

A close-up photograph of a man with a beard and tattoos, looking directly at the camera while holding a large, multi-layered burger with both hands. The burger is stacked with a beef patty, cheese, sauce, and other ingredients. The background is a plain, light-colored wall.

Andrew Rea • Jon Favreau

BINGING WITH BABISH

100 filmreife Rezepte für Serien-Junkies
und Kinofans

CHRISTIAN



INSPIRED BY *The Simpsons*

HOMER SIMPSON'S PATENTED SPACE-AGE OUT-OF- THIS-WORLD MOON WAFFLES

SERVES 4

The Simpsons changed television as we know it with its bold, surreal, and often daring comedy. Homer's Patented Space-Age Out-of-This-World Moon Waffles are a breakfast only the man himself could have dreamed up: caramels fried into waffle batter, wrapped around a stick of butter, impaled on a skewer, and consumed. Five tests and three waffle makers later, it was proven to be impossible outside the cartoon world. Caramel burns far more quickly than waffle batter cooks, and even if it didn't, there isn't a nonstick surface in the world slippery enough to repel the molten

sugar-lava. Waffles with caramel sauce and brown butter? That sounds much more feasible (and delicious), while still staying true to Homer's original formula.

VERDICT: Homer's waffle is inedible. The Babish deconstruction is sweet, salty, and delicious—be sure not to skimp on the brown butter! As a matter of fact, keep chilled brown butter in your fridge (it'll keep for 1 to 2 weeks) or freezer (up to 3 months) at all times—you never know when it might come in handy.

½ cup (1 stick) unsalted butter

1 cup sugar

1 cup heavy cream

½ teaspoon pure vanilla extract (optional)

1¾ cups all-purpose flour

1 tablespoon cornmeal

1 teaspoon baking powder

1 teaspoon kosher salt

2 large eggs, separated

1¾ cups buttermilk

Nonstick cooking spray

Smoked sea salt

(recipe continues)



INSPIRED BY *Big Night*

TIMPANO

SERVES 6 TO 10

I had never intended to make more than one episode of *Binging with Babish*. The proof is in the name—it's a stupid name, picked arbitrarily based on my Reddit handle and a food-/TV-relevant alliteration. But the *Parks and Rec* burger cook-off received a few thousand views and some resoundingly positive feedback, which was more than enough to rally me into making another, and this time I had my sights set on one of the most magnificent dishes ever featured on film. Re-creating the towering *timpano* from *Big Night* was certainly the most difficult episode to produce, in part due to the complexity of the recipe, but more by virtue of having to work ten hours during the day. But, folks, this is how my mind operates—once I've settled on doing something (which, at the time, was rare), I am going to do it, no matter how inefficient or ill-advised that something is. It was that dog-with-a-bone mentality that kept me up making pasta until five a.m., saw me off to work at eight, and sent me back into the fray of assembling the pasta-filled monstrosity the moment I got back home. While it might've been one of the most labor-intensive episodes to date, it's also one of my fondest memories ever: my friends and coworkers came over for an impromptu dinner party, and waited in drunken revelry while the great

Calabrian beast stewed in the oven. When it finally emerged from its cast-iron cage, they clapped. When the first steaming slice was cut, they cheered. If the couple of thousand views and dozen positive comments on the *Parks and Rec* burger were gasoline, this was rocket fuel. I had never felt so validated as a home cook, and even after the sleepless night spent making pasta and the party winding down in my house, I couldn't help but begin editing the episode that same night. I was hooked. And I think I can safely say that if that *timpano*, after all the work of both creating and filming it, had exploded/leaked/sagged/burned in front of all my friends, you wouldn't be reading this sentence. I'd have taken up skateboarding or knitting or something.

VERDICT: If you're a passionate home cook, you owe it to yourself to try making *timpano* at least (if not only) once in your life. It might be a mélange of familiar ingredients presented in a different form, but like any great dish, it's greater than the sum of its parts. The sense of accomplishment that comes from cracking it open like a great wheel of Parmesan, the excitement on your guests' faces, the knowing that you built it entirely from scratch—it's an unparalleled kitchen experience.

(recipe continues)





INSPIRED BY Chef

PASTA AGLIO E OLIO

SERVES 2

There's a reason the image of a twirl of pasta around a carving fork has been permanently emblazoned on my left forearm: this has been, far and away, the most important episode of the show. The idea came to me around 7:30 p.m. as I was gearing up to leave work, and it dawned on me that while I already had all the necessary ingredients at home, I would need to buy a carving fork. *Binging with Babish* does, after all, prioritize accuracy above most anything else. I managed to find the one kitchen supply shop still open, a place in Chelsea called Whisk, and managed to find their only carving fork available: a Messermeister knife and fork set, ringing in at \$65. Being deeply in debt at the time, I had a big decision to make: *Do I just plate up the pasta as I normally would, hoping that viewers will give me a pass? Or do I buy this carving fork, that I'll likely only use once, with money I don't have, all for the sake of doing it the way the guy in the movie did?* The shop was closing its doors, the manager was getting frustrated with me standing and staring at the carving fork set just a few feet from the checkout counter, and the scales finally tipped. With that decision, my priorities were set, and would become a crucial part of my show's format.

As important as that experience was for me personally (eventually culminating in actually meeting Jon Favreau), the importance of this episode extends far beyond my seemingly meaningless credit card-funded purchase. It became, and continues to be, an influential dish for burgeoning home cooks around the world. Every single day, I get tagged in photos across social networks, first-time chefs exclaiming that they tried making something for the first time and loved it. It has encouraged those who might not have otherwise tried their hand with a pot and pan to step outside their comfort zone, take a risk, reap the rewards. It's one of the aspects of my career for which I am most grateful, and that I am most humbled and most enlivened by.

VERDICT: Pasta aglio e olio is something very special: eight simple ingredients (nine, if you count boiling water) coming together to make something greater than the sum of their parts. While it takes a bit of practice to get it just right—a creamy, emulsified sauce with sweet, blond garlic—it is very forgiving and will almost always produce a delicious result.

(recipe continues)

THE MOISTMAKER SANDWICH

MAKES 1 SANDWICH, PLUS ENOUGH FILLINGS TO SERVE 10

Monica Geller had a simple but genius idea: nestle a slice of gravy-soaked bread in the middle of a Thanksgiving leftovers sandwich. The result not only drove Ross to near madness, it became the first real windfall for *Binging with Babish*. Reddit, in many ways, acts as a tastemaker for the rest of the internet—so when this episode began climbing the ranks of /r/videos, it wasn't long before it was being posted elsewhere, as well as written up by the *Huffington Post* and *Entertainment Weekly*. It was the first time I thought, *Okay, maybe I've got something worth pursuing here*. I was still working a full-time job (and would continue to for another year), but I resolved to put out an episode every Tuesday at nine a.m. And if the Moistmaker was any indication, this was another full-time job; its construction required the making of an entire Thanksgiving meal from scratch. Freshly tattooed and cooking in my pajamas, day one consisted of spatchcocking and dry-brining the turkey, a

technique popularized by my personal food idol, J. Kenji López-Alt. Not only does dry-brining deeply flavor the meat and desiccate the skin (making it extra crisp), spatchcocking the bird allows it to cook in nearly half the time it would take whole. Yes, you heard me right, folks—half. Imagine cutting an extra two or so hours out of the whirlwind clusterfuck that is Thanksgiving prep, while being able to make turkey stock from scratch in the process. All you need is a strong pair of kitchen shears.

VERDICT: This recipe yields, well, a full Thanksgiving dinner. Each technique is thoughtful and reliable, and if you're crazy enough to make the whole thing explicitly for a sandwich, you'll end up with a superlative one. The so-called "Moistmaker" does just that: introduces gravy to the sandwich without making it sloppy, keeping everything moist and flavorful.

3 slices hearty white sandwich bread
Turkey Gravy (recipe follows)
Sliced Roast Turkey and Sage-Sausage
Stuffing (recipe follows)
Cranberry Sauce (recipe follows)

LIGHTLY TOAST the bread. Soak one piece of the toast in the gravy. Assemble a triple-decker sandwich with the roast turkey and some of the gravy, some stuffing, and some cranberry sauce, placing the gravy-soaked bread in the middle of the layers. Transfer to a plate and serve.

(recipe continues)



MONSTER CAKE

SERVES 6

Ah, *Binging with Babish's* first-ever foray into video game foods. *Breath of the Wild* spoiled me rotten with cooking playing an integral role in its gameplay, whipping up and discovering different dishes by tossing together ingredients in a wood-fired wok. Some were familiar (risottos, stir-fries, salmon meunière), while others were tinged with fantasy-meets-reality strangeness (spicy simmered fruit, meat-stuffed pumpkins, sautéed rocks). I was keen to dig into some of the more familiar dishes, but having recently acquired a small dram of ube (purple yam) extract, I was most curious how I could pull off the otherworldly purple "monster"

dishes made with a similar-looking extract. I decided to use the famously funky durian (also available in-game) to give the cake a monstrous edge, something I recommend omitting if you are at all averse to sweet-garlicky-garbage fruit smells.

VERDICT: Monster cake, challenging to a home cook's skills and palate alike, also has a number of difficult-to-source ingredients. Ube extract has a lovely flavor and would make a positive addition to any pantry, but purple food coloring and vanilla would make acceptable substitutes.

WHITE CHOCOLATE HORNS

6 ounces white chocolate
 ¼ cup light corn syrup
 Ube extract or purple food coloring
 Cornstarch, sifted, for dusting

CAKE

½ cup vegetable oil, plus more for greasing
 2½ cups all-purpose flour
 1 tablespoon baking powder
 1½ cups granulated sugar
 1 teaspoon fine salt

7 large eggs, separated
 ¾ cup whole milk
 4 ounces grated ube or other purple or white yam
 Ube extract or purple food coloring

FROSTING

1 (8-ounce) package cream cheese, at room temperature
 4 ounces goat butter or unsalted cow butter, at room temperature

(ingredients continue)





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FANTASTIC FILM FOOD!

Wer nach »Game of Thrones«, »Harry Potter« oder »Breaking Bad« süchtig ist, der wird dieses Buch lieben. Hier finden sich 100 Kultrezepte zum Kultkanal »Binging with Babish«. Hier ist Futter für den nächsten Filmabend, sei es mit dem »Dothraki Blood Pie« aus »Game of Thrones«, dem »Big Kahuna Burger« aus »Pulp Fiction« oder »Freddys Ribs« aus »House of Cards«. Zum Dessert gibt es dann die »Cannoli« aus »Der Pate« und der Abend ist gerettet.

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