# THAT'S IT

# THE UNOFFICIAL FFXV COMMUNITY COOKBOOK



COMPLETE EDITION

## ABOUT THIS BOOK

One part cookbook and one part tribute, That's It! is a compilation of fan-made recreations of recipes "discovered" by Ignis Scientia in Final Fantasy XV. Enjoy appetizers, entrées, desserts, and more, brought to you straight from the world of Eos!

That's It! is entirely free, and you are welcome to print it out or share it as much as you see fit, so long as everything <u>remains free</u>. In other words, please do not use the content of this book for any commercial purposes! Final Fantasy XV and all its characters, dialogues, recipe names, etc. belong solely to Square Enix; this is fan-made work.

This book would not have been possible without the efforts of nearly 60 fans all across the world, from Hong Kong to the UK to the Philippines, just to name a few places. To the many folks on Reddit, Tumblr, Twitter, Instagram, etc., who contributed recipes, design assistance, moral support, and more: thank you.

And to the rest of you: happy cooking!

- CookingWithIggy

#### **SPECIAL SHOUTOUTS GO TO:**

**soqueweathercat**: for the enormous amount of time double checking unit conversions and proofreading every single last recipe

#### all the other amazing proofreaders:

bibjers · brilunart · cosmic-metanoia · caitseal dawn.of.eos · ddrift · luna\_libertatis · mrjoeluciano onethouneedles · pixelatedprovisions

all 58 chefs: for your valuable time and effort **bibjers**: for the awesome r/CookingWithIgnis mod job **honeyntoast**: for the hardworking translation efforts **pixelatedprovisions**: for the useful design feedback **necnill**: for the invaluable Photoshop contributions **ovenspring**: for the recipe standardization advice **aust427**: for proposing the idea of a community cookbook **naominlugo**: for being the first to cover this project in an amazing article

gisalmeida & gracefularts: for letting us use your art

The countless wonderful folks who've shared this project, cheered it on, sent food pics, reached out to chat, etc! You know who you are.

COVER ART ATTRIBUTION: gisalmeida.com.br | gisalmeidaart ¥ | gisalmeidagpa ☑ ICON ATTRIBUTION: https://dribbble.com/shots/2089345-Nucleo-Free-Social-Icons

**GAME ATTRIBUTION**: Square Enix Holdings Co., Ltd.

### FREQUENTLY ASKED QUESTIONS

#### I have a comment/found a typo/have a question! How can I get in touch with you?

Glad you asked! Feel free to contact one of the following accounts.

f:ffxvcookbook : cookingwithiggy : cookingwithignis t: cooking--with--ignis

#### Can I buy a physical copy of this cookbook?

Sorry! We're not officially selling hard copies at the moment. Printing instructions are available at

#### bit.ly/ffxvcookbook\_print.

You're welcome to print a copy out yourself or get it professionally printed.

#### So...this is free?

Yep! Free free. If you have money burning a hole through your pocket though, please do consider donating to charity on behalf of this cookbook (next page).

#### I made something in this cookbook!

Awesome! You should share it on social media!

### #ffxvcookbook

## "Ignis likes his world to be crystal clear."



# LIKE THIS BOOK? WANT TO MAKE A DIFFERENCE?

Please consider donating to charity on behalf of this cookbook!

**Vision Aid Overseas\*** is a UK-based non-profit organization that provides glasses and eye care to people living in poverty in developing countries.

\$14/£10 could pay for TWO eye tests and two pairs of glasses!

# bit.ly/specsforspecs

\* VAO UK charity registration number: 1081695



#### **ABOUT THE CONTRIBUTORS**

APPETIZERS	
FLAME-ROASTED TOAST, by honeyntoast	13
TOASTY RICE BALLS, by cookingwithiggy	14
MYSTERY MEAT SUSHI, by onionchoppingninja	15
DISH AND CHIPS, by cookingwithiggy	16
SALMON-IN-A-SUIT, by cookingwithiggy	17
BEANBALL CROQUETTES, by knowonesdesigns	18
KARLABOS CREAM CROQUETTES, by ivalicianchaos	. 19
ROYAL BANQUET CANAPÉ, by trueogre	. 20
KEYCATRICH SALAD, by bibjers	21
SANDWICHES	
CROQUE MADAME, by tropicnights	23
CHARCUTERIE ON TOAST, by ffxvrecipes	24
GREASE MONKEY'S SCHNITZEL SANDWICH, by rebasephiroth2	25
MULTI-MEAT SANDWICH, by cooking-with-ignis	. 27
CRISPY FISH FRITTERWICH, by marthag7	28
STACKED HAM SANDWICH, by pixelatedprovisions	29
CANNEDWICH, by aya.yeaney	31
GARULESSANDWICH, by blanchere	. 33
SOUPS	
VEGGIE MEDLEY STEW, by mymainisacook	35
DRY-AGED TENDER ROAST STEW, by katx123	36
QUILLHORN SOUP, by luna_libertatis	37
ROBUST BEAN SOUP, by luna_libertatis	38
MEAT-AND-BEET BOUILLON, by kibethe	. 39
PACKED MUSHROOM STEW, by dancergaius	40
GREEN SOUP CURRY, by langsta	. 41
DEVILFIN SOUP, by ddrift	43
MARROWSHROOM CHOWDER, by bibjers	44
GOLDEN TAIL SOUP, by plainsophia	. 45

## CONTENTS

ΕN	NTRÉES: MEATLESS
	CLASSIC TOMATO & EGG STIR-FRY, by cookingwithiggy
	TRIPLE TRUFFLE RISOTTO, by tropicnights
	THREE-MUSHROOM KEBABS, by mikecford
	CHEESE PIZZA, by bibjers
	PLUMP 'N' PUNGENT TOFU, by ddrift
	CREAMY MILK RISOTTO, by domiok
ΕN	NTRÉES: POULTRY
	PRAIRIE-STYLE SKEWERS, by ffxvrecipes
	CREAMY FOWL SAUTÉ, by uroncha_gxrdg
	PEPPERY DAGGERQUILL RICE, by onionchoppingninja
	GARDEN CURRY, by eternallydaydreaming2015
	FREE-RANGE FOWL OVER RICE, by gaming_memories_lane
	HOT HOPPER SKEWERS, by one-winged-geisha
	MOTHER AND CHILD RICE BOWL, by soqueweathercat
	SEASONED MIDGARDSORMR, by 1000needles
	ROC OF RAVATOGH RICE, by honeyntoast
	CRISPY ZU SKEWERS, by soqueweathercat
	PAPA BIRD AND BABY BOWL, by princess_jell0
EN	NTRÉES: MEATS
	BURLY BEAN BOWL, by mikecford
	BREADED CUTLET WITH TOMATO, by the-geekery
	SPICY LONG-BONE RIB STEAK, by cooking-with-ignis
	CROWN CITY DIVE-STYLE DUMPLINGS, by gaming_memories_lane
	FRIED FRONTIER SKEWER, by frankandnats
	ACE HUNTER'S SCHNITZEL, by pixelatedprovisions
	LESTALLUM STEWED TRIPE, by venahx
	TOADSTEAK DRUMSTICKS, by pixelatedprovisions
	CROAKER IN BROWN SAUCE, by cosmic-metanoia
	MELDACIO MEAT PIE, by lurker_rang
	GOLDEN EGG GALETTE, by cosmic-metanoia
	PAELLA DE POLLO, by fixmealittlelunch
	HORNTOOTH MEAT PIE, by johnneh
	HUNTERS' KRA7Y KEBABS, by pixelated provisions



ENTRÉES: MEATS (cont'd)	
PRIME GARULA RIB, by ffxvrecipes	92
THICK 'N' JUICY STEAK, by luna_libertatis	93
BLAZING BRAISED GIZZARD, by mrjoeluciano	94
SMOKED BEHEMOTH, by ffxvrecipes	95
HEARTY CUTLET ON RICE, by temporaltailor	96
CROWN CITY ROAST, by soqueweathercat	97
LASAGNA AL FORNO, by unsteadygenius	99
KING'S STEW, by honeyntoast	101
LONGWYTHE'S PEAK, by cosmic-metanoia	. 102
PIT CREW'S MEAT WRAPS, by 4rca2aw	103
SEMUR SKEWERS, by writersvkkv	104
ENTRÉES: FISH	
OIL-DRIZZLED STEAMED FISH, by onionchoppingninja	107
GRILLED WILD TREVALLY, by gaming_memories_lane	108
BATTERED BARRAMUNDI, by elderyouth	109
GRILLED WILD BARRAMUNDI, by knowonesdesigns	111
NEBULA SALMON TERIYAKI, by pixelatedprovisions	112
SKEWERED WILD TROUT, by bibjers	113
KENNY'S ORIGINAL RECIPE, by nainight	114
CARP OF THE DIEM, by cosmic-metanoia	115
GRILLED MIGHTY BARAMUNDI, by ignisrecipeh	116
FIRE-SAUCE FILLET, by temporaltailor	117
FISHSTICKS ON STICKS, by ffxvrecipes	118
SEA BASS SAUTÉ, by mrjoeluciano	119
ANOINTED ALLURAL SEA BASS, by blanchere	. 120
TIDE GROUPER CARPACCIO, by cookingwithiggy	121
LEGENDARY HERB-GRILLED WHOPPER, by bibjers	122
FRIED TIDE GROUPER, by unsteadygenius	123
BROILED KING-ON-A-STICK, by bibjers	124
EXCELLENT OVEN-ROASTED TROUT, by mrjoeluciano	125
KENNY'S SECRET RECIPE, by knowonesdesigns	126
OAK-SMOKED DEVIL GAR, by ragnarokkrgamin	127



ENT	RÉES: SHELLFISH	
	FRIED ROOKIE ON RICE, by casuallyakward	129
	EGG-FRIED CRUSTACEAN BOWL, by honeyntoast	130
	CREAMY CRUSTACEAN OMELETTE, by onionchoppingninja	131
	FISHERMAN'S FAVORITE PAELLA, by undergearedovercooked	133
	ROYAL ROAD PAELLA, by ignisrecipeh	135
	DARKSHELLS MARIENIERES, by honeyntoast	136
	SWEET & SPICY CYGILLAN CRAB, by mrjoeluciano	137
	CREAMY BISQUE, by kibasdaydreams	139
	TOMALLEY-FILLED DUMPLINGS, by dancergaius	141
	SWEET SALTWATER CRUSTACEAN CURRY, by honeyntoast	143
DESS	SERTS	
	FLUFFY CHIFFON CAKE, by peachiivii	145
	ELEGANT ORANGE CAKE, by gargantuanbrouhaha	147
	MOIST TOMATO CAKE, by ablankshore	149
	TAELPAR HARVEST GALETTE, by mymainisacook	150
	MEMORY LANE PASTRY, by ovenspring	151
	GOLDEN CHOCOBO TART, by kcherryka	153
	KUPOBERRY CHEESECAKE, by ffxvrecipes	155
ОТН	ER CONTRACTOR OF THE PROPERTY	
	CHILLED FOOD TIN, by writersvkkv	157
	CUP NOODLES, by cookingwithiggy	158
	CUP NOODLES WITH BEEF, by thatmatsmith	159
	CUP NOODLES WITH EGG, by taara.k	160
	CUP NOODLES WITH SHRIMP, by frankandnats	161

### ABOUT THE CHEFS

#### cookingwithiggy 🄰 | cookingwithignis 🖸

toasty rice balls, classic tomato & egg stir-fry, dish and chips, salmon-in-a-suit, cup noodles, tide grouper carpaccio



CookingWithIggy is the organizer of this cookbook. When she isn't cold contacting strangers on the Internet for their recipehs, she likes reading trashy YA, playing D&D, and kpop. She is a huge HighSpecs fan.

#### bibjers 😎

skewered wild trout, marrowshroom chowder, legendary herb-grilled whopper, broiled king-on-a-stick, cheese pizza, keycatrich salad



When bibjers isn't making recipehs, she admires her husband's photography skills, defends the Oxford comma, and plays a friendly dragoon in FFXIV. She's currently working on getting her baby's first word to be "chocobo."

#### honeyntoast 🖸 🖪 | honeybtoast 🕇 | tsubasa\_aly 💆

flame-roasted toast, egg-fried crustacean bowl, darkshells marienieres, sweet saltwater crustacean curry, roc of ravatogh rice, king's stew



Honeyntoast lives in Hong Kong, and likes to play Animal Crossing and travel the world. She is a super-foodie, and has spent \$5k and nearly a year recreating 109 (all but 2!) of Ignis' recipes, which can be viewed for free at http://goo.gl/kMVHH4.

#### cosmic-metanoia t

croaker in brown sauce, golden egg galette, carp of the diem, longwythe's peak



Sarvenaz lives in Virginia, and loves munching on delicious treats, sipping tea, and surrounding herself with awesome people. She hopes to visit all of the FFXV locations in real life with her husband someday!

#### onionchoppingninja t 🖪 | onionchoppingninjachef 🖸

mystery meat sushi, oil-drizzled steamed fish, peppery daggerquill rice, creamy crustacean omelette



Onion Chopping Ninja Chef makes food from anime, books, and games. While waiting for the PC version of FFXV to be released, she dreams of being a food anthropologist or a canteen auntie and tries her best to fill up the Bottomless Pit she married.

#### KnowOnesDesigns **y** □ t 🖪 | knowonesdesigns.com ∞

grilled wild barramundi, beanball croquettes, kenny's secret recipe



KnowOne's Designs is a rad married couple that makes things (mostly props and costumes but sometimes food) in Phoenix, AZ with their tiny cat Bastion. Check out their Etsy store: https://www.etsy.com/shop/KnowOnesDesigns

#### Blanchere &

garulessandwich, anointed allural sea bass



Blanche has been playing RPGs more than half her life and is in love with the more tragic characters, which puts FFXV right up her alley. She is usually found sleeping or playing games when life is not getting in her way.

#### soqueweathercat **y**t

mother and child rice bowl, crown city roast, crispy zu skewers



Soque is the main proofreader for this cookbook! She loves trying out all sorts of sweets, adores handmade crafts, and enjoys sewing and karaoke. Her love for birds easily rivals Prompto's love for Chocobos.

#### ffxvrecipes 🖸 🏏

prairie-style skewers, charcuterie on toast, prime garula rib, fishsticks on sticks, smoked behemoth, kupoberry cheesecake



FFXVRecipes lives in Boston and is a PhD student in psychology. She enjoys trying new foods, hanging out with her husband and cat, and traveling. She would like to spend more time cooking new recipehs!

#### pixelatedprovisions.com ∞ | pixelatedprovisions **f** ⊙

ace hunter's schnitzel, stacked ham sandwich, toadsteak drumsticks, nebula salmon teriyaki, hunters' krazy kebabs, elegant orange cake



Victoria developed Pixelated Provisions to motivate her fellow gamers to get into the kitchen and cooking. She enjoys board games, hiking, and participating in dog agility. During the day she develops graphics for NASA. She resides in Houston, Texas with her husband and corgi.

#### MrJoeLuciano 🖸 🍜

sweet & spicy cygillan crab, blazing braised gizzard, sea bass sauté, excellent oven-roasted trout



Joe is an avid FFXV fan and Wiz Chocobo cosplayer from Bronx, NY. When he's not recreating Ignis' dishes on his own (over 50, so far!), he can be spotted playing with his pet cat or working off all those recipehs at the gym.

#### gaming\_memories\_lane 🖸 | ffxvmemorieslane 🕇

grilled wild trevally, crown city dive-style dumplings, free-range fowl over rice



Yunee is a proud Canadian and mad scientist when it comes to food. Some call her the real version of fem Ignis: dedicated to her loved ones, wise but sassy, and more stylish than any brand! You can spot her easily anywhere, she's wearing heels that would make anyone grieve!

#### luna libertatis 🖸 🎔

quillhorn soup, robust bean soup, thick 'n' juicy steak



Luna is an Ignis cosplayer, writer, and graduate student...so, naturally, one of her favorite things is a strong Ebony -- yes, it really IS that good! Currently living in California, she's hoping to go to more cons so she can hang out with more of the FFXV family.

#### cooking-with-ignis t

multi-meat sandwich, spicy long-bone rib steak



Cooking-With-Ignis' love affair with Final Fantasy began with VII, and was reignited in a dramatic way by XV. But when her fantasies aren't of the final variety she enjoys exploring with her friends as a wood elf druid in D&D.

#### dancergaius 🛩 | milkvoid t

packed mushroom stew, tomalley-filled dumplings



Rui lives in Washington, DC, and is a writer, cook, cosplayer, and proud cat papa to Brady, the chatty tabby. If they were stranded on an island and had to choose between rescue and Episode Ignis, Rui would choose Ep:I.

#### frankandnats 🕇 | aria\_belle 🎔 | frankandnats 🖸

fried frontier skewer, cup noodles with shrimp



Paul (Gladdy) loves to make food from scratch, and Deb (Prompto) loves to test his cooking. They run a prop and costume shop in Arizona, where they create custom designs with their pup Ms. David Bowie:

https://www.etsy.com/shop/FrankandNatsArmory

#### MikeCFord &

burly bean bowl, three-mushroom kebabs



Mike is a fantasy novelist who likes to take hikes in the mountains where he lives, cook and experiment with new recipes and is fond of cartography. However, most of these things occur infrequently as he spends far too much of his time gaming.

#### TemporalTailor 🍜

fire-sauce fillet, hearty cutlet on rice



The beautiful dishes in FFXV were what encouraged TemporalTailor to start cooking again last year! In her free time she enjoys playing Overwatch and reading webcomics such as Homestuck and Questionable Content.

#### UnsteadyGenius t &

lasagna al forno, fried tide grouper



When UnsteadyGenius isn't writing fanfics or hanging out with with her husband, she works full-time analyzing data for a certain grocery chain. She has a dog who fights her tooth and nail on everything and she loves anything mint.

#### 1000Needles ∞ | tonberrykitchen ⊡

seasoned midgardsormr



1000 Needles created Final Fantasy Recipes in 2010 after a friend jokingly requested a recipe for roasted chocobo. 1000 Needles is also known on AO3 as the co-author of the epistolary novel Classified.

#### Ablankshore &

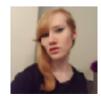
moist tomato cake



Ablankshore is a huge fan of a variety of video games. Besides FFXV (of course!), he enjoys or has enjoyed playing the Soulcalibur and Metroid series, and Egglia. He also enjoys playing a traditional tabletop RPG every once in a while!

#### casuallyAkward &

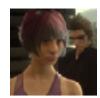
fried rookie on rice



Celeste is a fan of a variety of things ranging from Avengers to feminism to FFXV, but Homestuck will always be dearest to their heart! They co-run a great webcomic, Lorasne, can be enjoyed at lorasne.smackjeeves.com.

#### DefiantDrift 🎔 | DDrift 🍜

devilfin soup, plump 'n' pungent tofu



Defiant Drift likes coffee, is fond of cats, is passionate about good causes, and has been volunteering in an anti-cancer NGO for 10 years. Inspired by Ignis to cook, Defiant Drift can be as practical (or as boring :)) as him.

#### IgnisRecipeh **y** t | twitch.tv/IgnisRecipeh ∞

royal road paella, grilled mighty baramundi



Ignis is a long time FF Fan, small time voice actor, and self taught cook. When he isn't working on recreating Final Fantasy dishes or coming up with his own, you can find him as a GM for his D&D group, weaving stories of adventuring and changing the world for the better.

#### mymainisacook t | brilunart 🛩 | brilun 🕇

veggie medley stew, taelpar harvest galette



Brilun is a super geek and artist living in Los Angeles. While she is no longer a food blogger (she has over 100 recipes on her blog!), she still loves food, video games, and anything that combines the two!

#### tropicnights 🍪 | tropic.nights 🖸

croque madame, triple truffle risotto



TropicNights is a Final Fantasy (and JRPG, in general!) fan from the UK. She enjoys cross stitching and playing with her pet rats. She has plans for her next tattoo to be a moogle! :)

#### writersvkkv **୬** 🖪 | starlightdream.com ∞

chilled food tin, semur skewers



Vinni Kalman and Kim Vo want to eat all the tasty food in the world. When they aren't eating, they write and play video games. Check out their antics at www.writersvkkv.com!

#### 4rca2aw 🖸 | BlackWaltz42 🎔

pit crew's meat wraps



Arca is a South African-born Asian with an American accent, based in Melbourne, Australia. When he isn't dreaming of becoming a superhero, he's busy trying his luck at being a voice actor or fantasy novel writer.

#### aya.yeaney 🖸

cannedwich



Yeaney likes to cook whenever she's free, and especially enjoys baking sweets and desserts for her family and loved ones! She loves to play video games and mains a dragoon in FFXIV. She also loves Japanese culture and is working hard to study the language right now!

#### Domiok 🗳 | Domiok 💆

creamy milk risott



Domiok is a computer engineer and big FF fan from Kentucky. In his spare time, he enjoys discovering new games and revisiting the old games he loves. While he's no master chef, he's always looking to cook new delicious recipes to level up.

#### elderyouth 🗗

battered barramundi



The ever so fearless Adrian Salazar: an outdoor explorer and a seeker of the "way of the gourmand". Adrian dreams to master recipehs from all his trips around the world for his future camping travels with his family/bros, but his greatest inspirations come from FFXV and FFIX.

#### fixmealittlelunch.com ∞ | alittlelunch1 🛩

paella de pollo



Ali runs the food blog Fix Me a Little Lunch, which focuses on delicious, long-lasting recipes with quality ingredients. When she's not cooking, she's gardening, reading, quilting, or exploring Oregon and Washington.

#### IvalicianChaos 🤡

karlabos cream croquettes



IvalicianChaos lives in Chicago, and apart from trying out Ignis' recipehs, enjoys Promptography and playing Pokémon X/Y.

#### katx123 **♥** | katx\_404 **▼**

dry-aged tender roast stew



Katrina is from Los Angeles, and loves cosplaying Prompto. When not taking photos, playing video games, spending time with her doggo, and just being Prompto irl, she can be found crafting recipehs in FFXIV as Ignis Scientia-.

#### kibasdaydreams t

creamy bisque



Kibasdaydreams is passionate about utilising her scientific skills to level up her cooking game (and to prove that her degree is useful outside of a lab). When she's not cooking, she enjoys writing the odd fanfiction. Check them out over on AO3!

#### langsta 🗗 | langstal 🎔 🍜

green soup curry



Langsta works as a data analyst in London, England. He runs a YouTube channel, recreating Ignis' recipes and anime recipes.

#### MarTHaG7 **y** | going1582 **t**

crispy fish fritterwich



Martha's first Final Fantasy was VII, and since then, she's been a fan of the franchise. FFXV's development process has inspired her to study animation and digital art, and to learn Japanese in order to work in the field that makes what she loves!

#### one-winged-geisha t | DragonOfEchigo @

hot hopper skewer



Geisha (1st class) is Ignis IRL: a food strategist, intelligent, serious... and has trouble understanding jokes! She is devoted to coffee and her secret kitchen weapon is Masamune. You can find her flying through the skies of Midgar!;)

#### eternallydaydreaming2015 t

garden curry



Aside from being unfairly talented at making Japanese curry, eternallydreaming2015 is passionate about writing. You can enjoy the 55 (!) different fanfics she has written for the FFXV and Teenage Mutant Ninja Turtles fandoms on AO3, under the pseudonym "eternallydaydreaming".

#### GarGantuanBROuhaha 🍜

elegant orange cake



GarGantuanBROuhaha is a lady of many interests: gaming, travel, and - of course - recipehs and FFXV! She loves to spend her free time hanging out with her husband and cuddling her kitties.

#### johnneh 🛩 | eurogamer.net ∞ | eurogamer 🖼 🎔

horntooth meat pi



Johnny Chiodini [Key-oh-dee-nee] is a video person for Eurogamer.net, and occasional Dungeon Master for the Youtube channel Outsidexbox. Aside from writing tabletop RPGs, he is also a mental health advocate!

#### kcherryka 🖸

golden chocobo tart



Kimberly Cherry is an average (okay, well sort of average) almost-empty-nesting Mom who likes film. She also likes collectible things - mostly toys, art, travel (especially to Disney World!), and all of her furbabies.

#### kibethe 🖸

meat-and-beet bouillon



Tina/Reinna is a hungry peep neck deep in the FFXV pit, who is always ready to try new recipehs!

#### lurker rang &

meldacio meat pie



Lurker\_rang is a nurse, which generally keeps them busy during their waking hours. In their down time, aside from FFXV they enjoy watching the Office, reading manga, and playing a variety of otome games!

#### nainight 🏏 | hayemlay 🖸

kenny's original recipe



Emily Huot is a Specs and chocobo enthusiast from Chicago, IL. She tries to channel her inner Ignis and Prompto by cooking and taking up photography, but most of the recipehs don't sit on the table long enough for photos.

#### ovenspring &

memory lane pastry



Ovenspring is a professional chef originally from the Philippines. She lived in Miami for a while, and is currently in the UK. She hopes to cook and eat her way around the world!

#### peachiivii t 🛩

fluffy chiffon cake



The Ignis of her squad, peachiivii lives in Pennsylvania. When she isn't baking everything from chiffon cake to cookies at 3 AM, she likes drawing, playing video games and making increasingly terrible puns.

#### princess\_jell0 🖸 | SquishyPrince 🍜

papa bird and baby bowl



Eva is a casual cosplayer based out of New York. She was able to attend Final Fantasy's Distant Worlds concert at Carnegie Hall recently - be jealous!

#### rebasephiroth2 🖸 🎔

grease monkey's schnitzel sandwich



Rebecca Helen Armour is a gamer and huge Final Fantasy fan. Some of her favorite characters in the series include Reno, Prompto, and of course, Sephiroth (which shouldn't be a huge surprise). Aside from gaming, Rebecca enjoys drawing, singing, and cosplaying.

#### thatmatsmith **୬** | Engadget ∞

cup noodles with beef



Mat once failed an audition to be the Milkybar Kid, an advert creation that pushed white chocolate on gluttonous British children. Two decades later, having repressed that early rejection, he completed a three-year teaching stint in Japan and heads up Engadget's UK bureau in London.

### Trueogre 🍑 royal banquet canapé



Trueogre is an avid amateur FFXV photographer from Europe. Their favourite FF game is 6, and they generally can be found near a computer playing games. They love cats & their favourite food is Chinese. Although they have dabbled in cooking, FFXV photography is their first love.

#### uroncha\_gxrdg 🖸

kenny's original recipe



Uroncha\_gxrdg isn't an English speaker, but *is* an enormous fan of Ardyn Izunia. They often wonder: what kind of recipes might Ardyn enjoy?

#### PlainSophia 🛩 | sophiago42 🖸 | lost\_sputnik 🍲

golden tail soup



Sophia is a casual gamer from the Philippines who, when left unsupervised, might spend hours on just character creation alone. She is a BTS fan - Jin is her ultimate bias.

#### RagnarokkrGamin **y** | twitch.tv/RagnarokkrGaming ∞

oak-smoked devil gar



Thor is your friendly neighborhood gaming Viking. He's not known for being a cook outside his group of friends, but he's more than capable in the kitchen. You should try his coffee infused crème brûlée if you ever get the chance!

taara.k cup noodles with egg



Taara is the founding editor-in-chief of Radigirl Mag, a feminist, and lover of all things FFXV. When she's not busy maining Mercy on Overwatch, she can be found intensely discussing LoTR or institutionalised racism.

#### the-geekery t | 15-fantasies t

breaded cutlet with tomato



Laz is an avid gamer, chef, writer and amateur cosplayer from Missouri. She can be frequently found developing new recipes or writing novels. She is a lover of nature and dreams of one day owning her own chain of themed restaurants to showcase her creations.

#### undergearedovercooked.com ∞ | UGOCBlog **y**

fisherman's favorite paella



Under Geared and Overcooked is a video game-inspired food blog run by two hungry gamers who are always on the hunt for fancy armor and fancy feasts. To date, they've made 37 recipes across 9 fandoms, which you can check out on their site!

#### y88strawberry □ | Vena\_HX 🛩 🖸

lestallum stewed tripe



Vena is a foodie from Canada. Some of her favorite things in in the world include anime, strawberries, and matcha. Her Youtube channel features all sorts of recipes, from risotto to tripe to frushi!

### ABOUT THE ARTISTS

#### Giselle Almeida | gisalmeidaart 🎔 | gisalmeidagpa 🖸



Giselle Almeida is a Brazilian professional illustrator who likes video games, fantasy books, her cats, her husband, and funny, weird and stupid things in general. Check out her art at gisalmeida.com.br!

#### Gracie | graceful\_art **y** | gracefularts **t**

ignis chibi artist



Gracie is a freelance illustrator from the UK who loves video games, webcomics, and anything cute. Aside from drawing, Gracie also enjoys cosplaying characters from her favorite fandoms!



# APPETIZERS





## FLAME-ROASTED TOAST

Active cooking time: 2 mins | Total cooking time: 7 mins | Serves 1

Don't have a toaster while camping around a fire? That never stopped Ignis, and it shouldn't stop you either.:)

- 1 country loaf bread
- 1 tsp olive oil (5 mL)
- 1. Cut one slice of bread from a country loaf.
- 2. Brush 1 teaspoon olive oil onto the bread. Bake it at 450°F (230°C) for 10 minutes or fry it on a skillet over medium heat for 5 minutes.

breakfast-flame-roasted-toast



## TOASTY RICE BALLS

Active cooking time: 5 mins | Total cooking time: 25 mins | Serves 2

Toasty rice balls are considered a default meal option in Eos. Likewise, onigiri, its Earthen equivalent, is a classic staple in Japanese bento boxes.

½ cup uncooked sushi rice (100g)

water

(optional) desired filling, e.g. cooked salmon, mayo shrimp, etc.

2 pieces of 1 x 5 in (2.5cm x 12.5cm) nori

- 1. Wash the rice in a strainer. If using a pot to cook the rice, first soak it in water for 15-20 minutes. Cook rice in a rice cooker, or in a pot, using your favorite method of cooking. Wait until rice is cool enough to handle but still warm.
- 2. Prepare a bowl of cold water. To keep the rice from sticking to your hands when forming the rice balls, periodically keep your hands wet using this water.
- 3. Take approximately ½ of the cooked rice with your hands. (Optional) To add filling, flatten the rice until it is about half an inch thick (1.5cm), and add a bit of filling to the center. Fold the rice in half so the filling is hidden.
- 4. Mould the rice into a soft triangular shape with your palms.
- 5. Add a piece of nori to the bottom of the triangle, as shown in the photo. If the nori is not attaching to the rice, dip your finger in water and run it along the edge of the nori facing the rice to increase stickiness. Repeat until you are out of rice. Enjoy!

Creator: aranea\_highwind 🍜 | cookingwithignis 🖸

cookingwithiggy **y** | cooking--with--iggy **t** 

Source: https://www.reddit.com/r/CookingWithIgnis/comments/5yav51/

i made toasty rice balls/



## MYSTERY MEAT SUSHI

Active cooking time: 20-25 mins | Total cooking time: 20-25 mins | Serves 1-2

While the origins of the meat in this sushi might forever remain a mystery on Eos, here on Earth it is commonly referred to as Spam musubi, a popular Hawaiian dish.

11/4 - 11/2 cups uncooked rice (250-300g)

 $\frac{1}{2}$  -  $\frac{3}{4}$  can of Spam (keep the can)

2 eggs (½ egg per musubi)

½ tbsp cooking oil (7.5mL)

(optional) salt, to taste

1 piece of nori, cut into 4 1 inch (2.5cm) wide pieces

- 1. Set the rice to cook.
- 2. Cut the spam to the desired thickness and fry until surface is brown.
- 3. Whisk the egg in a bowl until smooth.
- 4. In a heated and oiled pan, pour half an egg in a thin layer. When it is almost cooked, use a pair of chopsticks to fold it approximately into the size of the spam slice, or bigger.
- 5. When the rice is cooked, season with salt, if desired, and fluff the rice with a wet rice paddle.

- 6. Line the inside of the Spam can with plastic wrap, and fill with rice up to the top of the spam can. Do not compact rice before reaching the top.
- 7. Press the rice down with a spoon or your fingers, until compacted. If the rice starts to stick, dampen the spoon or finger. Remove the rice from the can by pulling on the plastic wrap.
- 8. Assemble the sushi as shown above, making sure the seaweed is long enough to wrap around the spam and egg to stick onto the bottom of the rice. Repeat steps 6-8 to make 3-4 sushi.
- 9. Enjoy and gain:

Attack Boost (Level 5): Increases attack by 50. HP Boost (Level 2): Increases max HP by 100.

Creator: onionchoppingninja 🕇 🖪 | onion\_chopping 🖤 onionchoppingninjachef

Source: http://onionchoppingninja.tumblr.com/post/157143599788/ mystery-meat-sushi-from-final-fantasy-xv-for



## DISH AND CHIPS

Active cooking time: 30 mins | Total cooking time: 1 hr 15 mins | Serves 1-2

This is one of Noct's favorite dishes. Too bad nobody ever told him that potatoes are botanically classified as a vegetable...

2 medium russet potatoes 1 tbsp olive oil (15mL)  $\frac{1}{2}$  tsp salt (1.5g) (optional) chili powder, to taste (optional) cumin, to taste (optional) black pepper, to taste (optional) other desired seasonings, to taste

- 1. Thoroughly wash (and optionally peel) the potatoes. Using a very sharp knife, cut the potatoes length-wise into thin fries, approximately ¼ inches (6mm) wide.
- 2. (Optional) Add the fries to a large bowl and cover with cold water. Soak for 30 minutes (or up to overnight in the fridge) to remove excess potato starch. While this step isn't technically necessary, the resulting fries will be more delicious. If you're in a hurry, you can also rinse the fries to remove surface starch.
- 3. Preheat oven to 400°F (204°C). Drain and rinse the fries, then pat dry using paper towels. In a large (dry) bowl, add the fries, oil, and seasonings. Gently toss.

- 4. Line a baking sheet with parchment paper or aluminum foil. Place the fries on the sheet such that ideally there are no overlapping fries.
- 5. Bake for 15 minutes. Flip the fries with a spatula for even baking, and continue baking for another 15 minutes.
- 6. Increase the oven heat to 425°F (218°C), and continue baking for another 10-15 minutes, until the outside edges look a little burnt.
- 7. Remove, let cool, and enjoy!

Creator: aranea\_highwind 🍑 | cookingwithignis 🖸 cookingwithiggy **y** | cooking--with--iggy **t** 

Source: https://www.reddit.com/r/CookingWithIgnis/comments/76ncjv/ dish and chips/

Reference: http://www.layersofhappiness.com/extra-crispy-oven-bakedfrench-fries/



## SALMON-IN-A-SUIT

Active cooking time: 15-30 mins | Total cooking time: 45-60 mins | Serves 3-4

This salmon is totally ready to rock that sales presentation!

1 small salmon fillet, about 6oz (170g)

2 tsp soy sauce

1 tsp Japanese rice wine or white wine

2 tsp honey

2 tsp miso paste

½ cup uncooked sushi rice (100g)

3-4 pieces of approx. 2 x 10 in (5cm x 25cm) nori

- 1. Mix soy sauce, wine, honey, and miso paste together in a ziplock bag. Add salmon and marinate for 30 minutes.
- 2. Meanwhile, wash the rice in a strainer. If using a pot to cook the rice, first soak rice in water for 15-20 minutes. Cook rice in a rice cooker, or in a pot, using your favorite method of cooking. Set aside and let cool whenever it finishes cooking.
- 3. Preheat oven to 400°F (204°C). Place salmon, skin side down, on a foil-lined pan and bake until the salmon is just cooked through, about 10-12 minutes (test for doneness with fork).
- 4. Remove salmon from oven. Break the salmon apart in a bowl into little pieces with a fork.

- 5. Prepare a bowl of cold water. To keep the rice from sticking to your hands when forming the rice balls, periodically keep your hands wet using this water.
- 6. Take a large handful of the cooked rice with your hands. Flatten the rice until it is about half an inch thick (1.5cm), and add a bit of salmon filling to the center. Fold the rice in half so the filling is hidden.
- 7. Gently mould the rice into a soft triangular shape with your palms. Leave a small indent on the top corner of the triangle.
- 8. Wrap the center of the piece of nori around the back of the triangle, then fold the edges towards the front and tuck under the triangle to create a "suit" shape. Set triangle on plate and add a ball of salmon filling to the top of the triangle. Repeat for remaining filling/rice this should yield 3-4 suits. Enjoy!

Creator: aranea\_highwind 🍜 | cookingwithignis 🖸 cookingwithiggy **y** | cooking--with--iggy **t** 

Source: https://www.reddit.com/r/CookingWithIgnis/comments/71gc25/ ı\_made\_salmoninasuit/



THIS COOKBOOK IS NOT FOR SALE

# BEANBALL CROQUETTES

Active cooking time: 30 mins | Total cooking time: 1 hr 30 mins | Serves 4

Fact: Noct hates beans.

Fact: At least two of his favorite dishes are deep fried.

So, these tantalizing, deep fried croquettes just might be good enough to convince him to give beans a try!

30 oz canned Cannellini Beans, drained + rinsed (850g)

½ roasted red bell pepper, roughly chopped

½ medium yellow onion, grated

2 cloves garlic, minced

3 eggs

2 cups dried regular or gluten-free breadcrumbs (216g)

½ tsp kosher salt (3g)

½ tsp freshly ground black pepper (1.5g)

a large bottle of peanut, vegetable, or safflower oil

This recipe requires a food processor and dutch oven or fryer.

- In the bowl of a food processor, combine beans and roasted red peppers. Pulse until the mixture forms a smooth paste. Transfer the mixture to a medium-sized bowl and stir in grated onion, 1 egg, garlic, 1 cup (108g) breadcrumbs, salt, and pepper until well combined. Cover and refrigerate for at least an hour.
- 2. In a large dutch oven, heat frying oil on medium high enough so the oil is 2 inches tall.
- 3. Take the remaining 2 eggs and whisk well in a shallow bowl. In another shallow bowl place the remaining cup of breadcrumbs. Using a rounded 2 tablespoon (30mL) portion of the bean mixture, form "meatballs" that are about 1.5 inches (4cm) wide by rolling between the palms of your hands. Roll the balls in the egg mixture and then in the remaining breadcrumbs. This yields 9-12 balls.
- 4. Carefully place the balls in the frying oil until they are firm and have developed a light golden brown coating, 2-4 minutes. Serve with sour cream or another favorite dipping sauce.

Creator: KnowOnesDesigns ♥ 🖸 🕻 🖪 | knowonesdesigns.com ∞



THIS COOKBOOK IS NOT FOR SALE

## KARLABOS CREAM CROQUETTES

Active cooking time: 15-20 mins | Total cooking time: 45-60 mins | Serves 3

Be thankful that you didn't have to wrestle past a Malbodoom to obtain the Karlabos claws for this decadent recipe!

8 oz cream cheese, softened in advance (225g)

8 oz crab or imitation crab (225g)

1/3 cup scallions, chopped (33g)

1 clove crushed garlic

2 tbsp soy sauce (30mL)

1 egg

3-4 cups of panko breadcrumbs (325-430g)

oil for frying

salad

lemon wedges for garnish

(optional) 1 tbsp sweet chili sauce or Worcestershire sauce (15mL)

(optional) salt and pepper, to taste

(optional) cayenne powder, to taste

- 1. Combine the cream cheese, crab, scallions, garlic, and soy sauce in a large bowl. Make sure the cream cheese is well mixed in.
- 2. (Wearing gloves can help here!) Using a spoon, take scoops of the mixture and mold into oblong shapes about 9 of them. They can be as big as you want! Just note they may fall apart during the cooking stage if they are too big. Set aside.
- 3. Crack an egg into another bowl and beat it with a fork/whisk. Pour out the panko onto a plate. One by one, dip the "naked" croquettes into the egg and then roll them around in the panko. Once finished, set them aside.
- 4. Get your pan out! Heat it up before adding a thin layer of oil. You know the pan's ready when water sizzles when it hits the surface. Put a few of the croquettes in at a time. Brown on both sides.
- 5. Once all the croquettes have been cooked, arrange them on a plate with the salad and lemon wedges...and voila!

These croquettes come out very rich so you may not even need sauce with them!

Creator: IvalicianChaos 😎

Source: https://www.reddit.com//comments/67zdl0/



## ROYAL BANQUET CANAPÉ

Active cooking time: 15-20 mins | Total cooking time: 15-20 mins | Serves at least 3

By using lumpfish caviar as opposed to a more expensive kind, you'll be able to avoid having to take on endless hunts just to afford this fancy French-Altissian dish!

1 jar lumpfish (or other) caviar

1 baguette

lettuce

1 leek

1 red onion

Ingredient measurements for this recipe are approximate; you can make as many canapés as you have the ingredients for.

- 1. Cut the baguette to the desired thickness, about 1 inch (2.5cm). Brown the baguette slices under a grill or in a toaster. Be careful not to burn the edges. Each baguette slice forms the base of one canapé.
- 2. Wash, dry, and then tear the lettuce leaves into the desired shape. Cover the toasted baguette slices with the lettuce leaves.
- 3. Cut the leek and separate them into thin slices. Blanch the slices to soften them and mellow the flavor. Flatten the slices out after you fish them out from the water and place one slice top of each canapé.
- 4. Slice one half of the onion, as thinly as possible. Place about three onion half-rings onto each canapé.
- 5. Scoop some caviar from the jar, and using either the back of another spoon or your pinky finger, slide the caviar carefully onto a canapé. Try to keep the caviar piled, and don't spread it around. Repeat for all canapés.
- 6. Serve!

Creator: Trueogre 😎

Source: https://www.reddit.com/r/CookingWithIgnis/comments/6ohtdd/ royal banquet canape/



## KEYCATRICH SALAD

Active cooking time: 15 mins | Total cooking time: 15 mins | Serves 2-4

This simple salad tastes fresh and delicious. Judging by some of the other dishes she makes, Monica should really stick to these basics!

- 4 cups mixed leafy greens, e.g. swiss chard, baby spinach, arugula (300g)
- 1 cup feta cheese, diced (150g)
- 1 cup grape tomatoes, sliced into quarters (150g)
- 1 cup cucumber, sliced (120g)
- ½ cup black olives, pitted and sliced (60g)
- 1/4 cup red onion, thinly sliced into rings (25g)
- ½ cup olive oil (120mL)
- 1/4 cup apple cider vinegar (60mL)
- juice from ½ lemon
- $\frac{1}{2}$  tsp salt (1.5g)
- ½ tsp pepper (1g)
- $\frac{1}{2}$  tsp dried oregano (1g)

- 1. Divide the greens among 4 bowls and top each bowl with equal amounts of feta cheese, grape tomatoes, cucumber, black olives, and red onion.
- 2. In a small bowl, combine olive oil, apple cider vinegar, lemon juice, salt, pepper, and oregano. Whisk until thoroughly combined.
- 3. Dress the salad with vinaigrette and serve.

Creator: bibjers 🍲

Source: https://www.reddit.com/r/CookingWithIgnis/comments/7ozbwe/ keycatrich\_salad/



# SANDWICHES





## QUE MADAME

Active cooking time: 20 mins | Total cooking time: 20 mins | Serves 1

Although the croque madame is traditionally served as a sandwich in France, here we present Ignis' healthier, yet equally delicious, openfaced variant.

#### Béchamel sauce:

2 tbsp butter (28g) 1 tbsp plain flour (8g)

½ cup milk (125mL)

#### **Croque madame:**

- 1 slice of bread
- 1 lettuce leaf
- 2 slices of honey roast ham
- 2 oz grated Gruyère cheese (50g)
- 1 egg

- 1. To make béchamel sauce, melt the butter into a saucepan and add the flour. Gradually add the milk, whisking continuously until the sauce is thick. Set aside.
- 2. Toast your bread to your desired toastedness. Arrange the lettuce and ham as shown above, pour the béchamel that was set aside on top, and sprinkle on some cheese. Pop under a grill until the cheese is nice and toasted and bubbly.
- 3. In a frying pan, fry the egg. You'll want to keep the yolk intact for optimal prettiness. Once cooked, place the egg on top of everything else and you're done!

Creator: tropicnights 🍑 | tropic.nights 🖸 Source: https://www.reddit.com/r/CookingWithIgnis/comments/5uo5ys/ croque\_madame\_plus\_bonus\_triple\_truffle\_risotto/



# CHARCUTERIE ON TOAST

Active cooking time: 5 mins | Total cooking time: 5 mins | Serves 1

Treat yourself to a delicious and easy-to-make open-faced sandwich, featuring the very finest Gighee Ham that Lestallum has to offer!

- 1 slice of bread, lightly toasted
- 1 thick slice of ham
- 1 tsp olive oil (5mL)

(optional) creamy cheese

- 1 bunch of microgreens
- 2 slices of ripe tomato

- 1. Lightly toast the bread. [Note: refer to the Flame Roasted Toast recipe if needed]
- 2. Fry ham on both sides in a pan with olive oil on medium heat, until lightly browned.
- 3. (Optional) Spread creamy cheese on the toast before adding other ingredients.
- 4. Place greens on top of toast, then tomato slices, then ham slice. Enjoy!

Creator: FFXVRecipes 🖸 🎔

Source: https://www.instagram.com/p/BQO5pIMjpic/



## REASE MONKEY'S SCHNITZEL SANDWICH

Active cooking time: 20 mins | Total cooking time: 20 mins | Serves 2-4

"How 'bout the decals? Anything you like?"

#### To make beef schnitzel (i.e. sandwich filling)

2 minute steaks (i.e. thinly cut steaks)

1 oz all-purpose flour (30g)

1 tsp paprika (2.5g)

salt and pepper

1 egg, lightly beaten

4 oz dried breadcrumbs (115g)

2 tsp butter (9g)

2 tsp olive oil (10mL)

- 1. Stretch a piece of plastic wrap over a chopping board. Lay the steaks on top of plastic wrap, and put another piece of plastic wrap on top. Use a rolling pin to bash the steaks until they are really flat and thin.
- 2. Mix the flour and paprika with some salt and pepper on a plate. Put the egg and breadcrumbs on two separate plates.
- 3. Dip the steaks in the flour first, then the egg, and then the breadcrumbs.
- 4. Heat butter and oil in a large frying pan. Cook each steak for about 1 minute on each side until the breadcrumbs are golden and crispy.

#### To make katsu sauce

2 tbsp vegetable oil (30mL)

2 onions, sliced

5 garlic cloves, chopped

2 medium carrots, sliced

2 tbsp plain flour (16g)

4 tsp curry powder (10g)

2½ cups chicken stock (600mL)

2 tsp honey (10mL)

4 tsp soy sauce (20mL)

1 bay leaf

1 tsp garam masala (2.5g)

- 1. Heat oil in medium nonstick saucepan. Add onion and garlic and cook until softened. Stir in carrots and cook over low heat for 10-12 minutes.
- 2. Add flour and curry powder; cook for 1 minute. Gradually stir in stock until combined; add honey, soy sauce and bay leaf. Slowly bring to the boil.
- 3. Turn down heat and simmer for 20 minutes or until sauce thickens but is still of pouring consistency. Stir in garam masala. Pour the curry sauce through a sieve; return to saucepan and keep on low heat until ready to serve.

#### To assemble sandwich

4 slices white bread (optional) cilantro

- 1. Spread katsu sauce over each slice of bread. Place each beef schnitzel on a slice of bread (so that it touches the sauce), and top with the remaining two slices.
- 2. Remove crusts and cut each sandwich in half. Plate up and enjoy!!!!!

Creator: rebasephiroth2 🖸 🔰

Source: https://www.instagram.com/p/BS5zhezhuKB/

References:

http://www.food.com/amp/recipe/beef-schnitzel-472051 https://www.kwoklynwan.com/single-post/2017/04/26/Chicken-Katsu-Curry



## MULTI-MEAT SANDWICH

Active cooking time: 30 mins | Total cooking time: 1 hour | Serves 2

This delectable sandwich provides quite the experience (boost)! :)

#### To make garlic aioli (can be made up to a day prior)

2 cloves garlic, minced

 $\frac{1}{4}$  tsp salt (.5g)

½ cup mayonnaise (120mL)

2 tbsp extra virgin olive oil (30mL)

1 tbsp lemon juice (15mL)

Grind garlic and salt in a bowl until garlic has become a pulp. Add mayonnaise, olive oil, and lemon juice. Stir and leave in the refrigerator until you're ready to use.

#### To make grilled eggplant

1 eggplant cut into ½ inch thick disks (12mm)

2 tsp salt (5g)

2 tbsp olive oil (30mL)

½ tbsp fresh parsley, minced (2.5g)

½ tbsp fresh rosemary, minced (2.5g)

½ tbsp fresh thyme, minced (2.5g)

- 1. On a plate, lay out a few layers of paper towels. Place the slices of eggplant onto the plate and coat liberally with salt on both sides. Top with more paper towels and let sit for 30 minutes; occasionally pressing on the slices.
- 2. Rinse with cold water and dry with more paper towels. Coat slices liberally with oil and sprinkle the herbs onto both sides.
- 3. Using a grill or grill pan, cook the eggplant, flipping it when it begins to take on brown grill marks, every 3 minutes or so.

#### To make sandwich

4 slices multi-grain bread, for 2 sandwiches

sliced red onion

½ lbs turkey breast (225g)

½ lbs deli ham (225g)

avocado, coated in lemon to reduce browning

4. Assemble with garlic aioli and grilled eggplant, and enjoy! ;)

Creator: cooking-with-ignis **t** 

Source: https://cooking-with-ignis.tumblr.com/post/157692367428/

this-recipe-was-a-bit-of-a-puzzle-for-me-at-first



## CRISPY FISH FRITTERWICH

Active cooking time: 25 mins | Total cooking time: 45 mins | Serves 2-4

Ignis approved fact: the three fritterwiches above were cooked using three entirely different methods! The recipe below displays the delicious "street Mexican" style of making the dish.

#### To make the crispy fish

1-2 fish steaks, approx. 5-9oz (150-250g) (any fish you like)

salt and pepper to taste

1 cup wheat flour (125g)

⅔ cup cornstarch (75g)

1 regular bottle pale lager beer (Corona, Heineken, Budweiser, Carlsberg, etc.)

1 cup frying oil (250mL)

- 1. Marinate the fish steaks with salt and pepper. Put them to rest for approximately 5 minutes.
- 2. In a bowl, mix the flour, cornstarch, salt, and pepper. Add the beer little by little while mixing until you get a texture similar to a hotcake mix. Let this mix rest for around 20 minutes.
- 3. Put the oil in a medium frying pan at low heat. Wait until the oil is hot. Dip the fish steaks thoroughly in the mix and fry each side for about 6 minutes until it has a brown-gold color and it's crispy.

#### To make the sandwich

4 slices of bread mayonnaise (you can use other dressing you like) (optional) lime and cilantro

- 1. Toast the bread, remove the crust and cut in half. Cut your fish steaks the same size as the bread halves.
- 2. Spread the mayonnaise or the dressing you like on both halves of the bread and put a fish piece between them.
- 3. Put it on your plate, add the cilantro and lime halves (the lime gives the fish an even better flavor) and enjoy!

Creator: going 1582 t | MarTHaG7

Source: http://going1582.tumblr.com/post/164252453777/day-4-offfxv-week-4-cool-recipeh-i-did-some



## ACKED HAM SANDWICI

Active cooking time: 1 hour | Total cooking time: 1 hour 30 mins | Serves 4

Is your stomach ready? This sandwich from Wiz Chocobo Post is large enough to feed an entire family, quite literally.

1 eggplant, sliced

1 cup soy sauce (240mL)

1/3 cup mirin, i.e. Japanese rice wine (80mL)

2 tsp rice vinegar (10mL)

 $\frac{1}{4}$  cup sugar (50g) + 1 tbsp sugar (12.5g)

1 tsp garlic powder (3g)

½ tsp ginger powder (1g)

10-15 pieces of shrimp

salt

pepper

1 tbsp butter (14g)

1 roast pepper

1 avocado, sliced

1 tomato, sliced

handful of sprouts

lettuce

 $\frac{1}{4}$  lb ham (115g)

1/2 lb turkey (60g)

3 slices of prosciutto

4 slices of salami

4 slices of cheddar cheese

Japanese mayo (can substitute with regular mayo)

balsamic vinegar

4 slices of white bread

4 slices of multigrain bread

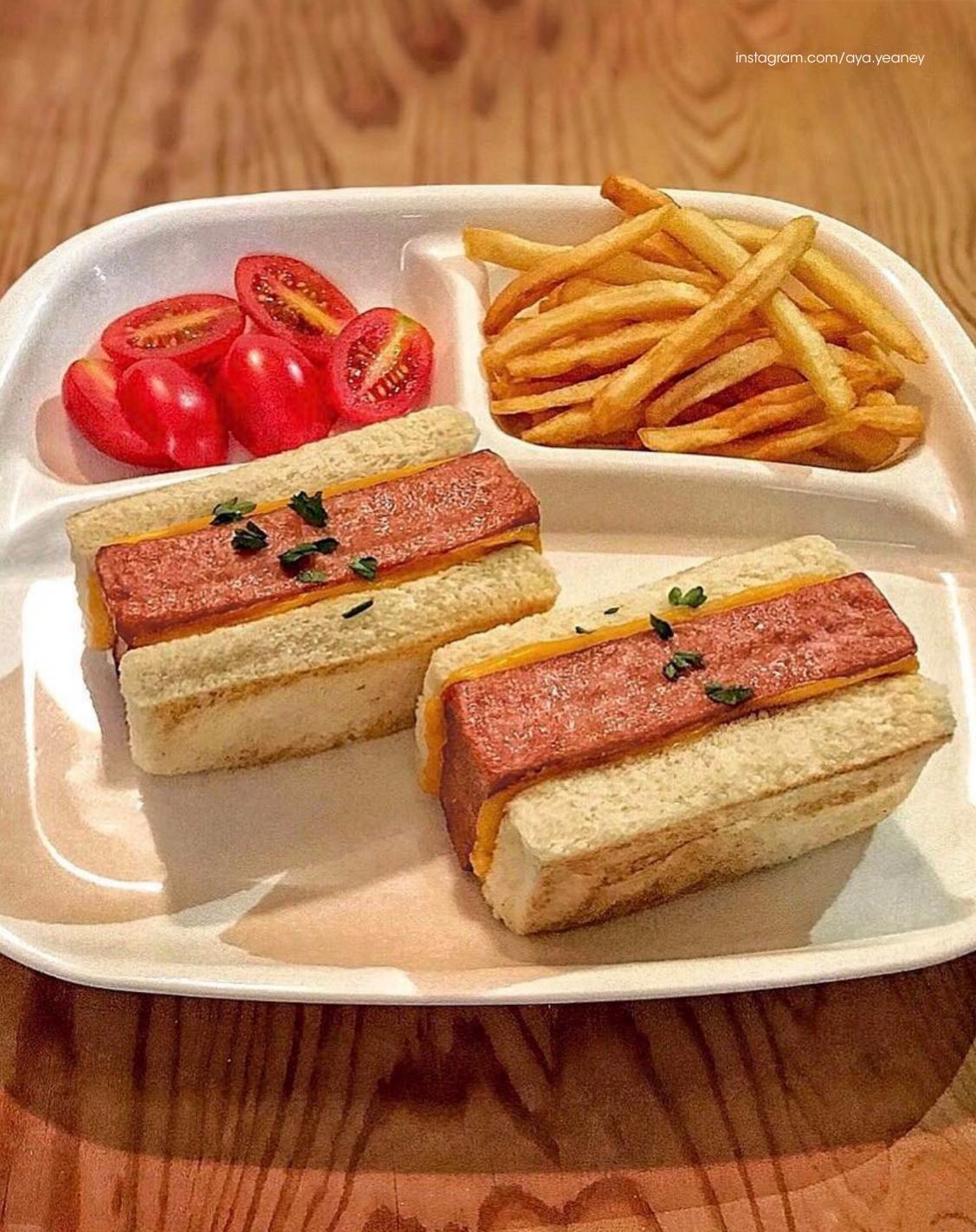
bamboo skewer (recommended)

1 green olive

- 1. In a ziplock bag combine egaplant, ½ cup soy sauce (120mL), mirin, rice vinegar, ¼ cup sugar (60mL), garlic powder, and ginger powder. Let it marinate for 30 minutes. Place a grill pan over medium-high heat. Cook the eggplant until each side has crisped up, about 4-6 minutes per side. Set aside.
- 2. Meanwhile, in a bowl combine ½ cup soy sauce (120mL), 1 tbsp sugar (12.5g), salt, and pepper. Toss the shrimp in and marinate for 30 minutes. Heat a pan over medium-high heat with 1 tbsp butter. Cook the shrimp until it turns pink, 2-3 minutes. Set aside.
- 3. It is time to work on building the four different sandwich layers. To make the bottom layer use 2 slices of multigrain bread. Add 1/2 avocado, the eggplant and roasted red pepper. Top with balsamic vinegar and lettuce.
- 4. For the second sandwich, grab 2 slices of white bread. Add Japanese mayo, lettuce, ham, and prosciutto. Add another piece of lettuce and the cheddar cheese.
- 5. The third sandwich uses 2 slices of multigrain bread. Add Japanese mayo and the turkey. Top with lettuce, salami, and sprouts.
- 6. For the last sandwich grab the last 2 slices of white bread. Add Japanese mayo, tomato, and lettuce. Top with shrimp and  $\frac{1}{2}$ avocado.
- 7. Setting up the sandwich can be a bit tricky. I would recommend using bamboo sticks to have each of the sandwiches piled on one another. Top with olive.

Creator: pixelatedprovisions.com ∞ | pixelatedprovisions 🖬 🖸 pixelatedvicka 🛩

Source: http://www.pixelatedprovisions.com/2017/02/02/final-fantasystacked-ham-sandwich/



Active cooking time: 15-30 mins | Total cooking time: 15-60 mins | Serves 1-2

Although you have to travel all the way to a prairie outpost to obtain this grilled cheese melt on Eos, here on Earth, a few minutes in the comfort of your kitchen will yield the same delicious results.

#### To make the cannedwich

2 slices of white bread, moderately thick canola oil (for pan frying) 2 slices of Spam, about 0.6in thick (1.5cm) 2 slices sandwich cheddar cheese slice

- 1. Cut 2 slices of white bread into half, remove the bread crust, then toast the bread in toaster until lightly brown.
- 2. Heat the pan over medium heat and add some canola oil. When it's ready, pan fry the Spam slices until golden brown and crisp on top.
- 3. Cut the sandwich cheddar cheese slices into the shape of the bread and Spam. Then, place the cheese slice on top of the toasted bread, followed by Spam, then by more cheese, and finally by more toasted bread.

#### (Optional) To make the side fries

1 russet potato 4 cups warm water (960mL) 2 tbsp corn syrup (30mL) canola oil (for frying) a pinch of salt

- 1. Wash and peel the russet potato skin.
- 2. Slice into planks about  $\frac{1}{3}$  inch thick (0.8cm), and julienne into sticks.
- 3. Mix 4 cups (1L) of warm water with 2 tablespoons (30mL) of corn syrup. Soak the potato sticks (aka fries) in the water bath for approximately 30 minutes to remove excess starch.
- 4. Drain the corn syrup water and use kitchen towel to pat off excess water from the fries.
- 5. Fry the fries using canola oil that has been preheated to 375°F (190°C) for 1.5 minutes (first fry). Remove the fries and drain off excess oil.
- 6. Increase the oil temperature to 400°F (200°C) and fry the fries again until crispy and golden brown.
- 7. Use kitchen towel to pat off excess oil, and sprinkle with salt to season the fries.

#### (Optional) To garnish

fresh English parsley 3 cherry tomatoes, halved

1. Chop a stalk of fresh English parsley and sprinkle it on top of the cannedwich. Assemble the cannedwich, cherry tomatoes and fries on a plate and you are done. Enjoy!

Creator: aya.yeaney

Source: https://www.instagram.com/p/BSvvtq4DpSj/



## GARULESSANDWICH

Active cooking time: 20 mins | Total cooking time: 1 hr 30 mins | Serves 1-2

Steak, bread, no vegetables that need to be picked out of the sandwich...yep, it's easy to see why this dish is one of Noct's favorites!

1 lb thick cut slice beef (450g)

2 tbsp sunflower oil (30mL)

1 tbsp apple vinegar (15mL)

1 tbsp brown sugar (12g)

liberal sprinkling onion powder

pinch chili powder

1-2 tbsp butter (14-28g)

garlic salt

pepper

2 slices bread

optional) mayonnaise or brown sauce

(optional) garnishing, e.g. cilantro

- 1. Mix the sunflower oil, apple vinegar, brown sugar, onion powder, and chili powder thoroughly into a marinade. Rub the marinade into the steak and let sit at room temperature for at least 2 hours.
- 2. Heat butter in pan. Place the steak in pan, season with garlic salt and pepper, and cook on high heat.
- 3. Cook the steak to preferred doneness. Medium well to well done will take approximately 10-12 minutes. The steak, as shown above at medium doneness, takes about eight minutes.
- 4. Let the steak rest for 10 minutes after cooking.
- 5. Put the steak in between the bread and slice into three. You can also put some sauce on the bread if you find it too dry.
- 6. (Optional) Garnish. Enjoy!

Creator: Blanchere

Source: https://www.reddit.com/r/CookingWithIgnis/comments/6qguuw/ garullesandwich\_recipe\_in\_comments/



# SOUPS







## VEGGIE MEDLEY STEW

Active cooking time: 15 mins | Total cooking time: 30-40 mins | Serves 6-8

More terrifying than the Starscourge, if you ask Noct. Refreshing and delicious, if you ask literally anybody else.

2 tbsp olive oil (30mL)

3 cloves garlic, minced

1 white onion, diced

½ tsp paprika, or to taste (1g)

(optional) ½ tsp cayenne powder, or to taste (1g)

4 cups vegetable broth (960mL)

2 medium-large sweet potatoes

3 bunches baby bok choy or 1 large bunch bok choy

1 large bunch enoki/enokitake mushrooms

1 can coconut milk, 12-14 oz (340-400g)

12 oz oyster mushrooms (340g)

salt and pepper, to taste

1-2 handfuls pea sprouts

- 1. Prep onion and garlic. Separate the bok choy between the whites and the greens (set the greens aside with the pea sprouts), making sure to cut into bite size pieces if necessary. Peel and cube the sweet potato (set aside with bok choy whites), Rinse and cut away the root portion of the enokitake, and rinse and cut any tough stems on the oyster mushrooms.
- 2. Heat the olive oil in a soup pot and cook the garlic and onions until they begin to turn translucent. Add in the paprika and (optional) cayenne to coat the onions and garlic, and slowly whisk in the vegetable broth. Add in the sweet potato and bok choy whites and bring to a boil. Turn down to a simmer for 5-10 minutes (you don't want your sweet potato to be too soft just yet!).
- 3. Add in the coconut milk and mushrooms and bring to a boil one more time before allowing to simmer for 5 minutes. Adjust the broth with salt, pepper, paprika, and cayenne, to taste. Add the pea sprouts and bok choy greens to wilt. Serve immediately. Enjoy!

Creator: mymainisacook **t** | brilunart **y** | brilun **f** Source: http://mymainisacook.tumblr.com/post/159012789270/ffxvveggie-medley-stew



THIS COOKBOOK IS NOT FOR SALE

## DRY-AGED TENDER ROAST STEW

Active cooking time: 1 hour | Total cooking time: 1 hour | Serves 4-6

This recipe features meat from the garula, a creature lovingly described as a "pig-cow" in the official FFXV Strategy Guide.

- 2 lbs boneless beef short ribs, raw, cut into 2 inch pieces (900g)
- 1 tsp salt (2.5g)
- ½ tsp fresh ground pepper (1.5g)
- 1 tbsp olive oil (15mL)
- 1 onion, peeled and diced into ¾ inch (2 cm) slices
- 6 small cipollini onions, peeled
- 2 tbsp garlic, minced (14g)
- 2 tbsp butter (28g)
- 2 tbsp all-purpose flour (16g)
- 1 cup of dry Red Wine such as Cabernet Sauvignon or Zinfandel (240mL)
- ½ lb brussels sprouts, cleaned (225g)
- ½ lb peewee potatoes, cut into wedges (225g)
- 1 cup of canned whole peeled tomatoes (240mL)
- 1 bunch of baby carrots, cleaned, cut in 1 inch (2.5cm) pieces

1 cup of beef broth (240mL) 4 sprigs of thyme

- Season short ribs with salt, pepper, and olive oil. Heat a large dutchoven and sear short-ribs until golden brown on each side. Remove to a plate, and add onion, garlic, and butter to pan, cooking until softened. Sprinkle in flour, stirring to combine.
- 2. Pour in wine and bring to a boil, scraping up caramelized bits from the bottom of the pan.
- 3. Stir in remaining ingredients, bring to a boil, pop the lid on and reduce to a simmer. Simmer for about an hour and a half or until short ribs and veggies are fork tender.

Creator: katx123 **ॐ** | katx\_404 **∑** 

Sources: https://www.reddit.com/r/CookingWithIgnis/comments/

5ud7sv/tastemades\_braised\_beef\_stew/

Reference: https://www.facebook.com/tastemade/videos/

1241775919242906/



## QUILLHORN SOUP

Active cooking time: 1 hour | Total cooking time: 5 hours | Serves 2-3

This delicious Chinese-inspired broth contains what I'm sure Noct would find to be a frightening amount of nutrients.

beef soup bones (1-2 bones) chicken bones (4-6 bones) 1 large carrot, roughly chopped ½ onion, peeled but not chopped 5 or more cloves of garlic, whole 1 large ginger root, peeled and whole spring onion, whole salt (to taste)

This recipe requires a sheet pan and a crockpot or large stock pot.

- 1. Preheat your oven to 450°F (232°C).
- 2. Blanch the bones. This removes scum and "impurities" which would make the soup less tasty. Put the bones in a pot and cover with cold water (the specific amount is flexible). Bring to a boil, and let simmer for 20 minutes.
- 3. Roast the bones. Put them on a sheet pan, and salt them a bit if you wish. Roast them until they are brown and have a caramelized look to them, approximately 1 hour.

- 4. Put the roasted bones into a crockpot or a stock pot on the stovetop. Add your vegetable ingredients except the spring onion, and cover with water. Cook in the crockpot on high, or simmer on the stove, for two hours.
- 5. Remove the ginger, and add the spring onion. Add salt if needed.
- 6. Cook for another 2 hours or until you are satisfied with the look and flavor of the stock.
- 7. Remove the vegetables and bones. You can strain your stock through cheesecloth or with a strainer as there will be small bits of fat and meat from the bones that will be in the stock. This makes it not the most photogenic of recipes, but very flavorful. This broth makes an excellent base for noodles!

Creator: luna\_libertatis 🖸 🎔

Source: https://www.instagram.com/p/BWn5s8\_BF5u/



# ROBUST BEAN SOUP

Active cooking time: 1 hour | Total cooking time: 5 hours | Serves 2-3

The robust bean soup shares many similarities with the "Hoppin' John," a traditional Southern dish eaten on New Year's Day for good luck and prosperity. Noct almost certainly despises this dish - but he's missing out!

1/3 cup leafy celery (75g)

vegetable oil

1/3 cup white onion, diced (50g)

⅓ cup green pepper, diced (60g)

1 tbsp minced jalapeño (6g)

2 cups chicken, vegetable, or ideally, Quillhorn Soup stock (470mL)

1/3-1/2 cup dried black-eyed peas (67-100g)

1/3 cup adzuki beans (65g)

1/3 cup dried split peas (75g)

garlic, to taste

1 tomato, diced

This recipe requires a pot big enough to accommodate 3-4 cups (710mL) worth of ingredients.

- 1. Slice the celery into thin horizontal pieces. Keep the leaves of the celery for garnish.
- 2. Sauté the onion, green pepper, celery, and jalapeño in oil until the onions are soft.
- 3. Put all ingredients except the celery leaves and diced tomato into a pot and simmer for 30-40 minutes.
- 4. Serve as a soup, or serve over rice if you'd like. Garnish with tomato and celery leaves.

Creator: luna libertatis

Source: https://www.instagram.com/p/BWn5s8\_BF5u/



# MEAT-AND-BEET BOUILLON

Active cooking time: 30 mins | Total cooking time: 2 hours | Serves 8-10

Prompto would be happy to learn that this dish, commonly referred to as borscht, is very popular in Eastern Europe.

1 lb stew beef, cut into chunks and rinsed (450g)

9 cups cold water (2L)

1 tbsp salt (7.5g)

6.5 oz cooked beets (~4 small-medium beets) (180g)

1 tbsp red wine vinegar (15mL)

1 tbsp white sugar (12g)

2 tbsp tomato paste (30mL)

½ large onion, finely diced

1 tbsp olive oil (15mL)

2 carrots, finely grated

6 small golden potatoes, cut into bite-sized pieces

1½ cup shredded cabbage (133.5g)

7 oz (~half a can) diced tomatoes (200g)

1/4 cup chopped fresh parsley (5g)

1 tsp chopped dill (.5g)

 $\frac{1}{4}$  tsp pepper (.5g)

2 cloves of garlic, cracked and pressed 2 bay leaves

dollop of sour cream and additional dill for garnish

- 1. Put beef in large pot with 9 cups (2L) of cold water and salt. Bring to a boil, skimming foam off the surface. Reduce heat, cover, and simmer 50 minutes, regularly skimming more foam.
- 2. Finely chop or use food processor to "puree" beets. Mix with vinegar, sugar, and tomato paste in a bowl. Set aside.
- 3. Sauté onion with olive oil for 2 minutes, then add grated carrots and sauté another 3 minutes or until soft.
- 4. After the meat has simmered 50 minutes, add potatoes and simmer for 10 minutes. Add beets, cabbage, onions, carrots, and diced tomatoes. Cook another 10 minutes. Stir in parsley, pepper, and garlic. Add bay leaves and salt to taste, then cover and remove pot from heat. Let stand 20 minutes. Remove bay leaves and garlic and garnish with sour cream and dill.

Creator: kibethe

Source: https://www.instagram.com/p/BS6YuwBgaqa/

Reference: http://bit.ly/2FxoA41



# PACKED MUSHROOM STEW

Active cooking time: 20 | Total cooking time: 20 | Serves 4

This stew is a much better use of Alstrooms than stuffing them into your magic flask and accidentally triggering Cursecast!

 $\frac{1}{4}$  cup butter (57g)

2 medium onions, sliced

3 cloves garlic, minced

3 slices ginger, cut about ½ inch (1cm) thick

1 lb mixed mushrooms (450g)

salt and pepper, to taste

1/4 cup dry white wine (60mL)

1½ cup vegetable or chicken stock (360mL)

½ cup half-and-half (120mL)

1/3 cup heavy cream (80mL)

2 tsp thyme leaves (4g)

2 tsp oregano (4g)

dashes of white pepper and paprika (optional)

1 scallion, sliced

flour

- 1. In a pot, melt the butter on medium heat. Add onions and cook until soft and translucent, about 5-7 minutes
- 2. Add garlic and ginger and cook for a few more minutes, until fragrant.
- 3. Add mushrooms and season with salt and pepper to taste. Cook until soft and add the wine.
- 4. Cook for a few minutes, then add vegetable/chicken stock and bring to boil. Slowly stir in the half-and-half and heavy cream.
- 5. Add the fresh thyme leaves and oregano. Stir in white pepper and paprika, if using. Add the scallions, reserving a handful for the garnish.
- 6. Cover and simmer for 5 minutes until the stew thickens. If it doesn't thicken to your liking, slowly stir in a few tbsp of flour, one at a time, until thickened. Remember to continue seasoning with salt and pepper, to taste.
- 7. Garnish with scallion slices. Enjoy on its own or over rice!

Creator: dancergaius 🛩 | milkvoid 🕇

Source: https://twitter.com/dancergaius/status/869715724226490368



## GREEN SOUP CURRY

Active cooking time: 40-60 mins | Total cooking time: 40-60 mins | Serves 2-6

As Prompto would be happy to tell you, this Thai-inspired soup is worth every last ingredient!

## To make green curry paste

- 4.5 tbsp coriander seeds (25g)
- 1 tbsp mace powder or ginger powder (5g)
- 2 tbsp cumin seeds (12g)
- 1 tsp nutmeg powder (2.5g)
- 5 garlic cloves
- 5 shallots
- 2 lemongrass stalks
- 3 green finger chilies (or 5 normal green chilies)
- bunch of coriander (to taste)
- 4 kaffir lime leaves
- 2 tsp galangal paste (10mL)
- 1 tsp salt (2.5g)
- 1 tbsp shrimp paste (15g)
- 4 basil leaves

Note: if you are pressed for time, you can purchase green curry paste from the store (although it won't taste nearly as delicious as homemade paste!)

- 1. Heat up a dry pan and put in the coriander seeds, mace, cumin seeds, and nutmeg powder. Keep stirring to prevent mixture from burning and sticking to the bottom of the pan.
- 2. Stir until the mixture becomes a beautiful golden color and the aroma of the spices is the air. Remove from the heat and set aside to cool.
- 3. Flatten and remove the skin from the garlic. Set aside.
- 4. Peel the shallots and chop them into small pieces.
- 5. To prepare the lemongrass, cut off the bulb part of the lemongrass until you can see the purple ring inside and remove the hard outer layer. Cut off the lower, paler area of the lemongrass and chop the rest finely.
- 6. Chop up the chilies and remove all the seeds (because these are really spicy).
- 7. Roughly chop up the coriander and the kaffir lime leaves.
- 8. Use a pestle and mortar to grind the coriander seeds, cumin seeds, nutmeg, and mace together. Do so by lightly but firmly tapping down on the seeds until flattened, and then start grinding them. Continue to pound and grind until it is a semi-fine powder. Set aside.

- 9. Mash the garlic into a pulp using the pestle and mortar. Add shallots to garlic and pulp and grind as well.
- 10. Slowly introduce the other green ingredients, including the lemongrass, chilis, coriander, and kaffir.
- 11. Spoon in the galangal paste and salt. Continue to grind with pestle and mortar.
- 12. Introduce the shrimp paste, and then the ground spices from earlier.
- 13. Add a handful of basil leaves and crush it as well.

## To make green curry soup

- 2 tbsp olive oil (30mL)
- 2 shallots
- 1.1 lbs boneless skinless chicken thighs (500g)
- 3 garlic cloves
- chicken stock
- 3-4 tbsp green curry paste (45-60mL)
- 1 tbsp fish sauce, or alternatively, soy sauce (15mL)
- 13/3 coconut milk (400mL)
- ½ red pepper
- 1 stalk spring onion
- 2 finger chilies (or 4 normal green chilies)
- 3 kaffir lime leaves
- 2 lemongrass bulbs
- juice from 2-3 limes
- bunch of coriander, to taste
- 2 leaves of basil, for garnish
- 1. Crush, peel, and finely dice garlic.
- 2. Peel and finely dice the shallots.
- 3. Dice the leftover lemongrass (from before).
- 4. Dice the chilies finely.
- 5. Finely chop the coriander.
- 6. Crush half of the pepper and slice lengthwise for long strips of red pepper.
- 7. Finely slice and dice one stalk of spring onion.
- 8. Chop 2 limes in half.
- 9. Chop chicken thighs into bite sized chunks.
- 10. Pour olive oil into pan and add diced shallots. Keep stirring to ensure shallots do not burn, until browned.
- 11. Add chicken and garlic. Cook until all sides of chicken are white.
- 12. Pour in enough chicken stock to cover the chicken, and add green curry paste.
- 13. Add fish sauce and coconut milk. Stir and simmer for 7 mins. Taste and add more green curry paste if needed.
- 14. Add red peppers, spring onion, chili, kaffir lime leaves, and lemongrass.

- 15. Let cook for 3-4 minutes until the red peppers are cooked.
- 16. Squeeze in the juice of 2 limes and mix.
- 17. Add in coriander, stir, and simmer for 1 minute. Garnish and serve.

Creator: langsta 🗖 | langstal 🎔 🍜

Source: https://www.youtube.com/watch?v=w-BYr4WZ2N4



HIS COOKBOOK IS NOT FOR SALE

## DEVILFIN SOUP

Active cooking time: 1 hour | Total cooking time: 1 hour 45 mins | Serves 2-3

This environmentally friendly soup uses mushrooms in place of Devilfin. Perfect after a long day of running from magitek engines!

12-15 oyster mushrooms (or other gilled mushroom)

2 large shiitake mushrooms cooking oil

6 slices ginger

1 clove garlic, chopped

1 shallot, chopped

2.1 cups chicken stock (500mL)

18oz winter melon, peeled, deseeded, cubed (500g)

2 slices speck affumicato (or ham), shredded ground white pepper

(optional) salt

- 1. Rinse both mushrooms gently under cold water. Soak in warm water for 12-15min or until soft. Mushrooms will float; gently push under water and flip after a few minutes to soak. Reserve 3 cups (700mL) water after use for broth preparation.
- 2. De-stem oyster mushrooms and dice shiitake mushrooms.
- 3. Add oil to a saucepan and sauté ginger, garlic and shallot for 30 seconds or so. Add 2-3 tbsp water (30-45mL) and stir until the garlic and shallot become tender. Add chicken stock and mushroom water. Turn heat up to medium-high. Bring to boil.
- 4. Add oyster mushrooms and shiitake mushrooms and simmer for 8 minutes. Remove the oyster mushrooms and set aside.
- 5. Add winter melon and speck affumicato. Bring to boil. Lower heat to medium and simmer for 40 minutes or until the winter melon becomes translucent.
- 6. Add ground pepper and salt, if needed. Return oyster mushrooms to broth using a straining ladle for 3-5min. Remove and set aside.
- 7. Serve broth with winter melon on top of shiitake mushrooms and ham. Arrange oyster mushrooms as shown in photo. Ladle more broth until slightly submerged. Ready to serve!

Creator: DefiantDrift 🎔 | DDrift 🍲

Source: https://www.reddit.com/r/CookingWithIgnis/comments/7akwg0/devilfin\_gilled\_mushroom\_soup\_an\_environmentally/



# MARROWSHROOM CHOWDER

Active cooking time: 30 mins | Total cooking time: 45 mins | Serves 4-6

Unless you're a survivalist like Gladio, you should probably buy the mushrooms for this hearty vegetarian dish rather than finding them in the wilderness.

- 4 cups mushrooms, sliced (580g) (king oyster and portobello mushrooms pictured)
- 3 tbsp olive oil (45mL)
- 2 cups carrots, peeled and diced (250g)
- 3 stalks celery, diced
- 1 medium onion, peeled and diced
- 1 shallot, peeled and minced
- $1\frac{1}{2}$  tsp salt (4g)
- ½ tsp black pepper (1.5g)
- ½ tsp dried red pepper flakes (1.5g)
- $\frac{1}{4}$  tsp dried thyme (.5g)
- 4 cups potatoes, peeled and diced (600g)
- 7½ cups mushroom broth (1.8L)
- ½ cup light cream (120mL)
- 4 fresh chives, minced

- 1. Warm 2 tbsp (30mL) olive oil in a large pot. Add carrots, celery, onion, shallot, 1 tsp salt, black pepper, red pepper flakes, and thyme. Cover and cook over medium heat for 10 minutes.
- 2. Warm 1 tbsp (15mL) olive oil in a large sauté pan. Add mushrooms and remaining salt, and sauté for 3-5 minutes until mushrooms soften. Set aside.
- 3. Add potatoes and mushroom broth to pot. Stir, and simmer for 15 minutes. Stir in light cream.
- 4. Remove 2 cups (480mL) of chowder from the pot and blend. Return blended portion to pot.
- 5. Add mushrooms to chowder and stir.
- 6. Serve topped with fresh chives.

Creator: bibjers 🍜

Photographer: mlahstadon 🍜

Source: https://www.reddit.com/r/CookingWithIgnis/comments/64en8x/ marrowshroom\_chowder\_community\_cookbook\_see\_



# GOLDEN TAIL SOUP

Active cooking time: 30 mins | Total cooking time: 2 hrs 15 mins | Serves 2-3

Don't be fooled by the simple looking nature of this soup; it's chock full of flavor from oxtail and vegetables. Unlike what's shown in the photo you'll want to keep the meat and veggies in the broth when eating this...unless you're Noct, I guess.

- ½ oxtail, saw cut crosswise into 1½ inch (4cm) thick pieces
- 1 medium size whole onion
- 1 medium size onion, quartered
- 1 stalk celery, chopped
- 4 pieces scallions
- 1 small size carrot, cut into wedges
- 4 baby corn
- 1 tsp salt
- 1 tsp pepper
- ½ cabbage, cut into wedges
- 1 small bundle green beans, trimmed

- 1. Wash oxtail thoroughly and remove all traces of blood.
- 2. In a large casserole, add enough water to cover oxtail and let boil for 2-3 minutes. Afterwards, drain and discard the boiled liquid and remove all traces of scum.
- 3. Return beef to the same casserole and add fresh water up to ½ full. Add the whole onion, celery, and scallions. Bring to a boil and simmer for 1½ to 2 hours or until beef is tender. Remove any scum that rises and add water if required.
- 4. Add in carrots, baby corn and quartered onion, and cook for 3-5 minutes or until cooked.
- 5. Season with salt and pepper.
- 6. Add in cabbage and green beans, and cook for another 2-3 minutes.
- 7. Serve at once.

Creator: PlainSophia 🎔 | sophiago42 🖸 | lost\_sputnik 📽 Reference: http://www.overseaspinoycooking.com/2015/03/nilagangoxtail-bulalo-style.html



# ENTRÉES: MEATLESS





# ASSIC TOMATO AND EGG STIR-FRY

Active cooking time: 15 mins | Total cooking time: 15 mins | Serves 1

A popular option at the Longwythe Rest Area, this delicious, healthy, and easy-to-make meal also happens to be a staple of home-made Chinese cuisine.

2 eggs

salt, to taste

2 medium-sized tomatoes

1 tbsp cooking oil, preferably sesame (15mL)

 $\frac{1}{4}$  tsp sugar (1g)

1 scallion, diced into 4mm slices

- 1. Whisk eggs with a pinch of salt until the yolk and eggs are thoroughly mixed. Ideally, there should be a thin layer of small bubbles at the very top; in practice, thorough mixing is sufficient.
- 2. Slice tomatoes into approximately 6 wedges each. Optional: remove the top, hardened/brown part of the tomato near the stem for taste.
- 3. Heat a pan or wok to medium-high. Add 1 tablespoon of oil when hot, then pour the egg mixture in. Let sit, undisturbed, until the mixture is partially firmed and 70-80% cooked. Turn the fire off and break egg into smaller pieces with spatula. Transfer eggs out of wok; leave some oil.
- 4. Turn the stove back on to medium-high, add tomato wedges, and stir fry until the tomatoes are slightly darkened and juicy.
- 5. Return the egg pieces to wok and add salt, sugar, and scallion pieces. Make sure some tomato juices are mixed with the egg for visual appeal and taste. Enjoy immediately, either accompanied with rice or on its own!

Creator: aranea\_highwind 🍜 | cookingwithignis 🖸 cookingwithiggy **y** | cooking--with--iggy **t** 

Source: https://www.reddit.com/r/CookingWithIgnis/comments/ 5v8mg9/a\_more\_simple\_dish\_classic\_tomato\_egg\_stir\_fry/ Reference: http://www.chinasichuanfood.com/chinese-tomato-and-eggstir-fry/



# TRIPLE TRUFFLE RISOTTO

Active cooking time: 30-45 mins | Total cooking time: 30-45 mins | Serves 4

You might not be tripping on shrooms after eating this dish, despite the name, but you'll be just as happy!

- 2 tbsp olive oil (30mL)
- 1 onion, finely chopped
- 2 garlic cloves, finely chopped
- 9 oz chestnut mushrooms, chopped (250g)
- 2 oz yellow oyster mushrooms (50g)
- 2 oz wild mushrooms (50g)
- salt and pepper
- 1 vegetable stock cube dissolved in 41/4 cup (1L) of water
- 1½ cup risotto rice (300g)
- 3/4 cup white wine (175ml)
- 2 tbsp butter (28g)
- ½ cup parmesan, grated (50g)
  - OR 1/4 cup grana padano, grated (50g)

parsley leaves to taste, chopped

- 1. Heat oil in a deep frying pan over medium heat. Add the onions and garlic, then fry for about 5 minutes until soft.
- 2. Stir in the mushrooms. Season with salt and pepper and cook until the mushrooms have softened. Tip the rice into the pan and cook for 1 min. Pour over the wine and let it bubble to nothing so the alcohol evaporates.
- 3. Pour in a quarter of the vegetable stock. Simmer the rice, stirring often, until it has absorbed all the liquid. Add another quarter of stock and continue to simmer and stir - it should start to become creamy, plump and tender. Keep adding quarters of stock until all the stock is gone. The rice should be nearly cooked by now.
- 4. Take the pan off the heat, add the butter and chuck in the cheese and some parsley and stir. Cover and leave for a few minutes so that the rice can take up any excess liquid as it cooks a bit. Give the risotto a final stir, spoon into bowls and arrange some sliced chestnut mushrooms and a little extra parsley.

Creator: tropicnights 🍑 | tropic.nights 🖸

Source: https://www.reddit.com/r/CookingWithIgnis/comments/5uo5ys// croque\_madame\_plus\_bonus\_triple\_truffle\_risotto/



# THREE-MUSHROOM KEBABS

Unlike Noct, you won't need to use random mushrooms that you picked while running around to enjoy these delicious kebabs!

#### Mushrooms

2 heaping tbsp dried, sliced shiitake mushrooms (at least 30mL)

½ cup boiling water (120mL)

8 tbsp unsalted butter, melted (112g)

6 cloves garlic, crushed

4 tbsp light soy sauce (60mL)

zest of 1 lime

handful of fresh parsley, chopped

around 24 button mushrooms

around 12 chestnut mushrooms

skewers, soaked 30+ minutes

#### Coleslaw

4-6 cups cabbage (white/red/Napa), shredded (400-600g)

½ fennel bulb, shredded

1 carrot, grated

1 bunch scallions/spring onions, shredded

2 tbsp canola oil (30mL)

1 tbsp sesame oil (15mL)

4 tbsp rice wine vinegar (60mL)

juice of ½ lime

1 tbsp light soy sauce (15mL)

2 tsp ginger, grated (4g)

1 tbsp honey (15mL)

1-2 tbsp sesame seeds, toasted (30g)

## Rice

2 tbsp canola/rapeseed oil (30mL)

3 cloves garlic, crushed

1 white onion, diced

1½ cups long grain white rice, washed (300g)

2 cups vegetable stock (480mL)

1 cup sieved tomatoes/passata (273g)

½ tsp red chilli flakes (4g)

1 large (beef) tomato

## Garnish

½ lime

4 slices toasted sourdough bread garlic mayonnaise/aioli, as desired fresh parsley, chopped

- Put the dried shiitake mushrooms into a cup or small bowl, and add just enough hot or boiling water to cover them. Leave for 20 minutes, and remove from water when rehydrated (keep the water; it adds flavor to the marinade later).
- 2. Meanwhile, halve the chestnut mushrooms so that they are about the same size as the button mushrooms, and so that there are the same number of pieces of each mushroom (if the chestnut mushrooms are a similar size to the button mushrooms, leave them whole and use more).
- 3. Pour ½ cup (120mL) of the shiitake mushroom water (from step 1) into a large bowl. Combine with butter, garlic, soy sauce, lime zest and parsley to make a marinade. Add the chestnut and button mushrooms to the marinade and leave for 20-30 minutes.
- 4. To make coleslaw: combine the cabbage, fennel, carrot and scallions in a bowl. Whisk together the canola and sesame oils, rice wine vinegar, lime juice, soy sauce, ginger and honey, then pour the mixture over the vegetables. Make sure that all of the vegetables are coated in the dressing, then sprinkle with toasted sesame seeds.
- 5. When chestnut and button mushrooms are finished marinating, remove the mushrooms and thread them onto your skewers, alternating each type. Reserve the mushroom marinade for later use
- 6. Slice the rehydrated shiitake mushrooms into desired size if they are too large. Fry the onion and garlic in 2 tbsp (30mL) oil for a couple of minutes until they start to soften, then add the dry rice and fry for a further 5 minutes. Add the stock, sieved tomatoes/passata, chili flakes and half of the mushroom marinade to the pan along with the shiitake mushrooms. Remove the stalk from the tomato and rest the tomato on top of the rice, then cover the pan and simmer on low for 20 minutes.
- Cook the mushrooms on a hot griddle pan or barbecue for 10 minutes, using the remaining mushroom marinade to baste.
   Alternately, they can be cooked in the oven for 20 minutes at 400°F (200°C).
- 8. Mash the tomato into the rice, and serve the rice alongside the coleslaw, mushroom skewers and bread. Add a wedge of lime and a spoonful of mayo, and sprinkle the dish with chopped parsley.

Want to make this recipe vegan? Substitute the butter for 3 tbsp oil, change the honey to 2 tsp sugar, and omit the mayonnaise.

Creator: MikeCFord 🍲



Active cooking time: 35 mins | Total cooking time: 1 hr 15 mins | Serves 2-4

THIS COOKBOOK IS NOT FOR SALE.

This recipe makes enough sauce and dough for two pizzas. You can refrigerate the remainder for up to 5 days or make another pizza topped with your own ingredients. For optimal flavor, be sure to snap your fingers and yell "That's it!" when you come up with your second pizza recipe.

#### Dough

1/4 oz active dry yeast (8g)

1 tbsp sugar (12g)

1½ cups warm water (360mL)

1 tbsp olive oil (15mL)

 $\frac{1}{2}$  tsp salt (1.5g)

2 cups all-purpose flour (250g)

½ cup flour for dusting (60g)

#### Sauce

28 oz can of diced tomatoes (800mL)

 $\frac{1}{2}$  tsp salt (1.5g)

½ tsp black pepper (1.5g)

½ tsp Italian seasoning (1.5g)

1 clove garlic

### **Toppings**

8 oz fresh mozzarella (225g)

8-12 leaves fresh basil

- 1. Preheat oven to 500°F (260°C).
- 2. In a large mixing bowl, combine yeast, sugar, and warm water. Stir and set aside for 5 minutes.
- 3. Add olive oil, salt, and 2 cups (250g) flour to the mixing bowl. Mix with a spoon until dough forms.
- 4. Dust a flat surface with flour. Turn the dough onto your dusted surface and knead for 5 minutes. If the dough is too wet, dust with flour as needed.
- 5. Place dough back into mixing bowl. Cover with a towel or plastic wrap and set aside for 1 hour.
- 6. To make tomato sauce, in a medium saucepan, add tomatoes, salt, black pepper, and Italian seasoning. Dice garlic and stir into sauce.
- 7. Simmer sauce over medium heat, uncovered, for 10 minutes. Adjust seasoning as needed.
- 8. While sauce is cooking, cut six slices of mozzarella, about ¼ inch (6.5mm) thick. Wash basil leaves.
- Remove dough from mixing bowl and cut in half. Wrap half of the dough in plastic wrap and refrigerate, or set aside to make a second pizza.
- 10. Place parchment paper on a round pizza sheet or baking tray. Place dough on parchment paper. Using your fingers, gently stretch dough into a round. If the dough springs back on itself, let it rest for another 10 minutes and try again. Use a fork to pierce the dough in several places.
- 11. Spread ½ cup (120mL) tomato sauce over dough and refrigerate remaining sauce. Evenly distribute mozzarella slices on top of sauce.
- 12. Bake pizza in preheated oven for 13 minutes. Check, and bake an extra few minutes if needed. The cheese should be melted and the crust golden brown.
- 13. Remove pizza from oven and top with fresh basil leaves.

Creator: bibjers 🍜

Photographer: mlahstadon 🍜

Source: https://www.reddit.com/r/CookingWithIgnis/comments/63dgu9/

cheese\_pizza\_community\_cookbook/



## \_UMP 'N' PUNGENT

Active cooking time: 1 hr 30 mins | Total cooking time: 24-36 hours | Serves 2-3

Stinky tofu, an Earthen equivalent of this dish that originated in Greater China, is definitely something of an acquired taste, so it's not surprising that Prompto had a little trouble with it at camp. Happily, the "pungent" factor has been toned down considerably in this healthy and delicious recipe, and a non-stinky alternative is available as well!

## To make pickled vegetables

- 8 cabbage leaves, rinsed, air-dried thoroughly (a must), shredded into wide strands
- 1 carrot stick, rinsed, dried, peeled, julienned
- 3-4 tsp coarse sea salt (12-16g)
- 5 tbsp distilled white vinegar (75mL)
- cold bottled distilled water or still mineral water (no tap water)
- 4 tsp granulated sugar (17g)
- 2 cloves garlic, sliced

(optional) 1 Thai chili, rinsed, dried, chopped

- 1. Disgorge vegetables: mix cabbage and carrot thoroughly with salt. Leave at room temperature for at least 1.5 hours, or until water is seeping from the vegetables (add more salt if necessary). Drain the water, and gently hand squeeze the vegetables to further remove the water within. Wearing food preparation gloves is recommended.
- 2. Combine the white vinegar and \( \frac{5}{6} \) cup (200mL) distilled water in a dry, non-plastic container (e.g. glass or ceramic). Add the sugar and stir and mix well, until dissolved.
- 3. Immerse the garlic, chili, and vegetables into the fluid. The container should be no more than 80% filled as water within the vegetables will be drawn out.
- 4. Seal the container and leave in refrigerator for 24-48 hours.

## To make dipping sauce

- 1 clove garlic, diced
- 2.5 tbsp Chinkiang/Zhenjiang or balsamic vinegar (35mL)
- $\frac{1}{4}$  tsp sesame oil (1.5mL)
- 5. Combine all the ingredients in a dipping dish and stir well.

## To make pungent tofu

- 2 10oz blocks of extra-firm non-silken tofu (560g) cold bottled distilled water or still mineral water (no tap water)
- 1.5-2 tbsp shrimp paste/sauce (23-30mL)
- 2 tsp fish sauce (10mL)
- 8 slices of ginger, 1-1.5mm thick
- 4 tbsp non-sweet white rice wine (60mL)
- high-heat cooking oil
- 2 Thai chili, rinsed, dried, chopped, for garnish
- 3-4 lettuce leaves, rinsed, dried, for garnish

Note: This is a toned-down version of pungent tofu with only a hint of smell. For a non-stinky alternative, skip steps 8 to 10. Tofu texture and its water content can have drastic impact on the outcome. The ideal tofu normally contains calcium sulfate/gypsum as a coagulant agent. **Do not use silken varieties,** which break up easily, even if they are labeled as extra firm or suitable for frying.

- 6. Rinse the tofu thoroughly with distilled water twice (only for nonsealed packed tofu, skip this step otherwise).
- 7. Cover tofu with paper towel, and pat gently to absorb excess moisture. Cut into approximately 1.5 inch (3cm) wide cubes.
- 8. Stir shrimp paste into 21/8 cups distilled water (500mL). Add fish sauce and mix well. Pour into a dry, air-tight container (or zipper freezer bag).
- 9. Immerse the ginger and tofu into the fluid. Seal the container or bag. Wrap with several layers of cling film and put inside another zipper food storage bag to seal off the strong aroma. Leave in refrigerator for 24-36 hours. Add the non-sweet white rice wine to the fluid 3 hours before cooking.
- 10. Remove the tofu from the fluid. Dry with paper towel; do not press or squeeze the liquid out.
- 11. Deep fry the tofu in oil at medium-high heat until golden brown. Turn the heat up to high for the last 20 seconds to force excess oil out of the food. Drain briefly on paper towel.
- 12. Serve with pickled vegetables, dipping sauce, and garnishes. Enjoy!

Note: Marinating vegetables and tofu takes a full day or longer. To prevent the ingredients from spoiling, adjust the refrigerator to a reasonably low temperature, and do not leave tofu in room temperature for too long. Safety first, everybody!

Creator: DefiantDrift 🛩 | DDrift 🍜

Source: https://www.reddit.com/comments/7s3ns8/



# CREAMY MILK RISOTTO

Active cooking time: 40 mins | Total cooking time: 40 mins | Serves 6-8

This dish is so divine, it's been known to cure all wounds on Eos. ...Or at least, speed up the process some.

1 cup oyster, shiitake, or assorted mushrooms (145g)

6 cups sheep's, goat's, or cow's milk (1400mL)

2 tbsp olive oil (30mL)

1 tbsp butter (14g)

1 medium, chopped onion

1 cup shredded carrots (50g)

2 cups uncooked Arborio rice, American medium-grain rice, or white rice (400g)

1 cup grated Parmesan cheese (100g)

 $\frac{1}{4}$  tsp salt (0.5g), or to taste

 $\frac{1}{4}$  tsp pepper (0.5g), or to taste

- 1. Cut mushrooms into pieces as desired. Place in bowl and fill with water. Let the mushrooms sit for 20 minutes or until soft.
- 2. Begin heating the milk on medium heat so that it is warm for later use. Do not let the milk rise to a boil, and stir regularly to avoid burning the milk.

- 3. Meanwhile, heat a wide, shallow saucepan on medium. Add 1 tablespoon (15mL) olive oil and the butter to the pan, and wait for the butter to melt. Cook the onion and carrots in pan.
- 4. Add rice. Begin adding warm milk into the saucepan, in  $\frac{1}{2}$  1 cup (120-240mL) increments. Stir the rice regularly to prevent burning. Make sure each increment of milk has been dissipated before adding the next increment.
- 5. Meanwhile, heat a separate pan on medium. Add the second tablespoon (15mL) of olive oil to the pan. Remove the mushrooms from the water, and preserve the mushroom water. Cook the mushrooms in the new pan while working on step 4.
- 6. After finishing step 4, add 1 cup (240mL) of the mushroom water to the rice. Stir until the water has fully dissipated.
- 7. Drain the oil from the mushroom pan. Add mushrooms, Parmesan cheese, salt, and pepper to the rice pan. Stir thoroughly until the cheese has completely melted.
- 8. Remove the risotto from the heat. Serve hot.

Creator: Domiok 🍲 | Domiok\_ 🛩

Source: https://www.reddit.com/r/CookingWithIgnis/comments/5o947v/ ive\_come\_up\_with\_a\_new\_recipe\_creamy\_milk\_risotto/



# ENTRÉES: POULTRY







# PRAIRIE-STYLE SKEWERS

Active cooking time: 30 mins | Total cooking time: 1 hour | Serves 2-4

Unfortunately, the recipe creator was unable to find Anak meat at the local grocery store. Chicken, however, serves as an excellent substitute! This dish is not only a delicious main entrée, but also a makes a fantastic crowd pleaser, as the recipe is easily scalable.

1 lb boneless skinless chicken thighs (450g)

3/4 cup teriyaki sauce (180mL)

1 tbsp paprika (8g)

wooden skewers, soaked in water for 30 minutes

- 1. Preheat oven to 375°F (190°C).
- 2. Cut chicken into 2-3 inch (5-7 cm) pieces. Marinate chicken pieces in teriyaki and paprika for at least 30 minutes.
- 3. Line a baking pan with aluminum foil. Put chicken pieces on skewers and place on pan. Bake for around 15 minutes, then turn over, and cook for 15 more minutes or until cooked through.
- 4. Serve with extra teriyaki sauce!

Creator: FFXVRecipes 🗗 🛩

Source: https://www.instagram.com/p/BPG5uFzjqyL/



# CREAMY FOWL SAUTÉ

Active cooking time: 15 mins | Total cooking time: 1.5 hours | Serves 1-2

Thank the Six - this delicious and comforting recipe can be made using only one pan!

1 chicken thigh

1 tbsp cooking wine (15mL)

pinch of salt & pepper

2 tsp butter (10g)

1 pack Shimeji mushrooms

1 tbsp plain flour (8g)

.85 cup milk (200mL)

1 tsp bouillon powder (2.5g)

- 1. Season chicken thigh with cooking wine, salt and pepper. Marinate for 30mins.
- 2. Place chicken thigh in skillet. Sauté both sides slightly. Remove thigh.
- 3. Add butter and Shimeji mushrooms to skillet and stir-fry.
- 4. Add plain flour, coating the Shimeji mushrooms.
- 5. Add milk and mix well.
- 6. Add chicken thigh and bouillon powder. Simmer over low-medium heat until the chicken is cooked through.
- 7. Serve on a plate and decorate with leaves that you like. Done!

Creator: uroncha\_gxrdg 🖸

Translator: honeyntoast 🖸 🖪

Source: https://www.instagram.com/p/BTyLrtrjjws/



# PEPPERY DAGGERQUILL RICE

Active cooking time: 2+ hours | Total cooking time: 5+ hours | Serves 4

The only way to obtain a more authentic version of this classic Singaporean Hainanese chicken rice dish would be to interrogate a poor hawker the same way Ignis questioned Caligo. Warning: this recipe is not for the faint of heart!

## To make rice and chicken

2-3 chickens' worth of bones to make stock.

12.5+ cups boiling water (3L) (have more on hand)

- 1 ginger root, mashed/cut into smaller pieces with a giant sword
- 8 shallots
- 5 tbsp cooking oil (75mL)
- 1½ cups long-grain jasmine rice (300mL)
- ½ stem lemongrass
- 6-8 small pandan leaves
- 1 thumb ginger, sliced
- salt and WHITE pepper, to taste
- 1 good <del>daggerquill</del> chicken, skin on.
- icy water (enough to submerge chicken in) sesame oil

- 1. Let's set the stock to boil! Blanch the chicken bones with some hot water, then set it to boil with the mashed ginger for 2-3 hours.
- 2. Meanwhile, slice the shallots. Put them on a paper towel so that the juices soak out of the shallots.
- 3. Heat the cooking oil in a pan, and throw in the shallots. Make sure all the shallots are covered by the oil, and turn the heat down to
- 4. The moment the shallots turn brown, turn off the heat and let it sit for a minute. This ensures that the shallots will not burn.
- 5. Separate the shallots from the shallot oil. Do not throw away either. We will only use the shallot oil, but the fried shallots are good as an additional garnish. Some chicken rice stalls will boil up some baby bok choy/xiao bai cai, and top it with oyster sauce to serve with this as a side dish.
- 6. When the chicken bones are done boiling, strain the water into a separate container and rinse out the pot. Put the uncooked rice in your pot, and instead of plain water, use the chicken stock that you just made to fill the pot to a height of around the first joint of your index finger, around 1.9 cups (450mL).

- 7. Next, twist the lemongrass till it breaks, tie the pandan into a knot, and put both in the pot, along with the sliced ginger and 5 tbsp (75mL) of the shallot oil. You will have to remove the lemongrass and pandan after the rice cooks.
- 8. Alright, it's time for the chicken (with skin on)! Season the stock with salt and WHITE pepper and then ease the chicken in. Cook on low heat for 30 mins.
- After the chicken is cooked, dunk it into the ice water for 10 mins.
   This is a way to ensure the outside skin is still soft, while the latent heat in the chicken cooks the rest of it.
- 10. Take the chicken out and massage it with sesame oil!

## To make condiments/garnish

8-9 fresh chilli padi/bird's eye chili
1-2 regular sized normal red chili pepper
salt and sugar to taste.
chicken skin and fats from 1 chicken
coriander/Chinese parsley - 1 sprig per diner.
cucumber - 3 slices per diner
(optional) ½ ginger root, minced
(optional) sesame oil
dark soya sauce (must be the viscous type)
1 tbsp regular soy sauce (15mL)

- 11. Blend the chillies in a food processor or blender. (Ah, the bane of my life. I thought to remove the seeds before blending the chili peppers, but maced myself terribly. Wear gloves, or just blend the whole chillies.)
- 12. Add some salt and sugar to taste to the blended chili peppers.
- 13. Render the chicken fat until you get some chicken oil. (Basically, just add a little water to the chicken fats in a pan, and cook until the fats and skin get crispy. The rest of the stuff in the pan will be chicken oil.)
- 14. Heat up the chicken oil until it sizzles, and pour it into the blended chili peppers and mix well! This is the chili sauce.

[Note: the following condiments are not shown in the picture, but you might want to make the 'holy trinity' of ginger/soy sauce, dark soy sauce, and chili sauce from above for the full chicken rice experience!]

- 15. (Optional) Mix the minced ginger with the regular soy sauce and a splash of sesame oil.
- 16. (Optional) Get the right type of dark soy sauce. Must be thick! (A recommended soy sauce is the Lee Kum Kee Premium Dark Soy Sauce. You might be able to buy it here: https://smile.amazon.com/dp/B0001EJ4CU/)
- 17. (Optional) You can also take some of the stock to drink with your meal! Chicken rice stalls will also give it to you sometimes.
- 18. Now for the plating! I cheated and used just the breast to plate mine so it would look neater, but we attacked the rest of the chicken indiscriminately later. Cut the chicken as neatly as you can, basically.
- 19. Pile some rice on a plate, press the cut chicken onto it, put the cucumber slices at the side, draw a circle with the chili sauce around it, and top with a sprig of coriander.

20. Enjoy your hard work and decide to never do it again and just go and eat from the masters next time.



THIS COOKBOOK IS NOT FOR SALE

# GARDEN CURRY

O/ IIDLI I COIII

Active cooking time: 30-40 mins | Total cooking time: 30-40 mins | Serves 5

Although the ingredients list is fixed for Ignis and company, this popular Japanese dish is extremely flexible in practice. Enjoy the vegetables in the curry as a filling side dish, or add chicken, beef, fried pork, or tofu to make a mouthwatering yet nutritious meal!

1 pack of golden curry sauce mix 6 red potatoes, cubed (optional) 1 lb of chicken (450g) ½ green pepper, sliced and halved ½ red pepper, sliced and halved ½ yellow onion, sliced 1 carrot, sliced diagonally 2 cups of cooked rice (400g)

- 1. In a wok, add 3 cups of water (720mL) and bring to a boil.
- 2. Break up bar of curry into chunks. Add to the water and mix until melted. Keep the wok uncovered and reduce heat to a simmer.
- 3. Add potatoes and cook for about 5-10 minutes. (Optional) Use this time to cut the chicken into chunks. This spaces out the timing to allow the starch in the potato to thicken the curry. Otherwise, it can come out more watery.
- 4. (Optional) Add chicken, cover, and cook 15 minutes, stirring occasionally.
- Once chicken is cooked and/or potatoes are tender enough to cut with a knife, add vegetables and simmer another 5 minutes until slightly tender.
- 6. Place rice on a plate or bowl, and then add curry. Serve hot.

Creator: eternallydaydreaming2015 **t**Source: https://eternallydaydreaming2015.tumblr.com/post/
159277486827/finished-product-japanese-chicken-curry-with-red



THIS COOKBOOK IS NOT FOR SALE.

# FREE-RANGE FOWL OVER RICE

Active cooking time: 20 mins | Total cooking time: 50 mins mins | Serves 2

Ignis' belief of "what it has gained in size, it'll have lost in flavor" definitely doesn't apply to this tasty basilisk breast dish!

## To make dish:

half of a whole chicken, around 11/2 lbs (680g)

2 tbsp butter (28g)

sesame oil

- 1 ginger, shredded
- 4 garlic cloves, chopped finely
- 2 scallions, sliced
- 1 tsp Chinese cooking wine (5mL)
- 1 tbsp light soy sauce (15mL)

 $\frac{1}{2}$  tsp salt (1.5g)

1-2 cups rice, cooked (200-400g)

(optional) sliced cucumber, tomatoes, and parsley, for garnish

## To make sauce:

- 1 tbsp oyster sauce (15mL)
- 1 tbsp light soy sauce (15mL)
- 4 tbsp water (60mL)

- 1 garlic clove
- 1 tbsp scallions, chopped (6g)
- 1 tbsp sesame oil (15mL)
- 1. Clean the chicken and then spread the butter and sesame oil evenly on both sides.
- Lay ginger shreds, garlic and scallion shreds over the chicken and marinate in cooking wine, soy sauce, and salt for at least 30 minutes.
- Place the chicken in your steamer. If you are instead steaming using a wok or pot, steam with high fire around 20 to 30 minutes until soft.
- 4. Transfer the chicken out and cut into chunks of your favorite size. Decorate as you want. Mix the sauce ingredients together for eating, add rice, and enjoy!

Creator: gaming\_memories\_lane | ffxvmemorieslane t Source: https://www.instagram.com/p/Bao8qRtnSfL/
Reference: http://www.happyandharried.com/2014/08/20/homemade-spicy-red-chili-garlic-sauce/



# HOT HOPPER SKEWERS

Active cooking time: 45 mins | Total cooking time: 45 mins | Serves 4

These skewers provide the perfect balance between spicy, sour, and sweet. Perfect for a group of hungry chocobros on a cool autumn day!

## For the skewers:

4 chicken breasts, cut into 1.5-2 inch pieces (4-5 cm)

½ tsp garlic powder (1.5g)

 $\frac{1}{4}$  tsp black and white pepper (0.5g)

2 tsp lemon juice (10mL)

salt

skewers, soaked in water for about 20-30 minutes

oil or butter

(optional) 5-6 pieces of lettuce, for decoration

## For the sauce:

1 cup soy sauce (240mL) 3/4 cup teriyaki sauce (180mL) 3/4 cup brown sugar (150g) ½ cup scallions, chopped (50g)

1-2 tbsp ginger, finely sliced (6-12g)

Note: if teriyaki sauce is hard to find for you, some lemon juice as a substitute would provide the same sourness and texture.

- 1. In a large bowl add chicken, garlic, pepper, lemon juice, and lots of salt. Mix well, and make sure that the chicken absorbed the lemon juice well. Put aside.
- 2. In a pan add soy sauce, teriyaki sauce, brown sugar, scallions, and ginger. Mix well, and let the mixture boil for a few seconds. Put mixture aside to cool down.
- 3. Gently press the chicken onto the skewers, approximately 4-5 pieces for each skewer.
- 4. Heat a large pan on medium heat. Add some oil or butter (optional), then cook the skewers for about 10 minutes on each side. With a food brush, spread some of your magical sauce on each side of the chicken.
- 5. Continue the process for another 10 minutes on both sides, or until the chicken is cooked well.
- 6. Bring elegance into your dish by adding some lettuce slices and placing your hot hopper skewers on top. Enjoy the Japanese flavor and serve with love.

Creator: one-winged-geisha **t** | DragonOfEchigo **@** 



# MOTHER AND CHILD RICE BOWL

Active cooking time: 20 mins | Total cooking time: 30 mins | Serves 1

Hitch a ride to Lestallum to stare at a lady eating this rice bowl if you want to learn how to cook this dish... or follow these simple steps that are possibly slightly less awkward.

## To make the rice

1 cup white rice (200g) 1½ cups cold water (360mL)

- 1. Rinse your rice in cold water.
- 2. Bring your rice to boil in the amount of water you measured earlier and let the rice simmer for 10 minutes.
- 3. Turn off the heat, but leave the rice to stand for another 15 minutes. Be sure not to lift the lid from the pot.

## To make the topping

2 tbsp soy sauce (30mL)

1 tbsp mirin (15mL)

5 tbsp of dashi stock (75mL)

½ tbsp sugar (6g)

1 chicken thigh, deboned sliced 1 onion or the white part of 3 spring onions, sliced 1 egg, lightly beaten

- 1. Combine the soy sauce, mirin, dashi stock and sugar in a small pan. Gently stir the ingredients on low to medium heat until the sugar has dissolved.
- 2. Add the chicken to the mixture, flipping to ensure that it cooks evenly. Add the (spring) onion slices midway through.
- 3. Once the chicken is cooked, add the egg. Remove the pan from the heat once your egg is cooked halfway through for pasteurized eggs, or completely cooked for unpasteurized.
- 4. Scoop the rice into a bowl. Top with the ingredients from the pan. Decorate with slices of the green part of a spring onion.
- 5. Enjoy the smile on Noct's face and a host of useful bonuses!

Creator: SoqueWeathercat 🎔 t

References: https://www.youtube.com/watch?v=iBSKWTtzumg https://www.youtube.com/watch?v=SAluC5k0lp8



## SEASONED MIDGARDSORMR

"You can never have too many spices." -- Ignis Scientia This flavorful dish definitely took that advice to heart!

½ tbsp coriander seeds (4g)

½ tbsp cumin seeds (3g)

½ tbsp cardamom seeds (4g)

½ tbsp whole black peppercorns (4.5g)

½ tsp fennel seed (1g)

½ tsp mustard seed (1g)

½ tsp whole cloves (1g)

1 tbsp smoked paprika (8g)

½ tbsp turmeric (4.5g)

1/2 tbsp nutmeg (3.5g)

½ tsp cayenne pepper (1g)

28 oz can of whole peeled tomatoes (800g)

6 large garlic cloves, peeled and halved

1 tbsp grated ginger (6g)

7 oz plain Greek yogurt (200g)

1/4 cup fresh lemon juice, about 1 large or 2 small lemons (60mL)

1/4 cup olive oil (60mL)

1 tbsp kosher salt (8g)

2 lbs boneless skinless chicken thighs (900g), cut into 1½" cubes (4cm)

wooden skewers

1 cup heavy cream (240mL)

sesame seeds

fresh cilantro

(optional) cooked basmati rice

- Combine the coriander seeds, cumin seeds, cardamom seeds, peppercorns, fennel seed, mustard seed, and cloves in a small skillet over medium-high heat. Toast until fragrant, about 2 minutes. Grind the toasted spices in a clean coffee or spice mill and transfer to a medium bowl. Stir in paprika, turmeric, nutmeg, and cayenne.
- 2. Pour the tomatoes and their juices into a food processor or blender and add garlic, ginger, and the bowl of spices. Blend until smooth.
- 3. In the bowl, whisk together yogurt, lemon juice, olive oil, salt, and ¼ cup (60mL) of the tomato mixture to make marinade. Place chicken in a large resealable plastic bag. Pour in marinade and seal bag, removing as much air as possible. Place in refrigerator and marinate for 4-8 hours. Transfer the tomato mixture to a storage container and refrigerate. Soak wooden skewers in water at least 30 minutes before chicken is done marinating.
- 4. Thread chicken tightly onto skewers. Heat the tomato mixture in a saucepan over medium heat. When it's bubbling, stir in cream and 1 cup (240mL) water. Bring to a boil, reduce heat, and simmer for 6 to 8 minutes.
- 5. Grill over medium-high direct heat for 3 to 4 minutes per side until well browned on all sides. Transfer skewers to a platter and let rest for 5 minutes.
- 6. In the center of each plate, place a large serving of sauce. Arrange skewers on top and garnish to taste with sesame seeds and cilantro. (Optional) Serve with basmati rice.

Creator: 1000Needles ∞ | tonberrykitchen ☑

patreon.com/moonfestival ∞ | onethouneedles **>** Source: https://ffrecipes.wordpress.com/2017/02/06/seasoned-midgardsormr/



## F RAVATOGE

Active cooking time: 30 mins | Total cooking time: 4 hours | Serves 4-5

On Eos, this rice dish can only be found in Meldacio. But here on Earth, Hainanese chicken, its real-life equivalent, is commonly found in China, Singapore, Malaysia, and more!

#### To make the chicken

- 1 whole chicken, about 3 lbs (1360g)
- 2 tbsp salt (15g)
- 1 tbsp wine (15mL)
- 4 slices of ginger, 1/2 inch thick (3mm)
- 2 bunch spring onion
- 15 cups water (3600ml), or enough to cover chicken completely in pot.
- 1. Rub chicken inside and out with 1 tablespoon salt (6g) and wine. Leave the chicken in the refrigerator for 3 hours before cooking.
- 2. Pour water into a large pot. Add spring onion, ginger, and 1 tablespoon salt (6g). Bring to a boil. Put chicken in the pot for 30 secs and remove from heat. The stock should cover the chicken completely. Bring the stock to a boil again and repeat the above steps 3 times.
- 3. When the stock boils again, turn off the heat. Let chicken stand in hot stock, covered and undisturbed for 45 minutes or until just cooked through.
- 4. Transfer chicken to a large bowl of ice and cold water and reserve the broth for rice. Cut chicken into pieces when it is cool enough to handle, likely while the rice is cooking.

#### To make the rice

- 1 cup jasmine rice, uncooked (200g)
- 1 garlic cloves
- 1 slice ginger
- 1 tsp salt (2.5g)
- 1 cup chicken stock (1:1 rice to stock ratio)
- 1. Add all ingredients into a rice cooker. Stir gently. Press the standard mode of rice cooker to cook.

[Editor's note: Alternatively, you can use a pot on the stove to cook the rice. In this case, add an additional ½ cup water (120mL) before boiling.]

### To make the chili sauce

- 2 fresh hot red Thai chilis, chopped (5cm-long)
- 2 slices ginger, chopped
- 2 garlic cloves, chopped
- 3 tbsp fresh lime juice (45mL)
- 1 tbsp sesame oil (15mL)
- 1 tbsp sugar (12g)
- $\frac{1}{2}$  tsp salt (1.5g)
- 1. Mix all the ingredients together.

#### To assemble

10 cucumber slices

1. Place rice in a bowl. Top with the chicken, followed by the cucumber. Eat and enjoy!

Creator: honeyntoast 🖸 🚮 | honeybtoast 🕇 | tsubasa\_aly 💆 Source: http://honeybtoast.tumblr.com/post/157384777132/roc-ofravatough-rice-for-chicken-1-around



# SPY ZU SKEWERS

Active cooking time: 30 mins | Total cooking time: 2+ hours | Serves 2

You know you're in for something REALLY tasty if you need to climb a scorching volcano and risk your life fighting a mighty bird in its own nest to fetch the right ingredients. (Or, just buy them in Lestallum. Easy peasy. Lime squeezy.)

- 1 lime, both zest and juice
- a handful of fresh coriander, finely chopped.
- ½ tsp garlic powder (1.5g) or 1 garlic clove, chopped
- 1 tsp paprika (2.5g), or chili powder for extra spice
- 1 tsp honey (5mL)
- 2 tbsp vegetable/sunflower oil (30mL)
- 2 chicken breasts or thighs
- 1 egg
- 1 cup of breadcrumbs or panko (108g) wooden skewers, soaked 30+ minutes

- 1. With a zester or a grater, zest the lime and collect the zest into a bowl. Juice the lime and add it to the zest.
- 2. Add the chopped coriander to the lime mixture. Add the garlic, paprika powder, honey, and oil, and stir.
- 3. Place your chicken in the marinade and make sure to flip it around in the bowl to cover all sides with the marinade. Cover the bowl with plastic wrap and place it in the fridge for at least 1.5 hours. You can also leave it overnight. Time to play the waiting game. Or King's Knight. Preferably with your bros.
- 4. Be sure to preheat the oven to 392°F (200°C) or you'll have to play another round of the waiting game. Lightly beat an egg in a separate bowl and cover a plate in breadcrumbs.
- 5. Skewer each piece of marinated chicken, dip them into the beaten egg and then coat them in breadcrumbs.
- 6. Cover a baking sheet with some parchment paper. Lightly coat the paper with some vegetable oil and place the skewers on top. Drizzle a little bit of oil over the skewers too.
- 7. Bake the skewers for about 25 minutes. Make sure to flip the skewers over midway through, so both sides bake evenly. Serve with your favourite sauce or enjoy them as they are!

Creator: SoqueWeathercat 🎔 🕇

References: http://lovefoodies.com/breaded-chicken-skewers.html https://youtu.be/tNkrR3xpp3A



# PAPA BIRD AND BABY BOWL

Active cooking time: 20 mins | Total cooking time: 20 mins | Serves 1

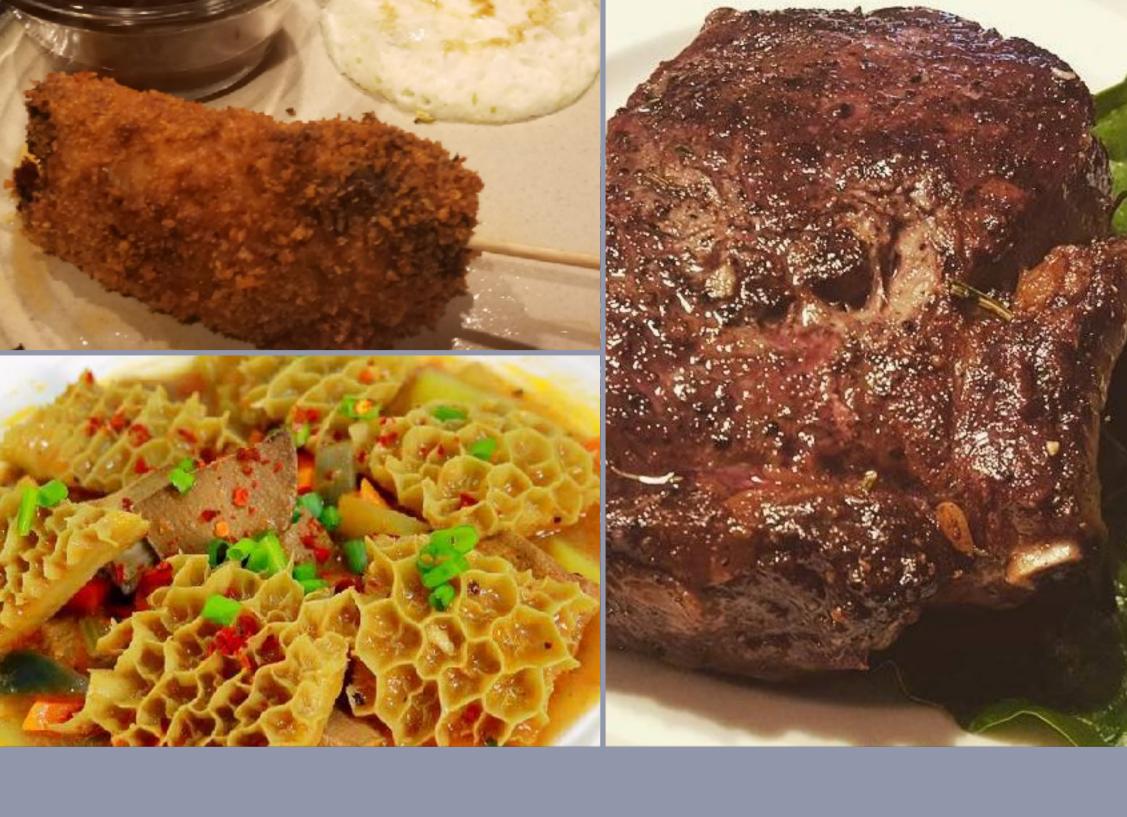
The name that Ignis gave this dish makes it sound so adorable and harmless....Just don't think about it too hard.

- 1 boneless skinless chicken thigh (or breast), cubed cooking oil
- 1 small onion or several shallots, sliced into thin slices 1/4 cup dashi stock (60mL)
- 2 tbsp soy sauce (30mL)
- 2 tbsp mirin or cooking rice wine (30mL)
- 2 eggs

cooked rice, as desired

- 1. Cook all the chicken in a pan with oil on medium-high heat until not pink.
- 2. Throw in the onions and cook to preference.
- 3. Pour the stock, sauce, and wine in.
- 4. Allow sauce to reduce for a bit on medium heat. While waiting, separate one egg and save its yolk for later. Beat your remaining one egg + egg white.
- 5. Once the sauce is reduced for about 3-5 minutes, i.e. there isn't as much liquid as you started with, pour the egg + egg white over the whole thing and cook until the egg is just a little runny still.
- 6. Carefully slide the whole mess onto whatever rice you have and drop the egg yolk you've been saving onto the center of the dish. Tadaahhh!

Creator: princess\_jell0 🖸 | SquishyPrince 🤡 Source: https://www.instagram.com/p/BSG2872g\_5k/



# ENTRÉES: MEATS







## BURLY BEAN BOWL

Active cooking time: 30 mins | Total cooking time: 3 hrs | Serves 4-6

This dish was shamelessly adapted from the chili con carne at Takka's Pit Stop. It's so good, it might even convince Noctis to give beans a try. ...Maybe.

2 tbsp cooking oil (30mL)

2 garlic cloves, chopped

2 medium carrots, diced

2 celery sticks, diced

1 white onion, diced

1 tsp hot chilli powder (2.5g)

1 tsp ground cumin (2.5g)

1 tsp paprika (2.5g)

 $\frac{1}{2}$  tsp cinnamon (1.5g)

 $\frac{1}{4}$  tsp cayenne pepper (.5g)

18 oz ground beef (500g)

½ tsp oregano (1g)

2 tbsp tomato puree (30mL)

14 oz tin chopped (Leiden) tomato (400g)

2.1 cups beef stock (500mL)

salt and pepper, to taste

14 oz tin red kidney beans, drained (400g)

14 oz fin chickpeas, i.e. Chocobean, drained (400g)

1.5 oz dark chocolate (40g)

1 yellow bell (Sweet) pepper

(optional) cilantro, for garnish

(optional) sliced jalapeños, for garnish

(optional) rice or chunky bread

- 1. Preheat the oven to 320°F (160°C). Heat oil in pan, and add the garlic for a minute, followed by the carrot, celery and onion for around 5 minutes until softened.
- 2. Add the chili powder, cumin, paprika, cinnamon, and cayenne for a few seconds, coating the veg, then add in the ground beef for ground 5 minutes until browned.
- 3. Add in the oregano, tomato puree, tomatoes and stock, then season with salt & pepper. Cover and put in the oven for 2 hours. If it starts to dry out before then, add a little water.
- 4. Stir in the kidney beans, chickpeas and chocolate, and return to the oven for a final 15 minutes.
- 5. Char the pepper under a broiler, over the naked flame of the burner, or on a skillet, until the skin starts to turn brown and the flesh turns translucent. Remove the seeds and stem, tear the pepper into chunks, and stir into the finished dish.
- 6. Finish it off by sprinkling over some cilantro leaves and sliced jalapeños, and serve it over rice or with chunky bread.

Don't like spicy food as much as Prompto? Omit the cayenne pepper, use mild chili powder instead of hot, or serve with dollops of sour cream.

Want it a little burlier? Substitute some or all of the ground beef with chuck/ casserole steak.

Need a veggie version? Substitute the beef stock for vegetable stock, omit the ground beef and add some cubed roasted squash along with the bell pepper.

Creator: MikeCFord

Source: https://www.reddit.com/r/CookingWithIgnis/comments/5zcawn/ my\_take\_on\_a\_burly\_bean\_bowl/



## BREADED CUTLET WITH TOMATO

Active cooking time: 20 mins | Total cooking time: 20 mins | Serves 1

Level up your cooking with this tasty, deep-fried pork dish. It contains tomatoes, so it's healthy.;)

1 can diced tomatoes

1 clove garlic, diced

(optional) chicken broth

1 tbsp ketchup (15mL)

1 pork chop

salt and pepper

2 tbsp flour (16g)

1 egg, whisked, in bowl

1 cup breadcrumbs (108g) in bowl

cooking oil

1 tsp Worcestershire sauce (5mL)

- 1. To make the sauce, add the tomatoes and garlic to a pot, along with water or chicken broth and ketchup. Simmer, uncovered, until the volume is reduced by a third. Blend contents in a blender for a really smooth sauce, or mash with a fork for something chunky. Set aside.
- 2. Season the pork liberally on both sides with salt and pepper. Other seasonings, e.g. paprika, can be included if desired.
- 3. Sprinkle flour onto the pork, then dip it into the egg bowl, and then dip into the breadcrumbs.
- 4. Heat 2-3 inches (5-7 cm) of oil in pan, and deep fry the pork on both sides until golden brown (approximately 3-5 minutes on each side, depending on the pork thickness)
- 5. Allow the pork to drain and cool on a wire rack or paper towels for a minute or until you can touch it without burning your fingers. Slice the pork into strips and plate along with a drizzle of Worcestershire sauce.

Creator: the-geekery t | 15-fantasies t

Source: http://the-geekery.tumblr.com/post/156681162761/breaded-

cutlet-with-tomato-sauceegg-stir-fry/



THIS COOKBOOK IS NOT FOR SALE

# SPICY LONG-BONE RIB STEAK

Active cooking time: 45 mins | Total cooking time: 1 hour | Serves 2

Seems like this dualhorn didn't fare too well in the Totomostro minigame...

1 lb lamb rib (450g)

1½ cup olive oil (360mL)

2 cloves garlic, minced

1½ tbsp red chili flakes (12g)

1 tbsp salt (7.5g)

½ tbsp black pepper (4g)

1 tbsp thyme (5g)

1 tbsp vegetable oil (15mL)

- 1. Fill a gallon sized bag with lamb chops, olive oil, and seasoning (garlic, red chili flakes, salt, black pepper, thyme). Allow to sit and marinate for 15-20 minutes at room temperature.
- 2. Preheat your grill or grill pan, and coat with vegetable oil.
- 3. Grill the lamb for approximately 5 to 6 minutes on each side. Remove from grill and let rest for ten minutes, then enjoy.

Creator: cooking-with-ignis **t** 

Source: https://cooking-with-ignis.tumblr.com/post/158250678948/i-just-wanted-to-say-a-quick-thank-you-to-all-115



THIS COOKBOOK IS NOT FOR SALE

## CROWN CITY DIVE-STYLE DUMPLINGS

//\_\_\_

Active cooking time: 1 hour | Total cooking time: 3 hours | Serves 3-6

These delicate and delectable dumplings provide a fantastic reason to root for Lucis over Niflheim. The dish features a classic pork-and-chive combination frequently used in Asian dumplings.

#### To make dumpling wrappers

2 cups unbleached all-purpose flour (250g) approx. <sup>3</sup>/<sub>4</sub> cup just-boiled water (180mL)

- 1. Pour the flour in a bowl and mix with hot water slowly. Knead the dough by hand until the dough no longer sticks to your fingers (approx. slightly less sticky than bread dough).
- 2. Flatten dough with your hands or with a rolling pin to ½-½ inch thickness (3-4mm). Use a cookie cutter or a table knife to cut small circle shapes, about 2-2.5 inches in diameter (5-7cm), as wrappers.
- 3. Place the wrappers in a zip-top plastic bag and seal tightly closed, expelling excess air. Set aside to rest at room temperature for at least 15 minutes and up to 2 hours. The dough will steam up the plastic bag and become earlobe soft, which makes wrappers easy to work with.

#### To make dumplings:

- 1 lb ground pork (450g)
- 6 tbsp finely chopped chives (18g)
- 10 shiitake mushrooms, chopped into ¼ inch pieces (.5cm)
- 3 tbsp soy sauce (45mL)
- 2 tbsp sesame oil (30mL)
- 1 tbsp salt (7.5g)
- 1 tbsp pepper (8g)
- 3 tbsp fresh ginger, finely minced (18g)
- 2 egg yolks, whisked (optional) canola oil, for frying
- Combine ground pork, chopped chives and chopped shiitake mushrooms, light soy sauce, sesame oil, salt, pepper, and ginger in a large bowl. Stir with a spatula until the ingredients are well combined. Cover with a plastic wrapper and allow to marinate in fridge until you're ready to wrap the dumplings.

- 2. Work on the dumplings one by one. Scoop about 1-2 tablespoons (15-30mL) of dumpling filling and place it in the center of the wrapper. Dip your finger into a small bowl of egg yolks and wet the outer edge of the dumpling wrapper. Fold both sides into a half-moon shape and pinch the middle points together. Hold the dumpling with one hand and start sealing the edges into pleats with the other hand. Once you have sealed the dumpling, firmly press the pleated side with your fingers to make sure the dumpling is well sealed. If you put in too much filling and have trouble sealing the dumpling, remove extra filling and fold the dumpling again.
- 3. Place dumplings into the steamer a finger width apart. Add two inches of water into a wok or a large pan that can comfortably fit your steamer. Place the steamer into the wok. Make sure that the water doesn't touch the steamer when it begins to boil. Cover the steamer and cook over high heat for 10 minutes.

[Editor's note: If you do not have a steamer, aluminum foil and a plate will suffice as described here: <a href="http://www.foodrepublic.com/recipes/">http://www.foodrepublic.com/recipes/</a> how-to-make-dumplings-without-a-steamer/

4. (Optional) If you wish, you can fry the dumplings after steaming as well. Take out a large pan and add canola oil - a little oil to sear, or 1 inch (2.5cm) high worth of oil to deep fry. Heat the oil to a hot boiling point, and once the oil is hot enough, drop the dumplings carefully into the pan and turn them as needed until each side is golden brown.

Creator: gaming\_memories\_lane | ffxvmemorieslane t Source: https://www.instagram.com/p/BQGg5hNgLT4/



## FRIED FRONTIER SKEWERS

Active cooking time: 5-10 mins | Total cooking time: 35 mins | Serves 2

These crispy gluten-free skewers are sure to revitalize after a long day of fighting Niflheim drop ships!

3 cups oil (vegetable or other) (720mL)

2 pork loin slices

salt and pepper, to taste

1 cup gluten free flour (125g)

1 cup gluten free panko breadcrumbs (108a)

- 1 egg, beaten
- 2 tbsp hoisin sauce (30mL)
- 1 tsp sesame oil (5mL)
- 2 tbsp oyster sauce (30mL)
- 1 tbsp gluten free soy sauce (15mL)
- 1 lime, wedged
- 2 slices of yellow onion
- 2 skewer sticks

- 1. Preheat oven to 325°F (170°C) and begin heating oil on medium heat in a fryer or deep pot.
- 2. Tenderize each pork loin slice with a mallet to achieve the desired shape (shown above). Avoid making the slices too thin. Season meat to taste with salt and pepper and let sit for 10 minutes.
- 3. Next, you need three separate bowls. Put flour in one, breadcrumbs in another, and beaten egg in the third.
- 4. For each pork loin: cover with flour evenly, transfer into egg bowl to get an even coat, and lastly roll into breadcrumbs, distributing crumbs evenly throughout. Deep fry the crusted pork in the preheated oil, allowing it cook on each side until golden brown. Once both sides are cooked, place on a baking pan. Place the pan of pork into the oven for 15-20 minutes.
- 5. Meanwhile, make the sauce. In a bowl, mix together the hoisin sauce, sesame oil, oyster sauce, and soy sauce, and set aside. When your pork slices are finished baking, remove from oven and rest on a cooling rack for about 5 minutes.
- 6. To plate, carefully slide the skewer into each pork loin slice. Add onion slices, the sauce and a lime wedge. Bon appétit!

Creator: frankandnats t | aria\_belle 🛩 | frankandnats 🖸 Source: http://frankandnats.tumblr.com/post/160037892871/ finalfantasyxv-food-so-paul-is-cooking-me-the



THIS COOKBOOK IS NOT FOR SALE

## ACE HUNTER'S SCHNITZEL

Active cooking time: 1 hr 15 mins | Total cooking time: 2 hours | Serves 2

"Enjoy a bite of batter served on a platter."

#### To make potatoes

2 lbs red potatoes (900g), peeled and cut 2 tbsp olive oil (30mL) 1 tsp rosemary (1.5g) 1½ tsp garlic powder (4.5g) salt and pepper, to taste

- 1. Preheat your oven to 425°F (218°C). Bring a pot of water to a boil and add the red potatoes. Cook for 8 minutes. In a bowl combine the olive oil, rosemary, and garlic powder.
- 2. Add the potatoes in the bowl and toss with the seasoned oil. Place the oiled potatoes on a baking sheet and sprinkle with salt and pepper to taste. Bake for 20 minutes, toss the potatoes around, and bake for another 15 minutes.

#### To make the meat

 $^{3}$ 4 lb veal (340g), flattened to  $^{1}$ 4 inch (0.6cm) thick salt and pepper, to taste  $^{1}$ 2 cup flour (60g)

1/4 tsp garlic powder (1g)2 eggs3/4 cup breadcrumb (70g)peanut oil

- 1. Flatten and then season both sides of the veal with salt and pepper. Set three stations up to bread the veal.
- 2. On the first plate, combine flour and garlic powder. In a bowl, whisk 2 eggs. On another plate, place the breadcrumbs. Cover the veal in the flour mixture first. Next cover with the eggs. Finally, coat with the breadcrumbs.
- 3. To deep fry it, place a half inch of peanut oil in a frying pan and heat it up. Bring the oil to about 325°F (163°C). Carefully fry the veal for 2 minutes on each side. Serve with a slice of lemon.

Creator: pixelatedprovisions.com ∞ | pixelatedprovisions **F** □ pixelatedvicka **Y** 

Source: http://www.pixelatedprovisions.com/2017/02/06/final-fantasy-xv-ace-hunter-schnitzel/



## STALLUM STEWED IRIPE

Active cooking time: 1-2 hours | Total cooking time: 3-4 hours | Serves 6-8

Luckily, you won't have to find a demented crocodile bird and slaughter it for its liver to create this dish.

#### To make tripe

2 lbs beef tripe (900g)

1/4 cup white vinegar (60mL)

1 tbsp peppercorn (6g)

1/4 tsp black pepper (.25g)

1 thumb ginger, sliced

1 tbsp salt (7.5g)

#### To make liver

1 pork liver

1 tsp cooking wine (5mL)

½ tsp dark soy sauce (2.5mL)

 $\frac{1}{4}$  tsp salt (.5g)

1 tbsp cornstarch (8g)

#### To make stew

1 tbsp olive oil (15mL)

2 cloves of garlic, minced

½ red onion, diced

½ cup celery, chopped (50g)

1 cup tomato sauce (240mL)

 $\frac{1}{4}$  tsp oregano (0.5g)

 $\frac{1}{4}$  tsp nutmeg (.5g)

1 cup diced carrots (150g)

1 large potato, cubed

1 tsp beef bouillon (5mL)

salt and pepper, to taste

scallions, for garnish

red chili paste, to taste

- 1. Remove all black/dirty bits from the beef tripe with a knife for better taste. Cut the tripe into a few smaller pieces so that it can be placed into a pot of boiling water for 2-3 minutes.
- 2. Replace the water in the pot, bring to a boil, and re-add the tripe. Add white vinegar, peppercorn, black pepper, ginger, and salt to the pot and simmer for about 2-3 hours until the tripe is cooked.
- 3. While the tripe is simmering, soak pork liver in water for at least 1 hour to rid it of toxins.
- 4. When the tripe is cooked, remove it from the pot. One method of checking for done-ness is to bite into the tripe. If the tripe is too chewy, it should be cooked for longer.
- 5. Set the pot to boil and cook the pork liver in the pot (using the same water), until its color has changed.
- 6. Cut the tripe into approximately 3-inch (7.5cm) pieces. Chop the liver into 1-inch (2.5cm) chunks.
- 7. Add cooking wine, soy sauce, salt, and cornstarch to the liver. Mix well, and set aside.
- 8. Heat a pan on high and add olive oil. Add garlic and stir-fry for about 10-20 seconds. Add onions and stir-fry until slightly translucent.
- 9. Add celery and tomato sauce and stir-fry for about 1 minute. Then add oregano, nutmeg, and tripe, and continue mixing.
- 10. Add carrots and potatoes, and cover with water. When the stew is boiling, scrape off excess film from the top of the stew, which is from the tripe. Mix in beef bouillon, and keep cooking on medium heat until the veggies are soft.
- 11. Bring the heat back to high and add liver. Put the heat on low, cover the pan, and cook for another 10 minutes. Add salt and pepper, to taste. Plate with scallions and red chili paste, and enjoy!

Creator: y88strawberry ■ | Vena\_HX **>** □ Source: https://www.youtube.com/watch?v=KP4mU5bk-ZQ



## TOADSTEAK DRUMSTICKS

Active cooking time: 1 hour | Total cooking time: 1 hr 30 mins | Serves 2-6

Despite the common saying, these amazing toadsteak drumsticks definitely don't taste like chicken.

2 lbs rack of lamb (900g)

2 tsp salt (5g)

½ tsp pepper (1.5g)

1 tsp chili powder (2.5g)

1 tsp cumin (2.5g)

2 tsp garlic powder (6g)

1 tbsp brown sugar (12g)

½ tosp honey (11g)

½ tbsp rice vinegar (7.5mL)

½ cup hoisin sauce (120mL)

2 tbsp soy sauce (30mL)

- 1. Preheat your oven to 400°F (200°C). In a bowl, combine the salt, pepper, chili powder, cumin, and garlic powder. Rub the lamb with the spices on all sides.
- 2. Place a pan over medium-high heat. Sear each side of the lamb. Put the seared lamb on a baking sheet.
- 3. In a bowl, combine the brown sugar, honey, rice vinegar, hoisin sauce, and soy sauce. Brush the seared lamb with the sauce. Bake for 20-25 minutes. You want the lamb to be 135°F (57°C) for it to be medium rare.

Creator: pixelatedprovisions.com ∞ | pixelatedprovisions 🖬 🖸 pixelatedvicka 🛩

Source: http://www.pixelatedprovisions.com/2017/02/28/final-fantasyxv-toadsteak-drumsticks/



## ROAKER IN BROWN SAUCE

Active cooking time: 30 mins | Total cooking time: 45 mins | Serves 2

"Seems Prompto's turned into a frog."

"Quite the ribbit-ing turn of events."

½ lb top sirloin filets - 2 steaks (225g) salt and pepper 1-2 tbsp butter (14-28g)

½ large white onion, chopped

8 oz mushrooms of your choice, sliced (255g)

1/4 cup red wine - Cabernet recommended (60mL)

1/4 cup beef broth (60mL)

 $\frac{1}{4}$  cup ketchup (60mL)

1/4 cup Worcestershire sauce (60mL)

1 tsp chopped parsley (5mL)

(optional) Japanese mayonnaise

- 1. Preheat oven to 350°F (177°C). Have a baking pan ready on hand. Season both sides of the steaks with salt and pepper to taste.
- 2. Melt butter in a grill pan. Heat up to medium and sear steaks on both sides for 4 minutes each. Don't burn the butter!
- 3. Turn off heat and transfer steaks to baking pan, then into the oven for 8-10 minutes. This will cook the meat to medium.
- 4. While the steaks are cooking, heat the grill pan to medium-low and add onions to the reserved steak juices. Add a bit of butter if needed.
- 5. Once onions become translucent and fragrant, add the sliced mushrooms and sauté until golden brown. Remove from heat to stir in the red wine. Reheat to medium-low and cook until wine is reduced to about half.
- 6. In the meantime, mix the beef broth, ketchup, and Worcestershire sauce in a separate bowl. Add the sauce mixture to the pan and stir to heat everything up.
- 7. Take steaks out of the oven and let rest for 6-8 minutes. Place steaks onto serving plate and spoon sauce over. Garnish with chopped parsley and a Japanese mayonnaise drizzle.

Creator: cosmic-metanoia t



### MELDACIO MEAT PIE

Active cooking time: 1 hr | Total cooking time: 1.5 hrs | Serves 4-6

"Look out, stomach!"

1-1.5 lbs ground beef (454-680g)

1 large grated onion

1 large grated carrot

34 cup frozen peas (115g)

4 cloves of garlic

1 tbsp thyme, minced - fresh is best (5g)

1 tbsp rosemary, minced - fresh is best (5g)

1/2 cups Worcestershire sauce (30mL)

½ to ¾ cups red wine (118-177mL)

8 oz can of tomato paste (227g)

1/4 cup chicken broth (60mL)

2-3 puff pastry sheets (2 pies per sheet), defrosted

1 egg

salt & pepper to taste

- 1. Preheat the oven to 350°F (177°C).
- 2. On a stovetop, heat a large skillet to medium-high heat and begin by browning your ground beef. Once it's mostly brown, add the grated onion and cook until translucent.
- 3. Add the grated carrot, peas, garlic, and herbs and cook for a few more minutes until aromatic. Once everything is starting to smell really good, add Worcestershire sauce. Finally, add a few glugs of red wine, about ½ ¾ cups (120-180mL), and let it reduce until it is nearly (but not completely) dry.
- 4. Once it's got just a little moisture left, add the tomato paste and chicken broth. Reduce the mixture again to the same consistency almost dry but not quite (you want the pies to have a bit of moisture still, but not so much that the liquid leaks out of the pastry). That's it for the filling.
- 5. Roll the puff pastry out just a bit, not too much, just to get a little more mileage from the pastry. Once you've got it to the desired thickness, you can cut your portions. Each sheet of puff pastry makes 2 pies (single serving), so use as many as you think you'll need. Whatever filling you don't use will freeze beautifully for next time. Each portion should be either rectangular or square, but about the same size because you will need a bottom and a top. Line the bottom pieces out on a sheet pan covered with nonstick foil or parchment paper, giving yourself lots of space. Add a few scoops of the filling give yourself some space on the sides or it might leak/break while baking. Carefully place the top piece off puff pastry and use your fingers to mold the top and bottom together. You can always take a little filling out or add some more at this point.
- 6. Take a fork and crimp the sides to ensure that none of the filling comes out while it's baking. Last but not least, use the egg to make an egg wash and coat the tops of the puff pastry thoroughly. You can cut slits into the pastry or not, I've not had problems doing it either way.
- 7. Bake your pastries at 350°F (177°C) for 30 minutes or until golden brown on top. Enjoy!

Creator: lurker\_rang

Source: https://www.reddit.com/5htxbr/



## GOLDEN EGG GALET

Active cooking time: 15 mins | Total cooking time: 15 mins | Serves 1

This simple and delicious breakfast dish will give you all the energy you need for a long day of fighting off the Niflheim Empire!

1 tbsp butter, halved (14g)

1 egg

sliced ham, 1/4 inch thick (6mm)

1 whole grain tortilla (thanks MrJoeLuciano!)

a few sprigs of fresh basil

black pepper, to taste

- 1. Melt ½ tbsp (7g) butter on low-medium heat and fry egg sunny side up.
- 2. As the egg is cooking, warm up the ham in a separate larger skillet on medium heat, until slightly golden on both sides.
- 3. Set aside egg and ham on a separate plate.
- 4. Melt the other ½ tbsp (7g) butter in the larger skillet on medium heat, making sure the pan is evenly coated.
- 5. Warm up the tortilla on both sides in the skillet until soft and buttery.
- 6. Place tortilla on plate, with the ham inside and egg on top. Fold the sides of the tortilla inwards. (Note: You may have to brush on some melted butter to help the tortilla fold without cracking.)
- 7. Garnish with basil and black pepper.

Creator: cosmic-metanoia t



## PAELLA DE POLLO

Active cooking time: 30 mins | Total cooking time: 1 hour | Serves 6

Made from chickatrice leg and saxham rice, this tasty and aromatic dish is the perfect comfort meal after a long day of fishing at the Vesperpool.

2 tbsp olive oil (32mL)

1 onion, diced

1 shallot, diced

1 green bell pepper, diced

3 garlic cloves, smashed and diced

6 boneless skinless chicken thighs, cut into bite sized pieces

2½ cups uncooked rice (500g)

4 cups chicken stock (960mL)

1 cup water (240mL)

15 oz can diced tomatoes (425g)

1 pinch saffron

1 tsp smoked paprika (3g)

2 tsp salt (5g)

ground pepper, to taste

1 cup frozen or fresh peas (160g)

2 precooked Andouille sausage, sliced

Tip: this recipe is freezable and can be reheated using an oven!

- 1. Heat the olive oil in a large saucepan or dutch oven. Add the onion and shallots and cook for five minutes or until lightly browned. Add the bell pepper and cook for two minutes. Add the garlic and cook for two minutes more. Remove the mixture from the pan.
- 2. Add the chicken to the pan and brown on all sides about two minutes per side. Remove the chicken.
- 3. Add the rice to the pan and toast for a minute or two or until fragrant. Add the chicken stock, 1 cup (240mL) water, diced tomatoes, saffron, paprika, salt, and pepper. Add in the onion/bell pepper mixture and the chicken. Stir and bring to a boil. Reduce to a simmer, and simmer for 20 minutes. If needed, add another cup of water. Add the peas and sausage and cook for another seven minutes.
- 4. Enjoy!

Creator: fixmealittlelunch.com ∞ | alittlelunch1 🛩

fixmealittlelunch 🖸

Source: http://fixmealittlelunch.com/paella-de-pollo/



## HORNTOOTH MEAT PIE

Active cooking time: 2 hrs | Total cooking time: 3 hrs | Serves 4-6

There's no better way to enjoy the fruits of a day's hunt than wrapped inside a delicious, buttery, flaky pastry.

#### To make filling and pie:

- 1 onion
- 4 cloves of garlic
- cooking oil
- 14oz diced beef (400g)
- 3 thin slices/rashers smoky bacon
- 2 beef stock cubes
- 2 tsp smoked paprika (5g)
- 1 tbsp plain flour (8g)
- 1.05 cup beer ale is best (250mL)
- 6 tbsp boiled water (100mL)
- 1 tin butter beans, drained and rinsed
- 1. Preheat oven to 400°F (204°C).
- 2. Finely dice the onion and garlic, then sweat with a dash of vegetable or olive oil in a casserole dish until translucent.
- 3. Add the beef and bacon, then cook over a medium flame until starting to brown.
- 4. Crumble in the beef stock cubes and add the paprika, stirring and continuing to cook for another minute.
- 5. Add 1 tbsp of plain flour (8g) and stir in, making sure the beef is well coated.
- 6. Glug the beer in slowly, followed by the boiled water.
- 7. Add the butter beans and simmer over a low flame until the liquid has reduced down to a thick gravy.
- 8. While that's simmering, make the pastry, by following the instructions under "For the pastry."
- 9. Once your pastry is ready, roll it out into a big sheet and divide into four.
- 10.Place pie filling on the bottom half of each square, then fold the top over and pinch the edges shut to form pies.
- 11.Bake in a hot oven for 20-30 minutes until the pastry is flaky and browned on top.

THIS COOKBOOK IS NOT FOR SALE

#### To make pastry:

2 cups strong plain flour (250g) pinch of sea salt 18 tbsp unsalted butter (250g) 3 cup cold water (150mL)

- Sift the flour and salt into a large bowl. Roughly break the butter in small chunks, add them to the bowl and rub them in loosely. You need to see bits of butter.
- Make a well in the bowl and pour in about two-thirds of the cold water, mixing until you have a firm rough dough adding extra water if needed. Cover with cling film and leave to rest for 20 mins in the fridge.
- 3. Turn out onto a lightly floured board, knead gently and form into a smooth rectangle. Roll the dough in one direction only, until 3 times the width, about 8x20 inches (20x50cm). Keep edges straight and even. Don't overwork the butter streaks; you should have a marbled effect.
- 4. Fold the top third down to the centre, then the bottom third up and over that. Give the dough a quarter turn (to the left or right) and roll out again to three times the length. Fold as before, cover with cling film and chill for at least 20 mins before rolling to use.



## HUNTERS' KRAZY KEBABS

Active cooking time: 2-3 hours | Total cooking time: 1 day | Serves 3 (a pair of kebabs per person)

You'll definitely be going krazy for these addictive kebabs. This recipe is not for the faint of heart!

#### Kebab:

2 lbs sirloin tip, cubed (900g)

6 shiitake mushrooms

1 yellow bell pepper, cut into large pieces

1 red (or orange) bell pepper, cut into large pieces

1 zucchini, sliced (not too thick)

1 chinese eggplant, sliced (not too thick)

1/4 red onion, cut into large pieces

6 small leeks, remove the dark green part

2 corns, cut into thirds

6 cherry tomatoes

6 jalapeno

3 tomatillo, cut in half

1-2 whole white onion, ½ inch slices (1.5cm)

6 wooden skewers, soaked for 30 mins

#### Meat sauce:

1 tbsp olive oil (15mL)

1 tbsp ginger powder (5g)

1 tbsp garlic powder (9g)

 $\frac{1}{4}$  cup soy sauce (60mL)

2 tbsp sake (30mL)

 $\frac{1}{4}$  cup mirin (60mL)

1 tbsp Worcestershire sauce (15mL)

1 tsp sugar (4.2g)

1 tbsp miso (15mL)

1 tsp lime juice (5mL)

#### Skewer sauce:

1/4 cup olive oil (60mL)

2 tbsp lime juice (30mL)

2 tsp ginger powder (3.3g)

2 tsp garlic powder (6g)

1 tsp Worcestershire sauce (5mL)

This recipe requires a grill.

- 1. The morning before you are going to grill, place your pieces of sliced corn in a bowl of water and leave in the refrigerator. This will help keep the corn juicy as it grills.
- 2. In a bowl, combine all the ingredients for the meat sauce. Place in a ziplock bag with the cubed sirloin tips and allow it to marinate for at least 1 hour but no more than 5 hours. After that, the lime can start doing funky stuff to the meat.
- 3. This is probably the most time consuming part putting the kebabs together. Take your wooden skewers and let them sit in water for 30 minutes. This will prevent them from burning on the grill.
- 4. For the first kebab of the set, start by piercing the onion. Follow that with a zucchini slice, a piece of meat, a whole jalapeño, a whole tomato, a tomatillo half and a piece of corn. The corn will be the most difficult part to skewer. I recommend skewering it separately with another skewer before attempting to add it to this finished one. Pre-making that hole will make your life easier.
- 5. For the second kebab, start by piercing the yellow bell pepper with the skewer. Continue with a zucchini slice, a piece of meat, 3 layers of red onion, a red (or orange) bell pepper, another piece of meat, the leek, and another 3 layers of red onion. Finally add the slice of eggplant, a slice of zucchini, a piece of yellow pepper, a shiitake mushroom, and a piece of meat.
- In a bowl combine the ingredients for the skewer sauce. Careful brush each skewer with the sauce. Place the made skewers on a plate and in the refrigerator as you make the rest of the sets.
- 7. Preheat your grill. Once the grill is nice and hot, oil the grate to prevent the skewers from sticking. Cook directly over the heat and turn the skewers every 3-4 minutes until each side of the skewer has a nice char.

Source: https://pixelatedprovisions.com/2017/07/12/final-fantasy-xv-hunters-krazy-kebabs/



## PRIME GARULA RIB

Active cooking time: 15 mins | Total cooking time: 1-1.5 hours | Serves 2

Finish this amazing steak, and nobody in your party's even gonna think about making a pit stop at the Crow's Nest afterwards. Looking at you, Prompto.

12 oz boneless ribeye steak (370g) salt and pepper 1 corn on the cob, shucked 1 tsp butter (5g) 1 small potato canola oil 1 clove garlic, thinly sliced ½ tsp olive oil (2.5mL) 1 sprig fresh parsley

- 1. Take the ribeye out of fridge and let sit on the counter for an hour before cooking.
- 2. Preheat oven to 400°F (204°C). Sprinkle plenty of salt and pepper over both sides of meat.
- 3. Rub the corn with butter, and sprinkle with salt. Toss potato in olive oil and sprinkle with salt and pepper. Place the corn and potato on a baking pan and place in oven for about one hour.
- 4. While the corn and potato are cooking, heat a large skillet with some canola oil on medium-high to high heat (not so much that the oil is smoking). Add the steak to the pan (make sure there is a sizzle).
- 5. Cook the steak for about 3½ minutes per side (only flip once) or until it reaches an internal temperature of 130°F (54°C) (for medium-rare steak; cook longer for more doneness).
- 6. Remove steak from pan and place on plate to rest for 10 minutes. Meanwhile, turn off the heat on the pan, and add sliced garlic for 10 seconds.
- 7. Place garlic slices on top of steak. Add corn, potato, and parsley sprigs to plate. Enjoy!

Creator: FFXVRecipes 🗗 🖤

Source: https://www.instagram.com/p/BTp4k4ng0eh/



## THICK 'N' JUICY STEAK

Active cooking time: 30-40 mins | Total cooking time: 30-40 mins | Serves 1-2

This steak, made from catoblepas brisket, gives the eater unlimited sprinting capabilities. Fitting, considering Noct and Prompto's close call with the creature!

1 steak (New York strip steak is a good one!) 1 sweet potato, peeled and cut into fry-shaped strips 1 tbsp ginger, peeled and minced (16mL) cooking oil salt and pepper ½ tbsp butter (7.5g) baby arugula/watercress/any delicate salad green

- 1. Take the steak out of the fridge roughly 20 minutes before cooking. During that time, you can prep the potato and ginger, and start heating the pan to medium-high heat.
- 2. When pan is heated, add enough oil to coat the pan.
- 3. Generously season both sides of the steak with salt and pepper. Put it carefully into the pan and sear one side, then turn the steak and sear the other side.
- 4. If there is a strip of fat on one side of the steak, use your spatula to hold the steak up vertically against one side of the pan, standing up on the fat side, and render off some fat.

- 5. Add butter to the pan, and the diced ginger. Continue to turn the steak regularly so that it cooks evenly from both sides, and continually baste it with the ginger-infused butter. This just means, take a spoon, tilt your pan so the butter runs to one side, and spoon it up over the top of the steak.
- 6. Cook until your preferred doneness, then set the steak aside to rest so that the juices in the steak can settle. (Optional) remove ginger chunks if you don't like to eat ginger.
- 7. Add the sweet potatoes to the pan, and cook them in the ginger butter. Salt if desired. Sauté for a few minutes or until your preferred doneness: at least soft enough to be pierced by a fork, but you can further caramelize and brown them.
- 8. Serve with plain salad greens; the juices from the steak and potato's butter residue will make enough of a "dressing."

Creator: luna\_libertatis 🗗 🎔

Source: https://www.instagram.com/p/BZ32tXIH -5/



## BLAZING BRAISED GIZZARD

Active cooking time: 20 mins | Total cooking time: 80 mins | Serves 2

If tripe isn't your thing, the spices in this dish will more than make up for its taste. And if you do like tripe, boy are you in for a treat!

1 lb gizzard (450g)

1 lb beef tripe (450g)

vinegar

½ cup oil (120mL)

½ cup + 1 tbsp scallion, chopped (56g)

½ cup red bell pepper, finely chopped (75g)

1 tbsp fresh ginger, finely chopped (6g)

3 red chili peppers, finely chopped

5 red chili peppers, whole

1/3 cup favorite hot sauce (80 mL)

1 tsp salt (2.5g)

1 tsp paprika (2.5g)

½ tsp black pepper (1.5g)

½ tsp cayenne powder (1g)

½ tsp annatto powder, for color (1.5g)

 $\frac{1}{4}$  cup soy sauce (60 mL)

- 1. Clean gizzards and tripe with cold water and vinegar. [For good cleaning tips, refer to the Lestallum Stewed Tripe recipe!]
- 2. Bring 6 cups (1.5L) of water to boil in a stew pot. Place gizzards and tripe in pot and cover. Simmer for 70-80 minutes or until tripe is tender (the longer the better).
- 3. Drain gizzards and tripe into colander. Rinse with cold water, and cut tripe into 3x2 inch (8x5cm) rectangles.
- 4. In a wok, heat oil to  $375^{\circ}F$  (190°C). Add  $\frac{1}{2}$  cup scallion, chopped red bell pepper, and finely chopped fresh ginger, and fry for 30 seconds. Then add your gizzard, tripe, chopped chili peppers, favorite hot sauce, salt, paprika, black pepper, cayenne powder, and annatto powder. Stir well and cook for 10 minutes.
- 5. Add soy sauce and whole chili peppers and cook for 2 more minutes. If not red enough, mix in more annatto powder until you reached desired redness.
- 6. Serve hot, garnish with chopped scallion.

Creator: MrJoeLuciano 🖸 🍜

Source: https://www.instagram.com/p/BVBVIWNgsq\_/



## SMOKED BEHEMOTH

Active cooking time: 15 mins | Total cooking time: 50 mins | Serves 3-10

"Woohoo! We're alive! Let's celebrate by eating something dead."

40 oz bone-in ribeye cowboy steak (1140g) generous amount of salt and pepper 3 tbsp canola oil (45mL) small pinch of nutmeg 2 tbsp butter (28g) rosemary sprigs 4 garlic cloves, smashed, still with peel (optional) 1 green leaf, for garnish

- 1. Take out ribeye 2 hours before cooking and put plenty of salt and pepper on, to taste.
- 2. Set oven to 350°F (180°C).
- 3. Heat pan with canola oil over high heat.
- 4. Sprinkle a dash of nutmeg onto the steak. Add steak to pan and cook for 1 minute.
- 5. Lower heat to medium-high, do not move steak, and cook for 4 more minutes.
- 6. Flip steak over, and either drain the oil or place steak on a different pan. Put in the oven for 10-15 minutes.
- 7. Take out and put in pan over medium heat. Add butter, rosemary, and garlic cloves.
- 8. Gently cook steak for a couple more minutes, spooning butter over top, until internal temp is 120°F (50°C), or however done you like your steak. Rest on plate for 15 minutes.

Note: feel free to grill instead of using the stovetop and oven!

Creator: FFXVRecipes

Source: https://www.instagram.com/p/BQjqHv-DWFP/



## HEARTY CUTLET ON RICE

Active cooking time: 25 mins | Total cooking time: 25 mins | Serves 4

This recipe may have been found by Ignis after being sketchily discarded below a bridge, but that doesn't make it any less awesome!

3/4 cup all-purpose flour (95g) salt and pepper, to taste

2-3 eggs, beaten

1/3 cup water, for eggs (80mL)

- 1 cup panko breadcrumbs (108g)
- 2 cups white rice (400g)
- 2 cups water for short-grain rice (480mL), OR 4 cups water (for long grain rice) (960mL)
- 1 cup vegetable oil (240mL)
- 4 boneless pork chops

tonkatsu sauce, for serving

- 1. Combine the flour, salt and pepper in one bowl. Beat eggs with water in another bowl. Put the panko breadcrumbs into a third bowl.
- 2. Combine rice and water in a medium pot, and bring to a boil. Reduce heat to low, cover with lid cracked and simmer until water is fully absorbed.
- 3. Heat vegetable oil in a large skillet over medium high heat.
- 4. Working one at a time, dredge pork chops in seasoned flour, dip into egg, then dredge in panko crumbs, pressing to coat.
- 5. Working in batches, add pork chops to the skillet, 2 at a time, and cook until evenly golden and crispy, about 3-4 minutes on each side. Transfer to a paper towel-lined plate.
- 6. Slice pork chops into cutlets, and serve immediately with rice and tonkatsu sauce.

Creator: Temporal Tailor 😎

Source: https://www.reddit.com/r/CookingWithIgnis/comments/69ixgl/ hearty\_cutlet\_on\_rice\_recipe\_in\_comments/



THIS COOKBOOK IS NOT FOR SALE

## CROWN CITY ROAST

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Active cooking time: 30 mins | Total cooking time: 1 hour | Serves 2

This recipe was made possible by Gladio hauling an actual oven to the campsite. Totally worth the effort.

#### Kiwi sauce:

2 (over)ripe kiwis

1 sliced kiwi, just for show

1 tbsp honey (15mL)

½ tsp ginger powder (1.5g)

½ tsp onion powder (1.5g)

1 tbsp lime juice (15mL)

1 sliced apple

#### Pork roast:

4.5 oz chestnut mushrooms, sliced (125g)

1 lb pork loin (500g)

5.5 tbsp butter (75g)

 $\frac{1}{2}$  tsp salt (1g)

½ tsp ground pink pepper (1g)

6 sprigs of fresh thyme

- 1. Preheat the oven to 340°F (170°C). Rinse and slice your mushrooms.
- 2. In a skillet or cast iron pot, melt the butter over medium-high heat. Season all sides of the meat with salt and ground pink pepper. Add the pork loin to the pot and keep rotating it until all sides are golden brown. Add mushrooms and thyme, and stir fry until soft, about 2-3 minutes.
- 3. Remove the thyme. Transfer contents of the skillet to an ovenproof pan if needed. Roast for 30 minutes, rotating the pork loin every 10 minutes. When done, remove from oven and let it rest for another 10 minutes.
- Peel the kiwis and (optional) remove the centre of the kiwis for a smoother sauce. Dice and mash them with the back of a fork or blend in a food processor.
- 5. Heat the mashed kiwis in a saucepan on low heat and add honey, ginger powder, onion powder, and lime juice. Stir until all the ingredients are evenly combined. Drizzle on top of the roast or on the side. Garnish with pink peppercorns, kiwi, and apple slices. Definitely the fruitiest Jabberwock you'll ever taste!

Creator: SoqueWeathercat **yt** 



Active cooking time: 1 hr 15 mins | Total cooking time: 2 hr 45 mins | Serves 12

"Time to get some experience points!"

"Is this a game to you?"

1 lb dried lasagna noodles (450g) olive oil

1 onion, chopped

2 cloves garlic, sliced

2 tbsp fresh basil, chopped (5g)

3 bay leaves

1½ lbs ground beef (680g)

1 lb ground Italian sausage (450g)

6 oz tomato paste (170g)

30 ounces ricotta cheese (850g)

1/4 cup parsley, finely chopped (6g)

2 tbsp fresh oregano, chopped (12g)

2 eggs, lightly beaten

½ cup grated parmesan cheese (120mL)

salt and black pepper, to taste

4 cups tomato sauce, prepared (960mL)

1 lb mozzarella cheese, shredded (450g)

1 zucchini, diced

1 yellow squash, diced

1 large tomato, diced

additional grated parmesan and mozzarella, for topping

- 1. Cook the lasagna noodles in plenty of boiling salted water until pliable and barely tender, about 10 minutes. Stir with a wooden spoon to prevent sticking. Drain the noodles thoroughly, coat with olive oil keep them moist and easy to work with.
- 2. Coat a large skillet with olive oil. Sauté onion, garlic, basil, and bay leaves over medium heat. Cook 5 minutes. Add beef and sausage and brown until no longer pink, about 15 minutes. Remove the bay leaves. Drain the fat into a small container and discard. Stir in the tomato paste completely. Set aside to cool.
- 3. In a mixing bowl, combine ricotta, parsley, and oregano. Stir in beaten eggs. Add parmesan, and season with salt and pepper.
- 4. Preheat the oven to 350°F (177°C).
- 5. To assemble the lasagna: Coat the bottom of a 13 x 9 inch (33 x 23 cm) pan with a ladle full of tomato sauce. Arrange 4 noodles lengthwise in a slightly overlapping layer on the sauce. Then, line each end of the pan with a lasagna noodle. This forms a collar that holds in the corners.
- 6. Spread ½ of the meat mixture over the pasta. Dollop ½ of the ricotta mixture over the meat, and spread the mixture to the edges with a spatula. Sprinkle ½ of the mozzarella on top of the ricotta. Top with a ladle full of tomato sauce, spread evenly. Repeat with the next layer of noodles, meat, cheeses and sauce.
- 7. Top the last layer with noodles, diced vegetables, sauce, and shredded mozzarella and Parmesan. Tap the pan to force out air bubbles.
- 8. Bake for 1 hour. Remove from oven. Let lasagna rest for 30 minutes so the noodles will settle and cut easily. Cut into 2-inch (5cm) squares and serve.

Creator: UnsteadyGenius t 🕏

Source: http://www.foodnetwork.com/recipes/tyler-florence/lasagna-alforno-recipe



THIS COOKBOOK IS NOT FOR SALE

## KING'S STEW

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Active cooking time: 45 mins | Total cooking time: 2.5 hours | Serves 6-8

Although the spring onions might give Noct pause, this decadent Asian dish is truly fit for royalty.

28 oz pork belly (800g)

- 1 cup light soy sauce (240mL)
- ½ cup Chinese rock sugar/crystal sugar, broken into small pieces (120mL)
- 2 pieces Chinese rock sugar, .4 inch (1cm) cube each
- 3/3 cup hot water (160mL)
- 4 bunches spring onions
- 4 cloves of garlic (do not peel)
- 1 cup cooking wine (240mL)
- 1 tbsp peanut butter (15mL)

- 1. Rinse pork belly. Season pork belly with 3/3 cup (160mL) light soy sauce. Let it rest for 20mins.
- 2. Add ½ cup Chinese rock sugar to a pot, and melt it with low heat. Once it melts completely and turns brown, add hot water. Put the syrup aside for later usage. (Be careful with the hot syrup!)
- 3. Put pork belly in a hot skillet (skin down first). Fry both sides to golden brown. Rinse the pork belly with cold water. Cut it into several ¾ inch (2cm) cubes.
- 4. Add spring onions into a large skillet. Put the pork belly on top of the spring onions and add garlic. Pour in cooking wine, 1/3 cup light soy sauce, 2 pieces rock sugar, peanut butter, and the syrup made in step 2. Cook on medium-high heat for 5 mins.
- 5. Pour the pork with the sauce into an ovenproof bowl. Cover with aluminum foil. Steam for 2 hours. Add water occasionally to the outer part of the steamer. Ready to serve!

Tip: Do not add water to the pork belly and sauce. If it is too salty, add more wine or sugar instead.



## LONGWYTHE'S PEAK

Active cooking time: 10 mins | Total cooking time: 15 mins | Serves 1

We've all heard the saying "it's all about the journey, not the destination." But this mouthwatering dish is unlocked only when the Chocobros' journey has ended, at the place where it all began...

- 1 lb rib-eye steak, ¾ inch thick (it is adamantoise meat after all) (450g)
- 1-2 tbsp butter (14-28g)
- 1 tbsp ginger, finely chopped (6g)
- 1 tbsp soy sauce (15mL)

(optional) salt and pepper

- 1. Heat a large and heavy skillet over medium-high heat until you see smoke billowing from the surface.
- 2. Add the steak and brown nicely on one side for 1-2 minutes. Turn the steak over to the second side and brown for 1-2 minutes as well.
  - 3. Remove steak and set aside on a plate.
  - 4. Cool the skillet completely. This will prevent the next ingredients from burning.
  - 5. Return to medium heat and add the butter. Once the butter has mostly melted, add the ginger. After 30 seconds, add the soy sauce and stir.
  - 6. Return steak to skillet along with any accumulated juices.
  - 7. Cook steak for 4 minutes, turning 3 or 4 times and constantly spooning the sauce over it. At this point, the steak will be mediumrare. Cook a little longer if you like.
  - 8. Serve with the juices spooned over. You may add salt and pepper if you wish.

Creator: cosmic-metanoia t



## CREW'S MEAT WRAPS

Active cooking time: 2-3 hours | Total cooking time: 2-3 hours | Serves 2-4

There's a staggering balance of meat and vegetables in this dish, considering it's one of Noct's favorites. Then again, these wraps are so good, anyone will want to put on their Festive Ensembles after a serving!

Start by making the lamb filling. While that's simmering, you can prepare the wrappers and salsa!

#### Lamb filling:

2 lamb shanks (i.e. Bulette Shank)

flour

2 teaspoons of salt, or to taste (5g)

pepper, to taste

cooking oil

- 1 finely diced onion
- 2 chopped cloves of garlic
- 1 cup red wine (240mL)
- 4 tomatoes, peeled and blended

water, as necessary

- 1. Mix flour, 1 teaspoon of salt (2.5g), and pepper together. Coat lamb shanks in flour mixture; shake off excess. In a dry frying pan, brown lamb shanks on all sides.
- 2. While lamb shanks are browning, coat the bottom of a pot with cooking oil and put on medium-high heat. Add diced onions and garlic to pot and cook until translucent, about 5 minutes.
- 3. Add 1 cup of red wine to pot and cook for 2 minutes to evaporate alcohol. Stir in blended tomatoes, and add 1 teaspoon of salt (2.5g). Add browned lamb shanks to the pot. Cover and reduce to low heat.
- 4. Simmer the lamb for 2-2 ½ hours, or until meat is tender and falling off the bone. Stir regularly throughout this time and add water as necessary to prevent the drying out and burning of ingredients at the bottom of the pot.
- 5. When lamb is ready, remove bones from the pot; what remains is gravy. You can continue cooking to adjust thickness of gravy to your liking; add more water to thin the gravy, or simmer to evaporate water and thicken it. The lamb is now ready to use!

#### Wrappers (yields 8-10, depending on thickness):

1 cup all-purpose flour (125g)

½ cup cornflour (63g)

 $\frac{1}{4}$  tsp salt, or to taste (0.5g)

1 egg

 $1\frac{1}{2}$  cup cold water (360mL)

cooking oil

- 1. Mix flour, cornflour, salt, egg, and water together to make a smooth batter.
- 2. Coat surface of a frying pan with oil; heat pan on medium heat. Using a ladle, pour batter into pan to create a tortilla with a diameter of about 15 cm. Gently tilt pan from side to side to spread batter, thinning out tortilla and increasing size.
- 3. Cook tortilla on both sides until it is completely solid; about 1 minute each side should be more than sufficient. Set aside on a plate. Repeat steps 2-3 until all the batter has been used, reapplying oil to the pan as necessary.
- 4. Heat a separate dry frying pan on medium heat. Cook tortillas in the dry frying pan until lightly browned on each side, about 2-3 minutes per side.

#### If you want hard-shell tacos:

5. After all tortillas have been cooked, preheat an oven to 356°F (180°C). Lightly coat tortillas on both sides with oil and hang each tortilla across two rungs of an oven grate. Bake tortillas in oven for about 15 minutes, or until crispy.

#### Salsa:

1 medium-size tomato

1 medium-size red capsicum

1 sprig of coriander

1 small onion

1 clove of garlic

lemon or lime juice, to taste

1 tsp of salt, or to taste (2.5g)

pepper, to taste

1. Dice all the ingredients and mix them together. Chill in the fridge for at least 30 minutes before using.

#### Meat wrap assembly:

lettuce, sour cream and grated cheese, to taste

1. Start by lining the inside of your taco/tortilla wrapper with lettuce. Coat lettuce with lamb shank meat. Spread a dollop of sour cream over the lamb. Add the salsa over the sour cream. Sprinkle grated cheese over the salsa.

THAT'S IT! You've finished up a new recipeh! Enjoy :)

Creator: 4rca2aw 🖸 | BlackWaltz42 🖤



## SEMUR SKEWERS

Active cooking time: 5-7 mins | Total cooking time: 10 mins | Serves 1-2

"Nothing is true, everything is permitted."

Channel your inner assassin at the festival in Lestallum with these mouth-watering skewers, made from Japanese wagyu beef!

6 oz wagyu beef\* (170g)

skewers, soaked 30 minutes in water if wooden

1 tbsp butter (14g)

1 tbsp neutral-flavored vegetable oil (15mL)

2 scallions, sliced thin

1 clove garlic, finely minced

1 tsp freshly grated ginger (2g)

1 tsp black and white pepper mix (1.8g)

 $\frac{1}{2}$  tsp salt (1.5g)

#### This recipe requires a grill.

- Light charcoals or preheat electric/gas grill to high heat.
- 2. Cut the beef into bite-sized pieces and place on skewers. Resist the urae to eat now. You can try waayu tartare some other time.
- 3. Add butter to vegetable oil, heating gently on a stove top or in a microwave until the butter is completely melted and combined.

- 4. Add the scallions, garlic, ginger, pepper, and salt to the butter/oil mixture.
- 5. Drizzle half the mixture over the skewers and place on preheated grill. Cook for approximately 3 minutes until brown.
- 6. Savor the smell of cooking wagyu. This is an important part of the experience.
- 7. Flip the skewers and drizzle the remaining mixture over the skewers. Cook until both sides are brown. Enjoy!
- \* If you can't get your hands on real, Japanese wagyu beef, you can certainly substitute American wagyu or another high-quality cut of beef, such as ribeye. Just remember that the meat is the star here, so the better the cut, the better the end result, and if you can find a cut with more marbling (as opposed to chunks of fat), it will be that much closer to the real deal.

Creator: writersvkkv **୬** 🚹 | starlightdream.com ∞ ks.writersvkkv.com ∞



# ENTRÉES: FISH





## OIL-DRIZZLED STEAMED FISH

Active cooking time: 10 mins | Total cooking time: 30 mins | Serves 2

- "Respool the line before it's too late."
- "Respool the line before it's too late."
- "Respool the line before it's too late."

10.5 oz fillet of fresh white saltwater fish, skin on (300g) 1/4 thumb of ginger, sliced 1 thumb of ginger, cut into needles 1 tbsp soy sauce (15mL) ½ tsp Shaoxing wine (2.5mL) 1 tsp sesame oil (5mL), or to taste.

parsley, for garnish

scallions, shredded, for garnish

- 1. Pat fillet dry and make some incisions at 45 degrees into the fish and stick the sliced ginger in. Marinate for about 15 minutes. Meanwhile, prepare your steamer.
- 2. Put the fish on a dish, skin up. Top with ginger needles. Steam on high heat for about 8-10 mins.
- 3. Mix the soy sauce and Shaoxing wine together and pour over the

- 4. Put the fish back into the steamer and steam for about another 5 minutes, or until the fish is done. You might want to put a toothpick through the thickest part of the fish - if there is equal resistance all throughout the fillet and it comes out cleanly, it's done!
- 5. Drizzle the sesame oil over evenly. Remove the ginger slices (for aesthetic purposes) and top with the parsley and scallions (if any). Cover the steamer again for another 10 seconds to cook the greens slightly to remove some of the bitterness.
- 6. Eat with rice! Gain the following bonuses! Attack Boost (Level 6): Increases attack by 60. HP Boost (Level 4): Increases maximum HP by 200. Magic Boost (Level 5): Increases magic by 50.

Creator: onionchoppingninja t 🖪 | onion\_chopping 🛩 onionchoppingninjachef

Source: http://onionchoppingninja.tumblr.com/post/156802040673/ oil-drizzled-steamed-fish-from-final-fantasy-xv



THIS COOKBOOK IS NOT FOR SALI

# GRILLED WILD TREVALLY

Active cooking time: 20 mins | Total cooking time: 20 mins | Serves 2

"Turn the rod toward the fish."

1 salmon steak (any fish in this cut could work)
1-2 tbsp oil (15-30mL)
1 tbsp mirin (15mL)
salt and pepper, to taste
paprika powder, to taste

- 1. Clean the fish with cold water. Place on paper towels and gently press on it until all the excess water is gone.
- 2. Preheat your oven to 350°F (177°C). Heat your pan with the oil on high. Once the pan is hot, lower the temperature to medium and place the fish cut inside the pan.
- 3. Gently sear each side, including the skin rim. Add mirin, salt, and pepper on each side. Let it sizzle for a bit until the fish reaches a golden brownish color.
- 4. Place the fish inside the oven for 5 minutes. This will make sure that the inside of the fish is well cooked. Take out from oven and start plating. Add a bit of paprika on top and any garnish of your taste.

Creator: gaming\_memories\_lane | ffxvmemorieslane t Source: https://www.instagram.com/p/Bao8qRtnSfL/



### BATTERED BARRAMUNDI

Active cooking time: 1 hr | Total cooking time: 1 hr 20 mins | Serves 4

With fancy barramundi fillets and roasted potatoes, this amazing dish is essentially a classed up version of fish and chips (not to be mistaken, of course, with dish and chips).

#### To prep fish and batter:

2.2 lbs barramundi or cod (1kg)
salt and pepper, to taste
1 cup bread flour (125g)
1 tsp cayenne pepper (2g)
2 tsp baking powder (10g)
1 tbsp oil (15mL)
one bottle dark beer or ginger ale

- 1. Start this recipeh by gently cutting the fillet into 4 equal-size portions, each weighing about 9oz (250g). Season the fish with salt and pepper, and let the fish rest for about 20 minutes in the fridge to draw out the moisture and ensure that the fish will be firm.
- 2. In the meantime, sift the cup of flour with cayenne pepper, salt and pepper, and baking powder into a big bowl to make batter.
- 3. Add oil. Slowly add in the beer/ginger ale, mixing well until you have achieved the consistency of heavy whipped cream. Let the batter rest a little bit.

### To make potatoes:

cooking spray

4 tsp oil (20mL), or as needed

½ tsp garlic powder (1.5g)

 $\frac{1}{2}$  tsp salt (1.5g)

1/4 tsp pepper (0.5g)

½ tsp paprika (1.5g)

½ tsp oregano (1g)

(optional) 1/4 tsp cayenne pepper (0.5g)

25-35 oz baby potatoes, halved (3/4-1kg)

- 4. Preheat your oven to 400°F (204°C).
- 5. Spray a baking pan with cooking spray and coat the bottom with 1 tbsp (15mL) oil. Mix garlic powder, salt, pepper, paprika, oregano, and optionally, cayenne in a bowl.
- 6. Remove moisture from potatoes with paper towels to ensure that the seasoning will fuse with our potatoes.

- 7. Place the potatoes in a separate bowl and drizzle in the remaining oil. Sprinkle potatoes with the seasoning and toss gently to coat.
- 8. Once done, arrange potatoes, round side up, onto the baking pan. Bake for 15-20 minutes, flip, and continue baking for another 15-20 minutes.

#### To cook fish:

2.6 quarts oil (2.5L)

½ cup all purpose flour (60g)
pepper
salad mix
(optional) cherry tomatoes, halved
(optional) lemon wedge

- 9. In medium-high heat, warm up the oil in a 5 quart (4.7L) pot, until it's hot enough to fry your batter (feel free to test a few drips out).
- 10.Season flour with pepper. Remove the fish from the fridge, and gently coat it with the seasoned flour. Hand toss the fish in order to remove any excess flour; this step is key to keeping the fillet firm to achieve maximum crisp.
- 11. Hold the fish by the corner, and roll it into the beer batter mix. Gently whip the fish in the bowl to remove excess batter.
- 12.And in it goes! Drop the bass (sorry not sorry). Once the first fillet is in, move the pot back and forth in order to prevent the fish from sticking to the bottom. Oil should be gently bubbling away and your eyes ever watchful.
- 13.Fry each fillet 3-5 minutes, flipping with a holed spatula halfway through. Whenever the batter is golden and crisp, that will be the cue to fish out your now golden clouds of flavor.
- 14.Let the fish rest on a paper towel for a few minutes. Finally, serve the fish alongside the potatoes and a salad mix of your choice (I recommend the pre-mixed kind so you don't have to spend too much more time in the kitchen). (Optional) Decorate with cherry tomatoes and lemon wedge to mimic the pic shown. Enjoy your New Recipeh!

Creator: elderyouth

Source: https://www.instagram.com/p/

BZcdg4egbTsG0v9uVjrInSF44wv49YkHka9GRo0/



### GRILLED WILD BARRAMUNDI

Active cooking time: 15-30 mins | Total cooking time: 15-30 mins | Serves 1-2

"Ah, dude, make it quick. I'm so hungry there's a hole in my tummy."
"Talk about back seat fishing."

4 good sized barramundi pieces (skin optional) salt and cracked pepper

- 2 tbsp olive or coconut oil (30mL)
- 4 tbsp grass fed butter (56g)
- 2 tbsp fresh squeezed lemon juice (30mL)
- 4 grape tomatoes
- 4 red butter lettuce leaves

- 1. Use a large frying pan on high heat. Pat dry the barramundi steaks and season with salt and pepper on both sides. Add the oil to the pan and bring to almost the smoking point.
- 2. Add the fish steaks in carefully (skin side down if applicable). If there is skin, press firmly on the steaks to keep the skin from curling; this is the key to crispy skin. Shake the pan after 1 minute of cooking to make sure the fish doesn't stick. Press a finger firmly to the side that is facing up while the fish is still in the pan when you feel the heat seeping through, flip the fish over carefully using the spatula and cook for another 30 seconds or until fully cooked.
- 3. Remove the fish from the pan and place on a plate to rest. To make the sauce, use the same pan to put the butter in and cook until just brown be careful not to burn the butter. When brown, add the lemon juice and take off the heat. Serve immediately over the plated barra steaks.
- 4. Add a cut grape tomato and red butter lettuce as garnish.

Creator: KnowOnesDesigns **У** ☐ **t !** knowonesdesigns.com ∞



# NEBULA SALMON TERIYAKI

Active cooking time: 10 mins | Total cooking time: 2 hrs 30 mins | Serves 2-4

"Think I'll play King's Knight in the meantime."

"Better not...his Highness might get sulky."

11/4 lb salmon, cut into 2 inch wide portions (570g)

3/4 cup soy sauce (180mL)

½ cup mirin, i.e. Japanese rice wine (120mL)

1 tbsp sugar (12g)

2 tsp garlic powder (6g)

1 tsp ginger powder (1.5g)

pinch of nutmeg

skewers

- 1. In a ziplock bag combine the soy sauce, mirin, sugar, garlic powder, ginger powder and nutmeg.
- 2. Add the salmon and marinate for at least 2 hours. Soak the skewers in water at least 30 minutes before you start baking.
- 3. Preheat an oven to 400°F (200°C). Place the marinated salmon on a baking sheet, add skewers to salmon, and bake for 18 minutes. Enjoy!

Creator: pixelatedprovisions.com ∞ | pixelatedprovisions 🖬 🖸 pixelatedvicka 🛩

Source: http://www.pixelatedprovisions.com/2017/02/14/final-fantasyxv-nebula-salmon-teriyaki/



# SKEWERED WILD TROUT

Active cooking time: 20 mins | Total cooking time: 20 mins | Serves 2-4

This fish technically doesn't need to be skewered, but who doesn't love eating meat off a stick?

2 whole rainbow trout, cleaned and with heads and tails removed

5 tbsp vegetable oil (75mL)

1 tsp salt (3g)

½ tsp pepper (1.5g)

½ tsp red pepper flakes (1.5g)

½ tsp dill (1.5g)

1 tsp lemon zest (3g)

This recipe requires a grill.

- 2. Set grill to medium-high heat and close lid. When preheated, use tongs and a cloth soaked in vegetable oil to thoroughly oil grill.
- 3. Combine salt, pepper, red pepper flakes, dill, and lemon zest. Rub spice mix into the fish's skin and flesh. Skewer fish.
- 4. Place fish skin-side down directly onto grill or onto grill in grilling basket. Close grill lid. Allow to cook for 6 minutes. Turn and cook for 6 additional minutes. Remove from grill and serve.

Creator: bibjers 🍜

Source: https://www.reddit.com/r/CookingWithIgnis/comments/76p19t/ skewered\_wild\_trout/



## KENNY'S ORIGINAL RECIPE

Active cooking time: 15-20 mins | Total cooking time: 15-20 mins | Serves 4

"CAW kids, it's Kenny Crow!"

4 salmon steaks (or fillets)

2 tsp kosher salt (5g)

½ tsp ground black pepper (1.5g)

1/2 tsp paprika (.25g)

3 tbsp butter (42g)

4 cloves of garlic, minced

1/4 cups white wine (60mL)

½ cup heavy whipping cream (120mL)

(optional) 1 tsp flour (2.5g)

1/4 cup cheese (60mL)

(optional) lettuce, carrots, and/or Brussels sprouts

- 1. Season your salmon with some salt, pepper, and paprika. Place them on a greased baking sheet and bake for 15 minutes.
- 2. While the salmon's cooking, in a deep saucepan, melt butter over medium-low heat and add the minced garlic. Stir fry until aromatic. Add the white wine and heavy whipping cream. Stir over medium heat for 4 minutes, and season with salt, pepper, and paprika to taste. If it's too liquidy, stir in flour as needed. Take off heat and mix in cheese.
- 3. Pull out your pan of salmon and spoon your white sauce over the fish. Set it on the top rack of the oven to broil for a golden brown top for 5 minutes.
- 4. Add some lettuce or enjoy it with some carrots and Brussels sprouts, and gain:

Attack boost (level 15) - increase attack by 150 Defense boost (level 20) - increase defense by 200

Creator: nainight 🎔 | hayemlay 🖸

Source: https://twitter.com/nainight/status/836423119732633605



# CARP OF THE DIEM

Active cooking time: 10 mins | Total cooking time: 10 mins | Serves 1

Holy carp! This dish is absolutely amazing.

8 oz sushi grade raw red snapper (230g) (any sushi grade fish can be used)

1 scallion, green part

1 tbsp Ponzu sauce

- 1. Slice red snapper into 1/8 inch (0.3cm) thick bite size pieces with a sashimi knife.
- 2. Arrange artfully on plate.
- 3. Hand peel green parts of scallion into thin curling strips. Place on top of fish.
- 4. Serve ponzu sauce on the side in a separate dipping dish.

Creator: cosmic-metanoia t



## GRILLED MIGHTY BARRAMUNDI

Active cooking time: 30-60 mins | Total cooking time: 1.5-2 hrs | Serves 2

Catching a mighty barramundi at the Vesperpool might be a bit of a challenge, but this dish makes it well worth the effort!

1 tsp paprika (2.5g)

1/4 tsp smoked paprika (0.8g)

1 tsp dried cilantro (0.6g)

½ tsp oregano (1g)

½ tsp coriander powder (1.5g)

½ tsp garlic powder (1.5g)

 $\frac{1}{4}$  tsp salt (0.5g)

1/4 tsp freshly ground black pepper (0.5g)

3 tbsp extra-virgin olive oil (30mL)

2 one inch thick white fish fillets (I used Chilean sea bass)

1 tbsp unsalted butter (14g)

1 tsp cilantro, finely chopped (0.5g)

zest and juice of 2 limes

- In a small bowl combine the paprika, smoked paprika, dried cilantro, oregano, coriander powder, garlic powder, salt, and black pepper. Mix well. Brush the fillet with 1 tablespoon (15mL) of olive oil, and then rub the fillet gently with the spice mixture. Refrigerate for at least 30 minutes or up to 12 hours.
- 2. Preheat the oven to 450°F (232°C).
- 3. Meanwhile, in a small saucepan, melt the butter over medium-high heat with another tablespoon (15mL) of olive oil. Add in the finely chopped cilantro and the lime zest and juice, and swirl the pan to mix
- 4. Lay the fish on the pan, skin side down. Baste the fish in the lime-cilantro mixture for 1.5-2 minutes, before flipping and repeating for another 2 minutes. Baste with the remaining tablespoon (15mL) of olive oil before removing from pan.
- 5. Move the fish to a foil-lined baking sheet and roast in the oven for 10-12 minutes the fish will flake easily and turn opaque throughout when it's cooked through.

Creator: IgnisRecipeh **★** | twitch.tv/IgnisRecipeh **∞**Source: https://twitter.com/IgnisRecipeh/status/961058913633398784



# FIRE-SAUCE FILLET

Active cooking time: 5 mins | Total cooking time: 15 mins | Serves 1-2

"I was hopin' to see something epic. A mortal struggle between man and fish."

2 scallions

approx. 2 tbsp fresh ginger, julienned (30mL)

1 small bunch cilantro

1½ tbsp soy sauce (23mL)

 $\frac{1}{8}$  tsp salt (0.3g)

1/4 tsp sugar (0.5g)

2 tbsp water (30mL)

1 medium barramundi, sea bass, halibut or perch filet

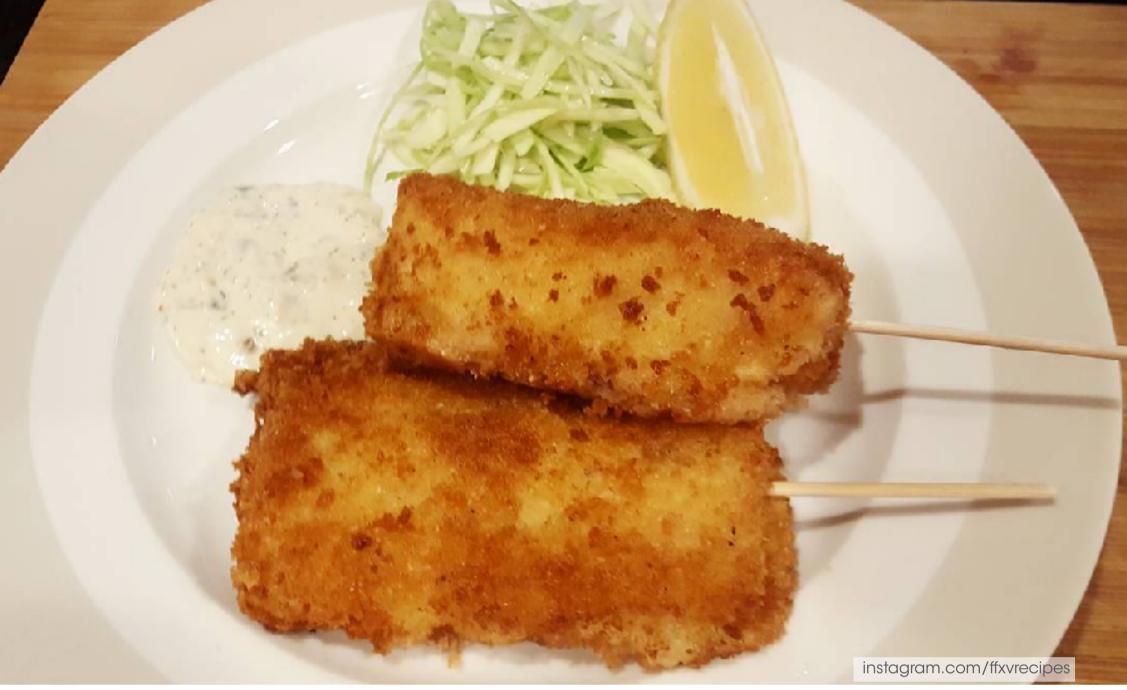
2 tbsp oil (30mL)

(optional) cherry tomatoes and lettuce, for garnish

- Julienne the scallion and ginger and set aside. Give the cilantro a rough chop and set that aside as well. Combine the soy sauce, salt, sugar and water into a small bowl and mix well.
- Prepare your steamer setup. Fill a large wok/saucepan with an inch (2.5cm) of water and place a heatproof bowl, tin can, or other elevated surface in the center. Cover and bring to a boil.
- 3. Carefully place your plate with the fish on the rack. Cover and steam for about 10 minutes. Turn off the heat. Carefully remove the plate from the pot and drain any remaining water off. Transfer the fish to a serving plate. Spread the cilantro and about one third of the scallion (use the green portions), directly onto the steamed fish.
- Heat a small saucepan to medium-high heat and add oil. Add the ginger and let it brown lightly, about a minute. Then add the rest of the scallions.
- 5. Add your soy mixture to the saucepan and keep the heat on high to keep everything sizzling. Cook until the scallions are wilted about 30 seconds. Take it off the heat and spoon the entire mixture over the fish. Garnish and serve immediately.

Creator: Temporal Tailor

Sources: https://www.reddit.com/r/CookingWithIgnis/comments/71gosg/fire\_sauce\_fillet/, http://thewoksoflife.com/2013/10/cantonese-steamed-fish/



# FISHSTICKS ON STICKS

lemon wedge

Active cooking time: 20 | Total cooking time: 40 | Serves 2

"Can't you hook something, like, boss level?"

"Talk about backseat fishing."

12 oz sea bass, or any fish really (340g) cooking oil salt and pepper, to taste Panko breadcrumbs - enough to coat the fish flour - enough to coat the fish dash of cayenne powder, to taste garlic powder, to taste 1 egg, beaten squeeze of lemon 3 tbsp sliced green cabbage 2 tbsp tartar sauce (30mL)

- 1. Preheat oven to 350°F (177°C)
- 2. Heat a large skillet over medium heat with canola oil, enough to entirely coat bottom, about 1/2 inch in depth
- 3. Cut fish into approximately 6oz (170g) pieces.
- 4. Season with salt and pepper.
- 5. Season breadcrumbs and flour with salt, pepper, and a dash of cayenne and garlic powder to taste.
- 6. Coat fish in flour, then dip in egg, then coat with panko.
- 7. Place fish in hot pan with oil and cook until lightly browned on all sides.
- 8. Place on parchment paper lined pan and put in oven.
- 9. Cook until inside temp reaches 130°F (55°C).
- 10. Remove from oven and sprinkle salt over top.
- 11. Squeeze a bit of lemon over cabbage slices, add salt and pepper. Serve with tartar sauce, sliced cabbage, and lemon wedge.

Creator: FFXVRecipes

Source: https://www.instagram.com/p/BPytiTRjYnx/



# SEA BASS SAUTÉ

Active cooking time: 25 mins | Total cooking time: 45 mins | Serves 2

You know what side goes perfectly with this fish? BEANS.

1 lb sea bass steak, halved, bone removed (450g)

2 cloves garlic, finely chopped

½ cup low sodium soy sauce (120mL)

1 tbsp fish sauce (15mL)

1 tbsp oyster sauce (15mL)

1 tsp black pepper (3g)

2 tbsp fresh basil, finely chopped (12g)

2 tbsp fresh oregano, finely chopped (12g)

2 tbsp butter, softened (28g)

pluck parsley for garnish

(optional) sliced charcuterie or pickled ginger, for garnish

- 1. Combine garlic, all sauces, pepper, basil, and oregano in a bowl.
- 2. Place your sea bass in the bowl and make sure to coat the fish in the sauces and herbs.
- 3. Let fish sit in bowl for 15-20 minutes.
- 4. Remove fish from bowl and lightly shake off any excess liquid.
- 5. Place fish to the side.
- 6. Place a sauté/frying pan over high heat for until pan is very hot.
- 7. Add butter to the pan for 20 seconds.
- 8. Lower burner to medium heat and place your sea bass skin down, press down on the flesh of the bass using your fingertips or fish slice (aka the spatula with slits) This will prevent the skin from curling.
- 9. Let it cook for 5 minutes or until 3/3's of the flesh is cooked.
- 10. Flip and cook other side for another 2-3 minutes.
- 11. Remove fish to plate. Side with your choice of sliced charcuterie. Garnish with parsley.

Creator: MrJoeLuciano 🖸 🍜

Source: https://www.instagram.com/p/BYchlnKAgHn/

Blurb credit: bibjers 🍑



# ANOINTED ALLURAL SEA BASS

Active cooking time: 30-45 mins | Total cooking time: 30-45 mins | Serves 2

The sea bass definitely allures in this amazing pan-fried recipe: a perfect reward after a long day of fishing while your friends play King's Knight and whine at you.

4 tbsp of butter, divided (56g)

½ large onion, sliced thinly

1 bunch of choy sum/Chinese flowering cabbage

1 clove garlic, smashed

5 thick slices of ginger, .15 inch thick (4mm)

2 9oz fillets of sea bass (510g)

sugar, to taste

salt, to taste

lemon juice, to taste

black pepper, to taste

ginger leaves, for garnish

- 1. Heat a pan on medium heat, melt half a tablespoon (7g) of butter, and sauté the onions. Set aside.
- 2. In the same pan, sauté the choy sum with a bit of the garlic and a tablespoon (14g) of butter. Set aside.
- 3. Fry the rest of the garlic and the ginger using the final 2.5 tablespoons (35g) of butter, and cook the fillets evenly on both sides on medium heat. Baste the fish constantly in the flavored butter to keep it moist (and anointed). Sprinkle a pinch of sugar and salt on both sides when the fish is almost done, about 10 minutes.
- 4. Serve sea bass on plate with a side of choy sum and onions on top when done. (Optional) Squeeze a bit of lemon juice juice before serving with a some pepper if you like, and garnish with ginger leaves.

Creator: Blanchere 😎

Source: https://www.reddit.com/r/CookingWithIgnis/comments/7uyyll/ anointed\_allural\_sea\_bass/



# TIDE GROUPER CARPACCIO

Active cooking time: 10 mins | Total cooking time: 10-70 mins | Serves 1

Ignis Scientia cooking fact of the day: the process of adding lemon to make the carpaccio makes the fish's proteins unwind - or in scientific terms, denature - the same way they would if you cooked the fish using heat!

8 oz very fresh white fish (230) (sashimi grade if you want to minimize risks)

1-2 tbsp extra virgin olive oil (15-30mL) juice from ½ lemon

(optional) dill, for garnish

(optional) edible flowers, for garnish

(optional) sliced grape tomatoes, for garnish

Learn from my mistakes: make sure your flowers are edible! Otherwise, you'll just end up wasting fish.

- 1. Rinse and dry your fish, and optionally place in the freezer for an hour to make it easier to cut.
- 2. Combine the oil and lemon juice to make a dressing.
- 3. Using a sashimi knife, cut the fish across the grain into extremely thin slices - as thin as possible. Careful with your fingers!
- 4. Arrange the fish slices on a plate, and brush the dressing onto the
- 5. Garnish with dill, flowers, and tomatoes as desired. Enjoy!

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## LEGENDARY HERB-GRILLED WHOPPER

Active cooking time: 10 | Total cooking time: 20 | Serves 4

Any large fish will do for this easy and delicious dish. If you catch your own, tell your friends to cut out the backseat fishing.

2 lbs salmon fillet (900g)

1 lemon

1 small bunch cilantro leaves, washed and removed from stems

 $\frac{1}{2}$  tsp salt (1.5g)

 $\frac{1}{4}$  tsp black pepper (.5g)

 $\frac{1}{4}$  tsp turmeric (.5g)

1/4 tsp dried red pepper flakes (.5g)

1/4 cup vegetable oil (60mL)

- 1. Set grill to medium, close lid, and allow to preheat for 10 minutes.
- 2. While grill is heating, slice the lemon. Make 3-4 scores through the salmon skin and into the flesh. Insert lemon slices and cilantro leaves into slits.
- 3. Combine all seasonings in a small bowl. Sprinkle seasonings over both sides of the salmon.
- 4. Using tongs and a cloth soaked in vegetable oil, thoroughly oil grill. (Optional) Also oil fish grilling basket.
- 5. Place fish skin-side down directly onto grill or onto grill in grilling basket. Close grill lid. Allow to cook for 8 minutes. Turn and cook for 2 additional minutes.
- 6. Remove from grill and serve.

Creator: bibjers 🍜

Source: https://www.reddit.com/r/CookingWithIgnis/comments/6audoc/ legendary\_herbgrilled\_whopper\_community\_cookbook/



# FRIED TIDE GROUPER

Active cooking time: 10-15 mins | Total cooking time: 10-15 mins | Serves 2

"Noct, the line is wearing thin."

2 medium-large grouper fillets salt and pepper, to taste paprika, to taste garlic powder, to taste 1 tbsp oil (15mL) (optional) lettuce leaf, for garnish (optional) sliced lime or lemon, for garnish

- 1. Coat the fillets generously with salt, pepper, paprika, and a bit of garlic powder.
- 2. Heat a cast iron pot or pan to medium-high heat. Add oil. Place fillets in pan and cook for 4-6 minutes on each side until cooked through.
- 3. Transfer fillets to dish, (optionally) garnished with lettuce and lime. Serve hot!

Creator: UnsteadyGenius t 😎



# BROILED KING-ON-A-STICK

Active cooking time: 20 mins | Total cooking time: 20 mins | Serves 2-4

### "I AM NOCTIS, PRINCE OF LUCIS AND KING OF FISHING!"

2 whole tilapia, cleaned

2 tbsp vegetable oil (30mL)

 $\frac{1}{2}$  tsp salt (1.5g)

½ tsp pepper (1.5g)

½ tsp garlic powder (1.5g)

½ tsp red pepper flakes (1.5g)

 $\frac{1}{2}$  tsp paprika (1.5g)

- 1. Preheat oven broiler to high. Cover baking tray with aluminum foil and coat evenly with vegetable oil.
- 2. Using a sharp knife, cut the heads and tails off fish.
- 3. Combine salt, pepper, garlic powder, red pepper flakes, and paprika. Rub spice mix into fish's skin and inside the body cavity. If you wish, skewer fish to make it easier to turn.
- 4. Place fish on baking tray and broil on middle oven rack for 8 minutes. Turn over fish and broil for an additional 8 minutes.

Creator: bibjers 🍜

Source: https://www.reddit.com/r/CookingWithIgnis/comments/7249gh/

broiled\_kingonastick/



## EXCELLENT OVEN-ROASTED TROUT

Active cooking time: 35 mins | Total cooking time: 70 mins | Serves 4

"Were you just trying to impress us?" "Hell no."

2 whole rainbow trout (headless, cleaned, scored)

3/4 cup olive oil (180mL)

1 tsp liquid smoke (5ml)

½ cup fresh racoa, finely chopped (30g)

½ cup fresh basil, finely chopped (30g)

½ cup balsamic vinegar (120mL)

3/4 tsp black pepper (2g)

 $\frac{3}{4}$  tsp salt (2g)

1 yellow squash sliced into strips

4 oz white mushroom, sliced (110g)

3½ oz enoki mushrooms (100g)

- 1. For the marinade: mix olive oil, liquid smoke, racoa, basil, vinegar, pepper, salt in a large bowl
- 2. Lengthwise cut each trout in half. Rub the marinade well into cuts and insides of the trout.
- 3. Let the trout marinate in the bowl for 35 mins at room temperature.
- 4. Preheat oven to 400°F (204°C).

- Cut out 4 pieces of heavy duty aluminum foil (big enough to loosely wrap the trout). Place each half trout onto its own sheet of foil.
- 6. Distribute squash & mushrooms evenly amongst the sheets of foil. Shape the foil into a bowl around trout and vegetables.
- 7. Pour the remaining marinade over each piece of fish. Now shape the foil so it completely covers the fish.
- 8. Place into the oven for 15 minutes (place each wrapped fish onto a baking tray to prevent dripping).
- 9. Remove trout from oven and carefully crumble back the foil to create a bowl shape.
- 10. Set oven to broil. Place fish into broiler for 5 minutes.
- 11. Remove and serve hot!

Creator: MrJoeLuciano 🖸 🍜

Source: https://www.instagram.com/p/BXRo\_gAgd6Y/



# KENNY'S SECRET RECIPE

Active cooking time: 20 mins | Total cooking time: 25 mins | Serves 4

Noct and co. needed to travel all the way to Old Lestallum to discover Kenny's "special" salmon dish, but with this recipe you can enjoy it from the comfort of your own home!

4 6oz (170g) fish skinless boneless fillets, about ½ inch (1.5cm) thick (cod works nicely, but any thick fillet will do)

salt & pepper, to taste

4 tbsp butter, unsalted (56g)

1/4 cup heavy cream (60mL)

2 oz cream cheese (57g)

1-2 garlic cloves, minced

1 tbsp Dijon mustard (15mL)

1½ tbsp lemon juice (23mL)

1½ tosp finely chopped shallots or scallions, white part only (23mL)

pomegranate seeds or smelt roe, for garnish

- 1. Preheat oven to 390°F (200°C).
- 2. Sprinkle both sides of each fillet with salt and pepper. Place the fillets in a baking dish - make sure the fish isn't crammed in too snugly.
- 3. Place butter, heavy cream, cream cheese, garlic, mustard, lemon juice, salt, and pepper in a small saucepan on medium heat. Stir constantly until melted and smooth.
- 4. Sprinkle chopped shallots over the fish, then pour the sauce on top.
- 5. Bake for 10-12 minutes, or until the fish is just cooked. Remove from oven and transfer fish to serving plates. Spoon the sauce in the baking dish over the fish, and garnish with pomegranate seeds for a sweet addition or smelt roe for a savory one (I used pomegranate seeds).



## DAK-SMOKED DEVIL GAR

Active cooking time: 1 hour | Total cooking time: 4 hours | Serves 3

Since Ignis means "fire" in Latin, the saying "where there's smoke, there's fire" definitely holds true when Ignis is making this tasty dish...!

3 medium-large rainbow trout fillets, as Devil Gar are rare outside of Eos

1/4 cup melted butter (56g)

1 lemon, juiced

one bag of oak chips

salt

cooking spray

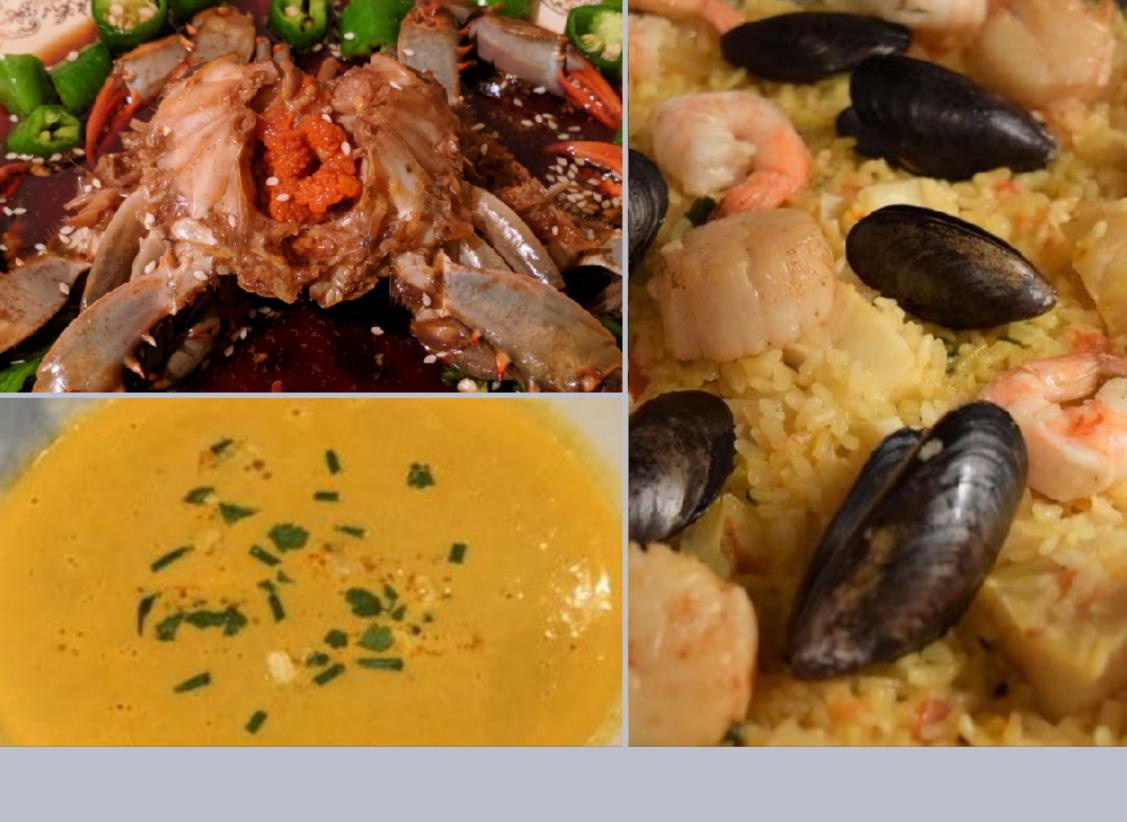
lemon and oregano sprig, for garnish

This recipe requires a smoker.

- 1. Soak oak chips in water for half an hour for best results.
- 2. Combine lemon juice and melted butter. Brush mixture evenly over fillets. Season with salt to taste.
- 3. Remove oak chips from water. Set your smoker to 150°F (66°C), adding oak chips. When grill reaches temperature, spray smoker grate with a high temperature cooking spray.

- 4. Place the trout fillets directly on the smoker grate. There should be enough space between your trout so the smoke can reach all parts of the fish.
- 5. Let the fish smoke for 30 minutes at 150°F (66°C) to absorb a fair amount of smoke flavor.
- 6. After 30 minutes, raise the temperature to 225°F (107°C) to finish the smoking process. Baste filets every 30 minutes during this stage with lemon butter to keep them juicy.
- 7. Smoke until the fish reaches a temperature of 145°F (63°C). If you go higher than this the fish will start to turn into fish jerky. Total cooking time usually takes 1 to 2 hours depending on size of your fish and how many you're smoking at one time.
- 8. Garnish with lemon and sprig of oregano, and enjoy!

Creator: RagnarokkrGamin ♥ | twitch.tv/RagnarokkrGaming ∞ Source: https://twitter.com/RagnarokkrGamin/status/ 950570192035368960



# ENTRÉES: SHELLFISH







# FRIED ROOKIE ON RICE

Active cooking time: 10-15 mins | Total cooking time: 10-15 mins (40 with rice) | Serves 2

This recipe may be easy to follow, but there's nothing rookie level about the taste!

2 tbsp of butter (28g) 12 oz petite shrimp (340g) 1 red bell pepper, sliced 3 cups cooked rice (600g) 2 eggs garlic powder, to taste soy sauce, to taste salt, to taste black pepper, to taste other seasonings, to taste (e.g. Italian seasoning)

- 1. Melt 1 tablespoon of butter (14g) in a pan. Add the shrimp and sauté until 75% done (i.e. starting to turn pink).
- 2. Throw in the bell peppers and continue sautéing.
- 3. Add rice and the second tablespoon of butter (14g) once the shrimp is pink and firm.
- 4. In another pan, fry up the eggs however you like (sunny side up, over easy, etc.!). Season to taste; some suggested seasonings are provided.

Creator: casuallyAkward 🍜

Source: https://www.reddit.com/r/CookingWithIgnis/comments/5na8o2/ fried\_rookie\_on\_rice/



# EGG-FRIED CRUSTACEAN BOWL

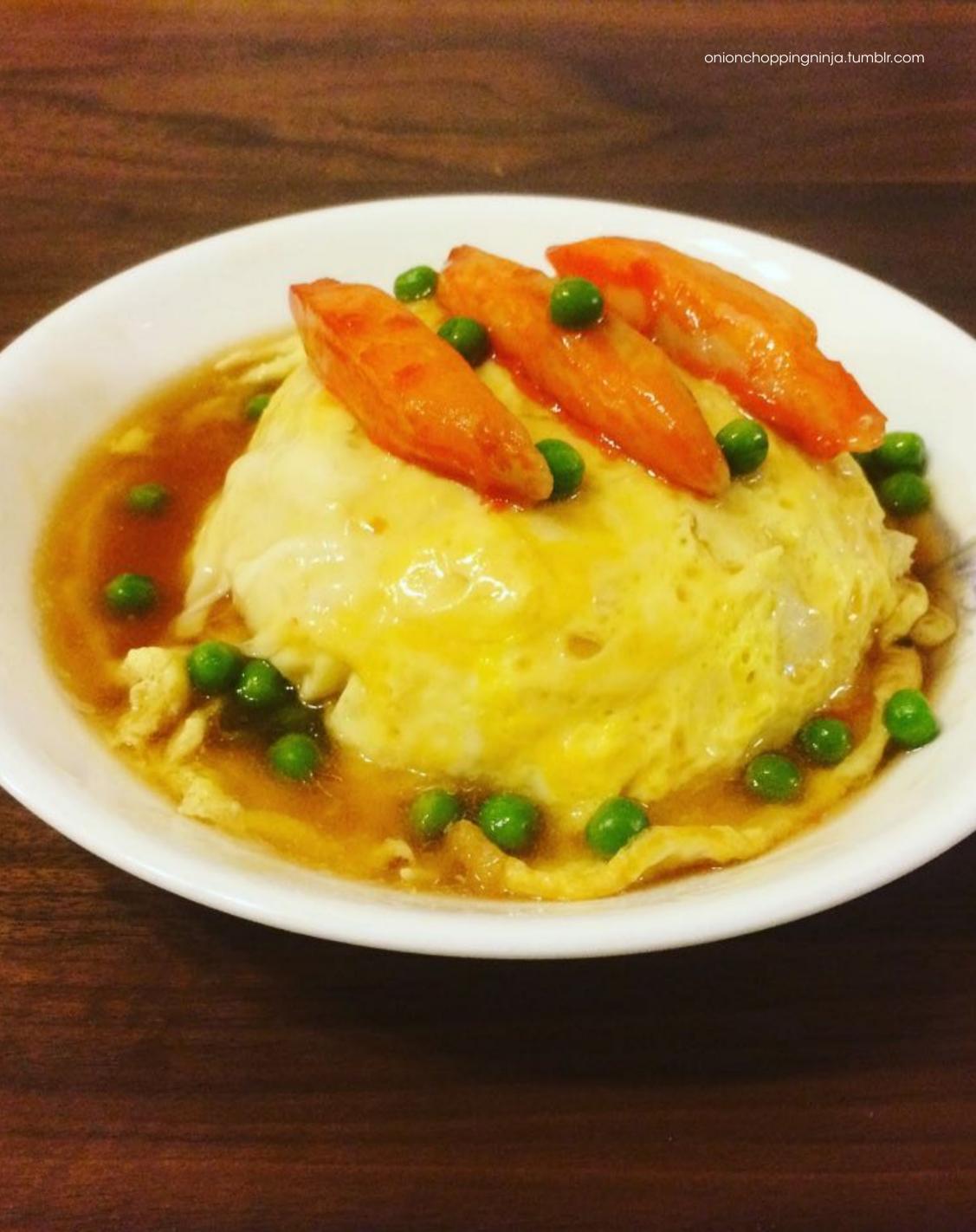
Active cooking time: 5 mins | Total cooking time: 7 mins (30 with rice) | Serves 1

You haven't experienced deluxe comfort food until you've cooked and eaten this dish. Try not to let Noctis see the peas.

- 2 large eggs or 3 medium eggs
- a tiny pinch of salt
- 2 tbsp olive oil, added to eggs (30mL)
- 1 tsp olive oil, added to heated skillet (5mL)
- 2 cups of rice, cooked (400mL)
- crab meat, cooked
- 6-8 peas

- 1. Crack the eggs into a bowl. Add a tiny pinch of salt and 2 tablespoon (30mL) olive oil. Then use a fork to beat them together well.
- 2. Put a skillet over high heat and add 1 teaspoon (5mL) olive oil.
- 3. When the skillet is hot, turn off the heat (IMPORTANT). Pour in the eggs and stir slowly with a wooden spoon. The heat of the skillet will continue to cook the eggs to perfection.
- 4. Place rice on a plate and top with the scrambled eggs, cooked crab meat and peas. Enjoy!

Creator: honeyntoast 🖸 🖪 | honeybtoast t | tsubasa\_aly 🛩 Source: http://honeybtogst.tumblr.com/post/158135156427/egg-friedcrustacean-bowl-ingredients-crab-meat



### CRUSIACEAN OMEL

Active cooking time: 25 mins | Total cooking time: 45 mins | Serves 2

This tasty, protein-filled recipe is a variant of the tenshinhan, a Japanese-Chinese specialty. Fun fact: Tien Shinhan is also a character from the Dragonball universe!

#### To make rice:

1½ cups uncooked white rice (300g)

½ carrot, chopped

7 raw shrimp, chopped

4 crab pieces/sticks, chopped

1½ cups dashi (360mL)

 $\frac{1}{4}$  cup sake (60mL)

2 tbsp soy sauce (30mL)

- 1. Wash the rice and place it into a claypot or non-stick pot, along with all the other ingredients listed above.
- 2. Cover and cook for about 20 minutes on low heat. Test a grain to see whether it is done.
- 3. Mix well, and put into a bowl, packing it slightly so that it will retain its shape after you turn it over.
- 4. Turn rice over onto deep soup plate.

### To make the topping:

4 eggs

oil

1 cup dashi (240mL)

1/4 cup peas (40g)

6 crab pieces, 3 per person

2 tbsp soy sauce (30mL)

1 tbsp oyster sauce (15mL)

(optional) 1 tsp black Chinese vinegar (5mL)

 $\frac{1}{4}$  cup water (60mL)

1½ tbsp potato starch (12g)

- 5. Beat all the eggs while heating up a large non-stick pan with oil.
- 6. If you just want to make a giant one to share between 2 people, use all of the eggs at once, if not, use half at a time. Scramble desired amount of egg just as it hits the pan, and cover to let it settle into a semi-omelette.
- 7. When the egg is half-done, quickly slide it off the pan onto the rice. Since the egg is not fully cooked, this is why it's called 'creamy'.
- 8. In the same pan, wiped clean with a paper towel, put the toppings (dashi, peas and crab pieces) and heat till it simmers.
- 9. When it starts to simmer, add in the soy sauce, oyster sauce and vinegar. Mix well.
- 10. Mix the starch and water to form a slurry.

- 11. After a minute of simmering, or when both peas and crab are cooked, switch off the heat and mix the slurry in. Keep stirring until the entire sauce is evenly thick.
- 12. Arrange the three crab pieces on top per omelette, and pour the sauce and peas over the rice!
- 13.Gain 100 in Attack and Magic, and increase your HP by over 400!

Creator: onionchoppingninja 🕇 🖪 | onion\_chopping 🖤

onionchoppingninjachef

Source: http://onionchoppingninja.tumblr.com/post/157758349183/ creamy-crustacean-omelette-from-ffxv-for



### FISHERMAN'S FAVORITE PAELLA

Active cooking time: 45 mins | Total cooking time: 45 mins | Serves 4

The Galdin Quay resort charges over one thousand gil for a small bowl of sea bounty risotto. Alternatively, you can cook Ignis' version of the recipe yourself for a fraction of the cost!

6 tbsp butter (84g)

½ cup diced onions (75g)

2 large cloves of garlic, minced

2 medium-small tomatoes, skinned and finely diced

1½ cup vegetable broth (360mL)

1 cup clam juice (240mL)

1 cup Arborio rice, uncooked (200g)

1/3 cup loosely chopped parsley (leave some whole for garnish later) (8g)

½ tsp fresh thyme leaves (1g)

½ tsp smoked paprika (1.5g)

2 pinches saffron (about 25 threads)

½ lbs Pacific cod (225g)

salt, to taste

2 stars of anise

12 large shrimp

 $\frac{1}{2}$  lbs bay scallops (225g)

12 mussels

1/4 tsp ground pepper (.5g)

- 1. Melt 3 tablespoons of butter in a shallow skillet. Add the onions, garlic, and tomatoes, stir together and simmer for about 10 minutes.
- 2. Combine the vegetable broth and clam juice together. Add 1 cup (240mL) of the mix to the pan, then stir in the rice.
- 3. Stir in the parsley, thyme, smoked paprika and saffron. Break up or crumble the saffron with your fingers before stirring in.
- 4. Turn up the heat to medium-low and cover pan with lid and cook for about 5 minutes while you prep and cook the cod.
- 5. Pat dry the cod with a paper towel, cut into medium-large cubes, and lightly salt. Add the cod pieces to the rice and mix in. Add another cup of the veggie broth and clam juice mix to the pan.
- 6. Place the two stars of anise on top of the rice but a good distance away from each other as they have a nice, yet powerful aroma.
- 7. Place a lid on the pan and cook for 15 minutes. Do not stir during this time.
- 8. Meanwhile, in another small pan, heat 3 tablespoons (42g) of butter on medium high heat. Cook the shrimp until pink and firm. Place the cooked shrimp on a separate plate and cover with a paper towel.
- 9. In the same pan, cook the scallops in butter (add more as needed) for about a minute or two on each side. Place them on the same plate as the shrimp, set aside for now.
- 10.Clean and wash the mussels. Add the mussels, shrimp, and scallops on top of the rice.
- 11. Pour in the remaining half cup (120mL) of the veggie broth and clam juice mix, but don't stir.
- 12. Cover, and turn the heat up to medium-high and cook about 5 to 7 minutes. (If using fresh mussels, they should open in this time. If they don't, cook a couple minutes more to see if they open. If not, discard them.)
- 13. Remove the stars of anise, garnish with a little more parsley, and enjoy!

Creator: undergearedovercooked.com ∞ | UGOCBlog > Source: https://www.undergearedovercooked.com/fishermans-favoritepaella.html



# ROYAL ROAD PAELLA

Active cooking time: 30 mins | Total cooking time: 1 hr 30 mins | Serves 4

If you aren't making this delicious paella on the regular while road tripping to reclaim your country, you're doing it wrong.

½ tsp saffron threads (2.5mL)

1 tbsp lemon juice (15mL)

1 lb large shrimp, peeled/deveined, tail on (450g)

2 tsp smoked paprika (6g)

salt and freshly ground black pepper

olive oil

2 red bell peppers, sliced into thin strips

3 shallots, sliced finely

½ cup fresh parsley, chopped (12g)

1 bay leaf

3 cloves garlic, minced

1 tsp cumin (2.5g)

2 cups long grain rice (400g)

1 cup sake (240mL)

3 medium sized tomato, diced

1 lb chorizo sausage, sliced thickly (450g)

3 cups chicken or vegetable stock (720mL)

2 tsp oregano (4g)

12 mussels, cleaned

- 1. Preheat the oven to 400°F (204°C). Combine saffron and lemon juice in a small bowl. Crush the threads with the back of a spoon until the mixture turns bright yellow. Set aside.
- 2. Toss the shrimp with 1 teaspoon (3g) of the smoked paprika, 1 teaspoon salt (2.5g), and ½ teaspoon pepper (1.5g). Allow to rest in refrigerator.
- 3. Heat the olive oil in a Dutch oven over medium-high heat. When hot, add the bell peppers, shallots, parsley and bay leaf. Sauté until the shallots are translucent, about 5 to 8 minutes. Add the garlic, cumin and the remaining 1 teaspoon smoked paprika; sauté until fragrant, 30 seconds. Add the rice and toast until lightly toasted, 2 to 3 minutes.
- 4. Pour in sake, scraping up any browned bits from the bottom of the pan. Cook, stirring, until sake is fully absorbed. Add the tomatoes, chorizo, stock, saffron mixture, 1 teaspoon salt (2.5g), ½ teaspoon pepper (1.5g), and oregano; stir until combined. Cover and simmer for 5 minutes. Stir in the shrimp, and nestle the mussels into the rice. Cover. Transfer to oven for 25-30 minutes, or until the clams and mussels have opened.

Creator: IgnisRecipeh **y** t | twitch.tv/IgnisRecipeh ∞ Source: https://twitter.com/statuses/946896725867941894



# DARKSHELLS MARIENIERES

Active cooking time: 30 mins | Total cooking time: 45 mins | Serves 3-4

Scavenging for loot on the beach has never sounded so appealing before.

1<sup>3</sup>/<sub>4</sub> lbs blue mussels (800g)

1 tsp butter (5g)

4 garlic cloves, chopped

½ onion, chopped

1 bunch celery, chopped

1 cup chicken stock (240 ml)

½ cups white wine (120 ml)

a pinch of pepper

1 tsp parsley, chopped (.5g)

- 1. Rinse mussels under cold water. Remove the strings that hang from the mussel shells.
- 2. Melt the butter in a skillet. Add garlic and onion. Cook until fragrant.
- 3. Add the celery, chicken stock, white wine, a pinch of pepper, parsley. Bring the stock to the boil. Add the mussels, cover, and let boil for 8 minutes or cook until all shells are open.
- 4. Enjoy!

Creator: honeyntoast 🖸 🚮 | honeybtoast 🕇 | tsubasa\_aly 💆 Source: http://honeybtoast.tumblr.com/post/157237655702/darkshellsmarienieres-ingredients-800g-blue

Active cooking time: 2 hours | Total cooking time: 26 hours | Serves 3-4

We all know Ignis is pretty badass, which explains how he's able to make this raw crab recipe on the fly, no problem. Its Earthen equivalent, ganjang gejang, is a traditional Korean dish so popular that there is an entire alley dedicated to it in Seoul!

- 6 live mature female Blue or Flower crabs
- 4 sheets nori, crushed
- 1 onion, chopped
- 2 tbsp ginger, finely chopped (12g)
- 5 cloves garlic, finely chopped
- 1/4 cup rice syrup (60mL)
- 3 fuji apples, peeled & chopped
- 1/4 cup parsley, finely chopped (5g)
- 3 green chili peppers, chopped
- 4 red chili peppers, chopped
- 21/4 cups tamari sauce (540mL)
- 1 tbsp apple cider vinegar (15mL)
- 5 cups water (1.2L)
- 2 green chili peppers, sliced (garnish) sesame seeds (garnish)

- 1. Freeze crabs for 2 hours. Anything less and they will reanimate. Anything more will ruin the quality of the meat.
- 2. For marinade, combine nori, onion, ginger, garlic, rice syrup, apples, parsley, all peppers, tamari, vinegar, & water in a large heavy pot. On a medium-high heat, boil for 30 minutes. Stir occasionally.
- 3. Bring heat to medium-low. Continue to boil for 1 hour. Stir occasionally.
- 4. Remove marinade from heat and pour through a strainer into another empty pot or large metal bowl. Return all ingredients caught by the strainer to original pot and mash out remaining juices. Strain once again into the bowl/pot containing the marinade. Set aside and let cool.
- 5. Remove crabs from freezer. The belly of the crab has a flap that resembles an apron. Pull the apron all the way back and twist off. Then grab the top shell (carapace) and separate from the body. Now trim eyes & antennas, and completely remove gills.
- 6. With a produce brush or a toothbrush under cold running water, scrub all parts of the crab clean. Make sure NOT to wash away the yellow tomalley and orange roe.
- 7. After cleaning all crabs, drain excess water and reassemble the carapace to the body.
- 8. Pour marinade into a large jar or sealable container. Submerge crabs in marinade and seal tight. If crabs float to the top, place a small heavy object on top of them to ensure they are completely submerged. Marinate for 24 hours.
- 9. Remove crabs from marinade and separate the carapace from the body. Arrange any way desired. Pour some marinade over crabs.
- 10. Garnish with sliced green chili peppers & sesame seeds.
- 11. Serve crabs cold with white rice & nori. Carapace can be used to mix rice, marinade, tomalley, and roe. Crush claws & legs to extract meat. Enjoy!

Creator: MrJoeLuciano 🖸 🍜

Source: https://www.instagram.com/p/BeSA6OzH69f/

Reference: https://www.maangchi.com/recipe/ganjang-gejang





# CREAMY BISQUE

Active cooking time: 45 mins | Total cooking time: 1 hr 45 mins | Serves 2-3

One has to wonder how the bros managed to haul an entire Karlabos claw around so that Ignis could make this decadent French-inspired dish, considering its enormous size...

### For the bisque:

1 whole lobster

a good splash of extra-virgin olive oil (who measures olive oil, exactly?)

2-3 tbsp butter (28-42g)

½ onion, diced

2 cloves garlic, minced

1 celery stalk, chopped

½ carrot, chopped

2-3 sprigs tarragon, stems discarded and leaves chopped

4-5 whole peppercorns

1-2 cilantro sprigs, stems discarded and leaves chopped

1-2 parsley sprigs, stems discarded and leaves chopped

1 cup fish or chicken stock, fish preferred (250mL)

1-2 tsp paprika (2-5g)

pinch of saffron

½ tsp turmeric (1.5g)

1 large bay leaf

2-3 tbsp tomato paste (30-45mL)

1/3 cup double/heavy cream (85mL)

3-4 chives, chopped

additional chopped chives and cilantro/parsley, for garnish

#### For the lobster meat:

splash of extra-virgin olive oil

1-2 tbsp butter (14-28g)

finely chopped chives and coriander/parsley (1-2 sprigs per herb)

This recipe requires a blender or food processor.

- 1. The fresher your lobster the better! Of course that might be a bit too pricey for some of us (myself included), so if you're using a frozen lobster make sure you allow it to defrost before starting!
- 2. Begin by first splitting the lobster in half vertically. Roughly chop into 3-4 pieces as this will make the next steps easier. Don't worry about finesse but try to do this in a baking tray rather than a cutting board so you can use those lobster juices for your bisque later on!
- 3. Start boiling some water (not much about an inch (2.5cm)) in a pot. Once it reaches boiling point, place a metal colander on top and place the lobster inside the colander and cover with tight-fitting lid. Steam the lobster for 2 minutes to partially cook the lobster lobster cooks very quickly!
- 4. Turn off the heat and remove the lobster. Don't throw any of the water you used for steaming (or any of the white bits that have collected on the colander) since that's got a lot of the lobster flavour and is the best part of your bisque!
- Let the lobster cool until it is safe to handle. Remove the meat from its shell and claws. Set aside on a plate and place in the fridge for later.
- 6. Get a large pot, turn the burner on medium heat, and pour in a good splash of olive oil (about enough to cover the bottom of the pot). Next, spoon in the butter. (Lobster is fat-soluble, so don't skimp out on the butter!).
- 7. Add the onions and garlic and cook for 5 minutes. Follow with the celery and carrots. Cook for a further five minutes.
- 8. Cut up the lobster shells and claws into large pieces to make it more manageable in your pot, and throw them in (use every last bit of the lobster: it really makes a difference!)
- Next, add the tarragon, whole peppercorns, cilantro, and parsley.
   Cook for around 10 minutes on a medium-high heat, turning the pieces of lobster shell occasionally.
- 10. Pour in about 1-1.5 cups (240-360mL) of the lobster cooking water from earlier (the water we used to steam the lobster in step 2) as well as all of the juices from chopping the lobster.
- 11. Add the fish stock and the paprika, saffron, turmeric, bay leaf, and tomato paste.
- 12. Allow the mixture to come to a boil and then bring to a simmer, with the lid on, for about 1 hour, stirring occasionally.
- 13. Turn off the heat and remove the lobster pieces (slightly tedious, I know, but nobody wants bits of shell in their bisque). Squeeze out the last bit of lobster juice into the pot by pressing down firmly on the lobster pieces in a sieve or on the sides of the pot.
- 14. Add the cream to the pot, cooking at a low heat to avoid curdling the cream, until it is just combined.
- 15. Next, pour the contents of the pot into a blender or food processor to combine the vegetables with the liquid to create a smooth, thick bisque. (Traditionally, the vegetables were also removed and about half a cup of long-grain rice was cooked in the broth for 30 minutes to make bisque, but this method is much easier and faster in my opinion!)
- 16. Strain the bisque into the pot, pressing down well on the strainer/ sieve. You might want to try blending again and then re-straining into the pot.
- 17. Allow the bisque to heat up again. Meanwhile, take the lobster meat out from the fridge and chop it up into small, bite-size chunks.

- 18. Add the olive oil and butter to a frying pan on a medium heat. Next add the lobster meat and chives, quickly tossing and turning the meat until it turns white (this should take about 2 minutes).
- 19. Pour the bisque into your bowls and add the lobster meat on top. Garnish with more chopped herbs. Enjoy!

Creator: kibasdaydreams **t** 

Source: http://kibasdaydreams.tumblr.com/post/167538115454/ffxvs-creamy-bisque



Active cooking time: 2 hours | Total cooking time: 2 hours | Serves 2

Channel your inner lggy with this delectable dumpling dish. If you're short on time, store-bought wrappers work great as well.

1 cup all-purpose flour (120g) 6 tbsp warm water (90mL)  $\frac{1}{2}$  lb lump crab meat (225g) ½ pound minced shrimp or pork (225g) (optional) 1 tbsp crab paste (15mL) 1 tbsp soy sauce (15mL) 2 tsp sesame oil (5mL) 2 tbsp Shaoxing wine (30mL) white pepper, to taste

Chinese vinegar and shredded ginger (to taste)

- 1. In a mixing bowl, add warm water to the flour, one tbsp (15 mL) at a time. Knead the dough until soft and smooth, ~20 minutes. Cover with damp towel and let rest for 30 minutes.
- 2. Mix the crab meat, shrimp/pork, crab paste, soy sauce, sesame oil, wine, and white pepper until thoroughly combined. The filling should hold together like a paste. Refrigerate.
- 3. Prepare the dough. Lightly dust the work surface with flour. Roll the dough into a long cylinder shape, and cut small chunks of dough off, about an inch in diameter each. Roll each chunk into a flat circle measuring about 3 inches in diameter. Keep the stack under a damp paper towel to make sure they don't dry out as you work.
- 4. Assemble each dumpling by placing about a tablespoon of filling in the center of a wrapper. Dab the edges of the wrapper with water and pleat upwards with as many folds as possible, pushing the filling towards the center with each fold. Make sure the top of the wrapper is sealed.
- 5. Line a steamer basket with dumplings, at least an inch apart. Steam for about 8 minutes, or until the filling is fully cooked inside. [Editor's note: if you don't have a steamer, use a non-stick pan to steam dumplings. Add enough water to cover about 1/3 of a dumpling's height, and place a lid on the pan.]
- 6. For the dipping sauce, combine Chinese vinegar and shredded ginger to taste.

Creator: dancergaius 🛩 | mellifrey 🛩 | milkvoid 🕇 Source: https://twitter.com/mellifrey/status/829196702905155584



# SWEET SALTWATER CRUSTACEAN CURRY

Active cooking time: 15 mins | Total cooking time: 30 mins | Serves 1-2

Thankfully, here on Earth we don't have to fight five foot large angry shieldshears to enjoy some delicious crustacean curry.

1 mud crab

1 tsp olive oil (5mL)

3 shallots, chopped

½ onion, chopped

½ green pepper, chopped

1.05 cup chicken stock (250mL)

1-2 tsp yellow curry powder (2-4g)

1 tsp fish sauce (5mL)

1 bunch spring onion

1 egg

1½ tbsp evaporated milk (22.5mL)

a pinch of salt, or to taste

- 1. In a heated pan, add olive oil and fry the shallots and onion until fragrant.
- 2. Add the green pepper and mud crab. Stir fry for 3 minutes.
- 3. Add chicken stock, yellow curry powder, fish sauce. Cover and simmer for 8 minutes or until crab is just cooked through.
- 4. Add the spring onion, egg, evaporated milk, a pinch of salt (or to taste). Stir fry for 1 minute. Enjoy!

Creator: honeyntoast 🖸 🖪 | honeybtoast 🕇 | tsubasa\_aly 💆 Source: http://honeybtoast.tumblr.com/post/157945191332/sweetsaltwater-crustacean-curry-ingredients-1



# DESSERTS





### FLUFFY CHIFFON CAKE

Active cooking time: 2.5 hours | Total cooking time: 5.5 hours | Serves 8-10

"I might have asked before, but is Ebony really all that good?" Why yes it is, Noct, especially when paired with this tasty cake!

#### **Batter**

21/4 cups cake flour (254g)

11/4 cups sugar (251g)

1 tbsp baking powder (15g)

 $\frac{1}{2}$  tsp salt (1.5g)

½ cup vegetable oil (125mL)

5 unbeaten egg yolks (100g)

3/4 cup cold water (180mL)

1 tsp vanilla extract (5mL)

#### **Egg Whites Mixture**

1 cup egg whites, about 7 or 8 eggs' worth (240mL)  $\frac{1}{2}$  tsp cream of tartar (1.7g)

- 1. Remove eggs from the fridge to allow them to reach room temperature. Once they've reached room temp, separate the egg whites and yolks into two different containers.
- 2. Heat oven to 325° F (163°C). In a large bowl, whisk together flour, sugar, baking powder, and salt. Make a well in the center and add the wet ingredients in this order: oil, egg yolks, cold water, and vanilla. Whisk together until batter is smooth.
- 3. In another large bowl, beat the egg whites on a medium speed for two minutes before adding the cream of tartar. Then continue to beat them on a higher speed until they form stiff peaks.
- 4. Pour the batter into the egg whites gradually, gently folding them with a large rubber spatula. Be careful not to stir them!
- 5. Pour the finished batter into a tube cake pan. Tap the bottom of the pan against the countertop three to five times to dispel any air bubbles in the batter. Before placing in the oven, make sure to clean off any drips on the sides to help the cake rise.

- 6. Bake the cake for 55 minutes on the middle rack of the oven. Increase the temperature to 350° F (177°C) for an additional 10 to 15 minutes, or until a toothpick inserted in the top comes back clean. After removing the cake, turn it upside down to let it cool completely, about 2 hours.
- 7. To remove the cake, insert a thin knife between the cake and the pan. Removal changes depending on if you're using a one pan or two piece pan. For a one piece pan, tap it roughly against the counter again before flipping it over onto a plate. With a two piece pan, simply grab the tube and lift it out.

#### (optional) Whipped Cream, for plating

1 cup heavy whipping cream (240mL)1 tsp vanilla (5mL)1 tbsp confectioners' sugar (15mL)mint leaves, for garnish

Yields about 2 cups (480mL) of whipped cream.

- 1. Place the bowl and whisk(s) into the freezer for 5 to 10 minutes to chill.
- 2. Once cooled, combine the ingredients in the bowl and whip the cream until it forms stiff peaks. Be careful not to over-beat. Garnish with mint leaves.

Creator: peachiivii **t** 

Source: http://peachiivii.tumblr.com/post/160245554293/me-almost-1-in-the-morning-hey-what-if-i-made



### NT ORANGE CAKE

Active cooking time: 90 mins | Total cooking time: 3 hrs (11 w/whipped cream) |

This decadent dessert is truly worthy of the Lucian royal entourage. And thankfully, with this recipe, us peasants can enjoy it as well!

#### To make candied orange peel:

orange peel

1/3 cup sugar (67g) + extra

3/3 cup water (160mL) + extra

- 1. Use a vegetable peeler to carefully peel the orange rind. Make sure to not peel too deep because the white part of the rind is very bitter.
- 2. In a frying pan, add water. Bring to a boil. Place the peeled rinds in the boiling water for 30 seconds. This helps remove the bitterness of the orange peel a little bit.
- 3. Pour out the water and replace it with the ½ cup (158mL) of water and  $\frac{1}{3}$  cup (67g) of sugar. Mix well and bring to a simmer. Place the boiled peels in the pan and cook for 8 minutes.
- 4. After they have finished cooking, place on a plate with sugar. Toss the rinds in the sugar. Thinly slice the candied orange peels and set aside.

#### To make the cake:

1 cup butter, room temperature (225g)

1 cup sugar (200g)

3 eggs, room temperature

2 ½ cups cake flour (313g)

1 tsp baking powder (5g)

 $\frac{1}{4}$  tsp salt (.5g)

1/4 cup coconut milk (60mL)

½ cup greek yogurt (120mL)

2 tsp vanilla extract (10mL)

2 tbsp orange juice (30mL)

1/4 cup candied orange peel - see above (60mL)

- 5. Preheat your oven to 350°F (177°C). In a bowl of a stand mixer, cream the butter. Add the sugar and mix well. Add one egg at a time and mix.
- 6. In a bowl, combine the cake flour, baking powder and salt. Pour half of the flour into the stand mixer and mix. Add the coconut milk, greek yogurt, vanilla and orange juice. Finally, add the remaining flour and mix well.
- 7. Fold in the candied orange peels.
- 8. Grease up a loaf pan and pour the batter into it. Bake for an hour to an hour and fifteen minutes, or until the cake passes the toothpick

#### (Optional garnish) To make mint-flavored cream:

1/3 cup fresh herbs, e.g. basil, mint (80mL)

1 cup heavy cream (240mL)

Serves 8-10

1-2 tbsp granulated sugar (12-24g)

Note: this recipe creates an excess of cream.

- 1. For large, leafy herbs like basil, chop or tear leaves into small pieces. The amount you use will determine the intensity of flavor.
- 2. Place heavy cream in a small saucepan and heat until it just starts to simmer. Remove cream from heat and add herbs. Cover and let steep for about 25 to 30 minutes.
- 3. Pour the infused cream through a mesh strainer to remove botanicals. Cover and refrigerate 6 to 8 hours or overnight.
- 4. In a deep mixing bowl, beat cream until soft peaks form.
- 5. Sprinkle 1 to 2 tablespoons (12-24g) granulated sugar over cream; beat until soft peaks return. Do not overbeat.

Cook/Photographer: GarGantuanBROuhaha 🍎

Creator: pixelatedprovisions.com ∞ | pixelatedprovisions 🖬 🖸 pixelatedvicka 🛩

Source: https://www.reddit.com/r/CookingWithIgnis/comments/5v718y/ baked an elegant orange cake/

References: http://www.pixelatedprovisions.com/2016/12/28/final-

fantasy-xv-elegant-orange-cake/

http://www.marthastewart.com/1075941/how-to-make-herb-infusedwhipped-cream



# MOIST TOMATO CAKE

Active cooking time: 10-15 mins | Total cooking time: 35-40 mins | Serves 8-10

Ignis has found that sneaking tomatoes into a cake is the only way to help Noctis keep a healthy, fruit filled diet

1½ cups flour (190g)

1 cup white sugar (200g)

1 tbsp baking soda (21g)

1 tbsp baking powder (15g)

1 tsp cinnamon (2.5g)

½ tsp nutmeg (1g)

1 large vine-ripened tomato, about 1 cup (240mL)

1/4 cup olive oil (60mL)

1½ tsp apple cider vinegar (7.5mL)

- 1. Preheat your oven to 350°F (177°C).
- 2. Mix the flour, sugar, baking soda, baking powder, cinnamon, and nutmeg together in a large mixing bowl.
- 3. Dice the tomato and mix the tomato, olive oil, and vinegar together in a separate bowl. For a smoother blend, it is preferred to deseed the tomato first, and then mix the ingredients in a blender.
- 4. Mix the wet ingredients (step 2) into the dry ingredients (step 1), until the batter is a uniform consistency. You can also add additional water, 1 tablespoon (15mL) at a time, if you think the batter is too dry - every tomato is different.
- 5. Transfer the batter into a 9 inch (23cm) baking pan, or a standard loaf pan. Spread the batter evenly. Place in the oven, on the midrack, for about 25 minutes. Check your cake with a toothpick to make sure it's ready - it takes about 28 minutes to bake this cake.
- 6. Let cool, slice, and serve!

Creator: Ablankshore 😎



THIS COOKBOOK IS NOT FOR SALE

# TAELPAR HARVEST GALETTE

Active cooking time: 1 hour | Total cooking time: 1 hr 30 mins | Serves 4-6

This amazing dish is healthy because it contains fruit....That's how it works, right? Ignis might disagree, but I'm sure Noct's with me on this one.

 $\frac{1}{2}$  cup (1 stick) unsalted butter, cold (113g) 1 cup flour, sifted (125g)

2 tbsp sugar, for dough (24g)

 $\frac{1}{4}$  tsp salt (.5g)

2 tbsp ice water (30mL)

2-3 oranges

8 oz goat cheese (227g)

cinnamon, to taste

1 tbsp sugar, for topping (12g)

- 1. Using a food processor or your hands, cut the cold butter into the flour, sugar, and salt until you get pea-sized clumps.
- 2. Slowly add the ice water and mix until you get a doughy consistency (add more flour if it becomes too sticky). Wrap in plastic wrap and allow to chill in the refrigerator for at least 30 minutes.

- 3. Preheat oven to 375°F (190°C). Roll the dough out to about a one eighth inch (3mm) thick circle. Place dough on a baking sheet lined with parchment paper or lightly greased foil.
- 4. If desired, zest a few tablespoons' worth of orange zest now using a zester or grater, and set aside. Cut the orange across the individual slices so that you get neat circles. Slice any remaining rind away and set the slices aside.
- 5. Slice about  $\frac{2}{3}$  of the goat cheese into medallions. Spread it out in the middle of the pastry- leaving room to fold the dough back overand dust with cinnamon and orange zest to taste.
- Layer the orange slices on top and fold the pastry edges back over onto the filling in a square shape. Brush the crust and tops of the oranges with a small amount of water and sprinkle 1 tablespoon (12g) of sugar over everything.
- Bake for 20-30 minutes or until the crust is golden. Allow to cool for at least 10 minutes. Top with the remaining goat cheese and any garnish, and enjoy!



THIS COOKBOOK IS NOT FOR SALE.

# MEMORY LANE PASTRY

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Active cooking time: 2 hours | Total cooking time: 2 hrs 30 mins | Serves 12

"Could it be the confection you received from... Lady Lunafreya?"
"Yeah, that's the one."

#### To make stewed berries:

1/3 cup + 4 tsp sugar (80g) 8-9 strawberries (100g) 2/3 cup blueberries (100g) 2/3 cup blackberries (100g) 3/4 cup raspberries (100g)

- 1. In a saucepan, cook sugar until it becomes a caramel. Add strawberries, blueberries, and blackberries. Stew lightly.
- Add raspberries and continue to cook to desired consistency. Take care to keep most berries whole as to keep the pie crust flaky later on.
- 3. Add a splash of water as needed. Let cool on a strainer for a few hours.

#### To make pâte brisée (i.e. crust):

14.5 tsp butter (205g)2 cups bread flour (250g)1 tsp salt (3g)11 tsp ice water (55mL)

- 4. Cube the butter. Place the flour, salt, and cubed butter in a bowl. Chill in the refrigerator until everything is cool.
- 5. Cut the butter into flour with a paddle attachment (or by hand) until it resembles wet sand. Add water and knead until smooth. Shape into a disc. Wrap in plastic wrap and let rest for a minimum of 1 hour.

#### To make banana custard:

- 6.3oz bananas (180g)
- 1 tbsp milk (15mL)
- 2 tbsp cream (30mL)
- 3 egg yolks (60g)
- 2.5 tbsp sugar (30g)
- 6. Mash the bananas until completely smooth. Combine with milk, cream, sugar, and egg yolks. Set aside.

#### Assembly (yields 12 pastries):

12 cupcake molds

powdered sugar, as needed

- 7. Roll out dough to desired thickness, then line cupcake molds. Crimp the edges. Dock the dough with a fork or a toothpick. (Optional: chill before baking to prevent shrinkage)
- 8. Blind bake the crusts at 350°F (180°C) until very light brown (about 10 minutes). Lower oven to 320°F (160°C).
- 9. Fill the tarts halfway with stewed berries. Top with banana custard, being careful not to mix it with the berries.
- 10.Return to oven and bake until crust is golden brown and custard is set (about 15-20 minutes). Let cool and dust with powdered sugar.

#### (Optional garnish) Whipped cream

1 cup milk (240g)

1 cup heavy cream (240g)

1 piece vanilla bean

2 tbsp glucose syrup (25g)

- 2 tsp honey (13g)
- 4 tbsp sugar (50g)
- 6 egg yolks (125g)
- 4 tbsp additional sugar (50g)

powdered sugar, as needed

- 1. Scrape the vanilla bean. Combine the milk, cream, vanilla, glucose, honey, and first sugar in a sauce pan. Heat to a simmer.
- 2. In a bowl, whisk together egg yolks and second sugar. When milk mixture comes to temperature, temper yolks with the hot milk.
- 3. Cook the custard until just thick enough to coat the back of a spoon. Let cool and chill overnight before churning or spinning.

#### (Optional garnish) Chocolate sauce

dark chocolate, as needed

1. Melt chocolate over a bain marie or in a microwave and place in a small piping bag. Set aside.

#### (Optional garnish) Mixed berries

strawberries blueberries raspberries blackberries

1. Mix all the berries.

Other optional garnishes include lemon wedges and a mint leaf.

Creator: ovenspring 🍜

Source: https://www.reddit.com/r/FFXV/comments/5mebuh/i\_made\_the\_memory\_lane\_pastry\_aka\_noctiss/



Active cooking time: 45 mins | Total cooking time: 2 hours | Serves 8-10

"There's no wrong way to love a chocobo." - Noctis Lucis Caelum, crown prince of Lucis

This recipe is gluten free!

#### To make crust

1 cup all purpose gluten free flour (125g)

1 tsp raw sugar (5g)

 $\frac{1}{2}$  tsp salt, or to taste (1.5g)

1/4 cup slightly chilled coconut oil or real butter (56g)

½ egg

⅓ cup water (80mL)

extra GF flour, or coconut flour for dusting

- 1. Preheat oven to 425°F (220°C).
- 2. Mix together the gluten free flour along with sugar and salt.
- 3. Cut in coconut oil (or butter) with a knife or fork, and continue mixing until crumbly.
- 4. Thoroughly beat and add in egg. Mix well mixture will still be crumbly.
- 5. Add water by stirring it in 1 tbsp (15mL) at a time until dough holds together for rolling; moist is better than dry.
- 6. Roll dough into ball. Shape dough ball into round disc with wellfloured hands and place onto a sheet of dusted wax paper.
- 7. Cover with an additional sheet of wax paper. Roll crust out to slightly larger than your pie tin.
- 8. Remove top wax paper and gently flip crust into pie tin, carefully peeling back the paper as you press it into the pan. Once crust is settled into the tin, gently press any cracks back together.
- 9. Pierce bottom with fork a couple of times. Trim any excess dough from the sides.
- 10. Pre-bake the crust for five minutes. Allow crust to cool to room temperature before adding the filling.

#### Filling/baking instructions

3 eggs, thoroughly beaten

3/4 cup raw sugar (188g)

 $\frac{1}{4}$  tsp salt (.5g)

1 tsp vanilla extract (5mL)

2½ cups scalded milk (600mL)

1 egg white

 $\frac{1}{4}$  tsp ground nutmeg (.5g)

(optional) 3 drops of yellow food coloring

(optional) sprig of fresh mint

- 11. Preheat/adjust oven to 400°F (204°C).
- 12. Mix together eggs, sugar, salt, and vanilla to make custard mixture. Stir well. Blend in the scalded milk. (Optional) For more yellow color, add a few drops of yellow food coloring.
- 13. Brush inside bottom and sides of pie shell with egg white. Pour custard mixture into piecrust. Sprinkle with nutmeg.
- 14. Bake for 30-35 minutes, or until a knife inserted near the center comes out clean. Cool on rack.
- 15. Cut into individual slices. Garnish with vanilla custard and sprig of fresh mint. Serve.

Creator: kcherryka

Source: https://www.instagram.com/p/BP8GCc\_F9L0/



### POBERRY CHEESECAKE

Active cooking time: 15 mins | Total cooking time: 3 hours | Serves 9

#### This cheesecake goes great with a kup-o tea or coffee!

- 1 cup of vanilla wafers or graham crackers, broken up into fine crumbs (85g)
- 1/4 cup melted butter (55g, 59mL)
- 2 tbsp sugar (25g)
- 16 oz cream cheese (450g)
- ½ cup sugar, separate from above (100g)
- 2 eggs
- 1 tsp vanilla extract (5mL)
- 1 vanilla bean, seeds scraped out
- ½ cup crème fraîche (120g), sour cream (113g), or greek yogurt (142g)
- mixed berries, as desired (blueberries, strawberries, blackberries, and raspberries)

(optional) berry sauce/jam, for garnish

- 1. Heat oven to 325°F (160°C). Line a 8x8 inch (20x20 cm) pan with aluminum foil or parchment paper. Spray over lined pan with nonstick spray.
- 2. Mix crumbs with melted butter and 2 tablespoons (25g) of sugar. Press crumb mixture into lined pan.
- 3. In a mixer or by hand, whip up the cream cheese, add the remaining sugar, 2 eggs, vanilla extract, vanilla seeds, and crème fraîche.
- 4. Spoon mixture over the crust and place pan in a larger pan filled with water (essentially creating a water bath for your cheesecake). Bake in oven for 35-45 minutes, until pretty set.
- 5. Let cool for 30 minutes, and then place in fridge for at least 2 hours. Spoon fresh berries and a berry sauce over the plate!

Creator: FFXVRecipes 🗗 🎔

Source: https://www.instagram.com/p/BQt0gawgOJS/



# OTHER





# CHILLED FOOD TIN

Active cooking time: 1 min | Total cooking time: 1 mins | Serves 1

Sometimes, you're all alone in a demon-infested world of ruin and your bodyguard already ate all the Cup Noodles. But that doesn't mean go hungry!

1 can ready-to-eat meal.

- 1. Use the sword of your dead father (or a can opener whatever works) to open the can.
- 2. Season freely with your tears.
- 3. Try not to regret everything as you eat. It ruins what little flavor there is.

Creator: writersvkkv **У** ■ | starlightdream.com ∞

ks.writersvkkv.com ∞

Source: http://starlightdream.com/wordpress/index.php/2017/09/27/ vkkv-contingency-cooking-and-the-ffxv-community-cook-book/



# CUP NOODLES

Active cooking time: 1 min | Total cooking time: 4 mins | Serves 1

"I'll never forget my first time." - Gladio Amicitia

1 Nissin® Cup Noodles®, any flavor boiling water (can be microwaved)

- 1. Pull back lid to dotted line. Fill cup to inside line with boiling water.
- 2. Close lid. Let stand for 3 minutes.
- 3. Remove lid. Stir well and enjoy.

cookingwithiggy **y** | cooking--with--iggy **t** 

Source: https://www.nissinfoods.com/



THIS COOKBOOK IS NOT FOR SALE

# CUP NOODLES WITH BEEF

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Active cooking time: 5-10 | Total cooking time: 5-10 | Serves 1

- "Minced meat is the key to every perfect cup of noodles."
- Gladio Amicitia

1-3 oz beef steak (30-90g)

black pepper

1 Nissin® Cup Noodles®, any flavor

boiling water (can be microwaved)

- Season steak with black pepper. Cook steak to desired doneness however you like (we recommend using a cast iron skillet). Slice steak.
- 2. Pull back Cup Noodles® lid to dotted line. Fill cup to inside line with boiling water.
- 3. Close lid. Let stand for 3 minutes.
- 4. Remove lid. Stir well, add steak, and enjoy.

Creator: Mat Smith ∞ | thatmatsmith **y** | Engadget ∞ Source: https://www.engadget.com/2017/02/13/cooking-experiment-final-fantasy-xv/

159



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# CUP NOODLES WITH EGG

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Active cooking time: 5-10 | Total cooking time: 5-10 | Serves 1

"A lot of places will serve you a hard-boiled egg with your noodles, but when it comes to Cup Noodles, I say if your egg ain't scrambled, you're doin' it wrong." -Gladio Amicitia

1 egg

1 Nissin® Cup Noodles®, any flavor boiling water (can be microwaved)

- 1. Cook and season your egg however you desire but remember, if your egg ain't scrambled, you're doin' it wrong.
- 2. Pull back Cup Noodles® lid to dotted line. Fill cup to inside line with boiling water.
- 3. Close lid. Let stand for 3 minutes.
- 4. Remove lid. Stir well, add egg, and enjoy.

Creator: taara.k 🖸

Source: https://www.instagram.com/p/BRVqB80j9uv/



# UP NOODLES WITH SHRIMP

Active cooking time: 5 mins | Total cooking time: 5 mins | Serves 1

"The shrimp they use in Cup Noodles was selected from over sixty varieties for their flavor and their shape." - Gladio Amicitia

- 1 Nissin® Cup Noodles®, any flavor
- 1 tbsp butter (14g)
- 1 tbsp chopped garlic (9g)
- salt and pepper
- 8-10 thawed shrimp

- 1. Pull back Cup Noodles® lid to dotted line. Fill cup to inside line with boiling water.
- 2. Close lid. Let stand for 3 minutes.
- 3. Meanwhile, heat pan to medium heat. Add butter, chopped garlic, salt, and pepper.
- 4. Once the pan is hot and spices are equally mixed with butter, add thawed shrimp. Cook on both sides until shrimp is completely
- 5. Remove Cup Noodles® lid. Stir well, add shrimp, and enjoy.

Creator: frankandnats **t** | aria\_belle **y** | frankandnats **□** Source: http://frankandnats.tumblr.com/post/160037892871/ finalfantasyxv-food-so-paul-is-cooking-me-the

