

Recipes From Around the World

# GREAT CHEFS<sup>®</sup>

## MAGAZINE

From the **Discovery Series**



**A Taste of the Grape**

*Anthony Dias Blue*

**The Front Burner**

*John Mariani*

**Fire and Ice**

*Nancy Ross Ryan*

**The Restaurateur**

*Dick Brennan*

**Navigating the New**

*Marc Cosnard des Closets*

Front Cover Recipe Club  
See page 2

**PREMIERE ISSUE**



0 74470 99920 1  
\$5.99 U.S. / \$7.99 CAN

# INNOVATION IS SEEING WHAT EVERYBODY SAW, BUT THINKING WHAT NOBODY THOUGHT.

Innovative, original ideas require unconventional thinking.  
Which is exactly the strategy behind the totally new  
2003 Ford Expedition. We had to forget what we knew  
about SUVs and think without boundaries.  
The result - 123 major innovations.



## INNOVATION > **14** PowerFold™ 3rd-Row Seat\* >



Expedition's new suspension system allowed us to lower the floor pan. And that led to yet another exclusive - a 3rd-row seat that folds completely flat into the floor at the push of a button.

## THE TOTALLY NEW 2003 FORD EXPEDITION. IT HAS NO EQUAL.



INNOVATION > **1 IRS** > Expedition is the only vehicle in its class with a fully Independent Rear Suspension. This new design allows each wheel to respond to the road surface independently for a smooth ride and superb handling.



INNOVATION > **20 Safety Canopy™ System\*\*** > Expedition is the only full-size SUV with a Safety Canopy and rollover sensors. This new inflatable restraint system provides an extended measure of protection in certain side impact and rollover situations.



***noboundaries***

1-866-SUV-FORD [www.fordvehicles.com/expedition](http://www.fordvehicles.com/expedition)

\*Power assist optional for 3rd-row seat. \*\*Optional.

# GREAT CHEFS<sup>®</sup> MAGAZINE

## Publisher

### Great Chefs<sup>®</sup> Magazine:

Cuisine Media, L.L.C.

#### Corporate Offices

Cuisine Media, L.L.C.

#### Bryan Day

5147 S. Harvard, Suite 137  
Tulsa, OK 74135

P: 918.665.1783 F: 918.665.1946

Cuisine Media, L.L.C.

#### Steve Lacy

#### David W. Lewis

326 Bush Dr., Suite 1  
Myrtle Beach, SC 29579

P: 843.236.8436 F: 843.236.8518

### Great Chefs<sup>®</sup> Television

#### Chairman/CEO:

John Shoup

#### Editor-In-Chief:

Steve Lacy

#### Creative Director:

David W. Lewis

### Graphics Design & Art Director:

Shawn Utley

#### Content Coordinator:

Linda Nix

#### Director of Advertising:

Eric Kincaid

### Graphics Design Assistant:

Tara Jones

#### Editorial Assistant:

Catherine A. Combs

#### Contributing Writers:

Anthony Dias Blue

Dick Brennan

Marc Cosnard des Closets

John Mariani

Nancy Ross Ryan

Great Chefs<sup>®</sup> Television  
747 Magazine St. at Julia  
New Orleans, LA 70130  
www.greatchefs.com

#### Subscription Rates:

\$18.00 / 1 year – 4 issues

\$34.00 / 2 years – 8 issues

For Subscription Information Please Call

Toll Free:

1.866.2EATGR8 (866.232.8478)

# RCS

NATIONAL & INTERNATIONAL  
NEWSSTAND DISTRIBUTION

Retailer information contact number

323.344.1200

2

## Letter from the Executive Producer

John Shoup

Let's begin with the basic premise of *People Magazine*: people are genuinely interested in the stories and lives of other people. Especially those who have already gained access into our living rooms through the marvel of television and have become, if you will, family. All of us enjoy the rags to riches stories. We applaud the over achievers and we relate to the "nice guys and gals" that worked their way up to prominence within their chosen field.

Just as baseball purists know the line-ups and stats of their favorite teams, we "foodies" know and remember great talent when we see it. **Great Chefs<sup>®</sup>** has painstakingly featured such individuals now for over twenty years. Millions welcome our show into their homes on a daily basis and hundreds of thousands more have purchased our collectors series of cookbooks.

We began asking ourselves... "Why not expand on a proven winner with something tangible, at a frequency that can keep pace with the never ending thirst for personalities and superb easy to use recipes?" This is the very premise by which **Great Chefs<sup>®</sup>** was born.

So, we raided our vault of film and photography, placed it into the capable hands of the publishers, Cuisine Media, and have watched it miraculously morph from film to print. Hence, the first edition of **Great Chefs<sup>®</sup> Magazine**.

Inspiration comes from a variety of places and is influenced by the people with whom we come in contact. With a careful mix of great chefs, fabulous food ideas and presentations pleasing to the eye, our hope is that you will find yours within these pages.

John Shoup  
Great Chefs<sup>®</sup> Television  
Chairman/CEO

### ADVERTISING PUBLISHER'S REPRESENTATIVE BRANCH OFFICES

Eric Kincaid, 9794 Forest Ln, Suite 634, Dallas, TX 75243  
P: 800-969-9896 F: 800-839-7344

New York, Mid-Atlantic: Bob Aissa  
271 Madison Ave., Suite 700, New York, NY 10016  
P: 212-696-2040 F: 212-686-6393

Connecticut, Mid-Atlantic: Moe Pryor  
48 Marion Rd., Westport, CT 06880  
P: 203-226-8558 F: 203-226-8558

New England, Eastern Canada: David & Ann Schissler  
69 River St., Bass River, MA 02664  
P: 508-394-4026 F: 508-394-4926

Southeast/Atlanta: Charlotte & Dan McLaughlin, John Marcinski  
574 Peachtree Parkway, Suite 112, Cumming, GA 30041  
P: 770-888-2212 F: 770-888-2567

Florida & Caribbean Basin: John Richards, Janet Whittington  
4440 PGA Blvd., Suite 502, Palm Beach Gardens, FL 33410  
P: 561-630-6611 F: 561-630-6650

Detroit, E. North Central: Bruce Te Paske  
5290 Metamora Rd., Metamora, MI 48455  
P: 248-969-9940 F: 248-628-0727

© Copyright 2002 by Cuisine Media, L.L.C., no portion of this magazine may be reproduced without the written consent of the publisher. Great Chefs Magazine is published 4 times a year by Cuisine Media, L.L.C.

**FRONT COVER RECIPE CLUB:** To acquire the recipe for our front cover and be included in the drawing for *The Great Chefs<sup>®</sup> Magazine Front Cover Vacation*, please visit our website at [www.cuisinemedia.com](http://www.cuisinemedia.com).

Chicago, Midwest: Steven Newman, Herman Vigerust  
500 N. Michigan Ave., Suite 200, Chicago, IL 60611  
P: 312-494-1919 F: 312-494-1912

Kansas City, Central: Matt Kincaid  
15426 Iron Horse Circle, Leawood, KS 66224  
P: 913-814-8038 F: 913-814-8048

Dallas, Southwest: Bob Grossman  
P.O. Box 702602, Dallas, TX 75287  
P: 972-248-6905 F: 972-248-6904

California, Hawaii, Pacific NW:  
Bob Kirstine, Penny Hill, Robin Goeckner, Richard Simmons  
6615 E. Pacific Coast Hwy., Suite 285, Long Beach, CA 90803  
P: 562-493-5434 F: 562-493-1564



Front Cover  
Design:  
Ryan Kike

Printed in Korea



**IT'S LIKE SURROUND SOUND FOR YOUR OVEN.**

Make every meal a performance. Only Bosch ovens feature Genuine European Convection™. Heat evenly surrounds food and circulates throughout the oven, resulting in magnificent meals. Even the look of this oven is tasteful. No wonder it's playing to standing ovations all over the world. Call 1-800-866-2022 or visit [boschappliances.com](http://boschappliances.com)



**BOSCH**



Steve Lacy  
Editor-In-Chief

## Letter from the Editor

First let me say, WELCOME to the inaugural issue of the *Great Chefs<sup>®</sup> Magazine*. We understand that it is not a common occurrence to have a moniker attached before the actual publication is in print. However, the moniker deeming our magazine, "The Publication with Personality", rings forever true, after personally experiencing all that the *Great Chefs<sup>®</sup> Magazine* has to offer to the increasing number of "foodies" found around the world. Let it be known...We certainly have personalities...Lots of them! Consequently, never let it be said that *Great Chefs<sup>®</sup> Magazine* isn't breaking the same ground in print, as it did 21 years ago when it began airing on television. We believe our publication will fill a void in the print publication arena, while providing a satisfying treat for the consumers growing hunger to learn more about the *Great Chefs<sup>®</sup>* of the world.

Each edition will duplicate, in print, our before mentioned sister production, the wildly popular Discovery Channel Series, *The Great Chefs<sup>®</sup>*. You will find the format consisting of three distinct segments, the same as you would see each day on the television series. The first section, entitled simply, "Appetizers", will be followed by the "Entrées" section and ultimately complete your, in print, dining experience by reaching a crescendo with the "Desserts" section. Each section will feature multiple dishes in each category accompanied by the recipes and preparation instructions enabling you to duplicate them in your own kitchen. In addition, within the pages of each section, are photos and biographies of the chefs responsible for creating these tantalizing food masterpieces. We believe you will find it interesting to see the variety of their backgrounds and the unique mix of their culinary educations. Without question, to choose a career in the restaurant industry requires an understanding of the enormous sacrifices required to reach the top. After reading the many *Great Chefs<sup>®</sup>* biographies' illustrating the sacrifices rendered, the unrelenting determination and sheer focus that each have exhibited, one will understand why these chefs have reached the pinnacle of culinary success.

At last, the confines of these pages will additionally feature an array of articles written by some of the most notable and respected culinary writers in the country. *Great Chefs<sup>®</sup> Magazine* reads like a "Who's Who" in the world of cuisine and cuisine related topics. This distinguished list includes such names as: Anthony Dias Blue, John Mariani, Nancy Ross Ryan, Marc Cosnard des Closets and famed restaurateur, Dick Brennan. We feel *Great Chefs<sup>®</sup> Magazine* is fortunate to be blessed with such a wealth of journalism talent and our hope is that you will too.

On a more personal note, the opportunity to Co-Publish and Edit the *Great Chefs<sup>®</sup> Magazine* is somewhat ironic for me. Over twenty years ago, my now deceased mother in law, Toni, exposed me to cooking shows on television, formulating a burning passion that only grows with time. I had no idea that one day it would lead to my involvement in bringing the *Great Chefs<sup>®</sup> Magazine* to the market. For that reason I am forever grateful to her. Even though we watched multiple programs, and understand I enjoyed most of them, the show that genuinely intrigued me and captured my interest the most was the *Great Chefs<sup>®</sup>*. The overriding reason for this was the fact that most cooking related shows were staged in a production studio with a studio audience and all the recipe's ingredients were meticulously measured and placed in their own containers. As you now well know, chefs "under fire" don't cook this way. John Shoup, the creator of *Great Chefs<sup>®</sup>*, took us inside those chefs' actual kitchens and asked them to "just cook". In my opinion, this one simple act totally changed the way people viewed chefs, food, cooking, and most importantly, cooking shows as a whole. Without question, Mr. Shoup single handedly revolutionized the way we view cooking shows today. The sheer genius of these dedicated people becomes very apparent while watching them "just cook". Now, with the advent of *Great Chefs<sup>®</sup> Magazine* you can now permanently own photos of those intricately prepared dishes you've seen on television, bio's of the chefs that prepared them and the supporting recipes for your library. We invite you to find your favorite easy chair, sit back, relax and enjoy the inaugural publication of *Great Chefs<sup>®</sup> Magazine*! I'll leave you with this Old Italian quote I once read as a parting thought that rings so true with the consummate food lover. "NON C'E AMORE PIU' SINCERO DI QUELLO DELL CIBO". Translated it means, "THERE IS NO LOVE MORE SINCERE THAN THE LOVE OF FOOD". Here's wishing you good food, good wine, good friends and most importantly...Lots of Laughter!

Enjoy,

Steve Lacy

# GREAT CHEFS<sup>®</sup> MAGAZINE

## Contents

### 8

#### The Front Burner

What's Hot? It's a brave new world for those who run restaurants at a time when nothing, not even a single customer, can be taken for granted.



### 11 Appetizers

Great Chefs Bios  
and their Recipes

- Chef Georges Perrier . . . . . pg. 12
- Chef David Burke . . . . . pg. 14
- Chef George Germon . . . . . pg. 16
- Chef Marcel Desaulniers . . . . . pg. 18
- Chef Bradley Ogden . . . . . pg. 20
- Chef Wendy Jordan . . . . . pg. 22

### 25

#### The Restaurateur

"Exposure" - Our world changes faster today than ever before.

### 35

#### Entrée's Great Chefs Bios and their Recipes

- Chef Allen Susser . . . . . pg. 36
- Chef Thierry Rautureau . . . . . pg. 38
- Chef Michel Richard . . . . . pg. 40
- Chef Larry Forgione . . . . . pg. 42
- Chef Christian Willer . . . . . pg. 44
- Chef Michael Jordan . . . . . pg. 48
- Chef Julian Serrano . . . . . pg. 50
- Chef Frank Brigtsen . . . . . pg. 52



### 46

#### A Taste of the Grape

Thinking about simple flavor and texture combinations will set you on the right track.

### 64 Great Chefs<sup>®</sup> of America

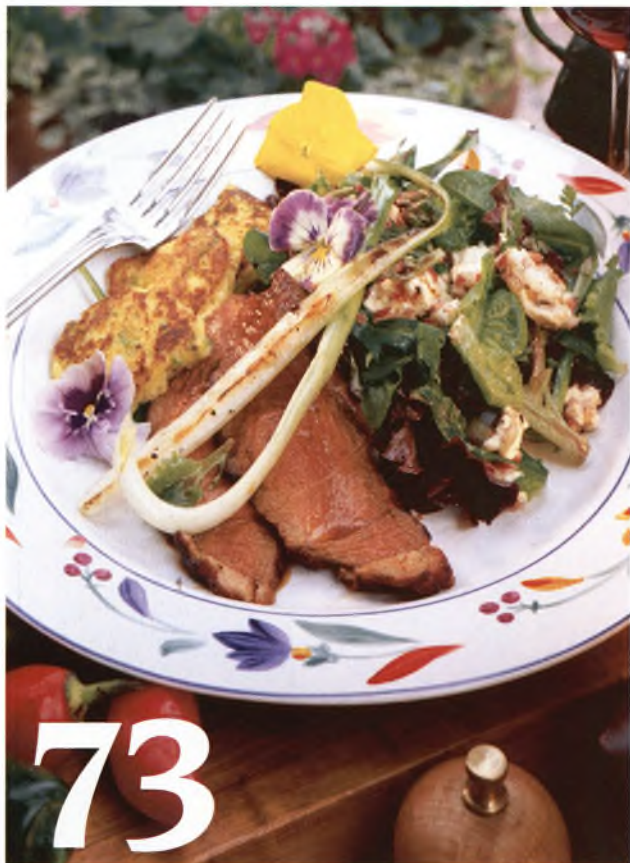
Television Schedule - The Discovery Channel  
4:00 p.m. ET Monday - Friday

# 66 Great Chefs<sup>®</sup> of the World

Television Schedule - The Discovery Channel  
4:30 p.m. ET Monday - Friday

# 68 Navigating the New

MICRI - The Miracle Sauce Base



# 73

## Summer Dishes

Recipes for the Summer Season

• Chef John Fleer . . . . . pg. 74

# 106 Fire & Ice

Simmer down summer  
with fresh  
frozen delights

Great Chefs Magazine



# 83

## Desserts Great Chefs and their Recipes

- Chef Frank Stitt . . . . . pg. 84
- Chef Alain Giraud . . . . . pg. 86
- Chef RoxSand Scocos . . . . . pg. 88
- Chef Johanne Killeen . . . . . pg. 90
- Chef Gerard Reversade . . . . . pg. 92
- Chef Jaroslav Müller . . . . . pg. 94

# 112 Final Toast

The Passing Of Great Chefs Legends





# *Honoring Outstanding Latino Culinary & Beverage*



Martinez Productions International

## *Sabor!*

*Join us in recognizing the Best of Latino Cuisine!*

*Saturday, August 10, 2002*

*The Beverly Hills Hotel, Beverly Hills, CA U.S.A.*

[www.Latincba.com](http://www.Latincba.com) or call us at 1-877-735-9913

# The Front Burner

By John Mariani

## What's Hot?

It's a brave new world for those who run restaurants at a time when nothing, not even a single customer, can be taken for granted. Focus is the best approach to diners who are seeking out the sure thing rather than the newest and trendiest. Nevertheless, keeping an eye on what's new, exciting and what's clicked!, is as crucial as watching one's stoves. Here are some of the new ideas and new chefs I'd want to check out right now if I were a restaurateur or diner in search of something that will last throughout the year and the recession.

New York has always been a crucible of innovation, and while the events of 9/11 cramped New York restaurateurs' style for a while, it certainly didn't stop restaurants from opening.

None, however, have been on the order of those big totems of last year, such as **Ilo**, **Craft**, **Town**, **Ouest** and other star chef vehicles. Most of the action has shifted from midtown to downtown. In fact, **The Harrison** has garnered almost as much attention for its daring to open within eight blocks of Ground Zero as it has for chef Joseph Camponaro's scrumptious menu of fried clams, pasta with veal cheeks and chocolate beignets. On the Lower West Side, amidst caravans of UPS trucks and a biker bar across the street, **Théo**, a sleek bistro run by Jonathan Morr (his last big hit was **BONDST**), draws a fashionable clientele for its simple French-Italian food like veal osso buco with mushroom risotto at moderate prices. Simultaneously, a slew of small funky spots like **AKA Café**, **Alias** and **Suba** tow a Mediterranean food line at prices commensurate with this quickly changing neighborhood.

The only really big restaurant that's going gangbusters in NYC is Steve Hanson's **Blue Fin** in Times Square, which proves that seafood houses, even those serving up to 1,000 people a night, will attract a young, singles crowd weaned on tuna tartare, sushi and a tray of Cosmopolitans. Chef Paul Sale does it all with amazing finesse, evident in complex dishes like sautéed black bass with shrimp and asparagus risotto, oven dried grape tomatoes, and a chive nage.

Atlanta has shaken free of its long infatuation with chain restaurants and put everyone on notice that this is a very serious food town. The Buckhead Restaurant Group, under Pano Karatassos, has finally opened the Greek restaurant of his dreams, **Kyma**. A casually chic spot featuring whole fish on the grill and bright new renderings of Greek classics like chicken souvlaki and saganaki of shellfish without any of the kitsch of buffet lines and plate tossing Zorbas. **Kyma's** overnight success gives the go ahead to other cities in Atlanta's league to go Greek.

---

## The media has overdone the "comfort food" thing, especially since one man's comfort food is hamburger and another's is foie gras.

---


In losing its star chef last year, Joël Antunes, Atlanta's **Ritz-Carlton** in Buckhead went out and acquired another chef of daunting talent, Bruno Ménard, who brings exciting new insights on modern French cuisine, with Asian accents, to this bellwether dining room. Ménard is the son of a Loire Valley chocolatier, and no one in the U.S. is doing chocolate desserts and candies at his extraordinary level. His Cuban chocolate tart with chocolate sorbet may be the best dessert in America right now. Meanwhile, Antunes opened the \$5 million **Joël**, a smash hit that shows just how irresistible exquisitely prepared French cooking can be. For example, the roast breast of quail with lentils and daikon is fabulous and with all entrees priced below \$30, it's an exceptional value.

**I'm keeping my eye on Martini's in the Napa Valley.** Pat Kuleto's newest, and in some ways most personalized restaurant, which, under chef Todd Humphries, truly sets the standard for what wine country dining should be about: Comfortable surroundings, full-flavored food matched to the Valley's wines, and a serious attempt to court locals as well as tourists who flock to this magic place. In nearby Sonoma Valley the new **Dry Creek Kitchen** in Healdsburg, is forming the same function, under chef-owner Charles Palmer and chef de cuisine Mark Purdy.

**Nuevo Latino restaurants are growing in numbers.** Led by, of all places, Philadelphia, where Steven Starr's **Alma de Cuba**, Guillermo Pernot's **¡Pasion!** and **Trust**, and Guillermo Veloso's **Cuba Libre** are doing great business, while **Naçional 27** in Chicago, **Confete** and **La Boca Conga Room** in L.A., and **Alma** in San Francisco are leading the charge in their respective cities. I was also very impressed at the Nuevo Iberian cuisine master chef Jordi Valles is doing at the **Ritz-Carlton** in Key Biscayne, Florida. The fact that this cuisine has become so popular is hardly surprising, given the popularity of Latino music and style via stars like Jennifer Lopez, Ricky Martin, Penelope Cruz, Cameron Diaz and Enrique Iglesias. The strong growth of the U.S. Latino population strongly suggests that such restaurants are going to become a staple of urban dining scenes and not just a flash in the pan.

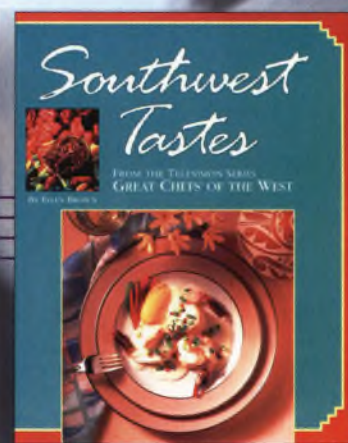
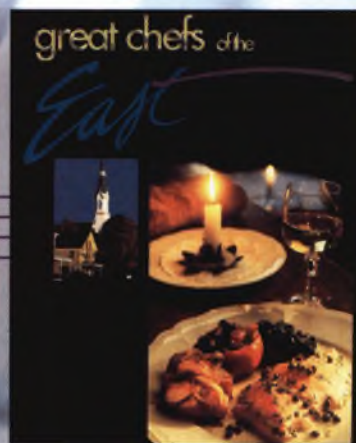
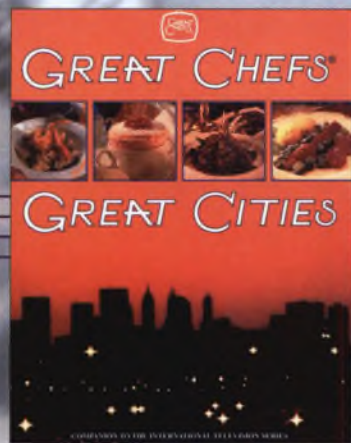
**Those who bet on Las Vegas as America's new dining capital may wonder why the tables have gone cold after the brash number of deluxe openings three years ago at the Bellagio, MGM, the Venetian and Paris.** Even though the myriad of steakhouses still do well when there's a convention in town, business is off elsewhere. Look for some excitement, however, at the new restaurant, **3950**, at the **Mandalay Bay Resort & Casino**, with two libraries of "floating wine" set within clear acrylic columns.

**The media has overdone the "comfort food" thing,** especially since one man's comfort food is hamburger and another's is foie gras. Bistros of every stripe have taken up the challenge, however, with panache. Thus, Daniel Boulud's **DB Bistro Moderne** in New York solves the comfort food dilemma by stuffing foie gras and braised short ribs into a hamburger, with red wine sauce and a Parmesan roll.

**Revivalism is taking wing again:** Witness Boston's venerable but crestfallen **Locke-Ober** taken over and renovated by chef Lydia Shire. Also, the fresh approach of new chef Celina Tia at **The American Restaurant** in Kansas City, guarantees a bright 21st century future for a grand dining room opened nearly three decades ago. 

# Create the *Magie* at Home

Choose 1, 2, 3, or all 4 cookbooks —  
your savings just get bigger!



New Garde, Cities, East, and Southwest Tastes cookbooks  
8½ x 11 full-color books, over 200 pages each

Any book:	\$29.95 hard cover	\$24.95 soft cover
Any 2 books:	\$49.50 hard cover	\$39.50 soft cover
Any 3 books:	\$69.50 hard cover	\$54.50 soft cover
All 4 books:	\$94.50 hard cover	\$74.50 soft cover

Plus s&h; ask for a free catalogue of books and videos

## 1-800-321-1499

Great Chefs® Television  
P.O. Box 56757 • New Orleans LA 70156-6757  
[www.greatchefs.com](http://www.greatchefs.com)



ALWAYS GREAT®

# Appetizers

**Ap"pe"ti"zer**, n. Something which creates or whets an appetite.

appetizer

n : food or drink to stimulate the appetite (usually served before a meal)

- **Chef Georges Perrier** . . . . . pg. 12
- **Mouclade des Moules**  
(Steamed Mussels) . . . . . pg. 13
- **Chef David Burke** . . . . . pg. 14
- **Corn Flan**  
with Smoked Salmon  
and Herbed Potato Chips . . . . . pg. 15
- **Chef George Germon** . . . . . pg. 16
- **Grilled Pizza Margherita**  
with Fresh Summer Herbs . . . . . Pg. 17
- **Chef Marcel Desaulniers** . . . . . pg. 18
- **Potato, Leek and Watercress Soup**  
with Grilled Smoked Duck . . . . . pg. 19
- **Chef Bradley Ogden** . . . . . pg. 20
- **Grilled Onion Flatbread**  
with Fennel-cured Salmon  
and Chive Crème Fraîche . . . . . pg. 21
- **Chef Wendy Jordan** . . . . . pg. 22
- **Hugo's Texas BBQ Shrimp**  
with Maytag Bleu Cheese Slaw . . . . . pg. 23
- **Clams Al Forno** . . . . . pg. 24
- **Greek Stew in Orzo** . . . . . pg. 26
- **Pork Leg (Loin) Crostini** . . . . . pg. 27
- **Cheese Grits Cake** . . . . . pg. 28
- **Lobster Salad**  
on a Bed of Potato  
with Confit of Crispy Leeks . . . . . pg. 29
- **Pike Fillet**  
on a Bed of Potato Salad  
with Pumpkin Seeds . . . . . pg. 30
- **Parfait of Salmon and Tuna Tartes**  
with Osetra Caviar  
and Crème Fraîche . . . . . pg. 32
- **Sauteed Darnes of Salmon**  
with Saffron Sauce . . . . . pg. 33
- **Swordfish Porcupines**  
and Chayote Remoulade . . . . . pg. 34



# GREAT CHEFS®

## Georges

as taped at  
*Le Bec-Fin*  
Philadelphia, PA

## Perrier

Few restaurants are so highly regarded that they are featured in an eighteen-page magazine article, but *Le Bec-Fin*, whose name is a French idiom meaning "the good taste," is such a spot. Opened in 1970, *Le Bec-Fin* is no flavor-of-the-month place – it is a food mecca, and food critic Jim Quinn was willing to sit on milk crates in its kitchen for a year and a half researching an article for Philadelphia magazine that explains why.

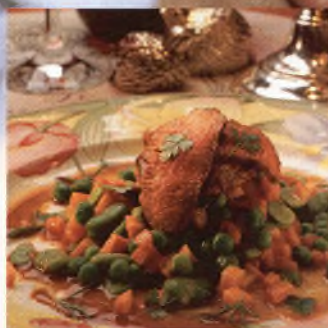
The why is chef Georges Perrier. His brother says "He will always be married – to the restaurant."

Originally from Lyon, itself a mecca for gourmets, Perrier began his career as an apprentice at age 14. Before his training started, he thought that being a chef would mean not having to work as hard as his jeweler father and doctor mother. He says, "I will be a chef. A chef! What I didn't know is, I work more days, more hours, than my father and my mother together." Perrier trained for more than nine years in France, and then moved to Philadelphia in 1967. Three years later he opened *Le Bec-Fin*.

While many might consider Philadelphia to be a little outside the East Coast culinary mainstream, its location has not hindered the restaurant's popularity or its chef's fame. Since the first year, Perrier and *Le Bec-Fin* have received some of the highest awards in the hospitality industry.

The restaurant has enjoyed five-star status with the *Mobil Travel Guide* since 1985, and five-diamond status with the American Automobile Association since 1989. In 1976, Perrier was inducted into the Maitres Cuisiniers de France, the premier international society of French chefs. Its two hundred members include the finest French chefs in the world. In 1989, Perrier was voted Chef of the Year and awarded the Silver Toque, the most coveted trophy in the world of French haute cuisine.

Perrier's style is modern French classical cooking, and his food is as close to perfect as the style gets. As he says, "Everybody makes mistakes ... Me, the chefs, the waiters, everybody. No one can be perfect in this world. I understand that. I believe that. But I cannot accept it!"



Page 60



Page 105

# Mouclade des Moules

## (Steamed Mussels)

**S**teamed mussels in an aromatic and flavorful sauce are a classic French dish. In this version, a hint of curry adds an interesting note to the creamy sauce. This dish may be served hot or at room temperature.

4 Servings  
 3 tablespoons unsalted butter  
 2 shallots, minced  
 1 teaspoon curry powder  
 1/2 cup dry white wine  
 4 pounds mussels, scrubbed and debearded  
 1 1/2 cups heavy (whipping) cream  
 1 pound spinach, stemmed  
 1/4 cup minced fresh chives

Place a stockpot large enough to hold the mussels over medium heat and add 1 tablespoon of the butter. Add the shallots and curry powder and cook for 2 minutes over low heat, stirring constantly. Stir in the white wine and cook another 3 to 4 minutes. Add the mussels to the pot, cover, and raise the heat to medium-high. Cook until the mussels open, about 4 to 5 minutes, shaking the pan a few times to rearrange the mussels. Remove the pan from the heat and strain the liquid into a medium saucepan, reserving the mussels. Discard any mussels that have not opened.

Return the liquid to the heat and boil until the liquid is reduced by half. Add the heavy cream to the reduced sauce, stirring well to combine, and cook to reduce by half again. Place a 10-inch saute pan or skillet over high heat and add the remaining 2 tablespoons of butter and the spinach. Cook, turning constantly, until the spinach is just wilted, about 1 to 2 minutes.

**To serve:** Remove the top shell from each of the mussels and arrange the mussels on four plates. Divide the wilted spinach into 4 portions and place in the middle of each plate. Ladle the sauce over the mussels and sprinkle with the chives.

**Georges Perrier**  
 Le Bec-Fin, Philadelphia, PA

## David

Park Avenue Café  
New York, NY

## Burke



Ingenious is the word for David Burke, executive chef of New York's *Park Avenue Café*. One day, Burke noticed that the collarbone of the whole trout looked like a miniature veal chop. After some research, he discovered that on each side of a swordfish the same cut was as large as a veal chop. Thus the Swordfish Chop became a trademark dish of the *Park Avenue Café*.

Burke was also one of the first chefs to use flavored oils such as basil oil, curry oil and lemongrass oil. Spice mixes also intrigue him. Long before it became popular he predicted that Americans would use more and more diverse spices, such as cumin and cardamom.

Burke worked in restaurants during his teenage years and graduated from the Culinary Institute of America. He furthered his experience in restaurants in Burgundy and southwest France, and as the personal chef to a shipping tycoon in Norway. He also served under such well-known chefs as Marc Meaneau and Georges Blanc. He also studied pastry arts at the prestigious Ecole Lenotre.

Later, Burke served for a time as sous chef, then returned to become the executive chef of *Brooklyn's River Café*, also the launching pad for Larry Forgione.

In 1992, Burke developed a menu of hearty American food for the *Park Avenue Café*, where he manages the kitchen. So confident and relaxed is he that the restaurant has a glassed-in table ("The Chef's Table") seating 6 to 10 right in the middle of the kitchen, from which diners can watch the preparation of such dishes as Baby Rack of Lamb with French-fried Shepherd's Pie.

In 1991 Burke was named Chef of the Year by his peers in Chefs in America. He lectures regularly and gives cooking demonstrations nationwide. In 1998 he was named Chef of the Year by *Chef Magazine*. Burke has won the Meilleur Ouvriers de France Diploma at the International Foods Festival in Tokyo, and the Nippon Award of Excellence from the Japanese government. He has twice served on a team competing in the American Culinary Gold Cup competition. He has also served as a consulting corporate chef for Smith & Wollensky, Chicago. *Park Avenue Café* has won the DiRoNA award, the *Wine Spectator* Award of Excellence, and the *Wine Enthusiast* Restaurant Award.



Page 61



# Corn Flan

## with Smoked Salmon and Herbed Potato Chips

Corn is a popular vegetable among young American chefs, because of its indigenous roots and also because of its versatility. In this recipe, a corn custard is served in an egg shell and topped with smoked salmon.

6 Servings

### Corn Flan

1/4 cup fresh or frozen corn kernels  
1 cup chicken stock  
1/2 cup heavy (whipping) cream  
1/2 teaspoon Kosher salt  
12 large eggs  
Freshly ground black pepper to taste

### Salmon Topping

1 tablespoon butter  
Reserved corn kernels from flan, above  
1/4 cup reserved stock from flan, above  
4 ounces smoked salmon, cut into thin slivers  
1/4 cup snipped fresh chives  
1 tablespoon coriander seeds, lightly crushed  
1/4 teaspoon ground cumin  
Salt and freshly ground black pepper to taste

6 Herbed Potato Chips (recipe follows)  
or 12 toast triangles for garnish

**To make the flan:** Into each of 2 small saucepans, place half of the corn kernels. Add the stock to one of the pans and the cream and salt to the other. Place both pans over medium heat and poach the kernels for 4 to 5 minutes. Set aside.

Remove a small circle from the small end of each eggshell with an egg cutter. Empty two of the eggs into a medium bowl, and the remaining eggs into a container with a lid; reserve these 10 eggs in the refrigerator for another use. Clean the edges of the eggshells of any shell fragments and set them in a cardboard egg carton that has been placed into a deep baking pan.

Preheat the oven to 325 F. Strain the corn from the stock and add about 1/2 cup of the stock to the corn and cream mixture; reserve the remaining stock. Purée the corn and cream in a blender or food processor, then slowly pour the hot liquid into the eggs, whisking constantly. Strain the mixture and extract all of the juices from the kernels; reserve the kernels. Pour the strained mixture into a small pitcher and carefully fill the eggshells three-fourths full. Pour 1 inch of boiling water into the baking pan, cover the pan with aluminum foil and place the eggshells in the oven to bake until set, about 45 minutes. Or, place the baking pan over a medium-low burner and simmer on top of the stove for about 15 minutes.

**To make the salmon topping:** In a small saute pan or skillet over medium heat, melt the butter and add the reserved corn kernels and about 1/4 cup of the reserved stock. Add the salmon, chives, coriander and cumin, tossing just until heated through. Season with salt and freshly ground black pepper.

**To serve:** Place each eggshell in an egg cup and spoon some of the salmon topping into each shell. Serve each with an herbed potato chip or 2 toast triangles.

### Herbed Potato Chips

Makes 12 chips

1 large unpeeled baking potato  
2 tablespoons olive oil  
6 whole chive stems, plus 1 tablespoon snipped fresh chives

Preheat the oven to 425 F. Line a baking sheet with parchment paper or grease it. On a mandoline or V-slicer, slice the potato lengthwise into 12 paper-thin slices. Place the slices on the prepared pan and brush the slices lightly with olive oil. Sprinkle the snipped chives over the potato slices and arrange one chive stem on each. Top with another slice of potato and brush again lightly with olive oil.

Cover the potatoes with a sheet of parchment paper and set another baking pan on top, or grease the bottom of a pan and place it on top. Bake until the potatoes are crisp and browned, about 20 minutes.

**Note:** Any mixture of herbs may be used to make these double-decker chips.

**David Burke**  
Park Avenue Café, New York, NY

# GREAT CHEFS®

## George

as taped at  
*Al Forno*  
Providence, RI

## Germon

George Germon and Johanne Killeen share a celebrated restaurant, a cookbook and a common interest and flair for country French and rustic Italian cuisines. Both share a background which began in fine arts, a sensibility which influences their cooking every day.

A talented sculptor and potter, with an architectural bent, George Germon taught at the Rhode Island School of Design program in Italy, where he spent a lot of his time in trattorias. Returning to Providence, he slowly made the transition from art to food. Working in a restaurant he had helped design, he met Killeen, who had likewise spent time in Italy as an artist. She also enjoyed the trattoria scene, and they fell in love in the heat of the kitchen.

Germon and Killeen reveal their sense of design in the proportion and color of their restaurant. Inspired by the raised hearth fireplaces in the Italian trattorias, he designed *Al Forno* – which means "from the oven" – around its open flame grill. The oven is fueled with a variety of woods, which are integral to the flavors of the various dishes. *Al Forno's* nationally acclaimed signature dish is grilled pizza, with its smoky, crisp crust studded with everything from home grown tomatoes to goat cheese.

In 1991, Germon and Killeen won the James Beard Award as Best Chefs, Northeast.

*Al Forno* has received the Hall of Fame Award from *Nation's Restaurant News*, and has been called the Number One restaurant in the U.S. for casual dining.

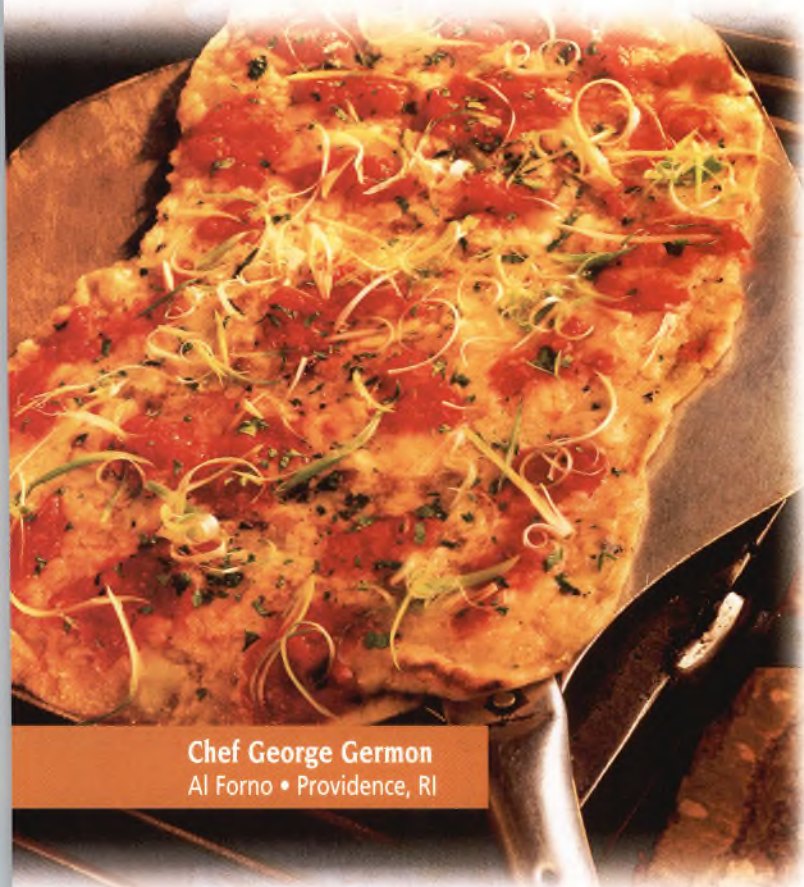


Page 55

# Grilled Pizza Margherita

## with Fresh Summer Herbs

George Germon, who cooks with an open fire all the time at Al Forno, gives instructions for grilling a pizza. When preparing this pizza, feel free to invent your own topping combinations, but keep in mind that in this situation less is more. Use a judicious hand and suppress the natural tendency to cover the entire surface with ingredients.



**Chef George Germon**  
Al Forno • Providence, RI

Serves 1 as a main course, or 2 to 4 as an appetizer

### Pizza Dough\*\*

- 1 envelope (2-1/2 teaspoons) active dry yeast
- 1 cup warm water
- Pinch of sugar
- 2-1/4 teaspoons kosher salt
- 1/4 cup Johnnycake meal or fine ground white cornmeal
- 3 tablespoons whole wheat flour
- 1 tablespoon virgin olive oil
- 2-1/2 to 3-1/2 cups unbleached white flour
- 6 ounces pizza dough (above)
- 1/4 cup virgin olive oil
- 1/2 teaspoon minced fresh garlic
- 1/2 cup mixed chopped fresh herbs  
(oregano, thyme, chives and basil)
- 1/2 cup loosely packed shredded Fontina
- 2 tablespoons freshly grated Pecorino Romano
- 1/3 cup Garden Tomato Sauce (recipe follows)

### Garnish

- Fresh basil leaves
- Virgin olive oil

### Garden Tomato Sauce

- 3 tablespoons virgin olive oil
- 1 teaspoon minced fresh garlic
- 12 to 15 Italian plum tomatoes, peeled, seeded and chopped
- 1/2 teaspoon kosher salt

**To prepare the pizza dough:** In a large mixing bowl, dissolve the yeast in warm water with the sugar. After 5 minutes, stir in the salt, Johnnycake meal, whole wheat flour and oil. Gradually add the white flour, stirring with a wooden spoon until a stiff dough has formed. Place the dough on a floured board and knead it for several minutes, adding only enough additional flour to keep the dough from sticking. When the dough is smooth, transfer it to a bowl that has been brushed with olive oil. To prevent a skin from forming, brush the top of the dough with additional olive oil. Cover the bowl with plastic wrap and let rise in a warm place, away from drafts, until double in bulk, 1-1/2 to 2 hours. Punch down the dough and knead once more. Let the dough rise again for about 40 minutes. Punch down the dough. If it is sticky, knead in a bit more flour.

**To prepare the tomato sauce:** Heat the olive oil in a heavy saute pan over medium heat. Add the garlic and saute until golden. Add the tomatoes and cook over medium heat, stirring frequently, for about 10 minutes, or until the sauce begins to thicken. Add the salt. Set aside until ready to use. The sauce may be cooled to room temperature, covered and refrigerated for up to 4 days, or frozen for up to 2 weeks.

**To Prepare Pizzas:** Prepare a hot charcoal fire, setting the grill rack 3 to 4 inches above the coals. On a large, oiled, inverted baking sheet, spread and flatten the pizza dough with your hands into a 10 to 12 inch free-form circle, 1/8 inch thick. Do not make a lip.

(You may end up with a rectangle rather than a circle; the shape is unimportant, but do take care to maintain an even thickness.) When the fire is hot (when you can hold your hand over the coals no longer than 3 to 4 seconds at a distance of 5 inches), use your fingertips to lift the dough gently by the two corners closest to you and drape it onto the grill. Catch the loose edge on the grill first and guide the remaining dough into place over the fire. Within a minute the dough will puff slightly, the underside will stiffen, and grill marks will appear. Using tongs, immediately flip the crust over onto the coolest part of the grill. Quickly brush the grilled surface with olive oil. Scatter the garlic and cheese over the dough and spoon dollops of the garden tomato sauce over the cheese; do not cover the entire surface of the pizza with sauce. Finally, drizzle the pizza with 1 to 2 tablespoons of olive oil. Slide the pizza back toward the hot coals, but not directly over them. Using tongs, rotate the pizza frequently so that different sections receive high heat; check the underside often to see that it is not burning. The pizza is done when the top is bubbly and the cheese melted, about 6 to 8 minutes. Serve at once, topped with the basil leaves and additional olive oil, if desired.

\*\* Any leftover pizza dough can be wrapped and refrigerated overnight, but remember to bring it to room temperature before grilling. Freezing the dough is not suggested, as the dough toughens and does not spread easily to achieve the thin crust characteristic of grilled pizza. Pizza dough recipe can be halved or doubled.

# Desaulniers

Dispensing punishment was one of the tasks of the House of Burgesses in Williamsburg, the colonial capital of Virginia, but it's doubtful that anyone was sentenced to death by chocolate. Although that is what diners in modern restored Williamsburg line up to receive as an ending to a meal at Marcel Desaulniers' *The Trellis* restaurant.

Each Death by Chocolate serving weighs more than one pound and includes chocolate brownies, chocolate ganache, cocoa meringue, mocha mousse, and more. Desaulniers also offers diners Chocolate Devastation, Double-Mocha Madness, Chocolate-Lover's Cake, and Chocolate Phantasmagoria. His cookbook, *Death by Chocolate, The Last Word on a Consuming Passion* (New York, Rizzoli, 1992), which received the 1993 James Beard Award for the best baking and dessert cookbook, makes Desaulniers' creations available to those not visiting Virginia's historic Tidewater area.

Perched in Merchant's Square between Colonial Williamsburg and the College of William and Mary, *The Trellis* has become a destination point for travelers and locals. The menu changes both daily and seasonally and the food is based on locality, simplicity and freshness. Dishes like Potato, Leek and Watercress Soup with Grilled Smoked Duck are among the reasons Marcel Desaulniers received the 1993 James Beard Award as Best Chef in the Mid-Atlantic States.

A 1965 graduate of the Culinary Institute of America, Desaulniers is no stranger to awards. Nationally, he has been named to *Food & Wine* magazine's Honor Roll of American Chefs and recognized by *Cook's Magazine* in their "Who's Who of Cooking in America." In addition, *The Trellis* has received the prestigious Ivy Award from *Restaurants & Institutions* magazine.



Page 101



Page 59

# Potato, Leek and Watercress Soup

## with Grilled Smoked Duck



**Marcel Desaulniers**

The Trellis Restaurant, Williamsburg, VA

The addition of the peppery watercress and succulent smoked duck creates a far more interesting dish than the classic vichyssoise on which this soup is based. The time consuming aspect of the recipe is the smoked duck, which could be purchased at specialty food store to save time. The soup may be made up to 2 days in advance; reheat over low heat, stirring frequently. Some milk or half and half may have to be added if the soup has thickened from the starch in the potatoes.

6 Servings

2 tablespoons unsalted butter

1 tablespoon water

6 leeks, white part only, chopped

2 celery stalks, sliced

1 onion, chopped

1 garlic clove, crushed

Salt and freshly ground white pepper to taste

6 cups chicken stock

1 1/2 pounds boiling potatoes, peeled and quartered

1/4 cup half and half

1 large bunch watercress, stemmed

8 ounces thinly sliced smoked duck breast (recipe follows)

Heat the butter and water in a 5-quart saucepan over medium heat. Add the chopped leeks, celery, onion and garlic. Season with salt and pepper and saute, stirring frequently for 5 minutes, or until the onion is translucent. Add the chicken stock and potato to the pan. Bring the mixture to a boil over medium heat; lower the heat and simmer slowly for 45 minutes, or until the potatoes are tender. Remove the soup from the heat and purée it with a hand held blender or in a blender or food processor; this may be done in batches. Place the soup over low heat and bring to a simmer. Add the half and half and adjust the seasoning with salt and pepper.

Arrange equal portions of watercress in a ring along the outside edges of each of 6 warm soup plates. Pour the soup into each soup plate and arrange equal amounts of the grilled smoked duck over each.

If using a whole duck, remove the whole breast from the duck, reserving the legs and carcass for another use. Scrape the skin back from the duck to remove the fat, but leave the skin attached to the breast.

Prepare a brine by combining the water, salt and sugar in a large non-aluminum bowl. Submerge the breast in the brine for 5 minutes, weighting it with a glass jar of food. Remove the duck from the brine and pat it dry with paper towels.

Lightly coat the bottom rack of a smoker with vegetable oil. Drain the wood chips and place them in the smoking chamber. Place the duck breast on the rack and smoke it for 2-1/2 hours, or until cooked through.

Remove the breast from the smoker and grill it over a low charcoal or wood fire for 2-1/2 to 3 minutes on each side, or until the juices run clear. Or, roast the duck in a preheated 350 F oven for 5 minutes. Let the breast cool to room temperature, then refrigerate it, uncovered, until thoroughly chilled, about 1 hour.

To store, wrap the whole breast tightly in plastic wrap and refrigerate up to 5 days. Do not slice the breast until just before serving.

### Smoked Duck Breast (Makes 12 ounces to 1 pound)

1 fresh duck (4-1/2 to 5 pounds) or Muscovy duck breast  
(1 to 1-1/4 pounds)

2 cups warm water

1/2 cup kosher salt

2 tablespoons sugar

2 cups hickory, apple, or other aromatic wood chips,  
soaked in water for 30 minutes

# GREAT CHEFS

## Bradley

(as taped at  
Mariott-Del Mar, CA)

One Market/Lark Creek Inn  
*Lark Creek Café*  
San Francisco, CA

## Ogden



Chef Bradley Ogden is one of the trailblazers of New American Cuisine. A member of *Cook's Magazine's Who's Who of American Cooking*, chosen one of the Great American Cooks by the International Wine and Food Society, he was awarded the Golden Plate Award by the American Academy of Achievement and named Best California Chef by the prestigious James Beard Foundation.

Bradley Ogden was first featured on *Great Chefs* in the *Great Chefs of San Francisco* series shortly after he opened the elegant peach-toned dining room of the *Campton Place Hotel* in San Francisco in 1984. He was featured again on the *Great Chefs of the West* series. The Traverse City, Michigan, native is a graduate of the Culinary Institute of America, where he received the distinguished Richard T. Keating Award. By 1979, he was chosen to be the chef at *An American Restaurant* in Kansas City, jewel of Hallmark's Crown Center. It was a natural pairing of concept and chef. Both emphasized the changing seasons with appropriate dishes, and both restaurant and chef were dedicated to New American Cuisine before it even had a name.

Ogden's move to California in 1983 put him at the epicenter of the nation's fresh fruits and vegetables. He quickly adopted the state's beautiful fresh produce in sauces and reductions as well as serving them as the focus of dishes. In close proximity to Alice Waters and Mark Miller, Ogden joined them in fueling a move to dishes which celebrated the flavors of their perfect ingredients, followed the seasons, and which were lighter than traditional fine food. His side dishes are chosen specifically to complement the flavors of the main dish, so that the plate becomes a unified statement. Ogden feels perhaps the greatest influence on his cooking came from his early exposure to fresh, native American foods. "Coming from the Midwest, I grew up with freshly caught trout, free-range chickens, and hand-picked fruits and vegetables. As my culinary training exposed me to new techniques and ingre-

dients, I never lost my appreciation for those basic tastes." Ogden left *Campton Place* to open *Lark Creek Café* in Marin County across the Golden Gate from San Francisco in 1989. His first cookbook, *Bradley Ogden's Breakfast, Lunch & Dinner*, was released by Random House 1991; a new cookbook is in the works.

Bradley Ogden is one of the giants of the American culinary world, winning world-wide recognition. He has traveled to Europe as a participant in the Robert Mondavi American Chefs series, and to Hong Kong representing San Francisco's culinary talent. Articles featuring Ogden and his views on American cuisine appear frequently in such publications as *Food & Wine*, *Cooks*, *The Wine Spectator*, *Gourmet*, and *Life Magazine*. His television credits include NBC's *The Today Show*, *AM/San Francisco*, *Dinner at Julia's*, *Good Morning America*, and, of course, *Great Chefs*. Ogden frequently participates in cooking demonstrations and seminars around the country and is particularly pleased to contribute his cooking skills to charitable events such as those benefiting the March of Dimes and Meals on Wheels. His basic philosophy sounds like description of New American Cuisine, "Keep it simple, use the freshest ingredients available and put them together in such a way that the flavors, colors and textures combine to bring out the best in each other."



Page 77



Page 102

# Grilled Onion Flatbread

## with Fennel-cured Salmon and Chive Crème Fraîche



**Bradley Ogden**  
Lark Creek Café, San Francisco, CA

Onion flatbread is served with paper thin slices of cured salmon, an herb salad and crème fraîche. This is a wonderful dish to prepare ahead of time, then grill and assemble at the last minute. The salmon is a variation on gravlax, cured with fennel instead of dill. It needs 3 to 4 days to cure completely. The crème fraîche is mixed and then rests in a warm place for 18 to 24 hours; the chives and onions are stirred in at the last minute. The flatbread dough is mixed and kneaded, then rests in the refrigerator for 4 to 6 hours, then rewarmed to room temperature before shaping and grilling. Note that each part of the recipe can be spun off and used elsewhere. Chef Ogden suggests using Norwegian Salmon for its high fat content.

8 Servings

### Fennel-cured Salmon

2 tablespoons freshly cracked black pepper  
4 tablespoons kosher salt  
4 tablespoons granulated sugar  
2 bunches fresh fennel  
1 1/4 pounds fresh salmon fillet

### Chive Crème Fraîche

2 cups heavy (whipping) cream  
2 tablespoons buttermilk  
Pinch of kosher salt

### Flatbread

1 pound bread flour  
1 teaspoon fresh cake yeast  
2 tablespoons kosher salt  
4 teaspoons olive oil  
1/3 cup diced onion  
2 tablespoons chopped chives  
1/8 cup chopped scallions  
1 1/8 cups cold water  
1/4 - 1/3 cup olive oil  
Kosher salt and freshly ground pepper to taste

To finish the bread:

Flour to dust the work surface  
1/4 cup olive oil  
2 tablespoons kosher salt  
Freshly ground black pepper to taste

### Herb Salad

6 chives, chopped  
4 sprigs opal basil  
2 fennel fronds  
2 tarragon sprigs  
1 cup arugula  
1 tablespoon olive oil  
Salt and freshly ground black pepper  
Juice of 1/2 lemon

To finish the crème fraîche:

1/2 cup minced chives  
1/4 cup minced red onion, patted dry

**To cure the salmon:** Combine the pepper, salt, and sugar in a small dish. Lay a large, doubled piece of cheesecloth on a large piece of aluminum foil and spread half of the seasonings on it. Spread with 1 bunch of the fennel. Place the salmon, skin-side down, on top of the fennel. Spread the other bunch of fennel over the top of the salmon, then sprinkle with the remaining seasonings. Wrap the cheesecloth tightly around the salmon, then seal in the foil, put on a baking sheet and place a heavy weight on top. Marinate overnight in the refrigerator. Drain off the juice that accumulates. Re-cover and marinate for another night. Repeat this procedure; the fish should marinate for 3 to 4 nights.

**To prepare the crème fraîche:** Stir the cream, buttermilk, and salt together in a small bowl. Cover the bowl loosely with wax paper or plastic wrap, but do not seal. Set the bowl in a warm place, 75 to 85 F. Check after 18 to 24 hours; the cream should have thickened and taken on a pleasing nutty flavor. If it has not, let it rest for 6 more hours and test again. When ready, stir it up, cover tightly and refrigerate. This cream will keep for up to a week in the refrigerator.

**To prepare the bread:** Cover a baking sheet with parchment paper. Put the flour in the large mixing bowl of an electric mixer fitted with a dough hook. Crumble in the yeast. Add the salt, olive oil, onions, chives, scallions and water. Mix with the dough hook until smooth but not sticky, adding additional flour if necessary. The mixing will take about 10 minutes at medium speed; the dough will pull away from the sides of the bowl when it is ready.

Turn out onto a floured work surface and knead for 10 minutes, until the dough is smooth and elastic and you can see small bubbles stretched at or just under the surface. Cut

the dough into 8 pieces. Moisten your hands with a little olive oil and wipe all surfaces of the dough pieces with a light coating of oil to keep the dough moist. Place the dough on the prepared baking sheet and put in the refrigerator to rise 4 to 6 hours. The dough is through rising when a finger pressed into the surface leaves a dent that remains depressed.

Let the dough warm to room temperature before shaping.

Light and preheat a charcoal, wood, or gas grill. Shape each of the pieces of dough into a thin (just over 1/4-inch thick) oval on a floured surface. Brush the dough with olive oil and sprinkle with salt and pepper. Brush the grill surface with a little olive oil. Put the dough on the grill and cook about 5 minutes, turning once, until done through. Set aside on a warmed plate.

**To prepare the salad:** Combine the greens and herbs and drizzle with a little olive oil. Season with salt and pepper and the lemon juice; toss.

**To serve:** Unwrap and drain the salmon, brushing off the fennel and seasonings. Rinse and place on a cutting board. Slice paper-thin on the diagonal. Add the chives and onions to the crème fraîche and spread over the grilled bread, reserving a little of the crème fraîche. Cut each piece of bread into several pieces and arrange in a semicircle on warmed plates. Ruffle salmon slices and fill in the center of the semicircle. Sprinkle herb salad over the flatbread. Place a dollop of crème fraîche beside the salmon on each plate.

# GREAT CHEFS®

## Wendy

as taped at  
*Rosemary's*  
Las Vegas, NV

## Jordan



**B**orn into a family of hotel and restaurant entrepreneurs, Chef Wendy Jordan is no stranger to the business. After a childhood spent in Houston, Texas, Wendy moved to New York to further her dream and passion of cooking. In New York, she attended the Culinary Institute of America in Hyde Park. At the Institute she learned the formal training needed to venture out into the competitive world of cooking. She also had the fortune of meeting her husband and present business partner Chef Michael Jordan. After graduating in 1988, Wendy and her husband Michael moved to the mid-west to accumulate money for a trip to Europe. When the couple was ready, they spent three months wandering around Europe exploring new and different cultures. These cultures would eventually influence their overall style of cooking. Soon after the couple returned, they packed their bags again and re-discovered the states. While driving through New Orleans, and after much pondering, Wendy and Michael decided they would call the "Big Easy" their new home. Wendy found a job with the renowned Chef Susan Spicer of *Bayona's* and ultimately with Chef John Neal of *Peristyle's*. Eventually, Wendy worked her way up to executive chef of *Peristyle's*. This experience enabled her to expand her knowledge of the day to day operations of managing both the restaurant and the kitchen, ultimately enabling her to apply it to her very own. In 1994, Wendy moved with husband Michael to Las Vegas, where she opened her own successful catering business. While Wendy ran her business, Michael assisted Emeril Lagasse with his own restaurant, *Emeril's New Orleans Fish House*, in the MGM Grand Hotel. It was not long before the couple decided to pursue a life-long dream and opened their own restaurant. Combining the diverse flavors of Europe, and the down-home taste of the south, Wendy and Michael opened *Rosemary's*. The accolades have been monumental since day one and it continues to garner notoriety as one of the best restaurants in Las Vegas. Wendy serves as the Chef de Cuisine which allows her to do what she most wants to do and to follow her passions: cooking and owning her own restaurant.



Husband Michael Jordan's  
Roasted Rack  
of Lamb  
Page 49



# Hugo's Texas BBQ Shrimp

## with Maytag Bleu Cheese Slaw

Plump shrimp are pan-fried and basted with tangy barbecue sauce. They are served with cabbage slaw dressed with bleu cheese mayonnaise. The only other things you'll want are crusty bread and cold beer.

6 Servings

### Hugo's Texas BBQ Sauce

1 1/4 cups Worcestershire sauce (recommended: Lea and Perrins®)  
 1 1/4 cups soy sauce (recommended: Kikkoman®)  
 Strained juice of 1 lemon  
 1 1/4 cups tomato purée (recommended: Hunt's®)  
 4 tablespoons dark brown sugar  
 2 cups heavy (whipping) cream

### Maytag Bleu Cheese Mayonnaise

1 egg  
 2 tablespoons fresh lemon juice  
 1 tablespoon Dijon-style mustard  
 2 tablespoons sherry vinegar  
 2 cups peanut oil  
 1 ounce bleu cheese, crumbled

### Maytag Bleu Cheese Slaw

1/2 head green cabbage, shredded  
 1 cup Maytag blue cheese mayonnaise (above)  
 1 1/2 green onions, sliced thin  
 1/4 cup Maytag bleu cheese  
 Kosher salt and freshly ground black pepper to taste

### Shrimp

36 shrimp, 18 - 21 count, peeled and deveined  
 1/4 cup peanut oil  
 2 cups Hugo's Texas BBQ Sauce (above)  
 1/4 cup Maytag bleu cheese, crumbled  
 1 1/2 green onions, sliced thin  
 Freshly ground black pepper



**Wendy Jordan**

Rosemary's Restaurant • Las Vegas, NV

**To prepare the BBQ sauce:** Combine the first 5 ingredients in a small saucepan and warm over medium heat, stirring until the sugar is completely dissolved. Bring to a boil, reduce the heat to medium-low, cover and simmer 5 minutes. Remove from the heat. In another saucepan, bring the cream to a boil. Reduce the heat to medium-low and cook until the cream is thickened enough to coat the back of a spoon. Stir in some of the BBQ base, adding more base until the flavor is to your taste. Bring the mixture back to a boil over medium heat, then reduce to medium-low and simmer again until it coats the back of a spoon. Set aside. The sauce may be made ahead covered, and refrigerated, then rewarmed over medium heat when ready to use.

**To prepare the mayonnaise:** In a food processor combine the egg, lemon juice, mustard and vinegar. Turn on the machine and combine for 30 seconds. With the machine running, slowly add the oil in a thin stream. When the mayonnaise has emulsified, season with salt and pepper and add the bleu cheese; pulse the machine for 5 seconds. Press through a fine-mesh sieve and store. Store, covered, in the refrigerator until ready to use.

**To prepare the slaw:** Toss the cabbage with enough mayonnaise to coat. Add the green onion and bleu cheese. Season to taste with salt and pepper. Toss again.

**To prepare the shrimp:** Season the shrimp with salt and pepper. Heat the oil in 2 large saute pans or skillets until almost smoking. Add the shrimp, being careful not to crowd the pan. Cook until golden brown on the outside and opaque throughout, about 1 minute per side. Remove and drain on paper towels.

**To serve:** Pile slaw in the center of each plate and lean 5 shrimp against the slaw. Place another shrimp on top. Baste each shrimp with the sauce and drizzle more sauce around the plates. Sprinkle each plate with bleu cheese and onions. Dust the rims of the plates with black pepper.

# Clams Al Forno


**D**elicious and quite simple, these clams bake in a savory brew of tomato, wine, garlic, hot pepper and onion. Johanne Killeen prepares her Clams Al Forno in the restaurant's signature wood-burning oven; for the home cook, this means using the highest oven heat you have.

6 Servings  
36 to 40 littleneck (hard shell) clams, cleaned  
2 large onions, thinly sliced  
3 garlic cloves, minced  
1 jalapeno pepper, seeded, deribbed and minced  
1/2 teaspoon dried red pepper flakes  
1 1/2 cups canned tomatoes, drained and chopped  
3/4 cup dry white wine  
1/2 cup water  
8 tablespoons (1 stick) unsalted butter, cut into bits  
3 scallions, julienned  
1 lemon, cut into 6 wedges

Make sure the clams are tightly shut; discard any which are open. Preheat the oven to 500 F, or as high as it will go. Place the clams in a single layer in six 6- or 8-inch individual ovenproof casserole bowls. Scatter the onions, garlic, jalapeño and red pepper flakes over the clams. Divide the tomatoes among the dishes and place over the clams. Divide the wine and water among the dishes. Roast, uncovered, for 9 minutes. Turn the clams, then roast 9 to 10 minutes longer, until the clams pop open. Discard any which remain closed or nearly closed.

**To serve:** Place the bowls on individual serving plates. Garnish each bowl with the scallions and a wedge of lemon.

Adapted from the Al Forno cookbook, *Cucina Simpatica*.



**Johanne Killeen**  
Al Forno • Providence, RI

Our world changes faster today than ever before. Thanks, in part, to the media, the world is a lot more accessible than it was thirty years ago, or even just one year ago. Who would have thought that "food" would have its own cable channel, or that anyone with a computer and internet access could take a virtual tour of a restaurant thousands of miles away. It's astounding to me that we can see so much without leaving the comfort of our immediate surroundings.

# The Restaurateur

Quite honestly, this magnificent flow of information can never take the place, or have the value, of traveling and experiencing another culture and its cuisine first hand. To travel anywhere is invaluable *exposure* for culinary professionals. In fact, I think this *exposure* is essential to success in the restaurant business. How else do you get better? We get better by seeing what others do, and not just those in our own home cities (or neighborhoods).

I started traveling with Lynne, my wife and Lauren and Dickie, our two children, when they were ten and nine years old, respectively. Again, visiting Europe wasn't as common thirty years ago as it is today, but we all learned so much from the sights, smells and most importantly, tastes, as we dined our way across the continent. There is something to be learned everywhere we go. Open yourself up and take in every local farmer's market and restaurant you visit, no matter how remote or small.

## "Exposure"

certainly involves sightseeing, but also stopping into three or four restaurants before we reach our destination for lunch is a must. This all happens again on our way to dinner each night. Think about it, that's anywhere from thirty five to forty restaurants in five days. Needless to say, we all got new shoes after our first family trip to Europe.

As restaurateurs, we look at everything from linens and wait staff uniforms to chair styles and menu covers. Quite frankly, we pay special attention to the menus because collecting menus is a huge hobby for us. We even look for wear and tear of the carpet, to see how much business a restaurant is doing. We take a seat in the bar area, order something and just watch. How is the food plated? How many people does the restaurant seat? These are some of the things we look at while we watch.

Travel is more affordable today than ever. Consequently, competition is greater than ever and ideas come from seeing, then doing. By taking what we see and experience, first hand, and reshaping it to fit our style and local cuisine, we stay on the cutting edge of our profession. *Exposure* is absolutely part of the creative process in the culinary industry. When you see how someone else is doing things, you size up your own performance and either pat yourself on the back, or you find a way to improve. *Exposure* is an essential element in the equation leading to the solution.

The pay off for our customers, we hope, is the promise of a great meal and a great experience because we've done our research. And yet, our goal is to have our customers not interpret anything we do as uncharacteristic of what our restaurants intrinsically are. Maybe, the customer benefits in the subtlest of ways. For example, the food presentation may change; the combination of ingredients may take a new twist; or, the tables may be dressed a bit differently to accommodate the ambiance we're trying to achieve. The education through *exposure* can show up in thousands of little, or big, ways that will contribute to the overall dining experience.

The ideal situation for a restaurateur is that the customer would have had the same level of *exposure* and can recognize and appreciate the thought that goes into their meal. The primary goal, always, is that the customer leaves pleased with a desire to return. And, if we've done our job well, the meal is memorable. It is on the part of both the restaurant and the customer to capitalize on their own *exposure's* as it fosters awareness and appreciation for what is, or isn't, there in any dining experience.

There is nothing more important for anyone in our business than to see the world and how others do things, whether you're the restaurateur or the diner. It's amazing what you'll bring home with you when you open yourself up to the *exposure* around you. And, now that I'm retired, I'm traveling at every opportunity possible. There is still so much to learn. So, I'm off to China now, and I look forward to the lessons I'll bring home from there...should be interesting.

**Dick Brennan**  
New Orleans Restaurateur

# Greek Stew in Orzo

RoxSand Scocos • RoxSand • Phoenix, AZ

**C**alamari stews with leeks, tomatoes, garlic, and oregano in a broth of olive oil, white wine and clam juice. The stew is served with multi-colored orzo and garnished with pea shoots. Any orzo may be used, but the chef prefers the multi-colored type because it looks so pretty.

8 Servings

1 tablespoon olive oil

1 leek, cleaned; white part chopped, greens julienned

2 large garlic cloves, chopped

Salt and freshly ground black pepper to taste

1 1/2 cups dry white wine

20 Roma tomatoes, peeled, seeded and cut into large pieces

2 sprigs fresh oregano, chopped

3 pounds calamari

2 - 4 tablespoons olive oil

Salt and freshly ground black pepper to taste

2 - 4 tablespoons olive oil

4 cups clam broth

4 cups packaged multi-colored or plain orzo

1 tablespoon extra virgin olive oil, warmed

2 cups pea shoots

## Preparation:

## Greek Stew in Orzo

**To prepare the vegetables:** Heat 1 tablespoon of the olive oil in a large deep saute pan or skillet over medium-high heat and saute the leeks until slightly softened but not colored. Add the garlic, season with salt and pepper, lower the heat to medium and cover. Cook 3 minutes, until the garlic begins to soften. Add the wine, tomatoes and oregano. Cover, reduce the heat to medium-low, and begin simmering.

**To prepare the calamari:** Cut the tentacles away from the body. Clean the body, removing the pin and the skin. Cut the body tubes into 1-1/2-inch sections. In a large skillet, heat 1 tablespoon of the olive oil over medium-high heat and add the tentacles. Season lightly with salt and pepper. Cook, shaking the pan to keep the pieces moving, for 2 to 3 minutes, until opaque and tender. Add the tentacles to the tomato mixture as it cooks. Put the calamari pan back over medium-high heat and add 1 cup of the clam broth. Bring to a boil, stirring up the bits from the bottom of the pan. Pour into the tomato mixture and blend. Repeat this procedure with the remaining calamari pieces. As you cook the calamari, do not crowd the pan; cook in batches as necessary, adding oil as needed and dividing the clam broth between the batches. When all the calamari have been added to the tomato mixture, cover the pan, reduce heat to medium-low and simmer 45 minutes to 1 hour.

Prepare the orzo according to package directions.

**To serve:** Toss the orzo with warmed olive oil to add shine and flavor. Divide the orzo among 8 plates. Ladle stew next to the orzo, letting the juices run into the orzo. Garnish each plate with pea shoots.

# Pork Leg (Loin) Crostini

The pork marinates for one to three days in the refrigerator, so the dish must be started days ahead. Chef Stitt suggests another option: rub the pork with about a quarter cup of molasses just before roasting for a rich, sweet flavor. Chef Stitt uses a mortar to control the grinding of ingredients into a paste; they may also be ground in a food processor.

4 Servings

## Herb Rub

1 sprig rosemary  
1 sprig thyme  
1 teaspoon black peppercorns  
1 teaspoon kosher salt  
1 tablespoons juniper berries, toasted  
2 garlic cloves  
1 fresh uncured pork leg, trimmed, aitch bone removed, or 1 boneless pork loin  
2 tablespoons olive oil  
Salt and freshly ground black pepper to taste

## Sweet Potato Chips

2 large sweet potatoes  
Canola oil for frying  
Salt to taste

## Crawfish Aioli

1 pound fresh crawfish, cooked  
1 head of garlic, roasted  
Kosher salt and freshly ground black pepper to taste  
1/8 teaspoon cayenne pepper  
1/4 teaspoon dried thyme  
1 sprig parsley, stemmed and chopped  
2 large egg yolks  
1 1/2 cup grapeseed or other neutral oil  
1/2 cup extra virgin olive oil  
1 tablespoons sherry vinegar  
Juice of 1/2 lemon  
1 loaf sourdough bread  
Olive oil for brushing  
2 cups fresh watercress or other greens  
2 tablespoons extra virgin olive oil  
Salt and freshly ground black pepper

**To make the rub:** Grind the ingredients in a mortar until combined into a paste.

**To prepare the pork:** Rub the herb mixture over the surface of the pork. Wrap the pork in plastic wrap and let marinate in the refrigerator for one to three days.

**To roast the pork:** Preheat the oven to 325 F. Unwrap the pork and place on a rack in a oven pan. Drizzle with 2 tablespoons of olive oil. Roast 4 hours, to an internal temperature of 150 F. Remove, tent with foil and let rest.

**To make the sweet potato chips:** Peel the sweet potatoes and cut into very thin slices on a mandoline or V-slicer. Pat dry with paper towels. Heat the oil to 365 F in a deep-fryer or deep saucepan. Place a handful of potato slices in the hot oil and fry until they stop furiously bubbling and are crisp. Remove with a slotted spoon and drain on paper towels. Dust lightly with salt. Set aside in a dry place until ready to use.

**To make the aioli:** Reserve four whole crawfish for garnish. Twist the crawfish tails from the heads of the remaining crawfish and squeeze the meat out of the tails. The shells may be reserved for use in shellfish stock, or discarded. Cut the roasted garlic head in half horizontally. Squeeze the roasted garlic from the garlic head into a large mortar. Add 2 crawfish tails and 1 crawfish head, salt, pepper, cayenne, thyme

and parsley. Crush together until pasty. Remove to a mixing bowl and add the egg yolks. Whisk to blend with the seasonings. Mix the oils and slowly drizzle into the egg mixture while whisking vigorously; the mixture will gradually thicken to the consistency of mayonnaise. Whisk in the vinegar and lemon juice. Strain through a sieve and fold in the crawfish tail meat.

**To assemble and serve:** Preheat the broiler to high. Slice the bread into 1 1/4-inch-thick slices (if the shape of the bread yields long slices, cut the slices in half crosswise). Brush with olive oil and place under the broiler until browned, 1 to 2 minutes. Remove and spread with crawfish aioli. Place three crostini on each serving plate, browned-side up. Carve the pork into thin slices and fold one or two of the slices on top of each crostini. Toss the watercress with the extra virgin olive oil, salt and pepper and place a large bunch of watercress to one side of each plate. Pile sweet potato chips in the centers of the plates. Garnish each plate with a whole crawfish.



Frank Stitt

Highlands Bar & Grill • Birmingham, AL

# Cheese Grits Cake

Frank Brigtsen • Brigtsen's • New Orleans, LA

6 Servings

## Grits Cakes

5 cups water  
3 tablespoons minced jalapeño chilies  
1 tablespoon salt  
2 teaspoons unsalted butter  
1 1/2 cups grits (not instant type)  
2 cups (8 ounces) grated sharp Cheddar cheese

## Mirliton-Corn Relish

1 large fresh ear corn, husked  
1 medium-large mirliton, halved  
2 tablespoons minced red onion  
2 tablespoons minced red bell pepper  
1/2 teaspoon distilled white vinegar  
1/2 teaspoon minced fresh basil  
1/4 teaspoon salt  
1/4 teaspoon Tabasco® or other hot pepper sauce

## Tomatillo Sauce

1/4 cup vegetable oil or peanut oil  
One 6-inch corn tortilla  
1 tablespoon olive oil  
1 cup finely chopped yellow onions  
8 tomatillos, husked and quartered  
1/2 teaspoon minced fresh garlic  
1/2 teaspoon salt  
1/4 teaspoon minced jalapeño chili  
1/4 teaspoon ground cumin  
1/4 teaspoon dried whole-leaf oregano  
1 1/4 cups shrimp stock or clam juice  
1/2 teaspoon minced fresh cilantro

## Seasoning Mix

1 tablespoon salt  
2 teaspoons sweet Hungarian paprika  
1 teaspoon dried whole-leaf oregano  
1/2 teaspoon onion powder  
1/2 teaspoon garlic powder  
1/2 teaspoon freshly ground black pepper  
1/2 teaspoon freshly ground white pepper  
1/4 teaspoon cayenne pepper

1 cup unbleached all-purpose flour  
4 teaspoons Seasoning Mix (above)  
1 whole egg  
1 cup milk  
2 cups fine dried bread crumbs  
2 cups olive oil  
2 tablespoons unsalted butter  
24 medium shrimp, peeled and deveined  
6 fresh cilantro sprigs

These cheese grits cakes are served with a relish of bell pepper, corn and mirliton, a pale green pear-shaped vegetable popular in New Orleans and also known as chayote squash. Chef Brigtsen manages to blend flavors from Southern cooking, New Orleans and the Southwest in this one dish. This is a perfect brunch dish.

## Preparation:

**To make the grits cake:** In a medium saucepan, bring the water to a boil. Add the jalapeño, salt and butter. Slowly stir in the grits, reduce the heat to very low, cover the pan and cook until the grits are tender and thick, 5 to 7 minutes. Remove from the heat and add the cheese, stirring until it is melted and thoroughly incorporated.

Pour the grits mixture into an 8 by 12 by 2-inch baking pan and smooth the top, then refrigerate until chilled, about 1 hour. Use a 3-1/4-inch cookie cutter or the top of a glass to cut out 6 cakes. Keep them chilled until ready to finish and serve.

**To make the relish:** In a large pot of boiling water, cook the ear of corn for 10 minutes. Remove from the heat and lift out the corn, reserving the liquid. In the same pot of water, boil the mirliton until fork tender, about 12 minutes. Remove from the water. When the corn is cool enough to handle, cut the kernels from the cob. Break the kernels apart with your fingers and place them in a large bowl. When the mirliton is cool enough to handle, remove the peel, seed and cut into 1/4-inch dice. Add the mirliton and remaining ingredients to the corn in the bowl and toss thoroughly. Set aside until ready to serve.

**To make the tomatillo sauce:** In a large, heavy saucepan or skillet over medium heat, heat the vegetable or peanut oil. Add the tortilla and fry until both sides are crisp and golden brown, about 2 minutes. Drain the tortilla on paper towels and crumble it with your fingers.

In a medium saucepan over medium-low heat, heat the olive oil and cook the onions until they begin to brown, 1 to 2 minutes. Reduce heat to low, add the tomatillos, and cook until they begin to soften, 4 to 5 minutes. Add the garlic, salt, jalapeños, cumin and oregano. Cook for 1 minute, stirring constantly. Add the shrimp stock and cilantro and bring the mixture to a boil. Reduce the heat to low and add the crum-

bled tortilla. Place the mixture in a blender or food processor and puree, then set aside and keep warm until ready to use.

**To make the seasoning mix:** In a small bowl, combine all ingredients. The mixture may be stored and sealed in a jar for 2 to 3 months.

**To cook the grits cakes:** Mix the flour and 2 teaspoons of the seasoning mix and place in a shallow dish. Mix the egg and milk in another shallow dish. Mix the bread crumbs with 2 teaspoons of the seasoning mix in a third shallow dish. In each of 2 large, heavy saute pans or skillets over medium heat, heat 1 cup of oil to 375 F, or almost smoking. Lightly coat each grits cake with some of the flour, dip it into the egg mixture, then coat with some of the bread crumbs. Fry the cakes in the hot oil, turning once or twice, until they are crisp and browned, about 4 minutes total. Remove the cakes from the oil, drain on paper towels, and keep warm in a low oven. Using two pans lets you cook six cakes simultaneously without crowding the pan. If necessary, cook in a single pan in batches, letting the oil return to temperature between each batch.

Discard the oil and return one of the pans to the stove over high heat. Add the butter, shrimp and 1/2 teaspoon of the seasoning mix. Cook, stirring constantly, until the shrimp turn pink, about 2 minutes. Add the mirliton-corn relish and cook just until heated, about 1 more minute.

**To serve:** Ladle about 1/4 cup of the sauce onto each serving plate and place a grits cake in the center. Place 3 shrimp around the cake and 1 on top. Spoon some of the relish around the cake and between the shrimp, and a small amount on top. Garnish each plate with a sprig of cilantro.

# Lobster Salad

## on a Bed of Potato with Confit of Crispy Leeks

Julian Serrano • (as taped at Masa's • San Francisco, CA) Picasso at Ballagio • Las Vegas, NV

**A** lobster salad based on French techniques and exquisite ingredients makes a showstopper first course.

4 servings

### Truffle Vinaigrette

3/4 cup extra virgin olive oil  
1/2 cup truffle oil  
3 tablespoons sherry vinegar  
2 tablespoons truffle juice  
Salt and freshly ground  
black pepper to taste

### 2 red potatoes

1/4 teaspoon saffron  
1 tablespoon diced shallot  
1 tablespoon snipped fresh chives

Two 1-pound chicken (female) lobsters

1 large leek, white part only  
Vegetable oil for deep-frying  
Salt to taste  
1 teaspoon truffle shavings

### Garnish

Truffle oil  
Lobster or salmon roe  
2 tablespoons snipped fresh chives  
4 fresh chervil sprigs

### Preparation:

## Lobster Salad

**To make the truffle vinaigrette:** In a large non-aluminum bowl, combine the oils, vinegar and truffle juice and whisk until blended. Season with salt and pepper and set aside.

**To prepare the potatoes:** Peel the potatoes and carve them into 1-inch diameter cylinders. Place a medium saucepan of lightly salted water over high heat and bring to a low boil. Add the saffron and stir until dissolved. Add the potatoes and cook until tender, about 10 minutes. Slice the potatoes into 1/4-inch-thick medallions and place them into a small bowl with the shallots, chives and 3 tablespoons of the vinaigrette.

**To prepare the lobsters:** Place a large stockpot of lightly salted water over high heat and bring it to a boil. Kill each lobster by using the point of a large knife to make a small incision in the back of the shell behind the eyes. Place a long flat stick such as a chopstick against the underside of each lobster tail and tie it securely in place; this prohibits the tail from curling while the lobster cooks, and makes it easier to slice. Plunge the lobsters into the boiling water and cook until the shells turn bright red, 2 to 3 minutes.

Drain the lobsters and remove the strings and sticks. Let cool enough to handle. To clean the lobsters, hold the lobster over a medium plate and twist the body from the tail, shaking any roe out of the body cavity and tail section onto the plate (not all lobsters will have any coral-colored roe). Twist off the claws and large knuckles and the legs where they join the body. Reserve the bodies, large knuckles, legs and shells for stock. Lightly crush each tail shell with your hands and carefully remove the meat. Pull the black strip out of the tail and discard it. Slice the tail into 1/2-inch medallions. Use the back of the knife to crack the claws and remove the meat from them.

Place the lobster meat in a medium bowl and toss with the remaining vinaigrette. Place the bowl over a pan of warm water and keep warm over low heat for no more than 10 or 15 minutes.

**To prepare the leeks:** Cut the leek in half lengthwise and plunge into cold water to wash and clean. Drain the leek and pat very dry with paper towels, then cut the leek into very thin lengthwise strips.

In a large heavy saucepan or deep skillet, heat a 2-inch depth of oil until it reaches 360 F, or is fragrant. Drop in the leek and stir with a fork to separate the strands and keep the oil moving. Cook until crisp, 30 seconds to 1 minute. Remove the leek from the oil with a slotted spoon and drain on paper towels, again separating the strands with a fork. Sprinkle the leek with salt.

**To serve:** Add the truffle shavings to the potatoes and toss. Arrange 4 slices of potato in a circle in the center of each serving plate. Place 1 lobster medallion on each slice of potato and spoon some of the dressing on top. Mound some of the crisp leeks on top of the salad, and add the meat of 1 claw to each plate. Drizzle the plate with truffle oil and scatter some of the lobster roe or salmon roe and snipped chives around the edges. Garnish with fresh chervil.

# Pike Fillet

## on a Bed of Potato Salad with Pumpkin Seeds



**Jaroslav Müller**  
Hotel Sacher • Vienna, Austria

This simple dish combines pan-sauteed fish fillets and warm potato salad sharpened with apple cider vinegar and tarragon mustard. The toasted pumpkin seeds add crunch.

2 Servings

**Potato Salad**

- 6 small waxy potatoes, like Yellow Finn
- 1/4 cup apple cider vinegar
- 1 tablespoon sugar
- 1 teaspoon tarragon mustard
- 2 tablespoons vegetable oil
- 1 red onion, minced
- Salt and freshly ground black pepper to taste

**Pike**

- 1 1/2 pounds pike, deboned and cut into 4 pieces
- 2 tablespoons salt
- Freshly ground black pepper to taste
- Juice of 1/2 lemon
- Flour for dusting
- 4 tablespoons (1/2 stick) unsalted butter
- 2 cups lamb's lettuce
- 1/2 cup toasted pumpkin seeds
- 2 tablespoons pumpkin seed oil

**To make the salad:** Cover the potatoes with salted water in a large saucepan or pot and bring to a boil. Cover, reduce the heat to medium, and boil until tender, 12 - 15 minutes. Remove from heat, drain and fill the pan with cold water. Drain again. Spread the potatoes out on a work surface on paper towels and let stand until cool enough to handle, then peel off the skins. Slice into 1/4-inch-thick slices and put in a bowl. Blend the vinegar, sugar, mustard and oil together and pour over the potatoes; toss the potatoes to coat. Cover the bowl with plastic and let steep for 15 minutes. Add the red onions and season with salt and pepper.

**To prepare the pike:** Season the pike with salt, pepper and lemon juice, cover with plastic wrap and marinate in the refrigerator for 10 minutes. Melt the butter over medium-high heat. Remove the pan from the heat. Rinse the fish and dust heavily with flour. Put the pan back on the heat and saute the fish in the butter until crispy. Do not let the butter brown. Drain the fillets on paper towels.

**To serve:** Arrange the lettuce on two serving plates. Spoon a bed of potato salad on each plate. Place 2 pieces of fish over the potato salad on each plate. Garnish with pumpkin seeds and a drizzle of pumpkin seed oil.



ONE PART ROMANCE + TWO PARTS PASSION =

Each of our Victorian™ faucet spouts is carefully constructed out of solid brass, then meticulously put together by hand.

— This ensures flawless performance every time.

— Create a consistent, romantic look and feel with our accompanying Victorian vegetable sprayer and soap dispenser.

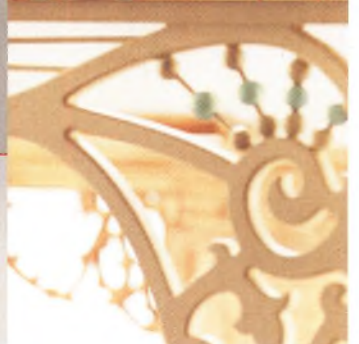
— Superb attention to detail has resulted in our durable stainless steel ball valve. Comprised of a single moving part, it provides years of uninterrupted use.

For a free product catalog and faucet buyer's guide, as well as information on model 156-WF pictured here, call **1.800.345.DELTA (3358)**. Or visit [www.deltafaucet.com/vk2](http://www.deltafaucet.com/vk2).

 **DELTA.**

Beautifully Engineered.™

A Masco Company © 2002 Masco Corporation of Indiana,  
Delta Faucet Company DAD-0205



# Parfait of Salmon and Tuna Tartares

## with Osetra Caviar and Crème Fraîche

David Burke • Park Avenue Café • New York, NY

**T**owers of salmon, tuna, capers, caviar, roe and crème fraîche make elegant but relatively simple appetizers. Chef David Burke, one of the most creative chefs on the culinary scene, called this dish "one of my favorites" when he prepared it for Great Chefs. It depends on fine ingredients for its fresh seafood taste. A single type of fish could be used, but the combination lends more flavor and texture.

4 Servings  
1 shallot, minced  
1 tablespoon extra virgin olive oil  
2 ounces fresh salmon fillets, boned and skinned  
2 ounces yellowfin tuna fillets, boned and skinned  
2 tablespoons capers  
Zest of 1/2 lemon  
1 sprig cilantro, minced  
1 sprigs chervil, minced  
1 teaspoon horseradish  
1 teaspoon soy sauce  
1 teaspoon mustard infused oil (optional)  
Salt and freshly ground black pepper  
1/2 cup crème fraîche  
2 tablespoons Osetra Caviar  
2 tablespoons salmon roe

### Garnishes

1 large potato  
2 cups vegetable oil  
8 chives, chopped  
16 thin slices French bread, lightly buttered and toasted

### Preparation:

## Parfait of Salmon and Tuna Tartares

**To prepare the potato:** Pare the potato and trim off any odd portions to shape evenly. Cut into thin slices on a mandoline or V-slicer fitted with a grooving blade; turn the potato 90 degrees for each slice to create a waffled look. Pat dry. Heat the oil to 360 F in a deep fryer or deep pan. Fry the potato slices until they turn golden brown and float to the surface. Do not crowd the pan; fry in batches if necessary. Remove with a wire lifter or slotted spoon and drain on paper towels. Salt very lightly. While the slices are still hot, drape over a curved surface like a glass laid on its side to shape; let cool.

**To prepare the fish:** Grind the salmon until almost smooth in a food processor. Cut the tuna into very fine dice. Put each fish in a separate, non-aluminum bowl. Divide the shallots, olive oil, capers, zest, cilantro, chervil, horseradish and mustard oil between the two bowls. Combine each fish with the ingredients, then season each to taste with salt and pepper.

Whip the crème fraîche until the consistency of thick whipped cream. Place a 2-inch steel ring or plastic mold on each chilled plate. Beginning with the tuna mixture, press a layer in the bottom of each ring, pressing down to push any air out. Top with a layer of the salmon mixture. Press down again. Put a small spoonful of caviar on one half of each mold and roe on the other half of each, creating a two-color layer. Press down gently. Top each with a layer of whipped crème fraîche and level the molds. The molds could be covered and chilled at this point for a short time.

**To serve:** Lift each mold gently, shaking it loose, leaving the parfait standing on each plate. Slip a waffle potato slice under the edge of each parfait, letting it curve up toward the parfait. Garnish each plate with four toast rounds. Sprinkle the plates with chopped chives.

# Sauteed Darnes of Salmon with Saffron Sauce

Julian Serrano • Picasso, Bellagio Hotel • Las Vegas, NV

**G**reen zucchini roses center the plates, with pink salmon darnes, fish-shaped sauteed fillets, standing around them. Bright saffron sauce, a variation of beurre blanc, is pooled between the darnes; tomato concasse tops them. The dish is an elegant presentation of silky textures and flavors.

4 Servings  
2 salmon fillets, 10 to 12 ounces each

## Saffron Sauce

1/2 tablespoon saffron threads  
2 ounces dry white wine  
1 large shallot, diced  
1 teaspoon white peppercorns  
1 bay leaf  
1/4 cup heavy (whipping) cream  
Salt and freshly ground white pepper  
8 ounces (2 sticks) cold unsalted butter,  
cut into small pieces  
1 large zucchini  
Salt and freshly ground white pepper  
1/4 cup virgin olive oil  
12 English peas, cooked al dente  
1 medium tomato, peeled, seeded and finely diced  
1 sprig chervil

## Preparation:

# Sauteed Darnes of Salmon

**To prepare the salmon:** Slice the skin from the fish. Cut across the fillet, making 1/2-inch-thick slices. Curve each slice around into a "fish" shaped darne and fasten the ends of each together at the "tail" with a toothpick. Press each darne slightly to close the center; trim the tips to create a neat end. Make a total of 12 darnes. Reserve the salmon trimmings for another use.

**To prepare the saffron sauce:** Put the saffron threads in a saute pan and pound with a wooden mallet or similar dull object. Add a little of the white wine, about a tablespoon and place over medium heat until the water simmers. Remove and set aside to steep. In another saute pan, combine the remaining wine, shallot, peppercorns and bay leaf and simmer over medium heat until the mixture is almost dry. Add the cream and stir. Season to taste with salt and pepper. With the pan over medium-low heat, begin adding the butter, a few pieces at a time, whisking constantly. Incorporate each addition completely before adding the next. If the sauce begins to "break", liquid drops of butter begin to show in the pan, remove the sauce from the heat immediately and whisk in 2 or 3 more pieces of butter vigorously until the sauce combines again. When all of the butter has been added, whisk in three-fourths of the saffron mixture, then add more as necessary to get a bright yellow color. Strain through a fine-meshed sieve. Set aside in a heatproof container until ready to use.

**To prepare the garnish:** Slice the zucchini crosswise into paper thin slices on a mandolin or V-slicer. Bring a pot of water to a boil and place the zucchini discs in the water

for 10 seconds; drain and immediately cover with cold water for 15 seconds. Drain again. Spread a paper towel on a work surface and spread the one fourth of the zucchini slices on the towel, overlapping at least half way on each slice. Lift the paper towel to start rolling the line of slices, then continue rolling them up. Set the rolled up slices on end in the center of a serving plate and fold back individual slices to create a rose. Repeat with the remaining slices.

**To cook the salmon:** Season the darnes with salt and pepper on each side. Heat the oil in a large saute pan or skillet and place the darnes in the oil. Do not let the darnes touch; divide the oil and darnes and cook in batches if necessary. Cook for 40 seconds to one minute on each side. Watch the edges of the darnes to determine the degree of doneness; as the fish cooks, the sides gradually lose their rosy color and turn pink. When they are cooked to taste, remove from the pan and drain on paper towels.

**To serve:** Place three salmon darnes equidistantly around the zucchini flower on each plate, tails pointing to the center. Remove the toothpicks. Spoon saffron sauce between the darnes near the center of the plate. Place a green pea at the outermost edge of the sauce between each darne. Top each darne with a small spoonful of tomato concasse. Put a chervil leaf on each spoonful of concasse.

# Swordfish Porcupines and Chayote Remoulade

**K**ataifi, or shredded phyllo dough, is used to create the "porcupine" effect in this dish. It is available in the refrigerator or freezer section of Middle Eastern markets and many large supermarkets. When swordfish cubes are dipped in egg and kataifi, then fried, they do a good imitation of the porcupine, indeed.

4 Servings  
1 pound fresh or thawed frozen Kataifi  
1/2 cup all-purpose flour  
1 egg at room temperature  
1 tablespoon water  
Salt and freshly ground black pepper to taste  
Four 1-inch-thick 6-ounce swordfish steaks  
Vegetable or peanut oil for frying  
Salt to taste  
1/4 cup snipped fresh chives

Chayote Remoulade (recipe follows)

Remove the Kataifi from the package and, over a shallow bowl, cut it with scissors into 1-inch pieces. Using your fingers, pull the dough apart, tossing and fluffing it in the bowl until it is completely separated into individual threads.

Place the flour in a small shallow bowl. In another shallow bowl, beat the egg and add the water, salt and pepper. Line a baking sheet with parchment paper or grease a baking sheet; set aside.

**To prepare the fish:** Cut each swordfish steak into four large cubes and remove any large veins from the fish. Dip one cube into the flour and shake off any excess. Dip the cube into the egg mixture, then place it in the Kataifi. Pick up the coated cube and press it firmly in the palms of your hands until it forms a package about 2-1/2 inches in diameter. Shake to remove any excess Kataifi, and place the fish on the prepared pan. Repeat with the remaining swordfish cubes. If not cooking immediately, cover and refrigerate for 1 hour, or until ready to use. Bring to room temperature before frying.

**To cook the fish:** Line a baking sheet with several layers of paper towel. In a large, heavy saute pan or skillet, heat 1 inch of oil to 350 F, or until bubbles form around a wooden spoon immersed in the oil. Using tongs, dip 1 swordfish portion into the oil and cook until the bottom is set, then immerse the entire portion. Repeat to add the remaining swordfish in batches without crowding. Cook the "porcupines" until golden on both sides, about 2 minutes total. Using tongs or a slotted spoon, remove each piece from the oil and drain well on the prepared pan. Sprinkle the hot fish with salt and some of the snipped chives.

**To serve:** Spoon a mound of chayote remoulade in the center of each serving plate. Arrange four "porcupines" on top of the remoulade, sprinkle with more chives and serve immediately.

**Michel Richard**  
Citrus • Los Angeles, CA

**Chayote Remoulade**  
Makes 2 cups

2 chayotes, peeled and seeded  
2 tablespoons orange juice  
1 tablespoon Dijon mustard  
1 tablespoon mayonnaise  
1 tablespoon minced shallot  
1 teaspoon sugar  
1 teaspoon Tabasco® sauce  
Salt and freshly ground black pepper to taste

Shred the chayotes on a mandoline or V-slicer. In a medium bowl, combine the shredded chayote with the orange juice, mustard, mayonnaise, shallot, sugar and Tabasco. Mix well and add salt and pepper. Serve within 30 minutes.

# Entrées

- **Chef Allen Susser** ..... pg. 36
- **Grapefruit Pork Chops**  
with Toasted Cumin and Black Bean Hummus ..... pg. 37
- **Chef Thierry Rautureau** ..... pg. 38
- **Alaskan King Salmon Tournedos**  
with Sea Urchin Sauce ..... pg. 39
- **Chef Michel Richard** ..... pg. 40
- **Rack of Lamb**  
with Black Bean Sauce and Salad ..... pg. 41
- **Chef Larry Forgione** ..... pg. 42
- **Cedar Planked Salmon** ..... pg. 43
- **Chef Christian Willer** ..... pg. 44
- **Saint Pierre** ..... pg. 45
- **Chef Michael Jordan** ..... pg. 48
- **Rosemary's Buttermilk**
- **Roasted Rack of Lamb**  
with Black Olive Creamed Potatoes,  
Fried Arugula and Rosemary Lamb Jus ..... pg. 49
- **Chef Julian Serrano** ..... pg. 50
- **Quail Farci**  
with Black Truffle Risotto ..... pg. 51
- **Chef Frank Brigtsen** ..... pg. 52
- **Pan-roasted Snapper**  
with Crab Meat with Roasted Garlic  
and Sun-dried Tomato Butter ..... pg. 53
- **Roasted Sausages and Grapes** ..... pg. 55
- **Columbia River Sturgeon**  
with Citrus and Basil Stew ..... pg. 56
- **Stone Crab Cobbler**  
with Coconut Milk, Chillies,  
Key Lime and Coriander ..... pg. 57
- **Glazed Veal**  
with Hamand Noodle Souffle ..... pg. 58
- **Panfried Rockfish and Oysters**  
with Blackeyed Peas, Oven-roasted  
Plum Tomatoes and Tender Greens ..... pg. 59
- **Spring Lamb**  
with Vegetables ..... pg. 60
- **Baby Rack of Lamb**  
with French-fried Shepherd's Pie ..... pg. 61
- **Blackened Yellowfin Tuna**  
with Roasted Vegetable Salsa and  
Smoked Corn Sauce ..... pg. 62
- **Whitefish with Enoki** ..... pg. 63
- **Veal Steak**  
with Jerky Sauce ..... pg. 70
- **Confit Duck Salad** ..... pg. 71



**Entr'ee** \En'tr['e]e"l, n. [F. See Entry.] 1. A coming in, or entrance; hence, freedom of access; permission or right to enter; as, to have the entr['e]e of a house.

2. (Cookery) In French usage, a dish served at the beginning of dinner to give zest to the appetite; in English usage, a side dish, served with a joint, or between the courses, as a cutlet, scalloped oysters, etc.



**A**llen Susser remembers the Brooklyn of his childhood, a place that loved the celebration and warmth of food. Recognizing his destiny, Susser embraced a culinary career early and has never wavered.

By 1976 he had cooked his way through the New York City Technical College Restaurant Management School, graduated at the top of his class, receiving the Ward Arbury Award. The years immediately after were spent absorbing classic French cooking and discipline, both at the *Bristol Hotel* in Paris and at *Le Cirque* in New York. This, he says, gave him "balance and respect for foods."

Despite the culinary wonders of New York, Susser was drawn to the warmth of Miami and what was then undiscovered culinary territory. As a chef at the elegant Turnberry Isle Resort, he began to explore the natural foods of South Florida, combining fresh local fish with tropical fruits.

In 1986 Susser opened his own place, *Chef Allen's*. "Crisp," "satisfying," and "refreshing" are some of the adjectives Susser uses to describe what he is about in a kitchen that he defines as "new world cuisine." The Caribbean, Latin America and the United States are all resources for Susser's pantry, which includes mango and star fruits, Cobia, Wahoo and Pompano fish, Scotch bonnet chilies, and exotic spices and flavorings.

In his spare time Susser picked up another degree, with honors, at the Florida International University School of Hospitality Management, and stayed on to teach classes.

First Miami and then the rest of the world began to recognize and appreciate this new cuisine. Susser began to achieve national recognition. His press book is a litany to what can be achieved. Beginning in 1981 with a silver medal from the American Culinary Federation, to *Travel & Leisure's* 1989 "Top 20 Chefs in the U.S.A.," *Food & Wine Magazine's* 1991 "Best New Chef," and culminating with the industry's highest award, the James Beard Perrier-Jouet Great American Chef, Southeast. He is justifiably proud of such high praise and gladdened particularly that the South Florida cuisine he helped to engineer has attained such high regard.

Joining chefs around the country, Susser takes time to help feed the homeless and the homebound elderly. He chairs both Share Our Strength's Taste of the Nation and the Miami branch of Meals on Wheels. As he puts it, "I love to cook; I make food my hobby, my profession, and my charity." For Allen Susser, all three began at home.



Page 99



Page 57

# Grapefruit Pork Chops

## with Toasted Cumin and Black Bean Hummus

This flavor profile reaches into Cuba for its roots, but has a decidedly contemporary zing. Almost any citrus can be used for infusing flavor into peppercorns. Likewise, the orange oil can be made with almost any variety of orange. Both the peppercorns and orange oil may be used with other dishes.

4 Servings

### Black Bean Hummus

2 cups cooked black beans  
1 cup cooked chick peas  
1/4 cup tahini paste  
1 teaspoon minced garlic  
1 teaspoon kosher salt  
1/2 teaspoon cumin

### Pork Chops

2 large ruby red or pink grapefruit  
1 tablespoon toasted cumin seeds  
1 tablespoon freshly minced rosemary  
1 tablespoon fresh minced garlic  
1/4 teaspoon cayenne pepper  
1 tablespoon chopped cilantro  
1/2 cup freshly squeezed lemon juice  
2 tablespoons orange oil (recipe follows)  
Freshly ground black pepper  
1/2 tablespoon cracked citrus peppercorns (recipe follows)  
2 tablespoons olive oil  
1 teaspoon kosher salt  
Four 8-ounce thick pork chops

**To make the hummus:** Using a food processor fitted with a steel blade, purée the black beans, chick peas, tahini, garlic, salt, cumin, cayenne, cilantro and lemon juice together until smooth.

**To prepare the grapefruit:** Cut one grapefruit in half and squeeze out as much juice and pulp as possible. Peel and segment the other for garnish.

**To prepare the chops:** In a small glass or other non-reactive flat pan, combine the cumin seeds, rosemary, garlic, citrus peppercorns, olive oil, salt and grapefruit juice. Place the pork chops in the marinade, turn them over to coat and let marinate for at least 30 minutes.

**Light the grill or preheat the broiler:** It is essential to have very high heat to seal the meat. Heat the cooking grill over the coals. Using tongs, place the pork chops on the grill and cook 2 minutes. Turn the chops 45 degrees (half a right-hand turn) and continue grilling on the same side for 1 minute. This gives the chops the grill marks. Baste with marinade, turn the chops, and grill on the other side in the same manner to the desired degree of doneness.

**To serve:** Place a large spoonful of hummus on each plate and spread it out with the back of the spoon. Drizzle a small puddle of orange oil in the center and sprinkle with freshly ground black pepper. Place a chop on each plate of hummus and garnish with grapefruit segments.



**Chef Allen Susser**  
Chef Allen's, Miami, FL

### Orange Oil

Wash an orange under cold running water. Cut the rind with a paring knife just deep enough to trim 1/2-inch vertical strips; do not cut into the bitter white part. Skin the entire orange in this fashion and place the rinds in a glass jar. Pour in 2 cups of canola oil and cover. Leave at room temperature for at least 2 days. Keep covered until ready to use. The oil will keep for three months.

### Citrus Peppercorns

Wash 2 limes (or other citrus fruit) and let them come to room temperature. Using a flat work surface collect 3 to 4 heaping tablespoons of black peppercorns together. Hold the lime in the palm of your hand. Proceed by "rolling and crushing" the lime over the peppercorns repeatedly until the citrus oils are released onto the peppercorns. You may then use the peppercorns in a pepper mill or grinder.



**B**orn into a farm family in the Muscadet region of France, Thierry Rautureau grew up in the French countryside, enjoying the freshest foods. Their tastes and aromas became a part of his taste vocabulary as he entered his profession as a 13 year old apprentice. By the time he was 16 he was working in the kitchen at Mont. St. Michel in Normandy, then on to famous Chamonix in the French Alps, then to St. Jean de Luz in the Basque country. In 1979 this French farm boy moved nearly half way around the globe to go to work at *La Fontaine* in Chicago, then to Los Angeles to the *Seventh Street Bistro*, *Mangia*, and *The Regency Club*. Armed with his innate good taste and years of work under outstanding chefs, he opened *Rover's* in Seattle. Today the restaurant is recognized as one of the most outstanding in the Pacific Northwest. Rautureau draws from the region's abundant seafood, game, mushrooms and produce to create outstanding dishes, but his French sensibilities also come to the fore. *Rover's* has been the only Seattle restaurant to regularly serve foie gras as an appetizer and

perigord black truffles in season. Thierry Rautureau was named "Best Chef/Northwest" by the James Beard Awards in 1993, and was Seattle's Chef of the Year. The Zagat Survey rated *Rover's* "#1" in Seattle.



Page 96



Page 80



Page 56



# Alaskan King Salmon Tournedos

## with Sea Urchin Sauce



**Thierry Rautureau**  
Rover's, Seattle, WA

This pretty dish has a delicious and distinctive "fresh from the sea" taste. The colors of the salmon and beet coulis are pleasing together. Hiyashi Wakame is a prepared product, available at Asian markets and blends seaweed, chilies, sesame seed, sesame oil and rice vinegar. Thierry Rautureau says it is the one prepared product he will purchase.

4 Servings  
24 ounces King Salmon fillet  
2 to 3 tablespoons olive oil  
Salt and freshly ground white pepper to taste

### Sea Urchin Sauce

8 ounces dry vermouth, preferably Noilly Prat®  
3 shallots, minced  
1/4 cup fish stock  
4 tablespoons unsalted butter, cut into small pieces  
3 ounces sea urchin roe (substitute: lobster roe, other small roe)  
Salt and freshly ground white pepper to taste  
1 cup (1/2 pound) Hiyashi Wakame (seaweed; "Russian salad")  
1/2 cup beet coulis (recipe follows)  
1/2 cup calendula petals  
4 pansies

**To prepare the salmon:** Using long nosed pliers, remove any remaining bones from the salmon fillet. Remove the belly-side skin, using a sharp knife to lift the skin beginning at the tail. Working toward the head end, hold the meat in place with one hand and strip the skin upwards and away with your other hand. Butterfly the fillet, cutting lengthwise almost half way through the fish and then cutting parallel to the fillet toward one side almost to the edge. Carefully turn the fillet over and do the same procedure from the other side of the fish, cutting the unsliced side.

Open the fish out flat. Roll up, keeping the side from which the skin was removed on the inside. Using approximately 12-inch pieces of string, tie the roulade at 1-inch intervals. Make the ties snug and double knot, but do not put too much pressure on the flesh. Trim off any excess string and cut off the ends to square them; reserve trimmings for stock or other use. Cut the roll into medallions between the strings and season each with salt and pepper. The tournedos may be cooked at this point, or covered with plastic wrap and refrigerated until ready to use.

**To make the sauce:** Put the vermouth and shallots in a small sauce pan and bring to a boil. Reduce by two thirds, then add the fish stock. Reduce again by two thirds. Reduce the heat to low and take the pan off the stove. Whisk in the butter, a few bits at a time, moving the pan on and off the heat to keep the sauce warm but preventing the butter from liquifying as it is incorporated. Strain through a fine meshed sieve and put into a blender. Add the roe and blend until smooth. Adjust seasoning to taste with salt and pepper.

**To cook the fish:** Preheat the oven to 375 F. Heat the olive oil in a large ovenproof skillet or saute pan over high heat and sear the medallions on both sides until browned. Place in the oven and finish cooking, 3 to 4 minutes. Remove and let rest for a full 5 minutes, keeping the medallions warm. Gently remove the strings.

**To assemble:** Keep the oven at 375 F. Spread the wakame on a baking sheet and warm in the oven for 2 to 3 minutes. Place a 3-inch ring mold on each serving plate and fill with 1/2-inch of wakame. Press down gently to firm. Lift the molds. For formal presentation, the four most even medallions will be used. For informal presentation, all medallions may be used: place salmon medallions on the plates next to the seaweed mold.

**To serve:** Spoon sea urchin sauce around the plates. Put the beet coulis in a squeeze bottle and drizzle on the plates. Garnish with calendula petals and a fresh pansy.

### Beet Coulis

4 medium fresh beets  
Salt and freshly ground white pepper to taste

Cook the beets until just tender in boiling salted water. Drain and let cool. Slip the skins off the beets and coarsely chop. Place the beets in a blender and puree. Strain through a fine-meshed sieve and season with salt and pepper.

# GREAT CHEFS®

## Michel

Now at *Citronelle*,  
Washington, D.C.  
as taped at  
*Citrus*, Los Angeles, CA

## Richard



**M**ichel Richard is a rarity: a French chef in the United States who is as concerned about diet as he is about flavor. Of course, after working with Michel Guerard, the father of 'cuisine minceur,' at *Eugenieles-Bains*, he's convinced that the two concerns need not be mutually exclusive.

"There is definitely a French tradition that is based on fresh flavors," says the chef-owner of the chic *Citronelle* in Washington, D.C. "We use the term 'pointu,' meaning they have an edge that enlivens them. The minute you add butter and cream it changes, and the honest flavors are dulled."

Richard's cuisine is vibrant with flavor, as anyone who has tasted his Muscovy duck with Pinot Noir and bacon sauce, his chicken ravioli with herb sauce, or his sauteed salmon with beet sauce and green beans will attest. In fact, many body conscious Californians would be surprised to know that Richard got his start, and still excels, not in carrot sticks but in French pastry.

A classically trained chef from Rheims in the Champagne district, Richard worked first with dessert master Gaston Lenotre. In 1975 he travelled to New York with Lenotre to open a pastry shop. Then he spent a decade in Los Angeles running his own pastry shop, making his signature light desserts. Eventually, he opened *Citrus*, serving the same sort of desserts, plus a complete menu to match. He then opened *Citronelle*, taking his style of cuisine to the Nation's Capital.

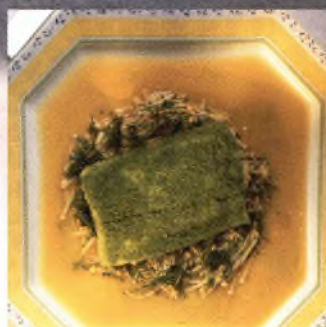
"I was tired of hearing how French food is heavy," he said. "And I was tired of seeing the French open the same restaurants here as they would in France."

Richard wanted his restaurants to be classy but not stuffy, and the light bright decor, mirrors the style of the cooking.

The cooking is mostly done without using butter, cream, or flour, yet even the sauces are smooth and substantial, their consistency achieved with herb and vegetable purees. Guilt free desserts are offered, although Richard also turns out more decadent pleasures. The idea is not one of deprivation Richard insists, but of moderation. "You have to adapt to the lifestyle of your customer," he says.



Page 34



Page 63

# Rack of Lamb with Black Bean Sauce and Salad

**B**lack beans add an earthy taste to lamb cooked with garlic and rosemary. The beans appear as a simple salad, and again in the sauce. The beans, salad and sauce can be prepared a day ahead of time and brought to room temperature, then rewarmed over medium-low heat while the lamb is cooking.

4 Servings

## Beans

1/2 pound black beans, picked over and rinsed

## Lamb

1 3/4 to 2 pound rack of lamb (8 ribs), trimmed of all fat and membrane and patted dry

1/4 cup olive oil

4 cloves garlic, peeled and minced

4 fresh 2-inch rosemary sprigs, or 1 tablespoon crumbled dried rosemary

1/4 pound pancetta or bacon, coarsely chopped

1 medium onion, peeled and diced

1 rosemary sprig

1 bay leaf

1 1/2 quarts (10 cups) unsalted chicken stock

2 large cloves garlic, peeled and minced

Salt and freshly ground black pepper to taste

## Bean Salad

1 1/2 tablespoons olive oil

3/4 tablespoons red wine vinegar

Salt and freshly ground black pepper to taste

4 fresh large rosemary sprigs for garnish (optional)

**To prepare the beans:** Put the beans in a large bowl. Cover with enough water to cover the beans by 2 inches. Cover and set aside at room temperature to soak overnight.

**To prepare the lamb:** Place the lamb rack on a large sheet of plastic wrap and rub with the olive oil. Sprinkle with garlic and arrange the rosemary sprigs over the lamb. Wrap in the plastic and marinate at least 4 hours, or preferably, overnight in the refrigerator. Bring to room temperature before roasting.

Place the pancetta or bacon in a large heavy pot over medium heat. Saute until browned, stirring occasionally. Add the onion, rosemary and bay leaf; reduce heat to medium-low, cover and cook until the onion is translucent, about 10 minutes, stirring occasionally.

Drain the beans and add to the pot. Add the chicken stock and garlic cloves. Bring to a boil, skimming off any foam. Reduce heat to simmer and cook until the beans are very tender, about 2-1/2 to 3 hours. Stir occasionally; add more liquid if necessary.

**To prepare the salad:** Remove about 2 cups of the beans from the pot with a slotted spoon and place in a bowl. Mix with the oil, vinegar, salt and pepper. Set aside.

**To prepare the bean sauce:** Continue simmering the remaining beans for 1 hour until they are almost falling apart. Transfer to a food

**Michel Richard**  
Citronelle, Washington, D.C.

processor using a slotted spoon. Add 3/4 cup of the cooking liquid. Process until puréed, pulsing and stopping to scrape down the sides. Strain into a small saucepan through a fine sieve, pressing on the ingredients to extract all the liquid. Add additional cooking liquid, if necessary, to thin to a pourable consistency. Season to taste with salt and pepper. Set aside; keep warm.

**To cook the lamb:** Preheat the oven to 425 F. Place the lamb on a rack in a roasting pan, bone-side down. Season with salt and pepper. Roast 25 minutes for rare. Remove from the oven and let rest for 15 minutes. Slice into portions between the ribs.

**To serve:** Arrange bean salad on each of four plates. Ladle bean sauce around the salad. Arrange lamb chops in pairs over the salads so that the tips meet in the center. Place a rosemary sprig vertically between the chops.

# GREAT CHEFS®

Larry

as taped at  
*An American Place*  
New York, NY

## Forgione

When Hillary Rodham Clinton solicited the country's best chefs for guidance on how to introduce American foods to the traditionally French White House menus, she sent an unmistakable signal that the food revolution, started more than a decade before in the nation's restaurant kitchens, had succeeded. Larry Forgione was one of the handful of chefs selected to guide the White House, since he is acknowledged as the godfather of New American Cuisine. The James Beard Foundation named him "Chef of the Year". His Manhattan restaurant, *An American Place*, serves only food raised and produced in the United States. Forgione's style and innovation have helped to educate the public about the inherent possibilities of American food.

Like many chefs, Forgione began cooking somewhat by accident. A bout with pneumonia forced him to take a semester off from college, and he went to work for a catering firm. That experience changed his career plans, and he graduated from the Culinary Institute of America in 1974. Forgione then traveled to London looking for experience and technique in the grand hotels. Forgione's sojourn in Europe reinforced his belief that the main problem facing American kitchens was an absence of high quality ingredients. "I was there for more than two years, and each day I would see wonderful new foods that we didn't have here. Such as the seafood from France, chanterelles and black chanterelles and tiny haricots verts" Forgione remembers. "It started to dawn on me that they have everything and we have nothing? Why don't we have chanterelles in the United States? We have oak trees, don't we?"

Forgione returned to New York and worked at *Regine's* before accepting a job as head chef of the *River Café*, a Brooklyn restaurant overlooking the Manhattan skyline. Once there, Forgione saw the opportunity for putting his untested philosophy to work. He began to encourage farmers located not only in upstate New York, but throughout the country, to develop and raise the ingredients he wanted. Freerange chicken, native buffalo and other game, along with heirloom varieties of native fruits and vegetables to name a few.

The results reverberate throughout the economy today and continue to redefine American cuisine and the relationship between purveyors and restaurants.



Page 70



Page 103



Page 78

# Cedar Planked Salmon

Cedar-planked salmon combines a Native American cooking technique with modern presentation and seasoning. A signature dish at An American Place, this dish really does pick up flavor from the cedar, but you could also broil the fish without it. The vinaigrette may be made 1 day in advance and refrigerated. Let it come to room temperature and shake well before using.



**Larry Forgione**

An American Place, New York, NY

## Toasted Pumpkin Seed Vinaigrette

1/2 cup apple cider  
2 tablespoons pumpkin puree  
4 tablespoons pumpkin seeds, toasted  
1/4 cup rice wine vinegar or  
apple cider vinegar  
3/4 cup olive oil  
Salt and freshly ground pepper to taste

## Salmon

1 teaspoon kosher salt  
1/4 teaspoon freshly ground black pepper  
1/4 teaspoon dry mustard  
2 tablespoons unsalted butter, melted  
Four 6-ounce salmon fillets, skinned and boned  
2 untreated 5-by-12-inch cedar shingles,  
shakes, or shims (available at lumber yards)

## Greens

2 tablespoons olive oil  
4 cups assorted greens such as dandelion,  
mustard, spinach, mizuna  
1 small garlic clove, minced  
Salt and freshly ground black pepper to taste

## Garnish

2 tablespoons minced fresh chives  
2 tablespoons pumpkin seeds, toasted

**To make the vinaigrette:** Combine the cider, pumpkin puree, pumpkin seeds, vinegar and olive oil in a blender or food processor and puree until smooth. Season with salt and freshly ground black pepper and set aside.

**To prepare the salmon:** Mix the salt, pepper and mustard together in a small bowl. Brush the top of each fillet with one fourth of the melted butter and sprinkle both sides of each fillet with the mustard mixture. Preheat the broiler and soak the cedar planks in cold water for 5 to 10 minutes. Place the planks 4 to 5 inches from the heat until browned on one side. Carefully remove the wood from the broiler.

Immediately lay 2 fillets on the browned side of each piece of wood. Return the wood to the broiler and cook the fish for 5 to 6 minutes, until it is mostly opaque but still slightly translucent in the center.

**To prepare the greens:** Heat the olive oil in a 12-inch skillet or saute pan over medium-high heat. Add the greens and cook, stirring constantly, just until wilted. Right before serving, add the garlic, salt and pepper.

**To serve:** Make a bed of wilted greens in the center of each plate and top with a salmon fillet. Spoon the vinaigrette around the fillet and sprinkle with the chives and toasted pumpkin seeds.

# GREAT CHEFS®

## Christian

as taped at  
*La Palme d'Or Hotel Martinez*  
Cannes, France

# Willer

Since the middle of the '80s, Chef Christian Willer has presided over the restaurants at the *Hotel Martinez* in Cannes, and more particularly over *La Palme d'Or* with its two Michelin stars.

Willer brings a lifetime of experience with fine food to his kitchens. His grandparents were wine producers; his parents restaurateurs. Willer grew up in a world of fine food. He trained with a restaurateur who was a personal friend of Fernand Point, and spent a year in Bale where he learned to manage a large staff of 40. Willer then worked in the famed Parisian restaurants, gaining experience while at *Maxim's*, *Prunier*, *le Foquet's*. After working in the U.S., Greece, and Cyprus, he found his one at the *Hotel de Paris* in Monaco. The Lucien Barriere Group asked him to manage its own hotel in the Baule, at the *Hermitage*, and the *Castel Marie-Louise* (a Relais & Chateau property), where he gained a Michelin star. Willer also worked at *l'Auberge des Templiers aux Bezards*. He is a founding member of the Academie Culinaire.



Page 76



Page 97

# Saint Pierre

**S**aint Pierre fillets are gently poached in butter and olive oil, then served with stewed vegetables which include barely ripe green plums, red and green tomatoes, nicoise olives and onions. Saint Pierre is also called St. Peter's Fish or John Dory (an English version of the French "Jean d'Or"). It is a large white-fleshed fish popular in Europe. In the U.S., Turbot makes a good substitute. For this dish, the fillets are cut nearly in half horizontally and opened out like a book. Chef Willer seasons this dish with fleur de sel, a naturally occurring sea salt harvested from salt marshes in Brittany. Read about it at [www.vegcountry.com/Leblanc/sea%20salt.html](http://www.vegcountry.com/Leblanc/sea%20salt.html).

4 Servings

3 large red vine-ripened tomatoes

1 tablespoon olive oil

1 small white onion, julienned

1 garlic clove, minced

3 green tomatoes, peeled, seeded, and julienned

3 green plums, such as Green Gage, still firm and not too ripe, pitted and cut in two

1 cup nicoise olives, pitted and sliced

fleur de sel and freshly ground pepper to taste

1/2 cup chicken stock

1/2 cup dry white wine

1/4 cup capers

Four 6-ounce Saint Pierre (John Dory) or other firm, white-fleshed fish, such as turbot, fillets

Fleur de Sel and freshly ground pepper to taste

2 tablespoons lightly salted butter

2 tablespoons virgin olive oil

1 large basil leaf, stemmed and cut in narrow chiffonade

1 tablespoon unsalted butter

4 small sprigs basil

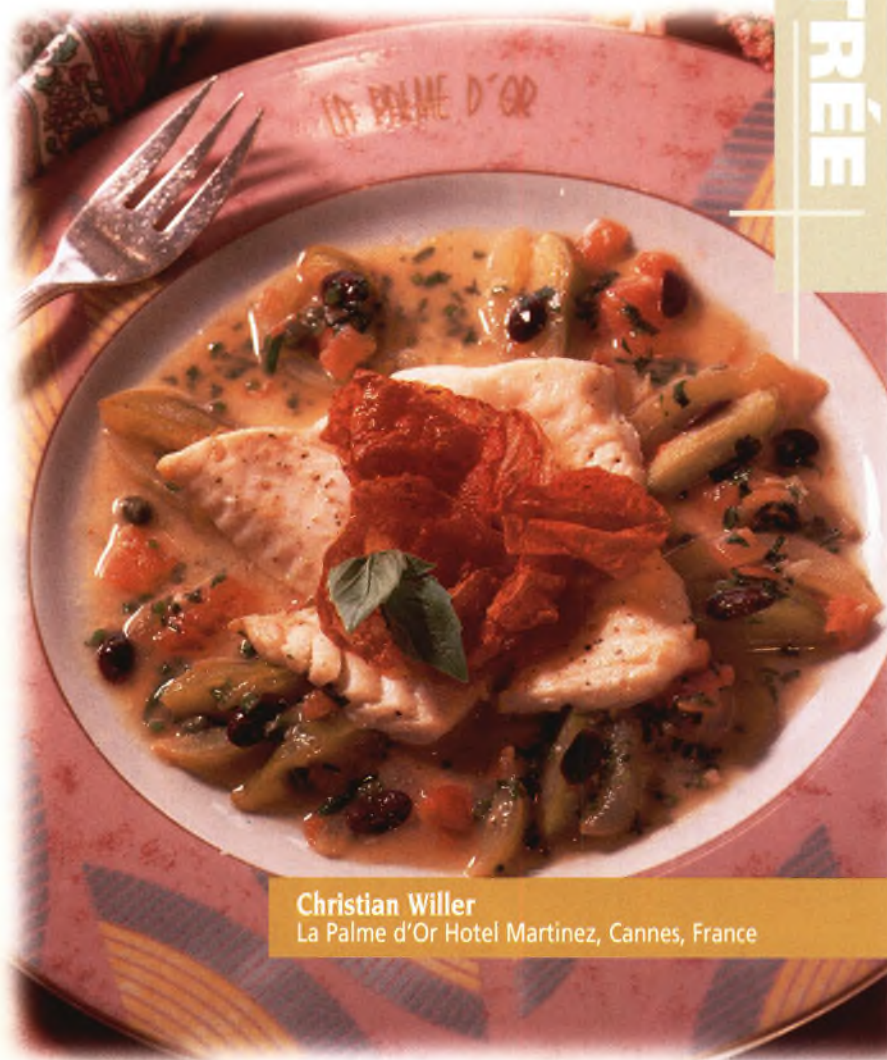
**To prepare the red tomatoes:** Bring a pot of water to a boil. Fill a bowl with ice water. Drop the red tomatoes into the boiling water for 20 to 30 seconds, remove with a slotted spoon, and drop into the ice water. When the tomatoes are cool, cut the skin at the top of the tomatoes and peel back in large sheets. Reserve this skin; set aside. Seed the tomatoes and cut into large julienne.

Preheat the oven to 100 F. Put the tomato skins in a single layer in a pie dish or on a small baking sheet and bake until dried, 30 to 45 minutes.

**To prepare the vegetables:** Heat the olive oil in a large saute pan or skillet over medium-high heat and add the onions and garlic; toss to coat. When the onions are softened and translucent but have not begun to brown, add the green tomatoes and toss to coat. Wait 30 seconds, then add the plums and olives. Season with fleur de sel and pepper, stirring to blend. Add the chicken stock and white wine and stir again. Add the red tomatoes. Reduce the heat to medium, cover, and cook 30 minutes. Stir in the capers.

**To prepare the fish and sauce:** Wash the fish fillets and remove the skin. Cut each piece horizontally nearly in half, then open each like a book. Season with fleur de sel and pepper. Heat the butter and olive oil in a large saute pan or skillet over medium-high heat until it just begins to brown. Add the fillets, keeping them separated in the pan. Add a few spoonfuls of the juice from the tomato mixture and cook 1 minute on each side, basting with the pan juices. Cover and reduce heat to medium-low; let steam for 2 to 3 minutes, until opaque throughout. Remove from heat.

**To serve:** Arrange the vegetables attractively in a radial pattern around the perimeters of the plates, leaving room for the fish in the centers. Put a fish fillet in the center of each. Pour the juice from the fish pan into the vegetable pan juice. Add the basil chiffonade and bring to a boil. Cook until reduced by one-third in volume; add the butter and swirl until blended. Arrange dried tomato skin into a flower on the center of each fillet. Spoon sauce over the vegetables. Place a small basil sprig by each tomato skin flower.



**Christian Willer**

La Palme d'Or Hotel Martinez, Cannes, France



# A Taste

# of the Grape

by Anthony Dias Blue

## Seafood Matches

Seafood dishes are among the most exciting to match with appropriate wines. Think of the rich bounty of the oceans, lakes and streams and you'll get an idea of what the wine expert is up against when looking for the right wine for a given seafood dish.

When you factor in the myriad of cooking styles applicable to seafood, you might think it would be impossible to choose exactly the right wine for a given dish. In fact, you're right: it is impossible. Contrary to much of the current ballyhoo, there's no one "right" wine for a given dish. But even more comforting is the thought that there's also no "wrong" wine. (No one will confiscate your corkscrew if you happen to like Beaujolais with trout.)



---

## There are, however, certain combinations that work better than others.

Thinking about simple flavor and texture combinations will set you on the right track. Rich, full-flavored fish should generally be matched with rich wines. One of the first places I look for rich white wines is Alsace, where the luscious Riesling and full-bodied Pinot Gris releases are outstanding matches for this sort of seafood. Look for the ripe **1998 Marc Tempé Riesling "St. Hippolyte"** (\$21) or the creamy **2000 Josmeyer Pinot Gris "Le Fromenteau"** (\$28), just to name two examples.

If you're preparing one of the more delicate fish, such as sole or halibut, look for an appropriately understated wine that won't overpower the dish. I like the delicate minerality of the Chardonnay-based wines of Chablis. These wines avoid the heavy oak associated with New World Chards. Pair the fresh **2000 Joseph Drouhin Chablis** (\$10) or the bright balanced **2000 Christian Moreau Chablis Premier Cru "Vaillon"** (\$30) with these dishes. Chablis also works beautifully with freshwater fish such as Brook Trout.

Oysters are a match made in heaven with Sauvignon Blanc. My favorite Sauvignon Blancs are those grassy, herbal versions from the Marlborough appellation in New Zealand. The tangy **2001 Kim Crawford Sauvignon Blanc** (\$18) has an amazing, up front fruit flavor, and the **2001 Nautilus Estate Sauvignon Blanc** (\$16) shows lots of bright, juicy acidity. If you're cooking the oysters in a creamy preparation, try matching the dish with a more oaky Sauvignon from California, like the **Chateau St. Jean Fumé Blanc "La Petite Etoile," Russian River Valley** (\$20) or the lush and affordable **2000 Kendall Jackson Vintner's Reserve, California** (\$10).

Ethnic seafood preparations are often best matched with wines from the same region as the dish. A particular case in point is Spain. The lovely refreshing wines of Rías Baixas, in northwest Spain, made from the aromatic Albariño grape, are a fantastic match with simply-prepared shellfish from the region, or with fish-based tapas. The **2001 Vionta Albariño, Rías Baixas** (\$10) is exemplary. Italian coastal seafood is wonderfully matched with vibrant Italian bottlings of Pinot Grigio, such as the **2000 Esperto Pinot Grigio delle Venezie** (\$12) from Livio Felluga, or the tangy **2001 Lumina Pinot Grigio, Toscana** (\$10), made by Tuscan producer Ruffino.

The extravagance of lobster calls for Champagne. Try the elegant **Pommery Brut Royal** (\$33) or the charming **Lanson Brut Black Label** (\$30), both non-vintage bubbly that are good values. The **Gloria Ferrer Sonoma Brut** (\$18) is a wonderfully toasty domestic sparkler that would make a great match with grilled lobster.

I haven't mentioned the varietal Chardonnay, not because it's inappropriate for seafood, but because I want to steer you first in directions you might not ordinarily go. Chard fans will insist on their favorite. I especially like Chardonnay with fish preparations involving cream or other sauces. Chardonnays from the Santa Barbara area, such as the **2000 Cambria Chardonnay, Bench Break Vineyard, Santa Maria Valley** (\$29), have toastiness offset with crisp acidity. In spite of escalating costs, there are still some good values in Chardonnay, like the supple **2000 Gallo of Sonoma Reserve Chardonnay, Sonoma** (\$11) and the snappy **2001 Yalumba "Y" Chardonnay, South Australia** (\$10), which is unoaked.

One last word: don't be afraid of red wine with fish! The idea that only white wine goes with fish is *très* passe these days. Many fish dishes, those that incorporate pork, bacon or pancetta for example, or those served with a meat stock based sauce can be matched successfully with a red wine. Younger fruity reds are your best bet. In particular, I like Pinot Noirs from Oregon's Willamette Valley. Try the tangy **1999 Van Duzer Barrel Select Pinot Noir** (\$25) or the stylish **2000 Broadley Vineyards Reserve Pinot Noir** (\$18). (Continued On Page 111)

# GREAT CHEFS

## Michael

as taped at  
*Rosemary's*  
Las Vegas, NV

## Jordan



Executive Chef Michael Jordan came a long way to open his dream restaurant, *Rosemary's*, with wife, Chef Wendy Jordan. Born in Nebraska and raised in Iowa, Jordan never imagined that food would be his career. As a child, he enjoyed watching each of his grandmothers cook. He felt comfort among the warm stove and inviting aroma. At the age of sixteen, he, like many others, began his journey into the world of restaurants, flipping burgers and making fries at McDonald's. After high school, Jordan attended college for a while and decided it was not for him. It was his mother that encouraged him to attend the Culinary Institute of America in Hyde Park, New York. At the Institute, he discovered the wonders of the Culinary Arts and found his wife and business partner, Chef Wendy Jordan. Following graduation, the newly married couple traveled to Europe. While abroad, the couple met many new chefs and expanded their horizons. Upon returning to the states, the couple traveled the country and settled in New Orleans. Jordan began his career as a line cook for famed chef Emeril Lagasse at *NOLA's* and *Emeril's*. He quickly became Lagasse's Executive Chef and right-hand-man. In 1994, Jordan moved with his wife to Las Vegas to open *Emeril's New Orleans Fish House* at the MGM Grand Hotel and spent the next three years there. After a total of seven years with Lagasse, Michael and Wendy decided to open their own restaurant. *Rosemary's*, named for Michael's mother, opened its doors on Mother's Day, May 9, 1999. Since its opening, *Rosemary's* has received many awards including the Chaine des Rotisseurs Epicurean Award for Best Restaurant off the Strip. Chef Michael Jordan and wife Wendy Jordan were both recognized by *Esquire Magazine's* December 2000's issue as "Chefs to Keep Your Eye On" in its 19th annual Best New Restaurant Survey. Nevertheless, after rave reviews and constant applause, Jordan still maintains a warm and humble attitude. This attitude, created by an impressive list of influences; his mother, his grandmothers, McDonald's and long time friend Emeril Lagasse, shines through with his highly-regarded menu and award winning restaurant.



Wife Wendy Jordan's  
Hugo's Texas  
BBQ Shrimp  
Page 23

# Rosemary's Buttermilk Roasted Rack of Lamb

## with Black Olive Creamed Potatoes, Fried Arugula and Rosemary Lamb Jus

4 Servings

1 each lamb rack, 8 bones, trimmed and cleaned  
 1/2 gallon buttermilk  
 1 cup peanut oil + 1/4 cup for sautéing  
 1/4 cup rosemary, dried  
 1 tablespoon garlic, minced  
 1 tablespoon black pepper. Ground  
 4 tablespoon Kalamata olives, sliced thin

4 portions creamed potatoes  
 2 tablespoon butter  
 8 ounces rosemary lamb jus  
 4 tablespoon basil, chiffonade  
 2 tablespoon parmesan, grated  
 4 handfuls baby arugula, deep fried crispy and seasoned



**Michael Jordan**

Rosemary's Restaurant • Las Vegas, NV

**Method:** Soak the lamb rack in buttermilk for 4 days. Rinse and dry well. Combine the peanut oil, rosemary, garlic and black pepper then mix well. Rub the lamb rack well with this mixture. Marinate for 2 days. When ready to prepare the dish, remove the lamb from the refrigerator and bring to room temperature. Once lamb is ready heat oven to 450 F. Rub marinade off the lamb rack and generously season rack with salt and black pepper. Heat a large sauté pan with the 1/4 cup of peanut oil. When oil smokes sear lamb until golden brown on both sides, and both ends. Place lamb rack on a meat rack on a baking sheet and roast in the oven for 5-15 minutes depending how you prefer the meat cooked. Meanwhile, warm the creamed potatoes in a small sauce pot with the butter. Once hot add the olives and season with salt and white pepper to taste.

Bring the rosemary lamb jus to a boil, skim well and season with salt and white pepper if needed.

**To plate:** Divide the black olive potatoes among 4 large plates. Cut the lamb rack into 4 each 2-bone pieces. Lean the lamb portions on the potatoes. Pour 2 ounces of rosemary lamb jus over the lamb. Sprinkle the basil and parmesan cheese over the top of each lamb portion. Top with the crispy arugula. Enjoy!

## Julian

as taped at  
*Picasso*,  
The Bellagio Hotel  
Las Vegas, NV

## Serrano



**B**orn in the Spanish capital of Madrid, Julian Serrano cooked his way through several sections of the world before finding his home in a San Francisco French restaurant founded by a chef from Japan. In 1998 he was named Best Chef, California, by the James Beard Foundation. Then the Bellagio Hotel opened in Las Vegas, and Serrano was drawn to open his new restaurant, *Picasso*.

In fact, you might say that *Masa's*, the inspiration of the late Masataka Kobayashi, helped Serrano find himself. In the spirit of *Masa's*, Serrano took French cuisine in San Francisco to a decidedly new level, using the freshest of ingredients, classic sauces and artistic presentation. This follows naturally enough, since it was Masa himself who hired Serrano in May 1984 and taught him to fulfill his vision.

"Masa gave my life to me," Serrano reflects. "I finally realized that I could be a creative chef, that I could make beautiful things with talented people, that I could strive for perfection."

That desire for perfection was basic to Kobayashi's vision, but it was also a factor in Serrano's upbringing and apprenticeship in the European system. A graduate of Escuela Gastronomic PPO, the Hotel Management School in Marbella on Spain's Costa del Sol, Serrano worked in some of Europe's most celebrated kitchens: *Lucas Carton* in Paris, *Hotel de France* in Auch in southwest France, and *Chez Max* in Zurich.

The United States became his home port when Serrano embarked on a series of positions with Caribbean Cruise Liners, sailing out of Miami. He next cooked in a Spanish restaurant in Nashville and a German restaurant called *Beethoven* in San Francisco before being hired at *Masa's*.

After the death of the widely praised establishment's founder, the top job was taken by William Galloway, with Serrano as his Sous-Chef. After a year, Serrano took a five month long trip to the Continent, honing his skills further with the likes of Andre Daquin, Alain Senderens, and Max Kehl. By the time he returned to *Masa's*, it was time to take on the ultimate challenge as its Executive Chef.

In addition to acclaim from *Gourmet Magazine*, the *San Francisco Examiner*, and the *San Francisco Chronicle*, under Serrano's leadership *Masa's* has received the highest rating ever given by his adopted city's Zagat Restaurant Survey.

At *Picasso*, the dining room overlooks Bellagio's Lake Como and is home to a collection of the master's art work and ceramics. The setting is no more impressive than Serrano's Mediterranean-inspired cuisine.

# Quail Farci

## with Black Truffle Risotto

Julian Serrano • Picasso, Bellagio Hotel • Las Vegas NV

These elegant boned quail are stuffed with foie gras, spinach and savory vegetables and served atop creamy truffled risotto. Note the clever way the chef encloses the quails in foil packets to seal in the juices, but leaves the breasts exposed to brown.

4 Servings  
 4 quail, cleaned  
 Salt and freshly ground pepper  
 4 tablespoons unsalted butter  
 1 1/2 cups spinach, stemmed  
 Four 2-ounce slices foie gras  
 1/2 celery root, peeled, diced small and blanched  
 1 carrot, peeled, diced small and blanched  
 1/2 cup pine nuts  
 3 tablespoons extra virgin olive oil

### Truffled Risotto

1/2 cup (1 stick) unsalted butter, cut in pieces  
 1 cup arborio rice  
 3 1/2 cups chicken stock, heated  
 1 tablespoon heavy (whipping) cream  
 1/2 cup grated Parmigiano Reggiano cheese  
 Salt and freshly ground pepper to taste  
 1 black truffle  
 4 very small tomato roses  
 4 rosemary sprigs

### Preparation:

## Quail Farci

**To prepare the quail:** For each quail, cut off the last portion of the wings and the bottoms of the leg bones. Press the meat back on the legs to expose the bones. Cut open down each side of the spine with kitchen shears and lift out the spine portion. With your fingers, and a small knife as necessary, separate and lift out the breast bone and ribs, only the leg bones and upper wing bones should remain. Lay the quail out flat, skin side down, wings and legs extended. Season the cavities with salt and pepper.

Heat the butter in a saute pan or skillet over medium heat and saute the spinach until wilted, 1 to 2 minutes. Cut the foie gras into 1-inch pieces and saute in a non-stick pan over high heat for 30 to 45 seconds, until lightly browned; drain off the grease.

Preheat the oven to 350 F. Stuff each quail cavity with spinach, celery root, carrot, foie gras and pine nuts. For each quail, fold the wings in over the stuffing, then the fold in the legs, crossing the bones. Place each quail breast-up on a 12-inch square of heavy foil. Fold in the sides of the foil around the quail, then the ends, creating square packets which leave the breasts exposed in the centers of the packets. Heat the olive oil in a large ovenproof saute pan or skillet over medium-high heat and lay the packets in the pan with one side of each breast touching the pan to brown. When the breasts are just browned on one side, 2 to 3 minutes, turn over and brown the other side. When both sides are browned, place the packets flat in the pan, breasts up, and bake in the oven for 10 minutes, or until the juices run clear. Open the packets and let any juices run into the pan; set the quail aside to rest for 5 minutes. Return the pan to the top of the stove and reduce the juices slightly.

**To make the risotto:** Put the butter and rice in a deep saucepan over medium-high heat and swirl together as the butter melts to coat the rice. Reduce the heat to medium and cook 2 minutes. Add about 2/3 cup of the chicken stock to the rice and stir with a wooden spoon until the stock is almost completely absorbed. Continue to add the hot stock, half a cup at a time, stirring constantly as it is absorbed, until all the stock has been absorbed; the rice should be creamy. Stir in the cream and cheese. Season with salt and pepper. Shave the truffle over the rice and fold the truffle shavings into the risotto.

**To serve:** Place a mound of risotto on each warmed serving plate. Place a quail on each, breast-up. Garnish each quail with a small tomato rose and a sprig of rosemary. Dot each plate with quail pan juice.

# Brigtsen



In the beginning, there was Chef Paul. And for Frank Brigtsen, as for several other Louisiana chefs who trained with Paul Prudhomme, that association would prove both an asset and a liability through the early years of their careers, when they were inevitably known as Prudhomme's proteges.

Brigtsen was the first of Prudhomme's students to succeed on his own. He succeeded so well, in fact, that he was named "Best Chef, Southeast," by the prestigious James Beard Awards. Some of the newest up and coming chefs have cooked with Prudhomme and then spent time cooking with Brigtsen, a sure sign that all the best students are called to be teachers someday.

Brigtsen met Prudhomme before *K-Paul's* became a mecca in New Orleans' French Quarter. Prudhomme was Executive Chef at the Brennan family's, *Commander's Palace*, where Brigtsen started an apprenticeship in 1971. Brigtsen continued to cook while attending Louisiana State University in Baton Rouge and eventually returned to Prudhomme and the bustle of *K-Paul's*.

Brigtsen blackened innumerable redfish during that time, while learning a lifetime of culinary skills from the Cajun master. At *K-Paul's*, Brigtsen was named the first ever night chef, finally rising to the position of Executive Chef as Prudhomme's cookbooks and globe trotting appearances kept him out of town more and more.

With the acceptance and encouragement of Prudhomme, Brigtsen went out on his own in 1986. He found a charming, multi-roomed old house in the Carrollton section of New Orleans, just a few steps from a bend in the Mississippi River, and hung out a shingle that read, simply, "*Brigtsen's*." At the start, everyone talked about the Prudhomme connection and the Prudhomme influence, even as this protégé established his own style. As sometimes happens, it was the national media that first took Brigtsen seriously: *Food & Wine Magazine*, the Zagat Survey, Gault-Millau, *Travel/Holiday* and Champagne Mumm's Order of the Cordon Rouge. The local media listened, finally giving Brigtsen's the coveted "five beans" in the *Times-Picayune*. The aforementioned James Beard Awards designation is one of many superlatives attached to the Brigtsen name.

Today, with his wife and partner Marna, Brigtsen keeps his eyes (and his mind) open for whatever idea, whatever ingredient, whatever ethnic combination earns a voice somewhere in the nation. After that, he applies his judgement and his own hand, just as fine chefs and cooks have always done in Cajun country.



Page 62

# Pan-roasted Snapper

with Crab Meat with Roasted Garlic and Sun-dried Tomato Butter

Louisiana has such an embarrassment of riches, from rivers, lakes and the sea, that creative chefs instinctively call on this bounty for new recipes. Here Chef Frank Brigtsen tops a sauteed fillet of snapper with crab meat in a highly flavorful butter.

6 Servings

## **Roasted Garlic and Sun-dried Tomato Butter**

1 cup (2 sticks) unsalted butter at room temperature

1/4 cup finely chopped oil-packed sun-dried tomatoes

1/4 teaspoon salt

1 teaspoon minced fresh basil

1/8 teaspoon cayenne pepper

2 tablespoons roasted garlic

Six 7-ounce snapper fillets with skin

3 teaspoons seafood seasoning

1 cup all-purpose flour

1/2 cup clarified butter

1 cup fish stock or bottled clam juice

1 1/2 cups (16 ounces) fresh crab meat, picked over for shells

16 to 20 whole chives

**To make the butter:** In a blender or food processor, blend all of the ingredients until smooth. Refrigerate until ready to serve. This may be done one day ahead.

Preheat the oven to 450 F. Season each snapper fillet lightly with 1/2 teaspoon seafood seasoning and dust the skin side of each fillet with flour. Heat 2 large oven-proof saute pans or skillets over medium-high heat and add 1/4 cup clarified butter to each. Place the fish in the hot butter, skin side down, and cook for 1 minute. Bake for 7 to 8 minutes, or until the fish begins to flake.

Place a fillet on each of six heated plates. Discard the butter in the pan and return the pans to high heat. Add 1/2 cup of stock or clam juice to each pan and bring to a boil. Add half of the garlic and tomato butter to each pan and cook until the butter is almost melted, about 1 minute. Add 3/4 cup of crab meat to each pan and cook just until the crab meat is heated through, about 1 minute.

**To serve:** Divide the crab meat and sauce evenly over the top of each snapper fillet. Garnish with whole chives.



**Frank Brigtsen**  
Brigtsen's, New Orleans, LA

# Think of Lafayette as a feast for the senses

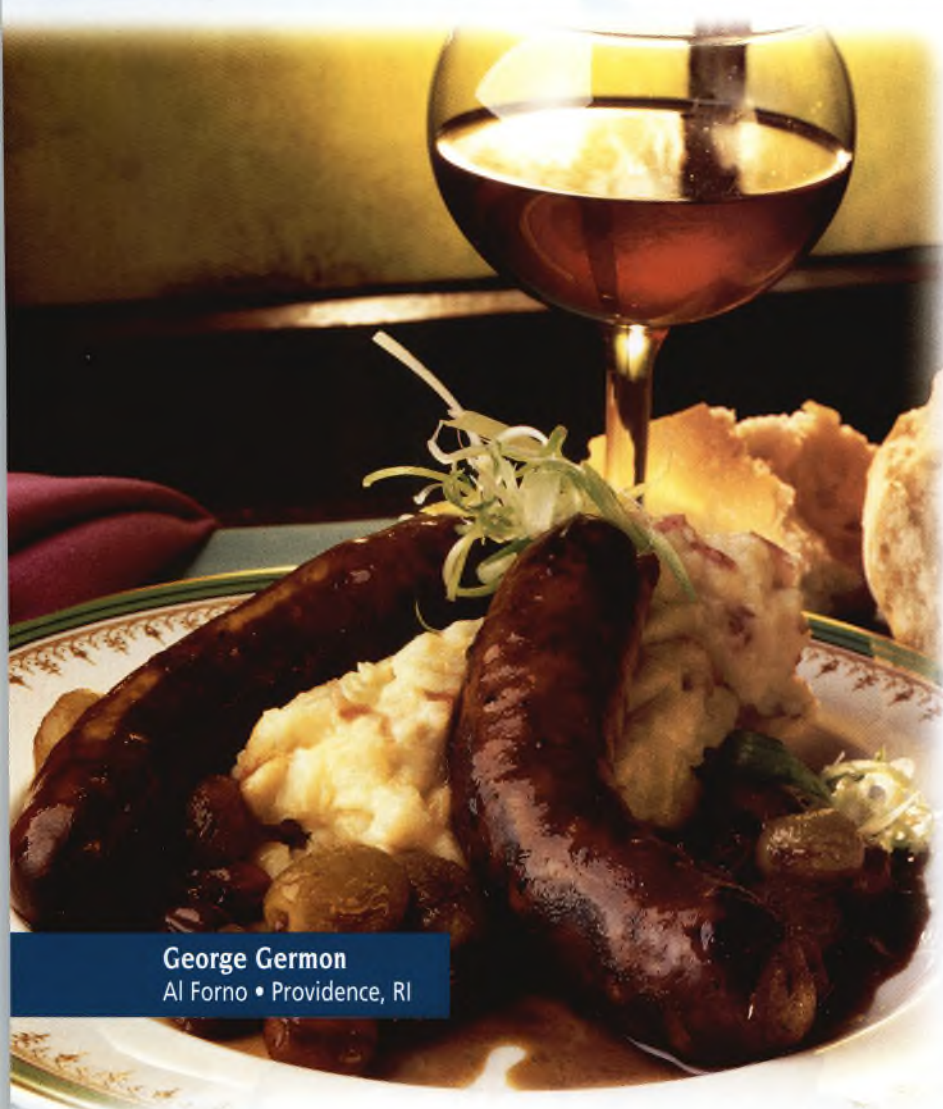


Friendly folks, lively festivals, world-famous music and cuisine. Where else can you pack two weeks of fun into every weekend? Spicy Cajun and Creole cooking. Packed dancehalls moving to the irresistible rhythms of Cajun or zydeco music. The historic attractions of a French cultural heritage nearly three centuries old. Come treat your senses to fresh tastes, sights and sounds in Lafayette, a feast of fun simmering all year long.

*The Heart of French Louisiana*  
**Lafayette**  
*Genuine Cajun. Uniquely Creole.*



# Roasted Sausages and Grapes



**George Germon**  
Al Forno • Providence, RI

Just as salty prosciutto and succulent figs are a natural flavor combination, so are sausages and grapes. Use more sweet sausages and fewer hot ones for a milder dish, but do use Italian sausages, as their fennel and garlic flavors are essential to the dish.

6 to 8 Servings  
 6 to 8 small green onions  
 1 1/2 pounds hot Italian sausage, cut into 3-inch lengths  
 1 1/2 pounds sweet Italian sausage, cut into 3 inch lengths  
 3 tablespoons unsalted butter  
 2 1/2 pounds red or green seedless grapes, stemmed (6 to 7 cups)

## Mashed Potatoes

2 pounds small red potatoes, peeled  
 1/2 cup heavy (whipping) cream, warmed  
 1/2 cup (1 stick) unsalted butter at room temperature  
 1 teaspoon kosher salt, or to taste  
 1/4 cup balsamic vinegar

**To prepare the onions:** Cut the onions in very fine, long julienned strips and place in ice water. Set aside.

**To prepare the sausages:** Preheat the oven to 500 F, or its hottest setting. Bring a large pot of water to a boil over high heat. Prick the sausages with the tip of a knife or a metal skewer and add them to the boiling water. Boil the sausages gently for 8 minutes, then drain them and set aside.

heat. Add the grapes to the pan and toss to coat them with the butter. With tongs, transfer the parboiled sausages to the pan and push them down into the grapes so that the sausages will not brown too quickly.

Roast the sausages and grapes in the preheated oven, turning the sausages once, until the grapes are soft and the sausages have browned, 20 to 25 minutes.

**To make the potatoes:** Quarter the potatoes and place them in a large pot of lightly salted water, covering the potatoes by 1 inch. Bring to a boil over high heat, lower the heat to medium, and cook the potatoes, uncovered, for 15 minutes, or until tender. Drain the potatoes in a colander and return them to the saucepan. Place the pan over low heat and coarsely mash the potatoes with a potato masher or large forks, or, force them through a ricer or food mill into a bowl. Do not use a whisk or electric mixer; keep some texture in the potatoes. Slowly add the cream and butter to the potatoes and stir in the salt.

**To make the sauce:** When the sausages are done, transfer the sausages and grapes to a heated serving platter with a slotted spoon. Place the roasting pan on top of the stove over medium-high heat and add the balsamic vinegar. Stir to scrape up the browned bits on the bottom of the pan and cook the vinegar and juices until they are thick and syrupy.

**To serve:** Place a mound of mashed potatoes in the center of each plate. Place sausages against the potatoes and spoon grapes around the plates. Pour the sauce over the sausages, grapes, and potatoes.

# Columbia River Sturgeon

## with Citrus and Basil Stew

Thierry Rautureau • Rover's • Seattle, WA

This is a light and colorful summer dish, medallions of fish served over a stew of orange, lime and grapefruit sections with tomatoes and two colors of basil. Any firm, light fleshed fish may be used. The fish is grilled just enough to create criss cross grill marks and to seal the medallions, then finished in the oven.



**Thierry Rautureau**  
Rover's • Seattle, WA

4 Servings

### Citrus and Basil Stew

- 2 medium oranges
- 2 medium limes
- 1 medium pink grapefruit
- 4 tablespoons olive oil
- 3 medium Roma tomatoes, peeled, seeded, and cut into 1/4-inch julienne
- 5 green basil leaves, julienned
- 5 purple basil leaves, julienned
- 4 shallots, minced
- 1 garlic clove, minced
- Salt and freshly ground black pepper to taste
- 3 tablespoons olive oil
- 24 ounces Sturgeon fillets, boned and cut into twelve 2-ounce pieces
- Salt and freshly ground black pepper to taste
- 4 sprigs each of green and purple basil
- Nasturtium flowers (optional)

**To prepare the citrus:** For each fruit, remove a slice from the top and bottom. Stand flat and remove the skin, cutting from top to bottom all around. Be sure to remove all the bitter white pith. Cut between the membranes and remove the fruit sections from the membranes. If any seeds are found, gently scrape them out of the segments. Put the sections in a large saute pan. Squeeze any juice remaining from the membrane pulp into to bowl.

**To prepare the stew:** Add four tablespoons of the olive oil, tomato and basil julienne, shallots and garlic in the pan with the citrus sections and place over medium-low heat. Warm the ingredients together, but do not boil. Season with salt and pepper; set aside and keep warm.

**To prepare the Sturgeon:** Prepare a hot charcoal or gas grill fire. Preheat the oven to 425 F. Sprinkle or brush the Sturgeon pieces with olive oil. Place the pieces on the hot grill and sear just until grill marks appear. Loosen the fish and turn 45 degrees on the same side and sear to create criss cross grill marks. Flip the fish and sear lightly on the other side to seal. Place the still rare fish pieces on a baking sheet and finish in the oven for 2 to 3 minutes, until just opaque throughout.

**To serve:** Divide the citrus stew among four plates. Arrange three Sturgeon medallions on the stew on each plate. Garnish with additional basil and Nasturtium flowers.

# Stone Crab Cobbler

## with Coconut Milk, Chilies, Key Lime and Coriander

Whether prepared as a single cobbler or small individual cobblers, Allen Susser's South Florida specialties pack heat with hot pepper bits, ginger and curry. Other regional crabs may be used; shrimp could also be substituted.

6 Servings  
 8 large stone crab claws  
 2 tablespoons olive oil  
 2 large shallots, diced  
 4 medium tomatillos, husked and diced, or yellow tomatoes  
 1 cup fresh corn  
 1 large Anaheim chile, peeled, seeded, and diced  
 1 tablespoon coriander  
 1/2 teaspoon ginger, chopped  
 1/2 teaspoon curry or turmeric powder  
 3 tablespoons Myer's® dark rum  
 1 cup coconut milk  
 3 teaspoons salt

### Cobbler Topping

1 cup flour  
 1 teaspoon sugar  
 1 1/2 teaspoons baking powder  
 3 tablespoons unsalted butter, softened  
 1 tablespoon dried key lime or regular lime zest  
 2 tablespoons unsalted butter, cut into bits

**To prepare the crab mixture:** Crack the crab claws and remove all meat from the shell and cartilage. Reserve the claw and knuckle meat separately. In a medium saucepan, warm the olive oil over medium heat and cook the shallots until translucent and softened. Add the tomatillo, corn, and chile and stir; cook 30 seconds. Add the coriander, ginger, curry, rum and 3/4 cup of the coconut milk and blend. Add the knuckle meat. Simmer 3 to 4 minutes, then adjust seasoning with the salt.

**To prepare the cobbler topping:** In a bowl, mix the flour, 1/4 teaspoon of salt, sugar and baking powder. Cut in the softened butter until the mixture has a mealy texture. Add the dried lime zest and the remaining 1/4 cup of the coconut milk until the dough binds together; thin with more coconut milk or regular milk if necessary.

**To bake the cobbler:** Preheat the oven to 350 F. Place the crab mixture in a casserole or six small ovenproof dishes. Top with the stone crab claws and dollops of the topping mixture. Dot with bits of butter. Bake 10 minutes, or until the top begins to brown.



**Allen Susser**  
 Chef Allen's • Miami, FL

# Glazed Veal with Ham and Noodle Soufflé

Veal roasted with herbs and onions is glazed with thickened pan juices and served with unusual soufflés: noodles with smoky ham and parmesan cheese.

6 Servings

Salt and freshly ground white pepper  
One 4 - 5 pound veal rump or top sirloin roast  
2 tablespoons unsalted butter  
1/2 cup diced smoked bacon  
2 sprigs fresh thyme  
1 sprig fresh rosemary  
2 bay leaves  
1 white onion, chopped

### Ham and Noodle Soufflé

1 1/4 cups 1/2-inch wide fresh noodles,  
cooked al dente  
1 cup diced ham  
Salt and freshly ground white pepper  
1 cup sour cream  
3 leaves parsley, minced  
2 tablespoons unsalted butter  
2 tablespoons all-purpose flour  
1 cup milk  
1/2 cup parmesan cheese, grated  
4 eggs, separated  
1 whole egg

### Vegetables

1 cup broccoli florets, divided into small pieces  
1 cup miniature carrots, peeled  
1 cup sugar pea pods  
4 miniature yellow pattypan squash, cut in half  
2 tablespoons unsalted butter  
Salt and freshly ground pepper to taste

### Veal Gravy

1/2 tablespoon cornstarch  
1/4 cup cold water  
Pan juices (above)  
3/4 cup veal stock

**To prepare the roast:** Preheat the oven to 375 F. Salt and pepper the roast on all sides. In a large ovenproof pot, over medium-high heat, melt the butter and add the bacon bits. Cook until they sizzle, then add the roast and sear on all sides. Add the thyme, rosemary, bay leaves and onion and continue cooking until the meat is completely browned and the onion is translucent. Place in the oven and cook 1 1/2 to 2 hours, until the meat is cooked through and tender.

**To make the soufflés:** Butter four 4-inch ramekins. Stretch the noodles out full length and cut on the diagonal into 1/2-inch pieces. Combine the noodles, ham, salt and pepper, sour cream and parsley in a medium bowl. Melt the butter over medium heat and stir in the flour with a whisk. Cook, stirring constantly, until the flour has lost its "raw" smell and the mixture has thickened slightly. Whisking constantly, slowly pour in the milk and cook until the mixture thickens. Add this sauce, half of the cheese, the egg yolks and the whole egg to the noodle mixture and stir to blend. Beat the egg whites until stiff peaks form and fold into the noodle mixture. Put the mixture into the prepared ramekins and sprinkle the remaining parmesan on top. Place in a deep baking pan and fill half way up the sides of the dishes with hot water. Place over two stove burners on medium-low heat and simmer 30 minutes,

until the noodles are soft and the soufflés are slightly firm, or, place in the 375 F oven with the roast for 30 minutes. Preheat the broiler to high and brown the tops of the soufflés.

**To prepare the vegetables:** Bring a large pot of water to a boil. Drop the broccoli into the water, let the water return to a rolling boil, cook 30 seconds, and lift out with a slotted spoon. Repeat with each of the remaining vegetables, one type at a time. Set aside and keep warm.

**To finish the roast:** Remove the roast from the oven and set aside to rest for 5 - 7 minutes. Meanwhile, dissolve the cornstarch in the cold water. Add the veal stock to the pan juices and heat over medium heat. Stir in the cornstarch. Whisk gently until the juices thicken. Strain through a fine meshed sieve and keep warm.

**To serve:** Melt 2 tablespoons of butter in a large saute pan over medium heat and warm the vegetables, stirring occasionally. Slice the roast and place slices on each plate. Unmold the soufflés and place on the plates. Ladle hot gravy over the roast slices.



Jaroslav Müller  
Hotel Sacher • Vienna, Austria

# Panfried Rockfish and Oysters

## with Black eyed Peas, Oven-roasted Plum Tomatoes, and Tender Greens

Marcel Desaulniers • The Trellis • Williamsburg, VA



6 Servings

### Preparation Steps:

- 6 plum (Roma) tomatoes
- Salt and freshly ground black pepper to taste
- 1/2 pound dried black eyed peas, washed and picked over
- 1 ounce country ham
- 1 teaspoon salt
- 1 large egg
- 1 cup whole milk
- 1/4 teaspoon Tabasco® or other hot pepper sauce
- 1 1/2 cups all-purpose flour
- 1/2 cup masa harina (corn flour)
- 1/2 cup cornstarch
- 1/2 cup French bread crumbs
- 1 1/2 teaspoons salt
- Pinch of freshly ground white pepper

### Finishing Steps:

#### Black Eyed Peas

- 2 tablespoons unsalted butter, softened
- 2 tablespoons water
- 1 medium onion, finely chopped (about 1 cup)
- 1 medium red bell pepper, finely chopped (about 3/4 cup)
- 1 medium green bell pepper, finely chopped (about 3/4 cup)
- 1 teaspoon minced garlic
- 1 small jalapeño pepper, roasted, seeded, and minced
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon freshly ground black pepper
- Black eyed peas (above)
- 1 cup water

#### Greens

- 1 tablespoon unsalted butter, softened
- 1/4 cup water
- 1 pound greens (mustard, turnip, curly kale, etc.), stemmed, washed, dried and torn into 2, 2-inch pieces
- Salt and freshly ground black pepper
- 3 cups vegetable oil
- Six 4 to 6-ounce fresh rockfish fillets
- Salt and freshly ground black pepper
- 1 teaspoon cayenne pepper
- 1 pint select oysters

**P**reheat the oven to 200 F. Cover a baking sheet with parchment paper. Cut the plum tomatoes in half. Place the tomatoes, cut-side down, on the baking sheet. Generously season with salt and pepper. Roast for 4 hours. Remove from oven and cool to room temperature. Lift off the skins and discard. Put the tomatoes in a zippered bag or other sealed container and refrigerate until ready to use.

Place the peas in a 5-quart saucepan and cover with 2 cups of cold water. Allow the peas to soak for 2 hours at room temperature. Drain the peas and rinse thoroughly. Return the peas to the pan and cover with 3 cups fresh cold water. Add the ham and salt. Bring to a boil over medium-high heat and cook 18 to 20 minutes, until tender but still firm. Drain, remove the ham, and cool the peas in a colander under running cold water. Cover with plastic wrap and refrigerate until needed.

Whisk the egg, milk, and 1/4 teaspoon Tabasco® sauce together in a stainless steel bowl. Season with salt and pepper. Cover with plastic wrap and refrigerate until needed.

Mix the flour, masa harina, corn starch, bread crumbs, salt and pinch of white pepper in a stainless steel bowl. Cover with plastic wrap and set aside until needed.

**To prepare the peas:** Heat 2 tablespoons of butter with 2 tablespoons of water in a 2 1/2 quart saucepan over medium-high heat. Add the onion, bell peppers, garlic and jalapeño. Season with salt and pepper and saute for 4 minutes, until softened. Add cayenne and black pepper, then black eyed peas and 1 cup water. Bring the mixture to a boil, then reduce heat to low and keep warm.

**To prepare the greens:** Heat 1 tablespoon butter and 1/4 cup water in a 5 quart saucepan over medium heat. Add the greens and season with salt and pepper. Steam the greens for 8 to 10 minutes, until the volume of greens is reduced by two thirds. Reduce heat to low and keep warm.

**To prepare the fish:** Preheat the oven to 225 F. Line a baking sheet with paper towels. Put 1 cup vegetable oil in one cast-iron skillet or large non-stick saute pan over medium-high heat. Put 2 cups vegetable oil in another similar pan over medium-high heat. Heat the oil in both pans to a temperature of 360 F. Adjust heat as necessary to maintain the temperature.

Take the egg-milk mixture and flour mixture out of the refrigerator. Season the rockfish fillets with salt and pepper and cayenne. Dip the fillets first in the egg-milk mixture, then into the flour mixture, rolling them to coat lightly and thoroughly. Slip the six fillets into the pan containing 1 cup of oil. Pan-fry 2 1/2 to 3 minutes on each side, until golden brown. Transfer the fish to the baking sheet with a slotted spatula and place in the preheated oven.

Spread the tomatoes on another baking sheet and place in the oven to warm.

Drain the oyster liquor from the oysters. Dredge them in the egg-milk mixture, then in the flour mixture, coat evenly. Place the oysters in the pan containing 2 cups of oil and fry for 2 1/2 to 3 minutes, turning once, until golden brown all over. Take the rockfish pan out of the oven and add the oysters; set aside. Do not put them back in the oven.

**To serve:** Divide the black eyed peas among six warmed dinner plates. Arrange the peas in a ring. Divide the greens evenly among the plates, filling the centers of the rings. Place a rockfish fillet on each mound of greens. Divide the oysters among the plates, scattering them around the greens. Garnish each plate with two plum tomato halves.

# Spring Lamb with Vegetables

Young spring lamb should be used in this dish, which consists of layers of sliced lamb loin, caramelized turnips, and a mixture of braised vegetables. A sauce of rich flavored lamb stock is the final touch.

Two 1 pound lamb loins, trimmed of fat and silverskin  
1 tablespoon olive oil  
Salt and freshly ground black pepper to taste

## Lamb Jus

2 pounds lamb bones  
Salt and freshly ground black pepper to taste  
1/2 teaspoon dried thyme  
4 tablespoons olive oil  
1/2 cup chopped peeled carrot  
1 cup chopped celery  
1/2 cup chopped onion  
5 garlic cloves, minced  
2 fresh thyme sprigs  
2 bay leaves  
6 tablespoons dry white wine  
1 teaspoon white peppercorns  
3 cups lamb stock

## Caramelized Turnips

2 turnips  
1 tablespoon unsalted butter and freshly ground black pepper to taste  
1 tablespoon sugar  
1 tablespoon olive oil  
3 tablespoons unsalted butter  
3 tablespoons dry white wine  
1/4 teaspoon minced fresh rosemary

## Vegetables

2 tablespoons unsalted butter  
1 carrot, peeled and cut into 1/4 inch dice  
1 cup fava beans, blanched and peeled  
1 large tomato, peeled, seeded, and cut into 1/4 inch dice  
Salt and freshly ground black pepper to taste

Rub each loin with olive oil and season with salt and pepper. Set aside, or cover and refrigerate.

**To make the jus:** Preheat the oven to 450 F. Place the bones on a roasting pan and season with thyme, salt and pepper. Drizzle with 2 tablespoons of the olive oil. Place in the oven and roast, turning occasionally, until well browned, about 30 minutes. Meanwhile, heat the remaining 2 tablespoons oil in a medium, heavy pot over medium high heat and saute the carrots, celery, onion, garlic, thyme and bay leaves until the vegetables begin to soften, 10 to 15 minutes. Be careful not to let the vegetables get too brown. Add the wine and stir, scraping up the browned bits from the bottom of the pan. Add the bones, white peppercorns and lamb stock. Cover and cook over medium heat for at least 1 hour. Strain the juice and set aside. You should have about 2 cups.

**To make the turnips:** Peel and slice the turnips into 1/4 inch discs. Set aside 8 of the largest discs. In a medium saute pan or skillet over medium-high heat, melt the butter and saute the 8 turnip discs, turning frequently, for 8 to 10 minutes. The slices will begin to lightly



Georges Perrier  
Le Bec-Fin • Philadelphia, PA

brown. Season with salt and pepper and continue to saute for another 2 to 3 minutes. Once the turnips are lightly golden and tender, sprinkle the sugar over them and continue to turn and brown them for another 1 to 2 minutes. Remove and keep warm.

**To finish the lamb and jus:** Preheat the oven to 450 F. In a 10-inch saute pan or skillet, heat the oil and 2 tablespoons of the butter over medium-high heat and saute the lamb loins, turning frequently, until browned, about 5 to 7 minutes. Place the lamb in the oven for about 5 minutes to finish cooking to medium rare. Remove the loins from the pan and set aside in a warm place.

Add the wine and stir, scraping up the browned bits from the bottom of the pan. Add the reserved jus and cook over high heat to reduce slightly. Add the rosemary and swirl in the remaining 1 tablespoon butter.

**To prepare the vegetables:** In a medium saute pan or skillet over high heat, melt the butter in the water. Reduce heat to medium, add the carrots and cook for 2 to 3 minutes. Add the beans and tomatoes and cook for 2 to 3 minutes. Season with salt and pepper.

**To serve:** Slice the lamb loins about 1/4 inch thick. For each serving, arrange 1 turnip disc in the center of the plate, place 3 slices of lamb overlapping in a circle on the turnip, and top with some of the vegetable mixture. Repeat with another turnip disc and 3 more lamb slices. End with vegetables on top. Scatter any remaining vegetables around the plates. Ladle some of the jus over and around the vegetables plates.

# Baby Rack of Lamb

## with French-fried Shepherd's Pie

In this delicious pairing of lamb dishes, a simple rack is complemented by shepherd's pies baked inside a ring of French-fried potatoes. The pies are not easy to make, however, and the method given comes after much experimentation, since few home cooks have the commercial fryer used by the chef.

4 Servings  
4 small lamb racks, Frenched  
Salt and freshly ground black pepper to taste

### Shepherd's Pie

12 ounces ground lamb  
6 slices (4 ounces) bacon, cut into 1/2-inch dice  
2 teaspoons minced fresh rosemary  
1 teaspoon salt  
1/2 teaspoon freshly ground pepper  
1/2 teaspoon ground cumin  
4 cups vegetable oil for frying  
6 large Idaho potatoes, peeled and cut into 3-inch-long, 1/4-inch-square fries

### Whipped Potatoes

2 large boiling potatoes, peeled and cut into 1-inch cubes  
1/2 cup milk, heated to boiling  
4 tablespoons unsalted butter  
Salt and freshly ground black pepper to taste

### Garnish

1 carrot, peeled and cut into 1/4-inch-thick dice  
2 celery stalks, cut into 1/4-inch-thick dice  
8 pearl onions (thawed frozen onions may be used)  
32 haricots verts or small green beans  
1/2 cup fresh or thawed frozen peas  
2 tablespoons unsalted butter  
Salt and freshly ground black pepper to taste  
4 sprigs rosemary

Season the lamb racks with salt and pepper and set aside.

**To make the shepherd's pies:** Combine the ground lamb with the bacon, rosemary, salt, pepper and cumin in a medium bowl and set aside.

Place the oil in a deep, heavy pot or deep fryer and heat over medium heat until the oil reaches 325 F. Cook the French fries in batches for 60 to 90 seconds, or until lightly browned and crisp. Remove the potatoes from the oil with a slotted spoon and drain on paper towels. Let the oil return to temperature between batches.

Preheat the oven to 425 F. Line a large baking pan with aluminum foil. Spray the inside of four 3-inch diameter, 2-1/2-inch-deep ring molds with vegetable oil spray or rub them with butter. Line the French fries vertically around the inside of the ring mold until they are firmly packed along the inside perimeter. The tops of the French fries should rise about 1 inch above the top of the ring mold and the fries should fit too snugly to move. Divide the reserved lamb mixture among the four molds. Firmly pack the meat into the bottom of each mold. Cut any leftover French fries into cubes and pack them into the underside of the mold to protect the meat from overcooking on the bottom.

Place the four rings and the racks of lamb into the prepared pan and bake in the preheated oven for 30 to 40 minutes for medium rare.

While the lamb is cooking, make the whipped potatoes: Pour 6 inches of cold water into a medium saucepan, lightly salt the water and add the potatoes. Bring the water to a boil, uncovered and cook the potatoes until

tender, about 20 minutes. Drain the potatoes. While the potatoes are still hot, push them through a ricer or food mill. Add the hot milk and the butter to the potatoes and beat until combined. Season to taste with salt and pepper. Set aside and keep warm.

**To make the garnish:** While the potatoes are cooking, bring another pot of lightly salted water to a boil. Add the diced carrots and cook for 3 to 4 minutes, or until tender. Remove the carrots from the water with a slotted spoon and add the celery. Cook the celery for 2 to 3 minutes, or until tender, then drain in the same way. Add the pearl onions and haricots verts and cook for 3 to 4 minutes, adding the peas 2 minutes into the cooking time. Drain all the vegetables well. Slip the peels from the onions. Melt the butter in a small saute pan or skillet over medium heat. Add all the blanched vegetables and cook for 2 minutes to glaze them with butter. Season with salt and pepper.

Remove the lamb and molds from the oven and let stand for 10 minutes before carving the lamb.

**To serve:** Unmold the pies and place one in the center of each plate. Transfer the whipped potatoes to a pastry bag fitted with a large round tip. Pipe the whipped potatoes over the top of the lamb layer of the pies and top with vegetable garnish. Place a small pile of haricots verts beside each shepherd's pie. Carve the racks and divide the chops among the plates, placing them beside and on top of the pies. Drizzle pan juices around each plate and add a few grindings of fresh black pepper. Top each shepherd's pie with a sprig of rosemary.



David Burke  
Park Avenue Café • New York, NY

# Blackened Yellowfin Tuna

## with Roasted Vegetable Salsa and Smoked Corn Sauce

James Beard Award-winning Chef Frank Brigtsen gives a tip of the toque to fellow New Orleans Chef Paul Prudhomme, who started the whole "blackened" thing. Here, Brigtsen blackens tuna steaks with Prudhomme's seasoning, then serves them with vegetable salsa. The smoked corn sauce, with a bit of zing from cayenne pepper and cumin, is an unusual touch which could find itself on a plate with, say, grilled chicken.

6 Servings

### Roasted Vegetable Salsa

Makes 2 cups

- 2 large tomatoes
- 1 large red or yellow bell pepper
- 1 medium red onion
- 1 small jalapeño chili
- 1 1/2 teaspoons fresh lime juice
- 3/4 teaspoon minced fresh cilantro
- 1/2 teaspoon salt
- 1/2 teaspoon minced garlic
- 1/4 teaspoon Louisiana Gold® hot sauce or other hot pepper sauce
- 1/8 teaspoon ground cumin

### Smoked Corn Sauce

- 6 ears of corn
- 4 tablespoons unsalted butter
- 1 teaspoon salt
- 1/4 teaspoon freshly ground white pepper
- 1/8 teaspoon cayenne pepper
- 1/8 teaspoon minced fresh garlic
- 1/8 teaspoon minced fresh sage
- 1 small bay leaf
- 1 cup heavy (whipping) cream

### Blackened Yellowfin Tuna

- Four 8-ounce yellowfin tuna steaks, 1 inch thick
- 4 teaspoons melted, clarified butter
- 4 teaspoons Paul Prudhomme's Seafood Magic® or Creole seasoning
- 2 tablespoons unsalted butter
- 24 spears asparagus, blanched
- 1 large yellow summer squash, cut in large julienne, blanched
- 6 sprigs cilantro

**To prepare the vegetable salsa:** Place the vegetables on a hot grill or directly over the flame of a gas stove. Cook and turn until the vegetables are charred all over. When done, place the vegetables in a bowl and cover with plastic wrap. Set aside for 15 to 20 minutes. Under running water, peel the vegetables and remove all the seeds. Cut into 1/4-inch dice. Combine the diced vegetables and all the remaining salsa ingredients. Set aside.

**To make the corn sauce:** Husk the corn and smoke the whole ears of corn over medium coals sprinkled with 1/2 cup presoaked hickory chips in a covered barbecue grill, turning the corn several times, for a total of 30 to 40 minutes; the corn should be light brown. Do not over smoke. Let cool, then cut the kernels from the cobs and set the kernels aside.

Heat a heavy saucepan over medium heat. Melt the butter and cook the onions until translucent, about 3 minutes, stirring constantly. Add the corn and cook until tender, about 10 to 15 minutes, stirring constantly. Reduce heat to low and add the salt, white pepper, cayenne, garlic, cumin, sage and bay leaf. Cook for about 3 more

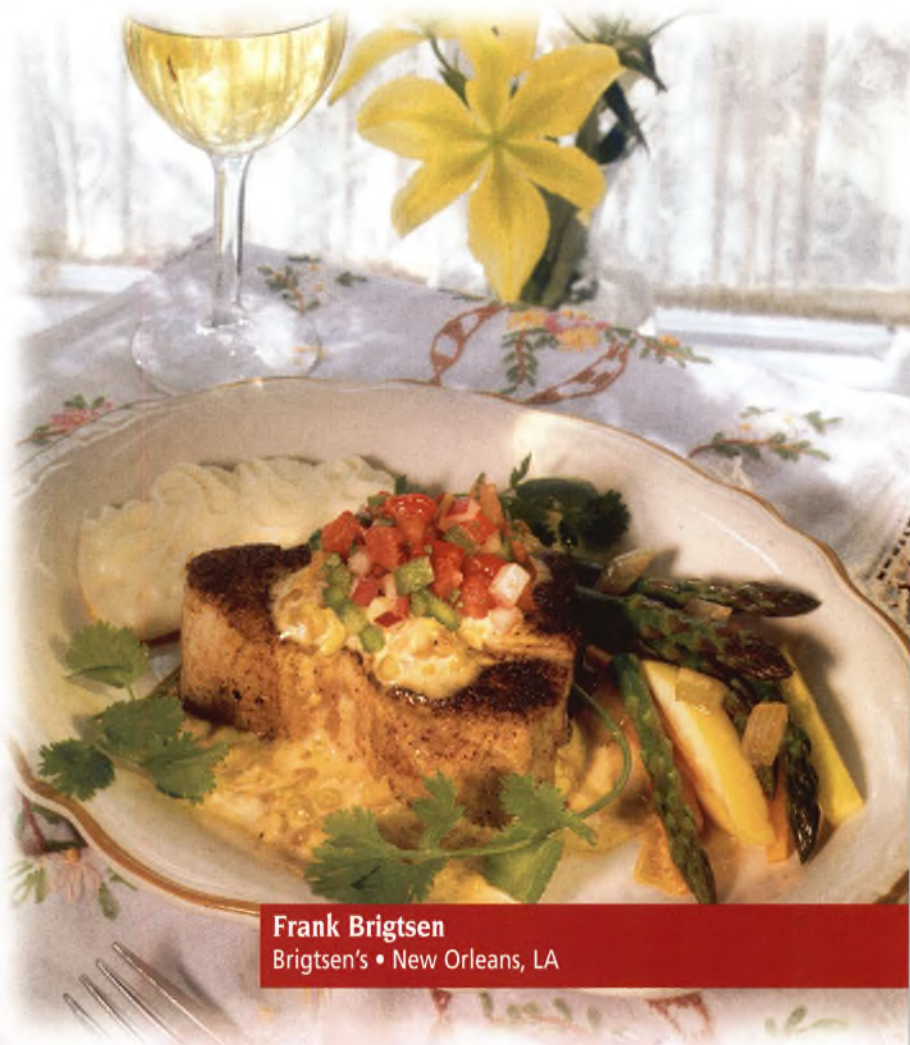
minutes, stirring constantly and scraping the bottom of the pan with a spoon. Add the cream and bring to a boil.

Reduce the heat to medium-low and let simmer for 5 minutes. Set aside; keep warm.

**To cook the tuna:** Dip the tuna steaks in melted butter and season heavily with Seafood Magic® or Creole seasoning. Heat a cast-iron skillet to the smoking point. Add the steaks and cook 3 to 4 minutes on each side for medium-rare; the tuna should still be pink inside.

**To finish the vegetables:** Melt 1 tablespoon of butter in each of two small saute pans or skillets over medium heat. Put the asparagus in one, the squash in the other. Warm the vegetables in the butter.

**To serve:** Pool each of six serving plates with corn sauce, reserving a little for the end. Top each with a tuna steak and spoon a little more sauce, then the vegetable salsa on each. Arrange spears of asparagus and the squash julienne on one side of the plate. Garnish with cilantro sprigs.



**Frank Brigtsen**  
Brigtsen's • New Orleans, LA



# Whitefish with Enoki



**Michel Richard**  
Citronelle • Washington, D.C.

Typical of Michel Richard's light sure touch, whitefish fillets are crusted with herbed crumbs held in place with a mustard-egg mixture and poached in chicken stock. The stock is used to make a sauce that includes delicate enoki mushrooms and soy sauce. The fish fillets are served on the enoki mushrooms with a simple garnish of chopped chives.

4 Servings

#### Crust

2 tablespoons tarragon, stemmed

1 cup Italian parsley, stemmed

1/2 cup fine bread crumbs

1 tablespoon Grey Poupon® or similar mustard

1 egg yolk

Four 6-ounce portions of whitefish

1 cup chicken stock

#### Sauce

2 teaspoons olive oil

1 teaspoon chopped garlic

12 ounces enoki mushrooms

A few drops red wine vinegar

2 tablespoons soy sauce

Salt and freshly ground pepper to taste

2 tablespoons minced chives

**To make the crust:** Place the tarragon and parsley on a plate and cook in the microwave, 30 seconds at a time, until dried. Mince the dried herbs and mix with the bread crumbs. Set aside.

**To prepare the fish:** Preheat the oven to 350 F. Mix the egg yolk and mustard. Brush the tops of the fish portions with the egg mixture and press the fish in the herbed bread crumb mixture to make a crust. Place the fish, crust-side up, in a baking pan and add the chicken stock. Bake 6 to 8 minutes, until opaque throughout. Remove; drain the stock from the pan, strain and reserve. Set aside.

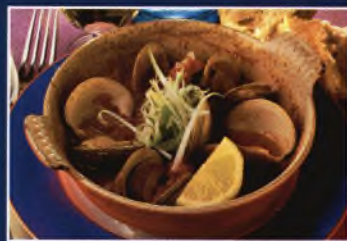
**To make the sauce:** In a medium skillet over medium heat, warm 1 tablespoon of the olive oil and add the chopped garlic. Saute about 30 seconds, until soft but not browned. Add the enoki mushrooms and the reserved stock. Season with red wine vinegar, soy sauce and salt and pepper to taste. Stir in the remaining tablespoon of olive oil.

**To serve:** Mound enoki mushrooms in the center of each serving plate. Sprinkle with some of the chives, then place a slice of fish on top of each. Season again with salt and pepper and chives.

# Great Chefs® of America

Television Schedule - The Discovery Channel

4:00 p.m. ET Monday - Friday, July - August - September 2002



**APPETIZER**



**ENTRÉE**



**DESSERT**

Date	Appetizer	Entrée	Dessert
Mon, 7/1	Salmon Burger — Jean Francois Taquet, Wayne, PA	Veal Chop — Patrick Clark, Hay Adams, Washington, DC	Caramelized Poached Pear — Philippe Kaemmerle, New York
Tues, 7/2	Fried Green Tomatoes — James Burns, Charleston	Duck — Hallman Woods III, New Iberia	Crème Brûlée — Sebastien Canonne, Chicago
Wed, 7/3	Seafood & Herb Sausage — Thierry Lefeuve, Chicago	Duck Breast — Thierry Lefeuve, Chicago	Lemon Mousse — Thierry Lefeuve, Chicago
Thu, 7/4	PREEMPTED — INDEPENDENCE DAY		
Fri, 7/5	Crab Bisque — Pat Mould, Lafayette	Bouillabaisse — Jamie Shannon, New Orleans	White Chocolate Terrine — Dennis Hutley, New Orleans
Mon, 7/8	Oysters in Cumin — Hubert Sandot, New Orleans	Boar T-Bone — Patty Constantin, New Orleans	Fruit Strip — John Caluda, Metairie
Tue, 7/9	Barbecue — Tim Ader, Driftwood, TX	Brisket — Bo Wofford, Buda, TX	Exotic Game Pâté — Louis Aaron, Kerrville, TX
Wed, 7/10	Asparagus Salad — Daniel Scoldato, Tucson	Striped Bass — Todd Weisz, Aventura FL	Banana-Chocolate Tart — Thaddeus DuBois, Biloxi
Thu, 7/11	Shrimp — Daniel Mellman, Sanibel Island, FL	Seafood Fricassee — Monique Barbeau, Seattle	Orange Cake — Stephanie Quigley, Tallahassee
Fri, 7/12	Duck Burger — Christian Delouvrier, New York	Lobster — Todd English, Boston	Chocolate-Toffee Mountain — George Bozko, Nantucket
Mon, 7/15	Potato-Bacon Pie — Andre Soltner, New York	Ribeye Steak — Jeff Greenwood, Washington, DC	Plum Souffle — Nitzzi Rabin, Brewster, MA
Tues, 7/16	Smoked Salmon — Gabino Sotelino, Chicago	Lobster — Gabino Sotelino, Chicago	Stuffed Poached Pear — Gabino Sotelino, Chicago
Wed, 7/17	Chili Crab — Philip Lo, Las Vegas	Crusted Mahi Mahi — Mark Guizol, Naples	All That Jazz — Shane Gorringer, Covington
Thu, 7/18	Portobellos — Anoosh Shariat, Louisville	Peppered Tenderloin — Richard Chamberlain, Dallas	Truffle Torte — Doyle DeForest, New Orleans
Fri, 7/19	Green Corn Tamales — Susan Feninger, Los Angeles	Sea Bass — Douglas Dale, Lake Tahoe	Carne Adovada — Isadora Martinez, Los Angeles
Mon, 7/22	Sirloin Strip — James Leeming, New Orleans	Lime-cruste Trout — Mark Haugen, Minneapolis	Apple Tart — Philippe Roussel, New York
Tue, 7/23	Spicy Shrimp — Clive DuVal, Houston	Mexican Lamb — Mark Miller, Santa Fe	Berry Mousse — Douglas Dale, Lake Tahoe
Wed, 7/24	Saffron Salmon — Julian Serrano, Las Vegas	Monkfish — Stephen Austin, Atlanta	Sweet Potato Cheesecake — Chaya Conrad, New Orleans
Thu, 7/25	Artichoke Salad — Andre Poirot, New Orleans	Sole Medusa — Kevin Graham, New Orleans	Crème Brûlée — Randy Windham, New Orleans
Fri, 7/26	Salmon Tart — Antoine Bouterin, New York	Spiced Swordfish — Chris Schlesinger, Boston	Sabayon — Wolfgang Friedrich, Washington, DC
Mon, 7/29	Grilled Oysters — John Draz, Chicago	Mesquite Pork — John Draz, Chicago	Chocolate-Bourbon Cake — John Draz, Chicago
Tue, 7/30	Crab Napoleon — Robert Bruce, New Orleans	Tuna — George Morrone, Aqua	Croustillant — Gabriel Viti, Chicago
Wed, 7/31	Lobster Rellenos — Janos Wilder, Tucson	Chicken Burrito — Mark Haugen, Minneapolis	Carrot Cake — Michael Jordan, Las Vegas
Thu, 8/1	Salmon Pasta — Kathy Ruiz, Houston	Chicken Breast — Clive DuVal, Houston	Poppyseed Cake — Rebecca Naccarato, Aspen
Fri, 8/2	Pacific Hot Pot — Jonathan Eismann, Miami	Guinea Hen — Jamie Adams, Atlanta	Mascarpone Cocktail — Rebecca Turshen, Jackson, MS
Mon, 8/5	Rice-paper Salmon — Richard Grenamy, Tallahassee	Venison Chop — Robert McGrath, Scottsdale	Blood Orange Risotto — J.J. Stith, Aqua
Tue, 8/6	Quail Salad — Richard Hughes, New Orleans	Duck Stew — Lisa Hanson, New Orleans	Chocolate Mousse — Bob Roth, New Orleans
Wed, 8/7	Wild Mushrooms — Michael Foley, Chicago	Fluke and Daikon — Michael Foley, Chicago	Macaroon Mocha Buttercream Cake — Michael Foley, Chicago
Thu, 8/8	Carpaccio of Sirloin — Seth Raynor, Nantucket	Soft Shell Crab — Charles Palmer, New York	Maple Syrup Gratin — Patrick Grangien, Shelburne
Fri, 8/9	Chicken Tortilla Soup — Mark Haugen, Minneapolis	Two Tunas — James Burnes, Charleston	Pear Bruschetta — Kerry Simon, Las Vegas
Mon, 8/12	Scallop Salad — Eric Ripert, New York	Spicy Tuna — Mark Miller, Washington, DC	Indian Pudding — Steven Mongeon, Stockbridge
Tue, 8/13	White Shrimp — Frank Caputo, Kiawah Island	Brown Butter Quail — Cory Schreiber, Portland	Opera Torte — Richard Rivera, Barrington, IL
Wed, 8/14	Chicken Adobo — Susan Davila, Tucson	Roasted Lobster — John Besh, New Orleans	Chocolate Pudding Cake — Francois Payard, New York
Thu, 8/15	Black Tie Scallops — Marc Poidevan, Las Vegas	Seared Salmon — Dean Mitchell, Banner Elk, NC	Lemon Napoleon — Thomas Beebe, Tucson
Fri, 8/16	Seafood Pâté	Salmon in Puff Pastry	Tarte au Chocolat — all by Bernard Cretier, Chicago

# Great Chefs® of America

Continued - Television Schedule - The Discovery Channel  
4:00 p.m. ET Monday - Friday, July - August - September 2002



**APPETIZER**



**ENTRÉE**



**DESSERT**

**Date**

Mon, 8/19	Crab Cakes — Pascal Oudin, Coconut Grove	Sea Bass — Gabriel Viti, Chicago	Chilled Sago Soup — Grant MacPherson, Las Vegas
Tue, 8/20	Pizza Margherita — George Germon, Providence	Tuna Danish — Reimund Pitz, Orlando	Banana Bavario — Minh Duong, New Orleans
Wed, 8/21	Country-style Snail Torte — Lucien Verge, Chicago	Venison Medallions — Lucien Verge, Chicago	Dessert in All Simplicity — Lucien Verge, Chicago
Thu, 8/22	Calamaretti — Fernando Saracchi, New Orleans	Chicken — Andre Poirot, New Orleans	Snappy's Polar Chip — Patti Constantin, New Orleans
Fri, 8/23	Goat Cheese Cake — Robert Holley, Atlanta	Salmon Tournedos — Thierry Rauturau, Seattle	Crème Brûlée — Daniel Mellman, Sanibel Island, FL
Mon, 8/26	Pecan Oysters — David Jarvis, Northfield, IL	Leg of Lamb — Reed Hearon, San Francisco	Sugarfree Cheesecake — Minh Duong, New Orleans
Tue, 8/27	Portobello — Agostino Gabriel, Louisville	Sea Bass — Jean Joho, Chicago	Upside-down Cake — Stanton Ho, Las Vegas
Wed, 8/28	Gazpacho — Jose Gutierrez, Memphis	Fried Rabbit — Guillermo Veloso, Miami Beach	Pistachio Brownie — John Fleer, Walland, TN
Thu, 8/29	Guacamole — Mary Sue Milliken, Los Angeles	Grilled Squab — Robert Del Grande, Houston	Mocha Framboise — Donna Nordin, Tucson
Fri, 8/30	Grilled Shrimp — Susan Spicer, New Orleans	Marinated Pork — Dennis Hutley, New Orleans	Mango Pie — Mary Sonnier, New Orleans
Mon, 9/2	PREEMPTED — LABOR DAY		
Tue, 9/3	Cabbage Rolls — Gigi Patout, New Orleans	Filet Mignon — Richard Hughes, New Orleans	Asian Napoleon — Mike Fennelly, New Orleans
Wed, 9/4	Seasonal Greens — Scott Williams, Washington DC	Ancho Game Hen — Bobby Flay, New York	Apple Tart — Steve Johnson, Boston
Thu, 9/5	Crab Chowder — Hans Hickel, Tampa	Poached Chicken — Victor Gielisse, Dallas	Banana Fritters — Rene Bageux, New Orleans
Fri, 9/6	Foie Gras Mousse — Frank Lee, Charleston	Salmon Steak — Gary Danko, San Francisco	Summer Fruit Soup — Alan Sayers, Minneapolis
Mon, 9/9	Sunflower Tofu — Philip Lo, Las Vegas	Tuna Oriental — Marc Lippman, Miami Beach	Praline Pyramid — Lisa Liggett, New Orleans
Tue, 9/10	Hot Duck Pate — Yoshi Katsumura, Chicago	Dover Sole — Yoshi Katsumura, Chicago	Green Tea Ice Cream — Yoshi Katsumura, Chicago
Wed, 9/11	Lobster Carpaccio — Wayne Nish, New York	Antelope Loin — Debbie Gold, Kansas City	Pear Financier — J.J. Stith, Aqua
Thu, 9/12	Mushroom Stew — Jeffrey Tuttle, Pawley's Island	Pheasant — Pierre Gardien, Minneapolis	Butterfly — Shane Gorringer, Covington, LA
Fri, 9/13	Blue Corn Blini — Jimmy Schmidt, Denver	Rabbit — Carla Summer, Lake Tahoe	Ibarra Chocolate Cake — Mark Miller, Santa Fe
Mon, 9/16	Duck Paquet — Rene Bageux, New Orleans	Halibut — Don Yamauchi, Chicago	Warm Chocolate Cake — Jean Philippe Maury, Las Vegas
Tue, 9/17	Oyster Timbale — John Currance, Oxford, MS	Pork Tenderloin — Ernst Konrad, Minnetonka	
Wed, 9/18	BBQ Shrimp — Gerard Maras, New Orleans	Stuffed Chicken — Greg Sonnier, New Orleans	Chocolate Pears — Bernhard Gotz, New Orleans
Thu, 9/19	Foie Gras Terrine — Vincent Vanhecke, St. Michaels, MD	Salmon — Larry Forgione, New York	Grilled Peaches — Stan Frankenthaler, Boston
Fri, 9/20	Grilled Shrimp — Randy Windham, New Orleans	Tuna — Michele Nugent, New Orleans	Berry Gratin — Andre Poirot, New Orleans
Mon, 9/23	Rabbit Terrine — Chris Capstick, New Marlborough MA	Lobster Crisp — Lydia Shire, Boston	Caramel Mousse — Dan Rundel, New York
Tue, 9/24	Asparagus — Kim Kringlie, Covington, LA	Venison — Bernhard Gotz, New Orleans	Banana Bread — Frank Brigtsen, New Orleans
Wed, 9/25	Stuffed Prawns — Donna Nordin, Tucson	Veal Rack — Bernard Dervieux, Aspen	Rice Pudding — Nancy Weiss, Phoenix
Thu, 9/26	Scallops — Wilhelm Gahabka, Naples	Salmon in Phyllo — Robert Holley, Atlanta	Angel Food Cake — Lisa Anderson, New Orleans
Fri, 9/27	Sausage of Spinach Noodle — Pierre Pollin, Chicago	Saddle of Lamb with Filet of Beef — Pierre Pollin, Chicago	Progres with Two Chocolate Mousses — Pierre Pollin, Chicago

# Great Chefs® of the World

Television Schedule - The Discovery Channel

4:30 p.m. ET Monday - Friday, July - August - September 2002



**APPETIZER**



**ENTRÉE**



**DESSERT**

Date	Appetizer	Entrée	Dessert
Mon, 7/1	Seafood Lulau — Mike Longworth, Honolulu; . . . . .	Lamb — Guillermo Rodriguez, Santiago . . . . .	Fried Strawberries — Manfred Buchinger, Vienna
Tues, 7/2	Mixed Salad — Thierry Alix, St. Martin . . . . .	Venison — Stefan Hierzer, Vienna . . . . .	Fruit Tart — Paula Hurtado, Santiago
Wed, 7/3	Apple-Goose Liver Sandwich — Kalman Kalla, Budapest . . . . .	Squab — Heinz Hanner, Mayerling . . . . .	Apple Cake — Paula Hurtado, Santiago
Thu, 7/4	PREEMPTED — INDEPENDENCE DAY		
Fri, 7/5	Grilled Prawns — Kelly Degala, Honolulu . . . . .	Sturgeon — Oliver Horion, Montevideo . . . . .	Rice Tarts — Reinhard Gerer, Vienna
Mon, 7/8	Prawn Relleno — Jacqueline Lau, Maui . . . . .	Grilled Kajiki — Gordon Hopkins, Honolulu . . . . .	Fruit in Vanilla — Heather Carlin, Maui
Tue, 7/9	Stuffed Zucchini Flowers — Jean Paul Bondoux, Punte del Este . . . . .	Mahi Mahi — Sam Choy, Hawaii . . . . .	Cheese Dumplings — Stefan Hierzer, Vienna
Wed, 7/10	Suckling Pig — Philippe Mongereau, Dominican Republic . . . . .	Scallops — Stephane Bois, St.-Barthelemy . . . . .	Almond Sticks — Bent Rasmussen, St. Croix
Thu, 7/11	Seafood Cocktail — Coco Pacheco, Santiago . . . . .	Octopus — Pablo Massey, Buenos Aires . . . . .	Bohemian Pancakes — Romeo Morocutti, Vienna
Fri, 7/12	Parmesan Basket — Janice Barber, St. Kitts . . . . .	Oxtail Goulash — Wolfgang Sichra, Vienna . . . . .	Chocolate Biscuit — Oliver Horion, Montevideo
Mon, 7/15	Salmon Tartare — Stefan Hierzer, Vienna . . . . .	Daurade Acacia — Claude Troisgros, Rio de Janeiro . . . . .	Roasted Pineapple — Benoit Pepin, Virgin Gorda
Tues, 7/16	Cucumber Soup — Bent Rasmussen, St. Croix . . . . .	Veal Cutlets — Patrick Gateau, St.-Barthelemy . . . . .	Tropical Parfait — Ivor Peters, Tortola
Wed, 7/17	Wildgreen Salad — Gerard Kaleohano, Oahu . . . . .	Opakapaka — Gerard Reversade, Maui . . . . .	Mango Mousse — Manuel Garcia, Kauai
Thu, 7/18	Fois Gras — Pierre Castagne, St Maarten . . . . .	Swordfish Piccata — David Kendrick, St. Croix . . . . .	Lime Parfait — Josef Teuschler, Nevis
Fri, 7/19	Crayfish Salad — Alain Laurent, Anguilla . . . . .	Lobster — Philippe Mongereau, Dominican Republic . . . . .	Fruit Pudding — George McKirdy, Puerto Rico
Mon, 7/22	Butterflied Shrimp — Janice Barber, St. Kitts . . . . .	Lamb Chop — Jeremie Cruz, Puerto Rico . . . . .	Chocolate-Banana Tart — Andrew Comey, St. John
Tue, 7/23	Lobster Pancakes — Vernon Hughes, Anguilla . . . . .	Salmon — Chris Fulcher, St. Thomas . . . . .	Exotic Fruit Salad — Patrick Gateau, St.-Barthelemy
Wed, 7/24	Shrimp Ceviche — Douglas Rodriguez, Puerto Rico . . . . .	Lamb — Michael Madsen, St. Croix . . . . .	Banana Pudding — Scott Williams, Necker Island
Thu, 7/25	Spring Rolls — Richard Buttafuso, . . . . .	Tortola Jerk Pork — Roger Wiles, Jamaica . . . . .	Crepe Brulee — Alain Laurent, Anguilla
Fri, 7/26	Caponata Charlotte — Paul Gaylor, Lonon . . . . .	Wild Boar — Wilhelm Schnattl, Vienna . . . . .	Chocolate Tarte — Olivier Berger, Monaco
Mon, 7/29	Stuffed Mushrooms — Cecile Briaud, St. Martin . . . . .	Tuna — Keith Griffin, Grand Cayman . . . . .	Hazelnut Napoleon — Josef Teuschler, Nevis
Tue, 7/30	Beer Beef Tea — Wilhelm Schnattl, Vienna . . . . .	Wahoo — Markus Wesch, Bermuda . . . . .	Crepe Cake — Michel Troisgros, Roanne
Wed, 7/31	Curried Lobster — Norma Shirley, Jamaica . . . . .	Swordfish — Scott Williams, Necker Island . . . . .	Banana Napoleon — Patrick Lassaque, Cancun
Thu, 8/1	Thai Beef Salad — Roy Yamaguchi, Honolulu . . . . .	Mahi Mahi — Jean Marie Josselin, Kauai . . . . .	Caramel Miranda — Mark Ellman, Maui
Fri, 8/2	Lobster Salad — Christian Willer, Cannes . . . . .	Venison — Christian Domschitz, Vienna . . . . .	Chocolate Coffee Cup — Benoit Blin, Great Milton UK
Mon, 8/5	Crayfish Medallions — Troy Smith, Necker Island . . . . .	Red Snapper — Martin Frost, Nevis . . . . .	Yuca Fritters — Alfredo Ayala, Puerto Rico
Tue, 8/6	Salmon with Herb Crust — Eric Deblonde, London . . . . .	Roast Pork — Oliver Ramos, Bermuda . . . . .	Crepe Brulee — Patrick Pomares, Joigny, France
Wed, 8/7	Grilled Provolone — Pablo Massey, Buenos Aires . . . . .	Pike-Perch — Francois Rodolphe, Les Bezards . . . . .	Poppy Seed Crepes — Harald Fargl, Vienna
Thu, 8/8	Red Tuna Tartare — Patrick Gateau, St.-Barthelemy . . . . .	Coffee-Cocoa Lamb — Jeffrey Vigilla, Cancun . . . . .	Sponge Cake — David Kendrick, St. Croix
Fri, 8/9	Ahi Cake — Alan Wong, Honolulu . . . . .	Rich Forest — Alex Stanislaw, Maui . . . . .	Cold Tapioca — Daniel Delbrel, Kauai
Mon, 8/12	Eggplant Napoleon — David Paul Johnson, Maui . . . . .	Glazed Veal — Jaroslav Muller, Vienna . . . . .	Rhubarb Torte — Jean Paul Bondoux, Punte del Este
Tue, 8/13	Pike Fillet — Jaroslav Muller, Vienna . . . . .	Rabbit — Guillermo Rodriguez, Santiago . . . . .	Almond Craquelins — Jean Yves Poirey, Rio de Janeiro
Wed, 8/14	Prawns — Patrick Callerec, Maui . . . . .	Oriental Lamb — Helmut Osterreicher, Vienna . . . . .	Crepe Passion — Claude Troisgros, Rio de Janeiro
Thu, 8/15	Fried Trout — Martin Reitberger, Seefeld . . . . .	Chicken Roulade — Roger Verge, Mougins . . . . .	Rhubarb Compote — Albert Roux, London
Fri, 8/16	Shrimp Saute — Michael Madsen, St. Croix . . . . .	Red Mullet — Thierry Alix, St. Martin . . . . .	Passion Fruit Chiboust — Patrick Lassaque, Cancun

# Great Chefs® of the World

Continued - Television Schedule - The Discovery Channel  
4:30 p.m. ET Monday - Friday, July - August - September 2002



**APPETIZER**



**ENTRÉE**



**DESSERT**

**Date**

Mon, 8/19	Sea Bass — Christophe Lidy, Rio de Janeiro	Rack of Lamb — Christian Petz, Vienna	Orange Dome — Paula Hurtado, Santiago
Tue, 8/20	Lobster Soufflé — Roger Wiles, Jamaica	Duck Breast — Patrick Gauducheau, Antigua	Passion Fruit Mousse — Janice Barber, St. Kitts
Wed, 8/21	Shrimp Salad — Peter Merriman, Hawaii	Ginger-Sake Duck — Thomas B.H. Wong, Honolulu	Papaya Charlotte — Gerard Reversade, Maui
Thu, 8/22	Lobster Sandwich — Reinhard Gerer, Vienna	Cancato — Coco Pacheco, Santiago	Banana Cream Pie — Mark Hetzel, Maui
Fri, 8/23	Scallop Salad — Dennis Lenihan, County Mayo	Saddle of Veal — Martin A. Reitberger, Seefeld	Praline Tart — Jean Paul Lacombe, Lyon
Mon, 8/26	Ono Poke — Alex Stanislav, Maui	Tea-steamed Opakapaka — Russell Siu, 3660 on the Rise	Banana Split — Kathleen Daelemans, Maui
Tue, 8/27	Smoked Salmon — William O'Callaghan, County Cork	Veal Chop — Jean Marie Lorain, Joigny	Mocha Mousse Torte — Franz Girbl, Salzburg
Wed, 8/28	Onion Pie — Pierre Castagne, St. Maarten	Grouper — Hubert Lorenz, St. John	Caramelized Apple Pie — Keith Griffin, Grand Cayman
Thu, 8/29	Scallop Taster — Conrad Gallagher, Dublin	Pike-stuffed Cabbage — Walter Jost, Seefeld	Roasted Pears — Philippe Jousse, Mionnay
Fri, 8/30	Salmon in Spices — Pablo Massey, Buenos Aires	Rabbit Crown — Kalman Kalla, Budapest	Cheese Pancakes — Jaroslav Muller, Vienna
Mon, 9/2	PREEMPTED — LABOR DAY		
Tue, 9/3	Island Opihī — Ronald Nasuti, Kauai	Sauteed Shrimp — Alan Wong, Honolulu	Coffee-Chocolate Cheesecake — Mark Hetzel, Maui
Wed, 9/4	Lobster — Luciano Bossegia, Sao Paulo	Dover Sole — Raymond Blanc, Great Milton UK	Chocolate Soufflé — Karl Weiser, Vienna
Thu, 9/5	Stuffed Shrimp — Patrick Gauducheau, Antigua	Dorado — Dayne Smith, Puerto Rico	Lime Mousse Tart — Peggy Hughes, Anguilla
Fri, 9/6	Beef Poke — Thomas B.H. Wong, Honolulu	Red Snapper — Alfredo Ayala, Puerto Rico	Poppy Seed Soufflé — Helmut Osterreich, Vienna
Mon, 9/9	Ravioli — Sissy Sonnleitner, Kotschach-Mauthen	Beef — Dennis Lenihan, County Mayo	Chocolate Tart — Sebastian Degardien, Roanne
Tue, 9/10	Crab Flan — Philippe Jousse, Mionnay	Sea Bass — Paul Gaylor, London	Tiramisu — Ernesto Garrigos, St. Thomas
Wed, 9/11	Cornish Hens — Siegfried Pucher, Vienna	Pike-Perch — Jean Pierre Billoux, Dijon	Iced Lemon Parfait — Neil McFadden, Castleknock
Thu, 9/12	Peking-style Squab — Bradley Montgomery, Maui	Steamed Onaga — Daniel Delbrel, Kauai	Lilikoi Truffle — Mark Hetzel, Maui
Fri, 9/13	Chicken Wings — Karl Mraz, Vienna	Pigeon with Mead — Penny Plunkett, Dublin	Cookie Basket — Phillipe Le Pelletier, Cannes
Mon, 9/16	Shark Hash — Markus Wesch, Bermuda	Saddle of Lamb — Philip Howard, London	Seasonal Fruits — Marc Janodet, Juan-des-Pins
Tue, 9/17	Sausage Pockets — Adi Bittermann, Vienna	Duck Breast — Pierre Landry, Rio de Janeiro	Pancakes a la Gundel — Kalman Kalla, Budapest
Wed, 9/18	Consommé — Sandor Varga, Budapest	Rabbit — Pablo Massey, Buenos Aires	Rice Soufflé — Rudolf Kellner, Vienna
Thu, 9/19	Sapote Salad — Roy Khoo, St. Thomas	Chicken Trinidad — Ottmar Weber, Grand Cayman	Fruit & Cereals Salad — Michel Chiche, St. Martin
Fri, 9/20	Onion Soup — David Paul Johnson, Maui	Beef Tenderloin — George Mavrothalassitis, Honolulu	Hawaiian Ganache — Philippe Padovani, Lanai
Mon, 9/23	Pheasant — Oliver Horion, Montevideo	Pike — Reinhard Gerer, Vienna	Nobleman's Dessert Box — Gale O'Malley, Honolulu
Tue, 9/24	Monkfish — Romeo Morocutti, Vienna	Sole — Dolli Irigoyen, Buenos Aires	Coconut Crème Brûlée — Ed Morris, Honolulu
Wed, 9/25	Vegetable Terrine — Amy Ferguson-Ota, Hawaii	Opakapaka — Jean Marie Josselin, Kauai	Toffee Torte — Rodney Weddle, Maui
Thu, 9/26	Goose Liver Crepes — Christian Petz, Vienna	Fish Fillet Caprice — Ottmar Weber, Grand Cayman	Miracle Dessert — Paula Hurtado, Santiago
Fri, 9/27	Ox Snout Salad — Harald Fargel, Vienna	Boeuf au Manioc — Claude Troisgros, Rio de Janeiro	Unforgettable Torte — Gale O'Malley, Honolulu

# Navigating the **NEW**

by Marc Cosnard des Closets  
Paris, France

## **MICRI - The Miracle Sauce Base**

**Chef Miguel Sanchez Romera ...spent five years developing a neutral sauce base that will revolutionize sauce making.**

The sunny Costa Brava in Spain is best known for its beaches and tapas bars. Lunch is served at 2 pm and is followed by a siesta before

returning to work and dining again at 10 pm. This leisurely pace is why millions of tourists flock to Barcelona and the surrounding area.

A visit to the Sagrada Familia Cathedral in the Catalan capital, a bullfight, a plate of smoked ham and marinated anchovies with a glass of hearty red wine are among the main attractions. Although few go there to find the perfect ingredient for making sauces, one would never imagine that this area is a veritable laboratory of culinary innovation. In the past ten years, celebrated chefs and food scientists have been churning out new ways to prepare and serve food. Foam desserts and multi-layered shot glasses of sweet and savory reductions are served in fine dining establishments around the world. These are just a few of the marvels developed by Catalan chefs in their laboratories.

Making a sauce can take hours of work and often requires many hard to get ingredients just to distill the essence of a particular product. Most sauce bases are made from animal products, such as bone gelatin, which is obtained after long hours of cooking. Sauces need to be flavored with various ingredients, fat must be skimmed off and the sauce must be strained again and again before emulsifying with starches or butter to give it a smooth texture. This whole process results in high saturated fat content and reduced vitamins and proteins. The final sauce base is perishable, has one flavor and one color, usually brown. Professional chefs prepare different sauce bases every day: poultry stock, fish stocks, beef stocks, veal stocks, vegetable stocks etc. Restaurant kitchens



Chef and Mrs. Miguel Sanchez Romera

MICRI is odorless, colorless, tasteless and fat-free. It can be used hot or cold as a sauce base or emulsifier.

have lots of room, many hands and a variety of ingredients to make this possible. At home it is a different story. You usually have to prepare your sauce base the day before you are going to use it and spend hours toiling at the stovetop to reduce your sauce to the right quantity and consistency. Then you store the extra sauce base in your freezer until you use it again or, as is usually the case, throw it out a few weeks later.

Now there is an alternative. Chef Miguel Sanchez Romera of Restaurant l'Esguard in San Andres de Llavaneres (Sant Andreu de Llavaneres in Catalan), just 1 hour north of Barcelona, Spain, spent five years developing a neutral sauce base that will revolutionize sauce making. Chef Romera studied fine arts as a youth until he entered the medical

field. He is a noted neurologist specialized in epilepsy. He began his culinary career at age 45 and opened his restaurant in a former winery. Today he works in a hospital from Monday to Wednesday and helms the stove the rest of the week.

His quest for a perfect sauce base that would be healthy, easy to use and able to support different flavors and ingredients resulted in MICRI, a gel derived from Cassava, a starchy root vegetable also known as yucca or manioc. It is originally from South America and was introduced into Africa by Portuguese sailors. Cassava has a very high vitamin C content and must be cooked before being eaten, otherwise it is toxic. The formula is currently kept a secret, but MICRI is being sold in Europe by the Spanish company, Solé Graells (sole@solegraells.com), at a cost of approximately \$15 for a 3-pound container.

MICRI is odorless, colorless, tasteless and fat-free. It can be used hot or cold as a sauce base or emulsifier. The semi-hard elastic gel texture can be adjusted by adding water and hand whipping or machine blending. It must be stored between 32° and 47° Fahrenheit and stays fresh 3 weeks after opening. Gelatin has two textures: hard and crumbly, whereas a MICRI sauce has a smooth texture. Its chameleon like ability to retain color and flavor without cooking is unique. A lemon sauce tastes like lemon, rather than lemon and cream or lemon and butter. A Béarnaise can be made with shallots, tarragon, white wine, vinegar and MICRI substituted for the butter and egg yolks. Anyone who has made this sauce knows how fragile it is and how frustrating it can be to serve a beautiful piece of meat and put a broken sauce on the table.

Chef Romera's cuisine is as colorful as it is flavorful. MICRI allows him to offer a variety of taste sensations and visual surprises in each dish. His Venison with Sobresada Tatin, spice sauces and currant sauce is an example of this. Spicy sausage filling, called Sobresada in Spain, is placed on sliced and sugared apples in a mold and cooked for about 18 minutes until the sausage is cooked and the apples have caramelized. Venison loin is seasoned, pan seared in pork lard and served with the Sobresada Tatin, currant sauce and 48 dollops of flavored MICRI. Chopped herbs, spices, or blanched and pureed vegetables, are mixed with MICRI to preserve their fundamental essence and color. Each bite of venison and Sobresada Tatin varies with the chosen sauce.

Like many physicians, Chef Romera is modest about his accomplishments. Like many chefs, Dr. Romera lets his food speak for itself. He has earned one star in the Michelin guide and his notoriety is growing beyond Spain. A meal at l'Esguard is a pleasure for the palate and a salve for the soul. GC



Venison with Sobresada Tatin

# Veal Steak with Jerky Sauce

Veal gets an unusual treatment with a very American sauce of julienned beef jerky, cream and chili powder. Cornstarch is used to thicken the sauce and the veal is garnished with chick-peas.

4 Servings  
2 ounces unprocessed beef jerky  
1 1/2 cups veal stock  
Four 5-ounce, 1-inch-thick veal loin steaks  
Salt and freshly ground black pepper to taste  
3 tablespoons olive or vegetable oil  
1 onion, sliced  
1 tablespoon coarsely ground black pepper  
1/4 cup white wine vinegar  
1/4 cup dry white wine  
1 garlic clove, crushed  
1 cup cooked chick peas  
(if using canned, rinse and drain them)  
1 teaspoon chili powder  
1 teaspoon cornstarch  
1/2 cup heavy (whipping) cream  
1/2 cup finely chopped poblano or green bell pepper  
1 teaspoon fresh lemon juice  
1 tablespoon cold butter

**To prepare the jerky:** Cut the jerky into fine julienne and soak it in 1 cup of the veal stock for 1 hour at room temperature. Strain the stock and reserve both the sauce and the jerky.

**To prepare the veal:** Preheat the oven to 375 F. Trim the veal steaks and season with salt and pepper. In a large saute pan or skillet, over high heat, heat 2 tablespoons of the oil and saute the steaks, turning them to sear them completely on both sides and all the edges, a total of about 2 minutes. Transfer the meat to a plate and keep warm.

**To make the sauce:** In the same pan, over high heat, place half of the onion and the black pepper and saute until the onion is wilted but not browned, 1 to 2 minutes. Add the wine vinegar and stir for 30 seconds, then add the wine, the reserved stock used to soak the jerky and the remaining 1/2 cup stock. Bring the mixture to a boil and skim off any fat or foam that rises to the surface. Continue to cook until the liquid has reduced by two-thirds and is thick and syrupy, 7 to 8 minutes.

Finely chop the remaining sliced onion. In a medium saute pan or skillet over medium-high heat, add the remaining 1 tablespoon olive oil and saute the onion and garlic until they are wilted, about 2 minutes. Add the chick peas and chili powder and cook over low heat until the chili powder has mellowed in flavor, about 3 to 4 minutes. In a small bowl, stir the cornstarch into the cream, then add

the cream to the pan with the reduced stock, reduce heat to low, and simmer until the liquid is reduced slightly, 2 to 3 minutes. Strain the mixture into the pan containing the chick peas and simmer for 1 to 2 more minutes.

**To finish the veal and sauce:** Place the veal steaks in the oven for 3 minutes for medium-rare. In a large saute pan or skillet, combine the chopped peppers and the jerky. Strain the veal juices and cream sauce from the chick peas into the pan and return to medium heat for 2 to 3 minutes. Off heat, add the lemon juice and stir in the cold butter until the sauce is smooth.

**To serve:** Place a veal steak on each serving plate and spoon the sauce over and around the meat. Spoon some of the chick peas in 5 small mounds around the outside of the plate.



Larry Forgione  
An American Place • New York, NY



# Confit Duck Salad

RoxSand Scocos • RoxSand Restaurant • Phoenix, AZ

This pretty salad releases its flavors in bursts: the sweet-sour strawberry-balsamic sauce, bitter sorrel and arugula, silky duck and the duck's spicy coating. Although the duck cooks in fat, the process leaves the meat tender but not greasy.

4 Servings

## Confit Spice Mixture

- 1 tablespoon ground cardamon
- 1 tablespoon ground nutmeg
- 1 tablespoon ground cloves
- 1 1/2 tablespoons dried thyme
- 1 tablespoon dried ground ginger
- 6 bay leaves, ground to powder in a spice grinder

- 4 duck thighs
- 2 tablespoons olive oil
- 2 to 3 cups rendered duck fat

## Strawberry-Balsamic Sauce

- 1 cup sugar
- 3 cups balsamic vinegar
- 1 1/4 pounds strawberries, hulled and puréed
- 1/2 cup corn oil
- 1 green bell pepper, peeled, seeded, deribbed and julienned
- 1 red bell pepper, peeled, seeded, deribbed and julienned
- 1 yellow bell pepper, peeled, seeded, deribbed and julienned
- 1 jicama, peeled and julienned
- 3/4 cup caramelized pecans
- 6 strawberries, sliced
- 1 cup chow mein noodles, deep fried until crispy
- 2 cups fresh mixed greens, including baby sorrel and baby arugula

## Preparation:

# Confit Duck Salad

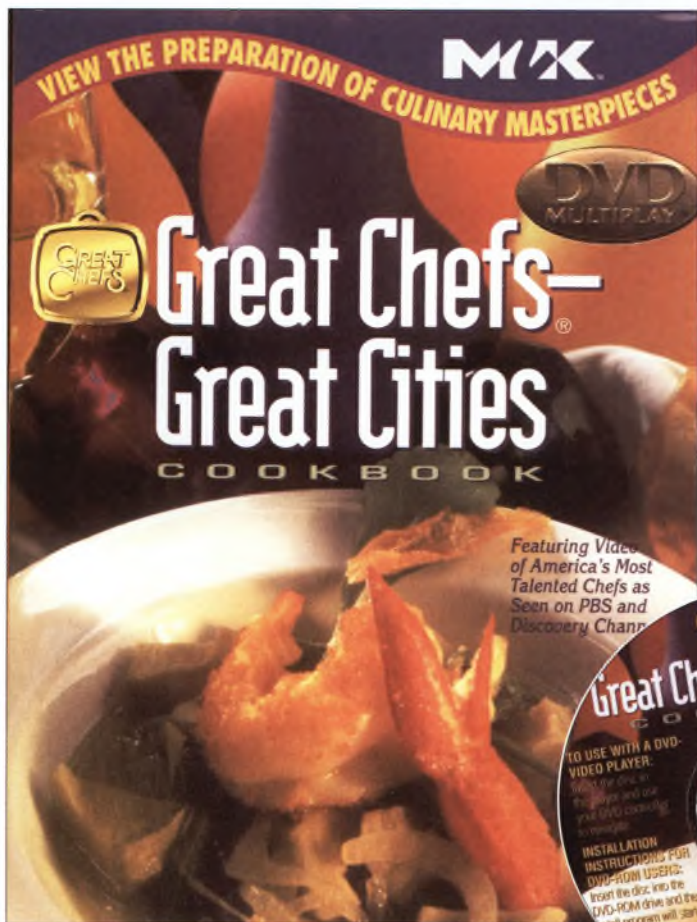
**To make the spice mixture:** Combine all ingredients.

**To make the confit:** Rub the duck thighs with olive oil and coat with the spice mixture. Heat 2 tablespoons of the duck fat in a large saute pan or skillet over medium heat and saute the duck thighs until browned on both sides, about 5 to 8 minutes. Put the thighs in a deep pan large enough to hold them in a single layer and cover with the remaining duck fat. Cook over medium-low heat at a bare simmer for 2 to 3 hours. Remove from heat and cool. Cover and refrigerate up to 2 days in the fat (confit can be kept refrigerated, for much longer if desired).

Clean the fat off the duck thighs and pull the meat from the bones, shredding it into bite sized pieces.

**To make the sauce:** Put the sugar in a heavy saucepan and heat over medium-high heat until the sugar melts and begins to turn amber, 320 F to 328 F on a candy thermometer. Do not stir; brush away any crystals which form on the sides of the pan with a damp brush. Remove the sugar from the heat and carefully add the balsamic vinegar; be alert for splashing and bubbling. The sugar will seize into a clump. Reduce the heat to medium and return the pan to the heat. Stir gently with a whisk until the sugar dissolves again. Cook until reduced by half in volume. Stir in the strawberry purée and cook until the sauce coats the back of a spoon. Purée with the oil until smooth.

**To serve:** Build the salad in a bowl large enough to toss all ingredients. Put the duck pieces in the bottom of the bowl and add all but 1/4 cup of the sauce. Toss the pieces in the sauce with your fingers and add the peppers and jicama and toss again. Add the pecans, strawberries and noodles; toss again. Add the greens and toss again. Place handfuls of mixed salad on each plate. Drizzle the edges of the plates with the reserved sauce.



Find the recipe.  
 Adjust for quantity.  
 Print your grocery list.  
 Watch the technique ...

**Make it yours!**

Great Chefs — Great Cities DVD has over 290 recipes, plus video clips, a glossary, and lots more... It's like bringing home the chef!

**\$29.95**

FREE SHIPPING  
 FOR MAGAZINE READERS  
 Ask for code GCM 102

To order:

**1-800-321-1499**  
**+504.581.5000**

+  
*you*



ALWAYS GREAT®

System Requirements:  
 DVD-Video Player or  
 DVD-ROM System;  
 Pentium 133 or greater,  
 16 MB RAM; SVGA 16-bit  
 2 MB video card or bet-  
 ter; Microsoft Windows®  
 95 or Windows® 98; 10  
 MB free disc space on  
 hard drive; MPEG-2  
 decoder; DVD-ROM  
 drive.

[www.greatchefs.com](http://www.greatchefs.com)



- **Chef John Fleer** ..... pg. 74
- **Rich Pistachio Brownie**  
with Ganache and White  
Chocolate Ice Cream "Uptown Moon Pie" . . pg. 75
- **Lobster Salad**  
with Fine Herbs ..... pg. 76
- **Oak Fired Butterflied Leg  
of Lamb Salad**  
with Griddle Corn Cakes and  
Chipotle BBQ Glaze ..... pg. 77
- **Asparagus In Ambush**  
with Ozark Country Ham and Crowley  
Cheese with Parsley Sauce ..... pg. 78
- **Figmuller Schnitzel** ..... pg. 79
- **Pacific Smoked Salmon**  
and Goat Cheese Cornets  
with Beet Salad ..... pg. 80
- **Potato Salad** ..... pg. 82
- **Hot German Potato Salad** ..... pg. 82

# Summer Dishes



## John

as taped at  
*The Inn at  
Blackberry Farm*  
Walland, TN

# Fleer



North Carolina born chef John Fleer says, "It is southern food that lies at the heart of my cooking." Fleer has many memories of summers spent at his grandparent's home in Tidewater Virginia, and of their large garden and the couple's "mad rush from the crab pot to the boiling pot." There were also trips to Europe during his childhood and young adulthood, and even two six month stays in England and Italy. Fleer is convinced that the early exposure to European culture broadened his culinary horizons and profoundly affected his love of food.

Yet Fleer did not begin his education with the study of food. His first degree was a B.A. in religion from Duke University. Next he enrolled in the master's program in religion and culture at the University of North Carolina, Chapel Hill. It was while pursuing his graduate degree there that Fleer worked as the head baker at *Aurora* restaurant in Carrboro, North Carolina. This led to work on a master's thesis on the community of the dining table as a model for aesthetic, ethical and political judgements.

Fleer's formal training was at the Culinary Institute of America, where he earned his degree, graduating with honors in 1991. He completed a fellowship at the school's *St. Andrew's Café* under chef Jonathan Zearfoss, who taught him how to appreciate freshness and seasonality in ingredients, and to think about the nutritional value of food. He had the opportunity to expand his experience with healthy cooking techniques while working as the private chef for Mary Tyler Moore and her husband Grant Tinker in their New York home.

Since arriving at *Blackberry Farm*, Fleer has developed a cooking style that he likes to refer to as "Foothills Cuisine." It's a style that "wanders the line between the refined and the rugged, classical and traditional." Although his dishes are native to the region, they are peppered with influences from the regions of Gascony, Alsace and the Basque. He feels that it is these regions, because of their small farms and lack of urban concentration, that share a way of life with America's South. He hopes that his food at *Blackberry Farm* "strikes a chord of the familiar with our guests," but will also "bring flashes of the original." Fleer's cooking style and recipes have been featured in publications and broadcasts including *Veranda*, *Southern Living*, *Country Home*, *Food & Wine* and *Inn Country Chefs*.

# Rich Pistachio Brownie

with Ganache and White Chocolate Ice Cream "Uptown Moon Pie"

John Fleeer • The Inn at Blackberry Farm • Walland, Tennessee

John Fleeer's brownie has been referred to as an "Uptown Moon Pie." Two chocolate discs covered with ganache are open to reveal white chocolate ice cream, garnished with Italian meringue and strawberry syrup. You really use a blowtorch to very quickly brown the meringue (kitchen supply stores sell a special tiny torch just for this purpose), or you can quickly brown the meringues under a very hot broiler. Be careful using the broiler: just a second too long and the ganache glaze on the brownie will melt.

12 Servings

## White Chocolate Ice Cream

1 1/2 cup heavy (whipping) cream  
6 ounces white chocolate, chopped  
1 pint milk  
5 egg yolks  
3 ounces granulated sugar  
1/4 cup corn syrup  
1/4 cup Crème de Cacao

## Brownie

3/4 pounds bittersweet chocolate, chopped  
3/4 pounds unsalted butter  
1 1/2 cups cocoa  
2 1/2 cups granulated sugar  
6 eggs  
1/16 cup vanilla  
1 1/2 cups all-purpose flour  
1 cup pistachio nuts, chopped  
1 cup bittersweet chocolate, chopped into small pieces

**To make the ice cream:** In a deep heavy saucepan, bring the cream to a simmer over medium heat. Place the white chocolate pieces in a heatproof bowl and pour the cream over the chocolate. Let stand to allow the chocolate to melt. In the same saucepan used for the cream, bring the milk to a simmer. In a small bowl, whisk together the eggs and sugar. Slowly pour one fourth of the milk into the egg mixture, whisking gently, to temper. Slowly pour the egg mixture into the remaining milk and cook, stirring constantly, until the mixture thickens and coats the back of a spoon. Remove from heat and stir in the corn syrup and Crème de Cacao. Strain the mixture through a fine-meshed sieve and stir into the melted chocolate. Cool the mixture. Place in the container of an ice cream maker and freeze according to manufacturer's instructions.

**To make the brownie:** Preheat the oven to 350 F. Line two baking sheet pans with parchment and grease. Place the chocolate and butter in the top of a double boiler and place over gently simmering water. Gently stir with a whisk to blend. Sift in the cocoa and sugar and stir to blend. Remove from heat and stir gently until smooth. Whisk the eggs until frothy. Stir the eggs and vanilla into the mixture. Stir in the flour, then add the nuts and chopped chocolate. Spread the batter evenly in the prepared pans (the batter will be thick). Bake until just done, 15 minutes. Centers will still be slightly soft. Let cool, then refrigerate overnight.

**To make the ganache:** In a deep heavy saucepan, bring the cream to a simmer over medium heat. Place the chocolate pieces in a heatproof bowl and pour the cream over the chocolate. Let stand to allow the chocolate to melt. Gently stir the mixture with a whisk until it is smooth. Let cool to room temperature.

## Ganache

1 pint heavy (whipping) cream  
1 pound chocolate, chopped

## Italian Meringue

1/2 cup granulated sugar  
1 1/2 ounces water  
3 egg whites  
1/8 teaspoon cream of tartare  
3 tablespoons granulated white sugar

## Strawberry Sauce

(Makes 1 pint)  
1/2 tablespoon granulated sugar  
1/4 ounce water  
1/2 tablespoon Triple Sec  
1 tablespoon dark rum  
1 pint strawberries  
1/2 cup orange juice

**To assemble:** Cut the brownie sheets into twenty four 3-inch discs with a cookie cutter or steel ring. Place half of the discs on a wire rack set over a baking pan. Pour the ganache over the discs, coating them completely. Cut the centers out of the remaining discs, leaving a rim (reserve the centers to eat later).

**To make the meringue:** In a heavy saucepan over medium heat, bring the sugar and water to a boil and cook to 245 F on a candy thermometer. In a deep bowl, beat the egg whites until frothy and sprinkle the cream of tartare over the eggs. Continue to beat until medium peaks form. Sprinkle the sugar over the meringue and beat until medium-stiff peaks form. When the sugar syrup has reached the correct temperature, pour it into a heat proof glass container to maintain the temperature and very slowly pour it into the egg whites while continuing to beat. When the syrup has been incorporated, continue to beat at medium speed for minutes to cool the meringue.

**To make the sauce:** In a heavy pan combine the sugar, water, Triple Sec and rum and heat until the sugar dissolves. Hull the berries. Place the strawberries and orange juice in the bowl of a food processor. Pour the sugar mixture over the berries and purée the mixture. Do not strain it.

**To serve:** Place a brownie ring to one side of each dessert plate. Place a scoop of white chocolate ice cream in the center of each. Position a coated top disc to the side of each, leaning on the ice cream. Pour two large spoonfuls of sauce on the other side of each plate. Place a large dollop of meringue on the side of each brownie. Optionally, brown the meringue with a small blowtorch, or place under a very hot broiler for 5 - 8 seconds. (The brownie "trimmings" may be nibbled on their own!)

# Lobster Salad with Fine Herbs

This elegant lobster salad presents an entire lobster half surrounded by al dente baby vegetables and a tomato filled with lobster mayonnaise and julienned vegetables. Quail egg halves complete the presentation. The "bull's horn" pepper in the ingredients is a narrow, sickle-shaped, light green sweet pepper and can be found in specialty produce departments and markets. Substitute any mild sweet (not hot) pepper.

**4 Servings**

- 12 garlic cloves, slightly crushed olive oil to cover
- 8 yellow cherry tomatoes
- 8 red cherry tomatoes
- 4 small artichokes
- 1 lemon
- 20 Niçoise olives
- Salt and freshly ground black pepper to taste
- 1 tablespoon salt
- 1 tablespoon wine vinegar
- 2 lobsters, about 1-1/4 pounds each
- 1 medium carrot, julienned
- 1 small zucchini, julienned
- 1/4 red pepper, julienned
- 1 bull's horn pepper, julienned
- 16 green beans
- 8 small new potatoes
- 4 quail eggs
- 4 medium tomatoes
- Salt and freshly ground black pepper
- 1 bunch each basil, chives, flat parsley and tarragon
- Pinch of saffron
- 1 teaspoon grated fresh ginger
- 1 cup mayonnaise
- 2 cups mixed salad greens, or mesclun mix, including oak leaf lettuce
- 1/2 cup olive oil
- Sea salt to taste
- Freshly ground black pepper to taste

**To prepare the cherry tomatoes:** Put the garlic cloves in olive oil to cover and add the cherry tomatoes. Toss to coat. Let marinate at least 2 hours.

**To prepare the artichokes:** Cut the sharp tips off the artichoke leaves and snap off the tough leaves around the bottom. Slice the stem off to form a flat bottom. Rub newly cut parts with the lemon. Place the artichokes, bottom-side down, into a steamer or on a rack above at least one inch of boiling water. Squeeze a little lemon juice into the water. Cover and steam until the bottoms are tender, 30 - 40 minutes. Pull off the leaves and squeeze out the pulp. Scrape away the hairy choke and dice the bottoms.

Preheat the oven to 350 F. Combine the artichoke pulp and dice, drained garlic cloves from the cherry tomatoes, and Niçoise olives and spread them on a baking sheet. Roast the vegetables until slightly browned, 45 - 60 minutes. Season with salt and pepper to taste.

**To prepare the lobster:** Fill a large pot with salted water and add the vinegar. Bring to a boil over high heat. Plunge in the lobsters, cover, and cook 8 to 10 minutes. Remove with tongs, drain on paper towels, and let cool. When cool, split the lobsters in half lengthwise. Clean out the innards; reserve the coral and a spoonful of juice. If using Maine lobsters, crack the claws and remove the meat in large pieces. Keep cool until ready to use.

**To prepare the vegetables:** Bring a small pan of salted water to a boil and add the carrot julienne. Cook until just softened, al dente, 3 - 4 minutes. Remove from heat and drain; set aside. Repeat with the zucchini and pepper juliennes, green beans and potatoes, cooking each separately and adjusting cooking time to prepare each vegetable al dente. For the quail eggs, lower the eggs into the boiling salted water with a slotted spoon and reduce the water to simmer. Cook 3 minutes, remove with a slotted spoon, and place in cold water to cool. Drain and peel. Keep cool until ready to use.

**To make the tomato cups:** Wash and dry the medium tomatoes. Cut off the tops and scoop out the pulp. Season with salt and pepper. Reserve 8 leaves or 1 sprig of each herb and mince the remainder. Soak the saffron threads in the reserved spoonful of lobster juice. Mix the minced herbs, saffron, ginger, and mashed lobster coral with the mayonnaise. If using Maine lobsters, fold in the pieces of claw meat. Fill the tomatoes with the lobster mayonnaise. Stand the julienned vegetables and reserved herb sprigs in the mayonnaise, creating a hollow in the center. Cut the quail eggs in half and place a quail egg half in the center of each. Reserve the remaining quail egg halves. Loosely cover the filled tomatoes with plastic wrap and refrigerate until ready to use.

**To serve:** On each plate, lay one half of a lobster, meat-side up. Place a filled tomato on each plate near the head end of the lobster. Place a large scoop of the roasted artichoke mixture beside each tomato. Cut the potatoes in half and divide among the plates. Divide the green beans, cherry tomatoes and the quail egg halves among the plates. Place a small cluster of mixed salad greens on each plate. Drizzle each with a few drops of olive oil, lemon juice and freshly ground pepper. Sprinkle a little sea salt on the potato halves. Put any remaining lobster mayonnaise in a sauce boat and pass.



**Christian Willer**  
La Palme d'Or Hotel Martinez • Cannes, France

# Oak-Fired Butterflied Leg of Lamb Salad

## with Griddle Corn Cakes and Chipotle BBQ Glaze

Bradley Ogden layers flavors with this grilled lamb salad. The lamb leg is separated and marinated overnight, then grilled over a charcoal fire with pieces of oak wood for flavor. The simple green salad includes spring onions with their tops, feta cheese and colorful nasturtium blooms. Spicy Chipotle glaze is used to barbecue and sauce the lamb.

4-6 Servings

### Lamb

- 1 boneless leg of lamb (2-1/2 pounds)
- 6 sprigs thyme
- 2 tablespoons Dijon mustard
- 3 tablespoons olive oil
- 1 teaspoon fresh cracked black pepper
- 2 - 3 small pieces of oak wood, soaked in water for 1 hour

### Chipotle BBQ Glaze

- 1 small chipotle pepper, minced
- 1-1/2 cups chili sauce
- 1/4 cup molasses
- 1/4 cup water
- 1 tablespoon soy sauce
- 1 tablespoon brown sugar
- 1 tablespoon Dijon mustard
- 2 cloves garlic
- 2 tablespoons fresh lemon juice
- 2 teaspoons salt
- 1 teaspoon Tabasco® sauce or other hot pepper sauce
- 1 teaspoon Worcestershire sauce
- 1 teaspoon crushed red pepper flakes
- 1 Anaheim pepper, seeded, de-ribbed and minced
- 1/2 red jalapeño pepper, seeded, de-ribbed and minced
- 1/2 green jalapeño pepper, seeded, de-ribbed and minced



**Bradley Ogden**  
Lark Street Café, • San Francisco, CA

**To marinate the lamb:** Trim the leg of lamb into 2 or 3 pieces, cutting between the muscle groups to yield pieces of uniform size (about 2 inches thick). Trim excess interior fat and sinew and leave a thin layer of fat on the skin side of the lamb pieces. Rub the lamb with thyme, mustard, 3 tablespoons olive oil and 1 teaspoon freshly cracked black pepper. Cover with plastic wrap and refrigerate overnight, or at least several hours, to marinate.

**To make the glaze:** Combine all ingredients in a non-aluminum saucepan and cook over medium heat for 15 minutes. Remove from heat and let cool. Purée until smooth. Set aside one fourth and put in a squeeze bottle.

**To grill the lamb:** Remove the lamb from the refrigerator 30 minutes before grilling. Light a hot charcoal fire, adding the bits of

### Salad

- 12 small white and red spring bulb onions with tops
- 1/3 cup water
- 1 tablespoon unsalted butter
- 1/2 teaspoon fresh ground black pepper
- 1/4 teaspoon Kosher salt
- 6 - 8 cups mixed small greens (butter lettuce, arugula, red leaf lettuce, baby mustard greens), washed and dried
- 3 tablespoons olive oil
- 2 tablespoons Balsamic vinegar
- 1 small red onion, minced

### Griddled Corn Cakes

- 1/2 cup freshly grated corn and its milk, or creamed corn
- 3/4 cup milk
- 2 tablespoons unsalted butter
- Pinch of salt
- 1/2 teaspoon freshly cracked black pepper
- 2 teaspoons minced fresh red or green jalapeño chilies
- 1/2 cup yellow cornmeal
- 1/4 cup buttermilk
- 1 large egg, separated
- 3 scallions, chopped
- 1 - 2 tablespoons unsalted butter
- 2 ounces Feta cheese
- 6 - 8 Nasturtium flowers

oak wood for flavor. Grill 8 - 10 minutes total per side for medium rare. Brush with chipotle glaze each time it is turned; turn at least 3 times. Remove the lamb from the grill and keep warm.

**To make the salad:** Peel one or two outer layers from the small onions, keeping the green tops intact. Place the onions in a large skillet, add the water, butter, pepper, and salt. Cover and place over medium-high heat. Bring to a boil and cook 2 minutes. Remove the onions from the pan, drain, and cool to room temperature. Place the lettuces in a large bowl and season with salt and pepper. Add the olive oil, balsamic vinegar and red onions. Gently toss until lightly coated with the dressing.

**To prepare the corn cakes:** In a 2-quart saucepan, combine the creamed corn, milk, butter, salt, pepper and minced jalapeño. Bring to a simmer over medium heat. Slowly add the corn meal, stirring vigorously to make sure no lumps form. Cook about 2 minutes, until the mixture is very thick. Slowly add the buttermilk, stir until blended and remove from heat. Let the mixture cool slightly. Blend in the egg yolk.

In a clean dry mixing bowl, beat the egg white until soft peaks form. Fold into the batter with the scallions. On a lightly buttered, preheated griddle, pour a tablespoon of batter to form a 2-inch pancake. Repeat to form other pancakes as space permits. Cook on one side until bubbles appear and the edges turn golden brown. Turn with a spatula and cook for 20 seconds on the other side to finish. Repeat to make at least 16 pancakes, adding butter as needed.

**To serve:** Cut the lamb against the grain into slices. Place a handful of salad on each serving plate. Crumble on Feta cheese and add a few nasturtium blooms. Arrange three slices of lamb over the salad greens. Reheat the spring onions on the grill, then arrange two or three on top of each serving. Place a griddled corn cake next to each salad. Finish by glazing the lamb slices with the Chipotle sauce.

# Asparagus In Ambush

with Ozark Country Ham and Crowley Cheese with Parsley Sauce

Larry Forgione • An American Place • New York, NY

**C**elebrated chef Larry Forgione's direct presentation of asparagus and ham is wonderful as an appetizer or for lunch. The quality of the dish depends on the quality of the asparagus, ham and cheese, so look for the best. Leave off the ham if you prefer a meatless dish.

- 4 Servings
- 4 8 to 10-inch flour tortillas
- 4 large, thin slices baked Ozark country ham
- 4 large thin slices Crowley Vermont® cheese
- 20 large asparagus stalks, peeled and trimmed to 8 inches
- 1 tablespoon unsalted butter, melted
- 12 tablespoons beurre blanc (recipe follows)
- 4 tablespoons flat-leaf parsley, chopped
- 2 medium tomatoes, peeled, seeded, and diced

Preheat the oven to 325 F. Bring a large saucepan of water to a boil over high heat and plunge the asparagus into the water. Cook 3 - 4 minutes, until al dente. Remove from heat, drain and plunge into ice water to stop the cooking. Drain.

Spread the tortillas on a clean work surface. Lay a slice of ham in the center of each and top with a slice of cheese. Arrange 5 asparagus stalks in a bundle on each tortilla with the tips extending over the edge. Roll the tortillas tightly so that the asparagus tips protrude and seal the edges with a little water.

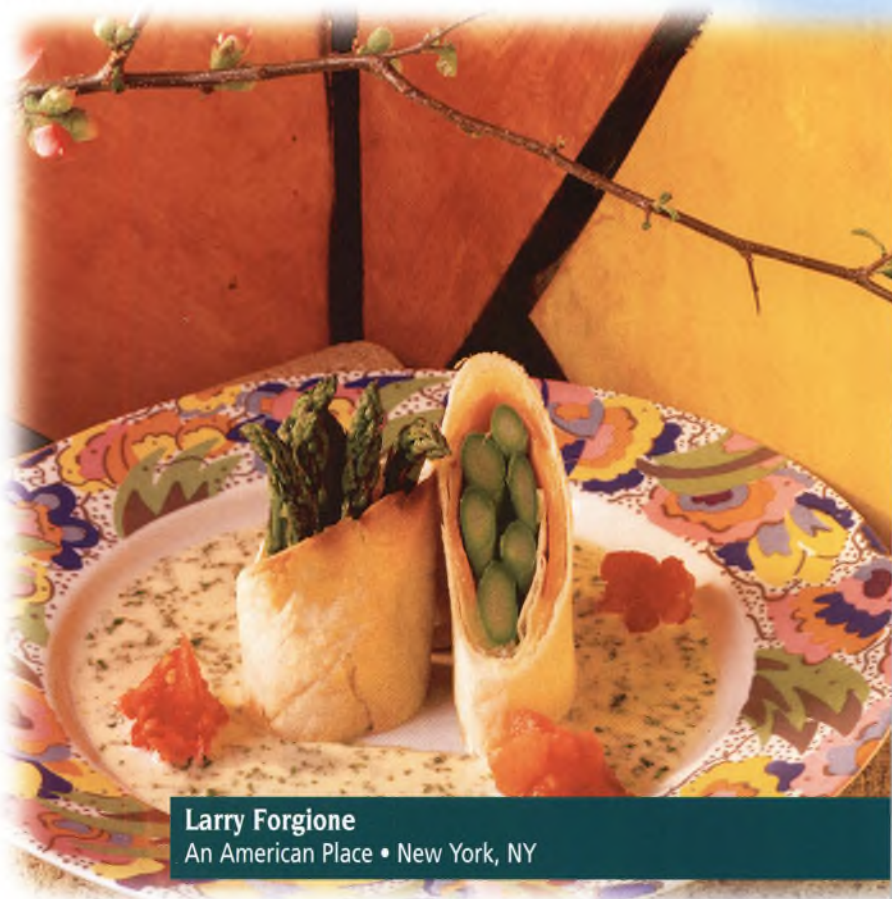
Brush a baking sheet with half of the melted butter. Put the rolled tortillas, seal side down, on the baking sheet and brush with the remaining butter. Bake 3 - 4 minutes, until heated through. Remove the rolls from the oven and put them on a cutting board. Using a sharp knife, trim the bottom of each roll to make it even. Carefully cut each roll three inches down from the asparagus tips and trim so that the 3-inch pieces can stand upright with the tips upwards. Cut the remaining part of each roll in half diagonally. Stand a roll with asparagus tips in the center of each plate. Stand two rolls on either side, diagonal end up.

Stir the parsley into the beurre blanc and spoon around the rolls. Sprinkle diced tomato over the sauce and serve.

## Beurre Blanc

- 3 shallots, minced
- 1 teaspoon freshly cracked white pepper
- 1 cup dry white wine
- 1/4 cup parsley, chopped
- 1/2 cup heavy (whipping) cream
- 1 cup (2 sticks) unsalted butter, cut into tablespoon sized pieces
- Salt to taste
- Juice of 1 lemon

In a small saucepan over medium heat, put the shallots, pepper and wine, and bring to a boil. Simmer until reduced in half by volume. Add the cream and reduce by half again. Remove from the heat and stir in the butter, one piece at a time, incorporating completely between each addition. Season with salt and lemon juice. Strain through a fine-meshed sieve. Keep warm over tepid water.



**Larry Forgione**  
An American Place • New York, NY



# Figlmuller Schnitzel

Harald Fargel • Restaurant Figlmuller • Vienna, Austria

Restaurant Figlmuller's signature schnitzel is always larger than the plate that holds it. The real secret lies in pounding the schnitzel very thin, then searing quickly in very hot oil and frying a second time in slightly cooler oil to be sure the meat is cooked completely. A challenge for home cooks is finding a pan large enough to hold the napkin sized schnitzel! You can cut the thin schnitzels into smaller pieces that fit your skillet; it will taste just as good. Chef Fargel serves his schnitzel with four potato salads and clove scented rice; these side dishes are excellent with many other meats.

4 Servings

## Potato Salad

1 pound boiling type (waxy) potatoes  
1 cup beef stock  
1 red onion, finely chopped  
3 tablespoons white wine vinegar  
6 tablespoons vegetable oil  
Salt and freshly ground black pepper to taste

## Potato-Mayonnaise Salad

1 pound boiling type (waxy) potatoes  
Salt and freshly ground white pepper to taste  
2 tablespoons white wine vinegar  
1 cup mayonnaise  
1 bunch lamb's lettuce

## Potato-Cucumber Salad

3/4 pound boiling-type (waxy) potatoes  
Salt and freshly ground white pepper to taste  
2 tablespoons white wine vinegar  
1 European-type (long) cucumber, or 2 small cucumbers  
1 tablespoon salt  
Paprika for dusting

**To make the potato salad:** Boil the potatoes in water to cover and peel while they are still hot. Cut into 1/4-inch-thick slices and put in a bowl; pour the beef stock over them. Set aside 1/4 cup of onions. Add the remaining onions, vinegar and oil. Season with salt and pepper and toss.

**To make the potato-mayonnaise salad:** Boil the potatoes in water to cover and peel while they are still hot. Cut into 1/4-inch thick slices and put in a bowl; toss with salt, pepper and vinegar. Pour off any excess liquid. Toss with mayonnaise.

**To make the potato-cucumber salad:** Boil the potatoes in water to cover and peel while they are still hot. Cut into 1/4-inch-thick slices and put in a bowl; toss with salt, pepper and vinegar. Pour off any excess liquid. Peel the cucumber(s) and slice very thin with a mandoline or V-slicer. Toss with the tablespoon of salt and let sit for 30 minutes. Squeeze the liquid from the cucumbers. Mix the cucumbers into the cooled potatoes.

**To make the potato-celery root salad:** Boil the potatoes in water to cover and peel while they are still hot. Cut into 1/4-inch-thick slices and put in a bowl; toss with salt, pepper and vinegar. Pour off any excess liquid. Peel the celery root, quarter it and cut into thin slices. Put the slices immediately into a saucepan with the salt, lemon juice and water. Bring the celery root to a boil in this mixture and add the white wine vinegar. Drain the slices and toss with the potatoes.

**To make the rice:** Preheat the oven to 350 F. Melt the butter in an oven-proof medium skillet over medium-high heat and saute the onions until translucent, about 1 minute. Add the rice and stir in the stock. Season generously with salt and add the cloves. Cover and bring to a boil. Bake for 30 minutes.

## Potato-Celery Root Salad

3/4 pound boiling type (waxy) potatoes  
Salt and freshly ground white pepper to taste  
2 tablespoons white wine vinegar  
1 celery root  
Juice of 1 lemon  
1 teaspoon salt  
2 cups water  
2 tablespoons white wine vinegar  
1 sprig celery leaves, chopped

## Steamed Rice

2 tablespoons butter  
1 small onion, chopped  
1 cup Uncle Ben's® or similar parboiled rice  
2 cups chicken stock  
Salt to taste  
2 cloves

## Schnitzel

2 2-1/2 pounds pork loin, deboned  
2 eggs  
1/4 cup milk  
1 cup all-purpose flour  
1 cup finely ground bread crumbs  
Salt to taste  
1 lemon, cut into 4 wedges

**To make the schnitzel:** Slice the meat into four pieces. With a very sharp knife, cut half way through the center of a piece from top to bottom. Turning the knife on its side, cut from the center slit outwards toward the sides, half way through the meat, leaving a half inch connected at each side. Open the meat out like a book. Repeat with remaining pieces. Place a piece of meat between two pieces of oiled plastic and pound with a meat tenderizer or other heavy object until the meat is very thin (1/4 inch) and has spread in size. Repeat with the other pieces.

Beat the eggs with the milk and place in a shallow bowl. Put the flour on a flat plate on one side of the egg mixture, and the bread crumbs on a flat plate on the other side. Season the meat with salt to taste. Dip in the flour and shake off the excess. Coat in the egg mixture and allow any excess to run off. Dip in the bread crumbs, pressing lightly.

Heat the oil in a very large skillet over high heat (180 F). Fry, one at a time, until golden; about 1 minute per side. Drain on paper towels. Reduce the heat to medium-high and fry each schnitzel a second time, 1 minute per side.

**To serve:** Place the potato salads in separate bowls. Top the potato salad with the reserved red onions. Surround the potato mayonnaise salad with the lamb's lettuce. Dust the potato cucumber salad with paprika. Sprinkle chopped celery leaves over the potato celery root salad. Place the rice in a serving bowl and remove the cloves. Place a schnitzel on each serving plate, letting the schnitzel hang over the edges. Place a lemon wedge in the center of each schnitzel.

# Pacific Smoked Salmon and Goat Cheese Cornets with Beet Salad

This simple and fresh tasting appetizer can be made ahead of time, a real plus. Salmon cornets are filled with seasoned goat cheese and served with a bright beet salad dressed with raspberry vinegar. This is not only pretty, it also includes healthy salmon and fresh beets.

4 Servings

- 4 ounces smoked salmon, sliced paper thin
- 6 ounces softened goat cheese
- 1/4 cup heavy (whipping) cream
- 1 shallot, minced
- 1 small garlic clove, minced
- 6 chives, minced
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 2 tablespoons raspberry vinegar
- 5 tablespoons extra virgin olive oil
- Salt and freshly ground pepper to taste
- 2 medium red beets, cooked and cut into 1/4-inch dice
- 1 shallot, chopped
- 1 garlic clove, chopped
- 12 chives, minced

### Bell Pepper Coulis

- 2 yellow bell peppers, seeded and deribbed
- 2 red bell peppers, seeded and deribbed
- 4 tablespoons olive oil
- 1 cup dry vermouth
- 1 cup water
- 6 sprigs sweet cecily (optional) or flat-leaf parsley
- 4 fennel sprigs
- 6 nasturtium flowers (optional)

Roll the salmon slices into 8 cone shapes.

Combine the cheese, cream, shallots, garlic, chives, salt and pepper. Put in a pastry bag fitted with a 1/2-inch star tip and pipe two tablespoons of the cheese mixture into each salmon cone. Put on a plate, cover with plastic wrap and refrigerate for 1 hour.

In a medium nonaluminum bowl, mix the vinegar, olive oil, salt and pepper. Toss the beets, shallot, garlic and chives with this dressing. Cover with plastic wrap and marinate at least 1 hour.

**To make the coulis:** Cut the peppers into quarters or sixths, keeping each color separate. In two separate small saute pans over medium heat, saute each color in 2 tablespoons olive oil until soft; do not brown. Add half the vermouth to each pan. Bring the liquid to a boil and simmer until the peppers are very tender and the liquid has evaporated. Separately, purée the peppers in a blender or processor. Strain each through a fine sieve and put each into a squeeze bottle.

**To serve:** Put a steel ring at the "12 o'clock" position on a serving plate and pack with beet salad. Lift the ring and repeat with the other plates. Place two cornets on the lower part of each plate. Garnish with herbs and flowers. Drizzle the plates with red and yellow bell pepper coulis.



**Thierry Rautureau**  
Rover's • Seattle WA



travel.lycos.com

**TRAVEL**

- Flights
- Hotels
- Special Offers
- Road Trips
- Cruises



**Looking for a great deal on your next vacation or cruise?  
Lycos Travel has incredible packages to choose from.**

**Enter to win a \$5000 dream vacation at [travel.lycos.com](http://travel.lycos.com)!**

No purchase necessary. Must be a U.S. resident and 18 or over to win. Void where prohibited and in Florida. Entries must be received by July 31, 2002. For official rules go to [travel.lycos.com](http://travel.lycos.com)

# Potato Salad

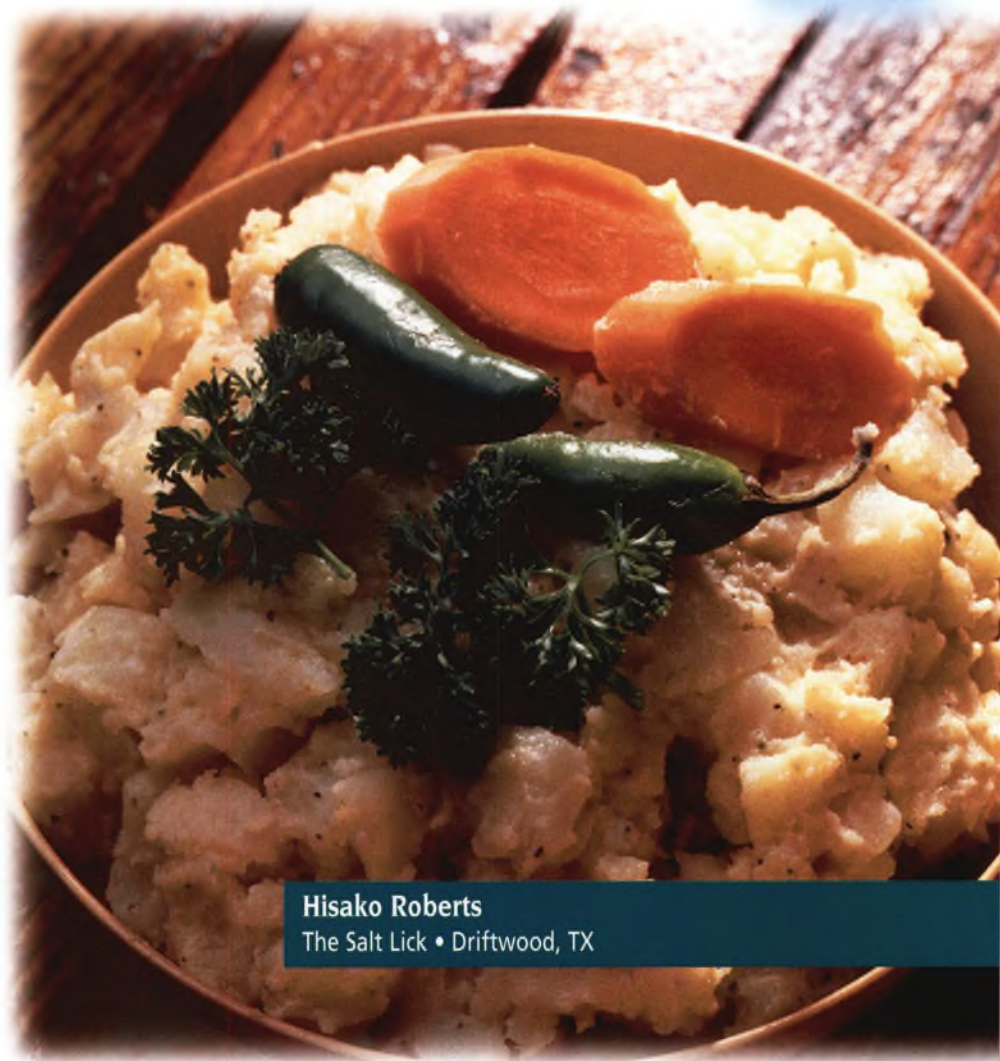
Potato salad is one of the side dishes most often served with ribs and barbecue in Texas. This one, made by marinating the potatoes, is particularly delicious. Choose your own favorite barbecue sauce to put in the recipe.

- 4 to 6 Servings
- 5 large Idaho baking potatoes
- Salt and freshly ground pepper to taste
- 1 teaspoon celery seed
- 1 large onion, peeled and finely diced
- 1/2 cup juice drained from dill pickles
- 1/3 cup barbecue sauce
- 1/3 cup vinaigrette salad dressing
- 1/2 to 1 cup mayonnaise, to taste

The day before serving, scrub the potatoes and boil them in lightly salted water until tender but still slightly firm when pierced with the point of a knife; they should not be mushy. Plunge them into ice water. When cool enough to handle, drain and peel them. Cut into 3/4-inch dice. Season the potatoes with salt, pepper, and celery seed. Add the onion and the pickle juice. Cover with plastic wrap and marinate for a few hours, or overnight in the refrigerator.

Drain the juice. Add the barbecue sauce and salad dressing, tossing to coat evenly. Place back in the refrigerator for at least 1 hour before serving.

**To serve:** Add the mayonnaise to the salad and toss gently. Adjust the seasoning with salt and pepper.



**Hisako Roberts**  
The Salt Lick • Driftwood, TX

# Hot German Potato Salad

Winslow's City Market Smoke House • Kansas City, MO

If the words "bacon grease" give you the willies, head straight to another version of potato salad. While this recipe will not show up on health charts, it's an old-fashioned favorite because it just plain tastes great. It's wonderful with barbecued brisket.

- 6 to 8 Servings
- 8 strips bacon
- 2 tablespoons all-purpose flour
- 1/2 cup sugar
- 1/8 teaspoon pepper
- 1 teaspoon salt
- 1 egg, slightly beaten
- 1/4 cup vinegar
- 1 cup water
- 4 cups diced boiled Idaho baking potatoes (about 6 medium potatoes)
- 1/2 cup chopped onion
- 1/8 teaspoon celery seed

Fry the bacon until crisp. Remove the bacon from the pan and set aside. Combine the flour, sugar, pepper and salt. Over low heat, stir the flour mixture into the bacon drippings. In a small bowl, blend together the egg, vinegar and water. Gradually add the egg mixture to the bacon grease, stirring constantly. Cook the dressing until it is thick and smooth, then remove it from the heat.

Combine the dressing with the boiled potatoes, onion and celery seed. Crumble the cooked bacon and add to the potato salad. The salad can sit at room temperature for an hour, or cover and refrigerate overnight.



- **Chef Frank Stitt** ..... pg. 84
- **Blackberry Cobbler**  
with Honeysuckle Crème Anglaise ..... pg. 85
- **Chef Alain Giraud** ..... pg. 86
- **Apple Risotto** ..... pg. 87
- **Chef RoxSand Scocos** ..... pg. 88
- **Chocolate Dipped Florentines** ..... pg. 89
- **Chef Johanne Killeen** ..... pg. 90
- **Cranberry-Walnut Crostata** ..... pg. 91
- **Chef Gerard Reversade** ..... pg. 92
- **Flourless Macadamia  
Nut-Chocolate Cake** ..... pg. 93
- **Chef Jaroslav Müller** ..... pg. 94
- **Sweet Cheese Pancakes**  
with Stewed Plums ..... pg. 95
- **Bing Cherry Clafouti** ..... pg. 96
- **Pistachio Shortbread Biscuits**  
with Strawberries ..... pg. 97
- **Chocolate Cakelette**  
with Curaçao ..... pg. 98
- **Brioche Pain Perdu**  
with Orange-Balsamic Syrup ..... pg. 99
- **Cornmeal Cake**  
with Fig and Banana Compote and  
Brown Butter Rum Sauce ..... pg. 100
- **Chocolate-Lover's Cake** ..... pg. 101
- **Chocolate Brownie Soufflé**  
with Bitter Chocolate Sabayon ..... pg. 102
- **Lemon Angel Food Chiffon** ..... pg. 103
- **Vanilla Parfait** ..... pg. 105

# Desserts

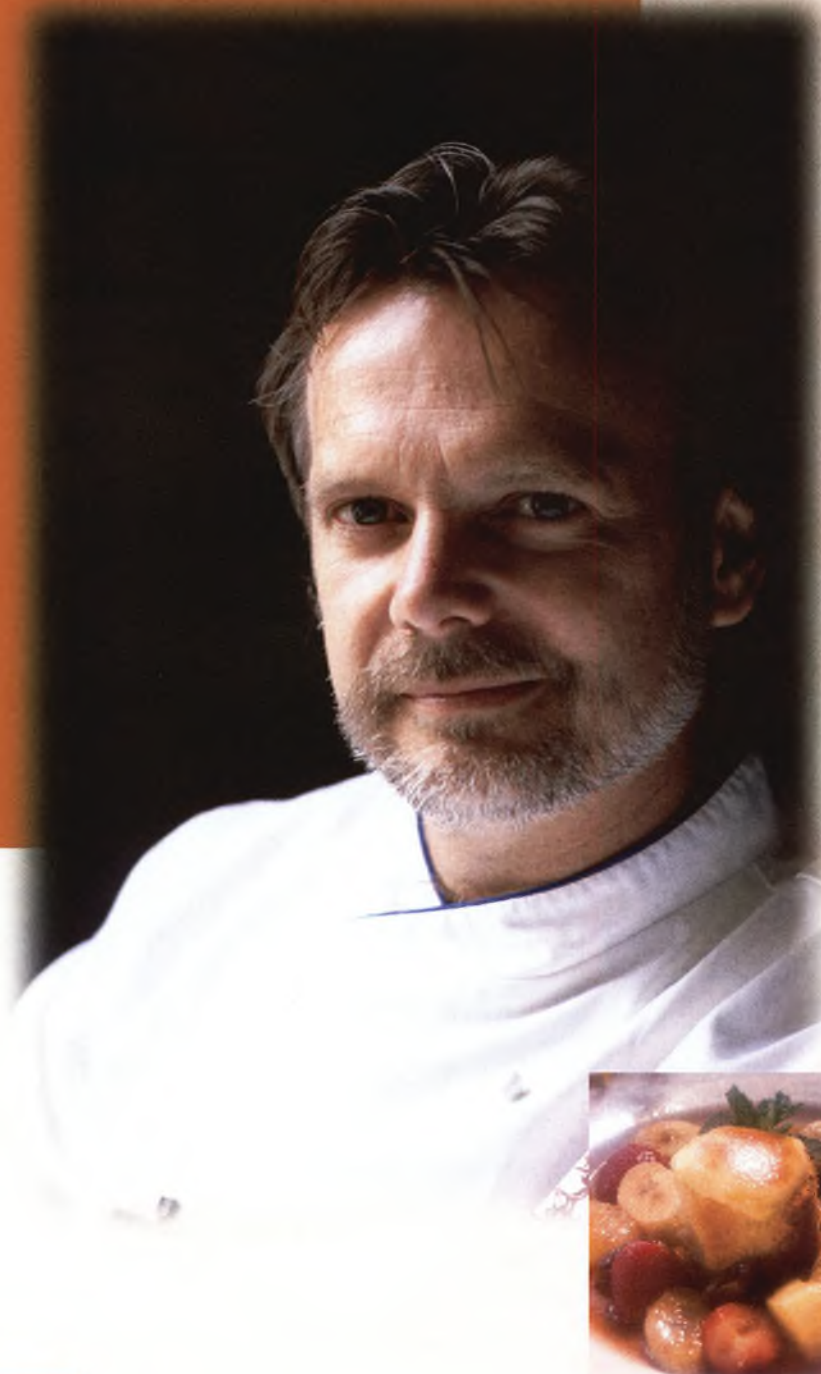
**\Des\*sert\**, n. [F., fr. desservir to remove from table, to clear the table; pref. des- (L. dis-) + servir to serve, to serve at table. See Serve.] A service of pastry, fruits, or sweetmeats, at the close of a feast or entertainment; pastry, fruits, etc., forming the last course at dinner.

# GREAT CHEFS®

## Frank

as taped at  
*Highlands  
Bar & Grill*  
Birmingham, AL

## Stitt



**F**or a boy from Cullman, Alabama, Frank Stitt has certainly developed an international palate. He studied philosophy at the University of California at Berkeley, where he met Alice Waters of the renowned *Chez Panisse*, and Frank Olney. Stitt worked in France with Olney, Simca Beck, and wine authority Stephen Spurrier. Returning to Alabama, he blended his culinary heritage with Mediterranean influence to launch two of Birmingham's most inventive restaurants, *Highlands Bar & Grill* and *Bottega Restaurant*. Both have been lauded for Stitt's wonderful food and originality. Stitt was named one of *Food & Wine's* Top 25 Hot New American Chefs, and was named a Rising Star chef by the James Beard Foundation. *Highlands* was named "Best Regional Restaurant" by *Esquire* and placed in the Fine Dining Hall of Fame by DiRoNa. The locals say it best, voting *Highlands B&G* as Birmingham's best restaurant year after year since 1991.



Page 100



Page 27

# Blackberry Cobbler

## with Honeysuckle Crème Anglaise



**Frank Stitt**  
Highlands Bar & Grill • Birmingham, AL

One of the South's most wonderful seasons is early summer, when rich sweet honeysuckle perfumes the damp evening air. Chef Frank Stitt takes advantage of the beautiful honeysuckle essence on both the filling for these tarts, and the crème anglaise he serves with them. If you don't have honeysuckle, don't despair: the tart and crème anglaise will still be wonderful.

4 Servings

### Pastry

2 cups unbleached all-purpose flour  
1 teaspoon salt  
12 tablespoons chilled sweet butter, cut into bits  
1/4 cup ice water

### Filling

1 cup sugar  
Zest of 1 orange  
2 tablespoons all-purpose flour  
1 pint ripe blackberries  
8 large sprigs fragrant flowering honeysuckle  
1 vanilla bean, split lengthwise  
2 cups half and half cream  
2 cups milk  
1/2 cup sugar  
5 egg yolks  
Honeysuckle sprigs (above)

**To make the pastry:** Place the flour, salt and all but 2 tablespoons of butter in a mixing bowl. Blend well with your fingertips or a pastry blender until the mixture is the texture of meal. Add the ice water and blend quickly with a fork, shaping the dough into a ball. Dust it lightly with flour and shape into a flat disc. Wrap in waxed paper or plastic wrap and refrigerate for 30 minutes (or up to 2 hours).

Divide the dough into 2 pieces, one slightly larger than the other. On a lightly floured surface, roll out the larger piece of dough to fit individual 3-inch removable fluted tart shells; the dough will be 1/4 inch thick. Place the dough in the pans, sprinkle each with 1/2 teaspoon of the filling, sugar and refrigerate for several hours.

Roll out the remaining piece of dough in the same fashion and cut it into 1/2-inch strips. Wrap the strips in waxed paper and refrigerate. If you make the dough ahead of time, let the dough strips rest at room temperature for 1-1/2 hours before using them.

**To make the filling:** Sprinkle half of the remaining filling sugar, the orange zest and the flour over the blackberries in a large bowl. Add about 6 honeysuckle flowers. Toss to coat the berries and let macerate for 2 hours.

**To complete the tarts:** Preheat the oven to 450 F. Sprinkle the remaining filling sugar over the tart shells and fill them with the macerated blackberries. Create a lattice top for each, weaving pastry strips. Dip your fingers in cold water and seal the strips to the pastry shells at the edges. Bake for 10 minutes on the middle rack of the oven, then lower the heat to 425 F and bake 15 minutes more, until golden.

**To make the crème anglaise:** Combine the cream and milk in a heavy saucepan. Scrape the vanilla seeds into the cream mixture and drop in the pods. Add one half of the honeysuckle blooms and half the sugar. Heat the mixture until it boils, then remove from heat. In a separate bowl, gently whisk together the egg yolks and remaining sugar until smooth. Stir in a large spoonful of the hot cream mixture, then slowly pour the eggs into the cream mixture, stirring constantly. Place over low heat and cook, stirring constantly, until it coats the back of a spoon. Remove from heat and strain through a fine-meshed sieve. Let cool.

**To serve:** Spoon the crème anglaise in the center of four serving dishes. Place a warm cobbler on top of each. Garnish with the remaining honeysuckle sprigs.

## Alain

*Bastide,*  
West  
Hollywood, CA

# Giraud



**B**orn in Paris, Alain Giraud grew up in a traditional French family restaurant business. Giraud studied for his degree in culinary arts at Nimes Culinary School, then began a three year service at *L'Ermitage Meissonnier* in Avignon. Following his national service, he worked at the Michelin one-star *Hotel Emperor-Nimes*, then on to the two-star restaurant *Hotel de Crillon* in Paris under Chef Jean-Paul Bonin. Giraud worked as second de cuisine for Claude Giraud at his two-star *Restaurant Reverbere* in Narbonne, then moved to *Le Grand Vefour* for another two years.

Giraud's resume includes First Prize in the culinary competition Minervois France (1986), and a stint at the *Parisian Academy of Wine*, where he earned level II as degustation sommelier. Following a year at the one-star *Restaurant Leonce* in Florensac, Alain Giraud came to Los Angeles as a private chef. The opportunity to work with Michel Richard, known for his outstanding California cuisine, was too much to pass up, and Giraud began working at *Citrus* in Los Angeles in 1988. In 1989 he became chef de cuisine at *Citrus*.

After nearly ten years at *Citrus*, Giraud wanted to open his own place and have his own "baby." After working with *Loew's Santa Monica Beach Hotel* and developing his concept, he opened *Lavande*, "lavender," probably the signature flower for Provence. He is now the chef/owner of *Bastide* in West Hollywood, CA. At *Bastide*, Giraud creates dishes which have the spirit of his home in Provence. He finds southern California similar in climate and spirit, and is thrilled by the fresh ingredients he can obtain for the restaurant, including some he grows himself.

"I like light and creative food with a sunny accent," he says. It is the perfect description of California cuisine at its finest.



# Apple Risotto

Paper thin crisp apple slices which have been poached in sugar syrup and dried in a slow oven surround an apple serving "dish" filled with very finely diced cooked apple. The sauteed apple has the texture of classic rice risotto. Whipped cream and rosemary sprigs complete the dish.

4 Servings

## Crispy Apple Rings

2 large Washington apples  
2 cups water  
1/2 cup sugar  
8 Washington apples  
1 lemon  
1/2 cup water  
4 tablespoons unsalted butter  
1 teaspoon cornstarch  
1 tablespoon apple juice  
4 teaspoons unsalted butter  
1 cup apple juice  
1 tablespoon Calvados® (apple brandy)  
4 teaspoons sugar  
1/4 cup orange juice  
1 cup heavy (whipping) cream  
Seeds from 1/2 vanilla bean pod  
1 tablespoon sugar  
21 rosemary sprigs

**To make the apple rings:** Preheat the oven to lowest setting. Line a baking sheet with a silicone sheet. Peel the apples and cut off the tops and bottoms. Slice into very thin horizontal slices on a mandoline or V-slicer. Bring the water and sugar to a boil over medium heat and add the apple slices. Reduce the heat to medium-low and cook for 10 minutes. Remove the slices and drain. Spread the slices in a single layer on the silicone liner and bake overnight, or for 9 hours, until crisp.

**To prepare apples for presentation:** Cut one third off the top of each of four apples and scoop out the pulp with a spoon. Squeeze some lemon juice over the apples and put a teaspoon of butter inside each. Cover with plastic wrap and microwave for 1 minute 45 seconds on high. The apples should be a bit firm, but cooked inside. Unwrap them and set aside to cool.

**To make the risotto:** Squeeze the remaining lemon juice into the water. Peel the remaining apples and cut into very small dice, tossing the diced apples in the lemon water mixture. Mix the cornstarch and apple juice and set aside.

Heat a skillet over medium heat. Add 2 teaspoons of butter and then 3/4 cup of the diced apples. Saute for 2 minutes, then add the Calvados®. Avert your face and flame the Calvados®, shaking the pan until the flames die down. Add the apple juice, sugar, remaining apple dice and orange juice. Cook until slightly reduced in volume. Stir in the cornstarch mixture and blend. Cook 3 - 5 minutes, until soft and cooked through. Remove from heat and add the remaining 2 teaspoons of butter and 1 sprig of rosemary, stirring until the butter melts. Remove the rosemary.

**To serve:** Beat the whipping cream until foamy. Add the vanilla bean seeds. Continue to beat and gradually add the sugar. Beat until the cream stands in firm peaks. Place in a pastry bag fitted with medium fluted tip. Place apple slices around each plate in a circle. Pipe a circle of cream in the center of each. Fill the apples with the apple risotto and place one in the center of each plate. Garnish each with four sprigs of rosemary.

## Alain Giraud

(Citrus • Los Angeles, CA  
at time of taping)  
Bastide • West Hollywood, CA

## Scocos



**R**oxSand has received her Ph.D. in the restaurant business, having owned, designed and chefed at her 5 establishments (as well as wholesale baking company and catering company) over the past 16 years. She presently is focusing attention on *RoxSand*, the restaurant, in operation for 12 years in Phoenix, Arizona.

As a proponent of fusion cuisine, RoxSand applauds the culinary trend of bridging techniques and flavors. "We can't avoid being influenced by our neighbors", RoxSand states. She further adds, "We admire certain qualities and attempt to emulate them and perhaps assimilate these qualities. It seems a natural evolution of not just food but social exchanges as well. Perhaps, fusion cuisine is the first step toward a cross-cultural "Brave New World". RoxSand's unique ideas regarding fusion cuisine have generated interest around the culinary world, resulting in her contributions to several cookbooks including, Pastry Arts & Designs, The Art of the Plated Dessert, Vegetarian Cookbook, The Gardener Cookbook, Food and Wine's America's Best Chefs, Superchefs - Signature Recipes from America's New Royalty, Crème de la Crème, The Americas Rising Star Chefs Cookbook, The Yale Guide to Children's Nutrition, Arizona's Dine-In Dine-Out Cookbook and most recently, Savor the Southwest.

Taking a proactive role in the culinary world, RoxSand understands the importance of facing issues regarding food choices and health. "As a mother, I am very concerned about the future of food choices", says RoxSand. "Since both the health of our children and the environmental future of the planet are at stake, it is our duty as chefs to send an urgent message about sustainable food choices". To this end, as one of the original members of Chefs Collaborative 2000, RoxSand is dedicated to using as close to 100% organic and locally grown products as is possible.

In 1991, the James Beard Foundation in New York featured RoxSand in the "Rising Star Chef Series", as well as being awarded the coveted nomination as the "James Beard Foundations Best American Chef for the Southwest Region" in 1995, 1996, 1997 and 1998. In 1999, she was presented the southwest Region's "Oscar of the Culinary World". She was also inducted in the Scottsdale Culinary Hall of Fame in 1995, and her restaurant has received the prestigious DiRoNa Award for dining excellence for the last 7 years. In addition, the 2001 Zagat Survey named *RoxSand* as one of the top ten restaurants in Phoenix.

# Chocolate-dipped Florentines

RoxSand Scocos • RoxSand • Phoenix, AZ

Quite an elegant version of cookies and ice cream, these chocolate dipped almond florentine cookies are almost candy. The dough may be made ahead of time and cooked on the day you plan to serve them.

#### Makes 24

1 pound unsalted butter, cut into chunks  
1 pound sugar  
1 1/2 pounds honey  
10 ounces heavy (whipping) cream  
2 pounds sliced almonds, toasted  
4 ounces semi-sweet chocolate, chopped

Vanilla ice cream  
Cocoa for dusting

#### Preparation:

## Chocolate- dipped Florentines

In a large saucepan, combine the butter, sugar, honey and cream. Bring to a boil over medium heat and cook 2 to 3 minutes, until the mixture thickens slightly. Put the almonds in a large heatproof bowl and pour the hot mixture over them. Fold together. Cover with plastic wrap. Place the batter in the refrigerator and let chill for at least 1 hour. The batter may be made up to 3 days ahead.

Preheat the oven to 350 F. Line 2 baking molds with silicone liners or parchment paper. Using a 4-inch ring mold, place the molds on the prepared pan and press the almond mixture into the molds. Make at least 24 florentines. Bake 10 minutes, until the edges begin to brown and the centers are set. Remove and let cool. Remove the molds.

Melt the chocolate in the top of a double boiler over barely simmering water. Take the chocolate off the heat. One at a time, lift a florentine in your fingers and touch it to the top of the chocolate, coating one side of the florentine. Set aside to cool.

**To serve:** Place a scoop of ice cream on each serving plate. Lean two florentines against the ice cream scoops. Dust the plates with cocoa powder.

## Johanne

as taped at  
*Al Forno*  
Providence, RI

## Killeen



Johanne Killeen shares more than a restaurant with her husband, George Germon. They have co-authored *Cucina Simpática: Robust Trattoria Cooking* (HarperCollins), based on rustic French and Italian dishes served at their Providence restaurant. Like the restaurant, the book received rave reviews. Long before they were both chefs, and long long before they were both authors however, they were both artists. This artistic spirit has translated to their culinary careers.

Killeen's mother, a physician, was widowed when Killeen was young. Her earliest impressions of food came from the holidays when her mother and her extended family had the time to plan and prepare wonderful celebratory feasts, highlighted by her Aunt Sophie's legendary butter cookies and Polish pirogies.

It wasn't until Killeen travelled to Italy after graduating from college to study photography that she discovered her true love of food. Eating in the trattorias of Florence and the darkroom, she began cooking for friends. In order to pay some photography bills, she took a job in a small restaurant and soon was asked to develop the dessert menu.

A talented sculptor and potter with an architectural bent, George Germon taught at the Rhode Island School of Design program in Italy, also spending time in the trattorias. Back in Rhode Island he designed a restaurant, and met Johanne. They say they fell in love over a hot stove. While both share responsibilities in their restaurant, Killeen has carved out a niche for herself with desserts, and has won awards for her desserts. In 1991, the couple won the James Beard Award for best Chefs, Northeast. *Al Forno* has also received the Hall of Fame award from *Nation's Restaurant News*.



Page 24

# Cranberry-Walnut Crostata

A crostata is a flat Italian fruit tart. This easy to make dessert is not too sweet because of the tart flavor of the cranberries.

8 Servings

## Pastry

1 cup (2 sticks) cold unsalted butter,  
cut into 1/2-inch cubes  
2 cups all-purpose flour  
1/4 cup superfine sugar  
1/2 teaspoon kosher salt  
1/4 cup ice water

## Filling

2 cups fresh or thawed frozen cranberries  
1/2 cup chopped walnuts, toasted  
2 tablespoons confectioners' sugar, sifted  
2 tablespoons firmly packed dark brown sugar

## Garnish

Confectioners' sugar for dusting  
Sweetened whipped cream or crème anglaise

**To make the pastry:** Cut the butter into the dry ingredients using a pastry blender or forks. Add the ice water and stir with a fork until all ingredients are moistened. Do not overmix.

Turn the contents of the bowl out onto a sheet of aluminum foil and shape it into a rough ball. Wrap the dough in foil and refrigerate for at least 2 hours, or until firm.

**To make the filling:** Preheat the oven to 450 F. On a lightly floured surface, roll the tart dough into an 11-inch circle and transfer it to a baking sheet.

Combine the cranberries, walnuts and sugars in a mixing bowl. Toss to combine evenly. Mound the cranberry mixture in the pastry circle, leaving a 1 1/2-inch border around the outside edge. Fold the dough border towards the center of the tart, letting the pastry drape gently over the fruit. Press the outside edge of the border together. Without mashing the fruit, pinch together the soft pleats of dough that form the draping.

Bake the tart for 20 to 25 minutes, or until the crust is golden and the berries are juicy. Let cool on a rack for 10 minutes, dust with confectioners' sugar, and serve warm with whipped cream.

**Note:** The tart dough will freeze well for up to 2 weeks. Defrost the wrapped dough on a counter for 30 to 45 minutes before rolling, or until it is still quite cold but pliable.

Johanne Killeen  
Al Forno • Providence, RI

# GREAT CHEFS® Gerard

as taped at  
*Gerard's at the  
Plantation Inn*  
Lahaina, Maui, HI

## Reversade



Gerard Reversade is French, and the food he serves up in his charming Lahaina restaurant is French also. Unlike many chefs who wander from their homeland, Gascony-born Reversade has not gone far from the mother cuisine. It's true that he uses less cream and butter, and that he uses as many locally produced foods as he can, but his culinary heart is still in France. He serves local Shiitake and Oyster mushrooms in a classic puff pastry, his grilled scallop and prawn salad is served with a tomato confit, and his rack of lamb is accompanied by a potato galette.

Reversade first came to Maui in 1975 to open an extravagant restaurant called *Rene's*, which served hippopotamus and lion steaks. In 1977, the restaurant was destroyed by fire, and he moved to Honolulu to run the kitchen at the *Café de Paris* in Discovery Bay, a luxury condominium complex in Waikiki.

But Reversade was still enchanted with the small resort town of Lahaina, and in 1982 he returned to open his own restaurant, a small room that could barely hold thirty people. The floors were brick, ferns hung everywhere and original art covered the walls.

Down the street from the restaurant, an inn was being built to replicate the gingerbread prettiness of a nineteenth-century inn. When it was completed, Reversade moved into the ground floor of the Plantation Inn.

The chef believes that French cuisine suffers from an image problem in the United States and particularly in Hawaii, where life is casual. Pretentious restaurants, he says, misrepresent what real French food is all about. Reversade's own cuisine is like that of his home in Gascony: simple, hearty and earthy.

# Flourless Macadamia Nut-Chocolate Cake

This dense cake can be baked a day ahead and finished on the day you plan to serve it. The chocolate, coffee and macadamia nuts bring the Big Island to mind.

8 Servings  
 5 ounces bittersweet chocolate, chopped  
 1 cup macadamia nuts  
 3/4 cup sugar  
 8 eggs, separated  
 1 cup unsalted butter at room temperature  
 Pinch of salt

## Coating and Garnish

1 1/2 cups heavy (whipping) cream  
 4 ounces bittersweet chocolate, chopped  
 2/3 cup (3 ounces) macadamia nuts, chopped and toasted  
 1 tablespoon coffee extract  
 1 tablespoon Kahlua® or other coffee-flavored liqueur  
 8 fresh strawberries, hulled

Preheat the oven to 375 F. Place a round of parchment paper or waxed paper in the bottom of an 8-inch round springform or cake pan and tie a collar of parchment or waxed paper around the inside walls to extend 2 inches above the top of the pan. Butter and flour the paper. Soften the chocolate by leaving in a warm place for 10 minutes. Put the nuts and sugar in a blender or processor and pulverize the nuts.

In the top of a double boiler, beat the egg yolks until very pale in color. Place over barely simmering water to warm. Melt the chocolate in a double boiler over barely simmering water. Stir in the butter until blended. With a wire whisk, gently stir the chocolate into the yolks. With the same whisk, stir in the nut mixture until the sugar has melted.

In a large bowl, beat the egg whites with the salt until they form stiff peaks. Stir 1/2 cup of the egg whites into the chocolate mixture to lighten it; then gently fold all of the egg whites into the chocolate mixture. Transfer the batter to the prepared pan. Bake for 45 minutes, or until a toothpick inserted in the center comes out clean. Let cool in the pan until just warm to the touch, then invert onto a wire rack and let cool completely to room temperature. The cake will deflate slightly as it cools. It can be covered and set aside overnight at this point.

**To make the coating and garnish:** In a heavy, medium saucepan, warm 1 cup of the cream over medium heat and stir the chocolate into the cream until completely melted. Place the cake on a wire rack over a baking sheet and pour the chocolate mixture over the cake, completely coating the top and sides. Smooth with a spatula. Let cool to firm slightly, then press the chopped macadamia nuts into the chocolate. Using a broad spatula, transfer the cake to a plate.

In a deep bowl, beat the remaining 1/2 cup of cream until soft peaks begin to form. Beat in the coffee extract and Kahlua® until stiff peaks form. Put the cream in a pastry bag fitted with a large star tip and pipe rosettes on and around the cake. Garnish with strawberries.



**Gerard Reversade**

Gerard's at the Plantation Inn • Lahaina, Maui, HI

## Jaroslav

as taped at  
*Hotel Sacher*  
Vienna, Austria

## Müller



Jaroslav Müller is a man entrusted with a sweet secret: the recipe for the renowned Original Sacher Torte. Known the world over, this sweet chocolate confection has many imitators, but there is only one original and the recipe is guarded like the recipe for making Coca-Cola®.

Müller came to the *Hotel Sacher* in Vienna in 1987 to preside as head chef. He had worked as head chef of the *Hotel Sacher* once before, from 1979 until 1986, when he left to spend a year at the *Inter-Continental Singapore* before returning to his beloved *Sacher*. Born in Tvarozna near Brno, Czech Republic, he began as chef de partie and sous chef at the *Grandhotel Brno*. From there he went to the *Hotel Marienhof* as head chef, then to the *Pratersauna* in Vienna and the *Swiss Fair* in London. Müller spent time as head chef of the *Inter-Continental Jerusalem*, where he won first prize for his creative "kosher cookery," and worked at the *Inter-Continental Aman* before arriving at the *Sacher*. At this hotel, a veritable institution in Austria, and indeed in Europe, everything must pass his approval before it is served to diners. He's happy to share his recipe for Sweet Cheese Pancakes, but as to the Original Sacher Torte, his lips are sealed.



Page 58



Page 30



# Sweet Cheese Pancakes

## with Stewed Plums

A simple and satisfying dessert: one large thick pancake is torn into pieces, dusted with confectioners' sugar, and served with stewed fruit. Try this with apples instead of plums some time. The vanilla sugar mentioned in the ingredients is granulated sugar which has been stored with a vanilla bean in it; add 1 teaspoon vanilla extract if you do not have vanilla sugar.

6 - 8 Servings

### Stewed Plums

1 1/2 pounds fresh plums, cut in half and pitted  
 3/4 cup sugar  
 1 tablespoon slivovitz (plum brandy)  
 1 cinnamon stick

### Pancakes

1 cup farmer's cheese or ricotta  
 6 eggs, separated  
 1 tablespoon vanilla sugar  
 Juice of 1 lemon  
 1 tablespoon rum  
 3/4 cup sugar  
 1/3 cup all-purpose flour

Confectioner's sugar for dusting

**To stew the plums:** Place all ingredients in a pot and bring to a boil over medium-high heat. Reduce the heat to medium-low and simmer until the mixture has softened and thickened, 20 to 30 minutes.

**To make the pancakes:** Butter a 12-inch by 1 1/2-inch deep round pan. Mix the cheese, egg yolks, vanilla sugar, lemon juice and rum until smooth. Beat the egg whites and sugar until stiff peaks form and fold into the cheese batter. Gently fold in the flour. Pour the batter into the prepared pan and bake at 425 F for 20 to 30 minutes, or until golden, firm to the touch and cooked through the center. Remove from oven.

**To serve:** Use two forks to pull the pancake into serving pieces and place on serving plates. Sprinkle with confectioner's sugar. Place a large spoonful of fruit next to the pancake pieces.



**Jaroslav Müller**

Hotel Sacher • Vienna, Austria

# Bing Cherry Clafouti

**C**hef Thierry Rautureau makes the most of Washington's fresh cherries with this dessert, which he makes with fresh poached cherries. But he also gives instructions for making preserved cherries, which can be used in the clafouti. Clafouti is a traditional French dessert in which cherries are embedded in a batter and baked.

6 Servings

## Poached Cherries

1 cup fresh Bing cherries, pitted  
1/4 cup sugar  
2 cups water  
2 tablespoons Kirsch® liqueur

To poach the cherries: Combine all ingredients in a pan and bring to a simmer over medium heat, reducing the heat when the mixture begins to boil. Poach for 4 minutes. Cool in the poaching liquid.

## Or Preserved Cherries

1 pound fresh Bing cherries, pitted  
2 cups water  
1/4 cup sugar  
1 ounce Kirsch® liqueur  
1 vanilla bean, split

To preserve the cherries: Familiarize yourself with canning techniques before trying this, as a jar sealed too tightly when it is cooked can explode. You want the top just tight enough to allow bubbles to get out of the jar, but no cooking water to get back in. The cooking process is to destroy bacteria in the jars before they are sealed.

Put the ingredients in a heavy saucepan, scraping the vanilla seeds out of the pods into the pan. Drop in the pods. Bring to a boil over medium-high heat, then reduce the heat to medium and cook for 5 minutes. Lift out the vanilla pods with tongs. Place the cherries in sterilized canning jars and pour the pan liquid over the cherries. Loosely cap with canning lids; do not seal at this point. Place the jars in a large pot and submerge in cold water. Bring the water to a boil, then reduce the heat and simmer 15 minutes, or until all bubbles are out of the jars. When ready, lift the jars from the water with heavy tongs, tighten the caps, and stand upside down to cool. Keeps indefinitely.

## Clafouti Batter

3 eggs  
1/2 cup plus 3 tablespoons sugar  
1 cup heavy (whipping) cream  
3/4 cup milk  
1/2 cup flour  
1 vanilla bean, split  
2 tablespoons unsalted butter, softened

To make the clafouti: Put the eggs, sugar, cream, milk and flour in a mixing bowl. Scrape the seeds from the vanilla bean into the mixture, then drop in the pods. Beat the mixture together until smooth. Strain through a fine-meshed sieve, put back in the bowl, and let stand for 1 hour.

Preheat the oven to 400 F. Butter 6 individual soufflé dishes and sprinkle with sugar; turn to coat the insides with sugar, then dump out any excess. Place the dishes on a baking sheet. Cut at least 12 poached or preserved cherries into quarters. Place the cherry pieces in the bottoms of the prepared soufflé dishes. Ladle batter over the cherries. Bake for 25 minutes, or until set.

To serve: Serve warm or cooled. Loosen around the edges with the point of a knife, then unmold near the top of each serving plate. Spoon poaching liquid or preserved juice around the clafouti. Drizzle the plates with crème anglaise. Place 3 cherries on each plate. Garnish with flower petals and anise fronds.



**Thierry Rautureau**  
Rover's • Seattle, WA

## Garnish

1 cup crème anglaise  
2 or 3 sprigs of lavender or corn flowers, torn into petals  
1 anise sprig, torn into fronds

# Pistachio Shortbread Biscuits with Strawberries

**P**istachio shortbread biscuits are topped with crème brûlée that has been infused with lemon verbena. Strawberry sorbet and wild fresh strawberries complete this dessert.

10 Servings

## **Pistachio Shortbread Biscuits**

1/2 cup unsalted butter  
6 tablespoons powdered sugar  
1 ounce pistachio paste  
5 tablespoons ground almonds  
1/2 teaspoon salt  
2 teaspoons baking powder  
plus 2 tablespoons all-purpose flour  
2 egg yolks

## **Crème Brûlée**

9 ounces heavy cream  
1/2 cup loosely packed lemon verbena leaves  
6 egg yolks  
1/4 cup granulated sugar

## **Strawberry Syrup**

2 cups water  
1/4 cup granulated sugar  
1 ounce pectin  
1 cup strawberries, diced

## **Garnish**

Fresh strawberries, sliced  
Wild strawberries  
Strawberry Sorbet  
Confit of black olives  
Fresh mint sprigs  
\*Strawberry chips

**To Prepare Pistachio Shortbread Biscuits:** In a medium mixing bowl, using your hands to mix, work powdered sugar into butter; add pistachio paste and ground almonds. Work in salt, baking powder and flour; add the egg yolks. Dough should be stiff and pliable; add more flour if needed. On a lightly floured work surface, using a rolling pin, roll dough out to approx. 1/2 inch thickness; cut into 4 inch discs. Place discs onto a parchment lined baking sheet and bake in a preheated 350 degree F oven for 12 to 15 minutes. Cool and reserve.

**To Prepare Crème Brûlée:** In a medium saucepan over medium high heat, bring cream to a boil; remove from heat and add lemon verbena leaves. Cover saucepan and set aside for 5 minutes. When ready, strain cream through a fine-meshed sieve to remove lemon verbena leaves. Return cream to the saucepan; over medium high heat, bring to a boil. Remove saucepan from heat. In a small mixing bowl, whisk egg yolks with sugar. Temper a small amount of cream into egg yolk mixture; mix egg yolk mixture with cream in saucepan. Whisk for 2 to 3 minutes. Pour crème brûlée mixture into 3 inch ring molds that have been covered with foil at the base; place on a baking sheet. Bake at 200 degrees F for 25 to 30 minutes.

**To Prepare Strawberry Syrup:** In a medium saucepan over medium high heat, bring water to a boil. Whisk sugar into boiling water until dis-

## **Chef Christian Willer**

La Palme d'Or Hotel Martinez • Cannes, France

solved. Add diced strawberries and pectin; mix until well blended. Strain this mixture through a fine-meshed sieve. Reserve.

**Presentation:** In the center of each serving plate, place a pistachio shortbread biscuit; unmold a crème brûlée ring on top. Layer crème brûlée with a ring of strawberry slices at outer edge. Place wild strawberries around the base of crème brûlée. Place a spoonful of strawberry sorbet to the side. Garnish plates with confit of black olives. Sauce plates with strawberry syrup; add strawberry chips and fresh mint. Serve at once.

\* Chef prepares strawberry chips by thinly slicing ripened strawberries. Spread strawberry slices over a baking sheet and bake at 150 degrees F for approx. 5 to 6 hours. Cool and reserve.



# Chocolate Cakelette

## with Curaçao

Allen Susser • Chef Allen's • Aventura, FL

Nothing is subtle at Chef Allen's, where Allen Susser combines brilliant tastes from Florida and the islands of the Caribbean into vibrant, colorful dishes bursting with flavor. His nearly flourless chocolate cakelette is a fudgy soft cake laced with orange zest and Curaçao. The cakes are baked and molded in ramekins, then turned out onto plates and garnished with orange supremes and bright blue Curaçao. Chef Allen uses colorful plates under the dessert to add even more punch. Use blue Curaçao!

6 Servings  
1 pound bittersweet chocolate, chopped  
1/2 cup (1 stick) unsalted butter  
4 eggs  
1 scant cup sugar  
1 tablespoon vanilla  
Pinch of salt  
1 tablespoon Curaçao  
1 orange  
2 tablespoons all-purpose flour  
  
Confectioner's sugar for dusting  
2 tablespoons Curaçao

### Preparation:

## Chocolate Cakelette

In the top of a double boiler over barely simmering water, melt the chocolate and butter.

While the chocolate and butter are melting, combine the eggs, sugar, vanilla and salt in the large bowl of an electric mixer and begin beating at low speed until the mixture has blended. Increase the speed to medium-high and let the mixture beat until it has tripled in volume, about 5 minutes.

Take the chocolate and butter off the heat and stir to combine into a smooth mixture. Stir the Curaçao into the chocolate. Set aside to cool.

Grate the orange to remove the zest and put the zest in a bowl. Trim off the remaining rind with a sharp knife. Cut along the white "ribs" to remove each section of the orange (suprêmes) and place these in a bowl. When the suprêmes have been removed, squeeze the left over center of the orange over the zest to gather all remaining juice. Pour any juice which has collected around the suprêmes into the zest as well; set the suprêmes aside for garnish. Stir the orange juice and zest into the beating egg mixture. Continue beating.

Preheat the oven to 400 F. Lightly butter six 4-inch ramekins and dust with sugar, pouring out the excess. Place the ramekins on a baking sheet.

Stop beating the egg mixture and pour it over the melted chocolate. With a spatula, fold together; sprinkle the flour over the mixture and fold the flour in as you work. Spoon or ladle the batter into the prepared ramekins and bake for 12 minutes, until just firmed. Remove from the oven and let cool.

**To serve:** Run a sharp knife around the edges of the cakelettes and invert each onto the center of a dessert plate. Let stand about 1 minute; lift off the ramekins. Dust the cakelettes and plates with confectioner's sugar. Garnish each plate with orange supremes and drizzles of blue Curaçao.

# Brioche Pain Perdu with Orange-Balsamic Syrup

**P**ain perdu means "lost bread" – "lost," or stale bread that has been saved by using it to make what Americans know as French toast. In this sublime dessert, which the chef adapted from his mother's recipe, the custard mixture is enlivened with fresh ginger, the syrup is a reduction of balsamic vinegar and orange juice, and the dish is garnished with mango and chocolate sorbets.

8 Servings

## Orange-Balsamic Syrup

One 28 ounce (1-1/4 cups) bottle balsamic vinegar  
4 cups fresh orange juice

## Pain Perdu

Eight 1/4-inch slices orange flavored brioche loaf, or challah  
2 large eggs  
1 cup milk  
1/4 cup vanilla extract  
1/2 teaspoon cinnamon  
1/2 teaspoon minced fresh ginger  
Pinch of salt  
6 tablespoons unsalted butter

## Garnish

Candied orange zest (recipe follows)  
Mango and chocolate sorbets (optional)

**To make the syrup:** In a medium saucepan over medium heat, combine the vinegar and juice and cook to reduce to 1 1/2 cups, 30 to 40 minutes. This can be made up to 2 weeks in advance and stored in an airtight jar in the refrigerator.

**To make the pain perdu:** Trim the crusts and cut each slice in half on the diagonal. Let the slices sit in the air for 10 to 15 minutes. In a large shallow bowl, whisk together the eggs, milk, vanilla, cinnamon, ginger and salt. Place the bread slices in the milk mixture, turn to coat both sides and allow them to absorb the liquid for 2 to 3 minutes.

In a large skillet, over medium heat, melt 2 tablespoons of the butter. When it foams, add as many bread slices as will fit comfortably in the pan. Brown until golden, turning once, a total of about 2 minutes per side. Remove with a slotted metal spatula, drain on a paper towel and repeat with remaining butter and bread. Keep warm.

**To serve:** Place 2 pieces of pain perdu on each serving plate, overlapping them slightly. Sprinkle a little candied orange zest over each plate and add a small scoop of each sorbet. Drizzle the syrup over and around the bread toast.

## Candied Orange Zest

Makes 1 cup  
8 whole oranges, scrubbed  
1/3 cup sugar

Using a vegetable peeler, remove the zest from the oranges; you should have about 1 cup of zest. Trim the edges of each piece of zest and cut each piece into fine julienne. In a medium saute pan or skillet, over medium to medium-high heat, combine 1/3 cup sugar and the zest. Toss the mixture, shaking the pan constantly, until the sugar caramelizes onto the zest, about 5 to 7 minutes. Transfer to a tray to dry for about 3 to 4 hours. Store in an airtight jar.



**Allen Susser**

Chef Allen's • Miami Beach, Florida

# Cornmeal Cake

## with Fig and Banana Compote and Brown Butter Rum Sauce

Cornmeal cakes are coated with crème fraîche and browned, then served swimming in a buttery rum sauce and fruit. The cornmeal cake is a quick bread, easy to make. It is flavored with sour cream and could come to the table with any combination of fruits.



**Frank Stitt**  
Highlands Bar & Grill • Birmingham, AL

6 Servings

### Cornmeal Cake

8 ounces unsalted butter at room temperature  
1 teaspoon lemon zest  
2 cups, minus 1 tablespoon, sugar  
6 eggs, separated  
1 teaspoon vanilla extract  
1/2 teaspoon baking soda  
1 cup sour cream  
1 cup cornmeal  
2 cups all-purpose flour  
1/2 teaspoon salt

### Brown Butter-Rum Sauce

1/4 pound unsalted butter  
3/4 cup light brown sugar  
2 ounces dark rum  
6 ounces fresh orange juice  
2 bananas, peeled and cut into 1/4-inch slices  
5 dried figs, quartered and soaked in warm water for 10 minutes, then drained  
1/2 pineapple, cleaned and cut into small wedges  
6 strawberries, cut in half or quartered  
1 pear, peeled, cored and cut in thin slices  
1/2 cup Crème Fraîche  
6 sprigs mint

**To prepare the cake:** Preheat the oven to 325 F. Butter and dust a 9-inch by 3-inch loaf pan or 10-inch round springform pan with cornmeal. Cream the butter, zest and sugar on medium speed in an electric mixer until light and fluffy, about 10 minutes. With the machine running,

add the egg yolks, one at a time, beating well after each addition. Add the vanilla, baking soda and sour cream; mix thoroughly. Sift together the cornmeal, flour and salt. Add the mixture to the egg batter and beat just until combined.

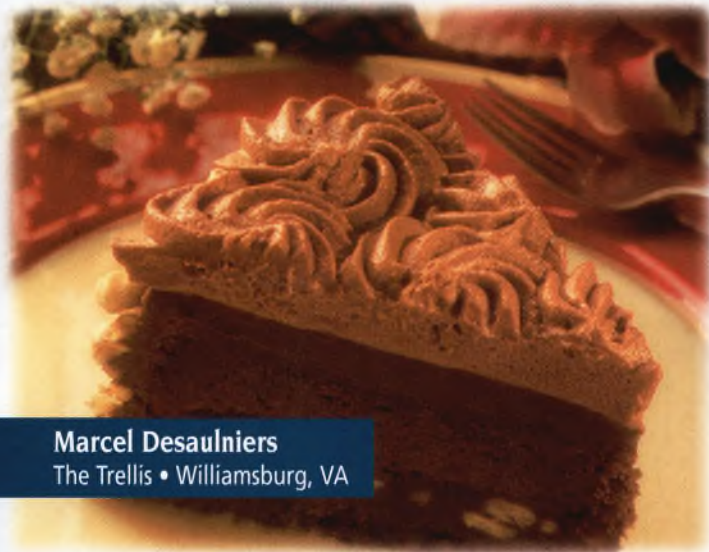
In a separate bowl with clean beaters, whip the egg whites until stiff but not dry. Fold a large spoonful into the batter to lighten it, then gently fold in the remaining egg whites. Pour the batter into the prepared pan and bake until the center springs back when touched, about 50 minutes. Remove from the oven and cool on a rack for 15 minutes, then turn out of the pan and allow to cool completely.

**To prepare the sauce:** In a heavy saucepan, melt the butter and sugar and cook until the sugar has dissolved and the mixture is bubbling. Add the orange juice and rum, guarding against splatters. Cook for 2 more minutes. Add the fruit and warm until the fruit is lightly glazed with sauce.

**To serve:** Cut six circles or slices of cornmeal cake and place a circle in the middle of each of six large dessert plates or shallow bowls. Top each cake with a spoonful of crème fraîche and brown with a small torch or under a hot broiler. Spoon fruit around each cake. Garnish with a mint sprig.

# Chocolate-Lover's Cake

Marcel Desaulniers is known for his "Death by Chocolate" cookbook and desserts, and this cake carries on his reputation. Three chocolate textures in one dessert, with hazelnuts thrown in for good measure, make this a dream cake for chocolate aficionados. None of the three components of the recipe is difficult to make, and the cake may be assembled one day in advance and refrigerated, uncovered. Room temperature affects the way chocolate handles; keep your kitchen at a moderately cool temperature while working on this cake.



**Marcel Desaulniers**  
The Trellis • Williamsburg, VA

Makes one 9-inch layer cake

## Chocolate Cake

2 tablespoons unsalted butter, melted,  
plus 1 cup (2 sticks) unsalted butter  
8 ounces semi-sweet chocolate, chopped  
10 egg yolks  
1/2 cup sugar  
6 egg whites

## Chocolate Mousse

6 ounces semi-sweet chocolate, chopped  
1 1/2 cups heavy (whipping) cream  
3 egg whites  
2 tablespoons sugar

## Chocolate Ganache

1 1/2 cups heavy (whipping) cream  
20 ounces semi-sweet chocolate, chopped  
2 1/4 cups hazelnuts, peeled

**To make the cake:** Lightly coat the insides of two 9-inch round cake pans with some of the melted butter. Line each pan with waxed or parchment paper, then lightly coat the paper with more melted butter and set aside. Preheat the oven to 325 F.

Melt the 1 cup of butter and the semi-sweet chocolate in the top of a double boiler over barely simmering water, stirring until smooth. Set aside at room temperature.

Place the egg yolks and sugar in a medium bowl and beat until the mixture is slightly thickened and pale in color, about 4 minutes. Scrape down the sides of the bowl and beat for 2 more minutes.

Place the egg whites in a large clean bowl and beat until stiff peaks form. Using a rubber spatula, fold the melted chocolate mixture into the beaten egg yolk mixture. Add one fourth of the beaten egg whites and stir to incorporate, then gently fold in the remaining egg whites.

Divide the batter between the prepared pans, spreading it evenly, and bake in the preheated oven for 45 to 55 minutes, or until a toothpick inserted in the center comes out clean. Remove the cakes from the oven and let cool in the pans for 15 minutes. During baking the surface of the cakes will form a crust; this crust will collapse when the cakes are removed from the oven. Invert the cakes onto wire racks. Remove the paper and let cool to room temperature, then chill in the refrigerator for 1 hour.

**To make the mousse:** Melt the chocolate in the top of a double boiler over barely simmering water, stirring until smooth. Remove from heat and set aside at room temperature.

Place the heavy cream in a deep bowl and beat until stiff peaks form. Set aside. Place the egg whites in a large clean bowl and beat until soft peaks form. Add the sugar and continue to beat until stiff glossy peaks form. Whisk one fourth of the whipped cream into the melted chocolate. Fold the chocolate mixture, then the remaining whipped cream, into the egg whites gently but thoroughly. Cover and refrigerate.

**To make the ganache:** Heat the heavy cream in a medium saucepan over medium-high heat. Bring the cream to a boil, stirring so that it does not

boil over onto the stove. Place the chocolate in a heatproof bowl and pour the hot cream over the chocolate. Cover the bowl with a plate and let stand 5 minutes. Stir until smooth; set aside at room temperature.

Chop the hazelnuts to 1/4-inch pieces using a pulsing action in a food processor, or chop by hand. Do not use a blender. Combine 1 1/2 cups of the chocolate ganache and 1 cup of the chopped hazelnuts in a medium bowl and set aside at room temperature.

**To assemble and decorate the cake:** Remove the cake layers from the refrigerator. Place one of the cakes on a cake plate or decorative cardboard cake circle and spread the hazelnut ganache evenly over the cake top. Reverse the other cake layer and place it right side up on top of the ganache covered layer; press the layers together gently. Using a very sharp serrated knife, trim the top and sides of the cake so that they are even. Refrigerate for 30 minutes.

Remove the cake from the refrigerator and spread 3/4 cup of the chocolate mousse evenly over the sides of the cake. Chill the cake in the freezer for 30 minutes, or refrigerate for 1 hour.

Remove the cake from the freezer and place on a wire rack set in a baking sheet. Pour the room temperature ganache over the cake, spreading it evenly with a spatula to cover the top and mousse coated sides of the cake. Refrigerate the cake for 20 to 25 minutes to set the ganache.

Transfer the remaining chocolate mousse to a pastry bag fitted with a large star tip. Remove the cake from the refrigerator and pipe mousse stars over the entire top of the cake. Press the remaining chopped hazelnuts into the ganache on the sides of the cake, coating the sides evenly. Refrigerate the cake for at least 1 hour before cutting and serving.

**To serve:** Cut the cake with a serrated slicer, heating the blade under hot running water and drying it between each slice. Allow the slices to come to room temperature for 10 to 30 minutes before serving.

# Chocolate Brownie Soufflé

## with Bitter Chocolate Sabayon

### Chocolate Ganache

2 cups heavy (whipping) cream  
2 tablespoons sugar  
2 tablespoons (1/4 stick) unsalted butter  
12 ounces bittersweet chocolate, chopped  
6 ounces semisweet chocolate, chopped

### Bitter Chocolate Sabayon

5 egg yolks  
3/8 cup sugar  
Pinch of salt  
3/8 cup bourbon  
3/4 cup chocolate ganache (above)  
1 cup heavy (whipping) cream

### Chocolate Soufflés

10 1/2 ounces bittersweet chocolate, chopped  
1 1/4 cups cake flour  
1 teaspoon baking soda  
Pinch of salt  
3/4 cup (1 1/2 sticks) unsalted butter  
1 cup sugar  
4 egg yolks  
1/3 cup bourbon  
1 tablespoon vanilla extract  
1/4 cup sugar  
4 egg whites

### Confectioners' sugar for dusting

**To make the ganache:** In a heavy, medium saucepan over medium heat combine the cream, sugar and butter then warm until the butter is melted. In a large heatproof bowl combine the chocolates and pour the hot cream mixture over them. Let stand 5 minutes, or until all of the chocolate has melted. Stir gently to blend, strain, cool and cover. Set aside.

**To make the sabayon:** In a medium bowl over gently simmering water combine the yolks, sugar, salt and bourbon, then whisk about 4 minutes until thickened. The mixture will be custardlike. In a small saucepan melt the ganache over low heat. Transfer the egg mixture to the bowl of an electric mixer and beat on high speed. Add the ganache and whip until the mixture has cooled and the volume has increased. In a separate mixing bowl whip the cream until it stands in soft peaks. Gently fold into the chocolate mixture with a spatula. Cover and refrigerate.

**To make the soufflés:** Preheat the oven to 350 F. Butter six 8-ounce souffle cups. Sprinkle the inside with sugar, tilting the cups to coat all sides, then dump out the remaining sugar. In a double boiler over simmering water melt the chocolate. In a medium bowl sift together the flour, baking soda and salt. Set aside. In another medium bowl cream the butter until fluffy. Beat in the sugar, one-quarter cup at a time. Blend in the egg yolks one at a time. In a small pan over low heat warm the bourbon. Stir the vanilla extract into the bourbon. Slowly pour the bourbon mixture into the egg mixture, beating until blended. Gently stir in the melted chocolate, stirring only until combined. With a spatula, fold in the flour mixture until blended. In a deep mixing bowl beat the egg whites with the remaining 1/4 cup of sugar until soft peaks form. Very gently fold the egg whites into the chocolate mixture. Spoon the mixture into the prepared cups and level the tops with the back of a small knife. Bake for 20 to 30 minutes or until the outside is firm and the center is still soft.

**To serve:** Coarsely grind the chocolate espresso beans in a food mill or spice grinder. Remove the soufflés from the oven and let rest 5 minutes. Lift the top of each soufflé onto individual serving plates. Gently stir the sabayon to soften it slightly and place a large spoonful of sabayon onto each soufflé serving. Cover each with a top. Spoon more sabayon on one side of each soufflé. Dust with the ground espresso beans and confectioners' sugar.



**Bradley Ogden**

Lark Creek Café • San Francisco, California



# Lemon Angel Food Chiffon



**Larry Forgione**  
An American Place • New York, New York

Cubed angel food cake and lemon chiffon are combined in an all-American loaf cake that is sliced, drizzled with raspberry sauce and garnished with fresh berries. Yes, it's possible to shorten the preparation time by buying an angel food cake and trimming the crust, but the home made version is not difficult.

8 Servings

## Angel Food Cake

1 cup cake or all-purpose flour  
1 cup confectioners' sugar, sifted  
2 cups egg whites (about 8 to 10 eggs) at room temperature  
1 1/2 teaspoons cream of tartar  
2 teaspoons vanilla extract  
1 cup granulated sugar

## Lemon Chiffon

2 1/4 teaspoons plain gelatin  
3 tablespoons water  
1/2 cup fresh lemon juice  
Grated zest of 1 lemon  
1/3 cup plus 1/2 cup granulated sugar  
4 large eggs, separated, at room temperature  
1/2 teaspoon cream of tartare  
1/2 teaspoon vanilla extract  
1/2 cup heavy (whipping) cream

## Garnish

1 cup raspberry sauce (thickened raspberry juice)  
Fresh raspberries

**To make the cake:** Preheat the oven to 350 F. Sift together the flour and confectioners' sugar and set aside. In a large bowl, beat the egg whites at high speed with the cream of tartar and vanilla until they are foamy. Gradually beat in the sugar, 1 tablespoon at a time, until all is incorporated and the egg whites form stiff peaks. Using a rubber spatula, gently fold in one third of the sifted dry ingredients at a time. Pour the batter into an ungreased 10-inch angel food cake pan, and tap the pan on the counter and cut through the batter vertically with a spatula to eliminate large bubbles.

Bake for 40 minutes, or until browned and springy to the touch. Remove the cake from the oven and invert it to cool for about 1 1/2 hours. With a thin bladed knife, run around the edges of the pan and unmold the cake. With a finely serrated knife, cut the cake into 3/4-inch cubes (the crust can be removed if you like).

**To make the lemon chiffon:** In a small bowl, mix the gelatin and water and set aside. In a medium bowl, combine the lemon juice, 1/3 cup sugar, and zest. Place the second bowl over a pan of boiling water and whisk to warm the mixture and dissolve the sugar. Place the egg yolks in a medium bowl, stir, then add one third of the lemon mixture to the yolks to warm them. Stir the remaining lemon mixture into the yolks and place the bowl over the boiling water. Cook, stirring constantly, for about 5 to 7 minutes, or until the mixture is thick enough to coat a spoon. Remove from heat and warm the gelatin mixture over the same water. Stir the gelatin into the lemon mixture. Let cool, or place over an ice water bath and stir until cooled to room temperature.

In a large bowl, beat the egg whites at high speed with the 1/2 cup sugar and the cream of tartare. Add the vanilla. Gently fold the lemon curd into the whites. In a deep bowl, beat the cream to soft peaks. Fold the whipped cream gently into the mixture, then add the cake cubes. Spoon the mixture into a 9 by 5-inch loaf pan. Tap down on the counter to remove any large bubbles and smooth the top. Cover and chill for 4 to 6 hours.

**To serve:** Dip the loaf pan in warm water to loosen the chiffon, then unmold. Cut the cake into 8 slices. Place 1 slice of cake in the center of each dessert plate and top with fresh berries. Drizzle raspberry sauce around the cake in a pleasing design.

Rent  
Your Own  
Private Paradise  
in beautiful  
St. Croix

Villa  
des

Great Chefs®

No Presidential Suite anywhere has a view to compare: this is your private paradise. Bask on the sunning terrace by the pool. Get creative with the Weber Pentium® grill. Lounge by the bougainvillea and feel the tradewinds against your skin. Three bedrooms, three baths, living, dining, and Great Chefs® kitchen.

Get away from it all without leaving anything behind — get away to Villa des Great Chefs.



Call for rental information

1 - 800 - 321 - 1499

view 360° panoramas on  
[www.greatchefs.com](http://www.greatchefs.com)

+504.581.5000 • FAX +504.581.1188

# Vanilla Parfait

Colorful nuts and fruits dot slices of velvety vanilla and fig-scented mousse makes a wonderful dessert for a dinner party, since it may be made a few days in advance and frozen.

Makes two 9-by-5-inch loaves;  
12 to 16 Servings

## Parfait

1 cup (4 ounces) coarsely chopped blanched almonds, toasted  
1 cup (4 ounces) coarsely chopped pistachio nuts, toasted  
3/4 cup candied orange peel, coarsely chopped  
3/4 cup brandied cherries, coarsely chopped  
4 cups heavy (whipping) cream  
8 egg yolks  
2 vanilla beans, split lengthwise  
1 3/4 cups sugar  
1/3 cup water  
1 cup fig jam (recipe follows)

## Garnish

6 ounces bittersweet chocolate, chopped  
2 bananas  
2 cups caramel sauce, chilled

**To make the parfait:** Line two 9-by 5-inch loaf pans with waxed paper or parchment paper and set aside.

Toss the almonds, pistachios, orange peel and cherries together. Spread the mixture out on a baking sheet and place the pan in the freezer. Whip the heavy cream in a deep bowl until it reaches soft peaks. Set aside.

Place the egg yolks in a mixer bowl. Scrape the seeds from the vanilla beans into the eggs, then drop in the pods. Beat with a whisk attachment at medium speed until the mixture is foamy. Combine the sugar and water in a small saucepan, swirl gently to moisten the sugar, and brush down the sides of the pan with a wet pastry brush. Bring to a boil over medium-high heat until the syrup reaches 250 to 260 F on a candy thermometer, or to the "firm ball" stage (a drop of the hot syrup put into cold water will form a ball that feels hard to the fingers when handled or pressed).

Turn the mixer to high speed and slowly stream the hot sugar syrup into the beaten egg yolks and vanilla. Continue to beat at high speed

until the mixture is thick and cool. Strain through a fine-meshed sieve to remove the vanilla beans. Fold the fig jam, whipped cream and the nuts and fruit into the egg yolk mixture and scrape the mixture into the prepared loaf pans. Cover and freeze until firm.

**To make the garnish:** Preheat the oven to 250 F. Place the chopped chocolate in an ovenproof baking dish and place it in the oven. Turn off the oven and let the chocolate remain there for 5 to 7 minutes, or until melted. Stir the chocolate and spread an even 1/16-inch or thinner layer onto a piece of waxed paper or parchment paper. Allow to cool until the sheen is gone and the chocolate is almost hard. Using a pastry scraper or thin wide spatula, scrape the chocolate up into bands to form curled "ribbons." Set aside. Peel the bananas, cut them into 1/4 inch thick coins and stir the slices gently into the caramel sauce.

**To serve:** Remove the loaf pans from the freezer, invert onto platters and discard the paper. Slice into 1/2-inch-thick or thicker slices. Place a slice in the center of each plate and put a chocolate ribbon above the slice on the plate. Spoon caramel-coated bananas below the slice.

## Fig Jam

Makes 1 1/2 cups

1 pound dried Turkish figs, quartered  
Grated zest of 1 lemon  
1 cup water

Combine all the ingredients in a small saucepan and bring to a boil over medium heat. Lower the heat and simmer the figs until the water is absorbed and the figs are tender. Puree in a food processor or a blender, then push through a sieve. Cover and refrigerate to store.

Georges Perrier  
Le Bec-Fin • Philadelphia, PA

# Fire &

# ICE

Simmer  
down  
summer  
with fresh  
frozen  
delights

By Nancy Ross Ryan

## WHAT'S IN A NAME

**Ice cream:** A mixture of cream, milk, sugar, flavorings and often eggs (French ice cream), that is frozen while being agitated, a process that incorporates some air. This air is called "over-run." According to U.S. government standards, ice cream must contain at least 10 percent butterfat and can have 50 percent air or over-run. The best ice creams are high in butterfat and low in air (ideally 10 to 25 percent), resulting in the dense, creamy texture we love to love.

**Gelato:** Italian ice cream with less air, hence denser, than American or French ice cream.

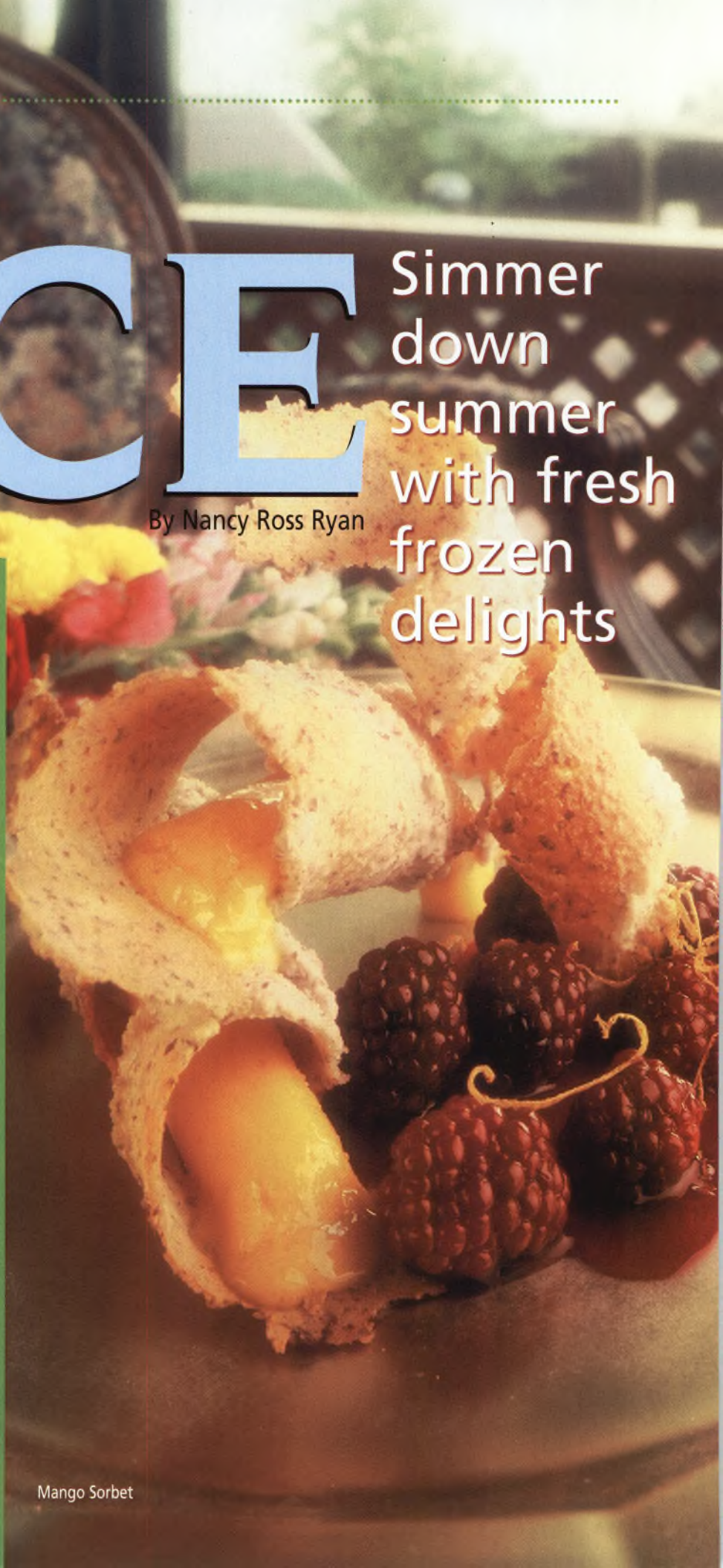
**Frozen Yogurt:** Usually made commercially. Has many of the same ingredients as ice cream but with yogurt added which cuts down the butterfat.

**Sherbet:** Takes its name from "charbet" or "sharab", a Middle Eastern cold sweet drink of fruit juice and water. Today sherbet is a frozen sweetened mixture of fruit juice and water. It may also contain milk, egg whites and/or gelatin.

**Sorbet:** Similar in texture to sherbet but contains no dairy products. When served between courses as a palate refresher it can be savory or lightly sweetened.

**Granite (French) or Granita (Italian):** A frozen mixture of water, sugar and fruit juice or other liquid including wine or coffee. During freezing, the granita is stirred often and is scraped before serving to produce a granular texture.

**Soy Ice Cream:** Non-dairy ice cream made with tofu (soybean curd).



Mango Sorbet



Carmalized Apple Pie  
with Mango Ice Cream

Ice cream is a culinary constant in our lives, consumed year round and a contender with apple pie for the title of the All-American favorite dessert. But only in summer does ice cream, and its frosty family (gelato, sherbet, sorbet and granite) smack us with that almost guilty jolt of pleasure.

And, it's legal! According to history, when the French novelist Stendahl first tasted ice cream about 200 years ago, he exclaimed: "What a pity this isn't a sin!"

But not all ice creams are created equal. There's a huge quality difference among commercial ice creams resulting in variation in taste, texture and, above all, freshness. Ever wonder why signature ice creams created by chefs for their restaurant's menu always taste so divine? Aside from the variety of flavors, creativity and the top quality of the ingredients chefs use (no stabilizers, artificial flavorings or colors), their ice creams are freshly churned and haven't been cooling their heels in freezers for who knows how long. And, the same is true of home made ice cream. Freshness makes the difference you can taste.

Although chefs make their ice creams in expensive, state of the art machines (see "Cool Machines"), most operate on the same basic churning technique as inexpensive, made for the home models. Today's ice cream machines may look swanky, and most are motor-driven, but inside they work pretty much the same as the first ice cream freezing machine invented in America in 1843. Almost foolproof, they take all the guesswork out of the ice cream making process.

But long before ice cream as we know it, came the frozen dessert in its simplest form: frozen, flavored ice. Today the French call it granite and the Italians granita (see "What's in a Name"). As far back as 1000 B.C. the Chinese were cutting ice and storing it in pits to preserve it for use in summer. It must have been a short step to combine snow and/or shaved ice with sweeteners and flavors, but this concoction was most certainly reserved for emperors and aristocrats. Storing winter's ice and snow in pits or insulated buildings was also common in ancient Mesopotamia, Greece and Rome. But if the distinction of inventing the first ice cream freezing machine belongs to Americans, the Italians can claim the distinction of inventing the first true ice cream (or gelato), a scientifically frozen dessert based on milk or cream, between 1560 and 1650 (depending on different food historians). And, it was the Sicilians who popularized ice cream, making it available to peasant and potentates alike.

Today you can create fresh home made ice creams from scratch that would make a Chinese emperor swoon by following the signature recipes of the Great Chefs. And, if you feel ambitious, you can even add a few of their culinary bells and whistles in the form of sauces, garnishes and even ice cream sandwiches. 

There is nothing quite as good as ice cream on a hot summer's day.

### COOL MACHINES

**Sweet science:** Ice cream, sherbet and sorbet all depend on smooth, creamy texture for their ultimate appeal. This texture can only be created by using a principle of physics; the endothermic effect, which is freezing liquid by conduction. The liquid, (in this case ice cream mixture) is surrounded by a mixture of ice and salt that melts, creating a temperature below the freezing point of water. Ice cream reached its perfection when an American woman, Nancy Johnson, invented the first ice cream freezer in Philadelphia in 1843, a portable, hand-cranked machine. Johnson's machine worked by rotating the ice cream container with the crank while a dasher inside the container churned the liquid mixture as it froze, incorporating some air. The result? The perfect texture, like frozen velvet.

Today ice cream makers for the home kitchen range in price from a low of about \$25 to a high of \$1,000 and in capacities from 1 quart to 4 quarts. There are four basic types:

1. **The ice and salt machines**, not too different from Nancy Johnson's. Ice and salt surround a container with a dasher inside. One model is manual, the hand crank powered by elbow grease. There is also an electric version of this machine, with a motor attached to the top to turn the canister or the dasher.
2. **The coolant-lined canister.** A canister with sealed coolant surrounding the sides is frozen in the freezer, then filled with ice cream mixture and fitted into the machine to be churned. This comes in manual and electric versions.
3. **The freezer unit.** A small motorized canister placed inside the freezer with a cord that exits between the freezer door and seal. The canister is stationary and the motor turns the dasher.
4. **The counter top model with built-in freezer.** An automatic machine with a self contained refrigeration unit. This machine regulates temperature, churning and timing with the touch of a button. These machines are the most expensive.

For chefs, there is the Pacojet, a \$3,000 high tech, lightning fast machine that shaves frozen mixtures into creamy, smooth ice creams and sorbets in seconds.

## FIRE & ICE

### Mascarpone Ice Cream

Chef Kevin Boxx • (as taped at The Ritz-Carlton St. Thomas • St. Thomas, U.S. Virgin Islands) Boiler Room • Arlington Heights, IL

6 Servings  
1 cup sugar  
1/2 cup water at room temperature  
3 vanilla beans, split, seeds scraped  
1 tablespoon lemon zest  
2 tablespoons lemon juice  
5 egg yolks  
Pinch of salt  
1 pound mascarpone cheese  
2 cups buttermilk.  
Seasonal fruits and berries for garnish

1. In a heavy two-quart saucepan, combine 1/2 cup of the sugar, water, vanilla bean seeds, lemon juice and zest. Bring to a boil.
2. Meanwhile, beat together the egg yolks, the remaining 1/2 cup of sugar, and salt until light and lemon-colored.
3. When the sugar-water mixture comes to a boil, gradually beat in a little of the hot syrup into the eggs, beating continuously to prevent the eggs from cooking.
4. Reduce heat under the saucepan and add the tempered eggs back into the saucepan, stirring constantly to blend, and cook the mixture until just thickened.
5. Remove from heat and stir in the mascarpone. Strain mixture into a large bowl and mix in the buttermilk.

Chef Kevin Boxx tops a sweet Dobos Biscuit with a beautiful guava mousse and makes his seasonal fruits into a chilled saffron-scented soup. The Mascarpone Ice Cream is presented as an accompaniment in its own Macadamia Nut Tuile cup but you can move this rich, velvety ice cream to the center of the dessert plate.



### Apple Granite

Chef Keegan Gerhard • (as taped at The Ritz-Carlton Naples • Naples, Florida) Auxilium Pastry Possibilities • Charlotte, NC

4 Servings  
3 Granny Smith apples  
1/2 cup simple syrup (recipe follows)  
4 ripe strawberries for garnish

1. Core the apples and freeze for about 20 minutes. Juice the apples in a juicer with the peel on for bright color. Immediately mix the apple juice with the simple syrup. Taste for sweetness, adding more syrup is necessary. Let cool to room temperature.
2. Pour into a stainless steel bowl and freeze, stirring well with a fork or whisk every half hour until firm. Place four glass dessert dishes in freezer.

3. To serve: Scrape the granite with a fork into the four chilled dessert glasses, garnish each with a strawberry and serve immediately.

#### Simple Syrup

Makes 1 cup  
1 cup sugar  
1 cup water

Combine in a small saucepan and cook over medium-low heat, stirring just until the sugar is dissolved. Bring to a gentle simmer, but do not stir, and cook for 2 or 3 minutes. Remove from heat and let cool before using. May be stored, tightly covered, refrigerated for up to 6 months.

### Apple Sorbet and Caramelized Apples

Chef Thomas Aikens • (as taped at Pied a Terre • London, England) Personal Chef for Andrew Lloyd Webber

4 Servings  
7 Granny Smith Apples  
1 1/2 teaspoons lemon juice  
1/2 cup simple syrup  
1 1/2 cups sugar  
4 ounces (1 stick) butter  
1 tablespoon Calvados® (apple brandy)  
Whipped cream for garnish  
Mint sprigs for garnish

1. Peel the apples, cut them in half. Cut each half into three pieces and remove the core. Remove seeds from cores and discard, but reserve all apple peels and trimmings; set aside.
2. Toss the apple slices in a non reactive bowl with 1 teaspoon of the lemon juice and set aside.
3. To make sorbet: Take all the apple trimmings from all the apples and puree in a blender or food processor. Pass the puree through a fine-meshed sieve. In a medium bowl, combine the sieved apple puree with the 1/2 cup simple syrup and remaining 1/2 teaspoon of lemon juice. Place mixture in an ice cream maker and freeze according to manufacturer's directions. Store frozen sorbet covered in freezer.
4. Heat a large saute pan or skillet over medium-high heat and add the reserved apple slices. Sprinkle with the sugar and toss; once the sugar has melted, add the butter. Stir to blend as the butter melts. Cook until the apples are nearly soft. Avert your face, add the Calvados® and flame, shaking the pan until the flames subside. Set aside.

5. To serve: Divide the Caramelized Apples among four large shallow bowls. Top with scoops of Apple Sorbet. Garnish with dollops of lightly sweetened whipped cream and a fresh mint sprig. Serve immediately.

# Macadamia-Sapote Ice Cream

Chef Gerard Kaleohano • Mid-Pacific Country Club  
• Lanikani, Oahu, Hawaii

- 6 - 8 Servings (Makes approx. 1 quart)
- 1 ripe sapote, peeled, seeded and puréed in food processor or blender
- 2 cups heavy (whipping) cream
- 2 1/2 cups macadamia nuts, coarsely chopped
- 8 fresh strawberries, thinly sliced to the hull and fanned for garnish
- 1/4 cup chocolate sprinkles, or 1/2 cup chocolate curls for garnish
- 4 fresh mint sprigs for garnish

1. In a heavy, medium saucepan, bring the sapote purée and heavy cream to a boil over high heat, stirring constantly. Reduce heat to medium and cook for 2 minutes, stirring constantly. Let cool, then cover and refrigerate until completely chilled, 1 to 2 hours. (To speed chilling, place saucepan in a bowl of ice cubes and water and stir until cold.)

2. Freeze mixture in an ice cream maker according to manufacturer's instructions. When the ice cream is partially frozen, stir in the macadamia nuts, and continue to freeze. When frozen, store sealed, in the freezer until ready to use.

3. To serve: Place two strawberry fans in each of four shallow rimmed bowls. Place a scoop of the ice cream in the center. Sprinkle the ice cream with chocolate sprinkles or curls. Garnish each plate with a mint sprig.

Chef Gerard Kaleohano presents his Macadamia-Sapote Ice Cream at the Mid-Pacific Country Club with spiced banana-filled lumpia or sweet pot stickers, and a creme de menthe, lychee cream sauce. But, the bright orange ice cream easily occupies center stage on its own.

**Note:** White sapote (zapote blanco), a fruit native to Mexico and Central America is now grown in California and Florida. With the shape of a plum and the size of a small orange, the skin ranges between yellow and green, and the custard like flesh within is cream colored and sweet. The fruit has between 3 to 5 seeds which should be removed and discarded.

# Passion Fruit Granite

Chef Josef Teuschler • (as taped at Four Seasons Resort • Nevis)  
Four Seasons • Atlanta, GA

- 4 Servings
- 1 cup sugar
- 1 cup water
- 1/2 cup dry white wine
- 2 cups passion fruit purée or canned passion fruit nectar

water bath and stirring mixture.)

2. Stir in the white wine and passion fruit purée or nectar. Pour mixture into a 2-quart stainless steel bowl and freeze, whisking every 30 minutes, until slushy. Then freeze until solid, about 8 hours. You may freeze up to 24 hours.

3. Several hours before serving, place 4 glass dishes or glasses in the freezer. To serve: scrape surface of the granite with a fork to form crystals. Then spoon the frozen glasses.

Passion Fruit Granite is served in a lace cookie basket as just one element in Chef Teuschler's elaborate chocolate mousse-filled Hazelnut Napoleon dessert. The complete dessert is complex, but the Passion Fruit Granite is simple and easy to make for a luscious finale to a summer brunch, lunch or dinner.

**Note:** Passion fruit, once native to Brazil, is now grown in Australia, California, Florida, Hawaii and New Zealand. It is available fresh March to September in many supermarkets in its most common variety, a three inch long oval fruit. When ripe the skin is deep purple and indented. The flesh is golden and the black seeds inside are edible. For purée, cut the fruit and scoop out the pulp, discarding the skin. Purée the pulp in a blender or food processor. You may also substitute canned passion fruit nectar.



# ISLAND RESTAURANT

FOR SALE BY OWNER

32-year-old  
FOUR DIAMOND  
restaurant  
featured on Great Chefs®  
Television,  
The Discovery Channel  
selling due to health reasons

- Located across from Main Post Office in downtown CHRISTIANSTED, ST. CROIX, U.S. Virgin Islands
- Operates 5 nights per week and only 6 months per year; grosses \$325,000 USD
- 75 SEATS; can be expanded into unused patio for breakfast, lunch, and year-round operation if desired
- Favorable lease, or can purchase building

## MAKE OFFER

No brokers, please

340-773-2346 fax 340-773-4286

e-mail: [tophat@viaccess.net](mailto:tophat@viaccess.net)



# Hungry in Hungary? Ravenous in Rome?

## Order Your Meal With Pictures!

You can speak the language  
anywhere you travel with Kwikpoint.  
Just point to a picture to be understood.

“A brilliant idea...with Kwikpoint in your pocket, you can  
break through any language barrier.”

—USA Today

“A remarkable new travel product.”

—Arthur Frommer, Frommer's Guide

Point  
to what  
you need!

### In the USA...

- 10 Million people don't speak English very well or at all
- 26 Million are hard of hearing or deaf
- 51 Million foreign visitors arrive each year...

Help them order a great meal with a  
custom Kwikpoint. The hospitality  
industry worldwide uses Kwikpoint as a  
diversity support and communication  
tool. For corporate inquiries contact  
[hospitality@kwikpoint.com](mailto:hospitality@kwikpoint.com) or call  
703-370-5527.

To order send \$10.00 plus  
\$2.95 S/H to KP, 48 S. Early  
Street, Alexandria, VA 22304.  
Phone orders to 800-962-4943  
or purchase any format at  
[www.kwikpoint.com](http://www.kwikpoint.com).



Kwikpoint™





## Is your recipe box 21st century material?

Collect recipes the NEW way. Great Chefs® DVDs give you the recipes plus video of important techniques. Select, watch, print, cook — for cuisine that's out of the box!

DVD's \$29.95 each  
**Save! All 3 for only \$75**  
 plus s&h

# 1-800-321-1499

Windows 95 or newer; DVD-ROM drive

(504) 581-5000 • info@greatchefs.com  
 or send your order and check to  
 Great Chefs  
 PO Box 56757  
 New Orleans LA 70156-6757  
 www.greatchefs.com



ALWAYS GREAT®

## A Taste of the Grape

(Continued from Page 47)

### Grilled Foods

The hearty, smoky flavors of grilling bring out the primal instincts and call for wines that are bold rather than reticent. One wine that always comes to mind when steak or chops are sizzling on the grill is Zinfandel. This California specialty is pretty much the perfect all-round grill wine. Styles vary from the meaty and rustic 1999 Edmeades Zinfandel, Zeni Vineyard, Mendocino Ridge (\$25) to the softer 1999 Peachy Canyon Zinfandel, Benito Dusi Ranch, Paso Robles (\$26). For casual entertaining over the grill, look for bargain Zins such as the zippy Beringer Founder's Estate Zinfandel, California (\$11).

Rosés make great barbecue wines, too. The spicy 2001 Château Routas Rouvière Rosé (\$10) from Provence or the berry like 2000 McDowell Valley Vineyards Reserve Grenache Rosé, McDowell Valley (\$9) are great with everything from burgers to ribs.

### Desserts

Dessert wines deserve to be better appreciated. One of my all time favorites is the gorgeous 1998 Dolce, Napa Valley (\$75), a blend of Semillon and Sauvignon Blanc. Try syrupy late harvest "stickies" such as the 2000 Wölffer Estate Late Harvest Chardonnay, The Hamptons, Long Island (\$32.50 per 375 ml.) poured over vanilla ice cream. For sipping with sorbets or other desserts, try the lighter slightly spritzy, muscat based wines like the delicious and refreshing 2000 Famiglia di Robert Mondavi Moscato Bianco, California (\$12). GC



CHEF PAUL PRUDHOMME'S®

**MAGIC**  
*Seasoning Blends®*

## 28 Great Tastes

- Meat Magic®
- Poultry Magic®
- Seafood Magic®
- Blackened Redfish Magic®
- Blackened Steak Magic®
- Pork & Veal Magic®
- Pizza & Pasta Magic® (Herbal and Hot & Sweet)
- Vegetable Magic®
- Magic Pepper Sauce®
- Barbecue Magic™
- Fajita Magic™
- Sweetie Magic™
- Breeding Magic™
- Shrimp Magic™
- Gravy & Gumbo Magic™
- Magic Seasoning Salt™
- Magic Salt Free Seasoning™



### Also Available

- Andouille & Tasso (Seasoned & Smoked Meats)
- Magic Chiles (Pasilla, Chipotle, Ancho, Anaheim, Arbol, Guajillo, New Mexico)

**SEASONING SURVIVAL KIT** Receive 3 sample sachets, Magic Seasonings Catalog, 35 recipe cookbook & \$5 off certificate

Send Check for \$2.95 to Cover Shipping & Handling:

Magic Seasoning Blends 1/20 Great Chefs Magazine Offer  
 P.O. Box 23342 • New Orleans, LA 70183-0342

800.457-2857 • FAX 504.731.3576 • Web Site: www.chefpaul.com



### Warren Leruth

When Great Chefs® began in 1982 with its first series, Great Chefs® of New Orleans, Warren Leruth was chosen for the very first program. The first dish ever seen on Great Chefs® was his classic, New Orleans Shrimp Remoulade. Great cooking combines both art and science; Warren Leruth totally mastered both aspects. He was the personal chef to General Clark in Korea, then went to work for Proctor & Gamble. When he opened his New Orleans restaurant, LeRuth's, in 1965, he expanded local culinary tradition, adding French techniques to New Orleans food. LeRuth's was the only New Orleans restaurant to win Mobil's five-star rating for five years running. The spectacular food of Leruth the artist was carefully thought out by Leruth the scientist. If you've used Duncan Hines mixes, Seven Seas salad dressings, or Nestle products, or eaten at Outback Steakhouse, Krystal, or Popeye's Fried Chicken & Biscuits, if you've enjoyed Oyster-Artichoke Soup on a visit to New Orleans, your culinary life has been touched by Warren Leruth. (11-7-01)



### Jamie Shannon

Jamie Shannon, honored as the James Beard "Best Chef, Southeast," in 1999, said that 70 percent of his ingredients came from within one hundred miles of New Orleans. Shannon insisted on fresh, local ingredients – over the years at the helm of the legendary Commander's Palace in New Orleans, Shannon built a network of purveyors who worked to meet his exacting standard – Everything Must Be The Best. Jamie knew every job in the kitchen, having started in a cafeteria where he worked every job from busboy to cook. "For American cuisine to grow, we're going to have to support local producers. And be flexible as chefs and consumers – and not demand what's not available. The best cuisine is to cook and eat what's in our own backyard," said Shannon. His legacy includes a stronger sustainable foods movement. (11-23-01)



### Jean-Louis Palladin

Hailed as the chef of the twentieth century, called by critic Alan Richman "America's finest interpreter of classic French cuisine," Jean-Louis Palladin reached the status of legend. When he was awarded two Michelin stars at age twenty-eight, he was the youngest chef ever to receive such an accolade. In 1993 he was named "Best Chef" by the James Beard Foundation (sharing the honor with Larry Forgione of An American Place). From his intimate Washington, D.C., restaurant Jean-Louis at the Watergate to Napa at the Rio Suite Hotel & Casino in Las Vegas, Jean-Louis Palladin defined "chef." Among his legacies is his devotion to fresh, seasonal ingredients, the ever-changing menu reflecting the best in the market that day, a standard which is now a hallmark of fine American cuisine. (11-26-01)



### Raji Jallepalli

Raji began cooking as a form of artistic expression. When she opened her Restaurant Raji in Memphis in 1992, she said that her parents would have been upset to find their daughter sweating in the hot kitchen. But her knowledge and mastery of Indian cuisine quickly drew attention from culinary masters like Jean-Louis Palladin, who took her under his wing and instructed her in French cuisine and techniques. Palladin invited her to join him, Michel Richard, and a handful of other luminaries, cooking for President Bill Clinton's inauguration. Raji was among those honored in the James Beard Foundation's Salute to Women Chefs in 1992. She traveled the world with her art; in the U.S., she consulted and worked as Executive Chef for Surya and Tamarind, both in New York City. Raji played a major role in the development of fusion cuisine. (1-28-02)



### John H. Beyer III

John Beyer wrote and directed the Great Chefs® programs, having co-founded Great Chefs® with producer John Shoup. He was an accomplished home cook, jazz musician, lover of jazz, and Emmy-winning documentarian. John brought all his passions together in the programs, creating shows which focus on the chefs themselves, working in their own kitchens – with a soupçon of original music from the likes of jazz guitarist Charlie Byrd, Bobby Short, Bela Fleck, and other jazz artists. In addition to working on Great Chefs®, he also produced a series of jazz programs, including Woody Herman Remembered, Louis Prima: The Chief, and the Jazz from New Orleans series. John Beyer helped create the most distinctive of televised cuisine programs, and introduced viewers to hundreds and hundreds of chefs. (3-15-02)



SAYS  
"KISS THE CHEF"  
BETTER THAN  
ANY APRON.



(MEAT LOVERS KNOW.)™

CINDY

KRIZMANICH

TESTING

ENGINEER

FROM PROFESSIONAL

GRADE PEOPLE

COME PROFESSIONAL

GRADE SUVs.

**GMC**

**YUKON XL DENALI**

WE ARE PROFESSIONAL GRADE.™

THANKS TO CINDY KRIZMANICH AND THE ENGINEERING TEAM, IT HAS THE TIGHTEST TURNING RADIUS AND IS THE ONLY 8-SEAT SUV IN ITS CLASS\* WITH A POWERFUL 320 HORSEPOWER ENGINE AND THE SERIOUS TRACTION OF FULL-TIME ALL-WHEEL DRIVE. AS IF THAT'S NOT ENOUGH TO MAKE YOU COMFORTABLE IN ANY SITUATION, CONSIDER ITS HEATED LEATHER-TRIMMED SEATS AND BOSE® AUDIO SYSTEM. THE SURPRISINGLY AGILE YUKON XL DENALI. IT DOESN'T JUST GET YOU OUT OF TIGHT SPOTS. IT GETS YOU INTO THEM.

**IT MAKES THE MOST DANGEROUS  
MANEUVERS SEEM ROUTINE.**



\*Based on GM segmentation. Excludes other GM vehicles. Yukon, Denali and GMC logo are registered trademarks of General Motors Corporation. ©2002 General Motors Corp. All rights reserved.

