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SPRING ISSUE

Featuring

**SPIKED GREEN
JUICE COCKTAILS** P.24

**A LUSCIOUS
LEMON TART** P.38

**WARM WHEAT
BERRY SALAD WITH
BRIGHT FAVAS AND
TROUT ROE** P.55
(and plenty more genius
vegetable recipes)

**THE SEASON'S
BEST MUSHROOMS** P.28

**DANGEROUSLY
ADDICTIVE JAPANESE
CHICKEN WINGS** P.18



GNOCCHI PERFECTED

LIKE THIS BRIGHT, DELICIOUS
NUMBER MADE WITH
BEETS, RICOTTA, AND A TOUCH
OF AGED BALSAMIC P.61

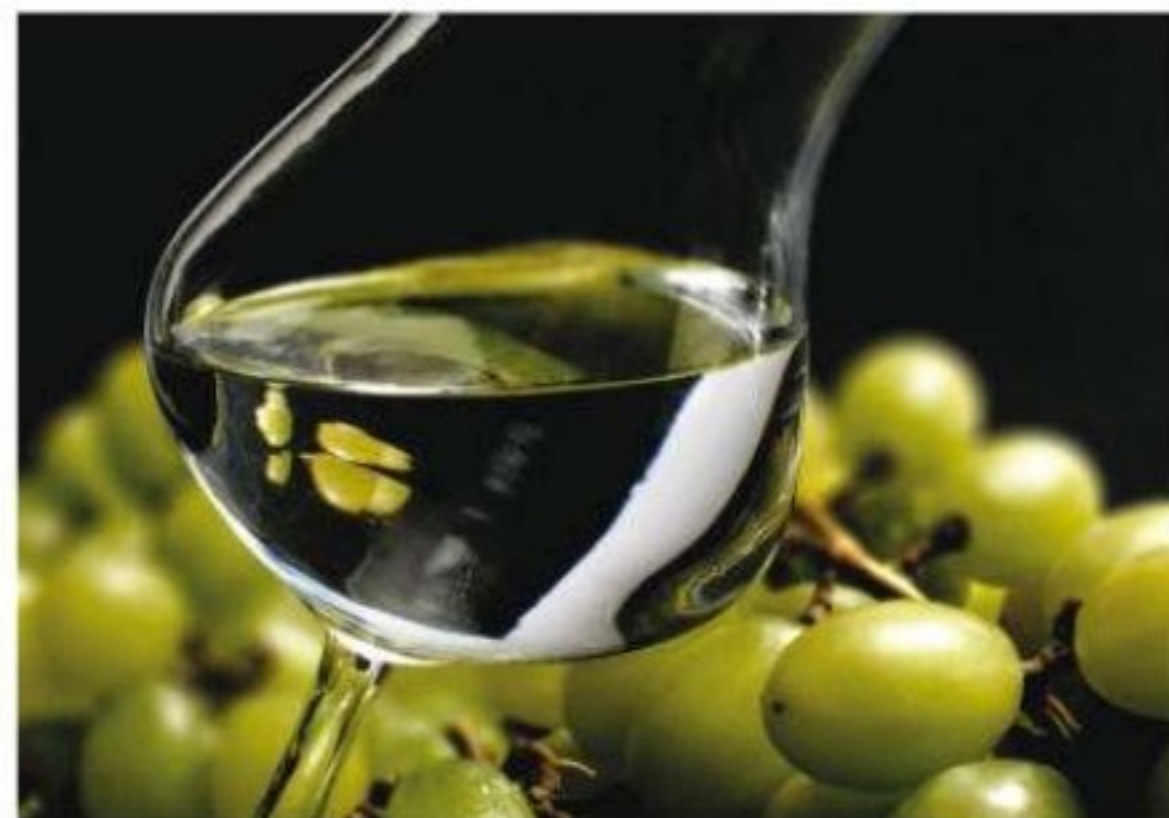
Drink Pisco Like a Local



Conservation process for Peruvian Pisco



Guaranteed quality control



Peruvian Pisco is a wine spirit



peru.info



Captivating flavor that amazes

Tasting

In Peru, only eight grape varieties can be made into pisco, which is distilled during the four-month harvest season and according to a strict process to ensure authenticity.

Peruvians enjoy pisco's versatility both straight and in cocktails. For straight sipping, start with the proper tool: the pisco glass. The glass's tulip shape accentuates each pisco's unique aroma and flavor qualities. Expert tasters recommend filling the glass one-third full in order to appreciate its brightness and clarity, gently tilting the glass toward your nose to enjoy the aroma, and finally, sipping slowly to appreciate the flavors as they're released on your palate.


Pairing

Like wine, different pisco varieties pair wonderfully with desserts and sweets. Piscos made with the Negra Criolla grape, which has hints of chocolate and coffee, are the perfect match for a tiramisu or truffles. Pisco Italia has striking touches of citrus, which intensifies when paired with other citrus flavors like orange or lemon. Pisco de Albilla is slightly sweeter with subtle peach aromas and flavors and also pairs nicely with citrus. However you sip pisco, do as the Peruvians do and enjoy it with affection and passion!

Pisco is Peru

The land of flavors and vineyards where
the finest grapes are the essence of a spirit
that awakens passions.





A DESIGN-MINDED CHEF'S
COLLECTION OF GORGEOUS
CERAMICS, PAGE 14

APRIL

50 SEASON OPENERS

Refreshing chilled yogurt soup packed with spinach and chives; tender, sweet turnips with tangy goat cheese; a bracing, crisp salad of puntarelle and dandelion greens—these are a few delicious ways vegetable-focused chefs are happily celebrating spring.

By Marian Bull

60 ALL THE GNOCCHI

Jenn Louis ate her way through Italy, hunting down an astounding variety of gnocchi. The Oregon chef shares six of her favorites, along with a range of sauces, from creamy and buttery to meaty and hearty.

By Andrew Sessa

68 KITCHEN DESIGN WITHOUT BORDERS

We scoured the globe to find five kitchens—each unique, all exquisite—that are perfect for inspiring everything from a quick, painless refresh to a full-on renovation.

By Hilary Robertson

78 HONG KONG, ITALIAN-STYLE

Italian-American Mario Carbone fell hard for Hong Kong. The result: a new restaurant, some kitchen experimentation, and the chef's newly invented Sino-Italian cuisine, packed with Eastern flavors and creativity.

By David Kamp

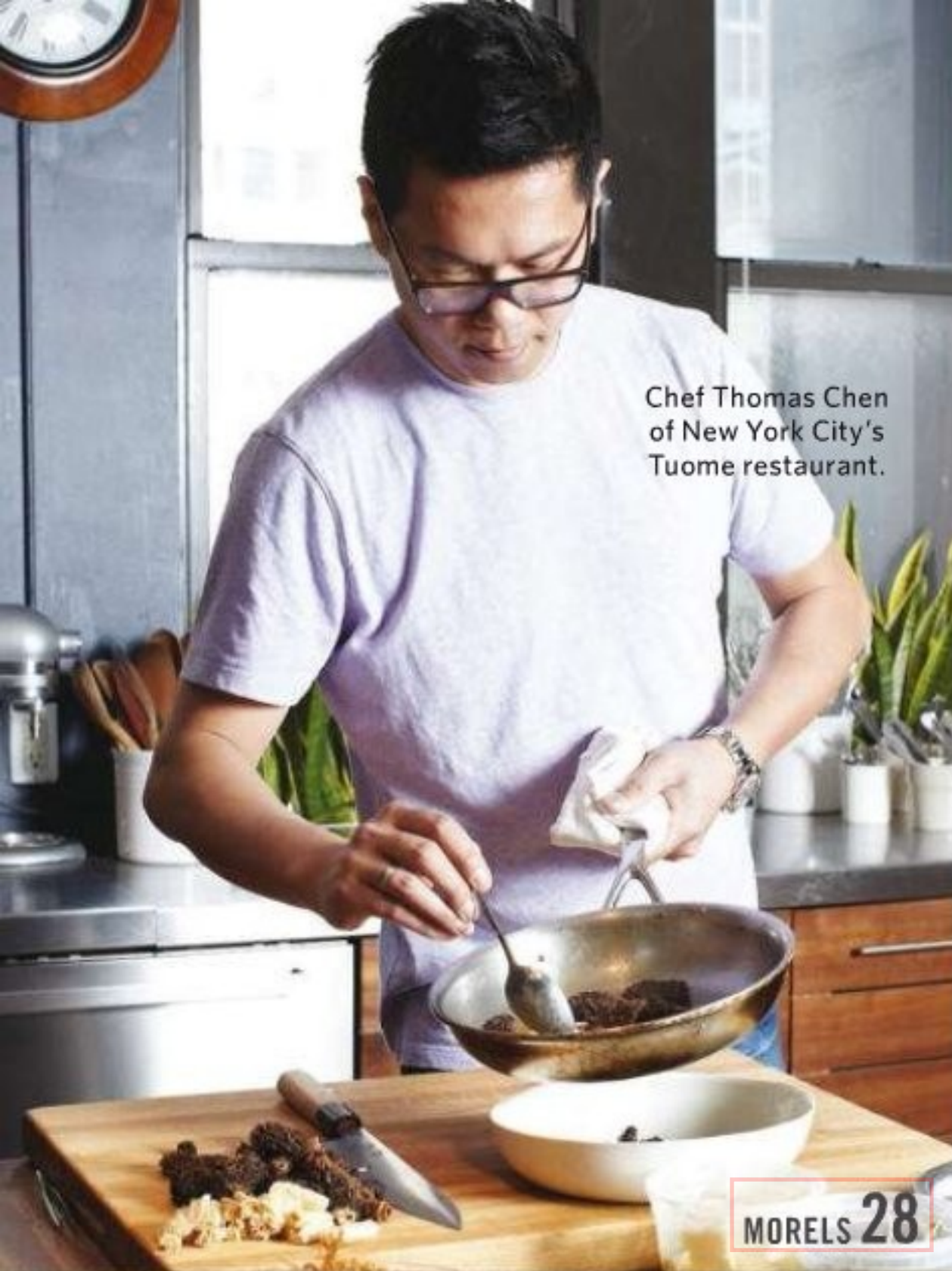
Cover photograph by
Marcus Nilsson



Another Vitamix Aha: hiding veggies in breakfast.

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Chef Thomas Chen of New York City's Tuome restaurant.

MORELS 28



EASTER PASTRIES 38



GEFILTE FISH 48



KITCHEN DESIGN 68

An antique stone sink and reclaimed wood shelves add a rustic, agrarian charm to this farmhouse kitchen in northeastern England. Turn to our design feature for more kitchen inspiration from around the world.

APRIL

12 EDITOR'S NOTE

Musings on fresh starts, kitchen-related and beyond.

14 AGENDA

Vintage Japanese housewares, the best new Middle Eastern flavors, vibrant green juice cocktails, and more.

28 BELLE MOREL

Four inventive ways to cook spring's prize mushroom.

34 INTELLIGENT DESIGN

The lo-fi opulent aesthetic of Corey Lee's Benu.

38 TORTE & SWEET

Three pastry experts and their delicious, whimsical Easter creations.

46 THE FOOD LOVER'S GUIDE TO PLANTING A GARDEN

What to do now to maximize your summer crop.

48 GEFILTE FISHING EXPEDITION

Two brothers revamp a beloved family classic for Passover.

84 FROM THE SAVEUR TEST KITCHEN

What we learned this month.

90 A MEAL TO REMEMBER

A French vineyard estate, an all-night pig roast, and cups of once-in-a-lifetime wine.

@SAVEURMAG   

Have a beautiful kitchen you want to show off? Instagram it using #SaveurKitchens and we'll share our favorites. Catch them on the @saveurmag feed.

Did our gnocchi story (page 60) make you gnocchi-crazed? Get more cooking tips and recipes at saveur.com/gnocchi.

Drum roll, please! You nominated your favorite lifestyle and food blogs, and we'll announce the **SAVEUR Blog Awards Finalists** on April 8. Follow along at saveur.com/blogawards.

So long, snow! **Fresh, young spring vegetables** are finally here. Read up on how to buy, prep, and cook them at saveur.com/springproduce.



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Das Auto.

MARIO CARBONE EXPERIMENTS WITH PUTTING EAST ASIAN SPINS ON ITALIAN-AMERICAN DISHES

PAGE 78



Steamed grouper in chile oil over fregola (see page 82 for recipe).

THE RECIPES

Appetizers & Sides

- Sylvan Brackett's Japanese-Style Chicken Wings (Teba No Karaage) 18
- Charmoula 22
- Hummus with Pan-Seared Duck, Leeks, and Tapenade 22
- Rye Crackers with Figs and Seeds 27
- Morels with Mint, Peas, and Shallot 30
- Kohlrabi with Cured Cherry Blossoms and Sesame Leaf 36
- Hakurei Turnips with Mustard Broth 36
- Crudité's with Bercy Butter and Anchovies 37
- Grilled Leeks with Chanterelles and Chicken-Tangerine Vinaigrette 37
- Gefilte Fish Terrine 49

Meat & Poultry

- Veal Chops with Morels, Wilted Lettuce, Oysters, and Garlic-Parmesan Sauce 32
- Roasted Morel-Rubbed Chicken with Charred Lemon, Asparagus, and Potatoes 33
- Bread Crumb Dumplings and Bean Stew with Parsley-Speck Pesto (Pisarei e Faso) 64
- Spinach Spätzli with Brown Butter, Crispy Speck, and Pangrattato 64
- Farro Gnocchi with Pork Ragù 67
- Cacio e Pepe Rice with Guanciale 82

Seafood & Vegetarian

- Morels in Black Bean Sauce with Fried Enoki Mushrooms 30
- Salt-Roasted Turnips with Goat

- Cheese and Greens 54
- Spinach, Chive, and Yogurt Soup with Grilled Scallions 54
- Barigoule of Spring Vegetables 54
- Warm Wheat Berry Salad with Fava Beans and Trout Roe 54
- Chilled Macadamia Gazpacho with Cured Asparagus 59
- Sweet and Sour Vegetables with Poached Egg 59
- Puntarelle and Dandelion Green Salad with Honey and Olive Vinaigrette 59
- Beet and Ricotta Gnocchi with Wilted Beet Greens and Aged Balsamic 64
- Buckwheat and Ricotta Gnocchi with Cream, Peas, and Spinach 67
- Ricotta and Egg Gnocchi with Olives,

- Capers, and Tomato Sauce 67
- Steamed Grouper in Chile Oil 82
- Razor Clams Fantasia 82

Desserts & Drinks

- The Poddington Pea 24
- Leaf and Spear 25
- Health Kick 25
- Quick Like a Bunny 25
- Celery and Rhubarb Vacherin 40
- Lemon Custard Tart 42
- Simnel Marzipan Bonbons 43
- Pineapple and Pine Nut Torte 44

Miscellaneous

- Preserved Lemons 84
- Homemade Ricotta 85
- Brine-Cured Green Peppercorns 85

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Publication Agreement Number: 40612608
Canada return mail: IMEX, P.O.
Box 25542, London, ON N6C 6B2
Employment opportunities at bonniercorp.com
Retail Single Copy Sales: ProCirc
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EDITOR'S NOTE



I might be a little obsessed with my kitchen.

For the past few years, I've been slowly transforming a sweet wreck of a Brooklyn house into a habitable home for my girlfriend, Evyn, and our two young children. And while I may have ignored the fact that small kids get bigger and need space to sleep and play, I did spend a lot of time thinking about the room where they'll eat their eggs and oatmeal in the morning.

I fretted over paint colors (fifty shades of greige) and the traffic patterns of little feet between table and fridge. I hunted down vintage brass cabinet hardware and boned up on hood extraction rates and generally went nuts in the process.

In other words, I fell down the rabbit hole of kitchen renovation. And I loved every minute in the abyss—because the kitchen is our “living” room in the truest sense, the multipurpose gathering and lingering and being-together center of a house. I love to travel and see what's happening in chefs' kitchens all over the world, but many of my happiest food memories are made around my own table at home.

Sound familiar? I'm betting it does. *SAVEUR* has always been a magazine built around following food to its source. We're hungry, curious wanderers, and so are our readers. And when we come home to cook, context matters: We want real recipes that work, but we also think about where and how we'll make them, whether it's going all-

out for a dinner party or doing a dead-simple weeknight meal for the family.

This month we're taking inspiration from five lovely kitchens from around the world (see “Kitchen Design Without Borders,” [page 68](#)), as well as from design-minded chefs like Sylvan Mishima Brackett ([page 14](#)) and Corey Lee of Benu in San Francisco ([page 34](#)). Spring is a natural season to talk about renewal: We've got inventive ideas for what to do with all those veggies popping up at the market ([page 50](#)) and how to add a little excitement and (ahem) rum to your green-juicing regimen ([page 24](#)).

Speaking of fresh starts, I'm new here. This is my third issue in the editor's seat, and while we're not planning a gut renovation, you might notice a few changes around the place. In the coming months we'll be tinkering with the recipe a bit, bringing in new voices, refreshing the look and feel of the brand, and relaunching our website with a greater focus on all the stuff the *SAVEUR* community has always cared about: great food and the compelling people who make it, inspiring travel stories, useful entertaining advice, and the gear, goods, and ingredients that make up our modern culinary lifestyle. I hope you'll find a lot here to like and cook and bring into your own kitchen. Keep in touch and let me know what you think.

A handwritten signature in black ink that reads "Adam".

Adam Sachs

adam@saveur.com
Follow Adam on Twitter
and Instagram @sachsmo

SAVVY KITCHEN

TIPS FROM WOLF'S EXPERT CHEFS

Cook through this issue with help from Wolf's culinary experts, Chef Coleman Teitelbaum and Chef Brian Rizzo. These esteemed chefs offer extra advice on topics featured in this issue, as well as insights about how Wolf's superior appliances will help you achieve delicious results every time.



CHEF
COLEMAN TEITELBAUM

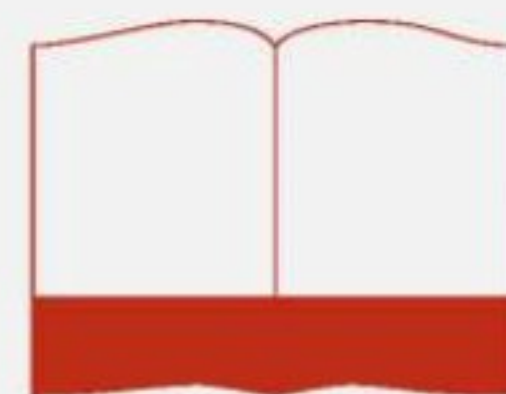
Chef Coleman joined the Sub-Zero and Wolf team in 2002 and became a corporate chef just one year later. He is now the Manhattan showroom manager and oversees the brands' culinary program in New York and New Jersey. He is a cooking expert, especially when it comes to using Wolf to help achieve outstanding results.



CHEF
BRIAN RIZZO

Chef Brian has been helping develop and perfect Wolf products at the company's Madison, Wisconsin, headquarters for almost a decade. In addition to providing cooking insights that help the engineers design supremely capable appliances, he crafts recipes and techniques to help Wolf owners enjoy creating more delicious meals.

EXCLUSIVE TIPS IN THIS ISSUE!



Making the Most of Morels

PAGES 32-33



Baking in Batches

PAGES 42-43

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AGENDA

4.15

DESIGN FILES

Collect Calling

SYLVAN MISHIMA BRACKETT, CHEF-OWNER OF THE NEW ANTIQUE-FILLED RESTAURANT **IZAKAYA RINTARO** IN SAN FRANCISCO, HAS AMASSED AN IMPRESSIVE, EXPERTLY CURATED COLLECTION OF COOKWARE, PLATES, AND BRIC-A-BRAC FROM JAPAN. HERE'S A GLIMPSE OF SOME OF HIS FAVORITE FINDS

Brackett finds beauty and utility in junk store castaways and handcrafted treasures. The sharkskin grater was found in Japan. The clay bowl is by Bay Area potter Yuko Sato and holds ikuradon, house-cured steelhead roe over rice.

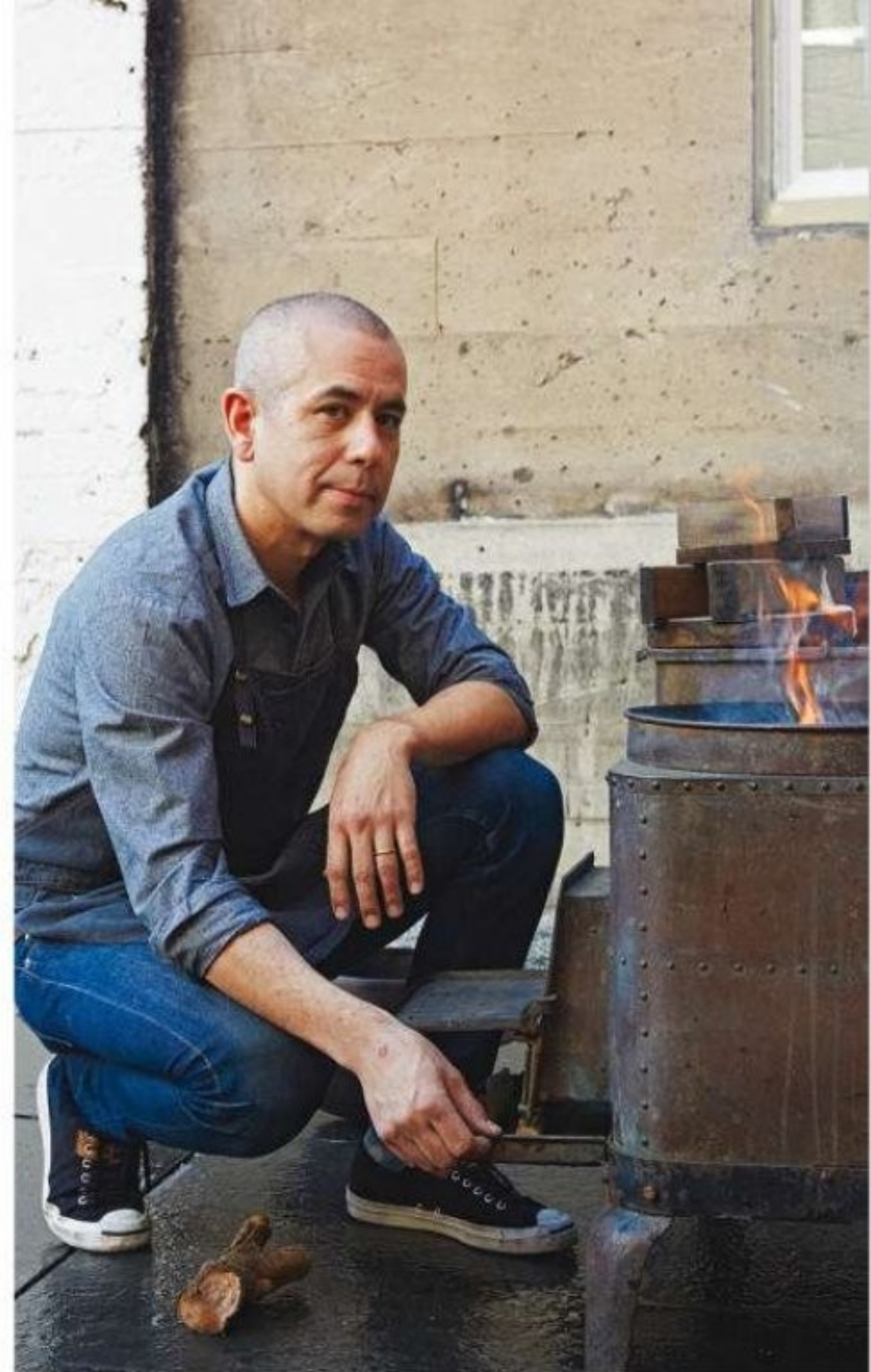
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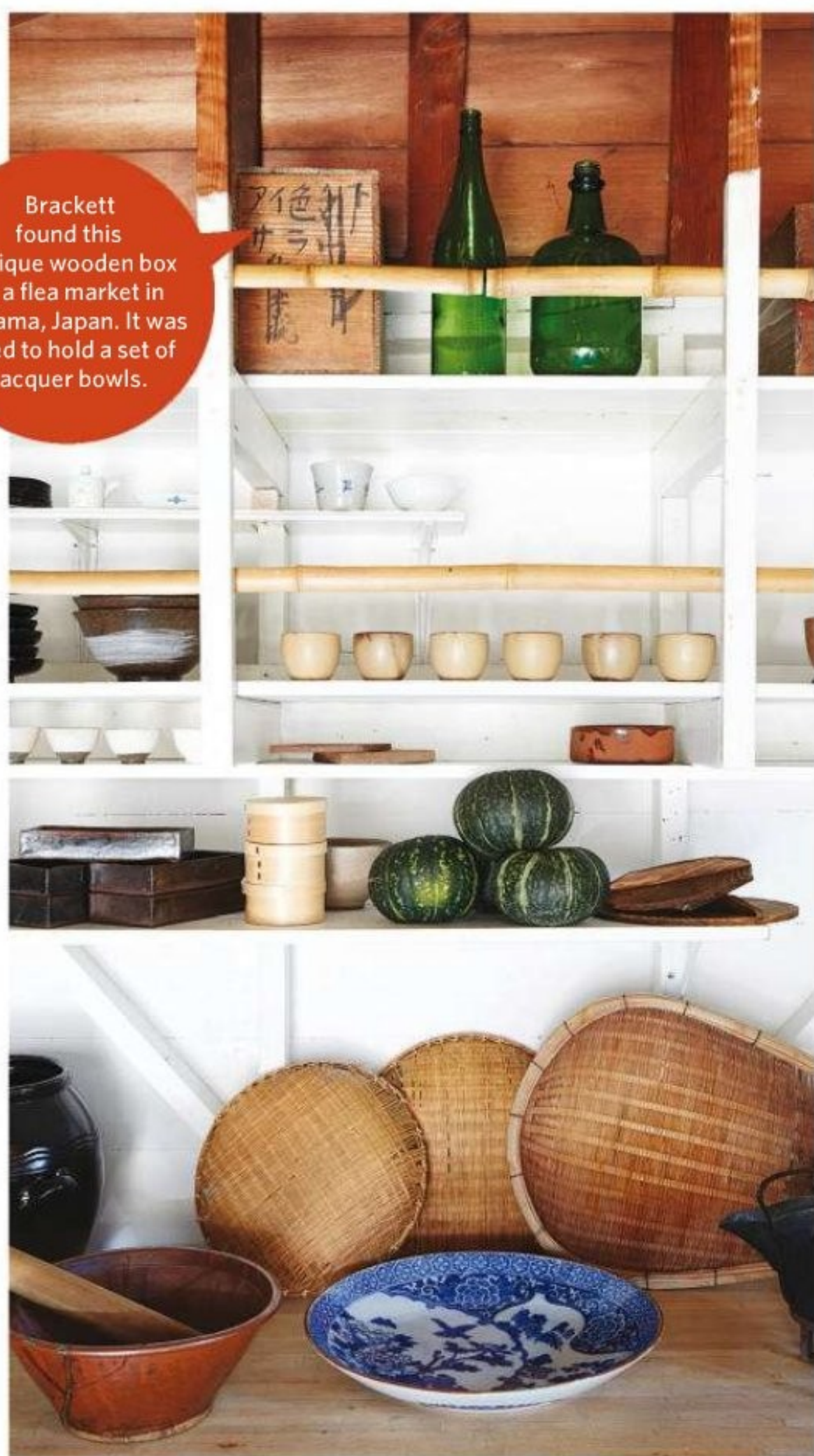


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Brackett found this antique wooden box at a flea market in Saitama, Japan. It was used to hold a set of lacquer bowls.



On a warm afternoon in San Francisco, Sylvan Mishima Brackett, the chef, owner, and chief flea-market addict at Izakaya Rintaro, stands in the new Mission District restaurant's front garden explaining all the curios.

Brackett, whose personal style is more architect than chef, with close-shaven hair, wrinkled button-down shirt, and faded jeans cuffed just so, points to a tree-stump doorstep; it turns out to be a Japanese mortar called an *usu*, which is used for pounding rice into mochi. Nearby is an odd-looking cast-iron and copper stove—a woodburning rice cooker that looks as if it came straight out of a Kurosawa period piece.

"A friend of mine cooked on it for years in Japan's countryside," Brackett explains. "She said that I could have it if I paid for the shipping, so I did. I love how it evokes Old Japan. Very Meiji-era, pre-war."

Born in Kyoto to a Japanese mother and an American father, Brackett grew up in the woods of California in a 16th-century-style Japanese wooden home built by his dad, Leonard, a carpenter. After college in Oregon, he cooked professionally in France and

spent six years working as an assistant to Alice Waters.

In 2008, he moved to Japan and befriended Nancy Singleton Hachisu, author of the cookbook *Japanese Farm Food* (Andrews McMeel; 2012).

"Nancy lives in this beautiful old farmhouse north of Tokyo, and she loves flea-marketing," Brackett says. "I had her take me to all the best places."

Brackett bought knives from small smithies who once made Samurai swords. In junk shops and flea markets, he snapped up old woven baskets, kitchen tools, and plate sets from before World War I.

"They were factory-produced and then hand-painted," Brackett says. "Disposable in their day, but charming."

In 2009, he brought all this stuff back to the United States. He converted the shed behind his Oakland, California, home into a kitchen for Peko-Peko, a catering and bento-box business (for which he made his super-crisp chicken wings; see [page 18](#) for recipe) that doubled as a food and design laboratory for the development of what would one day be his very own izakaya.

For Rintaro, Brackett asked his father to construct elevated booths out of old-growth redwood boards and surrounded the open kitchen with a wooden bar made from a single slab of cedar that Leonard had been hoarding since 1976. He hung overexposed photos of the Italian Alps and Sicily by a Japanese photographer friend, and asked another,

Brackett's prized possessions (clockwise from top left): old ephemera, including menus; a vintage blue and white serving plate and small ceramic soy sauce holders for bento boxes; his antique woodburning rice cooker; a soba knife from the great chef Kanji Nakatani at Soba Ra in Japan and a cutting board Brackett made himself in his father's shop; some of the many ceramics, baskets, and bottles he keeps in a shed at his home.

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In his antiques shed, under the watchful gaze of his grandmother, Brackett keeps specialty ingredients like bottles of Japanese vinegar, shochu, and mirin (right); Izakaya Rintaro (below).



Brackett coats his wings in a sweet-salty soy-and-mirin sauce.

SYLVAN BRACKETT'S JAPANESE-STYLE CHICKEN WINGS

Teba No Karaage
SERVES 4-6

To achieve a crispy crust, Brackett uses potato starch for his fried chicken. Sansho, the Japanese equivalent of Sichuan pepper, adds kick to the wings.

- 4 lb. chicken wings, separated at the joint, wing tips removed
- 1 cup plus 2 tbsp. mirin
- 1 cup plus 2 tbsp. sake
- 2 tbsp. sesame oil
- 1 tbsp. granulated sugar
- 1 tbsp. kosher salt
- 10 cloves garlic, minced
- 1 6" piece ginger, peeled and minced
- 1 cup soy sauce
- 1/2 cup turbinado sugar
- Canola oil, for frying
- 3/4 cup potato starch (bobsredmill.com)
- Ground sansho, for garnish (amazon.com)
- Lemon wedges, for serving

1 Toss wings, 2 tbsp. each mirin and sake, the sesame oil, granulated sugar, salt, garlic, and ginger in a bowl; cover and chill 4 hours.

2 Combine remaining mirin and sake, the soy sauce, and turbinado sugar in a 4-qt. saucepan over medium heat; cook until reduced by half, about 1 hour. Transfer sauce to a large bowl and cover with plastic wrap; keep warm. Heat 2" canola oil in a 6-qt. saucepan over medium until a deep-fry thermometer reads 320°. Toss wings with potato starch, shaking off excess; working in batches, fry wings until crisp, about 4 minutes. Transfer wings to paper towels to drain. Toss wings with reserved sauce; transfer to a platter and sprinkle with sansho. Serve with lemon wedges.



Brackett's father outfitted Izakaya Rintaro with raw beams in the style of a traditional Japanese house.

a DJ and industrial designer, to help him find vintage amplifiers and speakers.

Brackett put a big cast-iron deep-fry pot, from a junk shop in Saitama Prefecture, front and center in the kitchen for tempura. He combined flea-market plates with pottery by Yuko Sato, a local Bay Area artist and Rintaro cook, for serving his locavore Japanese dishes.

To step into Rintaro from the noisy streets of the Mission feels a little like walking from a Tokyo subway station into some ancient wooden temple that has been redone as a buzzy after-work joint. Nothing feels new, except for that cedar bar, which, to Brackett's chagrin, has that recently refinished shine.

"I told my father I wanted the restaurant to feel like it had been around for a long time," Brackett says. "He pointed out that you only get that by being around for a long time."

Way in the back of the room, he points to a high shelf holding a *kamidana*, a miniature Shinto shrine for good luck.

"I'm not Shinto," he admits with a laugh. "But I still tend to it—I put in the fresh rice, the little offerings. My cooks get a big kick out of it."

—Daniel Duane

"I WANTED THE RESTAURANT TO FEEL LIKE IT HAD BEEN AROUND FOR A LONG TIME."

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THE SPICE IS RIGHT

Middle Eastern flavors are appearing on American restaurant menus in exciting new ways

Restaurants are at peak Middle East mania: Italian haunts, French-accented wine bars, and even clubby steakhouses are all embracing Levantine flavors. Particularly intriguing are all the new combinations now available, like soft-serve churned with *ras el hanout* at Provisions in Houston, strip steak with labneh at Edmund's Oast in Charleston, and New Orleans chef Alon Shaya's tricked-out hummus at his new Israeli place, Shaya. He pairs the creamy chickpea spread with baroque toppings like fried eggplant with tomatoes and *za'atar*, romanesco with pomegranate and dates, and pan-seared duck with leeks and tapenade (see page 22 for recipe). Shaya's fancy spreads are just one of several fantastic innovations in contemporary American-Middle Eastern food. Turn the page for the cuisine's key ingredients, techniques, and other big-time promoters.

—Mari Uyehara

PHOTOGRAPH BY
MARCUS NILSSON

New Orleans chef **Alon Shaya** suggests serving hummus with novel toppings like Brussels sprouts and almonds, curried carrots, and seared duck breast with tapenade.



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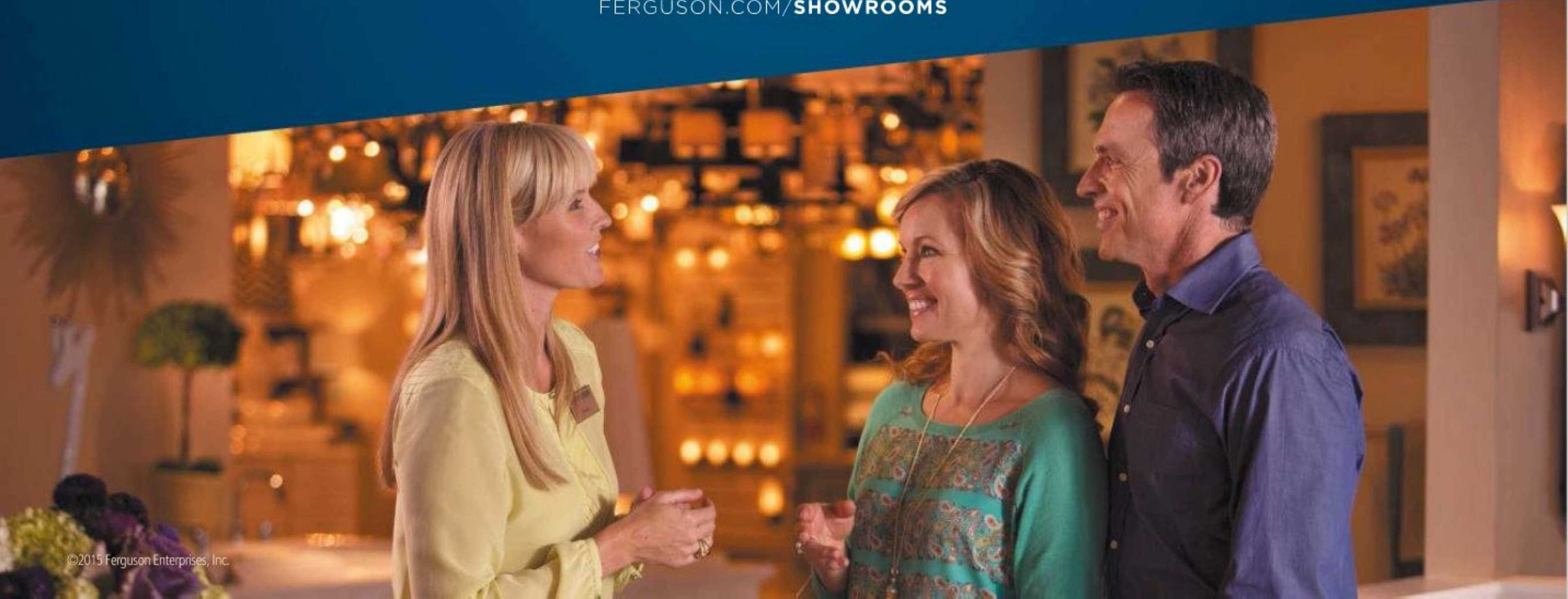
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TRENDING CUISINE

SAUCE IN THE SPOTLIGHT

Charmoula >>

Traditionally a seafood marinade, this Moroccan condiment is slicked on lamb ribs at New York's Estela and on bavette steak at Rhubarb in Asheville, North Carolina. To make it, pulse 1½ cups each roughly chopped cilantro and parsley, 2 tbsp. toasted and ground cumin seeds, 2 cloves garlic, salt, and freshly ground black pepper in a food processor until combined; transfer to a bowl and stir in ¾ cup extra-virgin olive oil. Makes 1 cup.



Herbaceous charmoula is an exceptional marinade for most meat and seafood.

The next breakout Middle Eastern specialties

Malawach: Practically pastry, this rich, flaky Yemenite bread is pan-fried in a *tawa* until golden.

Basturma: A Middle Eastern charcuterie, this cured beef is covered with a spiced garlic paste and air-dried.

Zhug: Made with cilantro, chiles, and a slew of spices, this five-alarm fiery hot sauce is a staple in Israel.



SMART TECHNIQUE

Wrap It Up

Los Angeles' Ori Menashe, the half-Moroccan chef-owner of Bestia, has been doing research for his widely anticipated, as-of-yet unnamed Middle Eastern restaurant. His best way to cook fish: Wrap it in grape leaves and char it on the grill (a Turkish method)—the leaves perfume the fish and keep it moist. Menashe likes to use sardines that he's stuffed with preserved lemon and confit garlic, but any similar fish works.

ASK THE EXPERTS

THREE CHEFS' PICKS

A RESTAURANT, A GADGET, AND AN INGREDIENT TO TRY

Michael Solomonov

Born in Israel, this Philadelphia empire builder has several hot spots, including the much-lauded Israeli restaurant Zahav. He recently opened Dizengoff, a hummusiya, which focuses on outstanding hummus and Israeli salad (dizengoffphilly.com).

Favorite Restaurant: "In what used to be a sketchy area of Tel Aviv, there's a kabob shop called Busi. They serve a million salads, and everything else is cooked over charcoal."

Mourad Lahlou

This Marrakesh native earned a Michelin star at San Francisco's Aziza for his elegant Moroccan food. In January, he unveiled the glossy Mourad restaurant, offering dishes like roasted carrots with kumquat, hazelnut, and sumac (mouradsf.com).

Essential Tool: "A couscous steamer (available at williams-sonoma.com) is so versatile. One of my favorite things is to steam different foods, like meat and couscous, together."

Sara Kramer

The chef, whose mother is Peruvian-Israeli, is opening two spots in Los Angeles: the falafel joint Madcapra (madcapra.com) this month and a Middle Eastern-inspired restaurant in early 2016.

Special Ingredient: "Arak, an anise-flavored spirit, is underappreciated here in the States. It's great for braising or soaking cakes. But I just like drinking it!" Kramer says. Her favorite is Ksarak (available at arlingtonwine.net).

Photo on page 20

HUMMUS WITH PAN-SEARED DUCK, LEEKS, AND TAPENADE

SERVES 4

For an extra smooth hummus, chef Alon Shaya of Shaya in New Orleans peels the garbanzo beans after boiling them.

- 1 lb. dried garbanzo beans, soaked overnight in 2 tsp. baking soda and water, drained
- 1 tsp. baking soda

- 9 cloves garlic (8 peeled, 1 minced)
- 10 tbsp. fresh lemon juice
- 5 tbsp. tahini
- 1 tsp. ground cumin
- Kosher salt, to taste
- ¾ cup olive oil, plus more
- 1 tsp. capers, rinsed and chopped
- 10 salt-cured black olives, pitted and roughly chopped
- 1 oil-packed anchovy fillet, drained and roughly chopped
- 3 tbsp. unsalted butter
- ¼ tsp. crushed red chile flakes
- 1 leek, washed and thinly sliced
- ½ tsp. minced thyme
- 2 skin-on duck breasts
- Pita bread, for serving

Boil beans, baking soda, peeled garlic, and 10 cups water in a 6-qt. saucepan. Reduce heat to medium; simmer until beans are tender, about 30 minutes. Drain, reserving ¼ cup cooking liquid. Purée beans, lemon juice, tahini, cumin, and salt in a blender until smooth. With the motor running, drizzle in reserved cooking liquid and ¼ cup oil. Stir

remaining oil, the capers, olives, and anchovy in a bowl. Melt butter in an 8" skillet over medium; cook minced garlic, the chile flakes, leek, and thyme until leek is soft, 8-10 minutes. Season flesh side of duck with salt and place skin-side-down in a 12" skillet; heat over medium-high. Cook, without flipping, until fat is rendered and skin is crisp, 5-6 minutes. Flip duck and cook to desired doneness, about 3 minutes for medium-rare; let duck rest 10 minutes before slicing. To serve, divide hummus between bowls. Top with leeks, duck, and tapenade; drizzle with olive oil. Serve with pita bread.

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GREEN PARTY

JUICED UP COCKTAILS

Replacing spirits' usual mixers with fresh vegetable juice does a cocktail good by adding (nominal) healthiness, and, more important, complex and compelling flavor. We asked four bartenders to raid the produce section and concoct their most refreshing seasonal drinks.

PHOTOGRAPHS BY JOSEPH DE LEO

With its hearty stem, cavolo nero (also known as dinosaur kale) makes an appealing and unusual cocktail stirrer.



THE PODDINGTON PEA

MAKES 1 COCKTAIL

This basil-gin cocktail from Mike Bass of Cask & Larder in Winter Park, Florida (caskandlarder.com), gets a hit of nutty sweetness from amontillado sherry.

Boil $\frac{1}{2}$ cup fresh basil, $\frac{1}{2}$ cup sugar, and $\frac{1}{2}$ cup water in a 2-qt. saucepan for 2 minutes; let steep 15 minutes. Strain syrup; let cool.

Muddle $\frac{1}{4}$ cup blanched peas and 5 mint leaves in a shaker. Add $1\frac{1}{2}$ oz. Tanqueray

No. Ten, $\frac{1}{2}$ oz. basil syrup, $\frac{1}{2}$ oz. Dry

Sack medium sherry, $\frac{1}{4}$ oz. fresh lime juice,

$\frac{3}{4}$ tsp. extra-virgin olive oil, and 1 egg white; shake 15 seconds. Add ice; shake

vigorously. Strain through a fine-mesh

sieve into a chilled coupe. Garnish with a

mint leaf and pea pod skewer.

LEAF AND SPEAR

MAKES 1 COCKTAIL

After infusing rum with slightly bitter kale, bartender Christiana Rollich of A.O.C. Wine Bar in Los Angeles (aocwinebar.com) combines the spirit with a housemade green harissa syrup, which adds sugar for balance and a hint of jalapeño for pop.

Combine 2 oz. cavolo nero-infused rum (see recipe below), 1 oz. fresh lime juice, and $\frac{3}{4}$ oz. green harissa syrup (see recipe below) in an ice-filled shaker; shake vigorously and strain into an ice-filled collins glass. Garnish with a cavolo nero leaf.

FOR THE CAVOLO NERO-INFUSED RUM

MAKES 1 CUP

Purée 1 cup Selvairey white rum and 2 large stemmed cavolo nero leaves in a blender until smooth. Strain through a fine-mesh sieve; chill until ready to use.

FOR THE GREEN HARISSA SYRUP

MAKES 1 $\frac{1}{4}$ CUPS

Boil 1 cup sugar and $\frac{2}{3}$ cup water in a 1-qt. saucepan for 2 minutes; let cool. Purée syrup, 2 cups packed fresh cilantro, $\frac{1}{2}$ cup packed fresh parsley, $\frac{1}{2}$ tsp. each caraway and cumin seeds, and 1 stemmed, seeded jalapeño in a blender until smooth. Strain through a fine-mesh sieve; chill until ready to use.



HEALTH KICK

MAKES 1 COCKTAIL

Los Angeles mixology consultant Matthew Biancaniello of *Eat Your Drink* (HarperCollins, 2015) doubles up on smoky flavors by using both mezcal and grilled asparagus.

Combine 1 oz. fresh celery juice, 1 oz. Krogstad Aquavit, 1 oz. tobala mezcal, $\frac{3}{4}$ oz. fresh lime juice, and 2 tsp. agave diluted with 2 tsp. hot water in an ice-filled shaker; shake vigorously. Strain into a collins glass with 1 large cube. Garnish with a grilled asparagus spear and sea salt.

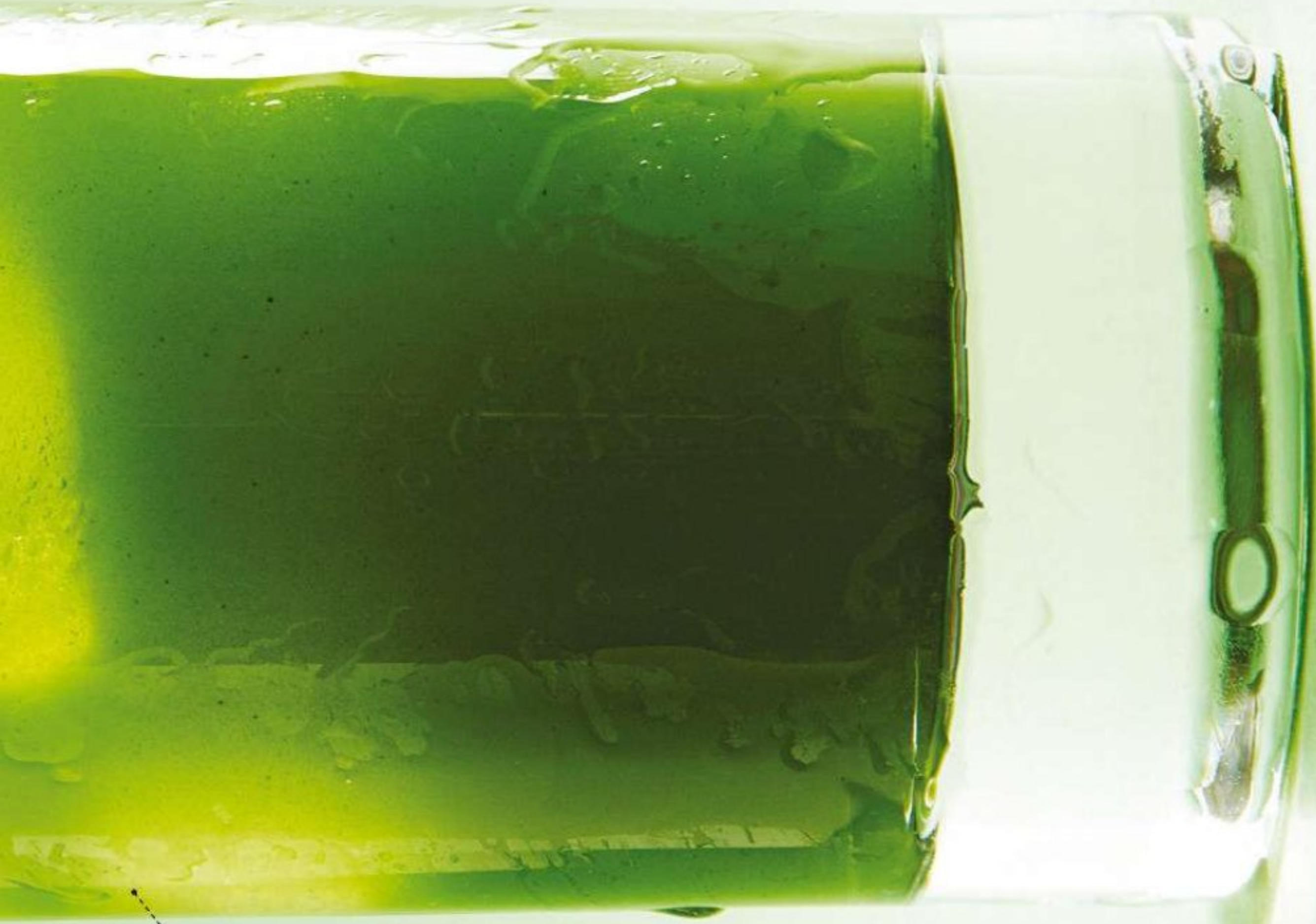


QUICK LIKE A BUNNY

MAKES 1 COCKTAIL

Playing on a classic, bartender Stuart Jensen of Denver's Mercantile restaurant (mercantiledenver.com) adds caraway-flavored aquavit and marmalade to his G&T.

Combine 2 oz. green juice, such as Blueprint (blueprintjuice.com), $\frac{3}{4}$ oz. each Aviation Gin, Krogstad Aquavit, and orange marmalade, and $\frac{1}{2}$ oz. fresh lemon juice in an ice-filled shaker. Shake vigorously; strain into an ice-filled collins glass. Top with tonic; garnish with a lemon wheel and dill sprig.





CRUNCH FACTOR

CRACKERS, JACKED

More than just a bland delivery system for cheese, artisanal crackers have become increasingly interesting, ingredient-packed, and flavorful. The new versions are meant to be matched with appropriately great cheese, charcuterie, pâté, even smoked fish. Whitney Lamy, founder of Whitney's Castleton Crackers in Castleton, Vermont, points out that artisanal crackers make toppings taste better: She likes to use her maple-glazed ones, for instance, with pungent Roquefort. Here are ten delicious artisanal crackers worth seeking out—and one to make at home. —Keith Pandolfi

TEN TO TRY, AND ONE DIY

- 1. Rip Rap Baking's Bakery Crackers** Thick and airy; topped with seeds and a dash of paprika. \$7; murrayscheese.com.
- 2. Whitney's Castleton Crackers Middlebury Maple** A maple syrup glaze complements stinky Muenster and Roquefort. \$23 for 5 boxes; castletoncrackers.com.
- 3. 34° Natural Crisps** Paper-thin crackers with a delicate crunch. \$6; artisancheesecompany.com.
- 4. Lesley Stowe Rosemary Raisin and Pecan Raincoat Crisps** Packed with dried fruits and nuts; serve with antipasto, dips, or sharp cheeses. \$10; deananddeluca.com.
- 5. Whitney's Castleton Crackers Rutland Multi-Seed Rye** Sturdy and sprinkled with seeds; great with brie, smoked fish, and charcuterie. \$23 for 5 boxes; castletoncrackers.com.
- 6. Roots & Branches Olive Oil Crackers** Airy, savory, and ideal for scooping pimento cheese. \$7; deananddeluca.com.
- 7. Z Crackers Sea Salt & Olive Oil** Rustic, sturdy, and hand-cut, they hold up to hummus and beer cheese. \$6; gourmet-food.com.
- 8. Effie's Oatcakes** Top these nutty oat cakes with a sharp cheddar cheese. \$10; amazon.com.
- 9. Jan's Farmhouse Crisps** Studded with pistachios, dried cranberries, and pumpkin seeds; pair with pâté or grassy cheeses. \$6; dakinfarm.com.
- 10. Sheridans Cheesemongers Irish Mixed-Seed Crackers** Buttery with linseeds, sesame seeds, and poppy seeds; perfect with sharp cheddar. \$9; murrayscheese.com.

THE
ULTIMATE
FIGGY, SEED-
PACKED DIY
OPTION

JOSEPH DE LEO

RYE CRACKERS WITH FIGS AND SEEDS

MAKES ABOUT 8 DOZEN

Freezing simple, no-knead rye bread, which is chockful of nuts, seeds, and dried figs, makes it easier to slice before baking into crisp yet chewy crackers. We love to smear them with Harbison, a creamy, earthy brie from the Cellars at Jasper Hill (murrayscheese.com).

- Unsalted butter, for greasing
- 2 cups whole wheat flour, plus more for dusting
- 2 cups buttermilk
- 1/2 cup honey
- 2 cups rye flour
- 1 cup minced black mission figs
- 1/3 cup sliced almonds
- 1/4 cup flaxseeds
- 1/4 cup sunflower seeds
- 1/4 cup pumpkin seeds
- 2 tbsp. white sesame seeds
- 1 tbsp. black sesame seeds
- 1 tbsp. kosher salt
- 1 tsp. baking soda

1 Heat oven to 350°. Grease a standard loaf pan with butter and dust with flour; set aside. Stir buttermilk and honey in a large bowl until combined. Add remaining ingredients; mix until dough forms and transfer to prepared pan. Spread dough evenly and bake until a toothpick inserted in the center of the bread comes out clean, about 1 hour. Let bread cool completely. Run a paring knife along edges of bread and invert bread onto a cutting board. Slice bread in half lengthwise; wrap each half in plastic wrap and freeze until solid.

2 Heat oven to 300°. Using a serrated knife, slice frozen bread 1/8" thick crosswise. Arrange slices in a single layer on baking sheets lined with racks; bake until crisp, 45 minutes to an hour. Let cool. Store in an airtight container up to 1 week.

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KEY INGREDIENT

Look for firm, slightly dry morels that stand tall when held upright by the stem—the cap shouldn't flop over.



Morels in black bean sauce with fried enoki mushrooms (see page 30 for recipe).

Belle Morel

Four flavorful dishes that celebrate spring's top mushroom

PHOTOGRAPHS BY JOSEPH DE LEO

Hickory chickens, dryland fish, and merkels (said with a dash of Southern twang) are among the many colorful names for morels. But whatever you call these elegant, honeycomb-like mushrooms, they're our favorite harbinger of spring. Their appeal lies not just in their earthy flavor, but in their spongelike texture and structure, which makes them perfect for soaking up sauce in every nook and cranny. Traditionally pigeonholed in heavy French dishes with lots of cream, they're actually a versatile mushroom that can be dried, pulverized, braised, roasted, or paired with everything from black bean sauce to charred lemons. Here are four genius ways to bring this stunning ingredient into your kitchen this season.

TRENDING >>

Sharable Plates



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The big move in modern menu-making is small. Small, sharable plates served as appetizers or finger foods are a great way to experience exciting new creations as a group. Bite-sized Mexican Sopesitos with California Walnuts are made for your guests to share.

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KEY INGREDIENT

MORELS IN BLACK BEAN SAUCE WITH FRIED ENOKI MUSHROOMS

SERVES 6; PHOTO ON PAGE 28

At New York's Tuome restaurant, chef Thomas Chen pairs morels with pieces of yuba, or tofu skin, to soak up his pungent black bean chile sauce, creating a rich, flavorful almost-stew.

- 4 oz. dried yuba sticks (onlinefoodgrocery.com)
- 1/4 cup black bean sauce (lkk.elsstore.com)
- 2 tsp. chile oil (lkk.elsstore.com)
- 1/2 small shallot, minced
- Kosher salt and freshly ground black pepper, to taste
- 2 tbsp. canola oil, plus more for frying
- 3 oz. enoki mushrooms, trimmed
- 3 oz. fresh morels, cleaned and trimmed
- 1 1/2 cups chicken stock
- 6 tbsp. unsalted butter
- 6 eggs, poached, for serving
- Baby or micro mustard greens, for garnish

1 Place dried yuba in a bowl of cold water; let soak until softened, about 1 hour. Drain yuba and cut into 1" pieces; set aside.

2 Stir black bean sauce, chile oil, shallot, and black pepper in a bowl; set aside. Heat 2" canola oil in 4-qt. saucepan until a deep-fry thermometer reads 350°. Working in batches, fry enoki mushrooms until golden and crisp, about 1 minute. Transfer mushrooms to paper towels to drain; season with salt.

3 Heat 2 tbsp. canola oil in a 12" skillet over medium-high. Cook morels until tender, 2–3 minutes. Add reserved yuba and black bean sauce, and the stock; boil. Stir in butter and salt; cook until thickened, 10–12 minutes, and divide between bowls. Nestle a poached egg in center of each dish; garnish with reserved enoki mushrooms and the mustard greens.

MORELS WITH MINT, PEAS, AND SHALLOT

SERVES 6

Richard Kuo, of Pearl & Ash restaurant in New York, uses preserved lemon, a Moroccan staple made by brining lemons in a mixture of salt, lemon juice, and spices, to brighten this simple spring dish.

- 2 tbsp. unsalted butter
- 1 tbsp. olive oil
- 1 shallot, roughly chopped
- 8 oz. fresh morels, cleaned and trimmed
- 8 oz. snow peas, trimmed
- 8 oz. sugar snap peas, trimmed
- 1 cup fresh peas
- 3/4 cup mint leaves, roughly torn
- 2 tbsp. minced preserved lemon peel (see page 84 for recipe)
- 1 tsp. kosher salt

Heat butter and oil in a 12" skillet over medium-high. Cook shallot 1 minute. Add morels and snow and snap peas; cook 2 minutes. Add fresh peas; cook until morels are tender, 2–3 minutes. Stir in mint, preserved lemon, and salt.

These prized mushrooms pair well with bright spring produce—think asparagus, peas, and fresh herbs like mint.



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KEY INGREDIENT



A decadent, delicious, classic combo: morels and cream.

VEAL CHOPS WITH MORELS, WILTED LETTUCE, OYSTERS, AND GARLIC-PARMESAN SAUCE

SERVES 4

Los Angeles-based Ludo Lefebvre, chef of restaurants Ludo Bird, Trois Mec, and Petit Trois, uses vin jaune, a semisweet wine from the Jura region of France, to enliven the creamy morel ragù for this elegant veal and oyster dish. Marsala is a fine substitute.

- 5 tbsp. olive oil
- 4 oz. fresh morels, cleaned and trimmed
- Kosher salt and freshly ground black pepper, to taste
- ½ shallot, minced
- 2 cups heavy cream
- ⅓ cup vin jaune (unionsquarewines.com)
- ½ cup finely grated parmesan
- ⅓ cup whole milk
- 2 cloves garlic, grated
- 4 10-oz. bone-in veal chops
- 12 Kumamoto or other oysters, shucked
- 2 tbsp. unsalted butter
- 2 heads butter lettuce, cored, leaves torn into 2" pieces
- 1½ tbsp. fresh lemon juice
- 1½ tsp. minced chives

1 Heat 2 tbsp. oil in a 4-qt. saucepan over medium-high. Add morels and season with salt and pepper; cook until just

tender, about 2 minutes. Reduce heat to medium and stir in shallot; cook until shallot is soft, 1–2 minutes. Add ¾ cup cream and ¼ cup wine; simmer until thickened, 4–6 minutes. Stir in remaining wine and cook 1 minute more; keep morels warm. Place remaining cream in a 2-qt. saucepan; simmer over medium, stirring occasionally, until reduced by half, about 10 minutes. Whisk in parmesan, milk, garlic, and salt; keep cheese sauce warm.

2 Heat oven to 375°. Heat a 12" cast-iron skillet over high. Add remaining oil; season veal chops with salt and pepper. Working in batches, cook until chops are browned on one side, 5–7 minutes. Add all chops to skillet and flip onto second side; transfer skillet to oven. Cook until chops are browned on second side and an instant-read thermometer inserted into the thickest part of the veal reads 132°, 8–10 minutes. Divide chops between serving plates; keep warm.

3 Wipe skillet clean and heat over high. Sear oysters, flipping once, until slightly charred, 1–2 minutes; divide between plates. Melt butter in a separate 12" skillet over medium-high; cook lettuce until wilted, 1–2 minutes. Stir in lemon juice, salt, and pepper; divide between plates. Stir chives into morels; spoon them around chops. If you like, use an immersion blender to purée cheese sauce until slightly frothy; spoon sauce around veal chops.

“The fact that morels are the earliest

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SAVVY KITCHEN TIPS BY CHEF COLEMAN TEITELBAUM

MAKING THE MOST OF MORELS

Dehydrated morel mushrooms can be stored for year-round use. However, keeping the best flavor and texture after rehydration can be tricky without precise temperature control on your range burners.



- 1.** To rehydrate, soak in room temperature water until they are soft, 30 minutes to a few hours. Reserve water for stocks or soups.
- 2.** Gently sauté the rehydrated halves in butter with salt and pepper.
- 3.** A wide range of heat control is an important advantage of Wolf's dual-stacked, sealed gas burners. They can produce an extremely subtle flame, ideal for gently cooking delicate foods such as morels.

KEY INGREDIENT

ROASTED MOREL-RUBBED CHICKEN WITH CHARRED LEMON, ASPARAGUS, AND POTATOES

SERVES 4

At chef John Fleer's restaurant Rhubarb, in Asheville, North Carolina, dried morels are pulverized and rubbed onto the chicken before roasting to perfume the bird and help produce evenly browned skin. Fresh morels soak up the juices released from the chicken as it roasts. If fresh morels are not available, 1 oz. of dried and reconstituted morels will yield about 4 oz. of fresh.

- 1 3½–4 lb. chicken, backbone removed, chicken halved
- 1 oz. dried morel mushrooms (kalustyans.com)
- 6 tbsp. olive oil
- 1 tsp. dried thyme
- ½ tsp. ground mustard
- ⅛ tsp. cayenne
- 1 tsp. dried carrot powder (znaturalfoods.com), optional
- 1 lb. baby Yukon Gold potatoes
- 2 lemons, sliced ¼" thick, seeds discarded
- 1 lb. asparagus, trimmed
- 8 oz. fresh morels, cleaned, trimmed, and halved lengthwise
- 1 tsp. fenugreek seeds

1 Place chicken on a plate and season liberally on both sides with salt. Grind dried morels in a spice grinder into a powder and transfer to a bowl; stir in 2 tbsp. oil, the thyme, mustard, cayenne, and, if using, the carrot powder. Rub morel paste over skin side of chicken; let chicken sit at room temperature for 45 minutes or chill overnight.

2 Heat oven to 375°. Bring potatoes to a boil in a 4-qt. saucepan of salted water. Reduce heat to medium-high. Cook potatoes until tender, about 15 minutes. Drain potatoes and let cool; halve and transfer to a bowl. Meanwhile heat a 10" cast-iron skillet over high. Toss 1 tbsp. oil, the lemons, salt, and pepper in a bowl. Arrange lemon slices in a single layer in skillet; cook, flipping once, until charred, 3–4 minutes. Transfer half the lemon slices to the bowl with potatoes. Add remaining oil, the asparagus, morels, fenugreek, salt, and pepper to potatoes, and toss to combine; spread in an even layer on a baking sheet. Place chicken, skin side up, over the vegetables; roast until an instant-read thermometer inserted into the thickest part of the chicken reads 165°, 40–45 minutes. Heat oven broiler; broil until skin of chicken is crisp and potatoes are browned, 4–6 minutes. Let chicken rest 10 minutes before carving. Garnish with remaining charred lemon slices.



Powdered dried morels, with their concentrated, earthy flavor, form a crunchy, delectable crust on this roast chicken.

mushroom and the hardest to find only adds to their allure.”

—JOHN FLEER

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HIGHER HIGHS, LOWER LOWS

Both fresh and rehydrated morels are sensitive to too much heat. Keep it low to maintain the unique character of these prized mushrooms. Wolf's dual-stacked, sealed burners furnish precise control by using two stacked sets of flame ports. They produce a vast spectrum of temperatures, from a mere breath of flame on the low end to exceptionally high heat for boiling and searing.



INTELLIGENT DESIGN

COREY LEE'S AUSTERE, DELICATE DISHES ARE A DELICIOUS
PRODUCT OF HIS CONSTANT DEVOTION TO DETAIL

BY REBECCA FLINT MARX
PHOTOGRAPHS BY JAMES CARRIERE
RECIPES BY COREY LEE



For his crudité plate, chef Corey Lee tops Bercy butter with a sprinkling of tiny dried anchovies, an homage to Korean cuisine (see [page 37](#) for recipe).



Chef Corey Lee is sitting at one of the fumed-oak dining tables in his San Francisco restaurant, Benu, transfixed by a porcelain cup the color of milk. “This took six prototypes,” he says, rotating it slowly in his hands. “It’s double-walled. It’s a very simple design, actually, but the process of making it is really challenging.” He pulls out his iPhone and summons a video from KwangJuYo, the renowned porcelain factory in Icheon, South Korea, where his restaurant’s tableware is made. We watch as one of the cups spins round and round on a wheel, materializing almost seamlessly beneath the pressure of the potter’s fingers.

At Benu, Lee’s aesthetic is best described as lo-fi opulence: It’s found in the thoughtfulness that goes into the tiny, quiet luxuries that accumulate to create a rarefied but deeply hospitable environment, from the heft of the silverware to the pre-service staff meeting, where every diner’s dietary restrictions are recorded and reviewed. Even the typeface used for Benu’s logo is carefully composed of six fonts, traditional and modern, layered on top of each other so that the negative space between them, Lee explains in his soft-spoken, affable way, “becomes *our* font.”

And then there’s the food itself, which, like everything else at Benu (and inside *Benu*, his cookbook, out this month from Phaidon), is more or less a

BLUEPRINT



Simple yet striking, Lee's pickled kohlrabi with cured cherry blossoms and sesame leaf is clean, crunchy, and palate-cleansing.

LIKE EVERYTHING ELSE AT BENU, THE FOOD IS A MASTER CLASS IN STRIPPED-DOWN ELEGANCE

master class in stripped-down elegance, a phrase that defines his cooking as exactly as any of the labels—modern, high-end, Asian-accented—that have been applied to his food since he opened the restaurant in the SoMa neighborhood in 2010. Consider Lee's riff on the classic French *crudité* spread. He started with an image in his head of the radishes, butter, and salt served at French bistros: "It's timeless, and I didn't want to totally rework it. But I also didn't want a trite play on something classical," he says. At Benu, the dish becomes a smattering of raw vegetables accompanied by a silky hillock of Bercy butter crowned with a nest of caramelized dried baby anchovies. Why anchovies? In Europe, they are often used to flavor butter; in Korean cuisine, baby anchovies are used to make stocks. Lee found unexpected harmony in that duality—in using a single, traditional ingredient to unite two vastly different cultures on a plate. As soon as you look at Benu's dish, Lee explains, "you can identify things you expect, but simultaneously you realize it's entirely different and totally new."

Born in Seoul, South Korea, Lee left for New York City with his family when he was five years old. Because his mother was a potter, he grew up around art, but preferred to spend his time in the company of books. As a kid he wasn't that interested in cooking. But that changed when he began working at the age of 17, bussing tables and running food at New York's Blue Ribbon Sushi. Later he spent two years cooking in England and France.

In 2001, Thomas Keller hired him at The French Laundry, where he later became the chef de cuisine. After striking out on his own, Lee gradually established his own voice, one informed as much by Asian ingredients as by French technique. Last year, he opened his second restaurant, the French bistro-inspired Monsieur Benjamin; a few months later, Benu netted its third Michelin star.

Shortly before dinner service begins, Lee takes me to Benu's ceramics closet. He shows me prototypes for a platter he is designing for serving nine small delicacies in the style of Korean *gujeolpan* and pulls down another prototype, this one a hammered brass platter. It's beautiful but, at three and a half pounds, achingly heavy.

Back in the kitchen, I watch Lee and Brandon Rodgers, Benu's chef de cuisine, construct *xiao long bao* soup

dumplings, filled here with spheres of lobster, lobster coral, and clarified butter that liquefy when steamed. As he seals dumpling after dumpling, Lee talks about the serving dish for them: He wanted a design that would echo a bamboo basket, but needed materials that were food-safe, were nonstick, and could cope with high heat. He eventually found a designer who used a medical-grade polymer that did the trick, molding it into a disk made of concentric circles surrounding a little bowl for the dipping sauce.

When a server presents me with an order of the dumplings, they arrive in a covered black bowl. The lid is removed to reveal them, their pudgy homeliness amplified by the stark white disk and black bowl beneath them. It's comfort juxtaposed with the void, or so I start to say to myself before the molten, transcendent beauty released by my first bite scrambles my brain entirely.

Next to me, Lee is tying short lengths of string onto the stems of dried hachiya persimmons. "These are dried for sixty days," he says of the fruit, whose ruddy skin has grown a fine white coat of sugar. "This is very intriguing for me, the lack of oxidation, the layer of sugar coating that develops." I ask him how he decides the manner in which to present his ingredients on a plate. "The style of food presents itself naturally, behind the scenes," he says, tying some more string. "At the end of the day, how do you present it? It presents itself."

KOHLRABI WITH CURED CHERRY BLOSSOMS AND SESAME LEAF

SERVES 6

Japanese cured cherry blossoms add a rosy hue as well as a gentle floral note to the sauce for this thinly shaved pickled kohlrabi salad.

- 1/2 cup kosher salt, plus more
- 3 large kohlrabies, peeled and halved
- 4 cups white distilled vinegar
- 2 1/4 cups sugar
- 1/2 cup red verjus (chefshop.com) or red wine vinegar
- 2 cured cherry blossoms, rinsed and drained, stems removed
- 2 tbsp. cornstarch, mixed with 2 tbsp. water
- 3 tsp. sesame seeds, toasted and coarsely ground
- 6 large sesame leaves, rinsed and thinly sliced

1 Bring 8 cups water to a boil in a 4-qt. saucepan. Stir in salt to make a brine and remove from heat. Add kohlrabies and let cool; chill, covered, for at least 8 hours or overnight.

2 Bring 6 1/2 cups water to a boil in a 6-qt. saucepan. Stir in vinegar and 2 cups sugar to make pickling liquid. Strain kohlrabies from brine and add to pickling liquid; let cool and then chill, covered, for at least 24 hours.

3 Drain kohlrabies, reserving 1/2 cup pickling liquid. Using a mandoline, thinly slice kohlrabies into ribbons and divide between plates. Bring remaining sugar, reserved pickling liquid, the verjus, cherry blossoms, and salt to a boil in a 4-qt. saucepan over medium-high. Whisk in cornstarch mixture; cook until thickened, 1-2 minutes. Strain sauce and drizzle over kohlrabies; garnish with sesame seeds and leaves.

HAKUREI TURNIPS WITH MUSTARD BROTH

SERVES 6; PHOTO ON PAGE 37

Mustard seeds transform into tender, caviarlike pearls and impart a subtle nutty perfume to this simple spring root vegetable dish. Purchase shiso and microgreens at chefs-garden.com.

- 1 1/2 tsp. brown mustard seeds
- 1 1/2 tsp. yellow mustard seeds
- 1/4 cup sugar
- 2 tbsp. kosher salt, plus more
- 1 1/2 tbsp. fresh lemon juice



Tangerine oil adds a citrus note to this savory sauce spooned over grilled leeks and chanterelles.



Red mustard green leaves give this delicate broth for Hakurei turnips its pink hue.

- 8 Hakurei or other small white turnips, trimmed (melissas.com)
- 1 1" piece ginger, peeled and thinly sliced
- 1 large shiso leaf
- 1 large red mustard green leaf
- 1 cup micro mustard greens
- 3 tbsp. champagne vinegar
- 1 tbsp. olive oil

Soak both mustard seeds and 2 cups water in a 2-qt. saucepan for 1 hour; strain. Add 2 cups fresh water and boil; cook seeds until tender, 4-5 minutes, and strain. Add sugar, salt, lemon juice, 6 turnips, the ginger, shiso, and 2 1/4 cups water to pan; boil. Stir in mustard leaf and turn off heat; steep, covered, for 10 minutes. Transfer turnips to a cutting board; quarter. Strain broth into a bowl; stir in reserved mustard seeds. Divide turnips between bowls; ladle broth over top. Shave remaining turnips using a microplane and toss with microgreens, vinegar, oil, and salt in a bowl; sprinkle over dish.

CRUDITÉS WITH BERCY BUTTER AND ANCHOVIES

SERVES 6; PHOTO ON PAGE 34

Tiny dried anchovies add crunch and brininess when sprinkled over Bercy butter, a classic French compound butter enriched with bone marrow.

For the Bercy butter:

- 1 3" beef marrow bone
- 16 tbsp. unsalted butter, softened

- 1 oil-packed anchovy fillet, drained and minced
- 1 shallot, minced
- 1/2 cup dry white wine
- 1 tbsp. champagne vinegar
- 1 tsp. kosher salt
- 1/2 tsp. sugar
- 2 tsp. minced chives
- 2 tsp. minced parsley

For the anchovies:

- 2 tbsp. champagne vinegar
- 2 tbsp. sugar
- 1 tsp. tamari
- Pinch cayenne
- 2 tsp. sesame oil
- 2 cloves garlic, minced
- 1 oz. Korean dried baby anchovies
- 1/2 tsp. sesame seeds, toasted
- 1 small red Thai chile, minced

For the vegetable crudités:

- 6 baby carrots, scrubbed
- 6 breakfast radishes, halved
- 6 tender inner stalks celery, trimmed and halved crosswise
- 3 romaine hearts, tender inner leaves and core only, trimmed and quartered

1 Make the Bercy butter: Using a small spoon or butter knife, scoop marrow from bones into a 1-qt. saucepan; heat over medium until melted, 4-5 minutes. Strain liquid fat, discarding solids, into a bowl; let cool. Return pan to medium and add 1 tbsp. butter; cook anchovy and shallot until soft, 1-2 minutes. Add wine; cook until evaporated, about 20 minutes; transfer to bowl with marrow fat and let cool. Whisk in

remaining butter, the vinegar, salt, and sugar until emulsified. Stir in chives and parsley; chill until ready to serve.

2 Make the anchovies and serve: Simmer vinegar and sugar in a 2-qt. saucepan over medium until thickened, 3-4 minutes. Stir in tamari, cayenne, and 3 tbsp. water; boil and let cool. Heat oil in a 10" skillet over medium; cook garlic 1 minute. Add anchovies; cook 3 minutes. Add sesame seeds and chile; cook 1 minute. Stir in reserved sauce; cook until thickened, 1-2 minutes. Spoon butter onto a platter or individual plates and sprinkle with anchovies; serve with crudités.

GRILLED LEEKS WITH CHANTERELLES AND CHICKEN-TANGERINE VINAIGRETTE

SERVES 6

A double reduction of chicken stock, brimming with bone-in pieces of chicken and umami-rich aromatics, is sweetened with gastrique—a mixture of vinegar and sugar—and whisked into an aromatic vinaigrette with tangerine oil for this grilled dish.

- 1 lb. chicken wings
- 4 cups chicken stock
- 1 plum tomato, halved
- 1 small yellow onion, halved
- 1/2 oz. Ibérico ham or prosciutto, minced
- 1 3" square piece kombu
- 1/4 cup sherry vinegar
- 2 tbsp. sugar
- 1/3 cup tangerine oil

Kosher salt, to taste

- 3 large leeks, tough outer layers trimmed, white and light green parts cut into 4" pieces
- 2 tbsp. canola oil
- 2 tbsp. unsalted butter
- 2 cloves garlic, mashed into a paste
- 8 oz. chanterelles, trimmed
- 2 sprigs thyme

1 Boil wings, stock, tomato, and onion. Reduce heat to medium; simmer until reduced to 1 1/4 cups, about 25 minutes, then strain and return to pan; simmer until stock is reduced to 1/2 cup, 8-10 minutes. Stir in ham and kombu; cook, covered, for 15 minutes and strain into a large bowl. Wipe pan clean and add vinegar and sugar; simmer until thickened, 2-3 minutes, and whisk into stock. While whisking, drizzle in tangerine oil until vinaigrette is emulsified; season with salt.

2 Cook leeks in salted boiling water until tender, 6-8 minutes; drain and transfer to an ice bath until chilled. Drain leeks, pat dry using paper towels, and halve lengthwise. Heat a cast-iron grill pan over medium-high. Brush leeks with canola oil and season with salt; grill, flipping once, until slightly charred, 5-7 minutes. Melt butter in a 12" skillet over medium-high; cook garlic 30 seconds. Add chanterelles and thyme and cook until chanterelles are golden, 5-7 minutes; discard thyme and season with salt. Divide leeks and chanterelles between plates; spoon vinaigrette over top.

FOR HARD-TO-FIND INGREDIENTS, SEE "THE ALT-ASIAN PANTRY," PAGE 86.



At her Brooklyn patisserie, Burrow, self-described pastry sculptor Ayako Kurokawa creates dazzling desserts like this lemon tart topped with candied lemon and bordered with festive cookies.

TORTE & SWEET

An intricate French vacherin, a decadent layered torte, poppable almond bonbons, and a playful lemon tart (bunnies!)—three top pastry talents share their best Easter recipes

PHOTOGRAPHS BY JOSEPH DE LEO • PRODUCED BY CHARLOTTE DRUCKMAN

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CELERY AND RHUBARB VACHERIN

SERVES 12

This pastel-hued dessert, from Kristen Murray of Portland, Oregon's Måurice, consists of a simple sponge cake layered with stewed rhubarb, celery-infused semifreddo, crisp meringues, and celery sorbet and surrounded by sugary rhubarb soup.

For the celery sorbet:

- 2 bunches young celery with leaves
- 1½ cups sugar
- Pinch kosher salt

For the meringues:

- 4 egg whites, room temperature
- ⅓ cup granulated sugar
- ⅓ cup confectioners' sugar, sifted
- 1 drop Aftelier celery oil (aftelier.com), optional
- ¼ cup heavy cream, whipped into stiff peaks

For the celery semifreddo:

- 3 tbsp. gin, preferably Hendrick's
- 3 tbsp. granulated sugar
- 4 egg yolks
- 4 inner stalks celery, juiced (about ¼ cup)
- ½ cup heavy cream
- ½ cup crème fraîche
- ¼ cup mascarpone

For the vanilla sponge cake:

- 9 tbsp. unsalted soft butter, plus more for greasing
- 1¾ cups almond flour (bobsredmill.com)
- 1 cup confectioners' sugar
- ¼ tsp. kosher salt
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- 1 tsp. granulated sugar
- 4 eggs, separated

For the stewed rhubarb and soup:

- 4 lb. rhubarb, peeled if tough, sliced ¼" thick
- 4 cups granulated sugar
- ½ tsp. kosher salt

1 Make the celery sorbet: Transfer 12 nice leaves of celery to a bowl of ice water; chill until ready to serve. Juice celery using a juicer or purée celery in a blender until smooth and strain through a cheesecloth-lined sieve into a measuring cup. You should have 4 cups of juice. Boil sugar and 1 cup water in a 1-qt. saucepan until sugar dissolves, 2–3 minutes; let cool and stir in celery juice and salt. Process in an ice cream maker according to manufacturer's instructions; freeze until ready to serve.

2 Make the meringues: Heat oven to 200°. Using an electric hand mixer, beat egg whites in a bowl

"I get really ticked off with pastry chefs who use too much fat and sugar," says Kristen Murray of Måurice in Portland, Oregon. Murray relies on unusual ingredients, like the celery in this vacherin, to create compelling flavors.



Assemble the vacherin from the bottom up:

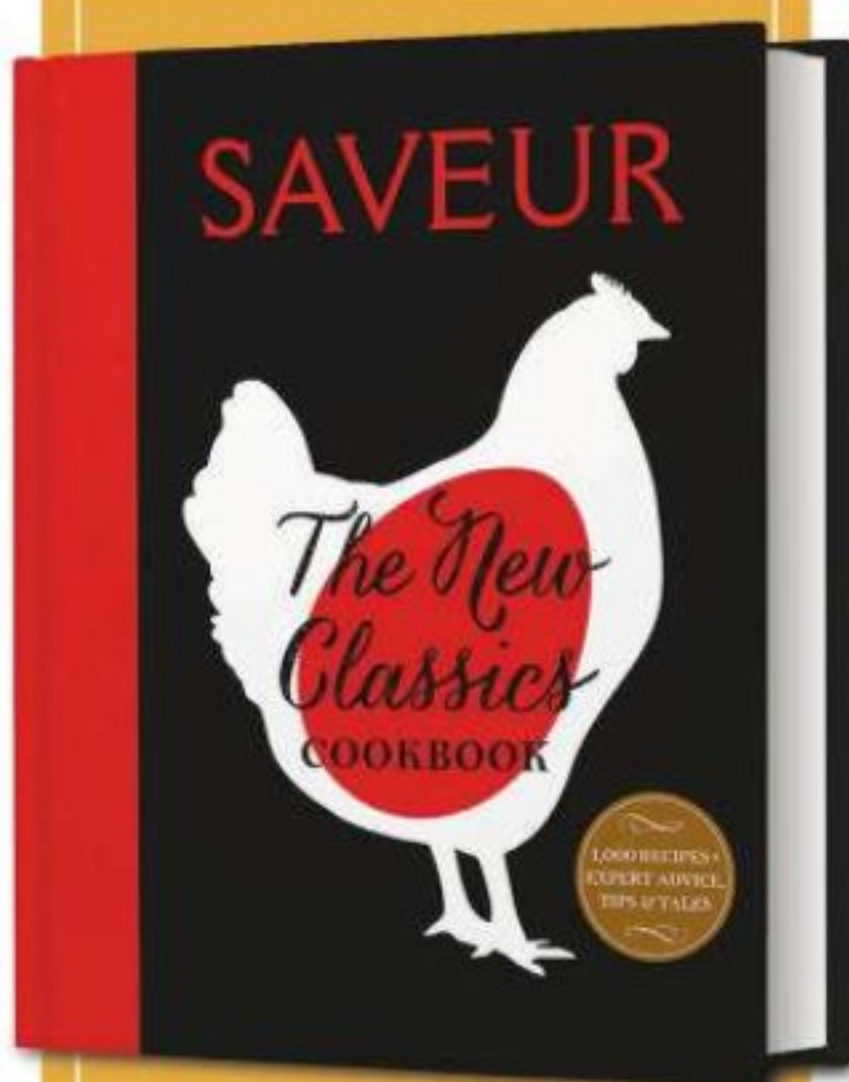
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- 1 Lay the cake in a shallow bowl.
 - 2 Spoon the stewed rhubarb on the cake.
 - 3 Add a cutout circle of the celery semifreddo.
 - 4 Stick the meringues to the sides using whipped cream.
 - 5 Place a scoop of the celery sorbet on top.
 - 6 Pour the rhubarb soup around the vacherin. Garnish with a dainty little celery leaf. (OK, the leaf is optional but you've come this far.)

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into medium peaks, about 5 minutes. Sprinkle in granulated sugar and beat until stiff peaks form, 3–4 minutes. While beating, slowly sprinkle in confectioners' sugar and, if using, celery oil until combined; transfer meringue to a piping bag fitted with a plain $\frac{1}{2}$ " tip. Pipe silver dollar-sized teardrop shapes onto parchment paper-lined baking sheets; bake, rotating once halfway through, until meringues are dry, about 2 hours, and let cool completely.

3 Make the celery semifreddo: Whisk gin, sugar, yolks, and celery juice in a heatproof bowl; set bowl over a saucepan of simmering water. Using a heatproof rubber spatula, stir mixture until an instant-read thermometer registers 140° to make a sabayon, about 5 minutes. Remove bowl and place a layer of plastic wrap directly on the surface of sabayon; let cool. Once cool, whip heavy cream in another bowl until stiff peaks form. Fold crème fraîche, mascarpone, and then whipped cream into sabayon. Spread sabayon evenly onto a 9"x13" baking dish; freeze until set, about 1 hour.

4 Make the vanilla sponge cake: Increase oven to 350° . Grease a 9"x13" baking dish with butter and line with parchment paper. Whisk almond flour, confectioners' sugar, salt, and vanilla seeds in a bowl until combined; set aside. In a separate bowl and using an electric hand mixer, beat butter and granulated sugar until fluffy, about 3 minutes. Add yolks, one at a time, and mix well after each addition. With the motor running, slowly add dry ingredients into wet until batter forms. In a separate bowl and using clean beaters, beat whites into medium peaks; fold into batter and spread evenly into prepared baking dish. Bake until golden brown, 18–20 minutes. Let cake cool and invert onto a cutting board; peel and discard parchment paper. Using a $2\frac{1}{2}$ " round cutter, cut out 12 circles.

5 Make the stewed rhubarb and soup: Toss vanilla bean left over from sponge cake, the rhubarb, sugar, and salt in a heatproof bowl and cover with plastic wrap; set over a saucepan of simmering water until rhubarb juices are released, about 45 minutes. Set bowl over an ice bath until cooled. Strain, reserving rhubarb and soup; chill.

6 Assemble the vacherin: Place cake circles in shallow serving bowls. Spoon the reserved rhubarb over cakes. Using a $2\frac{1}{2}$ " round cutter, cut semifreddo into 12 pucks and place over rhubarb. Using whipped cream, glue 3–5 meringues around the sides of each vacherin. Top each with a scoop of celery sorbet; pour rhubarb soup around vacherin and garnish with reserved celery leaves. Serve immediately.

LEMON CUSTARD TART

SERVES 6–8; PHOTO ON PAGE 38

Brooklyn-based pastry chef Ayako Kurokawa cleverly collects leftover dough from the butter crust of this creamy citrus pastry to make decorative cookies that adorn the outside.

For the tart shell and cookies:

- 2 cups all-purpose flour, plus more for dusting
- 8 tbsp. almond flour (bobsredmill.com)
- $\frac{1}{4}$ tsp. kosher salt
- 1 cup plus 2 tbsp. confectioners' sugar
- 12 tbsp. unsalted butter, softened
- 1 egg

For the filling and garnish:

- 1 lemon, thinly sliced, seeds discarded
- $2\frac{2}{3}$ cups sugar
- $\frac{1}{4}$ cup grated lemon zest plus $1\frac{1}{2}$ cups juice
- 8 egg yolks, plus 6 whole eggs
- 8 tbsp. unsalted butter, cubed and chilled
- 1 cup heavy cream
- 1 oz. white chocolate, melted and cooled

1 Make the tart shell and cookie dough: Whisk flours and salt in a bowl; set aside. Using an electric hand mixer, beat sugar and butter in another bowl until

fluffy, 2–3 minutes. Add egg; mix to combine. With the motor running, slowly add dry ingredients until a soft dough forms. Flatten dough into a disk; cover with plastic wrap and chill 1 hour.

2 Heat oven to 325° . On a lightly floured surface, roll dough until $\frac{1}{8}$ " thick. Trim dough into a 15" circle. Press dough into bottom and $1\frac{1}{4}$ " up the sides of a 9" cake pan with a removable bottom; trim and gather edges of dough, and set scraps aside. Using a fork, prick the dough in the pan all over. Line dough with parchment paper and fill with pie weights or dried beans; bake until golden and cooked through, about 1 hour, and let cool. Meanwhile, on a lightly floured surface, roll dough scraps $\frac{1}{8}$ " thick. Using cookie cutters, cut out 20–25 cookies and place on a parchment paper-lined baking sheet; bake until golden, 10–12 minutes.

3 Make the filling and garnish: Place lemon in a 2-qt. saucepan filled with water; boil. Strain lemon; set aside. Add $1\frac{1}{3}$ cups sugar and $\frac{1}{2}$ cup water to pan and bring to a simmer over medium; cook until sugar is dissolved and stir in lemon. Cook until lemon rind is softened and translucent, about 10 minutes; let candied lemon cool in syrup.

4 Whisk remaining sugar, the lemon zest, egg yolks, and eggs in a 4-qt. saucepan until smooth. Whisk in lemon juice; cook, stirring constantly, over medium until thickened, 10–12 minutes. Remove from heat; whisk in cold butter 1 piece at a time until incorporated. Strain curd through a fine-mesh sieve into a bowl; press plastic wrap onto surface of curd and chill.

5 Transfer $1\frac{1}{2}$ cups curd to another bowl; set aside. Whip cream in a separate bowl into stiff peaks; fold cream into larger amount of curd and spread evenly into tart shell; chill until set, about 1 hour. Spread reserved lemon curd over lemon cream and top with candied lemon slices; chill 1 hour. Remove tart from pan and transfer to a cake stand or platter. Use melted white chocolate to glue cookies to outer crust of tart.

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SAVVY KITCHEN TIPS BY CHEF BRIAN RIZZO

BAKING IN BATCHES

Baking dozens of small lemon tarts could take hours in a conventional oven—one pan at a time so they don't burn—yielding inconsistent results. Baking with a convection oven is quicker and more consistent.



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- 2.** Because of the air circulation, convection ovens allow you to bake more than one sheet of small lemon tarts at a time.
- 3.** Adjusting standard recipes for convection baking is easy; simply reduce the oven temperature 25 degrees and subtract 5 minutes for every 30 minutes of baking time.

Justin Gellatly, who runs Bread Ahead at London's Borough Market, was once a savory chef, but he learned "the ways of the Jedi" (translation: how to bake) from the great Fergus Henderson and became an instant convert.

"My mum baked a simnel cake every Easter—that's where this idea came from."

SIMNEL MARZIPAN BONBONS

MAKES 38

Marzipan, a sweet paste of almond meal and sugar, is laced with spices, brandy, and lemon juice for these simple treats from Justin Gellatly of London's Bread Ahead. They can be rolled and chilled for up to 2 days before being caramelized.

- 2 cups almond meal (bobsredmill.com)
- $\frac{3}{4}$ cup confectioners' sugar
- $\frac{1}{2}$ cup superfine sugar

- $1\frac{1}{2}$ tsp. ground cinnamon
- 1 tsp. ground cloves
- 1 tsp. brandy
- 1 tsp. fresh lemon juice
- 1 tsp. honey
- $\frac{1}{4}$ tsp. almond extract
- $\frac{1}{4}$ tsp. vanilla extract
- 1 egg plus 1 yolk
- Blowtorch, for caramelizing

Whisk almond meal, sugars, cinnamon, and cloves in a bowl until combined; set aside. In a separate bowl, whisk brandy, lemon juice, honey, extracts, egg, and yolk until smooth. Stir wet ingredients into dry; using your hands, knead mixture until smooth. Divide mixture into thirty-eight $\frac{1}{2}$ -oz. balls and place on a baking sheet. Using a blowtorch, torch tops of bonbons until lightly caramelized, 30 seconds to 1 minute.

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PINEAPPLE AND PINE NUT TORTE

SERVES 8-10

At Portland, Oregon's Måurice restaurant, pastry chef Kristen Murray layers sponge cake with buttercream and white chocolate ganache, and garnishes the torte with honeyed pineapple slices and candied pine nuts.

For the pine nut sponge cake:

- 4 tbsp. unsalted butter, plus more for greasing
- 1 cup pine nuts, lightly toasted
- 1/3 cup cake flour, sifted
- 1/2 cup sugar
- 6 eggs, separated, plus 4 yolks

For the candied pine nuts:

- 1 cup pine nuts
- 1/3 cup granulated sugar
- 1 egg white, lightly beaten

For the buttercream:

- 11 tbsp. unsalted butter, softened
- 1 tbsp. Zirbenz (Austrian stone pine liqueur; astorwines.com)
- 1 cup plus 1 tsp. granulated sugar
- 2 tsp. corn syrup
- 3 egg whites

For the white chocolate ganache:

- 14 oz. white chocolate (at least 20% cocoa butter), finely chopped
- 1/2 cup heavy cream
- 1/2 cup minced dehydrated pineapple (wholefoods.com)
- Pinch Maldon flake sea salt, to taste

For the caramelized pineapple and syrup:

- 1/2 cup honey
- 1/2 ripe pineapple, cored and sliced 1/4" thick
- 3 tbsp. limoncello

1 Make the pine nut sponge cake: Heat oven to 350°. Grease a 12"x16 1/2" baking sheet with butter and line with parchment paper. Melt butter in a 10" skillet over medium; cook until color is a deep golden brown, 6-8 minutes, and let cool. Pulse pine nuts and cake flour in a food processor until finely ground. Using an electric hand mixer, beat sugar and egg yolks in a bowl until pale yellow and thick, about 4 minutes. In a separate bowl and using clean beaters, beat whites until stiff peaks form. Fold pine nut flour, then whites and reserved brown butter, into yolk mixture; spread evenly into prepared pan. Bake, rotating once, until golden brown and cooked through, 8-10 minutes; let cool.

2 Make the candied pine nuts: Reduce oven to 300°. Stir pine nuts, sugar, and egg white in a bowl; spread evenly on a baking sheet. Bake, stirring occasionally, until golden and crisp, 15-20 minutes; let cool.

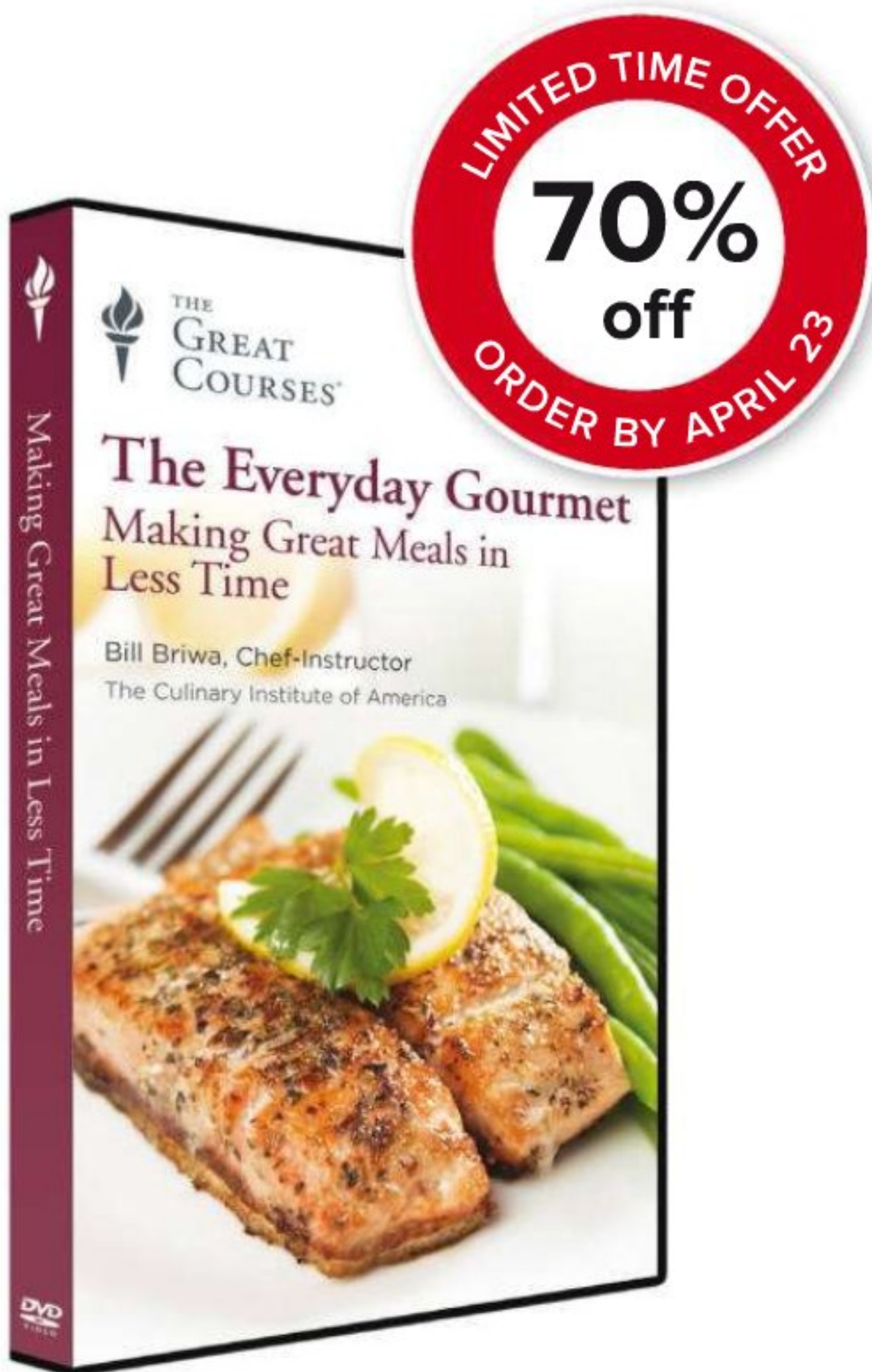
3 Make the buttercream: Using an electric hand mixer, beat butter and Zirbenz until smooth and creamy; set

aside. Heat sugar, corn syrup, and 1/4 cup water in a 1-qt. saucepan over medium-high until an instant-read thermometer reads 245°, about 5 minutes. Meanwhile, in the bowl of a stand mixer fitted with a whisk attachment, beat egg whites until frothy. With the motor running on medium, slowly drizzle sugar syrup into egg whites along the side of the bowl, avoiding the whisk. Increase speed to high; beat until stiff peaks form and meringue is cool to the touch, about 5 minutes. Add reserved butter and beat on medium until smooth, about 2-3 minutes; chill until ready to use.

4 Make the white chocolate ganache: Place chocolate in a bowl. Boil cream in a 1-qt. saucepan and pour over chocolate; let sit, without stirring, for 2 minutes. Add pineapple and salt and, using a rubber spatula, stir to combine; cover and set aside until ready to use.

5 Make the caramelized pineapple and syrup: Melt honey in a 12" skillet over medium-high until bubbly, 3-4 minutes. Add pineapple in a single layer; cook, flipping once, until caramelized, about 15 minutes. Using a slotted spoon, transfer pineapple to a plate; set aside. Stir limoncello into honey; set syrup aside.

6 Assemble the torte: Invert cake onto a cutting board; slice lengthwise into three 4"-wide strips. Place 1 strip of cake in center of a serving platter. Spread half the buttercream and one third of the ganache over cake. Top with another strip of cake; spread with remaining buttercream and one third of the ganache. Top with remaining ganache. Arrange caramelized pineapple over top of torte and sprinkle with candied pine nuts; chill. Drizzle with syrup before serving.



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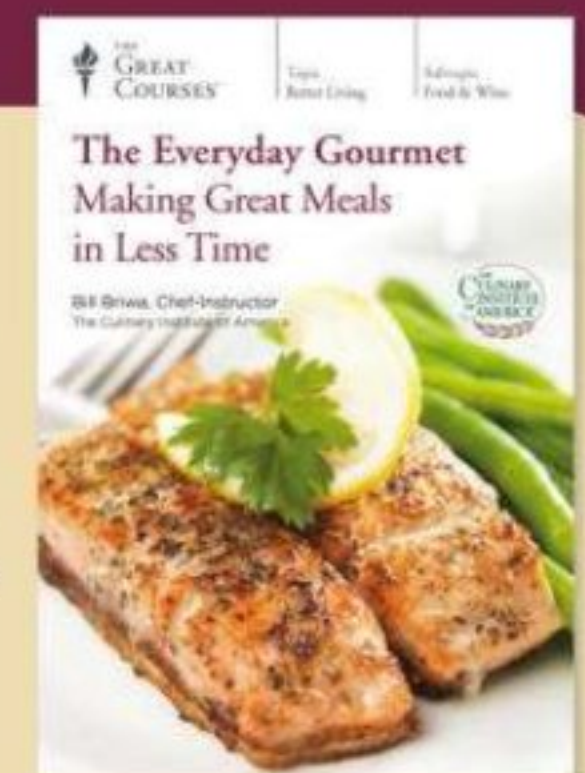
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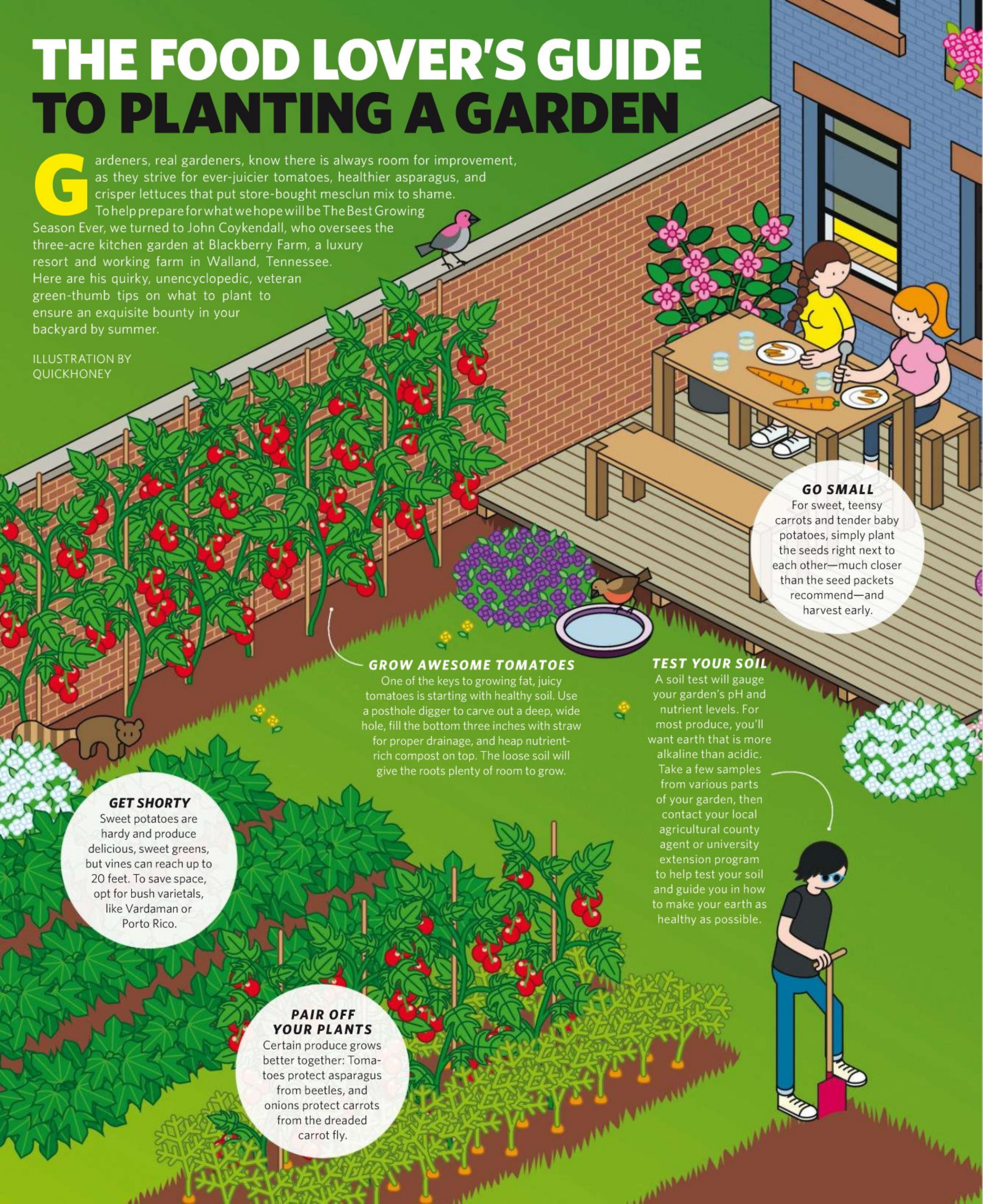
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THE FOOD LOVER'S GUIDE TO PLANTING A GARDEN

Gardeners, real gardeners, know there is always room for improvement, as they strive for ever-juicier tomatoes, healthier asparagus, and crisper lettuces that put store-bought mesclun mix to shame.

To help prepare for what we hope will be The Best Growing Season Ever, we turned to John Coykendall, who oversees the three-acre kitchen garden at Blackberry Farm, a luxury resort and working farm in Walland, Tennessee. Here are his quirky, unencyclopedic, veteran green-thumb tips on what to plant to ensure an exquisite bounty in your backyard by summer.

ILLUSTRATION BY
QUICKHONEY



GO SMALL

For sweet, teensy carrots and tender baby potatoes, simply plant the seeds right next to each other—much closer than the seed packets recommend—and harvest early.

GROW AWESOME TOMATOES

One of the keys to growing fat, juicy tomatoes is starting with healthy soil. Use a posthole digger to carve out a deep, wide hole, fill the bottom three inches with straw for proper drainage, and heap nutrient-rich compost on top. The loose soil will give the roots plenty of room to grow.

TEST YOUR SOIL

A soil test will gauge your garden's pH and nutrient levels. For most produce, you'll want earth that is more alkaline than acidic. Take a few samples from various parts of your garden, then contact your local agricultural county agent or university extension program to help test your soil and guide you in how to make your earth as healthy as possible.

GET SHORTY

Sweet potatoes are hardy and produce delicious, sweet greens, but vines can reach up to 20 feet. To save space, opt for bush varieties, like Vardaman or Porto Rico.

PAIR OFF YOUR PLANTS

Certain produce grows better together: Tomatoes protect asparagus from beetles, and onions protect carrots from the dreaded carrot fly.



PLANT A TREE

The leaves of a fig tree—and no, you don't have to start with a sapling—are perfect for steaming fish or lining plates. Just shield your tree from wind and cold by placing it near a wall.

MIX AND MATCH YOUR GREENS

Growing your own salad is one of the easiest, best uses for a garden—you'd be crazy not to do it. Pick a variety of lettuces, like red sails, arugula, and cress, so you can toss together a big, delectable mix.

RAISE IT UP

Buying or building a raised bed (see sidebar on right) can help ensure soil quality. This is especially important in cities, where heavy metals and chemicals often compromise the dirt.

How to build a RAISED BED

Construct the sides out of stone, brick, or a naturally rot-resistant wood, like cedar or redwood. A 4'x10' bed will allow you to comfortably reach the bed's center without stepping inside. And make sure it's 10 to 12 inches deep, to accommodate longer roots. Then fill the bed with good topsoil or, if you have sandy or clay-laden soil, a premixed blend from a gardening supply store.

HIT REFRESH

GEFILTE FISHING EXPEDITION

TWO BROTHERS TRANSFORM THEIR FAMILY'S AGE-OLD RECIPE INTO THE IDEAL PASSOVER STARTER

Updating our family's gefilte fish recipe meant navigating delicate terrain. Our Aunt Beth first learned it from her Grandma Mary back in 1986. Although by all accounts Mary Avadenka was a terrible cook and no one in the family even liked gefilte fish, as with everything related to Judaism, the neurotic fear of lost tradition compelled action, so Aunt Beth found herself in her grandmother's kitchen overwhelmed by the potent smell of boiling fish stock. Ever since, Aunt Beth and her sisters Eve and Lynne (our mother) have gotten together in Huntington Woods, Michigan—wearing clothes they don't mind burning after the activity—for the annual argument of “more matzo meal, less salt, more pike, less perch” that lovingly never ends. As kids, we became accustomed to a “no friends entering the house” window during Passover, for fear of being deemed the guys with the house that smells like Tsukiji fish market. A fish stock-scented home makes it difficult to get girls.

Why no one in the family ever wrote down the gefilte fish-making process is a mystery to us, two guys who make a living writing recipes, so we figured we'd tackle it ourselves. We didn't want to offend the sanctity of the original, but we felt we could do classic gefilte better. As chefs, we believe there is merit to chasing modernity and new technique, but it's also cool to look back and gain inspiration from generations of family tradition. We reimagined the classic recipe as a gefilte fish terrine because it allows for clean, beautiful slices that are more refined than a boiled fish ball (sorry, Mom!). And we chose to use salmon because it's a rich, delicious fish that is more appealing than the traditional pike-perch combination (sorry, Grandma Mary!). The biggest improvement this gefilte fish makes to our family's original, however, is that it is organized with the ingredients and instructions clearly written down, so you can avoid the pitfalls, hairpulling, and storm-outs that plague our Huntington Woods gefilte fish factory every Passover.



Chefs Max (left) and Eli Sussman are currently opening a restaurant in New York. Their new book, *Classic Recipes for Modern People*, is out now.

“Every food, no matter how poorly it was previously executed by your lovely family, deserves a shot at redemption.”

BY ELI AND MAX SUSSMAN
PHOTOGRAPHS BY EILON PAZ



"Our goal was to make a beautiful dish that forces even the most ardent gefilte fish detractors to overcome their disdain."



GEFILTE FISH TERRINE

SERVES 8-10

Traditional gefilte fish recipes call for fish balls poached in stock, but Eli and Max Sussman like to bake their gefilte fish in a loaf pan with a water bath. They also add salmon for a richer, fuller flavor. Adapted from their new cookbook, *Classic Recipes for Modern People* (Weldon Owen).

- 3 tbsp. olive oil
- 1 medium white onion, minced
- 12 oz. boneless, skinless carp or pike fillet, roughly chopped
- 12 oz. boneless, skinless salmon fillet, roughly chopped
- 1 cup heavy cream
- 2 tbsp. matzo meal
- 1 tbsp. minced dill, plus sprigs for garnish
- 2 tsp. kosher salt, plus more to taste
- 1 tsp. freshly ground pepper, plus more to taste
- 2 eggs, beaten
- 1 carrot, coarsely shredded
- Zest of 2 lemons, plus 3 tbsp. juice, and wedges for serving
- 2 cups baby arugula
- 4 red radishes, thinly sliced
- 1 1" piece horseradish, peeled and finely shredded
- 1 shallot, thinly sliced
- Matzos, for serving

Heat oven to 325°. Line a 9"x5" loaf pan with plastic wrap, letting at least 4" hang over the edges. Heat 1 tbsp. oil in an 8" skillet over medium; cook onion until soft, 8-10 minutes, and transfer to a bowl. Combine carp and salmon in a food processor; pulse until coarsely ground and transfer to bowl with onion. Add cream, matzo meal, minced dill, salt, pepper, eggs, carrot, lemon zest plus 1 tsp. juice, and $\frac{3}{4}$ cup cold water; stir to combine and spread into prepared pan. Wrap plastic wrap over top and cover with parchment paper. Place loaf pan in a 9"x13" baking dish; pour boiling water into pan to come halfway up outside of loaf pan. Bake until an instant-read thermometer inserted into the center reads 160° or a knife inserted into the center comes out clean, about 1 hour 15 minutes. Transfer loaf pan to a wire rack; let cool. Remove paper and invert terrine onto a platter; discard plastic wrap. Chill terrine until cold and then cut into slices. Toss remaining olive oil and lemon juice, the dill sprigs, arugula, radishes, horseradish, shallot, salt, and pepper in a bowl; sprinkle over terrine. Serve with lemon wedges and matzos.

Season Openers

Spring means that, at long last, some of our old favorites are back at the market. (Hello, asparagus! Sweet peas, it's been too long!) Honor this happy reunion with refreshing soups, substantial mains, and scene-stealing sides from a new crop of veg-obsessed chefs.

BY
MARIAN BULL
PHOTOGRAPHS BY
ROMULO YANES



**Salt-Roasted
Turnips with
Goat Cheese
and Greens**

KOBE DESRAMAULTS
In de Wulf, Dranouter, Belgium

Recipe on [page 54](#)

Kobe Desramaults uses almost no spices at his Michelin-starred restaurant In de Wulf, located in an isolated corner of Belgium. He relies instead on "humble" techniques to intensify the taste of local produce, like fermenting and salt-roasting, a method that makes these turnips, served on a bed of creamy goat cheese, buttery and tender.



**Spinach, Chive,
and Yogurt Soup
with Grilled
Scallions**

KOBE DESRAMAULTS,
In de Wulf, Dranouter, Belgium

Recipe on [page 54](#)

The menu at In de Wulf depends on the farmers who supply the restaurant, so when a new vegetable arrives, "you have to act fast, you have to react and start creating," says Desramaults. This bright, verdant soup, with a tangy base of yogurt and whipped cream, gets its color from tender baby spinach and fresh chives.

Green rim bowl
(\$14); schoolhouse
electric.com



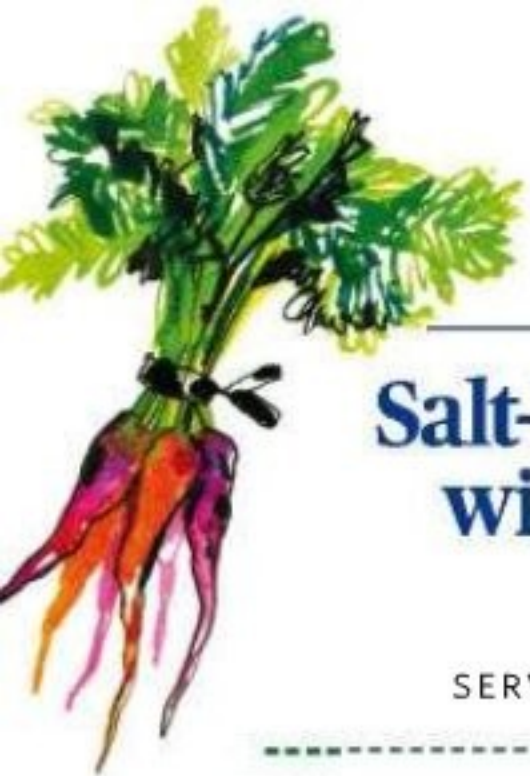


**Barigoule
of Spring
Vegetables**

ARMAND ARNAL
Maman, New York City
La Chassagnette, Arles, France

Recipe on [page 54](#)

Chef Armand Arnal, who splits his time between his New York café-bakery Maman and Michelin-starred La Chassagnette, in Arles, France, lightens up a Provençal classic in this vegetable-packed dish, showcasing the season's best produce (snappy asparagus and crunchy sweet peas) in a refreshing spiced broth.



Salt-Roasted Turnips with Goat Cheese and Greens

SERVES 6-8; PHOTO ON PAGE 51

In this recipe from Kobe Desramaults of Belgium's In de Wulf, turnips are roasted in a hard salt crust, a method that insulates the vegetables and renders them tender and juicy. The technique also works well with other root vegetables, like beets and carrots.

- 7 1/2 cups coarse kosher salt
- 7 egg whites, lightly beaten
- 3 lb. (about 8) small turnips, scrubbed
- 8 oz. plain goat cheese, softened
- 1/4 cup whole milk
- 2 tbsp. honey
- Maldon flake sea salt, to taste
- 2 cups mixed greens or herbs, such as chervil, mint, or watercress
- 2 tbsp. hazelnut oil
- 1/2 tsp. sherry vinegar
- Freshly ground black pepper, to taste

Heat oven to 350°. Using your hands, mix salt and egg whites in a bowl until combined. Spread a quarter of the mixture in a 9"x13" baking dish; nestle turnips into salt. Pack remaining salt mixture around turnips, encasing them completely; bake until turnips are tender when pierced with a knife, 30-35 minutes. Let turnips cool for 10 minutes, then crack salt crust open and remove turnips; quarter each turnip and set aside.

Stir goat cheese, milk, honey, and sea salt in a bowl. Divide cheese mixture between plates and arrange turnips over top. Toss greens, hazelnut oil, vinegar, sea salt, and pepper in a bowl; sprinkle over turnips.

Spinach, Chive, and Yogurt Soup with Grilled Scallions

SERVES 4; PHOTO ON PAGE 52

Kobe Desramaults, of Belgium's In de Wulf restaurant, blends spinach and chives with ice cubes to ensure that this chilled soup, tangy with yogurt, maintains a bright green color (it's chef magic!).

- 4 tbsp. unsalted butter
- 4 oz. (about 2 slices) dark rye bread, pulsed into coarse crumbs in a food processor

- 2 cups packed baby spinach
- 3/4 cup roughly chopped chives, plus 2 tbsp. minced
- 1/2 cup ice cubes
- Kosher salt and freshly ground black pepper, to taste
- 1 1/2 cups plain, full-fat Greek yogurt
- 3/4 cup heavy cream
- 18 scallions, trimmed and halved lengthwise
- 3 tbsp. canola oil
- 1 2-oz. piece fresh horseradish, peeled

1 Melt butter in a 12" skillet over medium. Cook bread crumbs until crisp, 4-5 minutes; transfer to paper towels to drain. Purée the spinach, roughly chopped chives, ice cubes, salt, pepper, and 2 cups water in a blender until smooth; strain sauce through a fine-mesh sieve into bowl and stir in yogurt. In a separate bowl, beat cream until stiff peaks form; fold in yogurt mixture. Chill soup until ready to serve.

2 Heat a charcoal grill or set a gas grill to medium-high. (Alternatively, heat oven broiler.) Toss scallions with oil, salt, and pepper on a baking sheet; grill, turning as needed, until slightly charred, 1-2 minutes. To serve, divide soup between bowls. Garnish with reserved bread crumbs and minced chives; top with grilled scallions and grate horseradish over the top.

Barigoule of Spring Vegetables

SERVES 6; PHOTO ON PAGE 53

Traditionally, this Provençal dish is made by braising artichokes low and slow in a wine broth. In this revamped version, chef Armand Arnal, who splits his time between his New York café Maman and his restaurant in France, prepares each spring vegetable separately, to ensure all are cooked to crisp-tender perfection, then serves them all together with a flavorful, vanilla-scented broth brightened by sherry vinegar.

- Kosher salt and freshly ground black pepper, to taste
- 4 oz. snow peas, trimmed
- 1/3 cup fresh peas
- 6 baby carrots with green tops, tops trimmed to 1", carrots peeled and halved lengthwise
- 1 bunch pencil asparagus secured with a rubber band, trimmed
- 1/2 tsp. coriander seeds



- 1/3 cup olive oil
- 10 cloves garlic, peeled and smashed
- 4 bulbs baby fennel, trimmed and halved, or 2 medium fennel, quartered
- 4 bulbs spring onions, greens thinly sliced, white onions peeled leaving stem end trimmed and attached, and halved
- 4 cups vegetable stock
- 10 sprigs thyme
- 5 whole black peppercorns
- 1 bay leaf
- 1 vanilla bean, split lengthwise
- 3 tbsp. sherry vinegar
- Cilantro sprigs, for garnish
- Maldon flake sea salt, for garnish

1 Bring a 6-qt. saucepan of salted water to a boil. Working in batches, cook snow peas, peas, carrots, and asparagus until crisp-tender, about 1 minute each for peas, and 2-3 minutes for carrots and asparagus. Transfer vegetables to an ice bath until chilled; drain, discard rubber band from asparagus, and set aside.

2 Wipe pan clean and toast coriander seeds over medium-high until fragrant, 1-2 minutes. Add 1/4 cup oil; cook garlic until golden, 3-4 minutes, and, using a slotted spoon, transfer to a bowl. Cook fennel and white onions until golden, 6-8 minutes; transfer to bowl with garlic. Add sliced onion greens, the stock, thyme, peppercorns, bay leaf, and vanilla bean; simmer until reduced by half, about 30 minutes. Strain stock and return to pan; whisk in remaining oil, the vinegar, salt, and pepper, and heat over medium. Stir in all reserved vegetables; cook, covered, until vegetables are heated through, 2-3 minutes. Divide vegetables between bowls and ladle broth over the top; garnish with cilantro sprigs and sea salt.

Warm Wheat Berry Salad with Fava Beans and Trout Roe

SERVES 6; PHOTO ON PAGE 55

This salad, from Elise Kornack of the Brooklyn restaurant Take Root, is a satisfying main course thanks to protein-packed wheat berries. After cooking, the berries will retain their chewiness.

- 4 cups vegetable stock
- 1 1/2 cups white wheat berries (bobsredmill.com)
- 3 cloves garlic, peeled and smashed

(Continued on page 59)

Warm Wheat
Berry Salad
with Fava Beans
and Trout Roe

ELISE KORNACK

Take Root, Brooklyn

Recipe on [page 54](#)

Elise Kornack, chef-owner of Brooklyn's 12-seat Take Root, makes each component of the restaurant's 10-course tasting menu herself, down to the bread and butter. Her detail-oriented approach is on full view in the composition of this salad, which pops with creamy fava beans, sweet peas, and a bracing anchovy vinaigrette.

Green rim salad plate (\$12);
schoolhouseelectric.com



**Chilled
Macadamia
Gazpacho with
Cured Asparagus**

ELISE KORNACK

Take Root, Brooklyn

Recipe on [page 59](#)

"It's easy to turn things into purées," says Kornack, "but much more difficult to treat a vegetable as you would meat, changing its texture but not changing its identity." Here, she cures asparagus in lime juice, tenderizing and cleverly transforming it into a bright complement to this creamy soup.



Seersucker napkin
(\$22 for set of four);
onekinglane.com

**Puntarelle and
Dandelion Green
Salad with
Honey and Olive
Vinaigrette**

ELISE KORNACK

Take Root, Brooklyn

Recipe on [page 59](#)

You'll often see puntarelle, an Italian chicory, cooked down to tame its bitterness. In this salad, Kornack embraces the puntarelle's flavor, marrying it with dandelion greens and a robust (but not overwhelming) honey-olive vinaigrette. "I want the vegetables to be identifiable," she says.



Wood ceramic servers
(\$39); potterybarn.com

Mini-check kitchen towel (\$28);
schoolhouseelectric.com

White ceramic spoon
No. 4 (\$40 for set of two);
henrystreetstudio.com

Sweet and Sour
Vegetables with
Poached Egg

ARMAND ARNAL

Maman, New York City
La Chassagnette, Arles, France

Recipe on [page 59](#)

Arnal ingeniously tosses vegetables in an Asian-inflected vinaigrette before roasting them in this zesty dish. The quick-pickle ensures that as the vegetables cook, they retain a pleasing crunch. Apply this technique to any seasonal vegetable, year-round.



Fete rustic
tablecloth (\$49-\$79);
onekinglane.com

(Continued from page 54)



- 1 small yellow onion, halved
- Kosher salt and freshly ground black pepper, to taste
- 4 lb. fresh unshelled fava beans (or 4 cups frozen and defrosted shelled fava beans)
- 1 cup fresh peas
- 1 cup roughly chopped fennel fronds or dill
- $\frac{3}{4}$ cup olive oil
- $\frac{1}{3}$ cup champagne vinegar
- 3 oil-packed anchovy fillets, drained and mashed into a paste
- 1 cup labneh (strained yogurt)
- 6 oz. trout roe (sunbursttrout.com)
- Maldon flake sea salt, for garnish



1 Bring stock, wheat berries, garlic, onion, salt, and pepper to a boil in a 4-qt. saucepan. Reduce heat to medium-low; cook until wheat berries are tender, about 1 hour. Discard garlic and onion and strain wheat berries; place in a large bowl, cover with plastic wrap and set aside.

2 Bring a large pot of salted water to a boil. Cook fava beans until tender, 1–2 minutes; drain and transfer fava beans to an ice bath until chilled. Drain and shell fava beans into bowl with wheat berries. Add peas, $\frac{3}{4}$ cup fennel fronds, the oil, vinegar, anchovy paste, salt, and pepper; using your hands, mix salad until combined. To serve, spread labneh on plates and top with salad; garnish with remaining fennel fronds, the trout roe, sea salt, and pepper.

Chilled Macadamia Gazpacho with Cured Asparagus

SERVES 6; PHOTO ON PAGE 56

Sweet macadamia nuts, toasted to deepen their flavor, give a luscious, creamy base to this creative chilled gazpacho from chef Elise Kornack of Brooklyn's Take Root. It's perfectly offset by a topping of tart, crunchy asparagus.

- $3\frac{1}{2}$ cups raw unsalted macadamia nuts, toasted
- $1\frac{1}{4}$ cups olive oil
- 6 oz. stale sourdough bread, crusts removed, roughly chopped
- 5 cups ice-cold water
- 2 tbsp. kosher salt
- 1 tsp. plus 1 tbsp. honey
- Zest of 1 lime, plus $\frac{3}{4}$ cup juice

- 2 cloves garlic, thinly sliced
- $\frac{1}{4}$ cup roughly chopped flowering cilantro or regular cilantro leaves and stems, plus whole leaves for garnish
- 1 small serrano chile, stemmed, seeded, and minced
- 10 oz. asparagus, trimmed, peeled, and sliced $\frac{3}{4}$ " thick on the bias

1 Toast nuts in a 12" skillet over medium-high; transfer to a blender. Add $\frac{1}{4}$ cup oil to skillet; cook bread over medium until golden and crisp, 4–5 minutes. Let bread cool; transfer to blender. Add half the water and salt, 1 tsp. honey, the lime zest and $\frac{1}{4}$ cup juice, and the garlic; purée until just smooth. Add remaining water, and, with the motor running, slowly pour $\frac{1}{2}$ cup oil through the hole in the blender lid; purée until soup is emulsified and chill until ready to serve.

2 Whisk the remaining salt, honey, and lime juice, the cilantro, and chile in a bowl. While whisking, slowly drizzle in remaining oil until vinaigrette is emulsified. Stir in asparagus and cover with plastic wrap; chill 30 minutes before serving. To serve, ladle chilled soup into bowls; spoon asparagus mixture over top and garnish with cilantro leaves.

Puntarelle and Dandelion Green Salad with Honey and Olive Vinaigrette

SERVES 6; PHOTO ON PAGE 57

A mix of dandelion greens and sturdy, slightly bitter puntarelle (an Italian chicory) stands up to a honey-mustard vinaigrette in this assertive salad from Elise Kornack of Brooklyn's Take Root.

- Zest of 1 lemon, plus 3 tbsp. juice
- $1\frac{1}{2}$ tsp. Dijon mustard
- 1 tsp. honey
- Kosher salt and freshly ground black pepper, to taste
- 3 tbsp. olive oil
- $\frac{1}{4}$ cup Castelvetrano olives, pitted and roughly chopped
- 6 oz. dandelion greens, trimmed
- 4 oz. puntarelle or regular chicory, trimmed
- $\frac{1}{2}$ tsp. bee pollen (amazon.com)

Whisk lemon zest and juice, mustard, honey, salt, and pepper in a large bowl until combined. While whisking, slowly drizzle in oil until vinaigrette is emulsified.



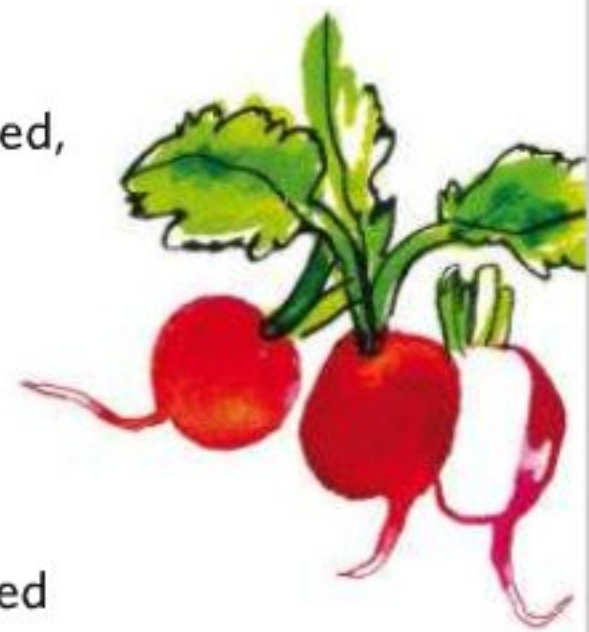
Stir in olives. Tear dandelion greens and chicory into bite-sized pieces and add to bowl. Using your hands, toss greens with vinaigrette, coating leaves completely; transfer salad to a serving platter and sprinkle with bee pollen.

Sweet and Sour Vegetables with Poached Egg

SERVES 6; PHOTO ON PAGE 58

Ginger, lemongrass, and maple vinegar add a warm base note to this dish, which is packed with root vegetables and topped with a crisp, floral mix of greens, from chef Armand Arnal, of New York's Maman and Michelin-starred La Chassagnette in southern France.

- $\frac{3}{4}$ cup cider vinegar
- $\frac{3}{4}$ cup maple vinegar (fustinis.com)
- $\frac{3}{4}$ cup olive oil
- 1 4" piece ginger, peeled and thinly sliced
- 1 stalk lemongrass, trimmed and thinly sliced
- Kosher salt and freshly ground black pepper, to taste
- 2 tsp. coriander seeds, toasted
- 2 tsp. mustard seeds, toasted
- 3 orange carrots, julienned
- 3 purple carrots, julienned
- 2 large bulbs fennel, trimmed, halved, and thinly sliced
- 2 medium red radishes, julienned
- 1 large turnip, peeled and julienned
- $\frac{1}{2}$ head cauliflower, cored, quartered, and thinly sliced
- 2 oz. baby arugula
- 2 oz. baby mustard greens
- 1 cup packed Thai or regular basil leaves
- 18 caper berries, drained
- 6 eggs, poached, for serving



Heat oven to 300°. Purée vinegars, oil, ginger, lemongrass, salt, and pepper in a blender until smooth; transfer to a large bowl. Add coriander and mustard seeds, carrots, fennel, radishes, turnip, and cauliflower. Divide vegetables between 2 baking sheets and spread into even layers; bake, stirring occasionally, until vegetables are crisp-tender, about 30 minutes, and let cool. To serve, divide vegetables between six plates. Top with arugula, mustard greens, basil, and caper berries, and place a poached egg over each.



ALL THE GNOCCHI

ITALY'S SUPREME COMFORT
FOOD TAKES ON SUCH AN ASTOUNDING VARIETY
OF FORMS AND FLAVORS THAT ONE CHEF
SPENT FIVE YEARS MASTERING ALL OF THEM.
HERE, SHE SHARES HER FAVORITES

BY ANDREW SESSA
PHOTOGRAPHS BY CON POULOS
RECIPES BY JENN LOUIS



**Beet and Ricotta Gnocchi
with Wilted Beet
Greens and Aged Balsamic**

Moist from the ricotta and subtly vegetal from the beets, this vibrant pasta gets a few drizzles of aged balsamic from Modena (in neighboring Emilia-Romagna) to balance the slight sweetness of the dish (see [page 64](#) for recipe).



Bread Crumb Dumplings and Bean Stew with Parsley-Speck Pesto

In Emilia-Romagna, chef Carla Rebecchi taught Louis to make this borlotti bean stew with shell-like gnocchi called *pisarei* (see [page 64](#) for recipe). It hails from the town of Piacenza, where, legend has it, mothers would look at the hands of a son's intended bride to make sure she had the callouses that come from dragging the dumpling dough across a wooden board to make the pasta.

“This is the best,” Louis says. “I want to climb in there and swim around.”



Buckwheat and Ricotta Gnocchi with Cream, Peas, and Spinach

Just miles from the Austrian border, at the knotty pine-paneled Ristorante Cianzia in Borca di Cadore, chef Bruna Montesel explained to Louis why she uses buckwheat flour in her gnocchi: Incorporating it gives the pasta a certain weightiness—not all gnocchi have to be light as clouds, Louis is quick to remind people—and an earthy flavor that pairs perfectly with a spring mix of peas and spinach (see [page 67](#) for recipe).



TIP: SIMMER GNOCCHI, INSTEAD OF BOILING THEM, SO THEY HOLD THEIR SHAPE AND DON'T ABSORB TOO MUCH WATER.



TIP: FREEZE EXTRA GNOCCHI IN A SINGLE LAYER ON A BAKING SHEET AND TRANSFER THEM TO A SEALABLE BAG FOR STORAGE UP TO THREE MONTHS.



Ricotta and Egg Gnocchi with Olives, Capers, and Tomato Sauce

These soft gnocchi from Tuscany (see [page 67](#) for recipe) are the ultimate version of the kind most commonly served at Italian-American restaurants. The dish is amped up with briny chopped capers and green olives.

“Most Americans don’t think of gnocchi as anything other than a potato dumpling,”

says Jenn Louis, chef-owner of Lincoln and Sunshine Tavern in Portland, Oregon. But they’re actually a huge category of pasta, Louis explains, incorporating an incredible variety of textures, shapes, and flavors. They have scores of different names and come from nearly every corner of Italy. Some are made with potato, others with buckwheat, beets, or spinach, and some don’t look at all like what we’d think of as traditional gnocchi—take the spinach spätzli, for instance ([page 65](#)). These regional differences of opinion—a product of the country’s former city-states having remained largely independent until the middle of the 19th century—captivate Louis, so much so that she’s spent much of her free time during the past five years on a true passion project: the comprehensive, just-released *Pasta by Hand* (Chronicle), which is entirely devoted to these dumpling dollops. To compile her cookbook, Louis and her husband, David Welch, went on several gnocchi fact-finding missions around Italy, discovering a beet and ricotta version in Piedmont tossed with beet greens and aged balsamic (see [page 64](#) for recipe) and a rustic farro gnocchi with hearty pork ragù (see [page 67](#) for recipe) in Umbria. On these pages, you’ll find some of the exciting, delicious, and often surprising gnocchi dishes Louis and Welch encountered on their trip: “They’re usually made by hand,” Louis says of these authentic recipes. “They are simple peasant dishes that people prepared because they were filling. And I want to preserve all of that. I don’t want it to get lost.”

BEET AND RICOTTA GNOCCHI WITH WILTED BEET GREENS AND AGED BALSAMIC

SERVES 6-8; PHOTO ON PAGE 61

For this Piedmontese dish, a drizzle of aged balsamic vinegar adds a tangy complexity. Chef Jenn Louis likes La Vecchia Dispensa "Cleopatra" from the Modena region (isolaimports.com).

- 1 1/4 lb. small red beets with greens, greens separated, stems cut into 1/2" pieces, leaves torn into 2" pieces, and beets scrubbed
- 1/4 cup extra-virgin olive oil
- Kosher salt and freshly ground black pepper, to taste
- 1/2 cup homemade ricotta (see page 85 for recipe) or store-bought whole-milk ricotta
- 1/2 cup finely grated parmesan, plus more for serving
- 1 tsp. freshly grated nutmeg
- 1 egg
- 2 1/2 cups all-purpose flour
- Semolina flour, for dusting
- 2 tbsp. unsalted butter
- Aged balsamic vinegar, for drizzling

1 Heat oven to 350°. Toss beets, 2 tbsp. oil, salt, pepper, and 1/4 cup water in a 9" x 13" baking dish and cover with foil; roast until tender, about 1 hour. Peel beets and transfer to a food processor. Add ricotta, parmesan, nutmeg, egg, and salt; purée until smooth and transfer to a

bowl. Add 1 1/2 cups flour and, using your hands, mix until a sticky dough forms. Sprinkle 1/2 cup flour on a work surface. Place dough on top. Sprinkle remaining flour over dough and cover loosely with plastic wrap; let sit 30 minutes.

2 Cut dough into 6 pieces. Working with one piece at a time, and using your hands, roll dough into a 1/2"-thick rope. Cut rope crosswise into 1/2" gnocchi; transfer to a semolina-dusted, parchment paper-lined baking sheet. Separate gnocchi to prevent sticking.

3 Bring a large pot of generously salted water to a simmer over medium-high. Cook gnocchi, all at once, until they float, 2-3 minutes. Meanwhile, heat remaining oil and the butter in a 12" skillet over medium-high. Cook beet green stems until soft, 2-3 minutes. Add beet leaves; cook until wilted, 1-2 minutes. Using a slotted spoon, transfer gnocchi to skillet; season with salt and pepper and toss to combine. Transfer gnocchi to a serving platter; drizzle with balsamic and sprinkle with parmesan.

BREAD CRUMB DUMPLINGS AND BEAN STEW WITH PARSLEY-SPECK PESTO

Pisarei e Faso

SERVES 6; PHOTO ON PAGE 62

A fresh herb sauce laced with speck—a dry-cured smoked ham—tops this thick bean stew from Emilia-Romagna.

For the gnocchi:

- 1 1/3 cups all-purpose flour, plus more for dusting
- 1 cup dried bread crumbs
- 2 tsp. kosher salt
- 1 cup boiling water, plus more as needed

For the pesto:

- 1 1/3 cups packed parsley leaves
- 2/3 cup olive oil
- 1/4 tsp. crushed red chile flakes
- 2 cloves garlic
- 2 oz. speck, minced
- 1/4 cup finely grated parmesan
- Kosher salt, to taste

For the soup:

- 2 tbsp. olive oil
- 2 tbsp. rosemary leaves
- 1 4-oz. piece lardo or pancetta, cut into 1/4" pieces
- 1 bay leaf
- 1 carrot, minced
- 1 small yellow onion, minced
- 1/2 cup dry red wine
- 8 cups beef or vegetable stock
- 1 1/4 cups dried borlotti or cranberry beans, soaked overnight and drained
- 2 tbsp. minced parsley
- 1/2 cup finely grated parmesan, plus more for serving
- 6 tbsp. unsalted butter, cubed
- 1 16-oz. can whole peeled tomatoes, puréed

1 Make the gnocchi: Pulse flour, bread crumbs, and salt in a food processor until combined. With the motor run-

ning, slowly add boiling water; mix until dough forms. If dough is dry, add more boiling water, 1 tbsp. at a time, until a firm dough forms. Transfer dough to an unfloured surface; knead briefly until dough is smooth. Quarter dough and cover loosely with plastic wrap. Working with one-quarter dough at a time, use your hands to roll dough into a 1/2"-thick rope. Cut dough crosswise into 1/2" pieces. Working with one piece at a time, and with the side of your thumb, press down on the dough while rolling and flicking up to create gnocchi. For a step-by-step, see page 85. Transfer gnocchi to a flour-dusted, parchment paper-lined baking sheet. Separate gnocchi to prevent sticking and cover with plastic wrap; chill until ready to use.

2 Make the pesto: Purée parsley, oil, chile flakes, and garlic in a food processor until smooth; transfer to a bowl. Stir in speck, parmesan, and salt; set aside.

3 Make the soup and serve: Heat oil in an 8-qt. saucepan over medium. Cook rosemary, lardo, bay leaf, carrot, and onion until vegetables are soft, 4-6 minutes. Increase heat to medium-high and add wine; cook until reduced by half, 1-2 minutes. Add stock, beans, parsley, and 2 cups water; boil. Reduce heat to medium; cook, covered, until beans are tender, 1 1/2-2 hours. Add reserved gnocchi, the parmesan, butter, and tomato purée; simmer until gnocchi are cooked through, about 15 minutes. Discard bay leaf. Ladle soup into bowls; garnish with reserved pesto and more parmesan.

Spinach Spätzli with Brown Butter, Crispy Speck, and Pangrattato

SERVES 6-8

Louis' spiced, citrus-laced *pangrattato*, or bread crumbs, provide a welcome crunch and bright pop of flavor to this German-influenced dish. Store extra *pangrattato* in an airtight container for up to 3 days.

For the pangrattato:

- 1/3 cup schmaltz (rendered chicken fat) or olive oil
- 1 1-lb. loaf country bread, crust removed and cubed
- 1 1/2 tsp. kosher salt
- 1/2 tsp. freshly ground black pepper
- 10 cloves garlic, thinly sliced
- 1 2" piece ginger, peeled and thinly sliced
- 1 medium jalapeño, chopped
- Finely grated zest of 1/2 each lemon, lime, and orange

For the spätzli:

- 2 lb. fresh spinach, stemmed
- 1/2 tsp. freshly grated nutmeg
- 1 tsp. kosher salt, plus more to taste
- 4 eggs
- 2 cups all-purpose flour
- Olive oil, for greasing

For serving:

- 1 tbsp. olive oil
- 3 oz. thinly sliced speck or pancetta
- 5 tbsp. unsalted butter

1 Make the pangrattato: Heat oven to 275°. Melt schmaltz in a 12" skillet over medium. Add bread and season with salt and pepper; cook until lightly toasted, 6-8 minutes. Transfer bread to a baking sheet; bake until slightly dry, 18-20 minutes. Add gar-

lic, ginger, and jalapeño; bake until everything is dry and crisp, about 45 minutes, and let cool. Transfer to a food processor; pulse into coarse crumbs. Stir in citrus zests.

2 Make the spätzli: Bring a large pot of salted water to a boil. Cook spinach until wilted, 1-2 minutes. Transfer spinach to an ice bath until chilled. Drain spinach and transfer to a clean kitchen towel; squeeze until mostly dry. Transfer spinach to a food processor. Add nutmeg, salt, and eggs; purée until spinach is minced. Add flour; purée, scraping down sides of processor as needed, until a smooth, thick batter forms, about 4 minutes. Transfer batter to a lightly greased bowl and cover with plastic wrap; let sit at room temperature for 30 minutes.

3 Bring a fresh pot of generously salted water to a simmer over medium-high. Working in batches, and using a spätzle maker or a colander with large holes, press batter into the simmering water. Cook until spätzli float, about 1 minute. Stir and cook until tender, about 1 minute more. Using a slotted spoon, transfer spätzli to a parchment paper-lined baking sheet.

4 Heat oil in a 12" skillet over medium-high. Cook speck until crisp, 1-2 minutes; transfer to a paper towel-lined plate. Wipe skillet clean and add butter; cook over medium until butter turns a deep golden brown, 6-8 minutes. Add reserved spätzli and toss to combine; divide between plates. Crumble speck over the top and sprinkle with some reserved pangrattato.

Extra pangrattato is also delicious sprinkled on roasted vegetables, salads, or a simple spaghetti with garlic and olive oil



Louis learned this recipe from home cook Gianna Messina in the Trentino-Alto Adige town of Trento. There, near Italy's border with Austria, the food takes on a distinctly Teutonic bent, not least of all when it comes to *spätzli*, a close Italian cousin of German *spätzle* (see [page 64](#) for recipe).

FYI: ADDING FARRO FLOUR
TO THIS DOUGH YIELDS
A DENSER DUMPLING THAT CAN
HOLD ITS OWN AGAINST
A THICK RAGÙ.



This farro gnocchi dish from Umbria (see [page 67](#) for recipe) has a rich, cheesy sauce. The meaty combo of ground pork and bacon makes it satisfyingly filling.



Farro Gnocchi with Pork Ragù

SERVES 6

In this Umbrian ragù, fennel pollen adds a sweet aroma and a flavor similar to that of the fennel-laced sausages found in Italian butcher shops.

For the ragù and serving:

- 2 tbsp. olive oil
- 1 lb. ground pork
- 2½ oz. bacon, minced
- ½ tsp. crushed red chile flakes
- ½ tsp. fennel pollen (kalustyans.com)
- 1 clove garlic, thinly sliced
- ¼ cup tomato paste
- ⅓ cup dry red wine
- 5 cups chicken stock
- Kosher salt, to taste
- 4 tbsp. unsalted butter
- 1 cup finely grated parmesan, plus more for serving
- ¼ cup chopped parsley

For the gnocchi:

- 1¾ lb. medium Yukon Gold potatoes, scrubbed
- 1½ cups all-purpose flour, plus more for dusting
- ¾ cup farro flour (bluebirdgrainfarms.com)
- 1 cup plus 1 tbsp. finely grated parmesan
- 2 eggs
- Semolina flour, for dusting

1 Make the ragù: Heat oil in a 6-qt. saucepan over medium-high. Cook pork and bacon until browned, 4–5 minutes. Add chile flakes, fennel pollen, and garlic; cook until garlic is golden, 2–3 minutes. Stir in tomato paste; cook 2 minutes. Add wine; cook until evaporated, about 30 seconds.

Add 4 cups stock and season with salt; boil. Reduce heat to medium; simmer until thickened, about 1 hour.

2 Make the gnocchi: Boil potatoes in a 4-qt. saucepan of water. Reduce heat to medium-high; simmer until potatoes are tender, 25–30 minutes, and drain. When cool enough to handle, peel and pass the potatoes through a potato ricer into a bowl. Add flours, parmesan, and eggs; using your hands, mix until a soft dough forms. Transfer dough to a lightly floured surface; knead briefly until dough is smooth. Cover dough with plastic wrap; let sit at room temperature for 30 minutes.

3 Quarter dough and, working with one quarter at a time, use your hands to roll dough into a ½"-thick rope. Cut rope crosswise into 1" gnocchi; transfer gnocchi to a semolina-dusted, parchment paper-lined baking sheet. Separate gnocchi to prevent sticking.

4 Bring a large pot of generously salted water to a simmer over medium-high. Cook gnocchi, all at once, until they float, 2–3 minutes. Using a slotted spoon, transfer gnocchi to a parchment paper-lined baking sheet; keep warm. Return ragù to medium. Add remaining stock and the butter; simmer until sauce is thickened, 6–8 minutes. Add cooked gnocchi and the parmesan; cook until warmed through, 1–2 minutes. Divide gnocchi and sauce between shallow bowls; garnish with more parmesan and the parsley.

1 Stir ricotta, pecorino, 2 tsp. salt, ¼ tsp. nutmeg, ¼ tsp. pepper, and yolks in a bowl until smooth. Add flours and, using your hands, mix until a slightly firm dough forms. Quarter dough and cover loosely with plastic wrap. On a lightly floured surface, and working with one-quarter dough at a time, use your hands to roll dough into a ½"-thick rope. Cut rope crosswise into ¼" gnocchi. Transfer gnocchi to a semolina-dusted, parchment paper-lined baking sheet. Separate gnocchi to prevent sticking.

2 Bring a large pot of generously salted water to a simmer over medium-high. Cook gnocchi, all at once, until they float, 2–3 minutes. About halfway through cooking gnocchi, add peas. Meanwhile, bring cream to a simmer in a 12" skillet over medium-high. Stir in remaining nutmeg. Using a slotted spoon, transfer gnocchi and peas to skillet with cream. Stir in spinach, ½ cup parmesan, the lemon juice, salt, and pepper. If sauce is too thick, add ½ cup water from cooking gnocchi. Divide gnocchi between plates; garnish with remaining parmesan.

RICOTTA AND EGG GNOCCHI WITH OLIVES, CAPERS, AND TOMATO SAUCE

SERVES 6; PHOTO ON PAGE 63

When making these gnocchi, use a potato ricer (oxo.com) instead of mashing the potatoes to produce a smooth, pillowy dough.

For the gnocchi:

- 2 lb. medium Yukon Gold potatoes, scrubbed
- 1½ cups all-purpose flour, plus more for dusting
- 7 tbsp. homemade ricotta (see page 85 for recipe) or store-bought whole-milk ricotta
- 2 tsp. kosher salt
- 2 eggs

For the sauce:

- 2 tbsp. extra-virgin olive oil, plus more for drizzling
- ½ tsp. crushed red chile flakes
- 4 cloves garlic, minced
- 1 bay leaf
- 1 medium yellow onion, minced
- 1 sprig rosemary
- 6 tbsp. unsalted butter, cubed
- 2 28-oz. cans whole peeled tomatoes, crushed by hand

- Kosher salt and freshly ground black pepper, to taste
- ¾ cup pitted green Castelvetrano or Gaeta olives, pitted and halved
- ⅓ cup finely grated Pecorino Romano, plus more for serving
- ¼ cup capers, rinsed and roughly chopped
- 2 tbsp. roughly chopped wild or regular oregano

1 Make the gnocchi: Boil potatoes in a 4-qt. saucepan of water. Reduce heat to medium-high; simmer until potatoes are tender, 25–30 minutes, and drain. When cool enough to handle, peel and pass the potatoes through a potato ricer into a bowl. Add flour, ricotta, salt, and eggs; using your hands, mix until a smooth dough forms. If dough is sticky, add more flour, 1 tbsp. at a time, as needed.

2 Transfer dough to a lightly floured surface; quarter dough. Working with one-quarter dough at a time, use your hands to roll dough into a ¾"-thick rope. Cut rope crosswise into 1" gnocchi; transfer to a flour-dusted, parchment paper-lined baking sheet. Separate gnocchi to prevent sticking. Cover with plastic wrap; chill until ready to cook.

3 Make the sauce and serve: Heat oil in a 6-qt. saucepan over medium. Cook chile flakes, garlic, bay leaf, onion, and rosemary until vegetables are soft, 6–8 minutes. Add butter, tomatoes, and salt; simmer until thickened, about 1½ hours. Discard bay leaf and rosemary; keep sauce warm. Bring a large pot of generously salted water to a simmer over medium-high. Cook gnocchi, all at once, until they float, 2–3 minutes. Stir olives, pecorino, capers, and oregano into sauce. Using a slotted spoon, transfer gnocchi to sauce; season with salt and pepper and stir to combine. Divide gnocchi between serving bowls; drizzle with olive oil and sprinkle with pecorino.

BUCKWHEAT AND RICOTTA GNOCCHI WITH CREAM, PEAS, AND SPINACH

SERVES 6–8; PHOTO ON PAGE 62

Buckwheat, plentiful in the Trentino–Alto Adige region of Italy, makes for dense, slightly sweet gnocchi. As the seasons change, swap out the vegetables; try zucchini and squash in the summer and roasted butternut squash in the fall.

1¾ cups plus 2 tbsp. homemade ricotta (see page 85 for recipe) or store-bought whole-milk ricotta

- ½ cup finely grated Pecorino Romano
- 2 tsp. kosher salt, plus more to taste
- ½ tsp. freshly grated nutmeg
- ¼ tsp. freshly ground black pepper, plus more to taste
- 4 egg yolks
- 1 cup plus 3 tbsp. all-purpose flour, plus more for dusting
- ¾ cup plus 2 tbsp. buckwheat flour (bobsredmill.com)
- Semolina flour, for dusting
- 1 cup fresh or frozen peas
- 1½ cups heavy cream
- 4 oz. baby spinach
- ¾ cup finely grated parmesan
- 1 tbsp. fresh lemon juice

“Gnocchi is why I came to Italy,” Louis says.

KITCHEN DESIGN WITHOUT BORDERS

Featuring a wealth of inspiring, clever ideas, these five international kitchens are worth emulating. Transcend the cookie-cutter look—you know, the soullessly overchromed, under-personalized one that is snoozingly everywhere—and go global

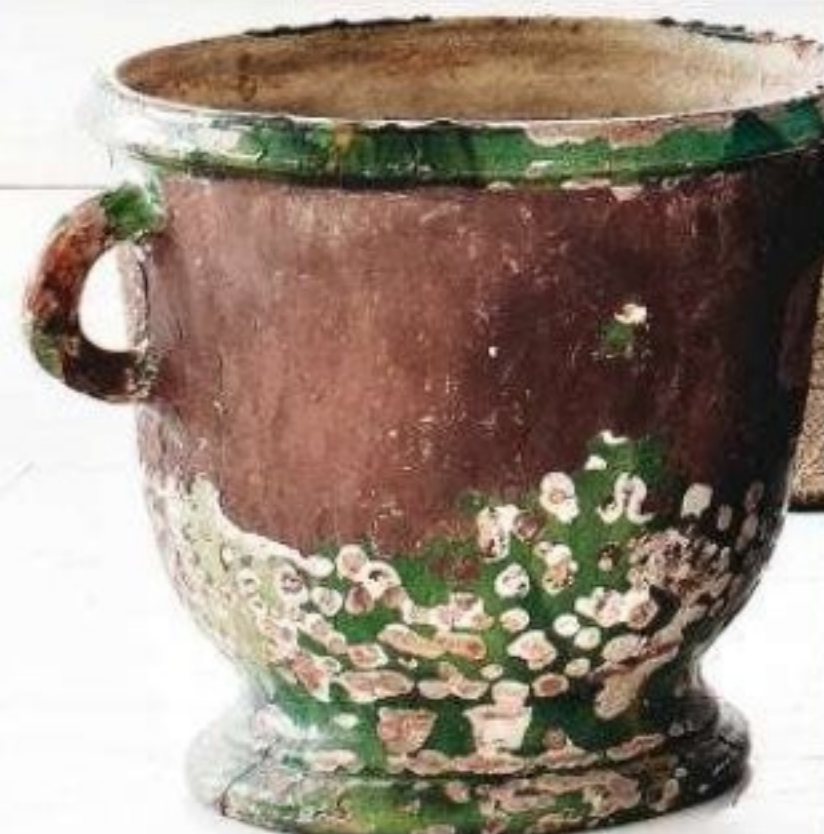
BY HILARY ROBERTSON



THE LOOK:

SWEDISH BOHEMIAN MODERN

At her 19th-century home in Höganäs on the coast of Sweden, interior stylist Marie Olsson Nylander subverts the minimal-chic cliché of a pale contemporary space by using a mix of textures, vintage pieces, and furnishings not normally found in the kitchen. An eye-catching, one-of-a-kind island pulls it all together.



MIXED LIGHTING

Pairing a luxe crystal chandelier with modern pendant shades and stainless steel spotlights provides a lively mix of styles and lighting heights.

Get a similar crystal chandelier made by Vestry (\$6,300) at circalighting.com.

Simple spotlights, like the Orbit 2 (\$220 each), can be found at ylighting.com.



RETRO FLIP CLOCK

Karlsson calendar clocks (here mimicking the color scheme of white tiles and black grout) are out of production, but the classics often appear on eBay, or you can find similar clocks online, like the big flip clock (\$100) at thinkgeek.com.



HOW TO GET IT



Against gleaming ceramic tiles, matte **concrete pendant shades** offer a textural contrast. (Dome pendant, \$245; shadesoflight.com)



Clean **white cabinets**, without handles, melt into the background, letting unique pieces pop. (Aster Cucine custom cabinets, prices vary; uhny.com)

UNCONVENTIONAL FURNITURE

An antique chest serving as a kitchen island, a pretty vintage French mirror, and a velvet lounge chair add living-room coziness to a space.



Beautiful **cutting boards** can be displayed with as much reverence as a sculpture. (Arte Legno olive wood cutting boards, \$40-\$70; amazon.com)

THE LOOK:

FRENCH INDUSTRIAL MINIMALISM

When designing a kitchen for the Château de la Resle, a boutique hotel on a 15-acre estate in Burgundy, France, Dutch designer Roderick Vos noticed a contemporary steel H-beam holding up the first floor in the property's ancient barn. The beam became a design motif for his kitchen. Vos copied its look to make a shelf for glasses and to anchor the room's most dramatic element: the pot rack over the island.



HANDMADE STOVE

Lacanche ranges have been hand-forged in Burgundy since 1796, but the venerable brand's ovens fit in perfectly with an ultra modern kitchen. (From \$6,295; frenchranges.com)

HOW TO GET IT



This **rich blue color**—reminiscent of pigment cobalt, a decorator favorite discovered in the 19th century—adds personality to a futuristic space without being too loud. (Drawing Room Blue, from \$33; farrow-ball.com)



Like the H-beams, **boiler room-style spigots** show that utilitarian elements can be used to stylish effect. You can install the hardware store versions, or purchase this high-end setup. (Regulator, from \$9,500; waterworks.com)



Roderick Vos designed the Montigny dresser—inspired by the **modular cabinets** done for the Château de la Resle's kitchen—to sell on the hotel's website. They hide kitchen clutter in high fashion. (\$32,950; chateaudelaresle.com)



INTEGRATED LIGHTING

Roderick Vos used LED lights to outfit a sleek custom metal pot rack and backlight glasses on a shelf. Make display units into light fixtures by attaching linear LED bulbs inside them.



COLOR CODING

Grouping glassware by color and style makes for an eye-pleasing display.



VARIED COUNTERTOPS

Mix and match surfaces: Use oak (here, by the stove) with concrete (against the back wall) for a range of textures.



EXHIBITION-READY POTS

Two classic littala casseroles—the Sarpaneva (left, \$295) and the Dahlström (right, \$375)—are good-looking enough to be left out of the cabinet. (finnstyle.com)

THE LOOK:

BRITISH FARMHOUSE CONTEMPORARY

Product designer Paul Priestman's 17th-century farmhouse is located off the grid on a 200-acre plot in Northumberland, in north-eastern England. In his elemental kitchen, he modernizes agrarian design tropes with a streamlined palette and shiny surfaces.

HOW TO GET IT

Try pairing a long, reclaimed-wood **refectory table** with a bench on one side and chairs on the other. Look for vintage versions or buy this Emerson reclaimed wood table. (\$900-\$1,000; westelm.com).



The cast-iron **AGA** is the quintessential British range. Some models have separate ovens for roasting, baking, and slow-cooking, but all versions have boiling and simmering hot plates. The continuously burning, heat-retaining stove also keeps a room very cozy. (From \$5,600; aimadison.com)



Glossy **black subway tiles** with beveled edges are a welcome decorative break from white painted walls. They are easily wiped clean—a practical attribute that makes them a good surface behind a sink or stove. (3"x6", \$4/ sq. ft.; beltile.com)

OVERSIZED PENDANTS

A row of simple oversized white pendant shades provides dramatic lighting at a refectory table. (Caravaggio P3 Pendant only in high-gloss, \$895; danishdesignstore.com)



*STYLE
ECHOES*

Sturdy cast-iron pots make a perfect accent to a black metallic stove.

MATERIAL VARIATION

Open reclaimed wood shelves break up a gleaming black-tiled wall, adding texture and incorporating the same rough-hewn look of the table.

*STONE
SINK*

In a kitchen with a freestanding stove and butcher block, an oversized antique stone sink on pillars fits right in.

more issues at magazinesdownload.com

For cathedral-style glass pendants with electric candles, check out the Hundi lantern (\$299) at potterybarn.com.

ABBREVIATED PALETTE

Even with intricate patterns, a room can feel calm, thanks to a narrow palette of blues and browns. Here, the light blue-gray walls softly recall the colors of the doors and floor, unifying the kitchen.

PAINTED DOORS

A built-in pantry is fitted with vintage decorative Indonesian doors that echo the tile floor. Find unique doors at indonesia-trading.com.

TEAK DINING ROOM SET

An antique Javanese teak table and benches—typical of Indonesia's warung, or small buffet restaurants—allow the patterned floor to show without a clutter of chair legs. Get one (prices vary) at balifurnishingsdirect.com.

THE LOOK:

INDONESIAN SIMPLICITY

For their Bali hideaway, Dominique Verdellet, co-owner of Indonesian décor shop Haveli (havelishop.com), and her husband, Jean-Marc Lavergne, took inspiration from Java's Dutch colonial houses. Patterned blue-and-white floor tiles, colorful Indonesian painted doors, and brass-accented hanging lanterns give it a subtle ethnic flavor without resorting to pastiche.



HOW TO GET IT



Add pattern with **ornate tiles** similar to the handmade Javanese ones here. (Medina Deco tiles, \$20-\$25/sq. ft.; xsurfaces.com)



Colored **glass pendant lanterns** can echo the hue of a key decorative element or appliance. (Glass pendant, \$1,660; tyson.london)



OPEN STORAGE

Wooden shelves, instead of cabinets, keep frequently used ingredients close at hand.



SIDE-BY-SIDE FRIDGE

A stainless steel refrigerator-freezer is a great high-tech concession in a low-tech scheme. (\$11,515-\$11,620; subzero-wolf.com)

THE LOOK:

ARGENTINE MOUNTAIN RUSTIC

GALVANIZED METAL ACCENT

Using inexpensive galvanized metal as a backsplash (and disguise for a hood extractor) modernizes a boho space. You can purchase a ready-made galvanized hood (\$80) at northerntool.com.

HANGING COOKWARE

A jumble of well-worn pots and pans arranged on the wall has all the convenience of a sleek, modern pot rack but evokes a craftsman's aesthetic.



In a rugged town on the Patagonia range, Renaud and Cathi Bossert built their house with local cypress and decorated it with flea-market finds. In their pared-down space, they combine raw, utilitarian materials in a neutral palette: White-washed shiplap walls and walnut floorboards make an ideal setting for vintage pieces full of character.



KITCHEN PHOTOS: NATHALIE KRAG/TAVERNE AGENCY, PRODUCER: TAMI CHRISTIANSEN (2)

MOODY LIGHTING

Suspending a pair of retro black enamel pendants close to the surface of a dining table creates a dramatic lighting effect. Find similar ones at schoolhouseelectric.com. (Factory Light No. 5 Rod, \$279-\$319)



HOW TO GET IT



Classic 1930s **French café chairs** add eclectic charm when mixed with wooden office and folding chairs. (Xavier Dining Chair, \$200; westelm.com)



Tall **woven baskets** are useful for storing clutter and fit in with a country vibe. (Suzanne Kasler Round Market Basket, set of three for \$150; ballarddesigns.com)



A vintage **roll-top desk** brings a multitasking element to a space. (Solid Oak Roll-Top vintage scholar's desk, \$1,200; modernoffice.stores.yahoo.net)

Hong Kong, Italian-Style

Chef Mario Carbone created the ideal Italian red-sauce joint in New York—then opened a perfect replica in Asia. Now he's playfully mixing the flavors of Hong Kong and Italy in innovative off-the-menu creations

*By David Kamp Photographs by Michael Turek
Recipes by Mario Carbone*



Inspired by a dish at his favorite Hong Kong restaurant, chef Mario Carbone drowns grouper in a spicy chile oil and serves it over Sardinian fregola (see [page 82](#) for recipe).





Here's the whirlwind story of

how Mario Carbone became the accidental pioneer of a fusion cuisine that might be called *Sino-GoodFellas*. In March of 2013, he and Rich Torrisi, having already established themselves with their Little Italy restaurants Torrisi Italian Specialties and Parm, opened the dressier restaurant Carbone: their ultimate distillation of Italian-American red-sauce-joint cookery into a fine-dining experience—waiters and captains in midcentury livery (burgundy tuxes and bow ties) serving elegant versions of such old standbys as clams oreganata and veal marsala. Carbone, the restaurant, was an instant hit. A mere three months into its existence, *The New York Times* awarded it three stars.

To celebrate the review, Carbone and Torrisi, along with their business partner, Jeff Zalaznick, decided to reward themselves with an eating tour of Tokyo (for sushi) and Hong Kong (for dim sum). While in Hong Kong, the three young men received an unexpected query from Black Sheep Restaurants, a hospitality group based there, regarding their interest in opening a second location of Carbone in the LKF Tower in the city's

Central District. In less than a year's time, Carbone Hong Kong was up and running, and the Torrisi boys, as the three men are colloquially known in New York, were suddenly international businessmen.

Of the three, Carbone fell the hardest for Hong Kong. He logged the most time there, overseeing his namesake restaurant and roaming hungrily in his spare time. He explored the city's markets and dined at dozens of restaurants. He spent six consecutive evenings eating his way through the encyclopedic menu of China Tang, an opulently decorated dining palace owned by the fashion mogul David Tang, where dishes are offered in a variety of regional Chinese idioms, from those familiar to Western palates (Sichuan, Cantonese) to those rather more exotic. (This is the place to go for "double-boiled snow goose soup," its broth augmented by cordyceps, an insect-eating fungus.)

At Carbone Hong Kong, the goal is replication—the Torrisi boys' boosters and customers want Italian-American food rendered as faithfully to the New York template as possible. New Jersey tomatoes are shipped across the Pacific by the pallet-load.



Still, where fresh ingredients are concerned, Carbone has to learn to adapt. “I just think of myself as a chef who’s cooking food from the Italian region known as Hong Kong,” he says. Absent langoustines, which are not native to Asian waters, he uses spiny lobsters in his *scampi alla scampi*, and, instead of using halibut in his fish piccata entrée, as is the norm in New York, he subs in grouper, purchased “from a guy who shows up at our door with the fish swimming in a plastic tub.”

These adaptations, born of necessity, have inspired Carbone to explore Chinese-Italian crossover cuisine more playfully in his off hours. Take *cacio e pepe*, for example, the classic Roman preparation of pasta with pecorino cheese and cracked black pepper. What would it be like if it were made instead with fresh green peppercorns, scarce and expensive in America but cheap and plentiful in Hong Kong, where they’re sold still on their branches, clustered like little grapes?

The answer to this question blurs the lines between culinary traditions: Carbone applies the green-peppercorn treatment to sushi rice. The result is a creamy, risotto-like *cacio e pepe* that is familiar yet unfamiliar—brighter, with more floral spice than

we’re used to. “You’re tasting more of the plant life of the peppercorn, when it’s still a berry,” says Carbone.

Carbone likes to experiment with putting Italian-American spins on dishes he’s enjoyed in East Asia. In the Greenwich Village kitchen of the original Carbone, he recently drew upon his taste memory of a favorite China Tang dish—a simple steamed grouper fillet overlaid with Sichuan chiles, their slick red oil pooling around the fish—to conjure his checkered-tablecloth version. This involved using a blend of Calabrian chiles and plating the fish on a bed of fregola, or Sardinian couscous, instead of rice.

So pleased were Carbone and his cooks with the result of this experiment that the grouper-chile dish, in some iteration, stands a good chance of appearing on the menu of one of the Torrisi boys’ restaurants (which recently expanded to include Santina, a seafood-focused place in Manhattan). “This is how we normally R&D dishes anyway,” he says. “It’s just that now, I have a whole new set of references.”

Carbone uses thinly sliced scallions to top a pile of garlicky sautéed razor clams (opposite, see [page 82](#) for recipe), and grates Pecorino Romano over *cacio e pepe* with sticky sushi rice (above, see [page 82](#) for recipe)—a huge hit with the staff at his New York restaurant.

STEAMED GROUPEL IN CHILE OIL

SERVES 6; PHOTO ON [PAGE 79](#)

Calabrian chiles and chile paste produce a fiery, brick-red oil that is spooned over delicate steamed fish, crunchy spring vegetables, and fregola, a Sardinian pasta similar to Israeli couscous.

- 1 1/4 cups olive oil
- 2 tbsp. dried hot Calabrian chiles ([buonitalia.com](#))
- 3 sprigs thyme
- 2 cloves garlic, thinly sliced
- 1 sprig rosemary
- 1/3 cup Calabrian crushed hot chiles ([italfoodsinc.com](#))
- Kosher salt and freshly ground black pepper, to taste
- 6 oz. garlic chives ([melissas.com](#)) or scallions, trimmed and cut into 2" pieces
- 3 stalks celery, thinly sliced on the bias, plus 1/2 cup inner celery leaves
- 2 bulbs fennel, halved and thinly sliced
- 3 cups toasted fregola ([eatally.com](#))
- 1/2 cup packed curly parsley leaves (half the leaves roughly chopped)
- 1/2 cup packed mint leaves (half the leaves roughly chopped)
- 6 5-oz. boneless, skin-on red grouper fillets

1 Bring 1 cup olive oil, the dried chiles, thyme, garlic, and rosemary to a simmer in a 1-qt. saucepan over medium; cook 1 minute and remove from heat. Stir in crushed chiles; let oil steep for 3 hours at room temperature. Alternatively, transfer oil to an airtight container and chill overnight. If chilling, let oil come to room temperature before using.

2 Bring a large pot of salted water to a boil. Cook 4 oz. of the garlic chives, plus all the celery and fennel until crisp-tender, 30 seconds to 1 minute. Using a slotted spoon, transfer vegetables to an ice bath until chilled. Drain vegetables and set aside. Add fregola to pot and cook until al dente, about 20 minutes; drain and transfer to a serving bowl. Stir in remaining olive oil and the chopped mint and parsley, and season with salt and pepper. Sprinkle the cooked garlic chives, celery, and fennel plus the celery, parsley, and mint leaves over top. Cover with plastic wrap and keep warm.

3 Bring 1" water to boil in a 14" flat-bottomed wok fitted with a two-tiered 11" bamboo steamer. Divide grouper fillets between two pie plates and season with salt and pepper; place in steamer base and cover. Steam until fillets are cooked through, about 8 minutes. To serve, spoon reserved fregola onto serving plates; top with skin-side-up grouper fillets. Spoon chile oil over the top; garnish with remaining garlic chives.

RAZOR CLAMS FANTASIA

SERVES 4-6; PHOTO ON [PAGE 80](#)

Colatura, an Italian fish sauce, brings an umami note to this simple appetizer. The recipe calls for meaty razor clams, common in some Asian cuisines, but any variety of clams or mussels can be used.

- 3 lb. razor clams
- Kosher salt, to taste
- 1 cup plus 3 tbsp. olive oil
- 2 tbsp. fresh lemon juice, plus halves
- 1/2 tsp. colatura ([buonitalia.com](#))
- 12 scallions, thinly sliced, 1/4 cup sliced greens reserved
- 8 cloves garlic, grated
- 1 6" piece ginger, peeled and grated
- 3/4 cup dry white wine

Submerge clams in a large bowl of heavily salted cold water and let sit for 15 minutes to purge them of sand; drain and set aside. Stir 1 cup oil, the lemon juice, colatura, half each the scallions, garlic, and ginger, and salt in a bowl; set sauce aside. Heat remaining oil in an 8-qt. saucepan over medium. Cook remaining scallions, garlic, and ginger until fragrant, 1-2 minutes. Stir in clams and wine; cook, covered, until shells have opened, 4-5 minutes. Stir half the reserved sauce into clams. Transfer clams to a platter; spoon remaining sauce over top and garnish with reserved 1/4 cup sliced green scallions. Serve with lemon halves.

CACIO E PEPE RICE WITH GUANCIALE

SERVES 4-6; PHOTO ON [PAGE 81](#)

The luscious fat from ground guanciale, Italian cured pork cheek, melts into a spicy sauce for this quick-fire risotto-like dish.

- 4 oz. guanciale ([igourmet.com](#)), cut into 1/2" pieces
- 6 tbsp. unsalted butter
- 3 tbsp. brine-cured green peppercorns (see [page 85](#) for recipe), rinsed and coarsely chopped
- 1/2 tsp. coarsely ground black pepper, plus more for garnish
- 1 tsp. kosher salt, plus more to taste
- 4 cups cooked plain sushi rice
- Grated Pecorino Romano, for garnish

Pulse guanciale in a food processor until ground; transfer to a 4-qt. saucepan. Add butter, green peppercorns, coarsely ground black pepper, salt, and 3/4 cup water; simmer over medium-high until butter is melted, 2-3 minutes. Stir in rice and cook until warmed through, 3-4 minutes. Divide rice between bowls; garnish with pecorino and more pepper.

Mario Carbone's Guide to HONG KONG

BESIDES HIS OWN RESTAURANT (33 WYNDHAM ST., CENTRAL; [CARBONE.COM.HK](#)), HERE ARE THE CHEF'S LOCAL FAVORITES

WHERE TO EAT

China Tang

"My number-one recommendation, with five asterisks," Carbone says about China Tang. From fashion designer and entrepreneur David Tang, this formal restaurant specializes in refined twists on classics, like abalone and pork dumplings with caviar, or delicately steamed grouper in Sichuan chile oil piled high with fiery chiles, the inspiration for Carbone's own grouper (pictured on [page 79](#)). 15 Queen's Road, Central; [chinatang.hk](#)

Ho Lee Fook

For a low-key night, Carbone heads to this inexpensive, funky restaurant that means, fittingly, "good fortune for your mouth." Chef Jowett Yu's food is the kind that goes well with a frosty glass of beer: kimchi fried rice, chicken wings, and, Carbone's favorite, Yu's mom's dumplings, packed with cabbage and pork. G/F No. 1-5 Elgin St., Central; [holeefookhk.tumblr.com](#)

Yardbird

If you're in the mood for some chicken neck, heart, liver, or knee—or any chicken part, really—try this izakaya-style restaurant run by Calgary-born chef Matt Abergel, which specializes in yakitori. The meats, grilled over binchotan charcoal, turn succulent and smoky, and just may make a chicken butt lover out of you. 33-35 Bridges St., Sheung Wan; [yardbirdrestaurant.com](#)

Cooked Food Centre

This sprawling, raucous, energetic food market has a large dining hall with multiple restaurants, most of which specialize in Cantonese cuisine with authentic dim sum, char siu bao, and spring rolls. 99 Java Road, North Point

WHERE TO DRINK

Rōnin

This Japanese-inspired bar from the team behind Yardbird boasts more than 100 varieties of whiskey. 8 On Wo Lane, Central; [roninhk.com](#)

WHERE TO STAY

Hotel LKF

To sleep a few floors away from Carbone's restaurant, book a room at this five-star boutique hotel in the LKF Tower. It houses an outpost of New York's Boqueria and Harlan Goldstein's Michelin-starred Gold restaurant. 33 Wyndham St., Central; [hotel-lkf.com.hk](#)

WHERE TO WANDER

Sheung Wan Neighborhood

Carbone likes to get lost in this neighborhood in the northwestern part of the island, home to many antiques sellers. Meandering in and out of shops, he's found quirky pieces he's put to use at the restaurant, like a Venetian tic-tac-toe set and a mini tuxedoed server statue for business cards.

"I think of myself as a chef who's cooking food from the Italian region known as Hong Kong," says Carbone.



• FROM THE SAVEUR •

TEST KITCHEN

To create this issue, our test kitchen staff mastered gnocchi, took a crash course in obscure Asian ingredients, and learned some neat DIY tricks.

SPECIAL CITRUS

Lemon and salt: They're powerful enough on their own, but when combined they become preserved lemons, a transformative North African pantry staple that's much more than the sum of its parts. Preserved lemons add a chilled-out acidity that brightens roast chicken, Moroccan stews, and simple sautéed vegetable dishes like Richard Kuo's morels with mint, peas, and shallot (see [page 30](#) for recipe). Cure them with cumin and coriander (as we do here) for a hit of spice, or use whatever other seasonings you like.

PRESERVED LEMONS

Toast 1 tsp. each coriander seeds, cumin seeds, and whole black peppercorns in an 8" skillet over medium-high until seeds pop, 1-2 minutes. Let cool and mix with $\frac{1}{4}$ cup kosher salt in a bowl. Quarter 6 lemons lengthwise so that they stay attached by $\frac{1}{2}$ " at the stem ends; stuff lemons with salt mixture. Transfer lemons to a sterilized 1-qt. glass jar. Add 2 cups fresh lemon juice and 2 fresh bay leaves. Seal jar with a tight-fitting lid and set in a dark place, shaking jar every other day or so, until lemons are soft, about 1 month. Refrigerate after opening, and use within 6 months. Makes 1 quart. —Kellie Evans

ROMULO YANES

USE HOMEMADE RICOTTA

Three of Jenn Louis' fantastic gnocchi recipes (see pages 64 and 67) include ricotta-based dumplings. To make them, we used Louis' recipe for homemade cheese and ended up cooking more batches than we needed—because it was easy and so darn good. To make her ricotta, heat 5 qt. whole milk, 5 cups full-fat buttermilk, and 3 cups half & half in a large heavy-bottomed pot over high; cook, stirring occasionally, until curds begin to form, 6–8 minutes. Reduce heat to medium; simmer, without stirring, until an instant-read thermometer inserted into the milk reads 175°, about 25 minutes. Let cool; cover and chill completely. Set a cheesecloth-lined sieve over a bowl. Ladle curds into sieve and cover with plastic wrap; chill overnight, and then transfer ricotta to a container. Discard whey or save for another use. Chill up to 1 week. Makes 5 cups.

MAKE BETTER GNOCCHI

MASTER THE THUMB ROLL

Perfect bread crumb dumplings (see page 64 for recipe) require one simple move.



1 On a lightly floured surface, roll gnocchi dough by hand into a 1/2"-thick rope. Cut dough crosswise into 1/2" pieces.



2 Working with one piece of dough at a time, press down on the piece with the side of your thumb, then quickly roll it and flick it away.



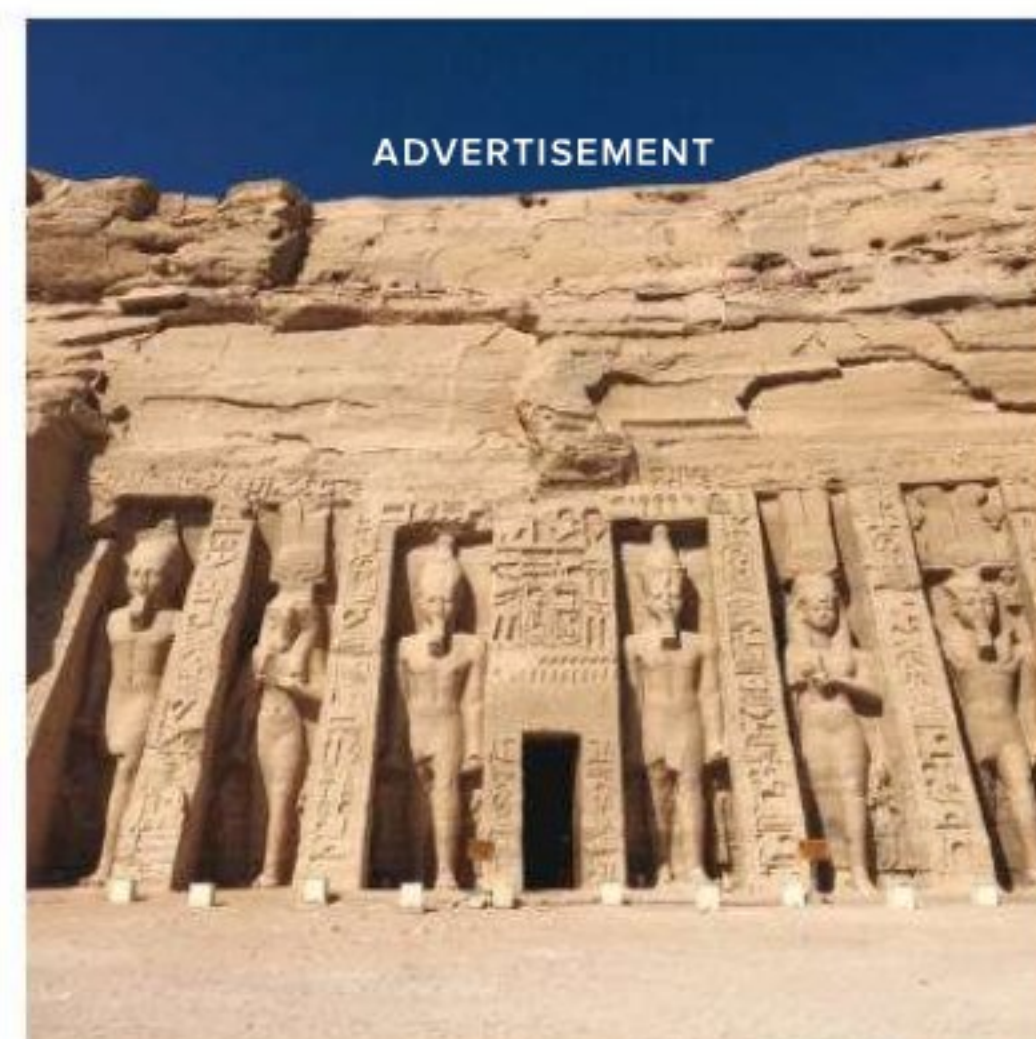
APRIL BY THE NUMBERS:

- 10:** Pounds of celery juiced for green cocktails, page 24.
- ← **152:** Eggs cracked to test the issue's recipes.
- 59:** Yards of dough rolled out for "All the Gnocchi," page 60.

BRINE YOUR OWN PEPPERCORNS

We never considered the many tasty uses for brined green peppercorns until we tried Mario Carbone's *cacio e pepe* with *guanciale* (see page 82 for recipe). Infatuated with the spicy perfume they brought to his dish, we developed a home-cured recipe and now add them to scrambled eggs and stir-fries.

Pack 12 stalks rinsed, fresh green peppercorns (available at deananddeluca.com) in a sterilized glass jar. (Or, reconstitute 1 cup dried green peppercorns in 2 cups boiling water mixed with 4 tsp. kosher salt until tender, about 30 minutes, and drain.) Boil 1/2 cup each white wine vinegar or fresh lemon juice and water in a 2-qt. saucepan. Stir in 3/4 tsp. kosher salt and 1/4 tsp. ground turmeric until dissolved; let cool slightly and pour over peppercorns, leaving about 1/2" space at the top of the jar. Place lid loosely on jar and let sit 30 minutes, then tighten lid and chill 24 hours before using. Store refrigerated up to 2 months. Makes 1 pint. —K.E.



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The Alt-Asian Pantry

For his intricate recipes (see [page 34](#)), Corey Lee uses some arcane ingredients that we loved discovering

- 1) **Sesame leaves** (available at Asian markets) have a nutty flavor similar to that of sesame seeds, and are most flavorful when eaten raw.
- 2) **Kombu** (edenfoods.com), or edible seaweed, is great for infusing broths, adding a boost of umami and a mildly saline taste.
- 3) **Shiso leaves** (chefs-garden.com) are a fantastic herb for cocktails—they have a delicate mint flavor with a hint of citrus.
- 4) Typically used in stir-fries and stews, **dried anchovies** (hmart.com) have a more concentrated flavor than their fresh counterparts.
- 5) **Salted cherry blossoms** (amazon.com) add a pop of pink color and a floral taste to both sweet and savory dishes.
- 6) Widely available, **red mustard greens** are crunchy with a subtle peppery bite. Use them raw in salads. —*Farideh Sadeghin*



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Every year, the Lapierre family hosts a huge two-day party on the grounds of their winery in the heart of France's Beaujolais region. They roast four pigs and invite hundreds of big-name natural winemakers. The first time I was invited, I expected a slew of serious dudes in suits, but the guests turned out to be a bunch of French wine hippies! The winemakers served their own wine—bottles that foreigners pay a fortune for—and we drank it out of paper cups. There was a live band and endless pig meat. Chef Ishida Katsumi, of famed restaurant *En Mets Fais ce Qu'il te Plaît* in Lyon, fried up pommes frites, grilled sausages, and made a huge salad, cooking alongside the owner of the pig farm next to the estate. We ate and drank and danced until the wee hours. Some partygoers even camped on the grounds. The people who could handle it—and I could definitely handle it—came back the next day and started all over again.

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