

CULINARY

Trends

Magazine

Fall 2009

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Going Whole Hog

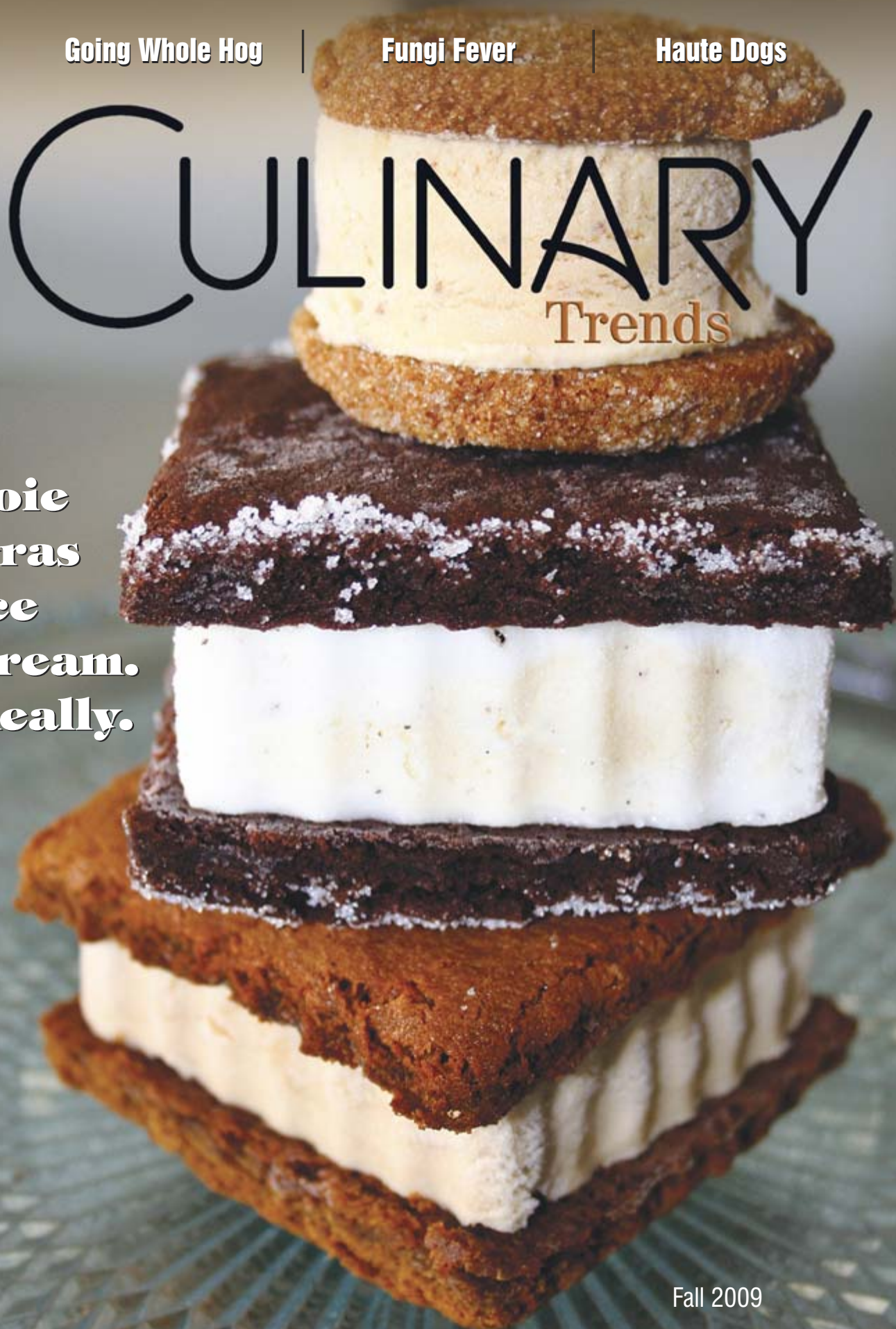
Fungi Fever

Haute Dogs

CULINARY

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**Foie
Gras
Ice
Cream.
Really.**



Fall 2009

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CALIFORNIA & NEVADA**

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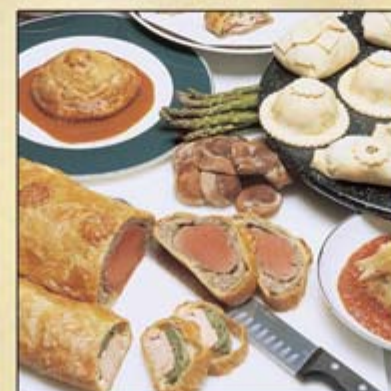
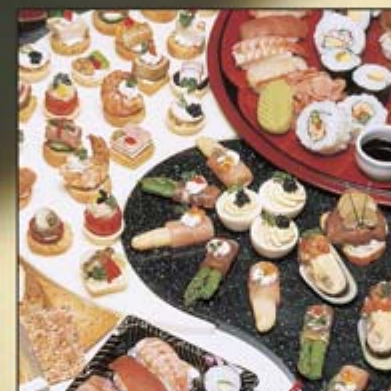
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Simple plateware
infuses elegance into
Maverick's contemporary
dining room.

6 Going Whole Hog

Chefs promote sustainability by embracing farmer-direct relationships that were once essential to traditional cookery, while whole-animal cuisine is resurrected on menus as kitchens become more creative with unusual cuts of meat.

Alicia Harvie

12 Beyond Vanilla

Ice creams with savory flavors are no longer reserved for Top Chef Contestants. With no ingredient combinations off limits, experimenting with the not-so-sweet side of ice cream is hot and diners are loving it.

Jamie Timbrell

18 Haute Dogs

Gourmet sausages and hot dogs have recently exploded in popularity. Encased meats that were once just a staple of American backyard barbecues are now finding their way onto restaurant menus in variations that will surprise you.

Leena Trivedi-Grenier

22 Plating Begins with the Plate

The perfect dish begins with the plate. Table-top pieces are a chef's canvas and choosing the right one to suit your dishes can make or break not just your presentation, but also guests' overall dining experience.

Kirsten Bourne

28 Fungi Fever

Chefs around the region are featuring fungi in their cuisine as more than accompaniments to proteins. From Maitake to truffles, exotic varieties are sprouting up as centerpieces on menus luring diners in with mushroom madness.

Linda Mensinga

34 Science in the Kitchen

Molecular Gastronomy's scientific approach to cooking is often intimidating, but it doesn't have to be. We explore how certain techniques of this movement can be applied in any kitchen to improve the finished products.

Melissa Matarese

Restaurants:

Absinthe: San Francisco, CA — www.absinthe.com (pg. 19-20)

AQUA: San Francisco, CA — www.aqua-sf.com (pg. 33-34, 37, 39)

Brandt Beef: Brawley, CA — www.brandtbeef.com (pg. 9-11)

Crow Bar & Kitchen: San Diego, CA — www.crowbarcdm.com (pg. 14)

Dinner at Home: San Diego, CA — www.dinnerathome-sd.com (pg. 29-30)

Dio Dek: Los Gatos, CA — www.diodeka.com (pg. 22-24,44)

Epic Roasthouse: San Francisco, CA — www.epicroasthousesf.com (pg. 24, 27)

Florentino: Cypress, CA — www.florentinoicecream.com (pg. 12, 14)

Gabbi's Mexican Kitchen: Orange, CA — www.gabbimex.com (pg. 12-13)

Hilton San Diego Bayfront: San Diego, CA — www1.hilton.com (pg. 15)

Hokto Kinoko: San Marcos, CA — www.hokto-kinoko.com (pg. 28.40,43)

Humphry Slocombe: San Francisco, CA — www.humphryslocombe.com

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Mac Magruder's Ranch: Potter Valley, CA — (pg. 6-11)

Maverick: San Francisco, CA — www.sfmaverick.com (pg. 23-24, 26)

Recipes:

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Oliveto: Tagliata of Magruder Ranch Grass-Fed Beef Ribeye with Cherry Tomatoes & Arugula

Oliveto: Scallopine of Willis Farm Pork with Pancetta, Sage & Vin Santo

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NINETHIRTY Restaurant: Pan-Seared Mushrooms with Grilled Asparagus Tips, Chive

Crème Fraiche

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The Bazaar: Crab Meat Steamed Buns

AQUA: Hamachi with Basil Five Ways

The Bazaar: Salt Air Margarita

AQUA: Bass with Cranberry Beans

Favorite Recipes

Pacifica Del Mar: Marscapone Cheesecake with Candied White Beech Mushrooms,
Local Strawberries & Aged Balsamic

Hokto Mushrooms: Escabeche of Maitake Mushrooms, Rioja-Poached Egg & Manchego
Cheese

Spago: BLT Salad with Baby Iceberg Lettuce, Pepperoncini & Black Pepper Dressing

Viejas: Wild Mushroom & Truffle Stuffed Quail with Buttered Champagne Pan Jus with
Truffle Oil

Spago: Pizza with Smoked Salmon & Caviar

Pacifica del Mar: Roasted Maitake & Brown Beech Mushrooms with White Corn Polenta,

Bosina Robiola Cheese & Selveta Arugula

AQUA: Sole with Basil Lobster Nage

CORRECTION — In the Late Summer 2009 issue, we mistakenly identified the chef of the Summer Citrus Salad with Lavender Vinaigrette (page 42). Trevor Cook is the Executive Chef for US Food Service who submitted this recipe for Belmont Brewery's Beer Dinners hosted by The Bruery. We regret any confusion or inconvenience caused by this error.

Millennium: San Francisco, CA — www.millenniumrestaurant.com (pg. 30-31)

NINETHIRTY Restaurant: Los Angeles, CA — www.ninethirtyw.com (pg. 31)

Oliveto: Oakland, CA — www.oliveto.com (pg. 6-11)

Pacifica Del Mar: Del Mar, CA — www.pacificadelmar.com (pg. 30, 40, 43)

Salt House: San Francisco, CA — www.salthousesf.com (pg. 34-35)

Salt of the Earth: Fennville, MI — www.saltoftheearthfennville.com (pg. 15)

Sona: Los Angeles, CA — www.sonarestaurant.com (pg. 13-15)

Showdogs: San Francisco, CA — www.showdogssf.com (pg. 19-20)

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The Linkery: San Diego, CA — www.thelinkery.com (pg. 18, 21)

The Bazaar: Los Angeles, CA — www.thebazaar.com (pg. 35-36, 38)

Viejas: San Diego, CA — www.viejas.com (pg. 29, 41)

Waterbar: San Francisco, CA — www.waterbarsf.com (pg. 25, 26)

Watermarc: Laguna Beach, CA — www.watermarcrestaurant.com (pg. 13)

XIV: Los Angeles, CA — www.sbe.com (pg. 14, 36, 37)

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ON THE COVER

Top sandwich: Foie Gras Ice Cream on Ginger Snaps. Middle sandwich: Pepper-Mint (Cubed Pepper and Fresh Mint) Ice Cream on Chocolate Cookies. Bottom Sandwich: Oolong Tea Ice Cream on Ginger Cookies.

Humphry Slocombe, San Francisco, CA

PHOTOGRAPH BY SEAN VAHEY



Mac Magruder admires his cattle on his ranch in Mendocino's scenic countryside.

Going WHOLE hog



Resurrecting Whole Animal Cuisine on the Menu at Oliveto in Oakland

Alicia Harvie

Like so many trends, old is new again with the resurgence of whole animal procurement at top dining establishments throughout the West Coast. But if Oakland's Oliveto is any indication, this is no passing fad.

Traditionally, "nose-to-tail" utilization of animal meat was economical; it reduced waste and assured that communities were savoring all the nutrition available to them. However, the practice also gave way to richly complex culinary traditions. In rural Italy, itinerant pig butchers, or *norcinos*, would slaughter and butcher pigs, and then help cure their meat for use by farm families throughout the year. Among other things, this gave rise to *salumi*, a mix of Italian cured meats.

See **Whole**, Page 8

TAGLIATA OF MAGRUDER RANCH GRASS-FED BEEF RIBEYE WITH CHERRY TOMATOES & ARUGULA

INGREDIENTS
 2 cloves garlic, finely chopped or mortared with a little sea salt
 2 oz red wine vinegar
 1 pint cherry tomatoes – preferably a mix of sungolds and sweet 100s
 8 oz Extra virgin olive oil
 8 each Niman Ranch Ribeye steaks, cut 1/4" thick
 4 cup arugula, loosely packed
 Sea salt

METHOD
 For the garnish:
 Mix the garlic and red wine vinegar in a bowl with some sea salt. Macerate for at least 20 minutes. In the meantime, slice the cherry tomatoes in half. When vinegar is ready, whisk in 6 ounces of the olive oil, taste, and adjust seasoning. Add the cherry tomatoes to the vinaigrette and gently mix. Be careful not to mix too vigorously, or the insides of the cherry tomatoes will breakdown and the cheeks of the tomatoes will end up like empty shells of their former selves! This mixture can sit for at least a couple of hours. Taste again right before serving, as the mixture will most likely need to be re-seasoned.

ASSEMBLY [STEAKS]
 If using a charcoal grill, build a hot fire in a and allow to burn off, leaving a very hot bed of coals. If using a gas grill, turn to the highest setting and allow grill time to get hot.



When ready to serve, season the steaks with sea salt and put on the hot grill. Cook for approximately 30 to 45 seconds per side. Take off immediately and allow to rest while finishing the garnish.

To serve, lay two steaks on each of four warm plates. Divide the tomato mixture evenly between the plates, spooning tomatoes and juices directly over the meat. To finish, toss the arugula with the remaining two ounces of olive oil, season with sea salt, and scatter over the steaks. Serve immediately.

Executive Chef Paul Canales
 Oliveto, Oakland, CA



Embracing Italian Tradition

Oliveto’s take is a fresh twist on Italy’s history. Since 2000, its Whole Hog Dinners have been a huge hit, maturing into a marvelously creative homage to Italian conventions in whole animal cuisine.

This year’s dinner boasted a traditional *spezzatino*, or slow cooked Italian stew, made with wild boar, spread over hand-made *paccheroni* noodles. *Spezzatino* hails from poor farming towns in southern Italy, where cheaper cuts of meat were utilized to save costs. With skilled care, the meat is guided through a slow simmering that produces majestic flavors.

Also available was a spit-roasted pork belly, complete with a gelatina made from Sicily’s *nero d’avola* grapes, as well as chestnut honey, almonds and *Castelvetrano* olives. In its entirety, the menu offered a dizzying array of cuts: trotters, pig ears, pork belly, liver, brains, heart, and kidney, and more conventional cuts like prosciutto and ribs.

As far as favorite cuts go, Chef Paul Canales is a big fan of the *coppa*, the neck roll portion of the pork butt. “The *coppa* is a highly marbled cut that, when thinly sliced and quickly cooked, makes for meltingly tender *scallopine*.”

Oliveto’s Whole Animal Program

Never content to rest on his laurels, Canales has added beef to the string of animals incorporated into Oliveto’s whole animal program, which also includes lamb, chicken, duck, pigeon, rabbit and some fish in addition to pork and boar. Canales takes the commitment seriously, rounding out the program two years ago by establishing a stronger partnership, but also a closer relationship with Mac Magruder, a fourth generation cattle rancher in Mendocino County.

“I wanted to come up and see his place because this was a big deal, adding the whole beef. I didn’t want to have to cut an animal ten different ways – I wanted to hang them. This just happened to occur at the right time.”

Holistic Ranching

What he found in Magruder’s operation was a holistic, sustainable approach to livestock management. The ranch raises its 550 steer through rotational pasture grazing, without the use of antibiotics or hormones. Canales believes these practices deliver a better product, with the best meats garnered from young calves raised on a natural diet of pasture and mother’s milk.

Accordingly, Canales has introduced a traditional Italian classification system of animals by age and size: vitellino (the youngest animals, usually under 300 lbs), vitello (300-500 lbs), vitellone (young adults animals, between 500-700 lbs), manzo (700-1200 lbs), and bua (the oldest animals, usually over 1200 lbs).

Creativity and Quality Flourish with Unusual Cuts

The creativity and resourcefulness needed to utilize such varied animals, hanging times and cuts means Oliveto can, almost by necessity, deliver fresh and innovative dishes to its customers. In addition, Canales can exert better quality control over the product, by examining the health and quality of an entire animal carcass – not just prepackaged meat cuts.

Of course, such a move is useless if customers aren’t on board. While some cuts may be hard sells for clients, the climate seems ripe for this trend to take hold long-term.

“People are tired of having the same old steak,” says Tom McAliney, the Corporate Chef at Brandt Beef, a single-family owned cattle company in the Imperial Valley. “You go to a steak house and order a prime strip steak, and you’ll pay more than \$40 for it. That’s a lot of money, especially in this economy. By using that ‘local and sustainable’ catchphrase, chefs are able to engage customers in trying these other cuts. They trust these chefs and know they’re good.”

Sustainability Sells

Brandt Beef began marketing whole animals out of See **Whole**, Page 11

SCALLOPINE OF WILLIS FARM PORK WITH PANCETTA, SAGE & VIN SANTO

INGREDIENTS
[Serves 4]

8 slices pancetta, cut into 1” pieces
8 leaves sage
2 large cloves garlic, finely chopped
4 oz Vin Santo (Italian Dessert Wine)
8 oz pork sugo (see recipe below)
2 oz unsalted butter
20 oz pork coppa or light leg meat, as thinly sliced as possible (less than 1/8th of an inch), but not pounded
As needed salt and pepper for seasoning

METHOD

Place the pancetta and sage in a large sauté pan and warm over medium heat. When pancetta begins to sizzle, raise the heat to high and stir until pancetta begins to brown. Add the garlic and bloom for a few seconds until it gives off its characteristic aroma, then add the vin santo. This will stop the garlic from burning, as well as deglazing the pancetta renderings. Cook this mixture for about 10 seconds, then add the sugo and the butter. Reduce the sauce by about half; the sauce will become thick, so be careful not to let it dry out completely and separate. If this happens, splash in a little water to re-emulsify the sauce and proceed to the next step. While the sauce is reducing, season the meat with salt and pepper to your liking.



When the sauce is reduced by half, add the seasoned pork and toss with the sauce over high heat until the meat is just cooked through. You will be able to tell when the meat is done as the color changes from light pink and translucent (raw state) to an off-white and opaque. Remove from the heat, taste and adjust seasoning, and serve immediately.

Executive Chef Paul Canales
Oliveto, Oakland, CA

See www.culinarytrends.net for the conclusion of recipe.

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Oliveto's Executive Chef Paul Canales inspects the beef in his humidity-controlled meat locker.



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ROASTED ZABUTTON WITH HERB CRUST

INGREDIENTS

Zabutton (kalbi short rib) Salt and pepper, to taste
Oil, as needed

METHOD

Remove eye pieces from Zabutton and truss. Season, sear, and finish in oven until internal temperature reaches 130°F. Top with crust 3/4 of the way being done.

INGREDIENTS [crust]

3 oz toasted panko 1 t parsley, finely chopped
2 oz Parmesan 3 T butter, cold
1 t thyme, chopped salt and pepper, to taste
1 T chives, chopped

METHOD

Combine all ingredients.

INGREDIENTS [seasoned meatloaf]

6 oz Zabutton scrap 1 t garlic powder
3 oz back fat 1 egg yolk
1 t thyme, chopped 2 t pistachios, chopped
1 t oregano, chopped 1 T currants
1 t sage, chiffonade 2 t bread crumbs
2 t parsley, finely chopped salt and pepper, to taste
1 t onion powder

METHOD

Pulse zabutton and back fat together in food processor until emulsified. Add remaining ingredients.



INGREDIENTS [tomato jam] courtesy of Chef Steve Jilleba, CMC

9 oz tomato concassé 1/4 oz ginger
1 oz brown sugar 1 cinnamon stick
1 oz cider vinegar salt and pepper, to taste
1 oz honey 1/2 oz butter
1/2 garlic clove

Edalyn Garcia, winner of
Brandt Beef cooking competition
Western Expo 2009, San Diego, CA

See www.culinarytrends.net
for the conclusion of recipe

Whole, continued from Page 9

necessity. "Raising our cattle without the use of hormones and antibiotics, it's harder to fatten them up. We have to be able to sell that entire animal at a premium. So we created these 'sustainable cuts.' There's a wealth of flavor with the rest of the animal and lots you can do."

In working with chefs directly, McAliney finds his clients reap significant financial dividends from introducing whole animal programs to their restaurants. "If you take oxtail, you can probably get 100 pieces of ravioli out of it. If you put 10 pieces of ravioli in a dish selling for \$12, the margins are incredible. These cuts can be more suitable for an appetizer and small plates anyway, so you can make them go farther. And customers may be a little more adventurous to try them in appetizers."

Still, challenges exist, like managing supply and demand quirks. "Beef is more daunting than buying a whole pig. When you buy a whole steer, that's 800 lbs of product that needs to be processed. It's a real challenge."

Strengthening Bond between Chefs and Farmers

For Oliveto, the program required substantial investments. While chefs may value the idea of reducing waste and purchasing meat in a more sustainable manner, without proper butchery skills, the benefits will be lost on their establishments. Canales acquired skills in whole beef butchery and ageing from consultation with a meat technologist at Fresno State University.

The move also required investing in a full-size meat locker and the patience of different time commitments — some dry cuts of meat can take up to 18 months to mature.

From McAliney's perspective, it's all worth it, since strengthening the link between chefs and farmers forges a healthier, more sustainable food system. "Essentially, from farm to fork, one of us is involved in every step of the operation. Chefs like to take on a cause and when they see what we're doing, not as a big agribusiness, but a small family farm, they go out of their way to make it work."

The result? "More often than not, they're successful, ecstatic and come back to us and say, 'What's new? What can I try next?'"



Harvie

Alicia Harvie holds a Masters Degree in Agriculture, Food and Environment Programming from Tufts University's Friedman School of Nutrition Science and Policy. She has been actively involved in food and agricultural issues for over five years, including conducting food and farm policy research for the Global Development and Environment Institute. She is currently the Program Manager for Farm Aid (www.farmaid.org). Farm Aid's mission is to build a vibrant family-farm centered system of agriculture in America. Alicia can be reached at alicia.harvie@gmail.com.

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The evolving face of savory ice cream

Jamie Timbrell

Although the ice-cream classics – chocolate, strawberry and vanilla – will be favorites forever, chefs are increasingly tempting the tastebuds with fun flavors that boggle the mind. Popcorn, wood, sticky bun or Brussels sprout ice cream anyone?

Florentino Ice Cream, a family-run parlor in Orange county routinely cleans up the competition at tasting contests with its one-of-a-kind flavors. Selling primarily to chefs in restaurants and hotels, Florentino's cold, creamy concoctions not only taste divine but also enable and inspire chefs into creating memorable desserts.

Flavors range from the expected: vanilla supreme and chocolate gelato – to the exotic: honey poppy seed, spiced tomato basil and mango cilantro. Although these ingredients are more commonly seen worked into savory entrée preparations, these unusual combinations equally prevail on the dessert menu. Despite Florentino's extensive roster of ice creams, if there is a specific blend not offered, they will also go the extra yard and create a custom flavor with recipes provided by the chef.

International Travels Inspire Ice Cream

One such chef to employ Florentino's custom flavors is Gabbi Patrick. Elements of her desserts include mango cilantro, chili pepper and sour cream, blueberry sorbets as well as banana and vanilla bean gelato.

Growing up in a restaurant family, she was already managing two of her parents' restaurants at 17. In 2002, she opened her own catering company and in 2006 her own restaurant, Gabbi's Mexican Kitchen in Orange county.

Prior to opening, Gabbi and her husband Ed traveled extensively throughout Mexico discovering dishes and ingredients to complement the Yucatan style meals that she grew up with at home. She has 27 handwritten sauce recipes in her "Bible" that she takes with her everywhere for safety. In fact, she plans to develop a molé ice cream with Florentino, based on this "Bible's" special molé formula.

Fortunately, despite the current economic climate, there is no sign of business subsiding at Gabbi's Mexican Kitchen. Chef Gabbi's unique ice cream creations are a huge hit, drawing diners from all parts of Southern Cali-



Bananas Foster Bread Pudding with
Flor de Cana Rum Caramel and
Brown Sugar Gelato from Crow Bar + Kitchen

fornia. Although their atypical flavors might sound unappealing to the masses, the popularity of Gabbi's distinctive desserts is not surprising, considering the power of ice cream to be a recession-weary treat. As an inexpensive

comfort food, sales tend to increase during downturns as people seek to indulge affordable pleasures.

Sweet Meets Sea

At Watermarc in Laguna Beach, Chef Marc Cohen introduces savory flavors to ice cream in an appetizer offering. His lobster bisque with tarragon shallot sorbet combines two distinct elements that are delicious, both on their own and together, in a sophisticated plating presentation. By spooning the sorbet onto the bisque, the creamy sweetness of the ice cream balances the *umami*-spiced ingredients, enhancing the subtle flavors of the lobster.

Chef Marc's menu is filled with traditional dishes, alongside more modern, inspired items. Appetizers such as Crab Louis or Steak Tartare appear side by side with Ahi Watermelon Skewers, Seaweed Salad, Ponzu or Smoked Paprika Day Boat Scallops & Shrimp.

Dessert Tastings Pressure Innovation

At Sona in Los Angeles, Pastry Chef Ramon Perez never runs out of ice cream or dessert ideas. A recent

dessert menu listed “Fatale” Chocolate Tart with braised raspberries and avocado-rum ice cream and a Montmorency Tart Cherry Strudel topped with a scoop of Parmesan ice cream.

What Perez doesn’t enjoy is repeating himself. “I like to change it up too often and can’t do routine,” he said.

Fortunately, his fans are open to his desserts and after-dinner tasting menus, which offer three to ten courses of desserts that change frequently depending on what is best and what is in season. “We sell about six [dessert tastings] per night. Guests come and just order that,” he explained.

How does Chef Perez continue to develop new and exciting desserts? Inspiration transpires from chance situations, such as the time he “burnt white chocolate by accident, but discovered caramelized sweets tasted good,” then he strolled into Sona’s walk-in and saw a drawer of Brussels sprouts, and voila, vegetable-flavored ice cream was invented. He attributes the success of his unusual creations to knowing what flavor profiles go with one another and utilizing product – a skill that is essential to every serious chef.

Playful Interpretations Prove Satisfying

Another Florentino ice cream fan is Crow Bar and Kitchen in Corona del Mar. Chef Scott Brandon spent 13 years as executive chef at Oysters before partnering with owner Steve Geary of Crow Bar. His menu special-

izes in “pub food” with local ingredients that follow the seasons.

His menu includes playful dessert items such as Not Just a Ding Dong, Sub-Pop Tart and Irish Car “Bombe” with Jameson whiskey crème anglaise. Some regulars routinely come in for the bananas foster bread pudding: rum caramel, caramelized bananas and brown sugar with caramel gelato; in addition to Sprecker’s draft root beer float: root beer sorbet, vanilla bean gelato.

Florentino Ice Cream churns out flavors exclusively for Crow Bar and Kitchen at Chef Brandon’s request. The brown sugar caramel gelato and root beer sorbet are exclusive creations concocted from Brandon’s personal sorbet recipe.

No Ingredient Off-limits

In West Hollywood at XIV, a Michael Mina restaurant-lounge designed by Philippe Starck, Chef Jordan Kahn dreams up ice cream flavors that sound as if they were developed on another planet. Wood ice cream with bourbon toffee? Mozzarella ice cream with peaches, clove syrup and rooibos bubbles? You bet. The name of Kahn’s game is creative, complex, intriguing and tasty.

Farther north in San Francisco, owner and chef, Jake Godby scoops out innovative and unique flavors at Humphry Slocombe: a perfectly bizarre name for an equally unusual establishment.



Lemon Rosemary Pernot Sorbet from Pastry Chef Rudy Weider, Hilton San Diego Bayfront (recipe online)

Opened last year, the name emerged from the oddball characters of Mr. Humphries and Mrs. Slocombe from the British sitcom, *Are You Being Served?*

With such flavors as Secret Breakfast (bourbon ice cream with caramelized Corn Flakes), Blue Bottle Vietnamese coffee, McEvoy Olive Oil and Peanut Butter Curry, not to mention a chef with 31 Flavors tattooed on his arm, makes the quirky character of this Bay Area ice cream spot irresistible and the passionate nature of its staff contagious.

“We take a different approach, not just chocolate, vanilla and strawberry,” Godby said. “We are not afraid of any ingredients.”

Fifteen years as a pastry chef at San Francisco establishments Coi, Fifth Floor and Tartare provide Godby with a wide repertoire of experiences to discern what exceptional and oddball ingredient combinations would work and what would not.

Godby creates his unique concoctions by checking out the market and seeing what’s available. Like Chef Perez at Sona, he thinks about the flavors and whether they would make a palatable ice cream, then he goes back to his store, whipping up new and unique flavors for his customers to enjoy.

Although the classics – chocolate, strawberry and butter pecan – will forever be favorites, chefs cannot resist tempting guests’ tastebuds with fun flavors that boggle the mind. Ice cream with savory flavors are no longer reserved for Top Chef contestants, and whether making the frozen dish in-house or sourcing it from a

boutique purveyor, unusual and unique ice cream varieties are hot and diners are licking up every last bite of this tasty trend.



Jamie Timbrell is a San Francisco native, Golden Gate Park lover and devoted runner. His professional background is in business, but he is passionate about writing on the topics of food and athletics and has been featured in a variety of newspapers and magazines throughout the West Coast. He is an entrepreneur and co-founder of the San Francisco Honey Co.

POTATO CHIP PRALINE ICE CREAM

- INGREDIENTS
- | | |
|------------------------|------------------------------|
| 300 grams potato chips | 350 grams milk |
| 200 grams sugar | 150 grams cream |
| 20 grams water | 50 grams sugar |
| 28 grams butter | 5 grams ice cream stabilizer |
| 2 grams salt | 10 ea egg yolks |

METHOD
Make simple syrup with sugar and water. Bring to 240°F. Place potato chips in medium sized sauce pot. Once sugar is 240°F, pour over potato chips. Constantly stir with wooden spoon, until sugar begins to caramelize really well. The sugar will crystallize first, do not worry. Once a dark golden brown caramel is achieved add salt and butter. When butter is melted add cream, milk. Mix 50 grams sugar with stabilizer, add to yolks. Temper cream into yolks, Place in sauce pot, and bring to 85°C. Cool over ice bath, and freeze in a paco jet canister. This one should only be done in paco jet.



Pastry Chef Ramon Perez
Sona, Los Angeles, CA



HONEY OATMEAL PANNA COTTA WITH PUMPKIN AMARETTO GELATO

- INGREDIENTS [Panna Cotta]
- | | |
|--------------------|-----------------------|
| [4 servings] | |
| 4 oz. whole milk | 1/2 oz. bourbon |
| 12 oz. heavy cream | 1/8 tsp. nutmeg |
| 2 oz. honey | 6 oz. oatmeal, cooked |
| pinch salt | 3 ea. sheet gelatin |

METHOD
Bloom the gelatin sheets in cold water, adding them one at a time; set aside. Place the remaining ingredients (minus the oatmeal) into a medium sized saucepan and place on the stove. Bring this mixture to a boil. Remove the gelatin sheets from the water and squeeze out the excess water.

Place gelatin in the warm cream mixture. Stir to combine and mix in the oatmeal. Allow cream to steep with the oatmeal for 5 minutes. Strain mixture through a fine chinois. Pour the strained cream into serving dishes.

To garnish: Sliced Honeycrisp Apples, Oven Roasted Sugared Pumpkin, Cranberry Reduction.



Executive Chef Matthew Pietsch
Salt of the Earth, Fennville, MI



See www.culinarytrends.net for the conclusion of recipe.

BRUSSELS SPROUTS ICE CREAM

INGREDIENTS

500 grams milk
250 grams cream
4 grams kosher salt
250 grams sugar
10 ea egg yolks
300 grams brussels sprouts

METHOD

Bring milk, cream, salt, Brussels sprouts and half of sugar to boil. Cook till Brussels sprouts are tender, blend and strain through fine mesh strainer into a medium sized sauce pot. Place over medium-high heat and allow to come to boil.

Add remaining sugar with egg yolks, temper Brussels sprout cream into egg yolks, stirring constantly. Once tempered, pour custard base back into sauce pot. Place over medium heat, using a spatula constantly stir until temperature of base reaches 85°C. Freeze according to ice cream manufacturer specifications.



Pastry Chef Ramon Perez, Sona, Los Angeles, CA

SHISO ICE CREAM

INGREDIENTS

1150 grams milk
300 grams sugar
10 grams ice cream stabilizer
240 grams milk powder
130 grams glucose
485 grams cream
700 grams shiso

METHOD

Blanch shiso in salted water. Shock. Puree, and pass through fine mesh strainer. Set aside.

Mix 100 grams of sugar with stabilizer. Add remaining sugar with milk, milk powder, glucose and cream. Bring up to 45°C, add stabilizer, and bring to 85°C.

BUCKWHEAT ICE CREAM

INGREDIENTS

Buckwheat Ice Cream
200 grams buckwheat grain
1000 grams milk
300 grams Simple Syrup



METHOD

Cryovac buckwheat with milk, place in water bath at 72°C for 30 minutes. Cool. Strain. Add Simple Syrup and freeze according to manufacturer's specifications

Pastry Chef Ramon Perez
Sona, Los Angeles, CA



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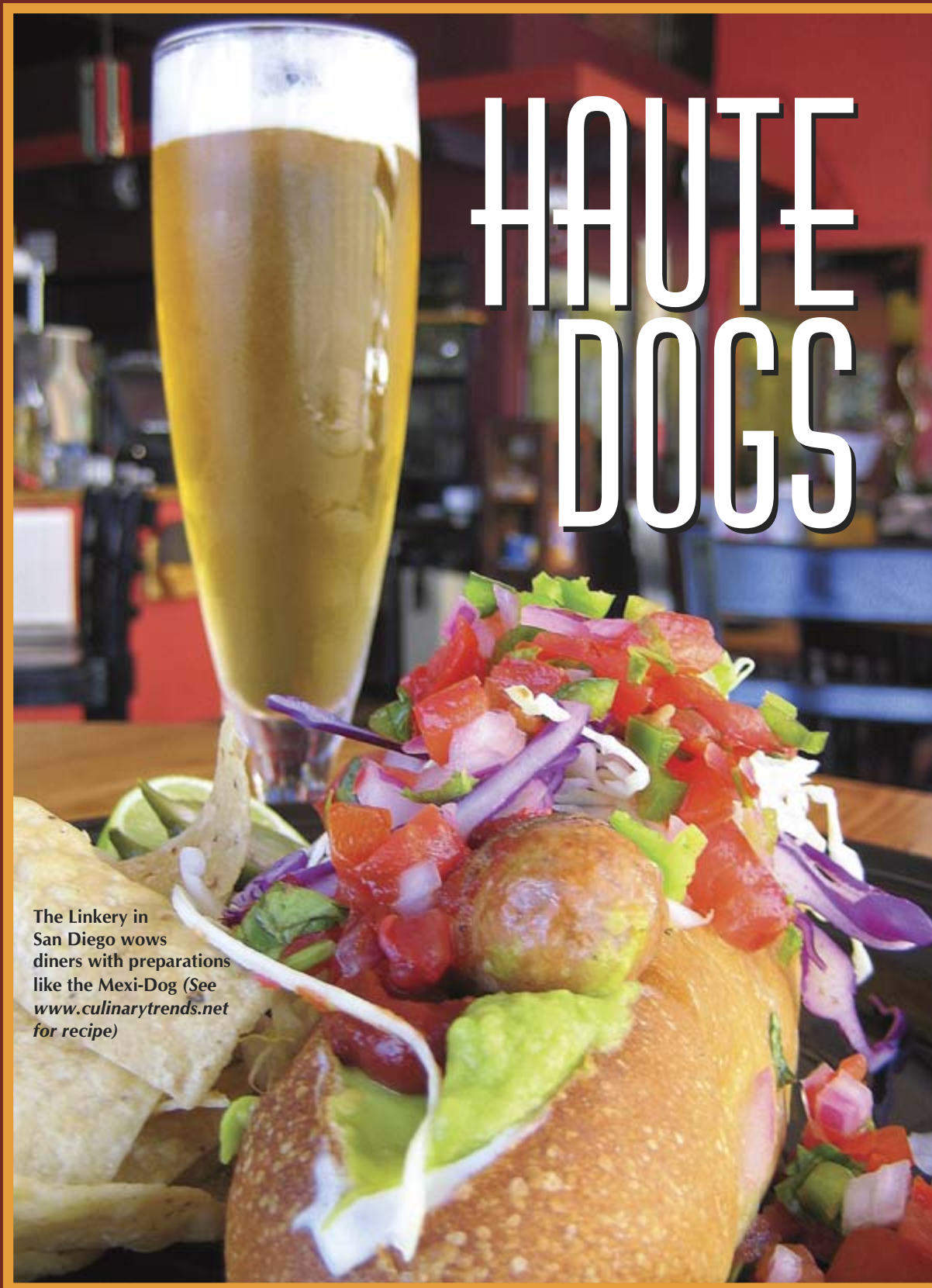


PHOTO BY GERALD POINDEXTER

HAUTE DOGS

The Linkery in San Diego wows diners with preparations like the Mexi-Dog (See www.culinarytrends.net for recipe)

Encased meats go from backyard BBQs to destination dining.

SHOWDOGS HOUSE MUSTARD

[To top approximately 20 hot dogs]

INGREDIENTS

1 cup mustard seeds	2 teaspoons honey
1 cup water	1/4 cup agave syrup
2/3 cup white wine	2 T olive oil
2/3 cup champagne vinegar	1 T salt

METHOD

Combine water, wine and vinegar in a saucepot and bring to a boil. Place the mustard seeds into a heat resistant container (at least 2 quarts), with the honey, agave syrup, olive oil and salt.

When liquid mixture comes to a boil, turn off immediately and pour over the mustard seed mix. Cover and let sit unrefrigerated in the heat resistant container for at least two hours (up to 24 hours), blend in a blender or processor until desired consistency, this could take up to 10 minutes.

Cool for at least 1 hour before using. Leftovers can remain in the refrigerator for up to 6 months if stored in a covered container.

SHOWDOGS PICKLE RELISH

INGREDIENTS

3 cup half sour pickles, diced small	1 t mustard seeds
2/3 cup sweet onions, minced	2 t agave syrup (honey will also work)
1 large clove garlic, minced	4 t yellow mustard
1/2 cup cider vinegar	Pinch chile flakes (to taste)
1/2 t coriander seed	salt & pepper to taste



JOHN A. BENSON PHOTOGRAPHY

METHOD

Combine the diced pickles, minced onion and garlic together in a heat resistant container such as a large glass jar.

In a small sauce pot, combine vinegar, coriander, mustard seed, yellow mustard and agave syrup. Bring to a simmer and let reduce for just a few minutes.

Pour over the pickle mixture in the heat resistant container and fold together. Add the salt, pepper and chile flakes to taste.

Store in refrigerator. Cool for at least 1 hour before using. Leftovers can remain in the refrigerator for up to 6 months if stored in a covered container.

Chef/Owners Gayle Pirie and John Clark
Chef de Cuisine Seth Carter
Showdogs, San Francisco



Leena Trivedi-Grenier

After a two-hour wait for a seat, two food-loving businessmen debate among gourmet sausages, the White Wine Rabbit with Sauce Moutarde, Goat Cheese and Spicy Calabrese Peppers or the Cognac-Infused Lamb and Pork with Spinach Raita and Pecorino Pepato Cheese. They argue for a bit, debate the Foie Gras and Sauternes Duck with Truffle Aioli, Foie Gras Mousse and Sel Gris, and then decide to order all three. Why not? After all, they are dining at what *Bon Appetit* magazine called one of the top 50 restaurants on the planet.

But this isn't a five-star restaurant or even the latest trendy gastropub. The men are dining at Hot Doug's, The Sausage Superstore and Encased Meat Emporium in Chicago, where the humble hot dog gets made over into an artisan sausage with house-made gourmet toppings six days a week. This trend of "haute dogs" isn't limited to the Midwest; across the country, chefs at fine dining restaurants and gourmet take-out shops are elevating sausage-making to an art and topping it off with house-made, high quality toppings.

From the Humble Street Cart to Artisan Sausage

The hot dog made its way to America thanks to German-speaking Central European immigrants. A descendant of the Viennese weiner (made from emulsified veal with other meats) and the German frankfurter (made from coarse ground beef, other meats and spices), the hot

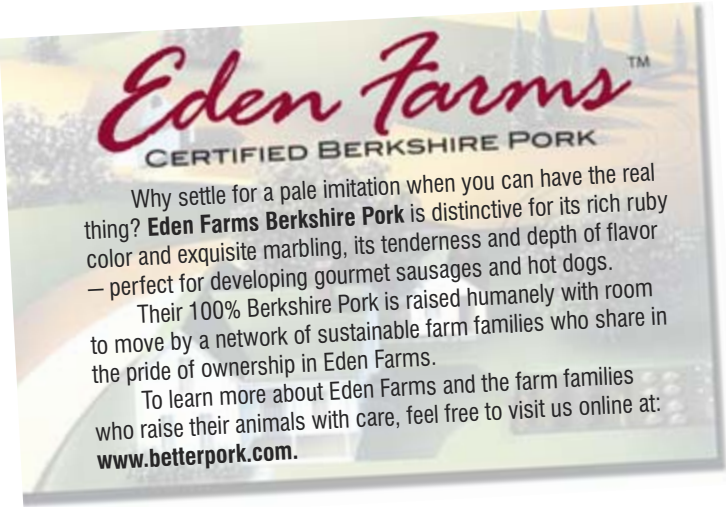
dog was originally served in German beer gardens as well as street carts across the country in the mid-nineteenth century.

Created from unpopular cuts of meat, the hot dog was originally eaten by the poor, but became more popular due in part to the new food safety legislation introduced in the early 1900s and marketing campaigns that pushed the hot dog as a fun food for picnics, ball games and cookouts. Today the hot dog is known as America's great democratic food, as people from all economic levels enjoy eating it.

Californians Relish Their Haute Dogs

From Nathan's Annual 4th of July hot dog eating contest to the Oscar Mayer Wienermobile, it is clear that Americans love their hot dogs. There are several reasons why sophisticated dogs are all the craze these days. From hard economic times that are preventing people from eating high-priced fare to a desire from patrons to know what goes into their food and where it comes from, haute dogs have officially become hot. According to Chef Jamie Lauren from Absinthe Brasserie of San Francisco, she added the house-made hot dog served with Guinness mustard, chili ketchup, sauerkraut, yogurt-dill potato chips to the lunch and bar menu because of nostalgia. "I am obsessed with hot dogs. I actually had a hot dog t-shirt and hot dog earrings growing up!"

Making the sausage is no easy process, as Chef Lauren pointed out. Made of Kobe beef, pork shoulder, fat



back and Benton’s Extra Smoky Bacon, the sausage is made using a double grind and then paddled in a Hobart. They actually grind the bacon into the meat to give the entire hot dog a smoky, savory flavor that is irresistible to patrons.

But Absinthe isn’t the only restaurant in the Bay Area focusing on high-quality, haute dogs. Showdogs in San Francisco’s food filled Civic Center/Tenderloin

neighborhood is an entire shop dedicated to gourmet dogs. Owner John Clark explained that the menu changes frequently, but popular dogs include an Organic Duck Sausage with Pasilla BBQ Sauce and Kimchee and an Organic Lamb Merguez sausage with House Mustard, Fig Chutney and Arugula.

Showdogs strives to use local ingredients and suppliers, and they source their sausages from Fatted Calf, 4505 Meats, Let’s Be Frank and Golden Gate Meats. Almost all of the sauces and condiments served with Showdogs sausages are house-made, right on down to the mustard and relish served on their Louisiana Hot Link.

Hot Brats from Bavaria

Taking a slightly more European twist to this haute dog craze are The Brats Brothers located in Sherman Oaks, outside of Los Angeles. Brothers Peter and Roland Radler hail all the way from Bavaria, serving traditional and exotic varieties of brats, from their popular Blackforest smoked pork brat to their Aussie brat made of ostrich and pistachios.

Their sausages are specially made by local, European-trained specialty butchers, and they pride them-

selves on serving all of their brats in only natural casings. If the Swamp Thing, a Louisiana-style brat made of smoked alligator isn’t exotic enough for you, perhaps Peter’s house-made curry and smoked ketchup will be.

Moving a bit further south in California, you’ll find The Linkery in San Diego’s North Park neighborhood which will satisfy any gourmet sausage cravings you may have. As owner Jay Porter points out, he is obsessed about sourcing local ingredients and making all the food from scratch, and it shows in their menu.

Take their chicken chorizo, which is made with paprika, garlic, New Mexico chile powder, cloves, and chicken from a local sustainable farm, Womach Ranch. The Kaserkrainer is another noteworthy sausage, made with garlic, red pepper, cayenne, gouda cheese and Vande Rose Farm pork.

To build the menu, Porter and Head Chef Max Bonacci take the best food local farmers have to offer and base their constantly changing menu around what is delicious and in season. Meat is purchased directly from local vendors when possible, including grass-fed beef from Spanish Oaks Ranch in Edna and Open Space Meats in Newman and outdoor Berkshire pork from Jim Neville in Edna.

Sausages are made next door in the restaurant’s butcher shop, North Park Meat Company, and even the bread for the sausages is baked on the premises. As Porter says, “We’re working with the best ingredients you can get, so if the food isn’t excellent, that means we’ve screwed it up.”

As patrons become more concerned with what is on their plate and how much it costs, the dirty-water dogs Americans grew up with may no longer be enough to satisfy customers. High-end fast food fare such as the haute dogs presented at The Linkery are thankfully becoming more commonplace.



Trivedi-Grenier *Leena Trivedi-Grenier is a Chicago native and a professional food writer. She is a graduate of The University of Adelaide/Le Cordon Bleu Masters in Gastronomy program, where she researched U.S. food blog behavior. Her writing has appeared in The Business of Food: Encyclopedia of the Food and Drink Industry, and The Herald News Joliet. She is also the creator of Leena Eats This Blog (www.leenaeats.com/blog) and a food and drink podcast, Chicken ‘n Waffles (www.leenaeats.com/cnw).*

HOUSE-MADE HOT DOG WITH GUINNESS MUSTARD, CHILI KETCHUP, SAUERKRAUT & YOGURT-DILL POTATO CHIPS

- INGREDIENTS [House-Made Hot Dog] for Day 1
- | | |
|--|--------------------------------|
| 3/4 lb Kobe beef, cut into small cubes | 1/4 t rosemary, fresh |
| 1 lb pork shoulder, cut into small cubes | 1/4 t thyme, fresh |
| 1/4 cup Benton’s bacon, diced | 1/2 t mustard seeds |
| 1/2 cup onion, minced | 1 t paprika |
| 2 cups garlic, chopped | 1/2 t white pepper |
| 1 t coriander seed | 1.5 t sugar |
| | 14 grams kosher salt |
| | 7 grams pink salt (for curing) |
| | 12 sage leaves |

- INGREDIENTS [for Day 2]
- 3 slices brioche, crusts cut off, cut into small cubes
- 1 egg, beaten
- Hog casing for hot dogs

METHOD

On day one combine all the day one ingredients and allow to sit overnight. On day two combine the bread and egg and allow to sit for 20 minutes. Soak the casing in warm water and a little white vinegar for a minimum of 30 minutes. Chill all parts of a meat grinder in ice water, the hot dog meat gets ground twice. Once through a medium die and once through a fine die. Assemble the meat grinder and make sure the meat is very cold, as well as the bread. Grind half the meat through the medium die and



then push through the bread mixture. Grind the other half of the meat. Replace the medium die with the fine die and grind the meat again. Place the meat into a mixer and using the paddle attachment mix until sticky. Allow the meat to chill down again before stuffing it into the casing. After the meat is cased, tie each link off at about 6 inches. Cook the hot dogs in boiling water (at a slow simmer) for 7 minutes. Chill in an ice bath. Grill to order. Serve with Guinness mustard, chili ketchup, sauerkraut and yogurt-dill potato chips.

Executive Chef Jamie Lauren Absinthe Brasserie & Bar, San Francisco, CA



THE LINKERY PICNIC PLATE

[Serves 10]

- INGREDIENTS [Potato Salad]
- | | |
|--|--------------------------------|
| 5 lb boiled red potatoes from Weiser Farms | 1 cup whole grain mustard |
| 2 cup hand made mayonnaise | 1 bunch fresh parsley, chopped |
| 1 cup pickle relish | 1/4 cup white balsamic vinegar |
| | salt & pepper to taste |

METHOD

Dice the potatoes, mix them with all of the other ingredients and then add salt and pepper to taste. Serve chilled.

- INGREDIENTS [Apple Slaw]
- | | |
|---|----------------------------|
| 1 head green cabbage, shredded | [Dressing] |
| 1/2 head purple cabbage, shredded | Apple Slaw dressing |
| 4 Granny Smith apples, shredded or julienned (diced is OK, too) | 2 cup hand made mayonnaise |
| 2 carrots, shredded | 1 apple cider vinegar |
| | 2 T sugar |
| | salt & pepper to taste |

METHOD

Mix the dressing and the veggies, then mix it in a bowl.

- INGREDIENTS [Polish Sausage Links]
- | | |
|------------------------------------|---------------------------------|
| 5 lb ground pork from Eden Farms | 1/3 oz sugar |
| 1 1/4 oz kosher salt | 1/3 oz fresh marjoram |
| 1/3 oz freshly ground black pepper | 1/8 oz freshly ground coriander |
| | 1/4 oz minced garlic |
| | 1 oz chopped green onion |



METHOD

Take the ground meat, add your seasonings, and start mixing everything together by hand until you have the seasoning well dispersed throughout the meat. Try to keep everything as cold as possible while mixing. Break off a piece of the sausage, make a patty and test out the flavor on the grill. Adjust the seasonings as necessary. When it’s properly seasoned, stuff them into natural casings using a sausage stuffer. If you choose to season the sausage otherwise, just remember to keep that same ratio of salt to meat.

General Manager and Lead Meat Curer Michael McGuan & Kitchen Lead, Max Bonacci The Linkery, San Diego CA



Dio Deka's contemporary dishware highlights their sophisticated Hellenic cuisine, such as the above Silogi appetizer: spreads include tartamas, tzatziki, ktipiti and melitzanosalata.

Photo by Chef Salvatore Calisi



Dio Deka's Paithakia
(See recipe at culinarytrends.net)



Dio Deka's Greek Yogurt Dessert
(No recipe available)

Plating Begins with the Plate

On the Table, But Not to Eat: the Power of Presentation

Kirsten Bourne

Over the course of a seated restaurant meal, a diner will probably spend no time looking at the cooking staff, and only a few moments looking at the food they are eating, which tends to disappear seconds after arriving to the table. The diner will spend the entire meal however, with the plateware, flatware, glassware and linens on the table. Humans are visual beings, and the influence of strategically conceived tabletop presentation affects a diner's overall impression of a meal.

Nikos Kalouris, partner at Dio Deka, explains "You try to get the wow even before the diner cuts and eats the food. That is why you invest money into purchasing plateware. Society is brought up to be visual and first impressions are important. With the right plateware, you are accenting the effort and love put behind the cooking." The power of presentation is an opportunity that chefs certainly should take advantage of when developing the style of their restaurant.

Tabletop's "Golden Rule"

Like anything in life, the golden rule of the tabletop is "context, context, context." The restaurant's location itself matters when making the basic decisions – "Will it be white tablecloth?" "Stemmed wine glasses or stemless?" –

"You are trying to get the wow even before the diner cuts and eats the food. That is why you invest money into purchasing plateware. Society is brought up to be visual and first impressions are important. With the right plateware, you are accenting the effort and love put behind the cooking."

— Nikos Kalouris

that set a tone for the table. Scott Youkilis, executive chef of Maverick restaurant in San Francisco's Mission district remarks, "San Francisco is unique in the sense that you will see \$30 plates and \$10 glasses on tables without linens." With that flexibility in mind, his team chose items from Dudson's product line that were "sturdy and masculine" to go with their brand and personalities.

Like Youkilis, the Wolfgang Puck restaurant group has scaled down the table setting in certain aspects of its individual establishments, but for different contextual reasons. David Robins, Managing Partner and Corporate Chef for the group, cites the tight financial climate as the reason they decided to lighten the tabletop. Recently, they have taken the tablecloths away from the café and the wine

PHOTO ABOVE CENTER, "LAMB CHOPS ON TRIANGLE PLATE" BY CEDRIC L. GLASIER

glasses off the tables in the dining room at Postrio Las Vegas, which “used to have a great fine dining room.” Fancier flourishes have been replaced with Chilewich placemats on wooden tables; “In our market, people don’t want to be intimidated,” Robins observes. “I grew up in the late 80s and early 90s, the heyday of fine dining. Now people want value, quickly and efficiently.”

Creating a Cohesive Concept

Jan Birnbaum, Executive Chef at EPIC Roasthouse on San Francisco’s Embarcadero waterfront, cites the wide, open glass wall that invites limitless views of the Bay, which “risks taking on a picnic feel if you aren’t careful.” Accordingly, he and owner Pat Kuleto designed the dining room with a Tuscan feel, with custom-made pieces like hammered copper wine barrels to add rusticity and old world charm. Stands made of Napa Valley wine barrels are used to de-bone a whole fish, mix a beef tartar, or carve a veal chop tableside. Decisions on plate-ware should “ring true of your concept,” which, for EPIC, is “grassroots, salt-of-the-earth, organic.”

The intensive plateware search conducted by EPIC Roasthouse’s team, Maverick and members of Wolfgang Puck’s restaurant group, highlight Dudson USA’s obser- vation that in today’s competitive dining scene, image is everything, and customers’ expectations are increasingly climbing, making every detail from the interior design to the tabletop presentation an increasingly important factor when opening a new restaurant.

Keep it Simple

The classic white plate is easily accepted as the best choice to let the food itself take center stage on a table. Executive Chef Salvatore Calisi supports this design the- ory and presents Dio Dek’s haute modern cuisine on contemporary white dishware. He believes that “The plate is the canvas that can elevate the food” and if he presented his dishes on rustic plateware, he would not only be following a completely different profile than the fine Hellenic cuisine that he creates, but he feels that the food would also be overshadowed by the challenging colors and patterns of the plate.

Similarly, Parke Ulrich, Executive Chef of Water- bar in San Francisco, lives by this approach, using sim- ple white plates as his mainstay. However, he has also introduced rougher, organic elements to surprise the diner. When visiting Tile & Stone Concepts, the San Rafael, CA tiling company that constructed the stun- ning high-ceilinged, open kitchen space that houses Waterbar, he came across some pieces of tiles and shards of slate that caught his eye; he remarks how sometimes an “unrefined” element like simple stone can be ironically artful when used as a plate for hamachi or a whole fish.

Balance between Basic and Bold

A self proclaimed “white plate guy,” Birnbaum would agree that a bit of edginess pays off. “I think colors and trimming distract from the food, but shape, size and angle of a plate matter to me,” he explains. He was surprised to find how complimentary a triangular plate could be to an array of his dishes ranging from the bone-in pork chop with chanterelle mush- rooms, to his signature spicy squid salad.

The key to relying on “life’s blood” standards like white plates is balancing with special pieces; Robins cites the compartmentalized glass serv- ing plates that they bought to artfully display fine salts and mustards at Cut, the group’s ultra-luxury restaurant in Las Vegas. The artistry introduced by such a piece is different from, but no less memorable than, the Staub cast iron skillets that lend an old time com- fort to the mussels at Bar & Grill in Las Vegas and Los Angeles.

Focus on Food’s Natural Form

Possibly more intrinsic to a restau- rant’s bottom line than the visual affect lent by a table setting is its practicality to the food it holds. Chefs shouldn’t have to fight their ingredients. Youkilis sites a rectangular plate – his team calls it a “skateboard” – that allows him to line up components in a line, as op- posed to a circle; “Not all proteins can be sliced and fanned out, so this gives us the ability to utilize the natural form of the ingredients and enhance their natural shape.” He focuses on tight, structurally sound plates, with “noth- ing wispy or whimsical in the plating

whatsoever. We may have fun with ingredient combina- tions but when they hit the plate they’re as straightfor- ward as possible.”

All chefs questioned agree that the process of choos- ing and buying tabletop elements for their restaurant didn’t happen in a blink of an eye. Like shopping for anything else, it’s important to put in time exploring all

GRILLED OCTOPUS

- INGREDIENTS
- 6 whole octopus, about 12 pounds

2 gallons of water

2 cup red wine

1 head of smashed garlic

1 cinnamon stick

2 sprigs of cloves

1 tsp salt

1/4 cup red wine vinegar
- 1/2 cup each carrots, celery, and onions

4 bay leaves

12 black peppercorns

4 pieces of cork (wine bottle cork)

1/4 cup of lemon juice

Fresh oregano to taste

Salt and pepper to taste

METHOD
Boil the octopus in 2 gallons of water with red wine, smashed garlic, cinnamon, cloves, salt, red wine vinegar, carrots, celery, onions, bay leaves, black peppercorns, cork (to keep the octopus soft) and cook for 3 hours.

Remove from water. Grill the octopus until it has a nice char. Re- move from grill and toss with lemon juice, fresh oregano, salt and pepper. Dio Dek’s wine director, Julian Abbott, recommends serving the grilled octopus with Ouzo Plomari, which pairs well with the octopus for its dry taste and rich, fine aroma.

Chef Salvatore Calisi
Dio Dek, Los Gatos, CA



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PHOTO BY MATT FURUTA

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Xavier Noel, Dominique Noel - Proprietors

of the collections upfront to get a full sense for the options before buying any piece. “I’d look at eight different collections and make notes; it’s amazing how much stuff is out there,” admits Birnbaum. Perusing lines at the store isn’t enough though; the smart shopper will ask their representative for samples to take back to the kitchen and try plating key menu items: “There’s nothing worse than spending thousands of dollars to find out your signature item doesn’t fit on your plates,” explains Youkilis, who’s learned from experience.

From there, price range may weigh heavily on a decision – “You have to walk a fine line of not buying banquet-style but also not expecting to serve on fine china,” Ulrich explains. “Going on the cheap may seem good in the short run, but in the long run you’ll be replacing china constantly. We still have over half of the plates we bought four years ago,” declares a proud Youkilis of his team’s wise decisions.

What Drives Ultimate Purchasing Decision?

Chefs cite different reasons for their ultimate choices. For example, the service of a sales rep made the difference for the Maverick team, who chose to buy all of their items through BiRite Foodservice because of their “amazing show room and woman who helped focus our ideas.” Dudson plateware fit the bill for the bulk of their

china. A long-standing relationship with a salesperson or brand can weigh heavily; it’s the reason 70 percent of the Wolfgang Puck group’s plateware comes from Bernardaud, with its signature off-white, “bone” color.

Or it may be that one signature dish, the one a chef lives and breathes for, that tips the scales in favor of a plateware decision. Birnbaum uses pieces from Rosenthal to add “elegance and dance” to the table, and buys beautiful ware from the strong American family company Fortessa, but has come to rely on Dudson as his bread and butter. “We were looking for the perfect oval to put our big steak on.” Listening to him explain the choice, it is easy to believe that his steak would not look good on any other oval and in the end, it is essential for restaurateurs to remember that diners do not only enjoy their dishes through taste, but that they eat with their eyes throughout their entire meal.



Bourne

Kirsten is a food retail entrepreneur based in San Francisco who spends her Saturdays slinging smoked salmon sandwiches at the Ferry Building. She graduated with a BA from Stanford University and her freelance writing has appeared in New York-based City Magazine among others. Check out her food blog at www.kikoscafename.blogspot.com

EMMA’S FAVORITE SALAD
AN ENDIVE SALAD
WITH TART APPLES

[Serves 4]

INGREDIENTS

- 2 crisp and tart apples, sliced
- 3 endive, spears cut on 1/2 inch thick bias
- 1 bunch celery leaves, small tender yellow ones
- 6 radish, shaved discs
- 3 T chervil, chopped
- 4 aged Gouda toasts “Fred Bread” from Grace baking
- 1 cup Meyer lemon vinaigrette (see recipe)

METHOD

In a bowl, toss the sliced apples with the chervil and a bit of extra virgin olive oil. Add the endive, radish, and celery leaves with the lemon vinaigrette and toss with the apples.

For the toast, make small sandwiches out of the “Fred” bread and grated aged Gouda, butter the outsides and brown in a frying pan, similar to a grilled cheese sandwich.

To plate, carefully pile the endive and apple salad giving it some height, finish by placing the toasted sandwich (cut on a bias) alongside the salad and drizzle the emulsion around the salad if more dressing is desired.

INGREDIENTS [Meyer lemon vinaigrette]

- | | |
|--------------------------------|------------------------|
| 1/2 cup mayonnaise | 4 oz. extra virgin oil |
| 2 Meyer lemons, zest and juice | salt and pepper |
| of water to adjust consistency | |



PHOTO BY VAL ATKINSON

METHOD

In a large bowl add the mayo and juice and zest of the Meyer lemons. Add large pinch of salt and small grind of black pepper. Whisk together and taste. If too thick, thin with touch of water and if too thin, whisk in more virgin olive oil to thicken. Taste again for salt as you want to season the vinaigrette which will in turn season the salad.



Executive Chef Parke Ulrich
Waterbar, San Francisco, CA

HOUSE-MADE BURGER ACCOMPANIMENTS

INGREDIENTS [Anchovy Catsup]

[Yield 4 cups]

- | | |
|---|---------------------------------------|
| 1 T medium olive oil | 1/2 cup canned plum tomatoes, blended |
| 1/2 cup shallots, chopped | 1/4 cup tomato paste |
| 1/2 t garlic, chopped | 1/2 cup course grain mustard |
| 1/2 cup honey | 2 T premium anchovies in oil, chopped |
| 1/2 T brown sugar | 1/4 bunch Italian parsley, chopped |
| 1/2 cup red wine vinegar | |
| 1/2 cup chili sauce (canned tomato product) | |

METHOD

In a stainless steel pot cook the shallots and garlic in the oil until they are softened. Add the honey, sugar and vinegar and simmer until reduced by more than 50 percent. Add the chili sauce, blended plum tomatoes and tomato paste. Simmer until thick catsup-like consistency. Remove from heat; cool to chilled. Add chopped anchovies and chopped parsley.

BREAD AND BUTTER PICKLES

INGREDIENTS

- 2 qt yellow onions, sliced
- 4 qt Kirby cucumbers, sliced 1/4"

- 1/2 cup kosher Salt
- 1 qt cider vinegar
- 1 qt sugar
- 1 qt water
- 1 T celery seed
- 1 T ground turmeric
- 1 T ground ginger
- 2 T whole mustard seed
- 1 t white pepper, ground

METHOD




Bring all ingredients to a boil except the onions and sliced cucumber. Place the onions and cucumbers in a large flat container. Pour the hot liquid over the cucumbers and onions. Cool immediately, submerging the container 3/4 into ice water and stir the pickles every 5 minutes until cool. Refrigerate for 4-6 days. Store in closed containers in refrigerator for 2 weeks.



Executive Chef Jan Birnbaum
Epic Roasthouse, San Francisco, CA


See www.culinarytrends.net
for the conclusion of recipe.





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A melange of black truffles and gourmet mushroom varieties

SEARED PARMESAN TRUFFLE POLENTA

INGREDIENTS

2 cup medium grain Polenta
3 1/2 cup chicken stock
3 Garlic cloves chopped
1 T olive oil
1/4 cup or 2 ounces Parmesan Regiano, grated
2 cup cream
3/4 oz truffles (Black Summer) grated

METHOD

Heat olive oil in sauté pan, lightly cook garlic, and add stock and cream bring to boil, gradually add polenta, stirring constantly. Bring back to boil, reduce heat, cover and cook for 8 minutes. Stir occasionally to finish, fold in truffle and parmesan.

Spread evenly (about 1 inch thick) in baking dish and cool. Cut polenta into rounds using a 2 1/2 inch ring. Heat Sauté pan on medium high heat add oil and gently place polenta in pan sear each side approximately 1 minute, top with shaved truffle to serve. Serve

as a side dish or with light aoli and toasted baguette.

Executive Chef Gary Thompson
Viejas Casino, San Diego, CA



Fungi Fever

Linda Mensinga

Chefs around the region are featuring fungi in their cuisine as more than accompaniments to proteins. Exotic varieties are sprouting up as centerpieces on menus everywhere and foragers are in high demand.

Chefs and the dining public adore these treasures because they complement so many ingredients with their own earthy flavors and hearty textures. Mushrooms as a valuable flavor component in dishes has been known for centuries, but many diners and chefs alike may not know about their beneficial nutritional qualities.

Those tasty fungi we love sautéed over steaks, on pizzas, in omelets or vegetable medleys offer more than taste and texture. Mushrooms bring *umami* to food – the fifth basic taste – along with sweet, sour, bitter and salty that is often described as meaty or savory. However, “Mushrooms are now recognized as being a ‘Super Food,’ having high levels of many high-quality nutrients,” said Steve Farrar, CEO of Golden Gourmet Mushrooms in San Diego. Niacin, selenium, dietary fiber, potassium, vitamins B1, B2 and D as well as certain anti-oxidants push mushrooms into the superfood category.

Superfood Status from Cooking

Mushrooms need to be cooked for health purposes. “The cell walls of mushrooms contain chitin, a compound which is basically indigestible. The heat of cooking breaks down this compound and greatly increases the digestibility of mushrooms. Some of the medicinally active components of mushrooms are actually layered in the cell wall making the breakdown of the chitin important for assimilation,” Farrar explained.

Hokto Kinoko grows mushrooms in a state-of-the-art facility in San Marcos, northeast of San Diego, distributing the fungi across the country through The Kinoko Company. Cultivated in environmentally controlled growing rooms, the process involves no dirt or manure. Several species reach the consumer untouched by human hands. All mushrooms travel through a huge autoclave that shows if any bacteria have entered the soil or mushrooms themselves. They are the cleanest fungi you can find.

Unlike white button mushrooms that grow in compost and manure, Hokto’s mushrooms grow in a mixture of pine and alder sawdust, corncob pellets, wheat bran, soybean meal and rice bran; plus water. “I believe that

Versatility and variety of mushrooms keeps diners and chefs wanting more.

much of the health benefits to be found in mushrooms relates to the strength and activity of their digestive enzymes,” said Farrar.

Personal Chefs Prioritize Health and Flavor

The number of personal chefs is growing as individuals, couples or families desire healthy home-cooked meals, but are too busy to cook. Personal Chef Pamela Croft prepares meals for families in their own kitchens. She does the shopping, chopping, cooking and cleaning, and then each dish is labeled and packaged fresh in the refrigerator or freezer with heating instructions. The convenience factor of personal chefs’ fast, pre-made meals is made even more appealing to gourmands and nutrition addicts alike thanks to the healthy nature of these dishes.

Chef Pamela loves mushrooms for their flavor, low calorie count, zero cholesterol and as a source of antioxidants. “They are a good substitute for meat, but the variety available in mainstream food stores is limited to the point of boredom,” she said.

Invited by an organic mushroom company to develop a recipe for a large food and wine event, she wanted to showcase the mushrooms themselves, not just use them

as an ingredient. “My inspiration for the King Trumpet Scallop was not only the size and shape of the Trumpet stalk but the wonderful meaty flavor of this mushroom,” she explained. The texture holds up well when sautéed and pairs well with red wines.

Chef Pamela developed her Three Mushroom Caviar because, “The texture of the Brown and White Beech mushroom is firm and crunchy, and the maitake has an earthy flavor and fragrance. The combination of the three when sautéed and diced made me think of caviar and, ‘voila!’”

Truffles: The Haute Fungi

Executive Chef Gary Thompson of Viejas Casino near San Diego has a fine appreciation for mushrooms of all sorts including the luxurious truffle. Priced as high as \$1500 per pound, their price can be an obstacle. Chef Gary uses products such as truffle oil and truffle salt also, depending on the application. A fan of morels, lobster mushrooms and other wild mushrooms, his Wild Mushroom and Truffle Stuffed Quail takes advantage of maitake and chanterelles to flavor his stuffing with just a bit of shaved black truffle as garnish.

His Seared Parmesan Polenta uses just one-fourth ounce of the black summer truffles. “We did a couple of special parties and that gave me the opportunity to develop new dishes,” Chef Gary said. “Sometimes images come to mind, and I imagine flavors. I start with flavors I’m familiar with or create around a region,” he said. “Pricing is a challenge,” he admits. He offered the dishes at the steakhouse as a winter special and on Mother’s Day. “We have a broad base of day visitors. We’re an entertainment center with hotels nearby.” His kitchen crew of 180 chefs and cooks handles five restaurants.

Executive Chef Chris Idso leads the kitchen at Pacifica Del Mar, the popular ocean-view restaurant just north of San Diego. Chef Chris appreciates the versatility of mushrooms. He sautés maitakes with shallots and parsley to top seafood or roasts them for texture and nutty flavor or to caramelize.

“I love roasting or sautéing chanterelles (they’re in season right now) or morels in spring or porcini,” he said. “King oysters are good for grilling. They hold up to the grill flavor. They’re so big. They have a subtle flavor but also pick up flavors. I use them in veal scaloppini.”

Around the holidays, especially New Year’s, Chef Chris splurges on winter truffles when their flavor is most intense. “I also use a lot of high quality truffle oil. It has a huge perfume,” he said.

“One unique thing I do is pickle chanterelles. I serve it with firm polenta and cream cheese. Shiitakes also lend themselves to pickling,” Chef Chris explained.

Mushrooms: Vegetarians’ Answer to Meat

The Millennium, a vegan restaurant in San Francisco, describes their cuisine as celebratory. Mushrooms play a role in many dishes such as Merguez Grilled Portobello Mushroom with quinoa, toasted pine nut and dried apricot tabouleh, seared escarole, saffron runner bean tagine and green garlic-tahini cream. An appetizer is Sesame Cornmeal Crusted Oyster Mushrooms with lemongrass-grapefruit-chile sambal, and watermelon radish relish.

Owner/Executive Chef Eric Tucker loves mushrooms for their diverse flavors, sizes, shapes and textures. “They are very different from each other. Oyster mushrooms are completely underrated. If you don’t cook the water out, they can be flabby. But they are

amazing grilled, close to chicken in taste. They take a marinade or we drop them in the deep fryer and do tempura,” Chef Eric said.

“Shiitakes are the classic Asian mushroom. Their flavor profile is slightly piney,” he continued. They also embody *umami*. “At the end of the day, most vegetarians or vegans still want flavor profiles similar to meat-based cuisine.” The executive chef marinates them in ginger and nama shoyu. “Lobster mushrooms would be pretty boring but a parasitic mold turns them orange and adds a brittle crisp texture,” Chef Eric explained. He braises them with thyme, vegetable stock, soy sauce, garlic, black pepper and vanilla bean. “The vanilla bean is a play on lobster with vanilla.”

His favorite mushrooms are wild porcini and chanterelles, both of which he enjoys gathering in coastal woods around the Bay Area. “After a couple of rains, if you hit it right, you can pick tons,” Chef Eric said. “There’s nothing like a porcini when it hits the grill.” He also appreciates the apricot/citrus aroma of chanterelles. Besides cooking with the popular mushroom, vodka is infused with chanterelles at the Millennium.

Monique King leads the kitchen at the W Hotel in Westwood. Her “Modern American Cuisine with

Global Influences” keeps diners happy at NINE-THIRTY and The Backyard, a poolside restaurant with waterfall, tree- and flower-filled landscaping. “Mushrooms have always been in my world but I’m seeing more and more varieties in Vons than ever before,” Chef Monique commented. She loves mushrooms for their meaty texture, earthy flavor and richness. “When properly cooked, they soak up flavors and impart their own,” she added.

She likes chanterelles because they are not watery and are very hearty. King trumpets, white and brown beech are also among her favorites. Her dish of Pan-Seared Mushrooms with Grilled Asparagus Tips is a vegetarian dish that showcases mushrooms as the main ingredient. “Mushrooms have a following in and of themselves. People just love, love them,” she said.

Linda Mensinga was editor of Culinary Trends for 15 years, now a contributing writer. Researching restaurants and hotels, she interviews the best and most creative chefs to learn their secrets and recipes. Photos of their dishes are also published for presentation ideas. Their talent and dedication never cease to inspire her.



Mensinga

PAN-SEARED MARINATED KING TRUMPET “SCALLOPS” ON BED OF GINGER-SAKE GREENS

[Serves 6]

INGREDIENTS [Marinated King Trumpet mushrooms]

- | | |
|------------------------------|-------------------------------|
| 1 cup soy sauce | 1 T olive oil |
| 1 cup sake | 1 lb fresh spinach |
| 1/2 cup dark brown sugar | 1 cup thinly sliced cucumbers |
| 6 T minced peeled ginger | 1/2 cup diced sushi ginger |
| 2 T balsamic vinegar | 2 T mirin |
| 1 lb King Trumpet medallions | |

METHOD

Combine first 6 ingredients, add medallions and refrigerate. Heat olive oil in a heavy skillet over medium-high heat. Add the mushroom medallions and sear until golden brown. Remove from heat and set aside. Add fresh spinach to the pan and wilt gently on low heat. Mix cucumbers, ginger and mirin.

INGREDIENTS [Three Mushroom Caviar on Crispy Crostini]
[Serves 8-10 appetizer portions]

- | | |
|------------------------------------|-----------------------------|
| 4 oz package white beech mushrooms | 1 T olive oil |
| 4 oz package brown beech mushrooms | 2 T scallions, finely diced |
| 4 oz package maitake mushrooms | 1/2 t thyme leaves |
| | 2 t fresh lemon juice |
| | 4 t balsamic vinegar |
| | Salt and pepper, to taste |

METHOD

Cut the bottom portion of the mushrooms off and discard.



PHOTO BY LINDA MENSINGA

Gently break the mushrooms into smaller pieces. Heat olive oil in a heavy skillet over medium-high heat. Add all of the mushrooms and saute until golden brown and slightly crispy. Add the thyme. Remove the pan from the heat and set aside to cool. Once cool, chop finely and add the remaining ingredients. Refrigerate overnight.

INGREDIENTS [Assembly]

- | | |
|--|-------------------|
| Toast thinly sliced baguette until crispy. | Lemon peel slices |
| Chives | |

ASSEMBLY

Place handful of spinach, top with trumpet mushrooms. Spoon mushroom caviar on crostini, garnish with lemon and chives. Place cucumbers as shown.

Pamela Croft, personal chef
Dinner at Home, San Diego, CA



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[Serves 4]

INGREDIENTS [Mushrooms]

2 lb chefs mix mushrooms
2 shallots, julienned
1 t garlic
1 t fresh thyme minced

Extra virgin olive oil, to coat pan
Butter, to taste
Salt and pepper, to taste

[Asparagus]

1 bunch asparagus, ends
trimmed
Olive oil, for grilling

Salt and pepper, to taste
Juice from 1 lemon
2-3 T extra virgin olive oil

METHOD

Grill tips until tender and place in metal bowl. Dress with lemon juice and oil and place on plate.

INGREDIENTS [Crème fraiche]

1 cup crème fraiche
1/4 bunch chives, chopped
Lemon zest from 1/2 lemon

Salt
1 t white truffle oil

[Reduction]

2 cup balsamic
Lemon thyme, to taste

Peppercorns, to taste

METHOD

Reduce to consistency of maple syrup.

ASSEMBLY

Chives, whole and chopped. Plate and garnish as shown.

Executive Chef Monique King
NINETHIRTY Restaurant,
W Hotel Los Angeles, Westwood, CA



PHOTO BY LINDA MENINGA



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Melissa Matarese

Chefs hesitant to identify themselves with Molecular Gastronomy perceive it to be over-hyped. However, culinary innovation is leading some to divert from the purist approach, borrowing Molecular Gastronomy techniques and integrating them piecemeal when necessary. The challenge lies in successfully creating dishes for which the complexity of preparation is masked for the diner.

It is not surprising that Molecular Gastronomy's practical applications are rooted in scientific curiosity. From El Bulli's Ferran Adrià to University of Bristol's Dr. Peter Barham, experts have developed this technique both on industrial and academic fronts. The practice of Molecular Gastronomy utilizes scientific principles and production techniques, creating dishes of contrasting textures and flavors to stimulate the senses. Chef Jason Pringle of Aqua features the traditional practice of "something crispy, something smooth" in each dish.

Land and Sea

Aqua's enticing menu features predominately seafood entrees, many with accents of meat accompanying each dish. For instance, the corn soufflé with crab, pancetta, and chive or Hawaiian Walu served with zucchini carpaccio, frisée, foie gras relish and licorice greens, harmoniously marries the flavors of land and sea on one plate. While Chef Jason strives to meld his flavors, he aims for them to be independently identifiable.

Also reflecting the balanced combination of meat and fish is Chef Robert of Salt House in San Francisco where hearty, Day Boat scallops with white corn, shiitake and orange gremolata, are accented with chorizo. Similarly, crispy shrimp is paired with Serrano ham, spicy green beans and almonds creating textural and flavorful complexity.

Variations on a Theme

To ensure variety in menus, chefs typically select a few ingredients as inspirational center points. From there,

Applying the principles of Molecular Gastronomy to more traditional cuisines in your kitchen

they build in contrast: think seasonal and fresh. Often these dishes include multiple forms of the same item, whether it is dried, frozen, fried, pureed, caramelized or related families of meats, fruits or vegetables. Square One in Santa Barbara operates on this principle with its weekly changing menu. From the fried jalapeño, ruby grapefruit and Rock Shrimp ceviche with avocado foam, to chicken with caramelized figs and pancetta. The composition of these dishes highlights how the architecturally deconstructed plates are based on organic themes.

At The Bazaar by José Andrés of Los Angeles, Spanish Chef Jorge Chicas bases his menu on a tapas theme. The modern selection includes "Ajo Blanco" – a white gazpacho, tomatoes, grapes and raisins, as well as "Corn on the Cob" – a trio of baby corn, corn nuts, and popcorn shoots. For a refreshing mid-course, the seared cantaloupe with arugula and grapefruit salad serves as an excellent palette cleanser. Without the sophisticated techniques developed through the study and practice of Molecular Gastronomy, the creative preparations of these dishes would be limited by methodological restraints.

Innovative Techniques

A menu standout for Chef Jason of Aqua is his preparation of Hamachi. Though overwhelmingly simple, it is composed of watermelon fluid gel, pickled watermelon, and basil five ways – oil, powder, basil seeds, micro-basil, and Thai basil. The inclination to incorporate varying textures is also exhibited at Salt House. Chef Robert combines foie gras and smoked duck along with a preparation of sautéed nectarines and figs. For a duo of meats, the prime New York steak with white corn, wheat berries and favas, is served in tandem to a braised short rib.

Most chefs employ the basic techniques of sautéing, poaching, and pan-frying. However, sous vide and spherification methods have been adopted by chefs worldwide. One of the more difficult preparations at Aqua is the Petrale Sole, stuffed with basil and pistachio butter, wrapped, and cooked sous vide. This preparation is particularly difficult, as there are no visual cues to signal the sole's readiness.

CENTER PHOTO: AQUA'S "SOLE WITH BASIL LOBSTER NAGE." BRETT LEONHARDT

Molecular Gastronomy techniques are certainly not limited to savory dishes. Chef Jordan Kahn, a self-described food geek who makes “crazy desserts,” is a pastry chef extraordinaire of Michel Mina’s XIV on Sunset Blvd. in Los Angeles. At XIV, his inventive and delicious desserts are unmatched, each containing six to eight elements that are artistic and architectural wonders. Chef Jordan’s cuisine contains thickening agents, often used to provide texture and smoothness to desserts. Such ingredients include pectin, xanthan gum, gellan gum, carrageenan, and agar-agar. These stabilizers and emulsifiers are tools that can help any chef achieve a stunning final product but must be carefully employed.

Intimidating vs. Avant-garde Cuisine

The challenge is being forward-thinking in preparation and presentation in an emerging dining scene, yet appeal to mainstream diners. A strawberry dessert on the XIV menu incorporates multiple techniques, textures, flavors and arrangements: The dish showcases strawberry three ways, two forms of violet, and two meringues.

Large strawberries are crushed with sugar, placed in a cryovac bag overnight, then pure strawberry juice is extracted from the pulp. Through a process known as compression, air cells in fresh, intact strawberries are replaced with strawberry juice, imparting a dense texture, leaving behind impregnated, super strawberries. The strawberry pulp is then puréed and combined with maltodextrin (corn syrup), dehydrated, and crafted into a transparent, strawberry glass.

Also in the dish is a beet génoise: puréed, roasted, baby beets. While visually mistaken for red-velvet cake, the génoise carries a sweet, earthy flavor, and deep-purple radiance. Plated first are two, roughly broken pieces of beet génoise. Draped atop is strawberry tuile of an organic, curved shape. Plated alongside is sorbet, derived from fruit of cacao. Though an untraditional choice, the cacao fruit exhibits lychee and floral notes and offers an unbelievable texture, given its natural source of pectins.

Adjacent to the beets is a duo of meringue. The first is a soft, elderflower meringue to which enzyme-modified soy protein, sugar and xanthan gum are

added as stabilizers. Chef Jordan avoids the use of egg whites, as they carry sulfites and off flavors. What is appealing about this technique is that the meringue can be designed to carry the flavor of any liquid. Juxtaposed to the soft, sweet meringue is its textural foil, a crispy meringue preparation derived from kefir lime leaf. This meringue is made from methylcellulose, which gels when heated, a property critical to the success of this dish. To achieve a firm and crispy state, the gel foam dehydrates over the course of many hours. To finish, a violet sauce is puréed and thickened with agar-agar. The brilliant and intense sauce frames the creation and crushed, candied violets are sprinkled throughout. The finishing touches of herbs, borage flowers, anise, and freeze-dried strawberries dust the plate.

Tools of the Modern Era

XIV’s inventive strawberry dessert is exciting and decadent, representing haute cuisine’s successful integration of Molecular Gastronomy approaches into famil-

iar dishes. Menus that employ culinary methods developed through scientific research, such as spherification, sous vide, and dehydration, reveal the power of experimentation in food preparation.

Chefs, who apply innovative techniques in the kitchen, often do not reflect on the complexity of their creations, referring to preparations in simplistic, familiar language. For the end user, the patron, the art of cooking should stimulate the senses – gustatory, olfactory, tactile, and visual. Molecular Gastronomy practices should not intimidate; rather they should be considered tools of the modern era to serve not only as inspiration for creating new dishes, but also a means of enhancing already popular dishes.

Melissa Matarese is no stranger to Molecular Gastronomy given her passion for food and neuroscience background. She holds degrees from Johns Hopkins and Cambridge Universities. Melissa, based out of New York, writes about the New York Dining Scene on her Blog: L'Epicurien of View from the Front Row.



Matarese

CRAB MEAT STEAMED BUNS

[Yield 80 buns]

INGREDIENTS [Steamed buns]

- | | |
|-----------------------------|--|
| 68 grams whole milk | 100 grams of day old dough |
| 33 grams granulated sugar | Pinch Kosher salt |
| 2.5 grams dry yeast | 115 grams unsalted butter, cut into small pieces |
| 375 grams all purpose flour | |
| 140 grams extra large eggs | |

METHOD

In a pot over low heat, warm the milk. Add the sugar and stir to dissolve. Once the milk reaches a temperature of 105 to 115 degrees F, remove from the heat and add the yeast. Let proof for approximately five minutes.

Put the flour into a mixer bowl and make a well in the center. Gradually add the proofed milk and mix well. Using the dough hook and the mixer on speed 4, add the eggs one at a time until each is fully incorporated. Then gradually add the day-old dough. Add the salt, then gradually add the butter. Mix until the dough is smooth and comes away from the sides of the bowl. Finish the dough by kneading by hand and forming into a ball.

Lightly oil a bowl and place the ball of dough inside. Cover tightly and refrigerate overnight.

Take the dough out of the refrigerator and allow to come to room temperature.

Cut dough into portions of 10 grams each. Roll each portion to form a ball/bun.

Line a sheet pan with parchment paper and place the buns on the pan. Cover the buns and allow to proof for two hours. (Hold at room temperature for 30 minutes, and ferment at 89.6°F for three hours.) Place buns in a covered container to store.



PHOTO BY DARKO ZAGAAR

INGREDIENTS [Pickled Cucumber]

- | | |
|-------------------------|----------|
| 1 cup rice wine vinegar | salt |
| 1/2 cup mirin | cucumber |

METHOD

Combine all the ingredients in cryovac bag. Vacuum for 15 minutes at 99%.

The Bazaar by José Andrés, Los Angeles, CA

See www.culinarytrends.net for the conclusion of recipe.



THE BAZAAR BY JOSÉ ANDRÉS

HAMACHI WITH WATERMELON GEL AND BASIL POWDER

INGREDIENTS

- | | |
|--|---|
| 8 oz sashimi grade Hamachi, sliced into 12 - 1/4" pieces | 1 T basil powder |
| 1 T Hawaiian, pink, espelette to taste | 12 pickled watermelon batons |
| 1 T lime zest, 1/2 cup watermelon fluid gel | 3 T Thai basil chiffonade |
| | 1/4 cup opal basil |
| | 1 tsp basil seed soaked with 1/4 cup cool water, basil powder |

INGREDIENTS [Basil powder]

- | | |
|-----------------------------|------------------------------|
| 1T basil oil (recipe below) | 1/4 cup tapioca maltodextrin |
|-----------------------------|------------------------------|

METHOD

In a small bowl, slowly whisk basil oil into tapioca maltodextrin until oil has been absorbed. Pass through a strainer.

INGREDIENTS [Pickled watermelon]

- | | |
|--------------------------------|---------------|
| 12 batons of yellow watermelon | 1 T coriander |
| 1 cup apple cider vinegar | 3 ea allspice |
| 1 cup champagne vinegar | 1/2 cup sugar |
| 4 cardamon seeds | 3 cups water |

METHOD

Bring all ingredients to a simmer. Pour over mesh. Chill immediately.

INGREDIENTS [Watermelon Gel]

- | | |
|--------------------------|--------------------|
| 1 T honey | 1/4 cup lime juice |
| 2 T agar | 1/4 cup water |
| 1/2 cup watermelon juice | |

METHOD

For watermelon juice, remove rind and dice in blender. Blend the wa-



PHOTO BY BRETT LEONHARDT

termelon with lime juice and pass through a chinoise. Over medium heat, mix agar, water and honey. Bring to a light simmer. Add 1/4 cup watermelon juice to the pan. Bring up to a quick simmer then transfer into a metal bowl over ice. Let cool completely. Add gel to the blender and puree to smooth consistency. Remove half of the fluid gel. To the remaining, add enough of the remaining juice to have a light glaze. Coat the fish with this glaze.

INGREDIENTS [Basil oil]

- | | |
|--------------------|------------------------|
| 1 bunch of basil | 1/4 cup grape seed oil |
| 1/4 cup canola oil | |

METHOD

Blanch and shock the basil and puree on high with the oil. Blend for 5 minutes. Strain through cheese cloth, and let drip into a small container.



Executive Chef Jason Pringle
AQUA, San Francisco, CA

SALT AIR MARGARITA

INGREDIENTS/METHOD

Fill Pint Glass with ice

2 oz Cazadores Blanco 3/4 oz Fresh Lime Juice
1/4 oz Cointreau 1/2 oz Simple Syrup

Strain into Martini Glass. Add Salt Air.

INGREDIENTS [Salt Air]

*The air is created by combining the salt, water and lime with soy lecithin, a natural emulsifier. Using an immersion blender, the combination is blended to draw in air and create volume. Like blowing bubbles only the lecithin makes it more stable so the bubbles last longer.

8 oz water 2 T kosher salt
4 oz lime juice 1 t lecithin

METHOD [Salt Air]

Mix together. Use a hand blender to create "air."

Chef Jorge Chicas
The Bazaar by José Andrés, Los Angeles, CA



PHOTO BY DARKO ZAGAAR

BLACK BASS WITH CRANBERRY BEANS AND GREEN PEPPER FOAM

6 oz portions of Black Bass
4 oz Salt Cod
2 qt fresh cranberry beans, shelled
1 carrot
1 celery stalk
2 bay leaves
1 yellow onion
4 Anaheim chilis
1 cup of piquillo peppers
1 head of cavolo nero (dino kale)
olive oil
1/2 gal. milk
1/2 gal. heavy cream
1 garlic clove
1-2 tomatoes
sherry vinegar
3 Pasilla peppers
2 Yukon gold potatoes
30 gr. lecithin
1 cup grape seed oil
1 T smoked paprika
2 T butter

METHOD [beans]

Dice yellow onion and sweat in olive oil, add shelled cranberry beans with water and simmer until beans are soft.

METHOD [Paprika Oil]
Blend grape seed oil and paprika till warm and strain through cheese cloth.

METHOD [Cod Brandade]
Rehydrate salt cod in water for 24 hours. Cook cod in milk with garlic, thyme and a dash of heavy cream. Cook potatoes until soft in boiling water. In food processor blend salt cod, 1 potato and add heavy cream until it has a manageable texture.

METHOD [foam]

Cut mirepoix using 1 carrot, 1 celery stalk, 1 yellow onion, 3 Anaheim peppers. Sweat all vegetables and cover with water. Simmer for 30 minutes and strain. Juice pasilla peppers with champion juicer add 70 gr. of pasilla juice, 700gr. stock, 300gr. olive oil, 30gr. soy lecithin. Season to taste.

ASSEMBLY

Season and sear bass, skin side down until



PHOTO BY BRETT LEONHARDT

skin is crispy. Melt butter in sauté pan and sauté kale, all beans, piquillo peppers and stock. Season to taste with salt, pepper and sherry vinegar. Place beans, ragout in a large ring mold and flatten brandade over top. Brown in salamander, then remove the ring mold. Place bass portion of top skin side up, mix hot foam with hand blender until it foams. Place foam around bass and brandade. Garnish with edible flowers.

Executive Chef Jason Pringle
AQUA, San Francisco, CA

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MASCARPONE CHEESECAKE
WITH CANDIED WHITE BEECH
MUSHROOMS, LOCAL STRAWBERRIES
& AGED BALSAMIC

[Serves 6-8]

INGREDIENTS [Mascarpone cheesecake]
1/2 cup graham cracker crumbs
2 T butter, melted
3/4 pound cream cheese
1/3 cup sugar
2 T cornstarch
2 whole eggs
1/4 lb mascarpone cheese
1/2 cup crème fraiche (may substitute sour cream)

METHOD

Preheat oven to 300°F on the convection setting. Mix the butter and graham cracker crumbs together. In an 8 inch spring form cake pan, line bottom with a circle of parchment paper. Put 1/2 cup of the crumb mixture in the pan. Spread the crumbs evenly over the bottom and press down with flap bottomed glass. Bake the crust until slightly golden at edges, about 7-10 minutes.

In the bowl of an electric mixer using the paddle attachment, soften the cream cheese. Add the sugar and mix together. Scrape down the sides often and once there are no visible lumps add the cornstarch. Add the eggs one at a time, scraping in between each addition. Add the mascarpone cheese, mix to combine, then add the



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hosted at Hokto-Kinoko production facility

crème fraiche to the cream cheese mixture, beating until smooth. Pour into the prepared crust and bake until set. Cheesecake should jiggle in the middle when pulled. Let cool for 1 hour, remove spring form ring and slice.

Executive Chef Chris Idso
Pacifica Del Mar, Del Mar, CA



See www.culinarytrends.net
for the conclusion of recipe.

B.L.T. SALAD WITH BABY ICEBERG
LETTUCE, PEPPERONCINI &
BLACK PEPPER DRESSING

[Serves 4 people]

INGREDIENTS [Pepper Peperoncini Dressing]

1 egg yolk	1 cup blended oil
1/3 cup Dijon mustard	3/4 cup sour cream
1/4 cup of champagne vinegar	3/4 cup buttermilk
1/4 cup of Pepperoncini (no Stem)	Pinch Cracked Black Pepper

INGREDIENTS [Salad]

2 each baby iceberg lettuce cut in four	1/2 cup of grated parmesan cheese (half for salad, half for Garnish)
4 Peperoncini chilies cut in half for garnish	1/4 cup of chopped Italian parsley for garnish
8 slices of bacon cooked crispy (4 slices Chopped, 4 slices hold for garnish)	Pinch of Salt
1 basket of cherry tomato cut in half (half for salad, half for Garnish)	Pinch of black pepper

METHOD

Dressing: Combine all ingredients except for oil. Blend together & slowly drizzle oil in until emulsified. Then add sour cream and butter milk

Yield 3.5 cups

In a medium bowl dispose the lettuce into, and then sprinkle the bacon bites and cherry tomatoes, and parmesan cheese and season with salt & pepper and the Pepperoncini dressing



ASSEMBLY

Use a flat plate dispose 2 of the quarters of the lettuce one the plate garnish with more tomatoes and bacon, parmesan, parsley and the Pepperoncini.

Executive Chef Eric Klein
Spago, Las Vegas, NV



ESCABECHE OF MAITAKE
MUSHROOMS, RIOJA-POACHED
EGG AND MANCHEGO CHEESE

[serves 4]

INGREDIENTS

4 large organic eggs	2 T toasted coriander seeds
1 bottle Rioja Crianza or other Spanish wine (not too expensive)	1 T grainy mustard
4 cup hand-torn maitake mushrooms	1/2 t ground cinnamon
1/2 cup sherry vinegar	1 t black pepper
1 1/2 cup extra virgin olive oil	2 T kosher salt
1/4 cup raisins	1/4 lb. Manchego cheese, cut into 4 thin slices
1 medium yellow onion, thinly sliced	2 T butter
4 cloves garlic, thinly sliced	1 bunch Italian parsley, chopped
1 small carrot, peeled and very thinly sliced	2 slices whole wheat bread
	Salt, to taste

METHOD [for escabeche]

Bring salted water to boil in medium pot and blanch mushrooms for 45 seconds. Remove mushrooms with slotted spoon and lay out on cookie sheet to cool. While they are cooling, add 1/4 of olive oil to pan and sauté carrots for 2 minutes over low heat. Add onions and garlic; continue to sauté for 2 more minutes until onions and garlic are soft, but not brown. Add spices, mustard and raisins and bring



mixture to boil. Simmer for 3 minutes and add 1 Tbl. kosher salt. Place mushrooms in bowl and pour mixture over mushrooms. Cover loosely with plastic wrap and leave at room temperature.

Chef Jason Marcus
Special for Hokto Mushrooms
San Marcos, CA



See www.culinarytrends.net
for the conclusion of recipe.

WILD MUSHROOM & TRUFFLE
STUFFED QUAIL WITH BUTTERED
CHAMPAGNE PAN JUS WITH TRUFFLE OIL

[Serves 4]

INGREDIENTS [Quail]

4 Semi de-boned quail	White pepper & kosher salt, to taste
Oil, as needed	

[Stuffing]

2 T olive oil	3 1/2 t parsley, finely chopped
3 1/2 T shallots, finely diced	1 t oregano, finely chopped
1 t garlic, minced	1 1/2 cup chicken stock
1 t thyme, finely chopped	1/2 oz black summer truffles
2 oz maitake mushrooms	2 cup panko bread crumbs
2 oz chanterelles	
4 oz champagne	

Champagne pan jus

6 oz champagne	1/4 oz truffle, shaved
6 oz butter	

METHOD

Stuffing — in a small stock pot on high heat add oil and shallots and lightly cook, add garlic and thyme being careful not to brown garlic, add mushrooms lightly cook 2 to 3 minutes. Deglaze with champagne and reduce by half. Add parsley, oregano and 1



cup stock. Bring to a boil then remove from heat. Stir in bread-crumbs using a fork, add truffles and add remaining stock to desired consistency (dry or moist). Cool stuffing.

Stuff each quail with 1/4 of the stuffing. Brush the out side with oil and a season with white pepper and kosher salt. Place in oven and roast for 15 to 20 minutes until golden brown.

Remove birds from pan. Deglaze pan with champagne and reduce by 2/3. Let pan cool until just warm and whisk in butter, being careful not to let butter separate. Then add grated truffle. Spoon over quail to serve.

Executive Chef Gary Thompson
Viejas Casino, San Diego, CA

Pizza with Smoked Salmon and Caviar

[Makes 4 pizzas]

INGREDIENTS

- 1 recipe pizza dough (follows)

16 oz smoked salmon, sliced paper-thin

1/4 cup extra-virgin olive oil

1 medium red onion, cut into julienne strips

1/4 bunch fresh dill, minced,
- plush 4 small sprigs for garnish

1 cup sour cream or crème fraîche

Freshly ground pepper

4 heaping T domestic golden caviar

4 heaping t black caviar

METHOD

Before you are ready to bake the pizzas, preheat the oven with a pizza stone inside for 30 minutes to 500°F.

After the dough has been rolled or stretched into four 8-inch circles, place the pizzas on a lightly floured wooden peel. Brush the center of each pizza to within 1 inch of the edge with olive oil and sprinkle it with some of red onion. Slide the pizza onto the stone and bake 8 to 12 minutes or until crust is golden brown.

Mix the dill with the sour cream or crème fraîche and freshly ground pepper to taste. Transfer the pizzas to heated dinner plates and spread them with the sour cream mixture.

Divide the salmon, and arrange decoratively over the cream.

Place a spoonful of golden caviar in the center of each pizza, then spoon a little of the black caviar into the center of the golden caviar. Cut each pizza into fourths and serve immediately.

INGREDIENTS [Pizza dough]
[Makes 4 8-inch pizzas]

- 1 package active dry or fresh yeast

1 t honey

1 cup warm water (105 to 115 degrees F.)
- 3 cup all-purpose flour

1 t kosher salt

1 T extra virgin olive oil, plus additional for brushing

Toppings of your choice



METHOD

In a small bowl, dissolve the yeast and honey in 1/4 cup warm water.

In a mixer fitted with a dough hook, combine the flour and the salt. Add the oil, yeast mixture, and the remaining 3/4 cup of water and mix on low speed until the dough comes cleanly away from the sides of the bowl and clusters around the dough hook, about 5 minutes. (The pizza dough can also be made in a food processor. Dissolve the yeast as above. Combine the flour and salt in the bowl of a food processor fitted with the metal blade. Pulse once or twice, add the remaining ingredients, and process until the dough begins to form a ball that rides around the side of the bowl on top of the blade).

Executive Chef/Owner Wolfgang Puck
Spago, Las Vegas, NV

See www.culinarytrends.net
for the conclusion of recipe.



Roasted Maitake & Brown Beech Mushrooms with White Corn Polenta, Bosina Robiola Cheese and Selveta Arugula

[Serves 4]

INGREDIENTS [Mushrooms]

- 1/4 lb maitake mushrooms

1/4 lb brown beech mushrooms
- 5 T extra virgin olive oil

Salt and black pepper, to taste

INGREDIENTS [Polenta]

- 2 cup milk

2 cup water

Pinch of salt

1 cup coarse white corn meal
- 4 T cream cheese

Salt and black pepper, to taste

1/4 lb Robiola Bosina (from cow and sheep milk) or brie

INGREDIENTS [Assembly]

- Veal and mushroom stock, reduced

1 cup arugula sprouts or regular arugula my be substituted

Extra virgin olive oil

Salt and black pepper, to taste

METHOD

Begin by seasoning the mushrooms with the olive oil, salt and pepper. Spread each out on a baking sheet and roast under a broiler for about 3-5 minutes, until they become a little soft. Reserve.

For the polenta, heat a medium sized sauce pot, bring the milk, water and salt to a boil. Stir in the corn meal, turn the heat down to a sim-



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hosted at Hokto-Kinoko production facility

mer and keep stirring the polenta as it cooks. Cook for about 10-15 minutes, until the texture is thick and creamy. Turn off the heat and stir in the cream cheese, season with salt and pepper. Keep warm.

To serve, ladle stock into bowl, place a large spoon-ful of polenta in the middle and top with small two slices of the Robiola and the roasted mushrooms.

Top with the arugula dressed with a little extra virgin olive oil, salt and pepper.

Executive Chef Chris Idso
Pacifica Del Mar, Del Mar, CA



Asian Pacific Snapper w/lemongrass infused brown rice, roasted Thai chilies & ginger sauce

INGREDIENTS [FISH]

- 4 6-7 oz snapper filets

Chinese 5 spice
- Salt & pepper to taste

METHOD

Simply season and grill fish.

INGREDIENTS [RICE]

- 2 cups long grain brown rice

3 stalks lemongrass
- 4 cups chicken stock/broth

4 cloves garlic

METHOD

Clean the lemon grass and slice length wise twice then lightly smack down the length of the stalks with the back of your knife in order to bloom the flavor then simmer the lemongrass in the chicken stock for about 30 min. Remove the lemongrass and any loose pieces and use the infused stock to cook rice as recommended on package. Crush and add garlic during cooking.

INGREDIENTS [VEGETABLES]

- Sliced red pepper

Sliced yellow pepper

Assorted mushrooms

Snow peas

2 t fresh ginger minced
- 3 lg. cloves garlic minced

1 T butter

1 T blended oil



Dish Special for Belmont Brewery's
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METHOD

Heat butter and oil in a sauté pan add garlic and ginger then vegeta-bles and cook to desired tenderness, about 3-4 minutes. Try to keep vegetables crisp yet heat through.

Chef Trevor Cook
Executive Chef US Food Service

See www.culinarytrends.net
for the conclusion of recipe.



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SOLE WITH BASIL LOBSTER NAGE

INGREDIENTS

4 6 oz sole portion rolled into cylinder stuffed with pistachio basil butter	6 lobster stuffed cipollini onions
2 each diced Yukon gold potatoes cooked in a risotto method	8 oz lobster basil nage
	opal basil chive blossoms for garnish

INGREDIENTS: [Herb butter]

6 oz finely chopped basil	1/2 lb butter
6 oz chopped pistachio	

METHOD [Potato risotto] (cook risotto method)

Add small diced potatoes, 3 cups of white wine, 2 cups chicken stock. Finish with 2 tpb crème fraiche, 1 tpb butter, 5oz stock, 1 tpb cippolini onion puree.

INGREDIENTS [Lobster stuffed cippolini onions]

1 cup lobster knuckle meat	4 T mascarpone
1/2 cup pistachio chopped finely	salt and pepper to taste

METHOD

Cook cipollini onions in beurre fondue till tender. Remove centers and reserve. Place reserved onion in blender and puree until smooth. Use to finish risotto.

INGREDIENTS [Basil Lobster Nage]

1 lobster body shells	1 yellow onion
1 qt chicken stock	2 carrots
1 fennel bulb	3 cups white wine
3 stalks celery	1 bunch basil



PHOTO BY BRETT LEONHARDT

METHOD [White lobster stock]

Sweat vegetables in olive oil, add white wine. Reduce au sec, add chicken stock and simmer for 30 min. Strain and reserve.

[Basil puree]

Blanch basil and puree with a little water.

[To finish]

Heat up white lobster stock. Add basil puree and finish with salt and pepper.

Executive Chef Jason Pringle
AQUA, San Francisco, CA

BEEF CHEEK MOUSSAKA

[Serves 4]

INGREDIENTS

1 1/2 lb of beef cheeks or veal	2 cinnamon sticks
1/2 cup of all purpose flour	4 cups of water
1 cup of olive oil	1 small bunch of dill
1 carrot diced	1 eggplant peeled
1 celery stalk diced	1 Idaho potato
1 medium onion diced	1 zucchini
2 cloves of garlic chopped	4 oz of salted butter
1 shallot	3 cup of milk
2 T of tomato paste	1 pinch of salt
2 cups of red wine	1/4 t ground fresh nutmeg
4 sprigs of thyme	2 oz of manouri cheese or Grana Padano
5 bunches of oregano	2 cups of beef stock or base
2 bay leaves	
10 black peppercorns	

METHOD

Take your beef cheeks and remove any excess fat. Season them with salt and pepper, and dust them with flour. Take a hot skillet with some of the olive oil and add your beef cheeks to the pan. Cook both sides until golden brown, and remove from the pan and transfer into a braising pan. In the same pan that you cooked the beef cheeks add a little more oil and add to it your carrots, celery, onions, chopped garlic and shallot.



Chef Salvatore Calisi
Dio Deka, Los Gatos, CA

See www.culinarytrends.net for the conclusion of recipe.



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