

# COOKHOUSE

— being the food magazine of Soho House —



**Khoo Dunit**

*TV chef Rachel Khoo  
visits Soho House*

*Top recipes to cut out and keep*

*Soho House's newest openings*

*Autumn 2012*

# MARY SUE MILLIKEN

TV chef Mary Sue Milliken is co-owner of three Border Grill restaurants in LA and Las Vegas and, with her partner-in-cooking Susan Feniger, has changed the way Mexican food is seen in the US ([www.bordergrill.com](http://www.bordergrill.com)). She's also a great friend to Soho House West Hollywood.

"I love grilled beef heart for its chewy texture and lean, clean, meaty flavor. When well trimmed, it needs only a brief visit to a hot grill and a drizzle of aioli. I change the marinade around depending on which chillies I happen to be fond of at the moment."

## AJI AMARILLO AIOLI

- 1 egg yolk
- 1 teaspoon red wine vinegar
- juice of 1 lime and its zest
- 1 clove garlic
- ½ tsp salt
- 2-3 tbs Peruvian aji amarillo paste, to taste
- 1 cup / 230ml extra-virgin olive oil
- 1 tbs chopped parsley

In a blender, combine egg yolk, vinegar, lime juice and zest, garlic, salt and aji amarillo paste. Blend until smooth. With the motor still running, drizzle in olive oil very slowly until the mixture has the consistency of mayonnaise (adding too much oil will cause the aioli to break). Stir in the parsley, taste and adjust the seasoning as necessary.

## ANTICUCHOS [GRILLED SKEWERED BEEF HEARTS]

*Serves 4 with other dishes*

- 3 cloves garlic
- 1 jalapeno, stemmed, seeded, and roughly chopped
- 2 tsp Marash pepper (or 2-3 dry arbol, Aleppo pepper, Peruvian aji panca puree)
- 1 tsp dry oregano leaves
- ¼ cup / 60ml red wine vinegar
- 1½ tsp sea salt
- freshly ground black pepper, to taste
- 1/3 cup / 80ml extra-virgin olive oil
- 1 pound / 450g beef hearts, trimmed of all sinew and silver skin

To make the marinade, purée garlic, jalapeno and Marash pepper, oregano, red wine vinegar, salt, and pepper in the blender. With motor still running, slowly add olive oil until thoroughly incorporated.

Cut the beef hearts into 4- x 1/2-inch (1.5cm) strips about 1/2-inch thick. Place in a bowl, pour on the marinade, and toss to coat evenly. Cover, refrigerate and marinate for a few hours.

To cook, preheat the grill or broiler. Thread heart on skewers. Grill the skewers until seared on all sides, 3 to 5 minutes total.

Serve with any favourite salad and aji amarillo aioli drizzle.



"I love beef heart for its chewy texture and lean, clean, meaty flavour"

# ATUL KOCHHAR

*Serves 4*

- 500g / 1lb squid rings
- 2 tbsp rice flour
- 2 tbsp corn flour
- 1 tbsp red chilli powder
- 20g / 1 oz ginger garlic paste
- juice of a lime
- salt
- chat masala (powdered spice blend)
- for the garnish:

passionfruit, in pieces  
sweet chilli sauce

Mix all dry ingredients. Coat the squid and deep fry till crisp. Dress with passion fruit pieces and sweet chilli sauce.

*Atul Kochhar is chef-director of Benares, Berkeley Sq, W1J 6BS. His new book, Curries of the World is out later this year*

## SQUID SALAD

Atul Kochhar is a Michelin-starred chef who has done a huge amount to raise the profile of Indian food in the UK at his restaurant, Benares, in London. This summer he brought a taste of Benares to High Road House in Chiswick with a One Night Stand pop up. (For more chefs' pop ups see [www.houseseven.com](http://www.houseseven.com))