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THE NEW BREAKFAST

Upgrade Your Morning

P. 36

A LATE WINTER FEAST

Giant Roasts,
Creamy Sides &
a Sweet Nut Tart with
Chocolate Rye Crust

P. 68

EATING TASMANIA

Australia's Wild, Food-Obsessed Island


P. 78

PLUS

FRENCH WINEMAKERS' SECRET RECIPES

P. 54

A BUTTERY,
SAVORY DANISH
WITH COUNTRY
HAM, RED-EYE
GRAVY, AND
PECORINO
P. 42



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CHOCOLATE
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54 IN CHABLIS, IT'S CALLED "ROCK JUICE"

In a craggy region of France—where the wines taste as though they've been squeezed from bedrock—writer **Adam Leith Gollner** charms his way into the winemakers' world of tight-knit families and mighty fine French home cooking.

68 LATE WINTER FEAST

Tender Cornish game hens, a glistening standing rib roast, cheesy, creamy greens, and more essential comfort foods for the waning days of winter.

78 WILD AT HEART

The remote Australian island of Tasmania is home to breathtaking natural beauty and a posse of adventurous chefs and farmers creating a fresh, simple, yet ambitious new local cuisine. **Shane Mitchell** gets the low-down from Down Under.

SEARED OCTOPUS
WITH FENNEL POLLEN AND
SMOKED PAPRIKA, P. 87

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TASMANIA **78**



WASHINGTON, D.C. **18**



BREAKFAST **36**

COOK THE COVER

Country ham and red-eye gravy danish from chef Eli Kulp of Philadelphia's High Street on Market (see page 42 for recipe).

Photograph by Joseph De Leo



FLAMEWARE **26**

MARCH

18
AGENDA

D.C. restaurants, rules of rum, new flameware, and more.

28
THE POWER OF CAULIFLOWER

Four inventive ways to cook this versatile vegetable.

34
ITALY'S SECRET SAUCE

A pungent fish potion makes us swoon.

36
BETTER EAT YOUR BREAKFAST

Chefs turn their attention to the first meal of the day.

44
FIVE CITIES, FIVE DRINKS

Inspired cocktails from around the world.

46
SPRING'S BEST BEER

The malty, German-style lagers to try right now.

48
CORNY COOLNESS OF BRITISH PIES

Three English chefs take on the culinary classic.

90
FROM THE SAVEUR TEST KITCHEN

What we learned this month.

98
A MEAL TO REMEMBER

Three friends, a table full of dishes, and a Persian-Armenian feast for the ages.

@SAVEURMAG   

Want to show off your cool kitchen? Instagram it using #SaveurKitchens and we'll share our favorites. Catch them on the @saveurmag feed.

We've got four amazing ways to cook cauliflower on page 28. Find more recipes, plus buying and storing tips, at saveur.com/cauliflower.

Coming soon to an internet near you: the annual SAVEUR Blog Awards! Voting starts March 2—follow along at saveur.com/blogawards.

Get more **chablis tasting notes**, **bottle recommendations**, and **stories** from writer Adam Gollner at saveur.com/chablis. (The story starts on page 54.)

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THE RECIPES

Appetizers & Side Dishes

Wild Mushroom Bread Pudding [27](#)
Charred Cauliflower and Shishito Peppers with *Picada* Sauce [32](#)
Shaved Cauliflower and Radicchio Salad [32](#)
Cauliflower and Goat Cheese Soufflés [32](#)
Escarole with Confit Duck Gizzards, Comté, and Walnuts [65](#)
Three-Cheese Gougères [66](#)
Creamed Swiss Chard with Gorgonzola, Rye Bread Crumbs, and Walnuts [71](#)
Wild Rice with Dried Cherries [71](#)
Smoked Trout, Rutabaga, and Micro-green Salad [74](#)
White Bean and Lacinato Kale Soup with Smoked Ham Hock [74](#)
Smoked Potatoes with Fenugreek-Whey Sauce [87](#)

Meat & Poultry

Danny Bowien's Hanoi-Style Breakfast Pho [37](#)
Biscuits with Pancetta, Collard Greens, Marbleized Eggs, and Espresso Aioli [40](#)
Country Ham and Red-Eye Gravy Danish [42](#)
Beef Cheek and Stout Pie with Stilton Pastry [52](#)
Jambon au Chablis (Chablis-Style Ham with Tomato Cream Sauce) [66](#)
Kumquat-Glazed Cornish Game Hens with Bacon [71](#)
Standing Rib Roast with Black Currant Port Glaze [71](#)
Juniper Berry-Crusted Rack of Venison with Mostarda [74](#)

Seafood & Vegetarian

Pappardelle with Cauliflower and Mustard Brown Butter [30](#)
Blueberry Quinoa Pancakes with Lemon Crema [38](#)
Rabbit and Crawfish Stargazy Pie [50](#)
Jerusalem Artichoke and Comté Pasties [51](#)
Seared Scallops with Steamed Brussels Sprout Leaves [65](#)
Mushroom Risotto [66](#)
Scrambled Eggs with Black Truffles [66](#)
Seared Snapper with Nettle Sauce [85](#)
Seared Octopus with Fennel Pollen and Smoked Paprika [87](#)
Open-Faced Rye, Poached Red Snapper, Pickled Radish, and Salsa Verde Sandwich [87](#)
Grilled Lobster with Chipotle Garlic Seaweed Butter [88](#)

Drinks & Desserts

Blushing Rose Mojito [44](#)
Hiro Nakamura [44](#)
Smoky Margarita [45](#)
Spritz Me Up [45](#)
Yaguara Tropical [45](#)
Honey-Nut Tart with Chocolate Rye Crust [74](#)
Fermented Bloody Mary [80](#)

Beef cheek and stout pie with Stilton pastry (see page 52 for recipe).



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AGENDA

3.15

THE BEST NEWS WE'VE HEARD ALL MONTH



A pair of Rockville, Maryland, natives run Washington, D.C.'s Red Hen, an Italian restaurant in the Bloomingdale neighborhood.

CITY SPOTLIGHT

D.C.'S HOMETGROWN TALENT

The capital is finally getting the food scene it deserves: small, independent, ambitious restaurants with a decidedly D.C. DNA

BY TODD KLIMAN

1 **The Red Hen:** Chef Michael Friedman and GM/sommelier Sebastian Zutant both grew up in Rockville, a nearby Maryland suburb, and Zutant recently moved a few doors down from the restaurant in the still restaurant-light northeast section of town. Nothing feels forced or

rushed here: The cocktails are brilliant without trying too hard, and Friedman's regional Italian cooking, like his *mezze rigatoni* with fennel sausage ragù and pecorino, effects the appearance of being thrown together but is built on a foundation of careful detail. 1822 1st Street, NW; theredhendc.com

SCOTT SUCHMAN; ILLUSTRATION: RODERICK MILLS





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Das Auto.



Mockingbird Hill



Mintwood Place



Crane & Turtle



Little Serow



Little Serow

2 Little Serow
Johnny Monis' Komi restaurant was among the first places in the city to expose the divide between the city's old ways (expense accounts, cavernous steakhouses) and new (smaller rooms, more adventurous cuisine). Here, at this 28-seat northern Thai joint in an electric green-colored English basement next door to Komi, Monis marinates his pork ribs in Mekhong whiskey, and his seven courses for \$45 are as pungent as they ought to be. If this isn't the best Thai restaurant in the country, then it's certainly the most inspired, and, with its dotting staff of winsome servers in hipster nerd glasses, perhaps the most fun. 1511 17th Street, NW; littleserow.com

3 Mintwood Place
Iranian-born Saied Azali opened his first D.C. restaurant 30 years ago—Perry's, a pan-Asian spot that distinguished itself with its drag brunch. His new, moodily lit bistro combines two of Azali's abiding loves: plaintive Appalachian music (he went to college in West Virginia) and French cooking. The chef, Cedric Maupillier, apprenticed under local legend Michel Richard, and his approach at the stove is as exacting as it is playful. He reinvigorates the ubiquitous bistro combo beets and goat cheese by slicing the beets to razor thinness, aggressively peppering them, and combining them with the tangy cheese as a filling for savory Pop-Tart-like pastries fashioned from Wonder Bread—huh?—and fried until golden. 1813 Columbia Road, NW; mintwoodplace.com

4 Crane & Turtle
This new 25-seater is the latest cool, quirky mainstay from restaurateur Paul Ruppert, whose family's D.C. roots go back to the 1890s. For Ruppert's French-Asian menu, chef Makoto Hamamura creates carefully composed plates with surprising combinations of components—like a tuna tataki dressed not with ponzu, but with tuna sauce (à la the Piedmontese classic vitello tonnato). A crisp-skinned fan of duck breast is served with a deliciously bitter tahini sauce and yuba. 828 Upshur Street, NW; craneandturtledc.com

The city's best new restaurants focus on a wide range of specialties, from Italian to Thai to American and Spanish hams.

5 Eat the Rich, Mockingbird Hill, Southern Efficiency
A mixologist with encyclopedic knowledge of the pre-Prohibition canon, Derek Brown displays his art at this trio of ventures. Eat the Rich braids together a cocktail bar, a raw bar, and a biker bar (there's thrash metal on the sound system); Mockingbird Hill exists solely to pair sherries with hams; and Southern Efficiency, a reference to JFK's crack about Washington—"a city of Southern efficiency and Northern charm"—combines Brown's fondness for whiskeys with contemporary country fare like smoked North Carolina trout with deviled eggs, chilled tomato soup, and trout roe. *Eat the Rich*: 1839 7th Street, NW, etrbar.com; *Mockingbird Hill*: 1843 7th Street, NW, drinkmoresherry.com; *Southern Efficiency*, 1841 7th Street, NW, whiskeyhome.com

SCOTT SUCHMAN; ILLUSTRATIONS: RODERICK MILLS

D.C. is undergoing a renaissance, thanks to a booming economy, and there is no more exciting development than its evolving food scene





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*Hello,
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(and your bathing suit).

*-Your
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San Diego *Happiness is calling*

AGENDA



IN YOUR GRILL

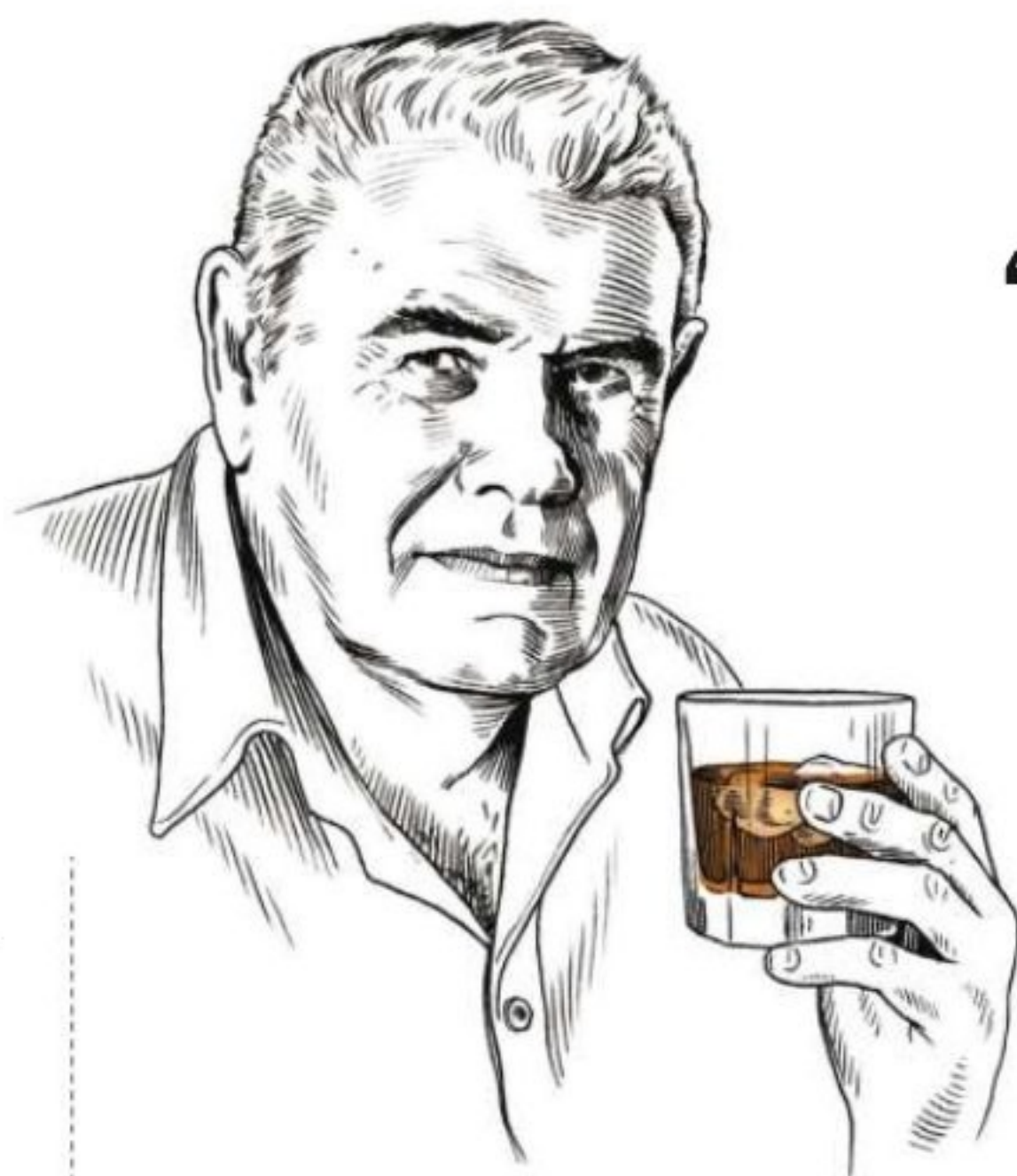
Upgrade your charcoal

Chef Andy Ricker of Portland, Oregon, and New York's Pok Pok restaurants imports his own Pok Pok Thaen Thai-style charcoal logs made from rambutan trees. The clean, long-burning, all-natural charcoal imparts a mild fruity flavor to food on the grill. (\$8 for 5 lb.; pokpoksom.com) —M.U.

CANADA POSTCARD

EXPLORE NORTH AMERICA'S OLDEST CUISINE

"Canadian cuisine is not just maple syrup and poutine," says chef Wayne Morris. At Borealia (borealiato.com), a new Toronto restaurant, Morris and his co-chef and wife, Evelyn Wu (a veteran of San Francisco's Coi and London's Fat Duck), modernize (very) old-school Canadian cooking—the food natives, settlers, and early immigrants prepared. On the menu are braised whelks, an indigenous shellfish, updated with a kombu beurre blanc, as well as mussels smoked with pine needles, pine ash, and butter (pictured), a nod to French navigator Samuel de Champlain, who cooked a version of the dish for his men at their camp in Nova Scotia's Port-Royal in 1605. —Mary Luz Mejia



The olfactory precision of legendary rum distiller Francisco Jose "Don Pancho" Fernandez Perez is so precious it was once insured by Lloyd's of London. Previously the head rum-maker for beloved Havana Club, Fernandez is known as Cuba's "minister" of rum. In the 1980s, he started making his own rum in Herrera, Panama, after years of traveling there. Now, Don Pancho Origenes (aged 8, 18, and 30 years) is available in select U.S. markets (\$90-\$380; luekensliquors.com). We asked the rum maestro to guide us through the basics of drinking rum.

What makes aged rum special?
Today, there are accelerating mechanisms, flavorings, and chemical additives in many rums. I am totally

against that. Just like you can't become an engineer after only six months of training, you can't get legitimately aged rum in a brief period. It is a natural product that has to suffer through time.

What is the best way to serve aged rum?
When you are drinking an 8- or 18-year-old bottle, you are chatting, so it's okay to water it down a little. I like two ice cubes. When you are drinking a very aged, limited-quantity product like the 30, you focus on it and drink it without ice. A 30-year-old rum is a digestive, not an aperitif.

What is the one rule you follow for drinking rum?
With company on both the right and the left. Never alone. —Mari Uyehara

Q&A

"NEVER DRINK ALONE"

AND OTHER WISDOM FROM THE GODFATHER OF RUM



INTEL

EAT WHERE THE CHEFS EAT

For the second edition of the best-selling *Where Chefs Eat: A Guide to Chefs' Favorite Restaurants* (Phaidon; \$25), 600 culinary heavyweights from 70 countries reveal where they love to eat. Learn which spot Massimo Bottura of Modena, Italy's Osteria Francescana wished he had opened (Blue Hill at Stone Barns in upstate New York) or the Tokyo restaurant that is a must-visit for Alex Atala of Brazil's D.O.M. (Umi). Better yet: Get the companion iPhone and iPad apps (\$15), which recommend places near you and filter your searches by chef and city. —M.U.



POT OF GOLD

THE MOKA POT REIMAGINED

When Blue Bottle Coffee founder James Freeman and designer Joey Roth teamed up to give a sleek update to the stovetop coffeemaker were more than cosmetic. The new **Blue Bottle Ceramic Moka Pot** makes double the yield and, thanks to a taller spout that cools the water before it reaches the grounds, it brews a more delicate cup. (\$100; bluebottlecoffee.com) —M.U.



CLOCKWISE FROM TOP LEFT: ANDRE BARANOWSKI (3); NICK MERZETTI. ILLUSTRATION: JOE MCKENDRY

The Jewel of San Diego

LUXURY BEACHFRONT GETAWAY ON A SCENIC STRETCH OF COASTLINE



With its year-round idyllic climate and gorgeous postcard setting on the Pacific Ocean, La Jolla, “The Jewel” of San Diego, is an appealing recreational playground with endless outdoor activities, award-winning al fresco dining options, and luxurious beachside resorts.

Relax

LA JOLLA BEACH & TENNIS CLUB

Home to one of California’s few private beaches, the La Jolla Beach & Tennis Club provides guests the exclusive opportunity to enjoy the sand and surf without the crowds. Come experience what has often been called “the best in barefoot luxury.”

LA VALENCIA HOTEL has played host to film stars, writers, social icons, and sun-worshippers since 1926. With two of La Jolla’s most distinguished restaurants and the Pacific Ocean as your backdrop, relax in this beautiful seaside retreat just steps away from the best shopping, world-class museums and fine dining that La Jolla has to offer.

Taste

Enjoy dinner at **THE MARINE ROOM** in the La Jolla Beach & Tennis Club. A San Diego landmark, The Marine Room is a longtime local favorite for its dramatic on-the-sand location and award-winning global cuisine by Executive Chef Bernard Guillas, one of only two Maitres Cuisiniers de France in San Diego.

NINE-TEN is one of La Jolla’s hottest bistros, located in the historic Grande Colonial Hotel. Chef Jason Knibb, named San Diego’s 2014 “Chef of the Year” by the California Restaurant Association, presents fresh, seasonal California cuisine in a casually elegant atmosphere.

GEORGE’S AT THE COVE overlooks scenic La Jolla Cove and features Executive Chef Trey Foshee’s creative regional cuisine in a chic, modern setting. For a more casual experience, the Ocean Terrace offers Foshee’s seasonal fare in one of La Jolla’s most idyllic rooftop settings.

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Experience

La Jolla’s sparkling turquoise waters beckon visitors to swim, surf, snorkel, kayak, stand-up paddleboard and more! One of San Diego’s most popular beaches, La Jolla Shores boasts a wide sandy shoreline with easy surf that is ideal for an assortment of water activities. On land, picturesque parks and bluffs feature just as many diverse offerings such as golfing, hiking, and bicycling.

SURF DIVA is the world’s first all-women’s surf school, teaching surfing for women—and men—of all ages and ability levels with surf camps and private and coed lessons at La Jolla Shores.

Situated atop cliffs towering above the Pacific Ocean, **TORREY PINES GOLF COURSE** is a favorite of golfers of all levels. Golfers can stay at The Lodge at Torrey Pines or the Hilton Torrey Pines and marvel at the dramatic coastline views, deep ravines, and classic championship course that was the site of one of the sport’s most memorable battles—the 2008 U.S. Open.

FIRED UP

CLAY COOKWARE FOR OVEN AND TABLE

HANDMADE HEATPROOF POTS
CATCH ON WITH CHEFS

Flameware—clay pots that can be used on the stove or in the oven—was pioneered in the '50s by celebrated American ceramicist Karen Karnes (as well as this writer's retired potter father, Bill Sax). But because the special clay is notoriously difficult to work with and materials like enameled cast iron meet most high-heat cooking needs, only a handful of potters bother with it today. One of them is the Bay Area's ceramicist-to-the-chefs Travis McFlynn, who has developed a line of flameware that is handmade and gorgeous enough to cook and serve in. His growing list of big-time collaborators includes Chez Panisse, Pizzaiolo, and Aatxe, with whom McFlynn has worked to create custom vessels like bean pots and cazuelas. When Chad Robertson opens a 5,000-square-foot spin-off of Tartine Bakery this summer in San Francisco, he will sell McFlynn's flameware, including a bread cloche, in the space's retail shop. Robertson will also use McFlynn's vessels in the new café for dishes like fruit crisps and savory bread puddings (such as the wild mushroom bread pudding on page 27). "When you have a wood-fired oven, it's sexy to be blasting a dish and then serve it right out of there," says Robertson. (\$25–\$350; saramcdesign.com) —M.U.



Shoppers at Madrid's multi-level market Platea buy charcuterie, cheeses, pastries, and more.

SPAIN POSTCARD

CHUECA ANEW

MADRID'S NEW
FOOD CENTER

Chueca, once a run-down Madrid neighborhood, has emerged as an edgy dining destination. Young Basque chef Diego Guerrero left the two-Michelin-starred El Club Allard across town to open **DSTAGE Concept** (dstageconcept.com), a modernist restaurant with an urban garden. Nearby at Hotel Urso, **The Table by...** (thetableby.es) hosts pop-ups of restaurants from around Spain, such as Bilbao's Exanobe. Ramón Freixa, another two-Michelin-starred chef, unveiled **El Ático**, serving casual food like croquetas and ensaladilla rusa (potato salad) in the brand-new Principal Hotel



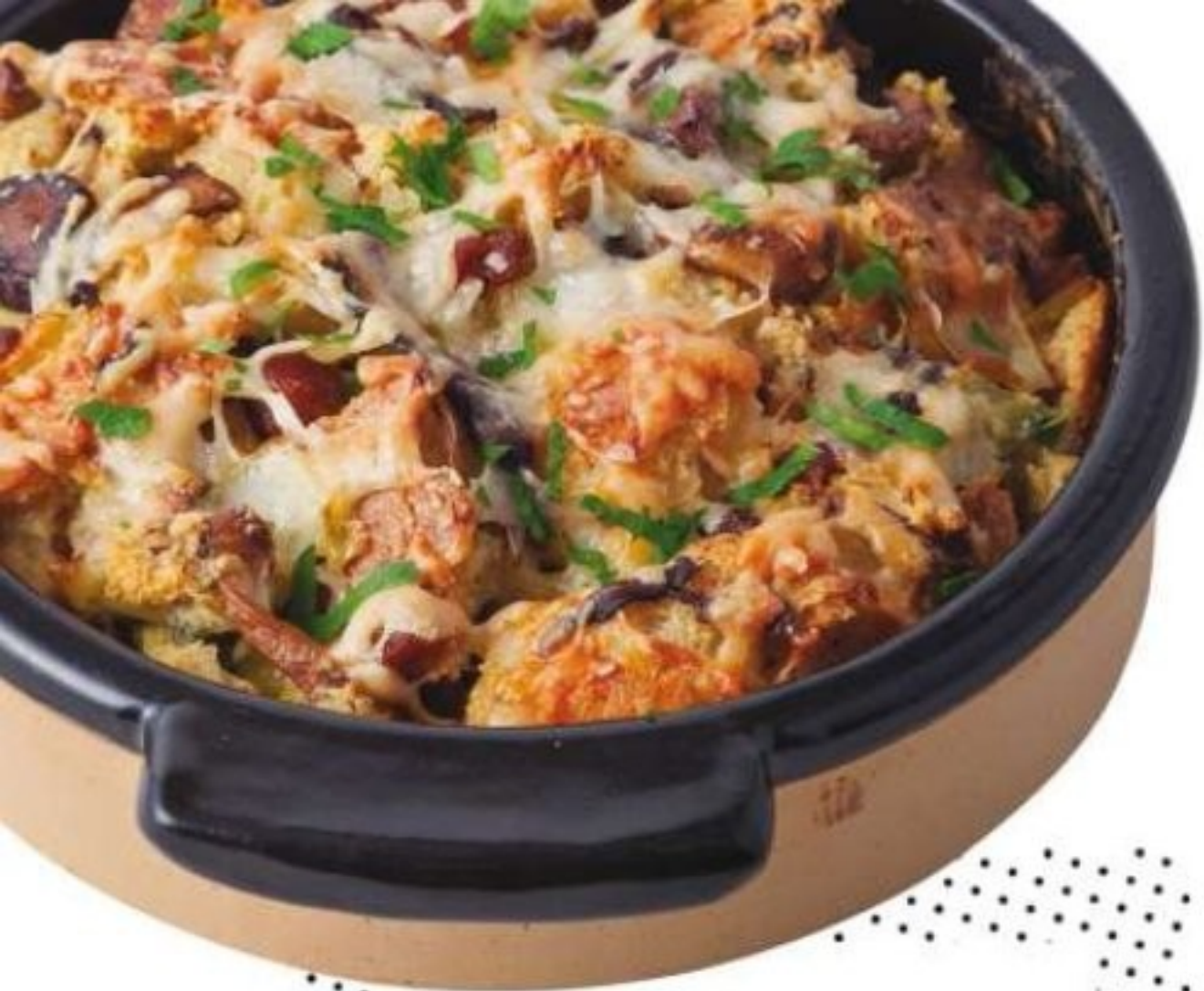
(theprincipalmadridhotel.com). For cocktails, chic hotel bars are turning up: **Siete Islas** (hotelsieteislas.com), its lobby done in collaboration with a local art gallery, offers lively drinks like the "Siete Islas," with gin, bananas, and fresh mint. In nearby Salamanca is the market **Platea** (plateamadrid.com), a former cinema that offers restaurants, bars, specialty food shops, and a smoking club, all wrapped around a performance stage. —Jeff Koehler

The color contrast of glazed and unglazed sections was inspired by the Japanese *donabe*.

This dish, called the Mini Alice (\$135), was made for Chez Panisse.



The shiny black glaze on the pot's interior is naturally nonstick.



WILD MUSHROOM BREAD PUDDING

SERVES 6

- Unsalted butter, for greasing
- 12 oz. thick-cut bacon, cut into 1/4" slices
- 1/3 cup olive oil
- 1 large leek, cut in 1/2" pieces
- 1 1/2 lb. mixed mushrooms, such as cremini, oyster, and porcini, sliced 1/4" thick
- 2 1/2 cups whole milk
- 1 1/2 cups heavy cream
- 1/2 cup grated parmesan
- 1/3 cup roughly chopped parsley
- 2 tsp. minced thyme
- 6 eggs
- Kosher salt and freshly ground black pepper, to taste
- 1 1-lb. loaf country bread, torn into 1" pieces (6 cups), lightly toasted
- 1 cup shredded Gruyère

Heat oven to 350°. Grease a 3-qt. oval baking dish with butter. Heat bacon and 1 tbsp. oil in a 12" skillet over medium-high; cook until bacon is slightly crisp, 6-8 minutes. Using a slotted spoon, transfer bacon to a bowl. Add leek to skillet and cook until soft, 3-4 minutes; add to bowl with bacon. Working in two batches, cook mushrooms in remaining oil until golden, 6-8 minutes; add to bowl with bacon. Whisk milk, cream, parmesan, 1/4 cup parsley, the thyme, eggs, salt, and pepper in a bowl. Stir in bacon mixture and bread; let sit 15 minutes. Transfer to prepared baking dish and sprinkle with Gruyère; bake until golden brown and set, about 45 minutes. Garnish with remaining parsley.

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THE SHAPE-SHIFTING, ALL-PURPOSE POWER OF CAULIFLOWER

Sweet and caramelized when roasted, creamy when puréed, and delicate when raw, cauliflower is a delightfully choose-your-own-adventure-style ingredient. Of all the vegetables in the brassica family—the Brussels sprouts, kales, and cabbages that restaurant chefs can't stop salad-ifying, kimchi-ing, and reinventing altogether—cauliflower is surprisingly the most versatile. Here are four preparations we love.

When plating **charred cauliflower and shishito peppers with picada sauce** (see [page 32](#) for recipe), lay the vegetables on top of the sauce instead of pouring the sauce over them, so the cauliflower florets stay crunchy.

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KEY INGREDIENT

PAPPARDELLE WITH CAULIFLOWER AND MUSTARD BROWN BUTTER

SERVES 6-8

Simple ingredients—chewy, charred cauliflower, fried capers and bread crumbs, and browned butter, bolstered by whole grain mustard—combine for the ultimate late-winter pasta.

- 1 head cauliflower, cut into small florets, stems minced
- $\frac{3}{4}$ cup olive oil
- Kosher salt and freshly ground black pepper, to taste
- $\frac{1}{3}$ cup large capers, drained
- $\frac{3}{4}$ cup coarse fresh bread crumbs
- 1 tsp. crushed red chile flakes
- 10 tbsp. unsalted butter
- $\frac{1}{2}$ cup whole grain mustard
- 6 cloves garlic, minced
- 1 lb. pappardelle pasta
- $\frac{1}{4}$ cup roughly chopped parsley

Heat oven broiler. Toss cauliflower florets with 2 tbsp. oil, salt, and pepper on a baking sheet; broil until charred and tender, 8–10 minutes. Heat $\frac{1}{3}$ cup oil in a 14" high-sided skillet over medium-high. Cook capers until crisp, 6–8 minutes. Using a slotted spoon, transfer capers to paper towels to drain. Cook bread crumbs and chile flakes until crisp, 3–4 minutes; transfer to a plate. Wipe skillet clean and melt butter over medium; cook until butter is a deep golden brown, 6–8 minutes. Stir in mustard, salt, and pepper; transfer to a bowl. Add remaining oil to skillet; heat over medium-high. Cook cauliflower stems, garlic, salt, and pepper until golden, 6–8 minutes. Bring a large saucepan of salted water to a boil. Cook pasta until al dente, about 7 minutes. Drain pasta; add to skillet with half the reserved bread crumbs, all the mustard butter, and half the parsley; toss. Top with reserved florets; garnish with reserved capers and the remaining bread crumbs and parsley.



The raw cauliflower in this **shaved cauliflower and radicchio salad** (see page 32 for recipe) is surprisingly sweet and makes the dish alluringly aromatic.



Pulse day-old bread in a food processor to make fresh bread crumbs for **pappardelle with cauliflower and mustard-brown butter**.




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CHARRED CAULIFLOWER AND SHISHITO PEPPERS WITH PICADA SAUCE

SERVES 4-6

Picada is a Catalan-style pesto, made here with almonds, parsley, and chocolate—a surprise ingredient that adds a pleasing touch of bitterness to this delicious side dish (pictured on [page 28](#)).

- 1 head cauliflower, trimmed, halved, and cut into 1½" wedges
- 2 tbsp. plus 1 cup olive oil
- Kosher salt and freshly ground black pepper, to taste
- 8 cloves garlic, roughly chopped
- 1 cup canola oil, for frying
- 12 shishito peppers
- ½ cup whole almonds, toasted and roughly chopped
- 1 cup plus 1 tbsp. roughly chopped parsley
- 1 tbsp. finely grated dark chocolate
- 2 tsp. sherry

Heat oven broiler. Arrange cauliflower in a single layer on a baking sheet. Brush both sides with 2 tbsp. olive oil and season with salt and pepper; broil,

flipping once, until charred and tender, about 15 minutes. Meanwhile, heat remaining olive oil and the garlic in a 12" skillet over medium. Cook until garlic is golden, 4–6 minutes; transfer to a bowl and let cool. Wipe skillet clean and heat canola oil over medium-high; fry peppers until blistered and slightly crisp, 4–6 minutes. Transfer peppers to paper towels to drain; season with salt. Stir almonds, 1 cup parsley, the chocolate, sherry, salt, and pepper into reserved garlic oil; spread onto a serving platter. Top with cauliflower; garnish with fried peppers and remaining parsley.

SHAVED CAULIFLOWER AND RADICCHIO SALAD

SERVES 6-8

Aleppo pepper (a tangy Middle Eastern spice), raisins, and raw cauliflower marry in this simple yet unusual salad (pictured on [page 30](#)).

- ¼ cup fresh lemon juice
- ¼ cup honey
- 2 tbsp. Aleppo pepper (kalustyans.com), plus more
- 2 tbsp. fresh orange juice

- 2 tbsp. olive oil
- Kosher salt, to taste
- 1½ cups baby arugula
- ¾ cup golden raisins
- ½ cup pistachios, toasted
- ¼ cup packed parsley leaves
- 3 stalks celery, thinly sliced
- 1 head radicchio, thinly sliced
- ½ head cauliflower (about 1 lb.), trimmed and thinly shaved using a mandoline

Whisk lemon juice, honey, Aleppo, orange juice, oil, and salt in a large bowl. Add remaining ingredients and toss to combine. Transfer salad to a serving platter; garnish with more Aleppo pepper.

CAULIFLOWER AND GOAT CHEESE SOUFFLÉS

SERVES 4

Adding puréed cauliflower to an appetizer-sized soufflé gives the dish (pictured on this page) the heartiness to be a vegetarian main when served with a salad.

- Unsalted butter, for greasing
- 3 tbsp. finely grated parmesan
- 8 oz. cauliflower florets, chopped

- Kosher salt and freshly ground white pepper, to taste
- 5 oz. plain goat cheese
- ¼ tsp. freshly grated nutmeg
- 3 eggs, plus 5 whites

Heat oven to 375°. Grease four 8-oz. ramekins with butter and coat with parmesan; place on a baking sheet and chill. Cook cauliflower in salted boiling water until tender, 4–6 minutes. Drain and transfer to a food processor. Add goat cheese, nutmeg, 3 eggs, salt, and pepper; purée until smooth. Transfer to a large bowl; chill until ready to use. Whip egg whites into stiff peaks in a bowl; in batches, fold whites into cauliflower purée and divide between prepared ramekins. Bake until golden and puffed, about 30 minutes.

AND YOU
THOUGHT
CAULIFLOWER
WAS BORING

If you coat the insides of the ramekins with parmesan, these **cauliflower and goat cheese soufflés** will develop a light, salty crust.



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Gennaro Castiello (bottom, left) uses his exceptional *colatura* on dishes like the crudo platter (far left) at his restaurant, Acquapazza, in Cetara. It's so concentrated, he doles it out with an eyedropper.

See page 93 for info on where to buy *colatura*.

ITALY'S SECRET SAUCE

Writer Peter Jon Lindberg returns from the Amalfi Coast craving the fishy funk of **colatura**

“*Per favore—try,*” says Gennaro Castiello, dipping an eyedropper into a tincture of amber liquid. “You need not too much.” Just three drops, it turns out, is plenty: three glistening orbs that dissolve into a twirled forkful of linguine. Each tiny teardrop is improbably dense with fragrant, salty funk—a white-dwarf star of salinity that goes supernova on the tongue.

Castiello smiles and hands over the bottle. It's filled with his *colatura di alici*, a distillate of salted and preserved anchovies that's a specialty of this corner of the Amalfi Coast. *Colatura* bears some resemblance to pungent Asian fish sauces, but it's richer and more refined than Vietnamese nuoc mam or Thai nam pla. (It's actually a descendant of the ancient Roman fish

sauce known as *garum*.) And every Italian knows that the finest *colatura di alici* comes from Cetara, the sun-drenched village Castiello calls home.

While neighboring resort towns like Positano gave up on fishing long ago, Cetara remains a center of the anchovy trade. In its busy marina, rusty-hulled fishing vessels dwarf pleasure boats; forklifts outnumber Vespas. It's here in a grottolike basement that Castiello distills his phenomenally good *colatura*, which he serves and sells at Acquapazza, his excellent seafood restaurant next door.

Anchovies are caught off Cetara's coast from about March to July. They're cleaned (heads and entrails removed) and placed in alternating layers with sea salt

in keg-sized chestnut barrels called *terzigni*. Each barrel is covered with a wooden disk or *tompagno*, atop which is set a heavy stone to compress the contents. Eighteen months later (most producers encase it for only five), a hole is drilled in the base of the barrel, and out drips the *colatura*—100 pounds of anchovies makes a gallon and a half of the stuff.

The Cetarese like to mix *colatura* into pasta with olive oil and garlic, adding a wallop of briny, mouth-filling umami. When you lift your fork to your lips there's a brief moment of panic—*Something's wrong*, your brain says, *are we drowning?*—that is quickly replaced by the sensation that everything is utterly, irrefutably right. And then you want more.

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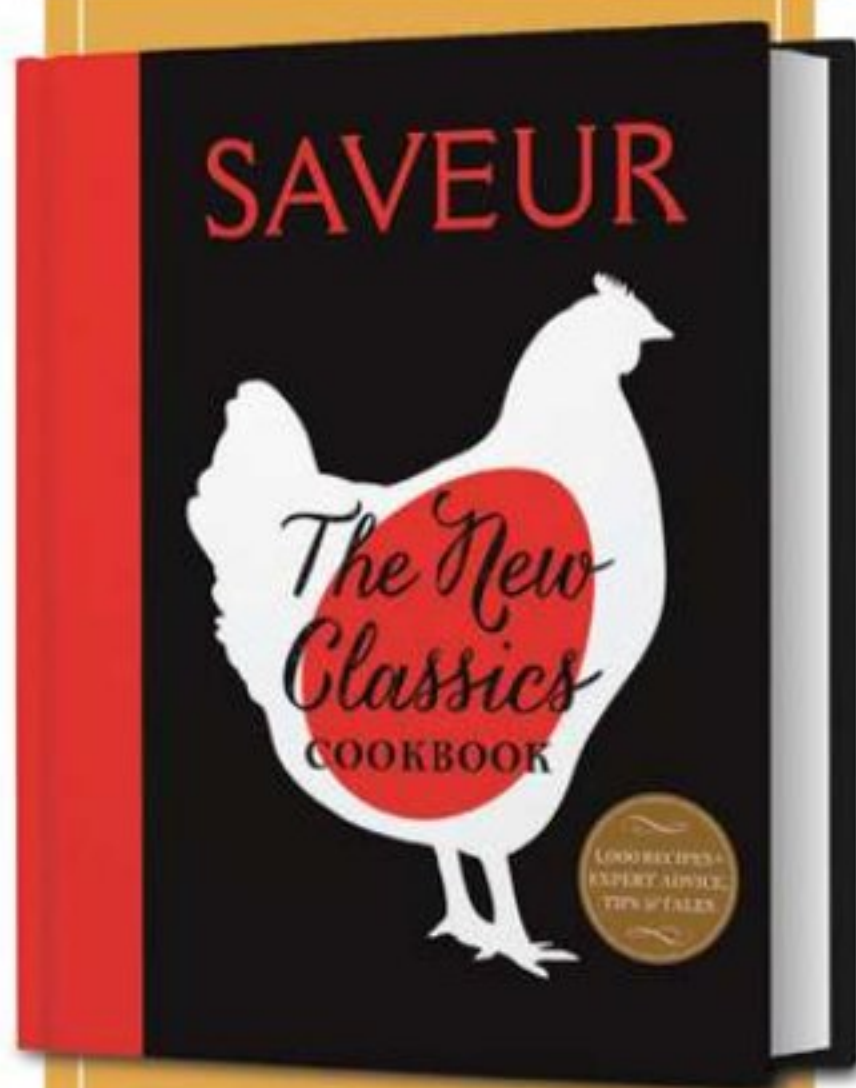
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Breakfast soup, like this pho from New York chef **Danny Bowien**, is just one of the meal's new flavor-focused incarnations.

BETTER *eat your* BREAKFAST

*THE FIRST MEAL OF THE DAY
FINALLY GETS SERIOUS
CULINARY CONSIDERATION*

BY MARI UYEHARA
PHOTOGRAPHS BY JOSEPH DE LEO

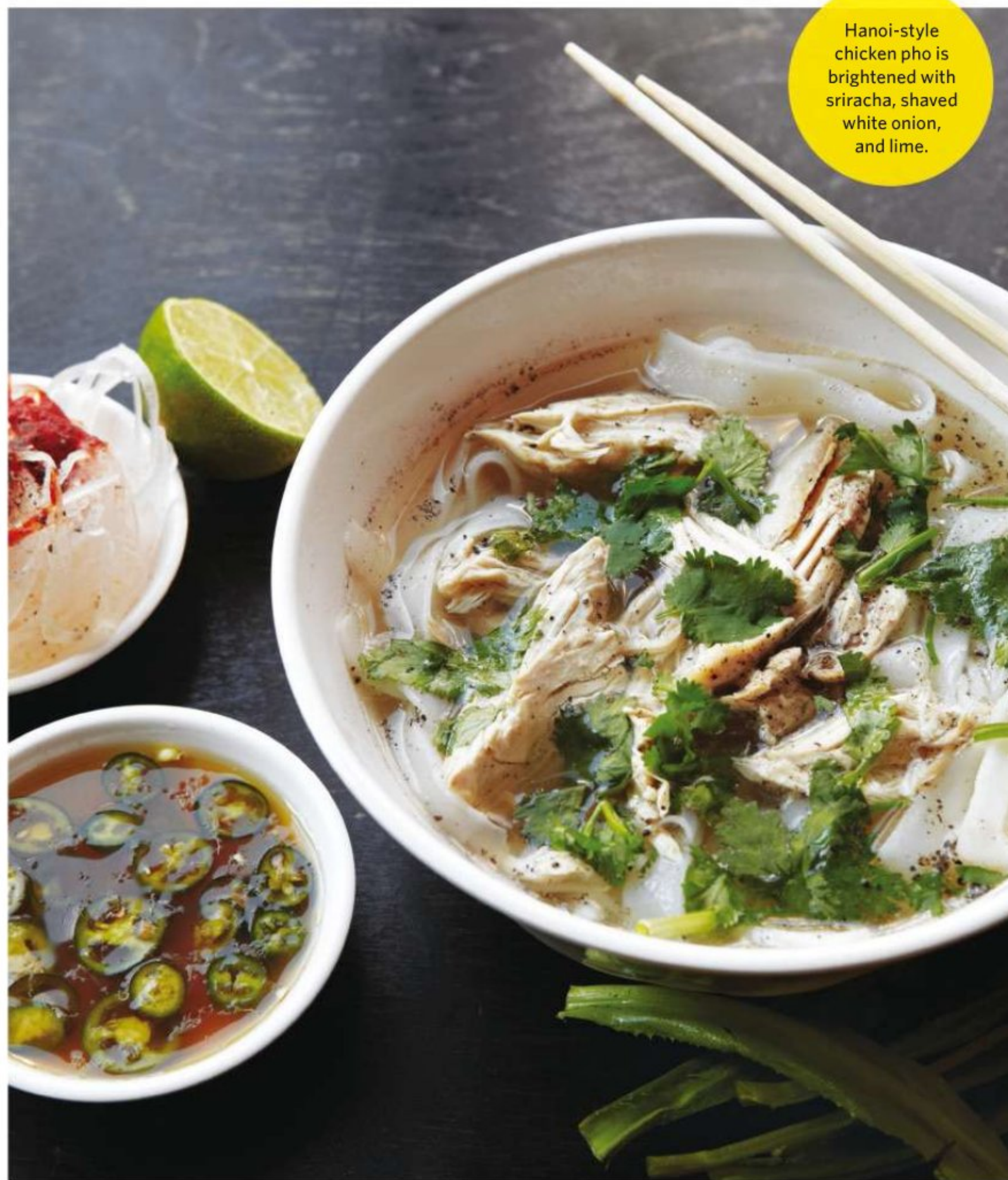
It's 9:47 A.M. and I'm late to work. Really late. But I can't quit the Hanoi-style pho sitting in front of me at chef Danny Bowien's Mission Cantina restaurant in New York City. The ever surprising, always improvising Bowien went Asian instead of Latin for the morning menu at his Mexican spot—my bowl is brimming with pulled chicken, thick ribbons of rice noodles, and so much scallion and cilantro I can barely see below the soup's surface. Strewn across my table are more signs of a Vietnamese feast: an ample baguette smeared with duck liver pâté, lemongrass-flecked sausage patties nestled on a mound of broken rice, saucers of sriracha-doused shaved onions, and plates of Thai basil, mint, and sawtooth herbs. Breakfast made with the same thought and delicate balance as dinner—what a welcome revelation.

No restaurant wins Michelin stars for eggs Benedict, but even without the critical acclaim (or sexy lighting) that comes with evening cooking, breakfast still has a blank slate—style allure for more adventurous culinary explorers. “I feel like we're just getting going with breakfast,” says Eli Kulp of Philadelphia's High Street on Market. “I secretly

want to do a breakfast tasting menu.” Not quite there yet, his breakfast offerings nevertheless include spicy coppa, braised kale, and an unabashedly weighty red-eye gravy danish with ham that is, in every way, the antidote to a joyless Greek yogurt to go. Alvin Cailan of Eggslut in Los Angeles goes one step further—he focuses his prodigious culinary talent almost exclusively on piled-up, feats-of-architecture breakfast sandwiches. On a special one he puts his contrast-colored, strikingly pretty marbled egg, a sandwich component that makes a statement: Even at breakfast, a chef can show off some neat tricks.

By the time I get to the office, I'm practically giddy. Normally, I'm nursing a coffee, trying to jolt my brain out of start-up mode, but today I'm the perky person with a too-wide grin. Breakfast is worth it. Not for fueling up or detoxing or cleansing or any other performance-enhancing function; a good breakfast (like one of these four delicious recipes) is worth it because diving into a thoughtful, flavorful dish is the best way to welcome the day. Turns out being the perky morning person is pretty damn great.

Hanoi-style chicken pho is brightened with sriracha, shaved white onion, and lime.



DANNY BOWIEN'S HANOI-STYLE BREAKFAST PHO

SERVES 8

Bowien serves this soup (pictured on this page) as part of a breakfast menu. The dish is inspired by the Vietnamese soups he ate at Turtle Tower in San Francisco when he was a culinary student. Bowien simmers the simple chicken broth for just a short period after bringing it to a boil because he feels that the flavor goes flat if you cook the broth for too long.

- 1 3½–4-lb. chicken
- Kosher salt and freshly ground black pepper, to taste
- ½ oz. Thai rock sugar or 1 tbsp. granulated sugar
- 3 tbsp. plus 1 cup fish sauce, preferably Squid brand
- 2½ lb. fresh wide rice noodles or 32 oz. dried noodles, cooked and drained
- 1 cup cilantro, roughly chopped
- 4 scallions, thinly sliced
- ½ large white onion, thinly shaved using a mandoline, rinsed under cold water, and drained
- Sriracha sauce, for serving
- ½ cup fresh lime juice
- 1 jalapeño, stemmed and thinly sliced

1 Pat chicken dry using paper towels and set on a baking sheet fitted with a rack; season generously with salt inside and out. Chill, uncovered, overnight.

2 The next day, transfer the chicken to a large pot and add 1 gallon of water; boil. Reduce heat to medium; simmer until chicken is cooked through, about 40 minutes. Using tongs, transfer chicken to a cutting board and let cool; shred meat, discarding skin. Return bones to broth; simmer, skimming as needed, until slightly reduced, 35–40 minutes. Stir in sugar, 3 tbsp. fish sauce, and salt; strain broth into a clean pot. Add reserved shredded chicken; keep warm. Divide noodles between bowls; top with broth and chicken. Garnish each bowl with some cilantro, scallions, onion, and sriracha. Stir remaining fish sauce, the lime juice, jalapeño, and black pepper in a bowl; serve alongside soup for dipping chicken.



A cast-iron or dark steel skillet gives these plus-sized pancakes their burnished color.

BLUEBERRY QUINOA PANCAKES WITH LEMON CREMA

SERVES 4

Granola and quinoa lend a sneaky earthy-crunchy vibe to these substantial, fluffy pancakes from Dove's Luncheonette, Paul Kahan's new breakfast-and-lunch canteen in Chicago.

- ½ cup quinoa, rinsed
- 2 sticks cinnamon

- 4 cups flour
- 6 tbsp. sugar
- 2 tbsp. baking powder
- 2 tbsp. baking soda
- 1 tsp. kosher salt
- 2 cups buttermilk
- 2 cups whole milk
- 4 eggs
- 4 tbsp. unsalted butter, for cooking
- 2 cups blueberries, plus more for serving
- ½ cup Mexican crema or regular sour cream

Zest and juice of 1 lemon
Granola and maple syrup, for serving

Heat oven to 350°. Boil quinoa, cinnamon, and ½ cup water in a 1-qt. saucepan. Reduce heat to low; cook, covered, until water is absorbed, about 10 minutes. Let cool; discard cinnamon. Whisk flour, 4 tbsp. sugar, the baking powder, baking soda, and salt in a bowl. In a separate bowl, whisk quinoa, the buttermilk, milk, and eggs; stir into dry ingredients until

batter forms. Heat 1 tbsp. butter in a 10" cast-iron skillet over medium; cook 1½ cups batter until bubbles appear at edges of pancake, 4–5 minutes. Add ½ cup blueberries and flip; cook 2 minutes. Transfer skillet to oven; bake until pancake is crisp on the outside, 3–4 minutes. Repeat with remaining butter, batter, and blueberries. Whisk remaining sugar, the crema, and lemon zest and juice in a bowl. Top pancakes with lemon crema, more blueberries, some granola, and a drizzle of maple syrup.

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BISCUITS WITH PANCETTA, COLLARD GREENS, MARBLEIZED EGGS, AND ESPRESSO AÏOLI

SERVES 4

Alvin Cailan of Los Angeles' cultish Eggslut goes pancetta-crazy in this sandwich, using eight slices on top of his gorgeously marbled egg and cooking the collard greens in pancetta fat.

For the biscuits:

- 5 cups flour
- 5 tbsp. sugar
- 2 tbsp. baking powder
- 1 tbsp. kosher salt
- 10 tbsp. unsalted butter, frozen, plus 4 tbsp., melted
- 1³/₄ cups buttermilk
- 2 tbsp. honey

For the toppings:

- 7 oz. thinly sliced pancetta (about 32 slices)
- Kosher salt and freshly ground black pepper, to taste
- 2 lb. collard greens, trimmed and roughly chopped

- 1/2 small Vidalia onion, thinly sliced
- 3/4 cup chicken stock
- 1 tsp. Dijon mustard
- 1 clove garlic, mashed into a paste
- 1 egg yolk
- 1/2 cup canola oil
- 1 1/2 tbsp. espresso

For the eggs:

- 4 tbsp. unsalted butter
- 8 eggs
- 1/4 cup minced chives
- Kosher salt, to taste

1 Make the biscuits: Heat oven to 400°. Whisk flour, sugar, baking powder, and salt in a bowl. Using the coarse side of a box grater, grate frozen butter into flour mixture; mix to combine. Add buttermilk and, using your hands, gently mix ingredients until a soft dough forms. Transfer dough to a lightly floured surface; pat into a 7" x 9" rectangle, about 2" thick. Using a 4" round cutter, cut out 4 biscuits, reusing scraps as needed. Place biscuits on a parchment paper-lined baking sheet. Bake until golden, 18–20 minutes. Stir melted butter and

honey in a bowl; brush over hot biscuits. Return biscuits to oven and cook until golden, 5 minutes more.

2 Make the toppings: Arrange pancetta slices in a single layer on 2 baking sheets; bake until crisp, 5–7 minutes. Pour fat from pancetta into a 12" skillet; set aside. Bring a large pot of salted water to a boil. Cook collards until tender, 4–6 minutes; drain. Heat skillet over medium-high; cook onion until soft, 4–6 minutes. Add cooked collards, the stock, salt, and pepper; simmer until stock has evaporated, 10–12 minutes. Whisk mustard, garlic, yolk, and salt in a bowl; while whisking, slowly drizzle in oil, and then espresso, until aïoli is emulsified.

3 Cook the eggs: Melt 1 tbsp. butter in an 8" nonstick skillet over medium; crack 2 eggs into skillet and break the yolks. Using the tip of a heatproof rubber spatula, gently swirl yolks into whites, making a flat omelette and taking care not to scramble the eggs. Cook until bottom is set, about 3 minutes. Add 1 tbsp. chives and salt; fold omelette into quarters, transfer to a plate, and keep warm. Repeat with remaining ingredients to make 4 omelettes. To assemble: Slice biscuits in half; spread halves with aïoli and divide collards, pancetta, and omelettes between biscuits.

Turn to page 93 to learn more about Alvin Cailan's marbled-egg method.



FROM GRAPE TO GLASS

PISCO HARVEST TIME IN PERU



CHILCANO

INGREDIENTS

- 2 oz. Peruvian pisco
- 1/2 oz. Fresh-squeezed lime juice
- Ginger ale
- Angostura bitters

PREPARATION

Fill a highball glass with ice, add pisco and lime juice

Fill with ginger ale, top with 2-3 dashes of bitters, and garnish with a lime wheel

From January through April, Peruvian grapes are harvested for both wine and pisco production. The harvest season, known locally as *vendimia*, starts the strict process by which the grapes become pisco, Peru's most spirited export. By law, Peruvian pisco must be made from fresh grapes, which means *vendimia* is the only time of the year for pisco production. It's now or never! In the coastal town of Pisco, located south of Lima in the primary grape-growing region of Ica, an ancient aqueduct system still brings melted glacier water from the Andes mountain range to growing vines in the valley. In Peru, only eight grape varieties can be made into pisco: the aromatic varieties are moscatel, torontel, Italia, and albilla; the non-aromatics are quebranta, uvina, molar, and negra criolla. From there, pisco

is distilled into one of three styles. **Puro** piscos contain a single grape variety, such as qubranta, while **acholados** contain a blend of grapes. The **mosto verde** style includes partially fermented must (fresh-pressed grape juice with the skins, seeds, and stems) in the distillation process, resulting in a sweeter, fruitier finished product. All piscos are distilled to full proof (no water is added) and rested for at least three months in stainless steel or glass, so as not to bestow any outside flavors on the pisco.

After bottling, it makes its way to just about every bar in the country—and increasingly bars in the United States, where creative bartenders are taking advantage of pisco's versatility in cocktails beyond the famous pisco sour. New to pisco? Try this classic refresher popular throughout South America, the Chilcano.



peru.info

COUNTRY HAM AND RED-EYE GRAVY DANISH

MAKES 1 DOZEN

A glorious mash-up of pastry and homey Southern comfort, this savory croissant-dough danish with salty country ham gravy was adapted from a recipe by chef Eli Kulp of High Street on Market in Philadelphia.

- 3 tbsp. unsalted butter
- ¼ small yellow onion, thinly sliced
- 3 tbsp. flour, plus more for dusting
- ⅓ cup strongly brewed coffee
- 3 tbsp. heavy cream
- 7 oz. thinly shaved country ham
- ½ tsp. sherry vinegar
- Kosher salt and freshly ground black pepper, to taste
- 4 8-oz. cannisters Pillsbury seamless crescent dough
- 1 egg, lightly beaten
- ½ cups grated Pecorino Romano

1 Melt butter in a 2-qt. saucepan over medium-high. Cook onion until golden, 8–10 minutes. Stir in flour; cook 2 minutes. Add coffee and cream and transfer to a blender; purée until smooth. Return gravy to pan; simmer over medium until slightly thickened, 2–3 minutes. Roughly chop 2 oz. of the ham; stir into gravy with the vinegar, salt, and pepper.

2 Heat oven to 400°. On a lightly floured surface, and working with one sheet crescent dough at a time, roll dough into a 9" x 12½" rectangle. Cut dough lengthwise into six 1½"-wide strips. Twist strips, one at a time, by holding ends of strips and twisting dough in opposite directions. Coil one twist of dough around itself to make a 2" round. Pinch the end of a second twist of dough onto the round; continue coiling dough to make a 4" round. Tuck and pinch end of dough under danish to seal. Transfer danish to parchment paper-lined baking sheets; cover with damp dish towels until all danish are formed. Using your fingers, press and stretch the center of each danish to make a shallow well. Brush danish with egg. Cut out twelve 4" squares of parchment paper; place one square over each danish. Fill wells with dried beans or pie weights; bake until golden and puffed, 10–12 minutes. Remove paper and beans. Spoon gravy into wells of danish, top with remaining ham, and half the pecorino; bake until browned, 6–8 minutes more. Garnish with remaining pecorino.

For step-by-step photos of how to form the danish, see "So Twisted," page 92.

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Cape Town,
South Africa



▲ BLUSHING ROSE MOJITO

The cocktail scene in Cape Town is at the moment obsessed with botanicals: herbs, roots, and shoots. While drinks using fynbos, a family of floral plants native to western South Africa, are the way to go truly local, this variation of the mojito uses the more universally found and similarly flavored rose water (and rose petals as garnish). It's from the Vista Bar & Lounge at the One&Only Cape Town hotel, named for its breathtaking view of nearby Table Mountain. *Dock Road, Victoria & Alfred Waterfront; capetown.oneandonlyresorts.com*

Simmer 2 cups Demerara sugar, 1/2 cup rose water, and 1/2 cup water in a 2-qt. saucepan over medium-high until sugar dissolves, 3-4 minutes; chill syrup. Muddle 3/4 oz. fresh lime juice, 1/2 oz. rose syrup, and 1 cup mint leaves in a shaker. Add 3 oz. light rum, 1 oz. fresh pink grapefruit juice, and ice; shake and strain into a collins glass filled with crushed ice. Garnish with a mint sprig and rose petals. Makes 1 cocktail.

DRINK

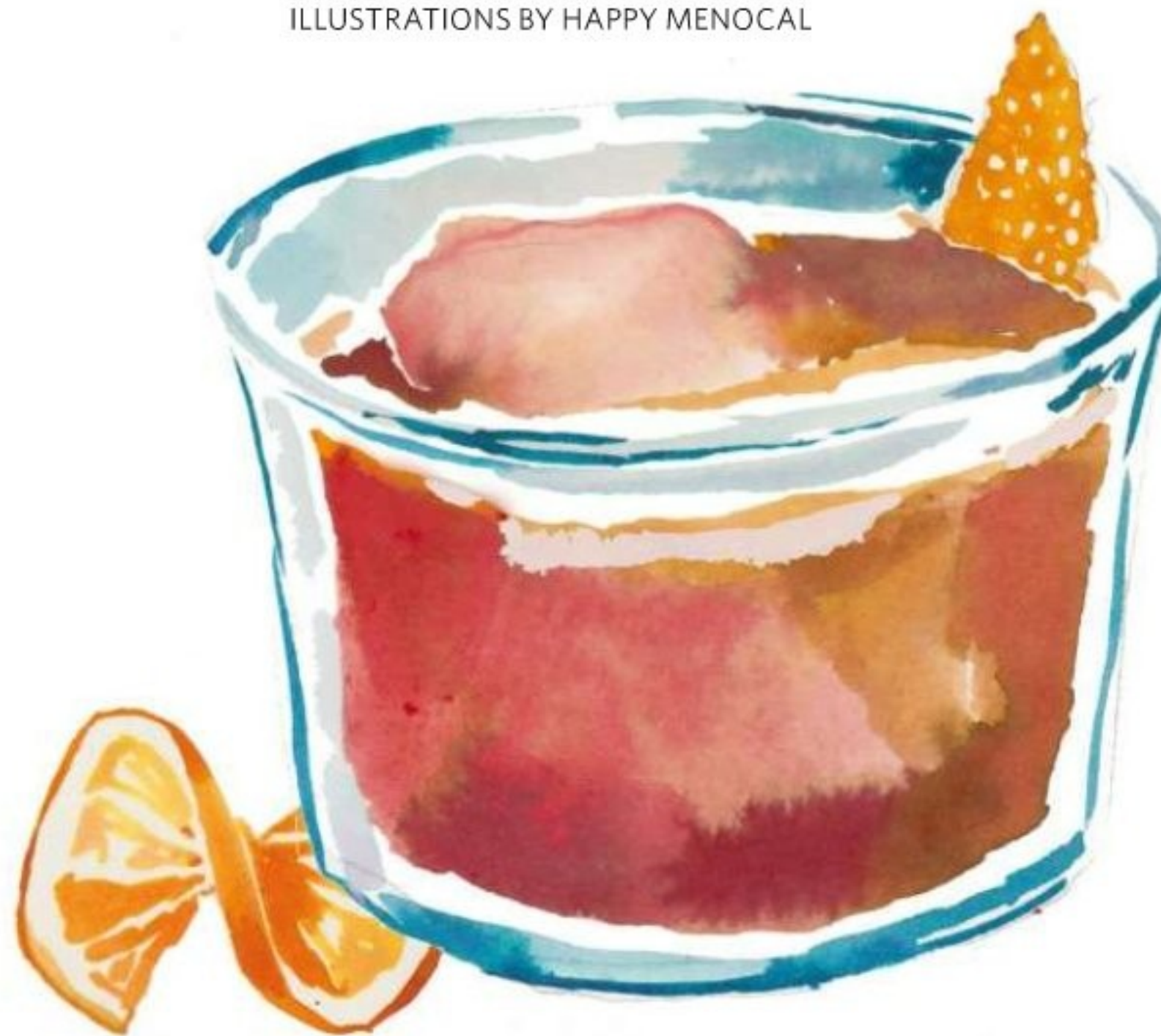


With its reflective walls, The Waiting Room in Melbourne is meant to resemble a piece of crystal glassware.

FIVE CITIES, FIVE DRINKS

EMERGING FROM LOCAL TRENDS, THESE
CREATIVE COCKTAILS HAVE GLOBAL APPEAL

BY KEVIN SINTUMUANG
ILLUSTRATIONS BY HAPPY MENOAL



Melbourne Australia

◀ HIRO NAKAMURA

The whiskey boom has been heard in Australia, and Japanese varieties in particular have been catching on fast, with many bottles reaching the country just last year. This drink from bartender Steve Crozier at one of Melbourne's most stylish hotel lobby bars, The Waiting Room, uses Hibiki 12-year whiskey with its strong fruit notes to make an intriguing manhattan. (It's named after a character from the TV show *Heroes*.) *Crown Towers, 8 Whiteman Street; crownmelbourne.com.au*

Stir 2 oz. Hibiki 12-year Japanese whiskey, 1/2 oz. Vermut (Spanish sweet vermouth), 1 tsp. simple syrup, 1/2 tsp. Cherry Heering, and 2 dashes Angostura bitters in an ice-filled shaker; strain into a rocks glass over 1 large ice cube. Garnish with an orange twist. Makes 1 cocktail.

São Paulo,
Brazil



▲ YAGUARA TROPICAL

Brazil's national spirit, the rumlike cachaça, has risen in both quality and profile. Brazilian bartenders use it to replace other spirits in classic drinks like the Negroni and the mojito, but recently mixologists have been creating original cocktails with it. At Chez Oscar, a new, three-level restaurant with a rooftop bar in São Paulo, they serve it with tangerine juice and a puckering hit of lemongrass. *Rua Oscar Freire, 1128, Jardins; chezoscar.com.br*

Thinly slice half a trimmed lemongrass stalk; muddle with $\frac{3}{4}$ oz. fresh lemon juice and $\frac{1}{2}$ oz. simple syrup in a shaker. Add $1\frac{3}{4}$ oz. Yaguara Cachaça, $\frac{3}{4}$ oz. Cointreau, and ice; shake and strain into an ice-filled collins glass. Top with 2 oz. fresh tangerine juice; garnish with remaining half of lemongrass stalk and a wedge of tangerine. Makes 1 cocktail.

SPRITZ ME UP >

Serving inventive drinks to a cocktail-savvy clientele at its outposts in New York, Paris, and London, Experimental Cocktail Club has taken on an enormous challenge in opening its fourth location on the Spanish island of Ibiza, the land of vodka and Red Bull. But its expert mixologists are up to the task: One of the more exceptional offerings is a spin on the classic Italian Aperol spritz that uses an Aperol infused with vanilla. *Las Salinas Beach 07817; eccbeach.com*

Place 1 split vanilla bean in a 750-ml. bottle of Aperol and close lid; let sit 1 week. Stir 2 oz. coconut water, $1\frac{1}{2}$ oz. infused Aperol, and 1 oz. each dry vermouth and fresh grapefruit and lime juices in an ice-filled shaker; strain into an ice-filled wine glass. Top with chilled cava; garnish with shaved coconut. Makes 1 cocktail.

Ibiza,
Spain



SMOKY MARGARITA >

The craft-cocktail world is fairly new, relatively speaking, to Mexico City. Where you once, shockingly, couldn't get a proper margarita here, you now see many variations of the drink. This version comes from David Mora, one of Mexico City's most innovative bartenders, whom you'll find at the new Puebla 109. The drink is usually strained into a decanter filled with eucalyptus smoke before it's poured into a glass—see what we meant by innovative?—but using a smoky mezcal will also do the trick if you don't have a smoke gun at home. *Puebla 109, col. Roma Norte; puebla109.com*

Stir $1\frac{1}{2}$ oz. mezcal, $1\frac{1}{4}$ oz. passion fruit juice, 1 oz. simple syrup, and $\frac{1}{4}$ oz. fresh lime juice in an ice-filled shaker; strain into an ice-filled tumbler. Garnish with a lemon slice. Makes 1 cocktail.



Mexico City,
Mexico

Spring's Best Beer

EMBRACE BOCK BEER'S
MALTY SWEETNESS

Celebrating the arrival of bock beer—a dark, spicy lager with delectable hints of toffee, caramel, and toast—is a tradition that goes back centuries to prerefrigeration Germany and continues today in German-American strongholds like Cincinnati. Bock used to be lagered (stored cold) throughout the winter, allowing its warm, sweet flavors to mellow by spring. While some bocks remain seasonal, many are now available throughout the year. Unlike hoppy ales and IPAs, bocks are all about malt. Doppel (or double) versions are even maltier, with notes of dark coffee and chocolate. —Keith Pandolfi

The word "bock" derives from the German word for billy goat, hence the label and figurine.

TOP BOCKS

AYINGER CELEBRATOR ↑
An amber-colored doppelbock, Ayinger is dry and slightly smoky, with a nice roasted, dark-fruit flavor. \$4 per 11-oz. bottle; bevmo.com

SPATEN OPTIMATOR
Pleasantly bitter and not too sweet, this ruby red doppelbock tastes like a maltier version of a classic German lager. \$2 per 12-oz. bottle; vintagecellar.com

MORETTI LA ROSSA
This doppelbock, with its dry, smoky, and slightly bitter German character, is, surprisingly, brewed in Italy. \$10 for six 12-oz. bottles; bevmo.com

PRETTY THINGS BOCKY BIER
This seasonal American bock has a deep caramel flavor. It's super malty—like a liquid version of rye bread. \$8 per 22-oz. bottle; bauerwines.com



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For his showstopping, surf-and-turf rabbit and crawfish stargazy pie, English chef Mark Hix leaves whole cooked crawfish peeking out (escaping, one might think) through the crust.



THE CORNY COOLNESS OF BRITISH PIES

THREE BRITISH CHEFS EXPLORE
THE CREATIVE POTENTIAL OF
TRADITIONAL MEAT PIES

The savory pie, I've always felt, is synonymous with us Brits. Give the French their *bachis Parmentier* and the Moroccans their *b'stilla*, but admit it: We've got some damned good pies to offer.

Pies can be dull in the wrong hands, of course. But when they're made well with great ingredients, they're something to behold. And you can get incredibly creative playing around with what goes beneath the crust. Take the stargazy pie. The Cornwall classic has sardine heads sticking out of the pastry. I replace the sardines with crayfish and add rabbit. My thinking is: They're both vermin—delicious ones that need to be culled and eaten. As one-dish meals in themselves, pies are the ultimate comfort food. They are wonderfully transportable for picnics and fishing or shooting days and have another great advantage: They stay hot within the crust. —Mark Hix, *Hix restaurant, London*

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Rabbit and Crawfish Stargazy Pie

SERVES 4-6

In this whimsically constructed pie (pictured on pages 48-49) from restaurateur and cookbook author Mark Hix, rabbit and sweet crawfish form a thick, creamy, cider-rich sauce under a biscuitlike beef suet crust (see "Suet 101," page 92).

For the pastry:

- 3 oz. beef suet (from your butcher), chilled and coarsely grated**
- 1½ cups self-rising flour, plus more for dusting**
- 4 tbsp. unsalted butter, frozen and coarsely grated**
- 1 tsp. kosher salt**
- 2 eggs, 1 whole, 1 lightly beaten**
- ⅓ cup ice-cold water**

For the filling:

- ¼ cup canola oil**
- 2 ½-lb. rabbits, cut into 8 pieces each**
- Kosher salt and freshly ground black pepper, to taste**
- 4 tbsp. unsalted butter**
- 1 small yellow onion, minced**
- ¾ cup flour**
- 4 cups chicken stock**
- ⅓ cup dry hard apple cider**
- 12 oz. fresh or frozen crawfish meat, plus 7 whole head-on crawfish (lacrawfish.com)**
- ¼ cup heavy cream**
- 1 tbsp. minced parsley**

1 Make the pastry: Pulse suet, flour, butter, salt, and whole egg in a food processor into pea-sized crumbles. Add water; pulse until pastry forms. Flatten into a disk and wrap in plastic wrap; chill until ready to use.

2 Make the filling: Heat 2 tbsp. oil in a 6-qt. Dutch oven over high. Season rabbit with salt and pepper; working in batches, cook until browned, 12-15 minutes, and transfer to a bowl. Add remaining oil, the butter, and onion to pan; cook until onion is soft, 4-6 minutes. Sprinkle in flour; cook 2 minutes. Whisk in stock and cider; boil. Reduce heat to medium and return rabbit to pan; cook, slightly covered, until tender, about 1 hour. Transfer rabbit to a bowl, and let cool; shred meat, discarding bones. Stir rabbit, the crawfish meat, cream, parsley, salt, and pepper into sauce.

3 Assemble and bake the pie: Heat oven to 400°. Pour filling into a 9" pie plate. On a lightly floured surface, roll pastry into an 11" circle, about ⅛" thick. Brush the edges of pie plate with remaining beaten egg and lay pastry over top; crimp edges to seal. Cut seven 1" holes in the pastry about 1" from the edges; insert whole crawfish, tails first, leaving heads and claws poking out. Brush top of pastry with egg; bake until golden brown, about 30 minutes.



Jerusalem Artichoke and Comté Pasties

MAKES 6

James Lowe updates the pedestrian pasty by marrying tender, earthy tubers with melty cheese for the filling.

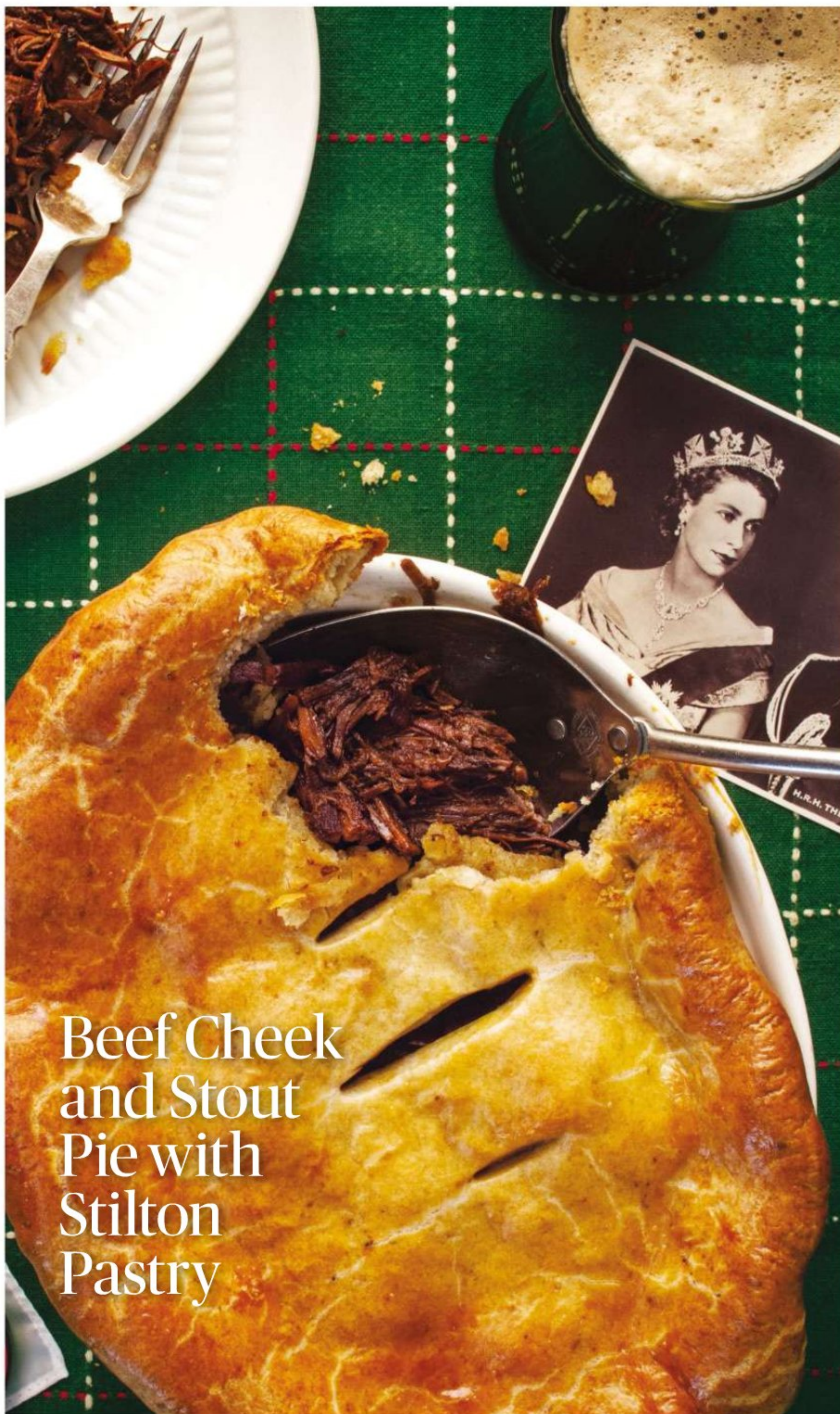
- 12 oz. Jerusalem artichokes, peeled, quartered lengthwise, and thinly sliced
- 12 oz. Comté cheese, thinly sliced
- Kosher salt and freshly ground black pepper, to taste
- Flour, for dusting
- 1 17-oz. box frozen puff pastry (2 sheets), thawed
- 1 egg, lightly beaten

1 Heat oven to 325°. Line the inside of a 9" x 13" baking dish with parchment paper. Arrange artichokes and cheese together in two layers in dish, seasoning with salt and pepper between layers. Bake until artichokes are tender when pierced with the tip of a paring knife, about 30 minutes. Let filling cool.

2 Increase oven to 350°. On a lightly floured surface, roll puff pastry sheets until $\frac{1}{8}$ " thick. Using a 6" round cutter, cut out 6 circles, reusing scraps as needed. Divide filling between centers of circles. Fold circles in half; pinch edges to seal. Transfer pasties to a parchment paper-lined baking sheet. Brush with egg; bake until golden and crisp, about 35 minutes.

Pasties were originally made for miners—they could hold the pies' thick edging with dirty hands and discard it after eating

James Lowe, an alumnus of Fergus Henderson's St. John Bread and Wine, now runs the new restaurant Lyle's in London's Shoreditch neighborhood.



Beef Cheek and Stout Pie with Stilton Pastry

SERVES 6-8

"If making a pie, one should make it indulgent," says chef Daniel Doherty of London and New York's Duck & Waffle. He follows his own advice for this meat-stuffed pie with a pungent crust.

For the pastry:

- 6 oz. Stilton, or any strong blue cheese, crumbled
- 2 ²/₃ cups flour, plus more for dusting
- 6 tbsp. unsalted butter, cubed and chilled
- ¹/₂ tsp. kosher salt
- ¹/₂ cup ice-cold water
- 1 egg, lightly beaten

For the filling:

- ¹/₂ cup olive oil
- 5 lb. beef cheeks or brisket, trimmed and halved
- Kosher salt and freshly ground black pepper, to taste
- 3 cloves garlic, peeled and crushed
- 3 large yellow onions, 1 roughly chopped, 2 thinly sliced
- 2 carrots, roughly chopped
- 2 stalks celery, roughly chopped
- 16 oz. stout beer
- 3 cups beef stock
- 2 bay leaves
- 1 sprig rosemary
- 1 sprig thyme
- 1 cup Worcestershire sauce

1 Make the pastry: Pulse Stilton, flour, butter, and salt in a food processor into pea-size crumbles. With the motor running, slowly add water; mix until dough forms. Flatten dough into a disk and wrap in plastic wrap; chill until ready to use.

2 Make the filling: Heat oven to 375°. Heat ¹/₄ cup oil in a 6-qt. Dutch oven over medium-high. Season beef with salt and pepper; working in batches, cook, turning as needed, until browned, 6-8 minutes. Transfer beef to a plate; set aside. Add garlic, chopped onion, the carrots, and celery to pan; cook until golden, 8-10 minutes. Add beer; cook until reduced by half, 5-7 minutes. Return beef to pan along with stock, 1 bay leaf, the rosemary, and thyme; boil. Cover and transfer to oven; cook until beef is very tender, 2-2¹/₂ hours. Let beef cool; transfer to a cutting board and shred into bite-size pieces. Strain sauce into a bowl; stir in beef. Meanwhile, heat remaining oil in a 12" skillet over medium; cook sliced onions and remaining bay leaf until onions are caramelized, about 45 minutes. Stir in Worcestershire sauce; cook until evaporated, 2-3 minutes. Stir into beef mixture.

3 Assemble and bake the pie: Heat oven to 350°. Pour filling into a 2-qt. oval or 9" x 13" baking dish. On a lightly floured surface, roll pastry into a 13" x 17" rectangle, about ¹/₆" thick. Brush edges of baking dish with beaten egg. Place pastry over filling; trim excess. Use a fork to press pastry to the edges of plate. Brush top of pastry with egg and cut three slits in the top. Bake until pastry is golden brown and filling is bubbly, about 1 hour and 15 minutes.



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Once a prehistoric ocean floor, Chablis' soil contains fossilized marine sediment that, along with bedrock, gives the region's wines their minerality.



IN
CHABLIS

IT'S CALLED "ROCK JUICE"

THIS FLINTY, AUSTERE, APPETITE-WHETTING WINE IS MADE BY A GROUP OF STOIC, ATTENTION-SHY VINTNERS. HERE THEY OFFER A RARE GLIMPSE AT THE SIMPLE, STURDY FOODS THEY EAT AT HOME

BY ADAM LEITH GOLLNER

PHOTOGRAPHS BY WILLIAM HEREFORD

THE TRUTH IS, I WENT TO CHABLIS WITH AN AGENGA IN MIND.

I didn't just want to taste the world's most complex, bone-dry, vein-chillingly pure chardonnays at their source. Nor did I come simply to behold the Cistercian vines in their limestone element (though they *are* lovely to look at). Merely to plant myself among the slopes of my favorite *climats, monts, côtes, vaus*, and *crus* wouldn't cut it.

No, I wanted to commune with the people of Chablis (pop. 2,366). My objective was to really get to know these inhabitants of northern Burgundy—a rainy, cold, hardscrabble place where it often seems that villagers would prefer if outsiders stayed away and let them craft their finicky, terse wines in private.

To understand truly how they lived, I would need to enter their homes and eat home-cooked meals with the winemakers' families. That was my plan, anyway. And it worked. Sort of.

There is something mythical about the strange little cellar door of Domaine François Raveneau. Chest-high, it appears like a doorway from a fairy tale. To walk through it would require stooping over awkwardly—if, that is, someone would ever open it. And if, once they opened it, they didn't peer out and decide to shut it in my face.

Domaine Raveneau is legendary among wine lovers, so it seemed fitting to start

here, by knocking on this door, introducing myself—and somehow finagling an invitation to dinner at their place.

Above the door hung an iron sign of a bent-over man taking a sharp pickax to a plant sprouting from the wavy earth. It suggested humanity not so much living in harmony with nature as waging constant war with it to obtain desired results. As I stood pondering its spooky gravedigger vibe, a guy finally came out of another door, some ten feet away. He had tousled hair and pants that were stylishly short, ending several inches above his ankles. I immediately recognized him as Jean-Marie Raveneau.

There's a photo of Jean-Marie and his father, François, from 1983 that captures their personalities well. It features the two of them standing in a vineyard filled with white lunar rocks beneath an ominous charcoal sky. François is scowling impatiently and Jean-Marie, wearing a striped black-and-white shirt under a mechanic's coveralls, looks like a new-wave punk rocker. Now here Jean-Marie was, still resembling an artsy misfit some 30 years later, staring at me quizzically.

Before I could say hello, he lifted up a finger for me to wait, and then disappeared back into the doorway he'd come from. Just when I thought I might actually be turned away, the small cave door opened and another man came out. It was Jean-Marie's brother Ber-

nard, a balding, perspicacious gentleman with a wry smile. He beckoned for me to double over and walk in. We made our way down old stone stairs into a moldy, ancient cellar full of cobweb-encrusted bottles and aging barrels. I explained my mission. Bernard poured wine and spoke of its natural affinity for the classic chablis pairing, oysters.

Chablis' soil is inlaid with countless billions of tiny comma-shaped fossils of oysters that have been carpeting the region since the Upper Jurassic period, when this area was submerged beneath a prehistoric ocean. The fossilized marine sediments from the seabed combine with nutrients in the substratum bedrock to give chablis wines their finesse, their iodine salinity, and, most of all, their minerality. To understand minerality, you have to drink chablis. One sip is all it takes to realize that terrestrial constituents seem to have infused themselves into the wine like finely flavored microscopic particulate matter. Picture a sprinkling of moon dust in your glass. It's the opposite of ripe, oaky, in-your-face California chardonnays. Chablis carries the memory of glaciers. That oceanic stoniness is the ideal complement to raw oysters.

"Our *forêt* is very delicate this year," Raveneau said, swirling his glass of the premier cru around. It was supremely elegant, shot through with an overwhelming sensation of purity, more mineral water than wine. I could see why the French speak of chablis as "*jus de pierre*," or rock juice.

"This wine makes me hungry," I blurted out, perhaps too eagerly.

Bernard smiled. "Yes, chablis wines are *appétant*," he noted, succinctly.

"What would you cook at home to eat with it?" I inquired, cautiously.

"I could see it going well with coquilles St-Jacques," he answered. "Perhaps even a *boeuf bourguignon* made with white wine."

As we tasted another cru, Bernard's daughter Isabelle joined us. She started working at the domaine in 2010, after deciding that life in the big city wasn't for her. "When I was young, Chablis was just a boring village," she explained. "I didn't want to be a *vigneronne*—to bury myself alive in Chablis. So I did ten years of studies and travels, and then I realized life is better here. A family domaine is a special thing. Plus, I always like eating, and our wine goes very well with food."

I sensed an opportunity, and asked her to elaborate.



Winemaker Bernard Defaix (above, left) cleans his kill. The region's hunting tradition complements the hint of gunflint in Defaix's celebrated Côte de Lechet wine (above, right). Alice de Moor makes a hearty duck gizzard salad with Comté and walnuts (see page 95 for recipe).

CHABLISIANS MAY BE TACITURN,

BUT THEY'RE ALSO PROFOUNDLY KIND-HEARTED
AND CLOSE TO THE EARTH






A SIMPLE, CHABLIS-FRIENDLY RECIPE

Truffle butter is an easy-to-make complement to the region's wines

Place 8 oz. softened unsalted butter in a bowl. Finely grate 8 oz. black Burgundy truffles over butter and season with salt, to taste; stir to combine. Chill up to 2 days or freeze up to 1 month.



“We eat many things with chablis,” she ventured. “*Veal marengo*, fish with mushrooms, fresh cheeses, like a Saint Florentin with salt and pepper...”

Bernard moved us on to the grands crus, which were much bigger, almost kaleidoscopic in flavor—some chalky and downright stern, others open and deeply perfumed. “With these wines, you can eat many things,” Bernard said, unprompted now. “Turbot is the best, but hard to find. Smoked salmon with a younger vintage. Truffled poultry with older bottles.”

“People don’t get to try old chablis very often,” Isabelle said, “so they aren’t used to the aromas.”

At this, Bernard wandered off to find an old bottle, returning with a 1998 Vailions—“in the prime of its life,” as he put it. That longevity is part of the reason for chablis’ acclaim. The 1998 gave off mushroomy, truffled notes, its spine of acid framed within a beguiling florality. It was archetypal aged chablis.

As glorious as it was, I suspected it would

be even better with food. Isabelle agreed. “Chablis wines are *salant*—they contain salts that make you salivate,” she said. “Chablis makes you want to eat.”

The time had come: I floated the idea of cooking together. Isabelle narrowed her eyes. Bernard looked at his feet. There was crossed-arm talk of perhaps meeting at the market and sharing a simple Saint Florentin, but, in the end, dining with the Raveneaus was not to be.

Laurent Tribut greeted me at his home wearing dusty green overalls. There was a rip in the fabric near the collar, and a knit sweater could be seen poking through the hole. His look was so utilitarian and unpretentious yet so powerfully stylish it felt like something Vivienne Westwood would have put together in the late 1970s.

He and his wife, Marie-Clotilde Dauvissat—daughter of legendary winemaker René Dauvissat—produce some of the steeliest wines of the region from a teensy seven-

Workers tend to one of the 15-square-mile region’s many vineyards. All of the wines produced in Chablis are white, and all come from the chardonnay grape.



“THE THING IS, CHABLIS IS
GOOD WITH EVERYTHING:
FISH, FOIE GRAS, POULTRY, PORK, CHEESE, SHELLFISH, WHATEVER”





In his exploration of Chablis, writer Adam Gollner (above right, seated) learned that the region's wine can pair with everything from thick creamy cheese like Époisses (opposite, top right) to a stunning *plateau de fruits de mer* with oysters, langoustines, shrimp, clams, whelks, and sea snails (opposite, bottom right), served by winemaker Jean-Marc Brocard (above, left). The region's winemakers like Alice and Olivier de Moor (opposite, top center) proved more hospitable than the author had anticipated, and its vineyards (above, center) just as stunning.

hectare property. Attached to their cellar is a rambling 19th-century farmhouse with exposed wooden beams. I tried to take my shoes off at the door, but Tribut insisted that I keep them on. He then proceeded to demonstrate the futility of removing them by tracking his mud-caked boots over the floor into the kitchen.

Tribut poured some of the couple's crystalline wines, which are lean, austere, and thrillingly alive. The finest chablis wines can taste of electricity, like a high-voltage charge of liquid energy; the Tributs are experts at capturing that raw life force. "Minerality comes from the ground," Dauvissat explained. "It's something you feel. It's the incisive quality that bestows freshness..."

"...and makes a wine *droit* [straight] and *tendu* [tightly wound]," Tribut finished. "Like this." As he spoke, he stood straight up, as tall and erect as could be, and flattened his arms at his side, as rigid as a ski jumper soaring through the air.

"We aren't much for words," she added. "*On fait*. We make. We don't like to describe the wines too much."

They may be taciturn, but they're also profoundly kind-hearted and close to the earth. I asked what they normally do on Friday evenings like this. "We go to sleep," Tribut replied, with a large sigh. "We're always exhausted at the end of the day."

Dauvissat brought out some *gougères*—Burgundian morsels of *pâte à choux* that, when baked, expand into gloriously light cheese puffs that go perfectly with chablis. They're said to have been invented in the neighboring village of Tonnerre. "I learned how to make *gougères* when I was very young," she told me. "I think my mom taught me, or maybe a cousin? Anyhow, it's simple."

I've tried *gougères* frequently, but none have ever come close to Maman Dauvissat's version. "Do you cook often?" I asked.

"Oh yes, she cooks all the time," Tribut replied.

"Well, one has to eat," she countered.

Gougères are her specialty, alongside another regional classic: *jambon au chablis*, or ham in a creamy sweet and sour sauce called *sau-piquet*. Preparing a good meal, Dauvissat mentioned, isn't too different from making chablis: You mustn't add anything superfluous. "The spirit of this *maison* is not to intervene," she said. "We make wines like someone who goes out to a field and picks a pretty strawberry when it's ripe."

I looked at Tribut. He looked back. He was done talking about his wines, but he generously added a final thought: "Nature makes an offering to us, and we do with it what we can."

Take the premier cru Montmains from 2000. It was not a good year, he disclosed,

but the wine was impeccable. It was so airy and precise it almost felt invisible. Dauvissat also liked the wine, and she smiled at Tribut admiringly. "They say the hallmark of a good winemaker is how he does in off years," she murmured.

"That's not my thing, though," he protested, looking away.

"I'm offering you flowers," she retorted, pointedly. "It doesn't happen often. You should take them."

I left the winemakers to their well-earned rest. I hadn't dined with a Chablisian family yet—but I'd snacked. It was a start.

The next morning, upon arriving at Domaine Jean-Paul et Benoît Droin, in the center of town, I learned more about just how odd my request to eat with winemakers had been perceived. "When you first asked me to do this, to prepare food, I said, 'No way am I doing it,'" Benoît revealed. "But then when you said it could be something very simple, I realized I knew the perfect thing."

We were standing in the domaine's backyard, just a block away from the town market. The air smelled like brioche and saucisson. On the table in front of us was a ceramic bowl filled with some unrecognizable white-and-black creamy thing he started spreading on pieces of baguette.

I WAS GRANTED

GLIMPSES OF WHAT LIFE WAS GENUINELY LIKE IN CHABLIS,
WHERE FAMILY AND HARD WORK GO HAND IN HAND



“Truffle butter,” he explained, “made with my own Burgundy truffles from my *truffière*.” It tasted unreal, like an edible moonbow, gossamer and pheromonal. It was, in French parlance, *génial*—superb.

As I sat there in a truffled stupor, Benoît told me he’d thought about my story’s conceit and realized it made a lot of sense. “Winemakers do need to be more aware of what food goes with their wine,” he conceded.

The Droins’ scalpel-like Les Clos and premier cru Montée de Tonnerre get as close to the platonic ideal of a precise chablis as any. As with Tribut, making wine here is all about achieving transparency. And how extraordinary to discover that older stuff—like the 18-year-old magnum Benoît busted out—goes incredibly well with truffles.

Later I found out why when I met Thomas Pico, a handsome 33-year-old Serge Gainsbourg-esque *vigneron* who likes to go truffle hunting with his border collie Luna when he’s not running his own domaine, Pattes Loup.

“It’s not a coincidence that older chablis takes on the smell of truffles,” Pico said. “You find them all over the place here, in and around certain premier cru vineyards.”

To demonstrate, we went for a quick truffle hunt down the street from his home, in a small forest next to an open field. Within a matter of minutes, Luna had dug several golf-ball-sized truffles out of the ground. Back at his place, Pico taught me how to clean the knobby black orbs with a toothbrush. He also gave me a valuable lesson in how to truffle a wheel of Brillat-Savarin cheese (cut in half; fill with massive flurry of truffle shavings). He then cooked some truffle-infused scrambled eggs in a bain-marie. I hadn’t quite had a sit-down dinner with any winemakers yet, but I’d definitely experienced colossal truffle overload.

On my fourth day in Chablis, I met Alice and Olivier de Moor, who make “natural” wines—totally organic and without any additives, other than a little sulfur—and finally had my first proper Chablisian meal. Olivier spoke about their approach to farming as Alice prepared butternut squash risotto and a salad with *gésiers de canard* (duck gizzards), Comté cheese, and walnuts from her father’s tree. Their wines are quite different from those of mainstream Chablis—no filtering and fining, no artificial yeasts. “We wanted to make wines the way we wanted to drink them,” Alice explained. “We gradually, gently made our way forward without looking back.”



TRAVEL GUIDE CHABLIS

Delicious versions of many of Chablis’ home-cooked dishes are also available at its best restaurants. Here are the top places to eat and where to stay when you visit

WHERE TO EAT

Au Fil du Zinc

The young and talented Japanese chef Ryo Nagahama (formerly with Joël Robuchon) has joined forces with sommelier Fabien Espana to open what is widely considered the best restaurant in Chablis right now. Nagahama serves a menu of just three starters, three mains, and three desserts, including scallop tartare and rare game birds, along with back vintages straight from the cellars of the most progressive winemakers in France. *18 rue des Moulins; restaurant-chablis.fr*

Bistrot des Grands Crus

This is the place to sample simple, old-fashioned, bistro-style Burgundian classics like oeufs en meurette or escargots de Bourgogne, especially when paired with a well-priced bottle of chablis by Vincent Dauvissat. *10 rue Jules Rathier; bistrot desgrands crus.com*

Hostellerie des Clos

A formal establishment in the heart of Chablis, this restaurant offers older bottles of Rave-neau wines and dishes such as French beans with slices of truffle and foie gras. Perfect for a fancy night out. *Rue Jules Rathier; hostellerie-des-clos.fr*

Charcuterie Marc Colin

This beloved local charcuterie offers prepared foods and cold cuts as well as an ultra-clean, AAAA andouillette—the celebrated tripe sausage of France. *3 place Général de Gaulle; marccolin.com*

WHERE TO STAY

Hôtel du Vieux Moulin

An excellently appointed boutique hotel in the center of Chablis, the Vieux Moulin has rooms that are big, clean, and modern—and the breakfast is smart, local, and seasonal. A stay at this former 18th century mill isn’t cheap, but you get what you pay for in Burgundy. *28 rue des Moulins; laroche wines.com*

Auberge du Pot d’Étain

The rooms upstairs at this auberge in nearby L’Isle-sur-Serein are serviceable and neat, but the real draw here is the hotel’s restaurant. It features an extensive wine list specializing in red and white burgundy. The cellar ranks among the best in the world in terms of back vintage rarities and, fortunately, price. *24 rue Bouchardat, L’Isle-sur-Serein; potdetain.com*

By that afternoon, word was out about my visit, and the invitations started pouring in. Olivier Savary and his wife, Francine, from Domaine Savary had me over for a taste of jambon au chablis. Julien Brocard's wife, Laurence, showed me how she makes pot-au-feu. And Margaux Laroche from Le Domaine d'Henri prepared a simple meal of scallops and steamed Brussels sprout leaves. "For me, wine can't go without food," Laroche explained, digging in. "They just go together, so I'm happy to do a tasting like this." She made a light sauce to go with the scallops—grated ginger slowly heated in a couple of tablespoons of butter, and then spiked with soy sauce. "My mother always taught me that soy sauce is a particularly well-suited match for chablis," she explained.

The persistence had paid off: I'd cracked some kind of code. Just as locals manage to squeeze wine from the stones, I'd broken through to inner-sanctum knowledge, like the pairability of soy sauce with chablis. (No wonder their wines are so good with sushi.) What's more, I was being granted glimpses of what life is genuinely like in the region, where tenderness isn't obvious to the outsider, but upon closer inspection is clearly palpable between husbands, wives, and generations of relations for whom work and family go hand in hand.

I have never done a tasting in the vines," said Didier Defaix, looking perplexed but amused on the slopes of Côte de Lechet in the backyard of Domaine Bernard Defaix. The sun was shining, so I'd suggested we ditch his tasting room. As we stood sipping his Côte de Lechet *vieilles vignes* at the base of the grapevines themselves, I could almost taste the rocks in front of me. "It's good to de-sacralize the tasting," he added. "Most wine tasters today barely care to know where the wine is grown, let alone visit the place."

I started to explain that I wasn't looking to score wines on a scale of one to a hundred, that I was far more interested in the reality of Chablis. Just then we were interrupted by the ringing of Didier's mobile phone. It was his dad, Bernard, on the line. He'd been out hunting in the forest and had just killed a deer. Now he needed help skinning, cleaning, and butchering it.

"Dad!" Didier hollered, exasperated, "I'm with a writer, I can't just..."

"Wait, he's hunting nearby?" I interrupted. "Let's go!"

Next thing you know, we were driving on a



FIVE WINES TO TRY

THESE PRODUCERS' WINES ARE WORTH SEEKING OUT OR SPECIAL-ORDERING

Jean-Paul and Benoît Droin

Chablis wines with searing minerality. From the old-fashioned heraldic label on their bottles to the traditional methods in the cellar, everything about these wines is a reminder that the Droin family has been making wine in Chablis since 1620. jeanpaul-droin.fr

Alice and Olivier de Moor

All of the De Moors' natural and biodynamic wines are worth looking for, especially those made from the aligoté grape and their Sans Bruit, made with sauvignon blanc. Their chablis bottlings become as truffled over time as pricier grand crus.

Laurent Tribut

Handmade, farm-fresh, honest chablis. Offering a stunning combination of high-atmosphere purity and down-to-earth rusticity, Tribut's wines are almost painfully precise. His premier cru Montmains reflects the terroir's slightly rounder fruitiness, but is still encased within a razor-sharp carriage of brightness.

François Raveneau

Elegant, pure, and with a minerality that illustrates exactly why chablis gets the name "rock juice." Grands crus are bigger, sometimes stern, and sometimes perfumed; aged bottles get more truffled and alluringly floral over time.

Jean-Marc Brocard

The biggest family-run domaine in Chablis crafts classy and widely available wines. Their Chablis Les Vieilles Vignes de Sainte Claire is vinified in stainless steel tanks and comes from grapevines planted in 1949 near the hamlet of Préhy. Delicious. www.brocard.fr

grass path up past the high vines of petit chablis onto a mountainous hillside. A moment later, we turned into the woods themselves and coasted along some forest paths into the trees. I could see why the name Chablis stems from the Celtic words *cab*, meaning house, and *leya*, near the woods. We made a left turn, then a right, and another right—or was it a left? And then we found his father, standing in a blue butcher's robe next to a deer strung up by its hindquarters.

I won't attempt to compare the experience of tasting their wines in that setting to anything else. Doing so would be an affront to metaphor. Let's just say it helped me understand why chablis wines really do smell and taste of *Pierre à fusil* (gunflint) and *sous-bois* (the mossy forest floor).

"What do you guys eat at home with chablis?" I wondered aloud.

"Well," Didier began hesitantly, "I love it with guacamole."

I considered my own pantheon of pairing perfection: volnay with wild pheasant; saucerre with crottin de Chavignol; aged barolo with buttered tagliolini and white Alba truffles. And now... *chablis with guacamole?*

"It's perfect with basic *village* chablis," Didier continued. "The fattiness of the avocados, the acidity of the lemon juice, the saltiness of the chips, the zing of the Tabasco."

Loading the deer into his father's truck, they both agreed that this had been one of the oddest and most fun wine tastings in memory. Best of all, I was invited back for lunch.

There was no sign at the table of Bernard's venison, but there was the promised guacamole to start, made simply, with salt and pepper, a few splashes of Tabasco, and lots of lemon. It was such a good pairing with the chablis that I almost couldn't stop laughing. Hélène, Didier's wife, prepared chicken risotto—made again with soy sauce.

"The thing is, chablis is good with everything, *quoi*," Hélène commented. "You can have it with fish, foie gras, poultry, pork, cheeses, shellfish, whatever. I braised a seven-hour lamb leg recently—it was made for old chablis."

Didier cracked open a mold-caked bottle of 1983 Côte de Lechet, still young, fresh and vibrant. It tasted like the spume from a humid sea breeze. "We're on the cusp of an ocean wave," Didier pronounced, dreamily, as he, Hélène, and their two children sat down to eat lunch with me. ♦

Montreal-based writer Adam Leith Gollner is the author of two books, *The Fruit Hunters* and *The Book of Immortality*.

CHABLIS HOME COOKING

Recipes from the region's food-loving winemakers

ESCAROLE WITH CONFIT DUCK GIZZARDS, COMTÉ, AND WALNUTS

SERVES 4-6

Winemakers Alice and Olivier de Moor use confit duck gizzards in this simple winter salad (pictured on [page 57](#)), but confit duck legs make a fine substitute.

- 2 5-oz. confit duck legs
- 2 tbsp. white wine vinegar
- 1½ tbsp. Dijon mustard
- ½ small shallot, minced
- Kosher salt and freshly ground black pepper, to taste
- ⅓ cup olive oil
- 1 large head escarole, leaves torn into bite-size pieces, rinsed, and dried
- 4 oz. Comté cheese, cut into ¼" pieces
- ⅓ cup walnuts, toasted

Heat duck legs in a 12" skillet over medium until fat is rendered and duck is crisp, about 15 minutes. Transfer duck to a cutting board and let cool, then coarsely shred meat, discarding bones; reserve fat for another use, if

you like. Whisk vinegar, mustard, shallot, salt, and pepper in a bowl. While whisking, slowly drizzle in oil until vinaigrette is emulsified. Arrange escarole on a serving platter; top with shredded duck, cheese, and walnuts. Drizzle with vinaigrette and toss to combine, or serve with vinaigrette on the side.

SEARED SCALLOPS WITH STEAMED BRUSSELS SPROUT LEAVES

SERVES 2

The umami-rich combination of ginger and soy sauce in this scallop dish (pictured on this page) from Margaux Laroche of Domaine d'Henri is an unusual yet perfect pairing for a glass of crisp chablis.

- 1 lb. Brussels sprouts, trimmed
- 5 tbsp. olive oil
- 8 medium sea scallops (about 1 lb.)
- Kosher salt and freshly ground black pepper, to taste
- 1 tbsp. fresh lemon juice, plus zest of 1 lemon
- 4 tbsp. unsalted butter
- 1 1½" piece ginger, peeled and grated
- 1 tbsp. soy sauce

1 Using a paring knife, and working with 1 sprout at a time, insert the tip of the knife just outside the stem end of the sprout and twist the sprout around the knife to release the core. Using your fingers, separate individual leaves and set aside; discard cores.

2 Heat 2 tbsp. oil in a 12" non-stick skillet over high. Season scallops with salt and pepper; cook, flipping once, until browned, 4-6 minutes. Meanwhile, bring a 4-qt. saucepan of salted water to a boil. Cook leaves 1 minute; drain and transfer to a bowl. Stir in remaining olive oil, the lemon juice, salt, and pepper. Divide scallops and leaves between plates; keep warm. Add butter to skillet and melt over medium-high; cook ginger 1 minute. Stir in soy sauce and pepper; spoon sauce over scallops and garnish with lemon zest.



JAMBON AU CHABLIS

(Chablis-Style Ham with Tomato Cream Sauce)

SERVES 4

Thick deli-style ham (pictured on page 67) is covered with a velvety, tomato-based sauce exclusively made with the region's wine.

- 1³/₄ cups chicken stock
- 1 cup chablis
- 2 tbsp. red wine vinegar
- 4 juniper berries, crushed
- 4 sprigs tarragon, plus 1 tbsp. roughly chopped, for garnish
- 2 shallots, minced
- 1 8-oz. can whole peeled tomatoes, crushed by hand
- 2 cups heavy cream
- Kosher salt and freshly ground black pepper, to taste
- 1 lb. cooked ham, sliced 1/4" thick
- 3 tbsp. roughly chopped parsley, for garnish

Heat oven to 400°. Bring stock, wine, vinegar, juniper berries, tarragon sprigs, and shallots to a simmer in a 12" ovenproof skillet over medium-high; cook until liquid is reduced to 1/2 cup, about 30 minutes. Stir in tomatoes; cook 5 minutes. Stir in cream, salt, and pepper; simmer, stirring occasionally, until thickened, 10–12 minutes. Strain sauce through a fine-mesh sieve into a bowl. Arrange ham slices in skillet, overlapping them slightly. Pour sauce over the top; using tongs, lift ham slices to allow sauce to run between them. Bake until ham is warmed through and the top is browned, about 30 minutes. Garnish with chopped tarragon and the parsley.

MUSHROOM RISOTTO

SERVES 6

Half the mushrooms are folded into this creamy risotto (pictured on page 67), lending the rice an earthiness, while the rest are roasted into a crisp, meaty garnish.

- 6 cups chicken stock
- 8 dried porcini mushrooms, rinsed clean
- 3 tbsp. unsalted butter
- 1 large yellow onion, minced
- 2 cups Arborio rice
- 1 cup dry white wine
- 2 lb. mixed mushrooms, such as chanterelles, cremini, hen of the woods, oyster, and porcini, cut or torn into bite-size pieces
- 1/3 cup olive oil
- 1 tbsp. roughly chopped thyme
- 6 cloves garlic, unpeeled
- Kosher salt and freshly ground black pepper, to taste
- 8 oz. crème fraîche
- 1/2 cup grated parmesan

Heat oven to 450°. Boil stock and dried mushrooms in a 2-qt. saucepan over medium heat; strain, reserving mushrooms, and keep warm. Melt butter in a 6-qt. saucepan over medium-high. Cook onion until golden, 6–8 minutes. Add rice; cook until lightly toasted, about 4 minutes. Add wine; cook until evaporated, about 2 minutes. Add 1/2 cup warm stock; cook, stirring, until absorbed, about 2 minutes. Continue adding stock, 1/2 cup at a time, and cooking until absorbed before adding more, until rice is tender and creamy, about 16 minutes total. Mince the reserved porcini mushrooms and add to risotto. Meanwhile, toss the fresh mushrooms, oil, thyme, garlic, salt, and pepper on a baking sheet; roast until mushrooms are browned and garlic is tender, 10–12 minutes. Peel and mash garlic. Stir half the mushrooms, the garlic, crème fraîche, parmesan, salt, and pepper. Garnish with remaining mushrooms.

THREE-CHEESE GOUGÈRES

MAKES ABOUT 4 DOZEN

Three distinct cheeses are incorporated into this classic savory pâte à choux snack (pictured on page 67). More cheese is sprinkled over the tops of the gougères to produce a golden crust.

- 3/4 cup whole milk
- 8 tbsp. unsalted butter, cubed
- 1/2 tsp. kosher salt
- 1 1/2 cups flour
- 5 eggs, at room temperature
- 4 oz. Comté cheese, grated
- 4 oz. Emmentaler cheese, grated
- 4 oz. Gruyère cheese, grated

1 Heat oven to 425°. Bring milk, butter, salt, and 1/3 cup water to a boil in a 4-qt. saucepan over high. Add flour; stir until dough forms. Reduce heat to medium; cook, stirring dough constantly with a wooden spoon, until slightly dried, about 2 minutes. Transfer to a bowl; using a hand mixer, beat in 1 egg until smooth. Repeat with remaining eggs, beating well after each addition, until dough is smooth; stir in half each of the cheeses.

2 Transfer dough to a piping bag fitted with a plain 1/2" tip. Using a swirling motion, pipe 1 1/2"-tall mounds of dough, about 1" in diameter, onto parchment paper-lined baking sheets; sprinkle tops with remaining cheeses. Place in oven and reduce temperature to 375°. Bake gougères until golden brown, about 30 minutes.

SCRAMBLED EGGS WITH BLACK TRUFFLES

SERVES 2

Cracked eggs are infused with grated truffles overnight. Then the eggs are slowly stirred over a double-boiler to produce a velvety scramble (pictured on page 67).

- 1 1/2 oz. black Burgundy truffles (dartagnan.com)
- 6 eggs
- 1/4 cup heavy cream
- Kosher salt and freshly ground black pepper, to taste
- Toasted country bread, for serving (optional)
- Minced chives, for garnish (optional)

1 Grate 1 oz. truffles into a glass bowl and crack eggs over top; cover and chill mixture overnight.

2 The next day, transfer truffle and egg mixture to a heatproof glass bowl and add cream; whisk to combine. Fill a 4-qt. saucepan with 2" of water; bring to a simmer over medium. Rest bowl over pan; cook eggs, stirring slowly and constantly with a heatproof rubber spatula, until small curds have formed, 12–15 minutes. Grate remaining truffles into eggs and season with salt and pepper; serve with toasted bread and garnish with chives, if you like.

**“CHABLIS WINES
ARE SALANT—
THEY MAKE YOU SALIVATE
AND WANT TO EAT”**





JAMBON AU CHABLIS



MUSHROOM RISOTTO



**THREE-CHEESE
GOUGÈRES**



**SCRAMBLED EGGS WITH
BLACK TRUFFLES**

A roasty, toasty, creamy, meaty, crowd-pleasing late winter feast

PHOTOGRAPHS BY

BILL PHELPS

RECIPES BY

KELLIE EVANS AND FARIDEH SADEGHIN



Kumquat-Glazed Cornish Game Hens

WITH BACON

As they cook, the tart kumquats soften and sweeten, making a sticky glaze for the hens, which are browned to crisped-skin perfection before roasting (see [page 71](#) for recipe).



Creamed Swiss Chard

WITH GORGONZOLA, RYE BREAD CRUMBS, AND WALNUTS

For an extra-thick, rich sauce, squeeze the Swiss chard completely dry before mixing it with the cream and cheese.

Cook rice like you cook pasta—in a large pot of boiling water—then drain and steam it for fluffy grains that don't clump together.



Wild Rice

WITH DRIED CHERRIES



KUMQUAT-GLAZED CORNISH GAME HENS WITH BACON

SERVES 4

More single-serving-sized than chickens, these tender game hens get a sweet and smoky glaze of softened kumquats and chunks of bacon (pictured on [page 69](#)).

- 4 1½-lb. Cornish game hens
- Kosher salt and freshly ground black pepper, to taste
- 16 sprigs rosemary
- 16 sprigs thyme
- Butchers' string, for tying
- 8 oz. slab bacon, cut into 1" pieces, about ½" thick
- 3 tbsp. unsalted butter
- 6 cloves garlic, unpeeled and smashed
- 3 small red onions, cut into 1" wedges
- 3 tbsp. olive oil
- 1 large shallot, minced
- 2 cups fresh orange juice
- 8 oz. kumquats, sliced ¼" thick and seeded
- ¼ cup honey
- ½ tsp. paprika

Heat oven to 475°. Season cavities and outsides of hens with salt and pepper; stuff rosemary and thyme into cavities and tie legs together using butchers' string. Heat bacon and 1 tbsp. butter in a 12" skillet over medium; cook until bacon is slightly crisp, 18–20 minutes. Using a slotted spoon, transfer bacon to a roasting pan. Add garlic, onions, salt, and pepper to skillet and toss in fat; add to roasting pan. Add oil to skillet and, working in batches, cook hens, turning as needed, until browned, 10–12 minutes; set hens breast-side up in roasting pan. Add shallot to skillet; cook until soft, 3–4 minutes. Add juice; cook until slightly reduced, 3–4 minutes. Stir in kumquats, honey, paprika, salt, and pepper; simmer until thickened, 12–15 minutes. Stir in remaining butter. Brush half the sauce over hens; keep remaining sauce warm. Roast hens, basting often with pan juices, until an instant-read thermometer inserted into the thickest part of the thigh reads 165°, about 45 minutes. Transfer hens, bacon, garlic, and onions to a serving platter; spoon remaining sauce over the top.

CREAMED SWISS CHARD WITH GORGONZOLA, RYE BREAD CRUMBS, AND WALNUTS

SERVES 6–8

In this bulked-up version of the classic side dish, chard replaces spinach, and Gorgonzola adds depth and a creamier texture.

- 3 bunches Swiss chard, trimmed, leaves halved lengthwise, and cut into 2" pieces
- Kosher salt and freshly ground black pepper, to taste
- 8 tbsp. unsalted butter, melted, plus more for greasing
- 2 cloves garlic, thinly sliced
- 1 small yellow onion, thinly sliced
- 6 tbsp. flour
- 2 cups whole milk
- 1 cup heavy cream
- 1 8-oz. piece Gorgonzola cheese, rind removed
- 1 tsp. freshly grated nutmeg
- 1½ oz. (about 3 slices) pumpernickel bread, torn into ¼" pieces
- ½ cup roughly chopped walnuts

1 Cook chard in salted boiling water until wilted, 1–2 minutes. Using a slotted spoon, transfer chard to a bowl of ice water until cold; drain and squeeze completely dry; set aside.

2 Heat oven to 400°. Grease a 9" x 13" baking dish with butter; set aside. Heat 6 tbsp. butter in a 6-qt. saucepan over medium-high; cook garlic and onion until golden, 6–8 minutes. Stir in flour; cook for 2 minutes. Whisk in milk and cream; cook until sauce is thickened, 4–6 minutes. Remove from heat; crumble half the Gorgonzola into pan. Stir in reserved chard, the nutmeg, salt, and pepper; pour mixture into prepared baking dish. Toss remaining butter, the pumpernickel, and walnuts in a bowl; sprinkle mixture over chard. Crumble remaining Gorgonzola over top; bake until chard mixture is bubbly and pumpernickel is crisp, about 30 minutes.

WILD RICE WITH DRIED CHERRIES

SERVES 6–8

The woody flavor of multi-textured wild rice is spiked with crunchy celery and sweet dried cherries in this easy-to-make yet novel side dish.

- 2 cups wild rice blend ([lundberg.com](#)), rinsed until water runs clear and drained
- 4 tbsp. unsalted butter
- 5 inner stalks celery, cut into ¼" pieces, plus ¼ cup leaves, for garnish
- 2 cloves garlic, minced
- 1 small red onion, cut into ¼" pieces
- ⅓ cup chicken stock
- ⅓ cup dried cherries, roughly chopped
- ½ cup roughly chopped parsley, plus ¼ cup leaves, for garnish
- 2 tbsp. minced thyme
- Kosher salt and freshly ground black pepper, to taste
- 1 lemon

1 Bring 12 cups water to a boil in a 6-qt. saucepan. Stir in rice and return to a boil; cook, uncovered, for 30 minutes. Strain rice in a fine-mesh sieve; let drain for 10 seconds, and then return to pan. Cover pan and let rice steam, off the heat, for 10 minutes. Transfer rice to a bowl and fluff with a fork; cover with plastic wrap and set aside.

2 Wipe saucepan clean and add butter; melt over medium-high. Add chopped celery, garlic, and onion; cook until golden, 10–12 minutes. Add stock and cherries; simmer until liquid is evaporated, 2–3 minutes. Stir in reserved rice, the chopped parsley, thyme, salt, and pepper, and transfer to a serving platter. Grate lemon zest over the top; garnish with celery and parsley leaves.

STANDING RIB ROAST WITH BLACK CURRANT PORT GLAZE

SERVES 6–8

A giant slab of perfectly roasted beef looks incredibly appetizing on its own, so don't worry about cleaning and exposing (known as frenching) the bones. The fat that remains will help keep the meat moist.

- 4 tbsp. unsalted butter
- 1 large shallot, minced
- 2 cups ruby port
- 1 cup black currant preserves ([britishfoodshop.com](#))
- 2 tbsp. red wine vinegar
- Kosher salt and coarsely ground black pepper, to taste
- 1 8-lb. bone-in beef rib roast, fat cap trimmed and discarded
- 8 cloves garlic, peeled and halved
- 3 tbsp. canola oil

1 Melt butter in a 1-qt. saucepan over medium-high. Cook shallot until soft, 4–6 minutes. Add port and bring to a simmer; cook, stirring occasionally, until reduced by a third, 6–8 minutes. Stir in preserves, vinegar, salt, and pepper and cook 3 minutes more; set glaze aside.

2 Allow roast to come to room temperature. Pat roast completely dry using paper towels. Using a paring knife, make 16 shallow incisions, about ½"-deep, all over the roast; insert garlic halves. Season roast generously with salt and pepper. Heat a 12" cast-iron skillet over high. Add oil and cook roast, turning as needed, until browned all over, 10–12 minutes; set bone-side down in skillet. Roast, basting often with reserved glaze, until an instant-read thermometer inserted into the thickest part of the roast reads 100°, 1–1½ hours for rare. Let roast rest 10 minutes before carving. Serve remaining glaze on the side.

Pan-searing the roast over high heat keeps the meat moist while producing a thick crust to which the glaze can adhere (see [page 71](#) for recipe).

Standing Rib Roast

WITH BLACK CURRANT PORT GLAZE

Microgreens come in all kinds of peppery flavors. Turn to [page 90](#) for a quick primer.

Smoked Trout, Rutabaga, and Microgreen Salad

In this bold yet balanced salad, smoked trout and horseradish dressing don't overpower the delicate, spicy greens (see [page 74](#) for recipe).



SMOKED TROUT, RUTABAGA, AND MICROGREEN SALAD

SERVES 6

Mix flaky chunks of smoked trout and roasted golden rutabaga with your choice of microgreens (see "Mighty Tasty Microgreens," page 90) to add a fresh hint of early spring to this rustic salad (pictured on page 73).

- 2 tbsp. olive oil
- 2 large rutabagas, peeled and cut into 1/2" pieces
Kosher salt and freshly ground black pepper, to taste
- 12 oz. microgreens, such as cabbage, celery, or kohlrabi (chefs-garden.com)
- 6 oz. watercress, trimmed
- 1/3 cup crème fraîche
- 1/4 cup freshly grated horseradish
- 2 tbsp. white wine vinegar
- 1 1/2 tbsp. minced dill, plus sprigs for garnish
- 3/4 tsp. sugar
Pinch smoked hot paprika
- 4 oz. boneless, skinless smoked trout, flaked into 1" pieces

Heat oven to 400°. Toss oil, rutabaga, salt, and pepper on a baking sheet; roast until golden and tender, 20 minutes, and let cool. Spread half of the microgreens and all of the watercress on a serving platter. Whisk crème fraîche, horseradish, vinegar, minced dill, sugar, paprika, salt, and pepper in a bowl. In another bowl, toss 3 tbsp. dressing, rutabaga, and the trout; sprinkle over greens. Top with remaining microgreens; garnish with dill sprigs. Serve remaining dressing on the side.

JUNIPER BERRY-CRUSTED RACK OF VENISON WITH MOSTARDA

SERVES 4

Searing the venison before coating it with spices ensures that the spices retain their potency but don't burn before the venison is cooked. A sweet and sour pear and berry *mostarda* is the perfect condiment for this lean roast (pictured on page 75).

For the *mostarda*:

- 1 1/3 cups sugar
- 1/2 cup cider vinegar
- 3 tbsp. ground mustard
- 3 tbsp. yellow mustard seeds
- 1 1/2 tsp. ground cinnamon
- 1 cup fresh or frozen cranberries
- 1/4 cup dried cherries
- 1/4 cup dried currants
- 2 firm pears, peeled, seeded, and cut into 1/2" pieces
- 1 2" piece ginger, peeled and minced
Finely grated zest of 1 orange

For the venison:

- 1/3 cup juniper berries
- 1/3 cup olive oil
- 2 tbsp. kosher salt, plus more to taste
- 2 tbsp. whole black peppercorns, plus ground to taste
- 1 tbsp. caraway seeds
- 1 tbsp. coriander seeds
- 2 tbsp. unsalted butter
- 1 rack venison (with 8 bones), bones frenched (dartagnan.com)

1 Make the *mostarda*: Whisk sugar, vinegar, ground mustard, mustard seeds, cinnamon, and 2 cups water in a 4-qt. saucepan. Stir in remaining ingredients; boil. Reduce heat to medium; simmer until pears are tender and liquid is thickened, about 45 minutes. Let cool.

2 Make the venison: Heat oven to 475°. Combine juniper berries, 1/4 cup oil, salt, peppercorns, and caraway and coriander seeds in a food processor; pulse into a wet, gravel-like consistency and set aside. Add remaining oil and the butter to a 12" oven-proof skillet; heat over medium-high. Season venison with salt and pepper; cook, turning as needed, until browned, 8-10 minutes. Coat rack with reserved juniper berry mixture; roast until an instant-read thermometer inserted into the center of the rack reads 140°, about 30 minutes for medium-rare. Let venison rest 5 minutes before carving; serve with *mostarda*.

WHITE BEAN AND LACINATO KALE SOUP WITH SMOKED HAM HOCK

SERVES 8

After flavoring the beans for this creamy winter soup (pictured on page 76), smoked ham hock is shredded and pan-fried, rendering it crisp and intensifying its flavor.

- 1/2 cup olive oil
- 3 cloves garlic, peeled and smashed
- 2 stalks celery, roughly chopped
- 1 carrot, roughly chopped
- 1 large yellow onion, roughly chopped
- 8 cups chicken stock
- 2 1/2 cups cannellini or Great Northern beans, soaked overnight and drained
- 1 bouquet garni (1 tsp. whole black peppercorns, 2 each bay leaves, sprigs rosemary, and thyme tied up in cheesecloth)
- 1 smoked ham hock (teetsfoodstore.com)
Kosher salt and freshly ground black pepper, to taste
- 4 stalks lacinato or regular kale (stems thinly sliced, leaves halved lengthwise and thinly sliced)

Heat 1/4 cup oil in an 8-qt. saucepan over medium-high. Cook garlic, celery, carrot, and

onion until golden, 10-12 minutes. Add stock, beans, bouquet garni, and ham hock; boil. Reduce heat to medium; simmer, covered slightly, until beans are mushy, 1-1 1/2 hours. Discard bouquet garni. Transfer ham hock to a plate and let cool; discard skin and bone and shred meat. Transfer half the beans to a bowl; set aside. Using an immersion or regular blender, purée soup until very smooth. Stir in reserved beans, salt, and pepper; keep warm. Heat 2 tbsp. oil in a 12" skillet over medium-high; cook kale stems until tender, 3-4 minutes. Add kale leaves, salt, and pepper; cook until leaves are wilted, 2-3 minutes, and stir into soup. Add remaining oil to skillet; cook shredded pork until crisp, 6-8 minutes. Ladle soup into bowls; top with crispy pork.

HONEY-NUT TART WITH CHOCOLATE RYE CRUST

SERVES 6-8

The gooey filling in this tart (pictured on page 77) is held together by a rye flour crust that gets its structure, and depth, from chocolate.

For the crust:

- 2 cups whole-grain dark rye flour (bobsredmill.com), plus more for dusting
- 1/3 cup minced bittersweet chocolate
- 8 tbsp. unsalted butter, cubed and chilled
- 1 tbsp. light brown sugar
- 1 tsp. kosher salt
- 1/4 cup ice-cold water

For filling and serving:

- 3/4 cup sugar
- 1/2 cup honey
- 2 tbsp. unsalted butter, melted
- 2 tsp. vanilla extract
- 1 1/2 tsp. ground cinnamon
- 1/4 tsp. kosher salt
- 2 eggs, lightly beaten
- 1/3 cup blanched almonds
- 1/3 cup pecans
- 1/3 cup pine nuts
- 1/3 cup walnuts
- Maldon flake sea salt, for sprinkling

1 Make the crust: Pulse flour, chocolate, butter, sugar, and salt in a food processor into pea-size crumbs. Add water; pulse until dough forms. Flatten dough into a rectangle and wrap in plastic wrap; chill 1 hour.

2 Make the filling and bake the pie: Heat oven to 400°. Whisk sugar, honey, butter, vanilla, cinnamon, salt, and eggs in a bowl; stir in nuts. On a lightly floured surface, roll dough into a 16" x 17" rectangle, about 1/8" thick; press dough into a 5" x 14" rectangular tart pan and trim edges. Pour filling over dough; bake until filling is slightly set, about 30 minutes. Let cool; sprinkle with flake sea salt.

Juniper Berry- Crusted Rack of Venison

WITH MOSTARDA

Mostarda is a sweet and sour Italian condiment for meat that's made from mustard, mustard seeds, and seasonal fruit.

This velvety winter soup gets an ideal hit of smoke from the ham hock, which also adds a crisp meati-ness after it's seared in the pan (see [page 74](#) for recipe).

White Bean and Lacinato Kale Soup

WITH SMOKED HAM HOCK





Honey-Nut Tart

WITH CHOCOLATE RYE CRUST

This tart's oozing filling gets crunch from big flakes of salt and a balance of bitterness from the chocolate in the rye-flour crust (see [page 74](#) for recipe).



On the rocky shores of the Tasman Sea, chef David Moyle forages for the seaweed he uses at his restaurant Franklin.



WILD AT HEART

Beautiful, Bountiful,
Food-obsessed

TASMANIA

is worth the (30-hour)
detour way down under

Down Under

By Shane Mitchell
Photographs by James Fisher
Hand-lettering by Rodica Prato

"THIS IS MERMAID'S NECKLACE,"

says James Ashmore, handing over a delicate strand of emerald beads he just plucked from the cold depths of the Tasman Sea at the southern end of Australia's island state. "Try it," he says.

The seaweed pops like caviar on the tongue. It's unexpectedly sweet. The faint scent of algae hangs in the air and sea eagles circle overhead.

Ashmore is, by trade, a purveyor of seafood, but his true passion is foraging for seaweed. Using an oxygen compressor, he swims for hours through underwater forests where urchins and abalone cling between waving strands of bull kelp. On a good day he'll gather 500 pounds of wakame, kombu, and more exotic seaweeds in his mesh bag.

A friend of mine from Sydney described Tasmania as "Vermont with bigger sharks." The climate is similarly suited for apple orchards and apple-cheeked dairymaids. A certain stubborn independence about the citizens is also characteristic of the Northeast Kingdom—but comparisons come to a screeching halt the minute a wallaby or koala appears out of the peppermint gums to cross the road. (And here be devils, too.) Almost half the island is protected wilderness. It has the cleanest air recorded on earth. Tap water tastes faintly of the peaty central highlands; whiskey distilled from it concentrates the flavor. Converging on the waterfront at Hobart, the southern capital city, are a Royal Australian Navy submarine, a Chinese ice-breaker, a radical activist Sea Shepherd cruiser, and a fishing trawler christened Suicidal Dream. South from here is Bruny Island, the pristine outpost of oyster cultivators and cheese makers, colloquially known as "the island off the island off the island." Below that: Antarctica. I'm far from home, and mermaid's necklace may be the most truly wild thing I've ever eaten.

Greater Hobart sprawls on both sides of the Derwent estuary, but the original harbor front, with its Victorian pubs and sandstone warehouses, retains its provincial roots and pedestrian-friendly vibe. Signs of conversion are everywhere as developers are repurposing much of the commercial architecture. Franklin, a new downtown restaurant, occupies a barely converted automobile showroom. The bar is poured concrete, the windows are industrial, and at the center of the open kitchen, the lanky chef David Moyle wrestles with a fire-breathing Scotch oven he's nicknamed "The Beast."

Scotch ovens, common in 19th-century Australia, were wood-

fired monsters designed for commercial bread baking. Moyle's custom-forged version pulls radiant heat through an arched brick chamber where he can roast a whole pig at full blast or slowly dry oysters and baby octopus on cool-down days.

"Even when resting, the oven's residual heat suffices to do *this*," Moyle says, handing me a mysterious little gray chip. The oyster rehydrates in my mouth, releasing an intense, forgotten brine.

The oysters are added to a sauce for slivered abalone, plated in its pearlescent shell and wrapped with the bull kelp Moyle gathers on his days off surfing at Bruny Island's Coal Point. Menu descriptors are deceptively lo-fi at Franklin. This disdain for pretension is the mark of a guy who sports the gnarly beard of pirates and Portland baristas. He lives in a geodesic dome between an oyster farm and a biodynamic vineyard. Doesn't wear a watch. Moyle favors lesser-loved ingredients like periwinkles and whiting, grilled beef hearts and smoked bone marrow, bitter leaves and medicinal herbs. The mermaid's necklace from Ashmore appears on a raw-fish plate. A humble bowl of squid broth paired with sweet white Hakurei turnips and garlic greens turns out to be not so simple. It speaks of underworlds both oceanic and earthy.

Why come all this way to eat seaweed and soup? Because Ashmore and Moyle belong to a tight-knit community of chefs, farmers, and foragers who've chosen this remote place, and its access to fiercely fresh ingredients, to create a rule-breaking food scene of their own. (And there's the added benefit of surfing and unpopulated white sand beaches.) To discover this happening on the fringe, where everyone goes about experimenting with such outlandish bounty, is unquestionably worth the 30-plus hours I've spent in transit getting here. Tagging along with these same mavericks to the source of their inspiration appeals even more to someone who loves places wild at heart.

On his day off, Moyle and I head south to Bruny Island in his Renault Clio junker. The front grill is missing. Frank, his black kelpie puppy, shares the backseat with a surfboard. The ferry pulls away from its dock in Kettering, an eastern shore suburb 30 minutes outside Hobart, and crosses the D'Entrecasteaux Channel. Today, no wind kicks up a chop. We pull over for Cokes and hot sausage rolls at the newsagent close to the ferry terminal—not far

FERMENTED BLOODY MARY

Luke Burgess modernizes the classic brunch cocktail with kimchi brine and sesame oil at his restaurant Garagistes. To make it, whisk 2 cups each jarred kimchi and spicy pickle brines, 2 tbsp. light brown sugar, and 1 tsp. kosher salt in a large pitcher until sugar dissolves. Whisk in 2 cups bottled clam juice, 1 cup tomato juice (preferably fresh), and ½ cup (or more) vodka; chill 1 hour before serving. Pour bloody mary into glasses; drizzle with toasted sesame oil and sprinkle with fennel pollen (kalustyans.com), if you like. Serves 4.



Clockwise from top left: A bloody mary with kimchi brine (see [page 80](#) for recipe); the lunch crowd at Garagistes in Hobart; octopus with smoked paprika at Franklin restaurant (see [page 87](#) for recipe); James Ashmore goes deep to find delicious and exotic seaweed.



from the spot where explorers James Cook and William Bligh once anchored to resupply fresh water and shoot possums. Frank eats most of my sausage roll and then we're off toward Ross O'Meara's farm.

In a state populated by back-to-the-landers, incomer and native alike, pristine Bruny may just be its true capital. We meet O'Meara at his family's property, which rises from the road to open fields, stream-fed ponds, and a stand of eucalyptus on a lower slope of Mount Mangana. Frank jumps an electric fence to chase sheep. The rest of us hike up the hill to see where Berkshire, Wessex Saddleback, and Tamworth pigs are rooting. O'Meara climbs into their five-acre bush paddock and bends low to greet one of his favorite swine. The beast is surprisingly coy but allows the burly farmer close enough to briefly touch his snout. Sows Juanita and Desiree arrive from a mud bath in a watering hole to rub against us. "They love a good wallow," says O'Meara.

Back in O'Meara's tin-roof farmhouse, his wife, Emma, sets the table as Ross pan-fries some of his chubby pork sausages for lunch. We sit down to rustic rillettes, homemade pickles, and a creamy mustard he makes with apple cider vinegar aging in oak barrels out in the yard. O'Meara talks about a reclusive neighbor who breeds the squabs served at Franklin. "He's total Tasmanian," says O'Meara, by which he means he has an innate disregard for anything beyond the immediate locale.

O'Meara hands me a pot of mustard and a slab of newly cured bacon as parting gifts. Digging in my bag, I hand over a bottle of pinot noir and a bag of Ashmore's dried wakame. I call that a fair trade.

Luke Burgess is agitated about a tiny worm that showed up one night at his restaurant Garagistes in Hobart. It's not the fact that it hid inside a little flower on a diner's plate that has him worked up, but rather the attitude of the offended customer, who called him on the carpet for it. "She didn't understand that Paulette's produce is completely organic and barely handled," Burgess says. Paulette Whitney and her husband, Matt, run Provenance Growers in the Huon Valley. One afternoon, Burgess and I drive out to meet the Whitneys so I can appreciate the delicacy of their produce for myself. Protected from prevailing southerly winds by a eucalyptus rainforest, their greenhouses and raised beds are crowded with sweet cicely, lovage, oxalis, angelica, nettles, and Tasmanian yellow tomatoes.

Burgess apprenticed with Tetsuya Wakuda in Sydney, then worked at Noma in Copenhagen, before opening his own place in Hobart about five years ago. Despite the global résumé, however, his food is as fleetingly seasonal as a spring bloom, changing as he fetches ingredients from the Whitneys as well as from his close friend Rodney Dunn, another farmer farther out of town in the Derwent Valley. Where Moyle is raw and gutsy, Burgess is refined and hyper-focused, down to the flower blossoms artfully upended on his plates.

I suggest Burgess charge extra for the presence of worms, given the vogue for lemon ants in another hemisphere. The Whitneys are potting herbs to sell at their Farm Gate Market stall but pause long enough to discuss the value of Kubota versus John Deere tractors.





Franklin chef David Moyle feeds logs to "The Beast," his nickname for the restaurant's custom-made inferno-hot Scotch oven.



The tables are communal and the fish and game are local at Hobart's Garagistes.

A sun-bleached blonde in denim and worn Blundstone brogues, Paulette has a deep knowledge of indigenous plants—kangaroo apple, sagg, murnong—used for traditional remedies. She admits to seed catalog lust; Quarantine Tasmania harshly restricts the import of new varieties to prevent a fruit fly incursion. But the limitations also led Paulette to focus on local plants, like her pots of sheep's sorrel, peppery shepherd's purse, and sow thistle. A jar filled with genuinely ugly yellow-and-black dent corn kernels sits on a garden table, where we drink verbena tea and eat shortbread cookies she baked for the occasion. Paulette mentions that their youngest daughter, Heidi, is participating in the Huon Agricultural Society Show's floral contest for the first time—her entry is a huge euphorbia bloom atop a headless teddy bear. Older sister Elsie has bought a clutch of quail by raising and selling her own radishes. A hen and her brood scatter as we leave the yard. Matt, who worked for Burgess before becoming a full-time farmer, hands him plastic containers of radish flowers and baby red orach leaves, which later ride on my lap back into town, lighter than a baby chick. It occurs to me that if a young couple is willing to crawl in the dirt on their hands and knees to pick chickweed and *shungiku* chrysanthemum, then the worms are come by honorably.

In a former garage, Garagistes has a pared down, monastic aesthetic—rows of blond oak refectory tables, exposed beams, rough-glaze ceramics, waitstaff and kitchen crew in somber black. A dry-age cellar with a peek hole tempts devotees of house-cured charcuterie.

Burgess is bent over plates in a galley kitchen where one commis works a flaming steel contraption that is equals parts rotisserie and parilla grill. His set menu is an indulgent tour of Tasmania itself: from tartare of Wagyu from a ranch on Robbins Island in the north to hapuka (wreckfish) caught off the southeast coast. Apart from that, Garagistes is harder to define. It's not Asian or Nordic or Mediterranean, although the cheeky sake pairings raised wine-snob eyebrows when first introduced, and Burgess serves a bowl of Manila clams in anise hyssop dashi next to a plate of Wessex Saddleback guanciale. Tiny pink-eye potatoes are smoked with native kunzea (a myrtle cousin) and topped with those fragile radish flowers from the Whitneys. A glazed wood pigeon with curled feet intact lands on the table. This is nature, red in tooth and claw; someone who flinches over a worm isn't going to relish game presented properly. On an island at the bottom of the world, with a half-million residents whose collective ancestry ranges from Canton to Cornwall, food of this caliber and originality proves Tasmania's self-reliance in the most delectable way. My waiter uncorks a darkly complex, biodynamic pinot noir from a vineyard so small that its output rarely reaches the Australian mainland. Touché, I think, to quarantines.

The taste is ferociously floral, with unfamiliar berries and herbs lurking: total Tasmanian. ♦

New York-based writer Shane Mitchell is working on her first book, Far Afield (Ten Speed, 2016).

SEARED SNAPPER WITH NETTLE SAUCE

SERVES 4

To get the fish skin extra crispy for this recipe from Franklin's chef David Moyle, pat it dry with paper towels and sprinkle with salt.

- 1/3 cup grapeseed oil
- 3 cloves garlic, thinly sliced
- 2 shallots, thinly sliced
- 6 cups picked nettles or spinach leaves (about 12 oz.)
- 1/2 cup chicken stock
- 3 tbsp. fresh lemon juice, plus 1 lemon quartered
- Kosher salt and freshly ground black pepper, to taste
- 1/4 cup canola oil
- 4 6-oz. boneless, skin-on, fillets red snapper, halved crosswise

1 Heat oven to 350°. Heat grapeseed oil in a 6-qt. saucepan over medium. Cook garlic and shallots until soft, 4–6 minutes. Increase heat to medium-high and add 4 cups nettles; cook, stirring occasionally, until liquid is released, 2–3 minutes. Add stock and bring to a boil; cook for 3 minutes. Remove from heat; add lemon juice, salt, and pepper. Using an immersion or regular blender, purée sauce until smooth; keep warm. Toss remaining nettles with 1 tbsp. canola oil on a baking sheet and spread in an even layer; bake until crisp, 10–12 minutes.

2 Heat remaining oil in an ovenproof 12" skillet over medium-high. Working in batches, cook snapper, skin-side down, until skin is crisp, 3–4 minutes. Season flesh side of snapper with salt and pepper; flip. Squeeze lemon quarters around snapper and drop into skillet; cook 2 minutes more. Serve snapper, skin-side up, over nettle sauce; garnish with crispy nettles.

David Moyle turns stinging nettles into an attractive, herbaceous sauce for crisp-skinned snapper. See "Why Try Nettles?" on [page 93](#) for more about cooking with the plant.





Clockwise from top left: Nice light and a mellow industrial-chic vibe permeate Franklin restaurant; smoked potatoes and edible flowers at Garagistes (see [page 87](#) for recipe); Luke Burgess (right) on the line at Garagistes; poached red snapper on rye at Betsey Cafe (see [page 87](#) for recipe).



ON AN ISLAND AT THE BOTTOM OF THE WORLD, CHEFS AND FARMERS ARE CREATING A RULE-BREAKING FOOD SCENE ALL THEIR OWN



- 1 1/2 oz. stale country bread
- 1 cup olive oil, plus more
- 1 cup packed basil leaves
- 1 cup packed dill fronds
- 1 cup packed parsley leaves
- 5 salt-packed anchovy fillets, rinsed
- 1 avocado, halved, pitted, and peeled
- 1 clove garlic, peeled
- 1 shallot, peeled
- 10 whole black peppercorns, plus freshly ground to taste
- 1 2-lb. red snapper, cleaned
- 1 1/2 cups dry white wine
- Zest of 1 lemon
- 6 1/4"-thick slices dark, seeded rye bread, halved and toasted
- 8 red radishes, thinly sliced
- 1/4 cup pickled fennel fronds
- 2 lb. small waxy potatoes
- 1/4 cup canola oil
- 5 sprigs thyme
- 2 bay leaves
- 2 cloves garlic, unpeeled
- Kosher salt and freshly ground black pepper, to taste
- 1 cup fine-grain oak or hickory wood chips (the type used for a stovetop smoker)
- 1/3 cup toasted sesame oil
- 1 2" piece ginger, peeled and minced
- 1/4 cup thinly sliced garlic scapes or chives
- 2 green cardamom pods
- 1 quart plain, full-fat yogurt, drained overnight (should yield about 1 1/2 cups whey)
- 1 tsp. dried fenugreek leaves
- 10 tbsp. unsalted butter, cubed and chilled

1 Using a vegetable peeler, peel carrot into ribbons; place in a bowl. Toss with salt, bay leaves, and watermelon radish. Boil 1 cup vinegar, the sugar, and 1/3 cup water in a 1-qt. saucepan; let cool and pour over carrot mixture. Cover; chill 2 hours. Purée remaining vinegar, the country bread, oil, basil, dill, parsley, anchovies, avocado, garlic, shallot, salt, and ground pepper in a blender until smooth; set salsa aside.

2 Fillet fish, reserving bones, head, and tail; set fillets aside. Rinse bones, head, and tail and place in a 6-qt. saucepan. Add peppercorns, the wine, lemon zest, and 2 1/2 cups water; boil. Reduce heat to medium; simmer, skimming as needed, for 8 minutes. Let stock cool, strain through a fine-mesh sieve, and return to saucepan; bring to a simmer. Poach fillets until cooked through, 6–8 minutes. Transfer fillets to a plate and discard skin; flake fish into 2" pieces. To serve, arrange rye bread on plates. Top with snapper; garnish with reserved pickled carrot and radish, salsa verde, the fresh radishes, fennel fronds, and olive oil.

SMOKED POTATOES WITH FENUGREEK-WHEY SAUCE

1 Heat oven to 350°. Toss potatoes, oil, thyme, bay leaves, garlic, and salt on a baking sheet; roast until tender, about 45 minutes, and transfer to an 8" square baking dish. Line the bottom of a roasting pan with ice; nestle dish with potatoes into ice. Place 1/2 cup wood chips in a small metal bowl. Using a blowtorch, light chips, stirring as needed, until all the chips are charred; blow out any embers that remain and nestle bowl into ice. Cover roasting pan with aluminum foil; let sit for 25 minutes. Repeat smoking process with remaining wood chips.

2 Heat 1 tbsp. sesame oil in a 1-qt. saucepan. Cook ginger until fragrant, 1–2 minutes. Add remaining sesame oil, the garlic scapes, salt, and pepper; let cool. Toast cardamom in a 2-qt. saucepan until fragrant, 1–2 minutes. Add whey from yogurt (save yogurt for another use) and fenugreek; boil. Reduce heat to medium; cook until reduced by two thirds, 18–20 minutes. Strain sauce through a fine-mesh sieve into a 1-qt. saucepan; heat over low. Slowly whisk in butter, salt, and pepper until emulsified. Spoon whey sauce on a serving platter and top with potatoes; sprinkle with garlic scape mixture, and, if you like, herbs and wildflowers.

Herbs and wildflowers, such as hyssop, garlic, and thyme flowers (optional)

2 Heat 1 tbsp. sesame oil in a 1-qt. saucepan. Cook ginger until fragrant, 1–2 minutes. Add remaining sesame oil, the garlic scapes, salt, and pepper; let cool. Toast cardamom in a 2-qt. saucepan until fragrant, 1–2 minutes. Add whey from yogurt (save yogurt for another use) and fenugreek; boil. Reduce heat to medium; cook until reduced by two thirds, 18–20 minutes. Strain sauce through a fine-mesh sieve into a 1-qt. saucepan; heat over low. Slowly whisk in butter, salt, and pepper until emulsified. Spoon whey sauce on a serving platter and top with potatoes; sprinkle with garlic scape mixture, and, if you like, herbs and wildflowers.

SEARED OCTOPUS WITH FENNEL POLLEN AND SMOKED PAPRIKA

SERVES 2

When making this elegant seafood appetizer (pictured on [page 81](#)) from Franklin restaurant, make sure you wash the octopus thoroughly to remove any grit.

- 2 lb. cleaned fresh or frozen and thawed octopus tentacles, rinsed
- 3 tbsp. white wine vinegar
- 2 tbsp. extra-virgin olive oil
- 1 tsp. fennel pollen (kalustyans.com)
- 1 tsp. smoked paprika
- Kosher salt, to taste
- 2 tbsp. pickled fennel fronds

Heat oven to 450°. Heat a 12" ovenproof skillet over high. Working in batches, cook tentacles, turning as needed, until browned, 2–3 minutes. Transfer skillet of tentacles to oven; roast until tender, 8–10 minutes. Return skillet to stove;

heat over medium-high. Add vinegar; cook until evaporated, 1–2 minutes. Transfer tentacles to a cutting board; slice 3/8" thick and arrange on a serving platter. Drizzle with oil; sprinkle with fennel pollen, paprika, and salt. Garnish with fronds.

OPEN-FACED RYE, POACHED RED SNAPPER, PICKLED RADISH, AND SALSA VERDE SANDWICH

SERVES 4–6

For this open-faced sandwich at Betsey Cafe (pictured on [page 86](#)), chef David Moyle uses the fish bones to make a flavorful stock, which is then used for poaching the fillets.

- 1 carrot, peeled
- 1 tbsp. kosher salt, plus more
- 6 bay leaves
- 1 large watermelon radish, peeled and thinly sliced
- 1 1/4 cups white wine vinegar
- 1/4 cup sugar

GRILLED LOBSTER WITH CHIPOTLE GARLIC SEAWEED BUTTER

SERVES 4

Don't be afraid of the yellow-green tomalley: Rodney Dunn of Agrarian Kitchen adds the muddy-looking lobster liver sauce to drawn butter for extra lobster flavor.

- 4 2-lb. live southern rock or spiny lobsters
 - 2 tbsp. olive oil
 - 16 tbsp. unsalted butter
 - 3 cloves garlic, minced
 - 1 4" piece ginger, peeled and grated
 - ½ oz. dried seaweed, such as hijiki or wakame, minced
 - ⅓ cup packed basil leaves
 - 1 tbsp. fresh lemon juice
 - 2 tsp. Dijon mustard
 - 1 canned chipotle chile in adobo, seeded and minced
 - 2 Lebanese cucumbers or 1 English cucumber, peeled and thinly sliced lengthwise using a mandoline
 - 4 Breakfast radishes, thinly sliced lengthwise using a mandoline
- Kosher salt and freshly ground black pepper, to taste

Heat a charcoal grill or set a gas grill to medium-high. (Alternatively, heat a 12" cast-iron grill pan over medium-high.) Using a heavy cleaver, split each lobster in half lengthwise through its head and tail. Scoop out and reserve tomalley. Drizzle flesh side of lobsters with oil; grill, flesh-side down, until slightly charred, about 5 minutes. Flip lobster halves over; continue cooking until cooked through, 3–5 minutes more. Meanwhile melt butter in a 2-qt. saucepan over medium; cook garlic and ginger until soft, 2–3 minutes. Stir in reserved lobster tomalley, the seaweed, basil, lemon juice, mustard, and chile; cook until lobster tomalley has dissolved, 1–2 minutes. Arrange cucumber and radish slices on a platter; season with salt and pepper. Arrange lobster, flesh-side up, over top; drizzle with butter.





TRAVEL GUIDE: TASMANIA

The best places to eat, drink, and stay once you hit Tasmania's shores

GETTING THERE

Virgin Australia has daily nonstop service from Melbourne, Brisbane, and Sydney to Hobart. virginaustralia.com

WHERE TO STAY

The Henry Jones Art Hotel

A design-minded hotel with views of the waterfront in a converted 19th-century jam factory. The IXL Long Bar has an extensive list of Tasmanian wines from the Tamar and Coal River valleys. 25 Hunter Street, Hobart; thehenryjones.com

WHERE TO EAT

Sweet Envy

Tasmanian pastry chef Alistair Wise's cakes, cookies, and ice creams are tasty works of art. He also turns out savory items, like the excellent *harissa* lamb sausage roll. 341 Elizabeth Street, Hobart; sweetenvy.com

Me Wah

Book a table for dim sum on Sundays at this classic Cantonese restaurant. Pan-fried daikon with XO sauce and roasted duck with tangerine plum sauce are standouts. 16 Magnet Court, Sandy Bay Road, Hobart; mewah.com.au

Betsey Cafe and Pigeon Whole Bakers

Chef David Moyle's breakfast café offers superb poached-fish sandwiches. At the nearby Pigeon Whole Bakers take-out window, donuts, scones, bread, and an amazing parmesan Eccles tart are on offer. 24-32 Argyle Street, Hobart; pigeonwholebakers.com.au

Three Japanese

Don't miss the chawan-mushi custard topped with local sea urchin roe at this informal yakitori restaurant and bar. 133 Elizabeth Street, Hobart; +61 3-6231-8035.

Dunalley Fish Market

This market-restaurant may just have the best fish-and-chips you'll ever eat. But no special requests: Whatever comes out of the ocean goes into the fryer. 11 Fulham Road, Dunalley; +61 3-6253-5428

Garagistes

Chef Luke Burgess serves an all-Tasmanian five-course menu at his renowned contemporary restaurant. 103 Murray Street, Hobart; garagistes.com.au

Franklin

Next to The Betsey Café is David Moyle's flagship restaurant, where he serves wood-fired meats and composed small plates made with local ingredients. 30 Argyle Street, Hobart; franklinhobart.com.au

WHAT TO DRINK

Sinapius Winery

Native Tasmanians Vaughn Dell and Linda Morice are next-generation winemakers in the Tamar Valley. 4232 Bridgport Road, Pipers Brook; sinapius.com.au

D'Meure Wines

Dirk Meure's 2.5-acre vineyard south of Hobart is close-planted with pinot noir, pinot gris, chardonnay, and sauvignon blanc. His 2011 pinot noir is served at Garagistes. dmeure.com.au

Lark Distillery

Bill Lark is the mastermind behind the Tasmania whiskey movement. He offers tasting flights of exceptional cask-aged single-malts at his cellar bar. 14 Davey Street, Hobart; larkdistillery.com.au

WHERE TO GO

Farm Gate Market

Farmers and artisanal food producers set up stalls at this market every Sunday and offer a great overview of Tasmania's bounty. Paulette and Matt Whitney sell their plants here. Ross O'Meara offers his mustard, sausages, and pork rillettes. Bathurst Street between Elizabeth and Murray streets, Hobart; farmgatemarket.com.au

Agrarian Kitchen

Sign up for one of Rodney Dunn's immersive paddock-to-plate cooking classes at his 19th-century farmhouse in the Derwent Valley. 650 Lachlan Road, Lachlan; theagrariankitchen.com

Bruny Island Cheese Co.

Nick Haddow produces exceptional raw milk cheeses on Bruny Island. Visit the farm itself near Adventure Bay or the cellar-door shop at Salamanca Arts Centre in Hobart. brunyislandcheese.com.au

Get Shucked

Order the sample platter at this new wine bar near the oyster farm at Great Bay on Bruny Island. Lease 204, 1735 Bruny Island Main Road, Great Bay, North Bruny; getshucked.com.au



• FROM THE SAVEUR •

TEST KITCHEN

To create this month's issue, our test kitchen staff buried themselves in crawfish, kumquats, stinging nettles, and microgreens. Here's what we learned

MIGHTY TASTY MICROGREENS

Tiny greens bring an array of big flavors

Yes, microgreens—the young, tender, and very nutritious shoots and sprouts of herbs and vegetables—are considered a superfood. Fresh and delicate, they also brighten up the smoked trout, rutabaga, and microgreen salad we tested this month (see [page 74](#) for recipe). Did we mention they're great in sandwiches and smoothies, too? Buy them at [chefs-garden.com](#), or, better yet, grow them yourself at home. —Farideh Sadeghin

CHINESE CABBAGE

Sweet and crunchy



RED ORACH BITES

Pleasantly bitter, with a slight crunch



WATERCRESS

Juicy, peppery, and powerful



BRIGHT LIGHT BITES

Earthy and intense



KOHLRABI

Crisp, with a nice, mild cabbage flavor



CELERY

Tender, with all the flavor of mature celery



CHRYSANTHEMUM

Aromatic and floral, with a somewhat bitter finish



SEA BITES

Slightly salty and mild



25: Average number of leaves in a Brussels sprout. (SEE [PAGE 65](#) FOR WHAT TO DO WITH THEM.)

35: Pounds of cauliflower used to test recipes for this issue. (SEE [PAGE 28](#).)

168: Ounces of bock beer taste-tested by senior editor Keith Pandolfi. (BURP. SEE [PAGE 46](#).)

174: Number of kumquats used trying out the Cornish game hen recipe. (SEE [PAGE 71](#).)

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The SAVEUR Holiday Social CELEBRATES THE FESTIVE SEASON

On Saturday, December 13, 2014, SAVEUR hosted a one-of-a-kind holiday celebration attended by SAVEUR readers, press, and editors. Guests enjoyed small-group cooking demonstrations led by industry-celebrated chefs, mixologists, and sommeliers, such as a Southern Christmas with Hugh Acheson, Mastering Italian Desserts with Eataly, Craft Cocktail Making with Brooklyn Spirits, and many more. Guests also had all-day access to shop a custom-curated market while enjoying endless dishes and beverages from partners and *SAVEUR The New Classics Cookbook*.



SAVEUR publisher Kristin Cohen, Chef Hugh Acheson, and SAVEUR editor-in-chief Adam Sachs



Champignon Cheese Tasting



Cocktail Making with Highland Park



Thomas Pastuszak and Jessica Brown host a wine tasting with The NoMad and The Breslin



Mastering Italian Desserts with Eataly

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SUET 101

Why we fell hard for this British baking standby

For centuries, the British have been grating suet—the hard fat found around the kidneys of cattle and sheep—into puddings, dumplings, and savory pie crusts. Since it contains connective tissue, it can be off-putting at first. Give it a shot, though, and it'll do wonders, adding rich flavor and a moist, biscuitlike texture to pastries—and the rabbit and crawfish stargazy pie we made for this issue (see [page 50](#) for recipe). Since suet is hard to find in grocery stores, ask your butcher if he can score some for you. —F.S.

SO TWISTED

Here's how we made the pastry for that delicious country ham and red-eye gravy danish (see [page 42](#) for full recipe). —Kellie Evans



1 On a lightly floured surface, and working with one sheet of crescent dough at a time, roll dough into a 9" x 12½" rectangle.



2 Cut dough lengthwise into six 1½"-wide strips. Twist, one at a time, by holding ends and twisting dough in opposite directions.



3 Coil one twist of dough around itself to make a 2" round. Pinch end of second twist of dough onto the round; continue coiling dough to make 4" round.



4 Transfer danish to parchment paper-lined baking sheets; cover with damp dish towels until danish are formed. Using your fingers, press and stretch the center of each danish to make a shallow well before baking.



Why Try Nettles?

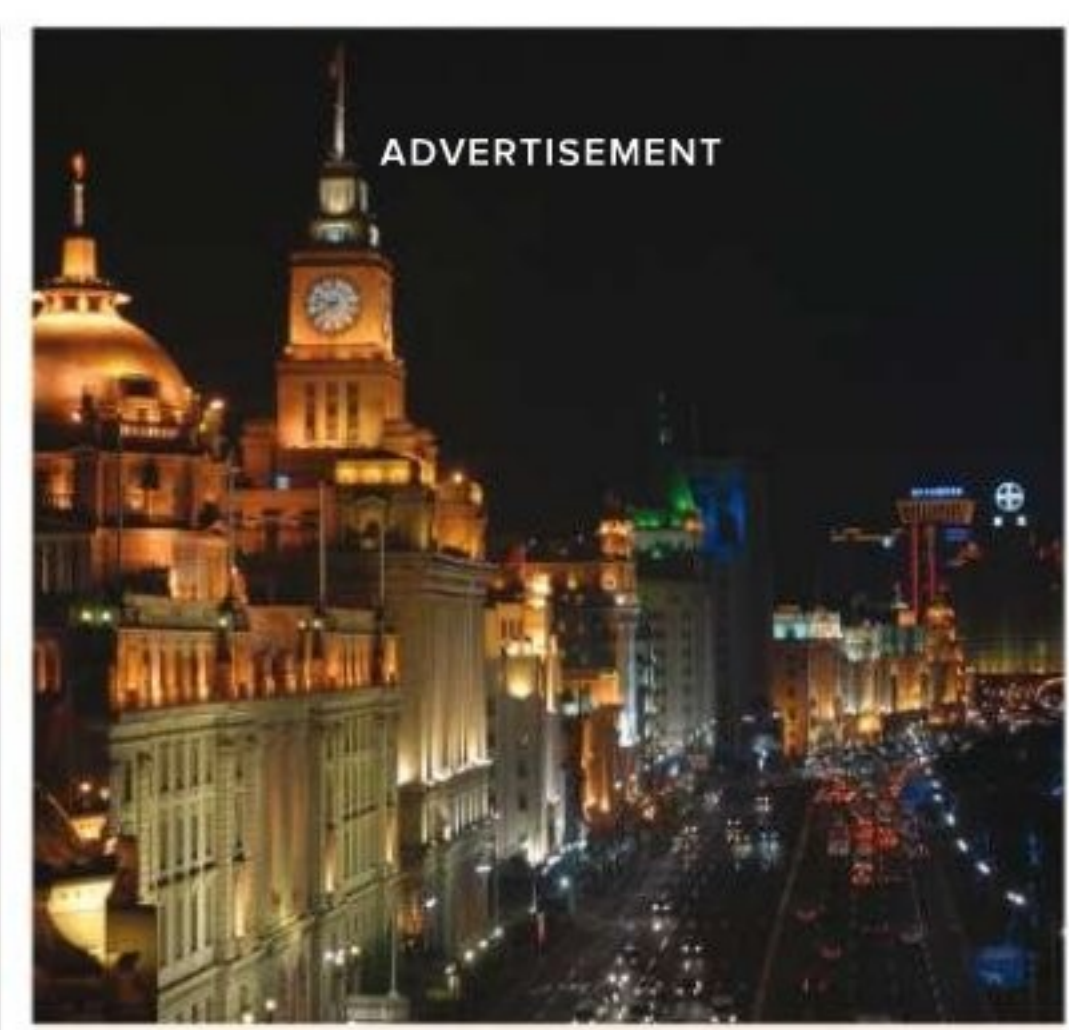
Beyond the sting, a wild herb gives soups and sauces razor-sharp flavor

I first discovered stinging nettle in the woods of Mississippi. It was years ago, and I was reporting a story on eco-tourism for a regional magazine when I stepped into a patch of it. I writhed in pain as the pinlike hairs that line each leaf stung the bejesus out of me. The next time I came across this menacing wild herb was, oddly enough, in a trendy Brooklyn restaurant, where it was served in a "nettle soup" with clams, kombu, and parsley. As it turns out, you can cook the sting right out of nettles with a simple blanch or sauté. The result is a delicious spinachlike green with notes of cucumber and pepper that can be tossed in pastas, salads, or, in the case of Tasmanian chef David Moyle's seared snapper dish (see [page 85](#) for recipe), worked into a bright, silky sauce. Bonus: Nettles are packed with vitamins and anti-inflammatory agents. When harvesting or handling raw ones, use gloves. You can order nettles at melissas.com. —Keith Pandolfi



A FISH SAUCE WORTH FINDING

Writer Peter Jon Lindberg made us fall in love this month with the funky, fermented anchovy sauce *colatura* (see "Italy's Secret Sauce," [page 34](#)). While the one he tasted on the Amalfi Coast (above, left) isn't sold in the U.S., we tracked down some that are. Our favorites were **Nettuno colatura** (\$21 for 100 ml.; gustiamo.com), made in Campania from barrel-aged anchovies, and **Delfino colatura** (\$13 for 100 ml.; buonitalia.com), which was developed by Cistercian monks on the Amalfi Coast. —K.E.



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A MOST EXQUISITE EGG

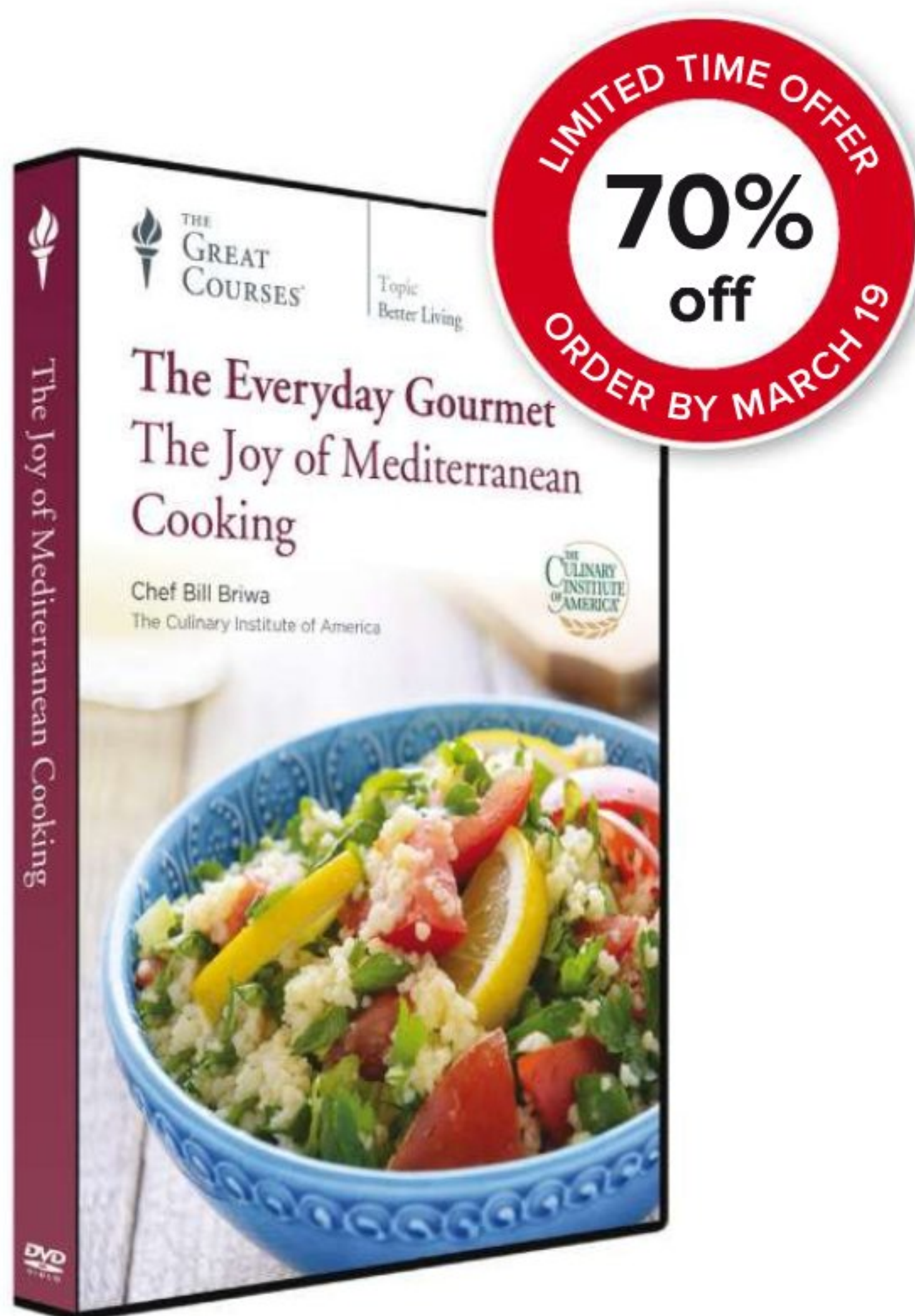
Truth be told, we've grown tired of the uniform, pale-yellow monotony of scrambled eggs. So we were happy to shake things up with the marbled-egg technique used for the biscuit sandwich at L.A.'s Eggslut restaurant. Here, the yolks are gently swirled into the whites, resulting in an expressionist amalgam of yellow and white (see [page 40](#) for recipe). Fold your favorite omelette ingredients into one for an Instagram-worthy breakfast. —Judy Haubert

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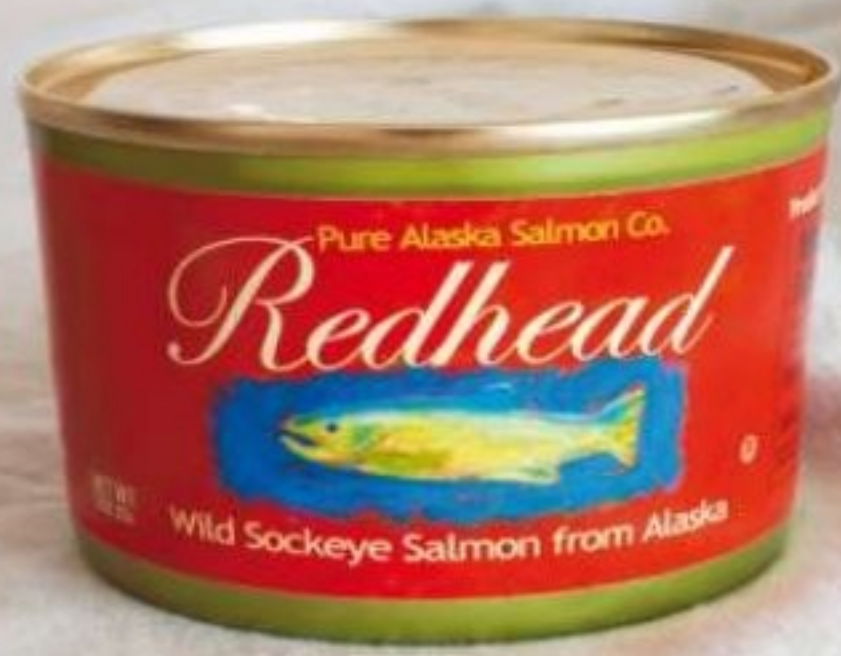
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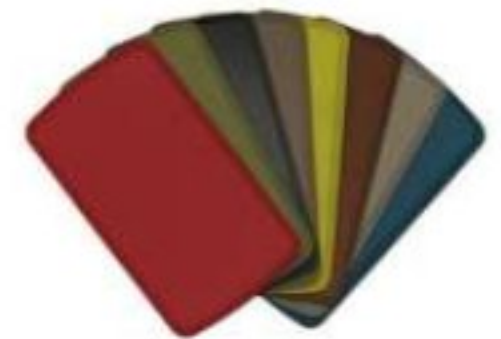
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STORY AND PHOTOGRAPH BY DYLAN + JENI

The only thing we kept saying to our friend Henry Torossian that night was: "You did *not* just order more food!" Paying no attention to us, he continued to do exactly that. We were at Raffi's Place, a popular Persian-Armenian restaurant just a few miles from where we live in Glendale, California, home to one of the largest Armenian communities in the country. And although we had been to Raffi's many times before, it wasn't until our visit with Henry—who, like the restaurant, is Persian-Armenian—that we understood just how good it could be. It seemed like all of the servers were aware of the drill. Each wore a knowing grin and delivered a feast of exquisite kabob platters; red basmati rice with dried cherries and nuts; *sangak*, a Middle Eastern flatbread; and a traditional Iranian lamb and bean stew that Henry ordered off-menu. Other diners gazed in wonder as all that food arrived at our table of three, wondering, perhaps, if we were taking part in some sort of competitive eating contest. Raffi's is a restaurant where families gather for birthdays, weddings, and other celebrations. Judging by the number of empty plates we left that night, it was clear we'd had a celebration of our own.



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