

THE

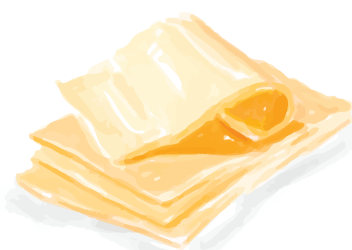


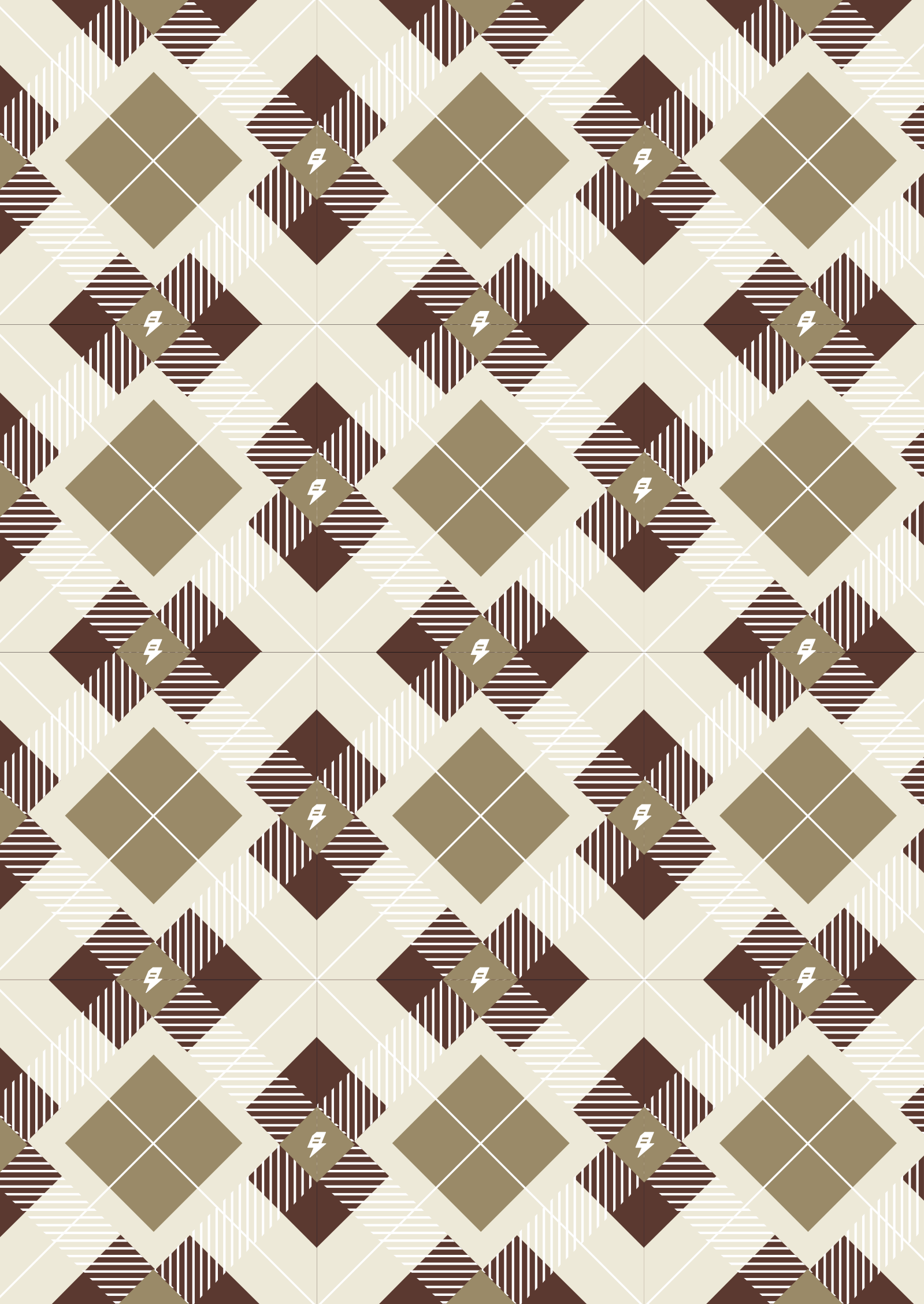
BEACON



A Collection of
Summer Recipes

TABLE





*A letter from
our CEO*

When we put out the first edition of this cookbook last year, it was a tiny, joyful side project. We never imagined that it would resonate the way it did! That's when we realized this was more than just a collection of recipes. It was a warm peek into the people behind the job titles.

So, as the summer season rolls around, we wanted to bring it back. This edition is crafted exactly for these slow, sunnier days filled with dishes our community turns to when they're reminded of their most cherished moments from life.

More than anything, this book is our little way of celebrating the people behind the legal titles, and wishing you the restful, delicious break you've more than earned.

So, please — take this outside. Put your feet up, grab a cold drink, and read it slowly. Try a recipe, think of the colleague who shared it, and if it brings a smile to your face, pass it along.

From all of us at SpotDraft, have a wonderful, relaxing summer. Happy cooking!

Shashank Bijapur



STARTERS

*Dr. Steven MacGregor —
Pa amb Tomàquet*

7

*Bhaveeni Parmar —
Mint Chutney*

9

*Floyd Swanton Jr —
Cold Octopus Salad*

11



MAIN COURSE

*Lucy Bassli —
Sunday Shakshuka*

14

*Christina Chelliah —
Malaysian Shrimp Sambal*

16

*Anjali Ghosh —
Toasted Paneer Sandwich*

18

*Edward Nasti—
Grigliata di Pesce*

20



SIDES

*Flávia Guerreiro Furlan —
Pão de Queijo*

23

*Carina Wessels—
Simple Summer Salad*

25

*Leïla El Gharbi —
Mlawi*

27



DESSERTS

*Maria Zeldis —
Sweet Cheese Fritters*

30

*Stephanie Guberman —
Blueberry Crumb Cake*

32

*Nicole Ducharme —
Brown Butter Cookies*

34

*Kristen Thorn —
Summer Peach Crostata*

36

*Amanda Cincota —
Perfect Key Lime Pie Bars*

38

*Eugenia Bergantz —
Syrniki*

40

*Lisa Salinas Schnieder —
Grilled Texas Peaches
42*

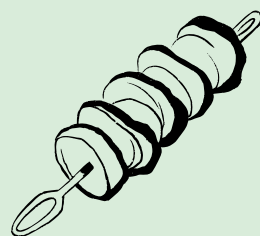
*Kimberley Woodward —
Chocolate Chip Cookies
46*

*Shashank Bijapur —
Better Than Barista Chai
51*

*Swati P Soni —
Lemon Yogurt Cake
44*

*Alon Waks —
Mango Banana Smoothie
49*

*Vimal Steven —
Irish Cranberry Cold Brew
53*



STARTERS

AFTER MORE THAN TWENTY YEARS IN BARCELONA, I'VE LEARNED THAT THE SIMPLEST MEALS ARE OFTEN THE MOST MEMORABLE.

PA AMB TOMÀQUET IS JUST BREAD, RIPE TOMATOES, GARLIC, OLIVE OIL, AND SEA SALT. SOMETIMES I'LL ADD SARDINES OR ANCHOVIES—MEDITERRANEAN STAPLES THAT ARE SIMPLE, NUTRITIOUS, AND FULL OF FLAVOUR. IT'S A REMINDER THAT WE OFTEN OVERCOMPLICATE THINGS, WHEN SIMPLICITY IS WHAT WORKS BEST.



Dr. Steven MacGregor
CEO, General Counsel Wellbeing Network

Pa amb Tomàquet

A traditional Catalan dish of toasted rustic bread rubbed with ripe tomatoes and garlic, then finished with extra virgin olive oil and sea salt.

Ingredients:



Rustic country bread (day-old bread works well but make sure it's good quality)
1 clove garlic, peeled
2–3 ripe tomatoes
Extra virgin olive oil
Flaky sea salt (I usually go for Maldon or Ibiza)
Freshly ground black pepper (optional)

Optional toppings:

A tin of high-quality sardines in olive oil or anchovies from L'Escala

Instructions:



Toast the bread until it's lightly crisp on the outside while staying soft in the center. While the toast is still warm, gently rub one side with a peeled garlic clove, allowing just a subtle hint of garlic to infuse the bread. Cut the tomatoes in half and generously rub the cut side over the toast until the flesh breaks down, leaving the bread soaked with their fresh juices. Finish with a generous drizzle of extra virgin olive oil, a pinch of flaky sea salt, and, if desired, a touch of freshly ground black pepper. For a heartier serving, top with sardines or anchovies and enjoy immediately while the toast is at its best.

CHEF'S TIP

RUB THE TOMATOES DIRECTLY ONTO THE BREAD INSTEAD OF GRATING THEM FOR A MORE AUTHENTIC FINISH.

MINT CHUTNEY IS EASY, BUT TAKING THE TIME TO USE FRESH GOOD QUALITY INGREDIENTS AND HAND GRINDING THEM MAKES IT EXTRA SPECIAL. MY GRANDMOTHER WAS PARTICULAR ABOUT HOW EACH INGREDIENT WAS HANDLED AND IN WHICH ORDER YOU GRINDED THEM - AND I THINK IT MAKES A HUGE DIFFERENCE IN THE TASTE!



Bhaveeni Parmar
Senior Legal Counsel, NPR

Mint Chutney

A vibrant Indian chutney blending fresh mint, cilantro, ginger and green chillies into a bright, flavour-packed condiment.

Ingredients:



2-inch piece young ginger, peeled (Indian ginger preferred)
4 green Thai chillies, or fewer to taste
½ cup fresh mint leaves (stems removed)
½ cup fresh cilantro leaves
1 tsp cumin seeds, 1 tsp salt, ¼ tsp black salt (optional) and ¼ tsp coarsely ground black pepper
1 tbsp freshly squeezed lemon juice
¼ cup ice-cold water, added gradually while blending to achieve a smooth, vibrant green purée

Instructions:



Peel and roughly chop the ginger, then wash the chillies, mint and cilantro thoroughly. Grind the ginger and chillies into a smooth paste using a mortar and pestle or a small blender. Add the mint and cumin seeds, followed by the cilantro, blending until everything is well incorporated. Add the ice-cold water gradually, using only as much as needed to create a smooth, thick chutney while keeping its vibrant green colour. Stir in the lemon juice, salt, black salt (if using) and black pepper, then taste and adjust the seasoning before serving.

CHEF'S TIP

WHEN READY TO EAT STIR AND TASTE AGAIN AFTER ITS BEEN CHILLED, IT SHOULD HAVE MELLOWED OUT A BIT. FEEL FREE TO ADJUST THE SALT, LEMON AND WATER TO TASTE.

ONE OF MY FAVORITE SUMMERTIME DISHES IS A COLD OCTOPUS SALAD. I GRILL COOKED OCTOPUS TENTACLES, SLICE THEM INTO BITE-SIZED ROUNDS, AND TOSS THEM WITH WHITE BEANS, BLANCHED ASPARAGUS, CHERRY TOMATOES, SLICED RED ONION, AND A LIGHT VINAIGRETTE. FINISHED WITH FRESH PARSLEY, IT'S A SIMPLE DISH THAT ALWAYS REMINDS MY FAMILY OF OUR TRIPS TO GREECE, MAKING IT A FAVORITE WHENEVER WE GATHER IN NORTH IDAHO.



Floyd Swanton Jr
Esq. VP - Legal, Lightcast

Cold Octopus Salad

A refreshing Mediterranean salad of grilled octopus, white beans and crisp vegetables tossed in a bright lemon-herb vinaigrette.

Ingredients:



500 g cooked octopus, cut into bite-sized pieces
1 can (400 g / 14 oz) cannellini beans, rinsed and drained
200 g asparagus (about 10–12 spears), trimmed
200 g cherry tomatoes, halved
½ medium red onion, thinly sliced
¼ cup flat-leaf parsley, finely chopped

Lemon-Herb Vinaigrette:

¼ cup extra-virgin olive oil
2 tbsp fresh lemon juice
1 clove garlic, minced
A pinch of dried oregano
Salt and pepper, to taste

Instructions:



Bring a pot of salted water to a boil and blanch 200g of asparagus for 2–3 minutes until crisp-tender. Transfer immediately to an ice bath, then drain and cut into bite-sized pieces. In a small bowl, whisk together ¼ cup extra-virgin olive oil, 2 tablespoons fresh lemon juice, 1 minced garlic clove, a pinch of dried oregano, salt, and pepper to make the vinaigrette. In a large mixing bowl, combine 500g cooked octopus (cut into bite-sized pieces), the drained cannellini beans, asparagus, halved cherry tomatoes, thinly sliced red onion, and chopped parsley. Pour the vinaigrette over the salad and toss gently until everything is evenly coated. Taste and adjust the seasoning if needed, then refrigerate for 20–30 minutes to allow the flavors to meld. Serve chilled, garnished with a little extra parsley and a squeeze of fresh lemon if desired.

**CHEF'S
TIP**

WHEN READY TO EAT STIR AND TASTE AGAIN AFTER IT'S BEEN CHILLED, IT SHOULD HAVE MELLOWED OUT A BIT. FEEL FREE TO ADJUST THE SALT, LEMON AND WATER TO TASTE.



MAIN COURSE

OUR FAMILY IS A BLEND OF TWO CULTURES. I WAS BORN IN UKRAINE DURING THE SOVIET ERA, AND MY HUSBAND WAS BORN IN ISRAEL. HE GREW UP EATING SHAKSHUKA, WHILE I DISCOVERED IT ONLY AFTER WE GOT MARRIED. TODAY, IT IS A FAMILY FAVOURITE. PAIRED WITH FRESH DUTCH OVEN BREAD, IT HAS BECOME OUR GO-TO SUNDAY BRUNCH AND A MEAL WE ALWAYS LOOK FORWARD TO SHARING.



Lucy Bassli
Founder, InnoLaw Group

Sunday Shakshuka

A wholesome one-pan brunch that brings together eggs, tomatoes, peppers, and warming spices.

Ingredients:



- 1 medium onion
- 1 large red or orange bell pepper
- 1 28-ounce can of crushed tomatoes (or equivalent of very ripe fresh chopped tomatoes)
- 1 teaspoon of both table salt and garlic powder (or to taste)
- 2 teaspoons of paprika
- ½ teaspoon of cayenne or crushed red pepper flakes (optional for some spice)
- 1 tablespoon sugar
- 5-6 eggs

Instructions:



Heat a preheated pan over medium-high heat and add the chopped onion, followed by the bell pepper. Cook for 10–15 minutes, stirring occasionally, until the vegetables are soft and the onion is nearly translucent. Add the crushed or chopped tomatoes and spices, mix well, and let the sauce simmer for another 10–15 minutes, adjusting the seasoning to taste. Gently crack the eggs into the pan, spacing them evenly, then reduce the heat to low, cover, and cook for about 10 minutes, or until the eggs are done to your liking. Finish with a sprinkle of feta cheese, parsley, or both just before serving.

CHEF'S TIP

USE RIPE FRESH TOMATOES WHEN THEY'RE IN SEASON FOR A SWEETER, BRIGHTER FLAVOUR, OR ADD A PINCH OF SUGAR TO BALANCE THE ACIDITY OF CANNED TOMATOES.

SAMBAL IS A STAPLE IN MOST MALAYSIAN HOUSEHOLDS, WITH EVERY FAMILY ADDING ITS OWN TWIST. GROWING UP IN A MALAYSIAN INDIAN FAMILY, SHRIMP SAMBAL WAS ONE OF MY MUM'S SIGNATURE DISHES. TODAY, IT'S A COMFORTING REMINDER OF HOME. I COOK IT REGULARLY FOR MY HUSBAND IN NEW YORK AND PROUDLY SERVE AT OUR ANNUAL CHRISTMAS PARTY, WHERE IT'S ALWAYS A CROWD FAVOURITE.



Christina Chelliah
Corporate Counsel, Transperfect

Malaysian Shrimp Sambal

Tender shrimp simmered in a deeply caramelised sambal for a perfect balance of sweet, spicy, and savoury.

Ingredients:



7-8 dried red chillies
5-6 fresh red chillies
1 medium onion
1 small tomato
6 garlic cloves
2-inch ginger piece
1 tbsp tamarind paste
1/4 cup boiling water
1 tsp belacan
1 tsp lime juice
2-3 tbsp vegetable oil
Shrimp (1-2 pounds)

Instructions:



Dissolve the tamarind paste in boiling water, then simmer the dried chillies until soft and remove most of the seeds. Prepare the onion, tomato, garlic, ginger, chillies, and belacan, then blend everything into a smooth paste. Cook the paste slowly in oil until it darkens, thickens, and the oil begins to separate. Adjust the seasoning, allow the sambal to cool, and store it in a sterilised jar. When ready to serve, lightly stir-fry the shrimp in a little vegetable oil, add the sambal paste, and continue cooking for 4-5 minutes until the shrimp is fully cooked.

CHEF'S TIP

BEST SERVED WITH RICE. THE SHRIMP CAN ALSO BE SUBSTITUTED WITH CHICKEN, BEEF OR TOFU.

THIS IS MY TAKE ON ONE OF MY MUM'S CLASSIC
TIFFIN RECIPES, A SANDWICH THAT MADE CHILLY
DELHI WINTERS A LOT WARMER. IT'S NOSTALGIC,
COMFORTING AND PROOF THAT SOME OF OUR
FAVORITE MEALS AREN'T THE FANCIEST, THEY'RE
SIMPLY THE ONES WRAPPED IN MEMORIES. IT NEVER
QUITE MATCHES HERS (DOES ANYTHING EVER?),
BUT EVERYTIME TAKES
ME A BIT CLOSER
TO HOME.



Anjali Ghosh
*Associate General Counsel,
APAC Infra & Telecom, Meta*

Toasted Paneer Sandwich

A satisfying vegetarian sandwich with golden paneer, warming spices, and fresh layers of flavour.

Ingredients:



2 tbsp olive oil
Paneer, split in lengthways
1 tbsp tandoor spice
4 1½ cm thick artisan bread
Dijon mustard to taste
Avocado, sliced
2-4 romaine lettuce leaves
Quick-pickled red onions to taste

Instructions:



Heat a non-stick frying pan over medium heat and add a little oil. Fry the paneer until golden brown on both sides, then reduce the heat and add the butter and tandoori powder. Paste the paneer with the foaming tandoori butter for about a minute. Toast the bread slices on both sides, then layer lettuce, the tandoori paneer, avocado, and pickled onions on two slices. Spread mustard on the remaining slices and place them on top to complete the sandwiches.

CHEF'S TIP

TOAST THE BREAD UNTIL JUST CRISP
TO ADD CRUNCH WHILE KEEPING THE
SANDWICH EASY TO BITE INTO.

ONE OF MY FAVOURITE DINNERS IS A SIMPLE
GRIGLIATA DI PESCE FRESH GRILLED SEAFOOD,
SEASONAL VEGETABLES, HOMEMADE BASIL PESTO,
AND A CRISP GLASS OF WHITE WINE. INSPIRED BY
EVENINGS ALONG THE MEDITERRANEAN, IT'S A MEAL
THAT CELEBRATES FRESH INGREDIENTS, GOOD OLIVE OIL,
AND A SQUEEZE OF LEMON. LIGHT, SATISFYING, AND
EFFORTLESSLY ELEGANT,
IT'S A REMINDER THAT
THE BEST DISHES
ARE OFTEN THE
SIMPLEST.



Edward Nasti
Vice President, Head of Legal at Alpaca

Grigliata di Pesce

A vibrant platter of grilled seafood and vegetables served with fresh basil pesto and a squeeze of lemon.

Ingredients:



Seafood:

2 sea bass fillets
6 shrimp, peeled & deveined
6 sea scallops

Basil Pesto:

2 cups basil, 1 garlic clove
¼ cup toasted pine nuts
½ cup grated Parmigiano Reggiano
½ cup olive oil

Vegetables:

2 zucchini, 1 small eggplant
2 red bell peppers
1 vine cherry tomatoes

To Finish:

1 lemon, Olive oil, Salt & pepper

Instructions:



Blend the basil, pine nuts, garlic, Parmesan, olive oil, and a pinch of salt into a slightly textured pesto. Brush the seafood and vegetables with olive oil, season with salt and pepper, and grill until lightly charred and cooked through. Cook the sea bass skin-side down first for crispy skin, and grill the shrimp and scallops just until tender. Arrange everything on a serving platter, spoon over the pesto, drizzle with a little extra olive oil, and finish with a generous squeeze of fresh lemon.

**CHEF'S
TIP**

PAT THE SEAFOOD DRY BEFORE GRILLING
TO ACHIEVE A BEAUTIFUL SEAR AND
PREVENT IT FROM STICKING TO THE GRILL.



SIDES

WE CHOSE PÃO DE QUEIJO, ONE OF BRAZIL'S MOST BELOVED COMFORT FOODS. THESE WARM, CHEESY BREADS ARE A STAPLE IN MANY HOMES AND CAN BE ENJOYED FOR BREAKFAST, AS AN AFTERNOON SNACK, OR ANY TIME OF DAY. FOR US, THEY REPRESENT WARMTH, SIMPLICITY, AND TOGETHERNESS, BRINGING PEOPLE TO THE TABLE AND DISAPPEARING ALMOST AS QUICKLY AS THEY'RE SERVED.



Flávia Guerreiro Furlan
Sr. Program Manager, Legal Ops at Uber

Pão de Queijo

A beloved Brazilian classic with a crispy exterior and irresistibly cheesy interior.

Ingredients:



500g tapioca starch (polvilho azedo or sweet tapioca starch)
250ml whole milk
125ml vegetable oil
1 teaspoon salt
2 eggs
250g grated Parmesan cheese (or a mix of Parmesan and mozzarella)

Instructions:



Preheat the oven to 180°C (350°F). Bring the milk, oil, and salt to a boil, then pour the mixture over the tapioca starch and mix well. Let it cool slightly before adding the eggs one at a time, followed by the grated cheese, mixing until a soft, smooth dough forms. Shape into small balls, place on a baking tray, and bake for 20–25 minutes, or until golden and puffed. Best enjoyed warm, straight from the oven.

**CHEF'S
TIP**

SERVE WARM, STRAIGHT FROM THE
OVEN, FOR THE PERFECT CRISPY CRUST
AND IRRESISTIBLY CHEWY CENTRE.

THIS EASY, COLOURFUL SALAD IS ONE OF MY FAVOURITE SIDES TO SERVE WITH GRILLED MEATS. IT REMINDS ME OF LAZY SUMMER AFTERNOONS AROUND THE BRAAI, SURROUNDED BY FAMILY AND FRIENDS. BEST OF ALL, IT CAN BE PREPARED AHEAD OF TIME, LEAVING YOU FREE TO ENJOY THE COMPANY, WITH JUST THE NUTS AND BALSAMIC ADDED BEFORE SERVING.



Carina Wessels

Group Chief GRC Officer at Alexforbes

Simple Summer Salad

A vibrant fruit salad with sweet papaya, juicy strawberries, crunchy nuts, and a tangy balsamic finish.

Ingredients:



1-2 papinos / small sweet papayas
Large punnet of strawberries
Mint leaves
Pomegranate
Sweet / cinnamon covered nuts or seeds
Balsamic glaze

Instructions:



Peel and dice the papaya into bite-sized cubes, then halve the strawberries or cut them into pieces similar in size. Gently toss the fruit together in a serving bowl, then garnish with pomegranate seeds, fresh mint leaves, and a sprinkle of chopped nuts for added crunch. Finish with a drizzle of balsamic glaze just before serving to enhance the sweetness with a touch of tang.

**CHEF'S
TIP**

CHILL THE FRUIT FOR AT LEAST 30 MINUTES
BEFORE SERVING FOR THE FRESHEST
FLAVOUR AND BEST TEXTURE.

GROWING UP IN FRANCE, MY FAVOURITE SUMMER MEMORIES ARE OF TRIPS TO TUNISIA, WHERE WE'D BUY WARM, FRESHLY MADE MLAWI FROM A NEIGHBOURHOOD WINDOW. YEARS LATER, LIVING AWAY FROM HOME, I RECREATED THE RECIPE WITH THE HELP OF MY MOTHER AND AUNT. TODAY, MAKING MLAWI IS MY WAY OF STAYING CONNECTED TO MY ROOTS AND SHARING A FAMILY TRADITION THAT SPANS GENERATIONS.



Leïla El Gharbi

Founder, Beautiful Souls in Legal (Tech)

Mlawi

A traditional Tunisian layered flatbread with delicate, flaky layers and a golden, crisp finish.

Ingredients:



1 kg fine or extra-fine semolina (depending on which family member you ask!)
100 g plain flour
1 tsp salt
150 ml milk
300–400 ml lukewarm water, added gradually until the dough is soft and supple
60 ml olive oil
60 ml neutral oil (such as sunflower oil)

Instructions:



Combine the semolina, flour, and salt in a large bowl. Gradually add the lukewarm water and milk, mixing until a soft, smooth, and pliable dough forms, then knead for about 10 minutes. Cover and let the dough rest for 15–30 minutes before dividing it into equal balls. Coat each ball generously with oil and rest again for 20–30 minutes. On a well-oiled surface, stretch each ball into a thin rectangle, fold into layers, and let the parcels rest for another 10–15 minutes. Gently flatten each parcel into a round flatbread, then cook on a hot frying pan or griddle, turning until both sides are golden, crisp, and beautifully flaky.

CHEF'S TIP

STACK THE COOKED MLAWI AND COVER THEM WHILE WARM TO TRAP STEAM AND KEEP THEM SOFT.



DESSERTS

LONG BEFORE HIGH-PROTEIN BREAKFASTS BECAME POPULAR, MY GRANDMOTHER MAYA WAS MAKING SYRNIKI IN OUR KITCHEN IN ODESA. PASSED DOWN THROUGH GENERATIONS, THIS FAMILY RECIPE IS MADE WITH DRY, CRUMBLY FARMER'S CHEESE AND REMAINS A FAVOURITE AT OUR BREAKFAST TABLE. WHETHER SERVED SIMPLY OR DRESSED UP WITH JAM AND WHIPPED CREAM, IT'S A COMFORTING TASTE OF HOME.



Maria Zeldis
General Counsel, ETRO Construction

Sweet Cheese Fritters

A comforting Ukrainian classic featuring lightly sweetened cheese fritters with a golden crust.

Ingredients:



450g (1 lb) farmer's cheese (twarog)
2 large eggs
2 tbsp neutral frying oil (plus some for the pan)
1-3 tbsp sugar (adjust down for a healthier version)
80g (¾ cup) all-purpose flour (plus extra for dipping)
½ tsp baking powder
1 tsp vanilla extract

Optional modern twist:

1 tbsp chia seeds (for the healthy version)

Instructions:



Combine the farmer's cheese, eggs, sugar, oil, flour, baking powder, and vanilla extract until a smooth dough forms, then fold in the chia seeds if using. Heat a lightly oiled non-stick or cast-iron pan over medium heat. Scoop portions of the sticky dough onto a well-floured surface, coat lightly with flour, and gently shape into small patties. Pan-fry in batches until golden brown on both sides, then transfer to a paper towel to drain any excess oil. Serve warm with fruit jam or whipped cream, or store in the fridge for an easy make-ahead breakfast.

CHEF'S TIP

COOK OVER MEDIUM HEAT SO THE FRITTERS DEVELOP A GOLDEN CRUST WHILE STAYING SOFT AND CREAMY INSIDE.

BLUEBERRY BAKES ALWAYS REMIND ME OF SUMMER
AND FAMILY ROAD TRIPS ACROSS THE NORTHEAST
IN SEARCH OF THE PERFECT DESSERT, WITH
BLUEBERRY CRUMB CAKE ALWAYS TOPPING THE LIST.
TODAY, IT BRINGS THAT SAME SENSE OF COMFORT
AND TOGETHERNESS, WHETHER SHARED WITH FRIENDS
AT SUNSET OR ENJOYED WITH COLLEAGUES OVER
A WELL-EARNED
BREAK.



Stephanie Guberman

Senior Staff Counsel at UJA-Federation of New York

Blueberry Crumb Cake

A buttery blueberry crumb cake with a soft, tender centre and a crisp cinnamon streusel topping.

Ingredients:



Crumb Topping:

5 tbsp plain flour
½ cup sugar
1 tsp cinnamon
4 tbsp cold unsalted butter
Pinch of salt

Cake:

2 cups minus 1 tbsp plain flour
2 tsp baking powder
½ tsp salt
4 tbsp unsalted butter, softened
¾ cup sugar
Zest of 1 lemon, 1 egg
1 tsp vanilla extract
1 pint (2–2⅔ cups) fresh blueberries
½ cup milk
Icing sugar, for dusting (optional)

Instructions:



Preheat the oven to 190°C (375°F) and prepare a buttered, lined 9-inch cake tin. Whisk together the flour, baking powder, and salt. In a separate bowl, beat the butter, sugar, and lemon zest until light and fluffy, then mix in the egg and vanilla. Gradually alternate the dry ingredients with the milk, ending with the dry ingredients, until a thick batter forms. Fold in the blueberries, spread the batter into the prepared tin, and evenly sprinkle over the crumb topping. Bake for about 40 minutes, or until a skewer inserted into the centre comes out clean. Let the cake cool before removing it from the tin, then dust with icing sugar before serving.

**CHEF'S
TIP**

TOSS THE BLUEBERRIES IN A LITTLE FLOUR
BEFORE FOLDING THEM INTO THE BATTER TO
HELP PREVENT THEM FROM SINKING.

OUR BROWN BUTTER COOKIES ARE THE ULTIMATE COMFORT BAKE, WITH THE PERFECT BALANCE OF SWEET AND SALTY. THEY'VE BEEN OUR GO-TO TREAT AFTER LONG DAYS, BUT THE BEST PART IS MAKING THEM TOGETHER AS A FAMILY, WITH PLENTY OF FLOUR ON THE COUNTER, DISAPPEARING CHOCOLATE CHIPS, AND LOTS OF TASTE TESTING ALONG THE WAY.



Nicole Ducharme

Director, Legal Operations and Contracts, Astronomer

Brown Butter Cookies

Golden brown butter cookies loaded with chocolate chips and the perfect balance of sweet and salty.

Ingredients:



- 1 cup salted butter
- 1 cup dark brown sugar
- 1/2 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- 1 teaspoon coarse sea salt
- 2 cups all-purpose flour
- 2 cups semi-sweet chocolate chips

Instructions:



Brown the butter over medium heat until it turns a deep amber colour, then set aside to cool for about 20 minutes. Meanwhile, preheat the oven to 180°C (350°F) and line a baking tray with parchment paper. Stir the sugars, eggs, vanilla, baking soda, and salt into the cooled butter, then mix in the flour until a dough forms. Fold in the chocolate chips and chill the dough for 15–30 minutes. Scoop the dough onto the prepared tray, spacing the cookies about 2 inches apart, and bake for 10–12 minutes until the edges are golden and the centres are just set. Let the cookies cool on the tray for 5 minutes before transferring to a wire rack, finishing with a sprinkle of flaky sea salt if desired.

CHEF'S TIP

DON'T SKIP CHILLING THE DOUGH—IT HELPS THE COOKIES HOLD THEIR SHAPE AND ENHANCES THE FLAVOUR.

BORN FROM OUR FAMILY'S ANNUAL TRADITION OF FRUIT PICKING IN FLORIDA, THIS PEACH CROSTATA IS PURE SUMMER ON A PLATE. THE LITTLE HANDS IN OUR HOME LOVE TO HELP MAKE IT, AND IT IS ALWAYS A NOSTALGIC FAVORITE WE LOOK FORWARD TO—ESPECIALLY WITH A SCOOP OF VANILLA ICE CREAM ON TOP.



Kristen Thorn

Legal Operations Program Manager at Reddit

Summer Peach Crostata

A rustic peach crostata with flaky pastry and a sweet, juicy fruit filling.

Ingredients:



Flaky Pastry Dough:

3 cups plain flour
1 tbsp sugar
1 tsp salt
1 cup cold unsalted butter, cubed
4–6 tbsp ice water

Filling:

1 pastry dough disc
3 ripe peaches
8 tbsp turbinado sugar, divided
¼ cup plain flour
3 tbsp softened unsalted butter
¼ tsp ground nutmeg
1 tsp almond extract

Instructions:



To make the pastry, pulse half the flour with the sugar, salt, and half the butter until crumbly. Add the remaining flour and butter, pulse briefly, then drizzle in the ice water until the dough just comes together. Divide into two discs, wrap, and chill for at least 1 hour. (Freeze the second disc for another use.) Preheat the oven to 160°C (325°F). Blanch, peel, and slice the peaches, then toss with 3 tablespoons of the sugar. Mix the remaining sugar with the flour, butter, nutmeg, and almond extract to form a paste. Roll out one pastry disc into a 13-inch circle, spread over the paste, top with the peaches, and fold the edges over to form a rustic crostata. Bake for about 50 minutes, until the crust is golden and the filling is bubbling. Cool for 10 minutes before serving warm or at room temperature.

**CHEF'S
TIP**

LET THE CROSTATATA COOL FOR AT LEAST
10 MINUTES BEFORE SLICING SO THE
FILLING CAN SET SLIGHTLY.

THESE KEY LIME BARS ARE A FAMILY FAVOURITE—TART, CREAMY, AND ALWAYS REQUESTED. THEY'RE BASICALLY SUNSHINE ON A SPOON, AND NEVER LAST LONG ONCE THEY'RE ON THE TABLE. ★



Amanda Cincota
Director of Legal Operations at Zscaler

Perfect Key Lime Pie Bars

A crisp biscuit base topped with a smooth, tangy lime filling and a cloud of whipped cream.

Ingredients:



Crust:

2 sleeves Ritz crackers
2 tbsp brown sugar
1 stick (8 tbsp) salted butter, melted
2 tsp vanilla extract

Filling:

5 large egg yolks
1¾ cups sweetened condensed milk
2 tbsp lime zest
¾ cup + 1 tbsp fresh lime juice, about 8-10 limes
¼ tsp kosher salt

Topping:

1 cup heavy cream
1-2 tbsp honey
1 tsp vanilla
Zest of 1 key lime + flaky sea salt, mixed together

Instructions:



Preheat the oven to 180°C (350°F) and line a baking tin with parchment paper. Pulse the Ritz crackers and brown sugar into fine crumbs, then blend in the butter and vanilla. Press the mixture firmly into the tin and bake for 18 minutes, until golden. Meanwhile, whisk the egg yolks until smooth, then mix in the condensed milk, lime zest, lime juice, and salt. Pour the filling over the warm crust and bake for another 15 minutes. Let the bars cool slightly, then refrigerate for at least 2 hours, or overnight for the best texture. Before serving, whip the cream to soft peaks, fold in the honey and vanilla, spread over the chilled bars, and finish with a sprinkle of lime salt.

**CHEF'S
TIP**

FOR THE CLEANEST SLICES, CHILL THE BARS OVERNIGHT AND WIPE YOUR KNIFE CLEAN BETWEEN EACH CUT. THE EXTRA PATIENCE IS WELL WORTH IT.

SYRNIKI HAVE BEEN MY FAVOURITE BREAKFAST SINCE CHILDHOOD, REMINDING ME OF SLOW MORNINGS AT MY GRANDMOTHER'S HOUSE WITH WARM PANCAKES, SOUR CREAM, AND JAM. PASSED DOWN THROUGH GENERATIONS, THEY'RE A COMFORTING TASTE OF MY EASTERN EUROPEAN ROOTS. TODAY, I MAKE THEM WITH MY DAUGHTER, AMELIE, WHO IS ALREADY HELPING CARRY ON THE TRADITION.



Eugenia Bergantz
GC at Junior

Syrniki

Golden cottage cheese pancakes with a crisp exterior and a soft, pillowy centre.

Ingredients:



1 cup farmer's cheese or well drained cottage cheese
1 egg
2 to 3 tablespoons sugar
1/2 teaspoon vanilla extract, optional
Pinch of salt
3 to 5 tablespoons all purpose flour, plus more for shaping
Butter or oil for frying

Instructions:



In a bowl, combine the cheese, egg, sugar, vanilla, and salt until just mixed, leaving the texture soft and slightly lumpy. Gradually add the flour until a soft, slightly sticky dough forms, taking care not to overwork it. Lightly flour your hands, shape the dough into small patties, and cook in a lightly buttered or oiled pan over medium-low heat for 3–4 minutes per side, until golden brown. Serve warm with sour cream, jam, honey, or fresh berries.

CHEF'S TIP

USE DRY, FULL-FAT COTTAGE CHEESE OR FARMER'S CHEESE FOR THE BEST TEXTURE. IF THE CHEESE IS TOO WET, DRAIN IT WELL BEFORE MIXING TO KEEP THE SYRNIKI LIGHT, TENDER, AND EASY TO SHAPE.

FRESH PEACHES ARE ONE OF MY FAVORITE SIGNS OF SUMMER IN TEXAS. GRILLING THEM BRINGS OUT THEIR NATURAL SWEETNESS, WHILE A SIMPLE VANILLA BEAN MASCARPONE CREAM AND FRESH MINT KEEP THE DESSERT LIGHT ENOUGH FOR A WARM EVENING ON THE PATIO WITH FRIENDS, WATCHING THE KIDS AND DOGS ROAM THE BACKYARD.



Lisa Salinas Schnieder
General Counsel, SpyCloud

Grilled Texas Peaches

Caramelised peaches topped with creamy vanilla mascarpone for an effortless summer dessert.

Ingredients:



Peaches:

6 ripe peaches, halved and pitted
1 tbsp neutral oil

Vanilla Mascarpone Cream:

225 g mascarpone
2 tbsp heavy cream
1 tsp vanilla bean paste
Pinch of salt

To Serve:

Fresh mint leaves

Instructions:



Preheat a grill to medium-high heat. Lightly brush the cut sides of the peaches with oil and grill cut-side down for 3–4 minutes, until lightly charred and just softened.

Meanwhile, whisk together the mascarpone, heavy cream, vanilla bean paste, and a pinch of salt until smooth.

Arrange the warm peaches on a serving platter, top each with a spoonful of the vanilla mascarpone cream, garnish with fresh mint, and serve immediately.

CHEF'S TIP

DON'T OVERCOOK THE PEACHES. THE GOAL IS WARM AND LIGHTLY CHARRED, NOT SOFT. THEY SHOULD STILL HOLD THEIR SHAPE WHEN SERVED.

THIS IS MY MOM'S FAVOURITE CAKE, I STARTED MAKING IT AFTER SEEING A VERSION OF IT ON SOME COOKING SHOW. I ADAPTED IT TO BE EGGLESS PER MY MOM'S REQUEST. THIS IS A LOVELY SUMMER CAKE WHICH REMINDS ME OF MY MOM, AND BRINGS ME A LITTLE PIECE OF HOME SINCE I LIVE IN ANOTHER COUNTRY NOW.



Swati P Soni
Senior Legal Counsel, myZoi

Lemon Yogurt Cake

A bright and refreshing lemon cake with a silky glaze and subtle hints of thyme.

Ingredients:



3/4 cup vegetable oil
1 tbsp lemon rind
1 cup thick yogurt or Greek yogurt
1.5 cups caster or superfine sugar
2 cups flour
2 tsp bicarbonate of soda
1 tbsp white vinegar
1 tbsp thyme leaves (optional but nice to have)

For the lemon icing

1 cup icing sugar
1 tbsp lemon juice
1/2 tbsp boiling water

Instructions:



Preheat the oven to 160°C (325°F) and grease a 2.5-litre Bundt tin. Whisk together the oil, lemon zest, lemon juice, yoghurt, and sugar, then sift in the flour and bicarbonate of soda, mixing until smooth. Fold in the vinegar, pour the batter into the prepared tin, and bake for 50–55 minutes, or until a skewer inserted into the centre comes out clean. Let the cake cool in the tin for 5 minutes before turning it out. For the icing, whisk together the icing sugar, lemon juice, and water until smooth, then spoon it over the warm cake and finish with fresh thyme leaves. Allow the icing to set for 10 minutes before serving.

CHEF'S TIP

POUR THE ICING OVER THE CAKE WHILE IT'S STILL WARM SO IT SEEPS INTO THE SPONGE, CREATING AN EXTRA-MOIST CRUMB WITH BRIGHT LEMON FLAVOUR.

THIS RECIPE, INSPIRED BY ELIZABETH FALKNER, HAS BECOME MY GO-TO CHOCOLATE CHIP COOKIE. AFTER TRYING COUNTLESS VERSIONS OVER THE YEARS, I ALWAYS COME BACK TO THIS ONE FOR ITS PERFECT BALANCE OF CHOCOLATE, CHEWINESS, AND CRISP EDGES. IT WAS ALSO THE VERY FIRST THING I BAKED IN MY NEWLY RENOVATED KITCHEN, MAKING IT EVEN MORE SPECIAL.



Kimberley Woodward
VP, Head of Legal at Overjet

Chocolate Chip Cookies

A bright and refreshing lemon cake with a silky glaze and subtle hints of thyme.

Ingredients:



8 tbsp (113 g) unsalted butter, softened
¾ cup dark brown sugar
½ cup + 1 tbsp granulated sugar
1 large egg
1 tsp vanilla extract
1 tsp kosher salt
1¼ cups + 3 tbsp plain flour
½ tsp baking soda
¼ tsp baking powder
225 g bittersweet chocolate, chopped (or 1½ cups chips)
¾ cup chopped walnuts (optional)

Instructions:



Cream the butter and sugars until smooth, then mix in the egg, vanilla, and salt. Fold in the flour, baking soda, and baking powder until just combined, then stir through the chocolate and walnuts, if using. Chill the dough for 30 minutes. Preheat the oven to 175°C (350°F) and line baking trays with parchment paper. Scoop the dough into small balls, spacing them 2 inches apart, and bake for 13–17 minutes, rotating the trays halfway through, until the edges are golden and the centres are just set. Cool on a wire rack before serving.

**CHEF'S
TIP**

THESE ARE BEST THE DAY THEY ARE
BAKED, BUT CAN BE STORED IN AN
AIRTIGHT CONTAINER FOR UP TO 4 DAYS!

Now here are a
few recipes from
the ones who power
your contracts!

THIS SMOOTHIE HAS BECOME OUR LITTLE THING. IT STARTED AS A SIMPLE RECIPE, BUT OVER TIME IT'S TURNED INTO A SMALL TRADITION THAT MY SON AND I SHARE. WHENEVER WE MAKE IT TOGETHER, IT'S LESS ABOUT FOLLOWING A RECIPE AND MORE ABOUT SPENDING A FEW MINUTES TOGETHER IN THE KITCHEN. WE BLEND, TASTE, MAKE A FEW TWEAKS, AND ENJOY THE MOMENT.



Alon Waks
CMO at SpotDraft

Mango Banana Smoothie

Golden cottage cheese pancakes with a crisp exterior and a soft, pillowy centre.

Ingredients:



1 yellow banana (fresh or frozen)
1 cup frozen mango chunks
1 cup ice
Yogurt or milk (preferably oat milk, though regular milk works well)
Water, as needed

Optional:

1 tablespoon chia seeds
1–2 teaspoons honey, to taste

Instructions:



Add the banana, frozen mango chunks, and ice to a blender. Pour in the yoghurt or milk until it reaches about halfway up the blender jug, then add a little water to achieve your preferred consistency. If desired, add chia seeds for extra texture and nutrition, or honey for a touch of sweetness. Blend until smooth and creamy, then pour into serving glasses and enjoy immediately.

CHEF'S TIP

USE FROZEN MANGO INSTEAD OF ICE
WHENEVER POSSIBLE FOR A THICKER,
CREAMIER SMOOTHIE WITH A MORE
INTENSE FRUIT FLAVOUR.

MY FIRST NEW YORK WINTER AS A JUNIOR LAWYER, I LIVED ON DELI COFFEE THAT TASTED LIKE WET CARDBOARD. ONE LATE NIGHT I CALLED MY MOTHER AND ASKED FOR THE RECIPE I HAD WATCHED HER MAKE A THOUSAND TIMES AND NEVER LEARNED. TEN MINUTES ON A STOVE IN A SHOEBOX APARTMENT, AND THE WHOLE PLACE SMELLED LIKE HOME. SPOTDRAFT RUNS ON THIS CHAI NOW. MOST OF OUR BEST DECISIONS WERE MADE WAITING FOR IT TO BOIL.



Shashank Bijapur
CEO & Co-founder, SpotDraft

Better Than Barista Chai

A rich, aromatic chai brewed with warming spices and finished with creamy milk.

Ingredients:



- 1 cup water
- 1 cup whole milk
- 2 heaped tsp loose black tea (Assam), or 2-3 strong black tea bags
- 1 inch fresh ginger, smashed
- 4 green cardamom pods, lightly crushed
- 2 tsp sugar, or to taste

Instructions:



Smash the ginger with the back of a knife and crack the cardamom pods open. Bring the water, ginger, and cardamom to a boil in a small pot and let it bubble for two minutes so the spices wake up. Add the tea and boil for two more minutes, until the water turns a deep amber. Pour in the milk and sugar and bring everything back to a rolling boil. Now the part that matters: let the chai rise right to the brim of the pot, pull it off the heat for a few seconds, then put it back and let it rise again. Do this twice. Strain into cups. Serve immediately, ideally with something to dip.

CHEF'S TIP

DO NOT SUMMER IT POLITELY LIKE ENGLISH TEA. CHAI WANTS A HARD ROLLING BOIL, AND THE RISE-AND-FALL AT THE END IS THE STEP EVERY CAFE SKIPS. THAT IS THE WHOLE SECRET.

I ORDERED THIS EXPECTING IT TO FAIL. COFFEE AND CRANBERRY SOUNDED LIKE THEY BELONGED IN SEPARATE GLASSES. INSTEAD, IT WORKED BRILLIANTLY. THE COFFEE GROUNDED THE CRANBERRY'S TARTNESS, AND ONE SIP COMPLETELY CHANGED HOW I THOUGHT ABOUT FLAVOUR PAIRINGS. I WENT HOME AND STARTED EXPERIMENTING. AFTER A FEW SPECTACULAR FAILURES, I FINALLY FOUND A BALANCE WORTH KEEPING. THIS RECIPE IS THE RESULT.



Vimal Steven
Sr Director - Product Management

Irish Cranberry Cold Brew

A tall, coffee-forward highball with Irish whiskey, cold brew, tart cranberry, and vanilla-hazelnut sweetness, with lime as a bright accent.

Ingredients:



45 ml Irish whiskey
125 ml cold brew coffee
70 ml unsweetened cranberry juice
20 ml vanilla syrup
20 ml hazelnut syrup
5 ml lime juice
3 fresh cranberries, for garnish

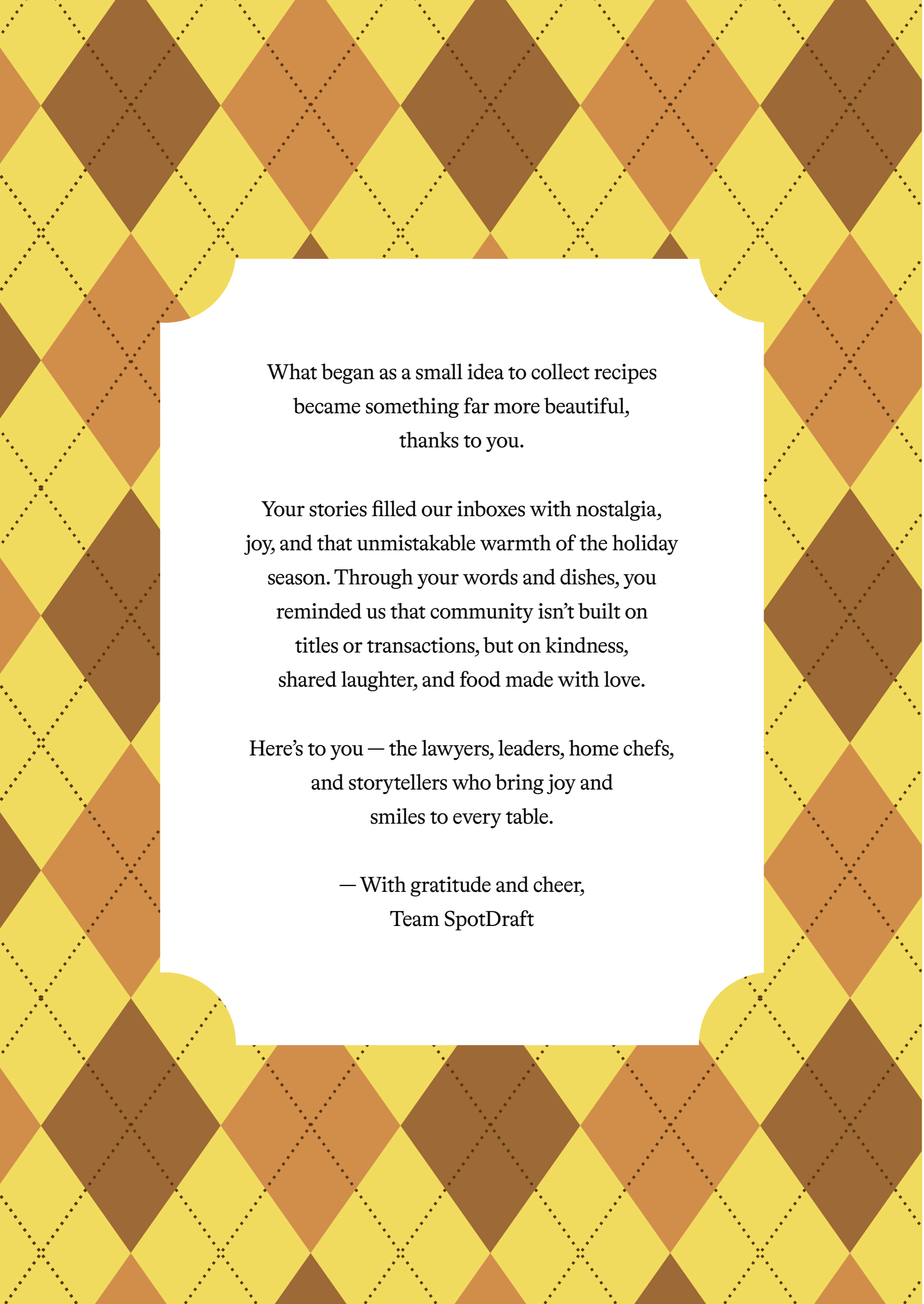
Instructions:



Fill a highball glass with fresh ice and set aside. In a cocktail shaker, combine the Irish whiskey, cold brew coffee, unsweetened cranberry juice, vanilla syrup, hazelnut syrup, and fresh lime juice. Add ice and shake vigorously until the mixture is well chilled and fully combined. Strain into the prepared highball glass over fresh ice, then garnish with three fresh cranberries on a cocktail pick. Serve immediately for a refreshing balance of bold coffee, tart cranberry, and smooth whiskey flavours.

CHEF'S TIP

SHAKE THE COCKTAIL VIGOROUSLY FOR AT LEAST 15 SECONDS TO PROPERLY CHILL THE DRINK AND CREATE A SMOOTH, WELL-BALANCED FINISH.

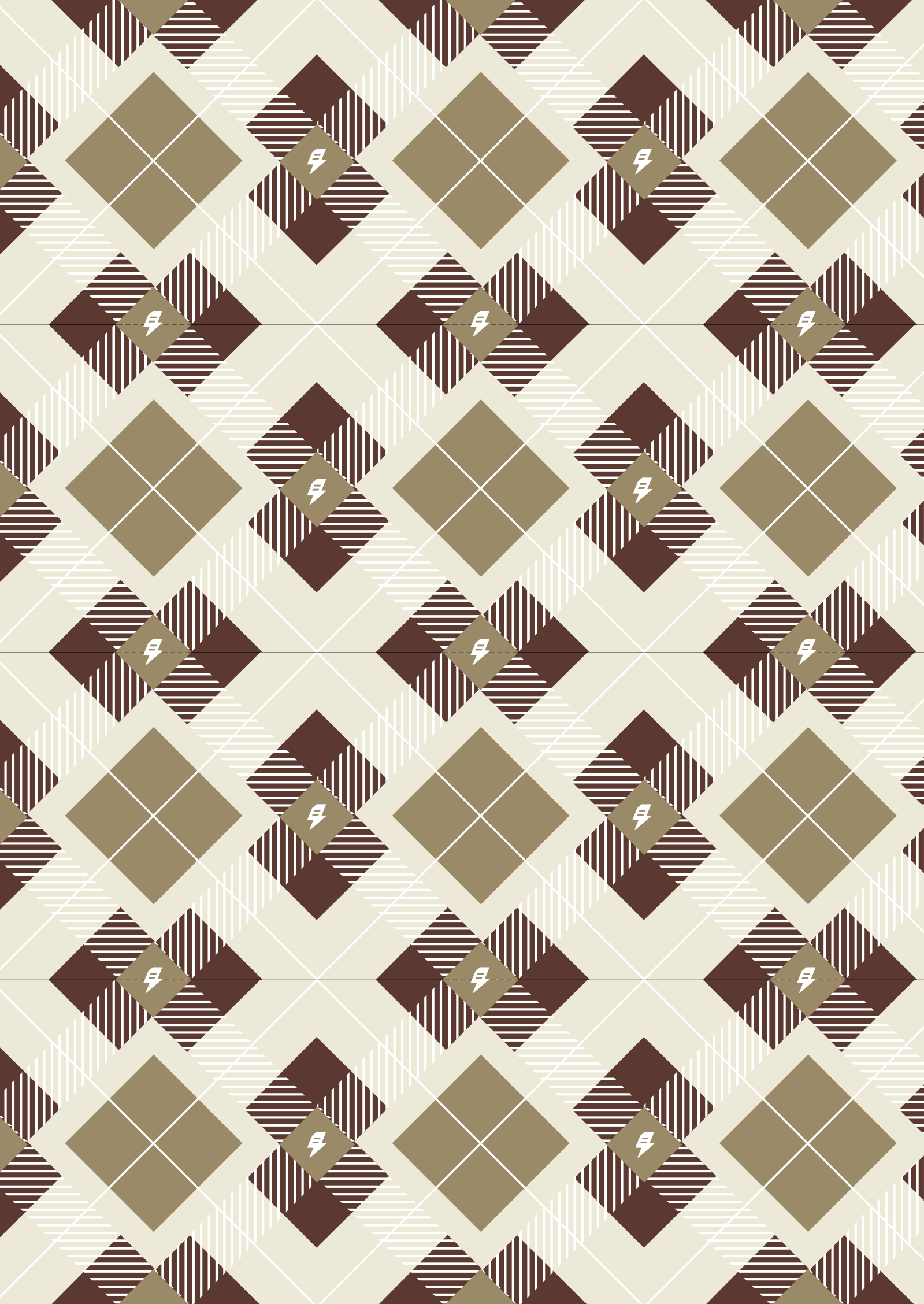


What began as a small idea to collect recipes
became something far more beautiful,
thanks to you.

Your stories filled our inboxes with nostalgia,
joy, and that unmistakable warmth of the holiday
season. Through your words and dishes, you
reminded us that community isn't built on
titles or transactions, but on kindness,
shared laughter, and food made with love.

Here's to you — the lawyers, leaders, home chefs,
and storytellers who bring joy and
smiles to every table.

— With gratitude and cheer,
Team SpotDraft



Contracts can wait. Cookies can't.

Here's to the lawyers who make deadlines, desserts,
and everything in between look easy.



Scan to be a part
of our Legal Life

 **SpotDraft**