

WATCH

CRAYFISH & TURNIP MOSTARDA IN MILKSKIN

WITH CHEF MICHAEL VAN DER KROFT

MAKES: 1 EMPANADA

You can multiply the ingredients to make more, but please note that the recipe is designed to make 1 empanada at a time.

INGREDIENTS

1 turnip, small dice
salt
200 g sugar
200 g water
1 oz (20 g) grated horseradish
2 g minced red chili
1 teaspoon mustard seeds
4 oz (120 g) milk (plus a little extra for glazing)
2 crayfish (pre-boiled and peeled), diced*
A few leaves of watercress

TOOLS

small pot
medium nonstick pan
4-inch (10 cm) diameter cookie cutter or ring
baking sheet
cutting board
knife

*If you're unable to source crayfish, substitute with a sustainable shellfish of your choice (cooked, peeled, and diced)

A NOTE ON MEASUREMENTS

We work with chefs from all around the world, which is why we include both imperial (cups/ounces) and metric (grams) measurements. To achieve best results, we highly recommend that you utilize a kitchen scale and follow the metric measurements when possible.

INSTRUCTIONS

MAKE THE MOSTARDA

Preheat the oven to 350 degrees F (180 degrees C).

Bring a small pot of salted water to a boil and add the turnip. Boil until tender, about 5 minutes, then drain. Transfer the boiled turnip to a mixing bowl.

Add the sugar, water, grated horseradish, chili, and mustard seeds to the pot and bring to a boil, stirring to dissolve the sugar. Add the mixture to the boiled turnip and stir to combine. Set aside to cool. Once cooled, add the diced crayfish.

MAKE THE MILKSKIN

Place a nonstick pan over medium heat and add the milk. Leave it untouched for about 10 minutes, after which you should see the milk begin to caramelize on the bottom of the pan. This is good! Discard the excess milk.

With a spatula, gently scoop the milkskin onto a cutting board. Using a 4-inch (10 cm) round cookie cutter or punching ring, stamp out circles of milkskin.

ASSEMBLE THE DUMPLINGS

Using a pastry brush or your fingers, lightly glaze the top of the milkskin rounds with remaining milk. Fill the rounds of milkskin with a tablespoon of the turnip and crayfish mixture. Fold it over like a ravioli, then press gently to seal. Set it aside to dry for 5 minutes.

BAKE

Transfer the filled rounds to a sheet tray and bake for 3 minutes, or until crisp. Transfer to a serving dish and top with watercress.



Photo Credit: Tres Restaurant

ABOUT CHEF MICHAEL VAN DER KROFT

Chef Michael van der Kroft is based in Rotterdam. He started his culinary career making pizzas in Italian restaurants, which helped inform his philosophy of cooking with local ingredients. At his current restaurant, Tres, Michael centers the menu on sustainable food sourced exclusively from the bounty the Netherlands has to offer.

ABOUT IMPASTIAMO

IMPASTIAMO is a global cooking community making an impact one dish at a time. Created as a way to support chefs whose livelihoods were impacted by the pandemic, IMPASTIAMO has grown into a platform that connects culinary experts to curious home cooks all around the world. Since their inception, IMPASTIAMO has hosted over one hundred cooking classes and events, and has raised over \$26,000 in support of out-of-work chefs and local nonprofits (such as FoodCycle LA, No Us Without You, Black Lives Matter LA, and more). Find us at www.impastiamoclasses.com or on IG @impastiamoclasses