



Roasted Chicken
Mini Cookbook



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A NOTE FROM CHEF PHILIPPE

ilili (pronounced ee.l.ee.lee) means “tell me” in colloquial Lebanese. Our story is embedded in the rich heritage of Lebanese cuisine and hospitality. It began three generations ago in a small village in Mount Lebanon and evolved inside the walls of Beirut’s most iconic hotel, the Coral Beach, finding its way to the bustling streets of New York City.

Since 2007, our home in the Flatiron District has introduced the passion and generosity of the Lebanese table to hundreds of thousands of curious diners.

We passionately craft a sophisticated blend of modern and traditional Lebanese cuisine, drawing influences from across the eastern Mediterranean.

Flavorful herbs and spices combine to delight the palate; earthy and delicate textures emerge from innovative combinations of savory and sweet. Each bite reveals a deeper story behind the birth of the Mediterranean.

Our warm hospitality drives our mission to make every guest and team member feel fundamentally honored and genuinely welcomed.

We hope you will enjoy your meal as much as we enjoyed putting it together for you.

Warmly,

Philippe Massoud
Executive Chef/Owner



Grandfather Alexander Massoud
with his brothers in Beirut in front of Massoud Bros
Restaurant, Patisserie & Catering Fall 1920



Coral Beach Hotel Opening
Summer 1964

GENERAL INSTRUCTIONS

We have packed all the items in a convenient way to help you stay organized in your cooking.

Every item has its menu name and index number.

i.e. If a menu item has four ingredients, you will see the menu item's name and: 1/4, 2/4, 3/4, 4/4. The (/) signifies (of).

This was done to insure that you keep your ingredients organized when you unpack your box and when ready to cook.

Some ingredients will not have an index because they are used in multiple recipes such as cherry tomatoes, parsley, olive oil, salt and sumac.

All ovens behave differently, so the temperatures provided are an approximation.

When you unpack your box, only the baklava, olive oil, sumac and kosher salt containers should be kept at room temperature. **Make sure to refrigerate remaining ingredients immediately upon arrival.**

Let us know how we did on Survey Monkey.



TODAY'S MENU

HUMMUS

CHICKPEA PUREE / TAHINI / LEMON / OLIVE OIL

CHANKLEESH

SEASONED FETA / ONION / TOMATO / ZAATAR / OLIVE OIL

FATTOUSH

ROMAINE / PARSLEY / ARUGULA / MINT / TOMATO / RADISH / CUCUMBER / TOASTED PITA
POMEGRANATE SUMAC LEMON VINAIGRETTE

EGGPLANT TARTARE

ROASTED EGGPLANT / TOMATO / PARSLEY / OLIVE OIL / GARLIC / POMEGRANATE MOLASSES

ROASTED CHICKEN

ORGANIC CHICKEN / SALT / SUMAC / OLIVE OIL

ROASTED VEGETABLES

BABY POTATOES / ASSORTED PITTED OLIVES / CHERRY TOMATOES / SPRING ONIONS
MIXED BELL PEPPERS / SALT / OLIVE OIL

LEBANESE RICE

JASMINE RICE / CINNAMON / ROSEMARY / TOASTED VERMICELLI

HOME MADE SAUCES & PICKLES

HARISSA / VERY SPICY ASSORTED PEPPER PASTE
SUMAC GARLIC WHIP / GARLIC, SUMAC, LEMON, OIL
ASSORTED PICKLES

BAKLAVA PETIT FOURS

Suggested Beverages with this meal: Beer, Arak, Rose Wine, Sauvignon Blanc, Chenin Blanc, Dry Riesling, Chardonnay

ROASTED CHICKEN

While this is not the first item on your menu, this is the item that will take the longest. So you will start it first and move on to the rest of the menu items.

1. Please make sure your oven's shelves are centered and proceed to preheat your oven to 450° F.
2. You will also need the provided sumac, kosher salt, and olive oil.
3. In the pan in which you plan on cooking the chicken (2/7), drizzle half a cup or more of the provided olive oil in a zigzag pattern. Place your chicken skin side down on the pan. (1/7)
(see page 10 for alternate chicken cooking methods)
4. Season the chicken equally on both sides with approximately three Tbsp of sumac, and 1 Tbsp of salt. Your chicken should be skin side up in the pan and pressed down to make sure it is making full contact with the pan.
5. Once your oven has reached 450°F degrees, proceed to cook your chicken. Insert your probe thermometer into the thickest part of the breast (half way through the breast meat) and set it to 150° F. The cooking will take anywhere from 20 minutes if you have a convection oven, to 45 minutes if you have a traditional oven. If you do not have a probe thermometer, plan on checking your temps at 20 min, 30min, and 45 min until you reach 150° F.

4. Toss the provided vegetables (3/7) with one Tbsp of olive oil and 1-2 Tsp of salt and place in a pan. Roast in the same oven (15-20 min) or grill over the grill until you achieve enough browning.
5. Once your chicken has reached 150° F, remove it from the oven while keeping the thermometer inserted and allow it to rest 10 min. Within 2-5 min its internal temperature should rise to 160-165 °F which is a safe temperature for poultry. If you do not see the temperature increasing, then proceed to cook for another 10 min.
6. Reserve the sauces and rice for the ready to serve section on page 18.

I personally like to roast the chicken in different ways. When indoors, use the described method in the previous page. A cast iron pan will give you the best results. Consider preheating the pan while seasoning your chicken, and then oil it when ready to cook.

I highly recommend barbecuing outdoors, there is nothing better than natural charcoal wood. You will want to start your fire at least 45 min before you plan on cooking. Once your embers have a white look spread them evenly across the cooking area. Make sure to also have a spray bottle filled with water at hand to help you put out any flareups from grease.

If barbecuing you will start skin side up and flip the chicken every 7-8 minutes to avoid charring the skin; this will also assist in an evenly cooked meat.

Normally you are doing a total of 21-28 minutes or 3-4 sets of 7 minutes.

Your chicken should be at least 8-12 inches away from the coals for optimum results. Always check that your final internal temperature is 160-165°F before serving.

Do not be afraid to use your spray bottle to put out any flareups.



HUMMUS

Our hummus is prepared in a traditional Lebanese way without garlic or cumin. It is hummus in its purest form; a perfect blend of chickpeas, tahini and lemon. Should you wish to add garlic and cumin to it, do not hesitate.

1. Place the hummus in the center of the plate as if you were building a mound. With a large spoon, gently press in the center of the hummus pushing your spoon outward, in order to create a well effect.
2. You should spread the hummus to the outer edges of the plate and ideally should have no more than 1/4 to 1/2 inch thickness in the center and thicker edges as shown in this picture (1/2).
3. Decorate the hummus with the provided Aleppo pepper at 12, 3, 6 and 9 o'clock or 12&6, (2/2).
4. Drizzle a 1/4 to 1/2 cup of olive oil provided inside the well you created.
5. Hummus should be served slightly colder than room temp.



CHANKLEESH

Traditionally, Chankleesh is a ripened sun dried yogurt cheese. This version is an emulation of the original and is made with a very high grade feta cheese.

1. Cut approximately 4-5 cherry tomatoes into eights.
2. Dice your onion into a brunoise (small dice)(2/2).
3. In your serving plate, do your best to place all three ingredients in equal spreads, as if to form 3 slices of pie or a pie cut into 3. The cherry tomatoes, onions, and chankleesh cheese (1/2) should almost equal each other. Alternatively toss all ingredients gently.
4. Sprinkle two Tbsp of chiffonade of parsley on top to decorate. You should take from the eggplant tartare as enough was provided for both.
5. Drizzle approximately a quarter cup of olive oil, add more as desired.
6. When ready to eat, mix all ingredients together.



FATTOUSH

This salad is the quintessential garden salad in Lebanon. The combination of herbs and lettuces with the toasted pita, come together into a colorful bouquet. Some people serve it with vinegar others with lemon and some add garlic as well. Ours has no garlic and is made with Lemon Sumac Pomegranate Vinaigrette.

1. Place the pita chips on a sheet tray and toast in the oven or toaster oven at 350°f for 1-2 minutes. Reserve for later use. While they are already toasted, they might lose crunchiness due to refrigeration (6/6).
2. Chop the romaine lettuce hearts down the center into one inch bands (5/6).
3. Slice approximately 4-5 cherry tomatoes into halves.
4. Slice your cucumbers into halves lengthwise, then cut into 1/4 inch slices (2/6).
5. Slice your radishes into thin quarter sized circles (3/6).
6. Combine all the ingredients above and the mixed greens (1/6) into a bowl. Add the dressing (6/6) and toss gently until everything is coated, then sprinkle with one Tbsp of sumac.
7. Variations: Add garlic or vinegar to the dressing.



EGGPLANT TARTARE

This is one of my favorite ways of preparing eggplant. This salad is called Raheb Batinjan in Lebanon. Each eggplant is hand roasted and peeled for ultimate smokiness. Our version is lighter and does not include bell peppers and onions.

1. Rough chop your roasted eggplant and place in a bowl (1/4).
2. Cut approximately 4-5 cherry tomatoes into small dice and add to bowl.



3. Add your chiffonade of parsley (3/4), garlic whip (2/4), about 1.5 Tsp of salt, 2 Tbsp of olive oil into the bowl and mix all ingredients until homogenous. Careful not to mush it and consider folding them together.

4. Place the mixture on a flat plate and spread to fill the plate.

5. Drizzle another 2 Tbsp of olive oil as garnish
6. Drizzle or with a spoon, drip dots of pomegranate molasses(4/4).
7. You can also garnish with Pomegranate seeds (not provided).

Did you check on your chicken and roasting vegetables?

PITA BREAD

Lebanese Pita bread is usually paper thin. The bread is supposed to be an accompaniment to the bite and not a main ingredient.

In Lebanon and the region, pita bread is basically used as a utensil.

You are to spread the bread apart and tear out little triangles to scoop up hummus and other menu items with it. Alternatively, think of it as a tortilla in which you are wrapping a selection of the menu items to create a delicious mini sandwich.

Pita bread should always be kept in a sealed bag so it does not dry up.

You may want to microwave it for 5-10 seconds, but not more should you wish it lukewarm.

BAKLAVA

1. By now the Baklava is at room temperature(1/2)
2. Place it on plate and sprinkle pistachio as a garnish(2/2)

ALLERGY SHEET

MENU ITEM	ALRG SESAME	ALRG NUTS	ALRG GARLIC	ONION	ALRG DAIRY	TREENUT	SHELL- FISH	ALRG GLUTEN	VEGETAR- IAN
PITA BREAD								X	X
HUMMUS	X								X
EGGPLANT TARTARE			○						X
FATTOUSH DRESSING						X			V
FATTOUSH PITA CHIPS						X			V
CHANKLEESH	X	○		○	X			○	X
LEBANESE RICE								X	X
ROASTED CHICKEN			X	X					
ASSORTED PICKLES			X	○					X
HARISSA			X						X
PLAIN GARLIC WHIP			X						
SUMAC GARLIC WHIP			X			X			
ALEPPO GARLIC WHIP			X						
MIXED BAKLAVA		X			X	X		X	

- Blank signifies no allergy
- X Signifies cannot be removed or fits the category
- Signifies can be removed/avoided

Ready to Serve the Meal

1. Your Hummus, Eggplant Tartare, Chankleesh and Fattoush are now ready and placed at the center of the table.
2. Your chicken accoutrements: Harissa (4/7), Garlic Whip (5/7) Pickles (6/7) should all be placed in separate bowls and served.
3. Your roasted vegetables are placed in a platter and at the table.
4. Your side of rice should be warmed (microwave or in a pot) and placed in a serving platter (1/1) to join the rest.
5. Your pita bread should remain in bags until the last minute. By now it should be at room temperature; each guest gets approximately one to two pitas.
6. Your chicken has now rested for 10 minutes and can now be served. At the restaurant, we cut the breasts and legs in half, giving enough variety of cuts to everyone at the table.

Your ilili Roasted Chicken feast is now ready!

Bon Appetit :)

SOME YUMMY TIPS

- Eating this meal should bring out the inner chef in you and your guests.
- Eat the salad first to better digest the food.
- Do not hesitate to mix hummus with harissa, garlic whip, pickles and any of the cuts of chicken in one bite, that is a phenomenal combination.

Thank you for inviting us to your table, we are truly grateful. Please take the time to tag us on Instagram for freebies in the future. QR codes are provided for your convenience on the next page.

We would love to hear from you, please email us at foodboxes@ililirestaurants.com with any comments, discoveries or suggestions.

Thank You!

SOCIAL MEDIA & QR CODES



OUR CURRENT OFFERINGS ON BALDOR



ROASTED CHICKEN KIT \$140/\$35pp



MIXED GRILL KIT \$180/\$45pp



BRAISED LAMB KIT \$160/\$40pp



VEGETARIAN KIT \$90/\$22PP



BAKED KIT \$70/6 ITEMS, 1/2 DOZ

