GUSTO RECIPES

Enjoy these egg-inspired appetizers and desserts from our exclusive Gusto events, hosted by Latino Magazine and the American Egg Board. Featuring tasty recipes from talented chefs.

HUEVOS DIABLOS
EGG AND AVOCADO BREAKFAST CROSTINI
MINI BISCUIT BREAKFAST SANDWICHES WITH SPICY FRITTATA
SPANISH FLAN
TRES LECHE

NATHAN SEARS, EXECUTIVE CHEF
Chef Nathan graduated from the Cooking and Hospitality Institute of Chicago, and soon after worked under two of Chicago's pioneer Chefs - Tony Priolo and Andrew Zimmerman. He later found his way to the acclaimed restaurant Vie under Chef Paul Virant. During Chef Nathan's tenure at Vie as Chef de Cuisine, the restaurant garnered regional and national attention. Vie was recognized with a Michelin Star, noted as one of the Top 40 Restaurants in the USA by Gayot Restaurant Guide, and received Three Stars by Phil Vettel of the Chicago Tribune. Chef Sears is known for being instrumental in establishing the charcuterie program and teaching classes for the culinary community in Chicago. He is recognized in the city as the “Chef’s Chef.” After nearly 8 years at Vie, Chef Sears departed to create and partner as Executive Chef of The Radler, where the menu revolved around his love of fermenting, pickling, curing, smoking and bread making. He joins theWit to lead a team who shares the same passion as he does and be able to translate that to the plate.

TONI ROBERTS, EXECUTIVE PASTRY CHEF
Chef Toni is a graduate of the Culinary Institute of America in Hyde Park, New York. Chef Toni received a Jean Banchet Award for Culinary Excellence for Rising Star Pastry Chef, won the Best Dessert Menu award by Pastrycoop.com, and had her dessert selected by TimeOut Chicago as one of the "100 Best We Ate This Year." In her career, Chef Toni was privileged with the opportunity to assist Chef Marcus Samuelsson at the White House during his Guest Chef appearance for the Obama Administration's first State Dinner. Since leaving her role at C-House and joining theWit as Executive Pastry Chef, Chef Toni has represented theWit in multiple media events, making her one of the most sought after Pastry Chefs in the city. Currently, Chef Toni oversees all pastry operations at State and Lake Chicago Tavern and ROOF, as well as catering and weddings at theWit.
Huevos Diablos

INGREDIENTS
12 hard-boiled large EGGS
6 tablespoons minced fresh cilantro, divided
6 tablespoons mayonnaise
2 green onions, thinly sliced
¼ cup sour cream
1 jalapeño pepper, seeded and minced
1½ teaspoons grated lime peel
1 teaspoon ground cumin
⅛ teaspoon salt
⅛ teaspoon pepper

DIRECTIONS
1. CUT eggs in half lengthwise. Remove yolks, set whites aside. In a small bowl, mash yolks. Add 3 tablespoons cilantro, mayonnaise, onions, sour cream, jalapeño, lime peel, cumin, salt and pepper; mix well. Stuff or pipe into egg whites. Refrigerate until serving garnish with remaining cilantro.

Egg and Avocado Breakfast Crostini

INGREDIENTS
1 baguette loaf
Olive oil
3 EGGS
3 tablespoons milk or water
1 tablespoon butter
Salt and pepper
1 large avocado, peeled and pitted
1½ teaspoons lemon juice
¼ teaspoon salt
Chopped tomatoes
Shredded Parmesan cheese

DIRECTIONS
1. Lightly grease a baking sheet. Preheat oven to 350° F. Slice baguette into approximately 14-17 slices. Lay slices on baking sheet and brush tops with olive oil. Bake for about 5 minutes or until lightly browned and toasted.

2. In a small bowl, beat eggs and milk (or water, if using that instead), until blended. Heat a small skillet over low-medium heat and melt butter, allowing it to coat bottom of pan. Pour egg mixture into skillet. As eggs start to cook, push, pull and fold eggs with a spatula frequently until all egg is cooked and no liquid remains. Remove from heat. Season with salt and pepper, if desired.

3. In another small bowl, mash together avocado, lemon juice and salt.

4. DIVIDE avocado among bread slices and spread on each slice so most of the top of the bread surface is covered. Divide scrambled eggs among bread slices. Top with chopped tomatoes and sprinkle with shredded Parmesan cheese.
Mini Biscuit Breakfast Sandwiches with Spicy Frittata

INGREDIENTS

- 2¼ cups of your favorite all-purpose baking mix, such as Bisquick™
- ½ cup buttermilk, plus more for brushing
- ½ cup milk
- 2 jalapeños
- ¼ cup heavy cream
- 8 large EGGS
- Kosher salt and freshly ground pepper
- 3 tablespoons canola oil
- 8oz breakfast sausage
- 1 small yellow onion, small dice (about 1 cup)
- 1 cup shredded sharp cheddar cheese
- 1 large green tomato, quartered lengthwise and thinly sliced

DIRECTIONS

1. POSITION an oven rack in the top third of the oven and preheat to 450° F.

2. PREPARE the biscuits according to the package directions, replacing half of the milk with buttermilk. Roll or pat the dough into an approximately 8-inch round about ½ inch thick. Use a 2-inch round biscuit cutter to cut biscuits out of the dough. You can reroll the scraps once and cut additional biscuits, making 14 to 16 biscuits total. Transfer the cut biscuits onto an ungreased baking sheet and brush lightly with the remaining buttermilk.

3. BAKE until the tops are golden brown, 6 to 8 minutes. Allow to sit at room temperature while you prepare the eggs.

4. CHANGE the oven setting to broil. Put the jalapeños on a small baking sheet and place under the broiler until charred all over, turning the jalapeños as needed, about 5 minutes. Transfer to a small bowl and cover with plastic wrap. Let sit for 5 minutes, and then peel the skin away from the jalapeños. Roughly chop into small pieces, removing the seeds if you do not want the eggs too spicy. Set aside.

5. WHISK the cream, eggs and some salt and pepper together in a small bowl.

6. HEAT the canola oil in a 10-inch nonstick ovenproof sauté pan over medium-high heat. Add the breakfast sausage and cook until browned, breaking up the meat with a wooden spoon, 4 to 6 minutes. Use a slotted spoon to remove the browned meat to a plate.

7. REDUCE the heat to medium, add the onions and cook until lightly caramelized, 4 to 6 minutes. Add the chopped jalapeños and browned sausage back to the pan and stir to combine. Pour the egg mixture into the pan and cook until the frittata is almost set but the top is still runny, about 3 minutes.

8. PLACE the frittata under the broiler and broil until lightly puffed and the top is golden brown, about 3 minutes. Let stand for 5 minutes.

9. Meanwhile, turn off the broiler and place the biscuits back in the oven. The residual heat of the oven will warm the biscuits through. After 5 minutes, use a rubber spatula to loosen the frittata from the pan and invert it onto a cutting board. Cut into 14 to 16 pieces (depending on how many biscuits you baked). Split open the warm biscuits and sandwich a piece of frittata and some sliced green tomato between each biscuit.
Spanish Flan

INGREDIENTS
1 cup white sugar
3 EGGS
1 (14 ounce) can sweetened condensed milk
1 (12 fluid ounce) can evaporated milk
1 tablespoon vanilla extract

DIRECTIONS
1. PREHEAT oven to 350° F (175° C).
2. In a medium saucepan over medium-low heat, melt sugar until liquefied and golden in color. Carefully pour hot syrup into a 9-inch round glass baking dish, turning the dish to evenly coat the bottom and sides. Set aside.
4. BAKE in preheated oven 60 minutes. Let cool completely.
5. To serve, carefully invert on serving plate with edges when completely cool.

Tres Leches (Milk Cake)

INGREDIENTS
1½ cups all-purpose flour
1 teaspoon baking powder
½ cup unsalted butter
1 cup white sugar
5 EGGS
½ teaspoon vanilla extract
2 cups whole milk
1 (14 ounce) can sweetened condensed milk
1 (12 fluid ounce) can evaporated milk
1½ cups heavy whipping cream
1 cup white sugar
1 teaspoon vanilla extract

DIRECTIONS
1. PREHEAT oven to 350° F (175° C). Grease and flour one 9x13 inch baking pan.
2. SIFT flour and baking powder together and set aside.
3. CREAM butter or margarine and the 1 cup sugar together until fluffy. Add EGGS and the ½ teaspoon vanilla extract; beat well.
4. ADD the flour mixture to the butter mixture 2 tablespoons at a time; mix until well blended. Pour batter into prepared pan.
5. BAKE at 350° F (175° C) for 30 minutes. Pierce cake several times with a fork.
6. COMBINE the whole milk, condensed milk and evaporated milk together. Pour over the top of the cooled cake.
7. WHIP whipping cream, the remaining 1 cup of the sugar and the remaining 1 teaspoon vanilla together until thick. Spread over the top of cake. Be sure to keep cake refrigerated, enjoy!