and blend on high until emulsified and smooth.

Pizza Assembly

- 1 Make the pizza dough using your preferred recipe. Stretch the dough and drizzle with extra virgin olive oil.

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Sungold Pizza (cont.)

- 2** Ladle the Sungold sauce in the center and spread outwards in a circular motion. Add 8 dollops of ricotta evenly around. Cover the entire surface of the pizza with squash slices, then butterflied squash blossoms (top of flower facing outwards). Sprinkle mozzarella over the pie evenly.
- 3** Bake at 400°F until done, about 5 minutes.

Plating

- 1** Remove the pizza from the oven and lightly season with sea salt and red chili flakes and olive oil to shine.
- 2** Finish with a microplane slice of fresh summer (or winter) black truffle (optional) and lemon zest. 🍷

Pepper Lobster

Inspired by:
**Keurig Dr. Pepper
(KDP)**

Kombu Lobster with
Four Pepper Stir Fry

Recipe by: Jean-Georges Vongerichten

Serves 1 **Prep Time** 30 minutes **Cook Time** 10 minutes

Ingredients

Kombu Brine

- 1 liter Water
- 50g or 5 sheets of Kombu
- ¼ cup of Salt

Seasoning Mix

- 1 cup Kombu Brine
- 1 cup Soy Sauce
- 5½tbsp Oyster Sauce

Marinade

- 2 cups Lite Soy Sauce
- 1 clove of Garlic (germ removed)
- 6½tbsp Fresh Ginger (peeled and sliced ¼ inch thick)
- 2¼tsp Sichuan Peppercorn (finely ground)

Lobster

- 1½ lb Lobster (removed from shell)
- 1 tbsp Marinade
- Flour (for dredging)

Stir Fry

- 2 tbsp Chili Oil
- ¼ tsp Sichuan Peppercorn
- 1 clove Garlic (germ removed, sliced 3 mm thick)

- ½ Medium Sized Onion (diced into 1½ inch pieces)
- 10 g Red Finger Chili (seeded, sliced into 2 mm thick rondelles)
- 1 tbsp Seasoning Mix

Plating

- 1 Green Scallion (sliced thin)
- 2 tsp Toasted Sesame Seeds

Tools

- Large Pot
- Blender
- Wok



Just as Keurig Dr. Pepper continues to innovate with new flavors, Pepper Lobster is a richly layered explosion of taste. Beautifully tender Maine lobster soaks up the rich umami of the kombu-soy brine and earthy heat of Sichuan marinade before being stir-fried with dried and fresh peppers alike. Four different kinds of chillies and peppers open your palate as you cook, allowing all the layered heat and flavors to shine. Finished off with fresh scallions and toasted sesame seeds, this recipe is a love letter to pepper — in all its forms.

Kombu Brine

- 1 Place water and kombu in a pot on the stove and bring to a boil. Once boiling, add the salt and stir until it dissolves. Let the brine cool and set aside in the fridge until needed.

Seasoning Mix

- 1 Combine in a bowl and mix well. Set aside in the fridge.

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Pepper Lobster (Cont.)

Marinade

- 1 Place all ingredients in a blender and blend together until smooth. Set the marinade aside.

Lobster

- 1 Place the lobster meat in a small mixing bowl and pour the marinade over top. Toss to coat the lobster evenly and set aside for at least 5 minutes. After marinating, dredge the lobster through the flour, tossing to coat evenly. Shake off excess and set aside to fry.
- 2 Heat the oil in a pot and fry the lobster until golden brown. Remove from oil and set aside on a cooling rack with a towel-lined tray underneath. Set aside.

Stir Fry

- 1 In a wok, combine the chili oil and Sichuan pepper and heat until fragrant.
- 2 Add the garlic, onion and red finger chili peppers and proceed to stir-fry until the onions slightly char, tossing or stirring often.
- 3 Add the lobster and seasoning mix and continue to stir-fry until dry. Add the dried chillies and mix well.

Plating

- 1 Spoon into a bowl and scatter with scallions and sesame seeds. 🍴

The Market Burger

Inspired by:
Costco
(COST)

Shrimp Burger with
Sriracha-Lime Mayo

Recipe by: Jean-Georges Vongerichten

Serves 1 Prep Time 35 minutes Cook Time 20 minutes

Ingredients

Mayo Base

- 1 cup Kewpie Mayonnaise
- 2½tbsp Fresh Lime Juice
- 6½tbsp Fresh Ginger (grated on medium grater side)
- 3 tbsp Sriracha
- 6 tbsp Scallions (sliced very thin)

Shrimp Burger

- 16-20 Shrimp (peeled and deveined)
- Salt and pepper (to taste)

Plating

- 1 Sesame Seed Burger Bun (Martin's preferred)
- 1 Persian Cucumber (sliced ¼ inch thick)
- 2-3 Large Shiso Leaves
- 1 Lime Zest
- Mayo (for bun)
- Salt and Pepper (to taste)

Tools

- Round Disc
- Griddle
- Microplane



Inspired by Costco, which provides access to premium ingredients from across the globe at palatable prices, and NYC's Fulton Fish Market, which did the same for chefs, The Market Burger is tangible evidence of how accessibility feeds innovation. Sriracha-lime mayo tops a tender shrimp patty seared to golden-brown perfection. Resting on a citrusy bed of shiso leaves, fresh cucumbers and a fluffy sesame potato bun, The Market Burger is a global spin on a classic American burger.

Mayo Base

- 1 Combine all ingredients together, mixing well. Set aside. Add scallions just before serving.

Shrimp Burger

- 1 Place the shrimp in a food processor or blender and lightly pulse, keeping it chunky.
- 2 Flatten shrimp into a round disc to form a patty and season with salt and pepper.

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The Market Burger (Cont.)

- 3** Oil a hot griddle with grapeseed oil and smash patty down. When the bottom is well caramelized, turn over and smash again until caramelized and cooked through, cooking about 4-5 minutes per side.

Plating

- 1** Griddle bun until toasted. Spoon mayo onto each side of the bun and shingle cucumbers on the bottom bun.
- 2** Place burger on top; microplane lime zest over burger and top with shiso leaves, then top bun. Serve with fries. 🍷

Popcorn Mushrooms

Inspired by:
**Netflix
(NFLX)**

Fried Mushrooms with
Urfa Black Tahini and
Chili Kumquat Honey

Recipe by: Jean-Georges Vongerichten

Serves 1 Prep Time 20 minutes Cook Time 8 minutes

Ingredients

Cornmeal Crust

1¼ cup Fine Yellow
Corn Flour

2 tsp Sea Salt

Black Tahini

6¾tbsp Black Tahini

3¼tbsp EVOO

1¼ tsp Sea Salt

3½tbsp Lemon Juice

1 tbsp Urfa Chili

¼ cup Ice

Honey

14 tbsp Honey

1 Thai Chili
(finely sliced)

1 Yuzu or Meyer
Lemon Zest

5¼tbsp Calamansi
or Kumquat
(thinly sliced)

5½tsp Turmeric

Wet Batter Base Mix

8 cups AP flour

4½tsp Turmeric

4¼tsp Green Peppercorn
(ground)

2½tsp Sea Salt

Wet Batter

¾ cup Wet Batter
Base Mix

1 Cold Sake Style
Saison Beer

Frying Mushrooms

5-6 pieces preferred
mushrooms

Wet Mix

Cornmeal Crust

Salt and Pepper
(to taste)

Oil (for frying)

Plating

½ oz Black Tahini

1 tbsp Honey

1 pinch scallions

1 fat pinch Togarashi

1 Lime Slice

Tools

Blender

Whisk



Inspired by Netflix, who reinvented how we consume entertainment, Popcorn Mushrooms exemplify the revitalization of sustainable, plant-based eating. Cornmeal-crusting mushrooms are dipped in sake saison batter and fried until crispy and golden-brown. Drizzled with Urfa-spiced black tahini and fresh Thai chili kumquat honey, this dish is an elevated take on a showtime snacking favorite.

Cornmeal Crust

1 Mix together and set aside.

Black Tahini

1 Combine ingredients in a blender and blend until smooth. Reserve in the fridge.

Honey

1 Mix together and reserve. Make fresh 1-2 hours before serving.

Popcorn Mushrooms (Cont.)

Wet Batter

- 1 Whisk together.

Frying Mushrooms

- 1 Place mushrooms in the wet mix, followed by cornmeal. Place in the hot oil and fry until golden, about 5-6 minutes.
- 2 Remove and transfer to a paper towel, seasoning with salt and pepper while still hot.

Plating

- 1 Place black tahini in two dollops on the plate, setting the fried mushrooms neatly on top. Top with scallions, honey and togarashi. Serve with a lime slice and enjoy. 🍷

Cookie Business

Inspired by:
Mondelez
(MDLZ)

Banana Poppy
Seed Cookie

Recipe by: Jean-Georges Vongerichten

Serving 15 cookies **Bake Time** 15-16 minutes

Ingredients

Dry Ingredients

- 660g AP Flour
- 200g Banana Powder
- 240g Freeze Dried Bananas (chopped)
- 14 g Poppy Seeds
- 7 g Baking Soda
- 4 g Salt

Wet Ingredients

- 454g Unsalted Butter, Room Temperature
- 400g Light Brown Sugar
- 300g Granulated Sugar
- 100g Whole Eggs
- 40g Yolks
- 24 g Vanilla Extract

Baking

- 4 Ripe Bananas (peeled, cut into 4) (see instructions)

Plating

- 3 Sheets Gold Leaf

Tools

- Mixer
- Cookie Tray



Inspired by Mondelez, whose collection of innovative snack brands is the epitome of a kid's dream pantry, Cookie Business is an ode to childhood memories. Freeze-dried bananas make a banana flour that gives a not-too-sweet depth to the base flavor of the cookie. Baked with a caramelized banana on top and finished off with glittering pieces of gold leaf, this cookie is rich with youthful sweetness.

Dry Ingredients

- 1 Preheat the oven to 350°F, fan 3.
- 2 In a bowl, combine flour, poppy seeds, baking soda, salt, banana powder and freeze-dried bananas. Set aside.

Wet Ingredients

- 1 In a separate mixing bowl, lightly beat the butter until creamy. Add both sugars and beat until light and fluffy.

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Cookie Business (Cont.)

- 2 Add the whole eggs, yolks and vanilla and beat again on medium speed until fully incorporated.
- 3 Add the remaining dry ingredients to the bowl $\frac{1}{3}$ at a time and mix until completely combined.

Baking

- 1 Caramelized banana slices: slice in half lengthways and then into four; one banana should yield four 3-inch-long pieces; sprinkle with sugar and caramelize with a blowtorch until light golden brown.
- 2 Form dough into 120g balls. Top with caramelized bananas and bake for 12-15 minutes.

Plating

- 1 When cool, garnish each cookie with half a sheet of gold leaf and enjoy. ☺

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