

Hilton Worldwide's Recipes from Around the World

Hilton Worldwide provides countless culinary offerings at its portfolio of 10 hotel brands that span 90 countries and territories with more than 3,900 hotels worldwide. From a chocolate-making class in Holland to a spicy getaway at the Conrad Bangkok, your Hilton HHonors points are ready to show you the world. Treat your taste buds to something new with these dishes that will make you acquire a taste for travel.

The Waldorf Astoria New York



Red Velvet Cake is served at the Waldorf Astoria New York. If you are craving the sweet city life, try indulging in this tasty Red Velvet Cake. Many people think that Red Velvet Cake was created in the Southern United States, but, although it has gained popularity in the South, it actually originated as a signature dish at the Waldorf Astoria in the 1920s. This special cake is served by request only, so ask Chef Charlie Romano nicely and you shall receive. **For more information, visit the Waldorf Astoria New York's [website](#).**

Ingredients

Ingredients for the cake

3 oz unsweetened chocolate
2 c granulated sugar
4 large eggs
1½ c vegetable oil
1½ tsp vanilla extract
2 c all-purpose flour
2¼ tsp baking soda
¼ tsp salt
1½ lb canned beets, drained,
puréed
1 tsp red food color

Ingredients for the icing

2 c heavy cream
12 oz cream cheese, room
temp.
12 oz mascarpone cheese
½ tsp vanilla extract
1½ c powdered sugar, sifted

Directions

Preheat oven to 350°F. Butter and line three 9-inch round cake pans with waxed paper. Melt the chocolate in a metal bowl set over a saucepan of boiling water.

Meanwhile, mix the sugar, eggs, oil and vanilla with an electric mixer on low speed for 2 minutes. In a mixing bowl, sift together flour, baking soda and salt. Add the dry ingredients to the egg mixture and continue to mix on low speed until everything is incorporated. Add the melted chocolate to the mixture while mixing on low speed. Add the puréed beets and food coloring. Continue to mix on low speed.

Evenly divide the batter between the 3 pans and bake in the middle of the oven for 20 minutes or until the center of the cake is done. Remove from the oven and transfer to a cooling rack. Let cool for 10 minutes in pans, then turn the layers out onto the rack and let cool completely.

To make the icing, pour cream into a bowl and whip to soft peaks. Place in the refrigerator. Place the cream cheese in the bowl of an electric mixer fitted with a paddle attachment and mix on low speed until it is soft and smooth. Add the mascarpone and continue to mix on low speed until the cheeses are well combined. Add the vanilla and powdered sugar and mix. Turn off the mixer and fold in the whipped cream by hand with a spatula.

Using a serrated knife, trim the top of each layer of cake so that it is flat. Top each slice with icing and repeat until all the layers are covered, and then ice the top and sides of the cake.

The Roosevelt New Orleans, a Waldorf Astoria Hotel



Creole Seafood Gumbo with Smoked Andouille Sausage and Okra is served at Sazerac in The Roosevelt New Orleans. No dish embodies the heart and soul of New Orleans better than this seafood gumbo served at Sazerac. Inspired by the history and vibrance of the legendary Sazerac Bar just steps away, this restaurant brings a unique flavor to the Roosevelt's legacy of fine dining. **For more information, visit the Roosevelt New Orleans' [website](#).**

Ingredients

2 qt chicken stock
1 c onion - diced
½ c celery - diced
½ c green bell pepper - diced
3 Tbsp garlic - chopped
1 c Andouille sausage - diced
1 c Tasso ham - diced
8 oz white wine
2 Tbsp thyme - chopped
2 Tbsp Worcestershire
2 Tbsp Creole seasoning
8 oz okra - sliced (fresh or frozen)
2 c canola oil
2½ c all-purpose flour
1 bay leaf
1 lb Lump crab meat
2 dozen shucked oysters with liquor
1 lb shrimp - peeled, deveined

Directions

First, pour oil in a heavy-bottom 4-quart sauce pan and place it over medium-low heat. When the oil is hot, start stirring in the flour with a wooden spoon. The mixture will be thick. Keep stirring continually with the wooden spoon over the heat so the roux cooks. The flour will gradually begin to brown. The roux can be used when the flour is light brown in color. The darker you cook the roux, the more flavors it will add to the gumbo.

In a medium sauté pan render Andouille and Tasso until caramelized. Then add your onions, peppers, and celery until lightly caramelized as well. Add chopped garlic and cook for 2-3 minutes.

Add this mixture and remaining ingredients into the sauce pot with the roux and gently stir until it starts to simmer. As it starts to simmer it will thicken. Cook over very low heat for a minimum of 3 hours, stirring occasionally to ensure the bottom is not sticking or scorching. Now season to taste and add the seafood with juices. The juices from the seafood will thin the gumbo a bit but add a lot of flavor. Serve over steamed rice and garnish with chopped scallions.

Conrad Bali



Bebek Bututu is served at SUKU in the Conrad Bali. Let your taste buds escape to somewhere exotic with this Balinese-style slow-cooked duck in banana leaf made with 16 spices. Traditionally, the duck must be served at the table, whole and smoldering, often with the beak and wings still attached. While dining at SUKU, enjoy innovative cuisine created using a delicious mix of Balinese, Indonesian and Asian flavors. Located in the heart of the resort, this Balinese restaurant offers sweeping panoramic views of the Indian Ocean. **For more information, visit the [Conrad Bali's website](#).**

Ingredients

1 duck, about 2 kg, cleaned
Pinch of salt
1 tsp black peppercorns, crushed
25 g shallots - sliced
50 g garlic - chopped
30 g turmeric -chopped
20 g candlenuts - chopped
40 g galangal - chopped
10 g ginger - chopped
30 g Bird's Eye chillies - sliced
4 stalks lemongrass - chopped
50 g lesser galangal - chopped
½ tsp dried prawn - roasted
30 tsp coriander seed - crushed
15 g dringo - chopped
1 pc nutmeg - grated
2 pc clove - crushed
2 pc Jaborandi pepper - crushed
2 Tbsp cooking oil
200 g cassava leaves
Bamboo skewers
Banana leaves
String

Directions

Season the inside and outside of the duck with salt and pepper.

Combine all the ingredients except cassava leaves, bamboo skewers and string, and mix thoroughly. Set aside a quarter of this mixture.

Clean and blanch the cassava leaves for 5 minutes and roughly chop.

Combine the remaining mixture with the cassava leaves and stuff into the cavity of the duck. Secure the opening with bamboo skewers.

Rub the outside of the duck with reserved mixture, and then wrap the duck in several layers of banana leaves. Fasten with the string.

Steam the parcel for 50 minutes and then transfer the duck parcel to an oven at 180°C for an additional 30-40 minutes.

Notes

The duck flavor will be even better if the final roasting is done over a slow charcoal fire rather than in the oven; be sure to turn the duck several times if cooking over charcoal.

London Hilton on Park Lane



South Coast John Dory is served at the Galvin at Windows in the London Hilton on Park Lane. When you are craving traditional English culture, try making this South Coast John Dory from Chef Andre Garrett. It is a delightful dish made with a blend of cauliflower purée, curry oil, pine nuts, orange-glazed endive and raisins. While dining at Galvin at Windows, enjoy 360° views of the city from this Michelin-starred restaurant on the 28th floor of the London Hilton on Park Lane Hotel. **For more information, visit the London Hilton Park Lane's [website](#).**

Ingredients

Fillets of John Dory - 140 g each

Ingredients for cauliflower purée

1 head of large cauliflower
100 g butter
100 ml milk
50 ml single cream

Ingredients for glazed endive

2 Belgian endives
2 oranges
1 lemon
Splash of red wine vinegar
20 g icing sugar

Ingredients for curry oil

200 ml olive oil
50 g curry powder

Ingredients for dressing

50 g soaked golden raisins
20 g toasted pine nuts
10 coriander leaves
10 g baby salted capers
40 ml pre-made curry oil

Directions

Cut the cauliflower into florets, heat a pan and melt the butter. Then, sweat the cauliflower in the butter until soft, add the milk, and cook until cauliflower is cooked through. Next, drain and blend with single cream. Season to taste and pass through a fine sieve.

Then, toast the curry powder in a dry pan to bring out the aroma, heat the oil to 60°C, pour it over the curry powder in a large metal bowl, and leave to cool. Bring 1 cup of water to boil and pour over the golden raisins. Leave for 2 hours to cool.

Cut the endives in two, lengthways, and discard the outer leaves. Then, heat a large frying pan and melt a small square of butter. Dip the cut side of the endives into the icing sugar and place directly into the pan, allow to caramelize, then drain. When finished add the orange and lemon juice to the vinegar and reduce to syrup, add the endive and glaze over to finish cooking for around 10 minutes.

Roast the fish in a hot pan, skin side first, for 2 minutes, turn over and finish for a minute. Take it out and dress with lemon juice and sea salt. Mix all the rest of the ingredients together and spoon over the cooked fish. Serve immediately.

Hilton Shanghai



Dan Dan Mian is served at Sichuan Court in the Hilton Shanghai Hotel. To bring home a little taste of China, try making this Dan Dan Mian in your own kitchen. It is a classic Chinese Sichuan noodle dish made with a spicy vegetable sauce, chili oil, Sichuan pepper, minced pork and scallions. While at Sichuan Court, be sure to soak up the traditional Chinese atmosphere and great Shanghai views at every table. **For more information, visit the Hilton Shanghai's [website](#).**

Ingredients

12 oz dried Chinese noodles
½ lb pork – minced

Ingredients for the sauce

3 Tbsp sesame paste or peanut butter
1½ Tbsp sesame oil
3 Tbsp black rice vinegar
2 Tbsp light soy sauce
1½ Tbsp dark soy sauce
¼ tsp salt
1 - 1½ tsp Sichuan peppercorns -roasted (see notes)
3 tsp hot chili oil (to taste)
1 tsp granulated sugar (optional)
¼ c chicken broths

Ingredients for garnish

½ c roasted peanuts - chopped
4 green onions - chopped
3 bok choy - quartered (optional)
Handful of bean sprouts (optional)
Yibin pickles on side (optional)

Directions

Sauté minced pork until it is well done and then set it aside. In a small mixing bowl, add the sauce ingredients, starting with the sesame paste or peanut butter, sesame oil and black rice vinegar – whisk to mix together. Continue whisking as you add in the remaining ingredients.

Chop the roasted peanuts. Finely chop the green onions. If you wish, also add toasted sesame seeds to enhance the nutty flavor of the dish. You can also leave the roasted Sichuan peppercorn out of the sauce and serve it as a condiment, or sprinkle it over the noodles.

Cook the dried noodles according to the package directions. Drain them in a colander. (Do not rinse unless the package directions say to do so.)

Place the noodles in a large, warm bowl. Whisk the sauce again and then stir it into the noodles. Serve the noodles in individual bowls and garnish with the minced pork, chopped green onions and peanuts.

Notes

Sichuan peppercorns add a sharp bite to the sauce. Start with ½ tsp and add to taste. Or, leave them out of the sauce and serve as a condiment so your guests can season the noodles to their own taste.

To turn this into a vegetarian dish, substitute bok choy, bean sprouts, Yibin pickles and vegetable broth for the pork and chicken broth.

Hilton Kuala Lumpur



Tandoori Chicken with Cucumber Mint Raita is served at Sudu in the Hilton Kuala Lumpur. When you are looking to spice up your dinner routine, borrow some cues from Malaysia with this Tandoori Chicken recipe. Although the origins of this dish can be traced back to India, Tandoori Chicken has become a local favorite and is served by most Indian restaurants in Malaysia, like Sudu. There is no doubt you will leave this restaurant saying “sangat sedap,” which means “very tasty.” **For more information, visit the [Hilton Kuala Lumpur’s website](#).**

Ingredients

2 skinless whole chicken thighs

Ingredients for tandoori seasoning

100 g onion - ground
100 g shallot - ground
100 g ginger - ground
200 g garlic - ground
30 ml lemon juice
400 g plain yogurt
10 g garam masala
200 g chili powder
1 tsp tandoori red coloring
Onion ring - to garnish
Lemon wedge - to garnish
Salt
Pepper

Ingredients for cucumber mint raita

200 g cucumber
50 g mint leaf
100 g plain yogurt
Pinch of garam masala
1 red chili
Salt
Pepper

Directions

Combine all tandoori seasoning ingredients and mix well. Marinate the chicken_thighs with the mixed seasoning and store overnight.

Cook in the oven at 180°C for 25 minutes.

For the raita, dice cucumbers into small cubes, julienne the red chili, and chop the mint. Mix well with plain yogurt, add a pinch of garam masala, season with salt and pepper to taste.

Place the chicken on a plate and drizzle with cucumber mint raita. Garnish with the onion ring and lemon wedge.

Hilton Buenos Aires



Lemongrass Salmon is served at El Faro Restaurant in Hilton Buenos Aires. Start your next getaway early by bringing the flavors of Argentina to your kitchen. In Argentina, food is more than just food; it is a passion. And that is ever apparent in this savory salmon dish with lemongrass aroma served on roasted tomatoes with vanilla and creamy pesto. We guarantee that you will be mesmerized by the way Chef Emiliano Sabino adds an Argentinean flare to international cuisine at El Faro Restaurant. **For more information, visit the [Hilton Buenos Aires website](#).**

Ingredients

4 salmon filets- 200 g each
4 lemongrass sticks
4 tomatoes
1 vanilla bean pod
30 g brown sugar
Olive oil
40 g almonds - blanched
20 g hazelnuts - toasted
50 g parmesan flakes
20 g bread crumbs – toasted

Ingredients for pesto sauce

4 cloves of garlic, chopped
Sea salt
Freshly ground black pepper
3 handfuls fresh basil leaves
picked
And chopped
1 handful of pine nuts, lightly
toasted
1 handful grated Parmesan
cheese
Extra virgin olive oil
1 squeeze of lemon juice
(optional)

Directions

Cut each tomato into quarters and arrange them on a baking sheet with sugar, the fresh vanilla bean pod, salt and pepper. Cook at 140°C for 30 minutes. Keep warm until plated.

Insert the lemongrass stick through the central part of the salmon and cook it on a pan at medium-high heat for 6 minutes on each side. When finished, the salmon should be juicy inside.

To make the pesto sauce, pound the garlic with a little pinch of salt and basil leaves with a pestle and mortar or pulse in a food processor. Then, add the pine nuts to the mixture and pound again. Next, pour the contents into a bowl and add half the Parmesan cheese. Stir gently and add olive oil to make a thick sauce-like consistency. Then, season to taste, and add the remaining cheese.

Next, arrange the roasted vanilla tomatoes in the middle of a plate and garnish with all dry ingredients. Decorate the plate with pesto sauce. Place the salmon on top of the tomatoes.

Serve the rest of the pesto sauce in a side bowl.

Hilton Florence Metropole



Florentine T-bone Steak is served at Luci Della Città in Hilton Florence Metropole. Take in all the tastes of Italy without leaving your kitchen by making this Florentine T-bone steak. T-bone steak, or “bistecca in filetto” as they say in Florence, stands upright with the T-bone attached. Unlike other meats, this steak is best when grilled without seasonings and salted and peppered once plated. And while you are at Luci Della Città, let the floor-to-ceiling windows, plush leather seats and rich wooden floors take your breath away as you dine on this tasty dish. **For more information, visit the Hilton Florence Metropole’s [website](#).**

Ingredients

1.5 kg T-bone steak
Salt
Pepper
Extra virgin olive oil
Olive wood
Vegetable-based coals
(optional)

Directions

Take the steak out of the refrigerator at least 3 hours before cooking it. Then, prepare a barbecue using oak or olive wood or vegetable-based coals.

Once the fire is very hot (4 or 5 minutes), place the steak carefully on the grill. Do not add seasonings. Only turn the steak once, after 5 minutes, taking care not to puncture it. Use a grill spatula only, no forks.

After an additional 4-5 minutes, the steak will be done. Place it on a hot plate, season with salt and pepper, and then cut the meat.

Serve immediately. As a finishing touch, some people like their steaks dressed with extra virgin olive oil.

Hilton Garden Inn New Delhi/Saket



Seekh Kebabs are served at India Grill in the Hilton Garden Inn New Delhi/Saket. When you are itching to get away, try bringing this authentic Indian classic into your kitchen. This savory dish is made of ground lamb and a unique mix of tasty spices pressed onto a skewer and then cooked to juicy perfection. Seekh kebabs are traditionally cooked using a tandoor – a special type of oven used throughout India. But you can make them at home using any oven. While at India Grill, enjoy a new culinary experience with an array of Indian and Western cuisines. **For more information, visit the Hilton Garden Inn New Delhi/Saket's [website](#).**

Ingredients

800 g mutton - minced
100 g mutton fat
50 g paneer cheese
2 Tbsp ginger garlic paste
2 Tbsp red chili powder
2 Tbsp kasoori methi powder
2 Tbsp garam masala
2 Tbsp green chili - chopped
2 Tbsp green coriander -
chopped
Clarified butter
Salt to taste

Directions

In a deep tray, mash the paneer- cheese, add mutton mince, mutton fat, salt, ginger garlic paste, red chili powder, kasoori methi, garam masala, green chili, and green coriander. Mix well with your hands and set aside for 1 hour.

Wet hands and begin molding the kebabs by shaping the mixture onto a skewer in a cylindrical shape.

Baste the kebabs with clarified butter and roast in a moderately hot tandoor or oven at 180°C until tender or cooked.