Three chefs, one mission

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“Talented trio Michael Bonacini, Massimo Capra and Jason Parsons bring the art of fresh seasonal cuisine to the home kitchen. It’s easy to see how such a scenario could end in disaster. But for the guest chefs on Citytv’s CityLine – restaurateurs Michael Bonacini, Massimo Capra and Jason Parsons – a crowded kitchen has led to dynamic television for more than 10 years. Indeed, the trio have enjoyed their collaboration so much that they’ve now co-authored a new cookbook, 3 Chefs: The Kitchen Mix.”

Homemade honey sage and sea salt doughnuts

INGREDIENTS makes 12-16 doughnuts

- 1 cup warm water
- 1½ tsp instant yeast
- 5 cups flour
- 1½ tsp granulated sugar
- 1 tsp salt
- 2 eggs
- 1¼ tsp warm milk
- 1½ tsp shortening
- 1 tbsp honey
- 1 tbsp sea salt
- 12 fresh sage leaves, chopped

1. Preheat a deep fryer to 350° F. Mix the water and yeast in the bowl of an electric stand mixer. Let rest for 5 minutes.
2. Add 2 cups of the flour, plus the sugar, salt, eggs, milk and shortening. Mix on low speed.
3. Add the remaining 3 cups of flour and mix until the dough pulls away from the sides of the bowl.
4. Remove from the bowl and knead the dough for 1 minute. Line with a damp cloth and let rise at room temperature until the dough doubles in size.
5. Roll out the dough to about 1 inch thick. Using a cookie cutter, cut it into small rings.
6. Place the rings on a baking tray. Cover them with a damp cloth, and leave at room temperature until the doughnuts double in size.
7. Deep-fry immediately until golden brown. Just before serving the doughnuts, drizzle them with the honey, sea salt and chopped sage.

For the pies

Preheat the oven to 350° F.

INGREDIENTS serves 5

FOR THE PASTRY

- 1 cup cold water
- ½ cup butter
- ½ cup garlic cloves, chopped
- 3 tbsp flour
- ¾ tsp salt
- ¼ tsp pepper
- 2 cups shortening

FOR THE PIES

- 4 cups diced, cooked potatoes
- 1 cup chopped onions
- 3 cups sliced mushrooms
- 1 cup sage leaves, roughly chopped
- 2 tbsp chopped bacon
- 2 tbsp chili pepper
- 1 cup shredded roasted turkey meat
- 1 cup turkey gravy
- ½ cup brown sugar
- 1¼ cups flour
- 1 cup cold water
- 1 tbsp salt
- 1 tsp ground sage
- 1 tsp dried thyme
- 3 cups chopped Brussels sprouts
- 2 cups diced, cooked potatoes
- 1 cup chopped bacon
- 1 tbsp chili pepper

1. Line springform pans with two-thirds of the pastry. chill in the fridge for 30 minutes.
2. Bake the pies in the oven for 12 to 15 minutes. Let rest for 2 to 3 minutes before serving.

Individual turkey pot pie

HELLO! 143
Roasted stuffed peaches with rum and chocolate

INGREDIENTS serves 4

- 4 peaches, firm but ripe
- 1 cup amaretti cookies
- 2 tbsp dark rum
- 1 tbsp Amaretto liqueur
- 4 tsp cocoa powder
- 3 tsp granulated sugar, plus more for dusting
- pinch salt
- a few homemade or good-quality butter cookies (if needed)
- ½ cup white wine
- ½ vanilla bean
- 2 tbsp butter

1. Preheat the oven to 450°F.
2. Split the peaches in half and remove the pits. Scoop out some of the flesh to make a cavity for the stuffing and reserve.
3. Pulse the reserved peach flesh, amaretti cookies, rum, liqueur, cocoa, sugar and salt in a food processor until finely chopped. If the mixture becomes too thin, mix in a couple of butter cookies.
4. Fill the peach halves with the mixture and place them in a baking dish large enough to accommodate the peaches in a single layer.
5. Pour the wine around the peaches and place the vanilla bean under them. Melt the butter and drizzle it over the peaches, then sprinkle evenly with sugar.

With straightforward and fresh recipes for the beginner cook and more advanced dishes for the adventurous, 3 Chefs, The Kitchen Men has food ideas for anyone, including those looking for a stylish way to use up that leftover Thanksgiving turkey. From Massimo’s rustic elegance to Oliver’s classical techniques to Jason’s meticulous detail, distinct styles are found throughout. Fun banter and lush photographs make this book a pleasure to read and give home chefs the information they need to make culinary masterpieces.