

Recipe for Innovation



Innovative Recipes by Nick DiGiovanni



Cosmopolitan Crudo

Scallops, Herb Oil,
Navel Orange,
Serrano Peppers

Inspired by:

Marriott (MAR)

 **Invesco QQQ**

Recipe by: Nick DiGiovanni

Serves 1 Prep Time 20 minutes

Ingredients

Herb Oil

- 1 cup packed dill leaves
- 1 cup packed cilantro leaves
- 1 cup packed parsley leaves
- 1 cup Greek extra virgin olive oil

Plating

- 1 Navel orange
- 2 tbsp rice vinegar
- 4 live or dry-packed scallops, horizontally sliced into thirds
- serrano peppers, very thinly sliced
- ½ red onion, very thinly sliced and soaked in water
- Persian cucumber, brunoise

Tools

- medium pot
- medium bowl
- towel
- blender
- coffee filter
- pairing knife



Inspired by Marriott, whose hotels and resorts give people the opportunity to travel the world and enjoy cultures firsthand, this scallop crudo is a one-way ticket to experience globetrotting flavors. Tender, buttery raw scallops are dressed with a tangy-sweet Navel orange and rice vinegar fusion, serrano peppers and more citrusy wedges. Topped with small Persian cucumbers, red onions, and fresh herbs which have been simmered into a fragrant oil, Cosmopolitan Crudo is a taste of Chef Nick's life of traveling and love of marrying flavors.

Herb Oil

- 1** Bring a pot of water to a simmer and arrange an ice bath.
- 2** Simmer the herbs for 30 seconds then shock them in the ice bath. Transfer to a towel and very firmly wring out all the moisture.
- 3** Transfer to a blender and add the canola oil. Blend until very smooth and bright green. Let rest at room temperature overnight, then strain through a coffee filter. Set aside.

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Cosmopolitan Crudo (cont.)

Plating

- 1** Supreme the Navel orange, reserving both the segments and juices in a bowl. Add the rice vinegar and stir to combine.
- 2** Arrange the scallops on a plate and top each with a piece of serrano pepper. Arrange the orange segments and sliced onion between the scallops, then gently pour the orange juice mixture into the plate.
- 3** Gently spoon small mounds of cucumber onto the plate, followed by drops of the herb oil. 🍷

High Speed Scampi

Fresh Pasta, Shrimp
Scampi, Lemon,
Calabrian Chili

Inspired by:

Comcast (CMCSA)

 **Invesco QQQ**

Recipe by: Nick DiGiovanni

Serves 4 Prep Time 30 minutes Cook Time 30 minutes

Ingredients

Pasta

- 2 cups 00 flour
- 3 large eggs
- 1 large egg yolk

Shrimp Scampi

- 12 large, head-on shrimp, peeled and deveined
- 5 tbsp butter, divided
extra virgin olive oil, to taste
- 4 cloves garlic, minced
- 1 tbsp Calabrian chili paste
- ¼ cup dry white wine
- 1 lemon, zested and juiced

Plating

- 2 tbsp parsley, finely minced

Tools

- pasta roller (with spaghetti cutter attachment)
- large skillet
- medium pot



Taking inspiration from Comcast's trailblazing fast Wi-Fi, this High Speed Scampi with homemade pasta is just as impressively quick. Shrimp is seared to perfection and tossed alongside scratch-made pasta in a simple yet flavorful sauce. Spicy Calabrian chilis builds on the buttery garlic reduction of a scampi, cut with the acidic freshness of lemon zest and juice. Topped with a healthy handful of parsley, Chef Nick's High Speed Scampi is proof that simple steps can still create complex flavors.

Pasta

- 1 Mound the 00 flour onto a clean work surface and make a well in the center. Pour the eggs and egg yolks into the center, and working a bit of flour at a time, push the flour into the well until all the flour is incorporated.
- 2 Knead until the dough is uniform, about 3 minutes. Cover and let rest at room temperature for 30 minutes.
- 3 Cut the dough into quarters.

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High Speed Scampi (Cont.)

- 4 Using a pasta roller, start on the widest setting to roll each piece into sheets, dusting with bench flour as needed. Use a spaghetti cutter attachment to cut the sheets of pasta into spaghetti, continuing to liberally use flour as needed. Cover the pasta until ready to use.

Shrimp Scampi

- 1 Place a large skillet over medium high heat with 2 tablespoons butter and 2 tablespoons olive oil. Season the shrimp with salt and, working in batches if necessary, sear the shrimp until they are opaque, about 2 to 3 minutes per side. Set aside.
- 2 Add an additional tablespoon butter to the pan. Add the garlic and cook until aromatic, about 2 minutes. Add the white wine and scrape up any bits that may have accumulated. Let simmer to reduce slightly, about 5 minutes.
- 3 Add the lemon zest, lemon juice, Calabrian chili paste, the remaining 2 tablespoons butter.

Plating

- 1 Bring a pot of heavily salted water to a boil.
- 2 Add the pasta and cook until it rises to the surface, 1 to 2 minutes, then immediately transfer to the sauce. Toss to combine, adding a bit of pasta water if needed to loosen the sauce.
- 3 Plate the pasta and arrange the shrimp on top. Garnish with the parsley. 🍴

Touchdown Tacos

Braised Lamb Shanks,
Tzatziki-Style Crema,
Tortillas, Pomegranate Seeds

Inspired by:

Electronic Arts (EA)

 **Invesco QQQ**

Recipe by: Nick DiGiovanni

Serves 6 **Prep Time** 45 minutes **Cook Time** 3 hours

Ingredients

Braised Lamb Shanks

- 3 lamb shanks
- canola oil
- kosher salt
- 4 cloves garlic, minced
- 2 tbsp ground coriander
- 2 tbsp dried oregano
- 1 tbsp paprika
- ½ cup dry red wine
- 2 cups beef stock

Tzatziki-Style Crema

- 1 cup full-fat Greek yogurt
- 2 tbsp dill, coarsely chopped
- 2 tbsp mint, coarsely chopped
- 2 tbsp olive oil
- 2 tbsp white wine vinegar
- 1 clove garlic, grated

Tortillas

- 2 cups masa harina
- 2¼ cups water

Plating

- pomegranate seeds
- mint, coarsely chopped

Tools

- large Dutch oven
- small bowl
- large bowl
- large cast iron skillet
- tortilla press
- towel



Touchdown Tacos may be inspired by Electronic Arts, but to Chef Nick, gameday food is anything but a game. Just as EA has created a unique catalogue from the sports we're all familiar with, Touchdown Tacos builds on Chef Nick's favorite go-to tailgating meal. Homemade corn tortillas lay the foundation to hold the tender and succulent braised lamb shanks. Cut with the cool freshness of tzatziki crema and garnished with pomegranate seeds and mint, this dish is as exciting and enjoyable as the games they're inspired by.

Braised Lamb Shank

- 1 Preheat the oven to 325°F.
- 2 Place a large Dutch oven over high heat with enough canola oil to coat the bottom of the pot. Season the lamb with salt then, working in batches if necessary, sear the meat until deeply caramelized on all sides. Transfer the seared meat to a plate and reserve.

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Touchdown Tacos (Cont.)

- 3 Add the garlic and saute until aromatic, about 2 minutes. Add the coriander, oregano, and paprika, and toast until aromatic, about 1 minute. Add the red wine and scrape up any bits that may have accumulated. Add the beef stock and the meat back to the pot.
- 4 Cover and transfer the pot to the oven. Cook until the meat is very tender, about 2½ hours.
- 5 Once cool enough to handle, pull the meat from the bones and reserve in the braising liquid. Keep warm until ready to serve.

Tzatziki-Style Crema

- 1 In a bowl, combine the yogurt, dill, mint, olive oil, vinegar, and garlic. Stir to combine and set aside.

Tortillas

- 1 In a large bowl, combine the masa harina and salt. Add two-thirds of the water and stir to combine. Working a few tablespoons at a time, add more water until a cohesive dough is formed. Test a piece by pressing it between your fingers. You want something that does not show any cracks at the edges. If it cracks when pressed, add a bit more water. Let the dough rest for about 20 minutes.
- 2 Roll the dough into 3 tablespoon-size portions. Preheat a large cast iron skillet over medium high heat. Working one dough ball at a time, use a tortilla press to press a ball into a tortilla, then transfer directly into the preheated pan.
- 3 Cook until charred and cooked through, about 45 to 60 seconds per side. Reserve the cooked tortillas in a towel or covered dish.

Plating

- 1 To build the tacos, spread a healthy portion of crema on a tortilla. Top with braised lamb, pomegranate seeds, and mint. 🍷

Caramel Cola Braised Pear

Cola Poached Pears,
Brown Butter Crumble,
Vanilla Ice Cream

Inspired by:

Coca-Cola European Pacific (CCEP)

 **Invesco QQQ**

Recipe by: Nick DiGiovanni

Serves 4 **Prep Time** 20 minutes **Cook Time** 1 hour

Ingredients

Brown Butter Crumble

- 1 cup all-purpose flour
- $\frac{3}{4}$ cup light brown sugar
- 6 tbsp butter,
at room temperature
- 1 tbsp vanilla extract

Poached Pears

- 4 Bosc pears, peeled
- 4 cups cola,
more if needed
- 1 piece peel from
a Navel orange
- 1 cinnamon stick
- $\frac{1}{4}$ cup heavy
whipping cream

Plating

vanilla ice cream

Tools

- parchment
- baking sheet
- rolling pin or meat mallet
- small pot



Inspired by Coca-Cola European Pacific, who bottles and ships their tasty and beloved drinks across the world, Caramel Cola Braised Pear is a dessert that can make a sweet tooth out of the most savory palettes. Succulent pears are poached with cola, cinnamon sticks and orange peels before being set atop a sweet and crunchy vanilla crumble. Finished off with a rich and creamy coca cola reduction, Caramel Cola Braised Pear is a shining example of how humble, everyday ingredients can create flavors that are anything but.

Brown Butter Crumble

- 1 Preheat the oven to 350°F.
- 2 In a bowl, combine the flour, sugar, butter, vanilla, and a pinch of salt. Transfer the mixture to a parchment lined baking sheet and spread into an even layer.
- 3 Bake until the mixture is golden brown, about 15 minutes. If necessary, break any larger pieces into a smaller 'crumble' with a rolling pin or meat mallet. Set aside.

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Caramel Cola Braised Pear (Cont.)

Poached Pears

- 1 Arrange the pears in a small pot and add enough cola so they are fully submerged. Add the orange peel and cinnamon stick. Bring to a simmer and cook until the pears are soft but still have a bit of resistance, about 30 minutes.
- 2 Transfer the pears to a plate to cool completely. Allow the cola mixture to continue cooking to reduce considerably, until it is very thick, about 45 minutes. Discard the orange peels and the cinnamon stick. Add the heavy cream and whisk to combine.

Plating

- 1 To serve, arrange a flat mound of the crumble and place a pear on top. Finish with a drizzle of the cola sauce and a scoop of vanilla ice cream. ©

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