



Host Suzanne Nance loves to explore Portland's foodie culture, and what better way than to go straight to the chefs of some of our most beloved restaurants!

Together, Suzanne and the culinary artists of the City of Roses will explore music through the idea of comfort food, provide recipes, and chat about the joy of cooking, all paired with lush, beautifully crafted music.

On this week's episode, Chef Judith Stokes of Derby shares her recipe for Lemon-Cardamom French Toast, accompanied by a Cloak & Dagger cocktail. Enjoy!

Lemon-Cardamom French Toast by Judith Stokes

"To make it an extra sweet treat, you can add Coconut Whip. I love coconut on just about everything as I am Filipino after all!" See Chef Stokes' Coconut Whip recipe on the next page.

Serves: 2

Prep time: 15 minutes

Cook time: 12 minutes

Custard Ingredients:

5 whole eggs
2 cups heavy cream
1 cup whole milk

5/8 cups sugar
3/4 tbsp ground cardamom

1 lemon for juicing and zesting
1 tbsp fresh lemon juice

For Toast: Best to use a braided loaf of challah

Process:

In a processor, blend eggs, sugar, lemon juice and cardamom until consistency is like icing. Start adding the milk to loosen. In a mixer, combine heavy cream and the remaining milk and mix on low for 30 seconds. Add contents of processor in and mix on medium-high for 1 minute.

Turn flat top griddle or cast iron onto medium-high heat. Slice challah at a bias at 1.5" thick for each piece. When cut at a bias this makes for nice, long pieces. Slice 6 pieces; 3 for each person. Submerge slices of challah in custard for 3 minutes so it soaks custard up well. The shorter you soak, the drier, the longer, the spongier but make sure not to soak it for too long as it will fall apart.

Butter skillet till it starts to sizzle and place slice in skillet. Cook till it's golden brown, then turn over and do the same, approximately 5 minutes on each side. Fan each piece out on a plate. Zest fresh lemon peel on top.



Coconut Whip

Ingredients:

1 cup heavy cream

1/2 cup coconut fat*

1/2 powdered sugar

*For the coconut, you want to use the cream/fat and not the milk. Put your can in the fridge overnight. This will help the fat to solidify more

Process:

Place heavy cream in a mixer or hand blend for 30 seconds until it thickens. Slowly add in sugar and coconut fat, making sure to scoop fat only off the top. Do not shake can or mix. As this turns to a whip you can stop, otherwise, it will start to break. Add a dollop on top and fruit of your choice and you have yourself a morning dessert!

Cloak & Dagger cocktail

Temper coffee mug with boiling water for at least 30 seconds then throw out.

Build in mug: 2 oz Jameson and 2 drops toasted sesame oil. Pour in coffee, leaving 1/2 inch of room at top. Add whip cream, and top with toasted coconut & Saigon cinnamon.

Judith Stokes

Owner and chef, Derby

I grew up in the Portland area and have been in the local restaurant industry for over 20 years. I started off on the top floor of the Hilton in Alexanders from 1999-2007. I went on to open the Driftwood Room after the Hotel Mallory transitioned to the Hotel Deluxe. I was one of the opening bartenders for Meriwether's and Lucca as well. So many other places! Carlyle, Fenouil...

Because of my Filipino heritage I just love to serve and feed people, and the Kenton community is the best!



Derby is a specialty market and deli in Kenton, Portland.

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