

Jean-Pierre Moullé
at home in Bordeaux.



Cookbooks: A Global Tour

FOR THIS RECIPE EXCLUSIVE, AUTHORS OF SOME OF THIS FALL'S MOST ANTICIPATED COOKBOOKS SHARE THEIR BEST FLAVORS.

BY SARAH DIGREGORIO
FOOD PHOTOGRAPHS BY CHRISTINA HOLMES

French Roots: Two Cooks, Two Countries and the Beautiful Food Along the Way

JEAN-PIERRE MOULLÉ AND DENISE LURTON MOULLÉ This is the story of a three-decade marriage, told in recipes. As a chef at Chez Panisse for 37 years, Jean-Pierre helped invent modern California cuisine, borrowing heavily from the traditions of his native France. His wife, Denise, was born into an illustrious Bordeaux wine family and, as a wine buyer, worked to introduce Americans to the best French vintages. This book charmingly chronicles the dishes that have defined their lives.

Cranberry Bean-and-Squid Salad

Active **45 min**; Total **1 hr 45 min**
Serves **6 to 8**

"In Bordeaux, the wine is the priority," says Denise Lurton Moullé. "The food is there to show off the wine, so it is nothing elaborate, nothing fancy." Accordingly, this salad of tender squid and creamy shell beans is seasoned extremely simply.

3½ lbs. fresh cranberry beans, shelled (3¾ cups)

1 small carrot

Bouquet garni: 3 thyme sprigs, 3 parsley sprigs, 1 bay leaf, ½ celery rib

8 garlic cloves, peeled and smashed

2 medium yellow onions—1 halved, 1 diced

3 medium tomatoes—1 halved; 2 peeled, seeded and diced

Kosher salt

¼ cup extra-virgin olive oil

1 lb. cleaned squid, bodies cut into ½-inch rings

Piment d'Espelette or cayenne

1 small fennel bulb, diced

2 Tbsp. finely chopped parsley

2 Tbsp. finely chopped chives

2 Tbsp. red wine vinegar

12 basil leaves, thinly sliced crosswise

1 jarred roasted red pepper, drained and julienned

Black pepper

1. In a medium saucepan, cover the beans with 8 cups of water. Add the carrot, bouquet garni, 4 of the garlic cloves and the halved onion and tomato and bring to a boil. Reduce the heat and simmer until the beans are tender, about 40 minutes. Remove from the heat, stir in 1 teaspoon of salt and let cool. Drain the beans. Discard the garlic cloves, onion, tomato, carrot and bouquet garni.

2. Meanwhile, in a skillet, heat 1 tablespoon of the olive oil. Season the squid with salt and piment d'Espelette, and cook over high heat until just white, 2 minutes. With a slotted spoon, transfer the squid to a bowl.

3. Add 1 tablespoon of the olive oil to the skillet along with the diced onion and fennel and the remaining 4 garlic cloves. Cook over moderately low heat until

softened, about 5 minutes. Stir in the diced tomatoes and cook until softened, about 5 minutes. Return the squid to the skillet and cook until warmed through, about 5 minutes. Transfer the squid and vegetables to a large serving bowl and let cool.

4. Add the beans to the bowl along with the parsley, chives, vinegar, basil, roasted red pepper and remaining 2 tablespoons of olive oil. Season with salt and black pepper and serve.

WINE Crisp white Bordeaux: 2013 Château Gravelle-Lacoste.

The Moullés now offer cultural tour groups and Bordeaux cooking classes through their company, [Two Bordelais](http://twobordelais.com).



The Slanted Door

CHARLES PHAN In 1995, when Phan opened a little restaurant on a dodgy street in San Francisco's Mission District serving his mother's spring rolls, papaya salad and clay-pot caramel chicken, no other chef was doing anything quite like it. Phan starts his book with recipes from that time, when he had only a shoestring budget and a vision of Vietnamese food made differently—with pristine California ingredients. With each chapter, he describes a new stage of the restaurant's growth, and as the book progresses, the recipes become more and more creative.

Five-Spice Chicken Banh Mi Sandwiches

Total **30 min plus 2 hr marinating**; Serves **4**

Lemongrass is the classic seasoning for Vietnamese grilled pork or chicken, but Phan uses fragrant Chinese five-spice powder instead. To replicate an airy Vietnamese baguette, Phan suggests hollowing out a soft roll and toasting it.

- ½ cup Asian fish sauce**
- 3 small shallots, minced**
- ¼ cup light soy sauce**
- 2 Tbsp. minced garlic**
- 1½ tsp. red miso**
- ½ tsp. Chinese five-spice powder**
- 1 Thai bird chile, minced**
- Four 5-oz., skin-on, boneless chicken breasts**
- ¼ cup sugar**
- ¼ cup distilled white vinegar**
- ¼ tsp. kosher salt**
- 1 small carrot, julienned**
- Canola oil, for greasing**
- Four 6-inch-long soft sandwich rolls, split lengthwise**
- ¼ cup mayonnaise**
- ½ English cucumber, thinly sliced lengthwise**
- 12 cilantro sprigs**
- 2 jalapeños, thinly sliced**

1. In a large bowl, whisk the fish sauce, shallots, soy sauce, garlic, miso, five-spice powder and chile. Add the chicken and turn to coat. Cover with plastic wrap and refrigerate for 2 to 4 hours.

2. Meanwhile, in a bowl, whisk the sugar with the vinegar and salt until dissolved. Stir in the carrot and let stand at room temperature until lightly pickled, about 30 minutes.

3. Light a grill and oil the grate, or preheat a grill pan. Remove the chicken from the marinade and grill over moderate heat, turning occasionally, until lightly charred and cooked through, 14 to 16 minutes. Transfer the chicken to a plate and let rest for 5 minutes.

4. Preheat the oven to 400°. Using your fingers, scoop out some of the bread from the insides of the rolls. Toast the rolls in the oven for 6 minutes, until golden. Let cool slightly. Thinly slice the chicken. Divide 1 tablespoon of mayonnaise between the top and bottom of each roll and arrange the cucumber slices and chicken on the bottoms. Top with the cilantro sprigs, jalapeños and pickled carrot. Close the sandwiches and serve.

MAKE AHEAD Refrigerate the grilled chicken for up to 1 day; bring it to room temperature before making the sandwiches.

WINE Bright, ripe California Chardonnay: 2011 Mount Eden Edna Valley.



Phan mans the wok at The Slanted Door, now located in San Francisco's Ferry Building. slanteddoor.com.

“When the first Slanted Door opened on Valencia Street, I had customers coming up to me all the time asking if it was safe to stand outside.”

CHARLES PHAN



New German Cooking

JEREMY AND JESSICA NOLEN Jeremy grew up in Reading, Pennsylvania (a.k.a. “Pretzel City”), helping out in the German social club where his dad cooked. There, he learned to make old-school dishes like pork knuckle and *rouladen*. Jeremy hasn’t rejected the heavy dishes he grew up with; instead, he’s lightened and brightened them. The results can be found at his Philadelphia restaurant Brauhaus Schmitz (where Jessica, his wife, is the pastry chef) and in this book.

Paprika-Spiced Pork-and-Sauerkraut Stew

Active **40 min**; Total **2 hr 30 min**
plus overnight marinating
Serves **10 to 12**

The deeply savory, complex flavors of this goulash develop while the pork slowly marinates and cooks. Jeremy reserves half of the vegetables to add near the end of braising—a neat trick that lends surprising freshness and texture.

- 6 garlic cloves, thinly sliced**
- 4 red bell peppers, chopped**
- 2 medium yellow onions, chopped**
- Kosher salt**
- 2 lbs. trimmed pork shoulder, cut into 1½-inch cubes**
- 2 Tbsp. canola oil**
- 2 Tbsp. tomato paste**
- ½ cup Hungarian sweet paprika**
- 2 tsp. Hungarian hot paprika**
- 1 lb. sauerkraut, drained**
- One 750-ml bottle red wine**
- 1 quart low-sodium beef broth**
- 4 cups water**
- 1 tsp. dried marjoram**
- 2 bay leaves**
- 2 Hungarian wax, banana or Cubanelle peppers, thinly sliced**
- 1 tsp. black pepper**
- Cooked egg noodles and crème fraîche, for serving**

1. In a food processor, puree half of the garlic, bell peppers and onions with 1 tablespoon of salt until smooth. Pour the mixture into a large bowl, add the pork and stir to coat. Cover with plastic wrap and marinate overnight in the refrigerator.

2. Drain the pork, wipe off any marinade and pat dry with paper towels. In a large Dutch oven, heat the canola oil. Working in batches, add the pork to the pot and brown over moderate heat, turning once, about 4 minutes per batch. Transfer the browned pork to a plate. Add the tomato paste to the pot and cook, stirring, until lightly caramelized, about 2 minutes. Add both of the paprikas and cook, stirring constantly, for 1 minute. Return the pork to the pot and add the sauerkraut, wine, broth, water, marjoram and bay leaves. Bring to a boil. Reduce the heat and simmer, uncovered, until the pork is nearly tender, about 1½ hours.

3. Stir in the remaining garlic, bell peppers and onions. Add the Hungarian wax peppers and cook until the pork and vegetables are tender, about 30 minutes longer. Discard the bay leaves. Stir in the black pepper and season with salt. Serve in bowls over egg noodles with a dollop of crème fraîche.

MAKE AHEAD The finished stew can be refrigerated for up to 3 days before serving.

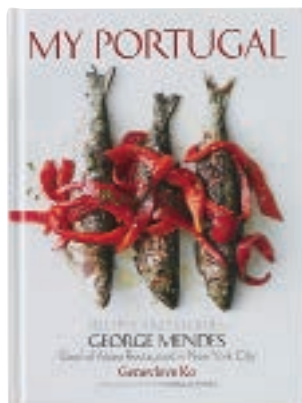
WINE Lightly off-dry German Riesling: 2013 Weiser-Künstler Feinherb.

“German and Eastern European cooks know that paprika is much more than just a colorful garnish.”

JEREMY NOLEN



In addition to Brauhaus Schmitz, the Nolens have a new restaurant, Whetstone, focusing on American food. brauhausschmitz.com.



My Portugal

GEORGE MENDES In this book, chef Mendes takes us with him to Portugal: He travels the small Iberian country to visit family, to investigate the origins of favorite dishes and to understand the village where his parents lived before he was born. Mendes grew up in Connecticut, but Portugal was always present on the dinner table. Now the chef at New York City's Aldea, Mendes includes recipes for both the simple recipes of his childhood, like salt cod fritters, and the modernist dishes that he makes at the restaurant.

Mendes was an F&W Best New Chef 2011 for his cooking at Aldea. He is opening a second Portuguese restaurant this winter in NYC. aldearestaurant.com.



“I didn’t know that other people’s uncles don’t cure their own *chouriço* and *linguiça* in the garage. Or that other kids didn’t get to stomp on grapes—barefoot and in their underwear—to make wine.”

GEORGE MENDES

Heirloom Tomato Salad with Tuna Confit

Active **20 min**; Total **1 hr 20 min**
Serves **6**

This is Mendes’s version of the tomato salads common in the Algarve region of southern Portugal. If you are short on time, you can make a version that’s almost as good with best-quality canned tuna.

4½ cups extra-virgin olive oil

3 thyme sprigs

1 bay leaf

1 small fennel bulb, thinly sliced

½ small carrot, thinly sliced

1½ tsp. coriander seeds

1½ tsp. black peppercorns

1 tsp. white peppercorns

2 small yellow onions, thinly sliced

1 lb. tuna steak

2 beefsteak tomatoes, sliced ¼ inch thick

2 ripe green heirloom tomatoes, such as Green Zebra, sliced ¼ inch thick

¼ cup sherry vinegar

1½ tsp. fresh oregano, large leaves torn

1½ tsp. lemon thyme

6 large basil leaves, torn

6 large mint leaves, torn

Kosher salt and pepper

1. In a medium saucepan, combine the olive oil, thyme, bay leaf, fennel, carrot, coriander seeds, black and white peppercorns and half of the sliced onion. Add the tuna, submerging it in the oil. Attach a candy or deep-fry thermometer to the pan and warm the oil over moderate heat to 160°. Remove the saucepan from the heat and let the tuna cool at room temperature until slightly warm, about 30 minutes.

Remove the tuna from the oil, break it into 1-inch pieces and transfer to a large bowl. Strain the poaching oil; reserve ¾ cup of the oil and discard the solids and remaining oil.

2. Add the tomato slices and remaining onion to the bowl with the tuna. In a small bowl, whisk ½ cup of the reserved poaching oil with the sherry vinegar, oregano, lemon thyme, basil and mint. Pour the mixture over the tuna and tomatoes. Season with salt and pepper and toss gently.

3. Arrange the salad on a serving platter and top with any dressing left in the bowl. Drizzle the salad with the remaining ¼ cup of reserved poaching oil and serve.

MAKE AHEAD The tuna confit can be refrigerated for 1 day before serving.

WINE Lively, berry-scented Portuguese rosé: 2013 Esporão Vinha da Defesa.



The Feast Goes On

MONDAY MORNING COOKING CLUB

The six women of this Sydney-based club have a calling: to save traditional Jewish cooking, one recipe at a time. For founding member Lisa Goldberg, the catalyst was the death of her Auntie Myrna, a platinum blond from Poland who made phenomenal cabbage rolls. “Our mission is to find all the Auntie Myrnas in the world and save their recipes before it’s too late,” says Goldberg. For *The Feast Goes On*, they asked Jewish home cooks from all over Australia to send in their family heirloom recipes.

Honey Chiffon Cake

Active **20 min**; Total **1 hr 20 min plus cooling**; Makes **one 10-inch cake**

This recipe is an especially light and moist take on the honey cake that Eastern European Jews traditionally eat for Rosh Hashanah, the Jewish New Year. The cake must be cooled upside down to maintain its distinctive fluffy texture.

- ¾ cup honey**
- ½ cup strong black tea, warm**
- 1½ cups self-rising flour**
- ½ tsp. baking soda**
- ¾ cup granulated sugar**
- 6 large eggs, separated**
- ¾ cup light olive oil**
- 1 cup confectioners’ sugar**
- 4 tsp. fresh lemon juice**

1. Preheat the oven to 350°. In a small bowl, stir together the honey and tea; let cool. In a medium bowl, stir together the flour and baking soda. In a large bowl, using a handheld mixer at medium-high speed, beat half of the granulated sugar with the egg yolks until thick and pale, about 2 minutes. Slowly drizzle in the olive oil, beating until thickened, then beat in the honey-tea mixture and the dry ingredients in alternating batches.

2. In another medium bowl, beat the egg whites until soft peaks form. While beating, gradually add the remaining granulated sugar and beat until stiff

peaks form. Fold the egg whites into the batter until no streaks of white remain. Pour the batter into an ungreased 10-inch angel food cake pan. Smooth the top and bake for 45 to 50 minutes, until the top is dark golden brown and a toothpick inserted in the middle comes out clean. Immediately invert the cake pan onto a wire rack and let the cake cool completely.

3. Meanwhile, stir the confectioners’ sugar with the lemon juice, adding 1 teaspoon at a time, to form a thick glaze. Once the cake has cooled, run a thin knife around the edge to release it from the pan. Lift out the cake by the central tube. Run a knife between the bottom of the cake and the pan, then transfer the cake to a serving plate. Drizzle with the lemon glaze and serve.

MAKE AHEAD The cake can be wrapped and stored at room temperature for 1 day before glazing and serving.

WINE Lightly floral, frothy Moscato d’Asti: 2012 Oddero.

The members of the Monday Morning Cooking Club tested and tasted hundreds of recipes; only unanimous favorites went in the book. Connect with them at mondaymorningcookingclub.com.au.

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Plenty More

YOTAM OTTOLENGHI London-based, Jerusalem-born Ottolenghi is a genius with vegetables—it's possible that no other chef has devised so many clever ways to cook them. This follow-up to his 2011 hit, *Plenty*, is focused

on technique, a new tactic for the chef. Chapters zero in on mashing, braising, tossing and more. There's a cheesy cauliflower cake decorated with a Pop Art scattering of purple onion rings, and a variation on baba ghanoush in which zucchini gets charred and mashed instead of eggplant.

“I look for ‘drama in the mouth’ when eating...I am always on the lookout for bursts of pronounced flavors.”

YOTAM OTTOLENGHI



Ottolenghi runs four restaurants and delis in London and sells spice blends and specialty Middle Eastern ingredients on his website, ottolenghi.co.uk.

Ricotta Crêpes with Honey, Walnuts and Rose

Active **45 min**; Total **1 hr 20 min**
Makes **12 crêpes**

The floral, aromatic sweetness here comes from rosewater and honey. Both ingredients are staples in the Middle East, where Ottolenghi grew up.

¼ cup walnuts, finely chopped

1 cup all-purpose flour, sifted

¼ tsp. kosher salt

⅔ cup whole milk

6 Tbsp. water

3 large eggs

1 cup plus 2 Tbsp. mascarpone cheese

1 cup plus 2 Tbsp. ricotta cheese

2 tsp. finely grated lemon zest

¼ tsp. ground cinnamon

¼ tsp. ground allspice

¼ cup confectioners' sugar, plus more for dusting

2¼ tsp. rosewater

6 Tbsp. unsalted butter

2 Tbsp. extra-virgin olive oil

3 Tbsp. honey

1 tsp. fresh lemon juice

2 tsp. edible dried rose petals

1. Preheat the oven to 350°. Spread the chopped walnuts on a baking sheet and toast in the oven for 7 to 8 minutes, until browned and fragrant. Transfer to a plate to cool.

2. In a medium bowl, whisk together the flour and salt. Whisk in the milk, water and 2 eggs until a smooth batter forms. Set aside while you make the filling.

3. In a medium bowl, combine the mascarpone, ricotta, toasted walnuts, lemon zest,

cinnamon and allspice. Stir in the ¼ cup of confectioners' sugar, 2 teaspoons of rosewater and the remaining egg until smooth. Refrigerate the filling while you make the crêpes.

4. In a nonstick 6-inch skillet, melt ½ tablespoon of the butter over moderately high heat. Pour 2 tablespoons of the batter into the skillet, immediately swirling the pan to evenly cover the bottom. Cook until set, about 45 seconds. Flip the crêpe and cook until lightly browned on the bottom, about 45 seconds more. Transfer the cooked crêpe to a work surface and repeat with the remaining butter and batter to make 11 more crêpes.

5. Brush a 12-by-8-inch baking dish with 1 tablespoon of the olive oil. Spoon 3 tablespoons of the filling into the center of a crêpe, fold in the sides and roll up into a tight tube. Transfer to the baking dish, seam side down. Repeat with the remaining crêpes and filling, fitting the crêpes in the baking dish snugly in a single layer. Brush with the remaining 1 tablespoon of olive oil and bake for 25 minutes, until the crêpes are light golden brown and the filling is warmed through.

6. Meanwhile, in a small saucepan, combine the honey and lemon juice with the remaining ¼ teaspoon of rosewater and warm over moderate heat. Drizzle the honey mixture evenly over the crêpes, then lightly dust with confectioners' sugar and sprinkle with the rose petals. Serve the crêpes warm or at room temperature.

NOTE Edible dried rose petals are available at specialty food shops and from amazon.com.

MAKE AHEAD Refrigerate the crêpes and filling separately for up to 3 days before filling and baking the crêpes.

WINE Silky, peach-scented Sauternes: 2011 Petit Guiraud.

DIGITAL EXTRA



FIVE-SPICE CHICKEN BANH MI SANDWICH



HEIRLOOM TOMATO SALAD WITH
TUNA CONFIT