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MAGAZINE

From the
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Bocuse d'Or

Marc Cosnard des Closets
Paris, France

Summer Wines

Anthony Dias Blue

Great Chefs Update

John Mariani

Featured Destination

England

Front Cover
Great Chefs Getaway
Page 2

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Final Toast
Chef Bernard Loiseau

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2
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Letter from the Executive Producer

"Eve, how 'bout throwing this bird back over the flame? Aw, never mind I'll do it myself."

And so it began.

Man found out that cooking over an open flame was in fact, well, fun. And since that first fateful day, man has become almost territorial in his command of the grill. I have talked to many couples over the years and more times than I can count, or care to remember, the wife inevitably will say something like, "The only time I ever get real help in preparing food is when we're grilling out."

What is this strange, innate passion we men have for fire and food? The controlling of the flames, the smell of the feast as our stomachs groan with anticipation. Yes, we've come a long way since rubbing sticks together. Downright fancy. And why not? Someone once said, "Good food is good food but great food is grilled." So, with that thought in mind dive right in and enjoy the tasteful trove of grilling treasures found within, and..."Fire up the Weber boys, we're cooking out!"

John Shoup

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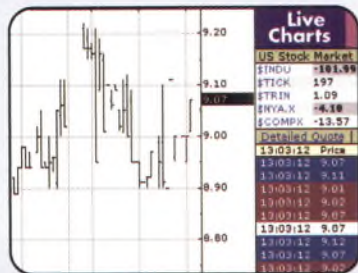
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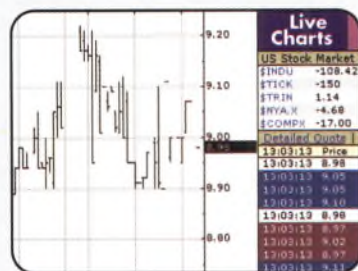
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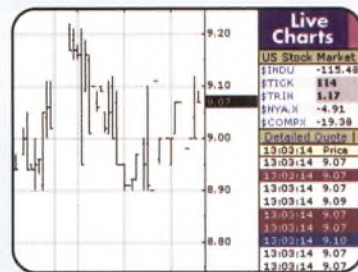
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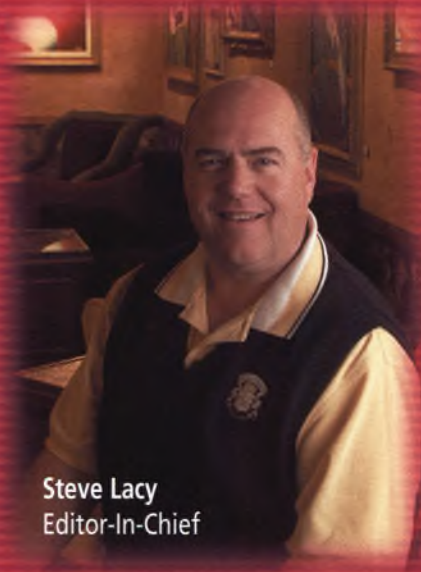
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Steve Lacy
Editor-In-Chief

Letter From The Editor

While mulling over my thoughts for this issue, I am somewhat overwrought with one salient point. Even though this isn't a political column, or one in which our political views should come into play, it is in the forefront of my mind to publicly thank the men and women serving in our armed forces. The conflict in the Middle East is hopefully stabilized to the point that some of these real life hero's will be returning home very soon to their families and friends. You are in our thoughts and in our prayers. On behalf of all of us at Great Chefs Magazine we say, Thank You!

This issue of Great Chefs Magazine is devoted to that time honored method of food preparation; Grilling. When mentioning grilling, the first thing that comes to most of our minds is either past memories of Dad in the backyard with the charcoal grill fired up or present day thoughts of ourselves cooking out on the grill for our own families. There is certainly some reference to down home grilling in this issue, but when we mention grilling in this context it typically refers to the method of cooking. Throughout this issue you will find numerous recipes that are specific to grilled dishes. We have devoted a complete section exclusive to grilling, in the hopes that it provides you with that elusive masterpiece that you've been looking for to "out do" your obnoxious brother in law or "wow" your friends and family. To read about the chefs and their recipes featured in this special Grilling section, turn to page 11.

If you know anything about gourmet cooking or gourmet food, the name Paul Bocuse should sound very familiar. Not only is he heralded as one of the greatest chefs to have ever lived, but every other year one of the premier culinary arts competition's in the world is held and aptly named in honor of Paul Bocuse. It's called the Bocuse d'Or. Marc Cosnard des Closets brings us an insider's look at this competition and what is required to win and be recognized as one of the finest chefs in the world. Marc is also responsible for this issue's Final Toast to Chef Bernard Loiseau. Chef Loiseau's story and exquisite recipes begin on page 112. Anthony Dias Blue's excellent article in this issue is dedicated to Summer Wines. His suggestions are absolutely "dead on the money". Not only are each of his suggestions perfect pairings for the dishes identified, but he has also suggested wines from a cost conscious perspective as well. John Mariani has once again provided us with a current update of the restaurant scene with some thought provoking observations. In addition, he has given us some wonderful suggestions for the next time we are looking to tempt our palate with something different. We welcome a new writer to our already impressive list of writers, Ms. Jeanne Grace. Jeanne's article delves deep into the intricacies of the most expensive spice in the world, Saffron. The flavors that are delivered with the assistance of Saffron are unparalleled. The prized ability to achieve those elusive flavors is reflected by the price that is charged for this elegant flavor enhancement. It is our hope that you will enjoy reading these as much as we've enjoyed putting them together for you.

Thank you for taking the opportunity to purchase and read this edition of Great Chefs Magazine. We strive to bring you the best publication possible.

Enjoy and God Bless America.

A handwritten signature in black ink, appearing to read "Steve Lacy". The signature is fluid and cursive, with a large initial "S" and "L".

GREAT CHEFS[®] MAGAZINE

Contents

28

Epicurean Grilling

Tips and Techniques from the Experts



31

Appetizers

Great Chefs Bios and their Recipes

- Chef Thierry Alix Page 32
- Chef Albert Roux Page 34
- Chef David Senia Page 36

8

Bocuse d'Or

The World's Foremost Culinary Arts Competition



11

Grilling

Great Chefs Bios and their Recipes

- Chef Todd EnglishPage 12
- Chef Kaspar DonierPage 14
- Chef Chris SchlesingerPage 16
- Chef Jody AdamsPage 18
- Chef Monique Andree Barbeau....Page 20
- Chef Stan FrankenthalerPage 22

46 Great Chefs[®]

Television Schedule -
The Discovery Network's Travel Channel Series

June 1 - June 28, 2003

9:00 a.m./9:30 a.m. Eastern Time

June 1 - June 28, 2003

4:00 p.m./4:30 p.m. Eastern Time

June 29 - August 2, 2003

9:30 a.m. Eastern Time

June 29 - August 2, 2003

1:30 p.m. Eastern Time

50

Saffron

The Mystical Spice



5

greatchefs.com



53

Entrées

Great Chefs Bios and their Recipes

- Chef Chris Yeo Page 54
- Chef David Kendrick Page 56
- Chef Bruce Molzan Page 58

60

The Front Burner

Great Chefs Update

64

The Wines of Summer

80

Summertime

Picnics & Barbecues

6

greatchefs.com

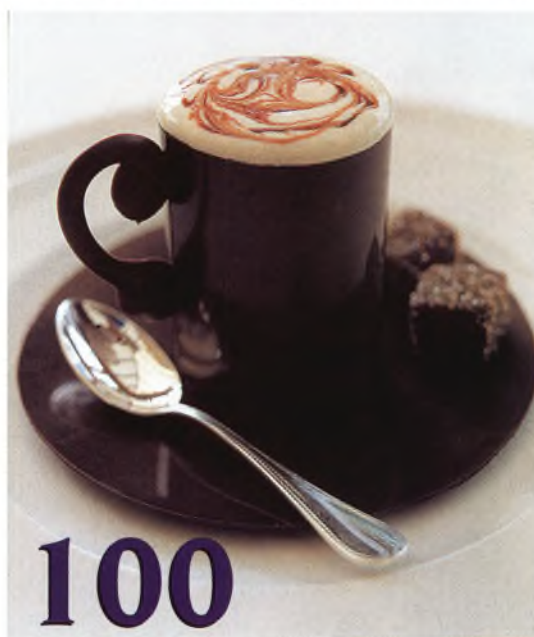


85

Desserts

Great Chefs Bios and their Recipes

- Chef Michel ChichePage 86
- Chef Janice BarberPage 88
- Chef Ernesto GarrigosPage 90



100

Dessert Spectacular

Chef Genoit Blin

104

England

Take a jaunt over the "Pond" and discover all England has to see and do.

112 Final Toast

Chef Bernard Loiseau

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Navigating the **NEW**



Bocuse d'Or

The world's foremost culinary arts competition

by Marc Cosnard des Closets

The 9th bi-annual gathering of the Bocuse d'Or, the world's foremost culinary arts competition, was held in Lyons from January 27th to January 29th, 2003. The Bocuse d'Or was founded in 1987 and according to its president and founder, Paul Bocuse, the contest is "A voyage of discovery into new worlds of gastronomy".

This year there were twenty three (23) countries that sent candidates and team captains. Each candidate can be either an up and coming or established chef who sacrifices years of spare time preparing for the competition. The team captains are great chefs from each country who judge the candidates.

The imposed ingredients for the competition this year were:

- 2 fillets of French beef and 2 oxtails for the meat dish
- 2 Norwegian trout for the fish dish.
- Each dish must be served with three garnishes and three side dishes.

Sound easy? Try multiplying each recipe by 12 and preparing it from scratch in 5 hours. Then serve the dishes to twenty three (23) of the world's top chefs and wait for their verdict. Even the most seasoned chef quakes in his/her clogs when the competition begins.



Great Chef and Argentine team captain Dolli Irigoyen from Dolli Restaurante in Buenos Aires believes international competitions are vital. "This is the third time Argentina has competed in the Bocuse d'Or. It is important to us because we meet other chefs, enrich our culinary knowledge and share our own culinary heritage. Even if we don't win, it is important for a South American country undergoing economic difficulties to be present, to show that we have a lot to offer to cuisine. We have a national committee who chooses a candidate and supports the chef financially so that he/she can concentrate on preparing for the event. Television coverage of our participation is broadcast in Argentina, Chile, Colombia and Mexico. This year we brought Argentine wine and made chimichurri sauce (a blend of fresh parsley, oregano, garlic and chili pepper) to give some national flavor. The Bocuse d'Or gives the candidate a chance to experience the vanguard of cuisine."

"The atmosphere is like that of a professional wrestling match!"

The competition is just as exciting for the audience. Imagine watching 12 world class chefs cooking simultaneously in 12 kitchens. Massive video screens show each chef at work and as the end of the five hour preparation draws near, the tension mounts. The judges file in amidst cheers and sit at two long tables facing the audience, fish judges to the left, and meat judges to the right. The chairmen of this year's jury were Chef Ferran Adria and 2001 Bocuse d'Or winner Chef François Adamski. Each of them will sit in the center and will taste both the meat and the fish dishes. When the first fish dish is ready, it is assembled on a huge platter, then passed in front of the judges before being photographed and served. Ten minutes later the next fish dish from the next competitor is served and so on until all 12 candidates have been duly noted. Thumping music and screams fill the arena as war paint wearing supporters wave flags in the stands. The atmosphere is like that of a professional wrestling match!

Chef John Howard, Irish team captain and 4-time Bocuse d'Or jury member shared his views on the competition. "I love the Bocuse d'Or because for me French cooking is the best in the world. I was a candidate once and I have cooked French food for 40 years including 25 years in my own French restaurant in Dublin, 'Le Coq Hardi'. Although the main ingredients are imposed, we try to add our own touch. This year we had someone diving off Castledown coast to get sea urchins. Finishing in the top 10 would be very satisfactory, as Ireland is not known for its great food heritage. That has changed tremendously in the last 20 years; we have good chefs and people producing good food. A candidate should prepare at least 2 years in advance and at best 4 years."



Winner from left to right:
 2nd place Franck Putelat from Hotel de la Cité in Carcassone, France
 1st place Charles Tjessem from Restaurant Asgard in Stavanger, Norway
 3rd place Claus Weitbrecht from Restaurant Talblick in Wildeberg, Germany

The winners were: 1st place Chef Charles Tjessem from Restaurant Asgard in Stavanger, Norway; 2nd place Chef Franck Putelat from Hotel de la Cité in Carcassone, France and 3rd place Claus Weitbrecht from

"...the world's greatest culinary competition because Paul Bocuse is the greatest gastronomic ambassador."

Restaurant Talblick in Wildeberg, Germany. After this intensive nerve wracking exercise, they returned triumphantly to their countries with cash prizes and the prized Bocuse d'Or, a gold, silver or bronze statuette of Paul Bocuse designed by Christine Delessert.

Great Chef Jens-Peter Kolbeck won second place at the Bocuse d'Or in 1993. As Danish team captain he trained his country's candidate at his restaurant, Christie's, in Aabenraa, Denmark. "The Bocuse d'Or is the world's greatest culinary competition because Paul Bocuse is the greatest gastronomic ambassador. It is a once in a lifetime opportunity for a chef to compete here. In Denmark we have many culinary competitions but when it comes to choosing a candidate for the Bocuse d'Or, only a few chefs will accept the challenge. You have to make something classic but also be willing to take a risk to show your personality."



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Grilling



GREAT CHEFS[®]

• **Chef Todd English**Page 12

- Wood-grilled Lobster with Potato Gnocchi and Toasted Walnuts.....Page 13

• **Chef Kaspar Donier**Page 14

- Jumbo Prawns on Rosemary Skewers with Grilled Potato SkinsPage 15

• **Chef Chris Schlesinger**Page 16

- Grilled Spice-rubbed Swordfish with Indonesian KetjapPage 17

• **Chef Jody Adams**Page 18

- Honey-marinated Pork Loin with Grilled Peaches and Cracked Potato SaladPage 19

• **Chef Monique Andree Barbeau**Page 20

- Open-faced Barbecued Pork Sandwich with Kimchee on Grilled Pita Bread.....Page 21

• **Chef Stan Frankenthaler**Page 22

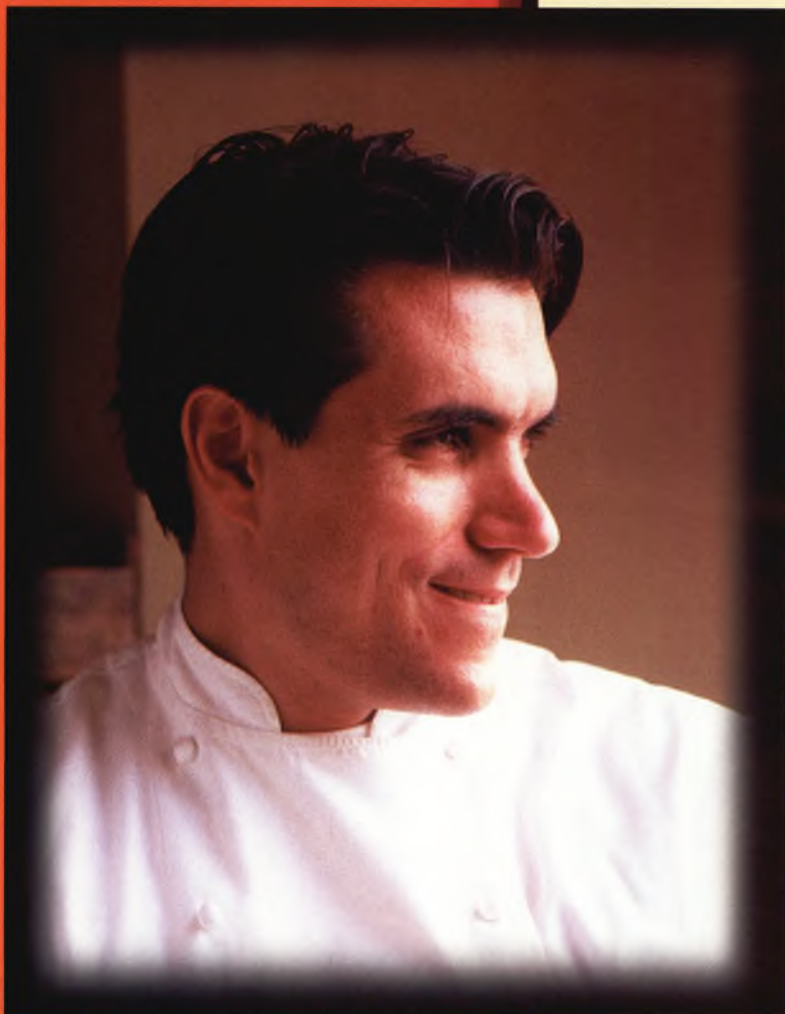
- Grilled Peaches with Grilled Walnut BreadPage 23

- Brick Chicken with Grilled Polenta and Scallion Bundles.....Page 24

- Spiced Rum BBQ Duck with Mango, Dried Cherry and Orange Marmalade SaucePage 25

- Grilled Leg of Lamb with Thai MarinadePage 26

- Halibut with Grilled Vegetable RatatouillePage 27



Todd English

Olives · Charlestown, MA

When Todd English was growing up in Amarillo, Texas, he wanted to be a major league baseball player. But dinner plates won out over home plate, and English became chef-owner of *Olives* and of *Figs*, two restaurants near Boston that could easily win the World Series of dining.

Even during college in North Carolina, baseball was at the top of the list for English. But eventually the taste of fine food won his heart, and he excelled at the Culinary Institute of America, graduating with honors. Although he apprenticed in New York at *La Cote Basque*, a bastion of classic French food, it was his experience in two of Italy's finest restaurants that influenced English to develop his unique style and approach as executive chef at *Michela's*, an award-winning Northern Italian restaurant in Cambridge, Massachusetts.

Olives began as a fifty seat storefront restaurant in Charlestown and gained recognition with English's interpretive European cooking. Moving to a larger space, *Olives* was voted one of the Top Ten Restaurants by *Esquire* magazine and as the Best New Restaurant by *Boston Magazine* in 1990. English's other endeavor, *Figs*, was named the Best Pizza Pad by *Boston Magazine* in its annual Best of Boston issue. Named one of the James Beard Rising Star chefs in 1991, he was named Best Chef, Northeast, in 1994.

Molly O'Neill of the *New York Times Magazine* wrote that "his cooking has all of the exuberance of youth, the sense that you better eat now, because tomorrow who knows." She added that his menu "is one part rustic Italian and one part American and strong opinions that more-is-plenty." English is known for his liberal use of olive oil, huge portions of marbled meats, food tasting of the brick hearth, wood-fired grill and rotisserie.

Grilling

Wood-grilled Lobster with Potato Gnocchi and Toasted Walnuts

In this stunning dish, the slightly smoky flavor from the charcoal and applewood is complemented by the toasted nuts. Gnocchi are small potato dumplings. If you don't want to make them, they may be purchased frozen in many markets.

Serves 4

Potato Gnocchi

2 russet potatoes, peeled and cut into 1 inch chunks

3 egg yolks, lightly beaten

$\frac{1}{2}$ to $\frac{3}{4}$ cup water

Salt and freshly ground black pepper to taste

$1\frac{1}{2}$ cups all-purpose flour

Lobster

1 cup applewood chips

Four $1\frac{1}{2}$ pound lobsters

2 tablespoons olive oil

1 cup (2 sticks) unsalted butter

2 cups finely chopped walnuts

Garnish

2 tablespoons unsalted butter

1 zucchini, sliced into thin rounds

Salt and freshly ground black pepper to taste

Julienned zest of 1 lemon

$\frac{1}{2}$ bunch parsley, stemmed and minced

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

To make the gnocchi: Place the potato cubes in a saucepan and cover them with lightly salted water. Bring to a boil over high heat; reduce the heat to medium, cover and cook until tender, 10 to 12 minutes. Drain. Dust a work surface with flour. Mash the potatoes in a ricer or food mill and pile on the floured surface. Make a well in the center of the mound and add the yolks, water, salt and pepper. With your fingers, mix in the flour a little at a time and knead the mixture to incorporate.

On a floured surface, form the dough into a strip $\frac{1}{2}$ inch wide and 2 to 3 feet long. Cut the strip into $\frac{1}{2}$ inch pieces, then roll each into a ball. Using 2 forks, roll the balls the full length of the fork prong, pressing at the end to create a pocket in the middle with a fork mark at the end. Continue with the remaining dough and set the gnocchi aside.

To prepare the lobster: Light a fire in a charcoal grill and soak the applewood chips in water to cover. Kill the lobsters by making a small incision with the point of a knife in the back of the shell where the tail and chest meet. Cut off the tails and claws; reserve the bodies and knuckles for making stock (remove and discard the sand sac behind the eyes and the spongy gills along the body walls). Cut the tails in half lengthwise and remove and discard the intestinal vein that runs down the tail. Set the tails aside. Bring a medium stockpot of lightly salted water to a boil and boil the claws for 3 minutes. Drain the claws and place them in a bowl of ice water to stop further cooking.

Bring the pot of water back to a boil. Coat the shells of the lobster tails and claws with oil. When the coals are hot, drain the soaked wood chips and sprinkle them over the coals. Grill the split lobster tails meat-side down for 4 to 5 minutes. While the lobster is cooking, drop the gnocchi in the pot of boiling water and cook for 6 to 8 minutes or until they rise to the surface. Remove the cooked lobster from the grill and set aside. Drain the gnocchi in a colander; set aside and keep warm.

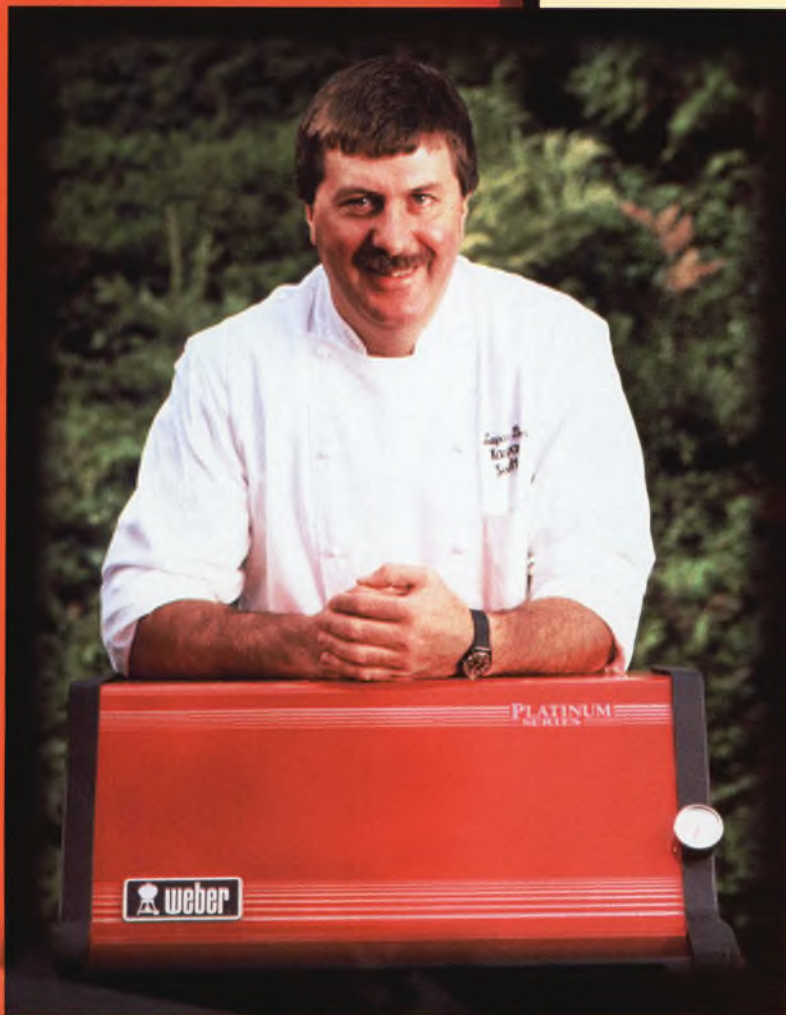
Melt the butter in a medium saucepan over medium heat and add the walnuts. Cook until the walnuts are toasted, 3 to 4 minutes. Pull the lobster meat from the tail section and add to the walnuts, along with the claw meat still in the shell. Toss to coat; set aside.

To make the garnish: In a small pan, melt the butter and add the zucchini rounds. Cook until just tender, 3 to 4 minutes. Season with salt and pepper and remove from heat.

To serve: Arrange the lobster on the plate and garnish with the sauteed zucchini. Sprinkle the lobster meat with the lemon zest and chopped parsley. Sprinkle the finished dish with the Parmesan cheese and add the gnocchi.



Todd English
Olives
Charleston, MA



Kaspar Donier

as taped at *Kaspar's* • Seattle, WA

Swiss-born and Swiss-trained chef, Kaspar Donier first saw the city that would be the home of his future restaurant while living just across the border in Canada. After his arrival in North America in 1976, Donier worked at a series of jobs in Vancouver. When the timing felt right to open his own place, he knew he wanted to go to Seattle.

Donier and his wife Nancy have operated *Kaspar's* since May 1989, moving along the way from their original location to a spot at the heart of Seattle Center, near the opera, the symphony and the Coliseum. The chef has developed what he calls contemporary Pacific Northwest cuisine, blending the region's passion for the freshest seafood and produce with flavors from France, Asia and the Southwest.

The chef-owner has received considerable recognition for his cooking and is considered a stand-out among Pacific Northwest chefs. In addition to a scrapbook of "bests" from local media, Donier's handiwork has been featured in such diverse publications as *Gourmet*, *USA Today*, *Money*, and the *New York Times*. National radio and television have also discovered him, including *Great Chefs*.

Born in Davos, Donier began his training at age sixteen, as a chef apprentice at the *Hilton Hotel* in Zurich. In short order, he was pressed onward by his teachers to serve as commis rotisseur at the five-star *Suvretta House* in St. Moritz and then as commis garde manger at the equally starred *Beau Rivage* in Lausanne.

Hilton brought Donier to Vancouver in 1976, launching him on a New World journey that took him to the *Four Seasons* in Vancouver and a sister property in Houston, the *Inn on the Park*, where he was promoted to his first executive chef's job in 1986. It was this position, in which he was responsible for all of the hotel's outlets, including the four-star *La Reserve* that turned his thoughts to owning his own restaurant.

When it came to choosing the location, Donier couldn't help remembering the Pacific Northwest. There was, in the end, little doubt as to where his heart belonged.

Grilling

Jumbo Prawns on Rosemary Skewers with Grilled Potato Skins

What a simple idea; what a great result! Chef Donier uses branches of rosemary as skewers, giving grilled prawns a wonderful flavor. He serves the prawns with potato skins which have been grilled and filled with sundried tomatoes, goat cheese and basil. Chopped fresh tomato and a little minced garlic may be substituted for the sundried tomatoes.

Serves 4

Indirect heat method

1 tablespoon olive oil

Zest of $\frac{1}{2}$ lemon, grated

24 jumbo prawns, peeled and deveined, tails left on

4 rosemary branches, 8 to 10 inches long

Salt and freshly ground pepper

Grilled Potato Skins

2 Idaho or red russet potatoes

$\frac{1}{2}$ teaspoon olive oil

4 tablespoons fresh goat cheese

8 sundried tomatoes

4 basil leaves

Salt and freshly ground pepper

To prepare the potatoes: Bring a medium pot of water to a boil. Cut the potatoes in half lengthwise. Hollow out the centers of the potato halves with a melon baller, leaving a $\frac{1}{2}$ inch border of potato all the way around. Put in the water and reduce heat to medium; simmer 5 to 7 minutes, then drain. Brush the skins with olive oil.

Prepare the grill for indirect cooking: Light a charcoal grill and let the coals burn until covered with light grey ash. Or, light a gas grill according to manufacturer's directions. Move the coals into a circle around the outside of the fire grate and place a drip pan in the center. Place the cooking grate on top and let heat for 1 to 2 minutes.

Place the potatoes, cut-side down, on the hot grate. Grill 2 to 3 minutes, leaving grill marks. Remove and put on a plate, cut-side up. Place 2 sundried tomatoes, then 1 tablespoon of goat cheese inside each potato and top with a basil leaf. Place on the cooking grate and grill for 8 to 10 minutes or until the potatoes are hot and the cheese has melted.

Refresh the coals if necessary.

To prepare the prawns: Mix the olive oil and lemon zest. Place six prawns in a row on a work surface. Holding the prawns down with one hand, push a rosemary branch through the prawns, allowing the branch to stick out both ends. Repeat to skewer all prawns. Brush with lemon oil and season with salt and pepper.

Place the skewered prawns on the hot grate and cook for 2 to 3 minutes on each side.

To serve: Place a grilled potato and one skewer of shrimp on each serving plate, leaving the rosemary skewer in the shrimp.



Kaspar Donier
Kaspar's
Seattle, WA

Chris Schlesinger

East Coast Grill and Raw Bar · Cambridge, MA

"I'm basically a non-marinator," Chris Schlesinger proclaims. This master of live flame cooking, teacher and writer claims he uses dry rubs, spice mixtures that include chili powder, salt, pepper, brown sugar and cumin for much of his cooking. His love for flame-kissed foods has led him to the top of his profession, and the honor of being named "Best Chef, Northeast," by the James Beard Foundation in 1996.

Schlesinger considers barbecue a unique piece of Americana and a powerful force for bringing people together. "Eating is about having a good time," he says. "It should never be the centerpiece of a dinner; it's the background for warmth, sharing and fun." His own style of barbecue, which Schlesinger describes as "earthy simplicity, a rough style, with the emphasis on the clarity and dimension of the taste."

Growing up in Virginia, Chris Schlesinger became an avid devotee of barbecue in his youth, learning to be what he describes as a "pitmaster." It wasn't long before he was participating in barbecue competitions from San Francisco to Boston, talking to restaurant owners and cooks and sampling other entries. Schlesinger has run an impressive group of restaurants, all specializing in cooking with wood. Today the *East Coast Grill and Raw Bar* is his only restaurant.

Schlesinger entered the food service industry at the age of eighteen, fascinated by the intense energy and teamwork at the heart of any restaurant kitchen. He left college to become a dishwasher and soon graduated to line cook. He then decided to pursue a formal culinary education at the Culinary Institute of America.

Along with John Willoughby, Schlesinger wrote *The Thrill of the Grill* (Morrow), which was published in 1990. The two have since collaborated on eight other cookbooks: *Salsa, Sambals, Chutneys* and *Chow-Chows* (Morrow 1993), *Big Flavors of the Hot Sun* (Morrow 1994), *Lettuce in Your Kitchen* (Morrow 1996), *License to Grill* (Morrow 1997), *How to Cook Meat* (Morrow 2001), *Quick Pickles* (Chronicle 2001) and *Let the Flames Begin* (Norton 2002). The duo also has a column in the *New York Times*. In addition, they have done pieces for *Saveur*, *GQ* and *Food & Wine*.

And then there's Hell Night. Stretched four years ago into a triple-header, it's three nights of insanely hot dishes sent out from the kitchen, "Satan is my sous chef!", to demented patrons waiting for their fire fix. Schlesinger says it began on a dare and has spread like, well, wildfire. "We won't stop until you do. Good luck," he signs his Hell Night missive.



Grilling

Grilled Spice-rubbed Swordfish with Indonesian Ketjap

Spice rubs are easier to use than marinades since they can be added to foods at the last minute. This dish combines robustly seasoned fish with sweet and sour sauce and succulent grilled pineapple. The spice rub works well with other light fish steaks as well and could even be used with poultry or pork.

Serves 4

Indonesian Ketjap

1 cup pineapple juice
½ cup distilled white vinegar
¼ cup soy sauce
1 tablespoon minced fresh ginger
½ cup tomato ketchup
¼ cup firmly packed dark brown sugar
¼ cup minced fresh cilantro
¼ cup fresh lime juice

Spice Rub

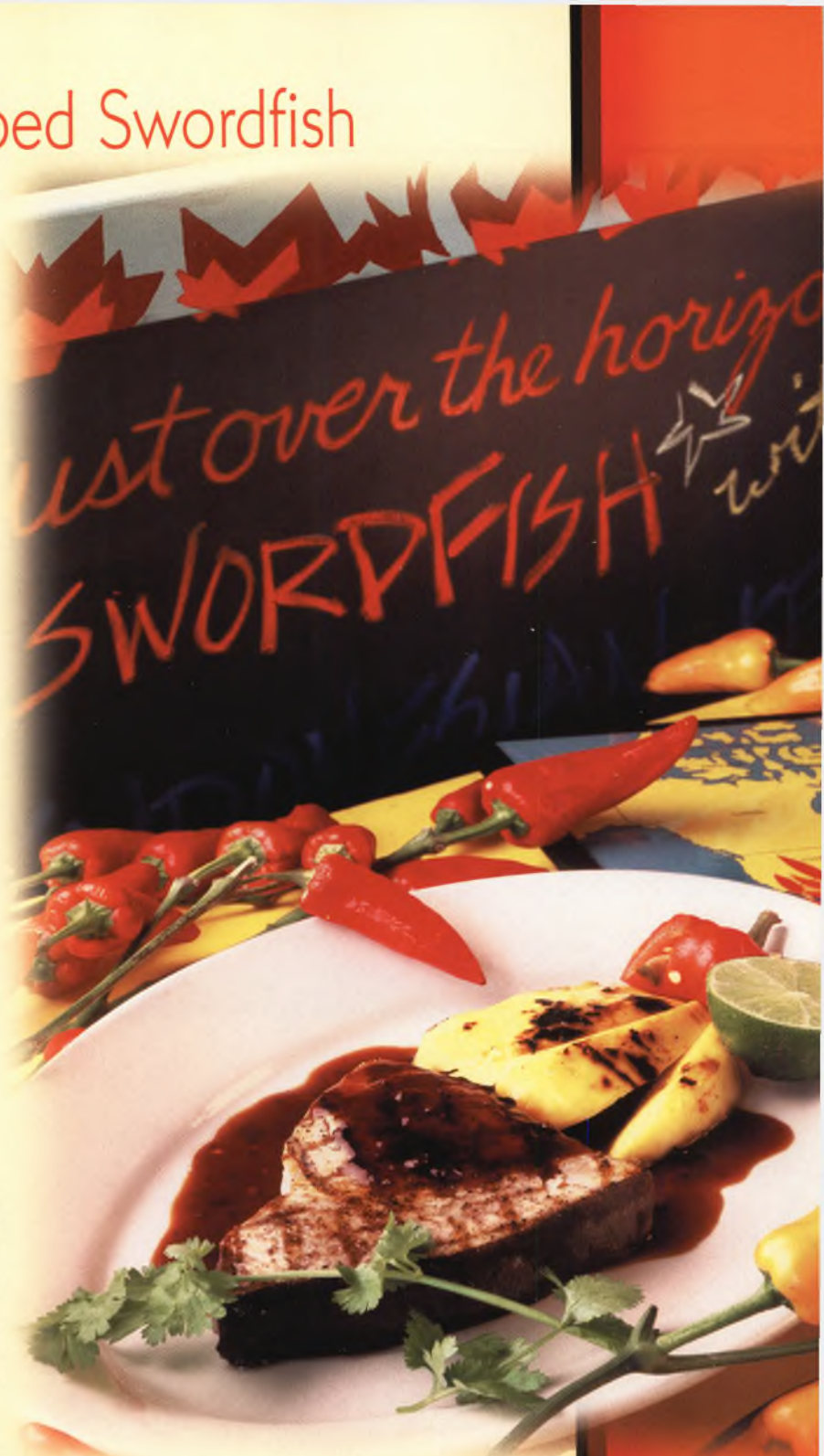
1 tablespoon star anise
1 tablespoon ground ginger
1 tablespoon ground turmeric
1 tablespoon ground cinnamon
1 tablespoon whole cloves
2 teaspoons dried red pepper flakes
1 tablespoon salt
1 teaspoon ground cumin seed
1 teaspoon ground cardamom seed

Four 6 to 8 ounce swordfish steaks
Four 1 inch thick slices unpeeled fresh pineapple
Indonesian Ketjap (above)
Fresh cilantro sprigs for garnish
Lime wedges for garnish

To make the ketjap: Combine the pineapple juice, vinegar, soy sauce and ginger in a 1 quart nonaluminum saucepan. Bring to a boil over medium heat and simmer 20 to 30 minutes or until the liquid is reduced by half. Add the ketchup and brown sugar, stir and simmer for 5 minutes, stirring occasionally. Remove the pan from the heat and stir in the cilantro and lime juice. Let cool. Makes 1½ cups; store up to 1 week in a covered jar in the refrigerator.

To make the rub: Combine all ingredients in a 10 inch saute pan or skillet over medium heat. Toast the spices, stirring frequently, until they are very fragrant and just beginning to smoke, about 5 minutes. Remove the pan from the heat and grind the spices in a spice grinder, well-washed coffee grinder or with a mortar and pestle. The rub may be made up to 1 week in advance and stored in an airtight jar.

Light a fire in a charcoal grill. Rinse the swordfish under cold running water and pat dry with paper towels. Rub the spices evenly over the swordfish steaks. Set aside until the coals are covered with light grey ash and you can hold your hand over them at the level of the grill grid for no more than 3 or 4 seconds.



Grill the steaks for 4 minutes on each side or until the fish is browned but still slightly translucent in the center; it will continue to cook after it comes off the grill. Grill the pineapple for 3 minutes on each side. Brush with Indonesian Ketjap and grill for an additional 30 seconds per side.

To serve: Place a swordfish steak on each plate and cut the pineapple into wedges. Spoon a few tablespoons of Indonesian Ketjap over the swordfish. Garnish with sprigs of cilantro and lime wedges.

Chris Schlesinger
East Coast Grill
Cambridge, MA



Jody Adams

Rialto Restaurant • Cambridge, MA

When a young child grows up without television, great things can happen. That was certainly the case for Jody Adams, whose interest in cooking was sparked at an early age. "We were a family without a TV. I think that left a lot of room and time to do things that were creative," she remembers, "and one of them was cooking."

While studying anthropology at Brown University, Adams began working with food writer and teacher Nancy Verde Barr and remained her apprentice all through college. She was then hired at *Seasons* in the Bostonian Hotel in Boston, which has played a key role in the development of many chefs. Adams was fortunate enough to work with Lydia Shire, who went on to her own restaurant and fame, but

who was at that time the chef of *Seasons*. Later she joined Gordon Hamersley as sous chef at *Hamersley's Bistro*.

Then Adams went to work as executive chef at *Michela's*, the nationally recognized regional Italian restaurant in Cambridge, Massachusetts. Her appointment to *Michela's* in 1990 was a fortuitous one, since it was the only available job in Boston that attracted her. Adams brought her own New England orientation to traditionally inspired rustic Italian cooking, reflected in such signature dishes as Porcini Broth with Soft Polenta.

"People say that the choices on the *Michela's* menu range from really rich to downright heart-healthy. My first concern is taste and happily Italian cuisine offers people the best of both worlds," said Adams at the time. Her love of Mediterranean cuisine earned Adams the 1991 Best Chef de Cuisine award from *Boston Magazine*.

Adams formed a partnership with restaurateur Michela Larson and restaurant General Manager Christopher Myers and opened *Rialto* in the Charles Hotel in Harvard Square, where she now presides. Four months after opening, the restaurant won four stars from the *Boston Globe*. The menu features regional cuisine from the southern European countries that Adams fell in love with during her travels in France, Italy and Spain. The James Beard Foundation recognized her skill in 1997 with the title "Best Chef, Northeast."

Jody Adams' next venture was *blu*, opened in 2001 in the Sports Club/LA, 100 feet in the air. This restaurant is known for its blend of American classics grounded in European cuisine. Adams herself is known for her careful research of regional cooking and her ability to be "true to particularly regional culinary traditions of the Latin Crescent of Europe." Adams' signature pizza and pasta dishes are an integral part of the menu. In 2002 she co-wrote a cookbook, *In the Hands of a Chef: Cooking with Jody Adams of Rialto Restaurant*, with her husband, Ken Rivard. Of her chosen profession, Adams notes, "It's physical, it's creative, it's immediate, it makes people happy."

Grilling

Honey-marinated Pork Loin

with Grilled Peaches and Cracked Potato Salad

All of the things which taste wonderful with pork are here: fruit, thyme, sage, marjoram, even honey-mustard sauce. The pork loin is first marinated with honey and herbs, then grilled, sliced and topped with honey-mustard sauce. It is accompanied by grilled peaches and an unusual version of potato salad made with "cracked" potatoes, tiny whole potatoes grilled, then slightly mashed to break open the skins.

Note that the pork and potatoes may be cooked at the same time and are grilled using the indirect method. The peaches are grilled with direct heat; use a small separate grill and start the coals ahead of time to make sure everything comes out at the same time.

Serves 4 to 6

Indirect and direct heat methods

Marinade

¼ cup minced garlic
¼ cup honey
¼ cup chopped fresh thyme
2 tablespoons chopped fresh parsley
2 teaspoons red pepper flakes
¼ cup chopped fresh sage leaves
2 tablespoons chopped fresh marjoram
¼ cup olive oil
Juice of ½ lemon
One 4 pound pork loin roast
Salt
¼ cup vegetable oil

Cracked Potato Salad

18 to 24 small red potatoes
¼ cup vegetable oil
Salt and freshly ground black pepper

Vinaigrette

¼ cup red wine vinegar
2 tablespoons coarse-grain mustard
Salt and freshly ground black pepper
1 cup extra-virgin olive oil

Honey-Mustard Sauce

1 cup chicken stock
2 tablespoons honey
1 tablespoon balsamic vinegar
1 tablespoon Dijon-style mustard
Salt and freshly ground black pepper

Grilled Peaches

2 to 3 ripe peaches, washed and split in half, pit removed
¼ cup balsamic vinegar
2 tablespoons vegetable oil
2 teaspoons coarsely-ground black pepper
4 to 6 parsley leaves, chopped
4 to 6 sprigs marjoram

To prepare the marinade: Put the garlic, honey, thyme, parsley, red pepper, sage and marjoram in a bowl. Stir in the vinegar, then whisk in the oil in a steady stream until combined.

To prepare the pork: Trim the fat from the pork loin. Place the marinade in a baking dish large enough to hold the pork. Put the pork in the marinade and turn to coat; cover with plastic wrap and refrigerate overnight. Or, put the marinade and the pork in a large, heavy zippered plastic bag. Press out the air and work the bag with your hands until the pork is coated with marinade. Refrigerate overnight.

Prepare the grill for indirect cooking: Light a charcoal grill and let the coals burn until covered with light grey ash. Or, light a gas grill according to manufacturer's directions. Move the coals into a circle around the outside of the fire grate and place a drip pan in the center. Place the cooking grate on top. Remove the pork from the marinade and season with salt; rub with vegetable oil.

Put the pork loin over the hot coals and sear for 1 minute on each side to create grill marks. Place the pork in the center of the grill over the drip pan to cook. The potatoes for the salad may be placed on the grill with the pork at this time; see below. Put the cover in place with the vents open. Grill over this indirect medium heat for 1½ hours or to desired doneness, turning once halfway through the cooking time. When the pork is finished, transfer to a platter, tent with foil and let rest for 10 minutes before slicing.

To prepare the potato salad: Prepare a grill for indirect cooking, as above. Wash the potatoes. Using your hands, coat them with oil, salt and pepper. Place in the center of the grate and cook about 40 minutes, or until tender. When the pork begins to cook, the potatoes may be placed on the grill around the pork and then

removed when you turn the pork halfway through the cooking. Keep the potatoes separated from the raw pork; do not let them touch the meat.

Cool slightly. Press on the potatoes with a fork or your hand to crack them. Just before serving, toss with the vinaigrette.

To prepare the vinaigrette: Mix the vinegar and mustard; add salt and pepper to taste. Gradually whisk in the oil in a steady stream until combined. More oil may be added if necessary to reach the consistency you desire. Set aside.

To prepare the honey-mustard sauce: Put the chicken stock, honey, vinegar and mustard in a saucepan. Cook over medium heat until reduced by one-third. Season to taste with salt and pepper. Keep warm.

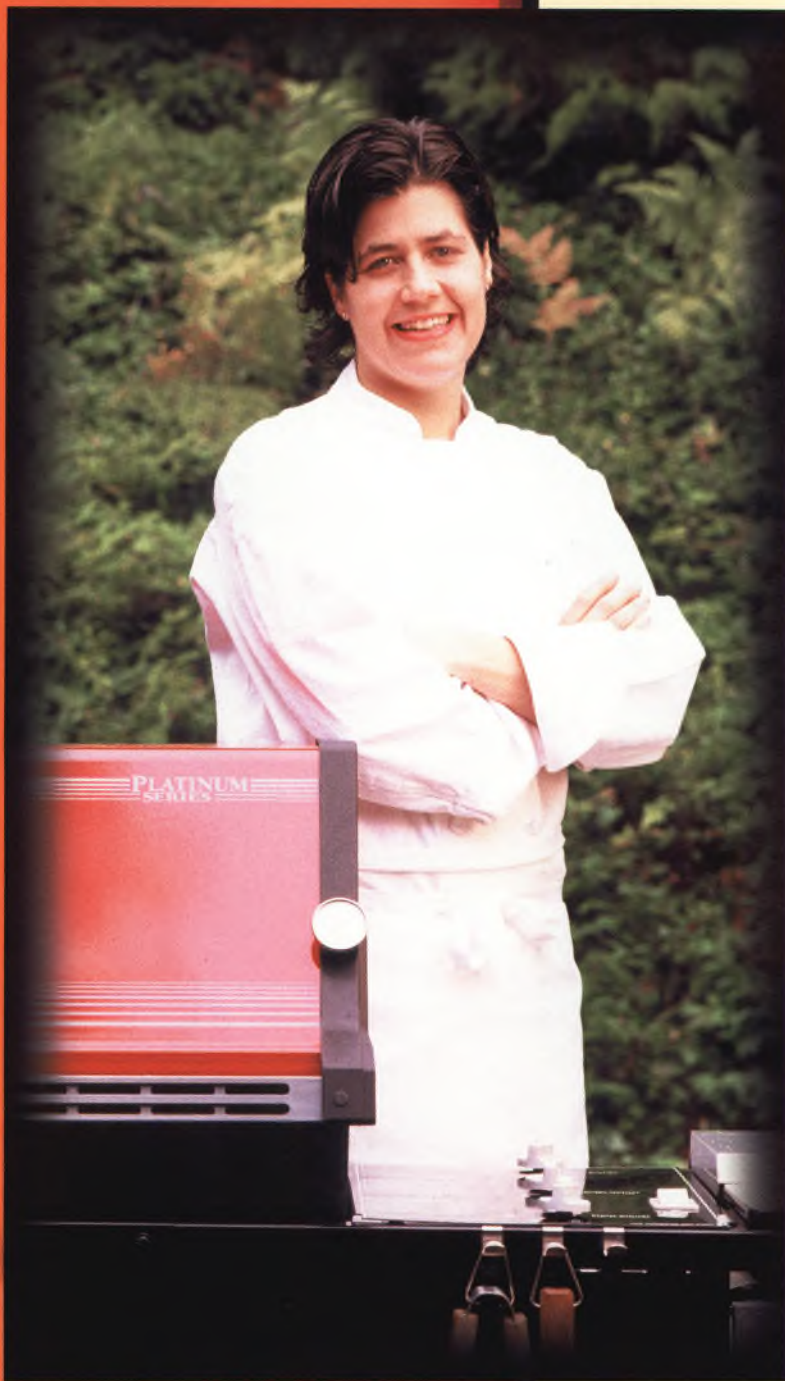
To grill the peaches: Prepare a grill for direct heat cooking: Light a charcoal grill and let the coals burn until covered with light grey ash. Or, light a gas grill according to manufacturer's directions. Place the cooking grate on top and let it heat for a minute or two until hot.

Drizzle the peaches with balsamic vinegar, oil and pepper. Place the peaches, skin-side down, on the heated cooking grate. Cook until the juices in the wells of the peach halves begin to bubble, about 10 minutes. Remove from heat.

To serve: Slice the pork loin in ½ inch thick slices. Divide the slices among individual serving plates. Add potato salad and a peach half to each plate. Drizzle honey-mustard sauce over the pork. Sprinkle each dish with parsley and garnish with marjoram.



Jody Adams
Rialto
Boston, MA



Monique Andree Barbeau

as taped at *Fuller's*, Sheraton Seattle Hotel & Towers
Seattle, WA

When she stepped on board as chef at *Fuller's* in Seattle, Monique Andree Barbeau had more than her share of cynics to win over.

For starters, there were those who figured no one could replace Caprial Pence, who had taken the restaurant so far before departing for Portland. And there were those who dismissed her as a Pence clone: just another woman chef under thirty, in a kitchen that had seen a series of such chefs in the past few years.

In one way or another, Barbeau won the cynics over. She even won back *Fuller's* fourth star from *Seattle Best Places*, a publication that had fretted in print over the establishment's Pence-less future. No fretting was called for, as things turned out.

The Vancouver-born Barbeau was named chef at *Fuller's* of the Sheraton Seattle in January, 1992, after the property had conducted a month-long search and interviewed more than two hundred candidates from all over the country and region. Her local roots proved a culinary boon, placing her at the heart of the movement to celebrate foods of the Pacific Northwest.

As a 1987 graduate of the Culinary Institute of America, Barbeau cooked at a trio of four-star restaurants in New York: the *Quilted Giraffe*, *Le Bernardin* and *Chanterelle*. She also picked up a bachelor of science degree in hospitality management from Florida International University in 1991.

Taking over the kitchen at *Fuller's*, Barbeau continued in her predecessor's award winning ways. Two of her proudest honors include a nomination as Rising Star Chef for the 1993 James Beard Awards, and an award as Beard Best Chef, Pacific Northwest the following year.

Other special recognitions rolled in as well, including the chance to cook with three other Americans for the Women Chefs for Peace event held in Israel in 1994. Barbeau was the only West Coast chef invited, joining Rozanne Gold of the *Rainbow Room* and Anne Rosenzweig of *Arcadia*, both in New York and Susan Spicer of *Bayona* in New Orleans.

As the century changed, Barbeau made some changes herself. Stepping away from the structure of running *Fuller's*, she began Monique Barbeau Consulting. She helps plan restaurant concepts and menus, a role which gives her imagination free rein. She also helps clients pull together the sort of talent it takes to run a top-notch restaurant. Now this Great Chef puts her ideas into play in many directions at once.

Grilling

Open-faced Barbecued Pork Sandwich with Kimchee on Grilled Pita Bread



This clever variation on traditional pork barbecue with coleslaw uses kimchee with barbecued pork slices, all layered onto grilled pita bread. The pork marinates overnight in the refrigerator, so start a day ahead. Note the careful use of the barbecue sauce: part is set aside in the refrigerator to be used on the finished dish and the sauce used to marinate the pork is boiled before being used as a brush-on sauce during cooking. Do not use sauce which has been in contact with the raw meat on the finished dish.

Serves 4

Indirect heat method

Barbecue Sauce

- ¼ cup olive oil
- 1 cup chopped onion
- 2 to 3 garlic cloves, minced
- ½ cup brown sugar, lightly packed
- ½ cup cider vinegar
- 1 tablespoon Worcestershire sauce
- 1 tablespoon soy sauce
- 1 tablespoon Dijon-style mustard
- 2 tablespoons horseradish
- 1 teaspoon Tabasco® sauce or similar hot pepper sauce
- 4 to 5 slices ginger
- ½ teaspoon black pepper
- 1¼ cups tomato sauce
- 1¼ cups ketchup
- ½ teaspoon salt

Barbecued Pork

- 1 pound pork loin
- 2 tablespoons olive oil
- 1 cup Barbecue Sauce (above)
- Salt and freshly ground pepper to taste

Kimchee

- ¼ head Napa or Savoy cabbage
- 1 cup salt
- 1 tablespoon garlic, grated
- 1 tablespoon ginger, grated
- Juice of 2 lemons
- 1½ teaspoon sambal (sauce; available in Asian markets)
- 7 ounces sesame oil
- ½ cup toasted sesame seeds

Grilled Pita Bread

- 4 pieces pita bread
- Olive oil
- Salt and freshly ground pepper to taste
- 4 cilantro sprigs

To prepare the barbecue sauce: Heat the oil in a large saute pan or skillet over medium-high heat. Add the onions and saute 1 to 2 minutes, until translucent. Add the garlic and cook 1 minute. Add the brown sugar and cook for 3 to 4 minutes, stirring frequently until the sugar dissolves. Add the vinegar, Worcestershire sauce, soy sauce, Dijon mustard, horseradish, Tabasco®, sliced ginger and black pepper. Whisk to combine and cook over medium-low heat for 3 to 4 minutes, or until slightly reduced. Add tomato sauce, ketchup and salt and simmer 20 to 30 minutes. You will have about 3¾ cups of sauce.

To marinate the pork: Rub the pork loin with olive oil and season with salt and pepper. Set aside ¾ cup of the barbecue sauce; cover and refrigerate. Pour one-fourth of the remaining barbecue sauce in a baking dish large

enough to hold the pork; tilt the dish to cover the bottom with the sauce. Put the pork in the dish and pour the remaining barbecue sauce over it, coating it completely. Cover loosely with plastic wrap and marinate overnight in the refrigerator. Alternatively, put the pork and sauce in a large heavy zippered plastic bag. Press out the air and seal; press to distribute the sauce. Marinate overnight in the refrigerator.

To prepare the kimchee: Peel the leaves off the cabbage, discarding the outer leaves. Place leaves in a shallow container, generously sprinkling salt over each layer of cabbage. Cover loosely with plastic wrap. Place a weight on top and let sit at room temperature for 6 hours. Remove the weight and plastic; rinse the leaves under running water and pat dry. Stack 4 or 5 leaves and cut into thin long strips; repeat to cut all leaves. Put the strips in a large bowl.

Combine all remaining ingredients to create a vinaigrette and pour over the cabbage. Mix well and let stand at room temperature until ready to use.

To barbecue the pork: Prepare the grill for indirect cooking: Light a charcoal grill and let the coals burn until covered with light grey ash. Or, light a gas grill according to manufacturer's directions. Move the coals into a circle around the outside of the fire grate and place a drip pan in the center. Place the cooking grate on top and let heat for 1 to 2 minutes.

Remove the pork from the refrigerator and drain, reserving the marinade for use while cooking. Put the marinade in a saucepan and to a boil; cook 3 minutes; do not use it again on the meat unless it has been boiled.

Place the pork loin on the cooking grate directly over the coals and sear for 1 minute; lift, turn one-third of the way around and place back on the hot grate for 1 more minute to create grill marks. Move the pork to the center of the grate, over the drip pan. Put the cover in place with the vents open. Grill over this indirect heat for 25 minutes or to an internal temperature of 165 F. Brush occasionally with the boiled marinade. When the cooking is finished, discard the cooking marinade. Put the pork on a platter and let rest 5 to 10 minutes.

To prepare the pita bread: Using your hands, lightly coat each pita bread with olive oil. Place on the cooking grate directly over the coals and grill until marked on both sides. Season with salt and pepper.

To serve: Bring the reserved ¾ cup of barbecue sauce to a boil. Thinly slice the pork. Put a piece of bread on each serving plate. Place a heaping spoonful of kimchee on the bread. Layer slices of pork loin over the kimchee. Spoon the hot fresh barbecue sauce over the pork and drizzle over the outside of the bread. Garnish each with a cilantro sprig.

Monique
Barbeau
Consulting Chef
Seattle, WA



Stan Frankenthaler

Salamander • Boston, MA

Along with the standard batterie de cuisine, Stan Frankenthaler's kitchen at the *Blue Room* included a stone-lined fire pit for Chinese hot pots and fire-heated stones for baking bread. Frankenthaler was at the very forefront of the cook-with-flame movement.

A native of Alabama whose family "gathered around the dinner table for hours," Frankenthaler remembers being "shoo'ed away from the kitchen for being too young." But he was obstinate, and at age seven began to help by shelling peas and snapping beans. In less than a decade, Frankenthaler became the family cook.

Frankenthaler began cooking professionally at seventeen and paid his way through the University of Georgia with his restaurant earnings. It was during those years that he realized that cooking was his calling. He moved to Boston and spent two years at the Culinary Institute of America, where he graduated with high honors.

Honors have continued to come to Frankenthaler. During his work as sous-chef at Jasper White's restaurant, *Jasper's*, it received 4½ stars from the *Boston Globe* and was inducted into *Boston Magazine's* Hall of Fame. Frankenthaler's next project, a home-catering company called

Choice Catering, received rave reviews and he was named Boston's Best Personal Caterer in *Boston Magazine*.

In 1991, Frankenthaler teamed up with two other dedicated foodies, Chris Schlesinger and Cary Wheaton, and created the *Blue Room*. The menu featured open-fire cooking from around the world. Frankenthaler moved on to open *Salamander* in 1994, bringing his talents to his new venue. Here, in a renovated ink factory, he unleashed his passion for Asian cuisine. In 2000 *Salamander* moved to the Back Bay area of Boston. Rave reviews follow him; *Food & Wine*, *Esquire*, *The Washington Post*, *The New York Times* and *The Boston Globe*, all agree that the food and the hospitality are superb. When not cooking, he is involved with public-service groups that organize food fundraisers for local charities and is especially involved in work for hunger relief. He has been part of the fundraising for Share Our Strength and AIDS Action Committee. Frankenthaler has also served on the education committee for the American Institute of Wine and Food, and has been actively involved in "Chefs", an organization that promotes food safety.

Grilling

Grilled Peaches with Grilled Walnut Bread

The heat from the grill caramelizes the peaches and gives them a distinctive smoky flavor. This is a wonderful dessert, summer or winter, with grilled peaches served on grilled walnut bread with whipped cream, balsamic vinegar and peach-walnut chutney. The chutney also makes a good accompaniment for grilled poultry or fish. It may be made, without the walnuts, up to a week in advance and kept refrigerated; add the walnuts before serving. This recipe makes 1¾ cups of chutney.

Serves 4

- 2 cups water
- 2 cups sugar
- ½ vanilla bean, split lengthwise
- 1 cinnamon stick
- 2 whole cloves
- 1 whole allspice
- 4 ripe peaches, peeled, pitted and halved

Peach-Walnut Chutney

- 1 tablespoon unsalted butter
- ½ cup diced onion
- 1 tablespoon minced fresh ginger
- ¼ cup raisins
- ½ small tomato, peeled, seeded and chopped
- 1 large peach, peeled and diced
- ½ cup vanilla syrup reserved from poached peaches above
- ½ cup dry red wine
- ¼ cup balsamic vinegar
- ½ teaspoon salt
- ¼ cup coarsely chopped walnuts, toasted
- Four ¼ inch thick slices walnut bread
- 4 tablespoons unsalted butter at room temperature

Garnish

- Balsamic vinegar
- 1 cup sweetened whipped cream
- 4 mint sprigs
- ½ cup coarsely chopped walnuts, toasted
- ¼ cup fresh berries (optional)

To prepare the peaches: Combine the water and sugar in a medium nonaluminum saucepan and bring to a boil over medium heat. Add the vanilla bean, cinnamon, cloves and allspice and simmer for 15 minutes. Add the peach halves and simmer for 3 to 10 minutes, or until they are tender; the amount of time will depend on the ripeness of the peaches. Remove the pan from the heat and let the peaches cool in the syrup. Drain, reserving both the peaches and the syrup separately.

To make the chutney: Melt the butter in a medium saute pan or skillet over medium-high heat. Add the onion and ginger and saute for 2 to 3 minutes, stirring constantly. Add all the remaining ingredients except the walnuts. Bring the mixture to a boil, reduce heat to low and simmer the chutney for about 20 minutes, or until thickened; stir frequently, especially towards the end of the cooking time, to ensure against scorching. Add the walnuts and simmer 5 minutes. Set aside.

To assemble: Light a fire in a charcoal grill. Rub the peaches and the slices of walnut bread with the softened butter. When the coals are lightly covered with grey ash, grill the peaches, cut-side down, for 2 minutes. Turn them



gently with tongs and grill for an additional 1½ minutes. Grill the bread on the edge of the grill rack for 30 to 45 seconds on each side or until just toasted.

To serve: Cut each slice of walnut bread in half on the diagonal and place a peach half on each slice. Spoon 3 tablespoons peach-walnut chutney on each of 4 serving plates and surround it with two peach-topped slices of bread. Drizzle a little balsamic vinegar around the chutney on each plate and garnish with the whipped cream, mint sprigs, more chopped walnuts and optional berries.

Stan
Frankenthaler
Salamander
Boston, MA

Brick Chicken

with Grilled Polenta and Scallion Bundles



These grilled small chickens or game hens are a treat with their crisp skin and truffle butter. They are simply accented with grilled wedges of polenta and grilled scallions. Yes, truffle oil can be expensive and difficult to find. You can make this recipe using a fruity and flavorful olive oil in place of the truffle oil, or simply make the butter with herbs alone.

Serves 4

Direct heat method

Polenta

4 cups water

$\frac{3}{4}$ cup coarsely ground cornmeal

3 tablespoons grated fresh Parmesan cheese

1 tablespoon unsalted butter

Salt and freshly ground pepper

Vegetable oil

4 small chickens or Cornish game hens

2 slices Truffle Butter (below)

1 tablespoon vegetable oil

Salt and freshly ground pepper

Four foil wrapped bricks

Scallion Bundles

20 scallions

Vegetable oil

Salt and freshly ground pepper

14 slices truffle butter (below), warmed to the melting point

4 lemon wedges

Jody Adams
Rialto
Boston, MA

To prepare the polenta: In a heavy medium saucepan, bring the water to a boil over high heat. Gradually whisk the cornmeal into the boiling water. Reduce heat to low and cook, stirring frequently, until very thick and shiny, about 40 minutes. Remove from heat and stir in Parmesan cheese and butter. Season to taste with salt and pepper.

Lightly oil a 6-inch pie pan. Cover and refrigerate until firm, about 2 hours.

Prepare a grill for direct heat cooking: Light a charcoal grill and let the coals burn until covered with light grey ash. Or, light a gas grill according to manufacturer's directions. Place the cooking grate on top and let it heat for a minute or two until hot.

While the coals are heating, using poultry or kitchen shears, remove the wing tips and backbone by splitting the chickens or hens along the sides of the backbones to remove. Place the birds skin-side up on a work surface, pull open, split the breastbone and press down firmly to flatten. Rinse and pat dry. Gently separate the skin from the meat at the breast and thigh. Insert bits of truffle butter under the skin, then press back in place. Brush the birds on both sides with oil; season with salt and pepper.

Place the birds skin-side up on the cooking grate. Set a

foil wrapped brick on top of each bird to keep them flat while cooking. Cook 20 minutes. Remove the bricks, turn the birds and replace the bricks. Cook 20 more minutes, or until the meat near the thigh bone is no longer pink and the skin is crisp. Remove from heat; if desired, remove the breastbones before serving.

About 5 minutes before the birds are finished, cut the polenta into four wedges. Brush with oil and place, topside down, on a hot area of the grate. When the wedges have sear marks, turn and grill on the other side until marked. Remove and set aside.

To prepare the scallions: Wash the scallions, leaving the roots on but removing the scraggly tops of the greens. Bring a pot of water to a boil and put four scallion tops in the water for 15 to 30 seconds, until the tops are wilted; remove with a wire skimmer or slotted spoon and plunge into a bowl of ice water to stop the cooking. Lay 5 raw scallions together and tie with one of the wilted tops. Repeat to make four bundles. Brush with oil and season with salt and pepper. Place on the hot grate and grill until they just begin to blacken, turning as needed. Set aside.

To serve: Place a bird, skin-side up, on each plate. Add a polenta wedge and scallion bundle. Drizzle warmed truffle butter over the birds. Garnish with lemon wedges.

Truffle Butter

$\frac{1}{2}$ pound unsalted butter at room temperature

1 shallot, minced

1 teaspoon minced garlic

2 tablespoons truffle oil

1 tablespoon minced fresh parsley

1 teaspoon minced fresh thyme

Salt and freshly ground pepper

Juice of 1 lemon

Melt 1 tablespoon of the butter in a small saute pan. Add the shallots and garlic; cook slowly over medium-low heat until just tender. Cool. Mix with the remaining butter, truffle oil, parsley and thyme; season with salt, pepper and lemon juice to taste. Place a small sheet of plastic on a work surface and place the butter on the plastic; roll up into a cylinder, twisting the ends to seal and refrigerate until firm. Cut into 16 slices.

Spiced Rum BBQ Duck

with Mango, Dried Cherry and Orange Marmalade Sauce

This dressed up barbecued duck has two sauces, one which is brushed on over the duck while it is still cooking and one which is used to sauce the plates. Duck pairs well with fruit; Chef Kendrick uses tropical mango in his island-inspired fruit sauce. The horseradish adds real zing; "it pays to know your guests and taste to get just the right amount of heat."

Serves 4

Indirect heat method

- 4 duck leg quarters (about 8 ounces each)
- 4 boneless duck breasts (about 6 ounces each)
- ½ tablespoon vegetable oil
- ½ cup minced red onion
- 2 garlic cloves, chopped
- 1 cup ketchup
- ½ cup chicken broth
- ½ cup hoisin sauce
- ¼ cup cider vinegar
- 1 tablespoon packed brown sugar
- 1 tablespoon lemon juice
- ½ tablespoon Worcestershire sauce
- ½ teaspoon lemon zest
- ¼ teaspoon Old Bay seasoning
- ¼ teaspoon freshly ground black pepper
- 2 tablespoons spiced rum

Mango, Dried Cherry and Orange Marmalade Sauce

- 2 tablespoons sherry
- ½ cup orange marmalade
- ½ cup dried cherries
- ½ cup diced mango
- 1 tablespoon prepared horseradish
- 2 tablespoons unsalted butter
- Leek Garnish (optional)
- 2 leek leaves
- Flour for dusting
- Canola oil for deep frying

To prepare the duck: Prepare the grill for indirect cooking: Light a charcoal grill and let the coals burn until covered with light grey ash. Or, light a gas grill according to manufacturer's directions. Move the coals into a circle around the outside of the fire grate and place a drip pan in the center. Place the cooking grate on top. Place the duck leg quarters and breasts skin-side down in the center of the grate over the drip pan. Put the cover in place with the vents open. Grill over this indirect medium heat for 25 minutes.

Meanwhile, in a saucepan, heat the oil. Add the onions and garlic and saute 2 to 3 minutes, until softened. Add the ketchup, chicken broth, hoisin sauce, cider vinegar, brown sugar, lemon juice, Worcestershire sauce, lemon zest, Old Bay seasoning and pepper. Simmer 10 to 15 minutes. Stir in the rum.

Turn the duck pieces and brush with the rum sauce. Continue grilling for 10 minutes. Turn, brush again and grill another 10 minutes until the duck is medium-rare (145 F), or longer to desired degree of doneness. Remove the breasts to a plate and let rest 5 to 10 minutes before slicing. If needed, grill leg quarters 5 to 10 minutes longer, to desired degree of doneness.



To prepare the marmalade sauce: In a skillet, heat the sherry until warm. Add the marmalade, dried cherries, mango and horseradish. Bring to a boil, reduce heat and simmer for about 5 minutes to reduce slightly. Stir in the butter. Makes about 1 cup.

To prepare the leek garnish (optional): Cut the leaves in long strips, then cut the strips in 2 inch pieces. Dust the leeks with flour and shake off the excess. Heat the oil to 365 F in a deep fryer or deep, heavy saucepan. Fry the leeks, a handful at a time, for 5 to 10 seconds, until crisp; remove with a slotted spoon or wire skimmer and drain on paper towels.

To serve: Pour ¼ cup of marmalade sauce on each plate. Top each with sliced breast meat and a leg quarter. Garnish with fried leeks (optional).

David Kendrick
Kendrick's
St. Croix, U.S.V.I.

Grilled Leg of Lamb

with Thai Marinade



Marinated in a bright mixture of kaffir lime leaves, lemongrass and curry, the lambs first seared directly over the heat, then finished by indirect heat. Having the leg bones removed and the meat butterflied lets it cook evenly on the grill. Chef Donier suggests serving this with a cheese polenta, grill-roasted yellow peppers and grill-roasted tomatoes.

Serves 8 to 12

Indirect method

3 tablespoons olive oil

20 kaffir lime leaves

3 stalks lemongrass

3 tablespoons curry powder

12 garlic cloves, peeled

8 pounds boneless leg of lamb, butterflied

2 tablespoons salt

Freshly ground pepper

Combine the olive oil, lime leaves, lemongrass, curry powder and garlic cloves. Rub the mixture over both sides of the lamb. Place on a baking sheet, cover with plastic wrap and refrigerate 24 hours or overnight. Season with salt.

Prepare the grill for indirect cooking: Light a charcoal grill and let the coals burn until covered with light grey ash. Move the coals into a circle around the outside of the fire grate and place a drip pan in the center. Place the cooking grate on top and let heat for 1 to 2 minutes. Or, light a gas grill according to manufacturer's directions.

Place the lamb on the cooking grate directly over the heat source. Sear 10 minutes on each side. Move to the center of the grate and complete cooking by indirect heat: cook 30 to 45 minutes, to 150 F for medium-rare, or to desired degree of doneness. Turn once halfway through the cooking time.

Remove from heat and let rest on serving platter for 5 to 10 minutes. Slice into $\frac{1}{4}$ inch slices.

Kaspar Donier
Kaspar's
Seattle, WA

Halibut

with Grilled Vegetable Ratatouille

Grilled vegetables add a smoky note to a simplified version of ratatouille. The vegetables are used as a base for gently grilled halibut. Although the grill is set up for indirect grilling, both the vegetables and the fish are first placed directly over the hot coals around the perimeter of the grill to sear in grill marks, then moved to the center and covered for the indirect method of cooking.

Serves 6

Indirect heat method

Grilled Vegetable Ratatouille

1 fennel bulb, quartered

1 small yellow onion, quartered

½ eggplant, quartered

1 red pepper, seeded and quartered

1 yellow pepper, seeded and quartered

1 small zucchini, quartered

1 small yellow squash, quartered

½ cup olive oil

2 shallots, chopped

1 garlic clove, minced

5 ripe tomatoes, peeled and seeded

One 16 ounce can diced tomatoes

One 8 ounce can tomato paste

Salt and freshly ground pepper

Juice of 1 lemon

Six 3 ounce pieces fresh halibut

Olive oil

Salt and freshly ground pepper

8 to 12 chives, roughly chopped

To prepare the ratatouille: Prepare the grill for indirect cooking: Light a charcoal grill and let the coals burn until covered with light grey ash. Or, light a gas grill according to manufacturer's directions. Move the coals into a circle around the outside of the fire grate and place a drip pan in the center. Place the cooking grate on top and let heat for 1 to 2 minutes.

Lightly brush the fennel, onion, eggplant, peppers, zucchini and squash with olive oil, or rub lightly with oil using your fingers. Place the fennel, onion and eggplant pieces on the cooking grate over the coals. Grill 5 minutes. Turn and move to the center of the grill. Add the peppers, zucchini and squash, keeping the vegetables in a single layer. Cover. Grill 5 minutes, then turn all vegetables. Cover and grill 5 more minutes, until tender. Remove from heat and let cool slightly. Cut all grilled vegetables into medium dice.

Put the shallots into a medium nonstick saute pan or skillet and cook over medium-low heat until the shallots soften, 3 to 4 minutes. Add the garlic and tomatoes, increase the heat to medium, and cook 5 to 8 minutes, or until the moisture is released from the tomatoes. Add the diced tomatoes and tomato paste and simmer 20 minutes, until reduced and thickened. Fold the grilled vegetables into the tomato mixture; season to taste with salt, pepper and lemon juice. Set aside; keep warm.

Refresh the coals, letting them burn until covered with light grey ash.

To cook the halibut: Brush the halibut with olive oil and season with salt and pepper. Place directly over the coals and sear for about 2 minutes, until marked by the grill. Turn 45 degrees and sear for another 2 minutes. Move to the center of the grill, away from direct heat. Cover and cook 7 to 8 minutes, or to desired degree of doneness, turning over once during the cooking time.

To serve: Mound ratatouille in the center of each plate. Sprinkle with chives. Top each with a piece of halibut.



Monique
Barbeau

Monique
Barbeau
Consulting Chef
Seattle, WA

Great Summertime Grilling!

By Nancy Ross Ryan

Several Australians, whom it has been my pleasure to meet, have invited me to a backyard (or patio) barbecue by saying, "Come on over, I'll burn something on the barbie." Of course, they don't really mean "burn."

But many Americans, whom it has been my misfortune to meet, say,

"Come on over, I'll cook something on the grill." Of course, they really do mean burn. They light their fires, transforming their "barbies" into culinary incinerators, and proceed to char beyond recognition whatever they get their mitts on.

Come on Baby, Light Your Fire! Just Don't Burn the Food.

hamburgers thick and juicy, steaks crusted and succulent, chicken crisp but moist, and seafood and vegetables tender and dripping with flavor. What's their secret; flashy grills, fancy marinades?

"Marinades," says Tiffani Faison, a sous chef in the kitchens of Chef Todd English's restaurant

Olives in Boston, "are one of the culprits that contribute to burning. If you marinate in oil, and the oil drips onto the charcoal it will flame and result in a gassy taste, definitely not the flavor you are after." The remedy, she says, is: "Don't over marinate; wipe off the excess marinade before grilling, and opt for citrus-based marinades where possible." She says that English is known for open grills and rotisseries in all his restaurants. Among them; Olives in Boston, New York, Aspen, Vegas and Washington, D.C., Bonfire and Kingfish in Boston; and Fish Club in Seattle. (See his recipe for Wood-grilled lobster with toasted walnuts in this issue.)

Then there are the hosts with the magic touch: Hot dogs come off their grills plump and sizzling,

IT'S TECHNIQUE

"It's crucial to understand the technique of anything you are doing, and grilling, one of the classic techniques of cooking, is no exception," says Chef Chris Schlesinger of the East Coast Grill in Cambridge, Massachusetts. (See his recipe for Grilled spice-rubbed swordfish with Indonesian Ketjap in this issue.) "Grilling is not a made up technique. It's bonafide. Escoffier includes it, along with roasting, sauteeing, frying, braising, poaching, etc., in his Guide Culinnaire. But even though it's a classic French technique, it's really pretty simple to understand."

DIRECT OR INDIRECT?

"Grilling is simple and classic. It's the direct method," says Schlesinger, "But the indirect method can get tricky. It's closer to American regional barbecue and it's a folk technique." (For the difference between grilling and barbecuing, See "True Q.")

Betty Hughes of Weber-Stephen in Palatine, Illinois, says that the grill offers the best of both worlds; direct and indirect. "It's just a matter of using the correct method for each type of food that you grill."

Here are her expert guidelines:

- Use the direct method for foods that require short grilling times over high or medium heat.
- Use the indirect method for foods that require a longer cooking time over lower heat.

If using a 22½ inch-diameter charcoal kettle-type grill:

- For the direct method, distribute one layer of charcoal briquets over the bottom.
- For the indirect method, place 25 briquets on each side of the bottom; position a drip pan in the center between the coals to catch all of the drippings. If you are cooking longer than 1 hour, add 6 to 8 briquets on each side at the end of each hour to maintain the heat.
- When lighting the charcoal, allow 25 to 30 minutes for the coals to get a light coating of ash before starting to cook. Don't put the food on the grill before the coals are ready. Patience will reward you with great results.

GRILLING TIPS FROM THE WORLD'S GREATEST CHEF

Georges-August Escoffier, 1846-1935, is still considered the world's greatest chef. Born in France, he not only cooked for kings and emperors, but was the first chef to be awarded the French Legion of Honor. Escoffier was the first to organize the kitchen staff, systematize their duties, and to define and codify cooking techniques. He created still-famous recipes (Peach Melba, Tournedos Rossini, to name only two), wrote ground-breaking cookbooks, and his *Le Guide Culinnaire*, published in 1903, is still read by chefs today. **In it, he describes grilling as our most basic cooking technique:**

"A grill, which is, in short, but a roast on an open fire, stands, in my opinion, as the remote starting point, the very genesis of our art. It was the primeval notion of our forefather's infantile brains; it was progress born of an instinctive desire to eat with greater pleasure; and it was the first culinary method ever employed." And he describes the unique succulent result of proper grilling: "Those culinary preparations effected by means of grilling belong to the order called cooking by concentration. And, indeed, in almost all cases, the great object of these operations, I might even say the greatest object, is the concentration, in the center, of the juices and essences..."

And, his biggest tip, is as important today as in 1903:

"I submit as a principle that the golden rule in grills is to strictly observe the correct degree of heat which is proper to each treated food."

So, take it from Escoffier, and don't burn things on your barbie.

IF USING A GAS GRILL:

- Open the lid before you turn the gas on at the source, then ignite the burners and close the lid to preheat the grill. This is important. It takes 10 to 15 minutes with all burners on HIGH to preheat the grill before starting to cook. The grill must always be preheated before placing any food on the cooking grate. After preheating, the burners can be adjusted to the heat level required in each recipe.
- Always put the lid on the grill, gas or charcoal, while grilling. It virtually eliminates flare-ups. The lid keeps the heat in the grill and shortens cooking time. Try not to lift the lid any more than necessary, because the heat escapes and you may have to increase the cooking time.
- The most useful tools for grilling are the 3 Ts: thermometer, tongs and timer. An instant-read thermometer will quickly tell you what the internal temperature of the food is and will warn you when "just right" will shortly become "overdone."

Using tongs for handling foods while grilling will avoid piercing the meat, poultry or seafood, thus losing some or all of the juices and flavor. The timer? We all know how easy it is to get distracted when we are grilling. The phone rings and your best friend wants to gab. Who can resist? But wait a minute! When did you put the steaks on the grill? If you set a timer nothing will get in the way of the perfect results you aim for.

Chef Schlesinger learned that lesson early, at the age of eight. "I was grilling with Dad. He had set up the grill and left me to cook the lamb chops. I miscalculated the time, the chops caught fire and burned. My Dad ate them anyway and assured me they were the best lamb chops he ever had."

TRUE Q

In many regions of the country, barbecue is a fighting word, because three traditions are fiercely upheld: the meat, the method of cooking and the (mostly secret) sauces.

If you are direct grilling over charcoal or gas temperatures can climb up to 750 F, searing the meat and cooking it quickly. True barbecuing is long, slow and low. Temperatures range from 200 to 250 F, and meat is cooked indirectly by wood and/or charcoal that is arranged around, beside, or far beneath in a variety of pits, kettles and smokers. And the smoke that circulates and permeates the meat is essential to flavor.

The major barbecue centers are:

- **North and South Carolina**, where the meat of choice is pork (mostly shoulder) and the sauces are thin, and vinegar-based spiked with regional variations.
- **Memphis, Tennessee**, where pork ribs join shoulder as the meats of choice. Ribs are king, and, while you can get them wet (slathered with sauce), dry ribs thickly crusted with a spice rub is the regional specialty.
- **Kansas City, Missouri**, a crossroads city where barbecue means not only pork and pork ribs but beef, especially brisket. Two specialties are rib tips, the seductively charred and chewy burnt spareribs edges, and burned edges (or brownies), the crisp, caramelized fatty edges of the brisket. The sauce is thick, tomato-based, sweet, tangy, hot and spicy.
- **Texas**, where beef is king and brisket is the beef of choice cooked for up to 18 hours over oak, hickory or mesquite. Sometimes it's "mopped" with sauce, but just as often not. It's served sliced with a thin, hot tomato sauce or just plain hot sauce. Other Texas specialties include sausage, pork shoulder, ribs and turkey.
- **Owensboro, Kentucky**, U.S. barbecue central for lamb and mutton, a tradition that dates back to 1834 when the Dutch pioneer sheep herders held church picnics featuring barbecued sheep.
- **Pacific Northwest**, where everything, pork ribs, shoulder, beef brisket, sausage, lamb and chicken is barbecued, but the regional specialty is, of course, fish.

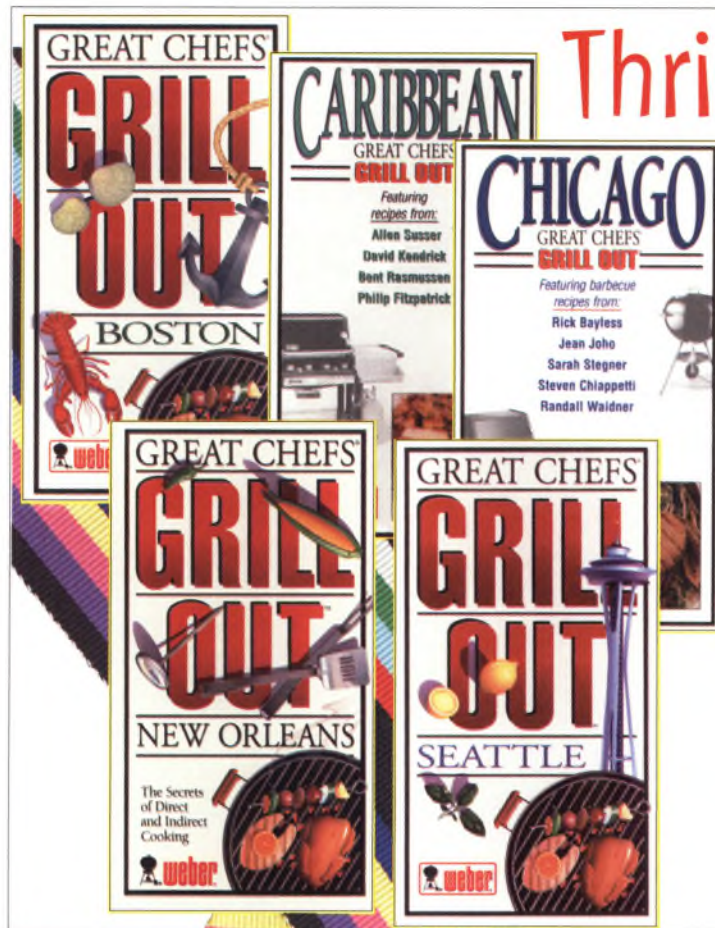
WHAT TO DRINK

We not only eat differently in the summer (who could possibly dig into a hearty bowl of steaming beef stew on a 90-degree day?) we drink differently as well. If you uncork that bottle of Chateau Lafite-Rothschild at your backyard barbecue, someone is liable to have you committed. ("Your honor, this individual attempted to pour a Bordeaux, grand cru no less, at a picnic!")

So what to drink with the smoky, sometimes spicy, foods from the grill?

- Cold beer or a pitcher of Sangria are safe, if obvious, choices. But don't forget the wonderful red, white and pink wines of summer. Choose young fresh versions of the grape that are not heavily oaked or tannic. And serve them all, even the reds, chilled.
- The reds: Pinot Noir from Oregon; Tempranillo from Spain; young Chianti from Italy served slightly chilled; Cabernet Franc and Beaujolais from France, also slightly chilled.
- The whites: Pinot Gris, Pinot Blanc and dry Reislings from Oregon; Gruner Veltiner (fresh and grapefruity) from Austria; Pinot Blanc and Pinot Gris from Alsace; Pinot Grigio from Italy; Albarino from Spain, Sauvignon Blanc from Argentina, Vouvray and Chenin Blanc from France. And don't forget Fino and Manzanilla Sherries, lightly chilled, from Spain. But serve these in small, two or two and one-half ounce glasses, because of Sherry's higher than wine alcohol content. Sparkling Spanish Cavas, made using the Champagne method, are not only a fine choice but add a note of elegance, depending on the menu.
- The pinks: Pick a true dry rose from France or California, NOT! a White Zinfandel, serve chilled. Also pop the cork on a Brut Rose sparkling wine from California or a sparkling Blanc de Noir.





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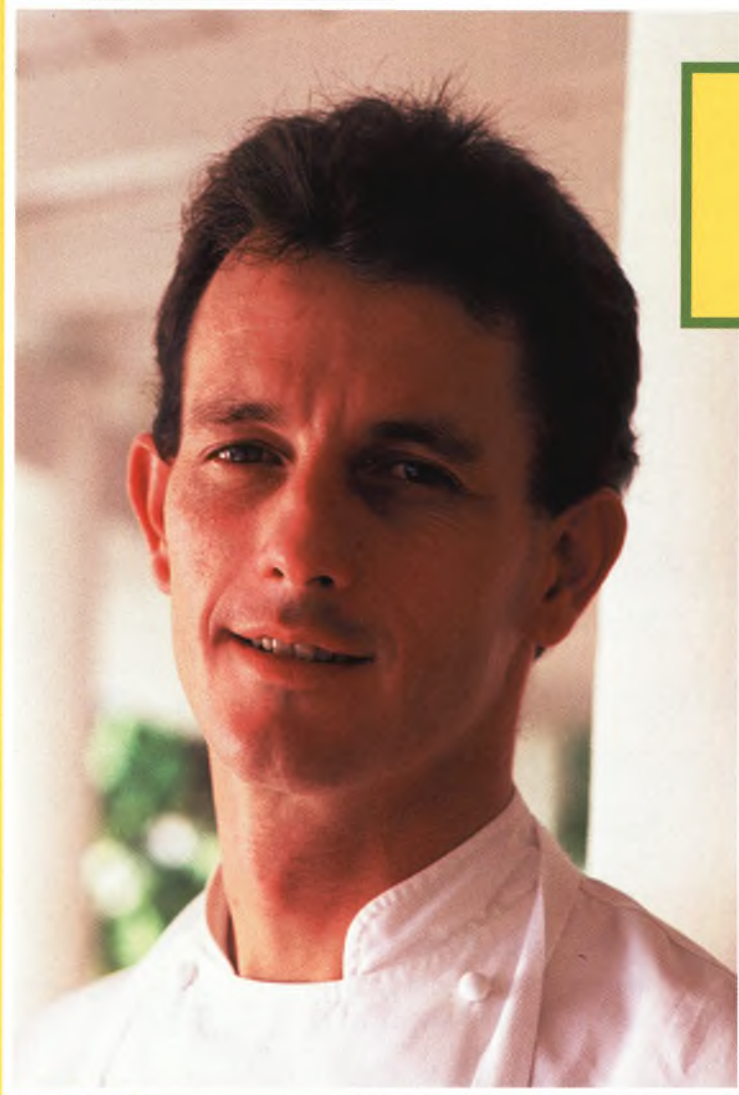
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**GREAT
CHEFS**

appetizers

- **Chef Thierry Alix** Page 32
 - **Langoustine Court Bouillon with Wild Mushrooms, Leeks and Citronella** Page 33
- **Chef Albert Roux** Page 34
 - **Soufflé Suisse** Page 35
- **Chef David Senia** Page 36
 - **Ventreche of Tuna Tartare** Page 37
 - **Roasted Eggplant and Scallop Pie Provençal** Page 38
 - **Herb-crusted Prawns with Warm Mushroom and Potato Salad** Page 39
 - **Shrimp with Ginger in Sweet Potato and Sauce** ... Page 40
 - **Goat Cheese Ravioli with Tomato Consommé** Page 41
 - **Risotto of Herbs with Salmon, Oysters, Caviar and Champagne** Page 42
 - **Ragout of Langoustine** Page 43



Thierry Alix

as taped at *La Samanna* · St. Martin

Executive chef Thierry Alix draws inspiration for the innovative cuisine at *La Samanna* from his world travels. Alix' cooking is based in traditional French cuisine that has been accented with native Caribbean and Creole spices.

Before working at *La Samanna*, Alix served as executive chef at *The Plantation Club*, an exclusive resort in Seychelles, and as executive chef at the prestigious *Camino Real* in Mexico. He began his career in Normandy, France, as an apprentice. Alix received his degree from Hotel de Cheval Blanc in Vire, France.

Langoustine Court Bouillon with Wild Mushrooms, Leeks and Citronella

Langoustine tails, leeks and mushrooms which have been barely cooked are submerged in a buttery broth flavored with citronella (lemon-grass), lemon and sea salt. Jumbo prawns or very large shrimp may be used in place of the langoustines.

Serves 4

12 medium langoustines, or jumbo prawns

Juice of 3 lemons

1½ cups (3½ sticks) unsalted butter, cut into
tablespoon sized pieces

Sea salt and freshly ground black pepper
to taste

4 baby leeks

12 wild mushrooms

4 sprigs chervil

4 stalks lemongrass

To prepare: Twist the tails from the langoustines (if using prawns, remove the shells and heads). Twist the middle of the tail fins and carefully remove the black intestinal vein. Set the tail meat aside.

In a large saucepan over medium-high heat, bring 8 cups of water with lemon and 8 tablespoons of the butter to a boil. Add the langoustine heads and shells and cook 5 minutes. Strain through a fine-meshed sieve and add the citronella leaves. Return the broth to the heat and cook 8 more minutes to reduce in volume. Whisk in 8 more tablespoons of butter, sea salt and pepper. Whisk in 4 more tablespoons of butter. Place on low heat to keep warm.

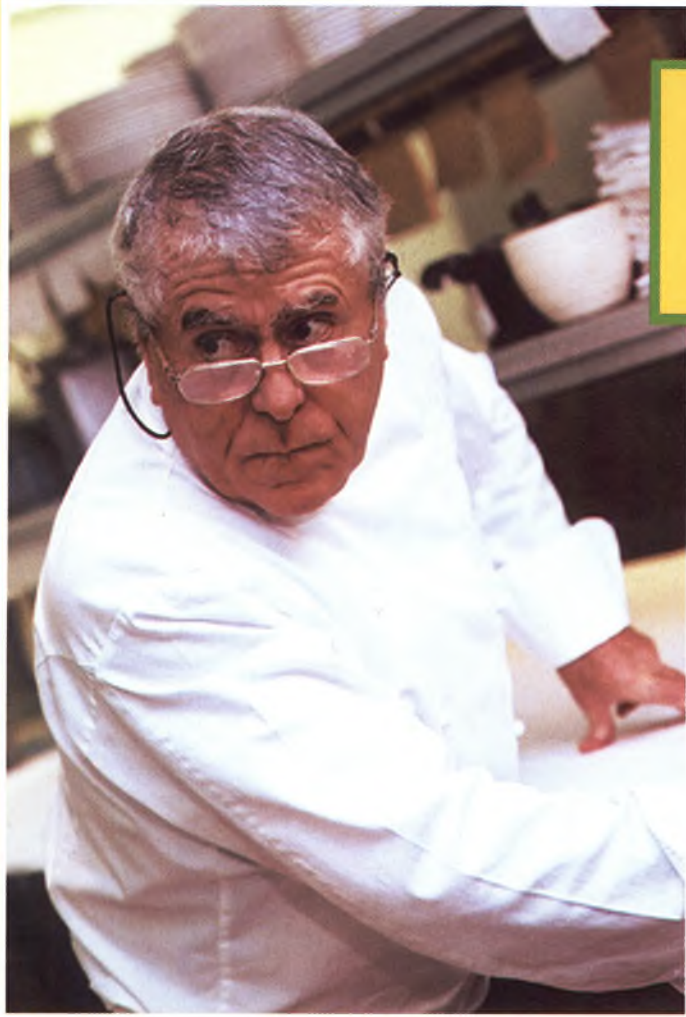
Cut off the base and tips of the leeks. Clean the leeks carefully, removing all sand. Bring a pan of water to a boil, plunge the leek into the water, return the water to a boil and remove from heat. Drain and plunge the leek in cold water, then drain again.

Cut off the base of the mushroom stalks and scrape the stems and caps with a small knife to clean; wash briefly only if dirt is visible. Melt 8 tablespoons of butter in a large saute or frying pan over medium-high heat and sear the langoustine tails on all sides. Add the mushrooms and sear for 1 minute, rolling them gently about in the pan.

To serve: Place three langoustine tails and three mushrooms in each warmed serving bowl. Add the leek. Pour the court bouillon over them and garnish with chervil and lemongrass.



Thierry Alix
La Samanna
St. Martin



Albert Roux

as taped at *Le Gavroche* • London, England

To launch his culinary career, French-born Albert Roux apprenticed at *Pâtisserie Leclerc* in Paris for three years, then spent a year at *Pâtisserie Bras*, also in Paris. Roux is a founding member of the Academie Culinaire in Great Britain. In 1968 he was the youngest to be elected by his peers as Maitre Cuisinier de France.

In 1975 he was awarded Chevalier du Merite Agricole, and in 1987 became Officier du Merite Agricole. That same year Roux was awarded an honorary PhD by the Council for National Academic Awards. He has been a professor at Bournemouth University since 1987.

Albert Roux worked as a personal chef for a period of time, he spent a year in Lady Astor's residence, a year as chef de cuisine for Sir Charles Clore and for nine years as chef to Peter Cazelet's household in Kent. Roux worked for a year at the French Embassy in London and for 2 years as sous-chef at the British Embassy in Paris. All this was prelude.

In 1967 Roux opened the first *Le Gavroche* in Lower Sloane Street in London, moving the restaurant in 1981. In 1982, *Le Gavroche* became the first restaurant in the UK to be awarded three Michelin stars. Albert Roux and his brother Michel later also won three stars for their *Waterside Inn* property. In 1986 the brothers separated their properties, with Albert assuming complete control at *Le Gavroche*. Building on the family's talents, son Michel Roux Jr. has joined Albert Roux at *Le Gavroche*, as executive chef. More properties were planned and opened, several under the name *Café Roux*, one under the wonderful name *Rouxl Britannia*. In the '90s the brothers sold off their restaurant group to concentrate on their consultancy. *The House of Albert Roux Limited* opened in 1994 and has expanded its Café services.

Roux has made training at *Le Gavroche* legendary, and many young chefs have trained with him. In addition to his restaurant work, hotel and restaurant consultancy business, and dedication to training, Roux has managed to fit in publishing 5 books, and two BBC television series, along with numerous special appearances.

Soufflé Suisse

The ultimate version of an extremely rich dish: individual cheese soufflés mounded high, browned to perfection and served in a delicious cream sauce.

Serves 8

Soufflés

6 egg whites

Bechamel Sauce (recipe follows)

Cream Sauce (recipe follows)

Bechamel Sauce

¼ cup unsalted butter

½ cup all-purpose flour

3 cups milk

3 egg yolks

3 oz. Gruyere cheese

Salt and pepper to taste

Cream Sauce

4 cups heavy cream

3 ounces Gruyere cheese, grated

Salt and freshly ground pepper to taste

To prepare bechamel sauce: Chill eight 4 inch soufflé molds in freezer while preparing bechamel sauce. In a medium saucepan, bring milk to a boil; set aside. In a large heavy-bottomed skillet or saute pan, melt butter over low heat. Stir in flour and cook 3 minutes, whisking constantly to prevent coloring. Remove from heat and whisk in hot milk. Bring to a boil over medium heat and season to taste with salt and pepper. Reduce heat and simmer 10 minutes, whisking constantly to avoid lumps. Remove from heat and whisk in egg yolks, one by one, mixing well after each addition. Stir in grated cheese. Transfer mixture to a large bowl; set aside. Cover to keep hot.

To prepare cream sauce: In a large heavy-bottomed skillet, heat cream until warm; do not allow to boil. Salt to taste. Set aside and keep warm.

To prepare soufflés: Preheat oven to 425 F. Beat egg whites with whisk or electric mixer until stiff peaks form. Whisk one-third of egg whites into bowl of prepared bechamel sauce. Gently fold in the remainder of egg whites with a spatula (must be perfectly blended to ensure smooth consistency.) Butter chilled soufflé molds and gently fill each one until piled high. Place filled molds on baking sheet and bake 5 minutes or until tops are nicely browned. Gently turn each soufflé out into a prepared skillet of warmed cream sauce. Sprinkle generously with grated cheese and return to oven for an additional 5-6 minutes. Serve immediately.

To serve: Place each soufflé in center of serving dish. Surround with prepared cream sauce from soufflé skillet. Serve immediately.



Albert Roux
Le Gavroche
London, England

David Senia

La Baie at The Ritz-Carlton Osaka • Osaka, Japan



Now chef at *La Baie at The Ritz-Carlton Osaka*, Chef Senia became interested in cooking while hanging out in the kitchen at the age of 10. Watching while his uncle Jose Halimie, professional chef, cooked at home sparked a lifelong passion.

Chef Senia's cooking originated and is strongly influenced by the cooking at his home in Nice, France, as well as Monaco and the Provençal region. He uses tomatoes, herbs and fresh fish as well as light olive oil instead of heavy butter to create flavorful dishes.

Influenced by his uncle, who always asked David what he liked to eat, Senia believes that listening to guests and giving them what they want is the most important element when creating the fine dining experience. At *The Ritz-Carlton*, the corporate philosophy centers on listening to the guest, and Chef Senia finds this makes him very comfortable in this environment. He loves to go outside the kitchen to talk directly with the guests so that he will know the guests' reactions firsthand. His Japanese lessons are therefore an essential part of his cuisine, for he must communicate with his Japanese guests.

"I have adapted to Japanese guests' preferences, while keeping the essence of French cuisine. For example, I season lightly but create a distinctive flavor since Japanese, especially those in our Kansai area, like light taste. I offer many dishes in a small portion in a set menu since Japanese, especially ladies, like to try various kinds of dishes in a small portion. I also create a dish that is pleasing to the eye, since how it looks is important for Japanese guests."

David Senia has been the chef of *The Ritz-Carlton Osaka's* French restaurant, *La Baie*, since December in 1999. He is responsible for menu creation and food preparation for the main dining room of the 292 room luxury hotel, which in addition to *La Baie* has a Japanese restaurant, *Hanagatami*; a Chinese restaurant, *Xiang Tao*; and a Mediterranean restaurant, *Splendido*. Senia was previously chef de cuisine for two years at *Old Manila Restaurant* at Hotel Peninsula Manila. He introduced new trends and styles of French cuisine at the restaurant, which attracted many international celebrities. Prior to that, he worked at various European restaurants including *18120 Gault&Millau Restaurant D.Le Stanc.*, *S. A Hotel Negresco* in Nice and *Louis Outier Restaurant l'Oasis* in la Napoule.

Ventreche of Tuna Tartare

In this wonderful variation on steak tartare with an egg on top: a salad of golden salmon eggs and black sevruga caviar form a yin-yang base for a circle of tuna tartare. A soft boiled egg with a crisp-fried shell of brioche crumbs stands on the tuna, garnished with a caperberry and sprig of basil tips. Each ingredient is at its best. The tuna is easier to dice if it is slightly frozen first.

Serves 5

5 extra large or jumbo eggs

Salt

1½ tablespoons bread flour

1 slice brioche, dried and broken into fine crumbs

Canola oil for deep-frying

Salmon Egg Salad

2 to 3 teaspoons Lemon Dressing (below)

½ tablespoon extra virgin olive oil

1 shallot, minced

2½ ounces salmon eggs

1 sprig fresh dill, chopped

5 to 6 capers, chopped

1 tomato, peeled, seeded and diced

Tuna Tartare

2 teaspoons balsamic vinegar (reduce)

1 teaspoon extra virgin olive oil

3 chives, minced

3½ ounces sashimi-grade ahi (tuna), cut in ¼ inch dice

2 teaspoons Ardoino olive oil or other fine olive oil

Salt and freshly ground pepper to taste

2.6 oz sevruga caviar malossal or the finest you can find

5 caperberries

5 fresh basil tips

To prepare the eggs: Fill a saucepan with enough cold water to cover the eggs by 1 inch. Add 1 teaspoon of salt for every 2 cups of water. Bring the water to a boil. Place the eggs in the pan with a slotted spoon, handling them gently. Reduce the heat until the water barely simmers. Simmer 5 minutes, uncovered. Place the pan under cold running water until the water in the pan is cold. Remove the eggs and set aside in their shells.

To prepare the salmon egg salad: Heat the olive oil in a small skillet over medium heat. Add the shallot and cook just until softened, 3 to 4 minutes. Do not brown. Drain on paper towels. In a bowl, combine the salmon eggs with the shallots, dill, capers and tomato. Gently stir in lemon dressing to taste. Set aside in the refrigerator.

To prepare the tuna: Simmer the balsamic vinegar in a small saute pan or skillet until reduced by half. Heat the olive oil in a small saute pan or skillet over medium heat. Add the chives and cook just until softened, about 3 minutes. Do not brown. Drain on paper towels. In a bowl, combine the reduced balsamic vinegar, chives, diced tuna and half of the olive oil. Season with salt and pepper. Add more olive oil as needed to just moisten the tuna. Set aside in the refrigerator.



To finish the eggs: Put the flour and brioche crumbs in separate small bowls. Peel the eggs carefully; they are only soft-boiled. Heat the canola oil to 365 F in a deep fryer or heavy saucepan. Roll the moist eggs in the flour, then in the crumbs, covering them completely. Using a slotted spoon, lower an egg into the hot oil and fry 45 seconds to 1 minute, until the crumbs are golden brown. Remove with a slotted spoon and drain on paper towels. Repeat to coat and deep-fry all the eggs. You may fry more than one at a time; let the oil return to temperature before each batch.

To serve: Place a 4 inch ring mold in the center of a chilled serving plate. Spread a ¼ inch layer of salmon egg salad in half of the mold; spread the other half with the sevruga caviar. Center a 3 inch ring mold inside the first ring on the caviar and roe and spread the tuna mixture ½ inch thick inside. Lift both molds. Repeat on all plates. One at a time, gently cut the top from an egg and stand in the tuna. Garnish the top of each egg with a caperberry and sprig of basil.

Lemon Vinaigrette Dressing

Makes about ¾ cup

¾ cup lemon juice (juice of about 2 lemons)

1 clove garlic, minced

½ teaspoon sugar or honey

½ cup olive oil

Salt and freshly ground pepper to taste

Mix the lemon juice, garlic and sugar or honey together in a small nonaluminum bowl until completely blended (if using sugar, it should be completely dissolved). Slowly drizzle in the olive oil, whisking constantly, until the mixture is emulsified. Adjust seasoning with salt and pepper.

David Senia
The Ritz-Carlton
Osaka
Osaka, Japan

Roasted Eggplant and Scallop Pie Provencal

Toasted bread slices are topped with eggplant rounds and a mound of ratatouille-like filling. Scallops are used to "shingle" the tops of the pies, and are then covered with bread crumbs and roasted. Todd English uses large wood-burning ovens to toast the eggplant pieces and bread for this dish to pick up the smoky flavor of the oven. If you wish to add this flavor without the benefit of a wood-burning brick oven, set up a charcoal smoker and smoke the eggplant and bread slices for 2 to 3 minutes in addition to the cooking procedures outlined below.



Todd English
Olives
Charlestown,
MA

Preparation: Slice one of the eggplants into four ½ inch thick rounds. Cut the other eggplant into small dice. Sprinkle the eggplant with salt and let stand 30 minutes to remove any bitterness. Rinse and drain again. Pat dry with paper towels.

In a large saute pan or skillet over medium-high heat, heat 1½ cups of the olive oil and add the diced eggplant. Saute on both sides until the edges begin to brown. Remove from pan and place on a baking sheet to cool. Repeat with the zucchini, then the yellow squash. Add ½ cup of the remaining olive oil to the saute pan and saute the onions and garlic for 2 to 3 minutes. Add the tomatoes and half of the reserved juice, wine and basil. Reduce the heat to medium, add the basil and rosemary and cook 5 minutes. Set aside in a bowl to cool. Wipe the pan dry with a paper towel. When all ingredients have cooled, mix the chopped vegetables together with half of the parsley. Season with salt and pepper.

Add ½ cup of the remaining olive oil to the saute pan and saute the eggplant rounds 3 to 5 minutes per side, until lightly browned. Remove from pan, place on paper towels to drain and let cool.

Heat the remaining ½ cup olive oil in the saute pan or skillet and add the bread crumbs and one fourth of the remaining chopped parsley. Let toast 2 to 3 minutes, stirring to keep from burning. Remove from heat.

Preheat the oven to 400 F. Brush the bread slices with a little olive oil. Place the bread slices on a baking sheet and toast in the oven until browned. Remove; leave the oven on.

To make the aioli: Put the potato in a small saucepan of salted water and bring to a boil. Reduce the heat to medium and cook until the potato pieces are soft, 7 to 10 minutes, depending on

Serves 4

Eggplant Filling

- Two 3 to 4 inch diameter eggplants
- 3 cups olive oil
- 2 zucchini, cut into small dice
- 2 yellow squash, cut into small dice
- 1 red onion, cut into small dice
- 2 garlic cloves, chopped
- One 12 ounce can plum tomatoes, roughly chopped; reserve juice
- ¼ cup dry white wine
- ½ cup fresh basil, chopped
- 1 tablespoon fresh rosemary, chopped
- 1 bunch flat-leaf parsley, stemmed and chopped
- Salt and freshly ground black pepper to taste
- 1 cup bread crumbs
- 4 slices country-style bread
- 1 tablespoon virgin olive oil

Potato Aioli

- 1 large Idaho potato, peeled and cut into large pieces
- 3 garlic cloves, roasted
- ¼ cup lemon juice
- 2 tablespoons balsamic vinegar
- ½ to 1 cup water
- ½ teaspoon cayenne pepper, or to taste
- Salt to taste
- 1 egg yolk (optional)
- 2 cups virgin olive oil
- 2 pounds jumbo sea scallops, rinsed, muscle removed
- 2 tablespoons virgin olive oil
- ½ cup basil oil (see Basics)
- 1 tablespoon balsamic vinegar
- 2 tablespoons virgin olive oil
- 2 cups mixed baby salad greens
- ½ pound pearl red onions, peeled and cooked until tender

size. Drain. Press the cooked potato through a ricer or sieve. Put the potato in a food processor and add the roasted garlic, lemon juice, vinegar, ½ cup of the water, cayenne, salt and egg yolk if using. Pulse while adding olive oil to blend into a thick creamy texture; add additional water if needed to obtain pouring consistency.

To finish: Slice each scallop crosswise on the bias into three thin rounds. Place the toasted bread slices on a baking sheet. Place an eggplant round on each. Spoon equal amounts of the eggplant filling on top of each of the slices. "Shingle" the top of each with scallop slices. Drizzle a little olive oil over each. Sprinkle a generous amount of toasted bread crumbs on top of the scallops. Place in the heated oven for 15 to 20 minutes, until the scallops have contracted slightly and the bread crumbs are toasty brown.

To serve: Place an eggplant and scallop pie in the center of each plate. Drizzle the plate around the pie with basil oil. Combine the vinegar and olive oil and toss with the greens. Divide the greens among the plates. Garnish with pearl onions and the remaining chopped parsley.

Herb-crusted Prawns

with Warm Mushroom and Potato Salad

Chef Monique Barbeau draws on the bounty of the Pacific Northwest for this appetizer, combining a melange of mushrooms with roasted potato slices to create a salad to pair with prawns crusted with mixed chopped fresh herbs. If you'd like to make this a main course for four persons, cook 20 prawns and place 5 on each serving.

Serves 6

Prawn Stock

2 tablespoons olive oil
1 small onion, diced
1 small carrot, diced
½ stalk celery, diced
2½ cups shells from prawns, coarsely chopped and rinsed in cold water
¼ cup dry white wine
2 tablespoons tomato paste
2½ cups water or fish stock, enough to cover shells
1 bay leaf
2 sprigs fresh thyme
Freshly ground black pepper

Warm Mushroom and Potato Salad

4 medium potatoes (red bliss, fingerlings, Yukon gold)
2 tablespoons olive oil
Salt and freshly ground black pepper to taste
4 cups sliced mushrooms (oyster, cepes, portobello, shiitake, chanterelles)
½ cup olive oil
¼ cup minced shallots
18 prawns (16-20 count size), peeled and deveined; tail shells on
2 egg whites, lightly frothed with a fork
½ cup mixed chopped herbs (parsley, rosemary, oregano, thyme)
2 tablespoons olive oil
¼ cup sherry vinegar
1 cup prawn stock (above)
2 tablespoons unsalted butter
Juice of ½ lemon
Salt and freshly ground black pepper to taste

To prepare the stock: In a pot over medium heat, heat the olive oil and saute the onion, carrot and celery until they begin to brown. Add the shells and stir; cook until the shells turn pink. Pour in the wine and stir up the browned bits from the bottom. Cook until nearly dry. Add the remaining ingredients. Bring to a boil, reduce heat to simmer and let cook for 15 to 20 minutes. Strain through a fine-meshed sieve, pressing down on the solids to extract all the flavor. Return the stock to a saucepan and reduce to 1½ cups over medium-high heat.



To prepare the salad: Preheat the oven to 450 F. Cut the potatoes into ¼ inch thick slices. Toss with the olive oil in an ovenproof saute pan or skillet and cook over medium heat until golden brown. Put the pan in the oven for 10 minutes to finish.

Keep the mushroom types separated as they will cook differently. Saute in separate batches in olive oil over medium-high heat until golden brown. Toss a few shallots into each batch of mushrooms as they cook. Season each batch with salt and pepper. Keep each finished batch warm while sauteing the rest. Once all mushrooms are sauteed, combine with the potatoes.

To prepare the prawns: Lay out the prawns on a large plate. Lightly coat with egg white, then dredge in the herb mixture. Heat the olive oil in a large saute pan. Using your hands, lift by the tails so the herbs stay on and slide the prawns into the pan. Cook for 2 minutes on one side, flip and cook 1 minute on the other side. Remove from pan, place on a plate and set aside; keep warm.

Deglace the pan with the sherry vinegar. When the vinegar has almost completely evaporated, add the prawn stock. Reduce by half. Finish the sauce by swirling in the butter and lemon juice. Adjust seasoning with salt and pepper.

To serve: Divide the mushroom and potato salad among six large soup plates. Ladle sauce over and around the salad and stand 3 prawns around each plate. Garnish each bowl with a sprig of fresh thyme.

Monique Barbeau
Consulting Chef
Seattle, WA

Shrimp with Ginger in Sweet Potato and Sauce

Caramel serves as the base for both the sweet potatoes and the sauce for this appetizer. The secret is that the sweet potatoes are in fact white potatoes, sweetened and colored with the caramel. The sweetened potato mash is used to anchor seared shrimp. The sauce combines ginger root and tamarind juice with spices and crème fraîche, giving a real wallop of taste to the dish.



Serves 4

Sweet Potatoes

- ¼ cup sugar
- 2 tablespoons hot water
- ½ onion, minced
- 3 large or 4 medium potatoes, boiled, peeled and riced

Sauce

- ½ cup sugar
- ¼ cup hot water
- 3½ ounces minced fresh ginger root
- 1 teaspoon peppercorns
- 1 teaspoon mustard seeds
- 3 whole cloves
- ¼ cup red wine vinegar
- ½ cup tamarind juice
- 2 tablespoons ginger jelly or confit
- ¾ cup crème fraîche
- Freshly ground sea salt and pepper
- 1 tablespoon balsamic vinegar

32 large shrimp

¼ cup olive oil

Sea salt

Garnish

- 20 to 30 thin bits of pickled ginger
- 20 whole fresh chives

Emmanuel
Bassoileil
Roanne
Restaurant
Sao Paulo,
Brazil

To prepare the sweet potatoes: Put the sugar and water in a heavy saucepan and place over medium-high heat. Cook until the sugar begins to turn amber, about 310 F. Do not stir the sugar during this time; swirl the pan to blend. Reduce the heat to medium. Using a wooden spoon, stir in the onion and cook until the onions are softened, 2 to 3 minutes. Stir in half of the potatoes until well blended, then stir in the remaining potatoes. Set aside; keep warm.

To prepare the sauce: Put the sugar and water in a heavy saucepan and place over medium-high heat. Cook until the sugar begins to turn amber, about 310 F. Do not stir the sugar during this time; swirl the pan to blend. Reduce the heat to medium. Stir in the ginger root. When blended, add the peppercorns, mustard seeds and cloves. Add the red wine vinegar and cook until reduced by one third in volume. The mixture will be bubbly. Stir in the tamarind juice and reduce again by one-third; the mixture will thicken slightly. Remove from heat and add the ginger jelly and crème fraîche. Return to the heat and reduce again by one-third. Purée in a blender or

food processor and strain; season to taste with salt and pepper. The consistency should be similar to pancake batter; return to medium-low heat and reduce again if necessary to obtain this consistency. Set aside; keep warm.

To prepare the shrimp: Remove the shells and tails; slit the backs and remove the back strips. Heat three tablespoons of the olive oil in a large saute pan or skillet over high heat and add the shrimp. Saute on all sides just until opaque; the shrimp will curl up as they cook. Add more olive oil if necessary to keep the shrimp from sticking to the pan. Remove from heat and season with a few grindings of sea salt. Set aside.

To serve: Make sure all elements are hot. Stir the balsamic vinegar into the sauce. Spread a circle of sweet mashed potatoes in the center of each plate. Press eight shrimp into each circle of mashed potatoes. Spoon sauce around the shrimp. Sprinkle the shrimp with bits of pickled ginger. Garnish each dish with five long chives, anchoring one end of each chive in the potatoes.

Goat Cheese Ravioli with Tomato Consommé

This appetizer combines Mediterranean flavors. The transparent consommé carries the essence of tomatoes, and is garnished with a small tomato confit mold and a confit of whole baby eggplant. The pasta is filled with a potent packet of basil, goat cheese and red pepper. Since the consommé base is chopped whole tomatoes, the tomatoes must be vine-ripened to the peak of flavor. An interesting side note: Hawaiian cooks use "tomato water" in food preparations, making it in this same method, crushed tomatoes, drip-filtered to yield transparent liquid with the essence of tomato flavor.

Serves 4

Consommé

4 tarragon leaves, chopped
6 basil leaves, chopped
½ fennel bulb with leaves, chopped
2 stalks celery, chopped
4 shallots, chopped
2 garlic cloves, chopped
½ teaspoon salt
1 teaspoon cayenne or to taste
Sugar to taste
¼ cup balsamic vinegar
2 tablespoons Worcestershire sauce
3 dashes Tabasco® sauce
4 pounds sun-ripened cherry tomatoes

Tomato Mold

4 large tomatoes, peeled, seeded and quartered
2 tablespoons olive oil
Salt and freshly ground white pepper to taste

Eggplant Confit

4 baby eggplant
3 tablespoons olive oil
Salt and freshly ground white pepper to taste
4 large basil leaves
Oil for deep-frying

Goat Cheese Ravioli

1 bell pepper, peeled, seeded and blanched
2 ounces goat cheese, cut into 8 small pieces
8 large basil leaves, blanched
Eight 4-inch circles of thin pasta dough for ravioli



Raymond Blanc
*Le Manoir aux
Quat' Saisons*
Great Milton,
England

To prepare the consommé: Cut four layers of cheesecloth into a 3 foot circle. Cut an 8 foot length of kitchen string. Combine all the ingredients except the tomatoes in a large nonaluminum bowl and toss to mix together. Buzz the tomatoes in a food processor; do not completely purée the tomatoes, but chop them well. The tomatoes will release a lot of juice, which will be bubbly because of the action of the processor. Add the tomatoes to the vegetable mixture, stir and set aside to marinate not less than 3 and not more than 4 hours. Place the cheesecloth in a bowl and the tomato mixture into the center. Gather the cheesecloth into a bag around the vegetables and tie tightly with the string. Hang the bag over a large nonaluminum bowl and leave dripping overnight, collecting the clear consommé in the bowl.

To make the tomato molds: Put the tomatoes and olive oil in a small saucepan and toss to coat. Place the pan over medium heat and cover. Cook just until the tomatoes are softened but not yet falling apart, 10 to 15 minutes. Drain on paper towels and blot; season with salt and pepper to taste. Oil the inside of four small cylindrical molds, about 1½ inches in diameter by 2½ inches tall and place on a dish (PVC pipe, cut to size, works well). Pack each mold with tomatoes, pressing to compact. Set aside. If not using immediately, chill in the refrigerator; then take out of the refrigerator and wait 20 to 30 minutes before unmolding.

To make the eggplant confit: Preheat the oven to 350 F. Cut the ends off the eggplant. Slice lengthwise, nearly through the eggplant, leaving the skin attached along one side; open like a book. Scrape out the seed pulp with a small spoon and sprinkle with salt and pepper. Drizzle each with a little of the olive oil. Close the eggplant and place in a baking dish. Drizzle with the

remaining olive oil, turning the eggplant to coat, and bake 20 to 30 minutes, until softened but not yet falling apart. Remove from heat; let cool. Cover with plastic wrap and chill in the refrigerator if not using immediately; let warm back to room temperature before using.

To prepare the basil garnish: In a deep fryer or deep heavy saucepan, heat the oil to 350 F to 360 F, or until a breadcrumb immediately sizzles and comes to the top when dropped in. Fry the leaves for 30 seconds, until they have floated to the surface and crisped. Remove with a slotted spoon and drain on paper towels. Set aside.

To make the ravioli: Cut the bell pepper into 1 inch squares. Place the pasta dough circles on a very lightly floured work surface. Put a blanched basil leaf off-center on each. Place a piece of cheese on each leaf and top with a piece of pepper. Wrap the leaf around the cheese and pepper. Fold each piece of pasta dough in half over the filling. Moisten the inside edges with a little cool water and press tightly together. Trim the rounded side to a smooth curve (cutting with a steel ring or cookie cutter works best).

Bring a large pot of lightly salted water to a full boil. Slip the ravioli into the water and boil 1 minute. Remove with a slotted spoon and place in cool water to stop the cooking, then remove and drain on paper towels.

To serve: Warm the consommé over medium heat; do not boil. Unmold a tomato round to one side in each warmed soup bowl. Lay an eggplant beside the mold. Lean two ravioli against the eggplant and mold. Gently ladle consommé into the bowl; it will not cover the mold. Stand a piece of flash-fried basil between the ravioli and mold in each bowl.

Risotto of Herbs with Salmon, Oysters, Caviar and Champagne

What a wonderful combination of colors, tastes and textures: seasoned salmon pieces amidst herb risotto and sevruga caviar cream sauce. For an added touch, the chef completes his dish with a deep-fried oyster and fresh chervil.



Serves 4

Vegetable Stock

4 tablespoons unsalted butter
1 medium onions, finely chopped
2 carrots, finely chopped
1 large leek, finely chopped
3 stalks celery, finely chopped
1 head fresh fennel
2 bay leaves
2 lemon slices
10 black peppercorns
4 cups water
8 ounce salmon fillet, cut
into ½ inch dice
Pinch of salt

Cream Sauce

6 shallots, finely sliced
1 cup white wine
1 cup fish stock
1 cup heavy whipping cream
Salt and freshly ground
pepper to taste
1 teaspoon fresh lemon juice
2 ounces sevruga caviar

Batter

½ cup bottled beer
½ cup all-purpose flour
1 tablespoon active dry yeast
Pinch of sugar

Risotto

2 white onions, finely chopped
4 tablespoons unsalted butter
Pinch of salt
1 ½ cups carnaroli or arborio rice
3 cups vegetable stock
(recipe follows)
4 tablespoons chopped fresh
1 sprig each hervil, dill, coriander,
and tarragon, minced together
4 tablespoons crème fraîche
½ cup champagne
4 rock oysters, opened and cleaned
All-purpose flour for dusting

Garnish

4 sprigs fresh chervil

Philip
Howard
The Square
London,
England

To prepare vegetable stock: In a large stock pot over medium high heat, sweat vegetables in melted butter for 5 minutes. Add fennel, bay leaves, lemon slices and peppercorns. Cover with water and bring to a boil. Cook for 15 minutes, then remove from heat and let stand for 1 hour. Press stock through a fine-mesh sieve, then season with salt and pepper. Reserve 3 cups of stock for use in preparing risotto.

To prepare the salmon: In a small bowl, lightly season salmon dice with salt and set aside.

To prepare the cream sauce: In a large saucepan over medium high heat, place shallots and cover with white wine. Cook until mixture is reduced to approximately 1 teaspoon of white wine. Add the fish stock and repeat reduction. Add the whipping cream and bring to a boil. Remove from heat and press sauce through a fine-mesh sieve. Season with salt, pepper and lemon juice. Reserve. (Set caviar aside to be added to cream sauce just prior to serving.)

To prepare the batter: In a medium mixing bowl, whisk together beer, flour, yeast and sugar. Set aside for 30 minutes in warm place.

To prepare the risotto: In a large saute pan over medium high heat, sweat the onions in the melted butter until translucent, 2 to 3 minutes. Season with a pinch of salt. Add rice and stir

to coat all grains. Cook rice 3 to 4 minutes, over medium high heat, stirring constantly. Bring reserved vegetable stock to a boil. Add half of the vegetable stock to the rice, lower heat to medium low and continue to cook, stirring constantly, adding more vegetable stock in small amounts as needed. After 10 to 12 minutes, rice will be finished. Stir in fresh herbs, crème fraîche and champagne. Fold in salmon, continuing to cook just until salmon dice is heated through, about 1 minute. Season with salt and pepper.

To prepare the oysters: Just prior to serving, heat oil in a deep heavy-bottomed skillet to very hot. Dust each oyster in flour, then dip into the foam on the surface of the beer batter. Deep fry oysters until light golden brown in color. Squeeze fresh lemon juice lightly over each fried oyster. Reserve.

To serve: Warm cream sauce through; remove from heat and gently stir in caviar. Spoon risotto into 4 serving bowls, then drizzle cream sauce with caviar over the top of the risotto. Place an oyster in the center of each risotto mound, then garnish with a sprig of fresh chervil.

Ragout of Langoustine

Albert Roux combines the most elegant of ingredients consisting of, langoustines, Champagne and beurre blanc in this beautiful appetizer. Ginger is used to add a little bite.

Serves 6

Beurre Blanc

¼ cup white wine vinegar

¼ cup lemon juice

1 tablespoon minced shallot

Pinch of salt

Freshly ground white pepper, to taste

¾ pound (3 sticks) chilled unsalted butter, cut into
tablespoon-sized pieces

2 sprigs flat parsley, stemmed

1½ inch ginger, cut in julienne

Ragout

30 langoustines (substitute: jumbo shrimp)

5 ounces ginger, peeled and grated

1 cucumber, peeled, seeded and finely diced

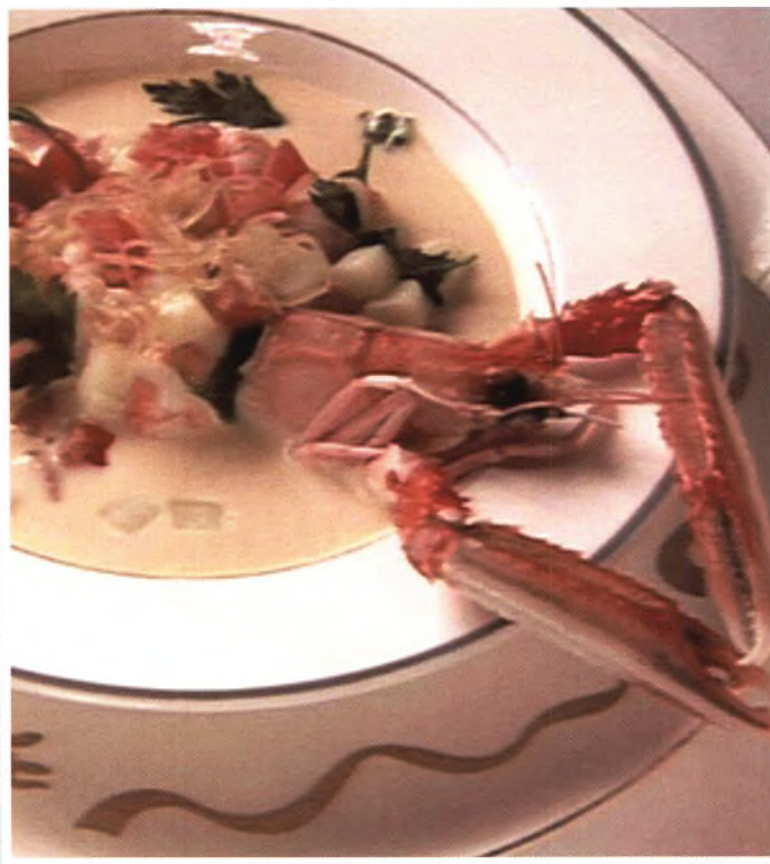
6 tomatoes, peeled, seeded and finely diced

½ teaspoon lemon juice

1 tablespoon dry white wine

¼ c Champagne

4 pitted black olives, sliced



To make the beurre blanc: Combine the vinegar, lemon juice, shallot, salt and a few grindings of pepper in a medium nonaluminum saucepan. Place over medium heat and cook until the liquid has reduced to about 1½ tablespoons of concentrated juice. Strain through a fine-meshed sieve and return to the pan. With the pan off the heat, whisk in 2 pieces of the butter. As the butter softens and begins to melt into the liquid, beat in the next piece. Place the pan over a pan of barely simmering water and continue whisking and adding butter, a piece at a time. The sauce will become thickened and light in texture. When all the butter has been added, put the beurre blanc into an insulated bottle to keep it warm until ready to use. Do not allow it to boil at any time; if it gets too warm and begins to separate, immediately take it off the heat and whisk vigorously until the sauce comes back together.

Poach the parsley for 15 seconds in a little boiling water; drain on paper towels. Put the ginger julienne in a small saute pan and cook over medium heat just until it begins to brown and caramelize. Remove from heat. Set the parsley and ginger julienne aside for garnish.

To make the ragout: Bring a large pot of lightly salted water to a boil. Plunge the langoustines into the water and bring the water back to a boil; boil 30 seconds. Remove the langoustines with a slotted spoon or simmer and plunge

into a bowl of ice water to stop the cooking. Drain. When cool enough to handle, twist the tails from the bodies and remove the tail meat from the shell. Reserve the 6 best heads for garnish. Chop the tail meat into large pieces.

Squeeze the grated ginger through a fine-meshed sieve into a large saute pan or skillet; reserve the solids. Stir in the beurre blanc. Place over very low heat to just warm the beurre blanc; if your heat source is not low enough, put the pan over a larger pan of barely simmering water. Add the langoustine meat and cucumber dice and warm through, about 2 minutes. Do not allow the sauce to boil, or it will separate. When everything is warmed, add the tomato concasse and warm for 30 seconds. Take off the heat and stir in the lemon juice. Add the white wine, pouring it in through the ginger strainer to extract even more ginger flavor. Warm again over low heat. Remove from heat and stir in the Champagne.

To serve: Spoon the ragout into warmed shallow soup plates, then pour the sauce around. Dot the sauce with bits of ginger julienne. Garnish each with bits of the poached parsley. Place a langoustine head in each, facing away from the ragout; position a half black olive slice around each eye.

Albert Roux
Le Gavroche
London, England

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Appetizers

Entrées

Desserts

Date 9:00 a.m. ET

Sun, 6/1	Veg. Cake: J-C. Garzia, Bermuda	Sea Bream: F. Chaveau, Cannes	Day /Night Pudding: B. Ilmaier, Austria
Mon, 6/2	Stuffed Mushrooms: C. Briaud, St. Martin	Tuna: K. Criffin, Grand Cayman	Napoleon: J. Teuschler, Nevis
Tue, 6/3	Lobster Souffle: Roger Wiles, Jamaica	Duck: P. Gauducheau, Antigua	Passion Fruit Mousse: J. Barber, St. Kitts
Wed, 6/4	Shrimp Saute: Michael Madsen, St. Croix	Red Mullet: T. Alix, St. Martin	Chiboust: Patrick Lassaque, Cancun
Thu, 6/5	Crayfish Salad: A. Laurent, Anguilla	Lobster: P. Mongereau, Dominican Rep.	Pudding: G. McKirdy, Puerto Rico
Fri, 6/6	Ceviche: D. Rodriguez, Puerto Rico	Lamb: M. Madsen, St. Croix	Banana Pudding: S. Williams, Necker Island
Sat, 6/7	Lobster Salad: C. Willer, Cannes	Venison: C. Domschitz, Vienna	Chocolate Coffee Cup: B. Blin, England

Sun, 6/8 PREEMPTED

Mon, 6/9	Veg. Cake: J-C. Garzia, Bermuda	Sea Bream: F. Chaveau, Cannes	Day /Night Pudding: B. Ilmaier, Austria
Tue, 6/10	Langoustine Risotto: K. Scheible, Antigua	Lamb: C. Lidy, Rio de Janeiro	Chocolate Tart: B. O'Sullivan, Ireland
Wed, 6/11	Duck Liver: Neil McFadden, Ireland	Duck Breast: C. Morisset, France	Crepes: Gernot Hicka, Salzburg, Austria
Thu, 6/12	Scallop Salad: D. Lenihan, Ireland	Veal: M. Reitberger, Austria	Praline Tart: J-P. Lacombe, France
Fri, 6/13	King Crab Cake: C. Pacheco, Santiago	Duck: O. Ramos, Bermuda	Rhubarb Kisses: W. Schnattl, Vienna
Sat, 6/14	Oysters: F. Rodolphe, France	BBQ Wahoo: P. Fitzpatrick, St. Croix	Gingerbread Souffle: C. Domschitz, Vienna

Sun, 6/15	Turbot: K. Thornton, Dublin	Lamb: J.P. Bondeaux, Uruguay	Asparagus: M. Neunkirchner, Vienna
Mon, 6/16	Seared Salmon: E. Deblonde, London	Roast Pork: O. Ramos, Bermuda	Crème Brûlée: P. Pomares, France
Tue, 6/17	Lobster Salad: C. Willer, Cannes	Venison: C. Domschitz, Vienna	Chocolate Coffee Cup: B. Blin, England
Wed, 6/18	Cannelloni: C. Morisset, France	Conger Eel: G. Rodriguez, Santiago	Ginger Mousse: M. Mraz, Vienna
Thu, 6/19	Turbot: K. Thornton, Dublin	Lamb: J.P. Bondoux, Uruguay	Asparagus: M. Neunkirchner, Vienna
Fri, 6/20	Lobster and Morels: S. Botelli, Bermuda	Hake Bayaldi: M. Troisgros, France	Rhubarb: W. O'Callaghan, Ireland
Sat, 6/21	Cannelloni: C. Morisset, France	Conger Eel: G. Rodriguez, Santiago	Ginger Mousse: M. Mraz, Vienna

Sun, 6/22	Aspar. Pots: W.-Bacher, Austria	Ossobuco: E. Garrigos, St. Thomas	Caramel Mousse: E. Ledantec, Ireland
Mon, 6/23	Lobster Sausage: J-C. Garzia, Bermuda	Frog Legs: B. Loiseau, France	Crème Brûlée: K. Kingrey, St. Croix
Tue, 6/24	Aspar. Pots: W.-Bacher, Austria	Ossobuco: E. Garrigos, St. Thomas	Caramel Mousse: E. Ledantec, Ireland
Wed, 6/25	Roasted Scallops: T. Aikens, London	Squab: J-P. Billoux, France	Sour Cream Soufflé: S. Sonnleitner, Austria
Thu, 6/26	Clear Tomato Soup: L. Wagner-Bacher	Turbot: E. Frechon, Paris	Cherry Mousse: M. Salsuni, Italy
Fri, 6/27	Salmon Salad: R. Braune, Sao Paulo	Veal: W. Matt, Vienna	Apricots on Brioche: M. Janodet, France
Sat, 6/28	Pork Foie Gras: J.P. Lacombe, France	Lamb Loin: C. Gallagher, Dublin	Tarte Tatin: J-C. Garzia, Bermuda

Date 9:30 a.m. ET

Sun, 6/1	Duck Liver: Neil McFadden, Ireland	Duck Breast: C. Morisset, France	Crepes: Gernot Hicka, Salzburg, Austria
Mon, 6/2	Black Mussels: Benoit Pepin, Virgin Gorda	Escovitched Fish: Hans Schenk, Jamaica	Banana Tart: P. Lassaque, Cancun
Tue, 6/3	Suckling Pig: P. Mongereau, Dominican Rep.	Scallops: S. Bois, St.-Barts	Almond Sticks: B. Rasmussen, St. Croix
Wed, 6/4	Onion Pie: P. Castagne, St. Maarten	Grouper: H. Lorenz, St. John	Apple Pie: K. Griffin, Grand Cayman
Thu, 6/5	Ahi Tempura: Martin Frost, Nevis	Red Snapper: Norma Shirley, Jamaica	Mango Soufflé: Andrew Comey, St. John
Fri, 6/6	Calabaza Risotto: R. Pillai, Puerto Rico	Lobster: Roy Khoo, St. Thomas	Iced Soufflé: J. Teuschler, Nevis
Sat, 6/7	Lobster and Morels: S. Botelli, Bermuda	Hake Bayaldi: M. Troisgros, France	Rhubarb: W. O'Callaghan, Ireland

Sun, 6/8 PREEMPTED

Mon, 6/9	Lobster Pancakes: V. Hughes, Anguilla	Salmon: C. Fulcher, St. Thomas	Fruit Salad: P. Gateau, St.-Barts
Tue, 6/10	Shellfish Saute: F. Cerutti, Monte Carlo	Rabbit: S. Sonnleitner, Austria	Strawberry Soup: P. Howard, London
Wed, 6/11	Crab Cake: P. Jousse, France	Sea Bass: Paul Gayler, London	Tiramisu: E. Garrigos, St. Thomas
Thu, 6/12	Artichoke: R. Verge, France	Lobster: E. Deblonde, London	Chocolate Dumplings: S. Pucher, Vienna
Fri, 6/13	Wings Tempura: K. Mraz, Vienna	Pigeon: P. Plumkett, Ireland	Cookie Basket: P. LePelletier, Cannes
Sat, 6/14	Seared Salmon: E. Deblonde, London	Roast Pork: Oliver Ramos, Bermuda	Crème Brûlée: P. Pomares, France

Sun, 6/15	Lobster Salad: J. P. Bodevier, Cannes	Pacific Delicatessen: G. Rodriguez, Santiago	Soufflé: S. Botelli, Bermuda
Mon, 6/16	Scallop Salad: D. Lenihan, Ireland	Veal: M. Reitberger, Austria	Praline Tart: J-P. Lacombe, France
Tue, 6/17	Oysters: F. Rodolphe, France	BBQ Wahoo: P. Fitzpatrick, St. Croix	Gingerbread Soufflé: C. Domschitz, Vienna
Wed, 6/18	Lobster Salad: J. P. Bodevier, Cannes	Pacific Delicatessen: G. Rodriguez, Santiago	Soufflé: S. Botelli, Bermuda
Thu, 6/19	Couscous: A. Passard, Paris	Duck Breast: M. Bardelli, Buenos Aires	Cheese Quenelles: C. Golles, Vienna
Fri, 6/20	Shrimp with Anise: M. Maarbjerg, Copenhagen	Chicken: L. Soliveres, Paris	Pears in Saffron: E. Bassoleil, Sao Paulo
Sat, 6/21	Lobster Sausage: J-C. Garzia, Bermuda	Frog Legs: B. Loiseau, France	Crème Brûlée: K. Kingrey, St. Croix

Sun, 6/22	Roasted Scallops: T. Aikens, London	Squab: J-P. Billoux, France	Sour Cream Soufflé: S. Sonnleitner, Austria
Mon, 6/23	Scampi Ravioli: M. Sorrentino, Italy	Lobster: A. Senderens, Paris	Emperor's Pancakes: K. Weiser, Vienna
Tue, 6/24	Palm Lasagna: L. Suaudes, Sao Paulo	Dorado: R. Kellner, Vienna	Coffee Mousse: M. Ferrari, Italy
Wed, 6/25	Goat Cheese Ravioli: R. Blanc, England	Sea Bass: M. Sorrentino, Italy	Cream Buns: G. Weiwurm, Vienna
Thu, 6/26	Hot-Cold Egg: A. Passard, Paris	Lobster & Rabbit: G. Germain, Bolivia	Dumplings: H. Lengauer, Vienna
Fri, 6/27	Summer Vegetables: C. Golles, Vienna	Scallops: G. Blanc, France	Chocolate Trilogy: G. Reposo, Milan
Sat, 6/28	Crackling Dumplings: C. Domschitz, Vienna	Smoked Lamb: S. Botelli, Bermuda	Roasted Figs: P. Jousse, France



Television Schedule
June 1 - June 28, 2003

4:00 p.m./4:30 p.m. Eastern Time

From the **Travel**  Series
CHANNEL

Appetizers

Entrées

Desserts

Date 4:00 p.m. ET

Sun, 6/1	—		
Mon, 6/2	Shrimp Saute: Michael Madsen, St. Croix	.Red Mullet: T. Alix, St. Martin	.Chiboust: Patrick Lassaque, Cancun
Tue, 6/3	Crayfish Salad: A. Laurent, Anguilla	.Lobster: P. Mongereau, Dominican Rep.	.Pudding: G. McKirdy, Puerto Rico
Wed, 6/4	Ceviche: D. Rodriguez, Puerto Rico	.Lamb: M. Madsen, St. Croix	.Banana Pudding: S. Williams, Necker Island
Thu, 6/5	Lobster Soufflé: Roger Wiles, Jamaica	.Duck: P. Gauducheau, Antigua	.Passion Fruit Mousse: J. Barber, St. Kitts
Fri, 6/6	Suckling Pig: P. Mongereau, Dominican Rep.	.Scallops: S. Bois, St.-Barts	.Almond Sticks: B. Rasmussen, St. Croix
Sat, 6/7	—		

Sun, 6/8	—		
Mon, 6/9	Duck Liver: Neil McFadden, Ireland	.Duck Breast: C. Morisset, France	.Crepes: Gernot Hicka, Salzburg, Austria
Tue, 6/10	Scallop Salad: D. Lenihan, Ireland	.Veal: M. Reitberger, Austria	.Praline Tart: J-P. Lacombe, France
Wed, 6/11	King Crab Cake: C. Pacheco, Santiago	.Lamb: O. Ramos, Bermuda	.Rhubarb Kisses: W. Schnattl, Vienna
Thu, 6/12	Langoustine Risotto: K. Scheible, Antigua	.Lamb: C. Lidy, Rio de Janeiro	.Chocolate Tart: B. O'Sullivan, Ireland
Fri, 6/13	Shellfish Saute: F. Cerutti, Monte Carlo	.Rabbit: S. Sonleitner, Austria	.Strawberry Soup: P. Howard, London
Sat, 6/14	—		

Sun, 6/15	—		
Mon, 6/16	Cannelloni: C. Morisset, France	.Conger Eel: G. Rodriguez, Santiago	.Ginger Mousse: M. Mraz, Vienna
Tue, 6/17	Turbot: K. Thornton, Dublin	.Lamb: J.P. Bondoux, Uruguay	.Asparagus: M. Neunkirchner, Vienna
Wed, 6/18	Lobster and Morels: S. Botelli, Bermuda	.Hake Bayaldi: M. Troisgros, France	.Rhubarb: W. O'Callaghan, Ireland
Thu, 6/19	Lobster Salad: C. Willer, Cannes	.Venison: C. Domschitz, Vienna	.Chocolate Coffee Cup: B. Blin, England
Fri, 6/20	Oysters: F. Rodolphe, France	.BBQ Wahoo: P. Fitzpatrick, St. Croix	.Gingerbread Soufflé: C. Domschitz, Vienna
Sat, 6/21	—		

Sun, 6/22	—		
Mon, 6/23	Roasted Scallops: T. Aikens, London	.Squab: J-P. Billoux, France	.Sour Cream Soufflé: S. Sonleitner, Austria
Tue, 6/24	Clear Tomato Soup: L. Wagner-Bacher	.Turbot: E. Frechon, Paris	.Cherry Mousse: M. Salcuni, Italy
Wed, 6/25	Salmon Salad: R. Braune, Sao Paulo	.Veal: W. Matt, Vienna	.Apricots on Brioche: M. Janodet, France
Thu, 6/26	Aspar. Pots: W.-Bacher, Austria	.Osso Buco: E. Garrigos, St. Thomas	.Caramel Mousse: E. Ledantec, Ireland
Fri, 6/27	Palm Lasagna: L. Suaudes, Sao Paulo	.Dorado: R. Kellner, Vienna	.Coffee Mousse: M. Ferrari, Italy
Sat, 6/28	—		

Date 4:30 p.m. ET

Sun, 6/1	—		
Mon, 6/2	Ahi Tempura: Martin Frost, Nevis	.Red Snapper: Norma Shirley, Jamaica	.Mango Soufflé: Andrew Comey, St. John
Tue, 6/3	Calabaza Risotto: R. Pillai, Puerto Rico	.Lobster: Roy Khoo, St. Thomas	.Iced Soufflé: J. Teuschler, Nevis
Wed, 6/4	Stuffed Mushrooms: C. Briaud, St. Martin	.Tuna: K. Griffin, Grand Cayman	.Napoleon: J. Teuschler, Nevis
Thu, 6/5	Black Mussels: Benoit Pepin, Virgin Gorda	.Escovitched Fish: Hans Schenk, Jamaica	.Banana Tart: P. Lassaque, Cancun
Fri, 6/6	Onion Pie: P. Castagne, St. Maarten	.Grouper: H. Lorenz, St. John	.Apple Pie: K. Griffin, Grand Cayman
Sat, 6/7	—		

Sun, 6/8	—		
Mon, 6/9	Artichoke: R. Verge, France	.Lobster: E. Deblonde, London	.Chocolate Dumplings: S. Pucher, Vienna
Tue, 6/10	Wings Tempura: K. Mraz, Vienna	.Pigeon: P. Plumkett, Ireland	.Cookie Basket: P. LePelletier, Cannes
Wed, 6/11	Veg. Cake: J-C. Garzia, Bermuda	.Sea Bream: F. Chaveau, Cannes	.Day /Night Pudding: B. Ilmaier, Austria
Thu, 6/12	Lobster Pancakes: V. Hughes, Anguilla	.Salmon: C. Fulcher, St. Thomas	.Fruit Salad: P. Gateau, St.-Barts
Fri, 6/13	Crab Cake: P. Jousse, France	.Sea Bass: Paul Gayler, London	.Tiramisu: E. Garrigos, St. Thomas
Sat, 6/14	—		

Sun, 6/15	—		
Mon, 6/16	Couscous: A. Passard, Paris	.Duck Breast: M. Bardelli, Buenos Aires	.Cheese Quenelles: C. Golles, Vienna
Tue, 6/17	Shrimp with Anise: M. Maarbjerg, Copenhagen	.Chicken: L. Soliveres, Paris	.Pears in Saffron: E. Bassoleil, Sao Paulo
Wed, 6/18	Seared Salmon: E. Deblonde, London	.Roast Pork: O. Ramos, Bermuda	.Crème Brûlée: P. Pomares, France
Thu, 6/19	Scallop Salad: D. Lenihan, Ireland	.Veal: M. Reitberger, Austria	.Praline Tart: J-P. Lacombe, France
Fri, 6/20	Lobster Salad: J. P. Bodevier, Cannes	.Pacific Delicatessen: G. Rodri-guez, Santiago	.Soufflé: S. Botelli, Bermuda
Sat, 6/21	—		

Sun, 6/22	—		
Mon, 6/23	Hot-Cold Egg: A. Passard, Paris	.Lobster & Rabbit: G. Germain, Bolivia	.Dumplings: H. Lengauer, Vienna
Tue, 6/24	Summer Vegetables: C. Golles, Vienna	.Scallops: G. Blanc, France	.Chocolate Trilogy: G. Reposo, Milan
Wed, 6/25	Lobster Sausage: J-C. Garzia, Bermuda	.Frog Legs: B. Loiseau, France	.Crème Brûlée: K. Kingrey, St. Croix
Thu, 6/26	Scampi Ravioli: M. Sorrentino, Italy	.Lobster: A. Senderens, Paris	.Emperor's Pancakes: K. Weiser, Vienna
Fri, 6/27	Goat Cheese Ravioli: R. Blanc, England	.Sea Bass: M. Sorrentino, Italy	.Cream Buns: G. Weinwurm, Vienna
Sat, 6/28	—		

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



Television Schedule
June 29 - August 2, 2003
9:30 a.m. Eastern Time

From the **Travel**  Series
CHANNEL

Appetizers

Entrées

Desserts

Date 9:30 a.m. ET

Sun, 6/29	Pumpkin Soup: P. Henriroux, France	Roast Lamb: J-C. Garzia, Bermuda	Nougat: K. Thornton, Dublin
Mon, 6/30	Langoustines: L. Soliveres, Paris	Lamb Loin: N. McFadden, Ireland	Strawberries: M. Santin, Italy
Tue, 7/1	Shrimp: with Ginger E. Bassoleil, Sao Paulo	Beef Tips: J. Worther, Austria	Chocolates: Jean-Paul Hevin, Paris
Wed, 7/2	Bowtie Pasta: A. Moroni, Milan	Pork Foie Gras: J-P. Lacombe, France	Red Fruit Tart: H. Zevellos, Buenos Aires
Thu, 7/3	Watercress Soup: P. Legendre, Paris	Lamb in Phyllo: V. Koperski, Sao Paulo	Honey Parfait: M. Reitberger, Austria
Fri, 7/4	FOURTH OF JULY	PREEMPTED	
Sat, 7/5	Salad & Blood Sausage: G. Martitegui, Argentina	Beef: A. diFabrizio, Florence	Lemon Mousse: W. Jost, Austria
Sun, 7/6	Stuffed Vegetables: M. del Burgo, Paris	Wolf Fish: H. Danzer, Austria	Tropical Napoleon: M.R. Mello, Sao Paulo
Mon, 7/7	Pork Foie Gras: J.P. Lacombe, France	Lamb Loin: C. Gallagher, Dublin	Tarte Tatin: J-C. Garzia, Bermuda
Tue, 7/8	Pumpkin Soup: P. Henriroux, France	Roast Lamb: J-C. Garzia, Bermuda	Nougat: K. Thornton, Dublin
Wed, 7/9	Salmon Mousse: S. Henriksen, Denmark	John Dory: R. Braune, Sao Paulo	Citronella Cream: G. Marchal, Paris
Thu, 7/10	Caponata Charlotte: P. Gayler, London	Boar Roulade: W. Schnattl, Austria	Chocolate Tart: O. Berger, Monte Carlo
Fri, 7/11	Velours de Tomate: C. Morisset, France	Veal Chop: A. Roux, London	Pear Terrine: G. Weinwurm, Vienna
Sat, 7/12	Pumpkin Soup: P. Henriroux, France	Roast Lamb: J-C. Garzia, Bermuda	Nougat: K. Thornton, Dublin
Sun, 7/13	Foie Gras: S. Young, Bermuda	Bresse Chicken: J. P. Lacombe, France	Lemongrass Panna Cotta: S. Pate, London
Mon, 7/14	Carinthian Ravioli: S. Sonnleitner, Austria	Beef Filet: D. Lenihan, Ireland	Chocolate Tart: S. Degardin, France
Tue, 7/15	Soufflé Suisse: A. Roux, London	St-Pierre: P. Jousse, France	Apple Dumplings: A. Kaiser, Vienna
Wed, 7/16	Dublin Prawns: P. Plunkett, Dublin	Roasted Squab: M. Neunkirchner, Vienna	Roasted Fruits: J-M. Auboine, France
Thu, 7/17	Smoked Salmon: W. O'Callaghan, Ireland	Veal Chop: J. M. Lorain, France	Mocha Mousse: F. Girbl, Austria
Fri, 7/18	Herb Risotto: P. Howard, London	Bermuda Wahoo: J-C. Garzia, Bermuda	Pancakes: W. Jost, Austria
Sat, 7/19	Soufflé Suisse: A. Roux, London	St-Pierre: P. Jousse, France	Apple Dumplings: A. Kaiser, Vienna
Sun, 7/20	Mussels: M. Troisgros, France	Venison: G. Hicka, Austria	Croustillant of Banana: E. Deblonde, London
Mon, 7/21	Rolled Suckling Pig: J. Magni, Bolivia	Stuffed Chicken: R. Braune, Sao Paulo	Champagne Gratin: J. Howard, Dublin
Tue, 7/22	Langoustine Ragout: A. Roux, London	Dumplings: J-P. Lancombe, France	Honey Mousse: M. Vanic, Vienna
Wed, 7/23	Trout Tartare: G. Gaderbauer, Austria	Quail: J. Howard, Dublin	Berries in Pastry: F. Chaveau, Cannes
Thu, 7/24	Black Spaghetti: L. Bossegia, Sao Paulo	Dover Sole: R. Blanc, England	Choc. Soufflé: K. Weiser, Austria
Fri, 7/25	Smokies: J. Howard, Dublin	St-Pierre: J-P. Billoux, France	Spicy Bavarois: M. R. Mello, Sao Paulo
Sat, 7/26	Langoustine Ragout: A. Roux, London	Dumplings: J-P. Lancombe, France	Honey Mousse: M. Vanic, Vienna
Sun, 7/27	Scallop Taster: C. Gallagher, Dublin	Stuffed Cabbage: W. Jost, Austria	Roasted Pears: P. Jousse, France
Mon, 7/28	Grilled Provolone: P. Massey, Buenos Aires	Pike-Perch: F. Rodolphe, France	Poppyseed Crepes: H. Fargel, Austria
Tue, 7/29	Spinach Mousse: M. Barletti, Sao Paulo	Lamb: N. McFadden, Ireland	Apple Strudel: K. Weiser, Austria
Wed, 7/30	Caesar Salad: H. Danzer, Vienna	Prawn Cas-soulette: B. O'Sullivan, Ireland	Banana Tower: M.R. Mello, Sao Paulo
Thu, 7/31	Potato Pancake: G. Blanc, France	Ahi Salad: M. Longworth, Honolulu	Cherry Pie: G. Martitegui, Buenos Aires
Fri, 8/1	Couscous: A. Passard, Paris	Duck Breast: M. Bardelli, Buenos Aires	Cheese Quenelles: C. Golles, Vienna
Sat, 8/2	Spinach Mousse: M. Barletti, Sao Paulo	Lamb: N. McFadden, Ireland	Apple Strudel: K. Weiser, Austria



Television Schedule
June 29 - August 2, 2003
1:30 p.m. Eastern Time

From the **Travel**  Series
CHANNEL

Appetizers

Entrées

Desserts

Date 1:30 p.m. ET

Sun, 6/29	Foie Gras: S. Young, Bermuda	Bresse Chicken: J. P. Lacombe, France	Lemongrass Panna Cotta: S. Pate, London
Mon, 6/30	Salad & Blood Sausage: G. Martitegui, Argentina	Beef: A. diFabrizio, Florence	Lemon Mousse: W. Jost, Austria
Tue, 7/1	Stuffed Vegetables: M. del Burgo, Paris	Wolf Fish: H. Danzer, Austria	Tropical Napoleon: M.R. Mello, Sao Paulo
Wed, 7/2	Crayfish Tails: M. Vanic, Vienna	Swamp Duck: A. Passard, Paris	Pastries: A. diFabrizio, Florence
Thu, 7/3	Foie Gras: E. Santin, Italy	Monkfish: Roger Verge, France	Flambe Bananas: R. R. Pardo, Buenos Aires
Fri, 7/4	FOURTH OF JULY	PREEMPTED	
Sat, 7/5	—		
Sun, 7/6	—		
Mon, 7/7	Crackling Dumplings: C. Domschitz, Vienna	Smoked Lamb: S. Botelli, Bermuda	Roasted Figs: P. Jousse, France
Tue, 7/8	Foie Gras: S. Young, Bermuda	Bresse Chicken: J. P. Lacombe, France	Lemongrass Panna Cotta: S. Pate, London
Wed, 7/9	Goose Liver Terrine: F. Girbl, Austria	Rockfish: M. Wesch, Bermuda	Grapefruit Gratin: F. Chaveau, Cannes
Thu, 7/10	Shark Hash: M. Wesch, Bermuda	Lamb: P. Howard, London	Baked Fruit: M. Janodet, France
Fri, 7/11	Sea Scallops: O. Ramos, Bermuda	Chicken: P. Henriroux, France	Pear Dumplings: M. Reitberger, Austria



Television Schedule
 June 29 - August 2, 2003
 1:30 p.m. Eastern Time

From the **Travel**  Series
CHANNEL

Appetizers

Entrées

Desserts

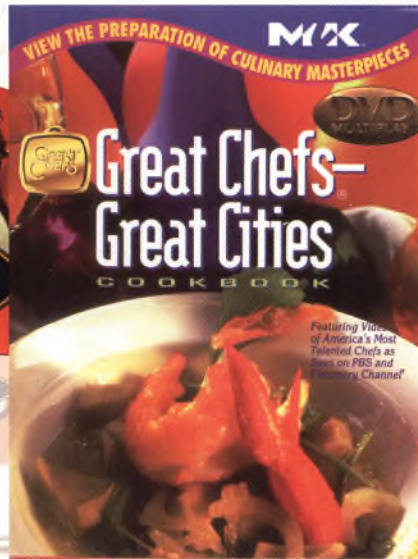
Date 1:30 p.m. ET

Sun, 7/13	—		
Mon, 7/14	Game Hen: S. Pucher, Austria	Pike-Perch: J. P. Billoux, France	Iced Lemon Parfait: N. McFadden, Ireland
Tue, 7/15	Mussels: M. Troisgros, France	Venison: G. Hicka, Austria	Croustillant of Banana: E. Deblonde, London
Wed, 7/16	Jellied Duck: H. Reitbauer, Austria	Suckling Pig: K. Thornton, Dublin	Apple Tart: D. Fillat, France
Thu, 7/17	Fried Trout: M. Reitberger, Austria	Chicken: Roger Verge, France	Rhubarb Compote: A. Roux, London
Fri, 7/18	Scallops: J-M. Lorain, France	Veal: L. Wagner-Bacher, Austria	Apple Phyllo: T. Aikens, London
Sat, 7/19	—		
Sun, 7/20	—		
Mon, 7/21	Beer Beef Tea: W. Schnattl, Vienna	Wahoo: M. Wesch, Bermuda	Crepe Cake: M. Troisgros, France
Tue, 7/22	Scallop Taster: C. Gallagher, Dublin	Stuffed Cabbage: W. Jost, Austria	Roasted Pears: P. Jousse, France
Wed, 7/23	Lobster Rigatoni: P. Henriroux, France	Lobster Tail: T. Aikens, London	Apple Crepes: G. Mandl, Austria
Thu, 7/24	Prawns in Curry: M. Bardelli, Buenos Aires	Venison: C. Golles, Vienna	Crème Brûlée: F. Poisson, France
Fri, 7/25	Lobster: F. Chaveau, Cannes	Rockfish: S. Young, Bermuda	Sacher Parfait: H. Lengauer, Austria
Sat, 7/26	—		
Sun, 7/27	—		
Mon, 7/28	Lobster Salad: M. Crowe, Ireland	Llama Fillet: G. Germain, Bolivia	Orange Chocolate Soufflé: A. B. DaSilva, Sao Paulo
Tue, 7/29	Foie Gras: R. R. Pardo, Buenos Aires	Turbot: J. M. Lorain, France	Riesling Cream: H. Lengauer, Vienna
Wed, 7/30	Palm Lasagna: L. Suaudes, Sao Paulo	Dorado: R. Kellner, Vienna	Coffee Mousse: M. Ferrari, Italy
Thu, 7/31	Chicken Breast: M. Ferrari, Italy	Pork and Ham: J. Jorgensen, Denmark	Fruit Salad: L. Jeannin, Paris
Fri, 8/1	Shrimp: M. Sorrentino, Italy	Red Mullet: G. Blanc, France	Strawberry Tostada: R. M. Mariso, Barcelona
Sat, 8/2	—		

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



Chocolate Passion



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Saffron:

The Mystical Spice

By Jeanne Grace



Saffron. Just the sound of its name evokes pictures in the mind of hot sandy dunes, long sultry bejeweled nights and entry into the caverns of Ali Baba's hidden treasure. In many respects, it is all of these things rolled into one precious spice. Not only is Saffron the most expensive spice, it is also quite possibly the oldest and one of the most alluring, mysterious and misrepresented. To better understand where some of the confusion begins, let us examine the spice from its roots. Saffron is cultivated from the *Crocus Sativus* flower, a member of the Lily family. The myth of how the flower received its name speaks of the romance between Smilax, an Athenian forest nymph, and Crocus, her bewitched mortal lover. Crocus in his obsessed pursuit, incurred the wrath of the gods and was turned into the exotic flower with the flaming heart. It is at the heart of the flower that Saffron is found, in the three blood red trumpet shaped stigmas that shoot forth from the inside of the flower, reaching approximately one to one and a half inches in length.

The stigmas are harvested by hand and dried, losing eighty percent of their weight in moisture, until they resemble tiny threads or filaments. Until the stigmas are dried, or cured, they have no aroma or flavor. After processing, the spice takes on a strong, aged wood, honeyed aroma and an earthy, pungent, bittersweet flavor. Where the expense of the spice figures into the picture involves a number of factors. First and foremost, it requires seventy thousand to seventy-five thousand crocus flowers to produce one pound of Saffron. Harvesting is all done by hand, as no successful means of mechanizing the process has been developed. There are also a significant number of middlemen, from the farmer to the consortium to the consumer, which can have a significant impact on the price.

There are many conflicting opinions on where Saffron originated, though the most likely regions are Western Asia, Persia and Greece, where Saffron is found to grow wild. As far back as 2300 BC, cultivation across Southern Europe occurred, brought by the Moghuls to India, to Spain via the Moors and the Crusaders brought Saffron back with them to Germany, France and Italy. For a brief period of four hundred years, beginning in the fourteenth century, England cultivated the spice in Essex, where the town of Walden was subsequently renamed to Saffron Walden. Today, Saffron is cultivated in Spain, France, Italy, Greece, Kashmir, Iran, Turkey, Morocco and China, and is exported to markets across the world. The countries currently producing the best quality product, and coincidentally the largest producers and exporters of Saffron, are

Spain and Iran.





Historically, Saffron was used as a medicine, cosmetic, perfume, dye and food enhancement. Ancient Minoans and Egyptians used Saffron as a dye for painting their lips and cheeks and staining their bodies, and as an earthy, natural perfume. Cleopatra was said to use the spice to wash her face to keep it free of blemishes. Ancient Persians used it as a dye for creating the exquisite

Medicinally, Saffron was believed to heal all forms of body ailments, strengthen and refresh the heart and mind, and relieve problems of the soul. Apparently, Saffron was the ancient version of today's Prozac.

site rugs they are famous for. They also believed that Saffron relieved depression, and if worn over the heart, love would come into the bearers life. Traces of saffron have been found in cave paintings in Iran dating back over fifty thousand years. Medicinally, Saffron was believed to heal all forms of body ailments, strengthen and refresh the heart and mind and relieve problems of the soul. Apparently, Saffron was the ancient version of today's Prozac. Throughout history, foods such as seafood and game, as well as wine, were enhanced using Saffron to color and flavor them.



Today, Saffron is still used occasionally as a dye, for instance in its continued traditional use to dye the robes of Buddhist monks, though it is not considered stable in comparison to other more permanent dyes. Saffron is also used as an important ingredient in popular dishes such as Spanish Paella, Risotto Milanese, Bouillabaisse, Cornwall Saffron Cake, Indian Rice, North African

Adding Saffron at the beginning of the cooking process provides the most intense color and the most mellow or subtle flavor and aroma

Tanzine and Couscous. In addition, several brands of alcoholic aperitifs and digestifs are produced using a Saffron infusion. Yellow Chartreuse is a distilled liqueur with a blend of one hundred and thirty herbs and spices, and Dom Benedictine is a distilled liqueur blended with twenty seven herbs and spices. Noilly Prat, a dry Vermouth, is blended with nineteen herbs and spices. Feret Braca is a brandy blended with Saffron. It is important to note that to add Saffron to food or drink it must be properly activated before being incorporated. Addition of a heated liquid to the spice will begin the infusion process, which could take from ten minutes to twenty four hours to fully activate. Other infusion liquids that could be used are white wine and white liquors, such as vodka, gin and vermouth. Powdered Saffron does not require infusion and may be added immediately to a dish. Adding Saffron at the beginning of the cooking process provides the most intense color and

the most mellow or subtle flavor and aroma, as opposed to adding it towards the end of cooking where it would produce a more intense flavor and aroma. A general rule of thumb on how many threads to use per dish is six to ten strands per person served, though this should be adjusted based on the strength of the Saffron used and the desired flavor anticipated. The more you cook with Saffron, the more comfortable you become in your judgement.



It would be remiss not to mention that there are other herbs and spices that are sometimes used as substitutions for Saffron. They may possess similar attributes, such as coloring properties, or exhibiting similar aromatic characteristics, but there is no substitute for the real thing. The benefit to becoming familiar with these substances is in the ability to recognize what is not Saffron, so as not to fall prey to one of these impostors or adulterations being passed off to an unsuspecting tourist, namely you. Safflower, also known as American Saffron, Bastard Saffron, Mexican Saffron and Dyer's Saffron, has a similar appearance to true Saffron when its petals have been dried. Turmeric, or Indian Saffron as it is referred to, is another substance similar in appearance and coloring properties. Other substances deceptively passed off as Saffron are Annatto, Marigold or Calendula petals, dyed coconut fibers and cornsilk. Don't be fooled though, and when in doubt, pass, because if it looks too good to be true, it probably is.



When purchasing Saffron, realize that there are standards in place to help the consumer purchase a quality product. Saffron can be purchased in powder form, or in thread form. Thread products are further broken down into stigmas with the style attached and stigmas without the style attached. The style is what attaches the stigma to the crocus flower. It is white to pale yellow and contains no color, flavor or aroma. Stigmas with the style attached are generally cheaper but are not pure. Additionally, Saffron may be graded by the International Organization for Standardization (ISO) based on characteristics such as coloring strength, bitterness category, moisture content, etc. A minimum coloring strength of one hundred and ninety is a good quality selection criteria. Saffron can be found in specialty gourmet and international food shops as well as large chain and department stores that have specialty food departments. As the spice becomes more popular, other shops and delicatessen's will start carrying it. Saffron is also available over the Internet, though buyer beware. Make sure it is a reputable site. Check websites for the larger spice chains, such as McCormick and Vanns, as well as the more established saffron vender sites such as Vanilla Saffron Imports (saffron.com) and Baby Brand Saffron (babysaffron.com).



Another option to consider is growing *Crocus Sativus* plants and harvesting your own crop. There are several good resources to read if you wish to go that route, or just want to learn more about this enticing spice. Look for "The Essential Saffron Companion" by John Humphries, and "Secrets of Saffron: The Vagabond Life of the World's Most Seductive Spice" by Pat Willard. Oh, the possibilities and places your palate can take you with a little knowledge and a vivid imagination.

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Recipes!

Brined and Marinated Double Cut Pork Chop

with Peppercorn Collard Greens and Barbeque Jus

Peninsula Grill

Chef Robert Carter

Page 49



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**GREAT
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entrées

- **Chef Chris Yeo** Page 54
 - Chicken Satay Page 55
- **Chef David Kendrick** Page 56
 - Sake-marinated Shrimp with
Coconut Red Curry Sauce Page 57
- **Chef Bruce Molzan** Page 58
 - Redfish with Shrimp and
Crab Roasted-Pepper
Butter and Pumpkin Seeds Page 59
 - Sweet and Sour Quail
Peruvian Style Page 62
 - Salmon Salad
with Avocado Vinaigrette and
Corn Salsa Page 63
 - Fillet of Vivaneau (Red Mullet)
with Endive-tomato Confit and
Brown Gravy with Black Olives
and Basil Page 66
 - Stuffed Filet Mignon Page 67
 - Sea Bass on Crushed Scallion
Potatoes with Caramelized
Spring Vegetables Page 68
 - Herb-cruste Saddle of Lamb with
Shallot Purée and Rosemary Page 69
 - Swordfish Piccata Page 70
 - Veal Chop with Purée of
White Beans Page 71
 - Pigeon Breast with Nuts Page 72



Chris Yeo

Straits Cafe · San Francisco, CA

Chris Yeo develops the menus, sweats over the hot stove and buses tables at his ***Straits Cafe***. As the owner, he considers himself an “all around helper.” But it is Yeo’s exacting standards which have been the foundation for ***Straits Cafe***. He insists on genuine Singaporean cuisine, which he differentiates from other Southeast Asian fare by its unusual blend of spices and fresh herbs.

Yeo came to the restaurant business in a roundabout way. After getting his degree at *Singapore’s Hotel & Catering School* and a two-year stint at the famed *Mandarin Hotel*, he moved to London to study hair styling with Vidal Sassoon. For 17 years he worked as a hair stylist, both in London and in San Francisco, where he opened Yeo’s Hair Design in the Haight-Ashbury in 1980. But Yeo is a true Straits Chinese, Chinese who settled Singapore 200 years ago and who are known for their distinctive culture there. Good food is a top priority. Realizing his dream of bringing true Singaporean food to San Francisco, he opened ***Straits Cafe***.

Singaporean “Nonya” cuisine reflects its physical location as a crossroads. Malaysian/Indonesian dishes, dominated by a pungent spice or herb such as basil, lemongrass, ginger, cardamom and hot chillies, crosses with Indian curry spices and Chinese soy sauce. While still pungent, the dishes have a subtle blend of flavors that are unique. Caroline Bates called it “the most seductive cuisine on earth” in her article about ***Straits Cafe*** in *Gourmet*. Yeo has spread out his Singaporean banquet at James Beard House in New York City, to rave reviews: there was a waiting list within days of James Beard House’s announcement mailing. He also coauthored a cookbook with Joyce Jue, “*The Cooking of Singapore: Great Dishes from Asia’s Cultural Crossroads*” (Harlow & Ratner, 1993) and conducted a Singaporean cuisine workshop at the Smithsonian Institution in Washington, D.C.

Chicken Satay

Makes 15

Special equipment:

15 bamboo skewers

Soak the bamboo skewers in a pan of water for at least an hour before using.

Marinade

1½ teaspoons whole fennel seeds

1½ teaspoons whole cumin seeds

2 quarter-size slices fresh galangal or fresh ginger

1 stalk fresh lemongrass, trimmed and sliced

5 shallots or 1 small onion, peeled and sliced

4 cloves garlic, peeled and sliced

1 teaspoon turmeric powder

1 tablespoon ground coriander

1 tablespoon sugar

¼ teaspoon salt

1 pound chicken breasts

Satay Sauce (recipe follows)

To make the marinade: Heat a dry skillet or wok and lightly toast the fennel and cumin seeds. Let cool. When cool, grind them in a spice mill and set aside. Blend the galangal or ginger, lemongrass, shallots and garlic to a smooth paste in a blender or food processor. Add the coriander, turmeric and blend again. If necessary, add 1 or more tablespoons of water to blend. Transfer the paste to a bowl and mix in the ground fennel and cumin seeds, sugar and salt.

To prepare the chicken: Cut the chicken into 1-inch cubes or strips. Add the chicken to the marinade, mix together, cover in plastic wrap and marinate in the refrigerator for at least 2 hours or preferably overnight. Thread the chicken cubes or strips onto the soaked bamboo skewers. If you are not going to cook them immediately, cover with plastic wrap and refrigerate.

Preheat a grill to very hot. Place the skewers 4 to 6 inches away from the heat source. Grill 3 to 5 minutes on each side or until the meat is seared. Serve with Satay Sauce for dipping.



Satay Sauce

Makes 3½ cups

Rempah

5 quarter-size slices fresh galangal or fresh ginger

5 candlenuts, soaked in water for 10 minutes or skinned almonds

5 stalks fresh lemongrass, trimmed and sliced

10 shallots or 2 small onions, peeled and sliced

6 cloves garlic, peeled and sliced

1 teaspoon turmeric powder

1 cup vegetable oil

3 tablespoons red chili paste

1 can (13 ounces) coconut milk

½ cup tamarind water

5 tablespoons sugar

1½ teaspoons salt

2 cups roasted peanuts

Grind the galangal or ginger, nuts, lemongrass, shallots or onions, garlic and turmeric to a smooth paste in a blender or food processor. Add a tablespoon or more of water if needed to help the blending. Heat a wok over low heat. Add the oil and chili paste and fry, stirring frequently, until it is completely combined with oil. Continue frying and stirring until the rempah is fragrant and has a porridge-like consistency, about 10 minutes. When reddish oil seeps out, it is done. Add the coconut milk, tamarind water, sugar, salt and peanuts. Simmer over low heat until oil separates from the sauce, about 10 minutes. Serve at room temperature with the satay.

Chris Yeo
Straits Cafe
San Francisco, CA



David Kendrick

Kendrick's Restaurant • St. Croix, U.S.V.I.

Taking a position at International Food Corporation in California in 1974, David Kendrick did not expect his interest in food to extend beyond his particular position. But as his interest deepened he was drawn into the culinary world. Seeking to expand on his knowledge, Kendrick moved to the east coast of Florida. Visiting his sister on St. Croix, he decided to stay. He learned the bright flavors

of South Florida and Caribbean cuisines as he worked at fine restaurants in both regions. Kendrick followed in the footsteps of many fine chefs before him. He soon wanted to run his own place and put his personal stamp on the menu and hospitality. In 1985 he opened ***Kendrick's Restaurant*** in an eighteenth century greathouse in the center of Christiansted on St. Croix.

Whispering tradewinds are one thing, Hurricane Hugo was something else all together. Four years after ***Kendrick's*** opened, the restaurant was badly damaged by the storm's winds and rain. David and his wife Jane regrouped, rebuilt and reopened. Kendrick was featured in Bon Appetit, Gourmet and on Great Chefs of the Caribbean. Great Chefs selected him as one of four chefs featured in a one-hour Great Chefs special for Weber Grills®.

Sake-marinated Shrimp

with Coconut Red Curry Sauce

This might be the best curried shrimp ever, with a creamy curry sauce and plump grilled shrimp. The shrimp are marinated in a mixture of Asian ingredients before grilling. Many large supermarkets now stock these ingredients, but if you can't find them, look for an Asian market in your area.

Serves 4

Direct heat method

- ¼ cup yellow miso (soybean paste; available in Asian markets)
- ¼ cup rice wine vinegar
- ½ cup tamari and/or soy sauce
- 1 tablespoon packed brown sugar
- 1 cup mirin
- 24 jumbo shrimp (about 2 pounds), peeled, deveined and butterflied; tails left on

Coconut-Red Curry Sauce

- ½ cup mirin (sweet rice sake; available in Asian or specialty markets)
- ¼ cup chopped fresh lemongrass
- 1 tablespoon chopped fresh ginger
- ¼ cup dry white wine
- 1¼ cups heavy (whipping) cream
- ¾ cup unsweetened coconut milk
- 1 tablespoon red curry paste
- Salt and freshly ground pepper
- ¼ cup toasted grated coconut for sprinkling
- 2 parsley sprigs, chopped

To marinate the shrimp: Combine the miso, vinegar, tamari and/or soy sauce, brown sugar and mirin in a large bowl or baking dish. Add the shrimp and toss to coat. Cover the bowl with plastic and refrigerate for 2 hours.

To prepare the sauce: In a saucepan, combine the mirin, lemongrass and ginger. Bring to a boil; reduce the heat and simmer until reduced to ¼ cup. Stir in the wine and simmer again until reduced to ¼ cup. Add the cream and coconut milk. Bring to a boil again; reduce heat and simmer until slightly thickened. Stir in the red curry paste. Season to taste with salt and pepper. You will have about 2 cups.

To grill the shrimp: Prepare a grill for direct heat cooking: Light a charcoal grill and let the coals burn until covered with light grey ash. Or, light a gas grill according to manufacturer's directions. Place the cooking grate on top and let it heat for a minute or two until hot. Place the shrimp on the grate and grill 3 to 4 minutes, turning once halfway through grilling time. If desired, bring the marinade to a boil and use for basting the shrimp.

To serve: Pool each plate with sauce, gathering the vegetables in the center of each plate. Arrange six shrimp on top of the vegetables. Garnish with grated coconut and chopped parsley.



David Kendrick
Kendrick's
St. Croix, U.S.V.I.

A portrait of Bruce Molzan, a man with dark, wavy hair, smiling and wearing a white chef's jacket. The background is a warm, reddish-brown color.

Bruce Molzan

as taped at *Ruggles Grill* • Houston, TX

Bruce Molzan worked hard for more than a decade to be sure no one took Texas cooking for granted. Texas food, Molzan argues from his kitchen at *Ruggles Grill*, is a lot more than barbecue and chili.

"My menu has down-to-earth appeal," Molzan says. "I have sandwiches on the menu, grilled liver and steak, mashed potatoes, pastas and pizzas, something for everyone. I believe in being creative, but I know I have to cook what people want to eat and that's substantial, good food."

For all of his love of Southwestern tastes, Molzan is also a chef in love with "comfort foods," those dishes that we remember fondly from childhood. Most of Molzan's creations pay homage to Americana: smoked salmon and warm potato cake, corn chowder, corn-breaded catfish with corn salad and pickled onions and black pepper pasta with

sweet garlic cream and grilled chicken.

Both Bruce and his wife Susan Molzan are graduates of the restaurant management program at James Madison University in Virginia. Soon after, Bruce went on to the Culinary Institute of America and Susan managed the food service at *Neiman-Marcus Town & Country* in Dallas. Bruce later cooked at *Houston's* downtown Hyatt Regency, at the *Warwick Post Oak*, and at *SRO* restaurant developed by a group of local businessmen.

After spending some time studying with Wolfgang Puck, Molzan and his wife joined forces at *Ruggles Grill*. The couple came in as part owners and by December 1987, emerged as sole proprietors. Molzan has won an Ivy Award from *Restaurants & Institutions* (1997) and consistently is ranked among the top restaurants in Houston by *Zagat* and other publications. Bruce Molzan sits on the Alumni Board of the Culinary Institute of America and has presented dinners at Beard House in New York.

Redfish with Shrimp and Crab Roasted-Pepper Butter and Pumpkin Seeds

Serves 4

Roasted Tomato Garnish

1 tablespoon olive oil
2 plum (Roma) tomatoes, halved lengthwise
Four 6 ounce redfish or red snapper fillets, skinned
Salt and freshly ground black pepper to taste
1 tablespoons olive oil

Roasted Pepper Purée and Pumpkin Seed Garnish

1 yellow bell pepper
1 red bell pepper
2 poblano chilies
1 Scotch bonnet (habanero) chili
1 red onion
5 small unpeeled garlic heads
3 tablespoons olive oil
 $\frac{3}{4}$ cup pumpkin seeds
 $\frac{1}{2}$ cup chopped fresh cilantro
Salt and freshly ground black pepper to taste

Beurre Blanc

2 tablespoons minced shallots
 $\frac{3}{4}$ cup dry white vermouth
2 tablespoons white wine vinegar
 $\frac{3}{4}$ cup heavy (whipping) cream
 $\frac{1}{2}$ cup (1 stick) unsalted butter, cut into tablespoon-sized pieces
1 tablespoon fresh lemon juice
Salt and freshly ground black pepper to taste

Shrimp and Crab Roasted-Pepper Butter

2 tablespoons olive oil
2 tablespoons minced shallots
1 small jalapeno chili, seeded and minced
8 medium shrimp
2 plum (Roma) tomatoes, peeled, seeded and finely diced ($\frac{1}{2}$ cup)
8 ounces fresh jumbo lump crab meat
 $\frac{1}{2}$ cup roasted pepper purée (above)
1 cup beurre blanc (above)
Salt and freshly ground black pepper to taste

Garnish

2 zucchini, cut into 8 pieces and trimmed into ovals
8 baby carrots
12 asparagus spears
 $\frac{1}{2}$ cup (2 ounces) grated Italian Fontina cheese
4 fresh cilantro sprigs

To prepare the tomatoes: Preheat the oven to 250 F. Oil a low-sided baking sheet and place the tomatoes on it, cut-side up. Bake until dry, about 1 hour. Set aside.

Season the fish fillets on both sides with salt and pepper, then coat with olive oil and place in the refrigerator. Remove from the refrigerator 30 minutes before cooking.

To make the purée and pumpkin seed garnish: Preheat the broiler. Roll the peppers, chilies, onion and garlic in 2 tablespoons of the olive oil and broil until charred, turning frequently, about 10 minutes for the peppers and chili,



20 minutes for the garlic and 30 minutes for the onion.

Transfer the peppers and chili to a paper or plastic bag, close the bag, and let cool to the touch. Transfer the onion and garlic to a plate and let cool. Peel and seed the peppers and chili. Peel the onion and squeeze the garlic purée from the roasted heads. You should have about 5 tablespoons of purée.

In a medium saute pan or skillet over medium heat, heat the remaining 1 tablespoon oil and toss the pumpkin seeds until they begin to pop and are lightly toasted, about 4 or 5 minutes.

Place the peppers, chilies, onion, garlic, $\frac{1}{4}$ cup of the pumpkin seeds and the cilantro in a blender or food processor and blend to a smooth paste. Season with salt and pepper and set aside. Reserve the remaining pumpkin seeds for garnish.

To make the beurre blanc: Combine the shallots, vermouth and vinegar in a small saucepan and bring to a boil over medium heat. Cook to reduce the liquid to about $\frac{1}{4}$ cup. Add the cream and cook to reduce to about $\frac{1}{2}$ cup. Whisk in the butter 1 tablespoon at a time to make a thick sauce. Add the lemon juice, salt and pepper.

To make the shrimp and crab roasted-pepper butter: In a large saute pan or skillet over medium heat, heat the olive oil and saute the shallots and jalapeno for 1 minute. Add the shrimp and saute for 1 minute. Add the tomato, saute for 30 seconds, then add the crab meat. Add the pepper purée and cook over medium-high heat for 1 more minute, then add the beurre blanc. Stir and remove from heat. Adjust the seasoning as necessary and keep warm over barely tepid water.

Preheat the broiler to high and broil the fish for 2 minutes on one side, then turn and grill for 1 to 2 minutes, or until the fish is opaque throughout.

To serve: Preheat the broiler. Place a fish fillet in the center of each serving plate. Arrange the zucchini, carrots, asparagus spears and tomatoes around the fish. Ladle the sauce over the fish, top each with some of the grated cheese and sprinkle the remaining $\frac{1}{2}$ cup pumpkin seeds over and around the plates. Place under the broiler to melt the cheese, about 1 minute. Garnish each plate with a cilantro sprig.

Bruce Molzan
Ruggles Grill
Houston, TX



As I write this the war in Iraq is just about over, and, as ever, I notice that the joy of freedom has resulted in the people of Baghdad immediately trying to return to normalcy by reopening food markets and restaurants. For one to restore one's appetite is to restore one's strength.

The Front Burner

Great Chefs Update

by John Mariani

*A*t such times going out to dine may seem ephemeral to the great issues of the day. There is a scene in the play "The Diary of Anne Frank" in which the family, isolated for months in an attic, but still believing they will soon be free, begins to fantasize about the first thing they'll do when they return to the world outside. Anne says she yearns to go to a dance. The teenage boy wants to go to a movie, a western movie! And the adults all start remembering and dreaming of a wonderful pastry shop, a good stew, a romantic restaurant with thick linen and fine wines.

That scene made me realize not only that deprivation takes away freedom of movement but also access to the most wonderful sights, sounds and tastes of life; the very things we live for until they are taken away from us. Every human being on earth who has ever gone hungry thinks first of survival, then of doing something seemingly superficial; a dance, a western movie or a visit to a restaurant. For when all goes well, when the doctor cuts out the cancer, when debt is retired, when the debris is cleared away, returning to normal means returning to those things that make life worth living.

For the importance of dining out, drinking good wine and falling in love under the spell of candlelight is to enjoy all that terrorists, especially those whose religious fanaticism seeks to deprive people all pleasure, would seek to destroy. By indulging in life's passions, we do much more than live out our lives. We gain strength in the belief that they are part of the goodness of man.

That said, let me turn to some of the realities of the current restaurant scene, noting that both fine dining restaurants and fast food eateries have suffered from a weak economy and the threats of war and terrorism. Americans have been frequenting mid-level family style restaurants including *Red Lobster*, *Ruby Tuesday*, *Olive Garden*, *P.F. Chang's* and *Outback Steakhouse*, all of which enjoyed healthy sales increases in March and April. By the same token, hotels, which draw business travelers who dine out at upscale restaurants, are averaging a scary 60 percent occupancy rate.

The closing of NYC's grand *luxe L'Espinasse* (with four stars from the *New York Times* and five from the *Mobil Guide*) in the St. Regis Hotel is not so much indicative of anti-French feeling

"Las Vegas, which seems to have recovered from the doldrums of post-9/11 stress, is attracting still more big names"

(the restaurant had never been profitable since opening more than eight years ago) as of a softening appetite for high posh. Cincinnati's venerable *Maisonette* (with five Mobil stars) has not made a profit in years and recently offered patrons a chance to prepay their way to future meals with a contribution of \$10,000. The outrageously expensive *Alain Ducasse* in New York (with 4 Times stars, and 5 Mobil) has seen many empty seats of late and the fine dining room upstairs at *Guastavino's* has been turned into banquet facilities, while the downstairs brasserie stays open. Interestingly enough, several other Mobil 5-star restaurants are suffering or going through changes: *Mary Elaine's* in Phoenix lost its star chef, James Boyce; *Ginza Sushiko* has closed in Beverly Hills and is moving to NYC; and Philadelphia's *Le Bec Fin* acquired a new chef after a recent total rehab.

Still, hope springs eternal in the aspirations of restaurateurs. New York's *Le Cirque* has had early success with its new branch in Mexico City, and in London the hottest new ticket is the bi-polar, café-with-fine dining upstairs *Sketch*, said to cost \$17 million, with individual bathrooms shaped like giant eggs. Four stars from the *L.A. Times* has catapulted the new *Bastide*, which took nearly three years to open, into the firmament. Then again, chef Alain Giraud is only charging \$60 for five courses and \$90 for eight while compared with \$85 and up for the main course alone at *Ducasse* and *Sketch*! And the former chef from *Maisonette*, Jean-Robert Clavel, is having a good run with his six month old namesake restaurant in Cincinnati.

In Philadelphia Jean-Marie Lacroix, formerly of the *Four Seasons' Fountain* restaurant in town, has really rebounded with *Lacroix* at the nearby *Rittenhouse Hotel*, where \$55 buys three courses, \$65 four and \$75 five courses. And bear in mind that all of the above new restaurants are. . . French!

Some restaurants will always create their own buzz (with the help of savvy p.r. companies, which are probably more important than ever before, even if they seem an added expense), like just about anything star chef Jean-Georges Vongerichten opens. His newest is a straightforward Chinese restaurant named "66" in NY's SoHo and despite prices for items like the shrimp toast with water chestnuts, cold sesame noodles and stir fried shrimp at about twice what you'd pay in neighboring Chinatown, Jean-Georges is delivering dazzling décor, waiters in designer outfits and a big long bar for singles. Of course, a front page story in the NY Times food section and a much publicized preopening party for the stars of the film "Chicago" didn't hurt business either.

Las Vegas, which seems to have recovered from the doldrums of post-9/11 stress, is attracting still more big names to join Jean-George's *Prime*, the Maccioni family's *Le Cirque*, Wolfgang Puck's *Spago*, Charlie Palmer's *Aureole*, the Brennan family's *Commander's Palace* and Piero Selvaggio's *Valentino*. Coming soon are *Crustacean*, a branch of the An family's hip Vietnamese restaurant in Beverly Hills, a bistro from über-chef Thomas Keller of *The French Laundry*, and a mid-range concept restaurant from New York's Daniel Boulud. Can Alain Ducasse and Pierre Gagnaire be far behind?

The watchword of the time is clearly value and affable, knowledgeable service is right up there as well. People love to be treated royally, without pretension and guided by a staff that does not seem to be gouging or building a check. For while it is difficult for even the very rich to spend their money ostentatiously in very expensive restaurants, post-war euphoria should buoy the activity of dining out in a restaurant that offers excellent value, a waitstaff delighted to see you back and not a few amenities like amuse-geules, extra courses and predesserts and chocolates. And maybe a few lines on the front page of the *New York Times*.

Sweet and Sour Quail Peruvian Style

An exotic mix of spices, vinegar, red wine, dried fruit and vegetables makes a dark, tangy marinade and sauce for quail, which are served on a bed of salad and garnished with homemade potato chips. Plan to begin this dish 2 to 3 days before serving. While offered as an appetizer, serving the quail on rice and serving the salad as a side dish could turn it into a main course.



Stan Frankenthaler
The Blue Room/East Coast Grill
Boston, MA

To prepare the spices: In a medium saute pan or skillet over medium heat, toast the spices, stirring frequently, until they are fragrant and begin to smoke, 5 to 7 minutes. Remove the pan from the heat and grind the spices in a spice grinder, a well washed coffee grinder or a mortar with a pestle. Set aside.

To make the sauce: In a medium saute pan or skillet over medium heat, heat the olive oil. Add the onion, carrot and garlic and saute until the mixture begins to brown, 10 to 15 minutes. Add the brown sugar and stir, allowing the sugar to melt and caramelize. Add the balsamic vinegar and stir; add the red wine and stock. Add the figs, raisins, apricots, bell pepper and tomato. Bring the mixture to a boil and cook to reduce slightly, then add the toasted spices and ginger and continue to cook to reduce until the liquid is syrupy, about 10 minutes. Taste and adjust the seasoning with salt and pepper.

Place the quail in the sauce and once the sauce returns to a boil, turn the quail to coat with the sauce. Remove from heat and let the quail cool in the pan. Place the quail and the sauce in a shallow, nonaluminum pan. Cover and refrigerate 2 to 3 days.

To make the chips: Pour peanut oil to a depth of 2 inches in a large heavy saute pan or skillet. Heat over medium-high heat to 375 F, or until a submerged crumb of bread immediately rises to the top and begins to sizzle. Fry the potato slices in batches until golden brown and crisp, 3 to 5 minutes. Remove from the oil with a slotted spoon, drain on paper towels and season with salt and cayenne.

Serves 4

Spices

- 2 teaspoons coriander seeds
- 1 teaspoon cumin seed
- ½ teaspoon red pepper flakes
- 4 allspice berries

Sauce

- 2 tablespoons olive oil
- 1 whole onion, peeled and diced
- 1 small carrot, peeled and diced
- 2 garlic cloves, peeled and chopped
- ½ cup packed brown sugar
- ½ cup balsamic vinegar
- ½ cup dry red wine
- 1½ cups reduced veal or beef stock
- 8 whole dried figs
- 2 tablespoons golden raisins
- 2 tablespoons chopped dried apricots
- 1 red bell pepper, roasted, peeled, seeded and diced
- 1 tomato, peeled, seeded and diced
- 1 to 2 teaspoons peeled and minced fresh ginger
- Salt and freshly ground black pepper to taste
- 4 semiboneless quail

Potato Chips

- Peanut oil for frying
- 2 unpeeled red potatoes, thinly sliced
- Kosher salt and cayenne pepper to taste

Salad

- ½ bunch watercress
- ½ cup shredded radicchio
- ½ cup julienned haricots verts or baby green beans, blanched
- ¼ cup fresh parsley leaves
- ½ cup extra virgin olive oil
- ¼ cup fresh lemon juice
- ½ teaspoon Kosher salt
- ½ teaspoon freshly ground black pepper
- Peanut oil for frying

To make the salad: Toss the greens and vegetables with the olive oil and lemon juice and season to taste with salt and pepper.

Pour peanut oil to a depth of ½ inch in a medium, heavy saute pan or skillet. Heat over medium-high heat. Remove the quail from the sauce and scrape off any dried fruit. Pan-fry the quail, turning once, until crisp, 3 to 4 minutes. Transfer the quail to a warm platter. Pour the sauce into a small pan and bring to a boil over medium-high heat. Reduce heat to medium and cook for 3 to 5 minutes. If the sauce is too thin, cook to reduce slightly; if too thick, thin with a little hot water.

To serve: Divide the greens among the serving plates and place off-center on each plate. Place one quail to one side of the salad and spoon some of the sauce around the quail. Top the salad with a few potato chips.

Salmon Salad

with Avocado Vinaigrette and Corn Salsa

A Pacific Northwest salad with Southwest flavors makes a fine lunch or even a supper entrée. Crisp fried shallots add a surprise crunch. To use as a first course, cut the recipe in half.

Serves 6

Avocado Vinaigrette

2 large avocados, peeled, pitted and quartered (1 pit reserved)

Juice of 3 limes

½ cup rice wine vinegar

2 garlic cloves, minced

¾ cup olive oil

Salt and freshly ground black pepper to taste

Salmon

2 tablespoons cumin seed

2 tablespoons coriander seed

1 tablespoon kosher salt

Six 5 ounce salmon fillets, skin on

3 tablespoons olive oil

Fried Shallots

½ cup all-purpose flour

6 large shallots, cut into thin slices and separated into rings

Vegetable oil for frying

Salt to taste

6 cups mesclun (mixed baby greens)

Salt and freshly ground black pepper to taste

Fresh chives, snipped into 1 inch pieces



To make the vinaigrette: Coarsely chop the avocados and place them in a blender or food processor. Add the lime juice, rice vinegar and garlic. With the motor running, slowly add the oil to make a thick sauce. If necessary, adjust the tartness with more lime juice or rice vinegar, according to taste. Place in a bowl, add the avocado pit, cover and refrigerate (the pit will help keep the vinaigrette green).

To prepare the salmon: Grind the dry spices in a mortar with a pestle, or grind for a few seconds in a spice grinder or a well washed coffee grinder, until they have the texture of the kosher salt. Mix the spices with the salt and generously coat the flesh side of each fillet with some of the spice mixture.

In a large nonstick pan or seasoned cast-iron skillet over medium-high heat, heat the olive oil and add the salmon,

spice-coated side down. Cook for 3 to 5 minutes, or until golden brown, then turn and cook on the skin side for 2 to 3 minutes. Remove from the pan and set aside.

To make the fried shallots: Place the flour in a shallow container and lightly dredge the shallot rings. In a medium saute pan or skillet over medium-high heat, heat the oil. Shake the excess flour from the shallots and fry them for about 30 seconds, or until golden brown. Using a slotted spoon, remove them from the pan and drain on paper towels. Season to taste.

To serve: Toss the greens with half the vinaigrette, then add half the shallot rings and season with salt and pepper. Divide this mixture among the serving plates. Place 3 tablespoons of corn salsa on top of each serving, then top with a portion of fish. Sprinkle the remaining vinaigrette and salsa on the side.

Corn Salsa

Makes about 2 cups

2 to 3 ears of corn, husked

½ cup ¼ inch diced red onion

1½ tablespoons minced seeded jalapeño chili

3 tablespoons coarsely chopped fresh cilantro

¼ cup rice wine vinegar

¼ cup olive oil

Salt and freshly ground black pepper to taste

½ avocado, peeled, pitted and diced

Corn Salsa Preparation: Bring a large pot of lightly salted water to a boil, add the corn and cook for 3 minutes. Drain and cut the kernels from the cobs. You should have about 1 cup kernels. In a large bowl, combine the corn, onion, jalapeño, cilantro, vinegar and oil. Season the mixture with salt and pepper, cover and let sit at room temperature for up to 2 hours. Just before serving, gently stir in the avocado.

Monique
Andree Barbeau
Fuller's Sheraton
Seattle Hotel
& Towers
Seattle, WA

A Taste of the **GRAPE**

by Anthony Dias Blue

THE WINES OF SUMMER

Summer entertaining is completely different from entertaining during the rest of the year. Picnics, pool parties, backyard barbecues and one course dinners are the rule. The style is casual and light. Flavors are simple but direct. Instead of the subtle, complex taste combinations found in winter and fall, summer brings forward the assertive, uncomplicated flavors of fresh and often unadorned ingredients.

The wines of summer are different too. They should match well with summer food and be equally casual and undemanding. There is nothing more inappropriate than a ponderous, serious wine served with hamburgers or chicken salad. The wines of the season are fresh and youthful and, above all, inexpensive. There are very few summer situations that call for a wine priced above \$15.



WINES FOR THE PICNIC

Take the picnic. No matter what the focus of the al fresco feast; fried chicken, salad or sandwiches, I always gravitate to crisp, fruity white wines. Rieslings, Gewurztraminers and Chenin Blancs always seem to be the right answer. Maybe it's because these bright, tangy wines taste particularly good out of doors.

Among California vintners, I like the fresh, slightly spritzy style of Fetzer Vineyards, the big Mendocino winery that produces charming inexpensive versions of all three varieties. Washington State's Columbia Crest is another reliable producer of these lively, uncomplicated young white wines and Baron Herzog makes a very appealing Chenin Blanc.

“...when picnicking, search out wines from Alsace, an often overlooked French region...”

There are lots of wonderfully balanced German Rieslings on the market from the Rheingau and Mosel-Saar-Ruwer, my two favorite German regions. Try some of the Kabinett or Auslese Rieslings from cutting edge estates such as Dr. Loosen and J. L. Wolf.

If you like the idea of crisp whites when picnicking, search out wines from Alsace, an often overlooked French region just across the border from Germany. Rieslings and Gewurztraminers from Alsace are fruity, bright and bone dry. The less expensive wines of Trimbach, Hugel and Schlumberger are always appealing.

WINES FOR THE BARBECUE

Food plucked from the burning coals presents a completely different wine challenge. The charcoal grill (and, to a slightly lesser extent, the gas grill) adds the flavors of smoke and char to whatever is cooked on it. These strong flavors require wines that are equally forceful. A wimpy wine will not stand up to barbecued chicken slathered with a thick and spicy tomato based sauce or to spicy grilled sausages. If a white is chosen, it must be a rich, “well oaked” Chardonnay.

If the barbecue subject is beef or other red meat, the choice must be among the reds. My first choice would be Zinfandel, mainly because I love Zinfandel, but also because this most American of varieties possesses just the right amount of brashness to offset the strong grill flavors. Big, bold Zinfandels come from all over California, but the highest concentration of these dark, rich wines can be found in

Sonoma County. Recently I've liked the wines from Seghesio, Rancho Zabaco, Pedroncelli and Gallo of Sonoma, most of them costing under \$15.

“Chianti is an irresistible red wine with plenty of crisp fruit and enough stuffing to be able to stand up to grilled foods.”

Another excellent choice would be a lively Cotes de Rhone or Languedoc wines. At their best these wines are velvety in texture and loaded with ripe plum and berry fruit. Look for wines from Jean-Luc Colombo, Jaboulet, La Vieille Ferme and Fortant de France. There are also some fine Rhone style blends made in California. Those in the summer price range include wines by Bonny Doon, Cline Cellars and Curtis. And don't forget the delicious Shiraz/Cabernet blends of Australia, especially the ones from Rosemount Estate, Jacob's Creek and Hardys.

Chianti is an irresistible red wine with plenty of crisp fruit and enough stuffing to be able to stand up to grilled foods. (After all, the whole idea of grilling was perfected in Tuscany.) All of the big producers such as Antinori (their Santa Cristina is a good value), Villa Giulia, Gabbiano and Ruffino make wines in this category.

WINES WITH SUMMER SEAFOOD

This is easy. For those warm season dinners that feature lobster, shrimp, crab, clams or fish, go with crisp, dry whites, especially Sauvignon Blanc.

There are lots of good, snappy Sauvignons around priced well below the \$15 break point. From California look for Canyon Road, Bogle, DeLorimier and Lockwood. New Zealand is also known for its wonderfully fresh and lively Sauvignon Blancs, such as those from Brancott, Nobilo, Villa Maria and Palliser Estate.

The key to summer wine selections is balance. Fresh, simple flavors should be balanced with fresh, simple wines. Strong, spicy flavors should be balanced with rich, earthy wines. And this can be easily done without spending more than \$15 a bottle.





Fillet of Vivaneau (Red Mullet) with Endive-tomato Confit and Brown Gravy with Black Olives and Basil

Vivaneau, or red mullet, resembles trout. You can substitute trout or other firm-fleshed fillets if you can't get mullet. The fish is seared to brown it, then served on endive and tomato with a black olive sauce. A simple basil sauce is drizzled on the plate for garnish.

Serves 2

Endive

4 tablespoons olive oil
2 whole endive, cleaned and separated
6 to 8 oven-dried tomatoes
1 tablespoon ground sea salt
Freshly ground black pepper to taste

Basil Sauce

6 tablespoons olive oil
10 basil leaves
2 large garlic cloves, peeled and minced
Sea salt to taste

Black Olive Sauce

1 tablespoon unsalted butter
1 shallot, minced
 $\frac{3}{4}$ cup veal stock
 $\frac{2}{4}$ cup red wine
4 large black olives, pitted and julienned

2 whole red mullet (about 12 ounces each)
2 tablespoons unsalted butter
1 tablespoon olive oil
2 sprigs basil
2 sprigs thyme
2 cherry tomatoes

fillets. Season on each side with salt and pepper. Score the skin to keep the fish from curling. In a saute pan, heat the butter and olive oil over medium-high heat and sear the fish on the skin side until browned. Take the pan off the heat, turn the fish over and set aside to finish using just the heat of the pan.

To serve: Add the olives to the veal stock sauce. Place a mound of endive in the center of each plate. Place 2 pieces of fish on the endive and pour the olive sauce around it. Drizzle the basil sauce around the fish and endive. Garnish each with a basil and a thyme sprig and a cherry tomato.

Thierry Alix
La Samanna
Resort
St. Martin

To prepare the vegetables: In a saute pan over medium heat, heat the olive oil and cook the endive leaves, covered, about 5 minutes, until wilted. Stir in the tomatoes. Adjust the seasoning to taste with salt and pepper; re-cover and set aside off the heat.

To make the basil sauce: In a blender or food processor, purée the ingredients together. Place in a squeeze bottle and set aside.

To make the black olive sauce: In a saute pan, melt the butter over medium-high heat and saute the shallots about 1 minute, or until soft. Add $\frac{1}{2}$ cup of the veal stock and the wine, lower the heat to medium, and cook for 6 to 8 minutes, until reduced by half. The sauce may be made to this point, chilled, then rewarmed just before serving. To continue the preparation, stir the remaining $\frac{1}{4}$ cup of veal stock into the warmed reduction sauce. Simmer over low heat while cooking the fish.

To prepare the fish: With a sharp boning knife, make an incision just below the head, cutting all the way to the bone. Cut off the fins. Cut along the backbone from head to tail and lift off the fillet. Repeat on the other side. Fillet the second fish the same way. Gently tweeze out any remaining bones from the flesh of the

Stuffed Filet Mignon

Creamy mushroom stuffing fills filet roulades. They are served with baby potatoes, asparagus and truffle sauce. One of the cleverest parts of this recipe is the technique Chef Bassoleil uses to open out the filet. He cuts it lengthwise, part way through and unrolls the meat, then continues making cuts and unrolling, bit by bit, until the entire filet is a single flat piece of meat about ½ inch thick. This could take some practice, but once mastered, is very useful. Practice with children's modeling clay, it's much less expensive than filet!

Serves 4

Mushroom Stuffing

¾ pound mixed mushrooms (shiitake, button, oyster), cleaned and julienned

3 tablespoons unsalted butter

2 garlic cloves, minced

½ cup heavy (whipping) cream

Salt and freshly ground pepper to taste

1½ pounds filet mignon, trimmed

Salt and freshly ground pepper

2 tablespoons olive oil

2 tablespoons unsalted butter

Truffle Sauce

2 tablespoons clarified butter

¼ cup flour

1 cup chicken stock

1 cup heavy (whipping) cream

2½ tablespoons white truffle butter

1 tablespoon white truffle oil

Vegetables

4 large garlic cloves, unpeeled

3 tablespoons unsalted butter

16 to 20 baby potatoes

1 teaspoon sea salt

Salt and freshly ground pepper to taste

4 stalks asparagus, trimmed and blanched

2 sprigs rosemary

To prepare the stuffing: Heat the oil and butter in a large saute pan or skillet. Add the mushrooms and toss to coat. Cook until lightly browned, tossing occasionally, 4 to 6 minutes depending on the size of the pan. Season with salt and pepper. Turn out onto a shallow bowl and set aside to cool to room temperature. Return the pan with the juices to the heat and add the garlic; saute until the garlic is softened. Combine the garlic with the mushrooms in the bowl and stir in the cream. Adjust seasoning with salt and pepper.

To prepare the filets: Cut the filet lengthwise one third of the way through and open out. Using successive cuts with the knife parallel to the original cut, make a slit part way through the meat and open the meat out further. Cut again and open, slowly unrolling the meat into a single flat piece about ½ inch thick. Season with salt and pepper. Melt the olive oil and butter in a large saute pan over high heat and sear on both sides just until browned, 30 seconds to 1 minute per side; keep the inside rare. The meat will only be seared, not cooked. Remove from heat and place on a work surface. Spoon mushroom stuffing along the center of the meat, then roll up the meat around the filling and secure with a line of toothpicks. Wrap with plastic wrap and chill in the refrigerator for about 6 hours.

When ready to cook, preheat the oven to 375 F. Unwrap the filet and cut into four thick pieces. Place on a large buttered baking pan. Roast 8 to 10 minutes to desired degree of

doneness. Remove and set aside; tent with foil to keep warm. Let the meat rest about 5 minutes before cutting.

To prepare the sauce: Heat the butter in a small saucepan over medium heat and whisk in the flour. Cook 3 to 5 minutes, until smooth and thickened; this mixture, called a roux, should just begin to turn blond. Remove from heat and set aside. Combine the chicken stock and cream in a saucepan over medium-high heat and bring to a boil, mixing well. Reduce heat to medium and stir gently with a whisk until slightly thickened. Whisk in the roux and continue to cook 2 minutes. Set aside and keep warm.

To prepare the vegetables: Put the garlic and 1 tablespoon of the butter in a nonstick saute pan or skillet over medium-high heat. Cook, stirring occasionally with a wooden spoon, until the garlic is golden brown. Set aside off the heat.

Cut the baby potatoes in half. Bring a pot of water seasoned with the sea salt to a boil and add the potatoes. Boil just until softened, 5 to 7 minutes depending on size. Remove and drain. Toss with half of the butter and season to taste with salt and pepper. Toss the asparagus gently with the remaining butter and season to taste.

To serve: Gently whisk the truffle butter and oil into the sauce. Remove the toothpicks from the filet and trim a little bit off each end to create a flat surface. Cut the filet into four slices. Divide the potatoes among the plates. Place a filet slice on each plate. Spoon sauce over and around the slices. Lean an asparagus stalk against one side of each filet. Stand a rosemary sprig in each filet and place a caramelized garlic clove next to the rosemary.



Emmanuel Bassoleil
Roanne
Sao Paulo, Brazil

Sea Bass on Crushed Scallion Potatoes with Caramelized Spring Vegetables

Flaky butter-roasted sea bass tops a large scoop of crushed potatoes. The vegetables are cooked ahead of time, then sauteed in butter, brown sugar and veal stock for a rich caramel glaze, a method which would work as well for fall vegetables like squashes.



Serves 4

Roasted Sea Bass

Four 6 to 7 ounce sea bass fillet, bones retained
2 tablespoons olive oil
2 tablespoons unsalted butter

Coriander Jus

½ cup vegetable oil
2 shallots, peeled and sliced
1 carrot, chopped
Bones from bass (above)
1 large bunch fresh coriander
1¼ cup red wine
1¼ cup chicken stock
¾ cup veal stock
¼ teaspoon freshly cracked black pepper
1 tablespoon unsalted butter
Freshly ground sea salt

Potatoes

¾ pound yellow or red potatoes
¼ cup plus 1 tablespoon virgin olive oil
3 scallions, finely shredded

Vegetables

2 tablespoons unsalted butter
4 shallots, blanched
½ tablespoon light brown sugar
¾ cup veal stock
½ cup morel mushrooms, chopped
1 cup shiitake or button mushrooms, chopped
8 green asparagus tips, blanched
8 white asparagus tips, blanched
Salt and freshly ground pepper to taste

lightly colored, 3 - 5 minutes. Add the brown sugar and veal stock and braise the shallots until tender and the stock has almost evaporated. Add the mushrooms and asparagus and cook 1 minute. Season to taste.

To cook the fish: Preheat the oven to 425 F. Put the oil and butter in a large ovenproof skillet over medium heat until melted. Place the fillets skin-side-up in the butter mixture and season to taste with salt and pepper. Turn over, season the top side and roast in the oven until they flake easily and are cooked through, 20 to 35 minutes, depending on thickness of fillets.

To serve: Place a scoop of crushed scallion potatoes in the center of each serving plate. Surround with caramelized vegetables. Top with a fillet of sea bass. Spoon coriander jus over the vegetables.

Paul Gayler
Lanesborough
Hotel
London,
England

To make the sauce: Preheat the oven to 450 F. Remove the bones from the bass and set the fillets aside. Heat 2 tablespoons of the oil in a deep-sided ovenproof pan over medium heat and add the chopped shallots and carrots. Sauté until golden and softened, 3 - 4 minutes. Lay the bass bones on top and place in the oven for 10 minutes. Stem the coriander, reserving the stems and chop the leaves. Return the pan to the top of the stove over medium-high heat and add the wine. Cook until reduced in volume by half. Add the chicken and veal stocks and coriander stems, reduce the heat to medium-low and cook 10 minutes. Strain the sauce through a fine-meshed sieve. Return to low heat and stir in the butter and chopped coriander leaves. Keep warm in a thermos or over warm water until ready to serve.

To prepare the potatoes: Put the potatoes in a pot and cover with salted water. Bring to a boil, reduce the heat to medium, cover and cook 15 - 20 minutes, until tender. Drain and let cool slightly before peeling. Crush the potatoes lightly with a fork, then blend in the olive oil and shredded scallion. Season to taste. Keep warm.

To prepare the vegetables: In a large sauté pan or skillet over medium heat, melt the butter and add the shallots. Cook until

Herb-crusted Saddle of Lamb with Shallot Purée and Rosemary

Chef Philip Howard uses an unusual technique to apply herb crust to his saddle of lamb: he creates a chilled paste, then broils it over the lamb. His creative composition of lamb saddle, boning and then rebuilding the saddle with a tenderloin and tenderloin purée, is also unusual. Both the crust and lamb saddle rest overnight in the refrigerator; you will need to plan ahead.

Serves 6

Herb Crust

1 cup bread crumbs
1 tablespoon ground Parmesan cheese
1 tablespoon finely chopped parsley
1 tablespoon finely chopped rosemary
1 tablespoon finely chopped thyme
Pinch of salt and freshly ground black pepper
1 garlic clove, minced
½ cup (1 stick) unsalted butter
1 small egg
1 saddle of lamb

Roasted Garlic Cloves

12 garlic cloves, unpeeled
1 tablespoon unsalted butter
1 sprig thyme

Shallot Purée and Vegetables

20 shallots, thinly sliced
¾ cup (1½ sticks) unsalted butter
Salt and freshly ground pepper to taste
½ cup heavy (whipping) cream
12 small waxy potatoes
2 cups fresh spinach
3 cooked artichoke hearts, quartered
3 tablespoons olive oil

Lamb Sauce

2 cups reduced lamb stock
1 sprig rosemary
2 tomatoes, peeled, seeded
and cut in ¼ inch dice
6 sprigs rosemary



To make the herb crust: Combine the dry ingredients and garlic in a food processor and blend for 30 seconds. Gradually add the melted butter and the egg. Place a sheet of plastic wrap on a work surface. Put the herb paste on the plastic and cover with another sheet of plastic wrap. Roll the paste between the plastic wrap with a rolling pin until ¼ inch thick. Place on a firm surface like a baking sheet and refrigerate overnight.

To prepare the lamb: Take the saddle of lamb off the bone, reserving the two small filets which lie on either side of the bone, or ask the butcher to do this for you. Keep the sides of the saddle attached by the thin piece covering the backbone. Remove any excess fat. With the saddle laying open like a book in front of you, trim off the thin portion running up each edge, leaving the large chop meat portion attached.

Purée one of the tenderloins in a food processor. Spread the meat purée down the center of the saddle, where the bone was removed. Center the other tenderloin over this space, filling it in almost flat. Wrap in plastic in this position and place on a baking sheet; refrigerate overnight.

To roast the garlic: Preheat the oven to 350 F. Place the unpeeled garlic cloves, 1 tablespoon of the butter and the thyme in the oven and cook 25 to 30 minutes, until the garlic cloves are soft. Remove and set aside; keep warm.

To cook the lamb: Preheat the oven to 350 F. Season the lamb on both sides with salt and pepper. Place in a large ovenproof skillet, fat-side down, over medium-high heat and cook until the fat is browned and crisp. Baste the meat with the rendered fat. Put in the oven for 16 to 18 minutes; the meat should still be very pink and springy when touched.

While the meat is cooking:

To make the shallot purée: Melt 2 tablespoons of the butter in a medium saucepan over medium heat. Add the shallots and season liberally with salt and pepper. Cook until the shallots are soft and translucent. Add the cream and increase the heat to

medium-high; bring to a boil and remove from heat. Purée in a blender. Strain through a fine-meshed sieve and keep warm.

To prepare the potatoes: Trim the ends of each potato and cut the potatoes in half. Put in a large skillet with ½ cup (1 stick) of the butter and season with salt and pepper. Cook over medium heat until the potatoes are soft and golden on each side. Set aside and keep warm.

To finish the lamb: When the lamb comes out of the oven, preheat the broiler. Take the herb crust out of the refrigerator and cut a rectangle to fit over the lamb. Peel the plastic wrap from one side and place on the lamb. Peel away the top layer of the plastic. Place the lamb with the crust under the broiler and brown. Remove and let rest for 20 minutes.

To prepare the spinach and artichoke hearts: Melt the remaining butter in a large skillet and add the spinach. Cook over medium heat, tossing occasionally, until wilted. Season with salt and pepper. Sauté the artichoke hearts in 1½ tablespoons of the olive oil in a sauté pan over medium-high heat.

To prepare the sauce: Bring the lamb stock to a boil over medium-high heat. Reduce the heat to medium, add the rosemary and the remaining 1½ tablespoons of olive oil and add the diced tomato. Cook until the sauce reduces slightly and is syrupy.

To serve: Place a line of wilted spinach across the center of each plate. Put a spoonful of garlic purée on one side, then draw the outside edge of the purée outward and down, making a comma shape. Repeat in the opposite direction on the other side of the spinach. Slice across the lamb saddle, including some of the tenderloin meat and place the slices on the spinach, overlapping the slices. Repeat with remaining plates. Divide the roasted garlic cloves among the plates and scatter to one side on each. Place a sautéed artichoke bottom on each plate and divide the potatoes among the plates. Spoon lamb sauce near the lamb slices on each plate. Garnish each with a rosemary sprig.

Philip Howard
The Square
London, England



David
Kendrick
Kendrick's
St. Croix

Swordfish Piccata

Star fruit gives a tropical touch to this traditional piccata preparation. The Parmesan cheese adds a bright flavor note to the batter as well. This preparation would also work well with other firm-flesh fish.

Serves 4

Batter

1 cup freshly grated Parmesan cheese
3 tablespoons flour
3 eggs
¼ cup milk

Four 1 inch thick swordfish steaks

Flour for dusting
¼ cup clarified butter
¼ cup extra virgin olive oil
2 garlic cloves, minced

Piccata Sauce

Juice of 1 lemon
¼ cup dry white wine
¼ cup capers, chopped
1 bunch parsley, chopped
Salt and freshly ground black pepper to taste
1 star fruit, sliced thin

To make the batter: Combine the flour, cheese, egg and milk in a food processor. The batter should be the consistency of heavy cream; add more cheese to thicken or milk to thin.

To prepare the fish: Preheat the oven to 400 F. Cut each steak horizontally into two thin pieces. Heat the clarified butter and oil in a large ovenproof frying pan over medium-high heat. Dust the fish with the flour and dip into the batter to coat. Place the fish and garlic in the pan and sear until the coating is golden brown, about 1 minute, turning once. Place the pan in the oven and cook 7 to 8 minutes until just opaque. Transfer the fish to a warm plate.

Pour off any excess oil, leaving several tablespoons in the pan and wipe the outside of the pan. Return the pan to the heat. Squeeze the lemon juice into the pan, add the wine and stir to bring up any browned bits from the bottom. Stir in the capers and one half of the parsley. Add salt and pepper to taste. Stir in the butter.

To serve: Place two slices of fish on each plate. Pour the piccata sauce from the pan over the fish. Dip the edges of the star fruit in the remaining parsley and place slices of star fruit on the fish.

Veal Chop with Purée of White Beans

This is a simple dish to make. A purée of white cassolet beans and mixture of sauteed beans and mushrooms provide the setting for magnificent double veal chops. They are accented with a bright green watercress sauce. Chef Roux emphasizes letting meat rest and relax after cooking so that it is juicy and tender when served.

Serves 4

4 double veal chops

Salt and freshly ground white pepper

4 tablespoons unsalted butter

White Beans and Mushrooms

2¼ cups cooked white cassolet beans, drained

2 tablespoons unsalted butter, softened

¼ to ½ cup white chicken stock

2 to 3 tablespoons olive oil

1½ cups small mushrooms, preferably chanterelles

Watercress Sauce

1 bunch watercress, stemmed

1 bunch parsley, stemmed

¼ cup hot water

¼ cup (½ stick) unsalted butter

Salt and freshly ground white pepper to taste

2 tablespoons extra virgin olive oil

Juice of 1 lemon

Preheat the oven to 375 F. Scrape the chop bone and wrap the tip in foil. Season with salt and pepper. Melt the butter in a large ovenproof saute pan or skillet over medium-high heat and sear the chops on both sides until golden brown, about 2 minutes per side. Baste with the butter as they cook. Place the chops in the oven and roast for 10 minutes. Remove from the oven and take the foil off the chop bones. Let stand for 15 to 20 minutes..

To make the purée: In a blender, combine 2 cups of the white beans with the butter and chicken stock and purée until smooth; thin if necessary with more chicken stock.

Heat the olive oil in a saute pan or skillet over medium heat and saute the mushrooms until almost dry. Add the remaining white beans and saute until golden.

To make the sauce: Bring a pan of heavily salted water to a boil and plunge the watercress into the water; cook 30 seconds, then drain and plunge into cold water. Drain again and squeeze dry; pat with paper towels. Repeat with the parsley. Purée in a blender or food processor with the hot water and the butter. Season to taste with salt and pepper. Blend again until the mixture is of smooth sauce consistency with no pieces of parsley showing.

To serve: Spoon a pool of white bean purée in the center of each serving plate. Place a chop on each pool of purée. Spoon the mushroom-bean mixture in a ring around the chop and purée. Drizzle watercress sauce over the mushroom-bean mixture. Drizzle the olive oil and lemon juice over the chops.



Albert Roux
Le Gavroche
London, England

Pigeon Breast with Nuts

Tender pigeon breasts glazed a deep brown with cacao beans burst with cacao stuffing. Pistachio nuts and a crisp cauliflower tuile add crunch. Chef Senia serves this unusual pigeon breast with cauliflower purée and onion confit in a pool of beurre noisette.



David Senia
The Ritz-
Carlton Osaka
Osaka, Japan

Duck Liver Terrine

Makes 1 terrine

- 2 ¼ pounds duck liver
- 6 ½ pounds goose fat
- 2 tablespoons salt
- Freshly ground white pepper
- 1 ½ tablespoons sugar

To prepare the terrine: Put the duck liver in a heavy saucepan with the goose fat and place over medium heat. Cover. Check the temperature of the goose fat every 5 minutes; it should be about 175 F. Adjust the heat so that the fat remains at 175 F with the cover on. Poach the liver 1 hour. Remove the liver and strip out the veins. Season with salt, pepper and sugar. Press the duck liver into a terrine mold and cover with plastic wrap, then foil. Place a heavy weight on top. Let stand 1 day at room temperature. Remove the weight and foil. Store in the refrigerator until ready to serve or use.

Serves 5

Cacao Bean Glaze

- 3 cups sugar
- 1 ½ cups fresh orange juice
- 1 ½ cups bread flour
- ½ pound (2 sticks) unsalted butter, melted
- ½ pound cacao beans, roughly ground
- 2 tablespoons cacao powder

Onion Confit

- 3 large onions
- 2 tablespoons olive oil
- 2 tablespoons unsalted butter

Cauliflower Purée

- 1 large head of cauliflower, trimmed and broken into florets
- 1 cup milk
- Salt and freshly ground white pepper to taste

Cauliflower Tuiles

- ½ cup cauliflower purée, above
- 2 tablespoons sugar
- 11 ounces (2 ¼ sticks) unsalted butter
- ½ cup bread flour
- ¾ cup water

To prepare the cacao bean glaze: Combine all ingredients in a nonaluminum bowl. Cover with plastic wrap and chill in the refrigerator for at least 1 hour.

To prepare the confit: Cut the onions in quarters vertically, then cut into thin long strips. Place in a saucepan and cover with water. Bring to a boil over high heat; cook 2 to 3 minutes, until they just begin to soften. Remove from heat and drain well. Heat the olive oil and butter in a heavy saucepan and place over medium heat until the butter is melted; swirl to combine. Add the onions and toss. Cover loosely with a piece of parchment paper pressed onto the onions. Reduce the heat to medium-low and cook slowly until the onions are golden brown and nearly reduced to mush; just a little texture should remain. Remove from heat; set aside and keep warm.

To prepare the cauliflower purée: Put the cauliflower florets and milk in a large saucepan. Add water to cover. Bring to a boil, reduce heat to medium and cover. Cook 5 minutes, or until the florets are just tender. Drain. Put the florets in a food processor or blender and purée. Season to taste; set aside and keep warm.

To prepare the cauliflower tuiles: Combine all ingredients in a bowl. Cover with plastic wrap and let cool for 1 hour. Cover two baking sheets or a flat work surface with a silicone liner, foil or parchment paper. Heat a medium nonstick saute pan or skillet over medium-high heat. When the pan is hot, add a large spoonful of the tuile mixture. Spread the mixture into a 6 to 8 inch circle with the back of the spoon. Reduce heat to medium and cook until the tuile is golden brown. Slide out onto the prepared baking sheet or work surface to cool. Repeat to make at

Cacao Stuffing

- 1 ounce bittersweet chocolate, roughly chopped
- 1 tablespoon cacao beans, roughly ground
- 3 ounces pigeon liver, chopped
- 1 ounce duck liver terrine, cut into ¼ inch dice
- 3 flat parsley leaves, stemmed and chopped
- Salt and freshly ground pepper to taste
- 1 tablespoon clarified butter
- 5 boneless pigeon breasts
- 2 tablespoons pistachio nuts, roughly chopped

Beurre Noisette

- 6 ounces (1 ½ sticks) unsalted butter
- Coarsely ground black pepper
- ½ cup pigeon jus

Duck Liver Terrine

A tiny bit of duck liver terrine is used in the stuffing mixture; you could save time by purchasing terrine if you wish or see recipe and preparations below.

least 5 tuiles. When completely cooled, store in a cool, dry place until ready to use.

To prepare the stuffing: Melt the chocolate in the top of a double boiler over barely simmering water. Add the cacao beans. Combine the remaining ingredients in a mixing bowl, then stir in the chocolate. Set aside.

To prepare the pigeons: Preheat the oven to 425 F. Open a pocket in the pigeon breasts and fill with cacao stuffing. Close over the mixture and press the edges together; pin with a thin small skewer or toothpick to hold. Heat the clarified butter in a large ovenproof saute pan or skillet over medium-high heat. Put the breasts in the hot pan and sear for 30 seconds on each side. Spread the breasts with the cacao bean glaze. Sprinkle with pistachios. Place in the oven and cook for 3 to 4 minutes or to desired degree of doneness. Remove and let rest for 3 minutes.

Warm the cauliflower purée and the onion confit until piping hot.

To make the beurre noisette: Place the butter in a saute pan or skillet and melt over medium heat. Cook until the butter is golden and gives off a nutty aroma. Season with pepper. Add the pigeon jus and stir up the browned bits from the bottom of the pan. Adjust seasoning if necessary.

To serve: Pool beurre noisette sauce on each warmed serving plate. Place a spoonful of onion confit in the center of each plate. Place a pigeon breast on each mound of confit. Spoon a mound of cauliflower purée to one side of the breast on each plate. Garnish with a cauliflower tuile.



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Final Toast

Chef Bernard Loiseau

In September 1998 the Great Chefs crew was on the road in France filming for the Great Chefs of the World series. We stopped in Saulieu and ate at a restaurant down the street from Bernard Loiseau's world famous eatery as it was closed for the day. After dinner I went for a walk. The town was fast asleep and the only sounds were semi-trailers thundering through the main streets sending vibrations through all the buildings. It's hard to imagine why anyone would come to this sleepy town, except for a meal at the *Côte d'Or*.

The next morning we went to the *Côte d'Or* at 6:00 am to set up our gear. We were in place and ready to shoot by 6:20 am. Executive Chef Patrick Bertron was amazed that we were so quick. None of the recipes we were to shoot had been prepped, there were no ingredients ready and no staging area set aside for us. Chef Loiseau came in around 8:30, also amazed that we were ready. He was very animated and talked a mile a minute. He did not seem overly enthusiastic about having to deal with a TV crew, a common reaction throughout our shoots in Europe. I asked Chef Loiseau what he would be preparing for us and he said only two dishes. We usually shoot a minimum of 3 dishes and try for more as time allows. Chef Loiseau said "I know you TV people, it takes you hours to make your films, 2 dishes and that is all." I spoke again with Patrick Bertron and went over the recipes to fine tune them. We decided on a porcini soup and a sole with lemon and chive vinaigrette flavored mashed potatoes.

We got Chef Loiseau wired up with a microphone and began shooting. The first dish took 15 minutes to shoot and the second one took 20 minutes!! Chef Loiseau was thrilled that we did the shoot so quickly. At that point his demeanor changed and he said, "Lets do as many as we can before 11:00 am." I suggested we do his signature frog legs with parsley and garlic. He then did a squab with stuffed cabbage and pan-roasted foie gras. Afterwards Chef Loiseau asked us to interview him and we set up the camera in front of a roaring fireplace. The following are excerpts from that interview.

"I first started working in a kitchen in 1968 at the *Frères Troisgros* in Roanne. My first day at work they were awarded their third Michelin star and I vowed one day I would have a 3 Michelin star restaurant. In 1982 I bought *La Côte d'Or* and invested all my time, my money and any money I could borrow (some at 10% interest) into raising it to my standards. In 1991 after investing close to 10 million dollars in *La Côte d'Or*, I made it, the ultimate prize, 3 Michelin stars! Since then I have had to

work even harder. I never eat at home, I barely see my family. Every day, every week, every year is spent maintaining the 3-star standard."

"My children are named Blanche, Berangère and Bastien. Their first initial is 'B' because I hope they will carry on my work. I am the first chef in my family and I am preparing the future for them.

"To me the real star in cooking is the ingredients, not the chef. Chefs in Europe, Japan and the United States look for the best products. Quality ingredients are 60% of the work when creating a great dish. In the 1980's 'nouvelle cuisine' was great for photographers, it looked beautiful but it didn't taste great. Today diners want dishes that taste fantastic, smell great and are easy to digest. People want authenticity. The greatest compliment for me is when a diner says my food reminds them of their childhood or a favorite dish their grandmother prepared."

"My children are named Blanche, Berangère and Bastien. Their first initial is 'B' because I hope they will carry on my work. I am the first chef in my family and I am preparing the future for them. This is why I am being listed on the French stock exchange. I am the only chef with a stock offering. I sell Loiseau branded products in supermarkets, publish cookbooks and I am opening upscale bistros in Paris to share my cuisine with a wider audience."

Today Chef Loiseau's wife, Dominique, continues to run the Loiseau empire with 20-year *Côte d'Or* veteran Patrick Bertron helming the stoves. Mrs. Loiseau joins a long line of famous widows like Mrs. Fernand Point and Mrs. Alain Chapel in carrying on a formidable culinary legacy. *GC*





Bernard Loiseau
La Cote d'Or
Saulieu, France

Frog Legs with Garlic and Parsley Sauces

"This is my favorite specialty in the whole world," exclaims an excited Chef Loiseau, accompanying the comment with wide gestures. Frog legs are unusual in America, but if you are ready to try them, this preparation is simplicity itself and pure flavor.

Serves 4

Garlic Purée

1 head garlic, broken into unpeeled cloves
2 tablespoons milk

Parsley Purée

1 large bunch parsley

Frogs Legs

24 pairs frogs legs
All-purpose flour for dusting
½ cup clarified butter (see Basics)
½ cup unsalted butter

To prepare the garlic purée: Place the unpeeled garlic in cold water to cover and bring to a boil. Drain. Peel the garlic (this is easier now that the garlic has been brought to a boil). Place the peeled garlic in cold water to cover and bring to a boil. Drain. Repeat three more times. The garlic will be cooked, but all the flavor is still inside. Pulse the garlic

in a food processor with the milk until a rough purée forms. Keep warm.

To prepare the parsley purée: Bring a large saucepan of salted water to a boil and add the parsley. Boil for 7 minutes. Drain and place in ice water to cool. Drain again. Purée in a blender with a little water until smooth; add water as necessary to create a smooth thick purée.

To prepare the frogs legs: "French" each frog leg by removing the foot and taking off the upper muscle connecting two legs to divide them. Press the meat up toward the thigh portion to bare the lower leg bone, like a lamb chop; these are called "jambonettes" because they resemble tiny hams. Toss the legs in the flour, shaking off the excess. Heat the butters in a deep saucepan large enough to hold all the legs over medium-high heat until flour sizzles when sprinkled on the butter. Add the frogs legs and let cook until browned all over, 3 to 4 minutes. Remove with tongs and drain on paper towels, patting dry.

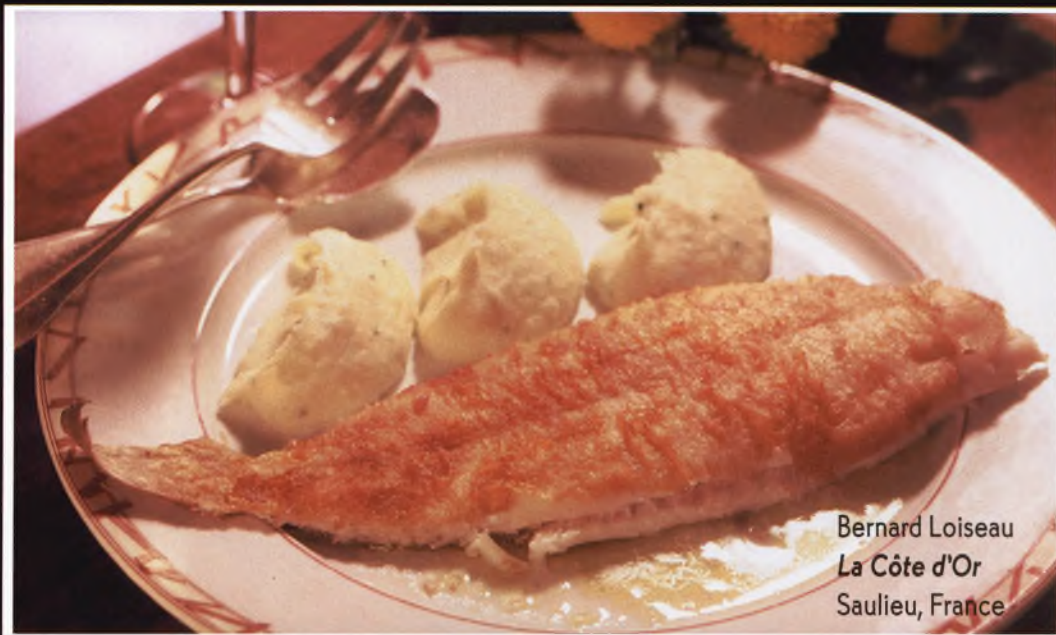
To serve: Cover the bottoms of four serving plates with parsley sauce. Place a large spoonful of garlic purée in the center of each plate. Place 6 pairs of frogs legs around each plate, with the meat portion in the parsley sauce and the leg bones of each pair crossed.

Sole and Mashed Potatoes à la Ciboulette

Fish and mashed potatoes are transformed by Chef Bernard Loiseau. Lemony vinaigrette enlivens tiny scoops of mashed potato beside golden whole sole which in turn is basted with chive vinaigrette. Goose fat adds a luxe touch to the fish; the simple finish is a sprinkle of fleur de sel and a few grindings of pepper.

Serves 4

½ cup olive oil
Juice of 2 lemons
Salt and freshly ground pepper to taste
1 cup mashed potatoes
1 shallot, minced
4 whole sole fish, about 1 pound each, cleaned
2 tablespoons goose fat
Salt and freshly ground pepper to taste
Flour for dusting
½ bunch chives, minced
Fleur de sel
Black pepper



Bernard Loiseau
La Côte d'Or
Saulieu, France

Make a vinaigrette of the olive oil, lemon juice, salt and pepper by blending them together well. Warm the mashed potatoes and combine with the shallots and one third of the vinaigrette. Set aside; keep warm.

Clean the fish and scale the white side. In two large non-stick skillet, melt the goose fat. Season the fish with salt and pepper and dust lightly with flour. Cook the fish in the hot fat for three minutes per side, until the light side is golden and the fish flakes easily. Remove them from the pan, keep-

ing each in one piece, and remove the skin from the dark side.

To serve: Place a sole on each plate. Add the chives to the reserved vinaigrette and spoon vinaigrette beside the fish on each plate. Place three small scoops of mashed potatoes beside each fish. Baste the fish with more vinaigrette and sprinkle them with crystals of fleur de sel. Grind a little fresh pepper over each sole.

Mushroom Soup

This soup is based on sauteed mushrooms and chicken stock with no cream. Chef Bernard Loiseau enriches the flavor with garlic puree, but keeps his soup as simple as possible to maximize the mushroom flavor. The ceps, or porcini, are available fresh in season, and dried year round. If you are using dried ceps, reconstitute them in a mixture of water and white wine, then squeeze out as much of the water as possible before beginning the recipe.

Serves 4

Cepes Soup

1 pound large ceps (porcini mushrooms), cleaned
2 tablespoons unsalted butter
¼ teaspoon finely ground salt
Freshly ground pepper to taste
3 cups chicken stock (see Cooking Basics)
½ cup garlic puree
¾ cup milk
Sea salt to taste

Fried Mushrooms

1 large cepe (porcini mushroom), cleaned
½ cup clarified butter

To prepare the soup: Cut the mushrooms into long slices about ¼ inch thick. Melt the butter in a saute pan or skillet over medium-high heat and brown the mushrooms in a single layer on both sides until softened, about 5 minutes. Add the chicken stock and stir to bring up the browned bits from the bottom. Season with finely ground salt and pepper to taste. Reduce heat to medium and cook for 10 to 12 minutes. Put the mixture in a blender and blend for 30 seconds. Add the garlic puree and blend for 1½ minutes to 2 minutes. Strain into a bowl and whisk until smooth. Whisk in the milk until smooth.

To fry the mushrooms: Cut the mushroom into thin long slices, then cut the slices in half lengthwise. Heat the butter in a deep skillet over medium-high heat. When a mushroom piece added to the pan sizzles immediately, add the mushroom slices and fry until golden brown and crisped, 1 to 2 minutes. Remove and drain on paper towels.

To serve: Adjust the seasoning of the soup with sea salt and pepper. Beat the soup again with a stick blender or whisk. Pour into heated serving bowls. Divide the fried mushrooms among the bowls and place in the center of the soup.

Squab and Cabbage Stuffed with Foie Gras

Squab is seared in goose fat and roasted, then served with a cabbage packet stuffed with mixture of foie gras and cabbage, and sauce with juniper berries. Chef Loiseau insists that the squab be killed for the table in such a way that no blood is lost, as the blood forms the basis of the sauce. One interesting thing to note about this recipe, and many other French recipes, is how few ingredients are used to create a great variety of tastes and textures.

Serves 4

Cabbage Packets

1 large cabbage
2 ounces salt pork, diced small
1 tablespoon unsalted butter
2 tablespoons goose fat
1 large onion, minced
Salt to taste

4 Squabs

Salt and freshly ground pepper
2 tablespoons goose fat

Sauce

Squab carcasses (above)
1/2 cup water
8 juniper berries

Four 3/4 inch medallions foie gras
1 tablespoon fleur de sel (coarse, mild salt)

To prepare the cabbage packets: Bring a large pot of salted water to a boil. Take off one layer of cabbage leaves, exposing clean leaves; discard these outermost leaves. Remove the next four large leaves of the cabbage and cut out the large stiff central rib. Put the leaves in the boiling water, weighting them down with a ladle or similar tool. Cook 5 minutes; drain and plunge into ice water to set the color. Remove and drain; press with paper towels to dry and set aside.

Core the remaining cabbage and cut in narrow strips. Saute the salt pork briefly in a large skillet to render the fat. Add a tablespoon of butter and let it brown slightly. Add the cabbage and saute until wilted. Heat the goose fat in a medium skillet over medium-high heat and saute the onions until softened and beginning to color. Remove from heat and drain on paper towels. Add to the cabbage; adjust seasoning with salt.

Spread four sheets of plastic wrap on a work surface and place a cabbage leaf in the center of each. Put a large scoop of the filling on each. Draw up the cabbage leaf, folding it over and enclosing the filling completely. Lift the plastic wrap and tightly encase each cabbage packet. Twist the tops of the plastic wrappers and tie securely with cotton string.

Bring water to a boil in the bottom of a steamer. Place the cabbage packets on a rack above the water. Steam 5 minutes. Set aside off the heat.

To prepare the squabs: Preheat the oven to 400 F. Season the squabs inside and out with salt and pepper. Leave the livers inside the squabs.



Bernard Loiseau
La Côte d'Or
Saulieu, France

Heat the goose fat in a large ovenproof skillet and brown the squabs on all sides until quite dark. Do not pierce the skin. Put in the oven and cook for 5 minutes. The squab will not be finished cooking. Remove and carve the thighs and drumsticks from the birds. Slice the breasts from the birds. Reserve the carcasses for the sauce. Put the breasts, thighs and drumsticks into a large saute pan with 2 tablespoons of the butter and saute until cooked through, about 1 minute. Set aside; keep warm.

To prepare the sauce: Put the carcasses in a saucepan with the water and smash with a heavy object until well broken up, releasing all the blood. Remove and discard the carcasses. Add the juniper berries to the blood. Cook over medium-low heat for 5 to 7 minutes, until slightly thickened. Do not let it come to a boil; stir occasionally with a whisk. Remove from heat and pass through a fine-meshed sieve. Set aside and keep warm.

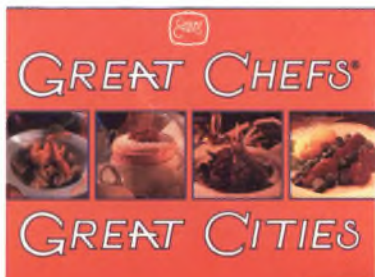
To prepare the foie gras: Heat a non-stick saute pan over high heat. When the pan is very hot, add the foie gras and sear on one side for 1 minute, until crisped; turn and sear on the other side. Remove from the pan and drain on paper towels.

To serve: Unwrap the cabbage packets and put one on each warmed plate. Pool sauce on the other side of the plates. Center a foie gras slice in each pool of sauce. Place two breasts and thighs on the sauce on either side of the foie gras on each plate. Lean two drumsticks against each cabbage packet. Sprinkle each cabbage packet with a pinch of fleur de sel.

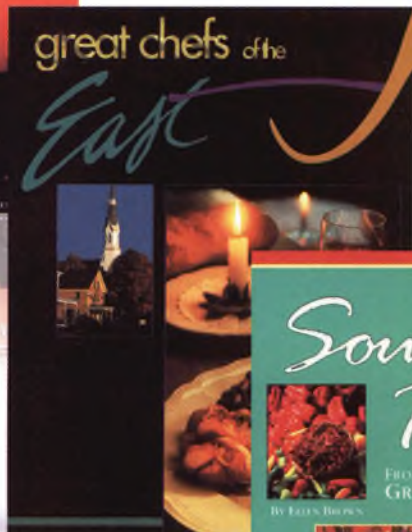
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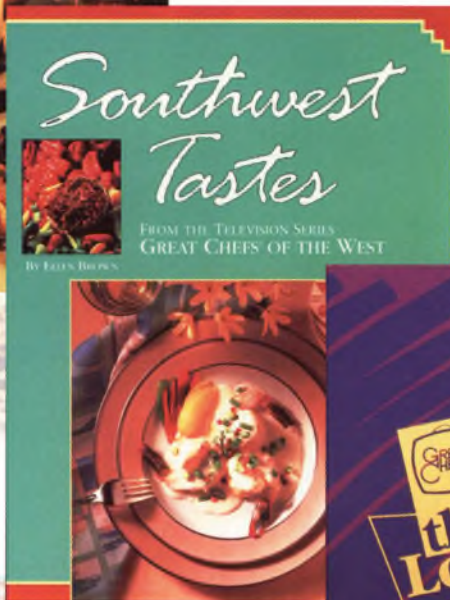
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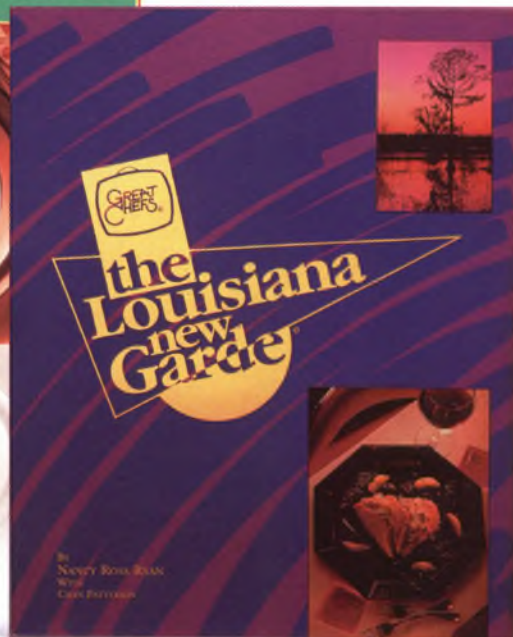
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Summertime Picnics & Barbecues

Summer is here and there's nothing like enjoying great food outdoors and taking advantage of the warm weather to hold barbecues and picnics. Picnic comes from the French pique-nique, meaning "a fashionable social entertainment" in which guest bring a contribution to the feast. Pique-nique was a fancy way of saying "potluck."

Here are a few excellent summertime picnic recipes to take to your next outing.

Bertie Varner
as taped at Y.O. Ranch
Mountain Home, TX

While Bertie Varner did not have to operate out of a chuck wagon and cook over an open fire, as cook for the historic Y.O. Ranch, she upheld the traditions of chuck wagon cookery.

Breakfast: mounds of homemade biscuits, bacon and eggs. Lunch and dinner: a rotation that includes fried chicken, chicken-fried steak with cream gravy, peach cobbler and always a bowl of ranch beans.

"This is not only what people like, but I have to fix what's easiest since I've got a lot of people to feed and no help," said Varner, who was born in Arkansas but considers herself "more a Texan than

the people who were born and raised here."

Varner's chuck wagon was a one-story cottage with long banquet tables covered with red checked plastic cloths and an open kitchen from which she served huge pots of food, cafeteria style. She joined the Y.O. Staff in 1976 after working at a restaurant. At the ranch, anywhere from 35 to 120 people a day look to her for their meals. And Varner runs that kitchen with an iron hand: "Nobody ever tells me what they want to eat. I decide, and a lot depends on how many people we're feeding that day. I may look at cookbooks to get ideas, but then I do my own thing. I know what my people like to eat."



Ranch Beans

These beans are on the table at the Y.O. Ranch every day. Simply flavored with bacon, salt and pepper, they cook into a delicious side dish every time. These beans are a true taste of Americana, harkening back to early days in the Old West.

Serves 8 to 10
2 cups dried pinto beans
4 bacon slices, cut in large dice
Salt and pepper to taste

Place the beans in a colander and wash them in cold running water for 3 minutes, picking them over well to discard any pebbles, broken beans, or beans that are shriveled or discolored.

Place the beans in a large pot and fill it with hot water four inches above the level of the beans. Add the bacon, bring to a boil and simmer, covered, 3 to 3½ hours. Add water as necessary, a cup at a time, during the cooking process to keep the beans covered. For the last hour of cooking, uncover the pot to allow the juices to thicken, and season with salt and pepper.



Salmon Fillets

After a hot day full of fast rapids and icy water, the smell of marinated fresh salmon grilling is enough to make every rafter hungry as a bear. On the float trips, everything must be packed in and packed out. But just because the recipe for these fillets was planned around campfire cooking doesn't mean they don't taste just as wonderful on the patio.

Serves 6

Direct heat method

6 salmon fillets, skin on

One 8-ounce bottle Italian dressing

1 tablespoon vegetable oil

6 tablespoons unsalted butter

2 garlic cloves, minced

1 cup blanched almonds, chopped

½ cup olive oil

½ cup lemon juice

2 dashes hot sauce (or to taste)

¼ cup dry white wine

Marinate the salmon fillets in the salad dressing for 20 to 30 minutes. Prepare a grill for direct heat cooking: Light a charcoal grill and let the coals burn until covered with light grey ash. Or, light a gas grill according to manufacturer's directions. Place the cooking grate on top and let it heat for a minute or two until hot.

Drain the fillets. Brush lightly with vegetable oil. Place on the hot grate, skin-side down. Cook 3 to 4 minutes, until the fillets have grill marks and the part against the grill begins to pale. Turn. Gently pull away the skin while the fillets cook another 3 to 4 minutes. The actual cooking time will vary with the thickness of the fillets; the fish will change color from dark to pale pink as it cooks.

Melt the butter in a medium skillet or saute pan over medium-high heat and add the garlic. Reduce heat to medium and saute until the garlic is softened, 2 to 3 minutes. Add the almonds and cook, stirring, until lightly toasted, another 1 to 2 minutes. Add the olive oil, lemon juice, hot sauce, and wine. Stir to combine and simmer 2 to 3 minutes.

To serve: Place a fillet on each plate and top with the almond sauce.

Note: During the float trips, the salmon are marinated while the coals heat. As they cook, they are taken off and layered with the sauce in a heavy cast iron Dutch oven to keep them hot while the remaining fillets are cooked.



Middle Fork Rapid Transit is a family business. Dr. Bob Porter and his wife Karen began taking guests down the Middle Fork in 1980. One by one, their four sons helped build the enterprise into one of the most successful outfitters on the river. Now the youngest son, Grant, and his wife, Kim, have taken the oars and manage MFRT and its family of guides.

The guides, the Porters insist, are the secret to a fabulous river vacation. The guides must be savvy outdoorsmen (or women), expert boat guides, and gourmet chefs. They must be adept at pitching tents and hooking trout. And, on the process, they must be congenial hosts and witty conversationalists. The guests who raft down the river are drawn from thousands who apply for the experience. Take a look at the photos on idahoraftadventure.com.

The river, the middle fork of the Salmon River, sweeps through 2.3 million acres of pristine land in the heart of the River of No Return Wilderness, the largest roadless area in the lower U.S. Rafters begin the trip at Stanley, Idaho, ending at the appropriately named "Cache Bar." Along the way are spots like Sheepeater Hot Springs, Johnny Walker Tappen Falls, Haystack Rapid, Rattlesnake Cav, Redside Rapid, Parrot Placer, Otter Bar, and Rubber Rapid. Otters, black bear, bighorn sheep, eagles, deer — floating silently (except for those screaming moments in the rapids), the rafters get close to the wildlife. Each of the five nights spent riverside features gourmet food, food which must be brought in with the rafters. All scraps must also be brought back out, preserving the wilderness.

Dr. Robert Porter and his wife, Karen, sold Middle Fork Rapid Transit to his son, Grant and his wife, Kim, in September, 2002. With Grant at the helm, Middle Fork Rapid Transit remains a family affair dedicated to an exceptional whitewater experience with deluxe camping, gourmet meals, and campfire entertainment.

Dr. Porter retired from active orthopedic practice in October, 2000. He and Karen spent 6 months in Baja California Sur and 6 months in Idaho each year. As a member of Operation Walk, Dr. Porter also enjoys being a volunteer surgeon throughout the Third World.

Dr. Porter now enjoys fishing from his own boat on the Sea of Cortez and trying new seafood recipes and Mexican cuisine which he brings back to Idaho each summer.

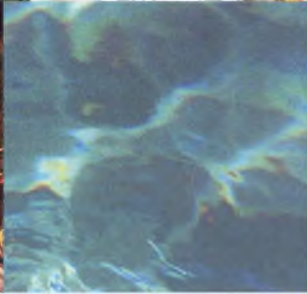
Continuing his love of the river, he will join Grant as a guide this coming season. It will be his 29th year on the Middle Fork of the Salmon River.

Dr. Bob Porter
Middle Fork Rapid Transit
Stanley, ID



Grilled Pork Tenderloin

Chan Patterson
Viking Culinary Arts Center
Jackson, MS



Serves 8

- ¼ cup minced fresh spearmint
- 1 tablespoon peeled and grated ginger
- 2 minced cloves garlic
- ¼ cup molasses
- 3 tablespoons soy sauce
- 3 tablespoons hoisin sauce
- 2 tablespoons water
- Two 1-pound pork tenderloins
- Vegetable oil cooking spray

Combine the first 7 ingredients in a small bowl and mix well. Trim the fat from the tenderloins. Place the tenderloins in a plastic zip-lock bag and pour in the marinade. Press out the air and seal; turn to coat all sides with the marinade. Marinate in the refrigerator for 8 hours, turning occasionally.

Remove tenderloins and reserve the marinade. Coat a grill rack with vegetable oil spray. Start a charcoal or gas grill fire; when the fire is hot, place the rack over the coals. Place the tenderloins on the rack. Cook for 20 minutes on each side, or until a thermometer inserted in the center registers 160 F. Baste with marinade during the cooking.

Allow the tenderloins to cool for about 5 minutes. Slice into ¼ inch slices.

Chan Patterson, who tested the recipes in several of Great Chefs' publications including *Great Chefs: the Louisiana new Garde*, is the corporate cooking school director at the Viking Culinary Arts Center cooking school in Jackson, Mississippi. Viking, as in the famous Viking ranges.

Patterson is a food stylist as well as a cooking teacher and, in her spare time, organizes and conducts culinary tours. She has been featured on "Mississippi Morning" on WJTV, and her recipes have appeared in national magazines. Before coming to Viking, she was the director and principal instructor at Everyday Gourmet Cooking School in Jackson, Mississippi.

Chan Patterson learned from the best. Among them, Julia Child, Giuliano Bugialli, Merle Ellis, John Folse, Madeleine Kamman, Emeril Lagasse, Jacques Pepin and Jean-Louis Palladin. She is a member of the American Institute of Wine and Food and the International Association of Culinary Professionals.

Lemon-soaked Pound Cake

with Fruit & Chantilly Cream

Lemon juice, peach schnapps and buttermilk give a tangy taste to rich pound cake. Nancy Forrest serves hers with fresh fruit and cream, but the cake could be served simply dusted with confectioners' sugar, or with a raspberry coulis on the side, as well.



Makes 1 cake; serves 6 to 8

Cake

- 1½ cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- ½ cup unsalted, sweet butter, softened
- 1 cup granulated sugar
- 3 large eggs at room temperature
- 1 tablespoon chopped grated lemon peel
- 1 ounce lemon juice
- 1½ ounces buttermilk at room temperature

Lemon Syrup

- ½ cup sugar
- ½ cup lemon juice
- 1 ounce peach schnapps

Fruit

- ½ cup sugar
- ¼ cup water
- 3 plums, pitted
- 2 peaches, pitted
- 2 nectarines, pitted
- ¼ cup lemon juice
- 1 pint black berries
- 1 pint blueberries
- Confectioners' sugar for dusting
- Chantilly Cream (recipe follows)

To make the cake: Preheat the oven to 350 F. Butter, flour and line a 3-inch by 8-inch or similar loaf pan with parchment paper.

Sift together the flour, baking powder, and salt. Cream the butter and sugar together in a mixer. Stop the mixer and scrape down the sides, then slowly begin to beat again. Add the eggs, one at a time, beating each in completely between each addition. Add the lemon zest, beat again, and scrape down the bowl.

Mix the lemon juice with the buttermilk. Again, slow the mixer and alternately add the flour mixture and the liquid, beating completely between each addition. Increase the speed to high and beat for an additional minute to create the mixture, building the structure of the cake. Wipe down the sides with a spatula and beat for 30 seconds. Pour the batter into the prepared pan, filling it half full. Bake 45 to 60 minutes, or until a toothpick inserted in the center comes out clean. While the cake is baking, prepare the lemon syrup.

To make the lemon syrup: Combine all ingredients in a small saucepan and bring to a boil over medium-high heat. Reduce the heat to simmer and heat until the sugar dissolves. Turn off the heat and let stand.

To finish: When the cake comes out of the oven, use a wooden skewer or similar item and poke

holes in the top of the cake. Drizzle half the syrup over the cake. Let stand for 15 minutes, then turn out the cake on a sheet of plastic wrap and poke holes in the bottom of the cake. Pour the remaining syrup over the bottom of the cake. Wrap tightly with plastic wrap and chill for 1 to 2 hours.

To prepare the fruit: Combine the sugar and water in a small pot and bring to a boil. Cook for 1 minute, then cool. (This simple syrup can be refrigerated and kept indefinitely.) Slice the plums, peaches and nectarines. Toss with the lemon juice and simple syrup and let them stand at room temperature.

To serve: Unwrap the cake and slice at least one inch thick, then cut each slice on the diagonal into two wedges. Dust the plates with powdered sugar. Place one wedge of cake in the center of each plate, point up. Spoon on some of the marinated fruit, and sprinkle berries over the fruit. Top with a second wedge of cake and spoon some of the juice from the fruit over the cake. Add a dollop of chantilly cream to each.

Chantilly Cream

- 1 cup heavy (whipping) cream
- ½ teaspoon vanilla extract
- 2 teaspoons confectioners' sugar

Put all ingredients together in a mixing bowl and beat at high speed until the cream holds its shape. Refrigerate until ready to use.

Nancy Forrest
In Good Taste
Portland, OR

Nancy Forrest was born and raised in Portland. She worked in the culinary business for a time, learning the rich palette of Northwestern cuisine.

Looking for new opportunities, Forrest moved to Massachusetts in 1987. She attended La Varenne Ecole de Cuisine in Paris, specializing in classic French pastry. Returning to Massachusetts, she worked for *A Mano* under Ana Sortun. She moved on to *Algo Bistro*, again working with Sortun, who guided her to develop her own style. Returning to Portland was only a dream; then when Forrest heard of Cory Schreiber's plans to open *Wildwood*, she contacted him. Schreiber and Forrest found they shared similar ideas concerning style and substance, and in 1994 she moved home to Portland to work at *Wildwood*. While there she was featured on *Great Chefs, Great Cities*.

For the past six years she has brought her knowledge to classes at *In Good Taste*, combination of bistro, school, and retail shop which specializes in all things culinary, even a gourmet tour to Italy, Malta, Greece and Croatia this fall. Nancy Forrest utilizes the abundant local fruits and vegetables in her dishes, taking advantage of the region's bounty. Her classes in the bistro's contemporary demonstration kitchen area, where chairs circle a counter with her kitchen just beyond, include things like an Italian feast for Easter, plans for a Bastille Day celebration, and creating elegant summer salads, as well as her amazing pastries.



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desserts

- **Chef Michel Chiche** Page 86
 - Fruits and Cereals Salad with Lemon Cream in a White Chocolate Crust Page 87
- **Chef Janice Barber** Page 88
 - Passion Fruit Mousse in a Tuile Cone with Strawberry and Mango Coulis Page 89
- **Chef Ernesto Garrigos** Page 90
 - Tiramisu Page 91
 - Vanilla-Apple Confit..... Page 92
 - Chocolate Parfait..... Page 94
 - Apple Tart..... Page 95
 - Pears in Saffron with Mascarpone and Pistachio Page 96
 - Sponge Cake with Sauteed Bananas and Spiced Rum Butter..... Page 97
 - Mascarpone Fig Tart..... Page 98



Michel Chiche

as taped at *La Samanna* • St. Martin

Michel Chiche has been the pastry chef of *La Samanna* since 1992. He studied at Hotellerie College in Nice, France. Chiche apprenticed at *Capa Patisserie* in Nice. He has received personal training from Michel Richard of *Citrus* since beginning his career. Before coming to *La Samanna*, Chiche worked at several top-quality hotels and restaurants, including the five-star *Beverly Hills Hotel*.

Fruits and Cereals Salad with Lemon Cream in a White Chocolate Crust

Crunchy whole wheat kernels are mixed with apple, pineapple and sweet corn for a refreshing salad that is topped with lemon cream and white chocolate. The lemon curd and whole wheat kernels must be prepared the day before and the chocolate circles can be made and stored in the refrigerator, so last-minute preparation can be kept to a minimum.

Serves 4

Salad

4 tablespoons whole wheat kernels

½ cup water

1 Granny Smith® apples, diced

½ fresh pineapple, diced

½ cup sweet corn kernels (1 ear of corn)
(frozen or canned whole kernel corn may be substituted)

Lemon Cream

Juice and zest of 10 lemons

13 eggs

8 egg yolks

3 cups sugar

1 pound (2 cups) unsalted butter, cut into pieces

½ cup heavy (whipping) cream

½ cup sour cream

White Chocolate Crust

14 ounces white chocolate, chopped

Garnish

Guava Coulis

Strawberry Coulis

Banana Coulis

To make the salad: Soak the whole wheat kernels in water overnight in the refrigerator. The next day, wash and drain. Add ½ cup cold salted water to the kernels in a sauce pan, bring to a boil, reduce the heat to medium and simmer for 10 minutes. Strain through a sieve and chill. Chill the apple, pineapple and corn kernels.

To make the lemon cream: Combine the lemon juice, zest, eggs, yolks and sugar in the top of a double boiler over simmering water, stirring with a wooden spoon until thickened and translucent. Take off the heat and whisk in the butter, one piece at a time. Cover with plastic wrap and chill overnight. The next day, beat the whipped cream to soft peaks. Fold in the sour cream and whipped cream. Cover with plastic wrap and chill.

To make the chocolate crust: In the top of a double boiler over barely simmering water, melt the white chocolate; be careful not to let any water drop into the chocolate or it will seize. Wrap plastic wrap tightly over a flat work surface and spread the chocolate out ¼ inch thick with a spatula. When firm, cut into eight 3 inch circles.

To make the garnish: Combine the strained coulis and put in a squeeze bottle. Chill. Take ½ cup of apple dice and ½ cup of pineapple dice from the salad ingredients and cut into finer dice for garnish.

To serve: Mix the salad ingredients together. Lay a white chocolate circle in the center of each chilled plate. Place a 3 inch ring mold over each circle and fill half way with salad, gently pressing down. Spoon lemon cream on top of the salad. Remove the ring, lay another chocolate circle on top and garnish with coulis and small diced fruit.



Michel Ciche
La Samanna
St. Martin



Janice Barber

as taped at *The White House* · St. Kitts

After a career that involved everything but cooking, from dental nursing to medical sales, Janice Barber decided to change both her career and lifestyle.

In 1988, she and her husband bought *The White House*, a derelict plantation house in St. Kitts. After two years of work restoring the property they opened the inn in 1990. Out of

necessity Janice took to the kitchen with expertise derived from books and TV shows. After a lot of practice and acclaim at *The White House* over the next six years, she opened another restaurant, *The Georgian House*, in Basseterre, capital of St. Kitts. Both offer her fine cuisine in exquisite restorations of historic properties.

Passion Fruit Mousse in a Tuile Cone with Strawberry and Mango Coulis

Light-as-a-feather passion fruit mousse is piped into tuile cones decorated with chocolate swirls and served on a colorful plate of strawberry and mango purées. The recipe draws on many techniques, simple to master, which create an eye-catching dessert.

Serves 4

Passion Fruit Mousse

8 passion fruits
1 tablespoon water
1 packet powdered gelatin
Juice of 2 limes
4 eggs, separated
4 ounces superfine sugar
5 ounces heavy (whipping) cream

Tuile Cones

3 ounces all-purpose flour
4 ounces superfine sugar
3 egg whites
2 tablespoons ($\frac{1}{4}$ stick) unsalted butter
Rind of 1 lime, grated

8 large strawberries
 $\frac{1}{2}$ cup heavy (whipping) cream
1 cup strawberry coulis
1 cup mango coulis
2 mangoes, peeled, pitted and sliced
4 mint sprigs

To make the mousse: Cut the passion fruits in half and scoop out the pulp. Press through a sieve into the bowl of a food processor or blender and add the water. Purée. Dissolve the gelatin in the lime juice. In the top of a double boiler over boiling water, whisk the egg yolks and sugar until the sugar is completely dissolved, about 2 minutes. Remove from heat. Stir in the gelatin until dissolved, about 1 minute, then fold in the passion fruit purée. Let cool to room temperature. In a deep bowl, beat the egg whites until stiff peaks form. Fold into the mousse mixture. In a deep bowl, beat the cream until soft peaks form. Fold into the mousse mixture, cover with plastic film and chill until set.

To make the cones: Preheat the oven to 350 F. Line a baking sheet with silicone (Teflon) paper, or use a teflon-lined pan. Cut 6 inch circles from a sheet of thin cardboard or stiff plastic, making a stencil. Mix all ingredients together in a large bowl until smooth. Scoop out $\frac{1}{2}$ cup of batter, add 1 tablespoon of cocoa powder and mix. Place in a pastry bag



fitted with a very small plain tip, or put in a small plastic bag. Place the stencil on the baking sheet and spread the cut-out with a thin layer of batter, smoothing with a spatula or the back of a spoon. Lift the stencil, reposition and repeat to make 8 circles. Draw a zigzag design across each circle with the chocolate batter; if using the plastic bag with the chocolate batter, snip a tiny hole in one corner and use it as a pastry bag. Bake for ten minutes or until the edges just start to brown. Remove from oven and immediately lift the circles with a spatula, one at a time and roll into cones, holding momentarily until they cool enough to stiffen and hold shape. If the tuiles become too stiff to roll, return them momentarily to the oven to soften. Set the cones aside to cool completely.

To serve: Cut the strawberries in thin slices from the tip almost to the green caps and fan out. Put the heavy cream in a squeeze bottle and draw a line across the center of each plate. Spoon mango coulis on one side of the line, filling that half of the plate; fill the other half of the plate with strawberry coulis. With a toothpick or the point of a sharp knife, pull through the cream in alternating directions to create a design across the plate. Put the mousse in a pastry bag fitted with a large fluted tip and pipe into the cones. Cross two filled cones in the center of each plate. Garnish the plates with slices of mango, strawberry fans and mint sprigs.

Janice Barber
The White House Inn
St. Kitts



Ernesto Garrigos

Virgilio's • St. Thomas, U.S.V.I.

Ernesto Garrigos graduated from MarVista College in Los Angeles and apprenticed under Antonio Orlando, who hailed from Naples, Italy. He immediately fell under the spell of Italian cooking, learning to make pasta by hand among many other things. In 1983 he began four years with Salvatore Cabsallo, who was from Sicily. By 1988 he

had absorbed enough to take over a restaurant as executive chef himself, and took over the kitchen at *Virgilio's Restaurant* in Los Angeles, a four-star restaurant. When the opportunity to run *Virgilio's* in St. Thomas came along in 1992, he jumped at the chance to bring his style of Italian-themed cuisine to the islands. Since then, he has assisted Virgilio Del Mare in redesigning the kitchen, and put new zing in island ingredients for his Italian menu.

Tiramisu

This popular dessert "pick me up" layers ladyfingers soaked in strong coffee with cream. Chef Garrego tops his with a layer of chocolate and a dollop of whipped cream. The tiramisu must be well chilled to hold its shape when cut.

Makes 30

Cream Filling

2 packets unflavored gelatin
 ¼ cup cold water
 3 cups heavy (whipping) cream
 3 tablespoons Kahlua® or other coffee-flavored liqueur
 1 cup Mascarpone cheese
 35 ladyfingers
 2 cups strong black coffee

Ganache

1 pound bittersweet chocolate, chopped
 1¼ cup heavy (whipping) cream
 1 cup heavy (whipping) cream
 ¼ cup sugar
 Ground cinnamon for sprinkling



To make the cream filling: Dissolve the gelatin in the cold water and let stand for 5 minutes. Combine the gelatin with the cream, Kahlua® and cheese in a large bowl and whisk together gently to blend, then whip to form soft peaks.

To make the tiramisu: Line a 9 inch by 13 inch rectangular baking dish or pan with parchment paper. Dip each ladyfinger in the coffee, then place in the pan, lining the bottom of the pan completely with a layer of ladyfingers. Spread one third of the cream over the ladyfingers. Dip and place a second layer of ladyfingers. Spread with one third of the cream. Dip and place the third and final layer of ladyfingers and spread with the remaining cream. Put in the refrigerator.

To make the ganache: In a double boiler over simmering water, melt 12 ounces of the chocolate. Gently stir the cream

into the chocolate. Remove the chocolate from the heat, pour into a heatproof bowl and stir in the remaining chopped chocolate. Set aside to cool; when the chocolate is at room temperature, put it in the refrigerator for 5 minutes.

To finish the tiramisu: Take the tiramisu and ganache out of the refrigerator and gently spread the thickening chocolate over the tiramisu. Smooth the top, cover with plastic wrap and refrigerate until firm, at least 2 hours.

To serve: In the deep bowl of a mixer, beat the cream until soft peaks form. Slowly add the sugar while beating, then beat to firm peaks. Cut the tiramisu into 2 inch squares. Place a square on a serving plate and sprinkle with cinnamon. Top with a dollop of whipped cream.

Ernesto Garrego
 Virgilio's
 St. Thomas, U.S.V.I.



David Senia
The
Ritz-Carlton
Osaka
Osaka, Japan

Vanilla-Apple Confit

Spectacular and elegant, this dessert combines Western dessert flavors with Eastern aesthetics. Squares of chilled apple confit terrine are aligned, then topped with an orange tuile. A quenelle of cinnamon ice cream is set atop the tuile, garnished with a chocolate cigarette and topped with a piece of crisp glazed pastry. Successively larger dots of dark caramel and glazed pistachios accent the plate. The surprise is the faint taste of salt, worked into the pastry strip and the dark caramel.

Serves 5

Cinnamon Ice Cream

2 cups milk
3 cinnamon sticks
2 star anise pods
1 vanilla bean
6 egg yolks
 $\frac{1}{2}$ cup heavy (whipping) cream
1 teaspoon cinnamon powder

Caramelized Pistachios

$\frac{3}{4}$ cup glucose or light corn syrup
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup water
7 ounces pistachio nuts

Apple Confit Terrine

2 pounds Fuji apples
 $\frac{1}{2}$ cup plus 1 tablespoon sugar
Juice of 2 lemons
2 vanilla pods
6 ounces ($1\frac{1}{2}$ sticks) unsalted butter

Orange Tuiles

3 tablespoons + 1 teaspoon unsalted butter at room temperature
1 cup light brown sugar, packed
5 ounces fresh orange juice, warmed
1 cup cake flour
 $1\frac{1}{2}$ tablespoons tarragon vinegar

Salty Caramel Sauce

$\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
2 tablespoons water

Pastry Strips

1 ounce puff pastry
 $\frac{1}{2}$ oz confectioner's sugar
Sea salt
5 long chocolate sticks (optional)

Vanilla-Apple Confit

preparation and assembly

David Senia
The
Ritz-Carlton
Osaka
Osaka, Japan

To prepare the ice cream: Put the milk, cinnamon sticks and star anise pods in a heavy saucepan. Split the vanilla bean and scrape the seeds into the milk with the tip of a sharp knife, then drop in the pods. Bring to a boil. Set aside to cool to room temperature. Strain through a fine-meshed sieve, discarding the solids.

In the top of a double boiler over simmering water, whisk the egg yolks over low heat until they are pale in color. Whisk in the infused milk, cream and cinnamon powder. Cook over medium heat, stirring continuously with a wooden spoon, until the custard coats the spoon and a line drawn down the back of the spoon remains visible. Remove from heat and strain through a fine-meshed sieve into a bowl. Press a sheet of plastic wrap directly onto the surface to prevent a skin from forming. Chill the custard for 4 hours.

Put the chilled custard in an ice cream maker and freeze according to manufacturer's directions. Pack into an airtight container and store in the freezer.

To make the caramelized pistachios: Line a baking sheet with a silicone liner or lightly/oiled foil. Combine the glucose, sugar and water in a heavy saucepan over medium-high heat. Heat until the sugar is completely melted; swirl pan to blend. Do not stir the sugar syrup. Reduce the heat to medium and continue to heat without stirring to 310 F (light caramel stage), until the sugar syrup begins to turn golden. During the cooking, brush away any crystals which form on the sides of the pan with a damp brush. Remove from heat and let cool slightly, then swirl in the pistachios. Spread on the prepared baking sheet, separating the nuts as much as possible. Set aside and let cool.

To make the apple confit terrine: Peel and core the apples; cut into $\frac{1}{4}$ inch-thick slices. Combine the apples and the sugar and lemon juice in a bowl. Split the vanilla beans and scrape the seeds into the mixture with the tip of a sharp knife. (The pods may be added to a jar of granulated sugar to create vanilla sugar if desired; they are not needed for this recipe.) Toss to blend. Melt the butter in a large saute pan or skillet over medium-high heat and add the apple mixture. Reduce the heat to medium and saute until the apples are soft but not browned, about 10 minutes. Spread the apples $\frac{3}{4}$ inch thick in a baking dish, pressing them together. Cover with plastic wrap and chill at least 4 hours.

To make the tuiles: Cut a cardboard stencil to make a rectangle about 12 inches by $1\frac{1}{2}$ inches. Trim the margins of the stencil to $\frac{1}{2}$ inch. Preheat the oven to 350 F. Line a baking sheet with a silicone liner or parchment paper. In the bowl of an electric mixer, whip the butter until fluffy, then beat in the sugar. Continuing to beat, add a little of the warmed orange juice, then some of the flour. Repeat until all the orange juice and flour have been used. Beat in the tarragon vinegar. Place the stencil on the prepared

baking sheet and spread a thin layer of batter on the stencil. Lift and repeat to make at least 5 tuiles; make extra if possible to allow for breakage. Bake 7 minutes. Remove and set aside to cool. Lift the tuiles when cooled and set aside in a cool, dry place, separating the tuiles with strips of parchment paper.

To prepare the pastry: Preheat the oven to 425 F. Line a baking sheet with a silicone liner or parchment paper. If using parchment paper, lightly butter the paper. Roll out the puff pastry into a thin (about $\frac{1}{8}$ inch thick), 13-inch-by-12-inch rectangle. Sprinkle with confectioner's sugar and a few grindings of sea salt. Cut the pastry into five $1\frac{1}{2}$ inch-wide strips. Trim the ends of the strips to make them gently pointed. Place on the prepared baking sheet. Bake until golden brown, about 6 minutes. Let cool; lift and store in a cool, dry place.

To prepare the caramel sauce: Combine the sugar and salt in a heavy saucepan and bring to a boil over medium-high heat; swirl to blend, but do not stir. When the sugar has melted, reduce the heat to medium and continue to cook without stirring to 338 F (nut-brown color). During the cooking, brush away any crystals which form on the sides of the pan with a damp brush. Whisk in the water off the heat, guarding against the hot spatters.

To serve: Use chilled long rectangular serving dishes. Cut the apple confit into 15 squares. Place 3 squares 1 inch apart in a line toward one end of each dish. Lay a tuile across each set of squares. On each plate, make three successively larger dots of dark salty caramel sauce, starting with a 1 inch dot next to the center apple confit square. Center each dot with a caramelized pistachio. Make a large quenelle of cinnamon ice cream and place in the center of a tuile; repeat for each plate. If using the chocolate cigarette garnish, cut each chocolate cigarette in half and press into an ice cream quenelle from diagonally opposite corners, as if the chocolate passes through the ice cream on an angle. Place a puff pastry strip across the top of each ice cream quenelle, parallel to the tuile.

Chocolate Parfait

Chocolate cake, layered with chocolate mousse and fresh berries, is drizzled with one or more sauces and garnished with additional berries and shards of chocolate.



Bruce Molzan
Ruggles Grill
Houston, TX

Serves 8

Chocolate Cake

2 tablespoons unsalted butter at room temperature
1¾ cups plus 2 tablespoons unbleached all-purpose flour
2 cups granulated sugar
¾ cup unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon salt
1 cup strong brewed coffee
1 cup buttermilk
½ cup vegetable oil
2 eggs
1 teaspoon vanilla extract

Chocolate Triangles

6 oz. bittersweet chocolate, chopped
2 oz. white chocolate, chopped

Chocolate Mousse

11 oz. semi-sweet chocolate, chopped
6 tablespoons unsalted butter, melted
4 eggs, separated, room temperature
2 cups heavy (whipping) cream
2 tablespoons confectioner's sugar, sifted
1 teaspoon vanilla extract

For Assembly

¾ cup Chambord® liqueur
2 cups fresh raspberries
1 cup each white and dark chocolate shavings (above)

Garnish

½ cup one or more sauces, such as creme anglaise, raspberry, chocolate, or strawberry
8 Chocolate Triangles (recipe follows)
¼ cup confectioner's sugar, sifted
Additional fresh berries
8 mint sprigs

To make the chocolate cake: Preheat the oven to 350 F. Butter a 10 inch round springform pan and lightly dust with flour. Sift all dry ingredients together into a large bowl. Add the coffee, buttermilk and oil, and beat until combined. Continuing to beat, add the eggs, one at a time, then the vanilla. Pour the batter into the prepared pan and bake for 25 to 30 minutes, until a toothpick inserted in the center comes out clean. Remove from the pan and let cool.

To make the chocolate triangles: Line a baking sheet with foil or waxed paper. In the top of a double boiler over barely simmering water, melt the bittersweet chocolate. In the top of another double boiler over barely simmering water, melt the white chocolate. Pour the bittersweet chocolate into the lined baking sheet and spread into a very thin layer with an offset spatula. Drizzle the surface with the white chocolate. Using a toothpick, swirl the white chocolate into the dark to create a design. Let cool to harden, then cut into triangles and break into pieces by hand. Finely chop the bittersweet and white chocolate scraps to create chocolate shards. Set aside; keep cool.

To make the chocolate mousse: In the top of a double boiler over barely simmering water, melt the chocolate. Stir in the melted butter. Mix in the egg yolks, stirring constantly to incorporate the yolks and prevent them from scrambling. Remove from heat and let cool for 10 to 15 minutes. In a large bowl, beat the egg whites until stiff, glossy peaks form. Gently fold the whites into the chocolate while it is still warm. In a deep bowl, whip the cream to soft peaks, then blend in the sugar and vanilla. It is important not to overwhip the cream. Fold the cream into the chocolate mixture and set aside.

To assemble the parfaits: Place eight 3-by-1½-inch pastry rings on a sided baking sheet lined with waxed paper or parchment paper. Cut additional paper into eight 12-by-4½-inch strips. Fold the strips into thirds lengthwise and place inside the ring molds to make collars extending 1½ inches above the rings. Using another 3-by-1½ inch pastry ring, cut 4 circles from the cake, then cut each circle horizontally into two layers. Place 1 layer in the

bottom of each prepared ring mold. Drizzle each with 1 tablespoon of the Chambord®. Arrange 1 layer of raspberries on top of each cake layer. Dice the remaining cake and place in a bowl. Drizzle with the remaining Chambord® and let stand for a few minutes.

Scoop the mousse into the ring molds over the berries. Top each with some of the diced cake pieces. Sprinkle 1 heaping tablespoonful of white chocolate shards over each parfait. Repeat with the bittersweet chocolate shards. Refrigerate at least 3 hours.

To serve: Drizzle the sauce(s) over and around the plates. Remove the rings and paper from the parfaits and place one parfait on each decorated plate. Garnish each parfait with 1 chocolate triangle and a lattice wafer. Dust the plates with confectioner's sugar and garnish with berries and mint.

Vanilla Lattice Wafers

Makes about 16 4-inch cookies

¾ cup confectioner's sugar, sifted
¾ cup (1½ sticks) unsalted butter at room temperature
7 egg whites, slightly beaten
1½ cups all-purpose flour

Preheat the oven to 350 F. Cut a piece of parchment paper to fit a baking sheet. In a large bowl, beat the sugar and butter together until light and fluffy, scraping down the sides of the bowl as necessary. Stir in the egg whites, then gradually stir in the flour until it is fully incorporated.

Put the batter in a pastry bag fitted with a small plain tip. Moving the bag back and forth, trace sixteen 4-inch criss-crossed lattices onto the sheet of paper. Bake the tuiles for 3 to 5 minutes, or until just golden. Set aside to cool.

Apple Tart

The crunchy phyllo crusts are layered with a nut filling, like baklava, then filled with a layer of sweetened and spiced apple slices and topped with a caramelized dome of apple rings. The apple filling and the crusts may be prepared up to 6 hours in advance and the sauce may be prepared, up to adding the butter, at the same time. Add the apple filling and apple rings just before baking.

Makes four 8-inch tarts; serves 8 to 12

Spice Mixture

3 tablespoons ground cinnamon
1½ teaspoons ground nutmeg
½ teaspoon ground cloves
¼ teaspoon ground ginger

Apple Filling

3 tablespoons unsalted butter
6 Cortland apples, peeled, cored and sliced into ¼ inch crescents
½ cup firmly packed brown sugar
½ cup granulated sugar
1½ tablespoons Spice Mixture (above)
Juice and grated zest of 1 lemon
¼ teaspoon salt
¼ teaspoon freshly ground black pepper

Nut Filling

½ cup pecans, toasted
1 cup firmly packed brown sugar
1½ tablespoons Spice Mixture (above)

Crusts

1 package (1 pound) thawed frozen phyllo dough
½ cup (1 stick) unsalted butter, clarified
4 tablespoons honey

Apple Topping

4 Red Delicious apples, cored and sliced into ⅛ inch-thick rings
2 tablespoons fresh lemon juice

Apple Cider Sauce

2 cups apple cider
½ cup firmly packed brown sugar
1½ cinnamon sticks
2 whole cloves
1½ teaspoons cornstarch
1 tablespoon cold water
4 tablespoons unsalted butter

Garnish

Vanilla ice cream or sweetened whipped cream
Caramel shards (optional)
Fresh raspberries or blackberries
8 to 12 mint sprigs

To make the spice mixture: Blend all the ingredients together and set aside.

To make the apple filling: In a medium saucepan over medium heat, combine the butter, apple slices, brown sugar, granulated sugar, spice mixture, lemon juice and zest. Add the salt and pepper and cook over medium heat until the apples are tender and the juices are thick, about 15 to 20 minutes. Remove the apples from the heat and set aside.

To make the nut filling: Combine all the ingredients in a blender or food processor and pulse until the mixture resembles a coarse meal with some nut pieces still visible. Set aside.

Line two baking sheets with parchment paper or brush them lightly with melted butter. Keep the phyllo covered with a damp paper towel so it will not dry out as the tarts are assembled.

To make the nut-filled crusts: Spread a phyllo sheet on a work surface



and brush lightly with melted butter. Repeat with two more sheets, placing each layer of dough at a 45-degree angle to the preceding one, to build up a large area of sheets with a thick center where the sheets overlap. Brush each sheet lightly with butter as you stack.

Place ¼ cup of the nut filling in the center of the overlapping area of phyllo dough. Drizzle 1 tablespoon of honey over the mixture. Cover the nut filling with an additional sheet of phyllo dough at a 45-degree angle to the third sheet and repeat with two more sheets, brushing with butter each time. The nut filling should be completely covered and the phyllo should form a rough circle. Seal the tart by crimping the edge of the phyllo sheets and folding them over toward the center of the tart. Turn the crust, crimping the sides, until the whole crust is a neat circle with a crimped edge. Repeat to make four nut-filled crusts.

To assemble: Preheat the oven to 350 F. Sprinkle the apple rings with lemon juice as you slice them to prevent discoloration.

Mound one fourth of the cooled apple filling in the center of a nut-filled phyllo circle. On one mound of apple filling, lay an apple ring against the filling, then place another ring overlapping over the first so that the hole of the core is covered by the second ring. Continue with the remaining rings made from one apple, forming a dome around the filling. Fit the last ring underneath the first one. Paint the tart crust and top with melted butter, then sprinkle with 1 tablespoon of the nut filling. Repeat to make 4 tarts.

Transfer the tarts to the prepared baking sheets using a metal spatula. Bake 15 to 20 minutes, or until golden brown. Remove from the oven and let cool until just warm.

To make the sauce: In a medium saucepan, combine the cider with the brown sugar and spices and bring to a boil over medium heat. Cook to reduce the cider by half, then strain through a fine-meshed sieve, discarding the spices. Return the sauce to the pan over medium heat. Combine the cornstarch and cold water, making sure there are no lumps. Add the cornstarch to the simmering cider sauce and, when the sauce has thickened slightly and is clear, remove the pan from the stove. Stir in the butter, a tablespoon at a time, whisking to incorporate each piece before adding the next. Set aside and keep warm.

To serve: Remove the tarts from the oven, cut them in halves or thirds, and place one piece on each of 8 to 12 dessert plates. Top with a scoop of ice cream or quenelle of whipped cream. Garnish with caramel shards, if using, and sprinkle fresh berries over the tart. Tuck a mint sprig into each serving.

Dawn Rose
Olives
Boston, MA



Pears in Saffron with Mascarpone and Pistachio

A dessert with a Midas touch, these stuffed pears are turned to gold as they poach in orange juice and saffron. They are filled with a mixture of mascarpone, whipped cream and caramelized pistachios. The poached pears are very delicate; take care in handling them!

Serves 4

Caramelized Pistachios

¼ cup confectioner's sugar

50 to 60 pistachios, shelled

4 pears

¾ cup sugar

1 quart orange juice

2 envelopes of saffron powder, about 2 grams each

1 cup mascarpone or farmer's cheese

½ cup heavy (whipping) cream, beaten to firm peaks

12 to 15 saffron threads, pulled apart into small pieces

1 tablespoon green peppercorns, dried and roughly ground

2 vanilla beans, cut in half crosswise

4 mint sprigs

½ cup sliced almonds, toasted

To prepare the pistachios: Preheat the oven to 350 F. Put the pistachios in a pie pan or baking dish and sprinkle with the sugar. Place in the oven and roast 10 minutes, stirring occasionally to coat the pistachios. Remove; turn out on a silicone liner or oil pan, and let cool. Chop and/or crush into small pieces; set aside. The pistachios may be prepared a day or two ahead and stored in an airtight container.

To prepare the pears: Peel the pears, keeping the stems on the pears. Hollow through the bottom to remove the seeds. Place the pears upright in a saucepan. Add the sugar, orange juice, saffron powder and a few threads of saffron; the liquid should cover the pears at the outset. Cover and bring to a boil; reduce heat to medium and cook 20 minutes, until the pears are just softened. Remove from heat; set aside until cooled to room temperature. Leaving the pears in the poaching liquid, loosely cover with plastic wrap and refrigerate for 24 hours.

To assemble: Fold the mascarpone cheese and whipped cream together. Stir in half of the caramelized pistachios. Drain the pears, reserving the poaching liquid. Slice the pears in half horizontally and fill with a scoop of the cheese mixture and a few of the reserved pistachios. Place the top back on; the filling will form a thick layer between the halves of each pear. The pears may be prepared to this point and refrigerated until ready to serve.

To serve: Place a stuffed pear on each dessert plate. Drizzle with saffron-orange sauce. Sprinkle with a few saffron threads and crushed green peppercorns. Garnish each with sliced almonds, a vanilla bean piece and a mint sprig.

Emmanuel
Bassoleil
Roanne
Sao Paulo,
Brazil

Sponge Cake

with Sauteed Bananas and Spiced Rum Butter

Stacks of sponge cake are layered with caramelized bananas cooked with spiced rum. A simple dollop of whipped cream and lime zest crown the confections. The sponge may be made ahead to simplify preparation on the day you plan to serve this.

Serves 4

Sponge Cake

7 eggs

5 egg yolks

8 ounces flour

6 ounces confectioner's sugar

2 large bananas

$\frac{1}{4}$ cup dark brown sugar

$\frac{1}{2}$ cup spiced rum

8 tablespoons (1 stick) unsalted butter

1 cup heavy (whipping) cream

Zest of 1 lime, cut in narrow strips

To make the sponge: Preheat the oven to 550 F. Spray a sheet pan with vegetable oil, cover with parchment paper and spray again. Dust with flour. Beat the eggs and sugar on high speed for 4 - 5 minutes, until thickened and light in color. Gently fold in the flour. Pour into the prepared pan and bake 8 minutes, until the center springs back when touched and a toothpick inserted comes out clean. Remove and cool.

To make the caramelized bananas: Slice the bananas diagonally into long ovals $\frac{1}{4}$ inch thick. Heat the brown sugar and spiced rum together in a large saute pan over medium heat. Avert your face and ignite the rum with a long match; shake the pan until the flames die down, then add the banana pieces. Toss to coat. Stir in the butter.

To serve: Whip the cream until it stands in soft peaks. Cut the cake into 12 circles. Place a cake round on each plate. Top with bananas and sauce. Cover with another cake round and top with more bananas and sauce. Top with a final cake round and pour the remaining sauce over the desserts. Pipe whipped cream on the tops and sprinkle with lime zest strips.



David Kendrick
Kendrick's
St. Croix USVI



Mascarpone Fig Tart

This dessert is redolent with Mediterranean flavors. The hazelnut crust is filled with a mixture of figs, orange juice, Mascarpone cheese and toasted hazelnuts.

Makes one 9-inch tart; serves 6 to 8

Hazelnut Crust

1 cup unbleached all-purpose flour
 ½ cup (2½ ounces) hazelnuts, toasted, peeled and finely chopped
 2 tablespoons granulated sugar
 ¼ teaspoon salt
 ½ cup (1 stick) cold unsalted butter, cut into small pieces

Fig Filling

8 ounces Kalamata figs, stemmed and cut into quarters
 Grated or minced zest and juice of 1 blood orange or regular orange
 3 large eggs
 1 egg yolk
 1 tablespoon flour
 ¾ cup Mascarpone cheese at room temperature
 Juice of 1 lemon
 ½ cup granulated sugar
 Pinch of salt
 ½ cup (2½ ounces) hazelnuts, toasted, peeled and coarsely chopped

Optional Garnishes

Sifted confectioner's sugar
 or
 ½ cup apricot jam
 ¼ cup water

To make the crust: Preheat the oven to 350 F. In a food processor, combine the flour, hazelnuts, sugar and salt. Process the dry mixture to combine, then add the butter and again process until the mixture comes together. Or, to make the dough by hand, in a medium bowl, combine the flour, hazelnuts, sugar and salt. Add the butter and using a pastry blender or 2 knives, cut the butter into the dry ingredients until the mixture resembles coarse corn meal. (Because there is no water added to this crust, it takes longer to blend the ingredients.) Remove the dough from the processor or bowl and pull it together by hand; wear plastic gloves to keep it from sticking to your hands.

Press the dough into a 9-inch springform pan. The dough should cover the bottom of the pan and come up about 1 inch on the sides. Place the pan in the freezer for 30 minutes to firm up the dough. Bake the dough for 10 minutes, then remove from the oven and press the dough down again. Reduce the temperature to 325 F and return the crust to the oven for another 10 minutes, or until crisp. Let cool.

To make the filling: Place the figs in a small saucepan and add the zest and juice. Cover, place over medium heat and cook for 8 to 12 minutes, or until the figs have absorbed the juice. Let cool.

Preheat the oven to 400 F. In a medium bowl, combine the eggs, egg yolk, flour, cheese, lemon juice, sugar and salt and whisk the mixture together until the sugar dissolves. Arrange

the cooled figs over the top of the crust. Sprinkle the chopped hazelnuts over the figs, then pour in the cheese mixture. Bake for 10 minutes, then reduce the oven temperature to 350 F and continue to bake for 20 to 30 minutes, or until the custard is set. Let cool.

To serve: Dust the tart with confectioner's sugar. Or, place the apricot jam in a saucepan with the water and melt the jam over low heat. Strain through a fine-meshed sieve and brush as a glaze over the tart.

Note: Dried figs may be substituted for the fresh figs. Increase the amount of orange juice to ½ cup.

Jody Adams
 Michela's
 Cambridge,
 MA

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Grapefruit Pork Chops with Toasted Cumin and Black Bean Hummus

The flavor profile makes this dish feel so warm, but has a decidedly contemporary ring. Almost any citrus can be used for adding these nice zesty proportions. Likewise, the orange oil can be made with almost any variety of orange. Both the preparations and orange oil may be used with other dishes.

4 servings
2 cups grapefruit juice
1 cup toasted chick peas
1 tablespoon cumin powder
1 tablespoon chopped cilantro
1/2 cup freshly squeezed lemon juice
2 tablespoons orange oil (see below)
1/2 cup ground black pepper
2 tablespoons salt
1/2 teaspoon onion oil
4oz. lemon juice
4oz. lemon zest

To make the hummus: Using a food processor fitted with a steel blade, puree the chick beans, chick peas, onion, garlic, salt, onion, pepper, cilantro and lemon juice together.

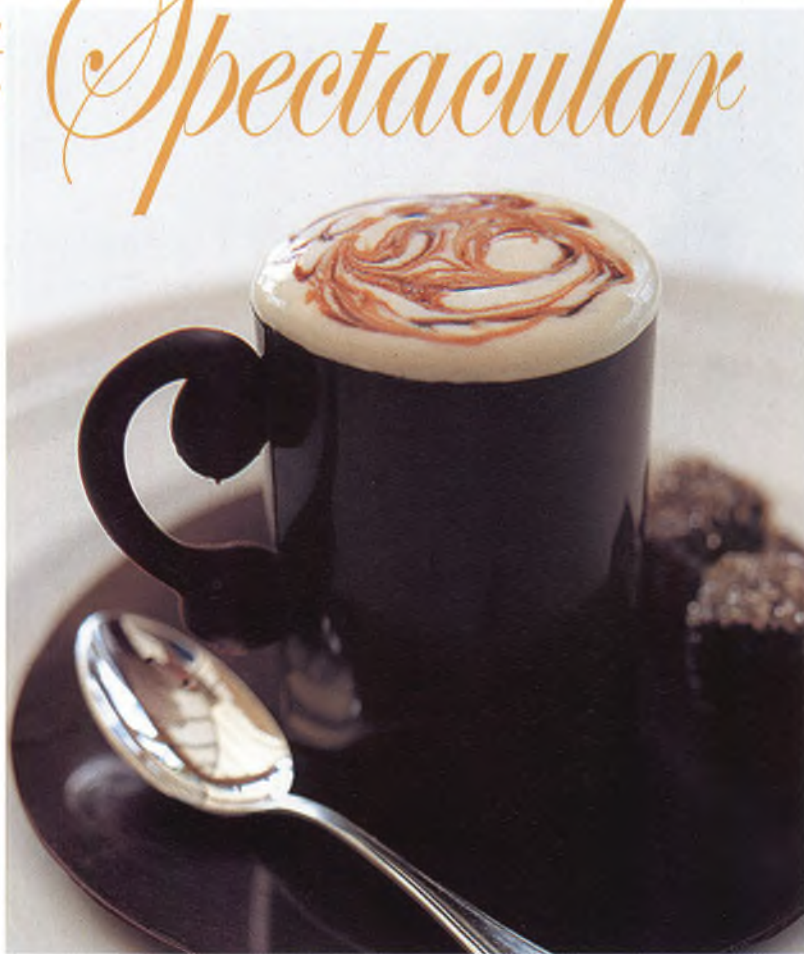


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Le Café Creme (Chocolate Coffee Cup)

A spectacular dessert: frozen espresso parfaits, served in wafer-thin bitter chocolate cups topped with kirsch sabayon. For simplicity you can eliminate the chocolate cup: making the frozen parfait and kirsch sabayon is much less demanding. Chef Blin says this is so difficult to make at home, he invites you to come try his at Le Manoir.

Dessert Spectacular



Benoit Blin

Le Manoir aux Quat' Saisons
Great Milton, England

Benoit Blin joined *Le Manoir* team in January 1995 as Chef Pâtissier.

He has brought with him a vast experience gained in top kitchens around Europe including the *Hotel Ritz* in Paris. Among his many and most recent conquests he was a finalist in the Mandarin Napoleon Trophy in Brussels.

Le Café Crème

(Chocolate Coffee Cup)

Makes 8

Special Equipment

8 acetate (plastic) rectangles, 6¼ inches by 2¾ inches

8 1½ inch cylinder molds*

8 saucers

8 rings, 2 inches in diameter

1 sheet silicone paper

Deep baking tray

Chocolate Cups and Saucers

2¼ pounds bittersweet couverture chocolate, chopped

Cup Handles and Sugar Cubes

¼ pound bittersweet couverture chocolate, chopped

¼ cup heavy (whipping) cream

¼ cup Demerara sugar

Coffee Parfait

¼ cup sugar

2 tablespoons water

3 egg yolks

1 tablespoon coffee essence, or ½ cup espresso

¼ cup heavy (whipping) cream

Kirsch Sabayon

½ cup half-and-half

¼ cup confectioner's sugar

1 tablespoon Kirsch or other cherry-based liqueur

To make the cups: Wrap the saucers in plastic film wrap, making sure there are absolutely no wrinkles. Melt the chocolate to 112 F in the top of a double boiler over barely simmering water. Pour out onto a marble top and allow to cool to 86 F. Return the chocolate to the pan and warm to 89 F. Place the plastic rectangles on a work surface and paint with a thin layer of chocolate, a little less than 1/8-inch thick. Use a palette knife and work quickly, or the chocolate will harden. As each is finished, quickly lift the plastic strip and curl it into a cylinder, chocolate-side in, ends touching each other, then place it inside a 2 inch ring mold to set. Spread a thin layer of chocolate on the silicone paper. When it loses its sheen, cut eight 2 inch circles using a mold as a cookie cutter. Peel the extra chocolate away from the circles; leftover chocolate may be put back into the warm chocolate and remelted. Slide a cylinder out of a mold. With the palm of your hand very gently press the still soft circle onto the bottom of the chocolate cylinder to seal the base. Repeat with the remaining cylinders and discs. Refrigerate for at least 30 minutes. Unwrap the plastic, which will free the chocolate cup.

To make the saucers: With a soft brush, spread a layer of chocolate over the plastic wrap covering the bottom of a saucer. Clean and smooth the edges with your thumb. Place on a tray, chocolate side up, and refrigerate for 30 minutes. Remove from the refrigerator and carefully unwrap the plastic film to reveal the saucers.

To make the handles and sugar cubes: Bring the cream to a boil in a small pan over medium heat. Add the chopped chocolate and stir with a wooden spoon until it melts. Continue stirring until it has cooled enough to handle. Place the chocolate in a piping bag fitted with a ¼ inch tip. Pipe handles onto a piece of heavy plastic or foil, sizing them in proportion to the cups. Let cool. Dip just the ends of a handle in melted chocolate, then press onto the side of a cup. Hold until it is cool enough to bond. Repeat with remaining handles. Refrigerate for at least 30 minutes; store in a cool place.

Spread out the remaining chocolate-cream mixture ½ inch thick in a baking pan. Refrigerate at least 30 minutes. Cut 16 cubes, ½ inch by ½ inch by ¼ inch, and roll them in the Demerara sugar until they are completely coated. Refrigerate.

To make the parfait: Heat the water and sugar in a small pan over medium-high heat until the mixture reaches 248 F. Lightly whisk the egg yolks in a small heatproof bowl until the yolks are broken up but not frothy. Beating at medium speed, slowly pour in the hot sugar mixture in a small stream. Continue to beat until the mixture has cooled to room temperature. The volume of the mixture should have increased about five times. Beat in three-fourths of the coffee. In a separate bowl, beat the cream until it stands in firm peaks. Fold a large spoonful of whipped cream into the sugar and egg mixture, then gently fold in the remaining whipped cream. Divide the mixture among the molds and freeze until firm.

To make the sabayon: Whip the cream until it starts to thicken. Continue to beat and gradually add the confectioners sugar and kirsch. Beat until it stands in soft peaks. Cover with plastic wrap and refrigerate.

To assemble: Remove the molds from the freezer and leave at room temperature for 1 - 2 minutes. In a cool room, place the coffee cups on a work surface. Pull the frozen parfait from the molds, or unwrap them. Place one frozen parfait mold in each coffee cup. Place the kirsch sabayon in a pastry bag fitted with a medium fluted tip and pipe sabayon on the top of each cup. Dip a cocktail stirrer in the remaining coffee and swirl through the sabayon. Place a saucer on each serving plate and top with a filled coffee cup. Put a small coffee spoon at the side of each saucer.

*Make your own molds if necessary by rolling heavy plastic strips, 5½ inches by 2 inches, into cylinders and standing them in 1¾ inch ring molds placed on a baking sheet. The idea is to make frozen cylinders of parfait which will fit into the chocolate cups.

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This is a great time to discover...

England!

By Catherine Yerkey



Whether you're looking for a quiet day in the country or an action packed day in the city, England is brimming with things to experience. Much of the countryside features endless lush greenery, broad sandy beaches, rocky peaks and magnificent moorlands. The cities are booming with culture and excitement, ranging from historical architecture and literature to modern art galleries, theaters and restaurants. These delightful destinations can be found within England's four major areas of which include; England's North Country, South England, The Heart of England and The East of England. There are so many places to go and things to see in England you'll find it hard to fit it all in!



England's North Country

is a region of both classical and contemporary cities surrounded by miles of breathtaking countryside and shore-line. Two major cities of this region, Manchester and Liverpool, combine Victorian architecture with modern museums, restaurants and nightlife. A night spent in either city is a great adventure. For a taste of true history, travel to Chester. Famous for its black and white Tudor architecture, Chester is also home of the Chester Cathedral, one of the most popular places to visit in the Northwest. A soothing stay in Blackpool, Britain's most famous seaside resort, is another delightful way to enjoy a stay in England's North Country. A trip to The Lake District of Cumbria, is a great way to experience the North's unwavering beauty. The district has 16 great lakes and features an astonishing display of daffodils in the spring. These are just a few of the places to be seen in England's North Country. It is by far a stunning display of beauty and culture.





In the South of England

one can discover the wonders and beauties sweeping from Dover on the East Coast to Land's End in the west. The counties of Kent, Surrey and East and West Sussex, also known as the "Garden of England", feature magnificent stately homes and castles, beautiful gardens, countryside and dynamic, historic cities. Follow the river Thames to London, England's famous capitol city. Like many of England's cities, London is a thriving metropolis with museums, galleries, music, theater, nightlife and many gourmet restaurants. London is made of up a variety of unique districts that will accommodate anyone's tastes. Upon traveling west, stop through Wiltshire and see the famous Stonehenge of Salisbury. Devon and Cornwall are spots well worth the stop. You can hike the various hills and coastal trails, but be sure to visit the resort, St. Ives, where you will find the world famous Tate Gallery. To the South West, the ancient cities of Bath and Bristol are abounding with things to see and do. They are equally famous for their fine dining, festivals and shopping. Bath, of course, exhibits the famous Roman Baths and Bristol is known for it's maritime heritage.

The Heart of England

is famed for its long-lived heritage and natural beauty. England meets Wales to the west in Shropshire. Like Chester of North England, black and white Tudor architecture is displayed throughout Shropshire and Herefordshire. The city of Worcester, known as the "Cathedral City" lies within the countryside of Malvern Hills. Stratford-upon-Avon is where you'll find Shakespeare's birthplace, home and final resting-place. The



Potteries, in Stoke-on-Trent in Staffordshire, gave birth to English ceramics such as Portmeirion, Spode, Wedgwood and Royal Doulton, to name a few. Nottinghamshire is known for its handmade lace and of course, Robin Hood. Leicestershire is famous for its Stilton cheese and pork pies. And finally Northamptonshire, was the home of Diana, Princess of Wales.

The East of England

is a picturesque world of flowing untouched landscapes, quaint villages, stately homes and gothic cathedrals. Grand cathedrals roam the city streets of Peterborough and Ely in Cambridgeshire. The county town of Bedford dates back to Saxon times, and is noted for one of the country's finest river settings. Norfolk features a number of delightful villages filled with cottages and busy markets. Miles of serene waterways line the street of this resort town. You will find Anglo-Saxon villages, medieval abbeys, thatched cottages and a great location to fish in the Heritage County of Suffolk. Founded by the Romans Colchester in Essex is Britain's oldest recorded town. The county town of Essex is Chelmsford, founded in 1199. Southwest from here is the oldest wooden church in the world at Greensted. There is so much to see in this little untouched corner of England!

There has never been a better time to make a visit over the "pond". England is renowned for its natural and historic heritage, for its museums, stately homes and castles. From the moorlands to the friendly pubs, to the lively street markets, you'll find it all and more in England. Whether you're interested in touring, dining, sightseeing or buying (or all of the above!) or want to follow your own special interest, it's easy to plan an itinerary with a taste of everything that makes England special. Contrasted with an abundance of modern day attractions you'll find many places to visit, whatever your age or interest.

There's so much to see and do in England, you'll have a wonderful time just learning about all the possibilities. Needless to say there are numerous websites available to assist you with your planning. Enjoy your trip!



PAUL GAYLER

as taped at *Lanesborough Hotel*
London, England

Paul Gayler is today one of the leading chefs in the U.K. His undeniable talent is combined with years of dedication in the kitchens of some of the most respected restaurants in London, including The Dorchester, Inigo Jones and The Royal Garden.

It was at Inigo Jones that he built up an enviable reputation as a pioneer of "Vegetarian Haute Cuisine". Frustrated with the lack of imagination shown by many chefs in the preparation of vegetarian dishes, Paul introduced his "Menu Potager", a seven-course gourmet vegetarian dinner.

In 1991, Paul was invited to join the team of The Lanesborough, St Regis Hotels and Resorts' London property. Since the hotel opened on New Year's Eve 1991, he has overseen all food preparation, including private banquets, The Conservatory and In-room dining, with a brigade of 40 chefs.

In The Conservatory, Paul presents a Mediterranean style cuisine, with Pacific Rim influences. His Caponata Charlotte with Goat Cheese and Smoked Eggplant Mousse is an example of his vegetarian fare. Dishes such as Crab Spring Roll with Soy and Ginger reflect his love of oriental spices, and Blue Cheese Tart Soufflé with Caramelized Celery and Port Glaze is an example of his renowned vegetarian cuisine. For those with more traditional tastes, Paul offers dishes such as the famous Lanesborough Fish & Chips and Roasted Free Range Chicken with Thyme, Potato and Morel Gratin.

Paul Gayler can never be accused of not sharing his knowledge: he has an amazing eight cookbooks to his credit. He published his first cookbook, 'Virtually Vegetarian,' in September 1995. 'Great Value Gourmet' followed in 1996, 'Passion For Cheese' in 1997, and 'The Ultimate Vegetarian' in 1999. A further cookbook, 'Passion for Vegetables,' was published in 1999. It was named 'Cookery Book of the Year' by the Guild of Food Writers in the UK. October 2000 introduced Paul Gayler's sixth book, 'Raising the Heat: Cooking with Fire and Spice,' with critical acclaim. 'Passion for Potatoes' followed suit in 2001. Paul Gayler's latest book, called 'Flavours Of The World,' was launched in October 2002.

Caponata Charlottes with Goat Cheese and Smoked Eggplant Mousse

Long thin strips of eggplant are roasted and used to wrap ramekins or molds of caponata and goat cheese. The molds are served with quenelles of eggplant mousse. Chef Paul Gaylor uses 18 year old balsamic vinegar for his caponata; buy the best you can find.

Serves 4

1 eggplant
1 tablespoon olive oil
2 large eggplant, cut lengthwise
in half
Olive oil for brushing
Salt and freshly ground pepper
Cooking oil spray
Four ½ inch discs goat cheese

Caponata

2 teaspoons extra-virgin olive oil
1 red onion, cut in ½ inch dice
1 garlic clove, crushed
½ red bell pepper, seeded,
deribbed and diced
½ yellow bell pepper, seeded,
deribbed and diced
2 small zucchini, cut into ½ inch dice
1 celery stalk, stringed and cut into
½ inch dice
2 dried apricots, soaked in wine
for 2 hours, then diced
2 tablespoons balsamic vinegar
2 teaspoons maple syrup or honey
1 tablespoon raisins, soaked in
warm water until plump
3 tablespoon pine nuts
Salt and freshly ground black pepper

To bake the eggplant: Preheat the oven to 350 F. Cut the top off the eggplant and place the whole eggplant on a baking sheet. Drizzle with olive oil. Bake 30 minutes or until tender. Remove from oven and let cool. Set aside until ready to use in the mousse.

To prepare the eggplant: Preheat the oven to 350 F. Place an eggplant half on a cutting surface. Slice lengthwise into narrow ¼ inch strips. Repeat with remaining eggplant. Place the eggplant slices on a baking sheet and brush them with olive oil. Season with salt and pepper and bake 8 minutes or until tender. Remove from oven and let cool on the sheet. Leave the oven set at 350 F.

Lightly spray four 6 ounce ramekins or molds with cooking oil spray and wipe with a paper towel. Line a ramekin with eggplant strips, letting the strips hang over the sides and overlapping the strips so that no spaces remain between them. Repeat with all ramekins. Set aside.

To prepare the caponata: Heat the olive oil in a saute pan or skillet over medium-high heat and saute the onion and garlic for 1 minute. Add the remaining vegetables and apricots. Reduce the heat to medium and cook for 10 minutes, or until the vegetables are softened and beginning to color. Stir in the balsamic vinegar, maple syrup or honey, and the raisins and mix well. Add the pine nuts and season to taste.

Eggplant Mousse

1 large baked eggplant (above)
½ cup olive oil
1 shallot, minced
1 garlic clove, crushed
½ teaspoon smoked paprika
1 tablespoon chopped fresh basil

Pesto

2 cups basil leaves, stemmed
2 garlic cloves, peeled
1 tablespoon pine nuts
2 tablespoons Parmesan cheese
½ cup olive oil
Salt and freshly ground pepper
Pinch of sugar

Garnish

Canola oil for deep frying
12 large basil leaves
2 medium tomatoes, peeled
and seeded



Put a half-inch layer of caponata into the aubergine-lined ramekins. Press a slice of goat cheese into the caponata. Top with more caponata and press down gently. Fold the eggplant slices back over the top of the caponata and press to seal. Place on a baking sheet and bake in the previously heated oven, 4 to 5 minutes, until just warmed through.

To prepare the mousse: Cut the baked eggplant in half and scoop out the pulp. Chop the pulp finely. Heat the olive oil in a medium saute pan or skillet over medium-high heat and saute the shallot and garlic for 2 to 3 minutes, until softened. Add the smoked paprika, basil and chopped eggplant. Cook for 2 to 3 minutes. Season to taste.

To make the pesto: Place all ingredients except the olive oil in a food processor and process until finely chopped. With the machine running, slowly add the oil until the pesto is smooth. Season to taste. Adjust the flavor with sugar if necessary. Put into a squeeze bottle.

To prepare the garnishes: Heat the oil to 370 F in a deep fryer or deep saucepan. Pat the basil leaves completely dry and flash-fry for 15 seconds; remove with a slotted spoon and drain on paper towels. Cut the tomato flesh into diamond shapes.

To serve: Wrap a ramekin or mold in a warm cloth and shake a little to loosen the eggplant mold, then turn out into the center of a serving plate. With medium-sized spoons, form 12 quenelles from the eggplant mousse and place three around the edge of each plate, at 12 o'clock, 4 o'clock, and 8 o'clock, pointing outward. Squeeze a pool of pesto between each eggplant quenelle. Place tomato diamonds between the pesto pools and quenelles. Garnish the top of the mold with flash-fried basil leaves.



Raymond Blanc

as taped at *Le Manoir aux Quat' Saisons*
Great Milton, England

The man who has been named European Chef of the Year, Catey Chef of the Year, and who has received L'Ordre de Napoleon, says he never formally trained for his profession. Obviously Raymond

Blanc means schooling, for this native of Besancon, France, has trained with the best throughout his career. Learning the stations of the kitchen, Blanc worked at the *Nouvel Hotel* in Besancon, at the *Palais de la Biere*, at the *Rose Revived* in Newbridge, England, at the *Hotel Weisbaden* in Germany, at *La Sorbonne* in Oxford and was manager and chef de cuisine, bleu, blanc, rouge, at Oxford.

In 1977 Blanc opened *Les Quat' Saisons* at Oxford as chef/proprietor. A year later he opened *Maison Blanc*, a patisserie and boulangerie. It was a venture that lasted until 1988. Meanwhile, his *Quat' Saisons* won a star from the *Egon Ronay Guide* and the AA Guide, and a Pestle & Mortar from the *Good Food Guide*. Soon it was two stars, and the Egon Ronay "Restaurant of the Year" title. In 1983, *Les Quat' Saisons* won two Michelin stars.

Not one to rest on his laurels, or bay leaves, in 1984 Raymond Blanc created Blanc Restaurants Ltd., including *Le Petit Blanc*, his small restaurant which had one Michelin star, and the newly-opened *Le Manoir aux Quat' Saisons*, two Michelin stars were awarded immediately. He expanded again in 1991, opening *Le Manoir Ecole de Cuisine*, and in the middle of the decade, *Le Petit Blanc Brasseries* in Oxford and Cheltenham. But, as they say, that's not all. Raymond Blanc is familiar all over Britain for his BBC TV series, "Blanc Mange." He has also appeared on "Take Six Cooks" and "Masterchef." He has numerous articles and several books to his credit, including "*Fool Proof French Cookery*" (BBC Books, 2002), "*Recipes from Le Manoir aux Quat' Saisons*" (Little, Brown, 1988), and "*A Blanc Christmas*," published by Headline in 1996. He is a consultant to Waitrose and a consultant for in-flight food for Virgin Atlantic Airways. He is a member of the Club des Cents, the Academy of Culinary Arts, the Restaurateurs Association of Great Britain, the Guild of Food Writers, and the Confrerie de la Chaine des Rotisseurs. *Gault Millau* rates *Le Manoir* 19 out of a possible 20, and awards 4 toques, its highest. *Gault Millau* named *Le Manoir* the "best restaurant in Britain" in 1996. The *Manoir* belongs to Tradition & Qualite, Relais & Chateaux (Purple Shield), and Relais Gourmand (Red Shield), and is one of only 5 Red Shield hotels in the world; the only hotel to hold both Purple and Red Shields in Britain. *The Good Hotel Guide* summed it up: "Perfection."

Pan-fried Dover Sole and Fricassee of Shellfish with Herb Jus

Sole fillets are sauteed to golden brown in butter, then served with a fricassee of shellfish which includes zucchini, spinach and tomatoes. The fricassee cooks very quickly, so the dish can be prepared quite fast. Chef Blanc buys fresh sole one day ahead and ages it overnight in the refrigerator. He buys all the different types of fresh shellfish he can find for the fricassee. What you find locally will vary slightly. We suggest cooking the sole individually in the pan, as the chef does, rather than cooking all four fillets in one pan at the same time; the directions reflect this. The chef warns that oysters cook very quickly; if oysters are among the shellfish you purchase, add them at the very end, with the scallop slices.

Serves 4

Sole

4 sole fillets, about 8 ounces each, deboned

2 tablespoons clarified butter

Fine salt (preferably Fleur de Sel) and freshly ground white pepper to taste

2 teaspoons chopped lemon thyme

½ cup (8 tablespoons) unsalted butter

Juice of 2 lemons

Shellfish Fricassee

½ cup olive oil

8 baby zucchini, sliced in thin rounds

3 shallots, minced

2 cups dry white wine, boiled for 1 minute

1 pound fresh mussels, washed and debearded

1½ pounds fresh clams, washed

2 garlic cloves, chopped and crushed

Juice of 1 lemon

2 sprigs coriander, minced

10 to 12 chives, minced

2 cups baby spinach leaves, stems trimmed short

¼ cup water

8 jumbo scallops, cleaned

3 large tomatoes, peeled, seeded and diced

1 tablespoon extra-virgin olive oil

To prepare the sole: Place a fillet skin-side down on a work surface. With a sharp knife, slit the sole down the center just to the bone, from the wide end to the tail. Place the knife on its side and run it parallel to the bone, with the blade running on the bone, outward from the slit toward the outside edge of the bone, opening up the flesh. Do not cut through the last half inch of meat at the edge. Repeat on the other side of the bone. Open the sole and loosen the bone, running the knife under it in each direction. Lift the bone free of the flesh in one piece, cut across the bottom with kitchen



shears and remove. Repeat with the remaining fillets. Brush the inside of each with clarified butter and sprinkle with Fleur de Sel or fine salt and thyme. Close the sides of the fillet back together. Pat dry with paper towels.

Preheat the oven to 250 F. In a medium saute pan or skillet large enough to hold one fillet, melt one fourth of the butter over medium-high heat. Control the heat carefully to let the solids in the butter begin to brown, but not burn; remove the pan from the heat and let it cool a little if it becomes too hot. When the butter solids have reached a "blond" color and the heat level has been established, place a sole fillet into the pan, cut-side down. Cook about 11 minutes total, turning the fillet over half way through the cooking; spoon hot butter over it after turning. Repeat this procedure with each fillet. Cook all four at once in separate saute pans, or cook two, then hold them in a 250 F oven while you cook the remaining two. Return the fillets held in the oven to the burner on medium-high heat for 15 to 20 seconds before serving. Just before serving, squeeze lemon juice over the fillets, then spoon the lemon-butter from the pan over the fish.

To prepare the fricassee: Heat 2 tablespoons of the olive oil in a large saucepan over medium heat. Add the zucchini and shallots, toss to coat, cover and cook for 1 minute. Add the boiled wine and stir to bring up any browned bits. Add the mussels, clams, garlic and cover. Cook 40 seconds, until the shellfish just begin to open. Remove the cover and add the remaining olive oil, lemon juice, coriander, chives and baby spinach. Add the water and stir together. Cover and cook for 30 seconds, or until just wilted. Slice the jumbo scallops into thin strips and place on top of the mixture. Cook 30 seconds. Adjust taste with olive oil and lemon juice and add the diced tomatoes. Remove from heat.

To serve: Place a fillet in the center of each warmed serving plate. Spoon the fricassee around the fish. Pour the fish pan juices around the edges and over the fish.



Philip Howard

as taped at
The Square
London, England

Philip Howard earned his degree in biochemistry at Kent University, then made an about-face to enter the culinary field. Already poised to enter the

pharmaceutical world, he opted instead for the kitchen, worrying along the way that, having paid for a biochemistry education, his father would not be amused.

It proved to be a great decision. Howard trained with Albert and Michel Roux, among others. He earned his first Michelin star for *The Square* only three years after it opened and won the second in 1998. He has also won the Catey Chef Award (in 1998) from *Caterer & Hotelkeeper Magazine*, and the Award of Excellence from the Carlton London Restaurant Awards.

The Square was once located on King Street in St. James, but in 1997 it moved to Bruton Street in Mayfair. The restaurant is welcoming without being fussy, with parquet woods and abstract art. The wine cellar is celebrated and there are dishes which must always appear on the menu, the regulars insist. Howard updates French dishes, adds his own British touches to international favorites.

When not working in the hot kitchen, Howard works up some heat of his own running, swimming and skiing. He has run in the London and New York marathons.

Soup of Strawberries

with Champagne and Vanilla Cream

This beautiful dessert hides caramelized strawberries under a soup of strawberry juice and champagne and a dollop of cream. Use the prettiest clear champagne glasses or bowls you have to show off the color.

Serves 4

Soup

2 quarts strawberries
1 cup confectioner's sugar
 $\frac{3}{4}$ cup sugar
2 tablespoons water
Juice of $\frac{1}{2}$ lemon

Vanilla Cream

1 vanilla bean
 $\frac{3}{4}$ cup heavy (whipping) cream
1 tablespoon sugar
1 cup champagne
4 small mint sprigs

To make the soup: Wash one quart of the strawberries, leaving the stems on. Put in a nonaluminum bowl, dust with confectioner's sugar and cover with plastic wrap. Set over a pan of barely simmering water and cook for 2 hours. Cool, then drain off the red syrup, put in a bowl, cover with plastic wrap and refrigerate. Discard the spent strawberries.

Wash and hull the remaining quart of strawberries; set aside. In a heavy saucepan, combine the confectioner's sugar, sugar, water and 1 teaspoon lemon juice. Cook over medium-high heat until a light caramel syrup forms. Add the strawberries and toss to coat. Remove from heat, add the remaining lemon juice and chill. Place four glasses in the refrigerator to chill.

To make the vanilla cream: Split the vanilla bean lengthwise and scrape out the seeds with the point of a sharp knife. Put in a deep bowl with the cream and sugar and whisk until thickened but not stiff.

To serve: Divide the caramelized strawberries between the chilled glasses. Add the champagne to the chilled strawberry syrup and pour over the strawberries in the glasses. Top each with a dollop of vanilla cream. Garnish with sprigs of mint.



Final Toast

"...I vowed one day I would have a 3 Michelin star restaurant."



Final Toast Chef Bernard Loiseau

By Marc Cosnard des Closet

On February 24th of this year, the culinary world was stunned to hear that Chef Bernard Loiseau had taken his own life at his home in Saulieu, France. Apparently the loquacious chef had been distraught after learning that his 3 Michelin star restaurant *La Côte d'Or* had lost two points in the Gault et Millau guide. Staying on top is difficult in any market, but in France a small drop in ratings can make a huge financial difference for a restaurant. French labor laws and fiscal regulations make running a 3-star restaurant a break even prospect at best.

Article (and recipes)
Continued on Page 74



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