

fête  
du *feline*

by  *Fancy  
Feast*

*Recipe Book*





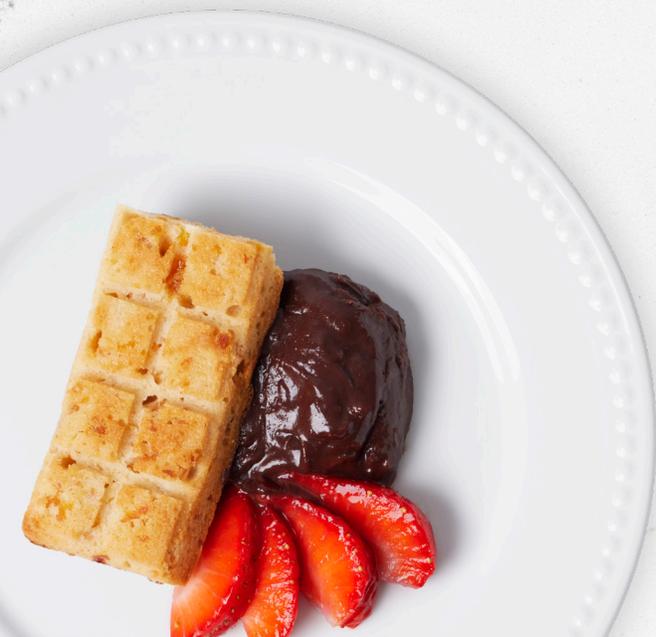
# *Cat-Inspired Recipes For Impeccable Delight*

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Treat yourself to a taste of our unique International Cat Day experience with these exclusive Fête du Feline recipes. Each impeccable option was inspired by one of our beloved Fancy Feast recipes and crafted just for humans by our in-house culinary specialist Chef Amanda Hassner.

Enjoy mouthwatering interpretations of some of your feline's favorites, including Fancy Feast Broths, Medleys and Savory Cravings treats. Perfect for serving to fellow cat lovers or enjoying at home while your cat dines alongside you.

Bon appétit!



## ***Basil Lemonade***

served Fancy Feast Style with Everything Shrimp

Taking inspiration from how we photograph our dishes with flavorful, cat-safe garnishes, this refreshing lemonade features the botanical notes of one of our favorites — fresh basil.

The addition of shrimp provides an added kick with Everything Bagel seasoning, a subtle nod to Fête du Feline's host city of NYC.



### ***Make it Fancy***

Add a splash of sparkling white wine or gin to the lemonade for a cat-inspired cocktail.

Makes 8 Cups

### ***Ingredients***

#### **Basil Lemonade:**

- ½ cup sugar
- ½ teaspoon ground coriander
- 1 oz basil leaves, washed and dried
- ½ gallon of your favorite lemonade (unsweetened or lightly sweetened works best)

#### **Everything Shrimp:**

- 1 pound medium-size (U21-25) raw shrimp, peeled and deveined
- 1 tablespoon smoked paprika
- 1 teaspoon kosher salt
- 1 teaspoon granulated garlic
- 2 tablespoons Everything Bagel mix

### ***Directions***

#### **Basil Lemonade:**

1. In a food processor, grind sugar, coriander, and basil together until blended.
2. Put in a covered container and keep refrigerated until ready for use.
3. Combine 1 heaping tablespoon of basil sugar to one cup of lemonade. Stir, then add ice.

#### **Everything Shrimp:**

1. Heat oven to 350°F.
2. Combine paprika, salt, garlic and Everything Bagel seasoning in a large resealable bag.
3. In batches, add shrimp to bag and toss to evenly coat.
4. Place tossed shrimp on a greased pan and roast until shrimp curls and turns whitish pink, about 10-15 minutes.

# Tuscan Panzanella

with Braised Beef

Just like our globally inspired Medleys entrées, this panzanella recipe utilizes flavors and cooking philosophies from the Tuscany region of Italy. It's an enticing and elegant evolution of one of our favorite dishes from last year's Gatto Bianco restaurant.

**Note:** To best allow for the flavors of the salad to come together, let it chill in the refrigerator while the beef is cooking in the oven (4-5 hours).



Makes 8 Servings

## Ingredients

### Vinaigrette:

- 2 heads garlic
- 1 8 oz jar julienned sundried tomatoes in oil
- 2 tablespoons white sugar
- 1 tablespoon dried oregano leaf
- 1 teaspoon kosher salt
- 1 cup balsamic vinegar
- 2 cups extra virgin olive oil

### Salad:

- 1 loaf soft-crust Italian bread (about 1 lb)
- 1 pint cherry or grape tomatoes
- 2 cups loose-packed spinach leaves, washed
- Braised beef, if desired
- Shredded parmesan or Romano cheese for garnish

### Braised Beef:

- 2 ½ pounds boneless beef short ribs
- 2 onions, diced
- 3 carrots, diced
- 5 large cloves fresh garlic, rough chopped
- 6 oz tomato paste
- 28 oz crushed tomatoes
- 3 cups red wine
- 1 teaspoon dried oregano
- 1 teaspoon kosher salt, plus more to taste
- ½ cup balsamic vinegar, plus more to taste

# Tuscan Panzanella

with Braised Beef

## Directions

### Vinaigrette:

1. Preheat the oven 350°F.
2. Wrap the garlic in foil and place in the oven for 20 minutes, until the cloves are soft and very fragrant.
3. Let the garlic cool, then separate into cloves and peel.
4. Place peeled cloves in a food processor or blender with the sundried tomatoes, sugar, oregano, salt and vinegar. Process until almost smooth.
5. With the machine still running, slowly pour in the olive oil.

### Salad:

1. Tear the bread into small chunks and place in a large bowl. Let sit for an hour for the bread to get slightly stale.
2. Wash the tomatoes and cut in half. Add the tomatoes and juice on the cutting board to the bread.
3. Fold the prepared vinaigrette into the bread pieces, mixing to completely coat. Cover and refrigerate for at least 4 hours, preferably overnight.
4. An hour before serving, remove the bread and let it come to room temperature. Then toss the spinach in with the soaked bread to allow for a light wilting to take place.
5. Serve with strained braised beef and parmesan cheese to garnish.

### Braised Beef:

1. Preheat the oven to 275°F.
2. Heat a large, oven-safe pot on the stovetop over high heat. Place the beef in the pot and sear one side for a minute or two until a crust is formed. Repeat on all sides, then remove from the pot and place into a bowl to capture the juices. Continue searing the rest of the beef.
3. Keeping the pot on high heat, add onions, carrots, garlic, tomato paste, salt and oregano. Stir until the vegetables are coated and everything starts to brown.
4. Add the crushed tomatoes and stir, scraping the bottom of the pan. Then add the wine and balsamic vinegar.
5. Put the meat back into the pot, nestling into the vegetable/wine mixture. Add all the collected liquid from the bowl. Add water or beef stock as needed to ensure beef is covered by 1 inch of liquid.
6. Bring liquid to a rough boil and cover the pot tightly with a lid or aluminum foil. Remove from the stove and place in the preheated oven. Cook for 4 hours, or until the beef starts to fall apart with a fork.
7. Remove beef from pot and let it cool before shredding. Taste and adjust for salt and a little more balsamic vinegar, if desired.
8. Serve with panzanella and garnish with shredded parmesan or Romano cheese.



# Apricot Pound Cake

Inspired by the delectable, break-apart bliss of our Savory Cravings treats, this decadent cake is the perfect finish to any feast.

Makes 6-8 Servings

## Ingredients

- 8 oz dried apricots
- 1 ½ cup white sugar
- 2 sticks unsalted butter, room temperature
- 3 eggs
- ¼ teaspoon cinnamon
- ¼ teaspoon kosher salt
- Zest of one lemon
- 1 tablespoon elderberry syrup
- 1 ½ cup flour



### Make it Fancy

Set off this flavorful cake with fresh berries or other seasonal fruit.

## Directions

1. Preheat oven to 350°F. Grease and flour an 8-in cake pan.
2. Finely chop apricots (by hand or in food processor) and combine in a bowl with ½ cup sugar and toss to coat.
3. In a mixer, cream the butter and 1 cup sugar.
4. Add eggs one at a time, blending completely after each egg.
5. Add cinnamon, salt, lemon zest and elderberry syrup and mix until blended.
6. Add the apricots/sugar and flour and mix until just blended.
7. Pour the batter into the cake pan and smooth.
8. Bake for 35 minutes or until a toothpick inserted in the center comes out clean.
9. Remove from oven and let cool.



***Chef  
Amanda  
Hassner***

Today's menu was crafted with love by our very own in-house chef, Amanda Hassner. After decades in kitchens across the country and beyond, she is now a core part of helping Fancy Feast draw culinary inspiration for our recipes.

She uses her expertise to help translate what cats experience into human food, which in turn helps us elevate the cat's overall feeding experience to best live up to the Fancy Feast name.



# Chef Inspired *Cat Adored*

