

eviivo

Inspired Stays, Local Flavors



**Best-loved recipes
from independent hosts around the world**



BREAKFAST

THE YORKSHIRE INN BED & BREAKFAST FRITTATA WITH CANDIED JALAPEÑO CORNMEAL MUSH

Built in the late 1700s, The Yorkshire Inn offers a luxurious stay in the scenic Finger Lakes region of New York. Known for its warm hospitality and commitment to farm-fresh cuisine, this charming inn sources the finest local ingredients to craft homemade meals that celebrate the area's rich agricultural heritage. Guests can indulge in exquisitely prepared breakfasts while enjoying the beauty of one of New York's most picturesque regions.

This dish combines a light, fluffy frittata packed with sautéed local vegetables and melted cheese, served alongside crispy, golden-fried cornmeal mush infused with sweet and spicy candied jalapeños. It's a satisfying and flavorful start to the day, highlighting the fresh ingredients that define Yorkshire Inn's signature breakfast experience.

Find out more at: www.theyorkshireinn.com

INGREDIENTS:

For the frittata:

- 2 eggs, whisked
- 1 bell pepper, chopped and sautéed
- 1 small onion, chopped and sautéed
- ¼ cup portobello mushrooms, chopped and sautéed
- 2 tbsp freshly grated cheddar cheese
- 2 tbsp freshly grated Muenster cheese

For the cornmeal mush:

- 1 cup cornmeal
- 3 ¾ cups water, divided
- 1 tsp salt
- 1 tsp sugar
- 6-10 dried candied jalapeños, roughly chopped
- Additional cornmeal (for coating)
- 1/4 cup vegetable oil for frying
- Maple syrup



SERVES

1



MINUTES

30 (plus overnight chilling for cornmeal mush and jalapeños)

METHOD:

Preparing the candied jalapeños:

1. Cut jalapeños into wagon wheels.
2. Soak completely in maple syrup.
3. Once completely saturated in syrup, place the jalapeños in a dehydrator for 8 to 12 hours at 190° (375°F).
4. Store in a jar until ready for use.

Making the cornmeal mush:

1. Bring 2 ¾ cups of water to a boil in a saucepan.
2. In a separate bowl, combine cornmeal, salt, sugar, and the remaining cold water.
3. Gradually add the cornmeal mixture into the boiling water, stirring constantly, then set to low and cover for 20-30 minutes.
4. Once removed from heat, stir the candied jalapeños into the cornmeal mush, then pour into large ramekins and put in the fridge overnight.
5. The following day, remove the firm corn meal mush from the ramekins, using a spatula to loosen the sides. Coat in additional cornmeal powder and fry each slice with vegetable oil on high for 3 minutes per side.
6. Drizzle with maple syrup and serve hot.

Making the vegetable frittata:

1. Preheat oven to 190°C (375°F).
2. Chop the onion, pepper, and mushrooms, then sauté with a small amount of oil. Remove from heat once softened.
3. Whisk eggs and mix in a handful of shredded cheese along with a generous spoonful of sautéed vegetables. Beat the mixture vigorously.
4. Pour the mixture into a lightly greased individual 5-inch skillet. Bake for 25 minutes.
5. Serve frittata topped with fried cornmeal mush and garnished with a candied jalapeno wheel.

NEW YORK, UNITED STATES



CHALET CANNELLE

SAVOYARD TARTIFLETTE

Nestled in the picturesque village of Châtel in the French Alps, Chalet Cannelle is a boutique alpine retreat that perfectly blends rustic charm with contemporary elegance. Built in 1806, this beautifully renovated Savoyard farmhouse offers guests a cosy and luxurious stay, making it the ideal home away from home.

After a day on the slopes or exploring the stunning alpine surroundings, guests are treated to hearty, comforting meals that reflect the flavors of the region. One such dish is the Savoyard Tartiflette – a rich, indulgent classic that perfectly captures the essence of mountain cuisine. With creamy reblochon cheese, tender potatoes, and smoky bacon, it's the perfect end to an alpine adventure.

Find out more at: www.chaletcannelle.fr

INGREDIENTS:

2 large brown onions, sliced
2 star anise
4 tbsp butter
10 new potatoes, skins on, washed, cut into 1/2" cubes
1 chicken stock cube
7 ounces smoked bacon/lardons, diced
3/4 cup white wine
3/4 cup cream
Pinch of cayenne pepper
1 whole reblochon fermier (Reblochon cheese)



SERVES
4



MINUTES
55

METHOD:

1. In a frying pan, slowly caramelize the sliced onions with star anise in grapeseed oil over medium heat. After about 5 minutes, add the butter and continue cooking until the onions are golden. Once golden, strain and set aside the oil and butter for later use, discarding the star anise.
2. Meanwhile, boil the potatoes in water with the chicken stock cube for 5 to 8 minutes, until tender (but still holding their shape). Drain the potatoes and allow them to steam dry.
3. Fry the diced bacon in a separate pan until lightly browned. Add the caramelized onions to the pan with the bacon, then pour in the white wine. Allow it to reduce completely before adding the cream. Stir well and remove from heat. Season with salt, pepper, and a pinch of cayenne pepper.
4. In the same pan used for the onions, sauté the potatoes in the reserved oil and butter until lightly browned. Season with salt.
5. Combine the sautéed potatoes with the bacon and onion mixture, spreading it evenly at the bottom of an oven-proof dish. Cut the reblochon cheese in half horizontally to create two slices. Place each slice, rind side up, on top of the potato mixture.
6. Bake in the oven at 200°C (400°F) for 25 minutes, until the cheese is melted and golden. Serve hot.



STARTER

CHÂTAEU DE NEYRAN GRATINATED OYSTERS

Set amidst the picturesque landscapes of Soulac-sur-Mer, Château de Neyran is an elegant estate nestled in the Parc Naturel Régional du Sud-Ouest, just a short distance from the Atlantic Ocean. Since its opening in 2022, this charming château has been offering guests a blend of seasonal, regional, and international cuisine in a setting that feels both luxurious and welcoming. The estate is also a popular venue for private events, from weddings to corporate gatherings.

One of the signature dishes at Château de Neyran is the Gratinated oysters, a rich and indulgent appetizer showcasing locally sourced ingredients, including the award-winning Médoc oysters from Ferme Les Paladons.

Find out more at: www.chateaudeneyran.fr

INGREDIENTS:

6 Médoc oysters (Gold Medal No. 3 from Ferme Les Paladons, Soulac-sur-Mer)

1 elongated shallot (per portion)

1.25 oz. square of PDO butter

1 fillet of yellow lemon

Pinch of Piment d'Espelette AOP

1.7 oz. glass of Château Castera Antoinette dry white wine (Sauvignon Blanc)
Madagascar wild pepper (to taste)

4 tsp of Parmesan cheese
5 tsp of golden breadcrumbs

Hazelnut-sized butter (for browning)



SERVES
1



MINUTES
30

METHOD:

1. Finely chop the shallot and sauté it over low heat in PDO butter until softened.
2. Blanch the shallot gently over low heat, then deglaze with the white wine. Stir the mixture until the shallots have melted.
3. Add a squeeze of lemon juice and season with Madagascar wild pepper. Allow the mixture to cool.
4. Open the oysters and drain any initial water. Arrange the oysters in an ovenproof dish (or on a bed of coarse salt).
5. Preheat the oven to 180°C (fan assisted) / 400°F.
6. Grate the Parmesan cheese and mix it with the golden breadcrumbs.
7. Once the shallot mixture has cooled, fill each oyster with the mixture. If the oyster still contains water, drain it first.
8. Top the oysters with the Parmesan and breadcrumb mixture, adding a small knob of butter to each one.
9. Bake for 10 minutes in convection mode, then switch to the grill for the last 5 minutes to brown the top.
10. Once the breadcrumbs are golden brown, remove the oysters from the oven. Serve warm on an old-fashioned oyster plate, accompanied by a glass of dry Sauvignon Blanc.

GIRONDE, FRANCE



WOOLMARKET HOUSE

OLYMPUS BLACK PIG SHANK

Nestled in the heart of historic Chipping Campden, Woolmarket House is a charming boutique bed and breakfast offering a luxurious countryside retreat. With beautifully appointed rooms and a warm, personal touch, it provides guests with an unforgettable stay in the Cotswolds. At its renowned Michael's Restaurant, locally inspired cuisine takes centre stage, blending the finest ingredients with exceptional craftsmanship.

One of its standout dishes is the Olympus Black Pig Shank, a rich and deeply flavoursome dish showcasing the prized Kalamata olive-fed black pig. Slow-cooked to perfection and served with a velvety red wine sauce, nutmeg-infused mash, and seasonal greens, this dish epitomizes indulgence and comfort.

Find out more at: www.woolmarkethouse.com

INGREDIENTS:

For the Shank

- 4 Kalamata olive-fed black pig shanks
- 1 tbsp extra virgin olive oil
- 1 sprig fresh rosemary
- Pinch of salt and pepper

For the Sauce

- 1 clove garlic, finely chopped
- 2 carrots, chopped
- 1 white onion, chopped
- 4 cups vegetable stock
- 3/4 cup red wine
- 3 1/2 tbsp extra virgin olive oil

For the Mash

- 4 large potatoes
- Freshly ground nutmeg
- Generous chunk of butter
- Salt and pepper, to taste

For the Greens

- Seasonal greens of choice (e.g. green beans or tenderstem broccoli)



SERVES
4



MINUTES
195 (oven) or
48 hours (sous vide)

METHOD:

Cooking the Shank

Sous Vide Method (Recommended):

- Place the black pig shanks in a vacuum-sealed cooking bag with olive oil, rosemary, salt, and pepper.
- Submerge in a sous vide water bath at 72°C (162°F for 48 hours.

Oven Method (Alternative):

- Place the shanks in a deep oven tray or casserole dish with olive oil, rosemary, salt, and pepper.
- Fill with enough water to submerge the shanks halfway. Cover tightly with foil.
- Cook at 200°C (400°F) for 2 hours, then uncover, top up the water, and cook for a further 1 hour 15 minutes.

Preparing the Sauce:

- Heat olive oil in a pan and gently fry the onions, carrots, and garlic until softened.
- Add the red wine and reduce by half.
- Pour in the vegetable stock, bring to a boil, then simmer until reduced by 25%.
- Season with salt and a generous amount of pepper.
- Blend the sauce until smooth.

Making the Nutmeg Mash:

- Boil the potatoes until soft, then drain.
- Add salt, pepper, nutmeg, and butter. Mash until smooth.

Cooking the Greens:

- Steam greens to preferred tenderness.

THE HAND AT LLANGOLLEN

ESPRESSO PANNA COTTA WITH ORANGE & ALMOND SPONGE

Nestled in the heart of the Berwyn Mountains, The Hand at Llangollen is a centuries-old hostelry that perfectly balances rustic charm with modern comfort. This welcoming inn boasts roaring fireplaces, timber beams, and an award-winning dining experience led by a renowned Head Chef. Guests can indulge in fine food, real ales, and breathtaking walks in the unspoiled countryside, making it an idyllic retreat for nature lovers and food enthusiasts alike.

One of The Hand's standout desserts is its Espresso Panna Cotta with Orange & Almond Sponge. The rich, velvety panna cotta delivers a bold espresso kick, while the delicate, flourless sponge offers a fragrant citrus contrast. A sophisticated way to round off a meal, this dessert is sure to impress.

Find out more at: www.thehandhotel.co.uk



INGREDIENTS:

For espresso panna cotta:

3 sheets of gelatin
1.7 cups heavy cream 1/3 cup whole milk
1/2 cup superfine sugar 3 tbsp espresso shot (or 1 tsp coffee granules dissolved in 3.4 oz boiling water)

For orange & almond sponge:

2 large oranges
6 eggs
1 cup sugar
2 cups finely ground almonds
1 tsp baking powder
1 tsp salt
1 tsp almond extract



SERVES
4



MINUTES
30

METHOD:

Panna Cotta:

1. Soak gelatine sheets in cold water for 5–10 minutes.
2. Set out 4 x 6 oz ramekins.
3. In a heavy-based pan, heat the cream, milk, sugar, and espresso over medium heat until simmering.
4. Squeeze excess water from the gelatine sheets and stir into the hot mixture. Mix well and set aside to cool slightly.
5. Strain through a sieve into a jug and pour into ramekins.
6. Refrigerate overnight until set.

Sponge:

1. Boil the oranges in a pot of water for about 2 hours until soft. Drain and allow to cool.
2. Preheat the oven to 150°C (300°F) and line a 9-inch tin with parchment paper.
3. Halve the oranges, remove the pith and seeds, then blend to a pulp.
4. In a large bowl, beat eggs and sugar until thick and doubled in size.
5. Fold in the almonds, salt, and almond extract, followed by the orange pulp.
6. Pour into the prepared tin and bake for 30–40 minutes until golden brown.
7. Cool on a wire rack before serving.

Undoubtedly, one of the greatest joys of staying at independent accommodations is experiencing the exceptional food served to guests.

As a great meal is such an essential part of any stay, we invited independent accommodation businesses from around the world to share their finest recipes. From exquisite scallops with Périgord truffles in France to the unexpected delight of fresh fruit pizza in the United States, each dish reflects the unique character of its property.

This cookbook is filled with distinctive and delicious dishes from across the globe, allowing you to bring a taste of their culinary creativity into your own kitchen. Our hosts hope you find their recipes inspiring. Happy Cooking!



for anyone with rooms to sell and a story to tell