



FRIED RICE

SERVES 4

Fried rice is best made using cold leftover rice. The grains don't clump or get mushy when you fry them. If you are using freshly cooked rice, spread it out on a baking sheet and place it in the fridge for 10 minutes to chill before frying. This recipe works well with most vegetables, so try substitutions. You can serve this alone or with grilled salmon (see page 261) or crispy tofu (see page 331) on top and a drizzle of Ginger-Garlic Vinegar Sauce (see page 311).

2 CUPS COOKED AND CHILLED RICE, SUCH AS BASMATI, SHORT-GRAIN WHITE, OR BROWN RICE (SEE PAGE 31)

NEUTRAL-FLAVORED OIL, SUCH AS GRAPESEED OR CANOLA

1 SMALL ONION, FINELY DICED

1 MEDIUM CARROT, CUT INTO SMALL DICE

½ CUP FRESH PEAS, BLANCHED AND SHOCKED (SEE PAGE 95)

4 SCALLIONS (WHITE AND GREEN PARTS), THINLY SLICED

½ TEASPOON MINCED FRESH GINGER

1 TEASPOON SOY SAUCE

½ TEASPOON TOASTED SESAME OIL

2 EGGS

FINE SEA SALT

½ TEASPOON WHITE PEPPER

1 Transfer the chilled rice to a bowl and gently toss it with your hands to break up any clumps.

2 Heat a large wok or sauté pan over high heat. Pour in enough vegetable oil to generously coat the bottom of the pan, and heat until the oil begins to shimmer. Add half of the rice and cook, stirring, until the rice is pale brown and toasted, and has a slightly chewy texture, about 3 minutes. Transfer to a medium bowl. Add more oil and repeat with the remaining rice.

3 Return all the rice to the wok and press it up the sides, leaving a space in the middle. Add another drizzle of oil to the middle of the pan, allow the oil to heat, and then add

the onion, carrot, peas, about three-quarters of the scallions, and the ginger and cook, stirring occasionally, until softened and fragrant, about 1 minute. Pull the rice into the center of the pan and mix it with the vegetables. Add the soy sauce and sesame oil and toss to coat.

4 Push the rice to the sides of the wok again and add another drizzle of vegetable oil to the center. Break the eggs into the oil and season with a small pinch of salt. Use a spatula to scramble the eggs, breaking them up into small bits. When the eggs are almost set, mix with the rice. Add the pepper and salt to taste.

5 Top with the remaining scallions.

ROASTING

Roasting is the best cooking method for the hearty, starchier vegetables of the fall and winter, especially root vegetables. In the dry, high heat of the oven, vegetables undergo something called the Maillard reaction, a magical sequence of chemical changes responsible for other heavenly aromas like

baking bread and roasted lamb. Whether it's working its wonders on dough, meat, or vegetables, the Maillard reaction rearranges amino acids under the intense dry heat of the oven, browning and creating the heady, rich, savory flavors that techniques like boiling simply cannot produce.

ROASTING TIPS

• **What to roast:** Asparagus, beets, broccoli, Brussels sprouts, carrots, cauliflower, eggplant, fennel, mushrooms, parsnips, potatoes, summer squash, sunchokes, sweet potatoes, and winter squash.

• **Preheat the oven.** Don't cut corners: preheating ensures that the entire oven is hot enough. If you have a convection function on your oven, use it: heat circulation cooks the vegetables faster, more evenly, and with more browning. In general, roast vegetables at 425°F; the exception is mushrooms, which you can cook at 375°F.

• **Line the pan.** Parchment paper creates a moisture-resistant, nonstick surface. It also saves cleanup time; no need to scrub the pan.

• **Create more surface area.** Cut root vegetables, such as carrots, potatoes, and parsnips, on a strong bias to increase the surface area that will brown and form a flavorful crust. Leave asparagus stalks whole, trimming away the woody bottoms; summer squash and eggplant should be cut ½ inch thick on the bias or lengthwise.

• **Sauté first, roast second.** A professional tip I've learned from our culinary director, David Mawhinney, is to sauté smaller cuts of vegetables before roasting them in the oven. The hot, direct heat jump-starts the caramelization process, creating crisp, golden vegetables. Use the same pan, so it is already superhot when it goes into the oven, and the subsequent roasting proceeds more quickly. Make sure to leave space between the vegetables so they don't steam, as this would defeat the purpose of roasting, which relies on dry heat.

ROASTED SWEET POTATO WITH HAZELNUT GREMOLATA

SERVES 4 TO 6 AS A SIDE

Earthy root vegetables, such as sweet potatoes, parsnips, and squash, roast beautifully because of their natural sugar content. Dressing the vegetables with an herby hazelnut gremolata (a play on our Sesame Gremolata) creates a harmonious dish. This one never fails to please.

3 SWEET POTATOES, SLICED INTO ¼-INCH DISKS

EXTRA-VIRGIN OLIVE OIL

FINE SEA SALT

FRESHLY GROUND BLACK PEPPER

HAZELNUT GREMOLATA (SEE PAGE 301)

- 1 Preheat the oven to 425°F. Line a baking sheet with parchment paper.
- 2 In a large bowl, toss the sweet potatoes with olive oil and season with salt and pepper to taste.

- 3 Place the sweet potatoes in a single layer on the prepared pan. Roast for 30 to 40 minutes, rotating the pan after 20 minutes.

- 4 When the sweet potatoes are evenly brown and tender, transfer them to a serving platter and drizzle with gremolata.

BRAISED CABBAGE

SERVES 4

Cabbage has acquired a sad, drab reputation, and that strikes me as unfair. This dish brings out cabbage's best assets: its ability to withstand heat without turning into mush, and its readiness to absorb flavor even while holding its own. This recipe transforms a down-to-earth plant into something rich and decadent. Serve it as a side to Roast Chicken (page 268) on a cold evening.

4 TABLESPOONS (½ STICK) UNSALTED BUTTER

1 CARROT, PEELED AND CUT INTO 2-INCH OBLIQUES (SEE PAGE 15)

1 HEAD OF GREEN CABBAGE, QUARTERED
FINE SEA SALT

3 GARLIC CLOVES, PEELED

1 SHALLOT, PEELED

2 BAY LEAVES

1 CUP DRY WHITE WINE

1 CUP CHICKEN STOCK (SEE PAGE 269) OR
VEGETABLE STOCK (SEE PAGE 146)

1 Melt the butter in a large, deep saucepan or Dutch oven over medium heat until completely melted but not browned. Add the carrots and the cabbage. Sear, rotating the cabbage occasionally, until all sides are golden, 2 to 4 minutes.

2 Season the cabbage with salt. Add the garlic, shallot, bay leaves, wine, and stock. Bring the liquid to a boil and then reduce

to a simmer, cover the pan, and cook until tender, 20 to 25 minutes. The cabbage will be a little translucent, but it will keep its shape.

3 Remove from the heat, uncover the pan, and let cool slightly. Use a spoon to transfer the vegetables to a serving platter. Drizzle the remaining liquid over the cabbage, and serve.



SMASHED CUCUMBER SALAD

SERVES 4 AS A SIDE

A favorite appetizer served at Chinese restaurants was the inspiration for this cucumber salad. It's especially delicious with Chinese black vinegar, which is made from glutinous rice and malt and likened to balsamic. You can use the vinegar straight up as a dipping sauce for Grilled Whole Fish (page 261) or to flavor sautéed greens (see page 99 for sautéing). If you don't want to purchase this specialty ingredient, rice vinegar works as well.

4 SMALL TO MEDIUM PERSIAN CUCUMBERS
(ABOUT 1 POUND)

FINE SEA SALT

½ TEASPOON SUGAR

2 TABLESPOONS CHINESE BLACK VINEGAR
OR CHINKIANG VINEGAR

1 TABLESPOON LIGHT SOY SAUCE

2 TEASPOONS TOASTED SESAME OIL

¼ TEASPOON WHITE PEPPER

4 GARLIC CLOVES, MINCED

1 TEASPOON HOT CHILI OIL (OPTIONAL)

¼ CUP CHOPPED FRESH CILANTRO,
BOTH STEMS AND LEAVES

1 Using the flat side of a cleaver or a rolling pin, lightly smash or roll the length of each cucumber until it splits. This allows the dressing to absorb into the core of the cucumber quickly. Cut them lengthwise and then into 1-inch diagonal slices.

2 Put the cucumber slices into a bowl, add a large pinch of salt and the sugar, mix well, and set aside for 10 minutes.

3 While the cucumbers are marinating, make the dressing. In a small bowl, mix the black vinegar, soy sauce, sesame oil, white pepper, garlic, and chili oil, if using.

4 Drain any liquid from the cucumbers that accumulated during salting. Add the dressing and mix well.

5 Toss with the cilantro and serve immediately.





CLASSIC FRENCH FRIES

SERVES 6

Really, what could be better than crispy, salty fries? Belgians are still disgruntled that their arguably greatest offering to the world, the *frite*, has been attributed to their southern neighbor. Twice frying is the secret here, and please don't be afraid to fry. It takes some planning, but the technique is one that a home cook can master, and the folks at your table will be grateful for it. Try these fries, period. But if you're looking for a "main" dish, then nod to the past and start with Belgian Moules (page 256) and a bowl of Roasted Garlic Aioli (page 315). Note: The initial fry can be done up to a day ahead and the parcooked potatoes kept in the refrigerator.

6 IDAHO RUSSET POTATOES

NEUTRAL-FLAVORED VEGETABLE OIL,
FOR FRYING

FINE SEA SALT

1 Scrub or peel the potatoes. Cut lengthwise into $\frac{1}{4}$ -inch-thick slices, then stack the slices and cut lengthwise into $\frac{1}{4}$ -inch-thick "logs." To prevent them from turning brown, place the cut potatoes in a bowl of cold water until you are ready to fry.

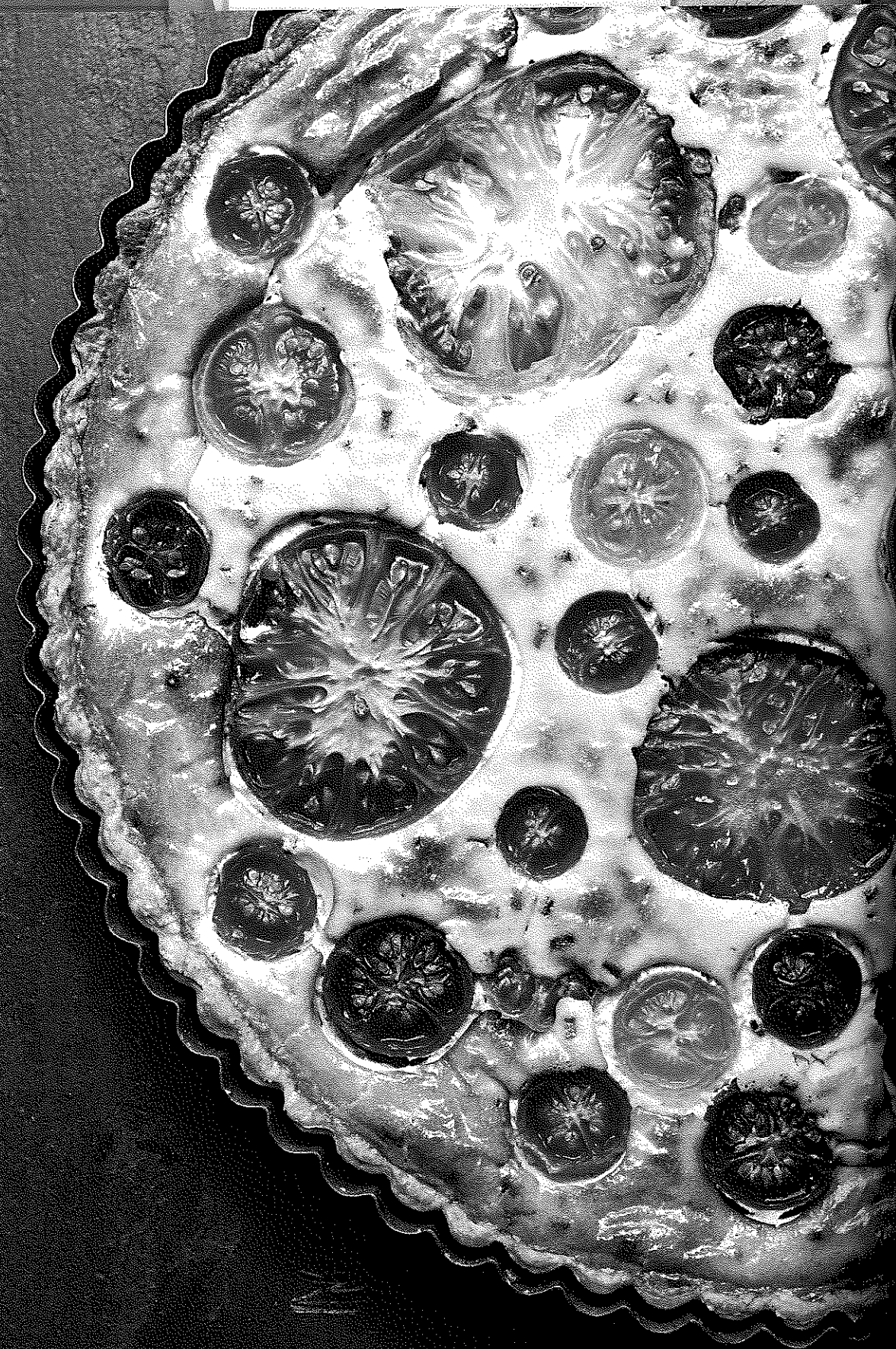
2 Drain the potatoes and pat dry. Set up your fry station: fill a large, heavy-bottomed pot (such as a Dutch oven) with enough oil to cover the fries by at least 1 inch. Do not fill the pot more than halfway. Set a wire rack on a baking sheet and have a slotted spoon or spider handy.

3 For the first fry, slowly heat the oil over medium heat to between 275°F and 300°F. Using an infrared thermometer, check the temperature periodically. Fry a batch of 1 large or 2 small handfuls of potatoes for

4 minutes. The potatoes won't be brown and might still be raw in the middle. Using the slotted spoon or spider, transfer the potatoes to the prepared rack to drain off the oil. Let the oil return to between 275°F and 300°F before frying the next batch. Continue frying the rest of the potatoes in uncrowded batches. Let cool completely, about 20 minutes. (The fries can be made up to this point and stored, covered, in the refrigerator for 1 day.)

4 To finish, heat the oil to 360°F over medium-high heat. Working in batches, fry the potatoes a second time until they turn golden brown, 3 to 4 minutes. Using a slotted spoon, transfer the potatoes to the wire rack.

5 Season with salt and serve immediately.



GOAT CHEESE TART

SERVES 6 TO 8

Goat cheese is more tangy than its cow-created counterparts, making this recipe a slightly zippier alternative to a quiche. A great reward for practicing your dough-making skills, the tart is creamy and beautiful, and can be eaten at any time of the day. Serve hot, warm, or at room temperature with a light salad.

GALETTE DOUGH (PAGE 361),
MADE WITHOUT SUGAR

ALL-PURPOSE FLOUR, FOR ROLLING
THE DOUGH

3 LARGE EGGS

1 CUP HEAVY CREAM

10 OUNCES GOAT CHEESE, CRUMBLed

FINE SEA SALT

½ CUP CHOPPED FRESH HERBS, SUCH AS
TARRAGON, PARSLEY, OR CHIVES

1 OR 2 LARGE HEIRLOOM TOMATOES, SLICED

8 TO 10 SMALL TOMATOES, SUCH AS CHERRY
OR SUNGOLD, HALVED

- 1 Make the galette dough. Wrap in plastic, and chill for at least 30 minutes.
- 2 Preheat the oven to 375°F.
- 3 Lightly flour a dry, cool surface. Roll out the dough in a circle, moving away from the center and rotating often, until it's about 14 inches in diameter and ¼ inch thick. Sprinkle with flour to prevent sticking. (For tips, see page 363.)
- 4 To transfer the dough to the tart pan, roll it loosely around the rolling pin and unroll it onto a 10- to 11-inch tart pan. Press the dough into the corners and sides, and prick the bottom and sides with a fork to prevent air pockets. There will be excess dough hanging over the edge; leave it for now. Put the tart crust in the freezer for 15 minutes to rest and chill.
- 5 Cut the excess dough from the edges. Blind bake the crust: Line the tart crust with aluminum foil and fill it with pie weights, dried beans, or rice to weight it down. Bake for 20 to 25 minutes, remove the weights and foil, and bake for another 5 to 10 minutes, or until golden brown.
- 6 While the crust is baking, combine the eggs, cream, and goat cheese in the bowl of a food processor. Pulse until smooth, about 30 seconds. Add a pinch of salt and the herbs, and pulse for another 5 seconds.
- 7 Lower the oven temperature to 275°F when you remove the crust.
- 8 Pour the filling into the tart crust, evening it out with a spatula. Set the tomatoes into the tart, faceup.
- 9 Bake for another 40 minutes, until set and golden.

GARBANZO FETA SALAD

SERVES 4 TO 6

Even people with an aversion to beans like garbanzo beans, or chickpeas, for their nutty flavor and firm texture. They can be a bit bland and dry by themselves, though, so this recipe adds flavor, texture, and color with feta, red onion, cucumber, and parsley. Feel free to use canned beans. The vinaigrette is the icing on the cake.

1 CUP DRIED GARBANZOS, SOAKED FOR 8 HOURS, OR ONE 15-OUNCE CAN, DRAINED AND RINSED

FINE SEA SALT

CITRUS VINAIGRETTE (PAGE 231)

1 SMALL RED ONION, THINLY SLICED AND HELD IN ICE WATER

2 PERSIAN CUCUMBERS OR 1 SMALL ENGLISH CUCUMBER, SLICED $\frac{1}{4}$ INCH THICK ON THE BIAS

$\frac{1}{4}$ CUP CRUMBLED FETA

$\frac{1}{4}$ CUP TORN FRESH FLAT-LEAF PARSLEY

1 If using dried beans, after soaking, rinse the garbanzos, place in a medium saucepan, and cover with double their volume of water. Bring to a boil, reduce to a simmer, and cook until the beans are tender but hold their shape, about 45 minutes. Remove from the heat, add a large pinch or two of salt, and let sit for 15 minutes. Drain and put in a large serving bowl.

2 While the garbanzos are cooking, make the vinaigrette.

3 Drain the red onion and add to the garbanzos. Add the cucumber, feta, and parsley, drizzle on about $\frac{1}{4}$ cup of the vinaigrette, and toss to combine. Add more dressing and salt to taste. Serve at room temperature or chilled.



ROAST CHICKEN

SERVES 4

In my experience, a roasted bird is the MVP of a home cook's repertoire. Serve it with anything, really, and cook a bigger bird than you need so you have leftovers for the next few days. After all, cold chicken is almost better than hot chicken. Make sandwiches on toasted whole-grain bread with tender lettuce and Roasted Garlic Aioli (page 315). Or shred the chicken and toss it over a bowl of brown rice (see page 31) and crisp greens with Sesame Gremolata (page 301).

ONE 2½- TO 3-POUND CHICKEN
FINE SEA SALT

FRESHLY GROUND BLACK PEPPER

1 Temper the chicken for 45 to 60 minutes. Set the oven rack on the lowest track and preheat the oven to 425°F. If your oven has a convection function, turn it on: a fan in the back of the oven circulates the hot air, resulting in a more evenly cooked bird in a shorter amount of time.

2 Pat the chicken dry and generously season the exterior and the cavity with salt and pepper. When seasoning, hold your hand 8 to 10 inches above the bird to allow for better distribution.

3 Using a paring knife, remove the wishbone by making a small slice near the neck bone and scrape each side of the bone to remove it from the meat, then using your fingers, pinch and twist the bone at the joint to remove it. Next, remove the wing tips, the last joint of the wing, with a chef's knife, as these will burn.

4 Truss the chicken with 3 to 4 feet of butcher's twine; it's always best to start with a longer piece than you think you'll need. With the breast up and the legs facing toward you, place the center of the twine behind the neck and pull the twine toward you down the length of both sides of the bird. Press the wings into the breast and secure with the twine. Cross the twine in front of you between the breast and the legs and pull tightly. The breast should plump up and the wings should be tightly pinned to the body. Then cross the twine under the legs and tie them together tightly toward the end of the drumstick. Tie a second knot under the tail to close the cavity.

5 Place the chicken breast side up in a roasting pan or cast-iron pan and set it in the oven. (A cast-iron pan stays consistently superhot, which makes for a crisper, juicier chicken.) Cook for 40 to 50 minutes or until the temperature registers 160°F in the thickest part of the bird, the area where the thigh and breast meet. Every oven heats

differently, but tempered poultry generally takes about 15 minutes per pound when roasted at 425°F.

6 Let the bird rest for at least 15 minutes before carving to allow for carryover cooking and the redistribution of juices.

7 Carve the bird by removing the legs and thighs and cut at the joint to serve the drumsticks. Remove both breasts, slice them on the bias, and serve.

CHICKEN STOCK

MAKES 2 QUARTS

What to do with the leftover carcass from a roast chicken? Freeze it and save it for a rainy Sunday when you have time to make stock. Chicken stock can serve as the liquid for most soups and is a surefire way to make them more flavorful. You can also braise chicken in stock (see page 274), or even cook pasta or rice in it to imbue the starches with flavor.

1 CHICKEN CARCASS

1 LARGE YELLOW ONION, QUARTERED

1 LARGE CARROT, HALVED LENGTHWISE

1 CELERY STALK, HALVED LENGTHWISE

5 FLAT-LEAF PARSLEY SPRIGS

1 BAY LEAF

1 THYME SPRIG

5 WHOLE BLACK PEPPERCORNS

1. Place the chicken, onion, carrot, celery, parsley, bay, thyme, and peppercorns in a 10-quart stockpot with enough water to cover and bring to a boil over high heat.

2. Reduce the heat to low and simmer for 3 hours, skimming periodically with

a ladle to remove the fat that rises to the top of the pot.

3. Strain using a mesh strainer and discard the solids. Store for up to 5 days in the refrigerator, or freeze for up to 6 months. See Storage Tips on page 300.

LAMB KOFTA

MAKES ABOUT TWENTY 1½-INCH MEATBALLS (ABOUT 4 SERVINGS)

This is a simplified take on Yotam Ottolenghi's recipe for lamb meatballs. It's a versatile dish to serve: you can wrap them in Grilled Flatbread (page 333), serve them with couscous, a salad of parsley and cucumbers drizzled with olive oil and lemon, and hummus (see page 57) for dunking. For optimal flavor it is important to chop all the ingredients very finely.

1 POUND GROUND LAMB

2 SCALLIONS (WHITE AND GREEN PARTS), MINCED

2 TABLESPOONS FINELY MINCED FRESH FLAT-LEAF PARSLEY

2 TABLESPOONS FINELY MINCED FRESH CILANTRO

2 TABLESPOONS FINELY MINCED FRESH MINT

2 GARLIC CLOVES, GRATED

1 TEASPOON GROUND CUMIN

½ TEASPOON GROUND CORIANDER

FINE SEA SALT

EXTRA-VIRGIN OLIVE OIL

1 Preheat the oven to 375°F. Line two baking sheets with parchment.

2 In a large mixing bowl, combine the lamb, scallions, parsley, cilantro, mint, garlic, cumin, coriander, and a large pinch of salt. Use your hands to mix the ingredients and evenly distribute the seasonings throughout the meat.

3 Form the mixture into 1½-inch balls using your hands. Set aside on the prepared baking sheets.

4 Place a large sauté pan over medium heat and pour in enough oil to cover the bottom. When the oil begins to shimmer, gently place the meatballs in a single layer—you'll need

to do this in batches. Note that for meat to sear, the oil must be hot enough; it should sizzle when you place the lamb balls in the pan. Do not crowd the pan, as this will lower the oil temperature and create too much moisture, thus steaming rather than searing the meatballs.

5 Let the balls sear for 2 to 3 minutes, then rotate them until they are browned all over. Use a spoon or tongs to remove them from the pan and place back on the baking sheets.

6 When all the balls have seared, bake for 10 to 15 minutes, or until the internal temperature reaches 160°F. Let cool for 5 minutes before serving.



CHIMICHURRI

MAKES ABOUT 1 CUP

South American gauchos perfected this garlicky, parsley-rich sauce to dollop on *asado* (barbecue). But chimichurri also works well on everything from roasted potatoes to fried fish. There is no one right way to make it, though many families have their own recipe, handed down through generations.

This recipe calls for a food processor. However, you can use a mortar and pestle or a blender. Keep in mind, chimichurri is meant to be chunky, so pulse the items rather than puréeing completely.

2 CUPS PACKED FRESH FLAT-LEAF PARSLEY	JUICE OF 2 LIMES, PLUS MORE AS NEEDED
4 GARLIC CLOVES, MINCED	½ CUP EXTRA-VIRGIN OLIVE OIL
2 TABLESPOONS MINCED FRESH OREGANO	FINE SEA SALT

1 Place the parsley in the bowl of a food processor with the garlic, oregano, and lime juice and pulse until roughly chopped.

2 Add the olive oil and a pinch of salt and pulse until chunky, about 15 seconds.

3 Check the seasoning and add salt and/or lime juice if needed. While it's wonderful freshly made, chimichurri can be refrigerated in an airtight container for up to 3 days.

STORAGE TIPS FOR SAUCES

To refrigerate sauces: Prevent the top of a sauce from browning or forming a skin by pressing a piece of plastic wrap on the surface of the sauce before covering with a lid.

To freeze sauces: Line a pitcher with a 1-quart freezer bag, ladle the sauce into the bag, and seal it. Freeze for up to 6 months. Lay the bags flat; they'll take up less space and defrost in less time. You can also freeze sauces in ice cube trays, and after they have solidified, pop them into freezer bags. Defrost only what you need.

SESAME GREMOLATA

MAKES ABOUT 1 CUP

The parsley-garlic base of Milanese gremolata is similar to that of a chimichurri, but gremolata is a drier, tighter sauce. Traditionally served with osso buco (a Milanese veal dish), you can dab it on top of roasted vegetables or meat or mix it into scrambled eggs (see page 174). This version uses sesame seeds for textural oomph. You can easily convert it into a lovely "broken" vinaigrette (i.e., not totally emulsified) by adding olive oil and freshly squeezed lemon. Try it over a bowl of crunchy lettuce, a hard-boiled egg, and, if the season is right, a tomato wedge or two.

1 CUP PACKED FRESH FLAT-LEAF PARSLEY LEAVES	½ CUP SESAME SEEDS, TOASTED
GRATED ZEST OF 1 LEMON	EXTRA-VIRGIN OLIVE OIL
2 GARLIC CLOVES, MINCED	JUICE OF ½ LEMON
	FINE SEA SALT

1 Place the parsley in the bowl of a food processor with the lemon zest, garlic, and sesame seeds. Pulse until the parsley is minced and the mixture is just combined. Transfer to a bowl and stir in olive oil to reach the desired consistency. Add the lemon juice and salt to taste.

2 If you do not have a food processor, finely chop the parsley and place it in a bowl with the lemon zest and garlic. Mix in the sesame seeds with the oil to reach the desired consistency. Stir in the lemon juice and salt to taste. If you want the garlic finer, grate it on a rasp-style grater. Store in an airtight container in the refrigerator for up to 3 days.

VARIATION

To make hazelnut or walnut gremolata, replace the sesame seeds with the same amount of toasted chopped hazelnuts or walnuts.

COOKING WITH WINE

There is some truth in the saying "Only cook with wine that you'd drink"—but not if you only drink expensive wine! I say: "Only cook with a wine that you wouldn't *mind* drinking." If you're going to add sugar and spices to the wine, cooking with a truly special bottle is a waste. For poaching fruits, choose a dry red like Cabernet Sauvignon that's not heavily oaked or an off-dry Riesling—you want the acidity of the alcohol to balance the sugars in the fruit.

The same rule holds true for savory cooking. When making a savory dish like beef bourguignon, it's not necessary to use a Grand Cru Burgundy; a less expensive wine will suffice, as all you really want out of the wine is nice acidity, color, and some structure, or "backbone," as the experts say.



FLOURLESS CHOCOLATE CAKE TO COMMIT TO MEMORY

MAKES ONE 9-INCH CAKE OR EIGHT 6-OUNCE RAMEKINS

French families have some version of this chocolate cake lodged in whatever little corner of the mind is responsible for nostalgia. Pop it in the oven and let the heavenly aroma waft out of the kitchen while you're eating dinner.

My friend Gratianne adapted her family's recipe with almond meal (ground-up almonds), and I love the nutty, marzipan-like flavor it lends. But the recipe is also just fine without it.

¼ POUND PLUS 6 TABLESPOONS (1¼ STICKS)
UNSALTED BUTTER, PLUS MORE FOR THE
PAN

8 OUNCES BITTERSWEET CHOCOLATE
(70% COCOA OR MORE), CHOPPED

5 LARGE EGGS

¾ CUP SUGAR

¼ CUP ALMOND MEAL (OPTIONAL)

FINE SEA SALT

1 Preheat the oven to 375°F. Butter the sides of a 9-inch round cake pan and press a 9-inch round of parchment paper onto the bottom. Alternatively, butter eight 6-ounce ramekins to make individual cakes.

2 In a small pot, melt the butter over medium heat, stirring occasionally. Remove from the heat and add the chocolate. Stir continually until the chocolate has melted. Set aside to cool.

3 In the bowl of a stand mixer fitted with the whisk attachment or a mixing bowl if using a handheld mixer, beat the eggs and sugar on medium-high speed until pale yellow and doubled in volume, about 3 minutes.

4 Using a silicone spatula, fold the melted cooked chocolate mixture into the whipped eggs in three stages so that the chocolate doesn't sink to the bottom and the batter remains nicely aerated.

5 Fold in the almond meal, if using, and a small pinch of salt, and then pour into the prepared cake pan or ramekins. If using a cake pan, set it on an even surface and give it a quick spin, which will cause the batter to climb up the sides of the pan and bake more evenly.

6 Bake until the top is set and dry to the touch, 20 to 25 minutes for the 9-inch cake or 10 to 15 minutes for the ramekins.

7 Let cool in the pan on a wire rack for at least 30 minutes before serving.

CLAFOUTIS

MAKES ONE 8-INCH ROUND

A cross between a Dutch baby (what a great name!) and a custard, clafoutis is a traditional French countryside dessert made by pouring a nutty batter over whole cherries and then baking it. A purist would argue that using anything other than whole cherries—pit *in*—is heresy and does not qualify as a proper clafoutis, but rather a *flaugnarde*. Given that you may not enjoy dodging cherry pits as you eat, ease trumps heritage in this recipe and the cherries are pitted.

Propriety aside, this is a dessert you can bake while you're enjoying the main meal. Once you get the batter down, use it to make a *flaugnarde* with berries, stone fruits, apple slices, or chocolate chips.

1 TEASPOON UNSALTED BUTTER,
SOFTENED

1 CUP FRESH OR FROZEN CHERRIES,
PITTED

3 LARGE EGGS

1 CUP MILK

1 VANILLA BEAN, SEEDS SCRAPED AND
RESERVED, OR 1 TEASPOON VANILLA
EXTRACT

½ CUP SUGAR

½ CUP ALL-PURPOSE FLOUR

¼ CUP ALMOND MEAL

1 Preheat the oven to 350°F. Butter an 8-inch ovenproof skillet or pie dish and place it on a baking sheet.

2 Layer the cherries evenly in the bottom of the skillet. Set aside.

3 In a medium bowl, whisk the eggs by hand. Add the milk and vanilla seeds, and continue whisking to combine.

4 Set aside 1 tablespoon of the sugar and add the rest to the milk mixture. Then gently whisk in the flour and almond meal and stir until smooth. Set the batter aside to rest for 10 minutes.

5 Pour the batter over the fruit and sprinkle the reserved 1 tablespoon sugar on top.

6 Bake for 20 to 25 minutes, until golden brown, set, and puffy, rotating the pan after 10 minutes to ensure even browning. To test for doneness, insert a toothpick or cake tester into the center: it should come out clean.

7 Let the clafoutis rest for 10 minutes on a wire rack before slicing. The center will fall slightly as it cools.



FRUIT GALETTE

SERVES 6 TO 8

For me, *galette* is the French word meaning “pastry for the nonbaker,” although obviously that is an inaccurate translation. This open-faced pie is purposely rustic and an amenable canvas for any fruit that likes to be baked. This recipe is more forgiving than a pie dough. It is designed to be pliable and sturdy—kind of like the country wife I always imagine making it—and able to hold up the dessert’s free-form glory while having some semblance of a pie’s flakiness.

We have written the recipe for plums, but you can substitute 4 cups of other seasonal fruits, like blueberries, peaches, or pears. Also, change your spices to complement the fruits—adding cardamom, cloves, or even a little white pepper.

FOR THE DOUGH

2½ CUPS ALL-PURPOSE FLOUR,
PLUS MORE FOR ROLLING

2 TABLESPOONS GRANULATED SUGAR

FINE SEA SALT

8 TABLESPOONS (1 STICK) COLD UNSALTED
BUTTER, CUT INTO ½-INCH CUBES

½ CUP ICE WATER

FOR THE FILLING

4 CUPS PLUMS OR OTHER STONE FRUITS,
APPLES, OR PEARS, PEELED AND SLICED

3 TABLESPOONS GRANULATED SUGAR

GRATED ZEST AND JUICE OF 1 LEMON

TO COMPLETE THE GALETTE

1 LARGE EGG WHISKED WITH
1 TABLESPOON WATER

1 TABLESPOON RAW SUGAR (OPTIONAL)

WHIPPED CREAM (PAGE 351)

1 Make the dough: In the bowl of a food processor, combine the flour, granulated sugar, and a pinch of salt. Pulse once or twice to mix everything. Add the butter.

2 Pulse until the mixture has broken down to pea-sized pieces, about 5 seconds. If you find the butter is becoming soft, chill the entire bowl for 15 minutes before proceeding.

3 Slowly add about 6 tablespoons of the ice water, continuing to pulse, until the dough comes together to form a ragged lump. Continue adding the remaining water bit by bit, pulsing to incorporate all the flour. Stop adding water before the dough becomes soft and sticky, and when it has come together in a firm, compact ball.

continued

4 Dump the dough onto a cool surface and form it into a firm, compact disk. This will help when rolling it out into a circle. Wrap in plastic and refrigerate for at least 30 minutes, and up to 3 days. This rechills the butter and lets the dough rest before being rolled out.

5 Preheat the oven to 375°F. Line a baking sheet with parchment paper.

6 Make the filling: In a small bowl, gently mix the fruit, granulated sugar, and lemon zest and juice until evenly distributed.

7 Unwrap the chilled dough and place it on a floured surface. Dust a rolling pin with flour, and use it to pound the dough disk until flattened by half its height. Lightly flour the work surface, the dough, and the rolling pin again. Begin rolling out the dough, starting from the middle and working your way out to the edges. Rotate the dough and sprinkle with a bit more flour if it sticks. Continue to roll out the dough until it is

a little thinner than $\frac{1}{4}$ inch and about 14 inches in diameter. Don't worry if it's not a perfect circle; it's meant to look rustic, and you're going to be folding it. Roll the dough around the rolling pin, then gently unroll it over the prepared pan. Use a pastry brush to dust off excess flour.

8 Arrange the fruit in rows or concentric circles, or for a more rustic look, gently pile the fruit in the center of your dough, leaving a 2-inch border. The important thing is that it forms an even layer.

9 Working around the circle, fold the border around the filling, partially overlapping as you go. Brush the crust with egg wash (the beaten egg and water) and sprinkle with raw sugar.

10 Bake for 35 to 45 minutes, until the fruit is cooked and the crust is golden brown. Let cool on a wire rack for 30 minutes before serving, so the filling has set. Serve with fresh whipped cream.

VARIATION

If you do not have a food processor, you can make the dough by hand.

1 In a medium bowl, combine the flour, sugar, and a pinch of salt. Working quickly, use your fingertips to pinch each piece of butter, smashing it into the flour mixture and breaking it down to pea-sized bits. If you find the butter is becoming soft, chill the entire bowl for 15 minutes before proceeding.

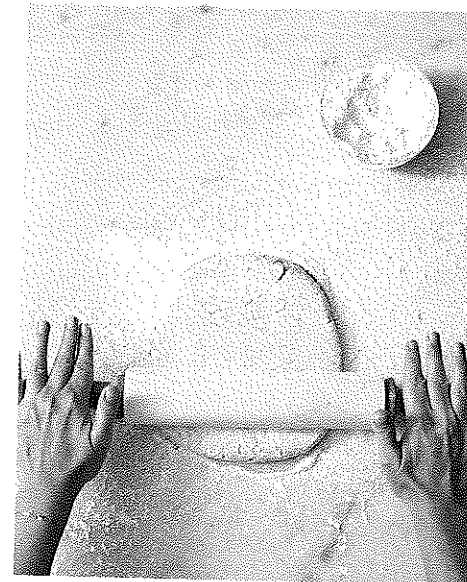
2 Add about 6 tablespoons of the ice water gradually, mixing with your hands or stirring with a wooden spoon until the dough comes

together to form a ragged lump. Continue adding the remaining water bit by bit, stirring and then kneading the dough to incorporate all the flour. Stop adding water before the dough becomes sticky, and when it is beginning to come together.

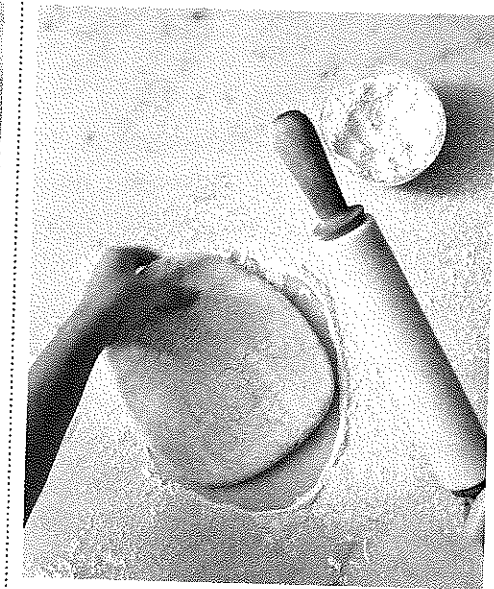
3 Form the dough into a disk. This will help when rolling it out into a circle. Wrap in plastic and refrigerate for at least 30 minutes, and up to 3 days.

4 Follow steps 4 through 10 above.

HOW TO ASSEMBLE A GALETTE



1 The rolling pin should always be perpendicular to your body. Place the pin in the middle of the dough and roll away from you.



2 Rotate the dough. Roll. Then rotate again. If the dough starts to get sticky, pop it back in the refrigerator for a few minutes.



3 Never pick up the rolled-out dough with your hands. When you're ready to lay the dough on a baking sheet, roll it up on your pin, then unroll it over the baking sheet or dish.



4 Fold the edges of the dough over the filling and brush with the egg wash.

COCONUT MILK TAPIOCA PUDDING

SERVES 4 TO 6

Tapioca is made from a root vegetable, much like a yam, called cassava or yuca. Starch from the root is extracted, dried, and formed into little pearls. While tapioca pudding was ubiquitous in American kitchens in the 1950s, this recipe plays on one by Claudia Fleming, the former pastry chef at Gramercy Tavern in New York City. The tropical notes in Fleming's tapioca make it playful, surprising, and perfectly balanced. Soak the tapioca for at least 8 hours to get balls that are cooked through but still chewy and firm. Try all sorts of flavors and textures as toppings: toasted coconut, lime zest, diced fresh or dried fruits, mango or raspberry sorbet, or nuts, such as toasted pistachios, almonds, or macadamias. Serve the pudding warm from the pot or let it cool before garnishing.

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DESSERTS

1/2 CUP SMALL TAPIOCA PEARLS

ONE 13.5-OUNCE CAN OF FULL-FAT
COCONUT MILK

1/2 CUP GRANULATED SUGAR

1 VANILLA BEAN, SPLIT IN HALF LENGTHWISE
AND SEEDS SCRAPED, OR 1/2 TEASPOON
VANILLA EXTRACT

FINE SEA SALT

1 In a nonreactive saucepot, combine the tapioca, coconut milk, sugar, vanilla, and a pinch of salt, cover, and refrigerate overnight.

2 When ready to cook, uncover the pot and heat the mixture over medium heat. Gently cook, stirring constantly with a spatula or a wooden spoon. After about 4 minutes, when

the liquid is hot and has begun to bubble, reduce the heat to low. Continue to stir until the tapioca pearls are translucent, have no crunch in the center, and are suspended in the liquid, 10 to 12 minutes.

3 Serve warm or cool, with your choice of garnishes (see headnote).

