

May ▪ June 2012

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KNOCK ON WOOD

THE SLOW BURN OF
HOUSEMADE CHARCOAL

★
UPDATED
WOOD INFUSIONS

WHOLE ANIMAL
BBQ
from the South



plate bill

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S'more, please

Two takes on the campfire snack add tart sophistication while keeping its woody charm

Blood orange and ginger graham cracker, rosemary marshmallow and milk chocolate s'mores

(recipe, p. 100)
Chefs/Partners Christine Cikowski and Joshua Kulp, Sunday Dinner, Chicago C.C.: I didn't grow up camping in any capacity, so when I think of s'mores, I think about campfires in the city, in backyards. But it's always more about the idea of making them than the s'more itself. S'mores are an individualistic pursuit; you want to do them one at a time. The idea of the s'more is perfect—it's playful and lovely and magical—but we wanted to make it better.

J.K.: It was a challenge for us to take a kitschy concept that everyone is familiar with and turn it into something we'd like. S'mores can be too sweet, so when we made our marshmallows, we added a little acid to balance the sweetness. One of my favorite combinations is beef or pork with citrus and rosemary, so this is like a sweet take on that. We toasted the marshmallows over cherry wood coals and rosemary. We tried dark chocolate, but the result was almost too bitter. Milk chocolate added creaminess and brought out the flavor in the orange.

CC: The ginger in the graham crackers is spicy, and punches up the flavor, while the citrus cuts through the sweetness. The balance is more palatable. You can enjoy the dish as a whole, with the individual flavors coming through.

Cardamom espresso s'mores

(\$2.25, recipe, p. 98)
Pastry Chef Katie Kimble, Area Four, Cambridge, Mass.

I grew up camping, so I love s'mores. It's a nostalgia thing for me; my favorite part is the marshmallow. I make them for our café as a bar. I like bars—they are accessible, easy to make and can be taken to go. They are great for a café or coffee shop, or you can plate them with sauce for a restaurant dessert. A lot of restaurants are going simpler with desserts these days, which is how I like it. People are scaling back a little bit, they just want something small and sweet, but enjoy it more.

Since opening Area Four, I've become passionate about coffee, so wanted something to go with it. I think cardamom is an underused spice. It's floral, and pairs really well with espresso and orange. And orange and espresso work together—I really love the combination. You also get a little citrus and bitterness from the orange zest, which balances the sweetness of the marshmallow. It's not just one note.

We brown the marshmallows in a wood-fired oven. It's a simple thing—wood and fire—and you get that smokiness that you won't get from using a torch. It's not even 30 seconds in the oven, but you get a hint of smoke and flavor.

* If blood oranges aren't available, Meyer lemon or preserved lemon would work instead. Lime-ginger graham crackers would be interesting here, too.

* Cherry wood is sweeter wood, so it adds smokiness without making the s'mores too savory.

* You don't have a long window to use the rosemary after lighting it; there's just enough time to melt the marshmallows.

* Flash the marshmallows in the oven to re-melt them if they get cold before plating.



BLOOD ORANGE AND GINGER GRAHAM CRACKER, ROSEMARY MARSHMALLOW, AND MILK CHOCOLATE S'MORES. CHEFS/PARTNERS CHRISTINE CIKOWSKI AND JOSHUA KULP, SUNDAY DINNER, CHICAGO

* I make my own vanilla extract with scotch whiskey, which adds a creamy note that brings everything together and adds balance to the ganache.

* Sheet gelatin is easier to use than dried. Gelatin powder requires water, which means you have to adjust the recipe, or risk weakening the structure of the marshmallow. Use the strongest level you can find.

* I prefer a more bitter chocolate whose flavor is not covered by sugar or too much cocoa butter. With any chocolate above 60 percent, you get more of the notes of the bean itself.

* The bitterness you get from adding orange zest to the marshmallows really helps balance all that sweetness.

CARDAMOM ESPRESSO S'MORES.
PASTRY CHEF KATIE KIMBLE,
AREA FOUR, CAMBRIDGE, MASS.

Cardamom espresso s'mores

*Pastry Chef Katie Kimble, Area Four,
Cambridge, Mass.*

Yield: 18 servings

Menu price: \$2.25; food cost/serving: 40%

Graham cracker crumbs	4 C
Butter, melted	340 g
Cardamom, toasted, ground	1 tsp
Espresso ganache ▼	1,435 g
Marshmallow ▼	570 g

1. Combine graham cracker crumbs, butter, and cardamom and press into a half sheet pan with extender. Bake until golden brown in a preheated 350-degree F oven. Cool.

2. Pour espresso ganache over crust, wrap and chill in refrigerator overnight until set.

3. Pipe marshmallow lines across ganache. Allow to cool and set.

4. Cut with a clean, hot knife into 2 1/2-inch squares. Brown marshmallow in wood-fired oven very quickly and serve.

ESPRESSO GANACHE

Yield: 1,435 g

Heavy cream	435 g
Espresso, ground	100 g
Vanilla extract	1/4 tsp
Salt	pinch
Chocolate, 70%	900 g

Heat heavy cream and espresso over high heat until it scalds, then pour over chocolate. Let sit for 1 minute then whisk until smooth. If chocolate is still lumpy, heat over a hot water bath to finish melting. Whisk in vanilla and salt. Use immediately.

MARSHMALLOW

Yield: 570 g

Gelatin sheets, gold	8 each
Oranges, zest of	2 each
Sugar	352 g
Water	40 g
Invert syrup or corn syrup	172 g
Vanilla extract	1/2 tsp
Salt	pinch

Bloom gelatin in cold water. Once bloomed, combine with orange zest in a large mixer fitted with a whisk attachment. Combine sugar, water, and syrup in a small saucepot. Wash down sides with excess water to remove any sugar crystals. Boil and bring to 250 degrees F. Turn mixer on medium speed and carefully pour cooked sugar down side of bowl, until all sugar is added. Whip until cool and fluffy. Add vanilla and salt. Place in a piping bag with large round tip and use immediately.