

Recipe for Innovation

5 innovative recipes

Kristen Kish



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That Phyllo Feeling

INSPIRED BY

Meta (META)

Baked Apple Phyllo Tart, Caramel Sauce, Liquid Nitrogen Vanilla Ice Cream

Recipe By Kristen Kish



Photography by Luc Decker

Ingredients

5 Granny Smith Apples (about 10 oz)

½ tbsp Lemon Juice

6 Sheets Phyllo Dough

5 Eggs

12 tbsp Unsalted Butter

2 cups Heavy Cream

1½ cups Whole Milk

¾ cup Light Brown Sugar

1 tbsp Powdered Sugar

½ tsp Vanilla Extract

¼ tsp Flaked Sea Salt

1 Vanilla Bean

Salt (pinch)

Tools

Stand Mixer

Small Saucepan

7-inch (2-inch tall) Cake Pan

Pastry Brush

Whisk

The sizzling of whisking a piping hot caramel, the thumping of a stand mixer as it trudges through nitrogen-frozen vanilla custard, the crunch of a finished phyllo crust. You eat with your eyes, but in this recipe, you'll cook with your ears. First coined in a Facebook group, Autonomous Sensory Meridian Response (ASMR) and viral experimentations with sound are among the social media and tech innovations that Meta's played a role in. A rich caramel sauce coats freshly tart apples as they sit nestled in delicate layers of phyllo. Finished off with liquid nitrogen-made vanilla ice cream and a drizzle more of sweet caramel, That Phyllo Feeling is an innovative slice of home.

Directions

Step 1 Apple Caramel Tart

6 Sheets Phyllo Dough (cut in half)

12 tbsp Unsalted Butter (divided as 4 tbsp and 8 tbsp, cut into 1 tbsp pieces for melting)

¾ cup Light Brown Sugar (lightly packed)

½ cup Heavy Cream (room temperature)

½ tsp Vanilla Extract

¼ tsp Flaked Sea Salt

5 Granny Smith Apples (peeled, cored, quartered, and sliced into ¼" thick slices and tossed with ½ tbsp lemon juice)

Preheat the oven to 325°F.

In a small saucepan over medium-low heat, gently melt 4 tbsp butter. Add brown sugar and whisk to combine. Increase heat to medium-high and continue whisking until mixture begins bubbling. Continue cooking until sugar dissolves, about 2-3 minutes. Carefully and slowly add heavy cream. Whisk together to form sauce. Reduce heat to low. Add vanilla extract and sea salt. Simmer, allowing salt to dissolve, about 1-2 minutes. Remove from heat and cool slightly.

Pour ½ sauce (about ½ cup) over the apples. Toss to combine.

Melt the remaining 8 tbsp butter. Lightly brush a 7-inch (2-inch tall) cake pan with butter. Add half a sheet of phyllo, press gently to fit into the cake pan, allowing phyllo to overhang. Brush lightly with butter. Repeat with another sheet of phyllo. Brush lightly with butter and add ⅓ of apple mixture. Repeat the process two more times, until the apple mixture is fully used.

Fold the overhanging phyllo on top of the tart. Gently crumple the last two half-sheets of phyllo and arrange on top so the surface of the tart is covered in crumpled phyllo. Brush top with butter.

Bake for approximately 1 hour 15 minutes, or until the top is golden brown and the center is cooked through. Use a cake tester to test center. Time will depend on your oven, start checking on it frequently after an hour. If the top is browning too quickly, cover loosely with foil.

Step 2 Liquid Nitrogen Ice Cream

1½ cups Heavy Cream

1½ cups Whole Milk

5 Egg Yolks

1 Vanilla Bean (scraped, save pod)

Pinch of Salt

3 liters of Liquid Nitrogen

Bring cream and milk to a boil with vanilla seeds, vanilla pod and salt.

Whisk together egg yolks and sugar until light and airy.

Temper eggs by slowly pouring a small portion of hot mixture into eggs, whisking as you add. Pour the eggs into the saucepan on low, bringing it to a nappe consistency (just thick enough to coat the back of a spoon), stirring constantly.

Immediately strain mixture into a fine mesh strainer over a bowl resting in an ice bath. Put mixture into an airtight container until completely chilled, preferably overnight.

After chilling, put the custard base into a stand mixer with a paddle attachment. Carefully pour liquid nitrogen in until a creamy soft serve consistency is achieved. Then add more liquid nitrogen until frozen to desired consistency, similar to a firm soft soft.

Note: you may not need all the liquid nitrogen. Transfer to the freezer until ready to serve.

Step 3 Plating

Apple Caramel Tart

Liquid Nitrogen Ice Cream

1 tbsp Powdered Sugar

Homemade Caramel Sauce

Dust the top of the tart with powdered sugar. Cut and serve slices with remaining caramel sauce and scoop of ice cream.

Food Processor

INSPIRED BY

Intel (INTC)

Homemade Pasta, Vegetable Bolognese, with Whipped Goat Cheese

Recipe By Kristen Kish



Photography by Luc Decker

Ingredients

- 10 Large Eggs
- 4 oz Goat Cheese
- ½ cup Parmesan Cheese (more for garnish)
- 1 Small Red Onion
- 3 Medium Carrots
- 1 Large White Sweet Potato
- 3 Roma Tomatoes
- 1lb Shiitake Mushrooms (or your favorite)
- 2+ Cloves of Garlic
- 3 Sprigs of Basil (more for garnish)
- 1 Sprig Fresh Rosemary (sub 1 tsp dried)
- 2 tsp Fresh Thyme (sub 1 tsp dried)
- 1 tbsp Tomato Paste
- 2 cups All-Purpose Flour
- Semolina Flour (for coating pasta)
- Kosher Salt (to taste)
- Black Pepper (to taste)
- Chili Flakes (to taste)
- Red Wine Vinegar (to taste)
- ½ cup Dry White Wine
- ¼ cup Olive Oil
- 2 tbsp butter

Tools

- Food Processor
- Pasta Extruder (Rigatoni)
- Large Dutch Oven

Give yourself and your chef's knife a night off with Food Processor. Just like Intel's processing chips, which have made complex tasks faster across all industries, this dish lets you kick back a bit and enjoy a homemade bolognese pasta with just a few button presses. Goat cheese melts into a hearty vegetable bolognese and gives a rich coating of flavor to the homemade pasta, making every bite an elevated take on a dinnertime staple from Chef Kristen's childhood.

Directions

Step 1 Bolognese

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|--|---|
| ¼ cup Olive Oil (more if needed) | 2 tsp Fresh Thyme (finely chopped, sub 1 tsp dried) |
| 1 Small Red Onion (diced) | 3 Roma Tomatoes (blended) |
| 1 lb Shiitake Mushrooms | 1½ cups Water (more if needed) |
| 1 Large White Sweet Potato (peeled) | 3 Sprigs of Basil |
| 1 tbsp Garlic (finely minced) | ½ cup Parmesan Cheese (grated) |
| 1 tbsp Tomato Paste | Kosher Salt (to taste) |
| ½ cup Dry White Wine | Black Pepper (to taste) |
| 3 Medium Carrots | Chili Flakes (to taste) |
| 1 Sprig Fresh Rosemary (finely chopped, sub 1 tsp dried) | Red Wine Vinegar (to taste) |

Using a food processor with the shredding attachment, separately shred the mushrooms, carrots and sweet potatoes, keeping them separate after shredding.

Place a large dutch oven over medium-high heat with the olive oil. Add the red onions, seasoning with salt, and cook for 1-2 minutes until translucent.

Once onions are translucent, add the mushrooms and stir, allowing them to cook for 2-4 minutes. The sizzling is water being cooked out of the mushrooms.

Add the minced garlic and stir thoroughly, preventing the garlic from burning. Cook for another 5 minutes as the onions continue to caramelize and the mushrooms cook down.

Add the rosemary and thyme. Make a small well in the middle of the pot, add the tomato paste in the center of the well, cook it in oil (if you do not see oil in the well, add a little before adding tomato paste). Cook for another few minutes until caramelized, stirring constantly.

Add the carrots and stir to combine. If vegetables begin to stick to the pan, add a touch more oil and continue cooking for a few minutes.

Add the sweet potato and stir to combine. Add the white wine and continue cooking until the wine is gone. Add blended tomatoes and reduce slightly, about 1-2 minutes.

Add the basil and water to the pot, enough to cover the vegetables. Add salt and chili flakes to taste. Add parmesan cheese and simmer for another 20-30 minutes, cooking the vegetables so they still have a nice bite. If the sauce sticks to the bottom, add a little water as the sauce simmers. The sauce should have a chili-like consistency when finished.

Add 1-2 teaspoons of vinegar, to taste.

Step 2 Rigatoni

8 Large Egg Yolks

2 Large Whole Eggs

2 tbsp Butter

Semolina Flour (for coating pasta)

2 cups All-Purpose Flour (more if needed)

½ cup Parmesan Cheese

Add the egg yolks and whole eggs to a food processor fitted with the blade attachment. Pulse to combine. Add all-purpose flour and pulse until combined, stopping to scrape down the sides as needed. Pulse until a homogeneous mixture has formed. Tilt the mixture onto a clean work surface and knead until smooth. Wrap the dough in plastic and refrigerate for 30 minutes to 1 hour to rest.

Using a pasta extruder with a rigatoni attachment, extrude the pasta into rigatoni shapes, tossing in semolina flour as needed to prevent sticking.

When ready, cook pasta until al dente. Transfer to large saute pan with a generous amount of bolognese. Add butter and parmesan cheese.

Step 3 Plating

Using a food processor with the blade attachment, blend the goat cheese and a pinch of salt until smooth. Add a scoop of goat cheese into each bowl.

Arrange sauced pasta around the goat cheese. Garnish with additional cheese and torn basil leaves.

The Cloud

INSPIRED BY

Adobe (ADBE)

Pavlova with Pistachio Cream, Vanilla Cream, and Raspberries

Recipe By Kristen Kish



Photography by Luc Decker

Ingredients

- 2 Pints Raspberries
- 6 Eggs
- 1 cup Unsweetened Soy Milk
- 1 cup Heavy Cream
- 3 cups Unsweetened Whipped Cream
- 1½ cups Castor Sugar
- 2 tbsp Powdered Sugar
- 3 tsp Cornstarch
- 2 tsp White Vinegar
- 1 tsp Vanilla Bean Paste
- 1 tbsp Pistachio Paste
- 2 Sheets Gelatin
- 2 Small Gold Leaf Squares
- 1 tsp Rose Water
- Kosher Salt (to taste)

Tools

- Mixer with Whisk Attachment
- iSi Nitro (whipped cream dispenser)
- iSi Nitrous Oxide Charger
- Sheet Tray
- Small Pot
- Immersion Blender

This innovative spin on a classic pavlova will send your tastebuds sky-high — inspired by Adobe, whose suite lets you pull creativity and innovation from anywhere you can find it, in any way it comes to you. For Chef Kristen and The Cloud, that inspiration includes an Australian river with her wife and light and sweet pavlova. Fresh raspberries rest atop pistachio whipped cream in this innovative spin on the classic meringue dessert. Finished off with flakes of gold leaf and crunchy pistachio bits, The Cloud is an edible work of art.

Directions

Step 1 Meringue

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|---------------------------------|--------------------------|
| 6 Egg Whites (room temperature) | 2 tsp White Vinegar |
| 1½ cups Castor Sugar | 1 tsp Vanilla Bean Paste |
| 3 tsp Cornstarch | |

Preheat the oven to 300°F.

In a mixer with a whisk attachment, add egg whites. Start on medium speed and allow whites to get frothy. Add in sugar a few tablespoons at a time until incorporated. Increase speed to high and whip to medium peaks.

Add cornstarch and whip until combined. Add vinegar and vanilla, continuing to whip until stiff peaks form. Be sure not to over whip.

Prepare a sheet tray with parchment paper, lightly coating with nonstick spray. Spoon the meringue onto the tray, making a round shape approx. 10 inches in diameter.

Place meringue in oven and bake for 10 minutes. Change oven temperature to 250°F and continue baking for 1 hour 30 minutes. Turn off the oven, without opening the door, and let sit for another 2 hours.

Remove meringue and let sit at room temperature in a low humidity place until ready to serve.

Step 2 Pistachio Mousse

1 cup Heavy Cream	2 sheets Gelatin (bloomed)
1 cup Unsweetened Soy Milk	1 tsp Rose Water
1 tbsp Pistachio Paste	Kosher Salt (to taste)

In a small pot, gently heat cream and soy milk. Add pistachio paste, rose water and salt, blending until smooth with an immersion blender. Add kosher salt to taste.

Add in gelatin and whisk by hand until fully melted. Strain then transfer to a refrigerator to chill completely.

Step 3 Plating

Meringue	3 cups Unsweetened Whipped Cream
Pistachio Mousse	2 pints Raspberries
2 tbsp Powdered Sugar	20 small Gold Leaf Squares

Place pistachio mousse into an ISI with a nitrous oxide charger. Charge 1-2 times or until liquid disperses a mousse-like texture.

Dust the meringue with powdered sugar. Pipe dollops of the pistachio mousse onto the meringue, followed by the whipped cream.

Garnish with raspberries and gold leaf. Serve immediately.

The Rice Connection

INSPIRED BY
Cisco (CSCO)

**Crispy Rice, Egg Yolk Custard,
Crab, and Bacon**

Recipe By Kristen Kish



Photography by Luc Decker

Ingredients

½ of an English Cucumber
3 Scallions
12 sprigs of Cilantro
1 Lemon
12 Eggs
8 tbsp Clarified Butter or Ghee
8 oz Jumbo Lump Crab Meat
4 oz Bacon Lardons
2 cups Sushi Rice
1 tbsp Rice Vinegar
Kosher Salt (to taste)
Black Pepper (to taste)

Tools

Half-pint Deli Cups or Ring Molds
Immersion Circulator
Vacuum Sealer
Mandolin
Sauté Pan

Inspired by Cisco, whose communications technology keeps us all connected, The Rice Connection is further proof of the incredible things that come when cultures come together. For Chef Kristen, nothing ties the world's culinary cultures together like rice. Molded crispy rice serves as the base for this dish as it soaks in flavors from lump crab and rendered bacon. With a jammy egg yolk custard to top it all off, The Rice Connection is a beautifully innovative marriage of textures, flavors and cultures.

Directions

Step 1 Crispy Rice

2 cups Sushi Rice	1 tbsp Rice Vinegar
3 cups Water	Kosher Salt (to taste)

Cook rice using a rice cooker according to package directions.

Once cooked and cool enough to handle (but not cold), divide cooked rice into four lightly sprayed half-pint deli cups or ring molds with oil spray, pressing evenly. If you don't have ring molds or deli cups, free form patties with your hands, slightly dampened with water. Cover and refrigerate until ready to serve.

Step 2 Egg Yolk Custard

12 Egg Yolks	4 oz Bacon Lardons (rendered until crispy)
8 tbsp Clarified Butter or Ghee	White Pepper (to taste)
8 oz Jumbo Lump Crab Meat	

With an immersion circulator, bring a water bath to 147°F.

In a bowl, whisk to combine egg yolks and white pepper, taking care not to incorporate air. Transfer mixture to a vacuum seal bag and seal using vacuum sealer.

Add sealed mixture to the water bath and cook for 5 hours, massaging every 30 minutes to ensure even cooking. The mixture is done when it firmly holds its shape while being pressed.

Once done, submerge in an ice bath and refrigerate until ready to serve.

Step 3 Plating

Crispy Rice

Egg Yolk Custard

½ of an English Cucumber
(thinly sliced on mandolin)

4 Lemon Wedges

3 Scallions (green part only cut on an angle,
soaked in ice water)

12 Sprigs of Cilantro (2 inches of stem left on)

Freshly Ground Black Pepper (to taste)

Submerge the egg custard in the water bath until warm.

Over medium-high heat, add enough clarified butter (not all set aside) to pool slightly in the bottom of a sauté pan. Add rice cakes and season with salt.

Cook on one side until rice is crisped, the kernels are slightly puffed and golden. Baste some butter a few times over the visible part of the rice.

In a separate sauté pan, heat a little more clarified butter. Add the crisped bacon and cook until warmed through, about 2 minutes.

Spoon the crab and bacon mixture between 4 bowls. Place a crispy rice cake crispy side up on top.

Garnish with a dollop of egg yolk custard, cucumbers, cilantro sprigs, fresh black pepper and scallions. Place a lemon wedge on the side.

Crumbs & Caviar

INSPIRED BY

PepsiCo Inc. (PEP)

**Caramelized Onion Dip,
Potato Chips, and Caviar**

Recipe By Kristen Kish



Photography by Luc Decker

Ingredients

- Black Sturgeon Caviar** (or your favorite)
- 2 Large Parsnips**
- 2 Large Yellow Onions**
- 2 lbs Russet Potatoes**
- 2 tbsp Chopped Chives**
- 1 Lemon** (for zest)
- ½ cup Mascarpone Cheese**
- ¼ cup Crème Fraîche**
- 1 tbsp Whole-Grain Mustard**
- ½ tsp Baking Soda**
- 2 tbsp Grapeseed** (or other neutral oil)
- Canola Oil** (for frying)
- Kosher Salt** (to taste)
- Fine Sea Salt** (to taste)
- Fresh Black Pepper** (to taste)

Tools

- Large Skillet**
- Blender**
- Mixing Bowl**
- Serving Dish**
- Large Pot**

Sometimes even the smallest traditions can be just as innovative as invention. Inspired by the innovative pantry collection of PepsiCo, which holds some of the most well-known snacks, Crumbs and Caviar spins the American staple of potato chips and french onion dip on its head. Caviar adds an elevated and decadent layer to the rich savoriness of homemade french onion dip and crispy potato chips. Coupled with the crumb collection method of Chef Kristen’s grandmother, Crumbs and Caviar brings innovation to low-key snacking.

Directions

Step 1 Onion Dip

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| 2 Large Parsnips (peeled and largely diced) | 1-2 tbsp Water |
| 2 Tbsp Grapeseed or Other Neutral Oil | ¼ cup Crème Fraîche |
| Kosher Salt (to taste) | Zest of 1 Lemon |
| Fresh Black Pepper (to taste) | 1 tbsp Whole-Grain Mustard |
| 2 Large Yellow Onions (halved and sliced) | 2 tbsp Chopped Chives |
| ½ cup Mascarpone Cheese | |

Preheat the oven to 400°F.

In a large skillet over medium-high heat, heat 1-2 tablespoons of grapeseed oil until it begins to shimmer. Add the onions and a pinch of salt, sweating them until the liquid begins to cook out and the onions are tender. Reduce heat to low and slowly caramelize, stirring occasionally, until dark amber in color, about 40 minutes to 1 hour. Let cool slightly.

Once cooled, transfer onions to a cutting board and chop until you have about a half cup. Set aside.

Toss parsnips in oil and season with salt. Roast in the oven until very tender, about 20-25 minutes. Remove from the oven and set aside to cool slightly.

While the parsnips are still warm, add to a blender with mascarpone and water and blend on high until smooth.

Scoop mixture into a bowl and fold in the onions, crème fraîche, lemon zest and mustard. Season with salt and pepper, to taste. Cover and chill in the refrigerator until ready to use.

Step 2 Chips

2 lbs Russet Potatoes

½ tsp Baking Soda

2 quarts Water

Canola Oil (for frying)

Fine Sea Salt (to taste)

Fresh Black Pepper (to taste)

In a large bowl, combine the water and baking soda.

Carefully slice potatoes on a mandolin lengthwise, and add to the water-baking soda mixture. Let soak for about an hour.

Bring oil to 350°F in a large pot.

Remove the sliced potatoes from the water and pat very dry, working in batches if necessary. Fry the potatoes until deeply golden brown, 2-3 minutes per batch. Season with fine sea salt and freshly ground black pepper.

Step 3 Plating

Chips

Onion Dip

Black Sturgeon Caviar

Transfer the onion dip to a serving dish and top with the chives. Serve with a generous portion of caviar and the potato chips.

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Autonomous Sensory Meridian Response (ASMR) a feeling of well-being combined with a tingling sensation in the scalp and down the back of the neck, as experienced by some people in response to a specific gentle stimulus, often a particular sound.

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