

THE LOBBY AVOCADO TOAST

Chef Brandon Veitch
The Peninsula Chicago



Ingredients:

- 1 slice of sourdough bread (½" thick preferred)
- 3 oz beet hummus (see recipe below)
- ½ avocado, sliced thin
- 1 Tbsp labne (substitute)
- ¼ oz sesame seeds
- 1 tsp zaatar spice (substitute)
- 1 tsp sunflower seeds
- Herbs – garnishes

BEET HUMMUS:

- 1 pint hummus
- 1 cup cooked beets (puree)
- 1 cup cooked beets (chunk)
- Water use for lightening the paste
- Salt to taste

Method of Prep:

1. Toast Sourdough bread in toaster with brushed olive oil. Light golden-brown cut into 4 triangular pieces (keep them together)
2. Fold all beet hummus ingredients together and spread on toast
3. Layer thinly sliced avocado over hummus, covering most of the bread
4. Drizzle labne over top
5. Garnish with zaatar, sesame seeds, sunflower seeds, and salt
6. Garnish as you like

THE LOBBY SHAKSHUKA

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Ingredients:

- 2 eggs (poached preferred)
- 4 oz tomato pepper sauce (see recipe below)
- 2 tbsp chopped parsley
- Zaatar or Sumac for garnish
- Grilled naan or pita for serving
- 2 oz feta cheese for serving
- 2 oz olives for serving

TOMATO PEPPER SAUCE:

- 4 tbsp olive oil
- 1 medium onion, diced
- 1 clove of garlic
- 1 green pepper and 1 red pepper, diced
- 2 large diced roma tomato
- 1 tbsp tomato paste
- ½ tsp chili powder
- 1 tsp cumin powder
- 1 tsp paprika
- A pinch of sugar
- Salt and white pepper to taste

To make the Tomato Pepper sauce:

1. Slowly warm olive oil, add chopped onion, garlic and lightly sauté
2. Add bell pepper and sauté on low heat for 7-8 minutes
3. Add tomatoes and tomato paste, simmer for 15 minutes
4. Adjust consistency with water, it should be a chunky tomato sauce
5. Check the seasoning and reserve and cool until you are ready to serve

To make Shakshuka:

1. Warm Tomato Pepper sauce in a pot
2. Place sauce in bowl, add eggs
3. Garnish with Zaatar or Sumac, sprinkle with parsley
4. Serve with grilled naan or pita, serve feta and olives on the side