

RECIPE REQUEST

# MOST WANTED



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## Freestyle Wrap

**NO ONE ACCUSED** Jenn Louis of being a cultural interloper while she was hand-rolling egg pasta at her restaurant Lincoln in Portland, Oregon. But when the 2012 F&W Best New Chef opened the Israeli-inspired Ray in the same space last year, some critics labeled her a decidedly nonkosher interpreter of Middle Eastern cuisine. “I don’t consider myself an expert on the cooking at all,” says Louis, who is Jewish-American. “But I prefer it that way because then I’m not hemmed in.” Take her favorite shwarma preparation (p. 125), which uses

oven-roasted turkey. “Israelis usually shave off meat that’s grilling on a vertical spit, but I don’t have one,” explains the chef, who drizzles her turkey slices with shwarma oil (spiced with an addictive blend of coriander, turmeric, cinnamon and cumin) before tucking the meat into soft lavash along with a crunchy Israeli cabbage salad. For brightness, she adds fiery lettuce zhug, based on the Yemeni hot sauce. “At Ray, the food isn’t about Christian, Jewish or Arab,” Louis adds. “It casts a wider net.” 3808 N. Williams; [raypdx.com](http://raypdx.com). —JANE SIGAL

PHOTOGRAPH: CON POULOS; FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS. PLATE BY MIRO MADE THIS

and salt. Bring just to a boil, then remove from the heat and let steep for 10 minutes; discard the cinnamon sticks.

**4.** In a large bowl, beat the eggs. Add the brioche and steeped milk and mix well. Scrape the mixture into the prepared baking dish and drizzle 1 cup of the warm caramel on top. Bake for 25 to 30 minutes, until puffed and the top is golden. Serve warm with No-Churn Pumpkin Ice Cream, Candied Pepitas and the remaining caramel.

**MAKE AHEAD** The unbaked bread pudding and caramel sauce can be refrigerated separately overnight. Bring the bread pudding to room temperature and drizzle with warmed caramel before baking.

## No-Churn Pumpkin Ice Cream

Total **30 min plus overnight freezing**  
Serves **10 to 12**

- 1 cup heavy cream**  
**One 14-oz. can sweetened condensed milk**
- ¾ cup pure pumpkin puree**  
**1 tsp. pure vanilla extract**
- ½ tsp. ground cinnamon**  
**Kosher salt**

**1.** In a large chilled bowl, beat the heavy cream until stiff peaks form. In another large bowl, whisk the condensed milk with the pumpkin puree, vanilla, cinnamon and a pinch of salt. Fold one-third of the whipped cream into the pumpkin mixture to lighten it, then gently fold in the rest until no streaks remain.

**2.** Scrape the ice cream into a chilled 9-by-5-inch loaf pan. Press a piece of plastic wrap directly on the surface and freeze overnight before serving.

**MAKE AHEAD** The ice cream can be frozen for up to 3 days.

## Candied Pepitas

Total **20 min**; Makes **1 cup**

- 1 cup pepitas**
- 2 Tbsp. sugar**
- ¼ tsp. freshly grated nutmeg**
- ¼ tsp. ground cinnamon**
- ⅛ tsp. cayenne**  
**Pinch of kosher salt**

In a large skillet, mix the pepitas with the sugar, nutmeg, cinnamon, cayenne and salt. Cook over moderate heat, stirring and tossing occasionally, until the pepitas are lightly browned and coated in a very light caramel, about 7 minutes. Transfer to a plate to cool completely before serving.

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## Turkey Shwarma with Cabbage Salad

Total **45 min**; Serves **4**

- 2 cups lightly packed cilantro, plus more for garnish**
- ½ medium head of Little Gem lettuce**  
**1 jalapeño, stemmed and chopped**
- 2 Tbsp. fresh lemon juice**  
**1 large garlic clove**
- ½ tsp. ground coriander**
- ½ tsp. ground cumin**
- ¾ cup extra-virgin olive oil**  
**Kosher salt**
- ½ cup finely diced green cabbage**
- ¼ cup finely diced Persian cucumber**
- ¼ cup finely diced celery**  
**1 Tbsp. finely chopped parsley, plus more for garnish**
- ½ Tbsp. finely chopped dill, plus more for garnish**
- 2 Tbsp. shwarma seasoning**  
**1 cup prepared hummus**
- 2 large, soft lavash flatbreads, halved crosswise**  
**1 lb. leftover skin-on turkey breast, thinly sliced**
- 2 dill pickles, quartered lengthwise (optional)**

**1.** In a food processor, combine the 2 cups of cilantro with the lettuce, jalapeño, 1 tablespoon of the lemon juice, the garlic, coriander and cumin and pulse until finely chopped. With the machine on, gradually add ¼ cup of the olive oil and puree until smooth. Scrape the zhug into a small bowl and season with salt.

**2.** In a medium bowl, toss the cabbage with the cucumber, celery, the remaining 1 tablespoon of lemon juice, 2 tablespoons of the olive oil, the 1 tablespoon of parsley and ½ tablespoon of dill. Season with salt.

**3.** In a small bowl, whisk the shwarma seasoning with the remaining ¼ cup plus 2 tablespoons of olive oil.

**4.** Spread ¼ cup of the hummus on each lavash half. Top with the turkey, some of the zhug, the cabbage salad and, if desired, pickles. Drizzle with some of the shwarma oil and garnish with cilantro, parsley and dill. Roll up the sandwiches and serve with the remaining zhug and shwarma oil.

**WINE** Spicy Israeli red: 2015 Recanati Upper Galilee Shiraz.

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