

**VIRAL  
SENSATIONS!**



**TWO JEWS MAKING FOOD, EPISODE 29**  
**GIGI HADID'S SPICY VODKA SAUCE (thumbs up!)**  
**AND CLOUD BREAD (thumbs down!)**

**SPICY VODKA SAUCE**

by Gigi Hadid, as seen on TikTok

**INGREDIENTS**

4 Tbsp. extra virgin olive oil  
1 large onion, diced  
2 Tbsp. minced garlic  
2 Tbsp. tomato paste  
1 cup whole whipping cream  
1 tsp. salt, or to taste  
2 tsp. paprika  
1 tsp. red pepper flakes  
2 Tbsp. unsalted butter  
2 tsp. garlic powder  
2 Tbsp vodka  
1 cup shredded parmesan  
1 (16 oz) box of rotini, cavatappi, orecchiette, or other pasta with grooves in it, boiled  
(save 2 cups of the pasta water)  
Fresh Basil

## INSTRUCTIONS

- Boil pasta according to box directions or until al dente. Set aside, reserving 2 cups of pasta water for later use.
- Prepare all of your ingredients, then set aside. You can combine all spices—paprika, red pepper flakes, salt, pepper, garlic powder—in one small dish, like a ramekin.
- In a large, deep skillet, add olive oil and heat the pan to medium/medium-high heat.
- Once the pan is hot and sizzling, add diced onion and minced garlic. Sauté until fragrant, about 5-6 minutes. If you like your onions more cooked, sauté until golden brown.
- Add tomato paste, butter, spices/salt, vodka, and whole whipping cream to the skillet. Mix all ingredients together—the sauce will take on a slightly orange/pink hue and will be slightly thick.
- Heat pasta sauce for about 2-3 minutes, stirring constantly, ensuring it doesn't burn. Lower the heat if it starts to burn or if the pan gets too hot.
- Add in the shredded parmesan cheese and mix until melted and completely combined.
- Add reserved pasta water to the skillet as needed to thin out the sauce. Start with ½ cup of water, stirring constantly. Remember, the sauce will need to burn off some liquid, so it will be a little thin to start.
- Heat pasta sauce on low-medium for about 5-6 more minutes, stirring frequently, while some of the excess liquid burns off. Lower flame if the sauce starts to burn.
- Once the sauce is ready, pour the pasta into the prepared sauce. Plate pasta and add additional parmesan cheese and a pinch of dried or fresh basil on top.

## CLOUD BREAD

### INGREDIENTS

3 large egg whites (about 6 Tbsp.)

2 ½ Tbsp. sugar

1 Tbsp. cornstarch, sifted

Optional: 1 tps. extract (ex. almond or lemon)

Optional: Drop of food coloring, for fun

### INSTRUCTIONS

- Preheat oven to 300 degrees.
- Whip the egg whites. Add your egg whites to a very clean, grease-free bowl. Start to whip your egg whites on medium-low, until frothy and pale.
- Stir in sugar. Add the sugar, a little bit at a time on high, until the sugar dissolves and the egg whites start to foam up.
- Add the sifted cornstarch. Continue to whip on high until the egg whites become a glossy thick meringue that holds a peak. The egg whites are done when you lift the beater from the bowl and they hold a peak and look smooth and creamy like shaving cream. If you tilt the bowl, the whites should not slide. Be careful not to

over- whip! **Optional:** If you want to add flavoring (baking extracts) or color into your cloud bread, add it now.

- Shape the cloud. Use a rubber spatula to scoop out the meringue and shape into a cloud on a parchment paper-lined baking sheet.
- Bake until golden and cooked through.

**NOTE:** When we did this on air, the mixture did not foam up. On a whim, we poured the mixture into ramekins lined with some corn starch and baked for about 10 minutes, The result was what looked like soufflé, and tasted pretty good!