



THE WORLD'S PREMIER
CULINARY COLLEGE

THE CULINARY INSTITUTE OF AMERICA

Rich Products Recipe Booklet

**The Culinary Institute of America
Napa Valley, California**

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APPETIZERS

HUMMUS PARFAIT WITH PARTHA BREAD

Yield: 1 Portion

Ingredients	Amounts
Hummus	4 oz.
Cucumber, small diced	1 Tbsp.
Roma tomatoes, small diced	1 Tbsp.
Green onions, sliced bias	½ Tbsp.
Kalamata olives, chopped	½ Tbsp.
Feta cheese	2 Tbsp.
Rich's Partha Bread	1 ea.
Roasted Garlic Olive Oil	

Garnish

Celery leaf
Italian parsley
Radish slices
Cherry tomatoes
Toasted sesame seeds
Red wine vinaigrette

Method

1. Place Partha bread in oven to brown.
2. Place layer of hummus in bottom of parfait glass.
3. Layer diced cucumbers, diced tomatoes, green onions, and Kalamata olives.
4. Top with feta cheese, and small dollop of hummus to hold Partha chip of presentation.
5. Brush the browned Partha bread with roasted garlic olive oil, and cut into chips, 6 pieces.
6. Build plate with Hummus parfait, garnish plate with Partha chips and fresh garden salad topped with toasted sesame seeds.

Source: Rich's Products.

PEPPERONI & CHEESE SHAREABLE SKILLET

Yield: 1 Skillet, Serves 4 Shareable

Ingredients	Amounts
Rich's 7" Oven Rising Pizza Crust, thawed	1 ea.
Olive oil	1 Tbsp.
Mozzarella cheese	3 oz.
Parmesan cheese	2 Tbsp.
Pesto	1 Tbsp.
Red pepper flakes	1 tsp. + additional
Pepperoni, small diced	2 oz.
 <i>Garnish</i>	
Basil, chopped	1 Tbsp.
Italian Parsley, chopped	1 Tbsp.
Parmesan cheese	1 tsp.

Method

1. Thaw crust enough to be able to work enough.
2. Cut crust into small strips.
3. Tie strips of crust into knots and place in large bowl.
4. Drizzle knots with olive oil.
5. Add mozzarella cheese, parmesan cheese, pesto, red pepper flakes (if desired), and pepperoni to bowl.
6. Toss ingredients together to coat.
7. Season skillet with olive oil.
8. Place knots to fill skillet.
9. Bake at 375°F until golden brown.
10. Garnish with basil, Italian parsley, and parmesan.
11. Serve hot with a side of marinara sauce.

Source: Rich's Products.

TRAPIZZINO BREAD

Yield: 12 Portions

Ingredients	Amounts
Rich's 12x16 Sheeted Pizza Dough	2 ea.
Olive oil	as needed

Method

1. Thaw sheeted pizza dough overnight in the refrigerator.
2. Line a half sheet pan with parchment paper, and spray with pan spray.
3. Place one sheet of dough in lined sheet pan, spray lightly with water, and place the second sheet of dough directly on top of the first.
4. Cover the dough with sprayed plastic wrap, and place in a warm place to proof. When fully proofed, dough will completely fill sheet pan.
5. Using a bench scraper, cut dough into 12 squares, 3-by-4-inches. Then drizzle olive oil along the cuts.
6. Bake at 375°F until golden brown, and internal temperature is 200°F to 210°F.
7. Let cool, then break rolls apart.
8. Cut rolls diagonally, and then they can be pulled apart to form the pocket, and filled with your choice of fillings.

Source: Rich's Products.

FOCACCIA POCKETS

Yield: 12 Portions

Ingredients	Amounts
Rich's 12x16 Sheeted Pizza Dough	2 ea.
Olive oil	

Method

1. Place one sheet of pizza dough in lined sheet pan, spray lightly with water, and place the second sheet of dough directly on top of the first.
2. Thaw dough overnight in the refrigerator.
3. When ready to bake, cover the dough with sprayed plastic wrap, and place in a warm place to proof. When fully proofed, dough will completely fill sheet pan.
4. Using a bench scraper, cut dough into 12 squares. Drizzle olive oil along the cut lines. Bake at 375°F until golden brown, and internal temperature is 200-210°F.
5. Let cool, then break rolls apart.
6. Cut pockets diagonally, and pull apart to form the pocket.
7. Fill with your choice of fillings.

Source: Rich's Products.

SOUPS

NEW ENGLAND CLAM CHOWDER

Yield: 10 Portions

Ingredients	Amounts
Salt pork	¼ lb.
Butter	4 Tbsp.
Onion, large, diced	1 ea.
Celery, small diced	¾ cup
Garlic, minced	1 Tbsp.
Thyme	1 tsp.
Salt	as needed
Ground white pepper	1 tsp.
Bay leaves	2 ea.
All-purpose flour	½ cup
Clam juice	3 cups
Rich's Plant Based Cooking Cream	3 cups
Clams, chopped in juice	1 lb.
Russet Potatoes, peeled, cut into ½" cubes	2 lb.

Method

1. Set pot over medium-low heat. Render salt pork with butter, continuously stirring with browning.
2. Add onion, celery and garlic.
3. Add thyme, salt, pepper and bay leaves to the pot. Cook, stirring often, until onions are tender and translucent, 6 to 8 minutes.
4. Add the flour gradually, stirring continuously, until a thick paste forms. Stir and cook 3 to 4 minutes.
5. Increase the heat to medium and slowly add clam juice, ½ cup at a time, incorporating it until the mixture before adding more.
6. Add the Rich's Plant Based Cooking Cream and diced clams.
7. Add the Russet diced potatoes.
8. Increase the heat to medium-high and keep stirring, until the potatoes are tender.
9. Remove the larger portions of salt pork.
10. Discard the bay leaves before serving. Serve hot.

Source: Rich's Products.

ENTREES

PIZZA ROLLITINI (ITALIAN STREET FOOD)

Yield: 8 Roll-Ups

Ingredients	Amounts
Rich's Fresh n Ready Pizza Dough, 16"	1 ea.
Pesto	¼ cup
Roasted red peppers, sliced	½ cup
Genoa Salami, sliced thin	1/3 lb.
Capicola, sliced thin	1/3 lb.
Pepperoni slices	20 ea.
Provolone slices	10 ea.
Sesame seeds	¼ cup
Marinara	1 cup

Method

1. Thaw Fresh n Ready pizza dough.
2. Spread thin layer of pesto to cover dough.
3. Spread roasted peppers and cold cuts over dough
4. Spread sliced provolone cheese over other ingredients.
5. Use a pizza wheel to make eight even slices.
6. Starting from the center, roll each portion of the dough to the edge.
7. Arrange the roll-ups on cookie sheet.
8. Lightly spray or brush roll-ups with water, bringing moisture to back to dough.
9. Sprinkle sesame seeds on top of dough.
10. Bake at 370°F for 12 to 18 minutes in a conventional oven or at 450°F for 4 to 12 minutes in a conveyer style oven.
11. Serve hot with a side of marinara.

Source: Rich's Products.

QUICHE: SEASONAL GARDEN VEGETABLE

Yield: 1 Quiche, 6 Portions

Ingredients	Amounts
Potatoes, shredded	3 cups
Salt	as needed
Ground black pepper	as needed
Olive oil	2 Tbsp.
Tri-color Swiss Chard, cooked, chopped	2 cups
Grape tomatoes	¼ cup
Green onions	2 Tbsp.
Cheddar cheese, shredded	¼ cup
Rich's Savory Eggspedites Quiche mix	1 pt.

Method

1. Toss shredded potatoes with salt, pepper, and olive oil to coat.
2. Spread potatoes in a 9-inch pie pan. Use spoon to press potatoes into pan, spreading the crusts on to the sides.
3. Bake crust at 350°F for 12 minutes or until potatoes brown.
4. Add seasonal vegetables (Swiss chard, grape tomatoes, and green onions) of choice to crust.
5. Sprinkle with shredded cheddar cheese.
6. Pour Rich's Savory Eggspedites Quiche mix over vegetables and even out with spoon. Add enough quiche mix to cover filling to keep from burning.
7. Bake in oven at 350°F for 15 to 28 minutes, it varies on ingredients.
8. Use knife to check if custard is finished.
9. Slice and serve hot, or let cool and reheat as needed.

Source: Rich's Products.

COCONUT CHICKEN CURRY WITH ROTI FLATBREAD

Yield: 4 Portions

Ingredients	Amounts
Boneless Chicken Thighs	1 lb.
Garlic cloves, minced	3 ea.
Ginger, grated	2 tsp.
Coriander	1 tsp.
Salt	1 Tbsp.
Ground white pepper	1 tsp.
Vegetable oil	1 Tbsp.
Chicken Broth	4 cups
Coconut Milk	14 oz.
Red curry paste	3 Tbsp.
Light brown palm sugar	2 Tbsp.
Soy sauce	1 Tbsp.
Fish sauce	3 Tbsp.
Turmeric	1 tsp.
Cilantro leaves	as needed
Shallots, shaved	4 Tbsp.
Lime wedges	8 ea.
Roti Flatbread	4 ea.

Method

1. Trim and season boneless chicken thighs with garlic, ginger, coriander, salt and white pepper.
2. Heat vegetable oil in braising pan, sear chicken thighs, and cover with chicken broth.
3. Bring to a boil. Cover and bake at 350°F for 45 to 50 minutes. Remove from oven and cool, reserve cooking liquid.
4. Heat large skillet or wok on medium-high heat and add $\frac{3}{4}$ of the coconut milk, cook 5 to 6 minutes or until coconut milk starts to separate.
5. Add red curry paste and cook 2 minutes to develop flavor.
6. Add palm sugar, soy sauce, fish sauce, turmeric, remaining coconut milk, and braising liquid. Simmer 5 minutes then add shredded cooked chicken thighs.
7. Adjust consistency and seasoning and simmer 5 minutes.
8. Serve in warm bowls, garnish with cilantro leaves, shaved shallots and 2 lime wedges.
9. Serve warm Rich's Roti Flatbread on the side for dipping.

Source: Rich's Products.

SWEET POTATO AND JALAPEÑO SAVORY CUSTARD

Yield: 8 - 3 Ounce Portions

Ingredients	Amounts
Sweet potatoes, large	3 ea.
Rich's Premium Custard Base	16 oz.
Roasted jalapeño, chopped and seeded	2 ea.
Parchment paper cut into thin strips	
Cooking cream	8 oz.
Shallots, mined	1 oz.
Chives, minced	2 oz. + additional
Shrimp, grilled, 3 per plate	24 ea.
Red pepper, julienned	as needed

Method

1. Roast sweet potatoes and run through food mill until smooth.
2. Heat Rich's Premium Custard Base according to directions.
3. Add roasted sweet potato to heated custard base.
4. Add jalapeño to pot, blend mixture together.
5. Place parchment paper strips into the serving dishes to make removal easier.
6. Pour custard mixture into serving dishes and chill until set.
7. Heat cooking cream, add shallots and chives, and bring to a boil.
8. Remove chilled custard and place on plate.
9. Add grilled shrimp to plate and ladle shallots/chive sauce on to plate.
10. Garnish with red pepper strips and chives.

Source: Rich's Products.

DESSERTS

PINEAPPLE FLAMBÉ

Yield: 4 Portions

Ingredients	Amounts
Clarified butter	as needed
Pineapple slices, ½" thick	4 ea.
Rich's Premium Custard Base	8 oz.
Cinnamon sugar	8 oz.
Rum	4 oz.
Rich's Original On Top, 1 oz. per plate	4 oz.
Cinnamon	as needed
Vanilla Ice Cream, small scoop	4 ea.
Cannoli cookie	4 ea.

Method

1. Warm skillet over medium heat. Add clarified butter to melt.
2. Dip pineapple slice in Rich's Premium Custard Base, and then in cinnamon sugar.
3. Cook pineapple in butter until caramelized on both sides.
4. Deglaze pineapple with rum.
5. Place pineapple on plate, and drizzle remaining sauce over top on pineapple.
6. Garnish plate with On Top Topping, dust cinnamon, in a shaker, on On Top and plate cannoli cookie or any small crispy cookie into On Top.
7. Serve pineapple warm with a scoop of vanilla ice cream on top of pineapple.

Source: Rich's Products.

OLD FASHIONED TRIFLE WITH BITTERS INFUSED ON TOP

Yield: 4 Portions

Ingredients	Amounts
Rich's Premium Custard Base	1 qt.
Bourbon	¼ cup
Cherry Pie Filling	1 cup
On Top	1 bag
Bitters	as needed
Orange peel, garnish	4 ea.
Black cherry garnish	4 ea.

Method

1. In a large heavy bottom sauce pan, add ½ of the Rich's premium custard base, ½ of the bourbon and bring to a boil, simmer 2 minutes.
2. Fill Old Fashioned Glasses with later of the custard, about 1/3 of the glass, and place in the refrigerator to cool and set.
3. Prepare the remaining custard the same as in step #1.
4. Remove Old Fashioned Glasses with set custard, add ¼ cup of cherry pie filling and another layer of Custard in each glass. Place back in the refrigerator to set.
5. In a large bowl, add 1 bag of On Top and bitters to taste. Lightly whip together and transfer mixture into a disposable pastry bag, hold in refrigerator until ready to garnish.
6. Garnish each trifle with bitter infused On Top, orange peel and black cherry.

Source: Rich's Products.

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