

Recipe Collection

Ten recipes built for flavor, speed, and distribution testing.

Drake Enterprise, LLC — 2026

Chocolate Lava Cake with Sea Salt and Vanilla Cream

 10 min  12 min  French-inspired  Serves 2

"Chocolate"

"Dessert"

"Molten"

"Quick"

"Date-Night"

Chocolate Lava Cake with Sea Salt and Vanilla Cream

Molten center. Crisp shell. Looks impossible. Isn't.

Ingredients

Cakes

- 100g dark chocolate (70%), chopped
- 100g unsalted butter
- 2 eggs
- 2 egg yolks
- 1/4 cup sugar
- 2 tbsp all-purpose flour
- Butter and cocoa powder for ramekins

To Serve

- Vanilla ice cream or whipped cream
- Flaky sea salt
- Cocoa powder for dusting

Instructions

- ****Prep**** ramekins:** butter thoroughly, dust with cocoa powder. Tap out excess.
- ****Melt**** chocolate and butter together. Cool slightly.
- ****Whisk**** eggs, yolks, and sugar until pale and thick, about 2 minutes.
- ****Fold**** chocolate into eggs. Fold in flour gently.
- ****Divide**** between ramekins. Refrigerate 10 minutes (or up to 4 hours).
- ****Bake**** at 425°F / 220°C for 12 minutes. The edges should be firm. The center should jiggle.
- ****Invert**** onto plates immediately. Serve with cream and sea salt.

Chef's Notes

- The 12-minute timing is everything. Under = soup. Over = brownie.
- You can prep these ahead and bake when needed. Restaurant secret.
- A tiny pinch of sea salt on top makes the chocolate taste more like chocolate.

Coconut Lentil Curry with Turmeric Rice and Cilantro Chutney

 10 min  35 min  Indian-inspired  Serves 4

"Lentils"

"Curry"

"Coconut"

"Indian"

"Vegan"

Coconut Lentil Curry with Turmeric Rice and Cilantro Chutney

Red lentils collapse into gravy. Coconut milk rounds the edges.

Ingredients

Curry

- 1 cup red lentils, rinsed
- 1 can full-fat coconut milk
- 1 can diced tomatoes
- 1 onion, diced
- 4 garlic cloves, minced
- 1 tbsp ginger, minced
- 2 tbsp curry powder
- 1 tsp turmeric
- 1/2 tsp cayenne
- 2 cups vegetable broth
- 2 tbsp oil
- Salt to taste

Turmeric Rice

- 1 cup basmati rice
- 1 3/4 cups water
- 1 tsp turmeric

- 1/2 tsp salt
- 1 tbsp oil

Cilantro Chutney

- 1 bunch cilantro
- 1 green chili
- 1/4 cup lime juice
- Salt

Instructions

- ****Cook rice****: combine rice, water, turmeric, salt, and oil. Bring to boil, reduce to low, cover 15 minutes. Rest 5 minutes. Fluff.
- ****Sauté aromatics****: onion in oil until soft. Add garlic, ginger, curry powder, turmeric, cayenne. Cook 1 minute.
- ****Add lentils, tomatoes, broth, coconut milk****. Simmer 25–30 minutes until lentils dissolve into a thick curry.
- ****Blend chutney****: cilantro, chili, lime juice, salt, and a splash of water.
- ****Serve****: rice, curry, chutney on top.

Chef's Notes

- Red lentils turn mushy—this is correct. They become sauce.
- Add spinach or kale in the last 5 minutes for greens.

Greek Lemon Chicken with Potatoes, Oregano, and Tzatziki

 15 min  50 min  Greek  Serves 4

"Chicken"

"Greek"

"Roasted"

"One-Pan"

"Potatoes"

Greek Lemon Chicken with Potatoes, Oregano, and Tzatziki

The potatoes are the main event. They soak up chicken drippings and lemon and become something illegal.

Ingredients

Chicken and Potatoes

- 4 chicken thighs, bone-in, skin-on
- 500g potatoes, cut into wedges
- 1 lemon, juiced (reserve zest)
- 1/3 cup olive oil
- 4 garlic cloves, smashed
- 2 tsp dried oregano
- 1 tsp salt
- 1/2 tsp black pepper

Tzatziki

- 1 cup Greek yogurt
- 1/2 cucumber, grated and squeezed dry
- 1 tbsp olive oil
- 1 tsp lemon juice
- 1 garlic clove, minced
- 1 tbsp dill, chopped

- Salt

Instructions

- ****Marinate:**** combine lemon juice, olive oil, garlic, oregano, salt, and pepper. Toss chicken and potatoes in the mixture.
- ****Arrange**** in a single layer in a roasting pan. Skin side up. Pour remaining marinade over.
- ****Roast**** at 425°F / 220°C for 45–50 minutes until chicken is golden and potatoes are crisp-edged.
- ****Make tzatziki:**** combine yogurt, squeezed cucumber, oil, lemon juice, garlic, dill, and salt.
- ****Serve**** chicken and potatoes with tzatziki. Sprinkle lemon zest over everything at the last second.

Chef's Notes

- Don't crowd the pan. Single layer = crisp potatoes.
- If the chicken browns too fast, tent with foil for the last 15 minutes.
- The tzatziki improves after 30 minutes in the fridge. Make it first.

Grilled Peach Salad with Prosciutto, Burrata, and Balsamic Glaze

 10 min  5 min  Italian-inspired  Serves 4

"Peach"

"Burrata"

"Salad"

"Summer"

"Grilled"

Grilled Peach Salad with Prosciutto, Burrata, and Balsamic Glaze

Sweet heat from the grill. Salt from the meat. Cream from the cheese.

Ingredients

- 4 ripe peaches, halved and pitted
- 6 slices prosciutto, torn
- 2 balls burrata, torn
- 4 cups arugula
- 1/4 cup balsamic glaze
- 2 tbsp olive oil
- Black pepper
- Flaky salt

Instructions

- ****Grill peaches****: brush cut sides with oil. Grill cut-side down 3–4 minutes until charred.
- ****Assemble****: arugula on a platter. Add peaches, prosciutto, and burrata.
- ****Finish****: drizzle balsamic glaze and olive oil. Crack pepper and sprinkle salt over everything.

Chef's Notes

- Peaches should be ripe but firm. Overripe ones fall apart on the grill.

- No grill? Use a ripping hot cast-iron pan.
- Add toasted pistachios for crunch.

Korean Beef Bowl with Quick Pickles and Gochujang Mayo

 10 min  10 min  Korean-inspired  Serves 4

"Beef"

"Korean"

"Bowl"

"Quick"

"Rice"

Korean Beef Bowl with Quick Pickles and Gochujang Mayo

Sweet, savory, fast. The kind of bowl you eat standing up at the counter.

Ingredients

Beef

- 500g ground beef (80/20)
- 3 tbsp soy sauce
- 2 tbsp brown sugar
- 1 tbsp sesame oil
- 4 garlic cloves, minced
- 1 tbsp ginger, minced
- 2 green onions, sliced (white and green separated)
- 1 tbsp neutral oil
- 1 tbsp sesame seeds

Quick Pickles

- 1 cucumber, thinly sliced
- 1/4 cup rice vinegar
- 1 tbsp sugar
- 1/2 tsp salt

Gochujang Mayo

- 1/4 cup mayonnaise
- 1 tbsp gochujang
- 1 tsp lime juice

To Serve

- Steamed rice
- Kimchi
- Extra green onion tops

Instructions

- ****Make pickles:**** combine vinegar, sugar, salt, and 2 tbsp water. Add cucumber. Set aside for 10 minutes.
- ****Make mayo:**** stir gochujang and lime juice into mayonnaise.
- ****Cook beef:**** heat oil in a pan over high heat. Add beef. Brown deeply, breaking it up. Drain excess fat if needed.
- ****Add aromatics:**** garlic, ginger, and white parts of green onion. Cook 1 minute.
- ****Add sauce:**** soy sauce, brown sugar, sesame oil. Stir until glossy and thickened, about 2 minutes.
- ****Serve:**** rice, beef, pickles, kimchi, mayo drizzle, sesame seeds, green onion tops.

Chef's Notes

- Let the beef sit undisturbed for 1–2 minutes to develop crust. Stir, repeat.
- The mayo keeps for a week. Put it on everything.
- Swap beef for crumbled firm tofu for a vegetarian version.

Spicy Laos Chicken Larb with Fresh Herbs and Sticky Rice

 15 min  10 min  Lao  Serves 4

"Chicken"

"Laos"

"Larb"

"Spicy"

"Herbs"

Spicy Laos Chicken Larb with Fresh Herbs and Sticky Rice

The holy trinity of Laos chicken: minced meat, toasted rice powder, and a forest of fresh herbs.

Ingredients

For the Larb

- 500g ground chicken (thigh preferred)
- 3 shallots, thinly sliced
- 4 spring onions, chopped
- 2–3 bird's eye chilies, minced
- 3 tbsp toasted rice powder (khao khua)
- 3 tbsp fish sauce
- 2 tbsp lime juice (about 2 limes)
- 1 tsp sugar
- 1/2 tsp MSG (optional, traditional)

Herb Salad

- 1 cup fresh mint leaves, torn
- 1 cup cilantro, chopped
- 1/2 cup Vietnamese coriander (pak i tou), if available
- 1/4 cup sawtooth herb, sliced

To Serve

- Sticky rice, warm
- Butter lettuce cups
- Extra chilies and lime wedges

Instructions

- ****Toast** the rice powder** if not pre-toasted: dry-fry 3 tbsp raw sticky rice in a pan until deep golden. Grind to a coarse powder in a spice grinder.
- ****Cook** the chicken** in a dry pan over medium-high heat until just done, about 5–6 minutes. Break it up fine. Drain excess liquid if needed.
- ****Dress** immediately** off the heat: add shallots, spring onions, chilies, fish sauce, lime juice, sugar, and MSG. Toss while warm.
- ****Add** the rice powder** and stir to coat. It will thicken and cling to the meat.
- ****Fold** in herbs** right before serving. They should stay bright and uncooked.
- ****Serve**** with sticky rice and lettuce cups. Eat with your hands if you want the full experience.

Chef's Notes

- Use chicken thigh, not breast. Fat carries flavor.
- The dish should be loud: hot, sour, salty, herbaceous. If it's quiet, add more lime or chili.
- Leftovers make a brutal next-day wrap.

Miso-Glazed Eggplant with Sesame Crunch and Scallion Oil

 10 min  25 min  Japanese-inspired  Serves 2

"Eggplant"

"Miso"

"Japanese"

"Roasted"

"Umami"

Miso-Glazed Eggplant with Sesame Crunch and Scallion Oil

Umami bomb. The eggplant collapses into custard under a sweet-savory miso crust.

Ingredients

- 2 medium Chinese eggplants, halved lengthwise
- 3 tbsp white miso
- 2 tbsp mirin
- 1 tbsp sake
- 1 tbsp sugar
- 1 tbsp neutral oil
- 2 tbsp toasted sesame seeds
- 1 scallion, finely sliced
- 1 tsp chili flakes (optional)

Instructions

- ****Score**** the flesh of each eggplant half in a crosshatch pattern. Don't pierce the skin.
- ****Steam**** the eggplant for 10 minutes until tender. Alternatively, microwave covered for 6 minutes.
- ****Make** the glaze******: whisk miso, mirin, sake, sugar, and oil until smooth.
- ****Brush**** the glaze thickly onto the scored flesh. Broil 4–5 minutes until bubbling and caramelized at the edges.
- ****Top**** with sesame seeds, scallion, and chili flakes. Serve hot.

Chef's Notes

- Chinese or Japanese eggplant works best. Globe eggplant needs longer cooking.
- The glaze burns fast under the broiler—watch it like a hawk.

Pad Thai with Tamarind, Prawns, and Crushed Peanuts

 15 min  5 min  Thai  Serves 2

"Noodles"

"Thai"

"Prawns"

"Stir-Fry"

"Quick"

Pad Thai with Tamarind, Prawns, and Crushed Peanuts

Stir-fry moves fast. Have everything prepped before the wok gets hot.

Ingredients

Noodles and Protein

- 200g flat rice noodles (sen lek), soaked in warm water until pliable
- 200g prawns, peeled
- 2 eggs, lightly beaten

Sauce

- 3 tbsp tamarind paste
- 3 tbsp fish sauce
- 2 tbsp palm sugar (or brown sugar)
- 1 tbsp lime juice

Aromatics and Toppings

- 3 garlic cloves, minced
- 2 shallots, sliced
- 2 tbsp dried shrimp, chopped (optional)
- 1 cup bean sprouts
- 4 spring onions, cut into 2-inch pieces
- 1/4 cup roasted peanuts, crushed

- Lime wedges
- Chili flakes

Instructions

- ****Make** sauce:** combine tamarind, fish sauce, sugar, and lime juice. Stir until sugar dissolves.
- ****Heat** wok** until smoking. Add oil. Fry prawns 1 minute. Remove.
- ****Add** garlic and shallots.** Fry 30 seconds.
- ****Push** to side.** Add eggs. Scramble roughly.
- ****Add** noodles and sauce.** Toss vigorously 2 minutes until noodles soften and caramelize at edges.
- ****Return** prawns.** Add bean sprouts and spring onions. Toss 30 seconds.
- ****Serve**** with peanuts, lime, and chili flakes.

Chef's Notes

- If noodles clump, add a splash of water and keep tossing.
- The sauce should be sweet, sour, and salty in equal measure. Taste before adding to the wok.
- Dried shrimp adds umami depth. Skip if you can't find it.

Shakshuka with Feta, Cilantro, and Warm Pita

 10 min  25 min  Middle Eastern  Serves 4

"Eggs"

"Brunch"

"One-Pan"

"Tomato"

"Spicy"

Shakshuka with Feta, Cilantro, and Warm Pita

Eggs in spicy tomato sauce. The pan becomes the plate. The bread becomes the utensil.

Ingredients

Sauce

- 1 can whole peeled tomatoes, crushed by hand
- 1 red bell pepper, diced
- 1 onion, diced
- 4 garlic cloves, minced
- 2 tsp paprika
- 1 tsp cumin
- 1/2 tsp cayenne (or harissa paste)
- 1/4 tsp sugar
- 3 tbsp olive oil
- Salt and pepper

Eggs

- 4–6 eggs

Toppings

- 100g feta, crumbled
- 1/2 cup cilantro, chopped
- Warm pita bread

Instructions

- **Sauté:** onion and bell pepper in olive oil until soft, about 8 minutes.
- **Add** garlic, spices, sugar. Cook 1 minute until fragrant.
- **Add** tomatoes. Simmer 10 minutes until thickened. Taste and season.
- **Make** wells in the sauce with a spoon. Crack eggs into wells.
- **Cover** and cook 8–10 minutes until whites are set but yolks are still runny.
- **Top** with feta and cilantro. Serve with warm pita.

Chef's Notes

- If you like runny yolks, check at 7 minutes.
- Harissa paste instead of cayenne gives more depth and garlic.
- The sauce reheats well. Make extra and poach fresh eggs tomorrow.

Smoky Black Bean Tacos with Pickled Onion and Chipotle Crema

 10 min  15 min  Mexican-inspired  Serves 4

"Tacos"

"Black Beans"

"Mexican"

"Weeknight"

"Spicy"

Smoky Black Bean Tacos with Pickled Onion and Chipotle Crema

The beans get a smoky char in a ripping hot pan. Everything else is assembly.

Ingredients

Pickled Onion

- 1 red onion, thinly sliced
- 1/4 cup apple cider vinegar
- 1 tbsp sugar
- 1/2 tsp salt

Chipotle Crema

- 1/2 cup sour cream or Mexican crema
- 1 chipotle in adobo, minced
- 1 tsp adobo sauce
- Pinch of salt

Beans

- 2 cans black beans, drained
- 1 tsp smoked paprika
- 1 tsp cumin
- 1/2 tsp oregano
- 2 tbsp neutral oil

- Salt to taste

To Serve

- Corn tortillas, charred
- Cilantro
- Lime wedges
- Crumbled cotija (optional)

Instructions

- ****Pickle** the onion**: combine vinegar, sugar, salt, and 1/4 cup water. Add onion. Set aside for at least 10 minutes.
- ****Make** crema**: stir chipotle, adobo sauce, and salt into sour cream.
- ****Char** the beans**: heat oil in a cast-iron until smoking. Add beans in a single layer. Let them sear undisturbed for 2–3 minutes. Stir, add spices, and mash slightly.
- ****Assemble****: tortilla, beans, pickled onion, crema, cilantro, cotija, lime.

Chef's Notes

- Let the beans sit in the hot pan. The crust is flavor.
- Pickled onion keeps for a week. Make extra.