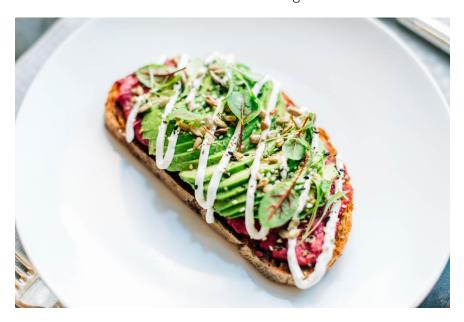
## $\frac{\mathsf{THE}\,\,\mathsf{PENINSULA}}{\mathsf{C}\,\,\mathsf{H}\,\,\mathsf{I}\,\,\mathsf{C}\,\,\mathsf{A}\,\,\mathsf{G}\,\,\mathsf{O}}$

## THE LOBBY AVOCADO TOAST

Chef Brandon Veitch The Peninsula Chicago



## Ingredients:

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

### **BEET HUMMUS:**

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

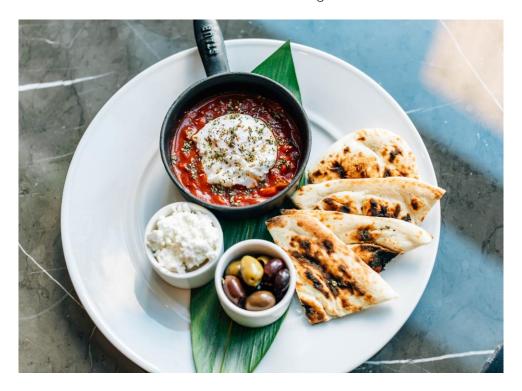
### Method of Prep:

- 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

# $\frac{\text{THE PENINSULA}}{\text{c hicago}}$

## THE LOBBY SHAKSHUKA

Chef Brandon Veitch The Peninsula Chicago



## 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
I medium onion, diced
I clove of garlic
I green pepper and I red pepper, diced
2 large diced roma tomato
I tbsp tomato paste
½ tsp chili powder
I tsp cumin powder
I 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 sautée
- 2. Add bell pepper and sautée 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:

- I. 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