



Nik Katz

Fall 2022

Capstone -Graphic Design

Department of Art and Art History

**Artist Statement:**

As a graphic designer, my focus with every project and client is to communicate ideas through imagery. My work is balanced and I often take inspiration from architecture, emotions and the natural world. I believe that by observing the world with sensitivity, patience and curiosity anything can become intriguing. I feel strongly that the visual art of graphic design serves many diverse societies and cultures as a communication medium that is more than a sales strategy. My passion is to create commercial currency and emotional expression using typography, illustration and photography.

**Title****Original Format**

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Figure 1: Goodbye (Cover)

Illustrator, 7 in x 9 in

Figure 2: Goodbye (Pages 4-5)

Illustrator, 7 in x 9 in

Figure 3: Neon Jungle Arcade Poster

Illustrator, 11 in x 17 in

Figure 4: El Jefe

Illustrator, 8.5 in x 11 in

Figure 5: El Jefe (7-8)

Illustrator, 8.5 in x 11 in

Figure 6: The Marriage of Figaro

Illustrator, 20 in x 30 in

Figure 7: Spice King

Illustrator

Figure 8: Spice King

Illustrator



Figure 1: Goodbye



Figure 2: Goodbye (3-4)



Figure 3: Neon Jungle Arcade Poster



Figure 4: El Jefe

## Beignets

Prep: 30 min Cook: 15 min Inactive Time: 2 hrs Servings: 3 dozen

### Ingredients:

- 1 and 1/2 cups warm water, between 110 and 115 degrees (F)
- 2/3 cup granulated sugar
- 2 and 1/4 teaspoons active dry yeast
- 2 large eggs, at room temperature
- 1 cup evaporated milk
- 2 and 1/2 teaspoons pure vanilla extract
- 7 cups bread flour
- 1 and 1/2 teaspoons salt
- 5 tablespoons unsalted butter, at room temperature
- 4 cups peanut oil, for deep frying
- 2 cups confectioners' sugar

**1.** In a medium-size bowl, add the warm water, sugar, and yeast and whisk well to combine. Sit aside for about 10 minutes, or until the mixture has bubbled up and become foamy.

**2.** In the bowl of a stand mixer fitted with the paddle attachment, beat the eggs until smooth. Beat in the vanilla and evaporated milk. Beat in 3 and 1/2 cups of the flour until smooth. Turn the mixer to low speed and slowly pour in the yeast mixture (careful here - this mixture can splash up if added to quickly!); beat until smooth. Add in the butter and beat until incorporated. Finally, beat in the remaining 3 and 1/2 cups of flour and salt. Beat until dough is smooth and cohesive, about 2 minutes. Cover the bowl tightly with plastic wrap and refrigerate the dough for at least 2 hours, or up to 24 hours.

**3.** Line a large rimmed baking sheet with three layers of paper towels, set aside.

**4.** In a large enameled cast-iron pan, heat 4-inches of oil to 360 degrees (F). Remove the dough from the refrigerator. On a lightly floured surface, roll the dough out into a 1/4-inch thick rectangle. Cut the dough into 2 and 1/2-inch squares.

**5.** In batches, fry the dough until they puff up and are golden brown in color, about 1 minute. Using a slotted spoon, transfer the beignets to the prepared baking sheet and repeat with remaining dough.

**6.** Dust with powdered sugar and serve at once!

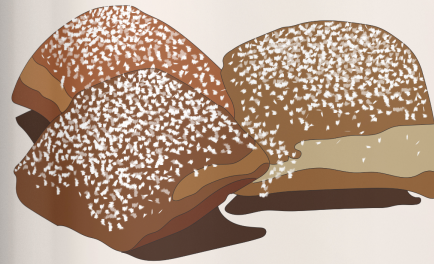


Figure 5: El Jefe (7-8)



Figure 6: The Marriage of Figaro



Figure 7: Spice King



Figure 8: Spice King