

WINE EXPERT'S GUIDE TO FINDING THE BEST BOTTLE FOR YOU

# FOOD & WINE

JULY 2013

BEST NEW CHEFS'  
**35 MOST  
DELICIOUS  
RECIPES  
MADE EASY**

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SYMON'S**

CREAMED SUMMER  
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**THE SECRET  
INGREDIENT  
YOU NEED  
TO KNOW**

TURN TO P. 62 TO FIND OUT



# BEST NEW PASTRY CHEFS

*The winners of this year's Best New Pastry Chef awards, presented by Godiva, deconstruct some of the dazzling desserts that show off their skill and sensibilities.*

BY KATE HEDDINGS

## BUCKWHEAT SPROUTS

"When we get these, I always have to share them with chef David Kinch."

## PANNA COTTA DOME

Fresh plum gel coats a panna cotta made with Sierra Nevada Cheese Company's fresh cream cheese ([sierranevadacheese.com](http://sierranevadacheese.com)).

## Plums with Cream Cheese & Buckwheat Ice Cream

## BUCKWHEAT CRUMBS

Buckwheat graham crackers are the key to this crumble. Prida likes buckwheat flour from [bobsredmill.com](http://bobsredmill.com).

## PLUM FLOWERS

Prida slices plums, then cuts a slit toward the center to shape them into flowers.



## STEPHANIE PRIDA

MANRESA;  
LOS GATOS, CA

## WHY SHE WON

Prida creates delicious, beautiful, complex desserts. Her classical training at The Elysian and Blackbird in Chicago makes her a technical whiz, while Manresa's location, near the central California coast, puts her in touch with some of the best raw ingredients in the world.



# '13 BEST NEW PASTRY CHEFS

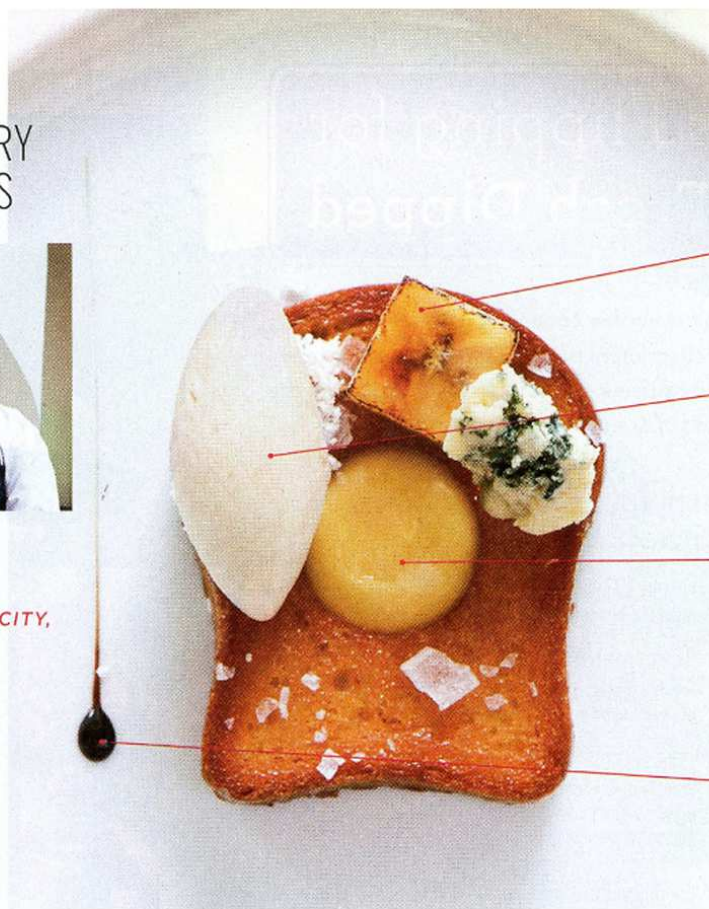


## BOB TRUITT

AI FIORI, NEW YORK CITY,  
AND THE ALTAMAREA GROUP

### WHY HE WON

Using ideas learned in avant-garde restaurants, Truitt creates witty, magical plates like this take on "toad in the hole," which looks like a savory egg dish but is actually passion fruit cream with caramelized brioche.



### Pane Caramello

#### CARAMELIZED BANANA

Truitt's advice: "Always use a nonstick pan for caramelizing fruit."

#### BANANA-BRIOCHE ICE CREAM

Truitt soaks brioche in milk to flavor ice cream. He says it tastes just like a Krispy Kreme doughnut.

#### PASSION FRUIT "MAYO"

Passion fruit blended with olive oil becomes a thick, mayonnaise-like cream. Truitt says, "Never cook fresh fruit juice. It totally changes the flavor."

#### LICORICE SYRUP

The black licorice syrup calls for more than eight ingredients, including molasses and orange peel.



## SARAH JORDAN

BOKA AND GT FISH  
& OYSTER, CHICAGO

### WHY SHE WON

Without any formal training, Jordan has created her own bold, risk-taking style. Her signature is using savory elements—flavoring caramel, for instance, with ingredients like miso, soy or beer.



### Chocolate Crèmeux with Candied Pretzels, Potato Chips & Beer Caramel

#### CHOCOLATE BARK

When the weather gets hot, Jordan has to find space in Boka's chilly wine room to make chocolates.

#### PRETZEL CROUTONS

Jordan bakes pretzels, chops them and toasts in butter and sugar. Any extra dough becomes pretzel buns for burgers.

#### POTATO CHIPS

Jordan slices and brines potatoes before frying, so they don't need extra seasoning. "They taste like salt-and-vinegar chips from a bag."

#### BEER CARAMEL

"I love to use sour beer for this," says Jordan. Her favorite is Quebec's Unibroue Éphémère, which is tart and fruity.



# '13 BEST NEW PASTRY CHEFS



## MONICA GLASS

CLIO AND UNI SASHIMI BAR,  
BOSTON

### WHY SHE WON

Pretty, dainty and feminine, Glass's French-inflected desserts are exquisitely balanced. Each plate contains several components that show just the right amount of restraint.



### Violet Vacherin

#### CHOCOLATE CRUMBLES

These remind Glass of Carvel Cake Crunchies; she makes them with dehydrated flourless chocolate cake.

#### CANDIED VIOLETS

Though they can be made by hand, Glass buys these delicate candied flowers from [lepicerie.com](http://lepicerie.com).

#### COCONUT CREAM

For consistency and flavor, Glass swears by Thai Kitchen Organic Coconut Milk for her Moscato-laced cream.

#### VIOLET MERINGUE

The trick to shaping these crisp meringues: food-grade plastic pipes that Glass buys from [everythingplastic.net](http://everythingplastic.net).



## MELANIE DURANT

EMPIRE STATE SOUTH,  
ATLANTA

### WHY SHE WON

The majority of Durant's desserts start with a vegetable or herb. She builds from there, using old-fashioned techniques (no hydrocolloids) to achieve fantastic flavors and combinations.



### Popping Flan

#### BROWN SUGAR FLAN

This is a very classic flan recipe, except that it's made with brown sugar, which gives it a deeper, molasses-like flavor.

#### POPPING CANDY

"These are just like Pop Rocks!" Durant says. A drop of liquid makes them sizzle on the plate.

#### CELERY SORBET

"I'm obsessed with celery," says Durant. "Believe it or not, this entire dish started with the celery sorbet."

#### YUZU FOAM

Fresh yuzu is hard to find, so Durant often uses bottled juice. Her favorite brand is Yakami Orchard ([amazon.com](http://amazon.com)).