

Created by: Debra C. Argen

Chef Markus Glocker Recipes - New York Culinary Experience 2015



Chef Markus Glocker of the **New York restaurant, [Batard](#)**, created a beautiful spring dinner, during the **New York Culinary Experience 2015** hosted by **[New York magazine](#) culinary editor [Gillian Duffy](#) and [The International Culinary Center](#), **CEO and founder [Dorothy Cann Hamilton](#)**, with his recipes for homemade ***Black Pepper Cavatelli with Green Asparagus, Scallops with Lemon and Tarragon, and Poppy Seed Rolls.*****

Austrian Chef Markus Glocker has an interesting and impeccable culinary background; he grew up working in his family's hotels, attended culinary school, and worked at some of Europe's finest restaurants including the Restaurant Vier Jahreszeiten in Munich, Restaurant Eckart Witzigmann in Berlin, Restaurant Steirereck in Vienna, and Gordon Ramsey in London.



Chef Markus Glocker and Debra C. Argen

He also made his mark in the United States working at Charlie Trotter's in Chicago, and at Gordon Ramsey in New York (which received 2 Michelin stars during his tenure.) He is now the chef/partner at Batard in New York, which opened in 2014, and has already received a Michelin star. Bravo!

Chef Markus Glocker's impressive background is one of the reasons why the New York Culinary Experience (NYCE) is so popular, as it brings together over 30 top chefs and food enthusiasts from around the world for a 2-day weekend culinary extravaganza each year where students get to learn and cook alongside top chefs of the world. Celebrating its 7th year in 2015, Luxury Experience has been proud to be a part of this sensational experience for 4 consecutive years.

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Chef Glocker in the kitchen

Cooking alongside Chef Markus Glocker provided me with an insight into this exciting chef to watch and provided me with an opportunity to learn new techniques as well as introduced me to new ingredients and flavor profiles.

Assisting Chef Glocker was his Batard team, Pastry Chef Paula Corrigan and Bob Little to ensure individual attention to all students in the class.



**Chef Bob Little, Pastry Chef Paula Corrigan,
and Chef Markus Glocker**

Chef Markus Glocker New York Culinary Experience 2015 Menu

Black Pepper Cavatelli with Green Asparagus

Scallops with Lemon and Tarragon

Poppy Seed Rolls

Asparagus is a herald of spring, and Chef Markus Glocker's Black Pepper Cavatelli with Green Asparagus was a delicious reflection of the season, especially with the homemade pasta he taught students to make during the class. Making and shaping the cavatelli was great fun, and I could imagine it would be an

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enjoyable family project with everyone participating by rolling and shaping the pasta.



Chef Paula Corrigan and Debra Argen

Chef Glocker also taught us how to make Poppy Seeds Rolls, and how to twist them to create a very professional end result. There is something wonderful about homemade rolls and bread, and these rolls were extremely tasty. (Watch the video clip of how to roll and twist the dough: www.Facebook.com/LuxuryExperience)



Poppy Seed Roll

We also learned how to make Scallops with Lemon and Tarragon, which was another highlight of the class and introduced us to fresh garbanzo beans (chickpeas). This was artistry on the plate and on the palate with the sea scallops complemented by homemade lemon curd, garbanzo beans, and tarragon coulis presented on a bed of thinly sliced cucumbers.

Chef Markus Glockergraciously shares his recipe for Scallops with Lemon and Tarragon.

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Scallops with Lemon and Tarragon

Serves 10

Ingredients:

1

English Cucumber

2

Cups

Fresh Garbanzo Beans, shelled

3

Tablespoons

Olive Oil

1.5

Tablespoons

White Wine Vinegar

1

Pinch

Curry Powder

Ingredients:

7

Lemons

0.5

Cup

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Sugar

.75

Cup

Water

1

Pinch

Saffron

Salt

1

Bunch

Tarragon

5

Tablespoons

Olive Oil

Ingredients:

30

Large, Dry Pack

Sea Scallops

0.5

Cup

Olive Oil

3

Cloves

Garlic, peeled and minced

0.25

Cup

Sweet Butter (unsalted)

Salt to Taste

Method for the Lemon Curd: Peel lemons. (Reserve flesh for another use.) Blanch zest (peel, with white pith removed) briefly in boiling salted water, drain and plunge into ice water. In a large saucepan, combine

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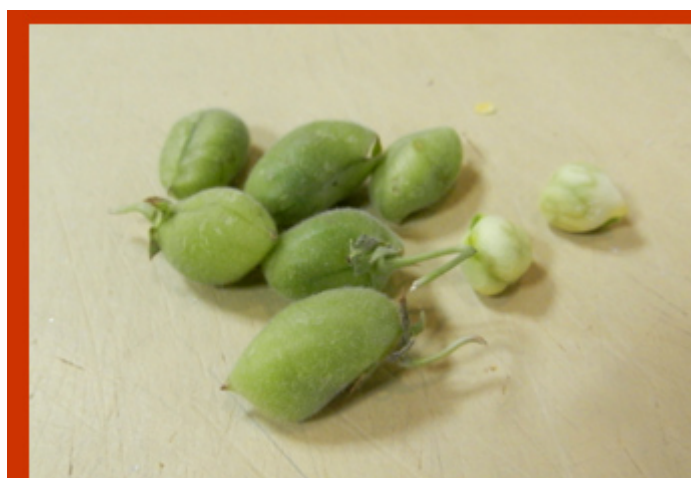
sugar, water and saffron. Bring to a boil, add zest and cook until syrupy. Place in blender and blend to smooth purée. Add a pinch of salt and refrigerate.

Method for the Cucumber: Wash and slice cucumbers into 1mm on a mandoline. Turn a mixing bowl upside down and place cucumber slices on it, next to one another. Salt heavily and let sit for 20 minutes. Rinse lightly and pat dry. Wrap airtight and refrigerate.



Cucumber Slices

Method for the Garbanzo Beans: Peel, blanch in salted water and plunge into ice water bath to stop the cooking. Drain, pat dry and set aside. Just before serving, dress with olive oil, white wine vinegar and curry powder.



Garbanzo Beans

Note: Fresh garbanzo beans are available at Indian markets.

Method for the Tarragon Coulis: Strip leaves from stems. Blanch quickly in boiling water and refresh in ice water. Refresh leaves quickly, blanched and iced. Place in blender, add 5 tablespoons olive oil and blend to a purée.

Method for the Scallops: Pat scallops dry and season with salt. Heat a little oil in a skillet until it shimmers. Add as many scallops as you can fit comfortably - do not crowd them - and sear until golden brown on one side, about 2 minutes. Turn scallops, add a little garlic and thyme and a chunk of butter. Cook another minute or so until medium rare. Remove and continue until all scallops are cooked.

Finishing the Dish: Arrange cucumber slices, and a little lemon curd and marinated garbanzo beans on each serving plate. Place three scallops on top. Finish with tarragon coulis.

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Read about the **NYCE 2015** in the **Gastronomy** section and interviews and recipes from the chefs in the **Chefs' Recipes** section.

Follow **Luxury Experience on Facebook** to listen to interviews with the chefs and see more photos from the event. www.Facebook.com/LuxuryExperience

For information on attending **The New York Culinary Experience 2016**, please visit the **New York** magazine website: www.NYmag.com.

For information on **The New York Culinary Experience 2016** as well as information on taking classes throughout the year with the excellent chef instructors at **The International Culinary Center** at their **New York, California**, or **Italian Campuses**, please visit the website: www.InternationalCulinaryCenter.com

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