

Special Holiday & Italian Issue

# GREAT CHEFS

MAGAZINE

From the  
Discovery Network's **Travel** Series  
CHANNEL

A Taste of the Grape  
Anthony Dias Blue

The Restaurateur  
Dick Brennan

Navigating The New  
Marc Cosnard des Closets

Pasta Fatta in Casa - Delizioso!  
Nancy Ross Ryan

A Conversation with  
Chef Michael Lomonaco

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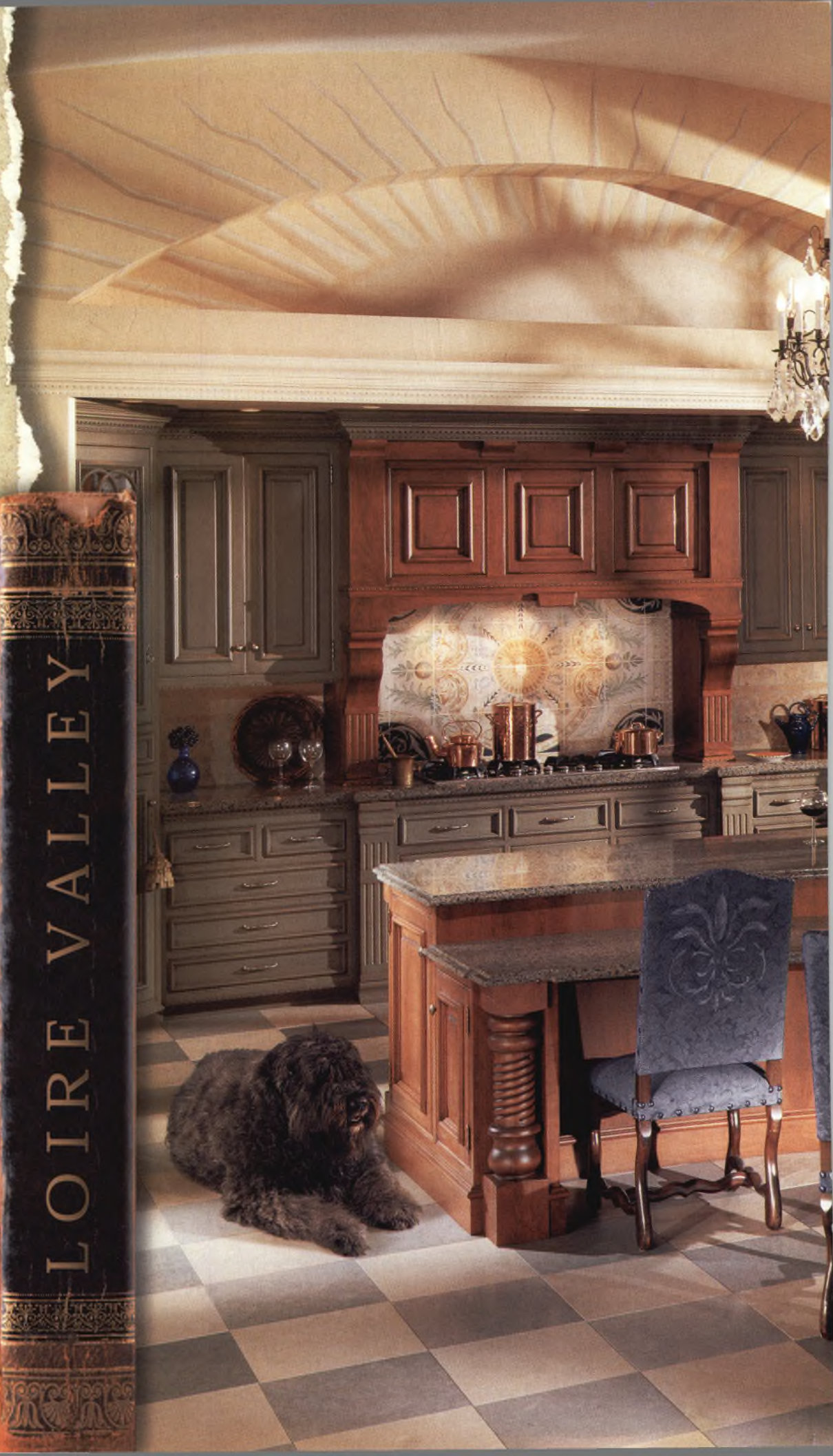
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# GREAT CHEFS<sup>®</sup> MAGAZINE

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## Letter from the Executive Producer

John Shoup

Happy Holidays and welcome to our second edition of **Great Chefs<sup>®</sup> Magazine**. The response to our premiere issue was phenomenal. I must say, it is truly a pleasure to extend another tributary of **Great Chefs<sup>®</sup>** to our cohorts of fine cuisine. We received a great deal of positive feedback and I would like to thank all of you for the letters and emails you have sent us. Your suggestions and support are imperative to the success of our publication. We are committed to the continual improvement of **Great Chefs<sup>®</sup> Magazine**, and we will further our search for new opinions and ideas. I believe that there is no better testimony to the success of this initiative than the letters and responses that we receive. With that, the creation of our second issue has become an even greater challenge.

This issue features both Holiday and Italian recipes carefully illustrated for your "at home" dining experience. We hope that, within the confines of these pages, you will find something that heightens the enjoyment of your culinary endeavor.

As most of you probably are aware of, the **Great Chefs<sup>®</sup>** television series has moved to the Discovery Network's Travel Channel. As one of the feature programs of the Travel Channel, **Great Chefs<sup>®</sup>** will be seen twice daily, 7 days per week. A detailed programming schedule is outlined on pages 46 through 49. In addition, the **Great Chefs<sup>®</sup>** television series "Marathon", page 50, will be programmed on the Travel Channel, December 24th beginning at 9:00 a.m. and continue every half hour until the last program is shown at 6:30 p.m. There will be 20 new programs scattered throughout that days programming that have never been shown before.

I hope you enjoy this issue of **Great Chefs<sup>®</sup> Magazine** and we wish each and every one of you a Happy Holiday Season!

John Shoup

Great Chefs<sup>®</sup> Television

Chairman/CEO

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Sometimes a huge  
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your schedule is a  
good thing.

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you do business. With conviction. *We know what it takes.*



INTERCONTINENTAL.  
HOTELS & RESORTS



Steve Lacy  
Editor-In-Chief

From the bottom of our hearts, let us say "Thank You!" The response to the premier issue of Great Chefs Magazine has been overwhelming! Probably the word that best describes the experience of launching a national magazine of this magnitude is simply, WOW! The consensus opinion that seems to be the recurring theme is that the Great Chefs Magazine is different; both in content and layout, therefore making it more favorable and appealing to the reader. The majority of the correspondence that I have had refers to the fact that the readers are immediately comfortable with the magazine because of it appearing as a direct duplication of what they see on television each day. Quite frankly, that was the exact response we were looking for. It goes back to the old saying, "Why fix something that isn't broke?" It made sense to us that if something had weathered the storms of television and ratings successfully for 21 years, someone must be doing something right. At the risk of sounding arrogant, and after 3 months on the shelves, we have come to the definitive conclusion that we were right. Our readers like it and that makes us extremely happy! In the publishing industry, we are only happy when our readers are happy. With that thought in mind, until you, the reader, demands change, expect the same quality content and layout as was found in our premier issue in all forthcoming issues.

This issue features a marriage of two subjects that may, on the outside, seem totally unrelated; "Holidays and Italian Cuisine." But, after analyzing it for a moment, they go together like orange juice and sunshine. There are few things that warm the heart as much as the holidays. Family and friends gathered together to celebrate just being together. Using that thought process, as unusual as it may sound, the Italians have this thought process year round. Certainly there are exceptions within the family unit in this country, and other countries as well, but no other nation celebrates family, food, drink and being together as boisterously as the typical Italian family. I, for one, have always envied the way the average Italian family puts so much importance on being together and spending time with family and friends enjoying one another's company. Make no mistake, food and wine is always involved. This is why I always say there is one thing that the Italian culture truly understands and that is there are only a few great pleasures in life; good food and good wine are two of those that they seem to derive extreme pleasure from. During this special time of the year, we wanted to attempt to bring you some of those marvelous dishes that brings forth such zest for life and their love of the simple pleasures. We hope it influences your life reading it as much as it has ours putting it together for you.

Encompassed in this issue is a special section featuring Great Chefs from the Italian sector of the cuisine world. Along with these highly regarded chefs are multiple articles dealing with a myriad of subjects. For a special article by Nancy Ross Ryan on preparing pasta in your home that will rival any chef's preparation, turn to page 38; to read about one of the most famous olive oil companies in the world, Alziari Olive Oil Company, turn to page 94 and read Marc Cosnard des Closets article in his column "Navigating the New"; to hear the finer points of successfully running a restaurant empire, turn to page 72, and read Dick Brennan's article in his column, "The Restaurateur" and for that perfect wine selection with holiday dishes, turn to page 82 and read Anthony Dias Blue's article in his column, "A Taste of the Grape". We have the good fortune in this particular issue, to have a special feature article by Nancy Ross Ryan highlighting two of the greatest chefs in the world, Alain Passard and Ferran Adria. It has been said on numerous occasions that these gentlemen are without question two of the most talented and gifted chefs in the world. That will become very evident after reading Nancy's article. Last but certainly not least, I had the distinct honor and privilege of sitting down with well known New York chef, Michael Lomonaco, for a couple of hours during a break from shooting his television series, "Epicurious", for an in-depth interview that will totally encapsulate you as you read it. He is truly a wonderful gentleman with a very humble spirit and much deserving of all the accolades he has received. It was a true pleasure for me and I thank him for that.

In honor of our featured Italian chefs, our wish is for all of you to; "Vive Bene, Spesso L'Amore and Di Risata Molto." (Translated it means; "Live Well, Love Often and Laugh Much") With all that said, I now invite you to enjoy this edition of The Great Chefs Magazine!

For myself and all the staff of Great Chefs Television and Great Chefs Magazine, here's wishing all of you a safe and Happy Holiday Season!

Ciao,

A handwritten signature in black ink, appearing to be "SL", written in a cursive style.

Steve Lacy

# GREAT CHEFS<sup>®</sup> MAGAZINE

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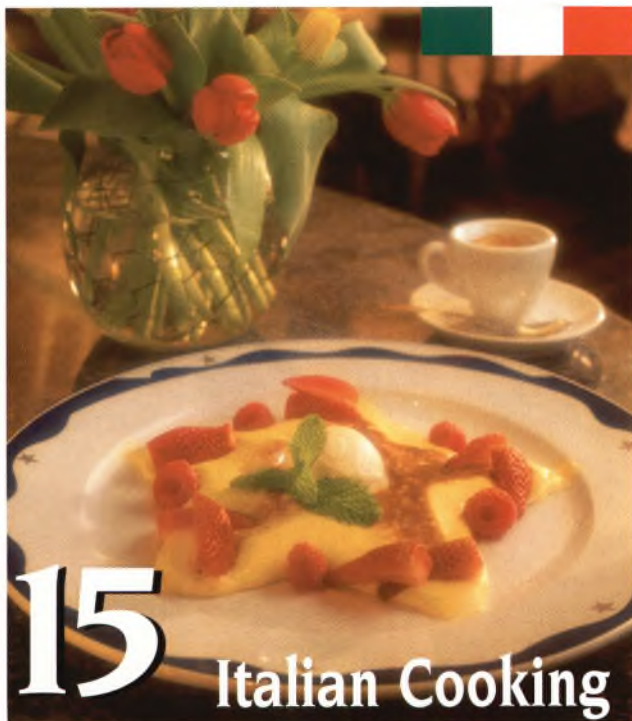
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Good Food, Good Service And Good Atmosphere



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# Featured Chef



## Michael Lomonaco

*Noche* • New York, NY

With his deep roots in Brooklyn, Michael Lomonaco began his career in a different field: he was a trained actor for eight full years. So, for anyone who wonders if cooking isn't partly theater, Lomonaco is more qualified than most to answer. His kitchen is his stage.

Following the destruction of his magnificent *Windows on the World* and *Wild Blue* restaurants in the World Trade Center attack, Lomonaco continues his television work and draws together plans for the future. His own escape was a miracle; regrettably many of his staff did not get out.

*Great Chefs* taped Michael Lomonaco in the kitchens of *Windows on the World*, *Wild Blue* and several years earlier, at the *'21' Club*. Lomonaco's entire training and career has taken place in New York City, where just about every cuisine can be accounted for on one street corner or another. After training at the New York City Technical College's department of hotel and restaurant management, Lomonaco spent time in many of the kitchens that set the culinary pace throughout the 80's and 90's. French and Swiss chefs proved to be the most formative, particularly Alain Sailhac and Daniel Boulud, under whom he worked at *Le Cirque*.

It was the urging of Sailhac that Lomonaco moved with his mentor to the newly renovated *'21' Club* in 1987. After about a year, opportunity knocked and drew him away to work as executive sous chef at Werner Leroy's legendary *Maxwell's Plum*. But, he couldn't stay away from *'21'* for long. Lomonaco credits the mystique of *'21'*, famous as a former speakeasy with its enduring ambience and loyal clientele, for luring him back. While at the *'21' Club*, Lomonaco was videotaped for *Great Chefs* of the East.

Lomonaco's multiethnic cooking was credited for reviving *'21'* by updating its grand tradition. In 1997 he was appointed executive chef and director of *Windows on the World* on top of the first World Trade Center tower. *Wild Blue* was opened later as a smaller, more intimate restaurant and *The Greatest Bar on Earth* was also under his watchful eye. His belief that great cooking lets the natural essence of the ingredients shine through, and his pursuit of the freshest local ingredients led to a menu informed by "the American spirit"; confident, creative and filled with the best local products. In addition to his work at the restaurants, he is well known as the host of "*Epicurious*" on *The Discovery Network's Travel Channel* and hosted *Great Chefs* "*Sizzling Summer Chefs*" in the summer of 2001. He continues to appear on *Great Chefs* of America.



# Roasted Oysters

## with Wild Mushrooms and Pancetta Ragout

Pancetta and mushrooms complement oysters roasted and served in the shell. The pancetta and mushroom topping is cooked down, then seasoned with herbs. If you use reconstituted dried mushrooms in your mushroom mix, save the soaking water and add it to the chicken stock to cook the mushrooms.

Serves 4

- ¼ cup unsalted butter, melted
- ½ pound pancetta, cut in small dice
- 3 large shallots, peeled and finely chopped
- 2 pounds assorted wild and exotic mushrooms, such as morels, crimini, chanterelles, shiitakes, and oyster mushrooms
- 1 cup chicken stock
- ½ cup dry white vermouth
- 1 cup heavy (whipping) cream
- 3 tablespoons chopped fresh lemon thyme leaves
- 3 tablespoons chopped chives
- 1 teaspoon each salt and freshly ground black pepper
- 2 dozen oysters, well washed
- 2 pounds rock salt
- 2 cups mashed potatoes
- 4 sprigs tarragon
- 8 chives, minced

Preheat the oven to 425 F. Spread rock salt in a baking pan to form a bed for the oysters.

Remove any hard fibrous stems from the mushrooms. Wash morels carefully to remove all sand and dirt. Brush other mushrooms with a damp cloth or mushroom brush to remove any dirt. Cut or tear the mushrooms in half or quarters, depending on size.

Bring 1 cup of water to a boil. Put the pancetta in the boiling water and blanch for 20 to 30 seconds to remove excess salt. Drain and cool. When cool, cut the thin strips into thin julienne and set aside.

Melt the butter in a large skillet over high heat. Add the pancetta and cook for 2 minutes, then add the shallots to the rendered fat. Cook 1 minute. Lift out the pancetta and shallots with slotted spoon and set aside. Reduce the heat to medium and saute the mushrooms in the fat, tossing to cook evenly. Cook the mushrooms according to how much time they need, beginning with crimini and ending with morels. Remove each variety as soon as it is cooked and slightly translucent, draining them on paper towels. The cooking will

average 2 to 3 minutes per variety. When all the mushrooms are cooked, combine them in the skillet. Add the chicken stock, bring to a boil, then lower the heat to medium-low and simmer uncovered until nearly all juices have evaporated. Add the vermouth and cook 1 minute. Add the cream, pancetta, and shallots. Heat the cream until just below boiling; it should be slightly reduced and thickened to hold the mixture together. Season with the herbs, salt, and pepper.

While the stock is reducing, place the unopened oysters, round shell down, on the bed of rock salt. Place the oysters in the hot oven and roast for 3 to 4 minutes, until the shells begin to open. Discard any which do not open.

**To serve:** Remove the tops of the oysters. Pipe or spoon 6 small dots of mashed potatoes on each serving plate, spacing them to allow room for the oyster shells. Anchor the bottom of a shell with its oyster and liquor on each mashed potato dot. Spoon some of the mushroom ragout onto each oyster. Garnish with herb sprigs; sprinkle with chives.

## Seared Scallops and Herb Salad

This simple appetizer packs a big flavor. Seared scallops are served with a salad of chopped herbs and dressed with a sherry butter sauce and basil oil. Plan on three scallops per serving, but adjust if the scallops are exceptionally large.

Serves 4

### Basil Oil

- 1 teaspoon salt
- 1 cup fresh basil leaves
- 1 cup virgin olive oil

- 1 pound sea scallops
- Salt and freshly ground pepper to taste
- 2 tablespoons olive oil
- 2 tablespoons finely chopped shallots
- ¼ cup dry sherry
- 5 tablespoons sweet butter
- ¼ cup finely chopped chives
- 1 cup finely chopped mixed herbs: flat-leaf parsley, dill, fennel tops, basil

**To make the basil oil:** One day ahead, bring a pot of water to a boil. Add the salt and drop in the basil leaves. Cook 1 minute, remove, and plunge into ice water to stop the cooking. Tear the basil leaves into medium pieces and place in a blender with the olive oil. Process until puréed and bright green. Strain the oil mixture through a

fine-meshed sieve; discard the solids. Let stand in the refrigerator overnight.

**To prepare the scallops:** Season the scallops with salt and pepper to taste. Heat a large saute pan over high heat. Add one tablespoon of the olive oil to the hot pan and heat 30 seconds. Add the scallops and sear one side until well browned, 2 to 3 minutes. Do not shake the pan or move the scallops until ready to turn. Using tongs, turn the scallops and brown the second side for 2 more minutes. Remove from the pan and drain on paper towels. Add the shallots to the still-hot pan. Return to the heat and cook for 30 seconds before adding the sherry. Bring the sherry to a boil and reduce by half. Swirl in the butter, a tablespoon at a time. Do not let the butter get so hot that it melts into yellow streaks; move the pan away from the heat to control the temperature. Fold in the chopped chives.

**To serve:** Toss the herb leaves with 1 to 2 tablespoons of the basil oil. Place 3 scallops on each warmed serving plate and place a small mound of herb salad in the center. Drizzle the chive pan sauce over the scallops. Put basil oil in a squeeze bottle and dot basil oil around the plates.

# Rib Eye Steak

with Margarita-Chili Sauce, Horseradish Mashed Potatoes, and Turban Squash Saute

Large beef rib eye steaks are pan-broiled and served on a bed of Margarita-Chili Sauce. Piquant horseradish mashed potatoes and a saute of squash, corn, and tomatoes accompany the dish. Test the meat by pressing on it gently: for rare, it should feel as yielding as the fleshy part of your thumb where it meets the palm of your hand; for medium-rare, it should feel as yielding as the fleshy part of your thumb where it meets the side of your hand; for well it should barely yield at all.

Serves 4

1 tablespoon olive oil  
1 tablespoon unsalted butter  
Two 18- to 20-ounce beef rib eye steaks, cut 1 inch thick, on the bone  
Sea salt and freshly ground black pepper to taste

## Margarita-Chili Sauce

1 small Vidalia onion, cut into fine dice  
1 tablespoon olive oil  
2 poblano peppers, roasted, peeled, seeded, and julienned  
1 tablespoon New Mexico ancho chili paste  
1 small chipotle pepper, re-hydrated, seeded, and puréed  
Freshly ground pepper to taste  
½ cup orange juice  
¼ cup lime juice  
2 tablespoons honey  
½ cup gold tequila  
¼ cup orange liqueur  
1 cup rich veal stock  
1 tablespoon orange zest, julienned  
½ cup heavy cream  
2 tablespoons unsalted butter

## Turban Squash Saute

2 tablespoons olive oil  
½ teaspoon cumin seed  
Freshly ground pepper to taste  
1 cup turban squash, cut in 1/4-inch slices (substitute: butternut squash)  
½ cup pear tomatoes, sliced in half  
1 cup corn kernels  
Salt and freshly ground pepper  
1 tablespoon unsalted butter  
Horseradish Mashed Potatoes (recipe follows)  
4 to 8 rosemary sprigs

**To prepare the steak:** Preheat the oven to 375 F. Cut away any meat along the end of the bone and scrape the bone clean. Press the remaining meat toward the "chop" end. Heat the olive oil and butter in a large ovenproof saute pan or skillet over high heat. Liberally season the steaks with salt and pepper and sear in the hot pan. Char both sides thoroughly, about 3 to 4 minutes per side, turning once. Place in the oven for 10 to 12 minutes, to desired degree of doneness; check for doneness with the press test described in the headnote of this recipe. Remove from pan, place on a warm platter, and keep warm.

Put the olive oil, diced onions, and poblanos in a saute pan or skillet and spread out evenly. Cook over medium heat until softened. Stir in the chili paste and chipotle purée and cook 1 minute to toast the spices; the mixture should be very fragrant. Liberally season with pepper. Add the orange juice and lime juice and stir up the browned bits from the bottom of the pan. Add the honey. Allow the mixture to boil for 2 minutes, until reduced by half. Take the pan away from the flame and add the tequila and orange liqueur. Reduce the heat to low and return the pan to the heat (you do not want to flame the sauce, which

## Horseradish Mashed Potatoes

Makes 6 servings

3 pounds yellow potatoes  
2 cups heavy (whipping) cream  
½ pound unsalted butter  
2 teaspoons salt  
1 teaspoon ground black pepper  
¼ cup freshly grated horseradish root  
½ cup chopped green onions

**To prepare the potatoes:** Peel the potatoes and bring them to a boil in a large pot of salted water. Reduce the heat to medium, cover, and cook 18 to 22 minutes, until tender. In a saucepan, combine the cream and butter and heat until very warm, but not boiling. Add the salt and pepper. Drain the potatoes and pass through a food mill or ricer into a large bowl. Whisk the cream mixture into the hot potatoes in two additions. Fold in the horseradish and green onions. Keep hot.

is what will happen if the alcohol fumes reach the flame). Warm the veal stock in a small pan over medium heat. Reduce the pepper mixture for 2 to 3 minutes, boiling of the alcohol, then stir in the warmed veal stock. Increase the heat to medium-high and cook until the liquid is reduced by half in volume. Add the zest and cream and simmer 2 more minutes on medium-low heat; do not boil the sauce again. Swirl in the butter.

**To make the squash saute:** Heat the olive oil in a saute pan or skillet and toast the cumin seeds for 30 seconds, until fragrant. Season with pepper. Add the squash and saute for 1 minute before adding the tomatoes and corn. Cook for another 2 to 3 minutes, until tender. Season with salt and pepper. Swirl in the butter.

**To serve:** Carve the rib eye steaks into slices. Spoon horseradish mashed potatoes on one end of each serving platter; spoon squash saute on the other end. Spread margarita sauce in the center of the platters. Fan steak slices over the sauce. Garnish with sprigs of rosemary.

# Rum Banana and Maple Ice Cream Sandwich



This interpretation of the ice cream sandwich is made with crisp butter cookies, maple ice cream, and bananas cooked in butter with cinnamon, brown sugar, and rum, a combination reminiscent of many holiday nogs and toddies.

Serves 6 to 8

## Maple Ice Cream

- 4 cups milk
- 1 vanilla bean, split lengthwise
- 12 egg yolks
- 1 cup sugar
- 1 cup maple syrup
- 1 cup (4 ounces) black or English walnuts, chopped

## Cookies

- 1½ cups (3 sticks) unsalted butter
- ½ cup honey
- ¼ cup water
- 2¼ cups sugar
- 1 teaspoon cinnamon
- Pinch of salt
- ¾ cup unbleached all-purpose flour

## Rum Bananas

- 4 to 6 bananas
- 3 tablespoons unsalted butter
- ½ teaspoon ground cinnamon
- ½ cup packed brown sugar
- ¼ cup dark rum
- 1 cup (4 ounces) sliced almonds

## Garnish

- 1 cup chocolate sauce
- 1 cup raspberry puree
- ½ pint blackberries
- ½ pint raspberries
- 4 mint sprigs

**To make the ice cream:** Put the milk in a heavy, large pan over medium heat. Scrape the seeds from the vanilla bean into the milk, then drop in the pods. Bring to a boil, then remove from heat. In a large bowl, whisk together the egg yolks, sugar, and maple syrup. When the milk is hot, remove about ½ cup and whisk it into the egg mixture. Return this mixture to the hot milk and whisk until the mixture is thick enough to coat a spoon. Strain through a fine-meshed sieve. Cover the surface with plastic wrap and chill in the refrigerator for 1 hour. Stir in the walnuts. Freeze in an ice cream maker according to manufacturer's directions. Put in an airtight container and freeze until ready to use.

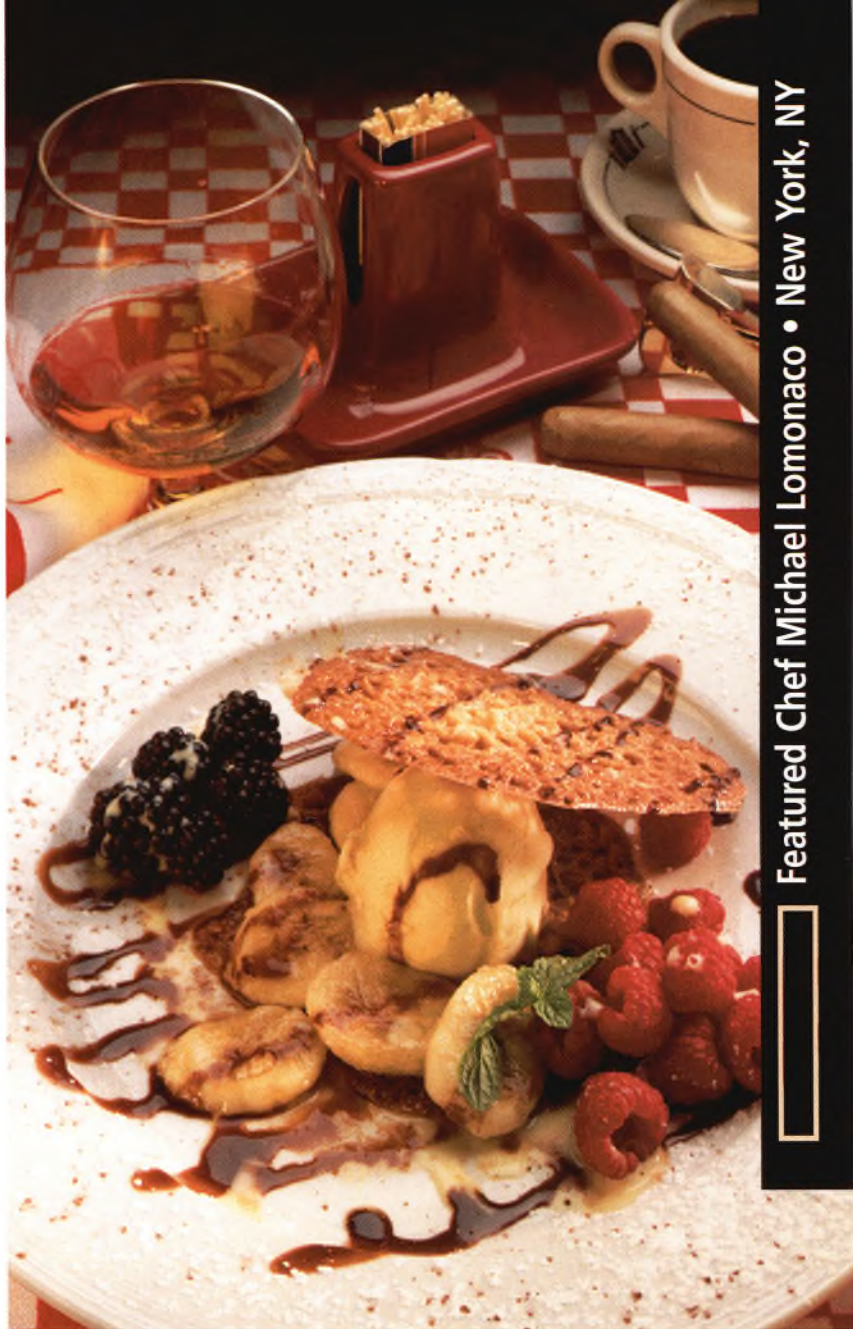
**To make the cookies:** In a medium saucepan, combine the butter, honey, water, sugar, cinnamon, and salt. Bring to a boil and simmer for 5 minutes. Whisk in the flour slowly, then reduce the heat and cook for 5 more minutes to remove the raw flour taste. Let cool for 20 minutes, or until cool enough to handle but not too stiff. If the dough becomes too stiff, warm in a bowl placed over a warm water bath until it reaches spreading consistency.

Preheat the oven to 375 F. Line 2 baking sheets with a silicone liner, or with parchment paper or aluminum foil; butter the paper or foil.

Spoon 12 to 16 dollops of batter (2 tablespoons of batter per "dollop"), 4 inches apart, on the prepared pans. Bake for 10 minutes. Remove from the oven and let cool slightly, until firm enough to handle. Use a metal spatula to remove the cookies from the sheet pans and let cool on a metal rack.

**To prepare the bananas:** Peel and cut the bananas into ¼ inch thick diagonal slices. In a large saute pan or skillet over medium heat, melt the butter and cook the bananas until they begin to soften. Add the cinnamon and brown sugar and continue to cook until the sugar melts. Remove the pan from the heat. Add the rum and warm it. Avert your face, light the rum with a match, and shake the pan until the flames subside. Add the almonds, lower the heat, and cook for 1 minute.

**To serve:** Dust the plates with confectioner's sugar and just a little cocoa powder. Place the sauces in separate squeeze bottles. Drizzle the chocolate and raspberry sauces over the plates. Place a small amount of syrup from the bananas on each dessert plate to hold the cookie and place 1 cookie on top. Add a scoop of ice cream and cover with some of the rum bananas. Place another cookie on top. Drizzle the cookie with a little of the remaining chocolate sauce. Garnish with blackberries, raspberries, and a sprig of mint.





## A Conversation With **Chef Michael Lomonaco**

by Steve Lacy

**O**f the many chefs that I have had the pleasure of sitting down with to chat, there is no doubt Michael Lomonaco was, without question, one of the most fun, yet simultaneously, humbling interviews I have conducted. He is obviously a very outgoing person but at the same time keeps things in perspective. The word, humble, seems to keep coming to mind every time I hear the name Michael Lomonaco. Michael is very confident but not arrogant, knowledgeable but not overbearing and openly thankful for his position in life. He's just a great guy and I am very thankful to him for giving us this opportunity. The time spent with him was very humbling for me as well. We conducted this interview during an early morning breakfast in New Orleans before he began shooting again that day for his popular Discovery Network's Travel Channel television series, "**Epicurious**". Most of us know that Michael was the Executive Chef and director of *Windows on the World* on top of the first World Trade Center tower. It had been a year since the terrorist attacks, so I wanted to give him the forum to talk about it if he so desired, but I completely left that up to him. In typical fashion, and now that I have a feel for the type of person he is, he asked to talk more about other things and not to draw any spotlight toward himself. He stated that the **remembrance** of those people lost is what is so critical. It's typical of him. Like I said, he's just a nice guy.

(As we've said before we started, the premise of this interview was to talk with Michael Lomonaco about what he's done recently and what's on the horizon, not about the terrible atrocity that took place a year ago. The first statement is just to establish where he is at this time. Any other mention of that horrible day was by Michael's choice.)

GC: Would it be fair to say that you've done as well as can be expected after something like this happens; you've moved on with your life the same as others have, but it is something that will always be forever present in your heart and mind?

**MICHAEL:** Yes. That's probably the best way to put it. I mean New York has rebounded unbelievably. No one's forgotten by any means, you can't and won't forget. But the devastation was felt neighborhood by neighborhood. That's really what New York is; neighborhoods. It will take a long time to totally recover, but the people who live there are really quite exceptional and everyone dealt with it in their own way.

GC: Are you married?

**MICHAEL:** Yes, to my beautiful wife Diane.

GC: Where did you go to school?

**MICHAEL:** I went to culinary school in 1983 at the New York City Technical College. The early 80's was really an exciting time in the culinary industry. Regional foods were becoming the wave and "American" regional cooking is what really drew me to cooking. I was an

actor, so it was a complete career change for me. But, it was the right thing.

GC: Is your opinion that someone interested in becoming a chef should go to school?

**MICHAEL:** I think that for most people going into the restaurant business, school is vital. Most of their competition is going to schools. So, yes I think you're almost forced to go to school if you want to progress. I not only endorse it, but I teach at New York College of Technology as an appointed visiting distinguished professor. I really enjoy it.

GC: You've just been involved in opening a new restaurant called *Noche* in New York. How has the reception been?

**MICHAEL:** We're busy. That's the best thing. People obviously have read about it and know that I, as the managing chef, and a number of people from *Windows* are involved with it, so word of mouth and those wanting to show support has been helping build a clientele. We're getting walk in traffic also, so that's always good. It's modestly priced;

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## **"I'm currently looking for a location in Manhattan. I'm hopefully going to open a new restaurant in the near future, something very personal."**

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the food is big flavors and a lively environment. It's Latin food and a Latin atmosphere. It's a lot of fun. It opened in June (2002) and is located right in the Times Square area. We will have music and live dancing available soon. But for lunch and dinner, 7 days a week, we thought the idea of mixing Latin food and Latin cooking in the middle of the Times Square area would be a great idea. The theatre district is there and a number of new businesses have moved there, so the street traffic has increased immensely. *Noche* was 2 years in the planning stage. The hiring and training of personnel, the fixtures, the uniforms, menu's, recipes; it's all been well thought out. It's a very nice restaurant. We're currently doing about 450 dinners on a Saturday night and 350 on weeknights. By the time your readers will read this in the fall, we should be up to 600 on a good Saturday evening.

GC: You know, I personally watched you every day on the *Great Chefs*, "Sizzlin Summer Chefs" series last summer. You taught me how to make whipped cream.

**MICHAEL:** (Laughs) No kidding? You mean you went and bought a can? (Laughs again). No, I know what you mean. This stuff isn't magic. It's all technique and knowing the methodology of doing something as simple as that. I'm really glad it helped. That's fun to know. I hoped it helped someone else as well.

GC: I know you're here filming some segments for your show, *Epicurious*. I was told that it is now going to be programmed on Discovery Network's Travel Channel.

**MICHAEL:** Yes, that's right. We're very excited about that. Discovery is really boosting the Travel Channel and we are happy to be a part of that. They are taking us, along with *Great Chefs* and a couple of other shows to really try and increase the viewer ship on Travel Channel. I think it's going to be a very good thing for the show.

GC: How long does it take to put one of your shows together?

**MICHAEL:** I really don't know how long it takes with their work behind the scenes to finalize, but for example, the field piece we are shooting today will be 12 hours of shooting and we'll probably get 5 minutes of finished tape from it. Then the rest of that 30-minute show will be completed in the studio. So it's a lot. Most people have no idea how extensive it is. It's a lot of work.

GC: What do you do for hobbies?

**MICHAEL:** Well, we have had the good fortune to travel quite a lot, and that's something that I love to do. While traveling we have the opportunity to try different twists on American regional cooking. American regional cooking is really what I love. Whether it is Northwest, Southern or wherever, we try to experience their local products, local farming, and experience new flavors and new ways to prepare food. So, we try to encompass that into our cooking when we can. I also love fishing. Doesn't matter what kind. Whether it's striped bass off Montauk, Long Island or whitefish in Lake Superior or pike in the Midwest. It's just something I love to do when I can. I don't get to do it as much as I would like, but I cherish it when I get the opportunity. I also love music and I'm a big time Blues guitar lover. I have been playing guitar since I was 14 and now I'm trying to teach myself Blues guitar. Music is definitely one of my passions. I also enjoy visiting the country. We have a house up in the country in the Upstate. I'm a city boy who loves the country. I really love the countryside of America and traveling the United States. My father was born in Italy and my mother was born in New York and I'm an Italian American. I grew up eating Italian American food in an Italian neighborhood in Brooklyn and I'll always live in New York. But, I love

this country and I love visiting the various sectors of this country and seeing it and experiencing it in person. People have always been kind to me and I just love it.

GC: Are you looking to open any new restaurants or new projects in the near future?

**MICHAEL:** I'm currently looking for a location in Manhattan. I'm hopefully going to open a new restaurant in the near future, something very personal. A restaurant is created over time and is given time to morph. I want my restaurant to serve as a place for great pleasure, not just going to eat. A place to spend time with friends and family. That's when it becomes pleasure and not entertainment. I have always been very fortunate, very blessed and people have been incredibly supportive since September, but they always have been supportive of me. People reached out from all over the country to try and help. That's the way the *Windows of Hope* charity got started. It has been very successful. Not only in their fund raising capacity but also in the help it has given to the families that it supports. There were 102 food service workers lost on that day, 79 were at *Windows*. The good wishes are obvious and the thoughts and prayers have always been there and will continue to be there, but people also want us to try and get on with our lives, even though it can be tough.

GC: Is there a thought you would like to close with?

**MICHAEL:** First, I wish you all the best with the publication. It's a great product and I love it. I wish you the best with it. As far as myself, I want to stay focused on cooking, food and wine. One of the questions that kept coming up after September was, "what I was

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## **"I also love music and I'm a big time Blues guitar lover. I have been playing guitar since I was 14 and now I'm trying to teach myself Blues guitar."**

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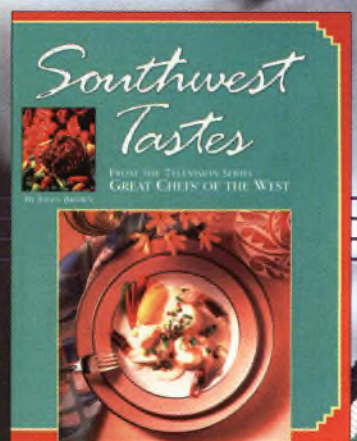
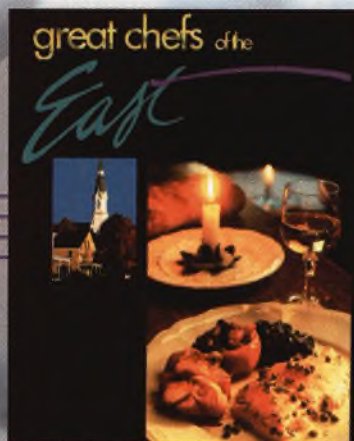
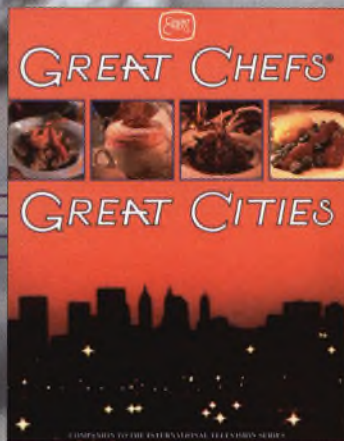
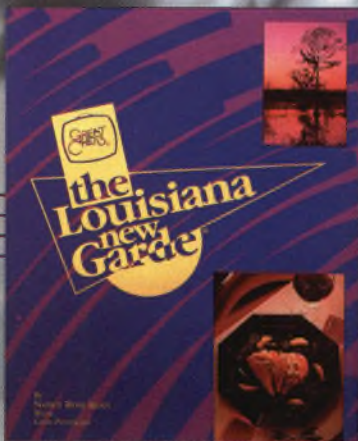
going to do now"? People were questioning what they were doing with their life. I am one of the lucky ones in that I'm doing exactly what I want to do. I'm cooking, I love the restaurant business and I love the broadcast business and I get to do both those things. So, that is personal but that is also the way to honor the memory of my friends and my co-workers; to keep working together and doing what we are doing. *Noche* for me was a personal mission. It became more important to me to finish *Noche* than anything. To get it done for all my friends that were lost that had been involved with *Noche* before September 11th was so important to me. After the attack occurred I didn't take any time off at all. By September the 14th we were already establishing *Windows of Hope* to try and help those families that were directly affected by their loss. I personally planned the memorial for the *Windows on the World* workers, held at St. John the Divine Cathedral, and more than 2,000 people attended to pay their respects. I'll tell you something, planning that memorial was probably the single most important thing I had ever done in my life. The facets of it such as; the speaker, the music, the church procedures, the programs printed and making sure they were correct. It's without question the single most important thing I have ever done. How do you do something like that? No one knows how, you just don't know how. It had to be perfect. We got the word out 4 days before the memorial and my greatest fear was that nobody would come, because of not enough notice or something else we didn't do. But word got around and the cathedral was overflowing, as it should have been. Now, as I've said before, I love the food and wine business and my heart is filled with joy at being alive and having the great luck to have made it this far. What I commit myself to now is being re-committed to the restaurant business and to be there for the comfort of other people. I would also like to help create an environment that lets others escape from their lives for just a while and makes them feel good about themselves. That's what I think a restaurant should do. **GC**

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# Italian cooking



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# Francesco Ricchi

*Cesco Trattoria; Etrusco*  
Washington D.C.

In a very small Italian town called Cercina, just beyond the hills north of Florence, lived a family that for generations served cucina rustica to hungry travelers and townspeople alike. The family's son, raised in a kitchen that was "full of aroma" and "something magic," took his grandmother as a role model and became a great chef in a big city across the ocean.

This is the true story of Francesco Ricchi, who opened *Ristorante I Ricchi* in Washington D.C. In 1989 George Bush added to the restaurant's fame when he visited it immediately following his presidential inauguration in January 1989. Continuing the tradition of serving the finest quality food at affordable prices, Chef Ricchi opened *Cesco Trattoria* in Bethesda, Maryland. In 2002 he opened a second restaurant, *Etrusco*, in Washington D.C., continuing his tradition of warm neighborhood ambience, excellent Italian food and come again prices. Since coming to the United States, Ricchi believes his style of cooking has become "more complex," but his goal remains "to prepare and serve traditional Tuscan cuisine and defend (its) authenticity."

Ricchi achieves this goal. The Washington Post restaurant critic Phyllis Richman says, "Nowhere else in this country have I had such authentic Tuscan food. In fact, only in a handful of Florence's restaurants is such traditional available. "Traditional dishes such as Arista e Coniglio Arrosto al Forno (Oven-Roasted Pork and Rabbit), Ribollita, Pappa al Pomodoro, Fettunta con Fagioli, Penne Strasciate, Tortelloni di Ricotta and others have found their way into American hearts."

Honors have followed effort. In 1989, *I Ricchi* was Esquire Magazine's Best New Restaurant in the United States. Washingtonian Magazine named it Best Italian Restaurant three years in a row. The restaurant also received the Distinguished Restaurants of North America Award and was selected by Food and Wine Magazine as one of the 25 Best Restaurants in North America. Now, *Cesco Trattoria* has been listed among the 50 Best Restaurants, and has received the 2001 Zagat Guide Restaurant of Distinction Award. Francesco Ricchi was also voted, 1998 Chef of the Year by the Restaurant Association of Metropolitan Washington.

The boy from the small town shares his success in the big city. Ricchi donates his time to "Share Our Strength", "Food for Friends" and the "Neediest Kids", among other charities. Both Ricchi's story and his career are filled with goodness.

GREAT CHEFS



# Tortelloni

filled with Ricotta and Greens

A slight scent of nutmeg transforms the filling in these plump tortelloni. Begin your filling with a little less nutmeg than you think you need; add a little more when adjusting the seasoning at the end if you wish.

Serves 10 to 12

## Filling

**3½ ounces** (1 stick minus 1 tablespoon) unsalted butter

Salt, pepper, and ground nutmeg to taste

**¾ cup** cooked, drained spinach, chopped fine

**¾ cup** cooked, drained Swiss chard, chopped fine

**2 cups** ricotta cheese

**3½ ounces** Parmesan cheese, grated

## Pasta

**5¼ cups** bread flour

**6** eggs

**1** tablespoon olive oil

Salt to taste

**½ cup** unsalted butter, melted

**2** sprigs sage, chopped fine


**To make the filling:** Melt the butter in a large saute pan over medium heat and add the salt, pepper and a few grindings of nutmeg. Add the chopped greens to the pan and toss to mix; cook until most of the moisture has evaporated and the greens begin to hold their shape, 3 to 4 minutes. Remove from the heat and let cool 5 minutes; combine the cheeses with the greens. Adjust seasoning to taste. Set aside.

**To make the pasta:** On a clean flat surface, make a mound of the flour and create a hollow in the center. Break the eggs into the hollow and add the salt and olive oil. Begin gently beating the eggs with a fork, bringing flour from the sides of the hollow into the eggs. When the eggs are incorporated enough to hold the flour, mix with your hands until the flour is incorporated and the dough comes together. Knead the dough thoroughly, working it for about 10 minutes, until it is elastic and smooth. Gather it into a ball and wrap in plastic wrap; let rest for 30 minutes in the refrigerator.

**To assemble the pasta:** Lightly cover a baking sheet with semolina. Divide the ball of dough into four pieces (or more, depending on the size of your pasta machine). Roll each ball of dough as thin as possible through a pasta machine. Cut the resulting sheets into 3-inch squares. Put a teaspoon of filling in the center of each square, or, put the filling in a pastry bag fitted with a large plain tip and pipe filling onto the squares. Fold the dough over the filling to form a triangle; seal the edges. Pick up a single triangle and fold the side points around the "belly" of the pasta, pressing gently to hold; set the piece back on the prepared baking sheet. Repeat with all the tortelloni.

Bring a large pot of water to a rolling boil. Drop the tortelloni, a few at a time, into the boiling water. When they rise to the surface, they are ready. Lift them out with a slotted spoon or skimmer and drain on paper towels.

**To serve:** Serve the tortelloni in individual bowls, drizzled with melted butter and sprinkled with finely chopped sage.



Francesco Ricchi  
Etrusco  
Washington D.C.

# Michael Romano

*Union Square Café*  
New York, NY

Many chefs believe that a foundation in classical French technique, instead of being an impediment, liberates creativity and stimulates improvisation. The career of Michael Romano validates this maxim. Although Romano was born in the then thriving Italian section of New York City and grew up on Neapolitan dishes, he excelled in classical French training at New York City Technical College.

Following graduation in 1975, he trained for several years under Michel Guerard at *Regine's* in both Paris and New York, and at *Eugenie-les-Bains*, Guerard's legendary Michelin Three Star restaurant, where Romano received his training in modern sauce making. After additional apprenticeships in France and Switzerland, Romano returned to the United States in 1984 to become the first American chef in the 27-year history of New York's La Caravelle.

In the fall of 1988, owner Danny Meyer lured Romano to *Union Square Café* as executive chef. Meyer's instinct for adaptable talent paid off. Romano has easily traded a regimen of cooking refined French food for the high volume preparation of international food, primarily Italian with American and French accents. Each evening of the week has its own special. Meals are regularly topped off by rich desserts like Romano's Marble-Fudge Brownies.

*Union Square Café* is near New York's Greenmarket, and Romano takes advantage of such proximity to select fresh produce, as well as meat and fish for his daily specials. *Union Square Café* has received the coveted three star rating by the *New York Times*, and in 1991 *Food and Wine Magazine* named Romano one of America's top 10 chefs.



# Risotto d'Oro

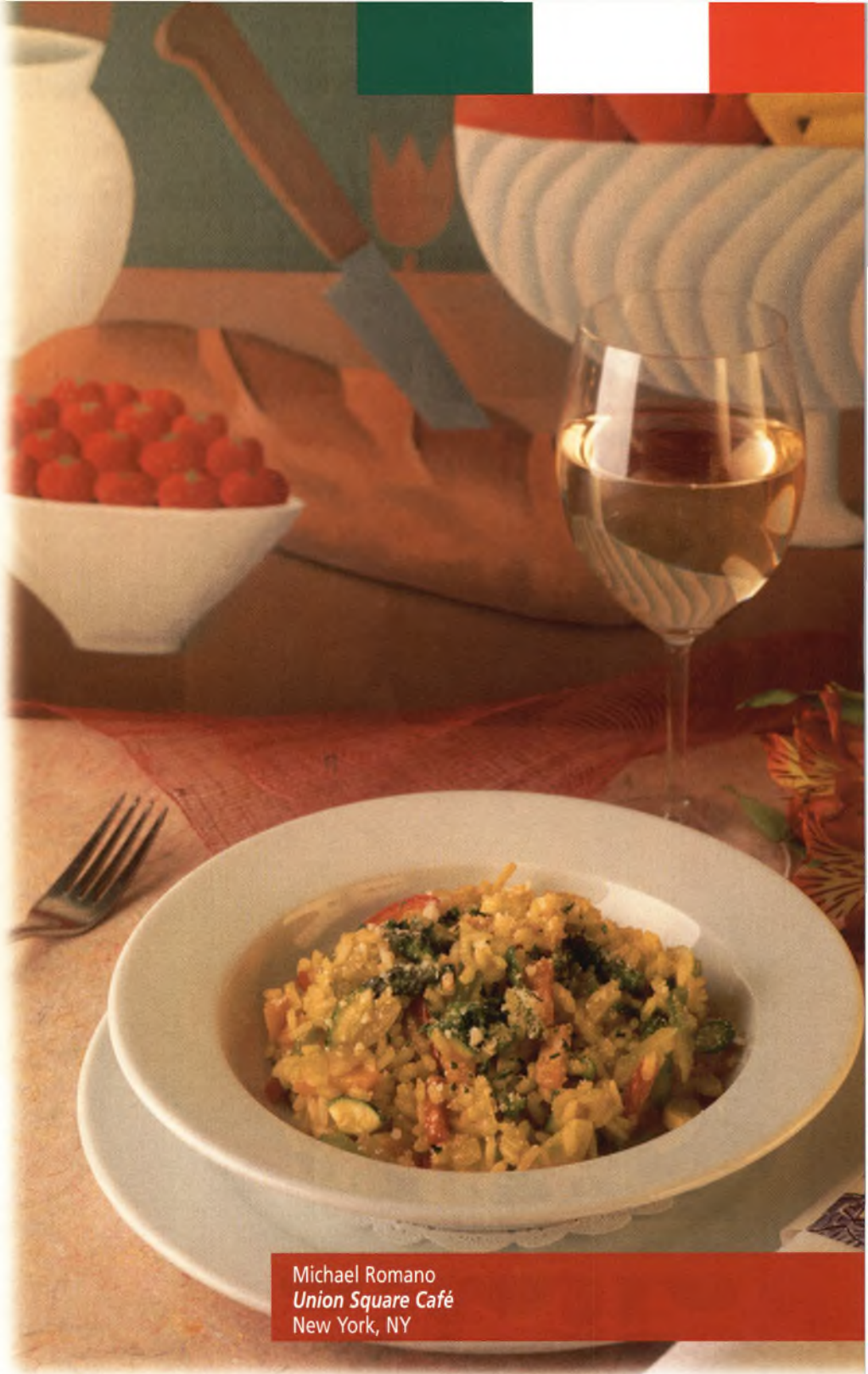
This golden rice is a vegetarian wonder, full of flavor and healthful goodness. Chef Romano prefers freshly extracted juices for the risotto, but notes that the juices are also available at specialty stores. Keep the rice cooking at a gentle simmer; the constant stirring ensures the rice will release its starch into the cooking liquid, resulting in the characteristic risotto texture.

Serves 6

- 3 cups carrot juice
- 3 cups celery juice
- ½ cup olive oil
- 1¼ cups Arborio rice
- 1 small clove garlic, chopped
- ½ cup dry white wine
- 1 carrot, peeled, split lengthwise, sliced, and blanched
- ¼ cup fresh shelled peas
- ¼ zucchini, split lengthwise and thinly sliced
- 2 scallions, sliced
- 6 - 8 green beans, blanched and cut into 1-inch lengths
- ½ red or yellow bell pepper, seeded and thinly sliced
- 4 stalks green asparagus, peeled and cut into ½ inch lengths
- ½ cup unsalted butter
- ¼ cup Parmigiano cheese, grated
- Kosher salt and freshly ground black pepper to taste
- 1 tablespoon chopped parsley

Combine the carrot and celery juices in a small saucepan and bring to a simmer. Gently heat the olive oil in a large saucepan. Add the rice and garlic and toss together until well coated. Add the wine and bring to a boil, stirring constantly with a wooden spoon until the liquid is entirely absorbed. Ladle the heated juices, ¼ cup at a time, over the rice, stirring after each addition until the juice is entirely absorbed. When three-fourths of the juice has been used, stir in the vegetables. Finish by stirring in the remaining juice. At this point, about 25 minutes, the risotto should be somewhat al dente and creamy. Swirl in the butter and ¼ cup of the Parmigiano. Season to taste with salt and pepper.

**To serve:** Spoon the risotto into heated bowls and sprinkle with the remaining Parmigiano and the parsley.



Michael Romano  
*Union Square Café*  
New York, NY

# Michele Sorrentino

*Antica Trattoria Botteganova*  
Siena, Italy

Distill the secret of Michele Sorrentino's culinary fame and it all comes down to passion. His passion for good food and flavors brought him to cooking, and his intensity is evident in his interest in finding, creating, and serving the best Italy has to offer.

The site of *Antica Trattoria Botteganova* has a long history as a spot to eat. Located just outside the city walls of Siena, on the road to Chianti, the property originally was a spot for quick snacks. It attracted tourists who came to the Chianti area. As business grew, a bar was added, then the food service was expanded. When Sorrentino and his partner Guido Belletti took it over in 1993, they decided to let the restaurant evolve, rather than make quick changes which might not have gone over well with the restaurant's well-established patrons.

Originally the kitchen was too small for a lot of experimentation, but the partners changed that. Sorrentino wanted space to experiment, drawing upon the culinary legacy of the region. He respectfully approaches this legacy, pulling it apart gently to find the essence, then finding a way to reinterpret that essential center and intensify it.

Sorrentino trained at Scuola Alberghiera di Vibo Valentia and had worked at *Hotel Relais Chateaux San Felice*, where he met Belletti. His search for the best in Italian cuisine has led him in several directions. One of his quests is finding old cookbooks, a legacy of the area's grandmothers. Another is obtaining the best, purest local ingredients and basics, such as olive oil, butter, breads, and the like. The search is time-consuming, but Sorrentino takes joy in the process as well as the results. His cuisine is defined by its clean flavors and balanced combinations of taste and texture. Plus enticing presentation. He tests new dishes at home before serving them at the restaurant. Selecting the best ingredients available each season, he finds ways to prepare them according to Italian tradition. Tradition, with a web site; [anticatrattoriabotteganova.it/](http://anticatrattoriabotteganova.it/)

One of the essentials of fine dining is a wonderful wine cellar, something Sorrentino and Belletti have worked together to achieve. They have over 350 labels, primarily drawn from Tuscany and other parts of Italy. The gradual changes and additions to the restaurant have had the enthusiastic support of the "regulars," and drawn many more patrons to try the restaurant's now-celebrated dishes.

Sorrentino and Belletti have now received the reward for all their hard work: the Michelin guide awarded *Antica Trattoria Botteganova* a star. "It is a wonderful result after years of work and research, always working for the best result," smiles Sorrentino. As he divides his attention between *Antica Trattoria Botteganova* and a new restaurant he will open, this lovely spot in Siena, on the road to Chianti, continues its own legacy of drawing travelers, only these days they are coming from all over the world.



# Scampi Ravioli

with Rosemary and Chickpea Cream

Tender plump ravioli filled with scampi float in a pool of chickpea sauce. The pale colored dish is accented with bright red tomato cubes. Extra virgin olive oil is used as a condiment as well as an ingredient; the final presentation is dressed with a light drizzle of oil. Use the finest quality extra virgin olive oil you can find.

Serves 4

## Chickpea Sauce

2 tablespoons extra virgin olive oil  
1 garlic clove, crushed  
2 rosemary sprigs  
1½ cups chick peas, cooked, cooking water reserved  
Salt and freshly ground pepper  
Water to adjust consistency

## Ravioli

16 large scampi, shelled and cleaned  
4 strips pasta dough, approximately 5 inches by 18 inches  
1 sprig rosemary, stemmed and chopped fine  
Salt and freshly ground pepper to taste  
1 egg yolk, lightly beaten with 1 tablespoon cool water  
1 tomato, peeled, seeded and cut in large dice



**To make the chickpea sauce:** Heat 1 tablespoon of the olive oil in a medium sauce pan or skillet over medium-high heat. Sauté the garlic and rosemary until the garlic is translucent, about 1 minute. Remove the garlic and rosemary from the pan. Add the chickpeas and about 3 tablespoons of their cooking water. Season with salt and pepper. Sauté until heated through, then mix with a hand blender, leaving a little texture. Add the remaining tablespoon of olive oil and more cooking water if necessary to bring the mixture to the consistency of heavy cream. Set aside over low heat.

**To prepare the ravioli:** Bring a saucepan of lightly salted water to a boil. Add

the scampi, stir to get all the scampi underwater, then let return to a boil. Lift out the scampi with a slotted spoon or wire skimmer and drain on paper towels; gently blot to remove all water.

Lay the pasta sheets on a very lightly floured work surface. Evenly space the scampi on the sheets, then season with salt and pepper and sprinkle with chopped rosemary. Brush with egg wash and fold over. Press gently together along the edges and between the scampi. Cut the ravioli out with a round fluted cutter to seal, creating crescent shaped ravioli. Press the edges together again.

Bring a large pot of lightly salted water to a boil over high heat. Reduce the heat to medium. Put the ravioli in the water and cook for 4 minutes, until al dente. Remove with a wire skimmer or slotted spoon and drain on towels.

**To serve:** Pool chick pea sauce on each warmed serving plate. Position four ravioli in a spoke pattern in the center of each plate. Drizzle the sauce and ravioli with extra virgin olive oil. Space 6 tomato cubes around each plate.

# Sea Bass

with Red Onion Mousse and Balsamic Vinegar

Surrounded by baby vegetables, a bass fillet is coated with red onion mousse. Chef Sorrentino makes the point that he does not use aged balsamic vinegar in the onion preparation; using a fine aged vinegar in this way "would be too bad," he says. Any good balsamic vinegar may be used for this step. Note his easy method for rewarming the blanched vegetables!

Serves 4

## Red Onion Mousse

2 large red onions, chopped  
¾ cup balsamic vinegar  
3 tablespoons extra virgin olive oil

Four 6 to 8 ounce sea bass fillets  
Salt and freshly ground pepper  
2 tablespoons extra virgin olive oil

## Vegetables

8 pencil thin asparagus, blanched  
12 baby haricots verts or Blue Lake® green beans, blanched  
4 baby fennel, halved lengthwise and blanched  
12 snap peas, blanched  
8 baby potatoes, peeled and blanched  
8 baby carrots, halved lengthwise and blanched  
4 baby zucchini, halved lengthwise and blanched  
3 tablespoons unsalted butter

2 tablespoons extra virgin olive oil  
1 tomato, peeled, seeded and cut in large dice  
4 sprigs flat parsley

Michele Sorrentino  
*Antica Trattoria Botteganova*  
Siena, Italy



**To prepare the onions:** Combine the red onions and balsamic vinegar in a saucepan. Cook over medium heat for 30 minutes, until softened but not browned. Put in a processor and purée. With the machine running, slowly add the olive oil. Put the mixture in a pastry bag fitted with a large plain tip.

**To prepare the bass:** Preheat the oven to 375 F. Season the fillets on both sides with salt and pepper. Heat the olive oil in a large oven proof sauté pan or skillet over high heat. Sear the bass on both sides, starting with the flesh side down, about 1 minute per side. Take the pan off the

heat. Turn the bass flesh side up. Pipe red onion mousse over the flesh side of each fillet. Bake 15 minutes, until the fish is cooked through. Set aside; keep warm.

**To finish the vegetables:** Bring a pot of lightly salted water to a boil. Put the vegetables, a few at a time, in a strainer with a handle and lower into the boiling water for 30 to 45 seconds to warm, then drain.

**To serve:** Arrange baby vegetables around each plate. Place a bass fillet in the center of each plate. Garnish with a drizzle of olive oil and sprig of parsley. Place tomato cubes in the vegetables on each plate.

# Lidia Bastianich

as taped at *Felidia*  
New York, NY

“Lidia Bastianich,” wrote Jay Jacobs in *Gourmet* magazine, “is wedded nunlike to her calling. As she talks of food and its preparation, it soon becomes obvious that for her the service of a meal is an act of love.”

Perhaps that is because the meals that Bastianich prepares are reminiscent of those cooked by her grandmother, who was her first cooking teacher. Or because Bastianich’s food pays tribute to her first home in Istria, a peninsula in the Adriatic Sea. Once part of Italy, today Istria is part of Croatia. Recipes inspired by her grandmother and Istria are included in Bastianich’s *La Cucina di Lidia*, an autobiographical cookbook.

*Felidia*, which Bastianich owns with her husband Felice (hence the name, *Felidia*), is part of an enclave of excellent Italian restaurants in New York City. The appetizer offerings include Wild Mushroom Soup, Blood Orange Salad, Grilled Portobello with Truffles and Mussels Triestina, among others. The main courses are divided into Pasta and Rice, and Fish and Meat, with earthy dishes like Risotto with Wild Mushrooms, Orecchiette with Broccoli Rabe, and Calf’s Liver with Balsamic Vinegar. *Felidia* has received honors for its food and its wine, including the Award for Excellence from the *Wine Spectator*.

Bastianich is more than a creator of wonderful meals. She is an educator, an editor, and an ambassador of Italian-Istrian cuisine. She has taught food anthropology as well as numerous cooking classes. Along with writing her own cookbook and contributing to others, Bastianich has edited “*A Celebration of Life*,” an annual insert on Italian food, wines and lifestyle for the *New York Times Magazine*, and was featured in *Time-Life’s 60 Minute Cookbook*.

Bastianich’s leadership and achievements have been honored by many. In 1990 she was the chair of *Bon Appetit* Taste of the Nation, a national benefit for Share Our Strength at Lincoln Center. She has been named Woman of the Year by NYU’s Center for Food and Hotel Management. She is one of the founding board members of the International Association of Women Chefs and Restaurateurs, and a member of the prestigious Who’s Who of Cooking in America.





# Gamberoni alla Griglia

Shrimp baked and grilled with bread crumbs are paired with a delightfully different sauce and "smothers spinach" with an unexpected touch of Worcestershire.

Serves 6

## Shrimp

- 2 pounds jumbo shrimp in the shell
- 2 tablespoons olive oil
- Salt and freshly ground black pepper to taste
- ½ cup dried fine bread crumbs, preferably homemade
- 1 tablespoon minced fresh thyme

## Sauce

- 2 tablespoons olive oil
- ¼ cup chopped onion
- 4 garlic cloves, minced
- 4 shallots, minced
- ½ cup dry white wine
- 2 tablespoons unsalted butter
- 1½ tablespoons Worcestershire sauce
- 1 tablespoon tarragon vinegar
- 1 tablespoon fresh lemon juice
- 2 thyme sprigs
- 1 tablespoon minced fresh Italian (flat-leaf) parsley

## Smothered Spinach

- 1 pound spinach, washed and stemmed
- 3 tablespoons olive oil
- 6 garlic cloves, split
- 1½ tablespoons Worcestershire sauce
- ½ teaspoon salt
- Freshly ground black pepper to taste

**To prepare the shrimp:** Preheat the oven to 475 F. Peel the shrimp, leaving the last shell segment and the tail attached.

Using a sharp paring knife, carefully slit each shrimp down the back and one third of the way to the tail. Remove the vein. Rinse the shrimp under cool water, drain well, and pat dry.

In a shallow baking dish, toss the shrimp with the oil, salt and pepper. Place the bread crumbs and thyme in another shallow dish and toss the shrimp with the crumbs. Shaking off any excess crumbs, place each shrimp, split side down and tail curled up and over the shrimp, in the baking dish. Wrap each tail section with a bit of foil and bake for 5 minutes. Place the dish under a broiler and broil for 1 minute; remove the foil and keep the shrimp warm.

**To make the sauce:** In a medium non aluminum saute pan or skillet over medium-high heat, heat the oil and saute the onion, garlic and shallots until they are translucent, 2 minutes. Add the wine, butter, worcestershire sauce, vinegar, lemon juice and thyme. Lower the heat and simmer for 3 minutes. Strain the sauce through a fine-meshed sieve and stir in the parsley. Set aside and keep warm.

**To make the spinach:** Wash the spinach twice in cool water and drain. In a large saute pan or skillet over medium heat, heat the oil and saute the garlic until golden but not browned, about 2 minutes. Add the spinach, Worcestershire sauce, salt and pepper. Cover and cook over medium-low heat until the spinach is wilted, about 3 minutes, stirring occasionally. Remove from the heat and discard the garlic.

**To serve:** Spoon some of the spinach to one side on each serving plate. Spoon sauce over the rest of the plate. Arrange 4 or 5 shrimp, tails up, on the sauce on each plate.



Lidia Bastianich  
*Felidia*  
New York, NY

# Andrea Apuzzo

*Andrea's Restaurant*  
Metairie, LA

"Putting food on the table is sharing love," declares Chef Andrea Apuzzo. Indeed, his warmth makes walking into his restaurant feel like coming home. It's hard to realize that this friendly, enthusiastic man was once a 7-year-old child who determined he would learn languages, move to North America and become a chef.

A great chef, Andrea Apuzzo was among the first chefs featured on *Great Chefs*. Andrea graduated from hotel school when he was only 16, and took positions in hotels in Switzerland, Germany, Bermuda and Acapulco before moving to Atlanta at the *Omni Atlanta Hotel* in 1975. His next move was to New Orleans as the Executive Chef of the *Royal Orleans Hotel*, where the strong Italian community made him feel at home.

In 1985 Andrea opened his restaurant in suburban Metairie. Awards have followed, including the Reader's Choice from *Louisiana Life Magazine*, "Best Italian Restaurant" awards from *New Orleans Magazine*, and national DiRoNA awards. The foyer is papered with awards, accolades, photos of Chef Andrea with visiting celebrities and very personal certificates acknowledging his contributions to the Children's Hospital in New Orleans. His cookbooks -- *La Cucina di Andrea's* and a companion "light" version -- are on view in a glass case. The foyer gives testimony to a man who has truly found his place in this world.

Andrea is insistent upon making only the best. Only fresh ingredients, only his own homemade pastas, breads and pastries. He fillets his own fish and debones his own meats. The best Italian cheeses flavor and accent dishes. The wines are Italian and superb. He remains true to his native Italian cuisine, "mother cuisine of the world" and while he says America is the greatest country in the world, he gives all culinary credits to Italy.

With his wife Cathie, and his staff trained in European manners, Chef Andrea treats his guests to authentic Italian food and atmosphere. He keeps a hands-on approach in the kitchen, but still finds time to stop at tables, where he can chat with guests in any of six languages. "La mia casa e la tua casa, my house is your house!" he beams, welcoming with open arms and a buss on both cheeks. And then he proves that he really means it.





# Cappone Farcito al Forno

(Stuffed Roast Capon)

Andrea Apuzzo's Stuffed Capon is authentically Italian, just like Andrea (that's pronounced An-DRAY-ah) himself. He serves it with his tortellini; recipes for the tortellini, and tortellini stuffing found on page 33. This dish can turn any day into a holiday.

Serves 8

1 capon, approximately 5 pounds

## Stuffing

½ pound chicken livers

½ pound pork loin, cubed

10 ounces bulk Italian sausage

2 ounces Pancetta (Italian bacon), roughly chopped (substitute: bacon)

½ pound boneless chicken breast, skinned and roughly chopped

1 bunch Italian parsley, roughly chopped

1 cup grated Parmesan cheese

1 medium onion, roughly chopped

1 clove garlic

3 slices white bread, crusts removed

1 teaspoon chopped marjoram

Pinch of fresh rosemary

1 egg

2 ounces Vecchia Romagna (Italian brandy)

1 ounce Marsala wine

3 ounces dry vermouth

2 ounces olive oil

## Sauce

1 carrot

1 garlic clove

1 small onion

2 celery stalks, strings removed

1 fresh sage leaf

1 rosemary sprig, stemmed

2 bay leaves

2 ounces vegetable oil

Capon bones (reserved from above)

1 tablespoon tomato paste

2 ounces dry white wine

1 tablespoon flour

2 cups chicken stock

1 quart water

Salt and freshly ground black pepper to taste

**To debone the capon:** Boning the capon is tricky and must be done while leaving the bird whole for stuffing. Begin by chopping off the wing tips, leaving only the drumettes. Next, working inside the tail cavity of the capon, run a knife between the backbone and the flesh, peeling the meat back as you cut. Follow close to the bone and be careful not to pierce the skin. Small tears can be patched with pork fat during roasting. Turn the capon over and bone the breast in the same manner, scraping and slicing the meat away from the bone. Working inside the neck cavity, bone the wishbone-wing structure. Pull out the carcass, then bone the thighs. Leave in the drumstick bones. Set the bones, giblets and neck aside for the sauce.

**To make the stuffing:** Combine the chicken liver, pork loin, sausage, pancetta, chicken breast, parsley, parmesan, onion, garlic, bread, marjoram and rosemary. Run the mixture through a food grinder with a coarse blade, then add the egg, brandy, Marsala and vermouth. Season with salt and pepper.



Andrea Apuzzo  
Andrea's  
Metairie, LA

**To roast the capon:** Preheat the oven to 400 F. Fill the cavity of the capon with the stuffing and sew the opening closed. Truss the wings together. To hold the shape of the bird during roasting, secure crosswise with string three times. Heat 2 ounces of olive oil in the roasting pan. Set the stuffed capon in the pan, breast side up and cover the wing tips with foil. Roast at 400 F for 30 minutes, then lower the temperature to 325 F and roast for 2 hours, or to an internal temperature of 180 F. Baste with pan drippings every 15 minutes.

**To make the sauce:** Cut the carrot, garlic, onion and celery into fine dice. Mince the sage, rosemary leaves and bay leaves. Combine to form a mirepoix. Chop the bones and carcass. Brown in the vegetable oil in a pot on top of the stove. Add the mirepoix and cook until lightly browned. Stir in the tomato paste and white wine. Bring to a boil and reduce by one-fourth in volume. Sprinkle in the flour. Stir in the chicken stock and 1 quart of water. Season with salt and pepper. Bring the mixture to a boil, reduce the heat to medium-low, cover and simmer 1 hour and 15 minutes. Strain and reduce by half.

**To serve:** Remove the roast capon from the oven and let rest for 5 minutes before slicing. Stir the pan drippings into the sauce. Serve slices of capon on a pool of sauce accompanied by tortellini. Garnish with fresh sage and rosemary.

# Francesco Antonucci

*Remi*  
New York, NY

Luigi Veronelli, Italy's premier food writer, rated New York's *Remi* the best Italian restaurant in the United States. Much of the credit goes to *Remi's* Venetian born co-owner and chef Francesco Antonucci, whose Northern Italian cuisine and experimental savvy have kept customers and critics raving since its opening in 1987. One critic described Antonucci's style as more akin to alchemy than cooking, noting his talent for transforming simple ingredients into innovative dishes.

*Remi* has attracted young celebrities and seasoned food veterans alike to experience its Venetian food and the stunning interior design of co-owner Adam Tihany, which Antonucci describes as "our vision of traveling the Grand Canal in Venice." The restaurant's Gothic décor, with its 25-foot-high ceilings, medieval arches and room length mural of Venice, embody Antonucci's vision of fine dining. "People eat in restaurants not just because they are hungry, but also because they are looking for something special: fun, excitement, service, energy, original cuisine or just an escape," he says.

The signature dishes that emerge from Antonucci's kitchen, from Ravioli Marco Polo (tuna ravioli topped with ginger) to Saffron Pappardelle with Osso Bucco Sauce, to Zabaglione Sarah Venezia, reflect his culinary credo: "Venetian cuisine uses only the best, most simple ingredients, yet develops into a wonderful, surprising complexity of flavors."

Antonucci trained in Milan, but says he has "always kept working in the Venetian style." In his stated quest to "discover new influences and to create new combinations," Antonucci spends his spare time training young chefs at *Remi* restaurants around the world. "I have the opportunity to learn and appreciate new flavors and tastes so that I may continue my development and keep on the cutting edge."

GREAT  
CHEFS



# Risotto

## with Shrimp and Radicchio

Creamy risotto is flavored with vegetable stock and studded with pieces of shrimp. While often a side dish, risotto may be served on its own as an appetizer course. Try serving it in elegant stemmed glasses.

Serves 4

### Shrimp and Stock

1½ quarts water  
1 whole chicken, cut into chunks  
1 carrot, roughly chopped  
1 onion, roughly chopped  
2 stalks celery, roughly chopped  
1 leek, cleaned and roughly chopped  
20 shrimp, about 24 count size, shelled and cleaned (use more shrimp if they are small)

3 tablespoons unsalted butter  
1 garlic clove, minced  
4 cups risotto rice (preferably Vialone Nano®)  
1 cup dry white wine  
1 medium onion, minced  
2 heads radicchio, cleaned and julienned  
Salt and freshly ground white pepper to taste

**To prepare the shrimp:** Combine all ingredients except the shrimp in a large pot. Bring to a boil, reduce the heat to medium-low, and skim the foam that forms on the top. Cover and simmer for 1 hour, skimming occasionally. Add the shrimp, cook 3 minutes or until just firmed and skim the shrimp from the stock. Strain the stock. Set both the shrimp and stock aside. When the shrimp are cooled, chop into large pieces.

**To prepare the risotto:** Melt 2 tablespoons of the butter in a medium saucepan over medium heat. Add the onion and garlic and cook for 3 minutes, until softened but not browned. Add the risotto and toss to coat with the butter. Let the rice cook in the butter for 3 minutes, stirring gently with a wooden spoon. Stir in the wine. When the wine has nearly evaporated, add enough shrimp stock to cover the rice. Continue to stir until the liquid has been absorbed or evaporated. Repeat this process until the risotto is creamy and tender; it should take about 18 minutes to cook the risotto. Add the radicchio and shrimp with the final stock addition just before the risotto is finished. Remove the risotto from the heat, season with salt and pepper to taste, and stir in the remaining butter to add shine. Serve immediately.



Francesco Antonucci  
*Remi*  
New York, NY

# Maria Salcuni

*La Tenda Rossa*  
San Casciano de Val, Italy

There are few things in life more precious than the love of a grandmother for her grandchildren. The bond that forms and the influence that is cultivated over the years help equip and define the personalities of each subsequent generation. Such is the story with Chef Maria Salcuni. From her earliest years of recollection, Maria's single greatest inspiration and influence in her passion for cooking came from her Grandmother Angelina.

Born in Polla in the Salerno province of Italy in 1943, Maria grew up around the kitchen. Self trained with her family, especially with Grandmother Angelina, she found with experience, that cooking was "the most fun" job to have.

In 1972, together with her husband Silvano Santandrea and her in-laws, they opened *La Tenda Rossa*. Named after a late sixties film starring Claudia Cardinale, *La Tenda Rossa* was birthed as part restaurant, part pizzeria. From its inception they set an exacting standard of using only the finest, top quality products that they could find. With simple delicacies, a sophisticated ambience, old fashioned hospitality and making people feel welcome and appreciated; they've made quite a name for themselves. Though demand for the restaurant called for the eventual shrinking in size of the pizzeria, the philosophy of the restaurant is to provide pleasure and to create a moment of joy and good living. That philosophy still endures over thirty years later.

In 1981, and then again in 1998, Maria received the Michelin Star award of excellence. Recognition of this type is its own reward. Maria and the staff use it more for motivation, prodding them on in the realization that acknowledgement of this type brings in even more demanding, savvy customers eager to experience the high levels of quality they've heard so much about.

Many things have changed with the restaurant over the years but the lessons learned from youth under the love and tutelage of Grandmother Angelina continue to shape the extraordinary experience that each meal provides.

GREAT CHEFS

# Tomato Soup

## and Calamari

Called a soup, this dish reduces tomatoes to their essence, thickened with soaked bread. The tomatoes are cooked until nearly dry, and are almost a sauce. They gain a little heat from a bit of hot pepper. Light crisp calamari are presented atop the tomatoes and garnished with a basil sprig.

Serves 4

½ cup extra virgin olive oil

½ small chili pepper, peeled, seeded and minced

1 garlic clove, minced

2 large ripe tomatoes, peeled, seeded and roughly chopped

1 tablespoon sugar

Salt to taste

1 basil sprig

1 loaf Italian bread, sliced ½-inch thick

### Calamari

72 baby fresh calamari, cleaned

1½ cups semolina flour

Grapeseed or canola oil for deep frying

Salt to taste

4 basil sprigs



Maria Salcuni  
*La Tenda Rossa*  
San Casciano de Val, Italy

**To prepare the tomatoes:** Put the olive oil, chili pepper and garlic in a skillet over medium-high heat. When the oil just begins to smoke, add the tomatoes and the sugar. Season to taste with salt. Reduce the heat to medium-low and simmer 30 minutes. Tear up the basil and stir it into the tomatoes. Remove from heat and add the bread slices, pressing them into the tomatoes to soak. Let soak 10 minutes, then fold together with a whisk (do not beat), breaking up the bread. Simmer again if necessary until the mixture is nearly dry, then set aside for at least 30 minutes.

**To prepare the calamari:** Liberally dust the calamari with semolina flour, spanking off the excess. Heat the oil to 360 F in a deep fryer or deep saucepan. Drop in a handful of calamari and fry quickly, about 1 minute, until cooked through and very lightly browned. Remove with a wire skimmer or slotted spoon and drain on paper towels. Do not crowd the pan; fry in batches and allow the oil to return to temperature between each batch. Season to taste with salt.

**To serve:** Divide the tomato soup among four soup bowls. Arrange calamari in a radial pattern on top of the tomato soup in each bowl. Center each with a basil sprig.

# John Coletta

*Colletta's*  
Chicago, IL

The only thing predictable about John Coletta has been his natural evolution from childhood to superstar chef. The son of Italian immigrants who owned a neighborhood restaurant, Coletta grew up with the understanding that “meals were the most important part of the day.” That same sentiment may be experienced every day at his restaurant, *Colletta's* in Chicago. Both culinary writers and diners alike have expressed rave reviews of the cuisine they've experienced at *Colletta's*.

Coletta compares food with fashion. “Food is constantly evolving. It is a reflection of what people are talking about. Today, people want food for the body, mind and soul. Like fashion, cuisine needs to change with the seasons and keep pace with the trends.” Catapulted around the world by his relentless pursuit of global culinary vision, Coletta has helped make food fashionable in his own right. This native New Yorker's gastronomic adventures have thrust him into cooking collaborations with European, Asian, South and North American master chefs.

The start of this magical journey began humbly. With hotel and restaurant degrees in hand, Coletta gained exposure through stints at the legendary *Four Seasons* and *Waldorf-Astoria* in New York City. Wonderfully trained under some of the most revered masters of the day including; Arno Schmidt, Seppi Rengelli, Yanick Cam, Andre Rene, Alain Ducasse, Joel Robuchon and Michelin Three Star master chefs Pierre Wynants and Pierre Romeyer, Coletta honed his skills before launching his own culinary command.

To date, Coletta's resume is as mouth watering as his food. He has landed executive chef posts on a never ending list of first class hotels, earned a Mobil four-star rating, a coveted Ivy Award, an individual gold medal in the 1984 Culinary Olympics and at one point, ruled over an empire of 350 cooks in nine different restaurants. Despite the glory, Coletta seems pulled more by an innate curiosity and lifelong passion for food and wine. With that as the foundation, we can eagerly look forward to Coletta's “food fashions” wherever his travels may take him, knowing that despite the type of presentation or culinary style, it will always be at the height of fashion and good taste.





# The Best Shaved Artichoke Salad

with Granna Padanno Cheese and Extra Virgin Olive Oil

Since artichokes enjoy a spring and an autumn season, fresh artichokes are available much of the year. John Coletta's salad uses fresh baby artichokes raw and combines them simply with Granna Padanno cheese, olive oil, lemon juice and seasonings over mache. The sum is far more than its parts.

Serves 6

36 baby artichokes, stemmed, outer leaves removed, ends snipped

1 quart ice water

Juice of 2 lemons

¼ cup Granna Padanno, shaved

4 tablespoons unfiltered extra virgin olive oil

Juice of 1 lemon

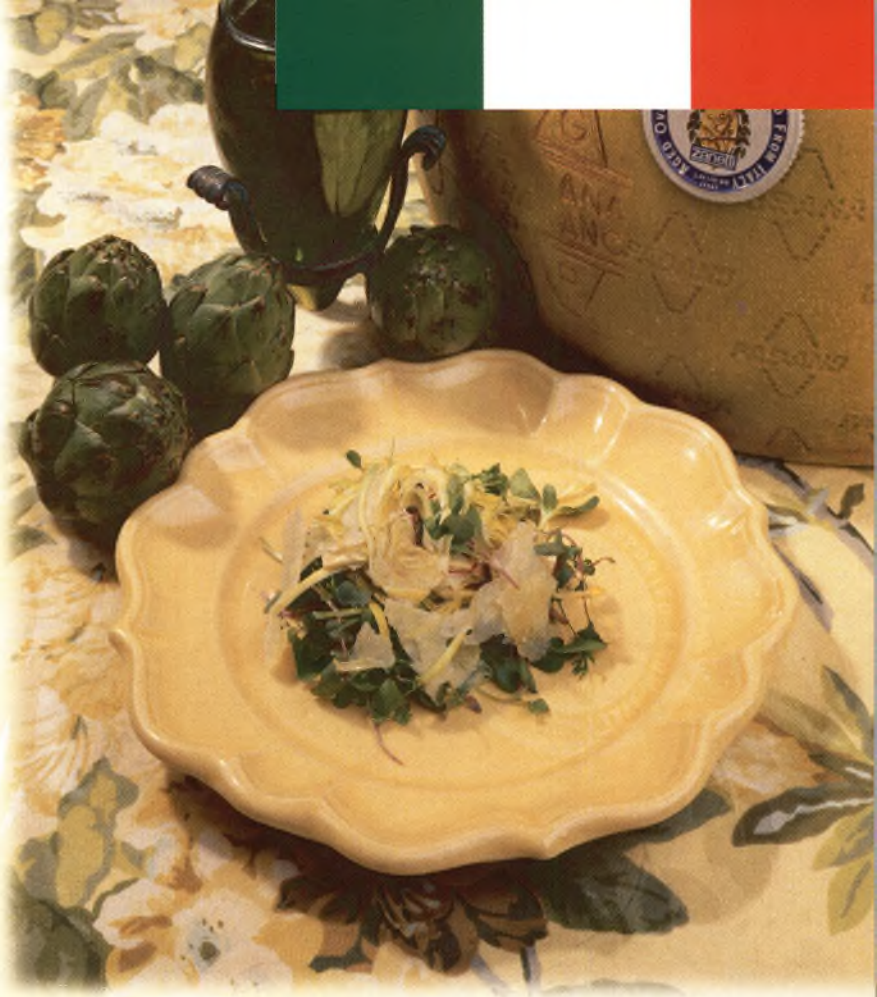
Kosher salt and freshly ground black pepper to taste

1 cup mache or baby greens

Place the trimmed and cleaned artichokes into the ice water. Add the lemon juice. The artichokes can remain in the water for up to 6 hours before draining and using.

Using a sharp mandoline or V-slicer, shave the raw baby artichokes into paper-thin slices. Place the shavings in a bowl and add the Granna Padanno shavings. Gently toss with the olive oil, lemon juice and seasonings.

Arrange the mache on chilled salad plates. Top with the shaved artichoke mixture.



John Coletta  
Colletta's  
Chicago, IL

# Caramelized Fennel

with Salt cured Capers and Thyme

Chef John Coletta loves fennel, which is delicious raw or cooked. Here he caramelizes the fennel, intensifying the anise flavor, then transforming it from a simple vegetable to a refined culinary experience with the addition of salt-cured capers and thyme.

Serves 6

2 tablespoons extra virgin olive oil

12 baby fennel bulbs, trimmed, cut in half lengthwise

2 tablespoons salt cured capers, rinsed in cold water

1 teaspoon fresh thyme, stemmed

2 fresh bay leaves

2 garlic cloves, peeled and crushed

1½ cups vegetable broth

Kosher salt and freshly ground black pepper to taste

1 tablespoon unfiltered extra virgin olive oil

In a heavy saute pan or skillet over medium heat, warm the olive oil and add the fennel. Saute to a deep caramelized brown color, 3 to 5 minutes, then turn and caramelize the other side. Add the capers, thyme, bay leaves, garlic and vegetable broth. Season to taste with kosher salt and pepper. Adjust the heat to simmer for 10 to 12 minutes, until tender. Remove the fennel with a slotted spoon and arrange on a warmed serving platter.

**To serve:** Spoon the capers and pan liquid over the fennel. Drizzle with unfiltered extra virgin olive oil.





Francesco Ricchi  
Etrusco  
Washington D.C.

# Italian Flat Bread

(Foccacia)

Here's a reminder (as though we needed one) that sometimes the simplest things are the best. One of the breads is covered with tomato while the other is left plain, for variation in taste as well as color.

Makes 2 loaves, about 48 pieces

## Sponge

3 packages active dry yeast  
1 cup warm (105 - 115 F) water  
2 cups unbleached all purpose flour

## Dough

2 cups warm (105 - 115 F) water  
Sponge, above  
3 tablespoons olive oil  
1 teaspoon salt  
3 to 4 cups unbleached all purpose flour

## Topping

Kosher salt for sprinkling  
Extra virgin olive oil for drizzling  
2 ripe plum (Roma) tomatoes, peeled, seeded and thinly sliced  
1 teaspoon dried oregano

**To make the sponge:** Stir the yeast into the warm water in a bowl and let sit until foamy, about 10 minutes. Place the flour in a large bowl and, using a wooden spoon, stir the yeast mixture into the flour, mixing very well. Cover the bowl with a damp towel and let sit in a warm place overnight.

**To make the dough:** Add the warm water to the sponge, mixing with a wooden spoon. Stir in the oil and salt, then stir in the flour  $\frac{1}{2}$  cup at a time. Turn the dough out onto a floured surface and knead for 7 to 8 minutes, or until smooth. Divide the dough into 2 pieces, form each into a loaf, cover with a towel and let rise in a warm place for 20 minutes.

Preheat the oven to 350 F. Place each loaf onto a 13-by-17-inch baking sheet and roll it with a rolling pin to fill the pan. Cover again and let stand for 20 minutes.

**Final preparation:** Using your fingers, press evenly spaced holes into the surface of the dough and sprinkle with kosher salt. Drizzle olive oil all over the surface. Arrange tomato slices in a single layer on one pan of dough. Sprinkle the tomatoes with oregano, then lightly sprinkle with kosher salt and drizzle with a little more olive oil. Bake both breads 30 minutes, or until light golden brown. Cut into triangles or rectangles and serve warm.

# Tortellini

Chef Andrea's tortellini are filled with a mixture of veal and beef, seasoned with traditional Italian ingredients like tomato, ricotta, mozzarella and basil. These are fairly large tortellini, starting with 2½-inch rounds; you could make them smaller if you wish. For the final presentation, the tortellini are warmed in a mixture of butter, Parmesan cheese and sage.

Serves 8

## Pasta

1 pound semolina or all purpose flour

4 eggs

¼ teaspoon olive oil

Pinch of salt

## Filling

½ pound ground veal

½ pound ground beef

2 carrots, peeled and finely diced

1 small onion, finely diced

2 stalks celery, finely diced

1 teaspoon tomato paste

1 tablespoon ricotta cheese

½ pound mozzarella cheese, shredded

Pinch of ground nutmeg

Pinch of oregano

1 teaspoon chopped fresh basil

Egg wash (1 egg, slightly beaten with

1 tablespoon cool water)

1 tablespoon olive oil

1 teaspoon salt

2 ounces (½ stick) unsalted butter

2 ounces grated Parmesan cheese

1 tablespoon chopped fresh sage

Salt and freshly ground pepper to taste

**To make the pasta:** Mound the flour on a work surface and make a well in the top. Break the eggs into the well. Add the olive oil and salt. With your fingers, gently work the liquid ingredients into the flour, adding a few drops of water as needed to form a firm dough. Knead the dough until it forms a smooth, elastic ball, adding more water or flour if necessary. Dust the dough with all purpose flour, cover with a towel and let rest 10 to 15 minutes.

**To prepare the filling:** Place all ingredients in a food processor fitted with a steel blade. Pulse the machine just until the mixture is thoroughly combined. Set aside while rolling the pasta.

**To make the tortellini:** Cut the ball of dough into 4 or 5 small pieces. Feed each piece through a pasta machine, starting on the thickest setting, according to the manufacturer's directions. Dust the strips with flour and reroll several times, adjusting the machine to form thinner sheets each time. When the pasta is very thin, less than ⅛-inch, lay it on the work surface and cut into 2½-inch rounds with a circular cookie or biscuit cutter. Brush the rounds with egg wash and place a scant teaspoon of

filling in the center of each. Fold the circles in half and press the edges together to seal. Form into cap shapes by first stretching the stuffed pasta around your index finger like a ring, pressing the ends together, then flipping up the edges like a hat brim. Place the formed tortellini on a tray or platter dusted with flour. Cook at once, or cover with plastic and refrigerate for 1 to 2 days. Freeze any leftover filling for future use.

Bring a large pot of water to a boil. Add 1 tablespoon of olive oil and 1 teaspoon of salt. Slip the tortellini into the boiling water and boil for 8 to 10 minutes, stirring occasionally, until tender. Lift out with a slotted spoon or wire skimmer and drain on a towel. Reserve ¼ cup of the cooking water.

**To serve:** Melt the butter in a medium saute pan over medium heat. Add the tortellini, Parmesan cheese, sage and the reserved cooking water. Cook for 2 minutes or until the tortellini are warmed through and the cheese is melted. Season with salt and pepper and toss.

Andrea Apuzzo  
Andrea's  
Metairie, LA



Lidia Bastianich  
*Felidia*  
New York, NY

## Brutti Ma Buoni

Brutti ma buoni -- "ugly but good" -- describes these unevenly shaped but marvelously chewy hazelnut cookies.

Makes 18 to 20 cookies

4 egg whites

1 cup (5 ounces) hazelnuts, toasted, peeled and finely chopped

1 cup confectioner's sugar, sifted, plus confectioner's sugar for dusting

$\frac{1}{4}$  teaspoon ground cinnamon

Preheat the oven to 400 F. Line two baking sheets with parchment paper or heavy brown paper. In a large bowl, beat the egg whites until stiff peaks form. In a heavy, medium saucepan, combine the hazelnuts, 1 cup confectioner's sugar, and cinnamon. Mix in the egg whites. Place the mixture over medium heat and cook, stirring constantly, until the mixture pulls away from the sides of the pan and is light golden brown, about 15 minutes.

Using 2 teaspoons, scoop out the mixture and place rough mounds 3 inches apart on the prepared sheets. Bake for 10 to 15 minutes, then transfer the cookies and the paper to wire racks and let cool. The cookies will harden during cooling.

**To serve:** Dust the cookies with confectioner's sugar.

# Zabaglione Sarah Venezia

(Broiled Zabaglione with  
Fruit and Vanilla Ice Cream)

Zabaglione, a sweet egg custard cooked on the range top, is an Italian classic, usually served very simply in a glass with a spoon. Here Chef Antonucci raises the bar by molding and browning the ice cream topped zabaglione in the broiler. Although the ice cream doesn't have to remain perfectly frozen, it shouldn't wind up as a puddle, either. So here's a tip. At least 8 hours before beginning the dessert, scoop out eight scoops of vanilla ice cream, place them on a baking sheet lined with parchment and pop them into the freezer to harden. If you don't have a star mold, any large cookie cutter mold will do. Use your imagination.

**1 No. 2 (about 15-ounce) can Bing cherries in heavy syrup**  
**1 tablespoon kirschwasser (cherry eau de vie)**  
**10 egg yolks**  
**6 tablespoons sugar**  
**½ cup sweet Marsala wine**  
**30 ripe strawberries, hulled**  
**8 scoops vanilla ice cream**  
**8 mint sprigs, garnish**

Place Bing cherries in their syrup in a small non-reactive bowl. Add cherry eau de vie, stir to mix. Cover and set aside.

In a large bowl combine yolks, sugar and Marsala, whisking to mix. Set bowl over a pan of simmering, not boiling, water and cook, whisking constantly, until custard thickens and holds an indentation made with a spoon for two minutes. Be sure water does not boil, or egg yolks will be curdled. Remove bowl from water.

**To serve:** Place star or ring mold on 6 dessert plates. Spoon in zabaglione to cover the bottom of the mold. Let sit refrigerated for 15 minutes. Remove from refrigerator and place one scoop of ice cream in the middle. Remove mold and place plate under the broiler until zabaglione is lightly browned, less than 1 minute. Remove from oven and quickly garnish around zabaglione with 5 ripe strawberries and 5 Bing cherries, drained. Drizzle a little of the Bing cherry syrup around, garnish with a mint sprig and serve immediately.



Francesco Antonucci  
*Remi*  
New York City, NY



Maria Salcuni  
*La Tenda Rossa*  
San Casciano de Val, Italy

# Wild Baby Fennel Cannelloni

with Rosemary Rabbit

Oh, those Italian eggs! Extra large with huge orange-yellow yolks, they give Chef Maria Salcuni's pasta a golden color. If the eggs you find aren't very large, you may find you need to add an extra egg to get the right amount of moisture for the dough, since the only moisture comes from the eggs. Chef Salcuni's cannelloni are shaped on a thin wooden stick. After a few practice pieces, the rolling motions will become second nature. The finished cannelloni are tossed with rabbit scented with rosemary. Fennel is added with a dusting of ground fennel seed and a fennel frond garnish at the end.

Serves 4

3 cups semolina flour

3 extra large eggs

1 teaspoon olive oil

2 rabbit haunches, trimmed and deboned

Salt and freshly ground pepper to taste

2 to 3 tablespoons olive oil

2 sprigs rosemary, stemmed

$\frac{1}{4}$  cup freshly grated Parmesan cheese

2 tablespoons fennel seeds, ground

4 fennel fronds

Make a mound of the semolina on a work surface and make a crater at the top. Break the eggs into the crater. Using a fork, stir the eggs to break up the yolks and blend the yolks and whites. Begin stirring some of the semolina into the eggs. When the mixture is mushy, put down the fork and blend with your fingers until the dough is moistened throughout and forms a ball. Wrap the dough in plastic wrap and let it rest for 30 minutes.

Lightly flour a work surface. Divide the ball in half. Roll out half the dough into a very thin rectangle measuring approximately 24 inches by 12 inches. Let rest 5 minutes. Using a rotary cutter (pizza cutter), cut the dough across its short dimension into twelve 2-inch strips, then cut it in thirds lengthwise, making 36 small rectangles. Using a bamboo skewer or similar small diameter stick, lay the skewer along one long side of one of the small rectangles. Fold the edge of the dough over the skewer, then roll with the flat palms of your hands to roll up the dough like a window shade around the skewer. Move it to a clear part of your work surface and slip out the skewer. Continue to roll, making 36 cannelloni from each half of the dough, total of 72 pieces.

Cut the rabbit haunches into 1-inch pieces. Season with salt and pepper.

Bring a large pot of lightly salted water to a slow boil and add 1 teaspoon olive oil. Drop the pasta into the water and swirl with a cooking spoon to separate the pasta. Let cook 2 to 3 minutes. The pasta should be ready at the same time the rabbit pieces have begun to brown.

Put 2 tablespoons of the olive oil in a large saute pan or skillet and add the rosemary leaves. Add the rabbit and saute over medium-high heat for 2 to 3 minutes, until it begins to brown. Lift the cannelloni out of the water with a slotted spoon or wire skimmer and put into the pan with the rabbit. Stir with a wooden spoon to mix the rabbit and pasta. Drizzle with the remaining olive oil and stir again. Sprinkle the cheese over the rabbit and pasta and toss; cook another 30 seconds to melt the cheese. Remove from heat; season with salt and pepper to taste.

**To serve:** Mound rabbit and cannelloni in the centers of four warmed serving plates. Lightly sprinkle with ground fennel seed; make a wispy line of ground fennel seed on the plates extending to the rims at the 3 o'clock and 9 o'clock positions. Top each dish with a fennel frond.

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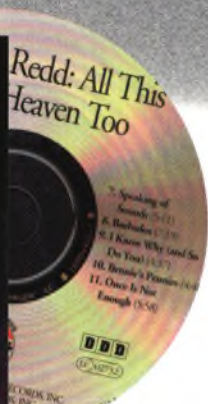
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ALWAYS GREAT

# Pasta Fatta in Casa -

# Delizioso!

By Nancy Ross Ryan

The Italians have several names for it:

**pasta fresca**, (fresh pasta)

**pasta fatta in casa** (made at home)

**pasta fatta a mano** (made by hand)

and **pasta all'uovo** (egg pasta)

But they all mean the same thing: delicate, light, delicious beyond words, fresh homemade pasta that takes just minutes to cook and can be either a fabulous first course or an incomparable entree.

## Essential equipment:

Unless you roll pasta dough into sheets manually, with a rolling pin, and cut it into the desired shapes with a knife, there is only one piece of essential equipment needed: a manual pasta machine.

There are several brands of stainless steel, hand cranked, pasta machines on the market, all about \$40. Most come with a linguine and spaghetti-cutter attachment. Some models offer ravioli attachments, about \$40 extra. Also available is a motor, about \$70, that makes rolling and cutting much easier because it frees both hands.

The pasta dough is first rolled through the rollers to thin the dough into sheets, then cut into the desired shape by rolling the pasta sheets through the cutter.

### Some optional extras:

- A plastic or metal dough scraper to periodically clean the work surface of bits of dough.
- A pastry bag fitted with a round tip to pipe fillings into ravioli and other stuffed pasta.
- Straight and fluted edge round metal cookie cutters, 2½ inches in diameter, for cutting round pasta dough circles for filling.
- A pastry brush for sealing the edges of filled pasta with water or egg white.
- A wooden drying rack for hanging the pasta, if you are not going to cook it right away.
- A small pastry wheel with a fluted edge for hand cutting curly edge pasta, and a straight edged pizza cutter wheel for hand cutting straight edged pasta.

Surprisingly, many talented home cooks, who regularly make and serve such daunting dishes as from-scratch pâté, bouillabaisse, coq au vin, sourdough bread, ice cream and crème brûlée, have never made fresh pasta. Is it because dried pasta is so readily available? Or is it because getting from eggs and flour to linguine and fettuccine seems laborious (if not downright mysterious) and time consuming?

According to Chicago Chef John Coletta (featured on page 30), homemade pasta is a simple process that is easily learned. The dough is quickly mixed, kneaded like bread and needs a period not to rise but to rest. The pasta dough is then rolled and cut and cooks in less than 2 minutes (about three to five minutes for filled pastas). Compare this to making bread which not only requires mixing and kneading, but bread needs to rise twice and at least 30 minutes to bake.



# "Fresh, homemade pasta is not only delicious, but simple to make and quicker than a loaf of bread."



## Fresh vs Dried

"Both fresh and dried pasta are good. It's not a case of either being bad, but they have different applications," says Coletta. By the 17th century, the Italians were savvy to dried pasta as food preservation. By mixing flour and water, making it into pasta and drying it, they could preserve a nourishing staple for long periods of time. Coletta notes that dried pasta is best suited for hearty, rustic, often chunky sauces (such as olives, beans, clams, meat, vegetables and nuts). "Fresh pasta wouldn't hold up to those," he says.

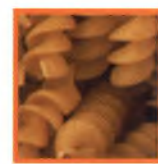
For Coletta, fresh pasta has a very special culinary niche, because it was part of his childhood. Growing up as the son of an Italian chef, he says, "Food and wine were just a part of life, and meals were the most important part of the day." He relishes the quality of lightness found only in fresh pasta. "In a perfect world, we like to make it at noon, hang it on racks so it doesn't stick, or simply lay it on a clean towel and cook it quickly for supper." Coletta recommends salting the cooking water well. "Salt is needed to flavor and pull the excess starch out of the pasta during cooking."



## Rolled vs Extruded

For pasta fatta in casa, Coletta says to mix the pasta either by hand, in a heavy duty mixer with a dough hook, or acceptable but his least favorite method, in a food processor. For rolling and cutting he recommends a manual pasta rolling machine (that also cuts the pasta, and can be motorized). The chef is not a fan of the fully automatic pasta machines that mix, knead and extrude the pasta. "You put the flour and eggs in one end and out the other comes the pasta; it's extruded, not rolled. But when you extrude pasta it has a different texture. And ordinarily the home cook does not have access to the extremely expensive commercial pasta machines used

by the big pasta manufacturers. These machines are maintained by technicians and bear no resemblance to inexpensive automatic machines made for home use," he says.



## Flat, Filled, and Flavored

Because fresh pasta is rolled (another name for it is sfoglia, or sheets), the forms it can take are much more limited than dried extruded pasta, which comes in hundreds of different shapes. Fresh pasta can be rolled and cut into flat, long strands such as spaghetti, linguine, fettuccine, tagliatelle and papardelle (which has fluted edges). Fresh pasta can also be filled, pasta ripiena, with a variety of ingredients, sealed and cooked. Some popular stuffed shapes include lasagna, ravioli and (smaller) ravioletti, tortelloni, and cannelloni. Fresh pasta can also be flavored, with tomato, spinach, saffron and more, which also changes its color from plain to

red, green and yellow.

But the proof of the pudding is in the eating. So start by making a basic fresh egg pasta, the same kind that has been made in Italian home kitchens for centuries. Then try a simple stuffed pasta, using Coletta's recipes below. And if you want to get really fancy, try some of the fantastico recipes, also from Great Chefs, that follow.

## Spinach and Fresh Ricotta Cheese Filling

John Coletta, *Colletta's*, Chicago

Serves 4 to 6 as a main course, 6 to 8 as a first course

Makes enough filling for raviolis made from Fresh Pasta (see recipe above)

$\frac{1}{4}$  cup blanched, finely chopped, fresh spinach (see note)

$\frac{1}{2}$  cup fresh ricotta cheese

1 egg yolk

Kosher salt, to taste

Freshly ground white pepper, to taste

In a medium size bowl, add all ingredients and combine well using a plastic spatula. Refrigerate for one hour.

Place the mixture into a pastry bag fitted with a straight tip. Pipe mixture evenly onto ravioli sheets, about 1 level teaspoon per ravioli. (Or spoon filling onto ravioli sheets using 2 teaspoons, 1 to scoop and 1 to scrape.)

Cover with a second pasta sheet, moistening edges with water or beaten egg white. Cut, seal and cook ravioli in 5 quarts of gently boiling salted water a few at a time until cooked through. Lift the cooked ravioli

from the pot with a slotted spoon (preferably with a non-stick surface) and transfer them to a warmed bowl. When all the pasta are cooked and drained, sauce simply with butter and freshly grated Parmesan, or a tomato cream sauce.

**Note:** Use fresh spinach leaves, no stems, blanch quickly in boiling salted water, drain well, and finely chop to equal  $\frac{1}{4}$  cup.

Cooking stuffed pasta such as ravioli all at once may cause them to break. The same for draining the delicate pasta in a collander.

## Back to Basics:

But if you are going to go nativo, and mix and roll your pasta from start to finish in the traditional way, the essential equipment consists of the right work surface and a rolling pin.

A smooth work surface that stays at room temperature and will not chill the dough is essential.

In Italy, fresh pasta is traditionally mixed and rolled on a large wooden board. Formica or aminate kitchen counters are acceptable stand-ins, but stainless steel, marble or slate is too cold, and tile is too uneven. So on metal, marble or tile, use a large wooden or plastic cutting board, at least 12-x17-inches.

The dough is made by placing the flour on the work surface, making a well in the flour and placing the eggs and any other liquid ingredients in the well. A fork is used to mix the liquid ingredients and to incorporate the flour. When the dough is formed, it is kneaded.

For rolling, the traditional Italian wooden rolling pin is about 1 $\frac{1}{2}$  inches thick and 32 inches long, but a 2-inch thick, 24-inch long wooden rolling pin will be sufficient.

More Great Pasta Recipes on Pages 40 & 41

# Fresh Pasta

John Coletta, *Colletta's*, Chicago

Serves 4 to 6 as a main course, or 6 to 8 as a first course

Yield: about 1½ pounds

**1 pound unbleached all-purpose flour**

**¼ teaspoon kosher salt**

**5 whole eggs, beaten**

**A little water, if necessary**

**To mix and knead:** In a mixing bowl, add the flour and salt and make a well in the center. Add the beaten eggs and begin to blend the flour and egg from the center out using a fork. When the flour and eggs are mixed, add a few drops of water and begin to knead. When you have the right amount of moisture in the dough (it should be soft but not wet or sticky), put the dough on a lightly floured work surface and knead until the dough is smooth and elastic, from 10 to 20 minutes. Cover the dough with an inverted bowl, a damp towel, or plastic wrap and let it rest for 45 minutes before rolling and cutting.

**To roll the pasta:** Divide the dough in four equal parts, being careful to keep the dough not being used covered. Flatten the first of the four parts lightly with the palm of your hand, and, with the pasta machine rollers set on the widest setting, roll the disk through the machine. Fold the rolled dough into thirds, and with the folds on each side, run the dough through the machine again. Repeat this process until the dough is smooth.

Then begin rolling the dough through the machine, reducing the width of

the rollers each time until the desired thickness is reached. Lay the rolled, finished dough sheet on parchment or waxed paper and repeat the process with the remaining three quarters of the dough. The dough needs to dry just slightly, about 5 minutes, so it doesn't stick when going through the cutting attachment.

**To cut the pasta:** Cut the dough, by rolling each sheet once through the pasta machine's cutting attachment, into the desired shape. Hang the cut pasta from a rack so it will not stick, or separate it and lay it loosely on a clean dry towel.

**To cook:** Bring 4 to 5 quarts of water to a boil. Add 3 to 4 tablespoons of salt and the pasta. Stir well and cover the pot. When the water again comes to a boil, continue cooking until the pasta is just cooked but not mushy, anywhere from 30 seconds to 1½ minutes. Drain; do not rinse. Put pasta in a large warmed bowl, toss with desired sauce and serve immediately.

**Suggested sauces:** pesto, primavera, Bolognese, Alfredo, fresh tomato sauce.

**Notes:** The pasta may be mixed, and kneaded, in a heavy duty mixer fitted with a dough hook. When dough is smooth and elastic, remove from mixer, cover and let rest.

The pasta may also be mixed, and kneaded, in a food processor fitted with the plastic dough blade. Add the flour and salt to the work bowl and, with the motor running, add the eggs and water as necessary through the feed tube. Process only until the dough holds together and forms a mass. Remove from processor, knead briefly on a lightly floured work surface, cover, and let rest.

# Sweet Potato Tortellini

in Almond-Cream Sauce  
with Sautéed Onions and Cilantro

*Café Lilli*, Lake Tahoe, Nevada

Makes 4 servings

## Tortellini

**2 large sweet potatoes or yams**

**Salt and pepper to taste**

**Pinch of ground nutmeg**

**1½ cups unbleached pastry flour**

**2 large eggs, lightly beaten**

**Rice flour for baking sheet**

## Onions

**2 large sweet onions, such as Maui or Bermuda**

**1 tablespoon unsalted butter**

**3 garlic cloves, peeled and minced**

**Salt and pepper to taste**

**1 tablespoon brandy**

**½ cup to 1 cup chicken stock**

## Sauce

**¼ cup blanched almonds**

**2 cups heavy cream**

**1 cup chicken stock**

**2 shallots, peeled and chopped**

**1 garlic clove, peeled and smashed**

**2 tablespoons brandy**

**Pinch of freshly grated nutmeg**

**Salt and pepper to taste**

## Garnish

**Salt**

**1 bunch cilantro, cleaned and stemmed**

**Oil for deep frying**

**Skins from sweet potatoes**

Preheat oven to 400 degrees F. Bake the sweet potatoes until soft, but not black. About 45 minutes to 1 hour, depending on size. Remove from the oven and allow to sit until cool enough to handle. Then cut in half lengthwise, scoop out the pulp, reserving the shells and season the filling with salt, pepper and nutmeg. Set aside.

Make the pasta in the bowl of a food processor fitted with a steel blade. Place the flour in the bowl and add the eggs and a sprinkling of salt and pepper. Pulse on and off until the dough comes together. Remove and knead by hand for a minute, then cover with plastic wrap and allow to rest 30 minutes before rolling. Roll the pasta into sheets using a pasta machine, ending the rolling with the thinnest possible setting. Cut circles 2½ inches wide with a fluted cutter and place a little of the sweet potato filling on each. Moisten the edges with water and seal. Place on a rice flour dusted tray, cover with plastic wrap, and set aside. Peel and thinly slice the onions. Heat the butter in a sauté pan or skillet, add the onions and sauté for a few minutes. Add the garlic and salt and pepper to taste and sauté until well browned over medium-high heat. Add the brandy and ¼ cup of the stock and reduce until the liquid has almost evaporated. Add more stock and continue to cook over low heat until the onions are soft and well caramelized, adding more stock as necessary, about 20 minutes. Set aside and keep warm.

To make the sauce, roast the almonds in a 350 degree F oven for 15 minutes, or until brown. Immediately chop in a food processor fitted with a steel blade and add a little cream to the work bowl. Place in a saucepan with the remaining cream, stock, shallots, garlic, brandy and nutmeg. Bring to a boil, reduce until slightly thickened and strain. Season with salt and pepper to taste. In a deep heavy pan, heat the oil to a temperature of 350 degrees F. Cut the reserved potato skins into fine julienne and deep fry the cilantro and potato skins. Remove with a slotted spoon, drain on paper towels and sprinkle with salt while hot.

To assemble the dish, bring a large quantity of salted water to a boil. Cook the tortellini 3 to 5 minutes, or until tender and drain. Place the warm onions in the bottom of a pasta bowl. Toss the tortellini in the sauce. Place them on top of the onions and garnish with fried cilantro and potato skins.

**Note:** The tortellini and the sauce can be prepared a day in advance. Keep both refrigerated and reheat the sauce slowly. The cilantro and potato skins can be fried a few hours before serving, since they do not have to be hot.

# Painted Pasta Ribbons

with Louisiana Soft-Shell Crab and Roasted Poblano Ginger Beurre Blanc  
Mike Fennelly of *Mike's on the Avenue*, New Orleans (now at *Mecca* in San Francisco)

Serves 6

## Black, Yellow, and Red Chili Pasta Dough

3 cups semolina flour (see note)  
1½ cups all purpose flour  
3 teaspoons salt  
2 tablespoons squid or cuttlefish ink mixed with  
3 tablespoons water  
6 whole eggs  
4½ tablespoons olive oil  
15 saffron threads, mixed with 3 tablespoons water  
1¼ cup finely ground Chimayo chili, or other medium-hot  
finely ground chili.

## Roasted Poblano-Ginger Beurre Blanc

1 tablespoon minced fresh ginger  
3 tablespoons minced shallots  
3 cups dry white wine  
¼ cup heavy (whipping) cream  
2 cups (4 sticks) cold unsalted butter, cut into 1-inch pieces  
Juice of 1 lemon  
1 poblano chili, roasted, peeled, seeded, deribbed, and  
cut into julienne  
Salt and white pepper to taste  
1 cup all purpose flour  
½ teaspoon salt  
1 teaspoon red chili powder  
6 large soft-shelled crabs, cleaned  
12 sea scallops  
1 tablespoon clarified butter (see note)



**To make the black pasta dough:** Combine 1 cup of the semolina flour, ½ cup of the all purpose flour, and 1 teaspoon of the salt in a food processor fitted with the plastic dough blade. With the machine running, gradually add the diluted squid or cuttlefish ink and 2 of the eggs through the feed tube. Then slowly add about 1½ tablespoons olive oil, or just enough for the mixture to form a mass that holds together. Turn dough out onto a lightly floured board and knead until smooth, at least 5 minutes. The dough should be firm and not sticky. Form into a smooth ball, cover with plastic wrap and refrigerate for 2 hours.

**To make the yellow pasta dough:** Follow the same method substituting the saffron water mixture for the diluted squid or cuttlefish ink.

**To make the red chili pasta dough:** Follow the same directions, substituting the red chili for the saffron water mixture. On a lightly floured surface, divide each color pasta into 2 equal pieces, and flatten with the palm of your hand to ¼ inch thick pieces about 3 by 7 inches. Top each piece of red dough with a piece of black dough, then top each stack with a piece of yellow dough. Roll each stack of dough like a jelly roll and firmly press the seams together. Place in a plastic bag and refrigerate for 1 hour. Cut each pasta roll into ¼ inch thick slices and flatten each with the palm of your hand. Following the manufacturer's instructions, run each pasta disk through a pasta machine until it is ⅛ inch thick. Each sheet of pasta should be 8 to 10 inches long.

**To make the beurre blanc:** Place the ginger, shallots and white wine in a medium saucepan and cook over medium heat to reduce by

one third, about 10 minutes. Whisk in the cream and cook for 3 minutes. Remove from heat and whisk in the butter, one piece at a time; add the lemon juice, julienned chili, salt and pepper. Keep warm over hot water.

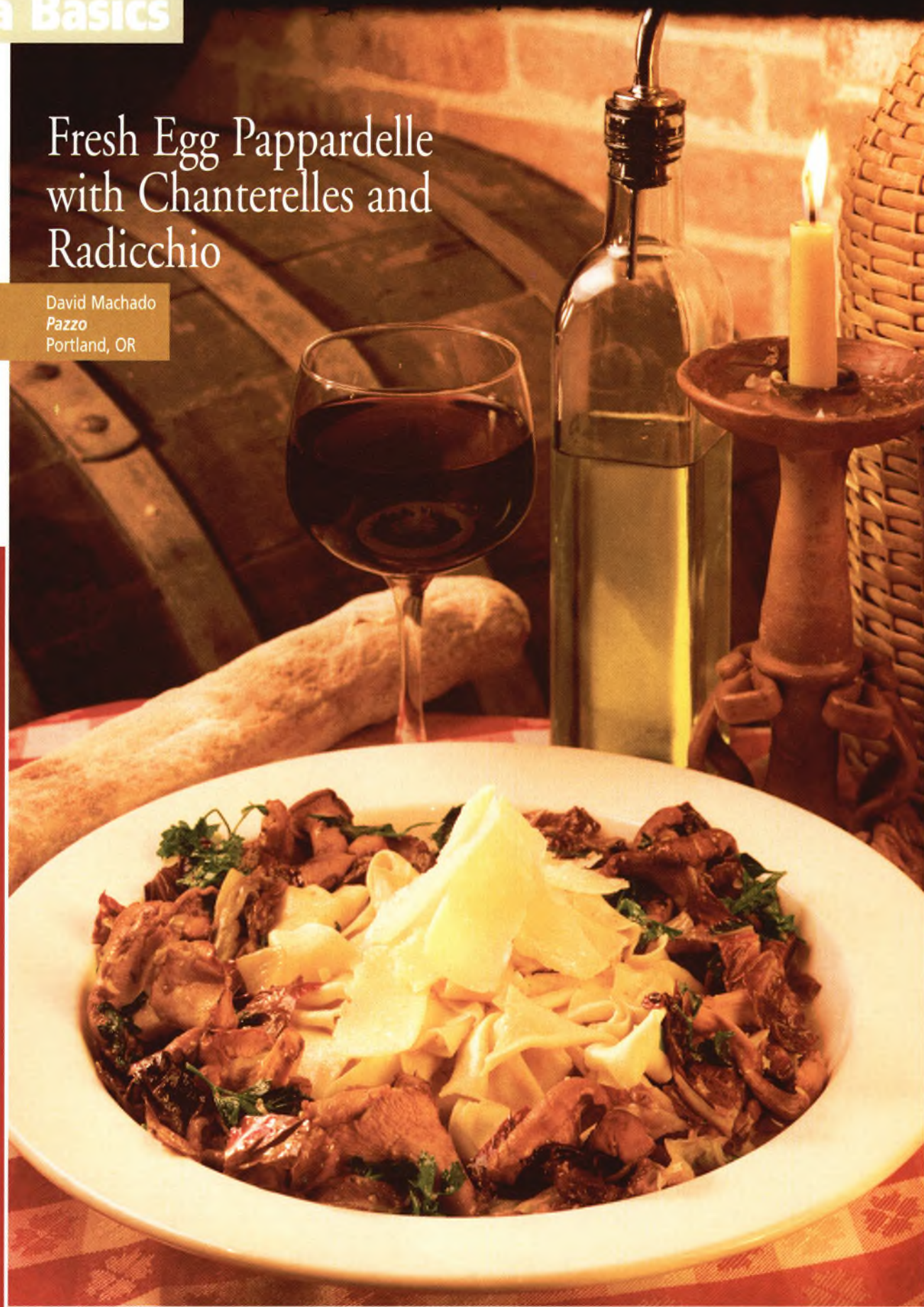
**To make the crabs and scallops:** Mix the flour, salt and red chili powder in a medium bowl. Dredge the crabs in this mixture. Bring a large pot of water to a boil. Drop sheets of pasta into boiling water and boil for 5 minutes, or until just cooked. Meanwhile, in a large heavy skillet or deep fryer, heat 3 inches of peanut oil to 375 degrees F. Drop the soft-shell crabs into the hot oil and cook them for 3 minutes; remove with tongs and drain on paper towels. In a large sauté pan or skillet over high heat, heat the butter, and cook the scallops for 2 minutes on each side, or until slightly browned. Drain the pasta and place 1 long ribbon on each serving plate. Ladle about 3 tablespoons of beurre blanc onto each ribbon. Place 2 cooked scallops and one crab on each ribbon. Garnish with green onions and chives.

**Note:** Semolina flour is milled from hard durum wheat and is more coarsely ground than all purpose wheat flour. It is generally used for pasta, not baking

**Note:** To clarify butter use unsalted butter. Melt in a saucepan over low heat. Remove from heat and let stand. The milk solids will drop to the bottom, and the clear golden liquid will rise to the top. Pour clear liquids from top into separate container, being careful to leave the milk solids in the pan. Always melt more butter than the amount the recipe calls for. ½ cup of butter yields ⅓ cup of clarified.

# Fresh Egg Pappardelle with Chanterelles and Radicchio

David Machado  
*Pazzo*  
Portland, OR



# Fresh Egg Pappardelle

with Chanterelles and Radicchio

Pappardelle are served with chanterelles and radicchio and garnished with curls of Reggiano cheese. Pappardelle are large flat noodles, about 1 inch wide. Cut the rolled dough with a wavy wheeled cutter to get ruffled edges on the strips, or with a knife for plain. Try to keep the pappardelle as large as possible when cooking and serving. This is real comfort food!

Serves 2

## Pappardelle

1 cup semolina  
1 cup all purpose flour  
2 egg yolks  
2 teaspoons sea salt  
2 teaspoons extra virgin olive oil  
½ cup water

## Sauce

1 head radicchio  
2 tablespoons olive oil  
8 - 12 ounces chanterelle mushrooms, cleaned and cut in half or quarters  
Salt and freshly ground pepper to taste  
1 teaspoon chopped shallot  
½ teaspoon minced garlic  
2 tablespoons dry Marsala wine  
6 ounces chicken stock  
2 ounces (4 tablespoons) cold unsalted butter  
1 teaspoon chopped flat parsley  
1 teaspoon freshly shaved Reggiano cheese

David Machado  
Pazzo  
Portland, OR

**To make the pappardelle:** Put all the ingredients except the water in a food processor and pulse until the mixture forms pellets. Add the water while pulsing, continuing just until the dough comes together, forms a ball, and pulls away from the sides of the bowl. Remove the dough from the machine and form into a ball. Let rest for 10 minutes.

Press by hand until it fits into a pasta machine. Roll into a sheet, fold over itself, reduce the thickness of the rollers and roll again. Repeat this 2 or 3 more times until the sheet is very thin. Trim off any irregular bits. Roll up the dough, then cut across the roll in 1-inch pieces. Gently unroll the pappardelle. Bring a large pot of lightly salted water to a boil, reduce heat to medium, and add the pappardelle. Cook 90 seconds. Drain through a colander and keep warm.

**To make the sauce:** Core the radicchio and cut in half. Cut lengthwise into very narrow strips. Heat the olive oil to almost smoking in a saute pan. Add the chanterelles and saute for 2 minutes, tossing to keep from sticking. Season with salt and pepper. Add the garlic and shallots and cook 15 seconds. Deglaze the pan with the Marsala and stock, stirring up the browned bits. Add the radicchio and wine; toss to coat. Cook for 3 minutes. Season with salt and pepper. Stir in the butter, a tablespoon at a time, until melted. Add the pappardelle to the sauce and stir to coat and heat.

**To serve:** Divide the pappardelle among four soup plates. Try not to cut up any pappardelle; keep them as large as possible. Spoon mushrooms around the pappardelle. Garnish with shaved cheese curls and chopped parsley.

## Black Spaghetti Nest

with Lobster and Herb Sauce

Luciano Bossegia  
*Cardinale*  
Sao Paulo, Brazil

Dramatic black nests of pasta cradle a savory mixture of lobster, mushrooms, tomatoes and herbs. This dish is quick to prepare, it can be done within a half hour. White pasta may be substituted for the black pasta made with squid ink, but the results will not be as dramatic as the black. Chef Bossegia says this can be served hot or cold.

Serves 4

6 cups water

8 ounces mixed vegetables, cubed (carrot, onion, and celery)

1 cup dry white wine

1 teaspoon whole black peppercorns

Salt and freshly ground pepper to taste

3 medium spiny lobster tails, cleaned (substitute: Maine lobster tails)

8 tablespoons extra virgin olive oil

2 shallots, chopped

2 garlic cloves, peeled and crushed

8 ounces shimeji or oyster mushrooms, rinsed; sliced if they are large

3 tomatoes, peeled, seeded and cut in narrow julienne

Salt and freshly ground pepper to taste

2 ounces mixed fresh herbs (tarragon, thyme, basil, chives, marjoram)

1 pound dry black spaghetti or fettucine (made with squid ink)

Combine the water, vegetables, wine, black peppercorns, salt and pepper in a large pot and bring to a boil. Cook 5 minutes. Add the lobster tails and cook for 4 minutes. Remove the tails with tongs and drain on paper towels. Lower the heat to medium and continue boiling the broth for 3 more minutes. Strain and reserve. Cube the lobster tail meat when it has cooled.

In a large skillet or saute pan over medium-high heat, heat half of the olive oil and brown the shallots and garlic. Stir in the lobster meat and mushrooms and cook until just beginning to color. Add the tomatoes and about  $\frac{1}{4}$  cup of the reserved lobster broth. Season with salt and pepper, stirring once to blend. Reduce the heat to medium-low and cook until the mixture reduces in volume and thickens. Remove from heat and add two-thirds of the fresh herbs.

Bring a large pot of lightly salted water to a boil. Stir in 1 tablespoon of the reserved olive oil. Add the spaghetti gradually, letting it curve into the pan as it softens to cook the strands at their full length. Return to a boil. Cook 2 to 3 minutes, or until al dente. Strain through a colander.

**To serve:** Make a nest of one fourth of the spaghetti on a warmed serving plate. Pile one fourth of the lobster mixture into the center of the nest. Repeat with the remaining three serving plates. Drizzle with a little of the reserved extra virgin olive oil and sprinkle each with some of the remaining herb mixture.

# Selection of Carinthian Ravioli

The ability to make these hand stuffed and sealed ravioli was once one of the marks of a young woman's promise as a future wife. The ravioli are plump with filling and are assembled with the dexterous cooperation of both hands, one gently pressing the filling, the other slowly curving to accommodate the folding (and slightly stretching) ravioli. The spinach sweet basil filling is adapted from Carinthian tradition. Three ravioli, each with its own filling, are served with a spoonful of seasoned spinach, a soft tomato "sauce" and herbs.

Serves 4

## Ravioli Dough

1½ cups semolina or all purpose flour  
¼ teaspoon salt  
½ to 1 cup water

## Spinach Sweet Basil Filling

¾ cup millet  
3 tablespoons unsalted butter  
½ small onion, finely chopped  
8 ounces crumbled farmer's cheese, or ricotta  
2 tablespoons sour cream  
2 fresh basil leaves, minced  
2 to 4 tablespoons bread crumbs  
Salt to taste

## Smoked Farmer's Cheese Filling

1 to 2 mealy potatoes (about 7 ounces), cooked  
4 tablespoons unsalted butter  
½ small onion, finely chopped  
1 cup spinach, blanched and well drained  
12 ounces smoked farmer's cheese or similar soft, crumbly smoked cheese  
6 ounces ricotta  
2 tablespoons sour cream  
½ teaspoon salt  
¼ teaspoon freshly ground nutmeg  
2 to 4 tablespoons bread crumbs

## Carinthian Ricotta Filling

2 to 3 mealy potatoes (about 10 ounces), cooked  
2 tablespoons unsalted butter  
½ small onion, finely chopped  
1 small piece leek, cut in fine julienne  
1 cup crumbled ricotta  
1 tablespoon sour cream  
¼ cup chopped mixed herbs (chervil, lovage and mint)  
½ teaspoon salt  
2 to 4 tablespoons bread crumbs

## Tomato Sauce

1 tablespoon olive oil  
1 shallot, minced  
1 garlic clove, minced  
2 tomatoes, peeled, seeded and diced  
Salt and freshly ground white pepper to taste

## Spinach

2 tablespoons olive oil  
½ small onion, finely chopped  
1 garlic clove, minced  
1 cup spinach  
Pinch of salt

¼ cup crumbly farmer's cheese or ricotta  
2 tablespoons clarified butter (see Cooking Basics)  
4 sprigs parsley  
4 sprigs tarragon  
4 basil leaves

**To make the dough:** Combine the flour, salt and ½ cup of the water in the bowl of a mixer fitted with a paddle attachment, or combine by hand in a large bowl. Mix until the dough is firm and pliable, adding a little more of the water as necessary. Turn the dough out onto a lightly floured work surface and knead until the dough is elastic. Wrap the dough in plastic and set it aside to rest.

**To make the spinach sweet basil filling:** Boil the millet in salted water to cover until soft, 7 to 10 minutes. Drain and put into a medium bowl. Melt the butter in a medium skillet over medium heat and saute the onions until softened. Add the onions and remaining ingredients and 2 tablespoons of the bread crumbs to the millet and stir to combine well. More bread crumbs may be added for binding if necessary; the filling should be pasty. Let cool.

**To make the smoked farmer's cheese filling:** Peel the potatoes and rice them into a mixing bowl. Melt the butter in a medium skillet over medium heat and saute the onions until softened. Add the spinach and stir until wilted. Chop the spinach onion mixture fine or pulse a few times in a food processor and add to the potatoes. Stir in the remaining ingredients and 2 tablespoons of the bread crumbs. More bread crumbs may be added for binding if necessary; the filling should be pasty. Let cool.

**To make the Carinthian ricotta filling:** Peel the potatoes and rice them into a mixing bowl. Melt the butter in a medium skillet over medium heat and saute the onions and leeks until softened. Add to the potatoes. Stir in the remaining ingredients and 2 tablespoons of the bread crumbs. More bread crumbs may be added for binding if necessary; the filling should be pasty. Let cool.

**To prepare the tomato sauce:** Heat the olive oil in a medium skillet over medium heat and saute the shallot and garlic until softened, 1 to 2 minutes. Reduce the heat to medium-low. Add the tomato, season with salt and

Sissy Sonnleitner  
Kellerwand  
Kotschach-Mauthen, Austria

pepper and cook until the tomatoes are virtually melted. Set aside; keep warm.

**To prepare the spinach:** Heat the olive oil in a medium skillet over medium heat and saute the onion and garlic until softened, 1 to 2 minutes. Add the spinach, season with salt and toss until wilted. Set aside.

**To assemble the ravioli:** Divide the dough in half. Rewrap one half; roll out the other half very thin on a very lightly floured board. Cut six 3-inch circles. Set aside and cover with a damp paper towel. Repeat with the remaining dough.

Place a bowl containing one of the fillings near the work area. Place a dough circle flat on the palm of your dominant hand. Put a heaping tablespoon of filling in the center of the dough. Press the filling gently into the dough with your opposite thumb, cupping your dominant hand under it as the dough stretches slightly, slowly folding the circle in half over the filling. Press the edges together to seal. Again holding the ravioli, edge out, in the palm of your dominant hand, begin crimping the dough edge over with the other hand, one "pinch" at a time, creating a fluted edge. Seal well and set aside. Make four ravioli from each filling.

Bring a large pot of salted water to a boil. Reduce heat to medium. Slip the ravioli into the water and cook 2 minutes, until they float. Remove with a wire skimmer or slotted spoon and drain on towels.

**To serve:** Place one ravioli of each filling in a semi-circle on a warmed serving plate. Put a large spoonful of wilted spinach in the center of the semi-circle. Place a small spoonful of tomato beside the spinach. Crumble a little farmer's cheese or ricotta over the spinach sweet basil ravioli. Drizzle a little clarified butter over the smoked farmer's cheese ravioli. Repeat with the remaining plates. Garnish each plate with a sprig of parsley, a sprig of tarragon and a basil leaf.

## Appetizers

## Entrées

## Desserts

### Date 9:00 a.m. ET

Fri, 11/1	Dumplings — Christian Domschitz, Austria	Lamb Loin — Serge Botelli, Bermuda	Roasted Figs — Philippe Jousse, France
Sat, 11/2	Pancetta Oysters — Massimo Ferrari, Italy	Sea Bass Soup — Michel del Burgo, Paris	Juniper Cream — Lucas Rive, Holland
Sun, 11/3	Grilled Shrimp — Chris Fulcher, St. Thomas	Pigeon — Edwin Kats, Amsterdam	Bitter Chocolate Cake — David Fillat, Vonnas, France
Mon, 11/4	Lemongrass Cream — Miguel S. Romera, Spain	Filet Mignon — E. Bassoleil, Brazil	Soufflé — Jens Peter Kolbeck, Denmark
Tue, 11/5	Ravioli — Sissy Sonnleitner, Austria	Beef and Irish Ham — Dennis Lenihan, Ireland	Chocolate Tart — Sebastian Degardin, France
Wed, 11/6	Tuna — Xavier Pellicer, Spain	Rabbit — Eric Santin, Italy	Peaches with Caramel — Francois Rodolphe, France
Thu, 11/7	Brook Trout Salad — Walter Jost, Austria	Langoustines — Phillipe Legendre, Paris	Tuscan Apple Pie — Michele Sorrentino, Italy
Fri, 11/8	Mussels — Michel Troisgros, France	Venison — Gernot Hicka, Austria	Croustillants — Eric Deblonde, England
Sat, 11/9	Duck Foie Gras — Jean Michel Lorain, France	Salmon — Ramiro R. Pardo, Argentina	Dumplings — Gunter Gaderbauer, Austria
Sun, 11/10	PREEMPTED		
Mon, 11/11	Potato Waffle — Eric Frechon, Paris	Guinea Fowl — Massimo Ferrari, Italy	French Toast — Jean-Louis Neichel, Spain
Tue, 11/12	Warm Tuna Salad — Aimo Moroni, Italy	Glazed Turbot — Siegfried Pucher, Austria	Red Fruit Crumble — Philippe Chapon, Paris
Wed, 11/13	Violet-Artichoke Soup — Michel Rostang, Paris	Risotto — Franck Cerutti, Monaco	Vanilla Soufflé — Marcel Vanic, Austria
Thu, 11/14	Scallop Taster — Conrad Gallagher, Ireland	Pike-stuffed Cabbage — Walter Jost, Austria	Roasted Pears — Philippe Jousse, France
Fri, 11/15	Beer Beef Tea — Wilhelm Schnattl, Austria	Wahoo — Marcus Wesch, Bermuda	Crepe Cake — Michel Troisgros, France
Sat, 11/16	Aniseed Shrimp — Mikkel Maarbjerg, Denmark	Chicken — Laurent Soliveres, Paris	Saffron Pears — E. Bassoleil, Brazil
Sun, 11/17	Lobster — Lucas Rive, Holland	John Dory — Vincent Koperski, Brazil	Orange-Chocolate Cake — Gert Sorensen, Denmark
Mon, 11/18	Fish Soup — Gernot Hicka, Austria	Saffron Gnocchi — Massimo Barletti, Brazil	Strawberry Shortcake — Laurent Jeannin, Paris
Tue, 11/19	Couscous — Alain Passard, Paris	Duck Breast — Martin Bardelli, Argentina	Sweet Cheese Quenelles — Christian Golles, Austria
Wed, 11/20	Chicken Breast — Massimo Ferrari, Italy	Pork and Ham — Jan Jorgensen, Denmark	Exotic Fruit Salad — Laurent Jeannin, Paris
Thu, 11/21	Zucchini Cream — Heinz Hanner, Austria	Chicken — William O'Callaghan, Ireland	Nectarine Tart — Vincent Koperski, Brazil
Fri, 11/22	Lobster with Grains — Francis Chaveau, France	Rockfish — Steve Young, Bermuda	Sacher Parfait — Helmut Lengauer, Austria
Sat, 11/23	Tomato Pappa — Maria Salcuni, Italy	Veal — Michel Rostang, Paris	Chocolate Bars — Meinrad Neunkirchner, Austria
Sun, 11/24	Shrimp Cake — Michele Sorrentino, Italy	Red Mullet — Georges Blanc, France	Strawberry Tostada — Ramon M. Mariso, Spain
Mon, 11/25	Scallop Salad — Gerard Germain, Bolivia	Sole — Bernard Loiseau, France	Lemon Zabaglione — Luciano Bossegia, Brazil
Tue, 11/26	Celery Soup — Werner Matt, Austria	Lamb — Luciano Bossegia, Brazil	Bitter Chocolate Soufflé — Francois Rodolphe, France
Wed, 11/27	Salmon Mousse — Stig Henriksen, Denmark	John Dory — Renata Braune, Brazil	Citronella Cream — Gilles Marchal, Paris
Thu, 11/28	PREEMPTED		
Fri, 11/29	PREEMPTED		
Sat, 11/30	Caponata Charlotte — Paul Gaylor, England	Boar Roulade — W. Schnattl, Austria	Chocolate Tart — Olivier Berger, Monaco
Sun, 12/1	Grilled Shrimp — Chris Fulcher, St. Thomas	Pigeon — Edwin Kats, Amsterdam	Bitter Chocolate Cake — David Fillat, Vonnas, France
Mon, 12/2	Shark Hash — Markus Wesch, Bermuda	Lamb Saddle — Philip Howard, London	Baked Fruits — Marc Janodet, France
Tue, 12/3	Foie Gras — Alain Senderens, Paris	Beef Filet — Juan Magni, Bolivia	Coconut Foam — Ferran Adria, Spain
Wed, 12/4	Sea Scallops — Oliver Ramos, Bermuda	Chicken — Patrick Henririoux, France	Pear Dumplings — Martin Reitberger, Austria
Thu, 12/5	Ravioli — Sissy Sonnleitner, Austria	Beef and Irish Ham — Dennis Lenihan, Ireland	Chocolate Tart — Sebastian Degardin, France
Fri, 12/6	Game Hens — Siegfried Pucher, Austria	Pike-Perch — Jean Pierre Billoux, France	Iced Lemon Parfait — Neil McFadden, Ireland
Sat, 12/7	Soufflé Suisse — Albert Roux, England	John Dory — Philippe Jousse, France	Apple-Ricotta Dumplings — Alfred Kaiser, Austria
Sun, 12/8	Mussels — Michel Troisgros, France	Venison — Gernot Hicka, Austria	Croustillants — Eric Deblonde, England
Mon, 12/9	Beer Batter Trout — Martin Reitberger, Austria	Chicken Roulade — Roger Verge, France	Rhubarb Compote — Albert Roux, England
Tue, 12/10	Herb Risotto — Philip Howard, England	Wahoo — Jean-Claude Garzia, Bermuda	Stuffed Pancakes — Walter Jost, Austria
Wed, 12/11	Scallops — Jean-Michel Lorain, France	Veal — Lisl Wagner-Bacher, Austria	Caramelized Apple Phyllo — Tom Aikens, England
Thu, 12/12	Mushroom Soup — Bernard Loiseau, France	Oxtail Stew — Alfred Kaiser, Austria	Rice Pudding — Thomas Kytka, Ireland
Fri, 12/13	Lemongrass Cream — Miguel S. Romera, Spain	Filet Mignon — E. Bassoleil, Brazil	Soufflé — Jens Peter Kolbeck, Denmark
Sat, 12/14	Herb Risotto — Philip Howard, England	Wahoo — Jean-Claude Garzia, Bermuda	Stuffed Pancakes — Walter Jost, Austria
Sun, 12/15	PREEMPTED		
Mon, 12/16	Mosaic of Sole — Neil McFadden, Ireland	Beef Filet — Roger Verge, France	Mango Mousse — Juan Magni, Bolivia
Tue, 12/17	Parmesan Fondant — Alain Passard, Paris	Surubi — Pablo Massey, Argentina	Cake Roll — Franz Augustin, Austria
Wed, 12/18	Le Coq Hardi Smokies — John Howard, Ireland	John Dory — Jean-Pierre Billoux, France	Spicy Bavarois — Mara Rocha Mello, Brazil
Thu, 12/19	Tuna — Xavier Pellicer, Spain	Rabbit — Eric Santin, Italy	Peaches with Caramel — Francois Rodolphe, France
Fri, 12/20	Brook Trout Salad — Walter Jost, Austria	Langoustines — Phillipe Legendre, Paris	Tuscan Apple Pie — Michele Sorrentino, Italy
Sat, 12/21	Parmesan Fondant — Alain Passard, Paris	Surubi — Pablo Massey, Argentina	Cake Roll — Franz Augustin, Austria
Sun, 12/22	Velours de Tomato — Christian Morisset, France	Veal Chop — Albert Roux, England	Pear Terrine — Georg Weinwurm, Austria
Mon, 12/23	PREEMPTED		
Tue, 12/24	<b>GREAT CHEFS 9-HOUR MARATHON</b> • See Special Marathon Schedule on Page 50		
Wed, 12/25	PREEMPTED		
Thu, 12/26	PREEMPTED		
Fri, 12/27	PREEMPTED		
Sat, 12/28	Potato Pancake — Georges Blanc, Paris	Ahi Salad — Michael Longworth, Hawaii	Cherry Pie — German Martitegui, Argentina



## Appetizers

## Entrées

## Desserts

### Date 9:30 a.m. ET

Fri, 11/1	Goose Liver Terrine — Franz Girbl	Seared Rockfish — Markus Wesch, Bermuda	Grapefruit-Fig Gratin — Francis Chaveau, France
Sat, 11/2	Potato Pancake — Georges Blanc, France	Ahi Salad — Michael Longworth, Hawaii	Cherry Pie — German Martitegui, Argentina
Sun, 11/3	Celery Soup — Werner Matt, Austria	Lamb Rack — Luciano Bossegia, Brazil	Bitter Chocolate Souffle — Francois Rodolphe, France
Mon, 11/4	Duck Foie Gras — Jean Michel Lorain, France	Salmon — Ramiro R. Pardo, Argentina	Dumplings — Gunter Gaderbauer, Austria
Tue, 11/5	Jellied Duck — Heinz Reitbauer, Austria	Suckling Pig — Kevin Thornton, Ireland	Apple Tart — David Fillat, France
Wed, 11/6	Parmesan Fondant — Alain Passard, Paris	Surubi — Pablo Massey, Argentina	Cake Roll — Franz Augustin, Austria
Thu, 11/7	Beer Batter Trout — Martin Reitberger, Austria	Chicken Roulade — Roger Verge, France	Rhubarb Compote — Albert Roux, England
Fri, 11/8	Herb Risotto — Philip Howard, England	Wahoo — Jean-Claude Garzia, Bermuda	Stuffed Pancakes — Walter Jost, Austria
Sat, 11/9	Lemongrass Cream — Miguel S. Romera, Spain	Filet Mignon — E. Bassoleil, Brazil	Souffle — Jens Peter Kolbeck, Denmark
Sun, 11/10	PREEMPTED		
Mon, 11/11	Aniseed Shrimp — Mikkel Maarbjerg, Denmark	Chicken — Laurent Soliveres, Paris	Saffron Pears — E. Bassoleil, Brazil
Tue, 11/12	Lobster — Lucas Rive, Holland	John Dory — Vincent Koperski, Brazil	Orange-Chocolate Cake — Gert Sorensen, Denmark
Wed, 11/13	Sauteed Prawns — Martin Bardelli, Argentina	Venison — Christian Golles, Austria	Shortbread with Berries — Frederic Poisson, France
Thu, 11/14	Black Spaghetti Nest — Luciano Bossegia, Brazil	Sole — Raymond Blanc, England	Chocolate Soufflé — Karl Weiser, Austria
Fri, 11/15	Lobster Rigatoni — Patrick Henriroux, France	Lobster Tail — Tom Aikens, England	Filled Crepes — Gerhard Mandl, Austria
Sat, 11/16	Potato Waffle — Eric Frechon, Paris	Guinea Fowl — Massimo Ferrari, Italy	French Toast — Jean-Louis Neichel, Spain
Sun, 11/17	Violet-Artichoke Soup — Michel Rostang, Paris	Risotto — Franck Cerutti, Monaco	Vanilla Soufflé — Marcel Vanic, Austria
Mon, 11/18	Tomato Pappa — Maria Salcuni, Italy	Veal — Michel Rostang, Paris	Chocolate Bars — Meinrad Neunkirchner, Austria
Tue, 11/19	Shrimp Cake — Michele Sorrentino, Italy	Red Mullet — Georges Blanc, France	Strawberry Tostada — Ramon M. Mariso, Spain
Wed, 11/20	Chicken Caesar Salad — H. Danzer, Austria	Prawn Cassoulette — B. O'Sullivan, Ireland	Banana Tower — M. R. Mello, Brazil
Thu, 11/21	Spinach Mousse — Massimo Barletti, Brazil	Stuffed Lamb — Neil McFadden, Ireland	Apple Strudel — Karl Weiser, Austria
Fri, 11/22	Lobster Salad — Michael Crowe, Ireland	Llama — Gerard Germain, Bolivia	Orange-Choc. Soufflé — A. Bras Da Silva, Brazil
Sat, 11/23	Fish Soup — Gernot Hicka, Austria	Saffron Gnocchi — Massimo Barletti, Brazil	Strawberry Shortcake — Laurent Jeannin, Paris
Sun, 11/24	Couscous — Alain Passard, Paris	Duck Breast — Martin Bardelli, Argentina	Sweet Cheese Quenelles — Christian Golles, Austria
Mon, 11/25	Foie Gras — Steve Young, Bermuda	Bresse Chicken — Jean Paul Lacombe, France	Lemongrass Panna Cotta — Stuart Pate, England
Tue, 11/26	Smoked Salmon — Brendan O'Sullivan, Ireland	Shellfish Stew — Coco Pacheco, Chile	Crunchy Cake — Jean-Maria Aubeoine, France
Wed, 11/27	Pumpkin Soup — Patrick Henriroux, France	Lamb Loin — Jean-Claude Garzia, Bermuda	Nougat Pyramid — Kevin Thornton, Ireland
Thu, 11/28	PREEMPTED		
Fri, 11/29	PREEMPTED		
Sat, 11/30	Scallop Salad — Gerard Germain, Bolivia	Sole — Bernard Loiseau, France	Lemon Zabaglione — Luciano Bossegia, Brazil
Sun, 12/1	Foie Gras — Steve Young, Bermuda	Bresse Chicken — Jean Paul Lacombe, France	Lemongrass Panna Cotta — Stuart Pate, England
Mon, 12/2	Soufflé Suisse — Albert Roux, England	John Dory — Philippe Jousse, France	Apple-Ricotta Dumplings — Alfred Kaiser, Austria
Tue, 12/3	Mussels — Michel Troisgros, France	Venison — Gernot Hicka, Austria	Croustillants — Eric Deblonde, England
Wed, 12/4	Prawn Carpaccio — Penny Plunkett, Ireland	Squab — Meinrad Neunkirchner, Austria	Roasted Fruits — Jean-Marie Aubeoine
Thu, 12/5	Jellied Duck — Heinz Reitbauer, Austria	Suckling Pig — Kevin Thornton, Ireland	Apple Tart — David Fillat, France
Fri, 12/6	Smoked Salmon — William O'Callaghan, Ireland	Veal Chop — Jean-Michel Lorain, France	Mocha Mousse Torte — Franz Girbl, Austria
Sat, 12/7	Venison — Gunter Gaderbauer, Austria	Squab — Bernard Loiseau, France	Poached Pear — Jean-Claude Garzia, Bermuda
Sun, 12/8	Ravioli — Sissy Sonnleitner, Austria	Beef and Irish Ham — Dennis Lenihan, Ireland	Chocolate Tart — Sebastian Degardin, France
Mon, 12/9	Langoustine — Albert Roux, England	Pike Dumplings — Jean-Paul Lacombe, France	Honey-Nut Mousse — Marcel Vanic, Austria
Tue, 12/10	Duck Foie Gras — Jean Michel Lorain, France	Salmon — Ramiro R. Pardo, Argentina	Dumplings — Gunter Gaderbauer, Austria
Wed, 12/11	Trout Tartar — Gunter Gaderbauer, Austria	Quail — John Howard, Ireland	Berries in Cream — Francis Chaveau, France
Thu, 12/12	Lobster Rigatoni — Patrick Henriroux, France	Lobster Tail — Tom Aikens, England	Filled Crepes — Gerhard Mandl, Austria
Fri, 12/13	Grilled Shrimp — Chris Fulcher, St. Thomas	Pigeon — Edwin Kats, Amsterdam	Bitter Chocolate Cake — David Fillat, Vonnas, France
Sat, 12/14	Beer Batter Trout — Martin Reitberger, Austria	Chicken Roulade — Roger Verge, France	Rhubarb Compote — Albert Roux, England
Sun, 12/15	PREEMPTED		
Mon, 12/16	Velours de Tomate — Christian Morisset, France	Veal Chop — Albert Roux, England	Pear Terrine — Georg Weinwurm, Austria
Tue, 12/17	Rolled Suckling Pig — Juan Magni, Bolivia	Raspberry Chicken - Renata Braune, Brazil	Champagne Gratin — John Howard, Ireland
Wed, 12/18	Grilled Provolone — Pablo Massey, Argentina	Pike-Perch — Francois Rodolphe, France	Poppy Seed Crepes — Harald Fargel, Austria
Thu, 12/19	Lobster Salad — Michael Crowe, Ireland	Llama — Gerard Germain, Bolivia	Orange-Chocolate Soufflé — A. Bras Da Silva, Brazil
Fri, 12/20	Spinach Mousse — Massimo Barletti, Brazil	Stuffed Lamb — Neil McFadden, Ireland	Apple Strudel — Karl Weiser, Austria
Sat, 12/21	Le Coq Hardi Smokies — John Howard, Ireland	John Dory — Jean-Pierre Billoux, France	Spicy Bavarois — Mara Rocha Mello, Brazil
Sun, 12/22	Rolled Suckling Pig — Juan Magni, Bolivia	Raspberry Chicken - Renata Braune, Brazil	Champagne Gratin — John Howard, Ireland
Mon, 12/23	PREEMPTED		
Tue, 12/24	<b>GREAT CHEFS 9-HOUR MARATHON</b> • See Special Marathon Schedule on Page 50		
Wed, 12/25	PREEMPTED		
Thu, 12/26	PREEMPTED		
Fri, 12/27	PREEMPTED		
Sat, 12/28	Chicken Caesar Salad — H. Danzer, Austria	Prawn Cassoulette — B. O'Sullivan, Ireland	Banana Tower — M. R. Mello, Brazil

## Appetizers

## Entrées

## Desserts

### Date 3:30 p.m. ET

Fri, 11/1	Grilled Shrimp— Chris Fulcher, St. Thomas	.Pigeon — Edwin Kats, Amsterdam	.Bitter Chocolate Cake — David Fillat, Vonnas, France
Sat, 11/2	—		
Sun, 11/3	—		
Mon, 11/4	Tuna — Xavier Pellicer, Spain	.Rabbit — Eric Santin, Italy	.Peaches with Caramel— Francois Rodolphe, France
Tue, 11/5	Brook Trout Salad— Walter Jost, Austria	.Langoustines — Phillipe Legendre, Paris	.Tuscan Apple Pie — Michele Sorrentino, Italy
Wed, 11/6	Mussels — Michel Troisgros, France	.Venison — Gernot Hicka, Austria	.Croustillants — Eric Deblonde, England
Thu, 11/7	Ravioli — Sissy Sonnleitner, Austria	.Beef and Irish Ham — Dennis Lenihan, Ireland	.Chocolate Tart — Sebastian Degardin, France
Fri, 11/8	Jellied Duck — Heinz Reitbauer, Austria	.Suckling Pig — Kevin Thornton, Ireland	.Apple Tart — David Fillat, France
Sat, 11/9	—		
Sun, 11/10	—		
Mon, 11/11	Violet-Artichoke Soup — Michel Rostang, Paris	.Risotto — Franck Cerutti, Monaco	.Vanilla Soufflé — Marcel Vanic, Austria
Tue, 11/12	Scallop Taster — Conrad Gallagher, Ireland	.Pike-stuffed Cabbage — Walter Jost, Austria	.Roasted Pears — Philippe Jousse, France
Wed, 11/13	Beer Beef Tea — Wilhelm Schnattl, Austria	.Wahoo — Marcus Wesch, Bermuda	.Crepe Cake — Michel Troisgros, France
Thu, 11/14	Warm Tuna Salad — Aimo Moroni, Italy	.Glazed Turbot — Siegfried Pucher, Austria	.Red Fruit Crumble — Philippe Chapon, Paris
Fri, 11/15	Lobster — Lucas Rive, Holland	.John Dory — Vincent Koperski, Brazil	.Orange-Chocolate Cake — Gert Sorensen, Denmark
Sat, 11/16	—		
Sun, 11/17	—		
Mon, 11/18	Chicken Breast — Massimo Ferrari, Italy	.Pork and Ham — Jan Jorgensen, Denmark	.Exotic Fruit Salad — Laurent Jeannin, Paris
Tue, 11/19	Zucchini Cream — Heinz Hanner, Austria	.Chicken— William O'Callaghan, Ireland	.Nectarine Tart — Vincent Koperski, Brazil
Wed, 11/20	Lobster with Grains — Francis Chaveau, France	.Rockfish — Steve Young, Bermuda	.Sacher Parfait — Helmut Lengauer, Austria
Thu, 11/21	Couscous — Alain Passard, Paris	.Duck Breast — Martin Bardelli, Argentina	.Sweet Cheese Quenelles — Christian Golles, Austria
Fri, 11/22	Shrimp Cake — Michele Sorrentino, Italy	.Red Mullet — Georges Blanc, France	.Strawberry Tostada — Ramon M. Mariso, Spain
Sat, 11/23	—		
Sun, 11/24	—		
Mon, 11/25	Salmon Mousse — Stig Henriksen, Denmark	.John Dory — Renata Braune, Brazil	.Citronella Cream — Gilles Marchal, Paris
Tue, 11/26	Pancetta Oysters — Massimo Ferrari, Italy	.Sea Bass Soup — Michel del Burgo, Paris	.Juniper Cream — Lucas Rive, Holland
Wed, 11/27	Foie Gras — Steve Young, Bermuda	.Bresse Chicken — Jean Paul Lacombe, France	.Lemongrass Panna Cotta — Stuart Pate, England
Thu, 11/28	PREEMPTED		
Fri, 11/29	PREEMPTED		
Sat, 11/30	—		
Sun, 12/1	—		
Mon, 12/2	Sea Scallops — Oliver Ramos, Bermuda	.Chicken — Patrick Henriroux, France	.Pear Dumplings — Martin Reitberger, Austria
Tue, 12/3	Carinthian Ravioli — Sissy Sonnleitner, Austria	.Beef and Irish Ham — Dennis Lenihan, Ireland	.Chocolate Tart — Sebastian Degardin, France
Wed, 12/4	Game Hens — Siegfried Pucher, Austria	.Pike-Perch — Jean Pierre Billoux, France	.Iced Lemon Parfait — Neil McFadden, Ireland
Thu, 12/5	Foie Gras — Alain Senderens, Paris	.Beef Filet — Juan Magni, Bolivia	.Coconut Foam — Ferran Adria, Spain
Fri, 12/6	Mussels — Michel Troisgros, France	.Venison — Gernot Hicka, Austria	.Croustillants — Eric Deblonde, England
Sat, 12/7	—		
Sun, 12/8	—		
Mon, 12/9	Scallops — Jean-Michel Lorain, France	.Veal — Lisl Wagner-Bacher, Austria	.Caramelized Apple Phyllo — Tom Aikens, England
Tue, 12/10	Mushroom Soup — Bernard Loiseau, France	.Oxtail Stew — Alfred Kaiser, Austria	.Rice Pudding — Thomas Kytka, Ireland
Wed, 12/11	Lemongrass Cream — Miguel S. Romera, Spain	.Filet Mignon — E. Bassoleil, Brazil	.Soufflé — Jens Peter Kolbeck, Denmark
Thu, 12/12	Herb Risotto — Philip Howard, England	.Wahoo — Jean-Claude Garzia, Bermuda	.Stuffed Pancakes — Walter Jost, Austria
Fri, 12/13	Duck Foie Gras — Jean Michel Lorain, France	.Salmon — Ramiro R. Pardo, Argentina	.Dumplings — Gunter Gaderbauer, Austria
Sat, 12/14	—		
Sun, 12/15	PREEMPTED		
Mon, 12/16	Le Coq Hardi Smokies — John Howard, Ireland	.John Dory — Jean-Pierre Billoux, France	.Spicy Bavaois — Mara Rocha Mello, Brazil
Tue, 12/17	Tuna — Xavier Pellicer, Spain	.Rabbit — Eric Santin, Italy	.Peaches with Caramel— Francois Rodolphe, France
Wed, 12/18	Brook Trout Salad— Walter Jost, Austria	.Langoustines — Phillipe Legendre, Paris	.Tuscan Apple Pie — Michele Sorrentino, Italy
Thu, 12/19	Parmesan Fondant — Alain Passard, Paris	.Surubi — Pablo Massey, Argentina	.Cake Roll — Franz Augustin, Austria
Fri, 12/20	Rolled Suckling Pig — Juan Magni, Bolivia	.Raspberry Chicken - Renata Braune, Brazil	.Champagne Gratin — John Howard, Ireland
Sat, 12/21	—		
Sun, 12/22	—		
Mon, 12/23	PREEMPTED		
Tue, 12/24	<b>GREAT CHEFS 9-HOUR MARATHON</b> • See Special Marathon Schedule on Page 50		
Wed, 12/25	PREEMPTED		
Thu, 12/26	PREEMPTED		
Fri, 12/27	PREEMPTED		
Sat, 12/28	—		



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Q. Are You .....  Male  Female

(Fold Here)

Q What is your Age?

- Under 18  18-24  25-29  30-34  35-39  
 40-44  45-49  50-54  55-64  65 or over

Q What is your current marital status (Please X one answer only.)

- Married  Single, never married  Widowed  Separated or divorced

Q. Counting yourself, how many people are currently living in your household?  
\_\_\_\_\_ (Number living in household #).

Q Counting yourself, how many are there in each of the following sex and age groups?  
(If "0," fill in. Be sure that the total here equals your answer to the previous question.)

Counting Yourself	Number of Males	Number of Females
18 years or older	# _____	# _____
12-17 years old	# _____	# _____
6 - 11 years old	# _____	# _____
5 years or younger	# _____	# _____

Q. Who would you consider to be head of your household?  Yourself  Shared  Someone else

Q Please indicate the age and sex of the head of your household (if not you or if shared):  
 Under 18  18-24  25-29  30-34  35-39  40-44  45-49  50-54  55-64  65+

Q The next few questions are about you and the head of your household  
(if someone else or shared).

	YOU	Head of Household (if not you or if shared)
Highest Education Level Completed	<input type="checkbox"/> Less than High School <input type="checkbox"/> High School Graduate <input type="checkbox"/> Some College <input type="checkbox"/> College Graduate <input type="checkbox"/> Post-graduate study or degree	<input type="checkbox"/> Less than High School <input type="checkbox"/> High School Graduate <input type="checkbox"/> Some College <input type="checkbox"/> College Graduate <input type="checkbox"/> Post-graduate study or degree

Employment Status	<input type="checkbox"/> Full time (30+ hours a week) <input type="checkbox"/> Part-time (-30 hours per week) <input type="checkbox"/> Homemaker <input type="checkbox"/> Retired <input type="checkbox"/> Currently Unemployed	<input type="checkbox"/> Full time (30+ hours a week) <input type="checkbox"/> Part-time (-30 hours per week) <input type="checkbox"/> Homemaker <input type="checkbox"/> Retired <input type="checkbox"/> Currently Unemployed
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TYPE OF INDUSTRY, IF EMPLOYED NOW

Example: law, medicine, retail \_\_\_\_\_  
(Type of Industry) (Type of Industry)

JOB TITLE OR OCCUPATION, IF EMPLOYED

Example: President, CEO \_\_\_\_\_  
(Job Title) (Job Title)

Q. Do you .....  Own your own home, condo or coop  Rent or lease an apartment or home  
 Other (live rent-free)

Q. Are you .....  White  Asian  African-America  Other

Are you of Latino (or Latin American), Hispanic, (or Spanish) origin or descent?  Yes  No

Have you heard of the Great Chefs Television show weekdays on the Discovery Channel?  
 Yes  No

Q. Have you watched the Great Chefs Television show in the past 30 days?  Yes  No

What is the total annual income of your household before taxes?  
(Please include income from all sources)

What is your approximate total annual personal income from your job  
(if employed)?

<input type="checkbox"/> less than \$20,000	<input type="checkbox"/> \$75,000 - \$99,999	<input type="checkbox"/> less than \$20,000	<input type="checkbox"/> \$60,000 - \$74,999
<input type="checkbox"/> \$20,000 - \$29,999	<input type="checkbox"/> \$100,000 - \$124,999	<input type="checkbox"/> \$20,000 - \$29,999	<input type="checkbox"/> \$75,000 - \$99,999
<input type="checkbox"/> \$30,000 - \$39,999	<input type="checkbox"/> \$125,000 - \$149,999	<input type="checkbox"/> \$30,000 - \$39,999	<input type="checkbox"/> \$100,000 - \$149,999
<input type="checkbox"/> \$40,000 - \$49,999	<input type="checkbox"/> \$150,000 - \$249,999	<input type="checkbox"/> \$40,000 - \$49,999	<input type="checkbox"/> \$150,000 or more
<input type="checkbox"/> \$50,000 - \$74,999	<input type="checkbox"/> \$150,000 or more		

Q. Your Geographic Area: Your State: \_\_\_\_\_ Your Zip Code: \_\_\_\_\_

Q. Which one best describes the total amount of time you typically spent reading/looking into this issue?  Under 15 minutes  15 minutes to less than one half-hour  
 Half-hour to less than one hour  Hour to less than two hours  More than two hours

Q. What is the average number of times per week you cook dinner at home?  
 One  Two  Three  Four  Five  Six or more  None

- Q. What is the average number of times per week you eat dinner out?  
One Two Three Four Five Six or more None
- Q. The average number of times per month you entertain friends or family at your home?  
One Two Three Four Five Six or more None

- Q. Do you consider yourself a "foodie?" Yes No
- Q. Do you enjoy drinking wine either with your meal or socially? Yes No

- Q. Does your household subscribe to any of these other publications?  
 (please check all that apply):
- Food & Wine Savuer Travel & Leisure Bon Appetit  
Cooking Light Conde Nast Traveler Gourmet  
Wine Spectator National Geographic Traveler

- Q. Kitchen/Cooking Products Plan to Purchase in the next 12 months  
 (please check all that apply):
- Refrigerator Barbecue Grill Total Kitchen Remodel  
Furniture Deep Freeze Fine China  
Counter Tops Dining Table Stove  
Flatware Wood Floors Pool  
Dishwasher Kitchen Knives Kitchen Cabinets  
Deck Microwave Pots & Pans  
Tile Work Lighting Wine Cooler  
Blender Paint or Wallpaper Stereo Sound System

**About Your Travel and Vacations:**  
 These last few questions are about your business travel and vacations:

- Q. Approximate number of overnight trips in the past 12 months?  
 Business \_\_\_\_\_ Pleasure \_\_\_\_\_ Total \_\_\_\_\_
- Q. Approximate number of hotel stays in the past 12 months?  
 Business \_\_\_\_\_ Pleasure \_\_\_\_\_ Total \_\_\_\_\_
- Q. Total times traveled outside the USA in the past 12 months?  
 Business \_\_\_\_\_ Pleasure \_\_\_\_\_ Total \_\_\_\_\_
- Q. Number of roundtrip airline flights in the past 12 months?  
 Business \_\_\_\_\_ Pleasure \_\_\_\_\_ Total \_\_\_\_\_

- Q. International destinations visited in the past 12 months?  
 (please check all that apply)
- England Australia Caribbean  
Far East/Pacific Rim Mexico Africa  
Latin America South America Russia  
Canada Germany  
European Countries

- Q. International destinations you plan to visit in the next 12 months?  
 (please check all that apply)
- England Australia Caribbean  
Far East/Pacific Rim Mexico Africa  
Latin America South America Russia  
Canada Germany  
European Countries

Q. About Your Autos: How many vehicles do you and others in your house hold own or personally lease? Please include all cars, sports utilities, vans and pickups.  
 (Write in number). \_\_\_\_\_

	Most Recently Acquired	Next Most Recent	Next Most Recent	Next Most Recent	Other
<b>It is a .....</b>					
Car .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Compact Sport Utility .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Full-size Sport Utility .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Full-size Van .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Minivan .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Compact Pick-Up .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Full-size Pick-Up .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Was it .....</b>					
Bought New .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Bought Used .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Leased .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>What Year Model is it .....</b>					
2002 .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2001 .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2000 .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1999 .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1998 .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1997 or earlier .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Please write in make and model .....

Make .....

(i.e., Chevrolet, Nissan) \_\_\_\_\_

Model .....

(i.e., Camero, Pathfinder) \_\_\_\_\_

**If bought (new or used) or leased, how was it paid for?**

Through a commercial bank .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Through a credit union .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Through an Auto Manuf. ....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
With Cash .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Who is the principal driver .....</b>					
Yourself .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other H.H. Male .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other H.H. Female .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other Person Outside H.H. ....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**Who is the person most responsible for taking care of the vehicle repairs and maintenance (not gas fill-ups) – taking it to a service facility or doing it themselves when the vehicle needs servicing:**

Yourself .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other H.H. Male .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other H.H. Female .....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other Person Outside H.H. ....	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

## Appetizers

## Entrées

## Desserts

### Date 4:00 p.m. ET

Fri, 11/1	Venison — Gunter Gaderbauer, Austria	Squab — Bernard Loiseau, France	Poached Pear — Jean-Claude Garzia, Bermuda
Sat, 11/2	—		
Sun, 11/3	—		
Mon, 11/4	Beer Batter Trout — Martin Reitberger, Austria	Chicken Roulade — Roger Verge, France	Rhubarb Compote — Albert Roux, England
Tue, 11/5	Herb Risotto — Philip Howard, England	Wahoo — Jean-Claude Garzia, Bermuda	Stuffed Pancakes — Walter Jost, Austria
Wed, 11/6	Lemongrass Cream — Miguel S. Romera, Spain	Filet Mignon — E. Bassoleil, Brazil	Souffle — Jens Peter Kolbeck, Denmark
Thu, 11/7	Duck Foie Gras — Jean Michel Lorain, France	Salmon — Ramiro R. Pardo, Argentina	Dumplings — Gunter Gaderbauer, Austria
Fri, 11/8	Parmesan Fondant — Alain Passard, Paris	Surubi — Pablo Massey, Argentina	Cake Roll — Franz Augustin, Austria
Sat, 11/9	—		
Sun, 11/10	—		
Mon, 11/11	Black Spaghetti Nest — Luciano Bossegia, Brazil	Sole — Raymond Blanc, England	Chocolate Souffle — Karl Weiser, Austria
Tue, 11/12	Lobster Rigatoni — Patrick Henriroux, France	Lobster Tail — Tom Aikens, England	Filled Crepes — Gerhard Mandl, Austria
Wed, 11/13	Potato Waffle — Eric Frechon, Paris	Guinea Fowl — Massimo Ferrari, Italy	French Toast — Jean-Louis Neichel, Spain
Thu, 11/14	Aniseed Shrimp — Mikkel Maarbjerg, Denmark	Chicken — Laurent Soliveres, Paris	Saffron Pears — E. Bassoleil, Brazil
Fri, 11/15	PREEMPTED		
Sat, 11/16	—		
Sun, 11/17	—		
Mon, 11/18	Spinach Mousse — Massimo Barletti, Brazil	Stuffed Lamb — Neil McFadden, Ireland	Apple Strudel — Karl Weiser, Austria
Tue, 11/19	Lobster Salad — Michael Crowe, Ireland	Llama Fillet — Gerard Germain, Bolivia	Orange-Chocolate Souffle — Antonio Bras Da Silva, Brazil
Wed, 11/20	Fish Soup — Gernot Hicka, Austria	Saffron Gnocchi — Massimo Barletti, Brazil	Strawberry Shortcake — Laurent Jeannin, Paris
Thu, 11/21	PREEMPTED		
Fri, 11/22	Chicken Caesar Salad — H. Danzer, Austria	Prawn Cassoulette — B. O'Sullivan, Ireland	Banana Tower — M. R. Mello, Brazil
Sat, 11/23	—		
Sun, 11/24	—		
Mon, 11/25	Pumpkin Soup — Patrick Henriroux, France	Lamb Loin — Jean-Claude Garzia, Bermuda	Nougat Pyramid — Kevin Thornton, Ireland
Tue, 11/26	Caponata Charlotte — Paul Gaylor, England	Boar Roulade — Wilhelm Schnattl, Austria	Chocolate Tart — Olivier Berger, Monaco
Wed, 11/27	Scallop Salad — Gerard Germain, Bolivia	Sole — Bernard Loiseau, France	Lemon Zabaglione — Luciano Bossegia, Brazil
Thu, 11/28	PREEMPTED		
Fri, 11/29	PREEMPTED		
Sat, 11/30	—		
Sun, 12/1	—		
Mon, 12/2	Jellied Duck — Heinz Reitbauer, Austria	Suckling Pig — Kevin Thornton, Ireland	Apple Tart — David Fillat, France
Tue, 12/3	Smoked Salmon — William O'Callaghan, Ireland	Veal Chop — Jean-Michel Lorain, France	Mocha Mousse Torte — Franz Girbl, Austria
Wed, 12/4	Shark Hash — Markus Wesch, Bermuda	Lamb Saddle — Philip Howard, London	Baked Fruits — Marc Janodet, France
Thu, 12/5	Souffle Suisse — Albert Roux, England	John Dory — Philippe Jousse, France	Apple-Ricotta Dumplings — Alfred Kaiser, Austria
Fri, 12/6	PREEMPTED		
Sat, 12/7	—		
Sun, 12/8	—		
Mon, 12/9	Lobster Rigatoni — Patrick Henriroux, France	Lobster Tail — Tom Aikens, England	Filled Crepes — Gerhard Mandl, Austria
Tue, 12/10	Grilled Shrimp — Chris Fulcher, St. Thomas	Pigeon — Edwin Kats, Amsterdam	Bitter Chocolate Cake — David Fillat, Vonnas, France
Wed, 12/11	Beer Batter Trout — Martin Reitberger, Austria	Chicken Roulade — Roger Verge, France	Rhubarb Compote — Albert Roux, England
Thu, 12/12	PREEMPTED		
Fri, 12/13	Trout Tartar — Gunter Gaderbauer, Austria	Quail — John Howard, Ireland	Berries in Cream — Francis Chaveau, France
Sat, 12/14	—		
Sun, 12/15	PREEMPTED		
Mon, 12/16	Lobster Salad — Michael Crowe, Ireland	Llama Fillet — Gerard Germain, Bolivia	Orange-Chocolate Souffle — Antonio Bras Da Silva, Brazil
Tue, 12/17	Spinach Mousse — Massimo Barletti, Brazil	Stuffed Lamb — Neil McFadden, Ireland	Apple Strudel — Karl Weiser, Austria
Wed, 12/18	Mosaic of Sole — Neil McFadden, Ireland	Beef Filet — Roger Verge, France	Mango Mousse — Juan Magni, Bolivia
Thu, 12/19	Velours de Tomate — Christian Morisset, France	Veal Chop — Albert Roux, England	Pear Terrine — Georg Weiwurm, Austria
Fri, 12/20	Grilled Provolone — Pablo Massey, Argentina	Pike-Perch — Francois Rodolphe, France	Poppy Seed Crepes — Harald Fargel, Austria
Sat, 12/21	—		
Sun, 12/22	—		
Mon, 12/23	PREEMPTED		
Tue, 12/24	<b>GREAT CHEFS 9-HOUR MARATHON</b> • See Special Marathon Schedule on Page 50		
Wed, 12/25	PREEMPTED		
Thu, 12/26	PREEMPTED		
Fri, 12/27	PREEMPTED		
Sat, 12/28	—		

**Appetizers**

**Entrées**

**Desserts**

Time	Program
9:00 a.m.	Mushroom Soup — Bernard Loiseau, France . . . . . Oxtail Stew — Alfred Kaiser, Austria . . . . . Rice Pudding with Sorbet and Peaches— Thomas Kytka, Ireland
9:30 a.m.	Potato Pancake with Salmon — Georges Blanc, France . . . . . Marinated Ahi Salad — Michael Longworth, Hawaii . . . . . Cherry Pie with Ice Cream — German Martitegui, Argentina
10:00 a.m.	Trout in Beer Batter — Martin Reitberger, Austria . . . . . Chicken Roulade with Olives— Roger Verge, France . . . . . Rhubarb Compote with Pepper Tuiles — Albert Roux, England
10:30 a.m.	Seared Foie Gras with Port and Cranberry Reduction — . . . . . Bresse Chicken with Truffles — Jean Paul Lacombe, France . . . . . Lemongrass Panna Cotta — Stuart Pate, England Steve Young, Bermuda
11:00 a.m.	Jumbo Sea Scallops — Oliver Ramos, Bermuda . . . . . Chicken — Patrick Henrioux, France . . . . . Fried Pear Dumplings with Stewed Pears— Martin Reitberger, Austria
11:30 a.m.	Grilled Provolone with Marinated Tomatoes — . . . . . Pike-Perch with Celery — Francois Rodolphe, France . . . . . Poppy Seed Crepes with Poppy Seed Filling — Harald Fargel, Austria Pablo Massey, Argentina
12 noon	Chicken Caesar Salad — Herbert Danzer, Austria . . . . . Prawn and Scallop Cassoulette — Brendan O'Sullivan, Ireland . . . . . Banana Tower — Mara Rocha Mello, Brazil
12:30 p.m.	Crackling Dumplings on Sauerkraut — Christian Domschitz, Austria . . . . . Lightly Smoked Lamb Loin— Serge Botelli, Bermuda . . . . . Roasted Figs in Port Wine on Fruit Bread — Philippe Jousse, France
1:00 p.m.	Carinthian Ravioli — Sissy Sonnleitner, Austria . . . . . Filet of Beef Wrapped in Irish Ham — Dennis Lenihan, Ireland . . . . . Chocolate Tart — Sebastian Degardin, France
1:30 p.m.	Black Spaghetti Nest with Lobster— Luciano Bossegia, Brazil . . . . . Dover Sole and Shellfish Fricassee— Raymond Blanc, England . . . . . Chocolate Souffle — Karl Weiser, Austria
2:00 p.m.	Mushroom Soup — Bernard Loiseau, France . . . . . Oxtail Stew — Alfred Kaiser, Austria . . . . . Rice Pudding with Sorbet and Peaches— Thomas Kytka, Ireland
2:30 p.m.	Potato Pancake with Salmon — Georges Blanc, France . . . . . Marinated Ahi Salad — Michael Longworth, Hawaii . . . . . Cherry Pie with Ice Cream — German Martitegui, Argentina
3:00 p.m.	Trout in Beer Batter — Martin Reitberger, Austria . . . . . Chicken Roulade with Olives— Roger Verge, France . . . . . Rhubarb Compote with Pepper Tuiles — Albert Roux, England
3:30 p.m.	Seared Foie Gras with Port and Cranberry Reduction — . . . . . Bresse Chicken with Truffles — Jean Paul Lacombe, France . . . . . Lemongrass Panna Cotta — Stuart Pate, England Steve Young, Bermuda
4:00 p.m.	Brook Trout Salad— Walter Jost, Austria . . . . . Langoustines and Pasta — Phillipe Legendre, Paris . . . . . Grandmother's Tuscan Apple Pie — Michele Sorrentino, Italy
4:30 p.m.	Grilled Provolone with Marinated Tomatoes — . . . . . Pike-Perch with Celery — Francois Rodolphe, France . . . . . Poppy Seed Crepes with Poppy Seed Filling — Harald Fargel, Austria Pablo Massey, Argentina
5:00 p.m.	Chicken Caesar Salad — Herbert Danzer, Austria . . . . . Prawn and Scallop Cassoulette — Brendan O'Sullivan, Ireland . . . . . Banana Tower — Mara Rocha Mello, Brazil
5:30 p.m.	Potato Waffle with Salmon — Eric Frechon, Paris . . . . . Guinea Fowl — Massimo Ferrari, Italy . . . . . French Toast with Berries — Jean-Louis Neichel, Spain
6:00 p.m.	Carinthian Ravioli — Sissy Sonnleitner, Austria . . . . . Filet of Beef Wrapped in Irish Ham — Dennis Lenihan, Ireland . . . . . Chocolate Tart — Sebastian Degardin, France
6:30 p.m.	Aniseed Shrimp — Mikkel Maarbjerg, Denmark . . . . . Chicken and Mushrooms en Papillote — Laurent Soliveres, Paris . . . . . Saffron Pears — E. Bassoleil, Brazil

Schedule is subject to change, check local listings for the latest information

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# Appetizers



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- Chef Scott Boswell .....pg. 54
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- Chef Sanford D'Amato .....pg. 56
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## Alain Passard

*L'Arpège Provençal*  
Paris, France

From his grandmother, Alain Passard learned that cooking could be a celebration. The pleasure of treating someone, the excitement of the market, the fever of preparation: with her, everything was an excuse for laughter and song. At his parents' cousins home, "le" patissier of La Guerche, the white uniforms, the mysteries of the fire, and the smells fascinated him. He discovered the rhythm and activity of the kitchen. Passard was in and out of the patisserie during his school vacations, but he moved into cuisine as he began his profession. Because it was more prestigious? More probably, because it was a more vast field. Here he could have both sweet and salt.

In the kitchens of Michel Kerever, one of the rare Breton stars of the epoch, Passard learned technique. Grand, classic technique. At *Hotellerie du Lion d'Or de Liffre*, there was a fine restaurant, but also banquet service with its langoustes, its fattened chickens in demi-deuil, its chaud-froid chicken breasts and pieces montees. After four years of acquiring a solid base of experience, Passard went to his first Michelin three-star restaurant, *La Chaumiere at Reims*, under Gaston Boyer, father of Gerard Boyer. Here Passard found all the precision with detail which creates a fine dining experience and earns three stars. Then he moved on to *l'Archestrate in Paris*, ruled by Alain Senderens. In the tiny kitchen Passard found a baptism of fire. In the proper sense: here, the relationship with the flame was direct, and inspiration derived visibly from it. Passard himself says "the cuisine of Senderens gave me a lot of space." Here, with Senderens, he began to experiment a little and develop his own identity. Here, he says, with Senderens, he discovered the rapture of fine cuisine.

After three years with Senderens, Passard took over the kitchen at *Duc d'Enghien* at the Enghiens Casino. At 26 years of age he became the youngest Michelin two-star chef in France. Moving on to the *Carlton Restaurant* in Brussels, he brought the restaurant first one star, then two. In October 1986 he opened *Restaurant Arpege* in Paris and was quickly recognized. Within six months *Arpege* had earned one star. A year later, it had two stars. In January of 1990 the *Gault Millau Guide* gave *Arpege* 19 of a possible 20 points. In 1996, the tenth anniversary of the restaurant, Alain Passard and his *Restaurant Arpege* received three Michelin stars.

Alain Passard began changing the culinary world with his innovations at *Duc d'Enghien*, where he created carpaccio of langoustine and came up with the chaud-froid egg a la ciboulette, a dish which is still offered at *Arpege*. Hallmarks of his cuisine, both dishes are simple and simply perfect. The sweet-sour (aigre-doux) seasoning is still a signature of Passard's style. Creations like the carpaccio, the chaud-froid egg and his tomato confit with twelve flavors don't spring instantly into being. A long period of testing and balancing precedes their debut. Each season, as he changes his menu, Passard seizes the opportunity to search for new dishes, novel combinations.

Always on the alert for a new dish which is "just right," always interested in spices, always pressing forward to find ways to combine a few basic elements and obtain complex flavors, Passard is forever probing to bring together that which would seem to be irreconcilable. The decor of his restaurant, formerly the restaurant of his mentor Alain Senderens, is a reflection of his culinary signature. Stripped, severe, but animated by the warm grain of pearwood paneling, his restaurant is illuminated by Lalique glass panels, representing the bacchanals. There is a single portrait of Louise Passard, his grandmother.



# Ferran Adria

*El Bulli*  
Catalunya, Spain

It is hard to imagine that anyone would travel for miles down a long, narrow, winding mountain road for just a taste of divinity. Or is it? Believe it or not, many have made this pilgrimage to engage in the pleasures engineered by world famous Chef Ferran Adria at his restaurant *El Bulli* in Catalonia, Spain. Adria has been regarded as the best chef in Spain and some even consider him the best chef in the world. "Ferran Adria is the most innovative man in the history of cooking", says Juan Mari Arzak, who is considered the father of modern Spanish cooking. Adria began his pursuit of culinary knowledge washing dishes at a restaurant in the town of Castelldefels. During this time, the chef in Castelldefels, opened Ferran's eyes to the culinary world by teaching him the trade. After several years of working in various restaurants, he moved on to become assistant chef at the well-known Barcelona restaurant, *Finisterre*. He then worked in the military service at the Naval Base of Cartagena in the kitchen. In 1984, twenty-two year old Adria went to *El Bulli* and eventually became head chef.

Once a traditional French restaurant, the restaurant manager, Juli Soler, wanted a revamp of *El Bulli*. Thus, he sent Ferran abroad to discover new and innovative techniques used by top chefs in France. In the later 80's, he began experimenting and then implementing his creations at *El Bulli*. His new cuisine was based on fresh foods and Mediterranean preparations. It also included a variety of his famous "foams". By aerating ingredients with a syphon and introducing minute bubbles to the texture, Ferran created these tantalizing foams. His unique cuisine consists of three components including unusual texture, flavor and temperature. These combine for an exceptional and divine dining experience. Unlike traditional menus, Ferran's menu consists of a series of 25 to 30 small courses. They are small in stature but large in flavor. Super chef Paul Bocuse says, "he's doing the most exciting things in our profession today." Ferran Adria's superb knowledge of taste and technique are illustrated in each sinful taste. There is no question why many foodies travel the distance to *El Bulli*.



## Scott Boswell

*Stella!*

New Orleans, LA

Louisiana native Scott Boswell has been surrounded by a food loving culture all his life. He began showing his interest in cooking when he was still a child, taking blue ribbons from the local 4-H Club and Louisiana Egg Council. His own versions of his mom's dishes might have been extreme, but they were winners.

Boswell graduated with high honors from the Culinary Institute of America, then went to work for Chef Kevin Graham at New Orleans' famous *Grill Room* at the Windsor Court Hotel. During a stint in Europe he worked with Chef Pascal Morel at *L'Abbaye de Ste Croix* (one Michelin star) in Salon de Provence, France. He credits Morel with teaching him many of the techniques and nuances he applies today.

His year in Provence was followed by 6 months at Italy's famed *Enoteca Pinchiorri* (two Michelin stars) in Florence, where he learned his pasta-making techniques. He also became friends with Masahiko Kobe, the man now better known as the Italian Iron Chef.

Upon returning to the U.S., he worked with Chef Jeff Tunks back at the *Windsor Court*, then took a sous chef position at a small restaurant in the Hudson Valley in New York. Following his passion for snowboarding to the Big Sky country of Montana, Boswell went to work at the *Rainbow Ranch Lodge*. There he had truffles and fresh fish flown in to bring a new level of elegance to ski resort dining.

"I have always built my life around goals, and to open my first restaurant by the age of forty was quickly approaching," he says. He opened *Stella!* in New Orleans' French Quarter in April, 2001, beating his target by a month. Located just blocks from Jackson Square, where the annual "Stella!" shouting contest is held for the city's Tennessee Williams Festival, the restaurant serves polished European fare with Asian accents and bold Creole strokes.

Boswell finds the New Orleans dining scene exciting and challenging. "People here know all about food, and fine dining is a big part of their social lives. I love being able to serve them a wonderful new creation that brings "oohs" and "ahhs", and brings them back to *Stella!*" The restaurant, with two intimate dining rooms seating a total of 50, has a courtyard adjoining one dining room, and the other overlooking the goings-on on Chartres Street. The ambiance is that of a French country inn, but, Boswell insists, the star will always be the food.



# Pan-seared Diver Scallops and Jumbo Gulf Shrimp

with Truffle scented New Potato Hash and Caviar Butter

Fat scallops and shrimp are seared in clarified butter and served atop a bed of baby vegetables and new potato hash. Butter sauce, enhanced with caviar, is drizzled over the seafood. Note that each part of this dish could be used separately for another dish.

Serves 4

## New Potato Hash

5 to 6 medium new potatoes, cut in ¼ inch dice  
 Canola oil for deep frying  
 ¼ cup chopped smoked bacon  
 ¼ cup chopped andouille sausage  
 4 to 5 cloves chopped garlic  
 ¼ cup finely diced onion  
 2 tablespoons finely diced red bell pepper  
 2 tablespoons finely diced green bell pepper  
 2 tablespoons finely diced celery  
 2 tablespoons chopped scallion bulbs  
 ½ teaspoon paprika  
 Cayenne pepper to taste  
 ¼ cup grated parmegiano-reggiano cheese  
 1 teaspoon chopped fresh thyme  
 Salt and freshly ground pepper to taste  
 2 tablespoons chopped scallion leaves  
 2 tablespoons white truffle oil

## Scallops and Shrimp

12 bay scallops  
 8 large shrimp per serving, peeled and deveined  
 Salt and freshly ground pepper to taste  
 ¼ cup clarified butter

## Caviar Butter

1½ cups dry white wine  
 ½ cup champagne vinegar  
 12 black peppercorns  
 6 chopped shallots  
 6 to 8 sprigs fresh thyme  
 1 cup heavy (whipping) cream  
 1 cup unsalted butter, cut into tablespoon size pieces  
 Salt to taste  
 1 teaspoon chopped chives  
 2 teaspoons American caviar  
 2 teaspoons salmon caviar  
 2 tablespoons unsalted butter  
 2 cups mixed baby vegetables (snow peas, haricots verts, carrots, pearl onions), blanched  
 2 tablespoons extra virgin olive oil  
 1 truffle, shaved into thin slices  
 4 sprigs fresh chervil

**To prepare the potato hash:** Steam the potatoes until just softened, 8 to 10 minutes, then place in a low oven to dry. Heat the oil to 325 F in a deep-fryer or deep saucepan and fry the potatoes until golden brown; lift out with a wire skimmer or slotted spoon and drain on paper towels. Do not crowd the fryer; fry in batches if necessary. Put the bacon and sausage in a large saute pan or skillet over medium-high heat and cook until they begin to brown and the fat is rendered. Add the garlic and cook, stirring occasionally, until lightly browned. Add the onions, pepper, celery and scallion bottoms and cook until tender, 2 to 3 minutes. Add the fried new potatoes, paprika, cayenne, cheese and thyme. Toss for 30 seconds. Season with salt and pepper. Remove from heat and toss with the scallion leaves and truffle oil. Set aside; keep warm.

**To prepare the seafood:** Season the scallops and shrimp with salt and pepper. Heat a medium saute pan or skillet over medium-high heat and



Scott Boswell  
 Stella!  
 New Orleans, LA

add the clarified butter. When the butter is smoking, add the scallops and sear for 15 seconds. Keep the scallops apart and do not crowd the pan; again, work in batches if necessary. Add the shrimp and sear for 1 minute. Turn the scallops and shrimp with tongs and sear on the other side for 30 seconds, or until the seafood is lightly browned and opaque throughout. Set aside off the heat; keep warm.

**To prepare the butter:** Put the wine, vinegar, peppercorns, shallots and thyme in a medium saute pan or skillet over medium-high heat and cook until almost all liquid is evaporated. Lower the heat to medium and stir in the heavy cream. Cook until reduced by one third and slightly thickened. Reduce the heat to low. Whisk in the butter, a few pieces at a time. Control the temperature by taking the pan off the heat when necessary to keep the butter from melting into yellow streaks. When the sauce is smooth, whisk in the salt. Strain through a fine meshed sieve. Stir in the chives and caviar. Keep warm.

Melt the butter in a medium saute pan over medium heat and warm the vegetables in the butter, 2 to 3 minutes, until heated through.

**To serve:** Mound baby vegetables in the center of each plate. Top with hash. Space 3 scallops around the hash and place two shrimp on top. Spoon butter sauce over the shrimp and scallops. Drizzle with extra virgin olive oil. Garnish with shaved truffles and fresh chervil sprigs.

# Sanford D'Amato

*Sanford*  
Milwaukee, WI



Sanford D'Amato traveled from his hometown of Milwaukee to attend the Culinary Institute of America. And throughout the 1970s, it looked as though the East Coast had claimed him as one of its own.

Finally, his ties to the Midwest grew stronger, and he dared return to a city that had named its baseball team after beer makers, that considered sausage and cheese its finest food products and that knew little about the wonders of New York restaurants.

Years of growth and a lot of hard work later, D'Amato has changed Milwaukee's definition of fine dining. And, the chef who started his mission at *John Byron's* Restaurant before opening his own place called Sanford in late 1989, is glad he decided to come home.

"Being in Milwaukee affects the restaurant a lot," says D'Amato, who runs the kitchen while his wife Angela manages the dining room. "Even though we're in the city, we have a top end for what we can charge. We're always looking at value. Nobody considers us cheap, but people consider us good value." D'Amato smiles.

The financial dynamics of running a fine restaurant in Milwaukee requires the chef and the manager to stay close to their business. The revenues generated just don't justify layers of managers, or a chef to do the cooking while D'Amato tours the dining room in clean crisp whites. This is all right with D'Amato, who considers the restaurant, on the side of his father's and his grandfather's grocery store, too special to be left to hired hands.

"I have the utmost confidence in the people I have in the kitchen and Angela's people in the front of the house," he says. "But if you're not there, all of a sudden it becomes somebody else's restaurant. People have different ideas of how it should be. No one is going to handle a situation the same way you do."

Since his stint at *John Byron's*, during which Food & Wine magazine named him one of 1985's Hot New Chefs, D'Amato has witnessed considerable growth in Milwaukee's dining sophistication. Whereas, in the beginning diners were impressed by strange ingredients, now they're more likely to assess what he does with those ingredients. The region's growing sophistication, and that of *Sanford*, mesh. *Sanford* has been singled out for praise in Bon Appetit, Wine Spectator, the Chicago Tribune, the New York Times, and Esquire. *Sanford* received the DiRoNA award, the Fine Dining Hall of Fame award from Nation's Restaurant News, and the Ivy Award from Restaurants & Institutions. The restaurant consistently receives four diamonds from AAA, and four stars from Mobil. Sanford D'Amato was named Best Chef, Mid-West, by the James Beard Foundation in 1996. Sanford and Angela now have another restaurant, *Coquette Cafe*, in Milwaukee's historic Third Ward. Can the awards be far behind?

# Pomegranate and Molasses Glazed Squab

with Roasted Figs

Moroccan flavors blend in the marinade with figs and couscous for this dish. The pomegranate molasses marinade darkens the squab, which turns a glossy ebony color when cooked. Do not cook over too high a heat as the molasses will burn. Start a day early: the squab marinates overnight.

Serves 4

## Squab Marinade

1 large shallot, sliced  
1 large clove garlic, sliced  
Juice and zest of 1 lemon  
¼ cup pomegranate juice  
(about ½ pomegranate), seeds reserved  
¼ cup molasses  
¼ cup olive oil  
2 sprigs thyme  
2 bay leaves  
10 black peppercorns, crushed  
2 New York-dressed squab, breast and legs separated (bones may be used for stock)

## Couscous with Dried Figs

½ cup squab or chicken stock (see Basics)  
1 bay leaf  
1 teaspoon coriander, ground  
3 tablespoons extra-virgin olive oil  
Zest of ½ lemon  
1 cinnamon stick  
1 teaspoon ground fennel  
2 sprigs thyme  
Salt and freshly ground black pepper to taste  
2 ounces dried kalamata figs, cut in ¼-inch dice  
½ cup couscous

## Roasted Figs

2 cups red wine  
2 tablespoons balsamic vinegar  
1 teaspoon freshly ground black pepper  
1 sprig thyme  
1 bay leaf  
1 cinnamon stick  
1 teaspoon fennel seed  
4 large, 8 small, or 12 very small figs  
2 tablespoons extra-virgin olive oil  
1 cup squab or chicken stock  
2 tablespoons molasses  
Salt to taste  
Four fennel fronds  
Reserved pomegranate seeds (above)

**To marinate the squab:** Mix all ingredients in a non reactive bowl or large zippered plastic bag. Add the squab pieces and turn to coat. Cover with plastic wrap or seal and refrigerate overnight.

**To prepare the couscous:** In a heavy saucepan, bring the stock to a boil and add all ingredients except the figs and couscous. Let return to a boil. Add the figs, remove from heat, and let steep for 1 minute. Put the couscous in a covered pan and pour the stock mixture over it. Cover and let stand 5 minutes, until the liquid is absorbed.

**To roast the figs:** Preheat the oven to 400 F. In a nonaluminum ovenproof pan, combine the wine, vinegar, spices and olive oil and bring to a boil. Reduce heat and simmer until reduced to 1 cup of liquid. Add the figs and roast for 5 - 8 minutes, basting frequently, until the figs are plump and tender but not cracking. Remove the figs with a slotted spoon and set aside. Stir in the stock and molasses. Place over medium

heat and reduce to about ¾ cup of liquid. Season to taste. Add the figs back to the sauce.

**To cook the squab:** Light a charcoal fire and let burn until the coals are covered with light ash. Grill the squab pieces over the charcoal, using a high grill height to avoid burning the molasses. Or cook in an ovenproof pan over medium heat on top of the stove, turning to brown all sides. If using the saute method, saute for 4 minutes per side. Cook until the juices run clear and the outside has turned an ebony color, 8-10 minutes. Remove the legs before the breasts as the legs cook faster.

**To serve:** Fluff the couscous with a fork. Place a diamond shaped mold on a plate and fill with couscous, pressing to firm. Lift mold and repeat with other plates. Top the couscous with squab pieces. Divide the roasted figs among the plates, placing them beside the couscous and squab. Spoon the remaining roasted fig sauce over the squab, and drizzle sauce around the roasted figs and plates. Garnish with pomegranate seeds and fennel fronds.



Sanford D'Amato  
Sanford  
Milwaukee, WI



# Jean Claude Poilevey

*Le Bouchon, La Sardine*  
Chicago, IL

For twenty years, the last five as sole owner, Jean Claude Poilevey was responsible for the exquisite French cuisine at Chicago's *La Fontaine*. So when that restaurant closed its doors in 1993, Poilevey felt drawn to something a good deal simpler.

His forty seat *Le Bouchon*, a quintessential bistro, has garnered considerable praise since opening in the neighborhood known as Bucktown in June 1993. The warmth of the surroundings and the excellence of its simply perfect food keeps drawing patrons back. That, and the magnetic warmth of Chef (and host) Jean Claude. *La Sardine*, his café on North Carpenter in Chicago, is a near cousin, larger, slightly more sophisticated. In either spot, the welcoming warmth and intense flavors just bowl you over.

Born in the Burgundy region of France, Poilevey started learning his trade at age fourteen in a series of local restaurant kitchens. In the mid-1960s he moved to London and worked at the *Café Royale* and the *Colony Club*. In 1968 he was recruited (along with Jean Banchet and four other French chefs) to open the *Playboy Club* in Lake Geneva, Wisconsin. Several years later he moved to the Chicago area, where he opened *La Fontaine* with two partners in 1973.

Poilevey defines bistro as a small, intimate, chef-owned, neighborhood restaurant. Patrons at the pocket sized *Le Bouchon*, which filled the space once housing *Gavroche*, look for no culinary innovations. The signature dish, in fact, is Poilevey's onion tart, a classic blend of crispy pastry and caramelized onions. The other favorites are traditional bistro dishes as well: sauteed wild mushrooms, lentil soup, hunter style rabbit. *La Sardine* is about twice as large, "more like a Paris bistro," says Suzanne Poilevey, who runs the restaurants with her husband.

Since French chefs wrote the book on world class "fussy" dining in this country, it's only fair, says Poilevey, that he has a chance to show that some of the world's best "home cooking" hails from his homeland as well.



# Onion Tart

One of the great French classics, this onion tart is a favorite bistro dish in Paris and Lyon.

Makes one 10-inch onion tart; serves 6

## Savory Tart Crust

1½ cups unbleached all purpose flour  
¼ teaspoon salt  
¾ cup (1½ sticks) unsalted butter at room temperature. Cut into pieces  
¼ to ½ cup water

## Onion Filling

¾ cup bacon cut in ¼ inch pieces (6 to 8 slices)  
3 cups thinly sliced onions  
(about 2 medium-large onions)  
½ cup (2 ounces) finely diced to grated cheese  
1 egg yolk  
½ cup heavy (whipping) cream  
1 teaspoon salt  
½ teaspoon ground white pepper  
Pinch of ground nutmeg  
6 parsley sprigs for garnish (optional)

**To make the crust:** Combine the flour and salt in the large bowl of a heavy-duty electric mixer fitted with a paddle. With the mixer running on the slowest speed, add the butter and continue to mix until mixture resembles a coarse meal and the butter is completely incorporated into the flour, about 20 minutes. Increase the speed to medium and gradually add the water until the dough sticks together and no dry flour is visible. Do not overwork the dough. Or, to make by hand, cut the butter into the flour and salt with a pastry blender or 2 forks until the mixture resembles coarse meal. Gradually mix in the water with a fork until the dough pulls together into a ball.

Shape the dough into a compact ball, wrap in a cloth or plastic wrap, and let sit for at least 30 minutes at room temperature. The dough can be made 1 day ahead.

Preheat the oven to 350 F. On a floured board, using a floured rolling pin, roll the dough into a thin 12-inch circle. Fold the dough in half, then into quarters, transfer it to a 10-inch tart pan, and unfold it. Press the dough into the sides and bottom of the pan and roll a rolling pin over the top, cutting off the excess from the edges. Cut a piece of parchment paper or aluminum foil into a 1-inch circle. Place the paper or foil over the dough and fill with dried beans or pie weights.

Bake for about 30 minutes, or until the crust is set and the edges are lightly browned. Carefully remove the beans and paper or foil. Return to the oven and bake the crust another 1 or 2 minutes, or until the dough is golden brown. Let cool slightly before filling.

**To make the filling:** In a 12-inch saute pan or skillet over medium-high heat, cook the bacon just until the fat begins to melt. Add the onions and continue to cook, stirring or shaking the pan, until they are golden in color, about 15 to 20 minutes. As they begin to brown, reduce the heat and stir more frequently to make sure the onions do not

burn. Drain the onions in a colander. Let cool slightly.

In a large bowl, whisk together the egg yolk, cream, salt, pepper and nutmeg. Add the cheese and onions. Fill the shell with the mixture, smoothing it evenly with a rubber spatula. Bake for 18 to 20 minutes, or until set and golden brown. Let cool slightly before cutting into wedges.

**To serve:** Place 1 wedge on each serving plate and garnish with a sprig of parsley.



Jean-Claude Poilevey  
*Le Bouchon, La Sardine*  
Chicago IL

## Paul Milne

as taped at  
**208 Talbot**  
St. Michaels, MD

In a town known for its crab houses, finding “casual gourmet dining,” as co-owners Paul Milne and Candy Chiaruttini term the fare at **208 Talbot**, is a treat. One critic said that the credo at the restaurant, which opened in 1990, should be “nouvelle cuisine in ample portions.” Named for its street address, the DiRoNA-award restaurant continues to attract both locals and visitors in the seaside town of St. Michaels on the Chesapeake Bay.

After attending the University of Maryland Business School for three years, Milne decided that cooking was his true passion, so he enrolled in the Culinary Institute of America where he graduated first in his class. He combined his culinary and business experience as chef partner of **Kings Contrivance Restaurant**, a two hundred seat establishment between Washington, D.C., and Baltimore. Six years of managing twenty five cooks and serving as many as 750 dinners on holidays later, Milne bought his own intimate restaurant on the eastern shore of Maryland.

The “casual gourmet” atmosphere of **208 Talbot** appeals to Milne’s patrons, a number of whom are boaters who dock at one of the several marinas in the historic town. “Also, a lot of the homes in St. Michaels are weekend homes for people who come from Philadelphia, New York and Washington,” says Milne. “After a week in the city, they do not want to wear a tie to dinner.”

During the waterfowl season, hunters who travel to the Eastern Shore from all over the United States will often bring their ducks and geese to Milne to be prepared for the evening dinner crowds. For all diners, **208 Talbot’s** commitment to fresh ingredients is reflected in Milne’s signature dishes like Oysters in Champagne Sauce. The restaurant also makes all of its ice creams, and is known for such concoctions as Coffee-Butterfinger Crunch Ice Cream.

For Milne, running a restaurant means long hours but big rewards. “Being a chef is something I have always enjoyed. It is a profession where the fruits of one’s labors are experienced on a daily basis,” he says.







## Oysters in Champagne Sauce

The Champagne butter sauce is a perfect foil for the briny flavor of the oysters, and the sprinkling of salty prosciutto and crunchy pistachios adds textural contrasts to the silky oysters.

Serves 4

20 oysters, shucked

Champagne Sauce (recipe follows)

$\frac{1}{4}$  cup thinly sliced prosciutto, cut into 1/6-inch julienne

$\frac{1}{4}$  cup chopped pistachio nuts

rock salt for serving

4 fresh parsley sprigs

Preheat the oven to 450 F. Place the oysters on a baking sheet and bake them for 3 to 4 minutes, or until the edges of the oysters begin to curl.

Spoon the Champagne Sauce over the oysters and top with the prosciutto and pistachios. Return the oysters to the oven for 45 seconds to warm the sauce.

**To serve:** Place a bed of rock salt in each of 4 dishes and arrange 5 oysters on each. Garnish each plate with a sprig of fresh parsley.

### Champagne Sauce

(Makes  $\frac{1}{4}$  cups)

1 tablespoon minced shallot

$\frac{1}{2}$  cup dry Champagne

2 tablespoons Champagne vinegar

$\frac{1}{2}$  cup heavy (whipping) cream

4 tablespoons unsalted butter, cut into small pieces

Salt and freshly ground white pepper to taste

Place the shallot, Champagne, and vinegar in a small saucepan over medium heat. Bring to a boil and cook to reduce by one third. Add the cream to the pan and cook to reduce again by one third. Remove the pan from the heat but keep the burner on low. Whisk in the butter one piece at a time. Return the pot to the burner for a few seconds if the sauce cools too much to melt the butter. Season the sauce with the salt and pepper, adding a minimum of salt since the oysters and prosciutto are salty. Strain through a fine meshed sieve and keep warm over hot water. The sauce may be made up to 2 hours ahead and kept in a warm thermos.



Paul Milne  
as taped at  
208 Talbot  
St. Michaels MD



## Jeffrey Buben

*Vidalia*  
Washington, D.C.

With its country manor motif and its dishes that draw on foods from the nearby Chesapeake Bay and surrounding Virginia farmlands, *Vidalia* has been an oasis for Washington, D.C., natives and a continuing success for Jeffrey Buben since it opened in 1993.

Named for the sweet onion that is native to Georgia, *Vidalia* is "purely American," says Buben. American regional folk art adorns the ledges, antique sideboards, and cupboards of the restaurant, and local artists are invited to showcase their talents on *Vidalia's* walls.

Buben has worked in several formidable restaurants in the Washington area, including *Aux Beau Champs* in the Four Seasons Hotel. As chef de cuisine, he also developed the award winning concept for *Nicholas*, a restaurant in the historic Mayflower Hotel. For six years prior to the opening of *Vidalia*, Buben worked as executive chef for the *Occidental Restaurant and Grill* in Washington.

Buben runs *Vidalia*, and the Fully-Baked Restaurant Group, with his wife and restaurant manager, Sallie, who previously worked at Mark Miller's *Red Sage*. He continues to perfect such signature dishes as Baked Vidalia Onion and Shrimp with Creamed Grits. A graduate of the Culinary Institute of America, Buben was attracted to the culinary profession because "it didn't seem like a job at all, so it fit well," he says.

*Vidalia* has been praised by Bon Appetit, the Washington Post's Phyllis Richman, and received four stars from Washington Magazine's critic Robert Shoffner. It has received the prestigious DiRoNA award, and an Award of Excellence from Wine Spectator. When his second restaurant, *Bis*, opened in 1998, it was nominated "Best New Restaurant" by the Restaurant Association of Metropolitan Washington, and lauded by critics. Phyllis Richman called it one of her fifty favorites in the D.C. area. With his farm-raised turkey from Virginia, Vidalia onions from Georgia, and oysters, crabs, and rockfish from the Chesapeake Bay, Buben has created a classic dining experience for his patrons. "It is a warm and comfortable place that evolves with the seasons," he grins. And excellent enough to earn him the title of Best Chef, Mid-Atlantic, from the James Beard Foundation in 1999.

# Baked Vidalia Onion

with Chive Blossom Vinaigrette

The less done to mask the sweet flavor of Vidalia onions, the better. This recipe enhances the taste but does nothing to disguise it.

Serves 4

4 large untrimmed Vidalia onions, or other sweet white onions  
1 cup cold rich veal stock  
8 fresh thyme sprigs  
4 fresh rosemary sprigs  
½ cup (1 stick) unsalted butter, cut into 8 pieces  
Salt and freshly ground black pepper to taste  
4 tablespoons raw sugar

## Chive Blossom Vinaigrette


2 tablespoons minced garlic  
2 plum (Roma) tomatoes, peeled, seeded and cut into ¼ inch dice  
2 tablespoons snipped fresh chives  
4 fresh chive blossoms, petals separated  
Salt and freshly ground black pepper to taste  
½ cup olive oil  
3 tablespoons red wine vinegar  
Juice from baked onions, above  
Fresh chive blossoms, petals separated, for garnish

**To prepare the onions:** Preheat the oven to 400 F. Cut one thin slice from the top of each onion to form a flat surface. Score through the dry outer skin from top to bottom, leaving the root intact. Peel back the outer layer of skin, pulling it toward the stem, and form it into a "plume."

Cut four 12-inch squares of aluminum foil and place 1 onion on each, cut side down. Pull up the edges of the foil slightly and place ¼ cup of the veal stock around each onion. Place 2 thyme sprigs and 1 rosemary sprig around each onion, add 2 pieces of butter, and sprinkle with salt, pepper and 1 tablespoon of the sugar. Gather the foil up around each onion, completely enclosing the "plume." Place the onions in a shallow baking pan and bake for 40 to 50 minutes, or until they are very tender.

**To make the vinaigrette:** In a medium bowl, combine the garlic, tomatoes, chives and chive blossoms. Add the salt and pepper and whisk in the olive oil and vinegar.

**To serve:** open the foil packets and place 1 onion in the center of each serving plate. Pour the juices from the foil into the vinaigrette, whisk and adjust the seasoning to taste. Spoon 4 pools of vinaigrette around each onion and garnish with chive petals between the pools.



Jeffrey Buben  
Vidalia  
Washington, D.C.

## Chicken Adobo

This rustic, hearty and rich Southwestern dish contains a few ingredients layered over and over in different ways to create complex flavors. Garlic and onions appear in each step of the dish, roasted or raw. The chicken breasts are first used to flavor a broth which is used for the adobo, then they are torn into bite-sized pieces and added to the adobo sauce at the last minute. Chicken glaze is added to the adobo to deepen the flavor. Three kinds of peppers are used in the adobo, each adding its own flavors and differing degrees of heat. While the taste is complex, each step is simple. The prickly pear pads, chicken and adobo can all be made ahead of time and rewarmed, then combined at the last minute.

Serves 4  
8 prickly pear pads  
2 - 3 cups water  
Pinch of salt

### Roasted Vegetables

26 to 30 garlic cloves, peeled  
4 plum tomatoes  
2 onions, quartered  
1 carrot, cut into large sticks

### Chicken and Chicken Broth

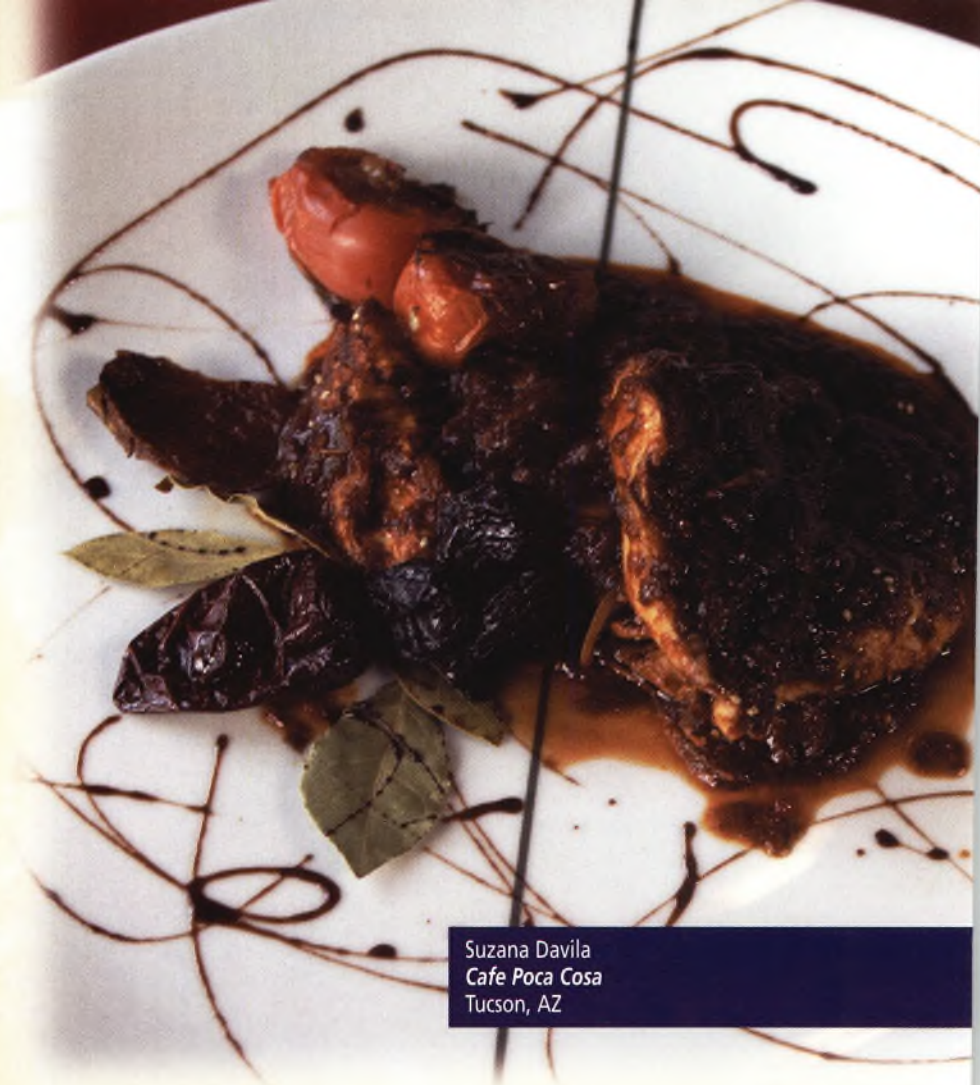
2 whole chicken breasts  
Water to cover by 2 inches  
4 bay leaves  
2 teaspoons oregano  
1 sprig cilantro  
1 carrot, roughly chopped  
1 small onion, roughly chopped  
2 tablespoons olive oil  
1 onion, quartered and sliced  
5 roasted garlic cloves (above)  
Pinch of salt

### Adobo Sauce

1 cup reserved chicken broth (above)  
2 to 3 garlic cloves (raw)  
6 roasted garlic cloves (above)  
4 roasted tomatoes (above)  
2 roasted onions (above)  
1 roasted carrot (above)  
¼ small onion, roughly chopped (raw)  
10 pasilla chilies, softened in a little water  
5 ancho chilies  
2 guajillo (mirasol) chilies  
1 tablespoon chicken glaze (chicken stock cooked down to a paste)  
2 scallions, cleaned and roughly chopped  
Pinch of oregano  
Pinch of salt  
¼ cup olive oil  
¼ onion, sliced  
3 to 4 short cinnamon sticks  
Pinch of whole black peppercorns

### Garnish

16 to 20 roasted garlic cloves (above)  
8 small bay leaves



Suzana Davila  
Cafe Poca Cosa  
Tucson, AZ

**To roast the vegetables:** Preheat the oven to 325 F. Spread the garlic, tomatoes, and onion sections on a baking sheet. Roast for 1 hour, or until soft and deeply browned. Remove and set aside.

**To prepare the prickly pear pads:** Remove the spines, scraping them off with a knife. Bring a pot of lightly salted water to a boil and boil the pads for 10 minutes. Drain. Bring a fresh pot of lightly salted water to a boil and boil the pads again for 10 minutes. Remove from the water and set aside.

**To prepare the chicken and broth:** Place the chicken breasts in a large saucepan or pot and cover by 2 inches with water. Add 2 bay leaves, 1 teaspoon of the oregano, and the cilantro, chopped carrot and chopped onion. Bring to a boil; skim any foam which rises. Reduce the heat to medium and simmer for 15 to 20 minutes. Remove the breasts from the water with tongs; set aside and let cool enough to handle. Reserve the broth. When the chicken is cool enough to handle, remove the skin and bones and pull the meat into bite sized pieces.

In a large saute pan or skillet over medium heat, heat the olive oil and saute the sliced onions until softened. Add the chicken pieces, remaining 2 bay leaves and teaspoon

of oregano, 4 or 5 of the roasted garlic cloves and a pinch of salt. Toss together, lower the heat slightly and let simmer.

**To prepare the adobo:** Put ½ cup of chicken broth in a food processor. Put the raw garlic, roasted garlic, tomatoes, onions and carrot in the processor. Add the raw onion. Cut the chilies into pieces and remove the seeds; add to the processor. Add the chicken glaze, scallion, oregano and salt. Moisten with the remaining ¼ cup of chicken stock and process until smooth.

Put the remaining olive oil in a saucepan and add the sliced onion, cinnamon and black peppercorns. Saute the onions until they are softened and begin to color. Add to the adobo puree and bring it to a boil. Lower the heat and cook 3 to 4 minutes. Pick out the cinnamon sticks. Pour the mixture over the chicken in the skillet and heat together for 2 to 3 minutes.

**To serve:** Toward one end of each warmed serving platter, lay two prickly pear pads, crossing the stem ends. Spoon chicken adobo over the crossed ends and the platter. Garnish each plate with two small bay leaves and a scattering of roasted garlic cloves.

# Peekytoe Crab Cocktail

This acclaimed *Judson Grill* dish combines crabmeat and sevruga caviar with greens in a large martini glass. The verbena oil in the vinaigrette add special flavor. Be sure to wipe any drops of oil off the glass after you've assembled the cocktail so that the glass arrives at the table sparkling.

Serves 4

## Verbena Oil

2 cups grapeseed oil  
1 bunch fresh or dried lemon verbena  
Zest of 1 lemon

## Lemon Verbena Vinaigrette

1 egg yolk  
6 tablespoons warm chicken stock  
4 tablespoons lemon juice  
Salt and freshly ground pepper to taste  
2 cups verbena oil (above)

## Basic Vinaigrette

1 tablespoon lemon juice  
3 tablespoons extra virgin olive oil  
Salt and freshly ground pepper to taste  
2 scallions  
2 ounces baby greens, pulled into small pieces  
Salt and freshly ground pepper to taste  
2 teaspoons minced flat leaf parsley  
8 ounces peekytoe crabmeat or other  
fine crabmeat, picked over  
1 ounce sevruga caviar  
1 avocado



Bill Telepan  
*Judson Grill*  
New York, NY

**To prepare the verbena oil:** Put all ingredients in a saucepan and heat to just below a boil over medium heat for 3 minutes. Take off the heat and let stand to infuse the oil. When cooled, strain through a fine-meshed sieve and store in a sealed container.

**To prepare the lemon verbena vinaigrette:** Place the egg yolk, stock, lemon juice, salt and pepper into a blender and pulse to blend or, use a stick blender to blend. With the machine running, slowly pour in the oil. When all the oil has been added and emulsified, remove from the blender and pour into a nonaluminum container. Adjust seasoning with salt and pepper.

**To prepare the basic vinaigrette:** Put the lemon juice in a nonaluminum bowl. Gradually whisk in the oil until emulsified. Adjust seasoning with salt and pepper.

**To assemble:** Clean the scallions. Cut the white portion into thin slices; cut half the greens on the bias for garnish. Toss the baby greens with basic vinaigrette and season with salt and pepper. Put the greens in four martini glasses. Toss the crabmeat in a nonaluminum bowl with the scallion slices, parsley and 3 ounces of the verbena vinaigrette. Mold the crabmeat into four small quenelles and place one on top of the greens in each glass. Spoon caviar on top of each quenelle. Peel and quarter the avocado, removing the pit. Cut each quarter into a thin fan and drizzle with basic vinaigrette; season with salt and pepper. Place a fan in each glass. Garnish with bias cut scallions.

## Scallops with Truffles

Fresh and earthy tastes mingle in this dish. Marinated slices of scallops overlap thin slices of black truffle to create a black and white rosette in the center of each plate. Dressed greens, asparagus and tomato confit finish the dish. Chef Kolbeck calls this dish "Black and White Painting a la Christie's."

Serves 4

$\frac{1}{4}$  cup truffle oil

Juice of 1 lime

12 sea scallops

Salt to taste

$\frac{1}{2}$  cup virgin olive oil

2 tablespoons balsamic vinegar

2 shallots, chopped

Freshly ground pepper to taste

5 tomatoes, peeled, seeded and diced

8 stalks green asparagus

1 teaspoon sugar

1 tablespoon unsalted butter

2 ounces frisee, washed and dried

$1\frac{1}{2}$  ounces black truffles

8 sprigs chervil



Jens Peter Kolbeck  
*Christie's Restaurant*  
Sonder Hostrup Kro, Denmark

Place the truffle oil and lime juice in a medium nonaluminum bowl. Remove the muscle from the scallops. Season them with salt and place in the oil lime juice mixture, turning to coat all sides. Marinate 10 to 15 minutes, depending on thickness, until opaque throughout. Drain and set aside.

Combine the olive oil, balsamic vinegar, shallots, salt and pepper in a medium non aluminum bowl to make a vinaigrette marinade and add the tomato dice, tossing to coat. Set aside to marinate.

One at a time, hold an asparagus stalk in both hands and bend until it snaps; it will break at the point at which the stalk becomes tough. Bring a medium saucepan of water to a boil and add the sugar and butter. Add the asparagus and blanch for 1 to 3 minutes, depending on thickness. Drain and plunge into ice water to stop the cooking; remove and drain on paper towels.

Drain the tomato dice; reserve both the dice and the vinaigrette marinade. Spoon some of the tomato marinade onto the frisee and toss to coat. Slice each scallop into three pieces horizontally. Shave the truffles into thin slices.

**To serve:** Alternating scallop and truffle slices, create a small circle or rosette in the center of each plate. Cross two spears of asparagus on each. Mound dressed frisee in the center of each rosette. Spoon six small mounds of tomato dice around each rosette. Put the reserved vinaigrette marinade in a squeeze bottle and place dots of vinaigrette between the tomato mounds. Top each with two sprigs of chervil.

# Go Ahead. Try This at Home!

By Nancy Ross Ryan

**A**t the top, acknowledged celebrity chefs generally command the highest respect and admiration of their peers, not to mention the long list of other chefs waiting to apprentice in their kitchens. Ferran Adria (chef/owner of the Three Star Michelin restaurant, *El Bulli*, Cala Montjoi, Catalunya, Spain) and Alain Passard (chef/owner of the Three Star Michelin restaurant, *L'Arpege*, Paris, France) are in that category and are held in awe. Not because they are rich or powerful or famous, but because they use their culinary talents to push the envelope, pioneer frontiers, create new techniques and recipes, to run risks. In short, they are not resting on their laurels. They are setting the pace.



Chef Ferran Adria



Chef Alain Passard

Before television food shows, access to celebrity chefs came only through reading their cookbooks and media reviews, dining in their restaurants, enrolling in one of their cooking classes, or, if you were an exceptionally lucky professional chef, landing an apprenticeship. Now television takes you into the world's most famous kitchens and you (as well as an avid audience of their fellow professionals) can watch great chefs at work. For example, you have a box seat waiting to watch Adria and Passard, who will be showcased on Great Chefs programs in upcoming programs, and whose recipes are featured in this issue. Even better, you can recreate at home two signature recipes from these chefs, given with detailed instructions at this article's end. And if at first you don't succeed, remember, life (and creative cooking) is about the journey, not the destination. And your culinary flops, unlike a ski run gone amok, won't break any bones and certainly shouldn't break your spirit.

Professional chefs (and you) can try the same dare devil stunts performed by two culinary prodigies. And your flops won't be fatal.

## Dry Sauce, Newscous and Foams, oh my!

**I**f, on any given evening, you are dining out, and a dish is brought to your table embellished by an ethereal "sauce" that jolts your tastebuds with a stronger punch than the most sublime *beurre blanc*, but has the ethereal consistency of sea foam, you have Ferran Adria to thank. He started experimenting with sauces "foamed" by using CO<sub>2</sub> gas (similar to the contraptions with CO<sub>2</sub> cartridges that transform heavy cream into whipped cream with the squeeze of a lever) years ago and chefs world over began to follow suit. Once an Adria original, now foams are a fine dining standard, and many of the new dishes and techniques that he will serve first at *El Bulli* will find their way to restaurants world over.

Adria closes *El Bulli* for several months every year to work in his experimental "lab", exploring and creating new dishes for his restaurant's 25 to 30 bite-size courses menu. "Dishes" is an overstatement for such gustatory experiences as: frozen gin with hot lemon "fizz", a polenta of frozen powdered Parmesan, a dab of almond ice cream floating like a Lilliputian island on an eddy of garlic-balsamic vinaigrette. Foods normally served hot come cold, liquids are transformed into solids and vice versa. Everything is unexpected. And everything expected is turned upside down and inside out as Adria deconstructs the familiar. Among his lab experiments (if not yet on his menu) are atomizer sprays of salt or sweetener to season foods at the table, spray on sauces, aerosols of wine and chocolate, froths of ham fat to accompany fresh peas and a fried egg (ham and eggs?), and scented mini menus (for example, forest fragrances, seaside smells), that may accompany new dishes as they are served and to be smelled as they are eaten.

His tasting "menu" at *El Bulli* changes constantly, so even those who have dined there more than once are always out of date on the newest dishes. The next best thing to dining regularly at *El Bulli* may just be watching Adria as he creates dishes such as Cauliflower Couscous (a "newscous" if you will, with a dry sauce), Tagliatelle Carbonara (the "pasta" is made entirely of jellied consommé), Coconut Foam, a fruit dessert topped with one of his famous foams (see recipe this feature), and, a "snack", Caramelized Quail Eggs, with gold powder.

## Newscous

To create a dish with the texture of couscous, Adria thinly slices the granular top off an uncooked cauliflower and achieves a uniform texture by processing the cauliflower pieces briefly in a mixer. The cauliflower couscous is then blanched, drained and shocked in ice water, drained again, squeezed by hand, and put on a plate to dry. To serve, the couscous is heated quickly in olive oil in a saute pan, placed on the center of a plate, and served with an amazingly beautiful dry "sauce". Surrounding it are bits and mounds of spiced bread crumbs, fresh ginger, pine nuts, saffron threads, cubes of campari gelatin, pear, apple, juniper berries, tiny sprigs of fresh herbs (fennel, basil, tarragon, mint, chervil), a few drops of balsamic reduction, and orange and lemon zest. The finishing touch? A drizzle of very reduced lamb stock. And there you have it! A Moroccan dish (we suspect a lamb tajine and couscous) taken apart and reassembled in a delicious, exciting, and beautiful dish.

## Looks like pasta, but...

**H**is Tagliatelle Carbonara bears little resemblance to the Italian pasta, bacon and egg enriched traditional sauce. Adria makes a consomme with agar (a vegetable gelatin), lets it set, then cuts long pasta strands from it. This consommé pasta is piled in a dish, surrounded by two "sauces": a frothy bacon flavored butter cream, rich with egg yolks. Around the bowl's periphery are some tiny cubes of Parmesan, cooked bacon, a dot or two of bacon butter and the finishing touch is a dab of truffled olive oil.

His dessert, Coconut Foam (see recipe), is the most accessible dish, but it packs some surprises. The bananas and wild strawberry diced caramelized fruit in the bottom of the glass is capped by an invisible layer of lemon gelatin, sprinkled with crushed pink peppercorns, then crowned with a luxurious foam of coconut milk (made by putting the coconut milk into a whipped cream maker canister fitted with a CO2 cartridge). Not your ordinary strawberry whipped cream parfait, or was he dissecting a banana split?



Chef Ferran Adria  
Caramelized quail eggs

Adria's little snack of Caramelized quail eggs calls for nothing more exotic than glucose chips and powdered gold. The shells of fresh quail eggs are cut, the eggs carefully poured into a bowl without breaking the yolks. The eggs are then poached, en masse, in a simmering mixture of water, vinegar and

salt, then carefully lifted into a ice bath to cool. The egg whites are trimmed away and discarded and the yolks gently dried on paper towel. To finish the snack, Adria paints gold powder on tiny glucose sheets (a combination of glucose and water that is dried), and tops each yolk with one. The yolk goes into the broiler (salamander) briefly so the gold-glucose sheet caramelizes and envelops the yolk. Then the process is repeated for the bottom, resulting in a tiny quail egg yolk encased in a crisp, sweet gold shell. It takes time and skill to make, but less than 10 seconds to pop into the mouth and eat.

## First, strangle a swamp duck...

The gold and glucose chips called for in Adria's little snack are no less exotic than the strangled swamp duck that Alain Passard requires for his recipe for his Canard du marais Breton au Café, or Breton swamp duck with coffee. The unusual method of mortally dispatching the duck from its native habitat, by strangling, has the effect of keeping all its juices inside, Chef Passard explains, resulting in an unusually moist roasted duck. His duck is roasted, brushed with honey, miso paste and basted with "very good" coffee, then garnished with sautéed apple and peanuts, and onions sautéed with mint, ginger and lemon peel. The salt used is the hand-harvested fleur de sel, and (there is always a final touch), the finished duck is anointed with a bit of sesame oil.

## Vegetable revolution

But will this duck still be on the menu, wondered devotees of his Three Star Michelin cutting edge cuisine (a rank he has maintained at L'Arpege in Paris since 1996)? For in early 2002 Passard announced his kitchen would be devoting itself to vegetables, a direction that puts not only his



Chef Alain Passard  
Confit Tomato Stuffed  
with Twelve Flavors

Michelin stars at risk but his popularity with carnivores as well. He was quoted as saying, "I am putting all the cards on the table. Putting myself and my entire career in question. My three stars, the public, my clients."

Of course Passard is not converting to vegetarian fare, nor is he trying to walk the tight rope of nutritionally balanced meals. He is simply applying his unusual, very time consuming and laborious, approach of stovetop cooking of meats and poultry (in his favorite salted butter) to vegetables. His comments on his vegetable revolution: "It is as if I had this friend standing next to me for 30 years in the kitchen, and I never even said hello." Also, "There are restaurants devoted to fish and shellfish, why not vegetables, too."

To watch Passard prepare his dessert, Confit Tomato Stuffed with Twelve Flavors, is to understand both his cooking technique and to get an idea of the direction his vegetables will take. He begins by blanching, peeling and coring small to medium size perfectly ripe seasonal tomatoes, keeping their tops for a lid. Then he prepares a stuffing of chopped apples, pears, pineapple, fresh ginger, walnuts, almonds, pistachios, golden raisins, orange peel, lemon peel, mint, walnuts, almonds, pistachios, vanilla beans (seems like more than 12 flavors), and very slowly caramelizes these in salted butter and a little sugar. The tomatoes are stuffed with this mixture, then returned to the pan where, for 40 minutes over extremely low heat, the tomatoes are caramelized in sugar and basted every five minutes. The result is a burnished sphere, packed with sweet complex flavors that somehow maintains its shape while becoming perfectly cooked. He serves this with his own star anise ice cream, and refers to its contrast "hot tomato and cold ice cream."

## Layering it on

**A**nother contrast, between layers, is bolder in his appetizer of Warm Truffle and Parmesan fondant. The chef whisks eggs seasoned with fleur de sel constantly in a pan over hot water until they reach a consistency he describes as "between scrambled and zabaglione." Then he adds some black truffle juice and a king's ransom of sliced black Perigord truffles to a pan with a big slice of salted butter to heat. As soon as the butter is melted, he purées the mixture in a blender until it is like liquid velvet. To serve he pours the light and frothy eggs into a bowl, tops them with paper thin slices of Parmesan cheese to seal them, inverts a bowl over the eggs so the cheese melts, then pours the warm truffle purée over the top. The melted Parmesan forms a buffer zone between the eggs and the



Chef Alain Passard  
Parmesan Fondant






Chef Alain Passard  
Vegetables & Couscous  
with Argan Oil

truffle purée until that magical moment with the diners break the bond with their spoons and come up with three layers of flavor in each bite.

Passard's Vegetables and Couscous with Argan oil serves to illustrate his new vegetable cuisine. Baby turnips, carrots, spring onions, shredded cabbage and baby fennel are cooked over extremely low heat on the range topped in salted butter, covered with parchment off the heat to keep the heat and aromas in, then returned to the heat to cook with golden raisins, fleur de sel, fresh mint and coriander and a little argan oil found only in the south of Morocco. It has a taste, says Passard, "between chocolate and peanuts."

But if you are very adventuresome and very, very careful about cutting eggshells, you may very well serve Alain Passard's Chaud-Froid d'Oeuf a la Ciboulette--Hot-Cold Soft-boiled Egg with Chives and Sherry Vinegar. (see recipe below). It will be a breakfast to remember, in one way or another. 

## Chaud-froid d'oeuf a la ciboulette et vinaigre de Xeres

(Soft-boiled egg with chives and Sherry vinegar)

Adapted for the home kitchen from a recipe by Alain Passard, L'Arpege, Paris, France



Chef Alain Passard

Chef Passard calls this a hot-cold egg because of the contrast between the warm, poached egg yolk and the cold, tart *crème fraîche*.

(Serves 8 as appetizers)

8 eggs

½ bunch chives, snipped

1 cup *crème fraîche* (1 8-oz. carton)

1 tablespoon good Sherry vinegar

Pinch *quatre épices*

Fleur de sel, as needed

Freshly ground white pepper, as needed

Pure maple syrup, as needed

**U**sing a *toque oeuf*, an egg scissors or combination of paring knife and straight tipped manicure scissors, remove the tops from the narrow ends of 8 eggs. To remove tops: Balance the egg in one cup of the egg carton. Holding the egg firmly in one hand (egg shells are surprisingly hard), cut off the top with the egg scissors using the other hand. Alternately, measure about ½ inch down from the top of the small end. Pierce the egg shell with the tip of a sharp paring knife. Then insert the blade of a straight edged manicure scissors in the opening and cut around the top of the egg shell.

Using a spoon to hold in the yolk, pour the white out of each egg. (Save the whites, refrigerated and covered, for use in meringues or angel food cakes.)

Wipe off the egg bottom of any white with a damp paper towel and dry (so it doesn't stick to the carton) and return the egg shell containing the yolk only to one cup of the egg carton. Repeat the process until all 8 eggs are cut and emptied of their whites.

While the eggs are settling (which helps prevent them from tipping while being cooked), place 1 cup *crème fraîche* in a mixing bowl. Add 1 pinch *quatre épices* and up to 1 tablespoon good Sherry vinegar. (Add by teaspoons and taste for flavor.) Add a small pinch of fleur de sel and, using a balloon whisk, whip the cream until it is slightly thickened (not quite as stiff as whipped cream). Reserve.

Bring water to a simmer 1½ inches deep in a 6½ inch wide saucepan. Season egg yolks in their shells with a pinch of fleur de sel, a pinch of white pepper, and a pinch of snipped chives.

Carefully place egg shells with their yolks in the simmering (not boiling) water and cook for 3 minutes.

Remove eggs from water. Place in egg cups or espresso cups with saucers. Top with a few tablespoonfuls of the reserved *crème fraîche*, and drizzle with a little pure maple syrup. Serve immediately.

### Notes:

*Quatre épices*, meaning "four spices" is available in gourmet sections and specialty stores. The blend usually consists of finely ground white pepper, cinnamon or cloves, ginger and nutmeg. Fleur de sel is hand harvested sea salt. Chef Passard uses a *toque oeuf*, or special tool, designed to neatly cut the top off eggs. Egg scissors are more available and consist of scissor like handles, and on one side a ring that fits over the top of the egg, and on the other a blade that cuts the top off the egg. Neither egg scissors or using the paring knife manicure scissors technique will result in the perfectly smooth cut of a *toque oeuf*; however, the imperfection has its charms.

# Bananas, Strawberries, Lemon Gelatin, and Coconut Foam

Estofado de Platano a la Frambuesa, Gelatina de Limon a la Pimienta Rosa, Espuma de Coco

Chef Adria tops this beautiful dessert of caramelized bananas, little wild strawberries, topped with, from scratch, lemon gelatin sprinkled with a few crushed pink peppercorns, with coconut foam.



Serves 4

#### For the coconut foam:

1 cup canned coconut milk  
¼ cup water  
1 teaspoon unflavored granulated gelatin

#### For the lemon gelatin:

¼ cup freshly squeezed lemon juice, strained  
¼ cup sugar  
¼ cup water  
1 teaspoon unflavored granulated gelatin

#### For the bananas:

1 large, firm banana, cut into ¼ inch dice  
2 tablespoons sugar  
1 tablespoon seedless raspberry preserves thinned with 1 teaspoon lemon juice  
40 to 50 wild strawberries, or  
Fresh ripe strawberries, cut into ¼ inch dice  
1 teaspoon sugar  
1 teaspoon good balsamic vinegar  
1 teaspoon pink peppercorns, crushed

**T**o make foam: Open a 13.5-ounce can of coconut milk and strain it through a fine meshed strainer. Measure 1 cup and reserve.

In a small saucepan, place ¼ cup of water, and sprinkle 1 teaspoon of liquid gelatin on. Let soften. When gelatin has softened, add the coconut milk and, stirring constantly, cook until gelatin is completely dissolved. Remove pan from heat and cool in an ice water bath.

Using a funnel and fine meshed sieve, strain the cooled coconut milk and gelatin mixture into a whipped cream maker. Following manufacturer's directions, screw the top on tightly and refrigerate. Mixture must be well-chilled.

**To make gelatin:** In a small saucepan combine the lemon juice and sugar, stirring to dissolve. Sprinkle 1 teaspoon of gelatin over the surface and let soften. When gelatin has softened, cook mixture, stirring constantly, until gelatin has completely dissolved. Remove pan from heat and cool in an ice water bath. Transfer gelatin to a bowl or non reactive container and refrigerate, covered.

**To caramelize bananas:** Sprinkle 2 tablespoons of sugar in a saute pan over medium-high heat and, when sugar begins to caramelize, add diced bananas, stirring with a spatula to coat. When bananas are caramelized, deglaze pan with raspberry preserves that have been thinned with lemon juice. Remove pan from heat and transfer bananas to a flat bowl.

**To serve:** In four stemmed dessert glasses, divide bananas and spoon in. Divide strawberries and spoon onto bananas. Remove lemon gelatin from the refrigerator and stir with a spoon to soften. Divide among the four glasses and spoon in on top of the strawberries. Sprinkle a pinch of



Chef Ferran Adria

crushed pink peppercorns over the gelatin.

Remove the coconut milk filled cream maker from the refrigerator. Following the manufacturer's directions, fit the CO2 cartridge into the holder. Shake the cream maker vigorously at least 10 times. Holding it above the dessert glasses, top each glass with a crown of coconut foam. Serve immediately.

**Notes:** To make foams you will need a whipped cream maker equipped with CO2 cartridges, available at most kitchen supply stores for between \$45 to \$70.

Chef Adria makes his own coconut milk by soaking coconut. Canned coconut milk is a shortcut for the home cook. Do not confuse coconut milk with coconut cream (which has sugar and thickeners added).

He also uses gelatin sheets, which have a different strength than granulated gelatin for home use. Four sheets of gelatin are roughly equal to one ¼ ounce envelope of granulated gelatin.

Wild strawberries of France, or fraises du bois, bear no resemblance to our cultivated strawberries. Fraises du bois are tiny and incredibly sweet.

Pink peppercorns are not real peppercorns (*piper nigrum*), rather they are dried berries from a rose plant grown in Madagascar.

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**T**here has never been a greater time in the history of our industry to be in the restaurant business. Dining has been elevated from a daily function to a form of art and entertainment. Restaurants are now receiving a great deal of positive media through television, radio and of course magazines. Contributing to the movement, Hollywood stars are becoming restaurant owners overnight and an innumerable amount of books are being published about food. These are just a few examples of the energy and growth that we have encountered, even in a time when our world is experiencing great chaos, politically and financially. Now more than ever, at this great pinnacle, it is important to stay focused. The key to staying on top is specifically focusing on the three basics; good food, good service and a good atmosphere.

# The Restaurateur

## FOCUS

**Dick Brennan**  
New Orleans Restaurateur

**T**his is a lesson that can be used by all industries. When things are at their best, it is human nature to look for the next best way to execute something in an attempt to stay on top. In the restaurant business, this translates in all sorts of ways, whether it be the interior design of a restaurant, the uniforms (or lack there of) or the preparation and presentation of the food. Change is good and important. But, if we quit paying attention or lose focus on the basics, all the innovation in the world will not provide a good meal or a positive experience.

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**We are all taught the lesson of staying focused early on in life. Our ability to stay focused is reflected in the quality of everything we do.**

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Although good food, good service and a good atmosphere seem like simple concepts, they demand a tremendous amount of discipline. For example, the basic premise, "good food", requires more than just a single great chef. Creating "good food" requires finding the absolute best product available for what's being prepared. Then, prepping that product and every other one included in that dish, with tremendous skill and care and combining those ingredients in such a way that will please the palate of the majority, while still maintaining the creativity of the

chef. Finally, presenting the dish, each and every plate to be specific, with as much care as the original one that everyone tasted and critiqued before the dish ever made it into the menu. And, this is only one of the three basics, as I see it. A restaurateur's ability to maintain focus shows up in the dining experience.

We are all taught the lesson of staying focused early on in life. Our ability to stay focused is reflected in the quality of everything we do. Look at our sports figures today for example. How much time do they spend going back to practicing the very basics of their sports? How much time do you think Serena spends practicing her serve or Derek Jeter spends fielding and hitting? Thus, if they do not continue practicing their basics, they will not remain at the top of their game.

Mastering of the basics leads to greatness. It assures consistency and it is the springboard for true imagination. But, remember, it requires an immense amount of focus and discipline. The reaching for excellence can be appreciated by anyone doing any job just about anywhere. And where there is excellence, there is competition. Competition creates energy, and where there is energy, there is interest and enthusiasm.

Nothing excites me more than to see hospitality industry management programs being developed at so many colleges across the country. More and more, I'm hearing that someone's son or daughter is heading off to culinary school. It is wonderful to see an interest in the food industry. This interest is responsible for great things, including a publication such as this one.

The beauty of the restaurant and the hospitality industry is that we usually get customers at their best. And, at a time when we as an industry, are at our best, it is more important that we focus on the basics. That is what has brought us here to this exciting place and time in our industry.

GOOD FOOD, GOOD SERVICE AND GOOD ATMOSPHERE

# Entrées



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## Gunter Preuss

*Broussard's*  
New Orleans, LA

Gunter and Evelyn Preuss preside over one of the loveliest restaurants and courtyards, in New Orleans' historic French Quarter. One of the very first chefs selected to be featured on Great Chefs, Preuss has never made apologies for his dedication: "My wife and I created the restaurant and our lives revolve around it," he said in 1982. It is no different today.

Preuss' training followed rigid European tradition. He began at the age of 14. "My father owned a restaurant near Berlin and after the war, I followed naturally in his footsteps as apprentice in the kitchen of a health spa in West Germany. There was a bed to sleep on and food to eat; no split-shifts or child labor laws, but I stayed and worked and went to school at the same time. My grades were straight "A's" and I still hate to chop parsley!" Young Preuss then went to the famed *Palace Hotel* in St. Moritz. As the hotel business was seasonal, he went on to work in Sweden, France, and London, arriving in Kansas City in 1960, sponsored by a local country club.

At this point, the Preuss dream was to make enough money to return to Berlin, but fate beckoned, in the form of the *Statler-Hilton Hotel*, and it was off to New York for Gunter and Evelyn. As a new sous chef, he knew that the move meant going through a whole new apprenticeship. "*Hilton* gave me my business sense," says Gunter. "There were conventions, banquets, room service, breakfasts, lunches and dinners to be served in the dining rooms. It never stopped!" Going from the saute pan into the fire, Preuss accepted a position as executive chef at a big hotel in New Orleans. "We served four thousand meals a day. I always liked to get out of the kitchen to mingle with the guests to see what they liked and how they liked things done. It was a good lesson and since I was tired of making money for others, it seemed to be a time to open our own restaurant."

The *Versailles* opened in 1972 with Gunter in the kitchen, working with the sensational local food products and creating dishes using his superb knowledge of French cuisine and Evelyn in the dining room creating the warmth for which the restaurant was known. "We were always developing the menu and listening to our guests; if some didn't like a dish, we would investigate why and then take it off the menu. We didn't and don't take complaints lightly." He also took on *Broussard's*, the landmark restaurant with nearly 100 years of history behind it.

Gunter and Evelyn sold the *Versailles* in 1996, focusing full attention on *Broussard's*. Here again, they worked their magic to combine warm hospitality with an outstanding dining room, courtyard, and spectacular food. *Broussard's* has received the DiRoNA award, the only Louisiana restaurant to receive the award in 1998, and the prestigious Ivy Award in 2000. *Broussard's* has recently been inducted into the Nation's Restaurant News Dining Hall of Fame. When first taped for Great Chefs at the celebrated *Versailles*, Preuss said, "It is gratifying to own this restaurant." He can say the same today of *Broussard's*.



# Gebratene Ganz Mit Sahne Sosse

(Roast Goose with Gravy)

Chef Gunter Preuss' roast goose is a traditional holiday German dish, served with spiced red cabbage and potato dumplings. The goose is browned in a hot oven, then the temperature is reduced for slower roasting. Apples, onion, and rosemary are stuffed in the cavity and infuse the goose with their flavors as it cooks.

Serves 6

## Rotkohl (Red Cabbage)

1 head red cabbage, about 1½ pounds  
 ½ cup red wine vinegar  
 ½ teaspoon cinnamon  
 ½ teaspoon ground cloves  
 ½ teaspoon ground nutmeg  
 2 bay leaves  
 ½ cup sugar  
 2 teaspoons salt  
 ½ teaspoon freshly ground white pepper  
 1 medium onion, thinly sliced  
 ½ cup bacon fat or vegetable oil  
 1 large apple, peeled, cored and sliced  
 Water or red wine  
 1 medium white potato, peeled and grated

1 goose, 10 to 12 pounds, thawed completely if frozen  
 Salt and freshly ground white pepper to taste  
 2 sprigs fresh rosemary  
 2 small firm apples, cored and peeled  
 1 small onion, peeled  
 Mirepoix: finely chopped onion, carrot and celery stalk  
 4 tablespoons unsalted butter  
 ¼ cup flour  
 ½ cup heavy (whipping) cream  
 Juice of ½ lemon

## Kartoffelklosse (Potato Dumplings)

3 baking potatoes, peeled and quartered  
 ½ teaspoon ground nutmeg  
 2 egg yolks  
 Salt and freshly ground white pepper to taste  
 4 tablespoons all-purpose flour  
 2 sprigs fresh parsley, chopped

**To prepare the red cabbage:** Wash the cabbage. Quarter the head and strip off the outer leaves. Cut off the core. Slicing at an angle, finely cut the quarters. In a large bowl, mix the vinegar, spices, bay leaves, sugar, salt and pepper. Toss the cabbage with the mixture, cover the bowl with a towel and marinate overnight in the refrigerator.

The next day, cook the onion in bacon fat or vegetable oil until tender. Add the apple, marinated cabbage and enough water or wine to barely cover the cabbage. Bring to a boil, lower the heat and simmer, covered, for 45 minutes to 1 hour, until tender. Stir in the potato. Cook until the juice has thickened and is syrupy, about 15 minutes. Remove from heat; keep warm.

**To prepare the goose:** Preheat the oven to 400 F. Season the inside of the goose with salt and pepper. Break up the rosemary and place it in the cavity with the cored apples and whole onion. Truss the legs together with kitchen twine. Chop the neck and giblets and place them in the bottom of a roasting pan. Add ½ cup water. Place the goose, breast-side up, in the pan. Salt and pepper the outside. Roast 20 to 30 minutes, until the skin is browned. Reduce heat to 350 and roast for about 3 hours. Baste the goose frequently with pan drippings. After 2 hours, cover the breast with foil and place the mirepoix around the goose. When the internal temperature

reaches 180 F, remove from heat and let rest for 15 minutes in the pan. Reserve the apples and onion for presentation.

**To make the dumplings:** Boil the potatoes in lightly salted water until very tender. Drain, cover the pan, and return to moderate heat to evaporate all the liquid from the potatoes. Transfer to a mixing bowl and mash. Cool to room temperature, then add nutmeg, egg yolks, salt and pepper. Gradually work in the flour, using your hands, until the dough forms a ball. Place on a lightly floured work surface and shape into a cylinder. Square the ends with a metal spatula. Cut the cylinder on the bias into 2 to 2½-inch pieces.

Place the dumplings in boiling salted water. When the water returns to a boil and the dumplings rise to the surface, reduce the heat to a simmer and cook about 15 minutes. Remove with a slotted spoon; drain on a towel.

**To make the gravy:** Melt the butter in a medium skillet. Sprinkle in the flour and whisk constantly over medium-low heat until the mixture turns a rich brown. Add the roasting juices and mirepoix from the roasting pan. Simmer 15 minutes and strain. Add the cream and whisk together; add the lemon juice and whisk to blend. Keep warm.

**To serve:** Cut the roasted onion into 6 slices. Slice the goose into individual portions and place one portion on each warmed serving plate. Ladle the gravy over the sliced goose and garnish with the roasted apples and onion. Spoon red cabbage on each plate; place a dumpling on each plate and sprinkle with parsley.



Gunter Preuss  
 Broussard's  
 New Orleans, LA

ENTRÉE



## Edwin Kats

*La Rive, Hotel Amstel Inter-Continental*  
Amsterdam, Netherlands

Chef Edwin Kats feels that the most creative time in the kitchen is during the winter. Strongly influenced by the weather, which in turn determines both the ingredients available and the diners' tastes. Kats finds that winter brings his guests indoors to enjoy rich tastes and the enveloping warmth of a fine dining experience with friends. At the same time, his winter ingredients suggest complex preparations and flavors. It is an invitation for the chef to be even more creative.

Chef Kats was drawn to cooking school when he observed how much a close friend was enjoying culinary training. He studied at the Gemeentelijke Technische School in Breda, then took primary and secondary education towards earning his diplomas. Work experience was interleaved with formal study. As a third and fourth year student he worked at the *Steigenberger Kurhaus Hotel* in Scheveningen, then as a fifth year student he worked at *Restaurant Le Bouc in Oosterhout*. Moving to the Hotel Restaurant *Corona* (one Michelin star), he became chef de partie. Kats first came to the *Amstel Inter-Continental Hotel* in Amsterdam as a junior sous chef. The hotel's Michelin stars recognized its excellence; Kats was able to polish his work during his two years in the hotel's high energy kitchens, which are responsible for *La Rive*, the *Amstel Brasserie*, the *Amstellounge*, room service and banquet services. Kats left to take the title chef de cuisine at the Hotel Restaurant *De Swaen* in Oisterwijk, a restaurant which earned one Michelin star.

As he was working and learning, Chef Kats was also studying and learning. His diplomas by now included certificates in business and cooking, the S.V. H. teaching master, S.V. H. kitchen management, S.V. H. personnel management, S.V. H. presentation technique and S.V. H. Master Chef.

Kats left to join the *Golden Tulip Barbizon Palace Hotel* in Amsterdam as chef de cuisine. The hotel's Restaurant *Vermeer* took one Michelin star. In the summer of 2000 he returned to the two-star *Amstel Inter-Continental* in Amsterdam as executive chef, overseeing everything that comes out of the hotel's kitchens. His taping for *Great Chefs* took place in spring, and he transformed fresh spring vegetables and Dutch asparagus into an elegant salad with truffles, then poached a squab and served it with the foie gras on tiny pancakes. He also admitted that he loved to cook fish on sailing trips when the weather was good. Proving himself a creative chef for all seasons, not just winter.



# Poached Pigeon and Crepes

Deep red pigeon breast slices are crossed by crispy drumsticks in Chef Edwin Kats creative dish. Chef Kats serves the pigeon atop a stack of thin corn crepes filled with foie gras slices and circled with green onions. Pigeon cream sauce surrounds the dish. The pigeon breasts are poached in pigeon stock; the little drumsticks are poached for an hour in goose fat, then pan fried until crispy.

Serves 4

4 Anjou pigeons (squabs)  
5 to 6 ounces rendered goose fat  
4 cups pigeon stock

## Sauce

2 tablespoons rendered goose fat  
Pigeon wings, bones and scraps (above)  
1 shallot, julienned  
1 tablespoon black peppercorns, crushed  
2 tablespoons dry white wine  
1 cup pigeon stock  
1 cup heavy (whipping) cream

## Crepes

4 ears of corn  
2 cups milk  
1 cup sifted flour  
3 eggs  
4 tablespoons unsalted butter, melted  
1 teaspoon salt  
2 tablespoons canola oil  
6 ounces foie gras, poached and cooled  
Salt and freshly ground white pepper to taste

20 green onions, green part only, cleaned  
1 tablespoon unsalted butter

**To prepare the pigeons:** Clean the pigeons and remove the wings and drumsticks. Trim away all of the carcass except the breasts. Split the breasts apart at the center, leaving the bones in. Save all bones and scraps for the sauce.

Heat the goose fat in a medium saucepan over medium heat. Add the drumsticks, cover and poach for 1 hour. Remove the drumsticks and blot away the fat. Set aside.

Put the bodies of the pigeons into the stock, cover and heat to just below boiling. Poach for 18 minutes. Drain, set aside. When the pigeons are cool enough to handle, remove the bones and set the breasts aside; keep warm.

**To prepare the sauce:** In a large saucepan over medium-high heat, heat the goose fat. Put the wings, bones and scraps in the pan with the shallot and peppercorns. Cook until the carcasses are well browned, 4 to 6 minutes, creating a brown glaze on the bottom of the pan. Add the wine and stir up the browned bits. Add the cream. Stir to blend, then bring just to the boiling point. Reduce the heat to medium and simmer, uncovered, until the sauce thickens, about 30 minutes. Strain through a fine meshed sieve into a bowl.

**To prepare the crepes:** Cut parchment paper into eight 8-inch squares. Cut the kernels from the cobs. Add to the milk and purée with a blender or with a stick blender. Strain through a fine meshed sieve, discarding the solids. Combine the corn milk with the flour, eggs, butter and salt, and stir into a batter.

Heat a tablespoon of the oil in a 10 inch saute pan or skillet over medium-high heat, or brush the hot skillet with oil. Add a small spoonful



Edwin Kats  
*La Rive, Hotel Amstel Inter-Continental*  
Amsterdam, Netherlands

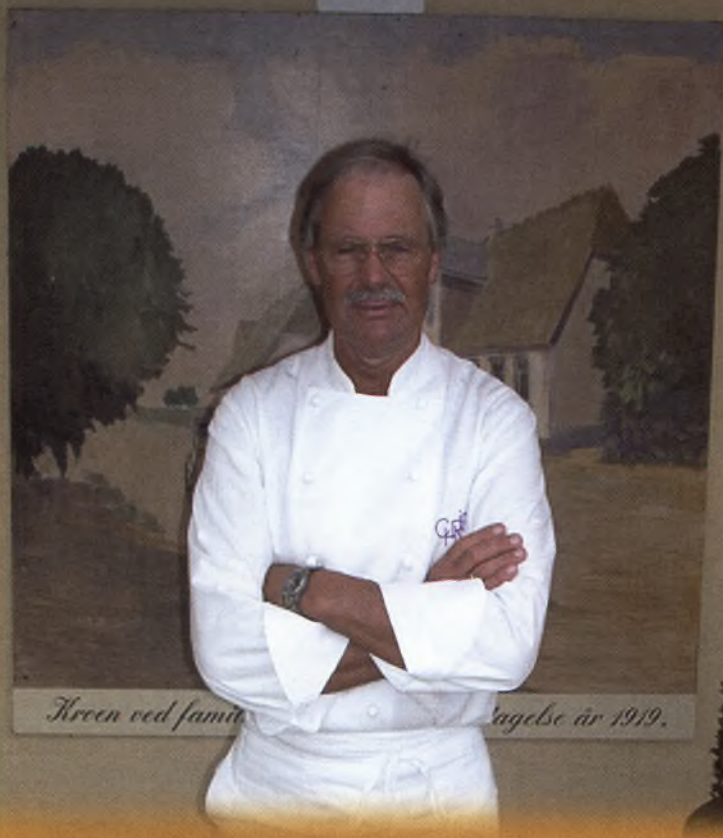
of batter, tilting the pan to spread the batter into a thin circle nearly filling the pan bottom. Cook 30 seconds to 1 minute, until the edges begin to dry; flip and cook 30 seconds on the other side. Slip out of the pan. Make 8 crepes, adding more oil to the pan as needed. Stack the finished crepes, separating them with the parchment squares.

**To prepare the onions:** Bring a pan of lightly salted water to a boil and drop in the onions. Blanch 25 to 30 seconds; remove with a slotted spoon and dip into a bowl of ice water to stop the cooking. Remove from the water and dry on paper towels. Melt the butter in a small saute pan or skillet over medium heat and warm the onions in the butter.

**To serve:** Put the drumsticks in a single layer in a saute pan or skillet and brown on both sides over medium-high heat until crispy. Slice the poached foie gras into 16 very thin slices. Cut the crepes into 8 inch circles with a steel ring or by using a plate as a template. Place one crepe on each warmed serving plate. Make a small circle of foie gras slices in the center of a crepe. Season with salt and pepper. Place another crepe on top. Put a 5 inch ring mold in the center of the top crepe. Lay four spring onions around the inside edge of the mold, making a circle, then lift the mold. Repeat with the other crepes, foie gras slices and onions on the other plates.

Cut each pigeon breast on the bias into three pieces. Overlapping the slices, place 6 pigeon slices, the equivalent of one complete breast, on each crepe within the onion circle. Cross two crispy drumsticks at the top of the breast slices on each plate. Use a stick blender to froth the sauce; spoon sauce around the crepes on each plate.

# GREAT CHEFS®



## Jens Peter Kolbeck

*Christie's Restaurant*  
Sonder Hostrup Kro, Denmark

Many chefs are often inspired as children while watching their mothers and grandmothers prepare delightful meals before their very eyes. Therefore, it is hard to imagine that renowned chef, Jens Peter Kolbeck spent this part of his life behind a closed kitchen door. Mrs. Kolbeck forbade her three sons from entering the kitchen in fear of pre-meal munching. This exile from the kitchen made it difficult for Jens Peter to gain any knowledge of food or cooking. Although, it did not stop him from being enticed by the mystery that lingered behind those doors. In fact, he made a very successful career out of this childhood enigma.

Kolbeck began his quest for culinary knowledge as a young boy working in a bakery. Eventually, his older brother Borge began an apprenticeship at the Hotel Dagmar in Ribe, Denmark. Compelled by his brother's success, Kolbeck began an apprenticeship at the Hotel Dagmar as well. Challenged to succeed, the next step was to go to D'Angleterre in Copenhagen. His time spent at D'Angleterre opened up endless doors to such places as Hotel Vier Jahreszeiten, in Hamburg and Hotel Savoy, in London. He invested every moment of time he had into learning, creating a greater path for his culinary journey. This impressive path included a trip to America where he worked at the Danish embassy, in Washington D.C. and at the Hotel Waldorf, in New York. Soon after, he landed on European soil again to work for six different hotels and many different chefs in France: L'Auberge de l'III, Ilhaeusern, Alsace, Michel Guerard, Eugenie-Les-Bains, Aquitquine, Moulin de Mougins, Mougins, Cote d'Azur, Froisgros, Roanne, Rhones-Alpes, Paul Bocuse, Collognes-au-Mont-d'or, Rhones-Alpes, and finally La Pyramide, Vienne, Rhones-Alpes. While at L'Auberge de l'III, in Alsace, Kolbeck met with the Danish royal family. Thus creating another grand opportunity for himself.

For seven years Jens Peter served the Danish royal family as the Gastronomic Principal Officer and was responsible for all of the royal kitchens. Following this seven year stretch, Jens Peter went to the Falsled Inn and then to Kong Hans. In 1988 Jens Peter and his brother Borge opened Christie's. The name was taken from a combination of their children's names Christophe and Stephanie. The restaurant has become wildly popular and has received many

## Jens Peter Kolbeck (continued)

awards such as "Best Restaurant of the Year" 1993 and nominated again in 2000. In 1999 the group IAT bought Christie's and Jens Peter remains as the managing principle partner. He is most adamant about the quality at Christie's. Every detail from the divine cuisine to the superior service creates a welcoming and invigorating ambience. The wine cellar has an extensive variety to choose from and a knowledgeable staff of managers to insure a wonderfully flavorful experience.

Over the years, Jens Peter won many competitions and awards. To name a few: 1980 1st prize "Den gronne pris", agriculture; 1987 1st prize "Den Gyldne Kokkehue"; 1990, 1st and 3rd prize "Chef Europeen du Poisson", Copenhagen, Denmark and 1992 1st prize at Euro-Toques, Denmark. He also holds numerous accolades including: 1980 Chaine des Rotisseurs, 1984 Cordon Bleu de Saint Esprit, and 1990 Distinction "Det Danske Gastronomiske Akademi". In addition to his many accomplishments, Jens Peter has also co-authored a number of books: 1982 Norsk Flatfisk (Norwegian Flat Fish), 1996 Decemberretter (December Dishes), 2001 Nordiske National retter, to name a few and is currently working on the book Madkunst kontra kogejunst & pornografi.

### Sea Bass in Ginger-Soy Butter and Herb Veil

A mixture of fresh herbs and nut-brown butter adds flavor to delicate sea bass slices, arranged in a star pattern on the serving plates. Ginger and lemon add spark to the herbs.

Serves 4

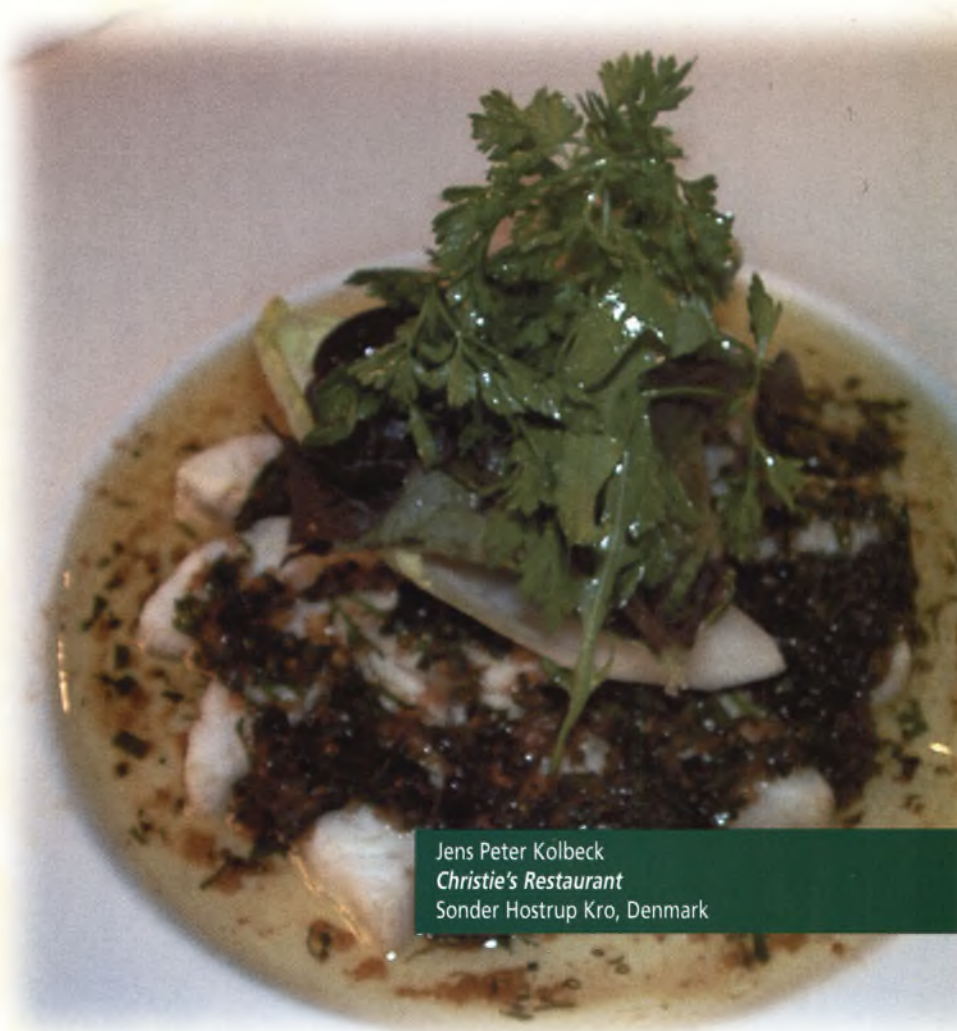
- 4 sea bass fillets, boned
- Olive oil for brushing
- 2 tablespoons soy sauce
- $\frac{1}{2}$  tablespoon minced shallot
- $\frac{1}{4}$  tablespoon minced ginger
- $\frac{1}{4}$  tablespoon minced garlic
- $\frac{1}{4}$  tablespoon grated lemon zest
- $\frac{1}{2}$  tablespoon fresh lemon juice
- $\frac{1}{2}$  tablespoon chopped parsley
- $\frac{1}{2}$  tablespoon chopped basil
- $\frac{1}{4}$  cup (4 tablespoons;  $\frac{1}{2}$  stick) unsalted butter
- 2 handfuls frisee
- 2 tablespoons extra virgin olive oil
- $\frac{1}{2}$  tablespoon fresh lemon juice
- 8 small endive leaves
- $\frac{1}{2}$  cup arugula leaves
- Salt and freshly ground pepper to taste
- $\frac{1}{2}$  tablespoon minced chives

Pat the fish fillets dry with paper towels and slice each one into  $\frac{3}{8}$  inch-thick slices. Brush 4 heatproof plates with olive oil and arrange one-fourth of the fish slices in a star pattern in the center of each.

Mix the soy sauce, shallot, ginger, garlic, lemon zest and juice, parsley and basil in a saucepan. In another saucepan, heat the butter over medium-high heat until the butter turns golden brown. Pour the butter over the herb mixture and toss.

In a separate bowl, toss the frisee with the olive oil and lemon juice.

**To serve:** Heat the broiler to high. Grill the fish about 2 minutes, until cooked through and hot. Pour the herb sauce over the fish. Top each with two endive leaves and a few arugula leaves. Season with salt and pepper, then top with dressed frisee. Sprinkle each with minced chives.



Jens Peter Kolbeck  
Christie's Restaurant  
Sonder Hostrup Kro, Denmark



## Bill Telepan

*Judson Grill*  
New York, NY

As a graduate of The Culinary Institute of America, Chef Bill Telepan advanced his formal culinary education working in some of the world's top kitchens. He will forever be linked in warm favor and distinction as the last American to cook under the late, legendary Chef Alain Chapel, whom Telepan says, "may have been the best ever." In describing his experience with Chef Chapel's restaurant, you can feel the passion and respect he learned for his craft. "I stayed six months at *Alain Chapel*, a long stay without pay.

I worked six days a week on the French two shift schedule; 8 a.m. to 3 p.m., two hours off and then from 5 p.m. to 11 p.m. In the beginning, I picked herbs, cleaned lobsters and diced tomatoes. I mopped the floor, cleaned the stoves and the walk in refrigerators twice a day. All the cooks did this work. In a traditional French kitchen, it's the cooks who are expected to care for the kitchen and its equipment. I feel lucky that I was able to work in Alain Chapel's kitchen. My experience there had a big impact on the way I think about food and about work. I thank him daily by respecting the food I buy and use, the customers I serve and the people with whom I work.

Telepan's heritage is Hungarian and Czech. That influence has provided for an interesting and entertaining combination when coupled with his classic French training and his obsession with bold American flavors. He possesses uniqueness in his cooking that enables him to make the familiar seem fresh. His penchant for heartier, soulful dishes provides a link to his heritage but each dish does little to camouflage an underlying and unmistakable American flair. At his current restaurant, *Judson Grill*, Telepan uses organically grown meats, fresh fruits and vegetables and natural seasonings to create exceptional contemporary American Cuisine.

# Wild Striped Bass

with Leek Fondue

Sea bass gently cooked in butter and cream is served on a bed of vermouth-laced leeks. Caviar tops off the dish. Chef Telepan serves stuffed potatoes with the dish, mounding the potato filling over the tops of the baked potatoes. He uses vegetable stock to add depth to both the potato filling and the leeks.

Serves 4

## Crushed Carola Potatoes

6 Carola potatoes or similar medium, firm, yellow potatoes such as Yukon Gold  
1 tablespoon unsalted butter  
1 tablespoon vegetable stock

## Butter Sauce

1 cup heavy (whipping) cream  
1 cup water  
2 pounds (8 sticks) unsalted butter, softened

## Leek Fondue

4 to 6 leeks, cleaned and cut into ¼ inch slices  
2 pinches kosher salt  
2 ounces (4 tablespoons) unsalted butter  
½ cup vermouth  
Four 6-ounce skinless wild striped bass fillets  
Salt and freshly ground pepper  
¼ cup vegetable stock  
1 tablespoon plus 1 teaspoon chopped chives  
4 pinches coarse sea salt  
1 ounce Osetra caviar



Bill Telepan  
Judson Grill  
New York, NY

Preparation

Wild  
Striped  
Bass  
with  
Leek Fondue

**To prepare the potatoes:** Preheat the oven to 400 F. Bake the potatoes for 45 minutes to 1 hour, until tender. Remove and let cool enough to handle. Slice the tops off of the 4 best-shaped potatoes and carefully scoop out the flesh. Peel the remaining 2 potatoes. Put all the potato flesh in a medium bowl, add the butter and stock, and crush with a potato masher, leaving coarse texture. Season with salt and pepper to taste. Keep the skins and filling warm until ready to use.

**To prepare the sauce:** In a saucepan, bring the cream and water to a boil. Add the butter and whisk well until melted. Put the mixture in a blender (you could also use a stick blender) and run briefly to emulsify the sauce. Put the sauce back in the saucepan and place over low heat or in a low oven to keep warm, or, place over a pan of hot water.

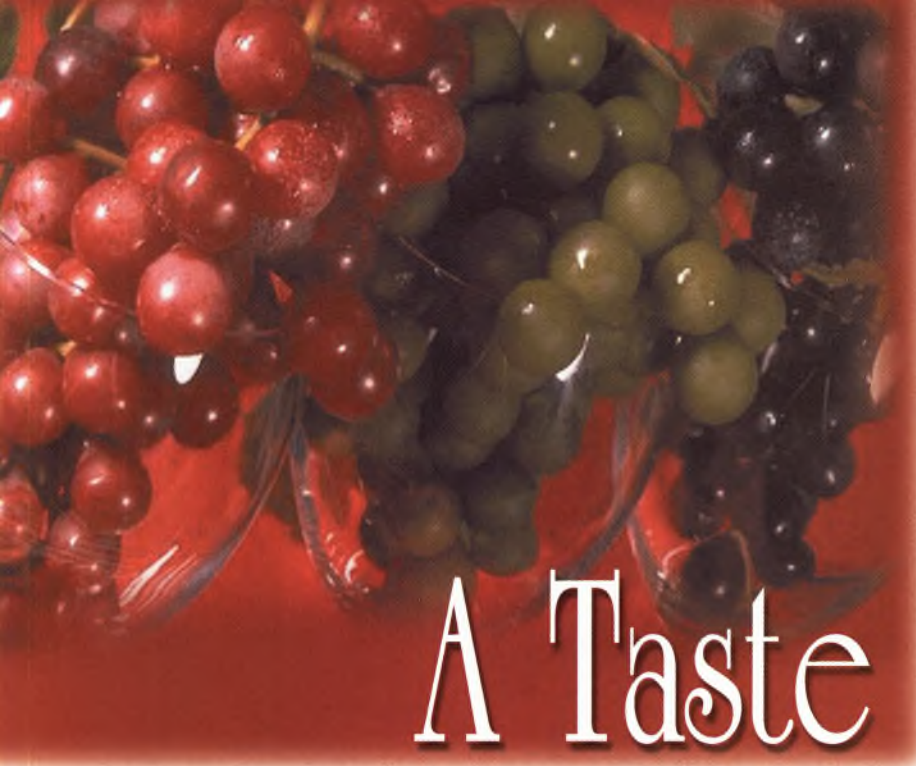
**To prepare the leeks:** Place the chopped leeks in a bowl, sprinkle with kosher salt, and let sit for 10 minutes. Melt the butter in a large saute pan. Add the leeks and slowly stew until tender, about 12 minutes. Add the vermouth and cook until reduced by half. Season to taste. If not using immediately,

spread on a large plate or platter and place in the refrigerator to chill.

**To prepare the fish:** Preheat the oven to 300 F. Put the butter sauce in a large heatproof saute pan or skillet over medium heat and bring to a simmer. Add the bass and bring back to a simmer. Cover and bake for 12 to 15 minutes. Remove and set aside; uncover.

**To assemble:** Rewarm the leeks in the vegetable stock and add 1/2 cup of the fish cooking butter to the leeks. Season and stir in the 1 tablespoon of chives. Mix the potato filling with the remaining 1 teaspoon of chives and fill the potato skins.

**To serve:** Divide the leek sauce between four warmed shallow bowls. Place a piece of fish on each and sprinkle with coarse sea salt. Spoon caviar on top of each piece of fish, or make four small quenelles of caviar and place one on each piece of fish. Put the bowls on serving plates. Place a potato on the plate next to the fish.



# A Taste

of the

All-American Wines for the

# Grape Holidays

by Anthony Dias Blue

**E**very year I get the same question: which wines should I serve with holiday meals? In matching wines to holiday foods, I look carefully at the food and try to amplify it with complementary flavors. Where possible, I also try to select examples of regional wines; wines with terroir, that combination of soil and climate that links a wine to a particular place.

Local foods and wines that are grown together seem to develop a natural affinity for each other. Think of the blissful marriage between pasta and Chianti, or between coq au vin and Burgundy. The same applies to All-American foods. So I've broken my suggestions down into several regions.

## THE NORTHEAST

The hearty food of the Northeastern United States is still influenced strongly by the English settlers who came here in the seventeenth century and participated in the first Thanksgiving. New England is not a major wine producing area but, if you look at a map, you will see

**T**he holiday season always seems to bring us close to our culinary roots. Traditional foods taste better than ever when shared around the family table. In spite of some all-American standbys such as turkey and dressing, this is also the time of year to enjoy regional favorites, from New England clam chowder to the spicy dishes of the American southwest.

that the eastern end of Long Island is very nearby. The wines being produced there, most of them with a North Fork of Long Island appellation, are excellent and will make a perfect accompaniment to these traditional foods.

If you're starting off your holiday meal with seafood or shellfish dishes such as oysters or clam fritters, you'll need a crisp dry wine as a balance to their sweet rich flavors. A steely Sauvignon Blanc would work here. Try the juicy 2000 Raphael Winery Sauvignon Blanc (\$17) with fresh, edgy flavors. It has plenty of Sauvignon Blanc's characteristic grassy tones.

There are good arguments for serving either red or white wine with turkey. Those who prefer white will probably want to pour a bright, well made Chardonnay such as 2000 Gristina Galluccio Estate Chardonnay (\$13). This lively wine will act as a balance to the rich flavors of the meal. Another way to go is to offer a rich but bright red to go with the turkey and fixings. I am a strong proponent of serving red wine, simply because the meal has so many diverse flavors that it tends to overpower a white wine. I would choose the luscious and velvety 2000 Macari Vineyards Estate Merlot (\$25), which has great acidity and a long, ripe finish.

Long Island also produces lovely Riesling, and a late harvest version would be an ideal end to a holiday meal. Sweet, fruity dessert wines tend to work best with fruit based desserts. I chose the excellent 1998 Bedell Cellars Late Harvest Riesling (\$30, 375 ml.), with flavors of peach, apricot and vanilla.

## THE SOUTH

If ya'll live south of the Mason Dixon line, you'll be enjoying some Southern influenced dishes for the holidays. Hospitality and warmth has always been the hallmarks of the Southern way of life. Many places in the South are too humid for vinifera wine grapes to grow, but these days, wines from Virginia are becoming more and more available. Thomas Jefferson predicted big things for the Virginia wine industry way back in the 18th century, and his predictions are coming true.

Barboursville Vineyards is one of Virginia's best producers, owned by an Italian wine making family from the Veneto. The Barboursville Vineyards Octagon IV (\$30) is a spicy, smoky non vintage blend of Merlot, Cabernet Franc and Nebbiolo, and would work especially well with Southern honey glazed ham.

If you're as big a fan as I am of cornbread dressing (known as stuffing in other parts of the country), you'll want a large scale red to stand up to its smoky, forward flavors. The smooth and lush 2000 Prince Michel de Virginia Merlot-Cabernet Virginia Reserve (\$23) is a nice blend of smooth ripe fruit and rich flavors of spice and smoke. It will make a perfect compliment to the main part of a Southern holiday meal.

## THE HEARTLAND

The Heartland is where America's love affair with meat and potatoes really began. The food in the Midwest and Plains States is assertive, full flavored, unpretentious and delicious. And this big food deserves big wines. Although there are now some wines being made in all the

**"A white wine would be a good start to a Heartland holiday meal, but it needs to be a big, ripe, bold wine."**

midwestern states, production is very small and finding local wines is not always easy. That's why I've stuck to easier to find California wines for this region.

A white wine would be a good start to a Heartland holiday meal, but it needs to be a big, ripe, bold wine. The 2000 Cambria Chardonnay, Bench Break Vineyard, Santa Maria Valley (\$32) combines both mineral and citrus with sweet new French oak. This creamy textured and densely flavored wine will blend effortlessly with holiday foods.

Big, ripe Sonoma Cabernet Sauvignons that offer rich, concentrated flavors will stand up to dishes such as succulent beef tenderloin with horseradish sauce, or turkey with sausage stuffing. The 1999 Geyser Peak Reserve Cabernet Sauvignon, Sonoma (\$40) is bright and plummy with lovely balance and style. The 1999 Gallo of Sonoma Reserve Cabernet Sauvignon, Sonoma (\$13) is another big, juicy wine with ripe berry flavors and a great price tag.

With solid but spicy Midwestern desserts like apple or pear cobbler, choose a late harvest Muscat such as the lightly fortified 2000 Quady Essencia (\$16.50), which is bright toned and has silky texture.

## THE SOUTHWEST

The Southwest offers the most intensely spiced foods of all the regions. In addition to ancho and chipotle chilis, you will find plenty of other lively and intense flavors in these dishes. Choosing wine becomes more difficult. You certainly will need to have wines with the same kind of bold flavors.

**"To accompany the piquant holiday foods of the Southwest, I would suggest wines with lots of spice, such as Zinfandel and Syrah."**

It may come as a surprise, but the Southwest actually produces some very good sparkling wines. The cool desert nights at higher elevations are ideal for producing crisp fruit. Start your Southwest holiday festivities with nicely chilled bottles of 1997 Gruet Methode Champenoise Blanc de Blancs (\$22), a fresh tangy sparkler from New Mexico with lots of fruit.

To accompany the piquant holiday foods of the Southwest, I would suggest wines with lots of spice, such as Zinfandel and Syrah. The intense 2000 Rancho Zabaco Zinfandel, Chiotti Vineyard, Dry Creek Valley (\$22) is ripe, dense and extracted and will definitely stand up to the meal. The 2000 Brophy Clark Cellars Syrah, Rodney's Vineyard, Santa Ynez Valley (\$18), is fleshy and rich, with coffee, berry and spice. Either of these wines can take on all comers.


## THE WEST COAST

The West Coast produces most of the fine wines of America. There are premium vineyards from San Diego all the way to northern Washington State. The West Coast has also been on the cutting edge of culinary adventure in the United States for the past 25 years. Once considered new fangled, California cuisine has become a classic in its own right. And the Pacific Northwest, too, has added many items to the American culinary repertoire, especially in the seafood department.

To get your West Coast holiday meal off to a frothy start, you can't go wrong by offering your holiday guests a glass of sparkling wine from one of California's top bubbly producers. Look for the toasty, deep 1994 Gloria Ferrer Royal Cuvee (\$22) from Carneros, or the exquisite 1996 Roederer Estate Brut L'Ermitage, Anderson Valley (\$43).

Pinot Gris (also known by its Italian name, Pinot Grigio) is the fastest growing white varietal in the country these days. Many confirmed Chardonnay die hards have already been won over by this creamy, rich white, which is a relative of Pinot Noir. Pinot Gris will do very well in combination with holiday starters such as gravlax or smoked trout. Like bright, lifted fruit of California's 2001 Morgan Winery Pinot Gris, Santa Lucia Highlands (\$15), or the lush, persistent flavors of the 2000 King Estate Reserve Pinot Gris (\$20) from Oregon, a state that is establishing quite a reputation for this varietal.

With the main part of any holiday meal, California and the Pacific Northwest both offer many excellent choices. The best Merlots in America today, for example, are coming from Washington State. One of the best is the 1999 Chateau Ste. Michelle Reserve Merlot, Columbia Valley (\$37) has a dark, deep texture. Its smooth, round flavors are a perfect foil for the rich, diverse flavors of the holiday table. Pinot Noirs from cool climates such as Sonoma's Russian River Valley are entirely appropriate also. Look for the 2000 La Crema Pinot Noir, Russian River Valley (\$35) with its gorgeous blackberry-cherry tones and intriguing spice.

To cap off a West Coast holiday meal, serve a glass of late harvest Gewurztraminer, such as the 2000 Navarro Vineyards Late Harvest Vineyard Select Gewurztraminer (\$24), an exemplary version from this Mendocino specialist. 

# GREAT CHEFS®



## Hans Schadler

as taped at  
*The Williamsburg Inn*  
Williamsburg, VA

When Hans Schadler was offered the position of executive chef for the *White House* in 1987, he turned it down to stay in Williamsburg, Virginia. He stayed loyal to the *Williamsburg Inn*, where he has played a vital role in earning the establishment five Mobil Travel Guide stars, since 1983.

Born outside Frankfurt, Germany, Schadler had an early fascination with the autobahn and dreamed of being a mechanic. However, the influence of life on a large farm prevailed, he says, recalling his fondest food memory: crisp potato cakes with warm applesauce and beef rouladen. He describes his cuisine as "simple but good food," an understatement if there ever was one. Signature dishes include Virginia Ham with Crisp Sweet Potato Cake, Stuffed Quail, Peppered Beef Tenderloin and Apple Complicity.

After working as the caterer for the Norwegian royal family in Oslo, Schadler joined the *Norwegian American Cruise Line* and soon rose to the rank of executive chef. Aboard ship he met his wife Liv, a fellow employee, and they moved to the Caribbean. His time away from the "mainland" instilled in him an appreciation for the local produce of the Northeast, since, he says, "the import of all foods created certain restrictions" in the Caribbean.

Schadler also missed being in touch with fellow chefs and on moving to America, he founded the Central Vermont Chefs' Association and the Rockresort Apprenticeship Program. He served as president of the Vermont Chefs' Association. Moving to Williamsburg, he balances European entrées with fresh regional specialties, knowing how to create elegance in a comfortable atmosphere. "I like our guests to feel relaxed, pampered, and to have an unsurpassed quality experience, one which they will remember and tell their friends about."





# Stuffed Quail and Peppered Beef Tenderloin

with Wild Rice and Barley Pilaf, and  
Root Vegetable Purée (Recipes on following page)

Roast quail and pepper coated beef are a great combination. The quail are stuffed with a chicken mousse dotted with ham, herbs and pine nuts, and red wine sauce unites the two portions of the entree. The dish is served with two side dishes, Wild Rice and Barley Pilaf, and Root Vegetable Purée, and warmed parboiled baby vegetables such as baby onions, baby carrots and baby green beans.

Serves 4

## Stuffing

- 8 ounces skinless, boneless chicken breast
- ½ teaspoon salt
- ½ teaspoon freshly ground white pepper
- ½ cup heavy (whipping) cream
- ¼ cup ice water
- ¼ cup finely diced ham
- 2 tablespoons pine nuts, toasted
- 2 tablespoons minced mixed fresh herbs (rosemary, parsley and thyme)

## Quail

- 4 boned quails
- Salt and freshly ground white pepper to taste
- Stuffing (above)
- 4 lean bacon slices
- 4 tablespoons unsalted butter, melted

## Peppered Tenderloin

- 4 2 ounce beef tenderloin steaks (preferably tail pieces)
- ¼ cup olive oil, mixed with ¼ cup Dijon mustard
- ¼ cup mixed peppercorns (green, black, white, and pink), crushed with a rolling pin or coarsely cracked in a grinder

## Red Wine Sauce

- 1 tablespoon olive oil
- 1 shallot, minced
- 2 garlic cloves, minced
- ½ cup dry red wine
- 1 cup rich veal stock or chicken stock
- Salt, freshly ground black pepper and cayenne pepper to taste
- ¼ cup dried cranberries

Wild Rice and Barley Pilaf (found on page 86)

Root Vegetable Purée (found on page 86)

**To make the stuffing:** Cut the chicken into 1 inch pieces and place them in blender or food processor. Add the salt, pepper and cream, and purée the chicken until smooth. Add the ice water and process until the chicken reaches a gummy consistency. Transfer the chicken purée to a chilled, nonaluminum bowl. Fold in the ham, pine nuts and herbs. Adjust the seasoning and set aside.

**To prepare the quail:** Rinse the quail under cold running water, pat them dry with paper towels and season inside and out with salt and pepper. Fit a large pastry bag with a large plain tip and fill the bag with the stuffing mixture. Stuff the quail, wrap each one with slice of bacon to close the cavity, and secure the bacon with a toothpick. Brush the quail with the butter and set aside.

**To prepare the tenderloin:** Brush the beef with the olive oil mustard mixture, then roll each piece in the cracked peppercorns. Set aside.

**To make the sauce:** Heat the olive oil in an 8 inch saute pan or skillet over medium heat. Add the shallot and garlic and saute, stirring frequently, until



Hans Schadler  
The Williamsburg Inn  
Williamsburg, VA

the shallot is translucent, about 3 minutes. Add the red wine, bring to a boil and cook to reduce the liquid by half. Add the stock, then cook to reduce by half again, or until the sauce is thick enough to coat the back of a spoon. Adjust the seasoning with salt, pepper and cayenne. Add the cranberries, remove from heat and set aside.

Preheat the oven to 375 F. Roast the quail for 15 to 20 minutes, or until the birds are golden, the juices run clear, and an instant-read thermometer inserted into the center of the stuffing reads 175 F.

While the quail are roasting, sear the tenderloins in a 12 inch non-stick saute pan or skillet for about 2 minutes per side. Transfer the tenderloins to a roasting pan. Roast the beef in the preheated oven for 10 to 12 minutes for medium rare, or longer if you prefer. Remove the quail and beef from the oven and let sit for 5 minutes before serving.

**To serve:** Slice the quail horizontally into 3 pieces; slice the tenderloins in half horizontally. Make a bed of Wild Rice and Barley Pilaf. Keeping the slices together, place one quail and 1 beef medallion on each plate, leaning them against the pilaf, then fan slightly to show the insides. Serve with Root Vegetable Purée and baby vegetables.

(Continued from page 85)

## Stuffed Quail and Peppered Beef Tenderloin with Wild Rice and Barley Pilaf, and Root Vegetable Purée

### Wild Rice and Barley Pilaf

Wild rice is the seed of an aquatic grass not related to paddy rice or barley, but its nutty flavor is similar to barley, and its toothsome texture contrasts nicely with pearl barley.

Serves 4

½ cup wild rice  
 2 tablespoons olive oil  
 1 tablespoon diced onion  
 1 tablespoon diced celery  
 1 tablespoon diced carrot  
 ¾ cup chicken stock  
 4 cups water  
 Salt to taste  
 ½ cup pearl barley  
 Freshly ground black pepper to taste  
 1 tablespoon minced fresh parsley

Wash the rice in a bowl of cold water to dislodge any dirt or sand particles. After washing, place the rice in a bowl and add boiling water to cover. Cover the bowl and let soak for at least 1 hour. Drain and rinse the rice, then set aside.

Heat the olive oil in a medium saucepan over medium heat. Add the onion, celery and carrot, and cook for 3 minutes, stirring frequently, or until the onion is translucent. Add the wild rice and stock and bring the liquid to a boil. Cover the pan, reduce heat and simmer the rice for 35 to 40 minutes, or until the rice is tender and the grains are separate. Check after 25 minutes and add more stock or

water if it seems the pan is dry.

In a separate saucepan, bring the 4 cups of water to a boil and salt lightly. Add the barley, cover and cook until the grains are tender but not mushy, about 30 to 35 minutes. Drain the barley in a sieve and mix it with the cooked wild rice. Adjust the seasoning with salt and pepper, sprinkle with minced parsley, and serve.

**Note:** The pilaf may be made 1 day in advance and refrigerated, tightly covered; reheat it in a 300 F oven or microwave until warm, and add the parsley at the last minute.

### Root Vegetable Purée

This simple orange-colored puree is a colorful and tasty side dish for traditional turkey. It is served with quail at the *Williamsburg Inn*.

Serves 4

½ cup diced peeled celery root  
 ½ cup diced peeled turnip  
 ½ cup diced peeled carrot  
 ¾ cup diced peeled boiling potatoes  
 ½ cup plus 1 tablespoon milk  
 ¼ cup (1 stick) unsalted butter  
 Salt and freshly ground black pepper to taste  
 ¼ teaspoon ground nutmeg

Place the celery root, turnip, carrot and potatoes in a large saucepan of lightly salted cold water and bring the water to a boil over high heat. Cook for 6 to 8 minutes, or until tender.

While the vegetables are cooking, heat the milk in a small saucepan. Strain the vegetables and purée them through a food mill or sieve. Immediately add the hot milk and butter, stirring well to combine. Add the seasonings and serve immediately.

**Note:** The purée may be prepared up to 3 hours in advance. Cover and let sit at room temperature. Reheat in a double boiler over simmering water to serve.

Hans Schadler  
The Williamsburg Inn  
Williamsburg, VA

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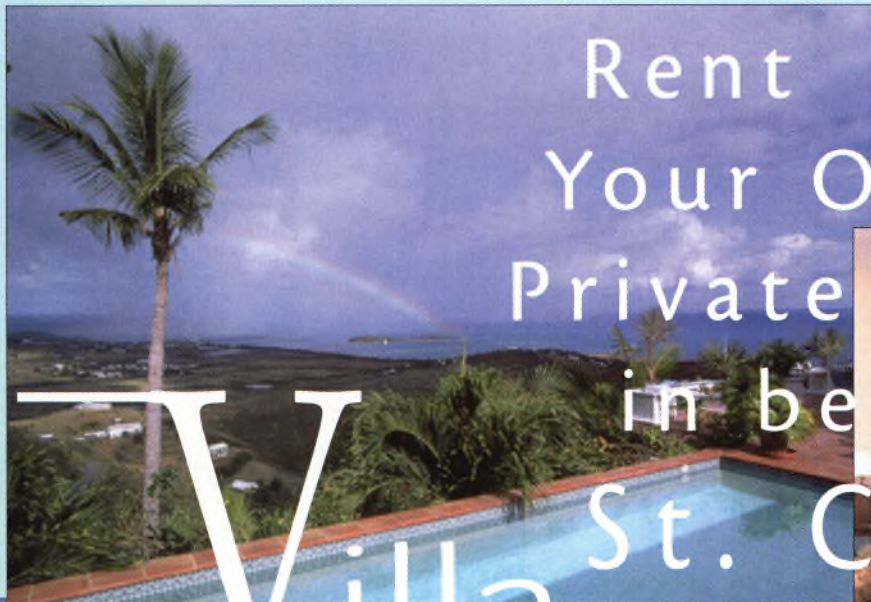
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# Oven Roasted Pork and Rabbit

Arista e Coniglio  
Arrosto al Forno

Pork and rabbit are an excellent combination when infused with garlic and rosemary. However, this dish could also be made with pork alone.

Serves 8

**2½ pounds boneless pork loin**

**Leaves from 4 fresh rosemary sprigs**

**4 garlic cloves, thinly sliced**

**Salt and freshly ground black pepper to taste**

**½ cup (1 stick) unsalted butter**

**1 rabbit (about 3 pounds)**

**½ cup olive oil**

**2 cups dry red wine**

Preheat the oven to 400 F. Trim the pork loin of excess fat, slice it almost in half lengthwise and set aside. Mince the rosemary and garlic together and sprinkle with salt and pepper. With a sharp knife, make 5 evenly spaced 1½ to 2 inch-deep incisions all around the pork loin. Place ½ teaspoon of the garlic rosemary mixture in each pocket, then add ½ teaspoon of butter to each pocket. Sprinkle the inside of the loin with salt, pepper, and half of the rosemary mixture and dot with 2½ tablespoons of the butter. Roll up the loin with the rosemary mixture on the inside, then tie the roast closed with kitchen twine at 1 inch intervals.

Trim the rabbit of any excess fat and place the carcass on its back. Pull each leg away from the body, then use a sharp knife to cut through the meat and the joint to separate the leg from the loin. Locate the breastbone and use a heavy knife to split and remove it. Run your finger down the rabbit's ribcage to locate the backbone. Use the tip of the knife to scrape each rib bone away from the meat along one side, stopping when you reach the thin skin at the base of the backbone. Repeat with the other side of the rabbit and remove the breastbone.

Season the inside of the rabbit with salt, pepper and some of the remaining rosemary mixture. Top with 1½ tablespoons of butter and fold the rabbit's skin like a package. Tie the rabbit using the same method as the pork loin. Make 2 incisions in each of the reserved legs at 1 inch intervals and stuff each one with the remaining herb mixture and 1 teaspoon of butter.

Place the pork and rabbit in a large roasting pan. Drizzle the meats with the olive oil and roast in the preheated oven for 40 to 50 minutes, turning the meat regularly to ensure even browning. At this point the pork should register 155 F on an instant read meat thermometer.



Francesco Ricchi  
*Etrusco*  
Washington D.C.

Remove the pan from the oven and place it on the stove over medium-high heat. Add the wine to the pan, stirring to dislodge the browned bits from the bottom of the pan. Continue to turn the roasts occasionally while cooking the wine to reduce it by two-thirds to a syrupy consistency. Transfer the meat to a serving platter, slice and serve with the roasting juices and wine reduction.

**Note:** The meats may be prepared for roasting up to 1 day ahead and refrigerated, tightly covered. Let the meats sit at room temperature for 30 minutes before roasting.

## Tuna Filet Mignon

with Eggplant Mashed Potatoes

These incredible tuna filets are thick and shaped like beef filet mignon. Seared on the outside, just warm on the inside, they are amazing. Chef Romano serves them with Eggplant Mashed Potatoes and grilled red onion rings. The flavor accents in this dish are Asian: ginger, teriyaki, sesame oil, tahini, soy sauce, mizuna, and pickled ginger.

Serves 4

### Marinade

- 2 cups teriyaki sauce
- ½ cup dry sherry
- 4 tablespoons minced fresh ginger
- ½ cup chopped scallions
- 2 garlic cloves, minced
- ½ teaspoon cayenne pepper
- 2 teaspoons freshly ground black pepper
- Juice of 2 lemons
- 4 2 by 3-inch, 8-ounce yellowfin tuna steaks

### Eggplant Mashed Potatoes

- 2 medium eggplants (about 2 pounds), peeled
- ¼ cup olive oil
- 1 teaspoon salt
- Freshly ground black pepper
- 2 cups warm mashed potatoes
- 1 tablespoon sesame oil
- 1 teaspoon minced garlic
- 1 tablespoon peeled and grated ginger
- 1 tablespoon tahini
- 2 tablespoons soy sauce (preferably tamari)

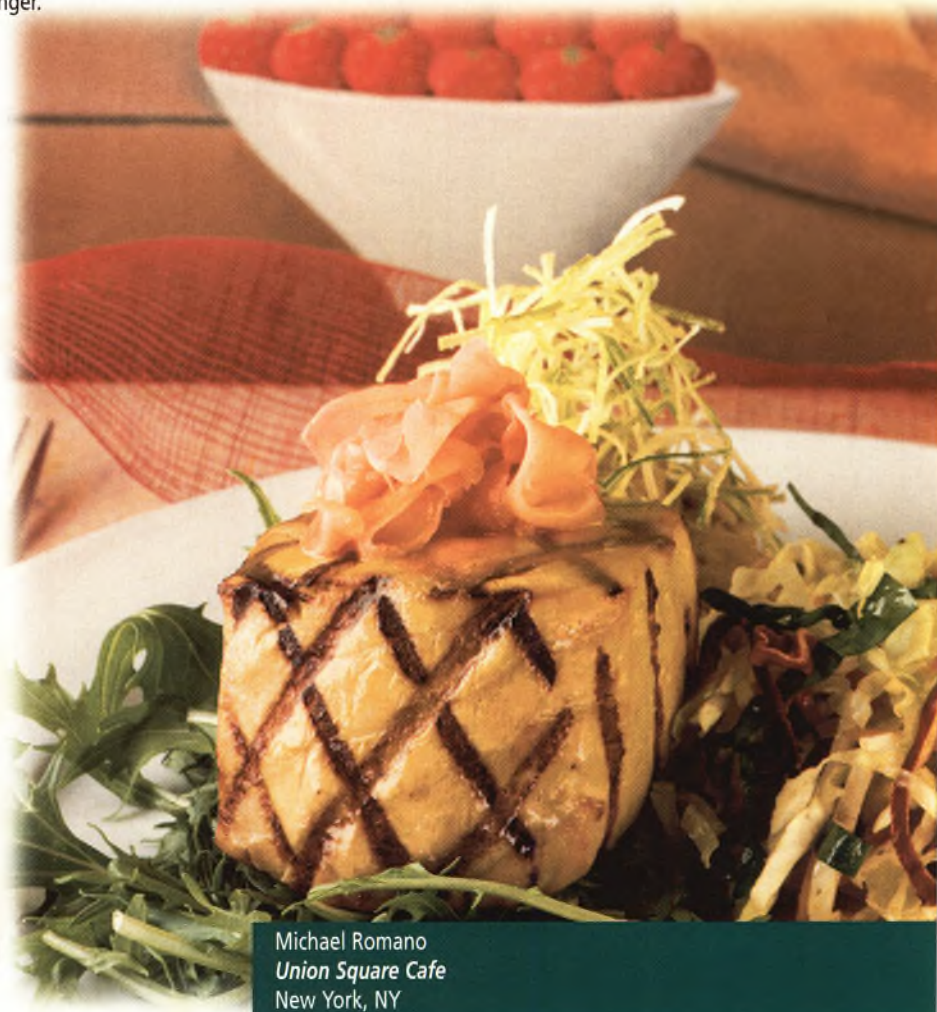
### Grilled Sweet Red Onions

- 2 pounds red onions (about 4 medium)
- ¼ cup olive oil
- 1/2 teaspoon kosher salt
- 1/8 teaspoon freshly ground black pepper
- 2 to 3 teaspoons extra virgin olive oil, optional
- 1 tablespoon chopped parsley, optional
- 3 ounces cleaned and stemmed mizuna
- 2 tablespoons olive oil
- ¼ cup Japanese pickled ginger (available in Asian markets)
- 1/8 teaspoon salt
- Freshly ground black pepper to taste

**To marinate the tuna:** Combine all ingredients of the marinade in a non-aluminum bowl. Add the tuna steaks; make sure they are completely immersed in the marinade. Refrigerate for 2 to 3 hours.

**To prepare the potatoes:** Preheat the oven to 400 F. Lightly oil a cookie sheet. Cut the eggplant in half lengthwise, then slice each half lengthwise into thirds. Keep the slices together, retaining the original shape. Slice across the eggplant at 1/2-inch intervals. With a wide spatula, carefully lift the cut eggplant onto the prepared cookie sheet. Drizzle the eggplant evenly with 3 tablespoons of the olive oil and season with the salt and pepper. Cover with foil and roast for 45 minutes, until tender and soft to the touch.

Purée the eggplant in a processor until smooth. In a medium saute pan or skillet over medium heat, heat the remaining olive oil and sesame oil. Add the garlic and ginger and cook for 3 to 4 minutes, until softened. Reduce the heat to low. Add the eggplant purée, tahini and soy sauce then simmer for 10 minutes. With a wooden spoon, stir in the warm mashed potatoes and heat thoroughly. Adjust seasoning with freshly ground pepper. Keep warm.



Michael Romano  
Union Square Cafe  
New York, NY

**To prepare the onions:** Preheat the oven to 400 F. Peel the onions and slice ¼ inch thick. Cover a cookie sheet with parchment paper and spread the onion slices in rows. Keep the rings of each slice together, don't crowd the slices. Evenly drizzle with olive oil and season with salt and pepper. Bake 30 to 40 minutes, until the onions are softened and lightly browned. The recipe may be made ahead to this point, and the onions stored, well covered, in the refrigerator until ready to use.

Heat a grill pan or grill until very hot. Gently place the onion slices on the grill, keeping the rings intact. Cook 3 to 5 minutes per side, giving the rings grill marks and a smoky flavor. Just before serving, drizzle the onion rings with extra virgin olive oil and sprinkle with chopped parsley.

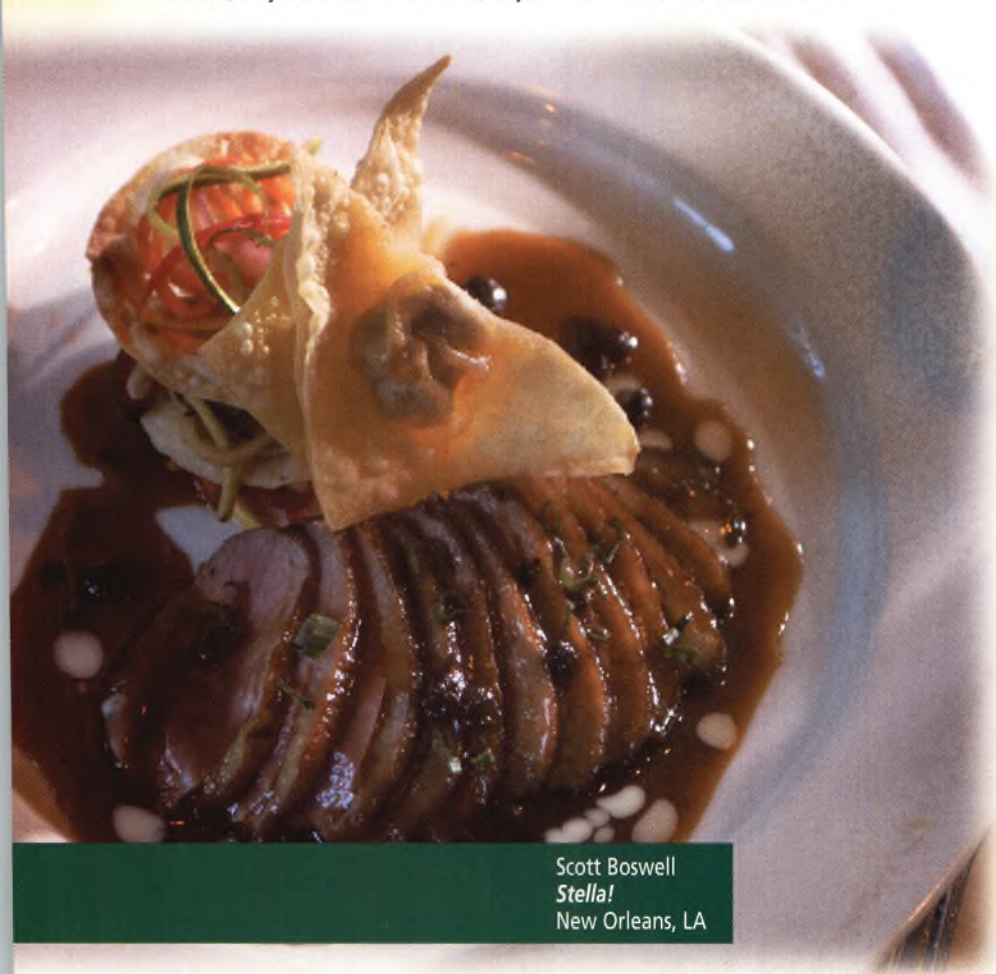
**To finish the tuna:** One half hour before cooking, drain the tuna and bring to room temperature. Heat a grill, grill pan, or barbecue to very hot. Brush the tuna with olive oil. Grill the steaks for 1 to 2 minutes on each of their six sides. The outside of the tuna should be nicely charred, with grill marks, and the centers should be barely warm.

**To serve:** Make a bed of mizuna on each plate. Place a tuna steak on each and place pickled ginger on top of each steak. Mound eggplant mashed potatoes to one side, and place grilled red onions around the tuna.

# Grilled Veal Loin Medallions

with Chanterelle and Lobster Mushroom Potato Galette and Calvados® Veal Reduction

Rich with flavor, this dish combines grilled veal medallions with a potato galette layered with mushrooms, scallions and cheese. The veal and galette slices and served with butter sauteed baby vegetables and a Calvados® laced reduction sauce. The galette is large enough to cut into 8 slices; only 4 are used in this dish, so you'll have some left for another meal.



Scott Boswell  
Stella!  
New Orleans, LA

## Mushroom Potato Galette

3 large Idaho potatoes  
7 tablespoons unsalted butter  
½ pound lobster mushrooms, cleaned and sliced  
½ pound chanterelle mushrooms, cleaned and sliced  
¼ cup chopped scallions  
½ cup grated parmegiano-reggiano cheese  
Clarified butter  
Salt and freshly ground pepper to taste

Four 4 ounce veal loin medallions  
Salt and freshly ground pepper to taste

## Calvados® Veal Reduction

¼ cup clarified butter  
3 chopped shallots  
¼ cup Calvados®  
1 sprig fresh thyme  
3 cups reduced veal stock  
3 tablespoons unsalted butter  
Salt and freshly ground pepper to taste

2 tablespoons unsalted butter  
2 cups mixed baby vegetables  
(snow peas, haricots verts, carrots), blanched  
6 to 8 chives, minced  
1 tablespoon extra virgin olive oil

**To prepare the galette:** Peel the potatoes and cut into fine julienne on a mandoline or by hand. Put the potato julienne into cold water to cover. Melt 3 tablespoons of the butter in a large non-stick saute pan or skillet over medium heat and add the mushrooms. Cook until the mushrooms have softened and browned slightly, 3 to 4 minutes, shaking the pan occasionally as they cook. Remove from heat; set the mushrooms aside on a plate, reserving the pan. Drain one-fourth of the potato julienne and spread in the mushroom pan. Season lightly with salt and pepper and saute for about 3 minutes, until the potatoes are lightly browned on the bottom. Do not stir the potatoes as they cook. Flip the galette and add 1 tablespoon of butter, spreading it around the edges; brown on the second side. Slip out of the saute pan onto a sheet pan and repeat the process to make four galettes.

Preheat the oven to 325 F. Set aside one-fourth of the mushrooms. Place the first galette on a wire rack. Place a layer of sauteed mushrooms on the potatoes, then sprinkle with chopped scallions. Cover with cheese. Place a second galette on top and repeat the process. Repeat to make four layers. Bake 15 minutes. Remove and let cool slightly.

**To prepare the veal:** Heat a grill or grill pan until hot. Season the medallions with salt and pepper. Place the medallions on the grill or grill pan and sear for 45 seconds to 1 minute, until one set of grill marks is seared onto the medallions. Lift the medallions and turn 45 degrees on the same side, then

grill again for 30 to 45 seconds to set the crossing grill marks. Turn and grill on the other side for 1 minute. Move to a cooler part of the grill and cook 1 to 2 minutes more per side, depending on thickness of medallions and personal taste. Set aside; keep warm. The veal could also be finished to taste in a 375 F oven.

**To prepare the reduction:** Heat the clarified butter in a medium saute pan or skillet over medium heat. Add the shallots and cook until translucent and just beginning to brown. Pour in the Calvados® and deglaze the pan. Add the thyme and cook until almost all liquid has evaporated. Add the veal stock and reduce again by one-third, until slightly thickened. Whisk in the butter until the sauce is smooth. Strain through a fine meshed sieve; adjust seasoning to taste.

Melt the butter in a medium saute pan over medium heat and warm the vegetables in the butter, 2 to 3 minutes, until heated through.

**To serve:** Cut the galette into 8 pieces with a sharp serrated knife. Place one slice of potato galette at 2 o'clock on each plate. Place sauteed baby vegetables at 7 o'clock. Overlap two veal medallions at 5 o'clock. Drizzle Calvados® reduction around the entire plate. Garnish with the reserved mushrooms and fresh chives. Drizzle with a little olive oil.



## Suzana Davila

*Café Poca Cosa*  
Tucson, AZ

**Café Poca Cosa** is one of Tucson's most loved and recommended Mexican restaurants, as is the chef/owner Suzana Davila. She greets all of her guests with a certain love and enthusiasm only she can exude. Davila was born and raised in Mexico where her father, Luis, was a restaurant owner and chef. He suggested that she stay clear of the business because of the long hours and arduous work. Suzana followed her father's advice and eventually found herself in Tucson working as a model and interior designer. However, she still felt a passion for cooking and was impelled to open a restaurant. In 1985, Suzana followed her heart and purchased a small café in the downtown Tucson area. After much determination and her father's help, **Café Poca Cosa** became a roaring success. Soon, Davila was inspired to expand. In 1989, she reopened **Café Poca Cosa** in the former **Santa Rita Hotel** (now **Clarion**). She encouraged her father to run the original restaurant and renamed it **Little Café Poca Cosa**. Today, father and daughter run **Little Café Poca Cosa**, while Suzana oversees **Café Poca Cosa**. Davila is a self-taught chef, and an outstanding one at that. Davila has been featured in *Gourmet Magazine*, *Better Homes and Gardens* and *America West*, to name a few. She cooks different things everyday. Her daily fare can be found on a chalkboard presented to each table. Her salsa and infamous moles bring people from near and far. The moles take on different flavors and aromas, depending on the season. Suzana's enticing recipes are not your common Mexican fare. Instead, they are filled with only the freshest and select ingredients. Don't expect to come to **Café Poca Cosa** for a common selection of chimichangas, tacos or fajitas, Suzana Davila's cooking is simply extraordinary.



# Chicken Stuffed Pepper

These stuffed peppers are filled with chunks of chicken and a mixture that includes onions, scallions, olives, and raisins. They are served on a bed of cilantro.

Serves 4

## Stuffing

2 tablespoons olive oil  
 1 onion, julienned  
 1 scallion, cut in large pieces  
 4 whole chicken breasts, grilled or poached and cut in large pieces  
 1 tablespoon oregano  
 1/4 teaspoon salt  
 8 to 10 bay leaves  
 1 cup chicken stock  
 12 to 14 garlic cloves  
 1/2 cup raisins  
 3 cups green olives  
 3 cilantro sprigs, roughly chopped  
 3 tomatoes  
 1 tablespoon whole peppercorns

4 roasted red bell peppers, roasted  
 1 bunch cilantro (coriander)  
 1/2 cup raisins

To make the filling: In a large pot over medium-high heat, warm the olive oil and add the onion and scallion. Cook 30 seconds, then add the chicken, oregano, salt, bay leaves, and 1/2 cup of the chicken stock. Cook 1 minute. Puree 4 of the garlic cloves with the remaining chicken stock and add to the filling. Stir in the remaining garlic cloves, raisins, olives, cilantro, tomatoes, and peppercorns and cook 5 to 8 minutes to heat through.

Split the roasted peppers lengthwise on one side and open up; remove the seeds and ribs. Trim off three long thin strips from each for garnish.

To serve: Make a nest of cilantro to one side on each serving plate. Place a split pepper in the center of each plate and put three thin strips of pepper in front of each. Fill the peppers with the chicken filling, picking out the bay leaves. Baste the filling and greens with broth. Lift green olives out of the pan with a slotted spoon and place around the cilantro on each plate. Sprinkle raisins on the cilantro.



Suzana Davila  
 Cafe Poca Cosa  
 Tucson AZ

# Navigating the

# NEW

by Marc Cosnard des Closets  
Paris, France



## Alziari Olive Oil




**F**rance is one of the world's smallest olive oil producers but its oils are known for their quality. Most chefs use French oil to flavor cold dishes or dress fish. It is rarely used for cooking, as heat tends to vaporize its delicate flavor. The Alziari Company in Nice has produced one of the most famous French oils since 1868.

The green and yellow label describes it as a "fruit juice" made from "chosen fruits". Nice is the most Italian of French cities and was Italian territory until the middle of the 19th century when King Immanuel III of Italy sold it to Napoleon III. No visit to the sunny Riviera capital is complete without a stop in the market square of the Old Town. The market bustles with vendors plying exquisite produce. On a side street, the Alziari olive oil store sells scented olive oil soaps, olive wood kitchen implements, tapenades, lavender and of course, emerald green oil. Locals come to buy bulk oil bringing their own bottles, cans and terracotta vessels for refills. Huge wooden vats of flavored olives sit on the floor for shoppers to taste as they wait for their purchases.

**M**r. Piot is the current proprietor of the Alziari store and Alziari oil mill tucked away in the hills of the Madeleine district in Nice. I can't resist an invitation to see the mill while it is operating. We travel up winding roads leaving Nice behind us until we reach an old stone building with huge mounds of a greenish brown substance in the front. Mr. Piot tells me that the millstone dates back to the 12th century. Small black olives are sorted by hand and twigs and leaves are carefully removed. They are poured into the stone vat surrounding the wheel and slowly crushed into a paste. Originally the wheel was turned by hand, now it has been fitted with a motor. As the wheel turns, the olives release their oil. Cold water is added to the vat and the oil rises to the surface. Mr. Piot then takes a long handled implement called a "raclette" that looks like a slotted square frying pan, dips this into the water and skims off the new oil into a 12th century stone settling vat. When the oil has settled, it is skimmed off into another vat until only oil is left and all the water has been filtered away. Then the remaining paste is put into coconut fiber "scourtins" and placed into a screw press to extract any remaining oil. This is true cold pressed extra virgin olive oil. It has been made this way for thousands of years. Mr. Piot explains that the longer the fruit matures the more acidity develops in the oil. He presses his olives the day they are picked and visits the groves every day to determine when they should be picked. It is the best way to obtain a low acidity olive oil. Many industrial producers heat the olives first to hasten the release of the oil. This creates acid and the taste of the oil suffers.

Mr. Piot takes a small metal beaker and fills it with the new oil. He pours some into a glass and I taste it like wine. My knees buckle with pleasure.

While the oil is settling, we sip a glass of Rosé and toast bread over a small grill fueled by the strange greenish brown substance I noticed in front of the mill. I asked Mr. Piot about the substance and he tells me it is "grignon", olive paste residue and pits. Mr. Piot uses it to heat the mill. "Some oil makers will press the pits to get an additional 10% oil but I find the pit oil ruins the flavor. I use the "grignon" instead of wood in the fireplace. It makes my home smell wonderful." Mr. Piot takes a small metal beaker and fills it with the new oil. He pours some into a glass and I taste it like wine. My knees buckle with pleasure. The first taste on my palate is of lemons followed by a light hazelnut note. When I swallow the oil there is a faint tickle at the back of my throat, a far cry from the usually scratchy feeling of lesser oils. The texture is light and airy, I could drink it for breakfast. Mr. Piot rubs the toasted bread with fresh garlic, pours some of the new olive oil onto the bread and offers it to me. I asked Mr. Piot for a bag of "grignon" to take with me. I want to try toasting bread in my fireplace at home.

**A**lziari olive oil is very expensive because it is excellent and made by hand. Each individual can is filled one at a time from a huge tank. Mr. Piot only produces a limited amount each year. "Many professional buyers ask me to sell them large quantities. They would like my annual production every week! Olive oil is a natural product and if I can't make quality oil, I won't sell it. If all I really wanted was to make money, I would seek another trade." Mr. Piot's philosophy and attention to quality has certainly won him the interest of Great Chefs the world over, including Michel Troisgros, the third generation of what may be the most famous culinary dynasty ever. Chef Troisgros uses Alziari olive oil with fresh lemon juice to dress his Papillotes of Hake Bayaldi. If it's good enough for him, maybe we all should give it a try. 



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# Desserts



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## Mara Rocha Mello

*Café Patisserie*  
Sao Paulo, Brazil

Mara Rocha Mello doesn't try to get around it: her sweet tooth was among the influences which led her to become a pastry chef. That, and her love of making delicious and artistic creations to please people.

Mello began her studies at Brookes University in Oxford, England, studying business administration. She trained for her culinary career at the New York Restaurant School and Peter Kump's Cooking School. Mello went to work at *Brunela Confeitaria & Afins* in Sao Paulo, then moved to *CIA de Eventos Gastronomicos*, from there to *Roanne Restaurant*, then both Four Star restaurants, *Chantrelle* and *Nobu* and finally at *Francoise Payard's* bistro in New York City. In 1997 Mello worked at the Four Star *Le Cirque*, home of legendary pastry chef Jacques Torres, also in New York City. In 1998 she returned to Sao Paulo, opening *Café Patisserie*. Mello finds her inspiration in the wide variety of fresh ingredients available in Sao Paulo, but her influences are from Francois Payard and Peter Kump. At home Mello enjoys simple pleasures such as pasta and risotto. At work she astounds us with divine confections.





## Spicy Bavarois

What a lovely and unusual dessert! A spicy cake and cinnamon tea mousse combination that is dressed with gilded spices. Pastry Chef Mara Rocha Mello makes good use of flavored tea bags to create her mousse; it is an idea which could be applied elsewhere. Both the cake and the mousse are delicious enough to serve on their own.

Serves 6 to 8

### Spicy Cake

2 tablespoons unsalted butter, melted  
8 eggs  
1 cup sugar  
1½ teaspoon ground cinnamon  
1½ teaspoon ground ginger  
¾ teaspoon ground cardamom  
¾ teaspoon ground coriander  
1 cup all-purpose flour

### Cinnamon Tea Mousse

3 cinnamon tea bags  
¾ cup heavy (whipping) cream  
6 egg yolks  
½ cup sugar  
½ packet unflavored gelatin  
1 tablespoon water  
1¼ cup heavy (whipping) cream, beaten to soft peaks

### Chocolate Garnishes

8 ounces semisweet chocolate, chopped  
½ cup pistachios, chopped small

### Aspic

½ packet unflavored gelatin  
4 tablespoons water  
¼ cup sugar

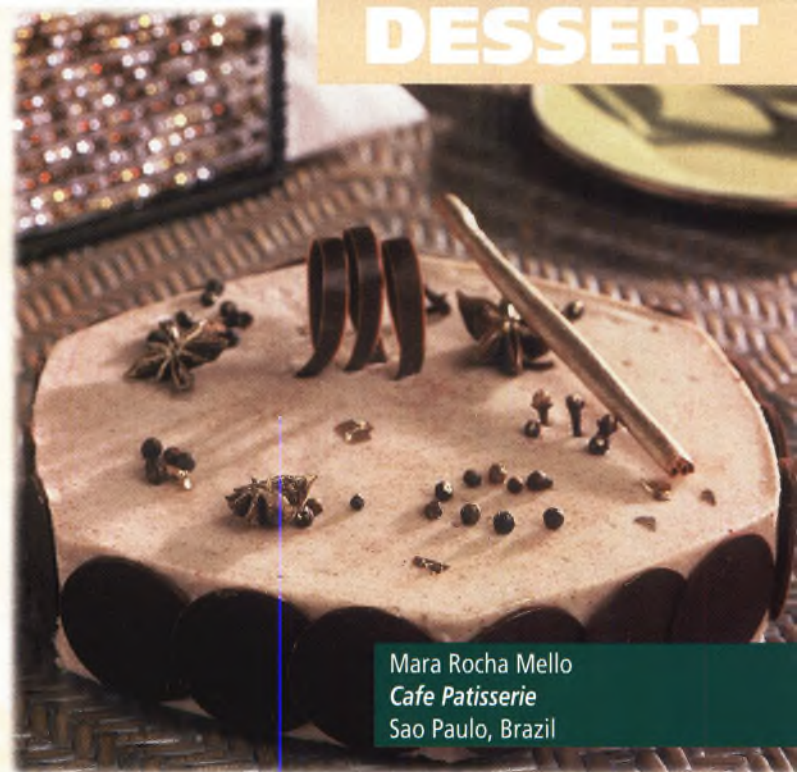
### Garnish

3 cinnamon sticks  
2 used split vanilla bean pods  
4 star anise  
1 tablespoon cloves  
1 tablespoon whole black peppercorns  
1 ounce vodka (optional)  
1 sheet gold leaf (optional)  
Ground cinnamon for dusting

**To make the cake:** Preheat the oven to 325 F. Brush a baking sheet with melted butter and cover with parchment paper; brush the paper with butter. In the bowl of an electric mixer fitted with a whisk attachment, mix the eggs and sugar together at medium speed, then beat for 10 minutes, until the mixture is pale and fluffy. Sift the spices and flour together. Slowly fold the dry ingredients into the egg mixture. Spread the batter over the prepared baking sheet and bake for 20 minutes, or until the center is firm and the sides shrink in a little. Set aside and let cool.

Place an open-bottom, straight sided mold on a serving dish; the chef uses a three sided mold with rounded sides. Cut the cake to fit the mold and press the cake into the bottom of the mold.

**To make the mousse:** Combine the tea bags and cream in a small saucepan and bring to a boil. Remove from heat, cover, and let steep for 5 minutes. Strain the infused cream into a small bowl. In the bowl of an electric mixer fitted with a whisk attachment, mix the egg yolks and sugar together at medium speed, then beat for 10 minutes, until the mixture is pale and fluffy. Sprinkle the gelatin over the tablespoon of water and set aside to melt. Pour the infused cream over the mixture, place the bowl over a pan of



Mara Rocha Mello  
Cafe Patisserie  
Sao Paulo, Brazil

simmering water, and whisk until the mixture thickens. Remove from heat and fold the gelatin into the yolk mixture. Let cool. Fold a large spoonful of the whipped cream into the egg mixture, then gently fold in the remaining whipped cream in two additions. Pour the mousse over the cake in the mold and smooth the top. Cover loosely with plastic wrap and chill in the refrigerator for at least 3 hours.

**To make the chocolate garnishes:** In the top of a double boiler over barely simmering water, melt the chopped chocolate and heat to 110°F. Do not let any water come in contact with the chocolate. Remove the pan from the hot water bath and let cool to 90°F. Set the pan on a heating pad set on low to maintain the temperature at 90°F while you work.

Lay a piece of flexible plastic (not plastic wrap; the plastic should be at least as thick as heavy photographic film) on a flat work surface. Spread the melted chocolate very thin across the plastic with an offset (bent at the handle) spatula. Sprinkle with chopped pistachios. Let cool; slide the plastic onto a baking sheet and refrigerate the chocolate until firm. Bring a small amount of water to a boil. Using a 2-inch round cutter, dip the cutter into the hot water, then press into the chocolate. Make at least 12 discs. Set aside in the refrigerator.

**To make the aspic:** Dissolve the gelatin in 1 tablespoon of the water. Mix the sugar and remaining water in a small saucepan and bring to a boil. Take off the heat and stir in the dissolved gelatin. If the mixture sets too firmly while you are using it, warm it in the microwave for 15 seconds.

**To assemble:** Warm the sides of the mold by wrapping with warm towels. Cut around the edge of the mold with a thin hot knife. Lift the mold. Press the chocolate discs around the sides of the bavarois. Clear any bits from the serving plate. Spread a very thin layer of warm aspic over the top of the bavarois so that it is shiny. Decorate the top of the cake with a cluster of cinnamon sticks, vanilla bean pods and star anise. Scatter cloves and peppercorns over the entire top. Put the bavarois back in the refrigerator for 10 minutes to set the aspic.

**To serve:** Take the bavarois out of the refrigerator. Using a small soft paintbrush, wet the garnishes and place the gold leaf against them; lift away to leave a gilt finish. Sprinkle the serving plate with powdered cinnamon.

# Deborah Snyder

*Union Square Cafe*  
New York, NY

Coming from a family full of cooks who regularly entertained, Deborah Snyder finished film school, and went straight to her roots, in the kitchen. She honed her skills at Peter Kump's New York Cooking School. Continuing to learn as she started her career, she began her career working with Stacie Pierce at *Union Square Café*, and now she's back again.

The culinary business may have its formal study and classes, but it remains a field filled with masters and mentors. Being a fine chef is as much art as it is business. Trace through the experience and background of many chefs and you'll find a kind of laying on of hands, a culinary family tree, as experienced chefs take newer chefs under their wings. Snyder worked at the *Screening Room* and *Clementine* with Heather Ho, a disciple of Claudia Fleming, for almost three years, and considers Heather her mentor. Following the experience, she became sous pastry chef at *Eleven Madison Park*, then moved up to pastry chef.

Snyder's next move was to *Judson Grill*, working with Chef Bill Telepan. Their approach to fine food complemented one another: both cook seasonally, and use unfussy preparations to allow the natural flavors to emerge.

Now she is back at Chef Michael Romano's *Union Square Café*, an Ivy Award restaurant, James Beard Outstanding Restaurant, and Outstanding Wine Service award winner. "Dessert is very much a continuation of what comes before in the meal, and it must make sense with the rest of the food and the restaurant as a whole," she says. Inspired by childhood food memories and American favorites, she loves creating desserts with what she calls "Americana" sensibility. "Desserts developed to complement the other courses in the meal," she says. "And the seasons. Always the seasons"





# Chocolate-Pistachio Tart

## with Pistachio Flan



Pistachios star in this dessert, flavoring both the hidden filling in the chocolate tarts and the silky flan, and sprinkled over the plate. Chef Deborah Snyder adds the taste of muscat grapes in the sauce, created by boiling down muscat wine until it is thick and syrupy, and muscat ice cream. She tops the dessert with a spiral of pulled sugar; edible flowers also look wonderful as a garnish.

Serves 6 to 8

### Candied Pistachios

2 cups Sicilian pistachios, shelled  
2 tablespoons light corn syrup  
¼ cup confectioner's sugar

### Tart Dough

14 ounces (3 sticks plus 4 tablespoons) cold unsalted butter, cut into chunks  
1½ cups confectioner's sugar  
1 egg  
1 tablespoon vanilla extract  
1 vanilla bean, split  
4 cups all purpose flour, sifted  
1 teaspoon salt

### Chocolate Filling

5 ounces bittersweet chocolate, chopped  
6 ounces (1 stick plus 2 tablespoons) unsalted butter  
2 eggs  
2 egg yolks  
¾ cup sugar  
½ cup all purpose flour

### Pistachio Cream

1¼ ounces almond paste  
2¼ ounces pistachio paste (available in special food stores, or on-line)  
½ cup minus 2 tablespoons sugar  
¾ ounces (1 stick minus 1/2 tablespoon) unsalted butter  
2 eggs  
½ cup sifted cake flour

### Pistachio Flan

3 cups whole milk  
1 vanilla bean, split  
Zest of 1 lemon  
1¼ cups roasted, chopped pistachios  
3 eggs  
4 egg yolks  
¾ cup plus 1 tablespoon sugar  
2 cups muscat wine, reduced to a syrup  
1 pint muscat or vanilla ice cream  
6 to 8 pulled sugar spiral decorations (optional), or...  
6 to 8 edible flowers

**To prepare the candied pistachios:** Preheat the oven to 350 F. Line a sided sheet pan with aluminum foil. Combine all ingredients in a bowl, tossing to coat. Spread the nuts on the prepared pan and toast about 10 minutes, or until lightly colored and fragrant. Remove and set aside to cool. Break into small pieces.

**To make the dough:** Cream the butter and sugar in the bowl of an electric mixer until smooth. Add the egg and vanilla extract. Scrape the seeds from the vanilla bean pod into the mixture; the discarded pod may be put into a canister of granulated sugar to make vanilla sugar if desired. Beat the mixture just to blend; scrape the sides of the bowl. Add the flour and salt until just combined. Cover with plastic wrap and place in the refrigerator to chill for at least 1 hour.

Preheat the oven to 425 F. Roll the dough between pieces of parchment paper until 1/16-inch thick. Place 4-inch or 5-inch ring molds on a baking sheet lined with a silicone liner or parchment paper. Cut out 6-inch or 7-inch circles of dough and press into the rings. Trim any excess dough to level the

Deborah Snyder  
Judson Grill  
New York NY

tops. Prick the bottom and sides with a fork. Bake 10 to 15 minutes, until golden brown. Remove and let cool on the baking sheet.

**To prepare the chocolate filling:** Melt the chocolate and butter in the top of a double boiler over barely simmering water. Whisk gently to combine; set aside; do not beat air into the mixture. Combine the eggs, egg yolks and sugar in a bowl and whisk together to combine. Fold a large spoonful of the egg mixture into the chocolate until completely combined, then fold in the remaining egg mixture. Sift the flour over the mixture and fold until combined. Set aside.

**To prepare the pistachio cream:** Cream the almond paste and pistachio paste in the bowl of an electric mixer. Add the butter, sugar and cream until the sugar has dissolved completely and no grains can be felt when the mixture is rubbed between thumb and forefinger. Add the eggs and egg yolks, one at a time, continuing to cream until the mixture is smooth. Scrape the sides and bottom of the bowl. Reduce the mixer speed and add the flour; mix just until combined.

Preheat the oven to 325 F. Spoon some of the pistachio mixture into the bottom of each pastry shell. Cover with the chocolate filling. Bake 8 to 10 minutes, until the filling is set. Set aside at room temperature until cooled; cover with plastic wrap and refrigerate.

**To prepare the flan:** Heat the milk to boiling in a medium saucepan and remove from heat. Scrape the seeds from the vanilla bean pods into the mixture, then drop in the pods. Add the zest and pistachios. Bring the mixture just to a boil again. Turn off the heat and let the flavors infuse for 1 hour. Strain the mixture, then bring it back just to a boil. Remove from heat.

Preheat the oven to 300 F. Spray six to eight 2-ounce ramekins with non-stick coating spray and place them in a large roasting pan. In a mixing bowl, whisk the eggs, egg yolks and sugar together until light in color and slightly thickened. Slowly pour in one fourth of the milk mixture, whisking briskly. Whisk in the remaining hot milk mixture. Strain through a fine meshed sieve into a bowl set in a larger bowl of ice. Stir until cool.

Pour the cooled flan mixture into the ramekins. Fill the roasting pan with very hot water, halfway up the sides of the ramekins. Cover with foil, crimping the foil over the baking pan, and bake until the custards are just set, about 20 minutes. Check carefully to avoid letting too much steam escape, or knocking water droplets off the foil into the custards. When cooked, remove the foil, take the ramekins out of the hot water, and let cool. Cover with plastic wrap and chill in the refrigerator for at least 1 hour.

**To serve:** Take the tarts out of the refrigerator and allow to warm at room temperature for 30 minutes. Preheat the oven to 325 F. Unmold the pistachio tarts and warm in the oven. Put the reduced muscat wine in a squeeze bottle and draw a spiral in the center of each serving plate. Place a tart to one side on each plate, overlapping the spiral slightly. Unmold a flan on each serving plate beside the tart. Sprinkle candied pistachios around the plate. Garnish each plate with a small quenelle of ice cream and more drizzles of reduced muscat wine. Add a pulled sugar or edible flower garnish if desired.



## Johanns

Wilhelmus Matheus Maria  
van Velzen

*La Rive; Amstel Inter-Continental Hotel*  
Amsterdam, the Netherlands

"The dessert course is the last note of the meal," says Pastry Chef Johans Wilhelmus Matheus Maria van Velzen of the elegant *Amstel Inter-Continental Hotel* in cosmopolitan Amsterdam. And that last note can send diners out of the restaurant walking on air. Van Velzen loves to create that final, perfect note. He says he has always felt drawn to pastry work, excited by the almost sculptural creativity that is possible for the final course.

Jos, he prefers to be called Jos, took his certificate in patisserie and breadmaking at the School for Hoteliers Vakschool Wageningen. The first few years of every chef's career are a combination of working and learning on the job. Jos began at the Hotel des Indes in Gravenhage, where he became chef de partie patisserie. He then moved to Gravenhage's Hotel Restaurant *Corona*, which had one Michelin star, becoming sous-chef patisserie. In 1992 he moved to the *Amstel Inter-Continental Hotel* as sous-chef patisserie, moving up to chef patisserie. The hotel likewise moved up, from one Michelin star to two by 1997. Edwin Kats is the executive chef of the hotel.

Influenced by the ingredients he can find for his sweets, ingredients which, he says, come with their own creative ideas. He oversees preparation of all breads and pastries for the hotel. Brimming with energy, Jos has also lent his hand to events and promotions. For the various Semaines Gastronomiques held at the Inter-Continental, he works with featured guest chefs like Georges Blanc, Alain Senderens and Alain Passard. Rubbing elbows in the kitchen for a week at a time, he finds himself inspired and challenged, enjoying the electricity generated by the congenial cooperation. Working on Dutch promotions with *Amstel Inter-Continental Hotels*, traveling to exotic places like Dubai and Seoul to conduct demonstrations and tastings, Jos Van Velzen finds himself thrilled to pass along what he has learned to other chefs.

And when he goes home to relax? Is the kitchen filled with tarts and treats? "I cook whole roast chicken!" he admits.

# Caramelized Warm Apple

Filled with Dried Fruits, Nuts, and Hazelnut Ice Cream

Glossy candied apples are served on a rosette of crunchy raw apple slices and coated with more caramel sauce. Cut into the apples and you find a compote of stewed dried fruit and nuts. This is the most elegant version of candied apples you'll ever find. Chef Van Velzen takes the time to shape each apple into a smooth round smaller version of itself before glazing. He stirs his caramel with a wooden paddle, shaped much like the head of a golf club, 1/4-inch thick; its shape gets into the edges of the pan perfectly.

Serves 4

## Hazelnut Ice Cream

1½ cups milk  
1½ cups heavy (whipping) cream  
1 cup hazelnuts, roasted, peeled and chopped  
1 cup sugar  
6 egg yolks

## Stewed Dried Fruit Compote

½ apple, cut in very fine dice (¼ inch or smaller)  
¼ cup yellow raisins  
2 dried apricots, cut in very fine dice  
2 figs, cut in very fine dice  
¼ cup hazelnuts, roasted and chopped fine  
One ½ inch-wide strip of lemon zest, cut in fine julienne  
2 vanilla beans  
¼ teaspoon ground cinnamon  
1 tablespoon sugar  
¼ cup water  
Juice of ½ lemon  
1 cup water  
5 large cooking apples, such as Golden, Jonathan, or Northern Spy

## Caramel Syrup

1½ cups sugar  
Juice of 1 large lemon  
¼ cup orange juice  
1 vanilla bean  
3 tablespoons unsalted butter  
2 large apples, such as Golden Delicious, Jonathan, or Winesap

**To prepare the ice cream:** Bring the milk, cream, and hazelnuts just to a boil over medium heat. Set aside and let stand for 20 minutes to infuse with hazelnut flavor. In a heat-proof bowl, whisk the sugar and egg yolks together until the sugar is completely dissolved. Bring the milk mixture back to a boil. Remove from heat. Stir a large spoonful of the hot mixture into the sugar and egg yolks to temper, then slowly whisk in the remaining hot mixture. Strain, reserving the hazelnuts; place them in a small container and save in the refrigerator. Cover the custard with plastic wrap and chill in the refrigerator for 1 hour. Freeze in an ice cream maker according to manufacturer's directions. When the mixture is almost frozen, stir in the hazelnuts and continue until completely frozen. Store in an airtight container in the freezer. Early on the day on which it will be used, allow the ice cream to soften enough to form it into four large quenelles; put the quenelles of ice cream in an airtight container and return to the freezer.

**To prepare the compote:** Combine all the fruit in a non-aluminum bowl. Stir in the hazelnuts and zest. Split the vanilla beans and scrape the seeds into the mixture. Add the cinnamon and toss. Combine the sugar and water and stir until the sugar is dissolved. Put the sugar water into the fruit mixture and toss. Set aside.

**To prepare the apples:** Combine the lemon juice and water in a small bowl. Cut a thin layer off the bottom off an apple to create a flat base; cut around the stem to remove the peel at the top, leaving the stem behind. Peel the sides of the apple. With a sharp knife, carve away any angled portions to create a smooth round apple; scrape with the back of the knife to smooth it further. Dip the apple in the lemon water to prevent browning; set aside and repeat with three more apples. Using a melon baller, scoop into the bottoms of the apples, removing the core. Pack the



Jos Wilhelm van Velzen  
*La Rive, Hotel Amstel Inter-Continental*  
Amsterdam, Netherlands

fruit compote into the apples. Pare the remaining apple and cut plugs from it to seal the holes. Put the apples in a large saute pan or skillet.

**To prepare the caramel:** Put the sugar in a heavy pan over medium-high heat and melt the sugar without stirring it. Continue heating until the sugar boils and turns a warm amber color, 320 to 325 F on a candy thermometer. If crystals form on the sides of the pan, brush them away with a damp pastry brush; do not stir the sugar as it cooks. Remove the sugar from the heat. Combine the lemon and orange juices and slowly pour them into the hot sugar, stirring the mixture together with a wooden spoon; the mixture will bubble up furiously, then settle down. Cook over medium heat, stirring gently, until the mixture combines, 3 to 5 minutes. Split the vanilla bean in half lengthwise and scrape the seeds into the caramel. Add the butter and swirl it into the caramel, then place the mixture back over medium heat and bring back to a boil. Strain through a fine meshed sieve into the skillet with the apples and place over medium heat. Baste the apples continually with the hot caramel until the apples are warmed, softened, and glazed with candy 5 to 7 minutes. As you baste, the caramel will slowly build a layer of candy around the apples. When softened and glazed, remove from heat.

**To serve:** Peel the remaining apples and dip into the lemon water mixture. Using a mandoline or V-slicer, into thin vertical slices, dipping the slices in lemon water to prevent browning. Discard slices with core material in them; you will need a total of 32 small circles of raw apple. Drain well. Overlap apple slices in the center of each dessert plate, creating a rosette. One at a time, lift a candied apple with a spoon and place in the center of a rosette. Spoon caramel sauce over the apples. Place a quenelle of hazelnut ice cream on each plate.

# Bananas Foster French Toast

with Crisp Plantains and Spicy Candied Walnuts

Chef Scott Boswell's turn on New Orleans's famous Bananas Foster stacks spiced French toast with ice cream. The Bananas Foster sauce is poured over the dessert and garnished with spiced candied walnuts, fried plantain, and mint. The addition of cayenne pepper gives these nuts a little bite. The walnuts could be made separately and given as holiday gifts. Save some time at the last minute by softening the ice cream earlier in the day and forming 8 quenelles, then putting the quenelles back in the freezer until ready to use.

Serves 4

## Spicy Candied Walnuts

1 cup walnuts, toasted  
1 quart boiling water  
1 cup confectioner's sugar  
1 quart peanut oil  
1 tablespoon cinnamon  
 $\frac{1}{4}$  teaspoon nutmeg  
 $\frac{1}{4}$  teaspoon cayenne pepper  
3 tablespoons granulated sugar  
 $\frac{1}{2}$  tablespoon kosher salt

## Crispy Plantains

1 green plantain  
1 quart peanut oil (above)

## French Toast

2 eggs  
1 cup half and half  
1 French baguette loaf or other  
French-style bread loaf, sliced  
 $\frac{1}{2}$  cup (1 stick) unsalted butter  
1 teaspoon cinnamon  
 $\frac{1}{4}$  teaspoon nutmeg  
1 tablespoon granulated sugar


## Bananas Foster Sauce

$\frac{1}{2}$  pound (2 sticks) unsalted butter  
2 cups light brown sugar  
2 teaspoons cinnamon  
 $\frac{1}{2}$  teaspoon nutmeg  
 $\frac{1}{2}$  ounce banana liqueur  
2 ounces light rum  
2 bananas, peeled and sliced in  
thin discs  
1 quart vanilla bean ice cream  
Confectioner's sugar for dusting  
4 mint sprigs

**To make the candied walnuts:** Place a wire rack on a baking sheet. Place the toasted nuts in a hand-held strainer and submerge in the boiling water for 30 seconds. Remove and blot dry on a towel. Toss in a bowl with the confectioner's sugar. Heat the peanut oil in a deep-fryer or deep saucepan until almost smoking. Working with one half of the nuts at a time, put the nuts back in the strainer and lower into the hot oil for 5 seconds; remove and pour out onto the wire rack. Mix the cinnamon, nutmeg, cayenne, sugar and salt together and dust over the hot walnuts. Let cool. Set the oil aside.

**To prepare the plantains:** Peel the plantain and slice lengthwise into thin strips on a mandoline or V-slicer. Reheat the peanut oil to 370 F. Drop the plantain slices into the hot oil and fry until they become crisp and float to the top. Remove with a slotted spoon or wire skimmer and drain on paper towels. Set aside until ready to use.

**To prepare the French toast:** Place a wire rack on a baking sheet. Mix the eggs and half and half in a shallow bowl, whisking slightly to break up the eggs. Soak the bread slices in the egg mixture. Melt the butter in a large nonstick saute pan or skillet over medium-high heat. Saute the



Scott Boswell  
*Stella!*  
New Orleans, LA

soaked bread slices in the butter until deep golden brown on both sides. Lift with tongs and place on the wire rack. Mix the cinnamon, nutmeg and sugar; dust over the bread. Set aside and keep warm.

**To prepare the sauce:** Melt the butter, brown sugar, cinnamon and nutmeg in a small saute pan or skillet over medium heat. When bubbling hot, add the liqueur and rum, avert your face, and ignite with a match; shake the pan until the alcohol is burned off and the flame dies down. Add the banana slices and toss until coated. Set aside; keep warm.

**To serve:** Spoon one tablespoon of sauce in the center of each plate. Lay two pieces of French toast on top of the sauce. Form quenelles of the ice cream and place two on top of the French toast on each plate. Spoon sauce and bananas over the ice cream and French toast. Dust the fried plantains with confectioner's sugar and stand in the ice cream. Garnish each dessert with candied walnuts and a sprig of mint.

# Banana Tower

A dazzling tower of banana spiked with rum is created with phyllo sheets layered with hazelnuts, white chocolate mousse and caramelized bananas. The pretty tops are created by circling phyllo discs with small banana slices, then browning confectioner's sugar over them. Note that the mousse could be made ahead and frozen.

Makes 4

## Phyllo Discs

4 tablespoons unsalted butter, melted  
4 sheets phyllo, thawed  
1½ cups hazelnuts, finely chopped  
1 cup confectioner's sugar

## White Chocolate Mousse

1 packet unflavored gelatin  
¼ cup cool water  
8 ounces white chocolate, chopped  
½ cup half and half  
1 cup heavy (whipping) cream, beaten to soft peaks

## Caramel Sauce

1½ cups sugar  
½ cup water  
3 tablespoons butter  
1 cup heavy (whipping) cream, heated to almost boiling  
1 tablespoon dark rum

3 to 4 baby bananas  
Confectioner's sugar for dusting  
2 large bananas  
3 tablespoons unsalted butter  
¼ cup sugar  
1 tablespoon dark rum  
Confectioner's sugar for dusting

**To prepare the phyllo discs:** Put the butter in a sprayer. Preheat the oven to 350 F. Line 2 baking sheets with parchment paper and spray lightly with butter. Wipe off excess. Spread one phyllo sheet on a work surface and lightly spray with melted butter. Sprinkle with hazelnuts and confectioner's sugar. Spray lightly with butter and top with a second phyllo sheet. Repeat, ending with the last phyllo sheet. Spray with butter and dust with confectioner's sugar. Cut into four 5-inch circles and place on the prepared pans. Bake 10 to 12 minutes, until golden brown. Remove and set aside to cool.

**To make the mousse:** Dissolve the gelatin in ¼ cup of cool water. Put the white chocolate in a heatproof bowl. Put the half-and-half in a heavy saucepan and bring to a boil. Remove from heat immediately and pour over the chocolate. Let stand for 30 seconds, then start stirring them together from the center outwards with a spatula. Cover with plastic wrap and chill in the refrigerator for 30 minutes. Fold in the gelatin, then fold in the whipped cream.

Place four 5-inch ring molds on a baking sheet and fill with the mousse. Cover the molds and the remaining mousse in the bowl and refrigerate until firmly set, or freeze.

**To make the caramel sauce:** Place the sugar and water in a medium, heavy saucepan. Bring to a simmer over medium heat, swirling occasionally. Cover the pan, raise heat to medium high, and cook for 2 minutes, or until the liquid gives off large, thick bubbles. Remove the cover and cook, swirling the syrup, until it turns golden brown.



Mara Rocha Mello  
Cafe Patisserie  
Sao Paulo, Brazil

Remove the pan from heat and stir in the butter with a wooden spoon. Add the hot cream, being careful of spatters. Stir until incorporated, then add the rum. Return the pan to low heat and stir constantly until any lumps have melted and the mixture is smooth. Keep warm.

**To prepare the tops:** Cut the baby bananas into thin discs. Place 4 phyllo discs on a work surface and spray with butter. Overlapping the slices, circle each top with banana slices, working toward the center until the entire disc is covered. Spray with butter and sprinkle with confectioner's sugar. Using a torch, salamander, or broiler, brown the top of each disc.

**To caramelize the bananas:** Cut each banana into thin slices on the bias. Put the banana slices, butter, sugar, and rum into a medium saute pan and place over medium-high heat. Cook until the mixture turns a golden brown, stirring gently with a wooden spoon while they cook. Set aside.

**To assemble:** Place a phyllo disc in the center of each serving plate. Unmold the mousses and place one on each phyllo disc. Top each with a second phyllo disc. Spoon some of the caramelized banana slices over the discs. Put a scoop of mousse from the bowl on top of the banana slices. Place the browned tops on top of the scoops and press together gently. Place remaining banana slices around each plate and drizzle with caramel sauce. Dust the plates with confectioner's sugar.



Maria Salcuni  
La Tenda Rossa  
San Casciano, Italy

## Cherry Mousse Millefeuille

Spectacular and delicious, these millefeuilles are everything you want in a dessert. The spiced cherry compote becomes a blush pink mousse and a deep red sauce. The mousse is stacked with four tuiles and topped with a caramel-dipped cherry. But such a garnish -- the caramel is drawn into a long long tail which stands up over the dessert. This is a dish with wow power.

Serves 4

### Caramel Cherries

2 cups sugar  
6 large cherries, stems on

### Tuiles

½ cup sifted all-purpose flour  
1 egg white  
2 tablespoons butter, melted  
¼ cup sugar  
Pinch of powdered cinnamon  
Pinch of salt

### Cherry Mousse

1¼ pounds fresh cherries, pitted  
½ cup plus 1 tablespoon sugar  
10 cloves  
Zest of 1 lemon, cut in large strips  
1 cinnamon stick  
1 vanilla bean, split  
1 cup mascarpone cheese  
2 egg whites, beaten to soft peaks  
¾ cup heavy (whipping) cream  
Confectioner's sugar for dusting  
Ground cinnamon for dusting  
4 mint sprigs

**To make the caramel cherries:** These lovely decorations are similar to caramel apples, only you will allow the caramel to create long tails on the cherries. Arrange a rack system for hanging the cherries; a very simple system is to stretch a string or a long strip of masking tape between the cabinets over the kitchen sink. Hang the string or tape up high; the caramel tails of the cherries need space. Fasten it firmly, as the cherries will be heavy. Have at least six short pieces of masking tape ready.

Put the sugar in a heavy saucepan and place over low heat. Let the sugar melt, stirring occasionally with a wooden spoon, then increase the heat to medium. Cook without stirring until the sugar reaches 325 F (light caramel, just beyond the hard-crack stage); brush away any crystals which form on the sides of the pan with a damp brush. Remove the pan from the stove and place it in the kitchen sink.

Wrap a piece of masking tape around the stem of a cherry, leaving a 3-inch strip of tape free. Holding the tape, dip the cherry completely into the caramel mixture right up to the bottom of the stem, lift, hold for 5 seconds, and dip again. Slowly raise the cherry out of the mixture, letting the caramel create a long tail. Tape the cherry stem to the string or masking tape, letting the cherry "tail" hang down. Repeat. You will only use 4 cherries; make 6 to allow for breakage. When the caramel on the cherries and "tails" has completely set, gently remove the tape from the cherry stems and lay the caramel-covered cherries and their tails on waxed paper or foil in a cool, dry place.

**To make the tuiles:** Preheat the oven to 325 F. Line 2 baking sheets with parchment paper. Whisk all ingredients together until smooth and creamy. Spread into thin 2½-inch-diameter circles on the paper with the back of a spoon; you will need 16 tuiles. Make in batches if necessary. Bake 5 minutes, until the edges begin to color. Remove from the oven and let cool enough to handle. Lift with a thin spatula and cool on a wire rack. Store in an airtight container until ready to use.

**To prepare the mousse:** Put the cherries, sugar, cloves, lemon zest and cinnamon stick in a deep saucepan. Scrape the seeds from the vanilla bean into the mixture, then drop in the pods. Bring the mixture to a boil over medium heat and cook 20 minutes, until the cherries have softened but still hold their shape. Remove from heat; let cool. Pick out the vanilla bean pods, cinnamon stick, and cloves.

Whisk the mascarpone and sugar until smooth. Fold in 1 cup of the cherry sauce mixture, then fold in a large spoonful of the beaten egg whites into the mixture. When it is completely combined, fold in the remaining egg whites, then fold in a large spoonful of whipped cream. Completely combine the mixture, then fold in the remaining whipped cream; keep the mousse as light as possible. Put the mousse in a pastry bag fitted with a large plain tip. At any point in this process, add a little more cherry mixture or juice if the mousse becomes too pale in color.

**To assemble:** Dust the chilled serving plates with confectioner's sugar and a little ground cinnamon. Pipe a dot of mousse in the center of each plate. Anchor a tuile in the mousse on one plate. Pipe a circle of small dots on the tuile with the mousse and put a final dot in the center, then top with another tuile. Build 3 layers. Top with a tuile, and put a small twist of mousse on top. Repeat with all plates. Divide the remaining cherry sauce among the plates, spooning it around the base of the millefeuilles. Scatter a few mint leaves around each plate and stand 2 on top each millefeuille. Snap the stem of each long-tailed caramel cherry and place one, tail-up, on top of each dessert. Wow!



## Grandmother's Tuscan Apple Pie

Michele Sorrentino  
Antica Trattoria Bottegana  
Siena, Italy

These molded apple pies are made by pouring batter over diced apples in buttered ramekins. The lovely presentation includes a circle of tiny hearts, made with kiwi and strawberry purees dotted in crème anglaise, creating an elegant dessert from a rustic traditional family dish.



Serves 6  
3 eggs  
¾ cup sugar  
1½ cups flour  
Pinch of salt  
4 ounces (1 stick)

Preheat the oven to 350 F. Butter 6 medium ramekins and coat the insides with sugar. Place on a baking sheet and set aside.

Whisk the eggs to break up the yolks. Add the sugar and whisk until the sugar has dissolved. Add the flour and whisk just until blended, then set the mixture aside to rest 5 minutes.

Whisk the melted butter into the egg mixture, then let the mixture rest 5 minutes. Thin with the milk if necessary; the batter should pour easily.

Peel and core the apples, then cut into medium cubes. Fill the ramekins almost to the top with

the apple dice. Stir the baking powder into the batter and pour the batter over the apples. Sprinkle liberally with sugar. Bake for 15 minutes, or until deep golden brown.

**To serve:** Pool each plate with crème anglaise. Put the kiwi and strawberry purees in separate squeeze bottles and alternate dots of each puree around the perimeter of the sauce. With a toothpick or the tip of a sharp knife, draw a circle through the centers of the purees in a continuous motion, creating a string of pink and green heart shapes in the sauce. Unmold an apple pie into your hand and place it in the center of a plate. Repeat with each. Dust the apple pies liberally with confectioner's sugar.



# Apple Complicity

The big apple dessert! Baked apples were a favorite dessert in colonial Virginia. In his updated version, Williamsburg Chef Hans Schadler stuffs the apples with a mixture of diced apples and dried fruits and serves them with a light cider sauce.

Makes 2 baked apples

### Cider Sabayon

- 1 cup apple cider
- 3 egg yolks
- 1 egg
- ½ cup dry white wine
- 2 tablespoons maple syrup
- ½ teaspoon grated orange zest
- ½ teaspoon grated lemon zest
- ¼ teaspoon ground cinnamon

### Stuffed Apples

- ¼ cup assorted dried fruits, such as figs, apples, and apricots
- ¼ cup dark rum
- 2 Granny Smith apples or other tart green apples
- ½ lemon
- 1 cup dry white wine
- 2 Red Delicious apples, peeled, cored, and cut into 1/2-inch dice
- 2 tablespoons dried currants
- Grated zest of 1 orange
- Grated zest of 1 lemon
- ¼ cup maple syrup
- ¼ cup small-curd cottage cheese
- ¼ teaspoon nutmeg
- ¼ teaspoon ground cinnamon
- 1 egg white, lightly beaten
- ¼ cup soft bread crumbs to bind the filling, (if necessary)
- 6 sheets thawed phyllo dough
- 4 tablespoons unsalted butter, melted

### Garnish

- 1 apple
- ½ lemon
- 2 tablespoons unsalted butter
- 1 tablespoon granulated sugar
- Confectioner's sugar for dusting

To make the cider sabayon: Whisk all ingredients together in a large bowl and place the bowl over a saucepan of simmering water. Whisk constantly and vigorously until the mixture is light and frothy and has begun to thicken. When the mixture is thick enough that whisking exposes the bare bottom of the bowl, the sabayon is done. Remove from heat and whisk for another 2 to 3 minutes, then allow to cool. Transfer the sabayon to a smaller bowl, cover, and chill in the refrigerator until needed.

To make the stuffed apples: Preheat the oven to 350 F. Coarsely chop the dried fruits and place them in a small mixing bowl. Cover the fruit with the rum and set aside for 1 hour to soak. Drain.

Cut the Granny Smith apples crosswise about two thirds of the way up the apples. Core both halves and scoop out two thirds of the flesh. Rub the inside of each half with a lemon half to prevent discoloration. Place the apples in a shallow baking dish with the white wine and bake for 10 minutes. Remove the apples from the baking pan with a slotted spoon and let cool.

In a medium saucepan, combine the diced Red Delicious apples, drained dried fruit, currants, zests and maple syrup. Cook over medium heat until the apples are soft, 8 to 10 minutes. Add the cottage cheese and spices. Add the lightly beaten egg white and a small amount of bread crumbs; stir to combine, adding more bread crumbs if necessary to bind the mix-



Hans Schadler  
The Williamsburg Inn  
Williamsburg VA

ture. Spoon into the apple cavities, then return the apples to the baking dish and bake, uncovered, for 10 more minutes.

On a clean work surface, lay out the phyllo dough, covered with plastic wrap. Cut a sheet of pastry into 8-inch squares and brush each with some of the melted butter. Repeat with two more sheets, placing each square over the previous one at a 45-degree angle. Repeat to make a second stack of phyllo.

Increase the oven temperature to 400 F. Place a baked apple in the center of each phyllo stack. Gather the edges up around the apple and twist the layers of pastry at the top to resemble a package. Place the apples on a baking sheet and bake for 10 to 12 minutes, or until the phyllo is lightly browned and crisp.

While the apples are baking, prepare the garnish: Core the apple and cut each section into crescent-shaped 1/4-inch-thick slices. Rub the slices with the lemon half to prevent discoloration. Set aside. Melt the butter in a large saucepan over medium-high heat. Add the apple slices and cook, turning occasionally, until the apples are tender, 3 to 5 minutes. Sprinkle the slices with granulated sugar and cook 1 additional minute, until the apples have a light golden glaze.

To assemble: Place 1 baked apple on each dessert plate and spoon cider sabayon around the base of each. Garnish with the glazed apple slices. Dust with confectioner's sugar.

## Pear Tart Tatin

with Maple Walnut and Sour Cherry Compote, Roasted Caramel Pears, and Maple Ice Cream



Deborah Snyder  
Union Square Cafe  
New York, NY

A rosette of pear slices shows through the caramel tops of these tatin, served on cherry sauce with maple-glazed walnuts with maple ice cream. The desserts are the essence of fall, combining deep caramel and cherry colors with fall fruit. All the way through this recipe, Chef Snyder gives directions based on her experience as a chef: using 3 or 4 pears for the tatin, depending upon their size; getting the "wet sand" texture to start the sugar for the caramel, testing the pears until they reach the right degree of "doneness," for example. While recipes strive to reduce the chef's experience to precise measurements and times, her directions show that in many cases the precision is in the mind and experience of the chef, not the measuring cup or timer.

Makes 4

### Maple-glazed Walnuts

2 cups walnuts  
¼ cup maple syrup  
1 tablespoon salt  
1 tablespoon sugar

### Caramel Sauce

2 cups sugar  
1 cup heavy (whipping) cream

### Tatin

3 to 4 pears, depending on size, peeled, cored, and sliced thin  
4 puff pastry circles

### Caramelized Pears

2 pears, halved lengthwise and cored  
Granulated sugar

### Cherry Compote Sauce

2 cups dried sour cherries  
2 cups maple syrup  
2 cups orange juice  
2 cups water  
1 cup sugar  
1 vanilla bean, split  
4 scoops maple ice cream, shaped into quenelles

### Preparation

## Pear Tart Tatin

with Maple  
Walnut and  
Sour Cherry  
Compote,  
Roasted Caramel  
Pears,  
and Maple  
Ice Cream

**To prepare the walnuts:** Preheat the oven to 350 F. Place all ingredients in a bowl and toss to coat. Pour the nuts onto a baking sheet, separating them, and toast until they have taken on a light color, 7 to 10 minutes. Remove and let cool. Set aside.

**To make the caramel:** Place the sugar in a heavy saucepan. Add about 1 tablespoon of water to the sugar and stir until it resembles wet sand; add more water if necessary to obtain this texture. Place the pot over high heat and let the sugar cook without stirring until it caramelizes and turns deep amber color. During the heating process, brush away any crystals which form on the sides of the pan with a damp brush. Remove from heat. Very slowly pour in the cream, stirring with a whisk; the hot caramel will bubble up and spatter as the cream is added. Put the mixture back over medium heat and bring back to a boil. Take off the heat and set aside to cool to room temperature.

**To prepare the tatin:** Preheat the oven to 350 F. Spray four 4-ounce disposable aluminum ramekins or similar ramekins with non-stick spray and place on a baking sheet. Drop approximately 2 tablespoons of warm caramel in the bottom of each ramekin. Arrange pear slices on top of the caramel, overlapping the first layer against the caramel in a rosette design. Fill each ramekin almost to the top. Fit a pastry circle on top of the pear slices on each ramekin, tucking in the sides. Bake about 30 minutes, until the pastry is puffed and golden brown. Turn the baking sheet once during baking to assure even baking. Remove from the oven; let cool to room temperature.

**To prepare the caramelized pears:** Preheat the oven to 350 F. Pour sugar into a plate, making about a ¼ inch-deep layer. Place the pears cut-side down in the sugar. Put a flat saute pan over high heat and allow the pan to get hot. Place the pears sugar-side down in the pan and cook until the pears are amber colored on the bottom. Flip the pears, gently place them in a roasting pan and pour in ¼ cup of water. Sprinkle the pears lightly with sugar, cover, and roast until tender. Roasting time depends on the ripeness of the pears; a ripe Bartlett takes about 10 minutes, a Bosc can take close to 30 minutes. Test with a toothpick from time to time and remove when tender.

**To prepare the compote:** Place all ingredients except the vanilla bean in a non-aluminum saucepan. Scrape the seeds from the vanilla bean into the mixture and drop in the pods. Bring to a boil to plump the cherries. Pour through a strainer, reserving both cherries and the cooking liquid. Pick out the vanilla bean pods. Return the liquid to the pan and continue to cook to reduce until thick and syrupy. Remove from heat.

**To serve:** Warm the tatin in a 350 F oven for 5 minutes. Swirl a little cherry sauce on each dessert plate. Unmold a tatin on each plate anchoring it in the sauce. Lean a glazed pear against each tatin. Divide the remaining cherry compote among the plates and mound beside the tatin. Add a quenelle of maple ice cream to each plate.



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# Daniel Bonnot

*Bizou, New Orleans, LA*



## Dessert Spectacular

“There is an evolution in learning the way to cook and it takes years of working for tough chefs.” Daniel Bonnot ponders his own career for a moment, then pushes on. “The principals of cooking come first, at school. The learning parts started with my apprenticeship and it took years.”

For Bonnot, the unofficial dean of French chefs in New Orleans, the learning has never ended. Today, at his bistro, *Bonnot* is exploring the simplest dishes of his homeland; the kinds of foods he was rarely able to cook as a chef at a long series of groundbreaking upscale restaurants. Starting at age 14, Bonnot cooked his way through posts in several Parisian restaurants, thus earning an assignment as personal chef to the Minister of the French Army. After military service, he worked at the famous *Savoy Hotel* in

London, then at the *Auberg de la Vielle Tour* on the island of Guadeloupe in the French West Indies. The Caribbean experience proved important to the 23 year old Bonnot, since it opened his eyes to a style of French cooking that would play a role in the rest of his career.

“It was my first experience with Creole food, and I couldn’t believe the fish, vegetables and fruit, or the fresh spices and herbs that were available,” Bonnot recalls. “After three years, I wanted to go to New Orleans because it seemed very French, but I wanted to cook classic French cuisine in New Orleans.” This mission became the foundation of the years that followed. Indeed, when Bonnot opened the restaurant *Louis XVI* in 1971 as the 26 year old chef de cuisine, it was a revelation for New Orleans. While French influenced Creole food was everywhere in the city, most patrons had never tasted such classics as beef Wellington, rack of lamb or lobster on sauce américaine.

In time, Bonnot expanded his work and his frame of reference, overseeing *Louis XVI* as it became the training ground for much of New Orleans’ restaurant industry. Notable chefs such as Susan Spicer, winner of the James Beard Foundation’s, “Outstanding Chef, Southeast” award, have passed through Bonnot’s kitchen learning from him.

Today Bonnot has created the opposite of a huge “white tablecloth” restaurant in his classic *French Bizou* (Little Kiss) on New Orleans’ famed St. Charles Avenue. His perfectly prepared dishes are served in an intimate dining room with a pocket bar just steps from the city’s streetcars. Like the best of artists, Bonnot is still growing and still developing.

# Buche de Noel (Yule Log)



This traditional French dessert is shaped and iced to resemble a log, but inside it is a tender sponge cake moistened with rum syrup and rolled up with buttercream. Chef Bonnot includes miniature meringue mushrooms as garnish; they can be made a day ahead.

Serves approximately 15

## **Genoise (Sponge Cake)**

8 eggs, separated

1 cup plus 2 heaping tablespoons sugar

Pinch of salt

1 teaspoon grated lemon zest

9 ounces sifted all-purpose flour

## **Buttercream**

2 cups sugar

1 cup water

Few drops lemon juice

8 egg yolks

1 pound unsalted butter, chilled

3 tablespoons unsweetened cocoa

1 tablespoon dark rum

## **Red and green food coloring**

### **Syrup**

¼ cup warm water

½ cup sugar

½ teaspoon lemon juice

¼ cup dark rum

## **Meringue Mushrooms** (recipe follows)

**To make the genoise:** Butter and flour an 11"x17"x1" jelly roll pan. Line the bottom with buttered parchment paper. Preheat the oven to 375°F. In a large bowl, combine the egg yolks with ¾ cup plus 2 tablespoons of the sugar. Whisk until pale yellow and thick enough to form a ribbon. Fold in the lemon zest.

In a separate mixing bowl, whip the egg whites and salt until soft peaks form. Add the remaining sugar and continue to beat until stiff but not dry. Gently fold the beaten whites, one half at a time, into the egg yolk mixture. Sprinkle one third of the flour, over the batter and fold in gently. Repeat in two more additions until all the flour has been incorporated.

Turn the batter into the prepared pan and bake for 12 minutes, until lightly browned; do not overbake or the cake will crack when rolled. Remove from oven and allow to cool in the pan; invert onto a cake rack and remove the parchment paper. If prepared in advance, cover the pan with plastic wrap and refrigerate until assembly, then remove from pan.

**To make the buttercream:** Combine the sugar, water and lemon juice in a saucepan. Boil, uncovered, until the sugar reaches the soft ball stage (236 - 238°F on a candy thermometer). Place the egg yolks in a large mixing bowl. Using an electric mixer on high speed, incorporate the sugar mixture into the yolks in a slow, steady stream. Continue to beat until the yolk and sugar mixture is completely cool.

Add the butter, about 2 tablespoons at a time, to the egg mixture. Beat until smooth, then refrigerate 10 to 15 minutes. Reserve about 1 cup of buttercream for decoration. Flavor the remaining buttercream with cocoa and rum. Whisk until smooth. Divide the cup of reserved buttercream into three small bowls. Tint one portion with red food coloring; color another third green and keep the remaining third white.

**To make the syrup:** Combine all ingredients in a small bowl and stir until the sugar is dissolved.

**To assemble:** Place the genoise on a large sheet of parchment paper. Moisten the cake with the syrup (do not soak). Spread a thin layer of buttercream onto the cake. Roll the cake lengthwise, using the parchment paper to guide it as you roll.

Trim 1 to 2 inches from each end of the roll, cutting at an angle. Place the roll, seam-side down, on a serving tray. "Glue" the trimmed pieces onto the log with buttercream to resemble cut branches. Brush the log with the syrup.

Ice the ends of the log and limbs with white buttercream. Spread the rest of the log with chocolate buttercream, then use the tines of a fork or a thin artist's spatula to texture the icing to look like tree bark.

With a small pastry bag, decorate the log with vines and leaves in green buttercream. Pipe berries onto the vines with the red buttercream. Gently pat a small spot of cocoa in the center of both ends and limbs to simulate knotholes. Refrigerate until service. At the last minute, garnish the presentation with the meringue mushrooms.

### **Meringue Mushrooms**

2 egg whites

½ teaspoon vanilla

½ cup sugar

Cocoa for dusting

Preheat the oven to 175°F. Line a baking sheet with parchment paper. With an electric mixer, beat the egg whites until foamy. Add the vanilla. With the mixer running, gradually add the sugar. Beat until the mixture turns glossy and forms stiff peaks.

Using a pastry bag fitted with a large plain tip, pipe individual meringues the size and shape of mushroom caps and mushroom stems onto the prepared baking sheet. Make enough pieces for 10 mushrooms. The rest of the meringue can be piped into individual kisses for other use. Bake 3 to 4 hours, until crisp and dry. Remove from oven, cool, and store tightly covered until use.

**To assemble:** Lightly dust the meringue mushroom pieces with cocoa. Using the point of a small knife, hollow out a small attachment point for a stem in the underside of each mushroom cap. Glue the mushroom stems into the caps using a little of the buttercream in the above recipe.



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ANOTHER CONVERSATION WITH CLOS DU BOIS WINEMAKER MARGARET DAVENPORT

*I*'m a scientist by training, a biochemist. But, oddly enough, what attracted me to winemaking is that it's not really a science at all. It's like being a good cook. A combination of experience and intuition. When I was a girl, we used to visit this family in the city. The wife was Basque and quite an amateur chef, and she loved to cook for me because I'd eat anything. And she'd teach as she went along: 'The recipe doesn't actually call for it, but I think I'll put this in.' And that's the art of it. And maybe it's also the secret ingredient in a great wine: a sense of adventure, a willingness to not always follow the recipe."



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