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5 Star Secret Recipes

The Secret Recipes from
The World's Finest Restaurants



Ron Douglas

5 STAR SECRET RECIPES

**THE SECRET RECIPES FROM THE
WORLD'S FINEST RESTAURANTS**

RON DOUGLAS

WWW.5STARRECIPES.COM

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For the actual and authentic version of the food products listed in this compilation, please patronize the individual restaurant or manufacturer.

All information provided through this cookbook is intended to be accurate. However, there may be inaccuracies at times which we will make every attempt to correct when found. Some of the information provided may be intended to assist you in making decisions but does not eliminate the need to discuss your particular circumstances with a qualified professional.

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Introduction

RON DOUGLAS

Experience the finest food this world has to offer. Step into the shoes of the ultra wealthy and enjoy the amazing dining experiences which they take for granted. Get a taste of “the good life” – the elusive “American Dream.” And do it all at home, for a fraction of the cost.

What a novel idea I thought to myself. If only I could enable the average person on main street to experience the world’s finest cuisine without financial strain. If only I could provide a blueprint for the home cook to prepare meals like the top chefs from 5-Star rated restaurants around the world.

That was my mission - empowering the budget constrained home cook to bring a little extra joy into their kitchen.

The average person may never be able to travel to New York City, London, Paris, Hong Kong, Australia etc, but now they can get a taste of their finest cuisine with “5 Star Secret Recipes.”

Step up your cooking skills to the next level and impress your family and friends with dishes that will make them say WOW! They won’t believe you made them yourself.

We’ve invested hundreds of research hours to bring you the secret recipes from these famous restaurants. The cooking intelligence you now possess is worth many times what you’ve paid for it. Many of these restaurants will charge you upwards of \$300 per plate to experience these coveted dishes. Now you can duplicate them at home and save big.

The reluctance of many top chefs to share their secret recipes was only countered by the free publicity they will receive from the distribution of this publication to the masses. The food from these restaurants can be duplicated, but the actual dining and entertainment experience can not. Therefore, we’ve included the reservation contact details for each restaurant and we encourage you to experience them yourself - if only for one night.

Bon Appétit!

Ron Douglas

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ALINEA

1723 North Halsted
Chicago, Illinois 60614
312-867-0110

*A*linea is a restaurant in Chicago which opened in 2005. In 2006, it was named the best restaurant in America by Gourmet in its 2006 top 50 feature. Its chef/owner, Grant Achatz, is famed for his inventive preparations and deconstructions of classic flavors, as well as his constantly rotating menu. It has included a peanut butter and jelly composed of a single grape, still on the stem, encased in a peanut butter-filled brioche.



Hot Potato Cold Potato

Provided by: "Gourmet's Magazine", Chef Grant Achatz

"Top 50 restaurants across the country", Oct. 2006

Served at: Alinea

Type of Dish: Main Course

Servings: 8

Ingredients

The Potato Soup

3 Yukon Gold potatoes, peeled, medium dice
2 c. black truffle juice
4 c. heavy cream
3 T. salt

Potato

2 Yukon Gold potatoes
1/2 lb. butter
3 T. water
1 T. salt

Cheese

4 oz. Parmesan cheese broken into small pieces
Butter
2 oz. butter cut into 1/8" cubes
Chive
4 ea. chives cut into 1" lengths

Truffle

1 black truffle sliced into 8 slices

Instructions:

Potato Soup

Combine all ingredients in a medium pot. Bring to simmer, and simmer over medium heat until potatoes are tender. Puree ingredients in a blender until smooth and strain through a fine chinois. Season to taste, and chill until very cold.

Garnishes

Scoop the potatoes with a melon baller. Cook the potatoes in the remaining ingredients until tender.

Assembly

(At Alinea this is served in a custom-made paraffin wax bowl). Pierce the stainless pin through the wax bowl. Pour 2 oz. chilled soup into the bowl. Skewer the parmesan, chive, and butter onto the pin. While the potato ball is still hot skewer it on the pin as well. Serve immediately.

Maine Lobster with Wild Mushrooms and Rosemary Vapo

Provided by: "Gourmet's Magazine", Chef Grant Achatz

"Top 50 restaurants across the country", Oct. 2006

Served at: Alinea

Type of Dish: Main Course

Servings: 4

Ingredients

1 cup distilled white vinegar	branches (about ten .66-ounce packages)
4 1 1/2 pound live Maine lobsters	2 tablespoons plus 1 1/2 cups (3 1/4 sticks)
1/2 cup canola oil	butter, room temperature
3 carrots, peeled, thinly sliced	2 pounds assorted fresh wild mushrooms (such
1 onion, thinly sliced	as oyster, crimini, chanterelle, and stemmed
1 fresh fennel bulb, thinly sliced	shiitake), cut into 1-inch pieces
2 tomatoes, thinly sliced	4 large fresh thyme sprigs
4 fresh tarragon sprigs	3 garlic cloves, halved
8 cups fresh rosemary leaves stripped from	

Instructions

Bring 8 quarts water and vinegar to boil in 10- to 12-quart pot. Add 2 lobsters headfirst and cook until shells turn bright red and lobsters are just cooked through, about 11 minutes. Using tongs, remove lobsters from water. Repeat with remaining 2 lobsters. Twist claws and tails off lobsters. Crack claws and remove meat. Using kitchen shears or heavy large knife, cut lobster tails lengthwise in half; remove tail meat. Cut meat into large bite-size pieces. Place in medium bowl; cover and refrigerate. Reserve claw and tail shells. Using kitchen shears, cut away lobster gills. Rinse shells under cold water. Place in large bowl. Pour cold water over and soak 10 minutes. Drain; rinse well.

Heat 1/4 cup oil in large pot over medium heat. Add lobster shells, carrots, and next 4 ingredients. Cook until vegetables begin to soften, stirring occasionally, about 15 minutes. Add 4 quarts water and simmer 45 minutes, stirring occasionally. Strain lobster broth into large bowl, pressing on solids. Strain broth again through fine strainer into same pot. Boil over medium-high heat until broth is reduced to 2 cups, about 1 hour. (Can be made 1 day ahead. Cool slightly; chill broth and lobster meat separately.) Bring 1 quart water to boil in tea kettle. Place 2 cups rosemary in each of 4 large bowls; place on table.

Melt 2 tablespoons butter with 1/4 cup oil in large skillet over medium-high heat. Add mushrooms, thyme, and garlic and sauté until mushrooms are tender, about 6 minutes; discard thyme and garlic. Add lobster and 1/2 cup butter to skillet and heat through, about 3 minutes.

Meanwhile, bring lobster broth to simmer in small saucepan. Pour hot lobster broth into blender; add 1 cup butter. Blend until butter is melted and mixture is frothy, about 30 seconds. Divide lobster mixture among 4 shallow bowls. Pour butter sauce and foam over lobster mixture and serve. Pour 1 cup boiling water into each bowl of rosemary to create vapor.

Tempura Shrimp Black Plum, Lemon, Vanilla Fragrance

Provided by: Chef Grant Achatz

Adapted by StarChefs.com

January 2007

Served at: Alinea

Type of Dish: Main Course | Servings: 8

Ingredients

Shrimp

4 large shrimp, peeled and de-veined

Lemon Rind

1 lemon

250 milliliters water

100 grams sugar

100 grams heavy cream

Black Plum Purée

24 ounces black plums

100 milliliters water

4 sheets gelatin

16 grams agar

Tempura Flour

600 grams unbleached, all-purpose flour

70 grams baking powder

90 grams cornstarch

Vanilla Bean Skewers

8 whole vanilla beans

Black Plum Salt

100 grams kosher salt

100 grams dried black plum powder

Instructions

The Lemon Rind

Using a vegetable peeler, remove lemon rind in large strips. Bring water and sugar to a boil over medium-high heat in a medium saucepan. Whisk to dissolve sugar and reduce heat to medium. Add rind and poach for 1 minute. Remove rind from poaching liquid and drain. Cut lemon rind into 1/2-inch squares. With the tip of a paring knife, make a slit in the center of each square.

The Black Plum Purée

Line a 9-inch by 12-inch pan with plastic. Bring plums, water, and sugar to a boil in a large saucepan over medium heat. Simmer plums for 30 minutes, stirring occasionally. Transfer mixture to blender and purée until smooth. Soak gelatin sheets in cold water for 5 minutes, or until flexible. Gather sheets and squeeze out excess water. Return cranberry purée to clean saucepan and add agar. Bring mixture to a simmer and blend with immersion blender. Add gelatin and stir until combined. Strain mixture through chinois into clean saucepan. Bring mixture to a simmer, remove from heat, and strain through chinois into the prepared pan. Refrigerate purée until firm and cut into 1/2-inch cubes.

The Tempura Flour

In a medium bowl, thoroughly combine ingredients.

The Black Plum Salt

Combine salt and black plum powder in a medium bowl and set aside.

To Assemble and Serve

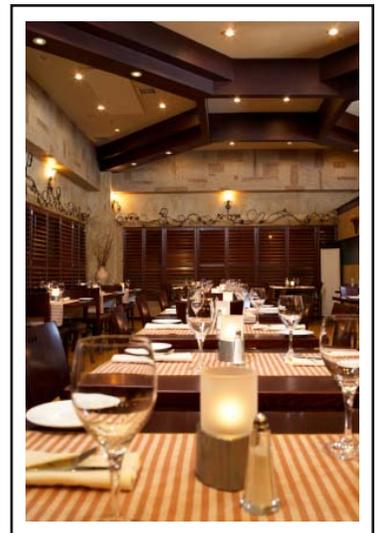
Combine tempura flour and water in a large bowl, taking care not to overmix. Heat oil to 375°F in a large, heavy pot. Impale ingredients on a vanilla skewer in the following order, with no space between them: one lemon rind square, one black plum cube, and one piece of shrimp. Position ingredients so that the lemon rind sits about 3" from the end of the skewer and the piece of shrimp sits flush with the tip of the skewer. Dip the top 3 inches of the skewer in tempura batter. Holding the opposite end firmly, immerse the battered end in oil. Fry for 2 minutes; drain on paper towels; and sprinkle with black plum salt. Serve hot.

BATHER'S PAVILION

4 The Esplanade
Sydney, Australia 2088
02/9969 5050

The 1930s building that houses this restaurant at Balmoral Beach is a gorgeous example of Australian Art Deco architecture now converted into an airy, coolly elegant dining space. With its open windows looking out over the Balmoral waterfront — long a popular setting for local artists, some of whose works hang on the restaurant's walls — this is a perfect place for a leisurely weekend afternoon lunch.

Starters range from tuna sashimi with Bribie Island softshell crab to a salad of quail with lime and fried basil noodles, green mango and pickled cucumber. Main courses include steamed baby snapper fillets with king prawn, coriander gremolata and rice noodles, and an assiette de canard — duck breast with hoisin sauce, rillettes cannelloni and a foie gras custard. A highlight of the desserts was a ménage à trois des chocolates with a vanilla Anglaise.



Blackberry and Vodka Sorbet with Mixed Berries

Provided by: A Taste of Australia, The Bathers Pavilion Cookbook, Chef Genevieve Harris
 by Victoria Alexander (Author), Genevieve Harris (Author), Sharon Dyson (Author)
 Publisher: Ten Speed Press (November 1995)
 Served at: Bather's Pavilion

Type of Dish: Dessert | **Servings: 6**

Ingredients

Sorbet

5 cups blackberries
 1/3 cup lime juice
 1/4 cup lemon juice
 1/2 cup vodka
 3/4 cup caster (superfine) sugar
 2 teaspoons berry liqueur

Mixed Berries

6 cups mixed fresh berries
 (strawberries, blackberries, blueberries,
 raspberries)
 1/3 cup lime juice
 1/3 cup vodka
 1/4 cup caster (superfine) sugar

Instructions

The Sorbet

Puree the blackberries in a blender and pass through a fine sieve. You should have about 3 cups of puree. Place the puree in a large bowl and stir in all the other sorbet ingredients. Taste to check for sweetness, as this will vary depending on the berries. If desired, add more sugar or lemon juice. Pass through a fine strainer and freeze in an ice cream maker according to the manufacturer's instructions. Place the sorbet in a container and freeze until required.

The Mixed Berries

Place the berries in a large bowl. If you are using strawberries you may need to cut them into halves or quarters. Pour over the lime juice and vodka, and sprinkle over the sugar. Gently mix to combine. Leave for about 1 hour before serving to allow the berries to macerate.

To Serve

If you wish you can place our serving glasses into the freezer to chill for 10 minutes. Spoon the mixed berries into the serving glasses, and top with a large scoop of sorbet.

Crab and Green Papaya Salad with Lime and Chilli Pepper Dressing

Provided by: A Taste of Australia, The Bathers Pavilion Cookbook, Chef Genevieve Harris
 by Victoria Alexander (Author), Genevieve Harris (Author), Sharon Dyson (Author)
 Publisher: Ten Speed Press (November 1995)
 Served at: Bather's Pavilion

Type of Dish: Salad

Servings: 6

Cuisine: Seafood

Ingredients

Dressing

1 cup lime juice
 1/2 cup fish sauce
 3 oz. palm sugar
 1 lime, zested
 1 large fresh red chilli pepper, seeded and chopped finely

Salad

1 medium green papaya
 1 cup fresh mint leaves
 1-2 large fresh red chilli peppers
 2/3 cup peanuts, roasted
 10 oz. tofu
 1 cup peanut (groundnut) oil for cooking tofu
 2 cups bean sprouts
 15 oz. crab meat

Instructions

The Dressing

Mix the lime juice and fish sauce together. Chop the palm sugar and add it to the liquid mixture, stirring until it is dissolved. Add the lime zest and chilli pepper. Mix to combine.

To Assemble Salad

Peel and grate (shred) the papaya. Slice the mint leaves very finely so that you have thin, long shreds. Seed and finely slice the chilli peppers. Roughly chop the roasted peanuts.

Slice the tofu into small batons. Heat the peanut oil in a deep frying pan (skillet) or a small saucepan over a medium heat. Add the tofu and shallow-fry until it is lightly coloured and crisp, about 8 minutes. Remove the tofu from the oil and drain it on absorbent kitchen paper. Combine the prepared salad ingredients, along with the bean sprouts and crab meat, and toss in a bowl with enough salad dressing to coat.

To Serve

Arrange tofu on plates and place the salad on top. Ladle a little extra dressing over the salad.

Lamb with Deep-Fried Eggplant and Cumin Lentils

Provided by: A Taste of Australia, The Bathers Pavilion Cookbook, Chef Genevieve Harris
 by Victoria Alexander (Author), Genevieve Harris (Author), Sharon Dyson (Author)
 Publisher: Ten Speed Press (November 1995)
 Served at: Bather's Pavilion

Type of Dish: Main Course | **Servings: 8**

Ingredients

8 lamb loins (loin roast), approximately 5 oz. each

Spice Mix For Lamb

2 tablespoons ground cumin
 1/2 teaspoon sea salt
 1 teaspoon freshly ground black pepper
 2 medium eggplants (aubergines)
 1 tablespoon sea salt

Cumin Lentils

1 medium white onion

1 inch piece fresh ginger
 6 garlic cloves
 4 large fresh green chilli peppers
 1 tablespoon ground cumin
 1 tablespoon ghee
 2 1/2 teaspoons vegetable oil
 1 1/4 pound red split lentils
 5 cups beef stock
 2 1/2 tablespoons lime juice
 2 1/2 tablespoons fish sauce
 Vegetable oil for cooking
 1 cup fresh coriander (cilantro) leaves

Instructions

The Lamb

Clean the lamb loins if necessary. Mix the spices together and roll the lamb loins in the mix until they are coated. Set aside.

The Eggplant

Slice the eggplants into 3/4 inch thick rounds. You will need one for each person. Sprinkle with salt and set aside to drain.

The Cumin Lentils

Peel and roughly chop the onion, ginger and garlic. Roughly chop the chilli peppers and place the onion, ginger, garlic and chilli peppers in a food processor. Add the cumin and process until you have a paste. You may need to add a little water. Heat the ghee and vegetable oil in a large saucepan over a low heat. Add the paste and fry until it is fragrant, about 10 minutes. While the paste is frying, place the lentils in a sieve and rinse under running water for a few minutes. Add the lentils to the saucepan, stirring to mix all together. Add 4 cups of the beef stock and let the mixture simmer, stirring occasionally, until the lentils are tender (about 20 minutes), adding the remaining stock if the mixture becomes dry before the lentils are cooked. Add the lime juice and fish sauce and keep the lentils warm while you cook the lamb.

To Deep-Fry the Eggplant and Cook Lamb

Rinse the eggplant rounds and pat them dry. Heat vegetable oil to a depth of 1/2 inch in a frying pan or skillet over a medium heat and fry the eggplant until it is golden brown. Remove from the pan and drain on absorbent kitchen paper. Drain any excess oil from the pan and add the lamb loins, cooking for 5 minutes each side or as required.

To Serve

Place an eggplant round on each plate. Mix the coriander leaves into the warm lentils and place a spoonful on top of the eggplant. Slice the lamb loins and place them on top of the lentils.

Steamed Salmon Fillets with Bok Choy and Black Vinegar Sauce

Provided by: A Taste of Australia, The Bathers Pavilion Cookbook, Chef Genevieve Harris

by Victoria Alexander (Author), Genevieve Harris (Author), Sharon Dyson (Author)

Publisher: Ten Speed Press (November 1995)

Served at: Bather's Pavilion

Type of Dish: Main Course | **Servings: 8**

Ingredients

1 tablespoon peanut (groundnut) oil	1 cup Fish Stock
Dash of sesame oil	1 tablespoon cornflour (cornstarch)
½ cup fresh ginger	4 bunches bok choy
1 cup green spring onion (shallot) tops	9 – 3 1/2 inch piece fresh ginger
75 mL (2 1/2 fl oz) black vinegar	12 long green shallots (scallions)
30 mL (1 fl oz) rice wine	8 salmon fillets, approximately 5 oz. each
1/4 cup (60g/2 oz) white granulated sugar	

Instructions

The Sauce

Heat the peanut and sesame oils in a medium sized saucepan over a low to medium heat. Roughly chop the ginger and spring onion tops and place them in the saucepan. Fry for about 10 minutes, stirring occasionally. Add the black vinegar, rice wine, soy sauce, sugar and fish stock. Bring to the boil, then reduce the heat and simmer for 10 minutes. In a small bowl mix the cornflour with a little water to make a smooth paste. Add a ladle of the simmering liquid and stir well. Add the cornflour mix to the liquid in saucepan and stir it in well. Bring the sauce back to the boil and then remove from the heat and strain. Reserve the liquid and put it to one side.

The Bok Choy

Remove the stems and split the larger leaves in half. Peel the ginger and slice it as thinly as possible. Cut the slices into very fine strips to give a julienne. Slice the spring onions on the diagonal to produce slivers approx. 2 inches long. Toss the bok choy, ginger, and spring onions together.

Heat your steamer or bring some water to a simmer in a large saucepan if you are using steamer baskets. Place the salmon and vegetables in separate steamer baskets. Steam for 5-7 minutes for fish that is still a little translucent on the inside, or longer if you like your fish well cooked.

To Serve

Gently reheat the black vinegar sauce. Divide the bok choy mixture between the plates, top with the salmon and ladle over the sauce.

BOUCHON AT THE VENETIAN

3355 Las Vegas Blvd S

Las Vegas, NV 89109

(702) 414-6200

Keller's restaurant Bouchon, in Napa Valley, Calif., is modeled after Parisian bistros and serves simple yet sumptuous fare. This graceful ode to bistro cooking emphasizes that although in America, "bistro" is synonymous with "casual," the food is prepared with "precision of technique brought to bear on ordinary ingredients."



Cream Puffs with Vanilla Ice Cream and Chocolate Sauce

Provided by: Bouchon, the cookbook, Chef Thomas Keller
 by Thomas Keller (Author), Publisher: Artisan (November 15, 2004)
 Served at: Bouchon

Type of Dish: Dessert | **Servings: 4**

Ingredients

1 cup water	1 cup all-purpose flour
5 1/3 tablespoons (about 3 ounces) unsalted butter	4 to 5 large eggs
1 tablespoon plus 1 teaspoon sugar	1 1/2 cups Chocolate Sauce
1/8 teaspoon kosher salt	1 1/2 cups Vanilla Ice Cream

Instructions

Preheat the oven to 450°F.

Line one baking sheet with a Silpat and a second one with parchment paper (or line both sheets with parchment if you don't have a Silpat). Set up a heavy-duty mixer with the paddle attachment.

Combine the water, butter, sugar, and salt in a medium saucepan and bring to a simmer over medium-high heat. Reduce the heat to medium, add the flour all at once, and stir rapidly with a stiff heatproof or wooden spoon until the dough pulls away from the sides of the pan and the bottom of the pan is clean, with no dough sticking to it. The dough should be glossy and smooth but still damp.

Enough moisture must evaporate from the dough to allow it to absorb more fat when the eggs are added. Continue to stir for about 5 minutes, adjusting the heat as necessary to prevent the dough from coloring. A thin coating will form on the bottom and sides of the pan. When enough moisture has evaporated, steam will rise from the dough and there will be the nutty aroma of cooked flour.

Immediately transfer the dough to the mixer bowl and mix for a few seconds to release some of the heat from the dough. With the mixer on medium speed, add 4 eggs, one at a time, beating until each egg is completely incorporated before adding the next one; scrape down the sides of the bowl as necessary. Turn off the machine. Lift some of the dough on a rubber spatula, then turn the spatula to let it run off: It should fall off the spatula very slowly; if it doesn't move at all or is very dry and falls off in one clump, beat in the additional egg.

Place the dough in a pastry bag fitted with a 1/2-inch plain tip. Pipe 15 disks (this will give you 3 extras for testing) about 1 1/2 inches across and just under 1/2 inch thick on the Silpat-lined baking sheet, leaving about 1 1/2 inches between them, as they will expand when baked. Pipe the remainder on the other sheet. (You will have about 4 dozen in all.) Bake the 15 puffs for the recipe and freeze the ones on the second baking sheet until firm, then transfer to a freezer container and freeze for another time.

Bake the puffs for 10 minutes, turn the sheet around, turn the oven down to 350°F, and bake 15 minutes more. Remove one puff and break it open: It should be hollow inside and not gooey or eggy; if it is still moist, return it to the oven and check in 5 minutes. Cool the puffs completely on the baking sheet. Store in an airtight container until serving time.

To Serve

Preheat the oven to 300°F.

Warm the chocolate sauce in a double boiler or a microwave. Warm the profiteroles on a baking sheet in the oven.

Split each profiterole in half and arrange 3 on each plate. Place a small scoop of ice cream in the bottom half of each profiterole and top with the lid. Spoon the sauce over.

Gnocchi with Mushrooms and Butternut Squash

Provided by: Bouchon, the cookbook, Chef Thomas Keller
 by Thomas Keller (Author), Publisher: Artisan (November 15, 2004)
 Served at: Bouchon

Type of Dish: Main Course | **Servings: 4**

Ingredients

Squash	1 tablespoon unsalted butter
One 2 1/2- to 3-pound butternut squash (one with a long neck)	3 tablespoons minced shallots
Canola oil	1 tablespoon minced thyme
1 tablespoon unsalted butter	3/4 teaspoon freshly ground black pepper
Kosher salt and freshly ground black pepper	Extra virgin olive oil
12 small sage leaves	4 tablespoons (2 ounces) unsalted butter
Mushrooms	1/2 recipe Herb Gnocchi, thawed if frozen
12 ounces shiitake mushrooms, cleaned	Kosher salt and freshly ground black pepper
Canola oil	2 tablespoons minced chives
1 1/2 teaspoons kosher salt	1 tablespoon chopped Italian

Instructions

The Squash

It is easier to dice the neck of the butternut squash uniformly than the bulb, which is important for this recipe. We use the remaining bulb for soup. Cut off and discard the stem end of the squash, then cut off the neck. Use a paring knife or sharp vegetable peeler to slice away the peel deep enough to reach the bright orange flesh of the squash. Trim the neck to straighten the sides, then cut it lengthwise into 1/2-inch-thick slices. Cut the slices into 1/2-inch dice. (You need about 3 cups diced squash.) If you have less than 3 cups, peel the bulb of the squash, cut it in half, and scrape out the seeds. Trim and cut as much of the bulb as you need into 1/2-inch dice. Reserve the remaining squash for another use. Line a baking sheet with paper towels.

Heat a thin film of canola oil over medium heat in a skillet large enough to hold the squash in a single layer (or cook the squash in two batches). When the oil is hot, add the butter and brown it lightly. Add the squash, salt and pepper to taste, and the sage leaves. Cook, stirring the pieces to brown them on all sides, for 4 to 6 minutes, or until tender throughout. Reduce the heat as necessary to cook the squash and brown it lightly, without burning; the best way to see if the squash is fully cooked is to eat a piece. Drain the squash on one end of the paper towel-lined baking sheet and set aside the sage leaves for the garnish. Wipe out the skillet with a paper towel and set aside.

The Mushrooms

Trim away the tough stems and cut the caps into 1/4-inch-thick slices. Heat a thin film of canola oil in the same skillet over high heat. When the oil begins to smoke, add the mushrooms and salt and sauté for about

a minute. The mushrooms will absorb the oil and should not weep any liquid. Add the butter, shallots, thyme, and pepper, then toss and sauté until the mushrooms are thoroughly cooked, 3 to 4 minutes total. Drain the mushrooms on the paper towel-lined baking sheet. The gnocchi should be cooked in two skillets: Wipe out the mushroom skillet with paper towels and add a light coating of olive oil to it and to a second large skillet.

Heat the oil over medium-high heat until hot. Add 1 tablespoon of the butter to each skillet. When the butter has browned, divide the gnocchi between the two skillets and season to taste with salt and pepper. Once the gnocchi have begun to brown, shake and rotate the skillets, tossing the gnocchi so that they brown and crisp on all sides, about 2 1/2 minutes. Add the squash, mushrooms, and chives and heat just through.

To Serve

Spoon the gnocchi and vegetables onto serving plates and return one skillet to high heat. Add the remaining 2 tablespoons butter and cook until it is a rich brown, then quickly add the parsley to crackle for a few seconds. Standing back — the butter will spatter — add a squeeze of lemon half. Spoon the brown butter and herbs over the gnocchi and around the plates. Garnish with the reserved sage leaves.

Trout with Haricots Verts and Almonds

Provided by: Bouchon, the cookbook, Chef Thomas Keller
by Thomas Keller (Author), Publisher: Artisan (November 15, 2004)
Served at: Bouchon

Type of Dish: Main Course | **Servings: 4**

Ingredients

Four 10-ounce boned whole rainbow trout
8 ounces haricots verts, stem ends removed
Kosher salt and freshly ground white pepper
Canola oil
10 tablespoons (5 ounces) unsalted butter

3/4 cup sliced blanched (skinned) almonds,
lightly toasted
2 teaspoons minced Italian parsley
2 teaspoons fresh lemon juice

Instructions

The trout

With scissors, cut away the dorsal fin along the back of each fish. Hold each pectoral fin (the one closest to the head) and cut away and discard the gill plate and pectoral fin. Turn the fish on its back and open it up. Starting at the head, cut away the belly flap on each side, along with the pelvic fin. Remove the tail by cutting across the fish about an inch from the bottom of the tail. Set aside.

The haricots verts

Bring a large pot of generously salted water to a boil. Prepare an ice bath. Blanch the haricots verts in the boiling water for 2 to 6 minutes, or until they are barely tender, with a slight bite still left to them. Drain the beans and transfer to the ice bath to chill quickly, then drain again and dry on paper towels.

To complete

Lightly sprinkle both sides of each trout with salt and pepper. If you have them, heat two 12-inch nonstick pans (special oval pans work best for fish) over medium-high heat. If you have only one pan, cook two trout first, cover, and keep them in a warm place while you cook the final two. Coat each pan with a light film of canola oil. Add the trout skin side down and sauté for about 4 minutes on one side only. The fish may still look undercooked at the top of the flesh, but the hot ingredients that will top them will complete the cooking. Meanwhile, put the beans in a sauté pan, add 2 tablespoons of the butter and 1/3 cup water, and place over medium heat. Heat, stirring occasionally, until the water has evaporated and the beans are hot and glazed with butter. Season to taste with salt and pepper. Remove the pan from the heat and keep warm.

To Serve

When the fish are done, cut off the heads and discard, if desired, and place the fish on serving plates. Drain the oil from one of the pans and return the pan to the heat. Add the remaining 8 tablespoons butter and a pinch of salt to the hot pan. When the butter begins to brown, add the almonds, shaking the pan to brown them evenly. When they are a rich golden brown, add the parsley and lemon juice. Meanwhile, cover each trout with one-quarter of the beans. Spoon the foaming butter and almonds over the haricots verts and around the edges of the plates.

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Chef Nancy Oakes believes that her diners need to be comforted by her food as well as the surroundings and service. She feels that the room and food presentation should flatter guests in a way that make each one feel personally cared for. Clearly, her customers have felt cared for and they have spoken: she is indeed San Francisco's most beloved Chef. Virtually every reader's poll of San Francisco Bay Area publications names Nancy Oakes as the most popular chef, and Boulevard as the favorite restaurant in San Francisco. Her peers have spoken also, and in 2001 Chef Nancy Oakes garnered a tremendous and much-deserved James Beard Foundation Award, for "Best Chef in California." Chef Nancy Oakes has reached and sustained a level of awareness and culinary excellence held by few chefs in America today.



Cauliflower Soup with Main Lobster

Provided by: Boulevard, the Cookbook

by Nancy Oakes and Pamela Mazzola with Liza Weiss, Copyright 2005 Ten Speed Press

Served at: Boulevard

Type of Dish: Soup

Servings: 4 (1-cup) servings

Ingredients

Cauliflower Soup

1 large head cauliflower (about 2 pounds)
 6 cups water
 1 tablespoon kosher salt
 4 tablespoons unsalted butter, at room temperature,
 Plus 1 tablespoon cold unsalted butter
 Meat from a 1 1/4 to 1 1/2 pound cooked lobster
 (about 3 1/2 ounces)

Cut into large bite-size pices

Herb and Lemon Oil

2 tablespoons finely sliced fresh chives
 1 tablespoon finely chopped lemon zest
 1/2 teaspoon freshly ground black pepper
 6 tablespoons extra-virgin olive

Instructions

The Soup

Remove and discard the outer leaves of the cauliflower, cut out the core, and then separate into florets. Put the cauliflower florets in a large saucepan with the water and salt, and bring to a boil over high heat. Maintain a lively simmer and cook for 8 to 12 minutes, or until very tender. Drain into a sieve placed over a bowl. Let cool for a few minutes, then put the cauliflower and 2 1/2 cups of the reserved cooking liquid into a blender with 4 tablespoons butter and puree until smooth. (You may need to do this in 2 batches to avoid a major blender explosion). Strain through a fine-mesh sieve back into a saucepan if serving right away or a bowl if serving later. Add more liquid if the soup is too thick. It should be silky and just coat the back of a spoon. Taste and season with salt if needed and keep war, or let cool and refrigerate, covered, for up to 4 hours and reheat before serving.

The Herb and Lemon Oil

Whisk the chives, lemon zest, pepper, and olive oil together in a small bowl until combined. Set aside for up to 4 hours.

To Serve

Heat the lobster meat with the 1 tablespoon cold butter in a skillet until warm. Heat the soup if necessary, then divide among 4 warm soup bowls. Place a spoonful of the warm lobster meat garnish in the center of each bowl and drizzle the herb and lemon oil around the lobster.

Chocolate Cherry Shortcakes Old-Fashioned Vanilla Ice Cream and Cherries Jubilee

Provided by: Boulevard, the Cookbook

by Nancy Oakes and Pamela Mazzola with Liza Weiss, Copyright 2005 Ten Speed Press

Served at: Boulevard

Type of Dish: Dessert | **Servings: 8**

Ingredients

Chocolate Cherry Biscuits

2 cups self-rising flour
 1/2 cup Valrhona or other Dutch-processed cocoa powder
 1/2 cup sugar, plus additional for dipping
 1/4 teaspoon kosher salt
 1 cup dried Bing cherries or dried sour cherries
 1 cup Valrhona bittersweet chocolate chips or nickel-sized pieces of chopped bittersweet chocolate
 2 cups heavy cream
 6 tablespoons unsalted butter, melted

Cherries Jubilee

3 cups fresh Bing cherries, halved and pitted
 1/3 cup plus 2 tablespoons kirsch
 1/2 cup sugar
 3 tablespoons freshly squeezed lemon juice
 1/2 cup brandy
 2 tablespoons unsalted butter

Old-Fashioned Vanilla Ice Cream

1 vanilla bean
 2 cups heavy cream
 1 cup whole milk
 2/3 cup sugar
 5 large egg yolks

Instructions

The Biscuits

Preheat the oven to 400°F. Stir the flour, cocoa, sugar, and salt together in a large bowl until well combined, then stir in the dried cherries and chocolate chips. Add the cream and stir until the mixture comes together into a somewhat stiff dough. Turn out onto a clean cutting board and, with your hands, press the dough into a 6-inch square about 2 inches thick. With a long, thin knife, cut the dough into 9 (2-inch) squares. Dip the tops of the biscuits into the melted butter and then into sugar, pressing lightly so it adheres. Place the biscuits 2 inches apart on an ungreased baking sheet. Bake for about 15 minutes, or until they're lightly gold and spring back when pressed lightly. Set aside at room temperature for up to 4 hours.

The Cherries Jubilee

Combine the cherries and the 1/3 cup kirsch in a bowl and let macerate for 30 minutes, tossing occasionally. Put half of the cherries, the sugar, and lemon juice into a saucepan and simmer over medium heat for about 5 minutes, or until the liquid begins to thicken. Remove from the heat; add the brandy and, averting your face, carefully ignite the brandy with a long match. Let burn for about 1 minute to burn off the alcohol, then extinguish the flame by covering the pan. Remove the lid and continue to simmer the cherry mixture until it reduces to a syrup. With a slotted spoon, transfer the cherries to a bowl and reserve. Add the remaining

2 tablespoons kirsch to the syrup and set aside or refrigerate for up to 2 days (along with the reserved cherries in a separate container).

The Ice Cream

Split the vanilla bean in half lengthwise and scrape the seeds into a saucepan. Add the vanilla-bean pod, cream, milk, and sugar and cook over low heat, stirring occasionally, for about 3 minutes. Whisk the sugar and egg yolks in a small bowl just to combine them, then whisk in some of the warm milk mixture until blended. Stir the sugar and egg yolk mixture into the saucepan and cook over low heat, stirring constantly, until the custard coats the back of a spoon (when you draw your finger across the back of the spoon, there should be a visible trail that doesn't immediately flow back together). Strain through a fine-mesh sieve into a container and chill thoroughly, at least 2 hours. Freeze according to the ice cream maker's instructions. The frozen ice cream should be stored in a tightly covered plastic or stainless-steel container. For the best flavor and texture, let it soften slightly at room temperature before serving.

To Serve

Preheat the oven to 350°F. Split the biscuits and put into the oven for about 5 minutes, or until warmed through. Heat the cherry syrup in a small skillet over medium heat, add the reserved cherries and the butter, and swirl the pan until the butter has melted and combined with the syrup. Center a warm biscuit bottom on 8 dessert plates or shallow bowls and put equal spoonfuls of the cherries and their syrup on each, reserving a cup or so. Place on a biscuit top, followed by a scoop of ice cream. Dollop the remaining cherries and syrup around or to the side of the biscuits.

Pan-Roasted Black Bass Santa Barbara Spot Prawns, Cauliflower “Risotto”

Provided by: Boulevard, the Cookbook by Nancy Oakes and Pamela Mazzola with Liza Weiss, Copyright 2005
Ten Speed Press

Served at: Boulevard

Type of Dish: Main Course

Servings: 4

Cuisine: Seafood

Ingredients

Cauliflower “Risotto”

2 large heads cauliflower (about 4 pounds)

6 tablespoons unsalted butter, at room temperature

Spot Prawns

3/4 pound medium heads-off spot prawns or other fresh shrimp or prawns, or 1 pound heads on

2 tablespoons grape seed oil

1 cup Fish Fumet

1 tablespoon unsalted butter

2 tablespoons chopped shallots

1/4 cup dry white wine

1 thyme sprig

1/2 cup (1 stick) cold unsalted butter cut into

1/2 -inch pieces

Kosher salt and freshly ground black pepper

Black Bass

1 tablespoon grape seed oil

5 (4-ounce) pieces black bass fillet, skin on

Kosher salt and freshly ground black pepper

2 tablespoons olive oil

Instructions

The Cauliflower “Risotto”

Remove and discard the outside leaves of the cauliflowers, cut out the cores, and separate the heads into florets. Using your hands, break apart half of the large florets into tiny florets and set aside. Put the remaining large florets (about 4 cups) into a large saucepan with generously salted water to cover and bring to a boil over high heat. Lower the heat to maintain a lively simmer and cook for 8 to 12 minutes, or until tender. Drain and reserve the liquid. Let the cauliflower cool for a few minutes, then put 2 cups of the large florets and 1/2 cup of the reserved cooking liquid into a blender with the butter and puree until smooth. Transfer to a bowl and set aside. Bring a large pot of water to a boil and cook the tiny florets for about 1 minute, or until slightly tender but not mushy.

The Spot Prawns

Peel the prawns and reserve the shells and heads. Heat 1 tablespoon of the grape seed oil in a skillet over medium-high heat. Add the shells and cook for about 2 minutes, or until they turn pink, then add the fumet. Simmer until the liquid has reduced by half. Strain through a fine-mesh sieve into a bowl, discarding the shells and reserving the liquid. Melt the butter over medium heat in the same skillet, add the shallots, and cook for 1 minute. Add the wine, thyme sprig, and reduced fumet and cook until reduced by half. Decrease the heat to low, and whisk in the cut-up butter, one piece at a time, adding each piece after the previous one has melted. Strain through a fine-mesh sieve into a small bowl and season with salt and pepper. Set the bowl into a small saucepan of hot water to keep warm.

Clean the skillet and heat the remaining 1 tablespoon grape seed oil over medium-high heat. Add the prawns and cook, stirring frequently, for about 2 minutes, or until just pink. Set aside.

The Black Bass

Heat the oil in large skillet or sauté pan over high heat. Season the flesh side of the fish with salt and pepper. Put into the pan, skin side down, and cook for about 3 minutes, or until the skin has crisped. Using spatula, turn the fish over and cook for 2 to 3 minutes more.

To Serve

Reheat the cauliflower “crema” in a small saucepan, add the microflorets, and warm over low heat. Put a spoonful of warm risotto in the center of 4 warm dinner plates and top with the fish. Spoon a ring of warm sauce around the fish and arrange the spot prawns in the sauce, then drizzle a little more sauce over them. Sprinkle the parsley over all.

Sand Dabs Stuffed with Lobster Artichoke Confit, Parsley Beurre Fondue

Provided by: Boulevard, the Cookbook by Nancy Oakes and Pamela Mazzola with Liza Weiss, Copyright 2005

Ten Speed Press

Served at: Boulevard

Type of Dish: Main Course

Servings: 4

Cuisine: Seafood

Ingredients

Sand Dabs

8 sand dab fillets (from 4 whole fish)
Kosher salt and freshly ground black pepper
1/4 pound (1/2 inch thick) diced, cooked lobster meat
4 teaspoons mayonnaise
1/2 teaspoon finely chopped fresh flat-leaf parsley leaves
2 tablespoons grape seed oil

Baby Artichokes

16 to 18 baby artichokes
Juice of 1 lemon
4 cloves garlic
3 thyme sprigs
2 teaspoons kosher salt

Artichoke Confit

1 clove garlic, lightly crushed

1 shallot, halved
1 thyme sprig
1 bay leaf
16 to 18 cooked baby artichokes
2 cups olive oil
1/2 teaspoon kosher salt

Parsley Beurre Fondue

2 cups fresh flat-leaf parsley leaves (from 1 large bunch)
2 tablespoons water
1/2 cup (1 stick) cold butter, cut into 1/2-inch pieces
Kosher salt and freshly ground black pepper
1/2 cup fresh flat-leaf parsley leaves
1 lemon, peeled and cut into segments
2 tablespoons unsalted butter
4 lobster claws
Chive blossoms, for garnish (optional)

Instructions

The Artichokes

To prepare the artichokes, cut 1/4 to 1/2 inch off the top of each artichoke. Peel away the tough outer green leaves until you get to the pale inner leaves, then drop the artichokes into a bowl of water to which you've added the lemon juice. Remove the artichokes from the water and transfer to a medium saucepan along with the garlic, thyme sprigs, and salt and cover with fresh water. Bring to a simmer over medium heat and cook for 15 to 20 minutes, or until the artichokes are tender but not mushy. Drain, discard the garlic and thyme, and set aside in a bowl or on a plate to cool. When cooled, cut the artichokes lengthwise into 1/4 inch thick slices and use for confit.

The Artichoke Confit

Wrap the garlic, shallot, thyme sprig, and bay leaf in a piece of cheesecloth and tie with kitchen string. Put in a medium saucepan with the cook and sliced artichokes. Add the oil and salt and bring to a low simmer. Cook for 10 minutes, remove from heat, cover, and set aside until cool. Pull out and discard the cheesecloth

bag, then strain the olive oil through a fine-mesh sieve into a glass measuring cup and reserve for drizzling over the finished dish; save the rest for another use. The artichokes can be refrigerated for up to 2 days.

The Parsley Beurre Fondue

First make a parsley puree by blanching the parsley leaves for 1 ½ minutes in a small saucepan of boiling water. Drain and reserve 1/2 cup of the cooking water. Put the parsley into a blender and puree until smooth, adding just enough of the reserved water to get the blender blade whirring. Strain through a fine-mesh sieve into a bowl and set aside. Bring the 2 tablespoons water to a simmer in a small skillet or saucepan. Working quickly, whisk in the butter, piece by piece, until it's fully incorporated and creamy. Whisk in the parsley puree and season to taste with salt and pepper. Keep it warm while you cook the fish. The parsley puree can be made up to 4 hours in advance, but don't add it to the beurre fondue until you are ready to serve the dish; you'll lose the brilliant color of the parsley sauce if it's kept warm for too long.

The Fish

Lay the 8 fillets on a cutting board and season with salt and pepper. Combine the lobster meat with the mayonnaise and parsley in a small bowl and season with salt and pepper. Place equal spoonfuls of the lobster mixture on 4 of the fish fillets, then top with another fillet, pressing down lightly. Heat the oil in a large nonstick skillet over medium-high heat until it shimmers. Place the stuffed fillets in the pan and cook for about 3 minutes on the first side, or until golden brown. Using a spatula, carefully turn the fillets over and cook on the second side for 2 to 3 minutes, or until golden.

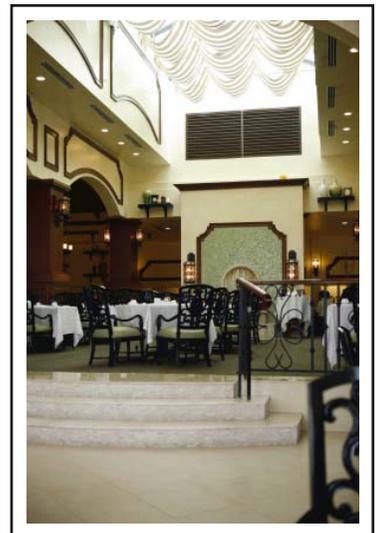
To Serve

Toss the parsley leaves and lemon segments together in a small bowl. Melt the butter in a small saucepan and warm the lobster claws. If the artichokes have been refrigerated, warm them with a little of their cooking oil in a small skillet. Place the warm artichokes in the center of 4 warm dinner plates. Drizzle the beurre fondue around, top with a fish, and place a lobster claw on top. Place a mound of parsley salad to the side of each lobster claw. Drizzle some of the reserved artichoke oil over all and garnish with chive blossoms if you have them.

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*P*erched on a hill-top high in the mountains of the southern Auvergne region of France, miles from anywhere, the unique restaurant and hotel of Chef Michel Bras is regularly full to overflowing. One would swear that this extraordinary chef had studied in Japan from his style of presentation on the plate and his spare artistry in designing his dishes. However, it is only in the last few years that he visited that country for the first time. Those who believe in re-incarnation claim he must have lived previous lives in Japan. Instead, he claims his influence is entirely from his mother's cooking, his abiding love of the wild flora that braves this harsh environment and his passion for the region and town of his birth, Aubrac and Laguiole respectively.



Chocolate Sauce Filled Chocolate Biscuit

Provided by: "Notebooks of Michel Bras Desserts", Chef Michel Bras by Michel Bras (Author), Publisher: Ici La Pr (November 2001)

Served at: Bras

Type of Dish: Dessert | **Servings: 6**

Ingredients

7 oz. (200 g) heavy cream
 6.75 oz (180 g) butter
 9 oz. (230 g) baker's bitter chocolate rich in cocoa butter. Recommend "Valrhona"
 1.5 oz (40 g) rice flour
 1.5 oz (40 g) powdered almonds
 7 oz (200 g) sugar
 2 eggs separated
 1/4 oz (6 g) glucose syrup
 1/8 oz (3.g) corn starch
 water

Chocolate Core

7 oz (200 g) heavy cream
 2 oz (50 g) butter
 4.5 oz (120 g) baker's chocolate
 2.25 oz (60 g) water

Molds

This work must be done meticulously to ensure successfully de-molded biscuits.
 2.75 oz (80 g) butter
 parchment paper

Coulis of Chocolate

You can multiply the proportions 2 to 3 times and the quality of the work will probably improve. The "coulis" stores well.
 2 oz (50 g) sugar
 2 oz (50 g) cacao powder
 ¼ cup (6 cl) water

Syrup à la Menthe

1 oz (30 g) sugar
 1/4 oz (6 g) glucose syrup
 1/8 oz (3 g) corn starch
 1/2 cup (10 cl) water
 fresh mint

Preparation of Biscuit

4 oz (110 g) baker's chocolate
 1.75 oz (40 g) rice flour
 1.75 oz (40 g) powdered almonds
 3.75 oz (90 g) sugar
 2 oz (50 g) butter
 2 eggs separated

Instructions

Chocolate Core

Break up the baker's chocolate into small pieces and melt over low flame in double boiler. Mix in the cream, butter and the water and whisk to a smooth consistency. Let sit for about 15 mn. Prepare 6 small molds approximately 1.75" in diameter in freezer. Or you can double the recipe and pour the mixture into a square pan about 1" high and freeze. When firm, cut into 1.5" squares and roll into rounds and press into a 1.75" puck. Replace in freezer to harden.

Molds

On a low flame melt the butter. Cut 6 strips of parchment paper 3" x 10". Generously coat the strips with melted butter. Using 6 metal rings 2.25" in diameter and 1.5" high, place the strips into the circles so that

the buttered paper overlaps itself on the inside. (The rings can be flat cans with the top and bottoms cut out). Coat the interior of the buttered mold with cocoa powder.

Coulis of Chocolate

Place the sugar in a pan with a few drops of water and caramelize. When caramelized, thin with the rest of the water. Add the cocoa powder and a small pinch of salt. Bring to a boil for 2 to 3 mins. Whisk until it homogenizes to a smooth "coulis". Set aside and keep cool.

Syrup à la Menthe

Mix the sugar, glucose, corn starch and water in a pan. Bring to a boil to blend the ingredients. Add a handful of fresh mint and let it infuse the mixture to your taste. Strain, cool and set aside. Very carefully demold the frozen chocolate cores from step #1 and store in freezer.

Preparation of Biscuit

Break up the baker's chocolate and melt in a double boiler. When melted and warm, add the butter, the powdered almonds and rice flour. Mix thoroughly. Add the egg yolks to the mixture. Whip the egg whites until almost firm. Add a touch of salt. Add the sugar and continue to whip until stiff. Very delicately, fold the whipped egg whites into the chocolate mixture.

Arrange the molds complete with paper strips onto a cookie sheet covered with parchment paper. Place biscuit mixture into pastry bag equipped with nozzle and fill each mold half way or a tad less.

Remove the chocolate cores from the freezer and place one each in the half filled molds. Position the cores in the exact center of the biscuit mixture. Fill the rest of the way and level and smooth top. Place in freezer for 2 to 3 hours.

The success of the biscuit depends on centering the frozen cores of the chocolate into the exact middle of the biscuit batter.

Mediterranean Monkfish Poached in Black Olive Oil with Mustard Stalks and Stems

Provided by: "Essential Cuisine", Chef Michel Bras
 by Michel Bras (Author), Publisher: Ici La Pr (March 2002)
 Served at: Brass

Type of Dish: Main Course | **Servings: 4**

Ingredients

2 kg (4 1/2 lb.) monkfish
 1 mustard stalk
 Dry mustard

Black cooking oil
 80 g (3 oz.) dried olives

80 ml (1/3 cup) olive oil

Black oil for serving
 400 g (14 oz.) Greek-style black olives
 100 g (3 1/2 oz.) Greek-style black olives
 150 ml (10 tbsp.) olive oil

Instructions

Mediterranean monkfish

Start with a very firm monkfish. The recipe's success depends upon the quality of the fish. Prepare the fish and remove any sinews. Remove the fillets and cut into 4 parts.

Black olives

Pit the olives. Place on a baking sheet and place into an 80° C oven. Leave in the oven until dried (one night or longer).

Black oil

The results will be all the better if you multiply the proportions by four or more. In a blender, purée the olive oil and dried olives thoroughly. Set aside.

Mustard

Separate the stems from the leaves. Wash and cook separately in boiling salted water. Refresh in ice water.

Place 4 tbsp. black olive oil in a sauté pan. Heat over moderate heat and add the monkfish. Cook very gently – almost poaching it – in order to prevent the oil from breaking down. Using a spoon, baste the fish frequently.

Halfway through the cooking time, transfer the monkfish to a plate and let it relax. You can check for doneness with a thin skewer. The monkfish is ready once the centre is lukewarm. When cut, the fish should be a nice pearly white color. Overcooked, the monkfish will be cottony. Split the monkfish to show the pearly side.

To Serve

Arrange the mustard and monkfish attractively on a plate, keeping the presentation as spare/refined as possible. Sprinkle the plate with some powdered mustard.

Roasted and Dried Figs with Spiced Caramel Crust, Fromage Blanc and Trails Of Spices

Provided by: "Notebooks of Michel Bras Desserts", Chef Michel Bras by Michel Bras (Author), Publisher: Ici La Pr (November 2001)

Served at: Brass

Type of Dish: Dessert

Servings: 4

Ingredients

200 g (7 oz.) fresh figs
 12 g (1 tbsp.) muscovado sugar
 30 g (2 tbsp.) sugar
 Juice of half a lemon
 2 g (1/2 tsp.) orange zest
 2 juniper berries
 8 black figs
 Butter as needed
 4 black figs

Spiced caramel crusts

200 g (7 oz.) French gingerbread (pain d'épices)
 100 g (1/2 cup) sugar

Thickened milk cream

330 g (1 1/3 cup) yogurt
 70 g (5 tbsp.) cream (30%)
 50 g (3 tbsp.) egg whites
 5 sheets of gelatin
 40 g (3 tbsp.) sugar

Decoration

Orange powder
 Juniper powder
 Pepper
 Licorice powder

Instructions

Fig marmalade

Clean the figs with a damp cloth. Chop the orange zest and blanch twice. Quarter the figs; place them in a saucepan with all the other ingredients. Cook like a light jam. The ideal is 40/45° Bx.

Dried figs

Clean the figs and place them into a 50° C oven for at least 5 hours.

Roasted figs

Place 4 figs on a baking sheet. Add a little butter and sugar to taste. Half cook them. Set aside.

Spiced caramel crust

In a small saucepan, cook the sugar until caramel-coloured; let cool slightly and blend in the reserved gingerbread powder. Pour onto a lightly greased baking sheet. When the mixture has hardened, grind to a powder in a blender.

Place the moulds on a greased baking sheet (I suggest stainless steel moulds or triangular templates, 9 cm per side.) Place a thin layer of caramel-gingerbread powder in each one. If you find they're not holding

together, increase the thickness of the powder. Place in a 180° C oven until the caramel melts and binds everything together. Remove from the oven and unmould. Remove from the baking sheet once the crusts are cold.

Thickened milk cream

Mix the yogurt and melted gelatine into the cream. Whip the egg white and blend in the sugar. Gently fold both mixtures together.

To Serve

At the last moment, arrange little dabs and trails of pepper and orange, liquorice and juniper powders.

Top a caramel crust with some of the milk cream. Repeat with a second crust and more cream and top with a third crust. Place vertically on the plate. Beside it, place a dried fig, a roasted fig and a little fig marmalade.

BRASSERIE 44

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A recipe from Scott Ekstrom, executive chef of Brasserie 44, which recently opened at the Royalton Hotel in midtown Manhattan. Along with restaurateur John McDonald, Ekstrom has created a modern American menu for the restaurant. He has also prepared a prix fixe theatre menu for Bar 44, the hotel's chic lobby lounge, as well as a room service menu for hotel guests. This recipe calls for a Banyuls vinegar, a vinegar made from a fortified wine from a region in the south of France that borders Spain. It is a gastronomic treat, having been aged in barrels for five years and has a mellow flavor, but if you can't find it, you can use red wine vinegar instead.



Pan-Roasted Gnocchi with Caramelized White Asparagus, Oyster Mushrooms and Brown Butter Vinaigrette

Provided by: Scott Ekstrom, executive chef of Brasserie 44

By Phil Lempert, Food editor

Served at: Brasserie 4

Type of Dish: Main Course

Servings: 6-8

Cuisine: European

Ingredients

Gnocchi:

3.5 Pounds Yukon Gold potatoes
 1 Cup all purpose flour
 1/2 Cup semolina flour
 1/2 Teaspoon mace
 1/2 Tablespoon salt
 4 Egg yolks

Garnish:

12 Stalks white asparagus, peeled and cut into 2
 1/2 in. pieces
 1/2 Pound oyster mushrooms

2 Shallots, chopped
 1/2 Tablespoon picked thyme leaves
 2 oz Whole butter
 3 Sage leaves, chopped
 3 oz Parmesan cheese, shaved

Sauce:

1 Stick whole butter
 Banyuls vinegar
 1 Cup dried black currants
 1 1/2 Cups white cranberry juice

Instructions

The Gnocchi:

Preheat oven to 350°F. Salt the bottom of a sheet pan, and roast potatoes for about 1 hr or until soft.

Using a rice mill, rice potatoes into a large pot. When finished, add to a sheet tray lined with parchment paper and let cool. Add a handful of the flour on the table and place the potatoes on top of the flour with a hole in the middle, then add the egg yolks in the middle. Add the rest of the flour, mace, and salt and fold together until dough feels silky. Keeping your work surface and the dough lightly floured, flatten dough slightly and cut into long strips .

The Garnish:

In a hot sauté pan, add a little oil and cook the asparagus. When the asparagus begins to brown, turn the heat to medium and add a knob of butter to gently pan roast. Add mushrooms and when they begin to start browning, add the butter, then the shallots and thyme.

The Sauce:

Add butter to saucepan and place over medium-low heat. When butter has melted, slowly whisk repeatedly for up to 10 minutes. This will ensure the milk solids do not scorch the bottom of pan and brown evenly,

giving you Beurre Noisette, which is the base for the vinaigrette. Add the Banyuls vinegar. Re-hydrate the currants by adding them to the cranberry juice, and puree making a coulis. (Note: This can be done ahead of time and can be kept refrigerated until ready to use.) Add the currant coulis to the vinaigrette and season with salt and pepper.

To Serve

In boiling water, blanch the gnocchi until cooked (about 1½ minutes). Dry off gnocchi and place into a preheated pan with a touch of oil (a nonstick sauté pan works best). In a separate pan, heat the asparagus and the mushrooms and add sage. Warm the vinaigrette and set aside. Place the gnocchi in large warm bowl, garnish with the asparagus and mushrooms and spoon with warm vinaigrette. Garnish with shaved Parmesan.

CAFÉ ROYAL

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L established in 1865 by a Parisian wine merchant, Café Royal quickly earned a reputation for its exquisite French cuisine and soon provided London with the finest food and drink that France and the world had to offer.

Fully restored to its former Victorian grandeur over recent years, Café Royal now lends incomparable sophistication to intimate dining experiences, award banquets, gala dinners, wedding receptions, conferences, exhibitions, and corporate functions, with the capacity to accommodate 15 to 540 delegates and guests.



Baked Ham A La Café Royal, With Cumberland Sauce

Provided by: Theodora Fitzgibbon, A Taste of London

Edition: 1st American ed. Binding: Hard cover

Publisher: Houghton Mifflin, Boston Date Published: 1975, c1973

Served at: The Café Royal, c. 1910

Type of Dish: Main Course

Servings: approx. 20

Cuisine: French

Ingredients

1 10-lb. ham, soaked overnight in cold water
 1/2 lemon
 24 cloves
 6 tablespoons approx. brown sugar
 1/2 bottle each, sherry and white wine

For the Sauce:

This sauce should be made the day before, and will keep for months if airtight

1 lb. redcurrant jelly
 2 tablespoons Worcestershire sauce
 Grated rind and juice of 1 lemon and the same of
 1 orange
 1/2 bottle port
 1 tablespoon Harvey sauce or mushroom
 ketchup
 1 tablespoon grate horseradish (optional)
 12 glace cherries (optional)

Instructions

Scrape the skin of the soaked ham, and put into a large saucepan, with the lemon, and cover with cold water. Bring to boil and simmer very gently for 1 1/2 hours. Lift out and take off the skin. Cut shallow lattice marks all over the fat and stick a clove in each diamond, then pack on the brown sugar. Put into a baking tin with the wines and bake at 300F. for about 1 1/2 - 2 hours. When ready, reduce the juice on top of the stove and serve separately. It can be eaten hot or cold.

The Sauce

Boil the jelly and port together until reduce by half. When cool add all other ingredients, the cherries cut in half. Put into jars and tie down. Serve cold, when it will be slightly jellied. Makes about 2 lbs.

CÉSAR

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César combines freshly made *tapas* (spanish small plates) with a large and thoughtful selection of fine wines, beers and spirits. we serve a wide range of cocktails made by our expert bartenders, as well as wines-by-the-glass and sample “flights” from our list of spirits, sherries and other aperitifs, and dessert wines. César has been included in the *San Francisco Chronicle’s* “best 100 restaurants of the bay area” every year since we opened.



Catalan-Style Cookies

Provided by: César, Recipes From A Tapas Bar
 by Said, Olivier; Mellgren, James; Pond, Maggie,
 Published: 9/23/2003, Publisher: Ten Speed Press
 Served at: César

Type of Dish: Dessert

Servings: about 48 cookies

Ingredients

1 large or 2 small sweet potatoes (about 3/4 pound)	3 cups sugar
3 cups blanched almonds, finely ground	2 egg yolks
2 cups shredded coconut	1 teaspoon vanilla extract
	Grated zest of 1 lemon

Instructions

To cook the sweet potatoes, preheat the oven to 350°F. Roast the sweet potatoes until soft, about 1 hour. Remove from the oven and let cool. Remove and discard the skins from the sweet potatoes and measure 1 cup cooked potato.

Toss the almonds with the coconut and set aside. In a food processor, combine the cooked sweet potato, 2 cups of the sugar, the egg yolks, vanilla, and lemon zest, and process until well mixed. Transfer to a large bowl and mix in the almonds and coconut. Let the dough rest, covered, for at least 30 minutes in the refrigerator.

Preheat the oven to 350°F. Line 2 sheet pans with parchment paper. Place the remaining 1 cup sugar in a small bowl. Form the cookie dough into perfectly round balls about 1 inch in diameter. Roll the balls in the sugar then place 1 inch apart on the sheet pans.

Bake until the cookies start to crack on top, about 15 minutes. Transfer to racks and let cool completely before serving.

Escalviada

Provided by: César, Recipes From A Tapas Bar
 by Said, Olivier; Mellgren, James; Pond, Maggie,
 Published: 9/23/2003, Publisher: Ten Speed Press
 Served at: César

Type of Dish: Tappa

Servings: 6 to 8 sandwiches

Ingredients

Eggplant	1/2 teaspoon dried red chile flakes
2 eggplants, tops and bottoms trimmed, and cut lengthwise into 8 wedges each	1/2 teaspoon freshly ground black pepper
1 tablespoon salt	2 tablespoons extra virgin olive oil
1 teaspoon freshly ground black pepper	1 tablespoon sherry vinegar
1/2 cup extra virgin olive oil	
	3 or 4 baguettes
Anchovy Paste	1 clove garlic, cut in half
1/2 cup anchovies packed in olive oil	20 piquillo peppers halved to lie flat
2 cloves garlic	1 bunch flat-leaf parsley

Instructions

To roast the eggplant, preheat the oven to 400°F. Line a sheet pan with parchment paper. Toss the eggplants in a large bowl with the salt, pepper, and oil. Place the wedges skin side down on the sheet pan and roast until they are soft, spongy, and have a rich, roasted color, about 40 minutes. Remove from the oven and, when cool enough to handle, remove the skin from the eggplants. Tear the meat into thin strips. Set aside.

The Anchovy Paste

Combine the anchovies, garlic, chile flakes, and pepper in a food processor and process to a smooth paste. With machine running, slowly add the oil and vinegar until the mixture emulsifies.

To Serve

Cut the baguettes into 10-inch lengths, and then slice them in half lengthwise, leaving a hinge. Rub the inside of the bread with the cut side of the garlic. Spread with the Anchovy Paste. Layer a few eggplant strips and 6 piquillo halves per sandwich, and top with parsley leaves.

Piquillo Peppers Stuffed with Shrimp and Saffron Alioli

Provided by: César, Recipes From A Tapas Bar
by Said, Olivier; Mellgren, James; Pond, Maggie,
Published: 9/23/2003, Publisher: Ten Speed Press
Served at: César

Type of Dish: Tappa

Servings: 24 stuffed peppers

Cuisine: Spanish

Ingredients

Shrimp

10 sprigs thyme
4 or 5 cloves garlic, crushed
1 tablespoon dried red chile flakes
1 teaspoon black peppercorns
1 bay leaf
4 quarts water
3/4 cup salt
1 pound small white shrimp, peeled

Saffron Alioli

3 tablespoons white wine vinegar
1/4 teaspoon finely chopped saffron threads
1 1/2 cups Alioli
1 bunch chives, finely chopped
2 tablespoons finely chopped fresh tarragon
Pinch of cayenne pepper
Grated zest of 2 lemons
24 piquillon peppers
1 bunch chives, finely chopped, for garnish

Instructions

To cook the shrimp, wrap the thyme, garlic, chile flakes, peppercorns, and bay leaf in cheesecloth and tie with string. In a large pot, bring the water, salt, and the bundle of aromatics to a rolling boil. Add half of the shrimp and cook until they are just opaque, about 30 seconds. Drain the shrimp and spread them on a sheet pan to cool. Repeat with the remaining shrimp.

The Saffron Alioli

Heat the vinegar and saffron in a small non reactive saucepan over medium heat until hot. Remove from heat and let stand until cool. Fold the cooled saffron mixture into the Alioli, then fold in the chives, tarragon, cayenne, and lemon zest.

To Serve

Roughly chop the shrimp, place in medium bowl, and fold in 3/4 cup of the Saffron Alioli. Stuff each pepper with about 2 tablespoons of the shrimp mixture. Serve with the remaining Saffron Alioli on each plate and garnish with chives.

Smoked Trout and Persimmon Salad with Creamy Sherry Vinaigrette

Provided by: César, Recipes From A Tapas Bar
 by Said, Olivier; Mellgren, James; Pond, Maggie,
 Published: 9/23/2003, Publisher: Ten Speed Press
 Served at: César

Type of Dish: Salad | **Servings: 8**

Ingredients

1 bunch watercress	3 tablespoons sherry vinegar
4 heads Belgian endive	1 teaspoon salt
2 Fuyu persimmons, peeled, quartered, and sliced crosswise	1/2 teaspoon freshly ground black pepper
Salt and freshly ground black pepper	1 teaspoon sugar
1 pound smoked trout fillets, skin removed	1 egg
	1 cup extra virgin olive oil
	1 teaspoon water

Vinaigrette

1 shallot, finely diced

Instructions

Cut off the main stems of the watercress, usually right above the twist tie. Allow the cress to fall apart, breaking it apart slightly; the idea is to keep it in little sections or florets. Cut off the base of each endive and cut the rest on the diagonal into 1/2 inch slices.

Place the greens and persimmons in a large bowl and season with salt and pepper. Break apart trout gently, keeping it in medium-sized pieces, and set aside.

The Vinaigrette

Combine shallot, vinegar, salt, pepper, and sugar in a medium bowl and let stand for 20 minutes. In a food processor, combine the vinegar mixture and the egg and blend for 30 seconds. With the machine running, slowly pour in the oil until the mixture emulsifies, then add the water.

To Serve

Toss the salad with enough vinaigrette to coat it evenly without saturating it. Divide among individual plates. Place trout in the bowl and coat with the remaining dressing. Divide the trout among the salads, arranging it on top.

CHARLIE TROTTER

816 West Armitage
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Charlie Trotter's is regarded as one of the finest restaurants in the world. For 20 years, the restaurant has dedicated itself to excellence in the culinary arts. Never willing to rest on its laurels, Charlie Trotter's Restaurant is innovative and progressive in the world of food and wine and has been instrumental in establishing new standards for fine dining.

Charlie Trotter's produces three daily degustation menus, the Grand Menu, the Vegetable Menu and the Kitchen Table Menu. All are designed to highlight the finest, freshest foodstuffs obtainable. Charlie prefers his cuisine to be experienced in a progression of petite courses with each course laying the foundation for the next.



Bleeding Heart Radish Ravioli With Yellow Tomato Sauce

Provided by: "Raw" cookbook, Chef Charlie Trotter
 by Juliano Brotman (Author), Erika Lenkert (Author)
 Publisher: William Morrow Cookbooks; 1 edition (April 27, 1999)
 Served at: Charlie Trotter

Type of Dish: Appetizer or Main Course | **Servings: 4**

Ingredients

Ravioli

40 very thin slices peeled bleeding heart radish, each at least 1 1/2 inches in diameter
 2 tablespoons extra virgin olive oil
 1 tablespoon freshly squeezed lemon juice
 Celtic sea salt
 1 1/4 cups Herb Cheese (see below)
 2 large very ripe yellow tomatoes, seeded and cut into medium dice
 2 1/2 tablespoons chopped fresh chives
 1/2 cup extra virgin olive oil
 1 teaspoon sherry wine vinegar
 Celtic sea salt and freshly ground pepper

2 teaspoons fresh opal bail flowers or micro leaves

Herb Cheese

Yield 1 1/4 cups
 1 cup Cashew Cheese (see recipe below)
 4 teaspoons filtered water
 1 teaspoon minced shallot
 1/4 teaspoon freshly squeezed lemon juice
 1/2 teaspoon large flake nutritional yeast
 1/4 teaspoon Celtic sea salt, or to taste
 1 teaspoon chopped fresh basil
 1 teaspoon chopped fresh thyme

Instructions

The Ravioli

Use a 2-inch ring mold to cut each radish slice into a perfect round. Rub the radish slices with the olive oil and lemon juice and season with salt. Place 1 tablespoon of the cheese in the center of half of the radish slice. Carefully place a second radish slice on top of the spoonful of cheese and gently press the outer edges together to create a seal. Repeat to make 20 ravioli in all.

Combine the tomatoes, chives, olive oil, and vinegar in a bowl and mix gently. Season to taste with salt and pepper.

The Herb Cheese

Combine the Cashew Cheese, water, shallot, lemon juice, yeast, and 1/4 teaspoon salt in a bowl and stir until thoroughly mixed. Stir in the basil and thyme until evenly distributed. Taste and adjust with additional salt, if needed. Use immediately, or store in a covered container in the refrigerator for up to 3 days.

To Serve

Using a slotted spoon, spoon one-fourth of the tomato mixture into the center of each plate. Arrange 5 ravioli over the tomatoes, overlapping them slightly. Spoon some of the juices from the tomatoes on top. Sprinkle with the basil flowers.

To make the Cashew Cheese

Yields 3 cups

3 cups raw cashews, soaked for 10 to 12 hours in filtered water and drained
1/4 cup Rejuvelac (see below)
1/2 teaspoon Celtic sea salt

In a high-speed blender or a Champion juicer with the blank plate in place, process the cashews until smooth. Transfer to a bowl and stir in the Rejuvelac and salt, mixing well. Line a sieve with a double thickness of cheesecloth and place over a bowl. Transfer the mixture to the sieve, drape the cheesecloth over the top, and leave in a warm place to ripen for 12 hours.

Remove the cheese from the cloth-lined sieve. Shape the mixture into a round, place in a covered container, and refrigerate for at least 24 hours, or until it firms up. Use immediately, or store in an airtight container in the refrigerator for up to 3 days.

To make the Rejuvelac

Yield 4 cups

1/2 cup wheat or rye berries
filtered water as needed

In the evening, place the wheat or rye berries in a sprouting jar, and fill the jar with water. Let stand overnight. The next morning, drain the berries and spread them on a sprouting rack (a plastic or glass rectangular container lined with wet paper towels can be substituted). Leave them to sprout for 1 to 2 days, rinsing them 3 times a day. They are ready when 1/4-inch tails have emerged.

Place the sprouts in a wide container with at least 3-inch-high sides and add 4 cups filtered water. Let stand in a warm spot for 12 to 14 hours, or until liquid smells lightly fermented.

Strain off the liquid (this is the Rejuvelac) into a clean jar. Use immediately, or cover tightly and store in the refrigerator for up to 5 days. The same sprouts may be used 3 more times to make additional Rejuvelac.

Grilled Beef Tenderloin Cobb Salad

Provided by: **"The Kitchen Sessions With Charlie Trotter"**, Chef Charlie Trotter
 by Charlie Trotter (Author), Publisher: Ten Speed Press (February 1999)
 Served at: Charlie Trotter

Type of Dish: Salad | **Servings: 4**

Ingredients

1 shallot, minced	8 slices prosciutto, julienned
1/3 cup freshly squeezed lemon juice	16 quail eggs, soft-boiled, peeled, and quartered
2 tablespoons chopped fresh chives	8 ounces beef tenderloin, grilled, cooled, and diced
1 cup olive oil	1 1/3 cups diced avocado
Salt and pepper	1 1/3 cups crumbled blue cheese
1 1/3 cups peeled and diced red and yellow tomatoes	12 grilled scallions, chilled and chopped
8 cups mesclun mix	4 tablespoons 1-inch pieces chives

Instructions

The vinaigrette

Place the shallot and lemon juice in a small bowl. Slowly whisk in the olive oil, fold in the chopped chives, and season to taste with salt and pepper.

The tomatoes

Toss the diced tomatoes with 2 tablespoons of the vinaigrette and season to taste with salt and pepper.

To prepare the greens: Toss the mesclun mix with half of the vinaigrette and season to taste with salt and pepper.

To Serve

Arrange some of the mesclun greens to create a bed in the center of each plate. Arrange some of the prosciutto in a vertical line along the far left side of the greens. Next to the prosciutto, arrange some of the quail eggs, avocado, tomatoes, beef tenderloin, blue cheese, and scallions each in individual vertical lines to completely cover the mesclun mix. Top with freshly ground black pepper and sprinkle with the chive pieces. Drizzle the remaining vinaigrette over the salad.

Portabello Mushroom Pave' with White Asparagus Vinaigrette

Provided by: "Raw" cookbook, Chef Charlie Trotter
 by Juliano Brotman (Author), Erika Lenkert (Author)
 Publisher: William Morrow Cookbooks; 1 edition (April 27, 1999)
 Served at: Charlie Trotter

Type of Dish: Main Course | **Servings: 4**

Ingredients

Pave'

6 large portabello mushrooms
 2 1/2 cups filtered water
 1/2 cup nama shoyu
 1/4 cup minced, peeled fresh ginger
 1 teaspoon minced garlic
 1 jalapeno chile, seeded and minced
 1/4 cup chopped fresh cilantro
 1/4 cup minced shallot
 2 tablespoons freshly squeezed lemon juice

White Asparagus Vinaigrette

2 stalks pencil-thin white asparagus, trimmed

1 1/2 teaspoons chopped fresh mint
 2 tablespoons grape-seed oil
 1 tablespoon freshly squeezed lemon juice
 2 tablespoons raw tahini
 1/2 cup plus 1 1/2 teaspoons white sesame seeds
 1 tablespoon minced shallot
 1/2 teaspoon minced garlic
 1/4 teaspoon freshly ground coriander
 1/2 cup plus 2 tablespoons filtered water
 Celtic sea salt and freshly ground pepper
 Freshly ground pepper

Instructions

The Pave'

Remove the stems and gills from the mushrooms. Discard the stems and place the gills in a bowl. Add the water and let stand while you slice the mushrooms. Cut the mushrooms on the extreme diagonal into paper-thin slices. Combine the shoyu, ginger, garlic, chile, cilantro, shallot, and lemon juice in a bowl. Strain the liquid from the mushroom trimmings, discarding the solids, and add the liquid to the shoyu mixture. Carefully dip each mushroom slice into the shoyu mixture and lay the slices in the bottom of a shallow container. Pour the remaining shoyu mixture over them. Cover with plastic wrap and refrigerate for 2 hours. Line a 4-by-2-inch pan with plastic wrap, allowing an overhang on 2 opposite sides. Remove the mushroom slices from the liquid and layer them in the prepared pan, overlapping the slices and continuing until you have used all the slices. Cover with the overhanging plastic wrap and press down gently with your hand. Top with another pan that fits into the rim, then place a 2-pound weight on the second pan. Refrigerate the pave' for at least 2 hours or overnight. Just before serving, remove the weight and the second pan, then invert the pave' onto a cutting board and peel away the plastic wrap. Cut into 4 equal pieces, reserving any juices that drip from the pave'.

The White Asparagus Vinaigrette:

Slice the white asparagus into 1/4-inch pieces. Combine the asparagus pieces and mint in a bowl and toss to mix. In a high-speed blender, combine the grapeseed oil, vinegar, lemon juice, tahini, sesame seeds,

Instructions

The Pave'

Remove the stems and gills from the mushrooms. Discard the stems and place the gills in a bowl. Add the water and let stand while you slice the mushrooms. Cut the mushrooms on the extreme diagonal into paper-thin slices. Combine the shoyu, ginger, garlic, chile, cilantro, shallot, and lemon juice in a bowl. Strain the liquid from the mushroom trimmings, discarding the solids, and add the liquid to the shoyu mixture. Carefully dip each mushroom slice into the shoyu mixture and lay the slices in the bottom of a shallow container. Pour the remaining shoyu mixture over them. Cover with plastic wrap and refrigerate for 2 hours. Line a 4-by 2-inch pan with plastic wrap, allowing an overhang on 2 opposite sides. Remove the mushroom slices from the liquid and layer them in the prepared pan, overlapping the slices and continuing until you have used all the slices. Cover with the overhanging plastic wrap and press down gently with your hand. Top with another pan that fits into the rim, then place a 2-pound weight on the second pan. Refrigerate the pave' for at least 2 hours or overnight. Just before serving, remove the weight and the second pan, then invert the pave' onto a cutting board and peel away the plastic wrap. Cut into 4 equal pieces, reserving any juices that drip from the pave'.

The White Asparagus Vinaigrette:

Slice the white asparagus into 1/4-inch pieces. Combine the asparagus pieces and mint in a bowl and toss to mix. In a high-speed blender, combine the grapeseed oil, vinegar, lemon juice, tahini, sesame seeds, shallot, garlic, coriander, and water and process until smooth. Pass the puree through a fine-mesh sieve placed over a bowl. Fold in the asparagus mixture and season to taste with salt and pepper. Measure out 8 tablespoons; reserve the remainder for another use.

To Serve

Place a piece of the pave' in the center of each plate. Spoon the reserved juices from the pave' around the plate. Drizzle 2 tablespoons of the asparagus vinaigrette around the plate and top with pepper.

Roasted Salmon with Moroccan Barbecue Sauce, Couscous, and Sauteed Savoy Cabbage

Provided by: "The Kitchen Sessions With Charlie Trotter", Chef Charlie Trotter

by Charlie Trotter (Author), Publisher: Ten Speed Press (February 1999)

Served at: Charlie Trotter

Type of Dish: Main Course | **Servings: 4**

Ingredients

2 1/4 cups water or Chicken stock (recipe follows) 1 tablespoon white peppercorns

1/2 cup diced carrot 1 bay leaf

1/2 cup diced zucchini

1/2 cup diced onion

1/4 cup butter

1 cup couscous

2 tablespoons olive oil

Salt and freshly ground black pepper

1/2 head savoy cabbage, finely julienned

2 tablespoons fennel seed, toasted

4 7-ounce salmon fillets, skin removed

Moroccan Barbecue Sauce

4 sprigs cilantro

Moroccan Barbecue Sauce

Yield: about 1 1/2 cups

2 1/2 cups honey

1 cup rice wine vinegar

1/2 cup soy sauce

1 cup ketchup

2 sticks cinnamon

5 star anise

3 teaspoons garlic chile paste

1 teaspoon ground cardamom

1 tablespoon coriander seeds

1 tablespoon peeled and chopped fresh ginger

1 teaspoon whole cloves

1 teaspoon mace

1 tablespoon black peppercorns

1/2 cup chopped cilantro

1/4 cup freshly squeezed lime juice

Chicken Stock

Yield: 2 quarts

6 pounds chicken bones

3 cups chopped onions

2 cups chopped carrots

2 cups chopped celery

1 cup chopped leeks

Instructions

The Couscous

Bring the water or stock to a boil in a medium saucepan. Add the carrot, zucchini, onion, and 1 tablespoon of the butter and cook for 30 seconds. Stir in the couscous, cover with a tight-fitting lid, and remove from the heat. Let stand for 5 to 10 minutes, or until the liquid is completely absorbed. Stir with a fork to fluff the couscous. Add the olive oil and season to taste with salt and pepper. Keep warm until ready to use.

The Cabbage

Blanch the cabbage in a pot of boiling water for 3 minutes. Immediately shock in ice water. Drain the cabbage and squeeze out the excess water. Heat the remaining 3 tablespoons butter in a saucepan and add

the cabbage and 1 tablespoon of the fennel seed. Cook over medium heat for 5 minutes, or until the cabbage is hot and season to taste with salt and pepper.

The Chicken Stock

Place all of the ingredients in a large stockpot and cover three-quarters of the way with cold water. Bring to a boil, reduce the heat to low, and slowly simmer for 4 hours, skimming every 30 minutes to remove the impurities that rise to the surface. Strain and cook the stock over medium heat for 30 to 45 minutes, or until reduced to 2 quarts.

The Moroccan Barbecue Sauce

Combine all the ingredients in a saucepan. Bring the mixture to a boil and cook over medium-low heat for 20 to 30 minutes, or until reduced by two-thirds. The sauce should have a syrupy consistency. Strain into a container through a fine-mesh sieve and set aside. The sauce may be stored in the refrigerator for up to 1 week.

To Serve

Press some of the couscous into a 4-inch diameter ring mold in the center of each plate and remove the ring mold. Arrange some of the cabbage on the couscous and top with a piece of salmon. Drizzle some of the Moroccan Barbecue Sauce around the plate and place a cilantro sprig on each piece of salmon.

CHEZ PANISSE

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Chez Panisse opened its doors in 1971, started by Alice Waters and an assortment of idealistic friends. A neighborhood bistro named after a character in Marcel Pagnol's 1930's trilogy of movies ('Marius,' 'Fanny,' and 'Cesar'), the Restaurant and Café are a homage to the sentiment, comedy and informality of these classic films.

From the beginning, Alice and her partners tried to do things the way they would like them done at a dinner party at home. The restaurant, located downstairs, is open for dinner Monday through Saturday, by reservation only. The dinner, served in two seatings from 6 to 6:30 p.m. and 8:30 to 9:30 p.m., has always consisted of only one fixed-price menu, of three to four courses. The menu changes every night, designed to be appropriate to the season and composed to show off the finest ingredients obtainable including meat, fish, and poultry.



Halibut Baked on a Fig Leaf

Provided by: "Fanny at Chez Panisse", Chef Alice Waters

by Alice L. Waters (Author)

Publisher: William Morrow Cookbooks; 1st HarperPerennial Ed edition (September 6, 1997)

Served at: Chez Panisse

Type of Dish: Main Course

Servings: 4

Ingredients

4 large fig leaves (or substitute grape leaves)

4 halibut fillets, 1/2 to 1 inch thick

4 tablespoons olive oil

Salt and pepper

Lemon

Instructions

Heat the oven to 375°F. Wash the fig leaves, and put them on the table, shiny side up. Put the fish in the middle of each leaf. Oil the fish on both sides, and sprinkle with salt and pepper. Fold up the fig leaf over the fish to make a package. Put the folded side down when you place it on a baking sheet or on the grill so that it will stay closed. If you're baking the fish, pour about 1/4 cup water on the baking sheet. Put the baking sheet with the four packages in the oven for about 10 minutes. (If grilling the fish, cook 3 to 4 minutes on one side, then turn it over and cook for another 3 to 4 minutes.) To see if it is done, open up one of the packages and look at the center of the fish. If it's white and flaky all through, it's done. Remember, it will continue to cook a bit after you take it out of the oven, so don't cook it too much.

To Serve

Put the packages on plates, and let each person open their own. It is good with a squeeze of lemon and a little extra salt.

Pork Loin Stuffed with Wild Plums and Rosemary

Provided by: "Chez Panisse Fruit", Chef Alice Waters

by Alice L. Waters (Author)

Publisher: William Morrow Cookbooks; 1 edition (April 16, 2002)

Served at: Chez Panisse

Type of Dish: Main Course

Servings: 6

Ingredients

1/2 pounds wild plums or Santa Rosa plums
2 shallots
1 bunch rosemary
2 tablespoons olive oil
2 tablespoons brandy

2 tablespoons sweet wine (Beaumes-de-Venise and port are good choices)
1/2 cup water Salt and pepper
2 lemons
1 standing 6-rib pork loin, chine bone removed

Instructions

The plums can be prepared a day in advance. Split the plums in half and remove the pits. Cut the halves into small wedges. Peel and chop the shallots fine. Strip enough rosemary leaves off the stems to make a scant 1/2 teaspoon, chopped.

Heat the olive oil in a heavy-bottomed pot, add the shallots and the rosemary, and cook for 5 minutes over medium heat, until wilted. Add the brandy and flame. Add the sweet wine, bring to a boil, add the plums, and cook for 3 minutes. Add the water and mash the plums with a potato masher or whisk. Add 1/4 teaspoon salt, a generous amount of freshly ground pepper, the grated zest of 1/4 lemon, and a squeeze of lemon juice. Cook at a simmer until thickened, about 10 minutes, stirring often to keep the plum paste from sticking and burning. Taste and adjust the salt as needed. Let cool completely before stuffing the pork loin. To stuff the loin, take a sharp knife and cut along the rib bones to separate them from meat. Cut almost all the way down, leaving only 1 inch of the loin attached to the bones. Make a lengthwise pocket for the stuffing, cutting halfway into the roast, where the meat has been exposed from the bones. Liberally season the roast all over with salt and pepper; this will give it a delicious crust. Season the inside of the pocket and stuff it with the plum paste. Press the pocket closed. Slice the second lemon as thin as you can. Arrange the lemon slices and rosemary sprigs between the bones and the meat. Gently push the roast back into its original shape. Using cotton twine, tie up the roast with one tie between each rib. Now the loin is stuffed with the plums in the middle and the lemon and rosemary between the ribs and the meat. It can be roasted now or covered and refrigerated for up to a day.

If the loin has been refrigerated, take it out of the refrigerator at least 1 hour before roasting. Preheat the oven to 375°F.

Put the loin in a roasting pan, bone side down, and roast for about 1 1/2 hours, until an internal temperature of 130°F. is reached. Start checking the temperature with an instant-read thermometer after an hour, but be sure to insert the thermometer into the meat, avoiding the line of stuffing. When the roast is done, remove it from the oven and let it rest for at least 20 minutes in a warm place. Remove the twine, carve into individual chops, and serve.

Red and Golden Beets with Blood Orange, Endive, and Walnuts

Provided by: "Chez Panisse Vegetables", Chef Alice Waters

by Alice L. Waters (Author)

Publisher: William Morrow Cookbooks; 1 edition (March 27, 1996)

Served at: Chez Panisse

Type of Dish: Side Dish | **Servings: 4-6**

Ingredients

2 pounds red and golden beets

1/2 cup shelled walnuts

2 blood oranges

2 tablespoons red wine vinegar

2 tablespoons orange juice

Zest of 1/2 orange

1/4 cup olive oil

Salt and pepper

1/4 pound Belgian endive

Instructions

Preheat the oven to 400°F. Trim and wash the beets and roast them, tightly covered, with a splash of water.

While the oven is on, put the walnuts on a baking sheet and toast them in the oven for about 5 minutes.

With a sharp paring knife, trim off the top and bottom of each orange. Pare off the rest of the peel, making sure to remove all of the pith. Slice the oranges into 1/4-inch rounds.

Make a vinaigrette by mixing together the vinegar, orange juice, and the zest, finely chopped, and stirring in the olive oil. Season with salt and pepper. When the beets are cool enough to handle, peel them and slice into rounds.

To Serve

Toss them gently with the vinaigrette, and arrange the beets on a plate with the orange slices and Belgian endive leaves. Drizzle over any vinaigrette remaining in the bowl, and garnish with the toasted walnuts.

Shaved Fennel, Artichoke, and Parmesan Salad

Provided by: "Chez Panisse Vegetables", Chef Alice Waters

by Alice L. Waters (Author)

Publisher: William Morrow Cookbooks; 1 edition (March 27, 1996)

Served at: Chez Panisse

Type of Dish: Salad | **Servings: 6**

Ingredients

2 large artichokes

2 lemons

2 large fennel bulbs

1/4 cup extra-virgin olive oil

1 to 2 tablespoons white truffle oil

salt and pepper

1 piece Reggiano Parmesan cheese (about 3 ounces)

About 1/2 cup Italian parsley leaves

Instructions

Pare the artichokes down to their hearts and scoop out the chokes with a spoon, dropping them into water acidulated with the juice of 1 of the lemons.

Cut off the feathery tops of the fennel at the base of their stalks and remove the outer layer of the bulbs. Slice the bulbs very thin with a mandolin or a very sharp knife. Remove the artichoke hearts from the water and slice them very thin the same way.

Assemble the salad in layers on a large platter or on individual salad plates. First make a layer of the fennel slices. Squeeze lemon juice evenly over the fennel and drizzle with salt and pepper. Then make a layer of the artichoke hearts, also slice very thin. Squeeze more lemon juice over them, drizzle evenly with another third of the oils, and season with salt and pepper. Cut thin shavings of the Parmesan with cheese slicer or a vegetable peeler and arrange them on top of the artichoke slices. Scatter the parsley leaves over the cheese, season with salt and pepper, squeeze more lemon juice over, and drizzle evenly with the rest of the oils. Serve immediately.

DAL PESCATORE

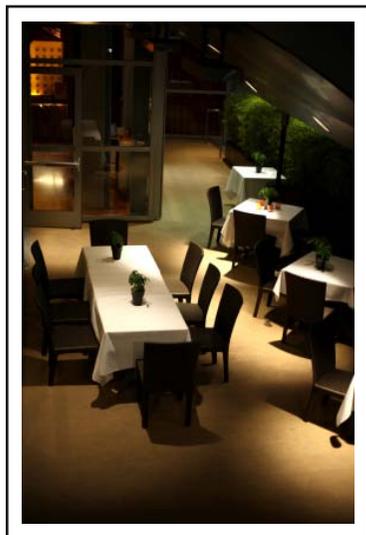
Località Runate, 17

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There is a growing synthesis of style: the cuisine now offered by “dal Pescatore” passes from the methods used by Antonio’s mother to Nadia’s new sensitivity. There are still strong links with tradition, but their style is independent, avoiding any sort of stagnation in a fixed and inopportune eternity but reaching unique balance and harmony.

The dishes prepared at “dal Pescatore” are generally derived from family traditions or testimonials collected in the vicinity. The recipes are almost always adapted to the times: “tortelli di zucca” are now served with less butter and less parmesan cheese to appreciate the ingredients, returning to their flavours which are clear and



linear. At present there is special attention to the dietetic aspect of food, traditional cuisine is being adapted to new nutritional systems and a new lifestyle which have a subtle but decisive influence on the recipes without destroying their original appeal.

The preparation of a dish so that its flavours can be enjoyed in their totality, without stealing their harmony, also means using light products which do not, however, make it too

informal or out of the ordinary. This is a considerable balancing act, absolutely necessary to give our dishes a modern up-to-date identity.

Spaghetti with Porcini Mushrooms and Foie Gras

Provided by: "La cucina di Nadia e Antonio Santini", Chef Nadia Santini

Editor: Giunti Editore

Publication: 2001

Served at: dal Pescatore

Type of Dish: Main Course

Servings: 8

Ingredients

250 g (9 oz.) spaghetti (see pasta)

150 g (5 oz.) porcini mushrooms

150 g (10 tbsp.) extra virgin olive oil

100 g (3 1/2 oz.) foie gras or goose liver

80 g (5 tbsp.) vegetable broth

20 g (2 tbsp.) green onions

20 g (4 tsp.) butter

20 g (4 tsp.) celery

1 sprig of rosemary

1 clove of garlic

Salt and pepper

basil flowers and leaves

Instructions

Pour some of the extra virgin olive oil into a saucepan; add the sliced green onions and chopped celery. Add the vegetable broth and cook gently for 3 minutes. Remove from the heat. In a hot non-stick skillet, sauté the foie gras in pieces with the butter and rosemary. Cook the foie gras for two minutes so that a nice crust is formed on the outside, while the inside remains soft and creamy. Remove from the pan and keep warm on paper towels. Combine the spaghetti with the vegetable sauce, mix in the porcini and foie gras and serve very hot. Garnish with basil florets or small basil leaves. Cook the spaghetti in boiling salted water for 5 minutes, until "al dente." Drain the spaghetti. (The spaghetti will finish cooking in the sauce.) While the pasta is cooking, heat the remaining olive oil in a skillet. When very hot, add the sliced porcini stems, and then the sliced porcini caps with a little rosemary, salt, pepper, and the whole garlic clove. Remove the garlic clove after a brief time.

Three Cheese Tortelli

Provided by: "La cucina di Nadia e Antonio Santini", Chef Nadia Santini

Editor: Giunti Editore

Publication: 2001

Served at: dal Pescatore

Type of Dish: Main Course

Servings: 6

Ingredients

Filling

75 g (3 oz.) pecorino romano or other semi-hard
cow's milk cheese
75 g (3 oz.) Parmesan
75 g (3 oz.) sheep's milk cottage cheese
2 eggs
A pinch of salt

Pasta

350 g (12 oz.) flour
4 eggs
A pinch of salt

To finish

50 g (3 tbsp.) butter
50 g (2 oz.) Parmesan
60 g (2 oz.) white alba truffle (optional)
Black pepper

Instructions

Grate the two hard cheeses; using a spatula or the back of a spoon, press the cottage cheese through a fine-mesh strainer and mix with the other cheeses. Add the egg and combine well. Salt to taste; refrigerate. Combine the flour and salt for the dough. Beat the 3 eggs, adding as much as necessary to the flour and salt to make a firm pasta dough. Knead well; cover and let rest for 30 minutes. Using a rolling pin or pasta machine, roll the dough out into a thin sheet. Place walnut-sized mounds of filling about 8 cm (3") apart on one half of the pasta. Cover with the remaining dough. Press down firmly between the dollops of filling, pressing out any air pockets, and with a knife or pastry wheel cut out round or square tortelli as desired. Drop in boiling salted water and cook for 2 minutes. Drain and place on plates.

To Serve

Drizzle with hot melted butter and sprinkle with Parmesan. Shave the white truffle over top and season with freshly ground black pepper.

Two Kinds of Penne with Crispy Eel and Candied Citron

Provided by: "La cucina di Nadia e Antonio Santini", Chef Nadia Santini

Editor: Giunti Editore

Publication: 2001

Served at: dal Pescatore

Type of Dish: Main Course

Servings 4

Ingredients

120 g (4 oz.) ridged penne (penne rigate) (see pasta)
 100 g (3 1/2 oz.) smooth penne (penne lisce)
 200 g (7 oz.) eel
 200 g (7 oz.) extra virgin olive oil
 100 g (3 1/2 oz.) butter
 60 g (1/4 cup) dry white wine
 15 g (1 tbsp.) carrot

15 g (1 tbsp.) celery
 15 g (1 tbsp.) white onion
 1 Savoy cabbage leaf, thinly sliced
 1 small sprig of rosemary
 Salt and pepper
 1 lemon
 citron peel
 Sugar

Instructions

Place the finely chopped celery, onion and carrot into a saucepan with the butter over medium heat and let cook for 10 minutes. Add the white wine, salt, pepper and lemon juice. Let reduce over low heat until thickened. Remove from the heat and keep warm.

Briefly sauté the cabbage in a skillet with a little oil. It should retain its crispness. Keep warm. Cook the two types of pasta in boiling salted water until al dente. Meanwhile, cut up the eel, remove the bones and flour it. Fry in very hot oil, flavouring it with the rosemary sprigs.

Chop the citron peel finely and cook in three changes of boiling water. Toss in caramelized sugar. When the peel becomes firm, remove from the heat and sprinkle with fine salt.

Cook the penne in the sauce for a few minutes, add the eel and the crispy cabbage and garnish with the candied citron.

DANIEL

60 East 65th Street
New York, NY 10021
Tel 212.288.0033

Daniel Boulud's namesake restaurant features contemporary, seasonal French cuisine, served in the Renaissance splendor of the main dining room or in the casually elegant bar and lounge.



Crispy Rolls of Salsify with Prosciutto and Parmesan

Provided by: "Cooking with Daniel Boulud", Chef Daniel Boulud

by Daniel Boulud (Author), Publisher: Random House; 1st edition (November 2, 1993)

Served at: Daniel

Type of Dish: Appetizer | **Servings 4-6**

Ingredients

5 to 6 salsify roots (about 1/2 pound), ends cut off and roots peeled

Freshly squeezed juice of 1 lemon

Salt and freshly ground black pepper

6 to 8 slices of prosciutto, 8 inches by 3 inches (about 1/4 pound)

4 sheets phyllo dough

2 tablespoons unsalted butter, melted

1/2 cup freshly grated Parmesan cheese

4 pinches of freshly ground nutmeg

Fall leaves, for garnish

Instructions

Boil the peeled whole roots in a deep pan with 2 quarts water, the lemon juice, and a pinch of salt. When easily pierced with a knife, after approximately 15 to 20 minutes, remove the salsify from the heat, drain, and set aside to cool on a paper towel. Season each salsify with pepper. Use about 1-1/2 slices prosciutto lengthwise to wrap each root (the width of the slices should fit tightly around the cooked salsify).

Preheat oven to 400° F. Place a sheet of phyllo dough on the countertop. Brush the sheet with melted butter and sprinkle it with Parmesan, nutmeg, salt, and pepper. Place a salsify wrapped in prosciutto along the edge of the shorter length of the dough. Tightly wrap the salsify, rolling it 3 times in the dough. Trim off the leftover dough, if any, along the salsify. Repeat with each salsify until they are all wrapped. Brush each roll with butter and sprinkle with or roll them in Parmesan. Place the rolls on a greased baking sheet and bake until golden brown, approximately 5 to 7 minutes.

To Serve

Cut each roll at an angle in 2-inch long pieces. Place then on a serving dish over clean and colorful fall leaves.

Note: Salsify can make great chips for snacks. Peel and slice the roots into 2-inch lengths. Thinly slice each piece lengthwise. Heat 1 cup oil to 350°F, plunge in the salsify, and fry until golden. Drain the chips on a paper towel and sprinkle with salt.

Curried Tuna-Stuffed Radishes

Provided by: "Daniel's Dish", Chef Daniel Boulud
 by Daniel Boulud (Author), Publisher: Filipacchi (October 1, 2003)
 Served at: Daniele

Type of Dish: Appetizer

Servings: 30 hors d'oeuvres

Ingredients

10 to 15 Easter radishes or large red radishes, stems and roots removed	3 tablespoons diced red apple
3 tablespoons extra-virgin olive oil	3 tablespoons diced Granny Smith apple
1/4 cup minced shallots	3 tablespoons finely chopped unsalted cashews
1/3 cup diced mango	2 tablespoons freshly squeezed lime juice
1 teaspoon Madras curry powder	1 tablespoon Dijon mustard
1/8 teaspoon Galanga powder or ground ginger	1 tablespoon chopped mint leaves
1/8 teaspoon ground mace	1 tablespoon chopped cilantro leaves
1/8 teaspoon turmeric	1 tablespoon chopped flat-leaf parsley leaves
Pinch of red pepper flakes	1 tablespoon shredded unsweetened coconut
1 tablespoon rice wine vinegar	1/2 tablespoon mayonnaise
1/2 avocado, peeled and pitted	1/4 teaspoon finely grated peeled fresh horseradish or 1/2 teaspoon drained bottled horseradish
One 6-ounce can water-packed tuna, drained and flaked	1/4 teaspoon finely grated peeled ginger
1/4 cup chopped celery, plus small leaves for garnish	Salt and freshly ground pepper

Instructions

Cut 6 to 7 of the radishes into 1/4-inch-thick slices. Using a mandoline, very thinly slice the remaining radishes. Warm the oil in a small skillet over low heat. Add the shallots and cook, stirring, until translucent, about 4 minutes. Add the mango, curry, Galanga, mace, turmeric, and red pepper flakes, and cook, stirring, for 4 minutes. Stir in the vinegar; transfer the mixture to a bowl and let cool. Using a fork, mash the avocado and add to the mango mixture along with the tuna, celery, apples, cashews, lime juice, mustard, mint, cilantro, parsley, coconut, mayonnaise, horseradish, and ginger. Stir until well combined and season to taste with salt and pepper.

To Serve

Put 1 teaspoon of the curried tuna in the center of each thick radish slice. Place two thin radish slices, upright on either side of the tuna, edges resting on the radish base, on either side of the tuna. Garnish each with a celery leaf. (Can be assembled 1 hour ahead and refrigerated.)

Lobster Ficelle

Provided by: "Daniel's Dish", Chef Daniel Boulud

by Daniel Boulud (Author), Publisher: Filipacchi (October 1, 2003)

Served at: Daniel

Type of Dish: Appetizer

Servings: 35 hors d'oeuvres

Ingredients

2 cups coarsely chopped lobster meat (about two 1 1/2-pound lobsters)

2 tablespoons chopped opal basil leaves

Finely grated zest of 1 lime

2 tablespoons mayonnaise

Salt and freshly ground white pepper

1 French bread baguette

Extra-virgin olive oil

Instructions

In a medium bowl, mix together the lobster, opal basil, lime zest, and mayonnaise; season to taste with salt and pepper. Trim the ends of the baguette and cut into 4 inch sections (you will get about 4 sections). Using the handle of a long wooden spoon, push and remove as much of the soft crumb as possible. Using a spoon or a pastry bag without a tip, fill each baguette shell with the lobster mixture. Brush the outside of each stuffed baguette with olive oil. Warm 1 tablespoon olive oil in a large skillet over medium low heat. Add the stuffed baguettes and cook until the exterior is toasted and the lobster filling is heated through. Using a serrated knife, cut each baguette into 1/2-inch-thick slices. Serve warm.

Parmesan Baskets with Herbed Goat Cheese

Provided by: "Daniel's Dish", Chef Daniel Boulud

by Daniel Boulud (Author), Publisher: Filipacchi (October 1, 2003)

Served at: Daniell

Type of Dish: Appetizer

Servings: 40 hors d'oeuvres

Ingredients

1 1/2 cups finely grated fresh Parmesan cheese
6 ounces fresh goat cheese, softened
1/4 cup milk
1 large shallot, finely chopped
2 tablespoons finely chopped mixed fresh herbs,
such as chives, cilantro, flat-leaf parsley, and
tarragon

1 tablespoon extra-virgin olive oil
1 teaspoon sherry vinegar
Salt and freshly ground white pepper
Walnut pieces (or nuts of your choice) or fresh
herbs

Instructions

Center a rack in the oven and preheat the oven to 350°F. Keep an empty egg carton close at hand. Place a 1 1/2 to 2 inch cake ring on a nonstick baking sheet and fill with a thin, even layer (no more than 1/8 inch) of Parmesan cheese. Carefully lift up the ring without disturbing the cheese. Repeat to make 11 more cheese rounds, spacing them 1 inch apart. (If not using a mold, the shape can be improvised.) Bake for 4 to 5 minutes, watching carefully so they don't over brown, until bubbly and lightly golden brown. Using a small offset spatula, quickly and carefully lift up the hot Parmesan rounds, one by one, and fit each into one of the egg carton divots. It is easiest to shape the baskets when hot. Repeat with the remaining cheese. (Once cool, the Parmesan baskets can be kept overnight in an airtight container overnight in a cool, dry place. If it is humid, the Parmesan baskets are best served the same day.) Mix together the goat cheese, milk, shallot, herbs, olive oil, and sherry vinegar in a medium bowl, and season with salt and pepper to taste. Fill a piping bag with the goat cheese mixture and pipe into the baskets or fill the baskets using two small spoons. Garnish each basket with a walnut piece or fresh herb.

Short Ribs Braised in Red Wine with Celery Duo

Provided by: Parade, December 2000, Chef Daniel Boulud

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Served at: Daniell

Type of Dish: Main Course

Servings: 8

Ingredients

3 bottles dry red wine	1-inch lengths
2 tablespoons vegetable oil	1 medium-sized leek (white and light-green parts), coarsely chopped, washed and dried
8 short ribs, trimmed of excess fat	10 cloves of garlic, peeled
Salt and crushed black peppercorns	6 sprigs flat-leaf parsley
Flour, for dredging	2 bay leaves and 2 thyme sprigs
8 large shallots, peeled, trimmed, split, rinsed and dried	2 tablespoons tomato paste
2 medium-sized carrots, peeled, trimmed and cut into 1-inch lengths	3 quarts unsalted beef broth
2 ribs of celery, peeled, trimmed and cut into	Freshly ground white pepper
	Celery Duo, for serving

Instructions

Pour the wine into a large saucepan set over medium heat. When the wine is hot, carefully set it aflame. Let the flames die out, then increase the heat so that the wine boils; allow it to boil until it cooks down by half. Remove from the heat. Center a rack in the oven and preheat to 350°F. Warm the oil in a large, heavy, ovenproof pot over medium-high heat. Season the ribs all over with salt and the crushed pepper. Dust half of the ribs with about 1 tablespoon flour. Then, when the oil is hot, slip the ribs into the pot and sear 4 to 5 minutes on each side, until well-browned. Transfer the ribs to a plate. Repeat with remaining ribs. Remove all but 1 tablespoon of the fat from the pot, lower the heat under the pot to medium and toss in the vegetables and herbs. Brown the vegetables lightly, 5 to 7 minutes, then stir in the tomato paste and cook for 1 minute. Add the wine, ribs and broth to the pot. Bring to a boil, cover tightly and place in the oven to braise for 2 1/2 hours or until the ribs are very tender. Every 30 minutes, skim and discard fat from the surface. (It's best to make the recipe to this point, cool and chill the ribs and broth in the pan overnight; scrape off the fat the next day. Rewarm before continuing.) Carefully transfer the meat to a platter; keep warm. Boil the pan liquid until it has reduced to 1 quart. Season with salt and white pepper and pass through a fine strainer; discard the solids. (The ribs and sauce can be combined and kept covered in the refrigerator for 2 to 3 days. Reheat gently, basting frequently, on top of the stove or in a 350°F oven.)

To Serve

Spoon the celery root puree into the center of 8 plates and top each with a short rib. Cross 2 pieces of braised celery over each serving. Pour the sauce onto the plate around the puree.

DOLCE

8284 Melrose Avenue
Los Angeles, CA 90046

One step inside from the bustle of Melrose takes you into Dolce, a trendy Italian restaurant with a cozy dark decor and some fantastic people watching. Known for its ambiance, tasty Italian classics, and hip crowd, Dolce is perfect for a romantic date, or a pre-club meal. From the traditional Pesto Gnocchi and Osso Bucco to the more fusion-based Tuna Tartare and Mango Bruschetta, Dolce's menu caters to all tastes and appetites. Drink options include a full wine list, including selections by the glass, as well as a large

selection of cocktails. It is certain that Dolce's decor and ambiance are the restaurant's main appeal, but the menu is laced with undeniable treasures.



Veal Saltimbocca

Provided by: Dolce Chef Christopher Tunnell

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Served at: Dolce

Type of Dish: Main Dish

Servings: 4

Italian

Ingredients

8 veal Scallopini (thinly sliced)	1/4 C. flour
8 slice(s) prosciutto, cut to match size of veal	3 Tbsp. butter
(to taste) salt & pepper	1/4 C. white wine
8 leaves fresh sage, finely chopped	1/4 C. veal stock

Instructions

Cut the scallopini into 4" squares. Add salt and pepper (lightly). Place pinch of chopped sage on each piece of veal and cover with a slice of prosciutto. Attach each serving with a toothpick. Lightly flour each piece and set aside. Melt butter in skillet over high heat and add prosciutto wrapped veal. Brown each side on high heat, remove from pan. Deglaze the skillet by adding wine and veal stock. Let the sauce reduce for a few minutes, stirring occasionally.

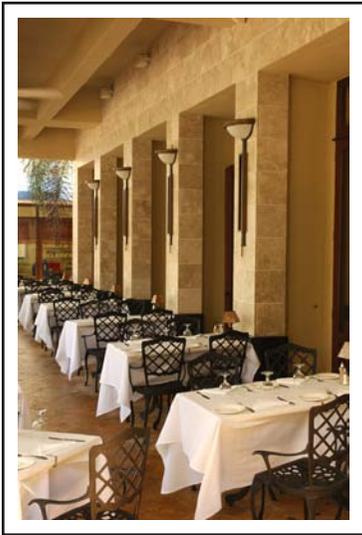
To Serve

Remove the toothpicks from veal and serve on a hot plate, drizzled with sauce.

EMERIL'S NEW ORLEANS FISH HOUSE

MGM Grand Hotel
3799 Las Vegas Blvd, South
Las Vegas, NV 89109

A perfect balance of old & new. Emeril's New Orleans Fish House offers deliciously provocative seafood from the coastlines of Louisiana combined with the creative imaginations of New Orleans' culinary star, Chef Emeril Lagasse. Emeril's New Orleans Fish House offers the flavors, culture & warmth of the seductive southern city of New Orleans



accentuated by quality service presentation & an unpretentious yet beguiling atmosphere.

One of a kind, Emeril's New Orleans Fish House caters to the knowledgeable local diner & the sophisticated tourist looking for something special & new in Las Vegas.

Although walk-ins can be accommodated, reservations are highly recommended. Our dress policy is casual to business casual with no tank tops for men. Jean Paul Labadie, Chef de Cuisine, and Ed Tuohy, General Manager,

are dedicated to providing you with that memorable dining experience.

Lamb and Feta Cheese Lasagna

Provided by: From Emeril's Kitchens Cookbook, Chef Emeril Lagasse
by Emeril Lagasse (Author), Publisher: William Morrow Cookbooks; 1 edition (October 14, 2003)
Served at: Emeril's New Orleans Fish House

Type of Dish: Main Course

Servings: 6

Cuisine: Italian

Ingredients

1 1/2 pounds lean ground lamb	2 teaspoons chopped fresh oregano
1 cup chopped yellow onions	1 teaspoon chopped fresh rosemary
1 tablespoon chopped garlic	3/4 teaspoon salt
2 ounces prosciutto, diced	1/2 teaspoon freshly ground black pepper
2 tablespoons tomato paste	1 pound ricotta cheese or homemade ricotta
1/4 cup pine nuts, lightly toasted	6 ounces feta cheese, crumbled
One 28-ounce can diced tomatoes, with their juices	1 1/4 packed cups freshly grated Parmigiano-Reggiano
One 14-ounce can diced tomatoes, with their juices	1 pound lasagna noodles

Instructions:

Preheat oven to 350°F. Heat a large deep skillet over medium-high heat. Add the lamb and cook, stirring to break up the meat, for 2 minutes. Drain in a colander. Discard the fat from the pan, return the meat to the pan, and cook over medium-high heat for 3 minutes. Add the onions and cook, stirring, for 3 minutes. Add the garlic and cook, stirring for 30 seconds. Add the prosciutto and tomato paste, stir well, and cook for 1 minute. Stir in the pine nuts. Add the tomatoes with their juices and bring to a boil. Reduce the heat to medium-low and simmer, stirring occasionally, for 25 minutes. Add the oregano, rosemary, salt, and pepper and stir well. Remove from the heat and let cool. Combine the ricotta, feta, and 1 cup of the Parmesan in a medium bowl and mix well. Place a layer of lasagna noodles in the bottom of a 9-inch square baking dish, spread one-third of the lamb mixture over the noodles, and top with one-third of the cheese mixture. Repeat with the remaining ingredients, for three layers in all. Sprinkle the top with the remaining 1/4 cup Parmesan. Cover tightly with aluminum foil and bake for 50 minutes. Uncover and bake until bubbling and golden brown, about 15 minutes longer. Remove from the oven and let stand for 15 minutes before serving.

Shrimp Ragout with Noodles

Provided by: From Emeril's Kitchens Cookbook, Chef Emeril Lagasse
 by Emeril Lagasse (Author), Publisher: William Morrow Cookbooks; 1 edition (October 14, 2003)
 Served at: Emeril's New Orleans Fish House

Type of Dish: Main Dish | **Servings: 4-6** | **Cuisine: Seafood**

Ingredients

2 pounds medium heads-on shrimp in their shells	1/2 cup dry sherry
2 teaspoons Emeril's Original Essence or Creole Seasoning	6 cups water
10 tablespoons (1 1/4 sticks) unsalted butter	1/4 cup plus 3 tablespoons all-purpose flour
1/2 cup chopped yellow onion	1 tablespoon tomato paste
1/4 cup chopped celery	1/2 teaspoon salt
1/4 cup chopped carrots	1/4 teaspoon freshly ground white pepper
2 teaspoons paprika	1/2 cup heavy cream
	1 3/4 pound egg noodles
	1/4 cup chopped fresh parsley, for garnish

Instructions

Peel and devein the shrimp; reserve the heads and shells for the stock. Toss the shrimp with the Essence, cover, and refrigerate. Melt 2 tablespoons of the butter in a large pot over high heat. Add the shrimp shells and heads and cook, stirring constantly, for 5 minutes, or until they are orange-red. Add the onions, celery, and carrots, and cook for 5 minutes. Add the paprika and sherry and cook until most of the liquid has evaporated, about 5 minutes. Add the water and simmer, uncovered, until reduce by nearly half, to about 3 1/2 cups, about 1 hour. Meanwhile, melt 6 tablespoons butter in a small pot. Whisk in the flour and stir to blend. Cool over medium heat, stirring constantly, to make a blond roux, about 5 minutes. Add the tomato paste, salt, and pepper and cook for 2 minutes. Transfer to shallow bowl and refrigerate until cold. Pour the cream into a small saucepan and bring to a simmer over medium heat. Remove from the heat. Add the cooled roux to the shrimp stock and whisk to blend. With a hand-held immersion blender, or in batches in a blender, puree the stock mixture, including the shells. Strain through a very fine-mesh strainer into a clean pot, pressing hard on the solids with the back of a spoon to extract as much liquid as possible. Add the hot cream and the shrimp, stir to mix, and cook over medium heat until the shrimp are cooked through, about 8 minutes. Remove from the heat and whisk in the remaining 2 tablespoons butter. Remove from the heat and cover to keep warm. Bring a large pot of salted water to a boil. Add the egg noodles and cook until tender, 5 to 7 minutes. Drain in a colander.

To Serve

Divide the egg noodles among four to six pasta bowls. Top with the ragout, garnish with the chopped parsley, and serve immediately.

EMERIL'S ORLANDO

6000 Universal Boulevard
at Universal Studios City Walk
Orlando, FL 32819
407-224-2424

*L*emeril's Orlando sits on the upper side of Universal Studios Park and just next to the lagoon which is right in the middle of a make-believe world. A world designed to take you into other worlds and experiences. This is why Emeril's Orlando is an excellent addition to the attractions at Universal Studios CityWalk. Upon entering the restaurant your eyes immediately take you on a ride up the metal staircase, across the Gertjeansen artwork, back down the Wall of Wine, over the Ochsner portrait only stopping for a moment at the Food Bar. By this time a member of the staff has recognized your curiosity and greets you with a warm welcome.



Roasted Red Onions Stuffed with Thyme-Mascarpone Mousse

Provided by: From Emeril's Kitchens Cookbook, Chef Emeril Lagasse
 by Emeril Lagasse (Author), Publisher: William Morrow Cookbooks; 1 edition (October 14, 2003)
 Served at: Emeril's New Orleans Fish House

Type of Dish: Side Dish | **Servings: 6**

Ingredients

6 medium red onions (each about 1/2 pound)	2 teaspoons chopped fresh thyme
2 1/2 tablespoons olive oil	1 teaspoon minced garlic
1 1/4 teaspoons salt	1 teaspoon minced shallots
1/2 teaspoon freshly ground black pepper	6 sprigs fresh thyme
1/2 pound mascarpone cheese, at room temperature	

Instructions

Preheat oven to 400°F. Line a baking sheet with aluminum foil and set aside. Peel the onions. Trim the root ends so they will stand upright, and remove 1/2 inch from the tops. Rub 1 1/4 teaspoons of the oil over each onion and season with 1/8 teaspoon of the salt and pinch of the pepper. Place on the baking sheet and roast until tender and caramelized around the edges, about 45 minutes. Remove from the oven and let cool slightly. Leave the oven on. When the onions are cool enough to handle, push out the centers, leaving a shell. Return a piece of the center to each to form a bottom. Chop the remaining centers. In a bowl, combine the mascarpone, thyme, garlic, shallots, and the remaining 1/2 teaspoon salt and 1/4 teaspoon pepper and mix until blended. Stuff the onions in the baking dish with the cheese mixture. Bake until the onions are warmed through and the cheese has melted completely, 5 to 6 minutes. Remove from the oven and transfer to serving plates. Place 1 thyme sprig in the center of each onion, and serve immediately, with a spoonful of the onion pieces alongside.

Root Beer—Glazed Pork Chops with Bourbon—Mashed Sweet Potatoes and Caramelized Onions

Provided by: From Emeril's Kitchens Cookbook, Chef Emeril Lagasse

by Emeril Lagasse (Author), Publisher: William Morrow Cookbooks; 1 edition (October 14, 2003)

Served at: Emeril's New Orleans Fish House

Type of Dish: Main Dish | **Servings: 4**

Ingredients

Root Beer—Glazed Pork Chops

2 cups root beer
2 cups reduced veal stock
4 – 16 ounce doublecut bone-in pork chops
4 teaspoons Emeril's Original Essence or Creole Seasoning
4 teaspoons olive oil

Bourbon-Mashed Sweet Potatoes

1 3/4 to 2 pounds sweet potatoes
1/2 cup heavy cream

1/4 cup bourbon whiskey
3 tablespoons light brown sugar
2 tablespoons molasses
1/8 teaspoon salt

Caramelized Onions

8 tablespoons (1 stick unsalted butter)
2 pounds yellow onions, peeled and very thinly sliced

Instructions

Root Beer-Glazed Pork Chops

To make the glaze, combine the root beer and stock in a medium heavy saucepan. Bring to a boil over medium-high heat. Reduce the heat to medium-low and simmer until reduced to a thick syrup (about 1 cup), 50 minutes to 1 hour. Remove from the heat. Preheat the grill to medium-high, and preheat the oven to 425°F. Season each chop on both sides with 1 teaspoon of the Essence. Place on the grill and cook for 3 minutes. Turn each chop one quarter turn to make grill marks, and cook an additional 2 minutes. Turn and cook on the second side for 5 minutes. Transfer to baking sheet. Drizzle 1 teaspoon of the oil over each chop. Roast until cooked through and an internal thermometer inserted into the center reaches 150°F, 12 to 15 minutes.

Bourbon-Mashed Sweet Potatoes

Preheat the oven to 350°F. Place the potatoes on a foil-lined baking sheet. Bake until tender and starting to ooze sugary syrup, about 1 hour and 15 minutes, depending upon their size. Remove from the oven and let sit until cool enough to handle. Cut a slit down each potato and scoop the flesh into a large bowl. Discard the skins. Add the cream, bourbon, brown sugar, molasses, and salt and beat on high speed with an electric mixer until smooth. Cover to keep warm, or gently reheat before serving.

Caramelized Onions

Melt the butter in a large skillet over medium-high heat. Add the onions, reduce the heat to medium-low, and cook slowly, stirring occasionally, until golden brown and caramelized, 45 minutes to 1 hour. Remove from the heat and serve hot.

To Serve

Place the chops on four serving plates and drizzle with the glaze. Spoon the sweet potatoes and caramelized onions onto the plates, and serve.

FELIX

Salisbury Rd, Hong Kong
In The Peninsula hotel, Salisbury Rd., Tsim Sha Tsui
Phone 852/2315 3188

Created by world-famous avant-garde designer Philippe Starck, Felix sits on the 28th floor of The Peninsula Tower and is Hong Kong's most glamorous dining experience. Expect contemporary cuisine, exhilarating interiors and lighting - plus incredible sweeping views of the harbor and Hong Kong's skyline; great for people-watching too. The small, space-age Felix Bar also draws a glamorous crowd any time, from happy hour to after hours.



Vine-Ripe Tomato Soup with Avocado and Cucumber

Provided by: 'Felix at the Peninsula Bangkok' by:Lawrence Civil, Chef Bryan Nagao
Copyright © 1995 - 2008 Travel-Watch
Served at: Felix

Type of Dish: Soup | **Servings: 4**

Ingredients

500 gms Vine-ripe tomato	20 gms Garlic
(Note: The tomato is Vine-ripe when the flesh is cut it has a consistent deep red color.)	15 gms Chili
200 gms Fennel	20 gms Onion
30 gms Basil leaves	60 ml Olive oil
	60 ml Cucumber

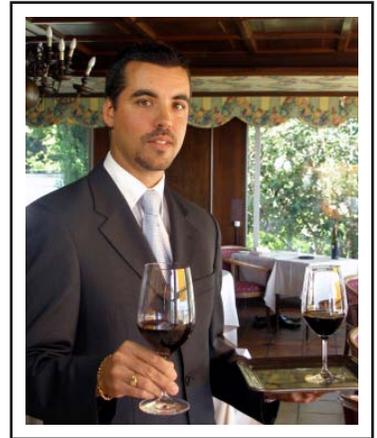
Instructions

Cube the tomato and fennel, then blend with basil leaves, garlic, chili until they have turned into liquid. Strain to remove the seeds and whisk in the olive oil. Chill in a refrigerator. Dice the avocado and cucumber and mix together with a little lemon juice. Before serving spoon a small quantity of avocado and cucumber mix into a soup bowl, then pour in tomato soup.

THE FRENCH LAUNDRY

6640 Washington Street
Yountville, Ca 94599
(707) 944-2380

Built in 1890 as a French Steam Laundry, this rustic two-story stone house is surrounded by a country garden planted with vintage roses, perennials and seasonal herbs. The French Laundry Restaurant has an intimate dining room with 15 tables. The dining time is 3-4 hours with two prix-fixe menus to choose from. Reservations are taken two months in advance to the calendar date (i.e. Reservations for April 1st are taken February 1st). Jackets are required. No Jeans, Shorts or Tennis Shoes please.



Blueberry Apple Kuchen

Provided by: The French Laundry Cookbook, Chef Thomas Keller
by Thomas Keller (Author), Susie Heller (Contributor, Photographer), Deborah Jones (Photographer),
Publisher: Artisan; 2 edition (November 1, 1999)
Served at: French Laundry

Type of Dish: Dessert

Ingredients

6 Tbs (3 oz) unsalted butter, at room temperature, plus butter for the baking pan
3/4 cup sugar
1 large egg
1 1/2 cups all-purpose flour
2 tsps baking powder
1/4 tsp kosher salt

1/4 tsp freshly grated nutmeg
1/2 cup milk or light cream
3 to 4 Gravenstein or Golden Delicious apples
1 cup cranberries or firm blueberries
Cinnamon sugar: 1 Tbs sugar mixed with 1/4 tsp ground cinnamon.

Instructions

Preheat your oven to 350°F. Then butter a 9-inch round cake pan. In a mixer bowl or by hand beat the butter, sugar, and egg together until the mixture is fluffy and lightened in texture. In a separate bowl combine the flour, baking powder, salt and nutmeg. Add the dry ingredients and the milk alternately to the butter mixture. Do not overbeat; mix just until the ingredients are combined. Peel and core the apples. Slice them into 1/4-inch wedges. Spoon the batter into the pan. Press the apple slices, about 1/4 inch apart and core side down, into the batter, working in a circular pattern around the outside edge (like the spokes of a wheel). Arrange most of the cranberries in a ring inside the apples and sprinkle the remainder around the edges of the kuchen.

Sprinkle the kuchen with the cinnamon sugar.

Bake for 40 to 50 minutes or until a cake tester or skewer inserted in the center of the kuchen comes out clean. Set on a rack to cool briefly, or let cool to room temperature.

Olive Oil-Poached Spanish Bluefiin Tuna with Heirloom Tomato Salad, Petit Basil and Nicoise Olive Coulis

Provided by: The French Laundry Cookbook, Chef Thomas Keller

by Thomas Keller (Author), Susie Heller (Contributor, Photographer), Deborah Jones (Photographer),

Publisher: Artisan; 2 edition (November 1, 1999)

Served at: French Laundry

Type of Dish: Appetizer

Servings: 4

Ingredients

Tuna

1 lb. bluefin tuna loin
2 cups extra-virgin olive oil
2 cups canola Oil
Salt, as needed
Pepper, as needed

Salt, as needed
Ground black pepper, as needed

Niçoise Olive Coulis

1/2 cup niçoise olives, pitted and dried
Extra-virgin olive oil, as needed

Heirloom Tomato Salad

2 dozen assorted small cherry tomatoes (such as Sun Gold, Sweet 100 etc.)
2 oz. extra-virgin olive oil
2 oz. champagne vinegar

Garnish
Petit basil leaves
Lemon salt
Thinly-sliced niçoise olives

Instructions

The Tuna

As necessary, trim the tuna loin, creating a rectangular "block" while discarding any sinew and reserving the excess trim for future use. In an appropriately sized sauce pot, combine both canola and olive oils. Using a kitchen thermometer, slowly heat the oil to 53°C or 127°F. Gently place the tuna loin in the oil, paying special attention not only to keeping the temperature of the oil consistent, but also that each side of the tuna does make contact with the pot bottom for an extended period of time. Poach the tuna loin for 5-7 minutes (for medium-rare), depending on the size of the loin and the degree of doneness desired. Gently remove the loin from the oil and place on a wire rack to drain.

The Heirloom Tomato Salad

Fill a small stock pot with water and bring to a boil. Blanch the tomatoes for less than 10 seconds, just until their skins have loosened. Remove the tomatoes from the water and shock in an ice-water bath. Peel the skins from the tomatoes with a paring knife. This can be done a few hours ahead and the tomatoes kept covered at room temperature. Place the peeled tomatoes in a small mixing bowl. To taste, add extra-virgin olive oil, champagne vinegar and salt and pepper. Reserve.

The Niçoise Olive Coulis

Place dried olives in a blender and blend on high. Slowly add extra-virgin olive oil until the mixture begins to achieve a liquid consistency. Strain through a fine-mesh sieve and reserve.

To Serve

Lightly sauce an appropriately sized plate with the niçoise olive coulis. Arrange the dressed tomatoes on the plate. Using a sharp knife, slice the tuna into 1/4 -inch-thick pieces and divide into four portions. Arrange the sliced tuna on the plate. Garnish with petit basil and sliced niçoise olives and season the sliced tuna with lemon salt.

Russian Sevruga Caviar with “Crêpe au Mousse de Crème Fraîche”

Snipped Garden Chives and Meyer Lemon Syrup

Provided by: The French Laundry Cookbook, Chef Thomas Keller

by Thomas Keller (Author), Susie Heller (Contributor, Photographer), Deborah Jones (Photographer),

Publisher: Artisan; 2 edition (November 1, 1999)

Served at: French Laundry

Type of Dish: Breakfast | **Servings: 12**

Ingredients

3 whole eggs
1 1/4 cup milk
1 oz melted butter
4 oz flour
1/2 tsp salt
1 Tbsp minced chives

1/2 cup water
1/2 cup sugar
1/4 cup Meyer lemon juice
Grated zest of 1 Meyer lemon
4 oz Russian Sevruga Caviar
8 oz whipped crème fraîche

Instructions

The Crêpes

Mix the eggs, butter and milk. Sift in the flour and whisk thoroughly. Add half the chives and salt. Heat a non-stick, 6 inch sauté pan. Pour enough batter to coat the bottom and cook until set. Flip crêpe and cook other side for 4-5 seconds. Be sure not to brown the crêpes. Stack on top of one another until ready to stuff with the whipped crème fraîche. Crêpes can be made ahead of time and refrigerated or frozen.

The Syrup

Combine water, sugar and lemon juice and reduce to a thin syrup. Cool to room temperature. The syrup will thicken as it cools. Add the zest before serving.

To Serve

Place a small spoonful of whipped crème fraîche on each crêpe and sprinkle with the remaining chives. Roll into a small package. Serve with a small amount of the lemon syrup and a quenelle of the caviar. Paired with Vintage Champagne.

Yukon Gold Potato Blini

Provided by: The French Laundry Cookbook, Chef Thomas Keller

by Thomas Keller (Author), Susie Heller (Contributor, Photographer), Deborah Jones (Photographer),

Publisher: Artisan; 2 edition (November 1, 1999)

Served at: French Laundry

Type of Dish: Appetizer

Servings: Makes about 3 dozen small blini

Ingredients

500 gms Vine-ripe tomato

(Note: The tomato is Vine-ripe when the flesh is cut it has a consistent deep red color.)

200 gms Fennel

30 gms Basil leaves

20 gms Garlic

15 gms Chili

20 gms Onion

60 ml Olive oil

60 ml Cucumber

Instructions

I like to use Yukon Gold potatoes for these blini because they absorb more cream than other potatoes and thus result in the best possible texture. This recipe will make extra batter, but it's a difficult recipe to reduce. The batter is best when used immediately, but it can be made up to two hours ahead if stored in a warm place (the cream may clot if it gets too cold). Use a scale to weigh the proper amount of potatoes after puréeing them, and make the batter while the potatoes are still warm or the blini will not have the correct texture.

Place the potatoes in a saucepan with cold water to cover by at least 2 inches. Bring to a boil over high heat, reduce the heat, and simmer until the potatoes are thoroughly cooked and tender. Peel the warm potatoes and press them through a tamis. Immediately weigh out 9 ounces of puréed potatoes and place them in a medium metal bowl. Working quickly, whisk the flour into the warm potatoes, then whisk in 2 tablespoons crème fraîche. Add 1 egg, whisking until the batter is smooth, add the second egg, and then add the yolk.

Hold the whisk with some of the batter over the bowl. The batter should fall in a thick stream but hold its shape when it hits the batter in the bowl. If it is too thick, add a little more ore me fraîche. Season to taste with salt and white pepper.

Heat an electric griddle to 350°F. Note, if you do not have a griddle, heat a large nonstick skillet over medium-low heat. Spoon between 1 and 1-1/2 teaspoons of batter onto the griddle or skillet for each pancake. Cook until the bottoms are browned, 1 to 2 minutes. Then flip them to cook the second side, about 1 minute. The blini should be evenly browned with a small ring of white around the edges. Transfer the blini to a small baking sheet and keep warm while you make the remaining blini, wiping the skillet with a paper towel between batches. Serve the blini as soon as possible.

THE IVY

1-5 West Street

London

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Tel: 020 7836 4751

The enticing aroma of celebrity continues to envelop this seminal Theatreland haunt which, 90 years after first opening its doors, remains a firm favourite among A-listers and mere mortals alike. From consistently well turned-out food and a refined but understated atmosphere to efficient, 'impeccable' service – it's no wonder it's notoriously hard to get a table in the clubby, wood-panelled dining room. Cleverly sticking to simple, unfussy dishes that people know and want to eat, the menu cherry picks from around the world: British classics such as shepherd's pie or a salmon-packed fishcake doused in hollandaise sauce, next to linguine alla vongole or red Thai chicken curry; and, of course, no visit would be complete without the famous iced berries and hot white chocolate sauce for dessert. Considering the pedigree of the place, its prices are a delight: the three-course weekend set lunch menu is £27 and it's a lot easier to get a table than too.



Dressed Crab

Provided by: "The Ivy: The restaurant and its recipes" cookbook
 by A.A. Gill (Author), Harriet Logan (Illustrator), Henry Bourne (Illustrator)
 Publisher: Hodder & Stoughton Ltd (6 Nov 1997)
 Served at: The Ivy

Type of Dish: Appetizer | **Servings: 8**

Ingredients

Mayonnaise

150g brown crabmeat
 1 tsp tomato ketchup
 1 tsp Worcester sauce
 2 tsp English mustard
 60–70g brown bread, crusts removed and broken into small pieces

5g gelatine
 juice of 1/2 lemon
 50ml vegetable oil, mixed with 50 ml olive oil
 salt and pepper

white crab meat
 good quality brown bread

Instructions

Make the mayonnaise the day before you plan to serve it. Put the brown crab, the ketchup, Worcester sauce and mustard into a blender and process until it is smooth. Melt the gelatine over a low heat in the lemon juice and add it to the crab with the bread. Process again until the mixture is smooth, stopping the machine occasionally and giving it a stir. Very slowly trickle the oil into the blender, processing on a low speed as you pour. Stop the machine occasionally and stir. When the mayonnaise is smooth empty it into a bowl, season if necessary with salt and pepper, cover with clingfilm and refrigerate overnight.

The best way to present this dish is to spoon the white crabmeat into a 6cm x 5–6cm-deep ring mould, spoon some brown crab mayonnaise on top and leave it in the fridge for an hour or so to set. To serve, carefully lift the ring. Alternatively, mould the white crabmeat in a tea cup, pushing it firmly with the back of a spoon, turn it out immediately and either spoon the mayonnaise over the top or hand it separately. Serve with some good brown toast and Celeriac Rémoulade (see below). A green leaf such as corn salad, land cress or rocket, works well with dressed crab.

Celeriac Rémoulade

This makes a good accompaniment to dressed crab, an ideal side dish or even a starter. If you serve it as a starter add 2 spoonfuls of good mayonnaise.

1 small head celeriac, peeled and finely shredded
 juice of 1/2 lemon
 vinaigrette (see below)
 2 tsp English mustard
 salt and pepper

For the vinaigrette

50 ml olive oil
100 ml vegetable oil
40 ml white wine vinegar
70 g Dijon mustard
½ tsp caster sugar
salt and freshly ground black pepper, to taste

Soak the celeriac in a bowl of cold water with the lemon juice for about 1 hour. Drain and dry it on some kitchen paper or in a salad spinner. Mix all the ingredients for the vinaigrette together thoroughly, either by putting them into a blender, whisking them by hand or pouring them into a clean empty bottle and shaking them. Whisk together the vinaigrette and the mustard. Toss the celeriac in the dressing and season to taste with salt and pepper.

Iced Scandinavian Berries with Hot White Chocolate

Provided by: "The Ivy: The restaurant and its recipes" cookbook
by A.A. Gill (Author), Harriet Logan (Illustrator), Henry Bourne (Illustrator)
Publisher: Hodder & Stoughton Ltd (6 Nov 1997)
Served at: The Ivy

Type of Dish: Dessert | **Servings: 8**

Ingredients

For this recipe you can buy either mixed frozen berries, or raspberries. Alternatively, freeze your own selection of berries on a flat tray then put them into a bag in the freezer and use them on a rainy day. Larger berries, such as strawberries and large blackberries, are not recommended for this recipe as they do not defrost quickly enough.

1 kg frozen berries (100–120g per person)

The Sauce

600g white chocolate buttons
600ml double cream

Instructions

Place the chocolate buttons and the cream in a bowl over a pan of simmering water for 20–30 minutes, stirring every so often. When the sauce is hot, we are ready to go.

To Serve

Five minutes before serving, put the berries on to dessert plates and leave at room temperature to lose a little of their chill. Transfer the chocolate sauce into a serving jug. Place the berries in front of your guests and pour the hot chocolate sauce at the table. Insist that you cover the berries generously for the best result!

Shepherd's Pie

Provided by: "The Ivy: The restaurant and its recipes" cookbook
by A.A. Gill (Author), Harriet Logan (Illustrator), Henry Bourne (Illustrator)
Publisher: Hodder & Stoughton Ltd (6 Nov 1997)
Served at: The Ivy

Type of Dish: Main Course | **Servings: 8**

Ingredients

900g each good-quality minced lamb and beef
(mixed and not too fatty)
vegetable oil for frying
0.5kg onions, peeled and finely chopped
2 cloves garlic, crushed
8g thyme, chopped finely
25g flour

50g tomato purée
1ltr dark meat stock
50ml Worcester sauce
150ml red wine
8 half-servings of firm mashed potato, with no
cream added

Instructions

Season the minced meat. Heat some vegetable oil in a frying pan until it is very hot and cook the meat in small quantities for a few minutes, then drain in a colander to remove all the fat. In a thick-bottomed pan, heat some more vegetable oil and gently fry the onion, garlic and thyme until they are very soft. Add the meat, dust it with flour and add the tomato purée. Cook for a few minutes, stirring constantly. Slowly add the red wine, Worcester sauce and dark meat stock, bring it to the boil and simmer for 30–40 minutes. Strain off about 200ml of the sauce to serve with the pie. Continue to simmer the meat until the liquid has almost evaporated. Take it off the heat, check the seasoning and allow it to cool. Preheat the oven to 200°C/gas mark 6. To make the pie, put the meat into a large serving dish or individual dishes and top with potato. Bake for 35–40 minutes.

Thai-baked Sea Bass with Fragrant Rice

Provided by: "The Ivy: The restaurant and its recipes" cookbook
 by A.A. Gill (Author), Harriet Logan (Illustrator), Henry Bourne (Illustrator)
 Publisher: Hodder & Stoughton Ltd (6 Nov 1997)
 Served at: The Ivy

Type of Dish: Main Course | **Servings: 8**

Ingredients

You can sometimes order banana leaves from a good Asian or exotic greengrocer. If that fails, wrap the fish in foil or greaseproof paper.

Dipping Sauce

25ml sesame oil
 1 small red chilli, seeded and finely chopped
 35g ginger, peeled and finely chopped
 1 stick lemon grass
 3 lime leaves
 2 cloves garlic, peeled and crushed
 125ml sweet soy sauce
 100ml light soy sauce

Fragrant Rice

2 sticks lemon grass, bulbous ends crushed
 8 lime leaves
 salt

1.5ltr water
 225g basmati rice, washed twice in cold water

Sea Bass

35ml sesame oil
 3 medium chillies, seeded and roughly chopped
 3 sticks lemon grass, peeled and bulbous ends roughly chopped
 80g root ginger or galangal, peeled and roughly chopped
 4 cloves garlic, peeled and crushed
 8 lime leaves, roughly chopped
 15g coriander
 8 x 200g pieces sea bass, scaled and filleted
 1–2 metres banana leaf

Instructions

The Dipping Sauce

Heat the sesame oil in a pan and fry the chilli, ginger, lemon grass and lime leaves slowly with the garlic for 1 minute to soften and release the flavours. Add both soy sauces, bring the mixture to the boil, then cool and pour it into a bowl or, ideally, individual soy dishes.

The Fragrant Rice

Simmer the lemon grass with the lime leaves in 1.5ltr salted water for 10 minutes. Add the rice and simmer it for 10–12 minutes until it is just cooked. Drain in a colander, then return it to the pan with a lid on and let it stand for 10 minutes before serving. This will help it become nice and fluffy. Serve the rice in individual bowls or put it in a large bowl to pass around to guests.

The Fish

Heat the sesame oil in a pan and fry the chillies, lemon grass, ginger, garlic and lime leaves in it for a couple of minutes. Then put them into a food processor with the coriander and chop them finely. Preheat the oven to 200°C/gas mark 6. Spread the paste on each fillet and wrap it in a piece of banana leaf like a parcel, folding the leaf so that the edges join underneath the fillet. Bake for 10–15 minutes.

To Serve

Serve the fish on individual plates with a little pot of dipping sauce and either individual bowls of Fragrant Rice or pass a large bowl round.

JEAN GEORGES

1 Central Park West
New York, NY 10023
at 60th St.
212-299-3900

Nothing and no one steals center stage at Jean Georges from the astonishing creations of its extraordinary chef, Jean-Georges Vongerichten. If you're okay with such supplication, prepare to be open-mouthed whenever you're not chewing. Surveying your table is like walking into Van Cleef & Arpels. Nothing you encounter will fail to awe, from the simplest dish of sea scallops with caper-raisin emulsion to the unexpected combo of sweetbreads en cocotte with ginger and licorice. Jean-Georges's talent is destined to outdazzle any other agenda.



Boneless Lamb with Mushroom Crust and Leek Purée

Provided by: "Cooking at Home with a Four Star Chef" cookbook, Chef Jean-Georges Vongerichten
 by Jean Georges Vongerichten (Author) Publisher: Broadway; 1 edition (September 8, 1998)
 Served at: Jean Georges

Type of Dish: Main Course | **Servings: 4**

Ingredients

2 leeks, trimmed of hard green parts, split in half, well washed and roughly chopped	2 racks of lamb, boned
1 tablespoon butter	4 tablespoons extra virgin olive oil
Salt and freshly ground pepper	4 ounces shiitake mushrooms, trimmed and cut into chunks
2 ounces black trumpet or other dried mushrooms	2 garlic cloves, lightly smashed
1 egg, beaten with a little salt and pepper	2 thyme sprigs
Flour for dredging	Coarse salt

Instructions

Cook the leeks in boiling salted water until tender; about 4 minutes. Drain and transfer to a blender with the butter and salt and pepper to taste. purée and keep warm. Place the dried mushrooms in a spice or coffee grinder and grind to the consistency of coffee. Place them on a plate. Beat the egg in a bowl and place the flour on a plate. Dip the lamb very lightly in the flour; shaking off the excess, then dip it in the egg, then into the mushrooms. Pat the mushrooms to adhere; you want to coat the lamb heavily. Refrigerate for up to 2 hours, if time allows. Preheat the oven to 500°F. Heat 2 tablespoons of the olive oil in a 10-inch skillet and add the shiitake mushrooms, garlic, and thyme. Cook, stirring occasionally, until the mushrooms are tender; about 10 minutes. Meanwhile, place the remaining 2 tablespoons of oil in an ovenproof skillet and turn the heat to medium-high. A minute later; add the lamb; cook for 2 minutes on one side, then turn the lamb and place the skillet in the oven for 3 to 4 minutes for rare meat, a little longer if you like it more done. Let the lamb rest for a minute, then cut it into 1/2-inch-thick slices. Place a dollop of leek purée on each plate, top with a portion of mushrooms, then place the lamb on top. Sprinkle with a little coarse salt and serve.

Eggplant Ravioli with Gewürztraminer and Bacon

Provided by: Food & Wine magazine, Chef Jean-Georges Vongerichten

From How to Cook with Wine: A Master Class, October, 2007

Served at: Jean Georges

Type of Dish: Main Course | **Servings: 4**

Ingredients

3 Asian eggplants (1 pound), halved lengthwise	1/4 cup chopped basil stems, plus 1/4 cup finely chopped basil
1 1/2 teaspoons olive oil, plus more for brushing	1/4 cup thinly sliced green apple
Salt	1 whole clove
1/2 pound lean bacon—2 ounces cut into	1 tablespoon finely chopped mint
1/2 -inch-thick lardons, 6 ounces thinly sliced	24 wonton wrappers
1/2 cup Gewürztraminer	1 large egg white
1/2 cup red wine vinegar	

Instructions

Light a grill. Score the cut sides of the eggplants in a crosshatch pattern, slicing down to the skin but not through it. Brush the eggplants generously with olive oil and season them with salt. Grill the eggplants over high heat, turning once, until they are charred and soft, about 10 minutes. Transfer the eggplants to a baking sheet and let cool. In a medium saucepan, cook the bacon lardons over moderate heat, stirring occasionally, until they are browned and crisp, about 7 minutes. Using a slotted spoon, transfer the lardons to paper towels. Discard the fat and wipe out the pan.

In the same saucepan, combine the sliced bacon, wine, vinegar, basil stems, apple and clove and bring to a boil. Reduce the heat to low and simmer for 10 minutes. Strain the sauce into a small saucepan. Stir in the 1 1/2 teaspoons of olive oil and season the sauce with salt. Keep warm. Scoop the eggplant flesh into a medium bowl, leaving some of it in small chunks. Stir in the mint and season with salt.

Set out 4 wonton wrappers on a work surface. Moisten the edges with egg white and place a rounded teaspoon of the eggplant filling on each wrapper. Fold the wontons into triangles and press to seal, releasing all of the air. Repeat with the remaining wontons and filling.

Bring a large pot of salted water to a boil. Add the ravioli and cook until tender, about 2 minutes. Using a slotted spoon, transfer the ravioli to 4 shallow bowls. Drizzle the dressing on top. Garnish with the crisp bacon and chopped basil and serve.

Scallops and Cauliflower with Caper-Raisin Sauce

Provided by: "Cooking at Home with a Four Star Chef" cookbook, Chef Jean-Georges Vongerichten

by Jean Georges Vongerichten (Author) Publisher: Broadway; 1 edition (September 8, 1998)

Served at: Jean Georges

Type of Dish: Main Course

Servings: 4

Ingredients

1/3 cup capers, drained of most but not all of their liquid
1/3 cup golden raisins
8 to 12 cauliflower florets
4 tablespoons (1/2 stick) butter
4 tablespoons canola, grapeseed, or other neutral-flavored oil

Salt and freshly ground black pepper
2 tablespoons minced parsley leaves
12 large sea scallops (at least 1 pound) cut in half through their equators
1/4 teaspoon freshly grated nutmeg, plus a little more
1 tablespoon sherry vinegar

Instructions

Preheat the oven to 250°F. Combine the capers and raisins in a small saucepan and add 1/4 cup water; simmer gently until the raisins are plump, about 10 minutes. Do not cook rapidly; you don't want to reduce the liquid. Let the mixture cool for a couple of minutes, then purée it in a blender. Return it to the saucepan. Meanwhile, use a sharp knife or mandoline to cut the cauliflower florets into 1/4-inch-thick slices; you will need a total of 24 slices. Place 1 tablespoon each butter and oil in a large skillet and sauté the cauliflower over medium-high heat; do this in 2 batches to avoid crowding (add another tablespoon of butter or oil when necessary). Season it with salt and pepper as it cooks. Don't turn it too often; you want it to brown nicely. Total cooking time will be about 10 minutes, after which the cauliflower should be brown and crisp-tender. Remove and keep warm in a bowl in the oven. Deglaze the pan by heating 1/4 cup of water in it and stirring and scraping the bottom over high heat for a minute or two. Add the parsley and pour this juice over the cauliflower; gently stir and return the cauliflower to the oven while you cook the scallops. Place 1 tablespoon each butter and oil in another large ovenproof skillet and turn the heat to medium-high. When the butter foams, add the scallops and cook on one side only until nicely browned, 2 to 3 minutes. Again, do this in 2 batches to avoid crowding (adding another tablespoon of butter or oil when necessary). Remove the scallops from the pan as they brown and season with salt and pepper; keep them warm in the oven. Reheat the sauce, then add the nutmeg, vinegar; and pepper and salt, if needed. Taste and adjust seasoning.

To Serve

Spoon a little of the sauce onto each of 4 serving plates. Place 6 scallop pieces, browned side up, on each plate; top each scallop with a piece of cauliflower. Finish with a tiny grating of nutmeg.

Spicy Peanut Chicken Breast With Napa Salad

Provided by: Chef Jean-Georges Vongerichten

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Served at: Jean Georges

Type of Dish: Main Course | **Servings: 4** | **Cuisine: Assian, Southeast Asian**

Ingredients

4 6-ounce skinless, boneless chicken breasts	1 cup sliced red onion, salted and rinsed
Salt and freshly ground black pepper	1 cup julienned mango
1 tablespoon Jean-Georges California Grapeseed Oil*	1 cup chiffonade of mint
3/4 cup Vong Spicy Peanut Sauce*	3/4 cup Jean-Georges Passion Fruit Vinaigrette*
4 cups thinly sliced Napa cabbage	8 sprigs cilantro
2 cups shredded carrot	*Sauce should be available at Citarella, Zabar's, and Balducci's.
2 cups shredded daikon	

Instructions

Place each chicken breast between 2 sheets of plastic wrap and flatten with a mallet or heavy pan until it's about 1/2 inch thick. Season the chicken with salt and pepper. Brush the grill with grapeseed oil and, when hot, add the chicken. Cook for 1 minute, then turn 45 degrees and cook for a further minute; turn over and repeat process. Brush each side of the chicken liberally with peanut sauce while meat is still hot, and set aside to cool.

To Serve

Toss the salad ingredients in a large bowl with the vinaigrette. Pile salad in the centers of 4 plates. Cut the chicken crosswise into 6 strips, and arrange pieces on and around the salad. Garnish with cilantro.

Warm, Soft Chocolate Cake

Provided by: "Cooking at Home with a Four Star Chef" cookbook, Chef Jean-Georges Vongerichten
 by Jean Georges Vongerichten (Author) Publisher: Broadway; 1 edition (September 8, 1998)
 Served at: Jean Georges

Type of Dish: Dessert

Servings: 4 individual servings

Ingredients

1/2 cup (1 stick) butter; plus a little for buttering the molds	2 eggs
4 squares (4 ounces) bittersweet chocolate, preferably Valrhona	2 egg yolks
	1/4 cup sugar
	2 teaspoons flour; plus a little more for dusting

Instructions

In the top of a double boiler set over simmering water; heat the butter and chocolate together until the chocolate is almost completely melted. While that's heating, beat together the eggs, yolks, and sugar with a whisk or electric beater until light and thick. Beat together the melted chocolate and butter; it should be quite warm. Pour in the egg mixture, then quickly beat in the flour; just until combined. Butter and lightly flour four 4-ounce molds, custard cups, or ramekins. Tap out the excess flour. Divide the batter among the molds. (At this point you can refrigerate the desserts until you are ready to eat, for up to several hours; bring them to room temperature before baking.) Preheat the oven to 450°F. Bake the molds on a tray for 6 to 7 minutes; the center will still be quite soft, but the sides will be set. Invert each mold onto a plate and let sit for about 10 seconds. Unmold by lifting one corner of the mold; the cake will fall out onto the plate. Serve immediately.

L' ARPEGE

84 rue de Varenne
Paris, France
01-45-51-47-33

Breton-born Alain Passard, one of the most respected chefs in Paris, famously shocked the French culinary world by declaring that he was bored with meat and fish. Though his vegetarianism is more theoretical than practical -- L'Arpège still caters to fish and poultry eaters -- he does cultivate his own vegetables outside Paris, which are zipped into the city by high-speed train. His dishes elevate the humblest vegetables to sublime heights: roasted beets with aged balsamic vinegar, leeks with black truffles, black radishes, and cardoon with parmigiano-reggiano. Fish dishes such as turbot cooked at a very low temperature for three hours are also extraordinary.



Arpege Eggs - Hot-Cold Soft Boiled Eggs

Provided by: "The Paris Cookbook by Patricia Wells", Chef Alain Passard

Publisher: William Morrow Cookbooks (October 24, 2001)

Served at: L'Arpege

Type of Dish: Breakfast

Servings: 6

Ingredients

6 tablespoons heavy cream

About 1 teaspoon sherry vinegar, or to taste

Fleur de sel or sea salt, to taste

6 very fresh eggs, room temperature

3 teaspoons finely minced fresh chives

Freshly ground black pepper to taste

About 3 teaspoons pure maple syrup

Instructions

Equipment

An egg cutter or topper, a toque oeuf, egg scissors, or a very sharp serrated knife, 6 porcelain egg cups (can also use espresso cups). Egg scissors are more available and consist of scissor-like handles, and on one side a ring that fits over the top of the egg, and on the other a blade that cuts the top off the egg. Line an empty egg carton with plastic wrap (this is to hold the eggs after cutting tops off). Place a bowl in the freezer for at least 30 minutes. In the chilled bowl, whip the cream just until soft peaks form, but not quite as stiff as whipped cream. Season with the sherry vinegar and salt; set aside.

The Eggs

Place an egg in your hand, bottom end up. Using egg scissors (or one of the above pieces of equipment), carefully slice off the bottom 1/3 of the eggshell (about 1/2 inch down from the bottom end). NOTE: The original recipe calls for cutting the tapered or top end of the eggs. Well, my eggs wouldn't bob when I did this -they all tipped over! My scientist husband, Don, said "turn the egg over!" Guess what? They bob when you cut the bottom or round end off. Carefully pour the egg white out of the shell into a small bowl, holding back the yolk with the flat side of a knife or a spoon. NOTE: Reserve the egg white for another use. With a damp paper towel, carefully wipe the bottom and sides of the shell. Place the egg shell (with the yolk only) in the prepared egg carton. Repeat the process with the remaining eggs. Select a large, shallow pan that is large enough to hold the egg shells, upright, in a single layer. Add water to about 2 inches in depth. Bring water just to a simmer. Carefully lift the eggshells from the egg carton and place them in the simmering water. Cook in simmering (not boiling) water just until the yolk begins to set around the edges, about 3 minutes. Using your fingertips, carefully remove the egg shells from the water, blot the shells dry, and place them in your egg cups.

To Serve

Sprinkle each cooked egg yolk with minced chives. Season with salt and pepper. Then carefully spoon the whipped cream mixture over the yolk, just up to the rim of each egg cup. Drizzle each egg with approximately 1/2 teaspoon maple syrup. Place each porcelain egg cup with the prepared egg shell on individual serving plates. Serve with a spoon.

Cream of Shallot Soup with Whipped Bacon Cream

Provided by: The Worldwide Gourmet, Chef Alain Passard
 Relais&Châteaux
 ©Copyright MSCOMM
 Michele Serre, Editor
 Served at: L'Arpege

Type of Dish: Soup | **Servings: 4**

Ingredients

Cream of Shallot Soup

600 g (1 lb. 5 oz.) french shallots
 40 g (3 tbsp.) half-salted butter
 1 1/2 garlic cloves, peeled
 500 ml (2 cups) whole milk
 Juice of half a lemon

Fleur de sel

Whipped cream

200 g (3/4 cup) heavy cream
 150 g (5 oz.) smoked bacon, coarsely chopped
 Fleur de sel

Instructions

Heat the cream and smoked bacon in a saucepan. Leave to infuse, covered, for 30 minutes. Remove the bacon and put the cream in a blender. Season and set aside in the refrigerator. Wash, peel and mince the shallots. In a skillet, brown them lightly in the half-salted butter. Add the garlic cloves and whole milk and cook for 15 minutes over low heat. Liquefy in a blender and strain; season with fleur de sel and lemon juice. Whip the cream as soon as you take it out of the refrigerator until it has the consistency of whipped cream.

To Serve

Serve the soup very hot. Top each bowl with a dollop of the whipped bacon cream.

Free-Range Chicken with Black Sesame Seeds and Confit Shallots

Provided by: The Worldwide Gourmet, Chef Alain Passard
Relais&Châteaux
©Copyright MSCOMM
Michele Serre, Editor
Served at: L'Arpege

Type of Dish: Main Course

Servings: 4

Ingredients

1 chicken, about 1.3 kg (2 lb. 14 oz.)
16 french shallots
120 g (4 oz.) half-salted butter
2 sprigs of thyme

1 1/2 tbsp. balsamic vinegar
1/2 tbsp. soy sauce
1 tbsp. black sesame seeds
80 ml (1/3 cup) olive oil

Instructions

Roast the chicken in a preheated 180°C (350°F) oven for 1 hour. Cut it up and keep the pieces hot. When the chicken is half-cooked, melt the half-salted butter in a skillet. Cut the shallots in half lengthwise. Place them in the pan, cut side down, with the thyme. Cook the shallots slowly over very low heat until golden and very soft. Toast the sesame seeds in a pan and crush them. In a bowl, combine them with the balsamic vinegar, soy sauce and olive oil.

To Serve

Place some of this mixture on each plate. Place the chicken pieces on top and the confit shallots all around. Decorate the plate with a ribbon of the cooking juices.

Langoustine on a Bed of Mache and Candied Carrot Quenelle with Orange

Provided by: The Worldwide Gourmet, Chef Alain Passard
 Relais&Châteaux
 ©Copyright MSCOMM
 Michele Serre, Editor
 Served at: L'Arpege

Type of Dish: Main Course | **Servings: 2**

Ingredients

200 g mache (lamb's lettuce)	1 tsp. sugar
4 langoustine, scampi or dublin bay prawns	1 large spoonful of salted butter
2 large carrots	Sesame oil
1 lemon	Sesame seeds
1 orange	

Instructions

Peel the carrots and steam them until cooked. Juice the orange and remove the orange zest. Gently heat the juice in a saucepan, and "candy" the zest in the juice. This will take about 15 minutes. Remove the zest from the lemon and cut into very small dice (about 2 mm or 1/12") per side. In a saucepan, candy these little squares of lemon zest in sugar syrup. Make a purée from the cooked carrots, add the candied orange zest and a curl of salted butter. With a pointed knife, cut the langoustines in half lengthwise; sauté them for 4 or 5 minutes. Blanch the Lamb's Lettuce, drain and reheat in butter.

To Serve

On each plate, arrange the Lamb's Lettuce into quenelles (little oval dumplings), lightly drizzled with sesame oil, sprinkled with a little of the candied lemon zest. Add another quenelle of orange-flavoured carrot purée. Place the langoustines on the plate, drizzled with the sauce obtained from deglazing the pan. Sprinkle everything with toasted sesame seeds.

LA MAISON TROISGROS

1, Place Jean Troisgros
42300 Roanne, France
+33 4 77 71 66 97

This Relais and Châteaux is one of the top 10 restaurants in France. It attained that reputation in the 1950s and has since factored into the itineraries of globe-trotting foodies, visiting heads of state, and wealthy people touring the region. Come here with respect for the French grande bourgeoisie and the appeal of French culinary finesse.



Beef Tenderloin with Fleurie Wine and Marrow

Provided by: The Worldwide Gourmet, Chef Michel Troisgros

Relais&Châteaux

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Michele Serre, Editor

Served at: Troisgrose

Type of Dish: Main Dish | **Servings: 4**

Ingredients

4 slices of beef tenderloin (180 g/6 oz.) each
 60 g (2 oz.) beef marrow
 250 ml (1 cup) Fleurie (Beaujolais premier cru red wine)
 2 French shallots

160 g (6 oz.) butter
 2 tbsp. meat glaze (very reduced veal stock)
 Salt and pepper
 Fleur de sel and cracked pepper

Instructions

Soak the marrow in a bowl of cold water overnight. Peel and chop the shallots. Reduce the red wine by half. Season the slices of meat with salt and pepper. Heat 30 g (1 oz.) butter in a sauté pan. When it is browned, add the beef and cook to the desired doneness. Remove the beef and set aside on an overturned plate (so the meat doesn't soak in its own juices). Cut the marrow into 4 rounds; poach them in a small saucepan of hot (not boiling) salted water; remove from the heat and set aside. Pour the butter from the sauté pan into a skillet and set aside. To the sauté pan, add the chopped shallot and sweat lightly; add the reduced red wine and meat glaze and reduce until syrupy. Remove the sauté pan from the heat and add the remaining butter in small pieces, whisking slowly. Do not boil, but keep the sauce hot. Reheat the meat in the skillet with the butter. Recuperate the juice it has given off and add it to the sauce.

Place the meat on plates or a serving platter. Spoon the red wine sauce over top, then drain the marrow and place on top of the meat. Sprinkle with coarse salt and cracked pepper and serve immediately.

Crepe Cake

Provided by: The Worldwide Gourmet, Chef Michel Troisgros

Relais&Châteaux

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Michele Serre, Editor

Served at: Troisgros

Type of Dish: Dessert

Servings: 6

Ingredients

1-1/2 cups milk

2 vanilla beans

4 tablespoons (1/2 stick) unsalted butter

12 eggs, separated

3/4 cup sugar

3-1/4 cups sifted cake flour

1-1/2 cups clarified butter for brushing

Confectioner's sugar for dusting

2 cups vanilla custard (pastry) cream

Instructions

Put the milk in a medium saucepan. Scrape the vanilla bean seeds into the milk, add the pods, and bring to a boil over medium-high heat. Immediately remove from the heat, add the butter, and set aside. Lift out the vanilla pods. Put the egg whites in the large bowl of an electric mixer and turn the machine on low speed. When the egg whites are foamy, sprinkle in 1 tablespoon of the sugar and let it blend into the whites. Turn the machine on high and let the whites beat until the peaks begin to change from soft to firm. Stop beating and set aside.

Preheat the oven to 350°F. In a very large mixing bowl, whisk the egg yolks and remaining sugar together until the sugar is dissolved. Add the flour. Add the milk and whisk briskly to combine into a batter. Fold a large spoonful of egg whites into the batter, then fold in the remaining egg whites in 3 additions, taking care to preserve the volume of the egg whites. The batter will be very light but thick. Brush a 6-inch ovenproof non-stick crepe or sauté pan with clarified butter. Fill the bottom of the pan about 1/2-inch deep with batter, smoothing with a spatula. Place over medium-high heat and cook until the sides have firmed and the bottom is pale golden, about 2 minutes. Place in the oven and finish baking, 2 to 3 minutes, until the pancake is firm throughout and the top has set. The top will still be soft. Remove from the oven and flip the pancake over; put back over medium heat until the other side is lightly browned, about 30 seconds. Remove and set aside on a plate; keep warm under an inverted bowl. Make 5 small crepes.

Brush a 12- or 14-inch ovenproof non-stick crepe or sauté pan with clarified butter. Fill the bottom of the pan about 1/2- to 3/4-inch deep with batter, smoothing with a spatula. Place over medium-high heat and cook until the sides have firmed and the bottom is pale golden, about 2 minutes. Place in the oven and finish baking, about 3 minutes, until the pancake is firm throughout and the top has set. Remove from the oven and flip the pancake over; put back over medium heat until the other side is lightly browned, about 30 seconds. Remove and set aside on a plate; keep warm under an inverted bowl or foil tent.

When all of the crepes are finished, stack the five small crepes on a flat plate. Center the large crepe over the stack and let it drape down over the sides to cover. Place a clean dishtowel over the top. With both hands, reach over and around the large crepe, using the towel to tuck it under the stack so that the end result is a smooth crepe dome. Remove the towel. When the crepe cake has cooled, sprinkle with confectioner's sugar.

To Serve

Serve whole; cut into wedges at the table. Serve with vanilla custard cream.

Poached Sirloin with Dried Ceps and Vermicelli

Provided by: The Worldwide Gourmet, Chef Michel Troisgros

Relais&Châteaux

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Michele Serre, Editor

Served at: Troisgros

Type of Dish: Main Dish | **Servings: 4**

Ingredients

700 g (1 lb. 8 oz.) beef sirloin

50 g (2 oz.) dried ceps (porcini)

60 g (2 oz.) Chinese bean-thread noodles (vermicelli)

50 g (2 oz.) celery root (celeriac)

1 liter (4 cups) beef consommé

1 tbsp. grainy mustard

Coarse sea salt, freshly ground pepper

Instructions

Place the ceps (porcini) in a bowl, add 500 ml (2 cups) water and soak for 30 minutes. Drain, strain the soaking liquid through a cloth and add it with the liter of consommé to a soup pot. Rub the meat on all sides with coarse salt and freshly ground pepper. Tie it up like a roast, keeping one end of the string long enough to tie to the handle of the pot, and add to the pot. Add the peeled celery root. Cook for 25 minutes over low heat. Remove the meat with the string and let it rest at room temperature. Cook the vermicelli for 4 minutes in half the broth over low heat. Bring the remaining broth to a boil, add the ceps and reduce the heat; let infuse for 5 minutes. Place the ceps and noodles with the meat (still tied) into a soup tureen. Cover and reserve while preparing the sauce. Crush the piece of celery root in a bowl with a fork; add the mustard and enough broth to form a sauce thick enough to coat a spoon. Pour into a sauce dish.

To Serve

Place the tureen on the table before your guests. Remove the meat and place it on a cutting board. Slice thinly. Place some vermicelli and ceps into 4 serving bowls; place the sliced meat on top with a sprinkling of coarse salt. Serve the sauce on the side and the remaining hot broth in bowls.

Tomatoes Chinois

Provided by: The Worldwide Gourmet, Chef Michel Troisgros
 Relais&Châteaux
 ©Copyright MSCOMM
 Michele Serre, Editor
 Served at: Troisgros

Type of Dish: Appetizer | **Servings: 4**

Ingredients

20 cherry tomatoes
 100 g (3 1/2 oz.) breadcrumbs
 1 liter (4 cups) peanut oil for frying
 150 g (3/4 cup) sugar
 1 tsp. sesame seeds
 5 g (1 tsp.) ginger

Syrup

100 g (1/2 cup) sugar
 100 ml (6 tbsp.) water
 5 coriander seeds

1 star anise
 1 crushed clove
 Orange and lemon zests

Batter for frying

100 g (3 1/2 oz.) flour
 100 g (3 1/2 oz.) cornstarch
 150 ml (10 tbsp.) beer
 100 ml (6 tbsp.) water
 15 g (1/2 oz.) baking powder
 1 egg yolk

Instructions

The spiced syrup

Bring the water and sugar to a boil; add the spices and zests. Let infuse for 20 minutes; set aside.

The batter

In a bowl, whisk together the flour, cornstarch, baking soda dissolved in the beer, water and egg yolk. Strain the mixture to remove any lumps. Cover with plastic wrap and refrigerate for several hours. Just before using, whisk again.

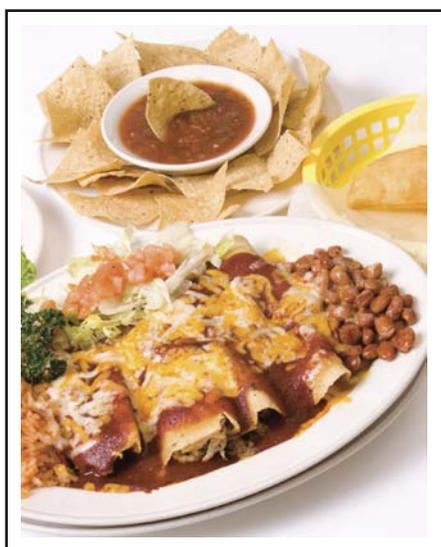
The tomatoes

Remove the stems from the cherry tomatoes and marinate for 1 hour in the spiced syrup. Chop the ginger into small squares. Drain the tomatoes, roll them one by one in the bread crumbs then dip them into the batter. Place them, five at a time, into the frying oil (preheated to 160°C / 325° F). When crispy, remove and drain on a paper towel. Repeat until all the tomatoes have been fried. Have a large bowl of ice water standing by. Heat the sugar in a skillet and cook to a light brown caramel; add a drizzle of peanut oil and add in the fried tomatoes. Sprinkle with sesame seeds and shake the pan so that the tomatoes are evenly coated. Remove the tomatoes one at a time and immediately plunge them into the ice water for a few seconds. Remove them, skewer each one with a toothpick, and include a small square of ginger on the bottom. Arrange on a plate and serve immediately.

LA SERENATA DE GARIBALDI

1416 4th Street
Santa Monica, CA 90401

After building a following for twelve years in Boyle Heights, Jose and Aurora Rodriguez opened a second branch of their traditional Mexican restaurant near Santa Monica's Third Street Promenade in 1997. During the week, La Serenata attracts nearby office workers, and weekends bring daters and tourists. The south-of-the-border décor features cast iron chandeliers, faux balconies, and a gazebo-like kiosk with a Spanish tile roof. La Serenata specializes in seafood like jumbo shrimp and market-fresh fish paired with an array of salsas. For dessert, Jose and Aurora's son, Marco Antonio, contributes tres leches cake and flan.



Atlantic Salmon (or Halibut) Filet in Veracruzana Sauce

Provided by: La Serenata De Garibaldi, Chef Rodriguez

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Served at: La Serenata De Garibaldi

Type of Dish: Main Dish

Servings: 6

Mexican

Ingredients

3 Tbsp. olive oil	1/2 C. capers
6 cloves garlic, chopped finely	1/2 C. fish stock
3/4 C. finely chopped onion	7 yellow chiles (3 long size) cut into strips
3 red bell peppers, peeled and cut in strips	1 Tbsp. fresh oregano leaves
2 1/2 lb. tomatoes, peeled and roasted	2 Tbsp. marjoram
1 tsp. salt	1 tsp. sugar
1 tsp. ground white pepper	6 filets of salmon or halibut, 5 1/2 ounces each fil
3 bay leaves	3 Tbsp. butter (salted)
1 Tbsp. dried oregano	1 glass Chardonnay
1 C. green olives cut in half	

Instructions

Heat the oil in a large sauce pan. Add the garlic and onion and sauté for 3 minutes. Add the bell peppers and tomato and stir for 2 minutes. Add the salt, pepper, bay leaves, dried oregano, green olives, and capers. When the mixture returns to a boil, cover and cook over low heat for 8 minutes; correct the seasonings and remove from the heat. Add the fish stock, the chiles, fresh oregano leaves, marjoram, and sugar; bring to a boil for 5 minutes and cover. Twenty minutes before serving, preheat the oven 375°F. Rinse the filets, pat dry and sprinkle lightly with salt and pepper. Melt the butter with the chardonnay in a large skillet, add the filets and brown lightly on both sides. Transfer to a greased baking dish and cover with the sauce. Bake for 8 to 12 minutes and serve immediately.

LE BERNARDIN

155 W. 51st St.,
New York, NY 10019
nr. Seventh Ave.
212-554-1515

The city is full of ornate restaurants, but none of them manages to exude the glamour and class of Manhattan the way this one does, without any overweening glitz. The impeccable French service is the best in the city. The wood-paneled room is grand, but in an oddly soothing way. And then there's the chef, Eric Ripert, who, unlike most super-chefs in town, tends to stay in his kitchen and cook. Go at dinner (when the room fills with suits at lunchtime, it looks like a corporate cafeteria). All the food is excellent, and come at dinner.



Roasted Rack of Veal with Red Wine and Mushroom Sauce

Provided by: Chef Eric Ripert

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Served at: Le Bernardin

Type of Dish: Main Course

Servings: 8

French

Ingredients

The Veal

1 rack of veal, deboned and tied (your butcher can tie it for you)
 4 tablespoons canola oil
 Salt and freshly ground white pepper
 1 tablespoon herbes de Provence

4 tablespoons butter
 3 medium portobellos, each cut into 8 pieces
 2 cups chanterelles, cut in half (shiitake can be substituted)
 2 cups black trumpets, cut in half (cremini can be substituted)
 3/4 cup brandy
 2 tablespoons flour
 1 bottle red wine, reduced by half
 Salt and freshly ground white pepper

The Mushrooms

2 shallots, diced
 2 cloves garlic, diced

Instructions

The Veal

Preheat the oven 400°F. Heat the oil in a roasting pan set over medium high heat. Season the veal with salt, pepper, and herbes de Provence. When the oil is almost smoking, reduce the heat slightly, add the veal and sear on all sides for 1 to 2 minutes or until browned. Roast the veal, turning occasionally, for about 35 minutes, or until the internal temperature reads 120 degrees (for medium rare) on an instant thermometer. Remove the veal from roasting pan and set on a cutting board, covered loosely with aluminum foil. While the veal is roasting, melt 2 tablespoons butter in a medium saucepan, add the shallot and garlic and sauté until lightly caramelized. Add the mushrooms and cook for 5 minutes, or until all the liquid has evaporated. Deglaze with brandy, and cook until it has almost evaporated. Sprinkle the flour over the mushrooms and stir until combined, then add the reduced wine and cook for about 15 minutes. Whisk in the remaining butter and season to taste with salt and pepper.

To Serve

Bring the mushroom sauce to a boil. Remove string from the veal loin and cut into 16 slices. Divide mushroom sauce evenly among the 8 plates. Mound a dollop of celeriac purée in the center of each plate. Place 2 slices of veal and 2 halves of the bok choy on each plate.

MANRESA

320 Village Lane (just off North Santa Cruz Avenue)
Los Gatos, CA 95030
408-354-4330

*M*anresa is the showcase for the inventive cuisine of Executive Chef David Kinch. Influenced by French and modern Catalan cooking, Chef Kinch finds inspiration from European traditions and refinement, American ingenuity and the vast bounty that California has to offer. Manresa's biodynamic vegetables are grown exclusively for Manresa at Cynthia Sandberg's Love Apple Farm in the nearby Santa Cruz Mountains and harvested in the morning for the evening menu.



Baked Eggs with Chorizo and Potatoes

Provided by: Food & Wine Magazine, Chef David Kinch

Recipe by David Kinch

From The Chef, the Blogger and Their Great Tahoe Weekend, Best Recipes of 2007: Best Breakfast and Lunch, December, 2007.

Served at: Manresa

Type of Dish: Main Course

Servings: 8

Ingredients

2 pounds medium Yukon Gold potatoes
1 1/2 pounds fresh chorizo, casings removed
(see Note)
1 large onion, finely chopped

2 tablespoons extra-virgin olive oil
Salt and freshly ground pepper
8 large eggs
Toast and hot sauce, for serving

Instructions

Preheat the oven to 375°F. Put the potatoes in a large saucepan and cover with cold water. Bring to a boil and cook over moderate heat until tender, about 25 minutes; drain and let cool. Peel the potatoes and cut them into 3/4-inch pieces.

Meanwhile, heat a 12-inch cast-iron skillet. Add the chorizo, break it into chunks with a wooden spoon and cook over moderate heat, turning, until cooked through and lightly browned, about 8 minutes. Add the onion and cook, stirring, until softened, about 5 minutes. Scrape the chorizo mixture into a bowl and wipe out the skillet. Heat the oil in the skillet. Add the potatoes, season with salt and pepper and cook over moderate heat, turning occasionally, until golden and crispy, about 6 minutes. Stir in the chorizo mixture. Remove the skillet from the heat. Using a ladle, make 8 indentations in the potato-chorizo mixture about 1 inch apart; crack an egg into each one. Bake the skillet in the middle of the oven for about 12 minutes, or until the egg whites are just set but the yolks are still runny. Serve at once with toast and hot sauce.

MAKE AHEAD The potatoes can be boiled a day ahead and refrigerated.

Rare Breast of Duck Lacquered with Spiced Honey

Provided by: "Star Chefs, the Magazine for Culinary Insiders" Chef David Kinch

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Served at: Manresa

Type of Dish: Main Course

Servings: 4

Ingredients

4 each Boneless Moscovy Hen Duck Breasts,
Approx. 7-8 oz. each
1/2 cup of Orange Blossom honey
1/2 cup of Port Wine (Zinfandel Port works very
nicely)
3 each, whole clove
1/2 Stick, whole cinnamon

3 each allspice
1 each star anise
1/2 teaspoon whole black peppercorn
2 each seed from green cardamom
juice and zest from 1 lime
juice and zest from 1 lemon
salt and pepper mill

Instructions

Using a sharp knife, trim and remove the sinew and membrane from the underside of the duck. With the skin side down trim off any excess skin and fat from around the perimeter of the breast. Flip over each breast and score the skin by cutting through the skin without cutting the meat in diagonal lines about 1/4" apart the length of the breast. Turn the breast 90 degrees and repeat so there are small diamond patterns on the entire length of skin. This technique will help render as much fat from the breast as possible leaving a crisp and golden skin. Place the honey and port wine in a non reactive pot and bring to a simmer, making sure to skim off any impurities rising to the surface. Reduce by exactly half. When the honey/port mixture is reduced, add all the spices, juices and zests. Let cool to room temperature. Strain.

Pre-heat oven to 425°F. Place a sauté pan on a medium flame and season the duck breast with salt and few turns of a pepper mill on both sides. When the pan is hot, place the breast skin side down and slightly reduce the heat. The breast will immediately start to render its fat and prevent the breast from sticking. When the breasts are golden brown, turn them in the pan to remove the visible rawness and remove from the pan when the breasts are still very rare. Brush the duck breasts on the skin side liberally with the spiced honey and place in the oven to cook to a perfect medium rare (approx. 2 minutes) and allow the honey to take on a shiny, lacquered finish. Allow to rest for 2 minutes before slicing.

To Serve

Slice the duck breast into thin (1/4") pieces and fan out on a warm plate.

Roast Chicken with Roast Pepper and Mussel Risotto

Provided by: "Star Chefs, the Magazine for Culinary Insiders" Chef David Kinch

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Served at: Manresa

Type of Dish: Main Course | Servings: 4

Ingredients

One whole chicken Roaster, 3 1/2- 4 lbs
 3 lbs Scrubbed Black Mussels
 4 ea, medium Sweet Red peppers
 2 Cups Arborio Rice
 Healthy pinch of Saffron
 1 med Onion, medium dice
 2 med Leeks, the white cut in a medium dice

3 cloves garlic, chopped fine
 Parmesan cheese, to be grated
 1/2 cup Olive Oil
 approx. 2 glasses dry white wine
 Sprigs of thyme
 Bay Leaf
 1 Celery Rib with leaves

Instructions

The Chicken

Roasted whole until golden, and the juices run clear, meat picked off the bone

The Black Mussels

Steamed with white wine and onion until done, removed from the shell and with liquid reserved

The Peppers

Roast the peppers over an open flame until the skin is charred black, rotating it over the flame to get the entire surface. Place the peppers in a bowl and cover tightly with plastic film to allow the skin to steam free. Allow to rest for 20 minutes. Working quickly, peel off the skin of the peppers, making sure to get all of the charred pieces. Cut the peppers into diamonds about 3/4" in size.

Make a bouquet garni with the celery and thyme. Put half the oil in a non reactive pan and place on medium heat. When it is hot, add the leeks onions, and garlic. Stir frequently and allow to soften without coloring. When vegetables are soft, add the rice and stir to coat all the grains. Add the white wine, bay leaf and bouquet garni. Stir. When wine is evaporated, turn the heat to low and add approx half a cup of mussel juice. Stir occasionally to prevent sticking. It is important When risotto starts to thicken add more mussel juice and reserved chicken juice in small lots to maintain a porridge like consistency. The slower the cooking the better. After 10 minutes add the saffron and incorporate into the rice. When the rice reaches an al dente state add enough liquid for a porridge and stir in the cheese, the roast peppers, chicken and mussels. Adjust the salt and pepper.

To Serve

Serve in a large bowl and allow people to help themselves.

Salmon with Hot Mustard Glaze

Provided by: The Wednesday Chef, A Food Section Face-Off

Chef David Kinch

January 04, 2007

Served at: Manresa

Type of Dish: Main Course | Servings: 4

Ingredients

1/2 cup mustard powder, preferably Colman's
1/2 cup sugar
2 pounds center-cut salmon fillet, about 2 inches

thick at its thickest, with skin
2-1/2 tablespoons extra virgin olive oil.

Instructions

Heat oven to 250°F. In a small bowl whisk mustard, sugar and 1/2 cup water together. Set aside. Cut salmon into four uniform portions. Pat dry with paper towel. Heat 1 tablespoon oil in a heavy ovenproof skillet over high heat; skillet should be large enough to hold salmon without crowding. Add salmon skin side up, and sear quickly about 2 minutes, until it can be lifted easily with a spatula without sticking. Turn, and sear about 2 minutes skin side down. Thickest part should still be raw in center. Brush top of salmon with remaining olive oil and then with mustard mixture. Place in oven about 20 minutes, until medium-rare in center. (An instant-read thermometer inserted in thickest part should register 100 to 110°F.) Remove from oven, and serve.

MASA

Time Warner Center
10 Columbus Cir., 4th fl, New York, NY 10019
nr. Eighth Ave.
212-823-9800

*M*asa Takayama, the illustrious sushi god from L.A., came to New York with a uniquely Japanese, if slightly insane proposition: that a meal of the highest quality is worth almost any price. It turns out he's right, but only under the most specific Rashomon-like conditions. Whatever you do, sit at the bar of this quirky, lavishly overpriced little restaurant (not at the dinky, dimly lit tables), preferably in front of Masa himself (not one of his acolytes). The ensuing spectacle, complete with risotto folded with uni and truffles, Kobe-beef sukiyaki, and slabs of foie gras cooked in a little shabu-shabu pot, is part nourishment, part entertainment, and part ancient performance art. It's not just a meal, it's an event—well worth the \$400 cost of a single omakase dinner (before the sakes are factored in), and as different from the average dining experience as a TV rerun is from a first-rate Broadway show.



Cucumber-and-Wakame Sunomono

Provided by: Chef Masa Takayama

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Served at: Masa

Type of Dish: Salads, Sides | Servings: 6 | Japanese

Ingredients

3 large Japanese cucumbers (kyuri), unpeeled

1 tablespoon kosher salt

1/2 cup fueru wakame (dried seaweed)

3 tablespoons seasoned rice vinegar

1 teaspoon sugar

Sea salt to taste

Instructions

Using a mandoline, thinly slice the cucumbers. Place the cucumbers in a colander over the sink, sprinkle with kosher salt, and mix together. Set aside for 10 to 15 minutes. Rinse well and squeeze the cucumbers dry. Cover the wakame with water and soak for 5 to 10 minutes. Rinse and squeeze dry.

To Serve

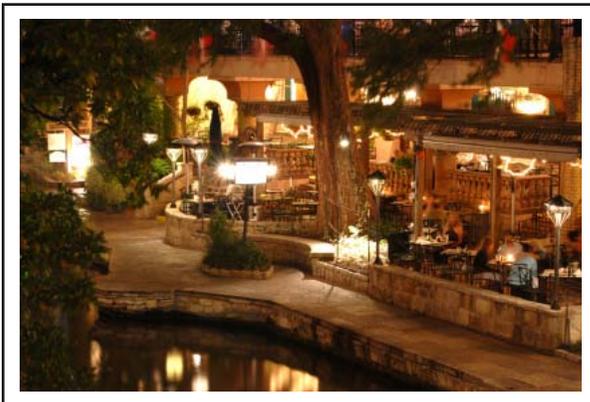
Combine the cucumber and wakame in a bowl, add the rice vinegar and sugar, and toss. Season to taste with sea salt and allow the salad to marinate for 20 minutes.

NOBU

19 Old Park Lane
London W1Y 4LB
020 7447 4747

The London outpost of Nobu, which opened in 1997, was the first European venture for both the Myriad Restaurant Group and celebrated Japanese chef Nobu Matsuhisa. The restaurant is located in the stylish Metropolitan hotel on London's Old Park Lane. During the day, diners are not only enthralled by the food but also by the magnificent views of Hyde Park, while by night, the beautifully illuminated space is one of the city's hottest dining destinations.

The menu is similar to that of Nobu New York, featuring many of the same signature dishes like Yellowtail with Jalapeno and Black Cod with Miso. The minimalist sleek design has neutral tones, blond wood, and cream leather seating which create a modern yet comfortable environment. The restaurant's décor and design complement the vibrancy and richness of the food. Nobu London was the first Asian restaurant to receive a Michelin star, and also voted the most popular restaurant



Green Tea Tiramisu

Provided by: "Star Chefs, the Magazine for Culinary Insiders", Chef Nobu Matsuhisa
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Served at: Nobu London

Type of Dish: Dessert

Ingredients

9 oz marscapone cheese	4 oz water
3 oz sugar	3 oz syrup
4 pieces yolk	0.5 oz green tea powder
8.5 oz whip cream	0.5 oz gran marineir

Instructions

- (1) Knead the marscapone cheese until it becomes creamy.
- (2) Beat sugar and yolk until it becomes fluffy.
- (3) At first, add 2 tablespoons of (2) into (1) then later, the rest of (2) also add into (1).
- (4) Whip cream until foamy consistency.
- (5) Combine (3) and (4).
- (6) Pour (5) into the mold and put on the green tea cakes which are already cut into 1/4 inch and cover with syrup. After that pour the rest of the syrup into it and repeat the same.
- (7) Finally, strain green tea powder

New Style Sashimi

Provided by: "Star Chefs, the Magazine for Culinary Insiders", Chef Nobu Matsuhisa

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Served at: Nobu London

Type of Dish: Main Course | Servings: 4-5

Ingredients

8 - 12 ounces sashimi (Atlantic Salmon)

2 Tablespoons minced garlic

Fresh gingerroot, julienned

Scallion, julienned

12 Tablespoons extra virgin olive oil

4 Tablespoons sesame oil

4 Tablespoons soy sauce

4 Tablespoons yuzu juice (may substitute with lemon juice)

2 Tablespoons white sesame seeds

Instructions

Cut the fish fillet into paper-thin slices. Fan out the slices in a circle over 4 dinner plates. Scatter some of the minced garlic and some of the ginger and scallion julienne over the fish; sprinkle with the sesame seeds. Sprinkle on the soy sauce and yuzu juice. Combine the olive oil and sesame oil in a nonreactive small saucepan. Set over moderately high heat and bring almost to a boil (about 200°F); the surface will shimmer. Remove from the heat and immediately pour one-fourth of the sauce over each serving of fish. The hot oil will sear the fish as you pour it on. Serve at once.

Red Snapper Tempura

Provided by: "Star Chefs, the Magazine for Culinary Insiders", Chef Nobu Matsuhisa

Copyright © 1995-2008 StarChefs

Served at: Nobu London

Type of Dish: Appetizer | Servings: 4

Ingredients

1 cup all purpose flour	Vegetable oil (for deep-frying)
2 Teaspoons grated lemon peel	1 pound Red Snapper fillets, cut crosswise into
1 Teaspoon salt	1/2-inch-wide strips
1/4 Teaspoon pepper	Dried crushed red pepper
1 cup lager beer	Lemon wedges

Instructions

Combine first 4 ingredients in medium bowl. Gradually whisk in beer. (Can be prepared 2 hours ahead. Cover and let stand at room temperature.) Preheat oven to 275°F. Line baking sheet with paper towels. Add enough oil to heavy large deep saucepan to reach depth of 3 inches. Heat to 375°F. Working with a few strips at a time, add fish to batter, stir to coat. Remove fish from batter and add to oil. Fry until golden, about 4 minutes. Using tongs, transfer fish to paper towels, drain. Keep warm in oven. Repeat with remaining fish and batter. Transfer tempura to platter. Sprinkle with dried red pepper. Serve with lemon.

Shrimp, Oyster Mushrooms and Sugar Snap Peas in Wasabi Butter Sauce

Provided by: "Star Chefs, the Magazine for Culinary Insiders", Chef Nobu Matsuhisa

Copyright © 1995-2008 StarChefs.

Served at: Nobu London

Type of Dish: Main Course | Servings: 4 appetizer or 2 main course servings

Ingredients

1/2 cup water

4 teaspoons wasabi powder (horseradish powder)*

2 Tablespoons low sodium soy sauce

1 1/2 teaspoons hon-dashi (Japanese bonito-type soup stock granules)*

1 cup sake

8 Tablespoons (1 stick of butter)

4 teaspoons minced garlic

3/4 teaspoons coarsely cracked pepper

6 ounces oyster mushrooms, sliced

16 sugar snap peas, stringed

20 uncooked medium shrimp, peeled deveined

4 garlic cloves, thinly sliced

Instructions

Combine first 4 ingredients in small bowl; whisk to blend. Set mixture aside. Bring sake to boil in heavy large skillet over medium heat. Ignite with match and boil until reduced to 1/4 cup, about 5 minutes. Add 6 tablespoons butter, minced garlic and pepper to sake and stir until buttermelts. Add wasabi mixture to skillet and boil until reduced to 3/4 cup, about 3 minutes. Set sauce aside.

Melt remaining 2 tablespoons butter in heavy large skillet over high heat. Add mushrooms and sugar snap peas and saute 1 minute. Add shrimp and sliced garlic and saute 2 minutes. Add sauce and simmer until shrimp are cooked through and sauce is slightly thickened, about 1 minute longer. Transfer to plates and serve.

OSTERIA DA FIORE

Calle del Scaleter
San Polo 2202, Venice
Phone: 041/721308

Tucked away on a little calle off the top of Campo San Polo, Da Fiore is a favorite among high-end diners for its superbly prepared Venetian cuisine and refined yet relaxed atmosphere. A superlative seafood lunch or dinner here might include delicate hors d'oeuvres of moeche, scallops, and tiny octopus, followed by a succulent risotto or tagliolini con scampi e radicchio (with shrimp and radicchio), and a perfectly cooked main course of rombo or tagliata di tonno (tuna steak). Jackets aren't mandatory, but men may feel out of place wearing anything more casual.



da Fiore Steamed Mussels

Provided by: The da fiore Cookbook, Chef Mara Martin

By Phil Torre, Publisher: Harper Collins, 2003

Served at: da Fiore

Type of Dish: Appetizer | Servings: 6 | Italian

Ingredients

3 pounds small cultivated mussels, such as Prince Edward Island mussels
1/4 cup extra virgin olive oil
1 garlic clove, crushed
4 plum tomatoes, peeled, seeded, and coarsely chopped or one

14-1/2 ounce can whole plum tomatoes, drained
1/4 cup brandy
1/4 cup chopped basil leaves
2 tablespoons chopped flat-leaf parsley
Salt and freshly ground black pepper

Instructions

Scrub the mussels, discarding any with broken shells and any whose shells remain open after being tapped lightly. As you clean them under cold running water, pull off the "beard," the grassy growth at the bottoms of the shells.

Heat olive oil in a large saucepan over medium heat. Add the garlic and cook until it turns golden; remove and discard. Increase the heat to medium-high and add the mussels to the pan. Cook, stirring and turning them for 1 to 2 minutes, then cover the pan. Steam, shaking the saucepan frequently, until the mussels open, 8 to 10 minutes. Add the tomatoes, brandy, basil, and parsley; season with salt and pepper. Cook for another 5 minutes, uncovered, allowing the sauce to thicken slightly.

To Serve

Divide among six bowls and serve immediately with garlic-rubbed crostini or slices of bread.

Fruit Soup

Provided by: The da fiore Cookbook, Chef Mara Martin

By Phil Torre, Publisher: Harper Collins, 2003

Served at: da Fiore

Type of Dish: Dessert | Servings: 6 | Italian

Ingredients

2 pounds fresh apricots or peaches, well washed	Blueberries, raspberries, or strawberries
1 cup (200g) sugar	1/4 cup (30g) slivered almonds
Zest of 1 lemon, cut into strips	2 tablespoons (4g) mint leaves, cut into thin ribbons
1 vanilla bean	

Instructions

In a medium saucepan, combine the apricots, sugar, and lemon zest. Split the vanilla bean and, using the side of a paring knife, scrape the seeds and emptied pod into the pan. Add enough cold water to cover the mixture, about 4 cups. Bring to a boil, then lower the heat and simmer for 15 to 20 minutes, or until the fruit is soft but still firm. Remove from the heat; set aside to cool. Discard the lemon zest and vanilla bean. Remove and discard the pits from the apricots. Reserve the cooking liquid. Use a rubber spatula or wooden spoon to work the apricots and 2 1/2 cups of the cooking liquid through a sieve into a bowl. Discard the skins. Alternatively, puree the apricots and the same amount of cooking liquid in a food processor or blender, then work through a sieve for a smooth velvety soup. Cover and refrigerate until well chilled, at least 2 hours.

To Serve

Ladle the soup into shallow bowls and scatter the berries on top. Sprinkle the almonds and mint over the fruit and serve.

Shrimp, Artichoke, and Scamorza Cheese "Pot Pie"

Provided by: The da fiore Cookbook, Chef Mara Martin

By Phil Torre, Publisher: Harper Collins, 2003

Served at: da Fiore

Type of Dish: Main Fish Course | Servings: 4 | Italian

Ingredients

10 baby artichokes	2 tablespoons chopped flat-leaf parsley
1/4 cup extra virgin olive oil	32 medium shrimp, peeled and deveined
1 garlic clove, crushed	6 ounces Scamorza cheese, thinly sliced
Salt and freshly ground black pepper	1/2 cup grated Parmigiano-Reggiano
1/2 cup dry white wine	1/2 cup freshly ground unseasoned breadcrumbs

Instructions

Cut the stems and the spiny tops of the leaves from the artichokes. Starting at the base, bend the leaves back and snap them off where they break naturally; continue until all the tough outer leaves have been removed, leaving a cone of tender pale green leaves. Using a small sharp knife, trim the outside edge of the base until smooth and no dark green areas remain. Cut the artichoke in half lengthwise. Using a small knife, cut out any choke (there will be very little in baby artichokes) and small purple-tipped leaves from each half. Cut the cleaned artichoke halves into thin slices.

Heat oil in a large skillet over medium-high heat. Add the artichoke slices and garlic and season with salt and pepper; cook, tossing or stirring, for 3 to 4 minutes. Discard the garlic. Add the white wine and let it evaporate to a tablespoon or two, then add the parsley with enough water to cover the artichokes. Simmer until the artichokes are tender and the liquid has evaporated, about 10 minutes.

Spread the artichokes in one layer on the bottom and halfway up the sides of four 5-6 inch round or oval baking or gratin dishes. Place 3 shrimp on each side with their tails meeting in the center, then arrange 3 shrimp down the line where their tails touch. Season the shrimp with salt and pepper, then layer the Scamorza cheese over the top. Dust with the Parmigiano and breadcrumbs. Place the baking dishes in the oven and cook until tops just start to brown and bubble, 8 to 10 minutes. Place the baking dishes on charger plates and serve.

Venetian Seafood Stew

Provided by: The da fiore Cookbook, Chef Mara Martin

By Phil Torre, Publisher: Harper Collins, 2003

Served at: da Fiore

Type of Dish: Soup | Servings: 6 | Italian

Ingredients

Ingredients	
8 ounces mussels, beards removed, scrubbed and well rinsed	8 ounces baby calamari, cleaned (if you can only find large calamari, cut them in half)
8 ounces clams, scrubbed and well rinsed	8 ounces medium shrimp, peeled and deveined
3/4 cup extra virgin olive oil	3 ounces red mullet fillet, cut into 1-inch pieces
2 celery stalks, finely chopped	3 ounces sole fillet, cut into 1-inch pieces
1 carrot, peeled and finely chopped	3 ounces halibut fillet, cut into 1-inch pieces
1/4 onion, finely chopped	3 ounces monkfish fillet, cut into 1-inch pieces
2 garlic cloves, crushed	3 large scallops, halved crosswise
Leaves from 3 sprigs thyme	1 cup dry white wine
1 medium tomato, peeled, seeded, and chopped	2 quarts simmering Fish Broth

Instructions

Place the mussels and clams in a medium saucepan. Add a cup of water, cover, and cook over medium-high heat until the shells are open, about 6 minutes. Discard any unopened shells. Let cool slightly, then remove the meat from the clams and mussels. Set aside. Reserve the cooking liquid.

In a large saucepan or braising pan, heat the oil over medium-low heat. Add the celery, carrot, onion, garlic, and thyme and cook, stirring often, for 10 minutes; do not allow the vegetables to brown. Add the tomato and cook for another 5 minutes. Remove and discard the garlic cloves.

Add the baby calamari and cook, stirring here and there, for 2 minutes. Add the shrimp; cook for a minute. Season the red mullet, sole, halibut, and monkfish with salt. Add them to the pan along with the scallops. Gently move the fish around the pan to cook evenly. After 2 to 3 minutes, add the white wine and cook until it evaporates by half. Add the reserved liquid from the clams and mussels; leave behind the bottom quarter of liquid, which will likely contain sand. Using a ladle, spoon in the simmering fish broth. Immediately remove the pan from the heat. Adjust the seasoning to taste and serve immediately, or cool quickly in an ice bath and serve, reheated, the next day.

THE PALM: NEW YORK

837 2nd Avenue
New York, NY 10017
212.687.2953
Fax: 212.983.4584

The Palm, located at the famous address of 837 Second Avenue, New York, New York, is The Palm Restaurant's flagship location. Still in its original 1926 location The Palm provides a dining experience you won't soon forget. The walls of The Palm are covered with such vivid, colorful history that you won't be able to take your eyes off the walls. Some loyal diners have been coming back to this Palm for over 70 years for the same great food and service.



Linguine with Mortadella and Arugula a la Tony

Provided by: The Palm Restaurant cookbook, Chef Brigit Binns

Author: Binns, Brigit Legere, Publisher: Running Press Book Publishers

Location: Philadelphia, Pa., Publication Date: October 2003

Served at: The Palm Restaurant

Type of Dish: Main Dish | Servings: 2

Ingredients

Kosher salt, for cooking the pasta
1/2 pound dried imported linguine, preferably DeCecco
1/4 cup pure olive oil
2 large cloves garlic, crushed with the side of a large, heavy knife
1/2 pound thinly sliced mortadella, torn into 2- to 3-inch pieces

1 pound baby arugula, stemmed, washed, and dried
1/8 teaspoon crushed red pepper flakes, or to taste
Fine sea salt and freshly ground black pepper
1/4 cup chicken or vegetable stock
Extra virgin olive oil, for drizzling

Instructions

Place all the ingredients near the stove, and place 2 large pasta bowls or plates in a low oven to warm. Put a large pot of lightly salted water on to boil for the pasta. When the water is boiling furiously, add the pasta and stir; after a few minutes, reduce the heat slightly to prevent the water from boiling over. Cook until al dente, about 10 minutes. As soon as you add the pasta to the pot, place a large saute pan over medium heat and add the olive oil. When the pan is hot, add the garlic. Cook, stirring, for about 2 minutes, until the garlic is just golden brown; do not let it burn. Add the mortadella, and saute for 2 1/2 to 3 minutes, until aromatic and golden around the edges. Add the arugula, crushed red pepper, 1/2 teaspoon salt, and 2 turns of the peppermill, and toss over the heat for 1 minute more. The arugula should be just slightly wilted. Remove the pan from the heat. Drain the pasta, reserving about 1 tablespoon of the cooking water, and return the pasta to the pot in which it was cooked. Add the chicken stock, the mortadella mixture, and the reserved pasta water.

To Serve

Toss together and serve at once, mounding the pasta into the warm bowls and distributing the ingredients equally. Remove the garlic, if desired. Drizzle each portion with a little extra-virgin olive oil, and serve at once.

The Palm's Monday Night Salad

Provided by: The Palm Restaurant cookbook, Chef Brigit Binns

Author: Binns, Brigit Legere, Publisher:Running Press Book Publishers

Location: Philadelphia, Pa., Publication Date: October 2003

Served at: The Palm Restaurant

Type of Dish: Salad | Servings: 4-6

Ingredients

4 red bell peppers, roasted, cored, seeded, and peeled(directions below, OR skip the work and use bottled roasted red peppers!!!)

2 large garlic cloves, crushed with the side of a large, heavy knife

2 tablespoons olive oil

3/4 lb mixed greens(iceberg, red leaf, salad bowl, butter, and or or romaine)

2 small radishes, ends trimmed, thinly sliced

3 ripe beefsteak tomatoes, cored and chopped, including seeds and juices

1/4 teaspoon fine sea salt

16 anchovies packed in oil, fillets, rinsed and chopped

1 small yellow onion, peeled and finely chopped

1/2-3/4 cup vinaigrette(Palm's Basic Vinaigrette)

1/4 cup crumbled blue cheese (optional)

Instructions

Preheat the oven to 250°F In a roasting pan, toss the peppers with the garlic and olive oil. Season with salt and pepper; then roast for about 2 hours, until completely tender. Remove from the oven, cover the pan tightly with foil, and let stand for 20 minutes. Peel the peppers (try to remove all the skin, but don't worry if a little remains). Cut into quarters lengthwise, and set aside. Discard the garlic. Wash and thoroughly dry the greens in a salad spinner or with clean kitchen towels (if they are wet, the dressing won't adhere). Chop the greens coarsely and toss in a large bowl with the radishes, tomatoes, salt, anchovies, and onion. Coarsely chop the roasted peppers and add them to the bowl, tossing gently.

To Serve

Add a generous amount of vinaigrette, and toss again until all the ingredients are evenly coated. Using a slotted spoon, transfer to chilled salad plates, spreading the salad fairly flat. Sprinkle with the blue cheese, if desired, and serve at once.

PER SE

10 Columbus Circle, 4th fl,
New York, NY 10019
at 60th St.
212-823-9335

*P*er Se, the much-anticipated restaurant from renowned chef Thomas Keller, debuted in February 2004 in the Time Warner Center complex at Columbus Circle. With striking views of Columbus Circle and Central Park, the dining room is a rare blend of open space and easy intimacy, discreet drama and understated luxury. Offering a 64-seat dining room, a 10-seat private dining room, a lounge, a bar and wine cellar, all presented in a palette of warm neutrals and natural elements, Per Se will refine and redefine the dining experience.



Lemon Sabayon Pine nut Tart with Honey Mascarpone Cream

Provided by: The Worldwide Gourmet, Chef Thomas Keller

Relais&Châteaux

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Michele Serre, Editor

Served at: Per Set

Type of Dish: Dessert

Ingredients

This tart is best served at room temperature, within a few hours of assembling, but if necessary, it can be refrigerated and served cold.

Butter and flour for the tart pan
1/3 recipe Pine Nut Crust

Lemon Sabayon

2 large eggs, cold

2 large egg yolks, cold
3/4 cup sugar
1/2 cup fresh lemon juice
6 tablespoons (3 ounces) cold unsalted butter, cut into 6 pieces

Honeyed Mascarpone Cream

1/2 cup heavy cream
3 tablespoons mascarpone cheese
1 tablespoon honey

Instructions

The Crust

Preheat the oven to 180°C (350°F). Generously butter and flour a 9-inch fluted tart pan with a removable bottom and refrigerate it while the oven preheats. Remove the tart pan from the refrigerator. Use your fingertips to press the chilled dough evenly over the bottom and up the sides of the pan. Trim off any excess dough. Bake the crust for 10 to 15 minutes, then rotate the shell and continue baking for another 10 to 15 minutes, or until the shell is golden brown. Remove the shell from the oven and let it cool while you make the filling. There may be some cracks in the shell; they will not affect the tart.

The Lemon Sabayon

Bring about 1-1/2 inches of water to a boil in a pot that is slightly smaller than the diameter of the mixing bowl you will be using for the sabayon. Meanwhile, in a large metal bowl, whisk the eggs, yolks, and sugar for about 1 minute, or until the mixture is smooth. Set the bowl over the pot and, using a large whisk, whip the mixture while you turn the bowl, for even heating. After about 2 minutes, when the eggs are foamy and have thickened, add one-third of the lemon juice. Continue to whisk vigorously and when the mixture thickens again, add another one-third of the lemon juice. Whisk until the mixture thickens again, then add the remaining lemon juice. Continue whisking vigorously, still turning the bowl, until the mixture is thickened, light in color, and the whisk leaves a trail in the bottom of the bowl. The total cooking time should be approximately 8 to 10 minutes. Turn off the heat but leave the bowl over the water as you add the butter: Whisk in the butter a piece at a time. The sabayon may loosen slightly, but it will thicken and set as it cools. Pour the warm sabayon into the tart shell and place the pan on a baking sheet. Preheat the broiler.

While the sabayon is still warm, place the tart under the broiler. Leaving the door open, brown the top of the sabayon, rotating the tart if necessary for even color; do not leave the oven - this will happen in a few seconds. Remove the tart from the broiler and let it sit at least 1 hour before serving. Serve at room temperature or cold.

The honeyed Mascarpone Cream

Whip the cream until it is frothy in a bowl set over ice. Add the mascarpone and honey and continue to whisk for about 2 minutes, or until the cream is thick and creamy. Keep refrigerated until serving.

To Serve

Serve the slices of the tart with the mascarpone cream on the side.

Parmigiano-Reggiano Crisps with Goat Cheese Mousse

Provided by: The Worldwide Gourmet, Chef Thomas Keller
 Relais&Châteaux
 ©Copyright MSCOMM
 Michele Serre, Editor
 Served at: Per Set

Type of Dish: Appetizer | **Servings: Makes 16 crisps**

Ingredients

Parmesan Crisps

1 cup finely grated Parmigiano-Reggiano
 (from a moist piece of cheese)

(or other soft goat cheese)

4 to 6 tablespoons heavy cream
 1 tablespoon minced Italian parsley
 Kosher salt and freshly ground black pepper
 A clean egg carton

Goat Cheese Mousse

6 ounces fresh goat cheese

Instructions

Parmesan crisps form small cups for a creamy goat cheese mousse. It's best to bake only half the crisps at a time, because they may harden while you're working with them. Preheat the oven to 325°F.

The Parmesan Crisps

Line a baking sheet with a Silpat (see Sources), or use a nonstick baking sheet. Place a 2-1/2-inch ring mold (see Sources), in one corner of the Silpat and fill it with 1 tablespoon of the grated cheese. Using your finger, spread the cheese into an even layer. Repeat to make 8 rounds, leaving at least 1 inch between them. Bake for 8 to 10 minutes, or until the crisps are a rich golden brown. Remove the pan from the oven and let cool for about 30 seconds to firm the crisps enough so you can remove them with a spatula. One by one, remove the crisps and gently press each one into a hollow in the egg carton to form a tulip shape. After a few minutes, remove the cooled crisps from the carton and make 8 more crisps.

The Goat Cheese Mousse

Place the goat cheese in a food processor and process (depending on the cheese used, it may look smooth or crumbly). Pour 1/4 cup of the cream through the feed tube and continue to process until the mixture is smooth but will hold a shape when piped; if necessary, add a little more cream. Add the parsley and salt and pepper to taste and mix just to combine. Taste and adjust the seasoning. The mousse can be refrigerated for 2 to 3 days; let stand at room temperature for about 30 minutes to soften slightly before piping.

To Serve

Place the mousse in a pastry bag fitted with a medium star tip. Pipe 2 to 3 teaspoons of mousse into each Parmesan crisp and serve.

Pickled Oysters with English Cucumber Capellini and Dill

Provided by: The Worldwide Gourmet, Chef Thomas Keller

Relais&Châteaux

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Michele Serre, Editor

Served at: Per Se

Type of Dish: Appetizer | Servings: 6

Ingredients

Marinade

250 ml (1 cup) white wine vinegar
 125 ml (1/2 cup) water
 125 ml (1/2 cup) sugar
 1 star anise
 3 cloves
 6 coriander seeds
 3 sprigs of dill
 6 plump Belon oysters

Capellini

1 English cucumber, peeled
 1/2 tsp. coarse salt
 1 tbsp. rice vinegar
 1 tsp. chopped dill
 750 ml (3 cups) seaweed or rock salt mixture
 28 g (1 oz.) sevruga caviar (6 small teaspoons)

Instructions

The Pickling Liquid

Place all of the ingredients in a saucepan. Bring to a boil, remove from the heat, cover, and allow to steep for 30 minutes. This is enough liquid to pickle up to 2 dozen oysters.

To shuck the osters

Wash the deeper halves of the shells and reserve. Using scissors, cut away the muscle portion of the oysters. Wash the trimmed oysters (the noix) under cold running water to remove the milky residue, which would coagulate with the vinegar in the pickling liquid and create an unwanted coating on the oysters. Add the oysters to the pickling liquid and refrigerate in a covered container for at least 12 and up to 36 hours.

The "capellini"

Using a mandoline, cut 1/6-inch lengthwise slices from one side of the cucumber until you reach the seeds. Turn the cucumber and continue to cut slices from all four sides of the cucumber. Stack the slices and cut them lengthwise into 1/16-inch julienne strips to resemble capellini. You will need 1 cup "capellini". Combine the cucumber strands with the kosher salt and rice wine vinegar in a bowl and allow them to marinate for about 30 minutes to extract excess liquid. Drain the "capellini" and squeeze it to remove excess liquid. Place in a bowl and toss with the chopped dill.

To Serve

Place a bed of the seaweed or rock salt mix on each of six serving plates. Twirl the cucumber with a fork, as you would pasta, and place a mound in each oyster shell. Remove the oysters from the pickling liquid and place an oyster on each mound of cucumber. Garnish each oyster with about 1 teaspoon of caviar and a sprig of dill.

PIERRE GAGNAIRE

6 rue de Balzac, Paris
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Pierre Gagnaire is a famous French chef, owner of the restaurant named by himself located in Paris. He started his career at St. Etienne where he won 3 Michelin Stars. He had to close the restaurant due to financial problems, but a new start at Hotel Balzac in Paris made him the famous chef he is today. He is also owner of the restaurant Sketch in London, the restaurant Pirre at the Mandarin Oriental Hotel, Hong Kong and another restaurant in Tokyo.



Jerusalem Artichoke Puree

Provided by: "The Paris Cookbook" by Patricia Wells

Publisher: William Morrow Cookbooks (October 24, 2001)

Served at: Pierre Gagnaire

Type of Dish: Side Dish | Servings: 6

Ingredients

3 cups whole milk

2 pounds Jerusalem artichokes

1 vanilla bean, split in half lengthwise, seeds

scraped out and reserved

Sea salt to taste

Instructions

Pour milk into large saucepan. Peel each artichoke, chop it coarsely, and drop instantly into milk to stop it from turning brown. Place pan over moderate heat, and cook artichokes until soft, about 25 minutes. Do not let milk boil over. Transfer mixture in small batches to food processor. Purée until smooth and silky. Return purée to saucepan, and reheat gently. Stir in vanilla seeds. Salt to taste. If desired, froth the purée with a wand blender. Transfer to a large bowl, and serve.

Warm Mushroom Salad with Parmesan and Arugula

Provided by: Food & Wine Magazine, Chef Pierre Gagnaire

The Vegetable Redemption, July, 2001

Served at: Pierre Gagnaire

Type of Dish: Salad | Servings: 4

Ingredients

2 1/2 tablespoons extra-virgin olive oil

1 pound mixed mushrooms, cut into large pieces

1/4 cup veal or chicken demiglace (see Note)

Sea salt

2 ounces Parmesan cheese, shaved with a vegetable peeler

6 ounces young arugula (4 cups)

Instructions

Heat 2 tablespoons of the olive oil in a large skillet. Add the mushrooms and cook over high heat, stirring, until tender and lightly browned, about 5 minutes. Add the demiglace and cook over moderate heat for 3 minutes, stirring occasionally. Season with salt. Mound the mushrooms on warmed plates and top with the Parmesan shavings. In a bowl, toss the arugula with the remaining 1/2 tablespoon of olive oil and a pinch of salt. Pile the arugula on the mushrooms and serve.

THE REFORM CLUB

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*M*any London Clubs became famous for their food, such as the Sublime Society of Beefsteaks of which Rule #4 was “That beefsteaks shall be the only meat for dinner and the broiling begin at two of the clock on each day of meeting and the table cloth be removed at half an hour after three.” The Reform Club, founded in 1832, was fortunate to acquire the services of the famous chef Alexis Soyer in 1837. He was not only a master chef, but a writer of many books, an inventor and a humanitarian noted for his work during the famine in Ireland and in the Crimea.



Carpet-Bag Steak

Provided by: Theodora Fitzgibbon, A Taste of London

Edition: 1st American ed. Binding: Hard cover

Publisher: Houghton Mifflin, Boston Date Published: 1975, c1973

Served at: The Reform Club

Type of Dish: Main Courses | Servings: 2

Ingredients

2 lb. rump or fillet steak in one piece

½ lb. pate de foie gras or 12 oysters

4 oz. butter

Freshly ground black pepper

A bunch of watercress

1 tablespoon chopped parsley

2 tablespoons olive oil

1 lb. mushrooms

Instructions

Slit the steak along the middle, but do not cut it right through, so as to make a 'pocket'. Sprinkle the inside of the pocket with black pepper and stuff with either the pate or the oysters, then either tie up or secure well with small skewers. Rub with half the butter and sprinkle again with pepper over top. Preheat the oven to 425°F. and meanwhile put the cleaned mushrooms into a casserole with the olive oil and parsley, seasoning to taste. Cover and put into the hot oven on upper shelf. While they are cooking heat the rest of the butter in a thick pan and quickly sear the steak on both sides, then put it (with the butter) into a roasting tin on the top shelf of oven, for about 15-20 minutes if like rare, or about 30 minutes for a well-done steak.

To Serve

Remove the string or skewers before serving, put on to a warmed serving dish with it's juices, and garnish with watercress. Serve the mushrooms in their juice as a side dish.

ROSE PISTOLA

532 Columbus Avenue
San Francisco, CA 94133
(415) 399-0499

Our menu is inspired by the area's original residents, most of whom were from the Ligurian coast, near Genoa & Portofino. At Rose Pistola, we are focused on food that is made from the best, seasonal ingredients that are handled with love & care. Menus change daily to accentuate the freshness of locally grown produce, locally raised meats and freshly caught fish, delivered to our door daily by independent farmers & fishermen. At Rose Pistola, the menu encourages a variety of tastes and shared pleasures by lending itself to family-style dining. From pizza or focaccia from the wood-burning oven, seasonal small-plate antipasti, and pastas in simple, ingredient-driven sauces, to whole roasted fish, signature whole roasted crab & cioppino, and grilled & rotisserie meats and fowl, we offer something for every taste and mood.



Braised Chicken with Turnips, Potatoes and Carrots

Provided by: The Rose Pistola Cookbook, Chef Reed Hearon

by Reed Hearon (Author), Peggy Knickerbocker (Author)

Publisher: Broadway; 1st edition (October 19, 1999)

Served at: Rose Pistola

Type of Dish: Main Courses | Servings: 4

Ingredients

2 ounces pancetta, cut into 1/4 by 1-inch strips
1 tablespoon extra virgin olive oil
1 garlic clove, bruised
1 sprig rosemary (about 6 inches long)
1 bunch kale, trimmed and coarsely chopped
1 bunch baby turnips, greens removed and chopped, turnips halved

2 large carrots, peeled and cut into chunks
4 Yellow Finn potatoes, peeled and quartered
Kosher or sea salt
1 large chicken (3 to 4 pounds), quartered
Freshly cracked black pepper
2 cups (1/2 bottle) dry red or white wine

Instructions

In a large heavy casserole, cook the pancetta in the olive oil over medium-high heat until it renders its fat. Add the garlic and rosemary and cook until fragrant. Add the kale, turnips, turnip greens, carrots, and potatoes. Season with salt to taste and sauté for about 5 minutes. Generously season the chicken with salt and pepper. Pout the wine over the vegetables and reduce by one-third. Put the chicken legs and thigh quarters on top of the vegetables, reduce the heat to low, tightly cover, and cook for 5 minutes. Add the chicken breasts, cover, and continue to cook until the chicken is tender and the juices run clear, about 35 minutes more. Put the broth off the vegetables and retain. Skim off any fat. Season to taste.

To Serve

With a slotted spoon, arrange the vegetables on a serving platter and place the chicken on top. Spoon the broth (without the fat) over all.

Gnocchi with Calamari Bolognese

Provided by: The Rose Pistola Cookbook, Chef Reed Hearon

by Reed Hearon (Author), Peggy Knickerbocker (Author)

Publisher: Broadway; 1st edition (October 19, 1999)

Served at: Rose Pistola

Type of Dish: Main Dish | Servings: 4 | Italian

Ingredients

1/4 cup extra virgin olive oil	meat grinder or finely chopped in a food processor
1 medium white onion, finely chopped	1 cup dry Italian white wine
1 garlic clove, bruised	2 cups tomato puree (made from processing drained canned
1/4 cup chopped flat-leaf parsley	peeled whole tomatoes or peeled fresh whole tomatoes)
3 sprigs marjoram (about 4 inches long)	1 cup reserved pasta water or tap water
2 tablespoons anchovy paste or 6 anchovy fillets, chopped	1/2 recipe Gnocchi
2 teaspoons harissa	
1 1/4 pound calamari, cleaned, put through a	

Instructions

Place the olive oil and onion in a medium saucepan over medium heat and sauté until the onion becomes translucent, about 5 minutes. Add the garlic, parsley, and marjoram and cook until the parsley sizzles and the garlic is fragrant, about 3 minutes. Add the anchovy paste and harissa and sauté, pressing on the anchovy paste or anchovies with the tines of a fork, until melted into the oil, about 2 minutes. Add the calamari, raise the heat to high, and sauté until the calamari is opaque, for another 2 to 3 minutes. Add the wine and water and bring to a simmer. Lower the heat to medium-low and continue to cook, uncovered, until the sauce begins to thicken and the calamari is meltingly tender, 45 minutes to 1 hour. Add a little more paste later if the liquid evaporates too quickly. (The sauce can be made ahead of time and keeps in the refrigerator for 2 days. It can also be frozen for 2 weeks). Bring a large pot of salted water to a boil gently reheat the sauce if it was prepared in advanced. Cook the gnocchi; they are done when they float, about 2 minutes if fresh and 3 to 4 minutes if frozen. Drain the gnocchi, transfer them and the sauce to a large sauté pan, and cook over high heat until the sauce thickens and the gnocchi are just coated, 2 to 3 minutes. Serve immediately.

Roasted Leg of Lamb with Braised Artichokes

Provided by: The Rose Pistola Cookbook, Chef Reed Hearon

by Reed Hearon (Author), Peggy Knickerbocker (Author)

Publisher: Broadway; 1st edition (October 19, 1999)

Served at: Rose Pistola

Type of Dish: Main Courses | Servings: 6-8

Ingredients

6 medium artichokes, trimmed, stems peeled, and quartered lengthwise, chokes removed

Juice of 2 lemons

1/4 cup extra virgin olive oil

1 small white onion, chopped

4 garlic cloves, crushed, plus 4 garlic cloves, each cut into 5 slivers

3 ounces prosciutto ends, julienned

8 sprigs thyme

1/2 cup chopped flat-leaf parsley

1 cup dry Italian white wine

1 1/2 cups tomato puree (made from processing drained canned peeled whole tomatoes or peeled

fresh whole tomatoes

Kosher or sea salt and freshly cracked black pepper

1 leg of lamb (4 to 5 pounds, bone-in) preferably Spring Lamb

Instructions

Preheat oven to 425°F. Place the artichokes in a bowl of 4 cups water mixed with the lemon juice until ready to use. Heat 2 tablespoons of the olive oil in a large sauté pan over medium-high heat. Add the onion and sauté until translucent, about 5 minutes. Add the crushed garlic, the prosciutto, thyme, and parsley and sauté until fragrant and sizzling, about 5 minutes. Add the wine, raise the heat to high, and reduce by half, about 5 minutes. Add the tomato puree. Drain the artichokes and add them. Bring to a simmer. Season to taste with salt and pepper and pour into a large roasting pan. With a boning knife or other thin sharp knife, make 20 slits about 1 inch deep by ¼ inch wide evenly spaced over the whole leg of lamb. Rub the lamb with the remaining 2 tablespoons olive oil and season generously with salt and pepper, rubbing it into the meat. Stick a garlic sliver into each slit. Place the lamb on top of the artichokes and roast, basting occasionally with the liquid in the pan, until the meat is crisp and brown on top and a meat thermometer reads 120°F for rare and 125°F for medium rare, about 1 ¼ hours, depending upon the size of the leg of lamb.

To Serve

Remove the meat from the oven and let rest for 15 minutes. Skim off any accumulated fat from the top of the artichokes. If the artichokes have begun to dry out and the braising liquid is thick, add a little more water to thin it out. Taste the artichokes for seasoning, adding salt and pepper if necessary, and slice the lamb directly on top of the artichokes in the roasting pan. Serve from the pan.

Stuffed Focaccia

Provided by: The Rose Pistola Cookbook, Chef Reed Hearon

by Reed Hearon (Author), Peggy Knickerbocker (Author)

Publisher: Broadway; 1st edition (October 19, 1999)

Served at: Rose Pistola

Type of Dish: Main Dish | Servings: 2-4

Ingredients

1 package active dry yeast

2 cups bread flour

1/2 teaspoon kosher or sea salt

1/4 cup extra virgin olive oil

1 tablespoon semolina

8 ounces crescenza or teleme cheese

2 tablespoons milk

Instructions

In a large bowl or the bowl of an electric mixer, mix the yeast with 1-1/2 cups warm water (100 to 110°F). Let stand until foamy, about 10 minutes. Then add the flour, salt, and 2 tablespoons of the olive oil. Mix well with a wooden spoon and then knead by hand for 15 minutes, or until the dough is smooth and glossy. Alternatively, mix on medium-low speed to incorporate the ingredients, then raise the speed to #2 and mix for about 8 minutes. Oil a bowl with 1 tablespoon of the olive oil. Place the dough in and turn it to coat on all sides. Cover with a kitchen towel and let rise in a warm spot in your kitchen until doubled in size, 1 1/2 to 2 hours. Punch down the dough and divide it into 4 pieces; shape into balls. Place the dough on a sheet pan oiled with 1 tablespoon olive oil, cover, and refrigerate for 10 to 15 minutes. Preheat the oven to 550°F (or the highest setting). If you have a pizza stone or an alternative, place it in the oven to preheat. Roll out 1 piece of the dough on a lightly floured work surface into a 12-inch round. If you have a pasta machine, you can roll the pizza dough like pasta dough. Sprinkle a baker's peel or the back of a baking sheet with 1 tablespoon of the semolina and put the dough on it. Spoon walnut-size pieces of half the cheese about 2 inches apart on top of the dough and brush with the milk. Roll second ball of dough out to the same size as the first. Lightly flour your hands. Place the dough on the tops of your fists and gently stretch until it becomes almost transparent. It should be almost as thin as strudel dough. Carefully place the stretched dough over the dough with the cheese on it. Press down on the top of the dough with your fingers to remove any air pockets. Brush the top with olive oil. Slide the focaccia onto the baking stone and bake until golden brown and crisp, about 8 minutes. Serve hot.

Prosciutto

Cover the top of the focaccia with very thin slices of prosciutto after it comes out of the oven.

Mushrooms

Thinly slice 1/4 pound of mushrooms. Scatter half the mushrooms on top of the cheese before adding the top layer of dough to each focaccia. The dough traps their perfume as the mushrooms cook, giving the focaccia a very heady fragrance when it is cut.

Radicchio

Slice 1/2 head radicchio into julienne strips. Scatter half the radicchio on top of the cheese before adding the second layer of dough to each focaccia.

SPAGO BEVERLY HILLS

176 North Canon Dr.
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Spago Beverly Hills, the flagship restaurant of the Wolfgang Puck Fine Dining Group, continues to set the standard for cuisine, service and style. Corporate Chef Lee Hefter creates imaginative seasonal menus that showcase the best of California's produce and products in a sophisticated, elegant and warm environment designed by Barbara Lazaroff. The kitchen – viewed through a giant wall of colorful, etched glass – is center stage for the art of dining. Original artwork and jeweled details surround the dining room and a beautifully landscaped garden patio is available year round. The restaurant offers two private dining rooms with a separate bar for receptions and functions.



Barbecued Butterflied Chicken

Source: www.wolfgangpuck.com

Butterflying a chicken enables you to spread it out and grill it in one piece so it gets cooked evenly. This recipe lets you create a wonderful crunchy-skinned chicken dish with very little effort and is perfect for a summer barbecue. Make sure you place a drip pan immediately beneath the chicken when you grill it. (This reduces flare-ups and keeps the meat moist.)

Servings: 4-6

Ingredients

2 large shallots, minced (1/3 cup)
2 large cloves garlic, minced
2 tablespoons minced fresh rosemary
3-1/2 - 4 pounds chicken

Marinade

1/2 cup freshly squeezed orange juice
1/4 cup orange marmalade
3 tablespoons sherry wine vinegar
2 tablespoons olive oil
Salt
Freshly ground black pepper

Instructions

In a small bowl, combine shallots, garlic and rosemary.

Butterfly chicken following directions in my cooking tips. Using your fingertips, gently loosen skin from chicken breast and thighs. Spread about 1 tablespoon shallot mixture on each chicken breast and thigh underneath the skin.

In large re-sealable food storage bag or in a glass baking dish combine remaining shallot mixture, orange juice, marmalade, vinegar and oil. Add chicken to marinade, turning to coat. Reseal food storage bag or cover chicken in dish with plastic wrap. Marinate in refrigerator at least 8 hours, turning chicken occasionally.

Prepare grill for indirect cooking method. When coals are medium-hot (when you can hold your hand above coals for just 3 seconds), remove chicken from marinade, reserving marinade. Season chicken with salt and pepper.

Place chicken, skin-side up on grill rack directly over drip pan. Brush chicken with some reserved marinade. Cover with grill lid and grill chicken 40 minutes, checking every 10 minutes to make sure it is not burning. Turn chicken, skin-side down on grill rack over drip pan. Brush with marinade. Cover and grill chicken 20 to 30 minutes longer or until juice run clear (or instant read thermometer registers 170°F. Discard remaining marinade.

Cut the chicken into six or eight pieces and serve on a bed of lettuce greens

Chicken with Chardonnay and Fresh Herbs

Source: www.wolfgangpuck.com

Stuffing goat cheese under the skin of the chicken gives this dish a creamy and striking taste. The fresh herbs and Chardonnay combine to make a delicious and complementary sauce.

Servings: 4

Ingredients

4 large chicken breast halves, boneless, skin on	About 4 teaspoons extra virgin olive oil
4 ounces fresh goat cheese	1 shallot, minced
1 tablespoon each chopped fresh tarragon, Italian parsley, chervil	1 cup good California Chardonnay
Freshly ground white pepper	1 cup chicken stock (see separate recipe)
Salt	1/2 cup heavy cream
	4 tablespoons (2 ounces) unsalted butter

Instructions

Preheat the oven to 450°F or heat a grill until hot.

In a bowl, mix the goat cheese, half the herbs and white pepper to taste.

Loosen the skin of the chicken breasts. Divide the cheese mixture, place some of it under the skin of each breast and pat gently to distribute evenly.

Season the chicken lightly with salt and pepper. Sprinkle with olive oil. Roast in the oven for 15 to 20 minutes or cook on the hot grill for 10 to 12 minutes per side, until chicken is cooked right through.

Combine the shallot and chardonnay in a saucepan, bring to a boil and reduce to a glaze, about 1/4 cup. Add the stock and reduce by half. Add the cream and continue to reduce until the sauce lightly coats the back of a spoon. Whisk in the butter in small pieces, making sure each piece is incorporated before adding the next. Season the sauce to taste with salt and pepper. Strain into a clean saucepan and add the remaining chopped herbs.

Pool the sauce onto 4 warm dinner plates. Slice each chicken breast on the bias into 5 pieces and place on top of the sauce. Serve immediately with the rest of the chardonnay.

Note: Make sure to get the charcoal very hot and let it get coated with grey ash before grilling the chicken. If you are using a gas or electric grill get it very hot, too, then turn the heat down to medium to cook the chicken.

Cucumber Salad

Source: www.wolfgangpuck.com

This salad has a wonderful crisp taste and a slight Asian flavor. You can use it with fish, chicken, or as a side dish by itself. It's great to use during anytime of the year.

Servings: 4

Ingredients

2 cups thinly sliced Japanese cucumbers*
1 teaspoon salt
1 tablespoon sugar
1 tablespoon soy sauce
1/4 cup rice wine vinegar
1 teaspoon sesame oil

2 teaspoons sesame seeds

* English cucumbers may be substituted. The English cucumbers need to be peeled, cut lengthwise, seeded, and sliced into thin half moons.

Instructions

In a large bowl, combine cucumbers and salt; mix well. Add sugar, soy sauce, rice wine vinegar, and sesame oil; mix well. Sprinkle with sesame seed and mix. Let marinate for 20 minutes before serving.

To serve, divide salad among individual chilled plates.

SUSANNA FOO CHINESE CUISINE

1512 Walnut St
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Phone: (215) 545-2666

Susanna Foo Chinese Cuisine is located in Center City Philadelphia and is a cornerstone of the prestigious restaurant row. Fully accommodating for public and private dining, Susanna Foo is the ideal location for your next event. From an intimate one-on-one dinner to the most

important meeting of the year, Susanna Foo will spare no effort to make your visit an unforgettable experience. Our experienced staff provides the utmost in professional service and care with a



variety of options, including a premier Chef's Table (8 to 12 guests), private/banquet rooms (15-100 guests), and of course, our famous public dining room.

One-Hundred-Corner Crab Cakes

Provided by: Susanna Foo, "Chinese Cuisine", Chef Susanna Foo
 by Susanna Foo (Author), Louis B. Wallach (Photographer)
 Publisher: Houghton Mifflin Company (October 1995)
 Served at: Susanna Foo Chinese Cuisine

Type of Dish: Appetizer | Servings: 20-30 crab cakes

Ingredients

1 1-pound loaf thinly sliced white bread, crusts removed	1/3 cup finely chopped fresh water chestnuts or jicama
3/4 pound shrimp, peeled, deveined and cleaned with salt	2 tablespoons finely chopped cilantro stems or celery leaves
3 tablespoons vodka or gin	2 scallions, white part only, finely chopped
1 large egg white	1 tablespoon peeled, grated gingerroot
1 teaspoon coarse or kosher salt	3/4 pound fresh crabmeat
1/4 teaspoons freshly ground white pepper	2 tablespoons olive oil for dipping
2 ounces fresh pork fat, minced by hand or in a Food processor (1/4 cup) or 1/4 cup heavy cream	Corn oil for deep-frying (Pineapple Salsa)

Instructions

Preheat oven to 250°F. Cut the bread into 1/4-inch dice and place on a nonstick baking sheet. Bake for about 30 minutes, without turning, or until the bread is dry; do not let the cubes brown. Dry the shrimp well with paper towels, then place in a food processor. Add the vodka or gin and puree. Spoon the shrimp puree into a medium bowl; set aside. Lightly beat the egg white with the salt and white pepper in a small bowl. Mix jicama, cilantro stems or celery leaves, scallions and gingerroot and mix until thoroughly combined. Gently fold the crabmeat into the shrimp mixture (the crabmeat should remain lumpy). Have the bread cubes ready in a large bowl on one side of the crabmeat mixture. Place the olive oil in a small bowl on the other side. Oil a tablespoon by dipping it into olive oil, then scoop up 1 heaping tablespoon of the shrimp-crab mixture and place it on top of the bread cubes. Repeat, placing 5 or 6 spoonfuls of the crabmeat mixture on the bread cubes, spacing them so they do not touch. Use your hand to roll each lump of crabmeat into the cubes, forming a ball as you work. Gently flatten each ball into a small cake, about 2 inches in diameter; place the crab cakes on a platter or a baking sheet. Pour about 6 inches of oil into a skillet or fryer and heat to 325°F. Fry the crab cakes in batches until they are golden, turning, once, for 3 to 4 minutes on each side; do not crowd. Remove the crab cake with a slotted spoon and drain on paper towels. Serve with Pineapple Salsa.

Pineapple Salsa

Type of Dish: Appetizer | Servings: 3 cups salsa

Ingredients

1 cup coarsely chopped fresh pineapple, preferably very ripe
2 large tomatoes, peeled, seeded and coarsely chopped
1/4 cup coarsely chopped red onion
1 jalapeno pepper, cored, seeded and finely chopped

1/2 cup finely chopped fresh cilantro leaves
1/2 cup bottled Bloody Mary mix
1 teaspoon coarse or kosher salt
Freshly ground pepper
Juice of 1 lime

Instructions

Combine all ingredients in a bowl. Mix well and allow to stand for 1 hour before serving. This salsa can be refrigerated, covered, for up to 1 week.

Roasted Chicken with Dried Chestnut Stuffing

Provided by: Susanna Foo, "Chinese Cuisine", Chef Susanna Foo

by Susanna Foo (Author), Louis B. Wallach (Photographer)

Publisher: Houghton Mifflin Company (October 1995)

Served at: Susanna Foo Chinese Cuisine

Type of Dish: Main Dish | Servings: 4

Ingredients

3 tablespoons yellow soybean paste	1 head napa cabbage (2 pounds)
3 tablespoons Madeira	2 tablespoons corn oil
2 tablespoons bottle mango chutney	3 shallots, finely chopped
1 teaspoon freshly ground roast Sichuan peppercorns	2 cups chicken stock
1 teaspoon coarse or kosher salt	2 cups cooked chestnuts (from 1 cup dried)
1 3-1/2 - 4 pound chicken (preferable fresh kosher)	Coarse or kosher salt
	Freshly ground pepper

Instructions

Preheat oven to 375°F. Mix the soybean paste, Madeira, mango chutney, Sichuan peppercorns and salt in a large bowl; set aside. Remove the giblets from the chicken and reserve for another use. Wash the chicken and pat dry. Loosen the skin of the chicken by inserting your finger between the skin and the meat. Starting at the neck end, gently loosen the skin from above the body of the chicken around the breast and the legs so you can rub the marinade directly on the flesh. Rub the marinade into the chicken, covering the inside cavity, the outside skin and the meat under the loosened skin. Apply the marinade several times to coat well, then set the bird aside while you prepare the remaining ingredients. Cut the cabbage lengthwise into quarters. Discard any tough stems. Cut the quarters crosswise into 1-inch strips. Wash well in cold water, drain and set aside. Heat the oil in a small saucepan. Add the shallots and sauté over high heat, stirring until they are lightly browned. Add 1/4 cup of the chicken stock and the cooked chestnuts and cook for 3 minutes, until the flavors are blended. Spoon the chestnut stuffing into the cavity of the chicken. Pour in any remaining marinade. Using cotton string, truss the chicken well to secure the stuffing. Pour 3/4 cup of the chicken stock into the bottom of a roasting pan with a rack. Place the chicken on the rack, breast side up. Roast for 1/2 hour, or until lightly browned. Add the cabbage to the bottom of the roasting pan and continue to cook for about 1/2 hour more, or until the chicken and cabbage are tender. Add up to 1 cup more stock, if needed, to keep the cabbage moist as it cooks. At the end of the hour, the cabbage will have absorbed the cooking juices from the chicken. Remove the chicken from the oven, remove the string and spoon out the stuffing and set aside.

To Serve

Carve the chicken into serving-size pieces. Spoon the cabbage onto a serving platter, top with the chicken and the stuffing.

Sautéed Shrimp with Corn in Spicy Wine Sauce

Provided by: Susanna Foo, "Chinese Cuisine", Chef Susanna Foo

by Susanna Foo (Author), Louis B. Wallach (Photographer)

Publisher: Houghton Mifflin Company (October 1995)

Served at: Susanna Foo Chinese Cuisine

Type of Dish: Main Course | Servings: 4 | Seafood

Ingredients

1 pound large shrimp, peeled, deveined and cleaned

With salt, shells reserved

2 tablespoons vodka

1 large egg white, lightly beaten

3 tablespoons corn oil

5 garlic cloves, minced

1 tablespoon minced soaked dried shrimp (optional)

1/4 cup sake

3 large plum tomatoes, peeled and finely chopped

1 1/2 cups chicken or shrimp stock

1 teaspoon coarse or kosher salt

1/2 teaspoons freshly ground white pepper

1 teaspoon corn starch, mixed with 1 tablespoon water

1/2 cup fresh corn kernels, preferably white (or frozen, thawed)

1/4 cup finely chopped red bell pepper

1 large jalapeno pepper, minced

1 tablespoon peeled, grated gingerroot

3 scallions, finely chopped

Instructions

Combine the shrimp, vodka, and egg white in a medium bowl. Mix well and refrigerate for 30 minutes, turning occasionally. Heat 1 tablespoon of the oil in a small saucepan. Add the garlic and dried shrimp, if using, and cook over high heat until the ingredients release their flavor, about 1 minute. Add the reserved shrimp shells, sake and half the chopped tomatoes. Reduce the heat to medium and cook, stirring, for 3 minutes. Add the stock, salt, white pepper and cornstarch mixture, bring to a boil, reduce the heat to low and cook for 20 minutes, or until the liquid is reduced by half, stirring occasionally. Strain through a fine sieve; set aside the liquid. Heat the remaining 2 tablespoons oil in a large skillet until hot but not smoking. Add the shrimp and stir-fry until half cooked, 1 to 2 minutes. Remove the shrimp with a slotted spoon; set aside. Add the remaining tomatoes, corn, bell pepper, jalapeno pepper gingerroot to the skillet. Cook, stirring occasionally, for 2 minutes. Return the shrimp and the reserved liquid to the skillet. Stir-fry over medium heat until the ingredients are heated through and the shrimp are cooked, about 3 minutes. Add the scallions, toss and serve immediately.

THE WATERSIDE INN

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The Waterside Inn is situated at the end of a picturesque road in Bray, a 16th Century village on the banks of the River Thames. (Bray is located 2 minutes from the M4 motorway, 20 minutes from Heathrow and 45 minutes from London.) Our tranquil location is the perfect setting for a world-class culinary experience or a romantic weekend away from the city.



Crepes

Provided by: "Eggs", Chef Michel Roux
by Michel Roux (Author), Martin Brigdale (Photographer)
Publisher: Wiley (March 13, 2006)
Served at: The Waterside Inn

Type of Dish: Breakfast | Servings: 4-6

Ingredients

125g plain flour
15g caster sugar
pinch of salt
2 eggs
325ml milk

100ml double cream
few drops of vanilla extract or orange flower
water, or a little grated lemon zest
20g clarified butter, to cook

Instructions

To make the batter, put the flour, sugar and salt in a bowl. Add the eggs, mix well with a whisk, then stir in 100ml milk to make a smooth batter. Gradually stir in the rest of the milk and the cream. Leave the batter to rest in a warm place for about an hour.

When you are ready to cook the crepes, give the batter a stir and flavour with vanilla, orange flower water or lemon zest. Brush a 22cm crepe pan with a little clarified butter and heat. Ladle in a little batter and tilt the pan to cover the base thinly. Cook the crepe for about 1 minute.

As soon as little holes appear all over the surface, turn the crepe over and cook the other side for 30-40 seconds. Transfer to a plate and cook the rest of the batter, stacking the crepes interleaved with greaseproof paper as they are cooked.

To Serve

Roll up the crepes, or fold in half or into quarters and eat immediately, either just as they are, dusted with sugar, or filled.

Grilled Fillet of Veal with Redcurrant Pearls

Provided by: "Sauces", Chef Michel Roux

by Michel Roux (Author)

Publisher: Rizzoli International Publications (September 15, 1996)

Served at: The Waterside Inn

Type of Dish: Main Course | Servings: 2

Ingredients

2 small centre cut fillets of veal; each about 150g/5oz
 1/2 cucumber, about 150g/5oz
 300 g/11 oz redcurrants
 20 g/3/4 oz white currants
 1 tablespoon groundnut oil

20 g/3/4 oz butter
 40 g/1 1/2 oz castor sugar
 salt
 1 small bunch watercress, washed and trimmed, for the garnish

Instructions

The cucumber

Peel, deseed and use a sharp knife to trim the flesh into small olive-shaped pieces. Blanch in a pan of lightly salted water for 30 seconds, refresh and drain. The currants : Pull the currants off their stalks with the prongs of a fork. Reserve the white currants and an equal quantity of redcurrants. Carefully press the rest of the redcurrants through a fine wire sieve to extract a very clear juice. Mix in 30 g/1 oz sugar and keep in a sauceboat. Put the pieces in a small saucepan with the butter and 1 tablespoon of water, and sweat for 2-3 minutes, until the liquid has evaporated. Add the remaining sugar and heat for 30 seconds to glaze the cucumber.

The veal

Preheat the grill pan for 10 minutes before starting to cook the veal. At the same time, warm two serving plates. Sprinkle the fillets with salt, oil them slightly and grill for about 5 minutes, turning them over so they are well-patterned on both sides. Leave to rest for 1 minute before slicing.

To Serve

Slice the veal fillets on the diagonal. Fan out each one on a warmed plate, decorate with a few watercress leaves and arrange the cucumber "olives" and red and white currants on the plates. Pour the unheated sauce around the edge and serve immediately.

Scrambled Eggs with Crab and Asparagus Tips

Provided by: "Eggs", Chef Michel Roux
by Michel Roux (Author), Martin Brigdale (Photographer)
Publisher: Wiley (March 13, 2006)
Served at: The Waterside Inn

Type of Dish: Breakfast | Servings: 4

Ingredients

36 small asparagus spears
salt and freshly ground pepper
6 1/2 tbsp (80g) butter
8 eggs, beaten

2 tbsp light or heavy cream
8 cooked shelled crab claws, or 5 1/2 oz (160g)
cooked white crab meat
1 tsp (5g) chives, cut into short lengths

Instructions

Peel the asparagus stalks thinly with a vegetable peeler and cut off the tips leaving about 1 1/2-inch (4-cm) stalk attached to them. Cook in boiling salted water for 2 to 3 minutes; the asparagus should be firm but not crunchy. Refresh in cold water and keep at room temperature.

Melt the butter in a heavy pan, add the beaten eggs, and scramble. Add the cream at the end of cooking and season with salt and pepper.

Steam the crabmeat or shelled claws for 2 to 3 minutes to heat them, then add the asparagus and steam for another minute, until just hot.

To Serve

Divide the scrambled eggs between 4 plates. Place 2 crab claws or a pile of crabmeat in the center, arrange the asparagus tips around the crab, scatter with the chives, and serve at once.

Tarte des Demoiselles Tatin (Upside-down Apple Tart)

Provided by: "Life is a Menu", Chef Michel Roux
by Michel Roux (Author), Publisher: Constable (19 Oct 2000)
Served at: The Waterside Inn

Type of Dish: Dessert | Servings: 4

Ingredients

6 medium dessert apples, preferably Cox's	200g caster sugar
Juice of 1/2 lemon	Plain flour
120g unsalted butter	250g puff pastry (can be bought ready-made)

Instructions

Peel, core and halve the apples. Put in a large bowl, sprinkle with lemon juice and place in the refrigerator. Spread the butter evenly over the base of a heavy frying pan or round heatproof dish, 22 cm in diameter and 5 cm deep. Cover the butter evenly with the sugar, then arrange the apples, rounded side down, on the bottom of the pan. On a lightly floured surface, roll the puff pastry out into a circle about 3 mm thick. Lay the pastry over the apples, allowing an overlap of about 2 cm all around. Trim off the excess pastry with a sharp knife. Leave to rest in a cool place for at least 20 minutes.

Cooking the tart

Preheat the oven to 220°C / 425°F / Gas 7. Set the pan or dish over a fierce heat for 5 - 10 minutes until the butter and sugar are bubbling and have turned an amber colour. With a small palette knife, lift a little of the pastry away from the edges to ensure even colouring. Bake in the preheated oven for 30 minutes until the pastry has risen and is golden.

To Serve

As soon as the tart is cooked, invert it quickly on to a round serving dish, taking care not to burn yourself. The pastry will now be on the bottom of the plate, with the apples on top. If any apples have slipped, push them back into place with a small knife. Serve the tart piping hot.

THE WHITE BARN INN

37 Beach Avenue
Kennebunkport, Maine 04046
Tel: 207-967-2321

*L*ncompassing two restored barns dating from 1820's, this famous Kennebunkport restaurant offers a rustic decor, candle lit crisp white linen tables and classic views from their floor to ceiling picture window creating the perfect stage for a romantic gourmet retreat or that special celebration with family or friends.

With a menu that is refreshed every week by Executive Chef Jonathan Cartwright, you will discover epicurean finesse and subtlety, underwritten by the rich and fulsome flavors of New England and coastal Maine. Explore dining excellence where East meets West, absorb the rich aromas of local game and take in the unique and masterful touches of their kitchen brigade as they bring to you the freshest fruits of the sea off the icy waters of Kennebunkport – sheer dining excellence complimented by a cellar of world renown. And save just a modicum of space for a dessert selection to die for.



Pan Seared North Atlantic Halibut Filet with Local Seafood Medley and Champagne Saffron Sauce

Servings: 4

Ingredients

4 x 4 oz. (115 g) North Atlantic halibut filets	1 cup (235 ml) clam and mussel juice
8 Mahogany clams	1 cup (235 ml) champagne
12 mussels	1 shallot, diced
4 diver-harvested scallops	1 clove garlic, diced
1 cup (235 ml) white wine	1 pinch saffron
salt & pepper	1 tsp. butter For the garnish:
For the sauce:	1 tbsp. butter ribbons of beet, celery root, carrot,
1 cup (235 ml) heavy cream	potato

Instructions

Cook the clams and mussels in a thick bottomed pan with the white wine. Strain and reserve the liquid. In a pan cook without color the shallots, garlic and saffron on low heat for 3 minutes. Add the clam and mussel liquid, increase the heat to high and reduce the liquid by half. Add the cream and half of the champagne. Reduce to a sauce, which coats a spoon. Season and strain.

Season and sear the halibut and scallops - leaving a blush center in fresh seafood is ideal. Sauté the vegetables together in the butter until tender. Season to taste and place in the center of the plate. Place the cooked halibut on the vegetable ribbons with the scallop on one side. Reheat the sauce with the clams and mussels in it. Add the remaining champagne. Arrange the mussels and clams around the halibut and spoon some of the sauce liberally over and between the seafood.

Roasted Kennebunk Venison Loin with Preserved Maine Blueberries and Roasted Root Vegetables

Servings: 4

Ingredients

1 lb. (450 g) venison loin, trimmed	1 sprig thyme
1 pint (475 ml) Maine blueberries, preserved (in alcohol or frozen)	1 sprig rosemary
1/2 lb. (225 g) potatoes, peeled and diced	2 cloves garlic
1/2 lb. (225) Carrot, peeled and diced	1 cup (235 ml) venison sauce
1/4 lb. (115 g) parsnip, peeled and diced	1 cup (235 ml) port wine
1/2 lb. (115 g) celery root, peeled and diced	1 tbsp. butter
	1/2 cup (120 ml) olive oil

Instructions

Pre-heat oven to 350°F. In a hot roasting pan add half the oil and mix the vegetables, herbs and garlic together. Place in the oven roasting until golden brown and tender. In a thick bottomed pan reduce the port wine, half the blueberries and the venison sauce. Season to taste and strain through a fine sieve.

Season the venison loin and sear in a hot skillet. Cook in the oven for approximately 6 minutes for medium rare. Rest in a warm place for a few minutes. Remove the herb stalks and garlic cloves from the vegetable, season and arrange in the center of each plate. Carve the venison into 4 even pieces and place on top of the vegetables. Add the remaining blueberries to the sauce, boil, stir in the chilled butter and sauce liberally.

Warm Chocolate Cake with Vanilla Bean Ice Cream and Warm Chocolate Sauce

Servings: 8

Ingredients

5 eggs
5 egg yolks
3 oz. (85 g) sugar
10 oz. (285 g) chocolate, semi sweet
10 oz. (285 g) butter, unsalted
3 oz. (85 g) all purpose flour, sifted

For the chocolate sauce

1 cup (235 ml) milk
1 cup (235 ml) water
1 cup (500 g) sugar
1.3 cups (700 g) Dutch cocoa
4 oz. good quality chocolate, semi sweet

Instructions

Using an electric stand mixer, beat the eggs, egg yolks and sugar together until the mixture is very pale and falls in flat ribbons from the lifted beaters. While eggs are being beaten, melt the chocolate and the butter in a double boiler over low heat or in a microwave at half power. Allow to cool slightly.

Butter eight shallow 4 oz. molds, sprinkle with sugar and set aside. When egg/sugar mixture is ready, beat in the chocolate mixture, then carefully fold in the flour. Divide the batter among the molds and reserve. Unbaked cakes may be held for up to 4 or 5 hours. Refrigerate if holding for longer than 1 hour. Prepare chocolate sauce as described below and set aside.

About 1/2 hour before serving, heat oven to 375°F. Bake cakes for 10 minutes (20 minutes if they have been refrigerated). Allow to sit for about 5 minutes after they come from the oven, then unmold onto warmed dessert plates and serve with sauce.

Warm Chocolate Sauce

Place all ingredients in a large heavy bottomed saucepan and place over medium low heat. Whisk frequently. As soon as the chocolate melts and the mixture comes to a boil, it is ready. Remove from heat at once.

Source The White Barn Inn Cookbook – Four Seasons at the Celebrated American Inn

Helpful Cooking Tips

1. Always chill juices or sodas before adding to beverage recipes.
2. Store ground coffee in the refrigerator or freezer to keep it fresh.
3. Seeds and nuts, both shelled and unshelled, keep best and longest when stored in the freezer. Unshelled nuts crack more easily when frozen. Nuts and seeds can be used directly from the freezer.
4. To prevent cheese from sticking to a grater, spray the grater with cooking spray before beginning.
5. Fresh lemon juice will remove onion scent from hands.
6. Instant potatoes are a good stew thickener.
7. Three large stalks of celery, chopped and added to about two cups of beans (navy, brown, pinto, etc.), will make them easier to digest.
8. When cooking vegetables that grow above ground, the rule of thumb is to boil them without a cover.
9. A scoop of sugar added to water when cooking greens helps vegetables retain their fresh color.
10. Never soak vegetables after slicing; they will lose much of their nutritional value.
11. To cut down on odors when cooking cabbage, cauliflower, etc..., add a little vinegar to the cooking water.
12. Perk up soggy lettuce by soaking it in a mixture of lemon juice and cold water.
13. Egg shells can be easily removed from hard-boiled eggs if they are quickly rinsed in cold water after they are boiled.
14. Keep bean sprouts and jicama fresh and crisp up to five days by submerging them in a container of water, then refrigerating them.
15. When trying to reduce your fat intake, buy the leanest cuts you can find. Fat will show up as an opaque white coating or can also run through the meat fibers, as marbling. Stay away from well-marbled cuts of meat.
16. Pound meat lightly with a mallet or rolling pin, pierce with a fork, sprinkle lightly with meat tenderizer, and add marinade. Refrigerate for about 20 minutes, and you'll have tender meat.
17. Marinating is easy if you use a plastic bag. The meat stays in the marinade and it's easy to turn and rearrange.
18. It's easier to thinly slice meat if it's partially frozen.
19. Tomatoes added to roasts will help to naturally tenderize them.
20. Cut meats across the grain; they will be easier to eat and have a better appearance.
21. When frying meat, sprinkle paprika over it to turn it golden brown.
22. Always thaw all meats in the refrigerator for maximum safety.
23. Refrigerate poultry promptly after purchasing. Keep it in the coldest section of your refrigerator for up to two days. Freeze poultry for longer storage. Never leave poultry at room temperature for more than two hours.
24. If you're microwaving skinned chicken, cover the baking dish with vented clear plastic wrap to keep the chicken moist.
25. Lemon juice rubbed on fish before cooking will enhance the flavor and help maintain a good color.
26. Scaling a fish is easier if vinegar is rubbed on the scales first.
27. Over-ripe bananas can be peeled and frozen in a plastic container until it's time to bake bread or cake.

Helpful Cooking Tips continued

28. When baking bread, a small dish of water in the oven will help keep the crust from getting too hard or brown.
29. Use shortening to grease pans, as margarine and oil absorb more readily into the dough or batter (especially bread).
30. To make self-rising flour, mix 4 cups flour, 2 teaspoons salt, and 2 tablespoons baking powder, and store in a tightly covered container.
31. Hot water kills yeast. One way to tell the correct temperature is to pour the water over your forearm. If you cannot feel either hot or cold, the temperature is just right.
32. When in doubt, always sift flour before measuring.
33. When baking in a glass pan, reduce the oven temperature by 25 degrees.
34. When baking bread, you get a finer texture if you use milk. Water makes a coarser bread.
35. To make bread crumbs, toast the heels of bread and chop in a blender or food processor.
36. Cracked eggs should not be used as they may contain bacteria.
37. The freshness of eggs can be tested by placing them in a large bowl of cold water ; if they float, do not use them.
38. Dust a bread pan or work surface with flour by filling an empty glass salt shaker with flour.
39. To slice meat into thin strips for stir-fry dishes, partially freeze it so it will be easier to slice.
40. To keep cauliflower white while cooking, add a little milk to the water.
41. A roast with the bone in will cook faster than a boneless roast. The bone carries the heat to the inside more quickly.
42. For a juicier hamburger, add a little cold water to the beef before grilling.
43. To freeze meatballs, place them on a cookie sheet until frozen. Transfer to plastic bags and return to the freezer.
44. When boiling corn, add sugar to the water instead of salt. The salt will toughen the corn.
45. To ripen tomatoes, put them in a brown paper bag in a dark pantry.
46. To keep celery crisp, stand it upright in a pitcher of cold, salted water and refrigerate.
47. When cooking cabbage, place a small tin cup or can half full of vinegar on the stove near the cabbage. It will absorb the odor.
48. Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.
49. Let raw potatoes stand in cold water for at least a half-hour before frying in order to improve the crispness of French-fried potatoes. Dry potatoes completely before adding to oil.
50. A few drops of lemon juice in the water will whiten boiled potatoes.
51. Buy mushrooms before they "open." When stems and caps are attached firmly, they are fresh.
52. Do not use metal bowls when mixing salads. Use wood or glass.
53. Lettuce keeps better if you store it in the refrigerator without washing it. Keep the leaves dry. Wash the lettuce before using.
54. Never use soda to keep vegetables green. It destroys the Vitamin C.
55. If you over-salt your gravy, stir in some instant mashed potatoes to repair the damage. Add a little more liquid if necessary.
56. After stewing chicken, cool in broth before cutting to add more flavor.

Cooking Terms

Au gratin: Topped with crumbs and/or cheese and browned in an oven or under a broiler.

Au jus: Served in its own juices.

Baste: To moisten foods during cooking with pan drippings or special sauce in order to add flavor and prevent drying.

Bisque: A thick cream soup.

Blanch: To immerse in rapidly boiling water and allow to cook slightly.

Cream: To soften a fat, like butter, by beating it at room temperature. Butter and sugar are often creamed together.

Crimp: To seal the edges of a two-crust pie either by pinching them at intervals with the fingers or a fork.

Crudites: An assortment of raw vegetables that is served as an hors d'oeuvre.

Degrease: To remove fat from the surface of stews and soups.

Dredge: To coat lightly with flour, cornmeal, breadcrumbs, etc.

Entree: The main course.

Fold: To incorporate a delicate substance into another substance without releasing air bubbles.

Glaze: To cover with a glossy coating, such as a melted and diluted jelly for fruit desserts.

Julienne: To cut vegetables, fruits, or cheeses into match-shaped pieces.

Marinate: To allow food to stand in a liquid in order to tenderize or to add flavor.

Mince: To chop food into very small pieces.

Parboil: To boil until partially cooked; to blanch.

Pare: To remove the outer skin of a fruit or vegetable.

Poach: To cook gently in hot liquid kept just below the boiling point.

Saute: To cook food in a small amount of butter/oil.

Simmer: To cook in liquid just below the boiling point.

Steep: To let food stand in hot liquid in order to extract or enhance the flavor.

Toss: To combine ingredients with a repeated lifting motion.

Whip: To beat rapidly in order to incorporate air and produce expansion.

Herbs & Spices

Basil: Sweet, warm flavor with an aromatic odor. Use whole or ground. Good with lamb, fish, roasts, stews, ground beef, vegetables, and dressings.

Bay Leaves: Pungent flavor. Use whole leaf but remove before serving. Good in vegetable dishes, seafood, stews and pickles.

Caraway: Spicy taste and aromatic smell. Use in cakes, breads, soups, cheese and sauerkraut.

Chives: Sweet, mild flavor like that of onion. Excellent in salads, fish, soups and potatoes.

Cilantro: Use fresh. Great in salads, salsa, fish, chicken, rice, beans and other Mexican dishes.

Curry Powder: Spices are combined to proper proportions to give a distinct flavor to meat, poultry, fish and vegetables.

Dill: Both seeds and leaves are flavorful. Leaves may be used as a garnish or cooked with fish, soup, dressings, potatoes, and beans. Leaves or the whole plant may be used to flavor pickles.

Fennel: Sweet, hot flavor. Both seeds and leaves are used. Use in small quantities in pies and baked goods. Leaves can be boiled with fish.

Ginger: A pungent root, this aromatic spice is sold fresh, dried, or ground. Use in pickles, preserves, cakes, cookies, and meat dishes.

Marjoram: May be used both dried or green. Use to flavor fish, poultry, omelets, lamb, stew, stuffing and tomato juice.

Mint: Aromatic with a cool flavor. Excellent in beverages, fish, lamb, cheese, soup, peas, carrots and fruit desserts.

Oregano: Strong and aromatic. Use whole or ground in tomato juice, fish, eggs, pizza, chili, poultry, vegetables.

Paprika: A bright red pepper, this spice is used in meat, vegetables and soups or as a garnish for potatoes, salads or eggs.

Parsley: Best when used fresh, but can be used dried. Try in fish, omelets, soup, meat and mixed greens.

Rosemary: Very aromatic. Can be used fresh or dried. Season fish, stuffing, beef, lamb, poultry, onions, and potatoes.

Saffron: Orange-yellow in color, this spice flavors or colors foods. Use in soup, chicken, rice and breads.

Sage: Use fresh or dried. The flowers are sometimes used in salads. May be used in fish, beef, poultry, cheese spreads and breads.

Tarragon: Leaves have a pungent, hot taste. Use to flavor sauces, salads, fish, poultry, tomatoes, eggs, green beans and dressings.

Thyme: Sprinkle leaves on fish or poultry before broiling or baking. Add a few sprigs directly on coals shortly before meat is finished grilling.

Are Your Herbs & Spices Fresh?

Ingredient Shelf Life:

- Ground Spices 2-3 years
- Whole Spices 3-4 years
- Seasoning Blends 1-2 years
- Herbs 1-3 years
- Extracts 4 years, except pure vanilla, which lasts forever

Still not sure, then use these guidelines:

Check to see that the color of your spices and herbs is vibrant. If the color has faded, chances are so has the flavor.

Rub or crush the spice or herb in your hand. If the aroma is weak and flavor is not apparent, it's time to replace it.

Store herbs and spices in a tightly capped container, and keep away from heat, moisture, and direct sunlight. Replace bottle lids tightly immediately after use.

To minimize moisture and caking, use a dry measuring spoon and avoid sprinkling directly into a steaming pot.

Check the freshness date on the container.

Guidelines For Buying Fresh Vegetables

Artichokes: Look for compact, tightly closed heads with green, clean-looking leaves. Avoid those with leaves that are brown or separated.

Asparagus: Stalks should be tender and firm; tips should be close and compact. Choose the stalks with very little white; they are more tender. Use asparagus soon after purchasing because it toughens rapidly.

Beans: Those with small seeds inside the pods are best. Avoid beans with dry-looking pods.

Broccoli, Brussels Sprouts, Cauliflower: Flower clusters on broccoli and cauliflower should be tight and close together. Brussels sprouts should be firm and compact. Smudgy, dirty spots may indicate pests or disease.

Cabbage and Head Lettuce: Choose heads that are heavy for their size. Avoid cabbage with worm holes and lettuce with discoloration or soft rot.

Cucumbers: Choose long, slender cucumbers for best quality. Avoid yellow ones.

Mushrooms: Caps should be closed around the stems. Avoid black or brown gills.

Peas and Lima Beans: Select pods that are well-filled but not bulging. Avoid dried, spotted, yellow, or flabby pods.

Guidelines For Buying Fresh Fruits

Bananas: Skin should be free of bruises and black or brown spots. Purchase green and allow them to ripen at home at room temperature.

Berries: Select plump, solid berries with good color. Avoid stained containers which indicate wet or leaky berries. Berries without clinging caps, such as blackberries and raspberries, may be unripe.

Strawberries without caps may be overripe.

Melons: In cantaloupes, thick, close netting on the rind indicates best quality. Cantaloupes are ripe when the stem scar is smooth and the space between the netting is yellow or yellow-green. They are best when fully ripe with fruity odor.

Honeydews are ripe when rind has creamy to yellowish color and velvety texture. Immature honeydews are whitish-green.

Ripe **watermelons** have some yellow color on one side. If melons are white or pale green on one side, they are not ripe.

Oranges, Grapefruit and Lemons: Choose those heavy for their size. Smoother, thinner skins usually indicate more juice. Most skin markings do not affect quality. Oranges with a slight greenish tinge may be just as ripe as fully colored ones. Light or greenish-yellow lemons are more tart than deep yellow ones. Avoid citrus fruits showing withered, sunken or soft areas.

Measurements

a pinch	1/8 teaspoon or less
3 teaspoons	1 tablespoon
4 tablespoons	1/4 cup
8 tablespoons	1/2 cup
12 tablespoons	3/4 cup
16 tablespoons	1 cup
2 cups	1 pint
4 cups	1 quart
4 quarts	1 gallon
8 quarts	1 peck
4 pecks	1 bushel
16 ounces	1 pound
32 ounces	1 quart
1 ounce liquid	2 tablespoons
8 ounces liquid	1 cup

*Use standard measuring cups and spoons.
All measurements are level.*

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Recipe Favorites



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