



RICH TABLE

SARAH & EVAN RICH
WITH CAROLYN ALBURGER



A top-down view of a wooden dining table with various dishes, glasses of wine, and people's hands eating. The table is set with several white plates and bowls containing food, including what appears to be fried fish, vegetables, and bread. There are also glasses of red wine and water, a bottle of wine, and a cork. People's hands are visible, some holding food and others holding utensils. The word "RICH" is overlaid in large white letters.

RICH



TABLE

SARAH & EVAN RICH
WITH CAROLYN ALBURGER

RECIPE DEVELOPMENT BY
KATE WILLIAMS

PHOTOGRAPHS BY
ALANNA HALE


CHRONICLE BOOKS
SAN FRANCISCO

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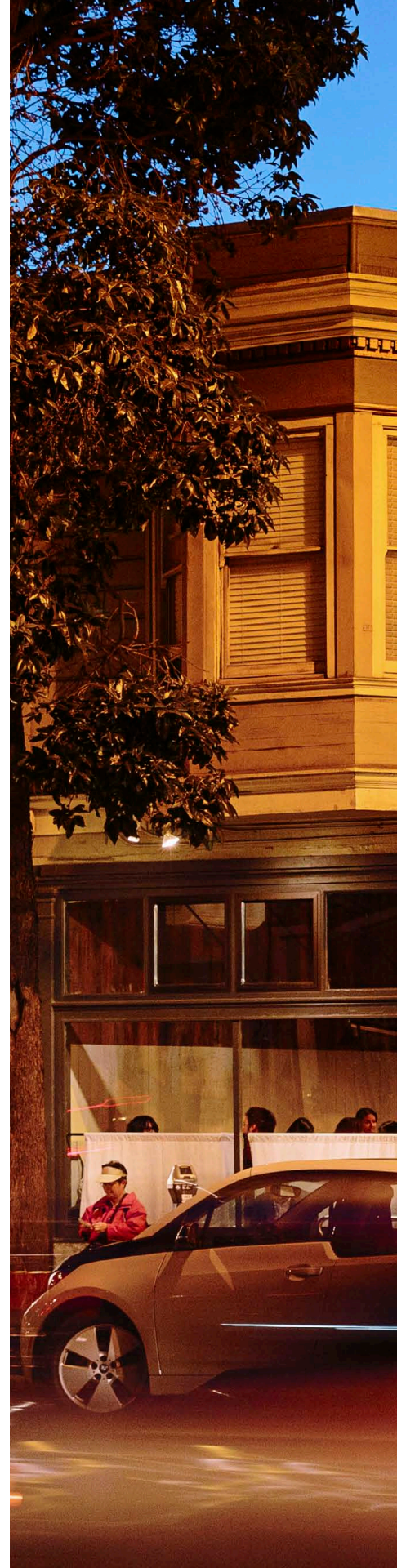
INTRODUCTION

The recipes in this book represent menu items we came up with over the first two and a half years that Rich Table existed. They are the essence of what made our little labor of love take off in the Hayes Valley neighborhood of San Francisco. As you read through the book, you may think some of the flavors we put together—like sliced yellowtail with saltines and bucatini pasta with sausage and peaches—seem very random. But we can assure you our flavor profiles are not stabs in the dark.

We choose ingredients and put them together based on our understanding of what makes your palate sing: a simple yet intuitive combination of sweet, salty, acidic, fatty, and savory.

We choose fruits, vegetables, spices, or other things we fall in love with at the market. Foods that made a strong imprint on us during childhood, college, or other past experiences also make appearances. Our hope is that this book will help you to tune into this flavor formula and apply it to the ingredients you love. We want you to create your own “Rich Table,” if you will.

Since the best meals draw upon something personal, this isn’t just a cookbook. It’s also the story of how we grew up, got married, had babies, and decided to put our sanity on permanent hold in order to open and operate our dream restaurant. (An aside: Evan often says we are living the dream/nightmare. Everything they say about running a restaurant being the toughest business out there is true.)







RICH TABLE





INGREDIENTS WE LOVE, EXPLAINED

You'll see all of the following items repeated multiple times throughout our recipes because we can't get enough of them for one reason or another. Admittedly, some of these things may be hard to find where you are, so possible substitutions are noted as well.

BABY WILD GREENS, BABY

LETTUCES, EDIBLE FLOWERS: We use all of these interchangeably as garnishes, so feel free to use what you love in the recipes in this book.

BONE MARROW: Some people are scared of bone marrow, but we don't know why, because it's one of the most delicious foods on this planet. It adds a hearty, beefy richness that's unlike anything else. If you've never tried it and you're not a vegetarian, we highly recommend giving it a shot. When you're looking to buy bones for marrow, ask your butcher for 2-in [5-cm] long beef bones, cut lengthwise so both sides of the marrow are exposed. We like to roast them just long enough to soften the marrow. It'll pop right out.

CHAMPAGNE VINEGAR: We love the subtle sweetness and acidity of champagne vinegar. If you can't find it, feel free to use regular white wine vinegar; however, the result may be slightly more acidic.

DOUGLAS FIR POWDER: The Douglas fir is an evergreen conifer tree that grows all over California and the Pacific Northwest. You'll see its needles used often on the Rich Table menu because we think the earthy, piney, almost citrusy note that it brings to food (and even drinks!) is unlike anything else. We forage for the needles here in the Bay Area, mostly on Mount Tamalpais. If you can't find them where you are, the best substitute is Douglas fir tea, which you can buy online from Juniper Ridge. You'll need to pop open the tea bags and pour out the insides for use in these recipes. Or consider substituting your own favorite dried herb or ground seed. We think dried thyme and ground fennel seeds are good stand-ins in most cases, but feel free to experiment with flavors you enjoy.

EXTRA-VIRGIN OLIVE OIL: We use as much local California olive oil as we can. It is typically fresher and often lower priced than imported olive oils. It also aligns with our desire to support local producers whenever possible. You can use other high-quality olive oils from Italy or Spain if you prefer. Try to seek out bottles that have a harvest and a crush date listed on the container. The date should be within a year of the day you purchase the oil. This way, you'll know you're getting the freshest, tastiest product.

GELATIN SHEETS: You'll find these used in both sweet and savory recipes at Rich Table. We prefer the smoother texture that results from using sheet gelatin, which you can find online or in baking stores. You can also substitute plain powdered gelatin. We've given you directions for both.

HOMEMADE STOCK: Homemade stocks made from animal bones taste better and have greater versatility than those sold in boxes at the store. With that said, if you need a shortcut, store-bought chicken stock is okay sometimes. Try to seek out the good stuff from a butcher shop or in a freezer section. The less salt added to the broth the better. Pro tip: Look for stocks called "bone broth," which is quite trendy these days.

ISOMALT: Although this type of sugar alcohol is commonly used as a sweetener in sugar-free candies, we use it to make thin, fancy-looking tuiles out of crackers and cookies. You really can't substitute sugar (or any other sweetener for it), so you'll need to buy it online or at a specialty baking shop.

KOSHER SALT: We use kosher salt from Diamond Crystal wherever we call for salt in the book. We suggest that you do the same.

LOCAL ORGANIC GREEK YOGURT: We love to use thick yogurt in both our savory and our sweet recipes. At the restaurant, we pretty much exclusively use Northern California brand Straus. If you don't live nearby, seek out the best organic Greek yogurt you can find, preferably from a local dairy.

MUSTARD SEED OIL: This neon-colored, spicy oil adds deep levels of flavor to a few recipes in the book. Make sure you purchase the mustard seed oil at an Indian market. The bottle says it's not for internal use because it's not approved by the Food and Drug Administration but it is fine to eat in small amounts.

POPPED SORGHUM: One of our favorite garnishes is popped sorghum. It looks like miniature popcorn and tastes at once earthier and sweeter than corn. Sorghum takes only seconds to pop in hot oil, and it magically stays fresh for a week or so after popping. Bob's Red Mill sells whole sorghum grains, and you can find it online.

SHIRO DASHI: This is a soup-flavoring sauce made primarily from dried fish, salt, sugar, and kelp. Find it bottled in Japanese markets and in well-stocked grocery stores.

WONDRA FLOUR: This is an old-school brand of super-finely ground flour that we like to use in the coating for things like fried shallots and fish. You can still find it in some grocery stores and online. That said, you can always substitute regular old all-purpose flour for the Wondra if you'd like. It just won't make the coating quite as thin and crispy.

XANTHAN GUM: Xanthan gum helps emulsify many of our dressings and sauces. It is flavorless and dissolves easily into things like vinaigrettes with a quick zip in the blender. Xanthan used to be hard to come by, but it is now widely available as an ingredient for gluten-free baking. You can (almost) always skip it when you see it in a recipe—you just may need to re-whisk your vinaigrette before serving.



When I was growing up in the 1980s, my family wasn't the typical TV-dinner-and-Stove-Top-stuffing kind of family. My mom cooked a from-scratch meal for us every night. My dad worked long hours but spent any free time he had cooking. I would spend weekend mornings with him watching Julia Child and Jacques Pépin on PBS. I remember helping him make things like sauerkraut and ice cream when I was too short to reach the kitchen counter. I grew up living in Louisiana and Texas, so my dad learned how to make the classics like gumbo, French bread, chili, and barbecue—and then passed those recipes on to me.

Still, like most kids, I appreciated the simple things. My favorite dish on earth was something my mom made called "bunny rabbit toast." You cut toast into the shape of a rabbit's head, then make a sauce by whisking a can of cheese sauce together with a can of tomato soup. Very elegant. I loved this dish so much that I ate it all through college. It's a little embarrassing.

After graduation, I knew I hated sitting at a desk, but I had no idea what I wanted to do. It was the early days of the Food Network and I loved watching Emeril Lagasse and Sarah Moulton. Finally—after about a year of being a wayward soul—I decided to look at culinary schools. In the end, I landed on the French Culinary Institute (FCI), mostly because it was in New York.

You have to understand, to a girl from a small southern town, there's this fascination with New York City—it's where life happens. I was always mesmerized by Tess in *Working Girl*. You know that scene when she's on the Staten Island Ferry, and Carly Simon is playing in the background, and the wind is blowing in her hair? To this day, that scene give me chills.

So to get ready for FCI, I spent the summer reading Anthony Bourdain's *Kitchen Confidential* and otherwise making myself incredibly nervous. But I must have made the right decision. As soon as I got there, my super-dedicated inner nerd came out to shine.

School started at 8:30 a.m., and I would show up at 7:30 a.m. with freshly baked biscuits for my instructors. I never missed a day of class or studying, and I graduated with honors. I know, I know. This makes me sound like such a kiss ass. But for the first time ever learning was fun for me. I was totally inspired.

In the last month of school, my instructor told me he had a lead on an externship at Bouley for me. I said, "Oh, cool!" But I gotta be honest, I had never heard of David Bouley. This was before the age when everyone was plugged into their iPhones and celebrity chef culture. I had no idea I was going to work under a chef who had trained in Europe with "the greats," like Paul Bocuse and Joel Robuchon. I didn't know he had already earned years' worth of acclaim in the *New York Times*.

At Bouley I absorbed a very intense work ethic. You don't speak until spoken to, and every day is a new chance to either totally screw up or prove yourself. Our boss, Shea Gallante, always said, "This isn't just a job. You have to treat everything with ultimate respect, as if it's your own restaurant. If you don't do that now, the right attitude is never going to magically appear." I bought into that hook, line, and sinker. I had a feeling it would serve me well one day.

A COOKING TIP FROM SARAH'S MOM: *When making the recipes in this book—or any recipe, for that matter—be sure to read the entire thing from the top to the bottom first. This is one of the first and most important cooking tips I got early on from my mother. You don't want to get halfway through a recipe only to realize that you don't have the right equipment, or you don't have enough time to finish. It sounds simple, but it's a crucial part of successful cooking from a recipe.*

You're not going to believe how I ended up in my first cooking job. I was about fifteen years old, and my older sister was driving me to the McDonald's near where we lived in Westfield, New Jersey. Out of the blue, she asked me, "Do you want to drive?" And of course I said, "Yeah, I'll drive." Meanwhile I had no idea what I was doing, so I ran right into a parked car. My parents were furious and told me I had to pay for it. So I had to get my first job.

I decided to wash dishes at a "gourmet" deli in town called Homeward Bounty, a sesame noodles and tuna salad kinda place. I worked side by side with a recovered crackhead from Newark named Grady. He was probably thirty years old, but he looked fifty. He had no teeth, couldn't see straight, and was the coolest guy I'd met in my entire life. When Grady took me under his wing, I realized that I was going to meet far more interesting people working in kitchens than I would in my regular white-kid suburban New Jersey life.

My theory continued to prove itself in high school, when I worked at a local red-sauce Italian joint called Galatta's. The owner was a foul-mouthed seventy-year-old Italian man named Ralph. Since he was getting up there, he was training a younger guy named Kenny to eventually take over. But one day Ralph attacked Kenny with his kitchen knife. I have no idea why. Everyone ended up being okay. But for whatever reason I was attracted to this kind of crazy. It was like being part of a movie. I was hooked on it.

Fast-forward to the college fair, which I attended with my mom. We visited all the booths, and I remember thinking, "no, no, no." And then we passed the booth for the Culinary Institute of America, and my mom said, "Cooking! What about this? You like cooking." I'll never forget what I thought to myself at that point. "What are you talking about? There's a school for that? Oh yeah, I'll do that. That'll be easy."

When I started at Culinary Institute, I was still very much in high school party mode. But at one point in the class where you learn about all the basic mother sauces and chopping methods, the chef instructor was giving us a lecture about how hard a chef's life is.

Then he started talking about leaders and wove me into that part of the discussion. I don't remember exactly what he said, but I remember how I felt: "I'm actually doing well." After years of being a skater kid and sitting in the back of class, that really hit home. Culinary school was easy for me.

In a strange twist of fate, I got a DWI the day before graduation. I actually passed the breathalyzer test, but I was nineteen years old, so they locked me up. My original plan was to get a cooking job in New Orleans after culinary school. But the fact that I had a court date in six months changed all of that. I had to get a job closer to home in New Jersey, and I landed at the Stage House Inn. This was my first exposure to a kitchen where the cooks had true passion. You'd compete with the guy next to you in the kitchen, trying to do knife cuts or break down ducks faster and cleaner. The chef David Drake brought in Michel Bras cookbooks for us to read. He even flew the leading cooks to Charlie Trotter's in Chicago one night, so we could all try the twenty-one-course tasting menu. Even though it was still early on, I started to understand what it means to be a chef.

As my career progressed, I realized that my greatest strength is that I can put my head down and work to no end. Years later, at my jobs in New York and San Francisco—whether it was for David Bouley at Danube, Daniel Patterson at Coi, or Michael Tusk at Quince—I proved this again and again. It didn't matter if it took seven straight days of work with very little sleep. Whatever chef tells me to do, I'm there until the job is done.

Throughout my time at these very highly regarded restaurants, I always held on to a burning desire to do my own thing—to open my own restaurant. And I certainly didn't want it to be another special-occasion restaurant. No disrespect to those places, but when you own a restaurant it becomes your home. Sarah and I wanted to make sure our "home" truly reflected who we are—that it's the kind of place where we genuinely like to spend time. There's no denying that all of the serious training shaped my vision of what I didn't want in my own restaurant. More importantly, it gave me the tools to make that vision happen.







BITES



MARKET COCKTAILS

MY RESOLUTIONS FOR THIS COCKTAIL: "BRIDGE BOTTLES"

THE BIRD'S EYE VIEW, HOPKINS LANE, HOPKINS LANE

HOPKINS PARK TOWNSHIP LANE, HOPKINS PARK TOWNSHIP LANE

FORBES LANE, HOPKINS PARK TOWNSHIP LANE, HOPKINS PARK TOWNSHIP LANE

CHERRY COT LANE, HOPKINS PARK TOWNSHIP LANE, HOPKINS PARK TOWNSHIP LANE

EDGEMOOR LANE, HOPKINS PARK TOWNSHIP LANE, HOPKINS PARK TOWNSHIP LANE

THROUGH THE AVE AND HOPKINS PARK TOWNSHIP LANE, HOPKINS PARK TOWNSHIP LANE

WOLFELOWA
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WOLFELOWA
WOLFELOWA
WOLFELOWA
WOLFELOWA



You make a lot of impact when people are hungriest, so these recipes have a little extra flourish to wake up the palate. Of course, the tactic also works at home: have something from this chapter ready to roll when your guests arrive and they'll love you forever.

PEAS & COURTSHIP

EVAN: Sarah and I technically met in the changing room at Bouley Bakery in New York. It was January of 2002. Sarah worked during the mornings at Bouley, and I worked the night-time pastry shift next door at chef David Bouley's Austrian sister restaurant, Danube. Nobody thought I spoke English at the time: that's how intent I was on keeping my mouth shut and my head down. The pastry chef was Austrian and the pastry sous chef was German, and they would speak to each other and make fun of me in their native tongue. They weren't super cool to me. It was a nightmare.

One day, Sarah and Johnny Gilbert, the kitchen expeditor, were talking about me, "the new foreign guy," and Johnny came up to me and started to speak very slowly, "Where. Are. You. From?" I looked at him, and I was like, "Jersey." After that, we bonded. (In fact, fifteen years later Johnny would move out to California to partner in our restaurant.)

Eventually I moved up through the ranks and started working the station that Sarah worked in the morning. She was the *chef de partie* and technically my boss. I was working as fish *entremetier*, and my job was to prepare seafood and vegetables for a few appetizers. I would essentially make this one dish, *seafood in ocean herbal*, all day, every day. Sarah would hook me up. I'd come upstairs at the beginning of my shift and my station would be set up for me. All of my nine pans and oil bottles were full and my salt and pepper grinders were loaded up and wiped clean. Technically, you should do that for everyone, but there was no way morning cooks did that for night cooks as a regular practice. At the time, I didn't register it. I didn't think, "Oh, this girl likes me."

SARAH: I don't know if you could call it flirting, but every day I used to have to make this very intensive baby pea sauce for Evan's shift. If the sauce sat for more than a few hours it would go off, so there was no way around it. After you puréed thousands of meticulously shelled tiny peas and made the sauce, you'd have to chill the whole thing down super-fast, stirring it the whole time so that it would stay bright green.

If you didn't do all of those steps perfectly, the whole sauce would be ruined.

Evan had this running joke: he'd rifle through the low-boy refrigerator and pretend to drop something, then look at me in horror and declare, "Oh no! I spilled the pea sauce." Then he would look at me with puppy-dog eyes and a wicked smile and say, "Just kidding." It would drive me absolutely crazy, and he thought he was so hilarious.

One night, he started into his favorite joke, but when he pulled out the sauce to mess with me, he actually dropped the entire quart container all over the floor. Hours and hours of painstaking work splattered everywhere. I looked at him and felt equal parts "You are such an idiot" and "Oh my god, I really think you're so adorable."

EVAN: Actually, it was like 1 percent "You're an idiot" and 99 percent "I want to marry you." So finally one day Sarah came downstairs into the stock kettle room where I was finishing up my prep. And she knew I was alone. She cornered me and was like, "I know you're off on Tuesday. Here's my number. We're going to see a movie. Call me at 7 p.m." What do you say to your boss except, "Oui, chef"?

SARAH: I'm usually kind of shy, but at the same time I knew I wanted to go out with him, and I wasn't going to sit around and wait for him to figure that out. I waited until there was nobody else around and I sprung it on him. I remember Evan called me on Tuesday at 7 on the dot.

I knew he liked hip-hop music, and I didn't know anything about hip-hop, but I wanted to impress him. So I said we should go see *8 Mile* in Times Square, thinking that would be right up his alley. Afterward we went to one of those random crappy delis nearby with awful lighting.

EVAN: I got a turkey sandwich and Sarah got a grilled cheese, which she only ate half of, because she says she was trying to be ladylike. From that point onward we spent what little free time we had together. Since we were both cooks working grueling hours, we'd usually order Chinese takeout and—since I didn't have cable—we'd watch *Cops* on Channel 4 a lot. It was awesome.

Little did we know that almost a decade later we'd be writing this cookbook to tell the world about our own style of food. Rest assured, you will not find a recipe for backbreaking pea sauce anywhere. The recipes in this "Bites" chapter are intended to get your taste buds fired up and provide some unexpected visual excitement, and they are absolutely dynamite with your first cocktail of the night.





DOUGLAS FIR SOURDOUGH BREAD WITH HOUSE- CULTURED BUTTER

Levain

3 Tbsp plus 1 tsp [50 g]
Sourdough Starter (recipe
follows)

1 Tbsp [10 g] all-purpose
flour

1 Tbsp [10 g] whole-wheat
flour

1 Tbsp [10 g] rye flour

1 Tbsp plus 2 tsp [25 g]
water

Bread

1½ cups plus 2 tsp [310 g]
water, at warm room
temperature

2¾ cups plus 1½ Tbsp
[400 g] all-purpose flour,
plus more for topping the
bread

2 Tbsp [20 g] rye flour

2 Tbsp [20 g] whole-wheat
flour

1 tsp [2 g] Douglas fir
powder (see Note)

1 Tbsp [10 g] salt

House-Cultured Butter, for
serving (recipe follows)

SARAH: My parents' favorite thing to eat is bread, specifically toasted and warm with tons of melty butter. When they visit I make sure to have some butter from the restaurant and a loaf or two of our Douglas fir sourdough bread at home for them to toast up all day long. My kitchen floor ends up littered with crumbs—a true testament to how much they love it.

More recently my dad got *Tartine Bread* and started baking loaves with the cast-iron pan—you know, baker Chad Robertson's exact recipe. And he loved it so much that he was doing it constantly. So as a gift, he got the whole family the book, the cast-iron pan, the basket the dough rises in, the *lame* (pronounced "lahm") for scoring the dough, and some of his sourdough starter. I started making the bread all the time. Evan and I thought we should figure out a way to make it our own and incorporate this tradition into our restaurant.

EVAN: I thought we should try infusing it with some wild fennel pollen or Douglas fir needles, since they both offer a lot of flavor and grow rampantly around the Bay Area.

SARAH: When we first opened, we were closed on Tuesdays, and I would have to bring all the dough and equipment home with me to keep the starter fed and make the levain for Thursday's bread.

EVAN: It took us a while to get the system down, but now I just love this bread. It's dense in the middle, a little chewy, but also

light and flaky and crusty. The flavor is a little sour, because the atmosphere out here is conducive to growing that sourdough flavor. Part of the character also comes from Sarah's family starter that's fifty years old. We've kept it alive, and that character keeps growing.

CHEF'S NOTE: This recipe will take some time. If you don't already have a sourdough starter at home, you'll need to start one before beginning the bread. The starter will take about a week and a half to grow and become ready to use. Once you've got a healthy starter, you don't ever need to make it again—you'll just need to feed it regularly to keep it happy. (We've given you more guidance on this below.) When you're ready to make the bread, you'll want to plan out your baking schedule ahead of time. To have bread ready for, say, Sunday dinner, we recommend making the levain on Friday night. The next day, mix, knead, and shape the bread and then refrigerate it overnight. On Sunday morning, pull the bread out of the fridge, let it proof, and then bake it off. You'll want to let the bread cool completely before slicing into it at dinnertime.

- 1 **To make the levain:** Two nights before baking the bread, combine all of the ingredients for the levain in the bowl of a stand mixer. Mix well and cover with plastic wrap. Let sit at room temperature overnight. The levain should become very bubbly and will smell tangy and sour.
- 1 **To make the bread:** Grease a large bowl and an 8½-by-4½ in [22-by-12 cm] loaf pan with cooking spray.
- 2 Attach the dough hook to the stand mixer. Add the water to the levain and mix on low speed until combined. Add the all-purpose flour, rye flour, whole-wheat flour, and Douglas fir powder. Mix on low speed just until all the flour is incorporated. Cover the mixer bowl with a damp towel and let rest for 30 minutes.
- 3 Add the salt and mix the dough on medium speed for 5 minutes. The dough will still be

very wet and sticky, but it will be starting to pull away from the mixer bowl.

- 4 Transfer the dough to the greased bowl. Cover with plastic wrap and let rest in a warm place for 45 minutes. The dough will look like a flat pancake.
- 5 Next, fold the dough: Using slightly damp hands, pull the edge of the dough furthest from you toward the opposite edge. Rotate the bowl a quarter of a turn and repeat. Continue folding the dough for a total of eight to ten folds. The dough should now look tighter and more ball-like. Cover the bowl with plastic wrap and let the dough rise in a warm place for 45 minutes.
- 6 Repeat the folding process again, cover the bowl with plastic wrap, and let the dough rise in a warm place for 4 hours. The dough will have increased in size by about 25 percent and will look noticeably fluffier.
- 7 Turn the dough out onto a well-floured counter and press it into a rough square. Draw the four corners of the dough into the center to form a rough circle. Flip the dough over so the seams are on the bottom. Cover with a slightly damp towel and let rest for 15 minutes.
- 8 Flip the dough seam side up. Press the dough into a rectangle, with the long side facing you. Fold the dough up like a letter: Fold the right side of the dough over, a little past the center. Fold the left side over a little past the center. Starting from the far side, tightly roll the dough into a log. Tuck in the ends of the log and transfer to the prepared loaf pan.
- 9 Cover the loaf with plastic wrap and refrigerate overnight.
- 10 The next day, remove the loaf from the fridge. Let it proof at room temperature until the top of the loaf is about ½ in [12 mm] from the top of the pan, 4 to 6 hours.

Continued

- 11 About 30 minutes before baking, preheat the oven to 450°F [235°C].
- 12 When the loaf is fully proofed, sprinkle the top with a little all-purpose flour. Using a *lame* or very sharp paring knife, cut a deep slash lengthwise down the loaf. It should be about ¼ in [6 mm] deep.
- 13 Bake the bread for 20 minutes. Rotate the loaf pan 180 degrees and lower the oven temperature to 375°F [190°C]. Continue to bake the bread until the crust is a deep toasty brown, 30 to 45 minutes.
- 14 Immediately and carefully remove the bread from the loaf pan and transfer to a cooling rack. Walk away and let the bread cool completely.

Serve with the butter.

Makes one 1-lb [450-g] loaf

Making Bread without a Stand Mixer

- 1 In a large mixing bowl, prepare the levain as described in the recipe. Let sit, covered, overnight.
- 2 The next day, add the water, flours, and Douglas fir powder and stir until combined. Let rest for 30 minutes. Stir in the salt. Using slightly damp hands, pull the edge of the dough furthest from you toward the opposite edge. Rotate the bowl a quarter turn and repeat. Continue folding the dough for a total of eight to ten folds. The dough will be very shaggy. Transfer to a greased large mixing bowl, cover with plastic wrap, and let sit for 45 minutes.
- 3 Repeat the folding process four more times, for a total of 3 hours of folding and rising time. After the fourth fold, cover the dough with plastic wrap and let the dough rise until it is about 25 percent larger and noticeably fluffier, 2 to 3 hours. Fold, proof overnight, and bake as written in the recipe.

Sourdough Starter

All-purpose flour

Rye flour

Whole-wheat flour

Water

- 1 In a medium bowl or 4-cup [960-ml] jar, mix together ¼ cup [35 g] all-purpose flour, ¼ cup [35 g] whole-wheat flour, ¼ cup [30 g] rye flour, and ¼ cup plus 2 Tbsp [100 g] water. Cover the mixture with plastic wrap or the jar lid and let sit at room temperature for 24 hours.
- 2 The next day, feed the starter: Remove about half of the flour mixture and discard. Add ¼ cup [35 g] all-purpose flour, ¼ cup [35 g] whole-wheat flour, ¼ cup [30 g] rye flour, and ¼ cup plus 2 Tbsp [100 g] water. Stir until the mixture forms a homogeneous paste. Cover and let the mixture rest in the same place for 24 hours.
- 3 Continue throwing out half of the starter and feeding it with the same amount of flours and water for about a week. You should notice the starter gradually become more bubbly and sour. You'll know the starter is ready to use when it is giving off a sharp, tangy smell, kind of like vinegar. It will be vigorously bubbly, and will rise and fall throughout the day. Feed the starter between 12 and 24 hours before using it in the bread recipe.
- 4 You can continue to keep the starter at room temperature, feeding it daily, if you would like. This is the best option if you plan on baking bread more than once a week.

- 5 If you're planning to bake bread less frequently, you can store the starter in the refrigerator. To do so, first discard half of the starter and add ¼ cup [35 g] all-purpose flour, ¼ cup [35 g] whole-wheat flour, ¼ cup [30 g] rye flour, and just 3 Tbsp [50 g] water. Stir until the mixture forms a homogeneous paste. Cover and refrigerate. Feed the starter in the same way about once a week to keep it happy. Remove the starter from the refrigerator at least 24 hours before using it in the bread recipe. Let the starter come to room temperature and feed it with ¼ cup [35 g] all-purpose flour, ¼ cup [35 g] whole-wheat flour, ¼ cup [30 g] rye flour, and ½ cup plus 1 Tbsp [150 g] water. When it is bubbly, it is ready to use to make the levain.

Makes about 1 cup [200 g]

House-Cultured Butter

Our goal in creating this butter was to have a very special and unique accompaniment for our bread. It's aged twice, with raclette rinds added for extra complexity and funkiness. Feel free to use any hard cheese rinds you have on hand.

This recipe will take 3 to 5 days, depending on the temperature of your kitchen.

4 cups [960 ml] heavy cream

⅔ cup [160 g] whole-milk Greek yogurt, preferably organic and local

1 small raclette cheese rind, about 2 by 1 in [5 by 2.5 cm]

Salt, if desired

- 1 In a large glass jar or bowl, whisk together the cream and yogurt until the yogurt is dissolved. Add the raclette rind to the jar with the cream mixture. Cover the jar with a double layer of cheesecloth or a clean kitchen towel and secure with a rubber band.
- 2 Place the jar in a warm area until the cream has thickened and become noticeably tangy, 24 to 48 hours.

- 3 Transfer the bowl to the refrigerator and chill for at least 12 hours. Discard the raclette rind.
- 4 Pour the cultured cream mixture into the bowl of a stand mixer fitted with the whisk attachment. Drape a kitchen towel or plastic wrap over the mixer to keep splatters contained. Whip the cream on high speed until it separates into buttermilk and small, yellow clumps of butter, about 10 minutes. It will be very obvious when the butter and buttermilk separate.
- 5 Strain the butter through a cheesecloth-lined fine-mesh strainer set over a medium bowl. Gather the edges of the cheesecloth and twist, over the strainer, to squeeze out more buttermilk from the butter. Transfer the butter to a clean large bowl and reserve the buttermilk for another use, such as Buttermilk Ice Cream (page 246) or The Dirty Hippie (page 60).
- 6 Prepare about 2 cups [480 ml] of ice water in a large measuring cup. Pour about ¼ cup [60 ml] of the ice water over the butter. With the butter resting in the water, gently fold and knead the butter to expel the remaining buttermilk. Discard the milky liquid and repeat the washing and kneading process until the water is clear, about four to six rounds.
- 7 After the final wash, discard any remaining water and continue to knead and fold the butter to squeeze out any remaining liquid. Pour out any liquid remaining in the bowl.
- 8 If desired, knead in salt to taste.
- 9 On a clean cutting board, mold the butter into a log shape. Wrap tightly in cheesecloth, place on a plate, and refrigerate, uncovered, until the butter develops a slightly stronger tang, 24 to 48 hours.
- 10 Unwrap the butter and serve immediately, or freeze in an airtight zipper-lock bag for up to 1 month.

Makes about 12 oz [335 g]

DUCK FAT MADELEINES WITH DILL AND YOGURT

Duck Fat Madeleines

2 Tbsp [30 g] unsalted butter

2 Tbsp [30 g] rendered duck fat

¾ cup [105 g] all-purpose flour

¼ cup plus 2 Tbsp [80 g] sugar

1½ Tbsp [15 g] almond flour

½ tsp salt

¼ tsp baking soda

2 large eggs

Yogurt Dip

2 cups [480 g] whole-milk Greek yogurt, preferably organic and local

4 oz [110 g] cured trout or salmon roe

½ cup [25 g] chopped fresh dill fronds, plus more for garnish

1 Tbsp [10 g] finely chopped shallots

1 Tbsp [15 ml] Smoked Oil (recipe follows)

½ garlic clove

Salt

Minced fresh chives, for garnish

Strictly speaking, madeleines are a French cakelike cookie baked in a special shell-shaped tin. We decided to substitute duck fat for some of the more traditional butter to turn these into savory vehicles for a ton of different things. This particular concoction tastes like a classic blini with sour cream and caviar, but it's presented in a less stuffy manner.

CHEF'S NOTE: The only special equipment you need here is a madeleine tin. You can buy duck fat in a tub at a butcher's shop. If you can't find it, experiment with chicken fat or another animal fat. If you don't want to make the smoked oil, substitute 1 Tbsp [15 ml] vegetable oil and ¼ tsp liquid smoke.

- 1 **To make the duck fat madeleines:** Preheat the oven to 350°F [180°C]. Thoroughly grease a large madeleine pan with cooking spray.
- 2 In a small saucepan, melt the butter and the duck fat. Remove from the heat.
- 3 In a stand mixer fitted with the whisk attachment, combine the all-purpose flour, sugar, almond flour, salt, and baking soda. With the mixer on low speed, whisk in the eggs one at a time. On low speed, slowly drizzle in the melted fat. Continue to whisk on low until the fat is fully incorporated.
- 4 Divide the batter among the wells in the madeleine pan. (You'll use about 1 Tbsp [20 g] per well.) Gently tap the pan on the counter to remove any air bubbles. Bake the madeleines until puffed and brown, about 15 minutes. Let the madeleines cool for 5 minutes, carefully remove them from the pan, and let cool completely on a cooling rack.

- 1 **To make the yogurt dip:** While the madeleines are baking, in a medium bowl, combine the yogurt, roe, dill, shallots, and smoked oil. Using a Microplane, grate the garlic into the yogurt mixture. Stir gently to combine. Season with salt, transfer to a serving bowl, and garnish with chives and additional dill.

Serve the cooled madeleines with the yogurt dip. (Alternatively, portion out the dish into individual servings, using about 3 Tbsp [45 g] of the yogurt dip per cookie.)

**Serves 6 to 12, depending on appetites
(makes 12 madeleines)**

Smoked Oil

Indoor smoking is not difficult, but it helps to have a Dutch oven and a steamer basket. Be sure not to touch the oil or the chips until they're fully cooled.

**¼ cup [15 g]
applewood chips**

**1 cup [240 ml]
vegetable oil**

- 1 Line a Dutch oven or other large, heavy pot with heavy-duty aluminum foil. Spread the applewood chips on the foil. Place a steamer basket on top of the chips.
- 2 Pour the oil into a medium metal bowl and place the bowl in the steamer basket.
- 3 Place the pot over high heat until the applewood chips begin to smoke, 5 to 7 minutes. Cover the pot with the lid and smoke over high heat for 1 minute. Turn off the heat but keep the pot covered. Let the pot sit until the chips are no longer smoking, 10 to 15 minutes.
- 4 Remove the lid and let the oil cool to room temperature before removing it from the pot. Transfer the oil to an airtight container and refrigerate for up to 1 month.

Makes 1 cup [240 ml]



PORCINI DOUGHNUTS WITH RACLETTE DIPPING SAUCE

Doughnuts

1½ cups [360 ml] water

2½ tsp [8 g] active dry yeast

2 large eggs, at room temperature

3⅔ cups [510 g] all-purpose flour

¾ tsp salt

6 to 8 cups [1.4 to 1.9 L] vegetable oil, for frying

Umami Seasoning

⅔ cup [20 g] dried porcini mushrooms

2 Tbsp [22 g] shiitake mushroom soup seasoning (see Note)

½ tsp sugar

Raclette Sauce

2 Tbsp [30 g] unsalted butter

3 Tbsp [30 g] all-purpose flour

2 cups [480 ml] whole milk

2 cups [190 g] grated raclette cheese

2¼ tsp salt

EVAN: My friend Nico is a French chef who worked at Rich Table in the early days when he was between jobs. One night after closing, we got to talking about raclette, which is a smooth and creamy French cheese and also the name of a classic dish that combines the cheese with potatoes and caramelized onions. Somehow doughnuts came up, and we thought that we should combine a new doughnut recipe with raclette potatoes. Then my sous-chef mentioned that we had some dried porcini mushrooms lying around the kitchen. "Maybe we could dust the doughnuts with that." "All right," I said, "let's try it out tomorrow." I don't want it to sound like this dish was well thought out, because it wasn't.

The porcini doughnuts were such an instant hit on the menu that we haven't taken them off since they debuted in 2012. We served them from a food stand at Outside Lands music festival that year. In *Spin* magazine's article about the forty best things they saw there, number one was Nine Inch Nails, number three was Paul McCartney, and number four was our porcini doughnuts.

SARAH: Five was the Red Hot Chili Peppers. Our doughnuts are better than Flea! Our son also loves them. When he was two and a half, I taught him to go right up to the cook who works our doughnut station and say, "Doughnut man, I want doughnuts, please!" He'll eat the whole thing on the spot, though he doesn't like the cheese sauce all that much.

Continued

CHEF'S NOTE: The batter for these doughnuts is very wet and sticky. The easiest way to shape them is to use two small spoons to scoop the batter into the hot oil. Use one spoon to scoop about 2 Tbsp [30 g] of batter from the bowl, and use the second spoon to scrape it off of the spoon and into the oil. Don't worry too much about getting a perfect shape and consistent size. Each doughnut will look different, and that's part of their charm.

The secret ingredient to these doughnuts is a Taiwanese dehydrated shiitake mushroom soup mix. We use Po Lo Ku brand, which we order online. It's made from dehydrated mushroom powder, vegetable powder, and salt. If you can't find it or another mushroom-based soup mix, you can substitute an equal amount of nutritional yeast and ¼ tsp salt. The final powder will still have plenty of umami, but will be slightly sweeter, with a more pronounced porcini flavor.

- 1 **To make the doughnut batter:** In a large bowl, whisk together the water and yeast. Whisk in the eggs. Add the flour and salt and, using your hands, mix gently until just combined. The dough will be very sticky. Cover the bowl with plastic wrap and let sit in a warm place for 1 hour.
- 1 **Meanwhile, prepare the umami seasoning:** In a spice grinder, grind the mushrooms to a fine powder, in small batches if necessary. Sift the powder into a small bowl, discarding any large, hard pieces. In the spice grinder, combine the mushroom soup seasoning and sugar and grind to a fine powder. Transfer to the bowl with the mushroom powder and stir to combine. Set aside.
- 2 After the batter has been rising for 45 minutes, pour the oil to a depth of about 2 in [5 cm] in a Dutch oven or other large, heavy pot. Place the pot over medium-high heat and begin heating to 350°F [180°C]. Preheat the oven to 250°F [120°C]. Place a cooling rack in a rimmed baking sheet and place the sheet in the oven.
- 1 **While the oil heats, prepare the raclette sauce:** In a medium saucepan, melt the butter over medium heat. When the butter is foamy, whisk in the flour and cook, whisking constantly, until the mixture just begins to lighten in color, 1 to 2 minutes. Gradually pour in the milk, whisking constantly, until smooth. Bring to a simmer and cook, whisking frequently, until thickened, 4 to 5 minutes.

- 2 Turn the heat to low and stir in a small handful of the cheese. Once the cheese melts and is fully incorporated, add another handful, repeating until all of the cheese is added and the sauce is thick and creamy. Stir in the salt. Keep warm over low heat.
- 1 **To fry the doughnuts:** When the oil reaches 350°F [180°C], fry the doughnuts. Using two small spoons, scoop and scrape five spoonfuls of batter measuring about 2 Tbsp [30 g] each into the hot oil. The batter will be very stretchy and sticky, so don't worry if the doughnuts aren't perfectly round (see Note). The doughnuts should immediately puff to about 3 in [7.5 cm] in diameter. Fry, flipping occasionally, until just golden, 3 to 4 minutes. Immediately transfer the doughnuts to the prepared cooling rack. Dust with the umami seasoning and return to the oven.
- 2 Repeat with the remaining doughnut batter, bringing the oil back to 350°F [180°C] after each batch.

Serve the doughnuts hot out of the oven with the warm raclette sauce.

Makes 15 to 20 small doughnuts



SARDINE CHIPS WITH HORSE RADISH CRÈME FRAÎCHE

Horseradish Crème Fraîche

2-in [5-cm] fresh
horseradish root, peeled
1 cup [240 g] crème fraîche
1 lemon
Salt
Freshly ground black
pepper

Sardine Chips

6 medium sardines, each
about 8 in [20 cm] long
(see Note)
2 russet potatoes, each
about 5 in [13 cm] long
6 to 8 cups [1.4 to 1.9 L]
vegetable oil, for frying
Salt
1 lemon, halved

Minced fresh chives or
baby mustard greens,
for garnish

SARAH: Sardine chips, you ask? A sardine chip is a potato chip with a sardine woven through it. For our guests, the wow factor of a small fish threaded through a sliver of fried potato never seems to wear off. This recipe evolved from a very labor-intensive recipe we used to make at Danube.

I remember the first day Rich Table opened. When the sardine chips started selling, I thought, "This is seriously the dumbest idea I ever had." Our more "rustic" version of the original still takes so much time. We butcher the sardines, portion the fillets, and weave them through raw potato chips. In the beginning it was a nightmare, because I was doing this on top of all the other butchering, baking, and prepping of the garde manger station. We'd sell so many sardine chips so fast that I wound up making them à la minute as tickets came in. I wished we could take them off the menu right away. But the truth is, I knew they were never coming off, and they never have.

Today our prep cook, Ricardo, cranks out about 400 sardine chips per week. KC, our fry cook, finishes them off. They have their own war stories to tell. But the good news is, you can enjoy these beauties stress-free at home. They are excellent with a cold beer.

Continued

CHEF'S NOTE: If you can't find fresh sardines, you can substitute another small, oily fish, such as herring. If you're not up to gutting and filleting your own sardines, you can ask your fishmonger to do it for you. The easiest way to slice the potatoes is with an adjustable mandoline slicer. You can also use a very sharp knife, but work carefully; keep your eyes on what you're doing. Use a Microplane to get your horseradish grated, quick and easy.

1 To make the horseradish crème fraîche:

In a medium bowl, grate the horseradish into the crème fraîche, using a Microplane grater. Zest and juice the lemon and add to the bowl. Mix well. Season with salt and pepper. Refrigerate for at least 1 hour before serving.

1 To make the chips: Remove the scales and gut the sardines, leaving the heads on.

2 Place a gutted sardine on a cutting board on its side. Run a sharp knife inside the fish to expose the spine from neck to tail. Flip the fish over, belly-side down, and splay it flat on the cutting board. Using your fingers, gently but firmly press down along the spine, pressing it against the board. You want to press just hard enough for the flesh to separate from the spine. Flip the fish belly-side up. Hold the tail (you may need to use a knife to loosen the spine from the flesh on this end) and gently tease the whole spine from the flesh, tail to head. Use kitchen scissors to cut through the bone as close to the head as possible. Using a sharp knife, remove the head. Remove the pin bones, if desired. Repeat with the remaining sardines.

3 Slice each fillet in half along the spine, and then in half again horizontally. You should have 24 fillets, each about 3 in [7.5 cm] long.

4 Cut the potatoes in half lengthwise. Use a paring knife to slice two evenly spaced horizontal incisions, about ½ in [12 mm] long and 1 in [2.5 cm] apart, deep into the face of the center of the potatoes. Be careful not to slice all the way to the edges of the potatoes. These will form the pocket through which the fish will be threaded.

5 Using a mandoline or very sharp knife, slice the potatoes, cut-side down, into 24 chips, ⅛ in [3 mm] thick. The chips should be slightly thicker than an average potato chip. If they're too thin, they will crumble and burn when fried; if they're too thick, the sardines will overcook before the chips are crisp.

6 Carefully thread a sardine fillet through the slits in each potato slice. Lay the chips flat on a clean baking sheet.

7 In a Dutch oven or other large, heavy pot, pour the oil to a depth of about 2 in [5 cm]. Place the pot over medium-high heat and heat the oil to 350°F [180°C].

8 In batches of four to six, fry the chips until golden brown and crisp, 3 to 4 minutes. Transfer to a paper towel-lined plate and season with salt and a squeeze of fresh lemon juice. Repeat with the remaining chips, bringing the oil back to 350°F [180°C] before frying each batch.

Garnish the horseradish sauce with the chives. Serve the chips immediately, with the sauce for dipping.

Serves 6 (makes 24 chips)



BRANDADE CHURROS

Brandade

8 oz [225 g] cod, cut into
1-in [2.5-cm] pieces

2 tsp salt

1 cup [240 ml] whole milk

4 garlic cloves, crushed,
plus 4 garlic cloves, minced

2 Tbsp [30 ml] extra-virgin
olive oil

8 oz [225 g] russet
potatoes, peeled and cut
into 1-in [2.5-cm] pieces

3 Tbsp [45 ml] heavy cream

Pâte à Choux

1⅔ cups [400 ml] water

¼ cup [55 g] unsalted
butter

1 Tbsp [10 g] salt

2 tsp [10 g] sugar

1⅔ cups [230 g] all-
purpose flour

4 large eggs

6 to 8 cups [1.4 to 1.9 L]
vegetable oil, for frying

One of the most efficient and exciting ways we've found to use the fresh fish we have left from portioning fillets is to make brandade, which is a classic Italian preparation of whipped salt cod, potatoes, and olive oil. We always have brandade on hand and are constantly finding new ways to use it. This recipe came about because one of our pastry people moved on from Rich Table to open a churro stand. We had churros on the brain, and—on a whim—we decided to make savory churros for a staff meal by mixing the classic churro dough with some brandade. Lo and behold, now we have a menu favorite.

CHEF'S NOTE: Don't fret about the actual shape of the churros. As you practice, it will get easier to pipe them into the oil in a straight line. But even curved churros still taste delicious. These are great served with Horseradish Crème Fraîche (page 37) or Rémoulade (page 163).

- 1 **To make the brandade:** In a medium bowl, toss the cod with the salt. Refrigerate for 2 hours.
- 2 About 30 minutes before the fish is finished chilling, combine the milk and crushed garlic cloves in a small saucepan. Bring to a simmer over medium-high heat. Cover the saucepan, remove it from the heat, and let steep for 30 minutes.
- 3 When the fish is ready, reheat the milk in a small saucepan over medium-high heat until it is steaming. Pour the hot milk over the fish. Let the mixture cool to room temperature. Drain the fish from the milk and pick out the garlic cloves. Discard the milk and garlic.
- 4 In a medium skillet, heat the olive oil over medium heat. Add the minced garlic and cook, stirring frequently, until aromatic, about 30 seconds. Add the fish and turn the heat down to medium-low. Cook, stirring occasionally and breaking up the fish into small pieces, until it is completely dry, 30 to

- 40 minutes. To test if the fish is ready, press some of it against the side of the skillet, using a spatula. When it is completely dry, it will no longer give off any water when pressed.
- 5 Meanwhile, place the potatoes in a medium saucepan and cover with cold, salted water. Bring to a boil over high heat. Continue to boil until the potatoes are fork-tender, about 5 minutes. Drain thoroughly. Use a potato ricer to purée the potatoes, returning them to the saucepan. (Alternatively, return the drained potatoes to the saucepan and use a potato masher to purée the potatoes as smooth as possible.)
 - 6 In a small saucepan, heat the cream over medium heat until it is steaming.
 - 7 Once all of the moisture has been cooked out of the fish, transfer it to the saucepan with the riced potatoes. Stir in the cream. Continue to stir until the fish is completely mixed into the potatoes. Let the fish mixture cool to room temperature and then refrigerate until cold, at least 40 minutes.
- 1 **To make the pâte à choux:** While the fish mixture is chilling, combine the water, butter, salt, and sugar in a large saucepan. Bring to a boil over high heat. Lower the heat to medium and add the flour all at once. Stir vigorously to combine. Continue stirring until a tight dough ball forms and pulls away from the sides and bottom of the pan, about 2 minutes. Transfer the dough to the bowl of a stand mixer fitted with the paddle attachment.
 - 2 With the mixer on medium speed, add the eggs to the dough one at a time, allowing each to fully incorporate before adding the next. Continue to beat, increasing the speed to medium-high, until the dough is smooth and glossy. It should fall from the paddle in ribbons. Cover and let rest.

(Alternatively, mix the eggs into the dough by hand. Leave the dough in the saucepan, add the eggs one at a time, and beat aggressively with a wooden spoon until each is fully incorporated. Continue to beat with the spoon until the dough is smooth and glossy.)
 - 3 Once the fish has chilled, add it to the mixer bowl with the pâte à choux dough. Mix on medium speed until fully incorporated. (Alternatively, thoroughly mix the fish into the dough with a wooden spoon.)
 - 4 Preheat the oven to 250°F [120°C]. Place a cooling rack in a rimmed baking sheet, and place the sheet pan in the oven.
 - 5 In a large Dutch oven or other large, heavy pot, pour the vegetable oil to a depth of about 2 in [5 cm]. Place the pot over medium-high heat and heat the oil to 375°F [190°C]. While the oil is heating, transfer the brandade mixture to a piping bag fitted with a large open star tip.
 - 6 Once the oil is hot, pipe the dough into the hot oil, using scissors to cut it off from the bag tip once each churro is about 6 in [15 cm] long. You should be able to fit five to seven churros in each batch. Fry until the churros are deep golden brown, 3 to 5 minutes. Transfer the churros to the baking sheet in the oven to keep warm while frying the remaining dough.
- Serve** hot, with a dipping sauce, if desired (see Note).
- Serves 12 (makes 24 to 36 churros)**

CORN FRITTERS WITH CILANTRO CHIMICHURRI

Fritters

3 Tbsp [45 g] unsalted butter

¾ cup [105 g] all-purpose flour

¾ cup [180 ml] whole milk

Salt

½ onion, diced

2 garlic cloves, minced

2 cups [310 g] corn kernels, from about 2 ears of corn (see Note)

6 to 8 cups [1.4 to 1.9 L] vegetable oil, for frying

2 large eggs

1 cup [140 g] medium-ground cornmeal

Cilantro Chimichurri

2 Tbsp [20 g] finely chopped shallots, plus 1 small whole shallot, peeled

2 Tbsp [30 ml] champagne vinegar

1 small garlic clove, peeled

½ tsp espelette pepper

¾ cup [30 g] minced fresh cilantro

½ cup [70 g] finely chopped radishes

⅓ cup [80 ml] extra-virgin olive oil

Salt

Nutritional yeast, for serving (see Note)

If you want a guaranteed way to impress your friends at a dinner party, these fritters are it. To avoid an exploding dough snafu, you really need to be diligent about the corn-meal coating on these and go low and slow with the frying. But luckily for you—unlike the cooks at Rich Table—you don't have to despair if some of the insides ooze out when you're cooking these up. They'll still taste delicious!

CHEF'S NOTE: Instead of fresh corn you can also use 2 cups [310 g] of frozen; just be sure to defrost it completely beforehand. Freshly grated Parmesan cheese makes a fine substitute if you can't find nutritional yeast (or are afraid of it).

- 1 **To make the fritter batter:** In a medium saucepan, melt 2 Tbsp [30 g] of the butter over medium heat. When the butter is foamy, whisk in ¼ cup [35 g] of the flour and cook, whisking constantly, until the mixture just begins to lighten in color, about 1 minute. Gradually pour in the milk, still whisking constantly, until smooth. Bring to a simmer and cook, whisking frequently, until the mixture is very thick, 30 seconds. Remove from the heat, season with salt, and let cool to room temperature.
- 2 In a large skillet, melt the remaining 1 Tbsp [15 g] butter over medium heat. Add the onion and a pinch of salt and cook, stirring occasionally, until softened but not browned, 5 to 7 minutes. Add the garlic and continue to cook until aromatic, about 30 seconds. Add the corn and cook, stirring occasionally, until sweet and tender, about 2 minutes. Remove from the heat and season with salt. Let cool to room temperature.
- 3 Fold the corn into the flour-milk mixture until evenly combined. Using damp hands,

form the mixture into eight balls and place on a parchment-lined baking sheet. Place in the freezer until fully frozen, at least 2 hours.

- 1 **Meanwhile, make the chimichurri:** In a small bowl, combine the finely chopped shallots and champagne vinegar. Let sit at room temperature for 30 minutes. Strain, reserving the shallots and the vinegar separately.
- 2 Using a mortar and pestle, pound the whole shallot, garlic clove, and espelette pepper to form a paste. Transfer to a medium bowl and stir in the reserved shallots, cilantro, radishes, and olive oil. Season with salt and the reserved champagne vinegar. The sauce should be high in acid but bright and balanced. Once the vinegar is added to the sauce, it should be used within 2 hours.
- 1 **To fry the fritters:** When the corn balls are frozen, pour the oil to a depth of about 2 in [5 cm] in a Dutch oven or other large, heavy pot. Place the pot over medium heat and begin heating the oil to 325°F [165°C]. Preheat the oven to 250°F [120°C]. Place a cooling rack in a rimmed baking sheet and place in the oven.
- 2 Place the remaining ½ cup [70 g] flour in a shallow bowl. Crack the eggs into a second shallow bowl and beat to combine. Place the cornmeal in a third shallow bowl.
- 3 Working one at a time, coat the frozen corn balls with the flour, followed by the egg, and then the cornmeal. Firmly press on the cornmeal to ensure that the corn balls are well coated. Place on a rimmed baking sheet.

- 4 When the oil is hot, fry the fritters, about three per batch, until deeply golden brown, about 10 minutes. Gently turn the fritters as they fry to ensure even cooking, and adjust the burner heat as needed to keep the oil temperature between 300°F [150°C] and 325°F [165°C]. Transfer the fritters to the prepared baking sheet in the oven. Repeat with the remaining fritters, bringing the oil back to 325°F [165°C] after each batch.

Prepare four plates for serving. Place two fritters on each, and top each fritter with a small scoop of the chimichurri, followed by a generous shake of nutritional yeast. Serve immediately, passing additional chimichurri at the table.

Serves 4 (makes 8 fritters)

OLIVES WITH PRESERVED LEMON AND CELERY

Preserved Lemons

¼ cup [40 g] salt

3 Tbsp [45 g] sugar

5 Meyer lemons, preferably organic, halved

Olives

4 preserved lemon halves

3 Tbsp [45 ml] fresh lemon juice

1 Tbsp [15 ml] brine from preserved lemons

½ tsp sugar

12 oz [335 g] Castelvetrano olives, at room temperature

1 stalk celery, finely diced

Tender yellow celery leaves, from the inner part of the celery head, for garnish

This recipe calls for Castelvetrano olives, which come from Sicily and are every chef's favorite olive. They're briny, buttery, and meaty, and they really work well with the sweet saltiness of preserved lemon. The celery adds freshness and makes it Rich Table's. We recommend serving these as a finger food for guests when they arrive. Just don't expect the olives to stick around long.

CHEF'S NOTE: We highly recommend getting into the preserved lemon game at home. As you'll see, it's much easier than you think. After a month, cut off a bit of lemon and see if you like the flavor. It should be soft, slightly tangy, and a little funky and savory. If it's not quite there, let the lemons sit for another week or two and taste again. Once you've got the flavor you like, the lemons can be stored in a covered jar in the refrigerator indefinitely. They'll continue to ferment, but it'll happen at a much slower pace. Of course, if you are short on time, you can substitute store-bought preserved lemons here. You'll need about two whole lemons for this recipe.

- 1 **To make the preserved lemons:** In a medium bowl, stir together the salt and sugar.
- 2 Juice the lemons, reserving both the juice and the lemon halves.
- 3 Sprinkle a layer of the salt-sugar mixture into the bottom of a large, wide-mouth glass jar. Top with a layer of lemon halves. Continue layering the salt-sugar mixture and the lemons until all of the lemons have been used. Press down firmly, if needed, to pack the lemons into the jar. Top with any remaining salt-sugar mixture.
- 4 Pour the lemon juice over the lemons in the jar and press firmly to submerge the lemons in the brine. Fill a small, narrow-mouth glass jar with water and tightly seal it with its lid. Place the jar on top of the lemons to weight them down below the surface of the brine. The small jar will likely stick out over the top of the large jar. That is okay. Cover the top of the jars with a clean kitchen towel or thick layer of cheesecloth. Secure with a rubber band.
- 5 Place the jars in a warm place until the lemons have softened and taken on a savory quality, 1 to 2 months. To store, remove the kitchen towel and the jar weight. Cover the large jar with its lid and refrigerate the lemons. They'll keep indefinitely.

- 1 **To make the olives:** Scrape out and discard any remaining flesh, seeds, and pith from the preserved lemon halves. Coarsely chop the rinds and transfer to a blender.
- 2 Add the lemon juice, brine, and sugar and blend until smooth, scraping down the sides as needed, 1 to 2 minutes. Transfer to a medium bowl.
- 3 Add the olives and diced celery. Mix well.

Transfer the olives to a serving dish and garnish with the celery leaves. Serve.

Makes about 2 cups [470 g]

SUGAR SNAP PEAS WITH HONEY MUSTARD AND HORSE RADISH

1 Tbsp [15 g] Dijon mustard

1 tsp honey

¼ tsp fresh lemon juice

Salt

1 tsp extra-virgin olive oil

**8 oz [225 g] sugar snap
peas, stem ends and
strings removed**

1½ Tbsp [22 ml] water

**Small piece fresh
horseradish root, peeled**

EVAN: My mother always used to serve raw sugar snap peas with a honey mustard dip at parties when I was a kid—something everyone loved, and so light and fresh. It's a retro flavor profile, so we tweaked it and brought it into the modern day at Rich Table. We sauté the peas, glaze them with the honey mustard, and grate fresh horseradish on top right before serving. This would work great as a prelude to heavier dishes at home. Don't tell your guests, but this might be the easiest recipe in the book.

- 1 In a medium bowl, combine the Dijon, honey, and lemon juice. Mix well and season with salt.
- 2 In a medium skillet, heat the olive oil over medium-high heat. When the oil is hot, add the sugar snap peas and toss to coat. Add the water and bring to a rapid simmer. Cook until the sugar snap peas have just turned green and the water has evaporated, 1 to 2 minutes.
- 3 Immediately transfer the sugar snap peas to the bowl with the mustard mixture and toss to coat. Season with salt.

Transfer the peas to a serving bowl. Using a Microplane, grate a generous amount of horseradish over the top of the peas. Serve immediately.

Serves 2 to 4





SLICED TOMATO WITH SORREL, WHITE CHOCOLATE, AND POPPED SORGHUM

Sorrel Sauce

1½ oz [40 g] sorrel

¼ cup [60 ml] water

1 Tbsp [15 ml] extra-virgin
olive oil

Pinch xanthan gum

Small pinch salt

1 extra-large ripe heirloom
tomato

Shiro Vinaigrette (recipe
follows)

Flaky or crunchy sea
salt, such as Maldon or
Jacobsen

About 6 Tbsp [18 g] Popped
Sorghum (recipe follows)

2 small pieces high-quality
white chocolate, such as
Valrhona

Torn or shredded fresh
sorrel leaves, for garnish

EVAN: Back during my time at Sumile in New York, chef Pascal Barbot visited from France and showed us some of his tricks. Barbot is, to this day, a revered three-Michelin starred chef. He painted pastry shells with white chocolate, then stacked them up with tomatoes and sorrel to make a tomato tarte. It's a ballsy dish, and my young chef mind was blown away by how well the flavors work together: the sweetness and fat in the chocolate mellows the acidity in the other ingredients. Here is Rich Table's loosened-up play on similar flavors. You'll have enough sorrel sauce, vinaigrette, and sorghum to make this several times.

- 1 **To make the sorrel sauce:** In a blender, purée the sorrel with the water until smooth, about 30 seconds. Strain the mixture through a fine-mesh strainer into a medium bowl, pressing on the solids to extract all of their juices. Discard the solids.
- 2 Rinse out the blender and then return the strained sorrel purée to the blender. Add the olive oil, xanthan gum, and salt, and purée until smooth and emulsified, about 30 seconds. Set aside for serving.

Continued

- 1 **To assemble and serve:** Chill two serving plates for final plating. Using a sharp serrated knife, slice four 1-in [2.5-cm] thick slices from the center of the tomato. (Reserve the remaining tomato pieces for a salad, or another use.) Season the tomato slices with a little vinaigrette and flaky salt. Cover the tomato slices with an even layer of popped sorghum and press down gently to form a crust. Using a Microplane grater, finely grate white chocolate over the top of the sorghum. There should be a light but noticeable dusting of chocolate.
- 2 Pour about 1 Tbsp [15 ml] of the sorrel sauce in the center of each of the now-chilled serving plates. Place the dressed tomatoes on top of the sauce. Garnish with the torn sorrel leaves. Serve immediately.

Serves 2 to 4

Shiro Vinaigrette

**½ cup [120 ml] fresh
lemon juice**

**½ cup [80 ml] extra-
virgin olive oil**

**1½ Tbsp [22 ml] shiro
dashi (see Ingredients
We Love, Explained,
page 12)**

**1 Tbsp [10 g] finely
diced shallots**

Salt

- 1 In a 2-cup [480-ml] glass jar, combine the lemon juice, olive oil, shiro dashi, and shallots. Cover the jar with its lid and shake to emulsify the mixture. Season with salt. (The vinaigrette can be made ahead and refrigerated for up to 1 week.)

Makes about 1 cup [240 ml]

Popped Sorghum

When popped, sorghum looks like miniature popcorn and is a little sweeter and maltier. It's super cheap online and, once popped, it magically keeps in your pantry for about a week.

**1½ cups [360 ml]
vegetable oil, for
frying**

**2 Tbsp [25 g] whole-
grain sorghum kernels**
Salt

- 1 Place a fine-mesh strainer over a medium, heat-safe bowl.
- 2 In a deep pot, heat the vegetable oil to 425°F [220°C] over medium-high heat. Add the sorghum kernels and fry, stirring constantly, until most of the kernels are popped, about 30 seconds. Strain the popped kernels from the oil through the prepared strainer. Shake to remove excess oil. Transfer the popped kernels to a plate and season with salt. Once cool, remove any unpopped kernels. (The popped sorghum can be made ahead and stored in an air-tight container for up to 1 week.)

Makes about 1 cup [48 g]



ASPARAGUS WITH LEMON ICE AND GRUYÈRE CHEESE

Lemon Ice

1 cup [240 ml] water

½ cup [120 ml] fresh lemon juice

2 tsp [10 g] sugar, plus more as needed

Pinch salt, plus more as needed

Gruyère Purée

1 cup [80 g] grated Gruyère cheese

2 Tbsp [30 g] crème fraîche

2 Tbsp [30 ml] whole milk

Asparagus

6 extra-large asparagus spears

1 tsp extra-virgin olive oil

Champagne vinegar, for tossing with asparagus

Salt

1 Tbsp [2 g] finely grated Gruyère cheese

Chopped fresh dill fronds, for garnish

Here we play around with the classic egg-and-Parmesan-topped asparagus you'll see in the springtime all over Italy and San Francisco. The cheese purée brings creaminess, and the lemon ice adds a fresh brightness. This dish would be great on a hot day, while sitting on a porch. Be sure to eat it right away, before the ice melts.

CHEF'S NOTE: Although the lemon ice sounds fancy, it is very easy to make: you just scrape a block of ice with a fork to plate it. If you have extra, serve it as a palate cleanser. Have confidence in your blender when making the cheese purée. It will work! You will have some extra cheese sauce—you need to make more than this recipe calls for in order for the blender to do its job. Use it as a dip or spread it on crackers. Also, if you don't have a juicer or don't want to deal with the cleanup, you can cook the asparagus using 3 to 4 Tbsp [45 to 60 ml] of water.

- 1 **To make the lemon ice:** Place a square baking dish in the freezer.
- 2 In a medium bowl, combine the water and lemon juice. Whisk in the sugar and salt. Taste and add additional sugar and salt as needed. Transfer the mixture to the cold dish, cover with plastic wrap, and freeze until solid, about 3 hours.
- 3 Using a fork, scrape the frozen mixture to form small, fluffy flakes. Cover with plastic wrap and freeze until ready to serve, or up to 1 week.

- 1 **To make the Gruyère purée:** Place the cheese, crème fraîche, and milk in a blender. Starting on low speed and increasing gradually to high, blend the mixture until very smooth, 2 to 3 minutes. (You may need to start the process by pulsing the blender several times to get things moving.) The cheese will eventually get just hot enough to melt and meld with the crème fraîche and milk. Transfer to a bowl and let sit at room temperature until ready to serve.

- 1 **To make the asparagus:** Prepare a fruit and vegetable juicer.
- 2 Cut the tough ends from the asparagus and lightly peel the bottoms of the trimmed asparagus spears, leaving some green color.
- 3 Juice the tough stalk ends and the peels to make 3 to 4 Tbsp [45 to 60 ml] of juice.
- 4 Prepare an ice bath and place a medium bowl in the ice water.
- 5 In a medium skillet, heat the olive oil over high heat. When the oil is shimmering, add the peeled asparagus spears and toss to coat in the oil. Add the asparagus juice, cover, and cook, shaking the skillet, until the asparagus is tender, 2 to 3 minutes. Immediately pour the asparagus and its cooking juices into the bowl set over the ice bath.
- 6 Once chilled, remove the asparagus from its cooking liquid. Transfer to a bowl and toss with champagne vinegar to taste. Season with salt.

Prepare a serving plate. Spoon 2 to 3 Tbsp [30 to 45 g] of the Gruyère purée in the center of the plate. Place the asparagus spears in a square stack surrounding the purée. Cover with 2 to 3 Tbsp [10 to 15 g] of the lemon ice and the grated Gruyère. Garnish with a generous amount of dill. Serve immediately.

Serves 2

BABY BROCCOLI WITH FURIKAKE AND MEYER LEMON

Furikake

2 Tbsp [30 g] wild rice

1½ cups [360 ml] vegetable
oil, for frying

1 Tbsp [10 g] sunflower
seeds

2 Tbsp [12 g] dried shrimp

1½ tsp ground dried
porcini mushrooms

¼ sheet toasted nori, cut
into thin strips about ½ in
[1.25 cm] long

½ tsp nutritional yeast

¼ tsp garlic powder

Salt

Sugar, for seasoning

Black Garlic Purée

¼ cup [40 g] peeled black
garlic cloves

2 Tbsp [30 ml] water

Salt

Sugar, for seasoning

Broccoli

2 small heads baby broccoli

1 Tbsp [15 ml] extra-virgin
olive oil

½ Meyer lemon

Chopped fresh cilantro, for
garnish

Furikake is a very popular Japanese seasoning for rice that usually includes dried bonito fish, seaweed, sesame seeds, and monosodium glutamate. The flavor is sweet, salty, savory, and funky. Furikake is delicious on rice, yes, but it's also great on eggs, raw fish, and broccoli, as you'll learn once you try it. We love it so much that we decided to develop our own version for Rich Table. We pumped up the texture by adding puffed wild rice. If you don't feel like puffing your own rice at home, ¼ cup [6.5 g] of good old Rice Krispies will work amazingly well.

CHEF'S NOTE: You can find dried shrimp at Asian grocery stores and online. If you have dehydrated mushroom soup mix on hand from making Porcini Doughnuts (page 33), add ¼ tsp and dial back the nutritional yeast to ¼ tsp. Black garlic is available at some specialty grocery stores and online. If you can't find it, you can substitute peeled roasted garlic cloves. Roasted garlic doesn't have the same funky complexity of black garlic, but it is delicious in its own right.

- 1 **To make the furikake:** Preheat the oven to 250°F [120°C]. Line a rimmed baking sheet with parchment paper.
- 2 Bring a small pot of water to a boil over high heat. Add the rice and boil until tender, about 25 minutes. Drain well, and then spread the cooked rice in a single layer on the baking sheet. Bake, stirring occasionally, until the rice is dry, about 30 minutes.
- 3 Meanwhile, in a large, deep pot, heat the vegetable oil to 350°F [180°C] over medium-high heat. Place a fine-mesh strainer over a medium, heat-safe bowl.

- 4 Add the sunflower seeds to the hot oil and fry, stirring frequently, until puffed and golden brown, 30 to 45 seconds. Carefully pour the seeds through the strainer, retaining both oil and seeds. Transfer the seeds to a paper towel-lined plate. Let cool.
- 5 Carefully return the oil to the pot, off the heat. Return the strainer to the medium bowl.
- 6 Using a spice grinder, grind the dried shrimp until fluffy and powdery. Transfer to a medium bowl. Mix in the fried sunflower seeds, ground porcini, nori, nutritional yeast, and garlic powder.
- 7 When the rice is fully dry, return the pot with the oil to medium-high heat. Let the oil heat to 425°F [220°C]. Add the rice and fry until puffed, 15 to 30 seconds. Carefully pour the rice through the strainer, and then transfer the rice to a paper towel-lined plate. Let cool.
- 8 Let the oil cool and then discard. Wash the pot.
- 9 Stir the puffed rice into the ground shrimp mixture. Season with a pinch of salt and sugar, adding more to taste, as needed.

1 **To make the black garlic purée:** In a blender, combine the black garlic cloves and water. Blend until smooth, scraping down the sides of the blender as needed. Season with a pinch of salt and sugar, adding more to taste, as needed.

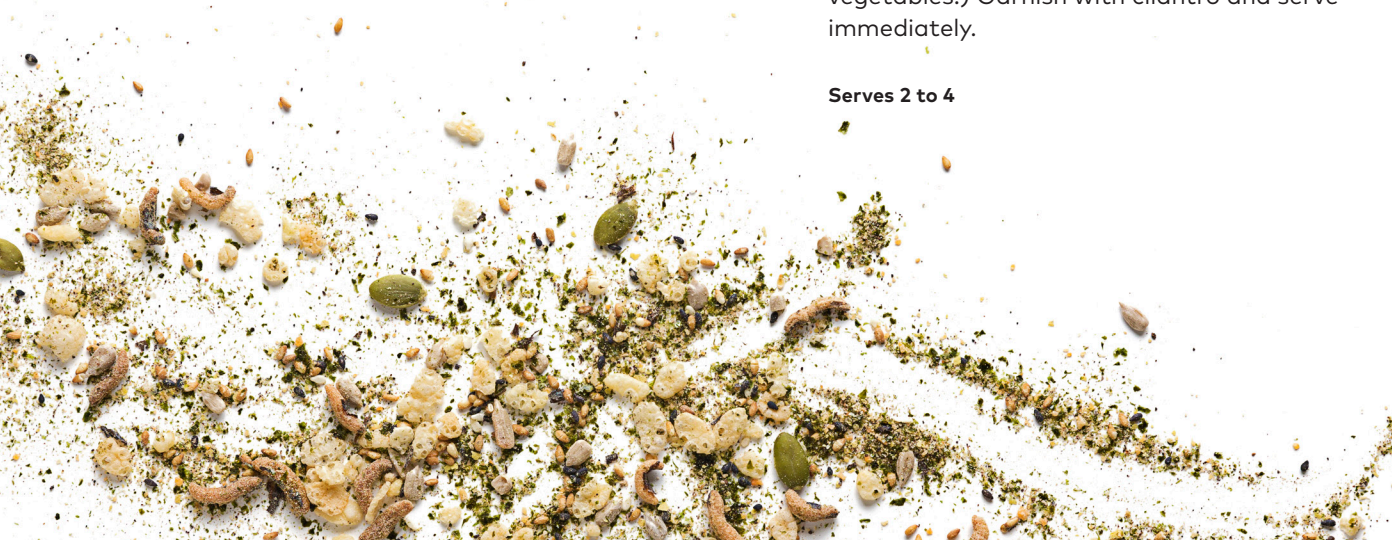
1 **To make the broccoli:** Fill the now-clean pot with heavily salted water and bring to a boil over high heat. Add the broccoli heads and blanch just until tender, about 5 minutes. Transfer to a plate and let cool.

2 Slice both heads of broccoli in half lengthwise.

3 In a large skillet, heat the olive oil over high heat. When the oil is shimmering, add the broccoli halves, cut-sides down. Sear until caramelized on the cut side, 3 to 5 minutes. Transfer to a plate. Squeeze a little Meyer lemon juice over the broccoli.

To serve, spread a generous scoop of the black garlic purée across the center of a serving plate. Place the broccoli on top, and then generously cover with the furikake mixture. (You will have leftover furikake. Use it to top popcorn or as a garnish for roasted vegetables.) Garnish with cilantro and serve immediately.

Serves 2 to 4



BRUSSELS SPROUTS WITH CAESAR DRESSING

Garum Aioli

1 large egg yolk

1 Tbsp [30 ml] champagne vinegar

1 cup [240 ml] vegetable oil

1 small garlic clove

2 Tbsp [20 g] crumbled Cotija cheese, plus more as needed

1 tsp garum or high-quality fish sauce, plus more as needed

Coarsely ground black pepper

Garlic Bread Crumbs

¼ cup [60 ml] extra-virgin olive oil

3 garlic cloves, thinly sliced

1 slice Douglas Fir Sourdough (page 26) or other high-quality sourdough bread, about 1½ in [4 cm] thick, crusts removed and cut into small cubes

2 Tbsp [5 g] chopped fresh parsley

Salt

Brussels Sprouts

4 cups [960 ml] vegetable oil, for frying

8 oz [225 g] Brussels sprouts, trimmed and halved

Salt

Crumbled Cotija cheese, for serving

Minced fresh chives, for serving

EVAN: For a chef and restaurant owner, it's rare to find someone who quickly clicks with the style of food you want to create. Our executive chef Brandon Rice is one such person. He came on two and a half years after Rich Table opened. When we met, he reminded me so much of myself. It wasn't long before he was banging out recipes that seamlessly fit with our quirky style of food—like this Brussels sprouts dish, which is an instant classic. He came up with this dish one year when Brussels sprouts had just hit their peak. We were floored.

Everyone knows what a Caesar salad is but no one thinks of Caesar dressing with Brussels sprouts. We add garum, an Italian-style fish sauce made with anchovies, and the whole thing comes to life. You could use regular high-quality Asian fish sauce (like Red Boat brand) for this recipe, but be prepared for a funkier flavor.

CHEF'S NOTE: The easiest way to make homemade aioli and other egg-based sauces is to use a blender—that's how we do it in the restaurant. However, when making small batches, as in this recipe, you'll need to pay attention to the size of your blender. The egg yolk and vinegar mixture must cover the blades of the blender in order for this method to work. Narrow blenders with an older design work best. A large, wide blender, such as a Vitamix, will not work in the recipe as written. Only have a Vitamix? No worries. You can either double the recipe (even more extra aioli is a great thing) or whip out a whisk and make the aioli by hand. We've given directions for hand-whisking below.

You can substitute feta cheese for the Cotija. Use any extra bread crumbs on pasta and extra homemade aioli on sandwiches. It even makes a plain turkey sandwich amazing.

- 1 **To make the garum aioli:** In a blender, combine the egg yolk and vinegar. Turn the blender on to low speed and slowly drizzle in the oil until the mixture turns thick and creamy. Transfer the aioli to a medium bowl. Using a Microplane, grate the garlic into the aioli. Mix well. Stir in the Cotija and garum. Season with pepper. Refrigerate until ready to serve.

Alternatively, make the aioli by hand: Place a medium bowl on a kitchen towel. Add the egg yolk and vinegar and whisk until smooth. While continuing to whisk aggressively, very slowly begin to pour in the oil, one drop at a time. Keep whisking. As more oil is incorporated, the aioli mixture will begin to lighten. Once you've whisked in about ¼ cup [60 ml] of the oil, the mixture will begin to turn a very pale yellow and start to thicken. At this point, you can start to drizzle in the oil in a thin stream. Take a break if needed. After you've whisked in another ¼ cup [60 ml] of oil, the aioli should start to resemble mayonnaise and continue to stabilize. You can whisk in the oil a little more quickly now. Keep going until you've whisked in all of the oil; it'll take about 15 minutes of whisking in total. Using a Microplane, grate the garlic into the aioli. Mix well. Stir in the Cotija and garum. Season with pepper. Refrigerate until ready to serve.

- 1 **To make the garlic bread crumbs:** Place a fine-mesh strainer over a medium, heat-safe bowl.

- 2 In a medium skillet, combine the olive oil and garlic. Place over medium heat and cook, stirring frequently, until the garlic turns crisp and a light golden brown, about 5 minutes. Strain the garlic through the prepared strainer, saving both the garlic and the oil. Transfer the garlic chips to a cutting board and chop finely.
- 3 Return the garlic-infused oil to the skillet and place over medium heat. When the oil is hot (it shouldn't take long), add the cubed bread and cook, stirring frequently, until golden and crisp, about 5 minutes. Using a slotted spoon, transfer the toasted bread to a paper towel-lined plate and let cool to room temperature.
- 4 In a food processor, pulse the cooled bread to form chunky bread crumbs, 10 to 12 pulses. Transfer to a medium bowl and stir in the chopped fried garlic and parsley. Season with salt.

- 1 **To make the Brussels sprouts:** In a large, heavy-bottomed saucepan, heat the oil to 350°F [180°C]. When the oil is hot, add the Brussels sprouts and fry, stirring occasionally, until deeply browned and crisp, about 5 minutes. Transfer to a paper towel-lined plate and season lightly with salt.
- 2 Transfer the fried Brussels sprouts to a large bowl and toss with 2 Tbsp of the garum aioli. Add additional aioli to taste.

Transfer the seasoned Brussels sprouts to a serving plate and top with the bread crumbs, Cotija cheese, and chives. Serve immediately.

Serves 4

RAW CARROTS WITH BROWN BUTTER AND HONEY

½ cup [110 g] unsalted butter or House-Cultured Butter (page 29)

1 Tbsp [10 g] nonfat milk powder

2¼ lb [1 kg] orange carrots

¼ cup [85 g] honey

Salt

16 baby rainbow carrots, with the greens attached

Few drops of champagne vinegar

The first winter after Rich Table opened, we went up north to Full Belly Farm in Guinda, California, and they gave us a tour. When we were in their carrot patch, I had an aha moment: "We don't have to do a thing to this carrot; it's perfect straight out of the ground." We basically created this dish on the spot. What we didn't know at the time is that carrots are sweeter in the winter, because the ground is cold and the carrots produce extra glucose to prevent themselves from freezing. This is great for the holidays when you have very fresh carrots from the farmers' market, ideally picked the night before. It's like an elevated crudité—savory and fresh and the greatest palate-cleansing dish there is.

CHEF'S NOTE: It should go without saying, but the "baby" carrots found in plastic bags at the grocery store are not going to work here. Use real baby carrots, harvested in the winter, that are thin and 5 to 6 inches [12 to 15 cm] long. If you can't find true baby carrots, use the smallest, sweetest variety you can find, and cut them lengthwise in half. If you don't have a juicer, substitute fresh store-bought carrot juice. You'll need 2 cups [480 ml]. You'll also have extra brown butter. Use it for cooking other vegetables or tossing with plain pasta.

- 1 In a medium saucepan, melt the butter over medium-low heat. Once it begins to brown, whisk in the milk powder until smooth. Continue to cook, whisking constantly, until the butter turns a deeply toasted brown, about 3 minutes.
- 2 Transfer the butter to a small plastic or paper cup, such as a Dixie or Solo cup. Let cool to room temperature and then freeze until solid, at least 3 hours.

- 3 Meanwhile, set up a fruit and vegetable juicer. Juice the orange carrots to make 2 cups [480 ml] of juice. Transfer the juice to a large saucepan.
- 4 Place the saucepan over medium-high heat and bring to a rapid simmer. Continue to simmer until the juice is reduced to ½ cup [120 ml], about 45 minutes. The juice will separate as it boils; this is okay. Once the juice has reduced, add the honey, return to a simmer, and cook until the mixture is slightly thickened, about 5 minutes.
- 5 Remove the saucepan from the heat and use a hand blender to blend the mixture until smooth. (Alternatively, transfer the mixture to a blender and blend until smooth.) Transfer to a bowl, let cool to room temperature, and season with salt.
- 6 Trim the greens from the baby carrots, leaving a small bit of green at the top. Reserve some of the leaves for garnish.
- 7 Under cool running water, scrub the baby carrots to remove any dirt, especially from the greens. Do not peel. Dry thoroughly.

- 1 **To serve**, dip each carrot into the carrot-honey mixture, holding the green tip. Shake each carrot gently to remove the excess dip. Transfer the carrots to a serving plate and drizzle with a few drops of vinegar.
- 2 Remove the butter from the freezer and tear the sides of the cup to remove the butter. Use a vegetable peeler to peel a generous amount of the frozen butter on top of the carrots. Garnish with the reserved carrot leaves and serve immediately.

Serves 2 to 4

THE DIRTY HIPPIE

Panna Cotta

**1½ sheets [3 g] gelatin or
1 tsp powdered gelatin**

**½ cup plus 2 Tbsp [150 ml]
heavy cream**

1 Tbsp [15 g] sugar

⅛ tsp salt

¾ cup [180 ml] buttermilk

Seeds

**2 Tbsp [20 g] buckwheat
groats**

**2 Tbsp [20 g] sunflower
seeds**

**2 Tbsp [20 g] pumpkin
seeds**

**½ tsp hemp powder or
¾ tsp hemp seeds**

Wheatgrass Purée

**¼ cup [60 ml] wheatgrass
juice**

1 Tbsp [15 ml] vegetable oil

Pinch xanthan gum

**Pinch salt, plus more as
needed**

**About 6 Tbsp [18 g]
Popped Sorghum
(page 50), for serving**

Bean sprouts, for garnish

A big-time food writer was in town from New York—and we wanted to make something distinctly California to welcome her to the best coast. Riffing on the “bunch of dirty hippies” cliché, we decided to play around with some wheatgrass, seeds, and sprouts. So we made a savory buttermilk panna cotta as the backdrop for a wheatgrass sauce. Seeds and raw sprouts go on top. It’s funky, it’s earthy, and it sets the right tone for a meal at Rich Table.

CHEF’S NOTE: For the softest panna cotta, serve after about 2 hours in the fridge. Get wheatgrass juice at a juice bar like Jamba Juice, or substitute an unsweetened green juice that contains only greens.

- 1 **To make the panna cotta:** In a medium bowl, cover the gelatin sheets with cold water. Let sit for 5 minutes. (If using powdered gelatin, dissolve the gelatin in 1½ Tbsp [22 ml] cold water.)
- 2 Meanwhile, in a medium saucepan, heat the cream, sugar, and salt over medium heat until the sugar dissolves and the cream is steaming, 2 to 3 minutes. Remove from the heat.
- 3 Drain the gelatin sheets, squeezing out any excess water, and stir into the cream-sugar mixture. (If using powdered gelatin, do not drain.)
- 4 Whisk the buttermilk into the cream mixture until smooth. Divide the buttermilk mixture among four to six 2- to 3-oz [30- to 45-ml] cups. Cover with plastic wrap and refrigerate until set, at least 2 hours. (The panna cotta can be made ahead and refrigerated for up to 24 hours. See Note.)

Continued



- 1 **To make the seeds:** Preheat the oven to 325°F [165°C].
- 2 Spread the buckwheat groats and sunflower seeds on one small baking sheet and the pumpkin seeds on a second small baking sheet. Bake until all the seeds are lightly browned, about 5 minutes for the sunflower seeds and buckwheat and about 7 minutes for the pumpkin seeds. Transfer to a medium bowl and let cool to room temperature. Stir in the hemp powder.
- 1 **To make the wheatgrass purée:** In a blender, blend the wheatgrass juice, oil, xanthan gum, and pinch of salt until smooth and emulsified. Season with more salt if desired.

To serve, remove the panna cottas from the refrigerator. Pour about 1 tsp of the wheatgrass purée on top of the panna cottas. It should cover the panna cottas in a thin layer. Sprinkle with the seed mixture and the popped sorghum. Garnish with bean sprouts. Serve immediately.

Serves 4 to 6

BEET CHIPS WITH YOGURT AND BONE MALLOW

Pickled Beet Garnish

1 cup [240 ml] champagne vinegar

¼ cup [60 ml] water

2 Tbsp [30 g] sugar

2 tsp salt

1 medium beet, peeled and cut into ¼-in [6-mm] dice

Beet Chips

2 medium beets, each about 5½ oz [160 g]

Vegetable oil, for coating beets

Sugar, for coating beets and seasoning chips

Salt, for coating beets and seasoning chips

1½ cups [360 ml] water

1⅓ cups [150 g] tapioca flour

¾ tsp citric acid

6 to 8 cups [1.4 to 1.9 L] vegetable oil, for frying

Bone Marrow and Yogurt Dip

5 Tbsp [75 g] rendered bone marrow from three 2-in [5-cm] marrow bones (see page 102)

1½ cups [360 g] whole-milk yogurt, preferably organic and local, at room temperature

2 Tbsp [30 ml] whole milk

Grated zest of ½ lemon

Salt

4 sprigs dill, coarsely chopped, for garnish

This veggie chip calls for one of the more advanced techniques in the book. It's a method we love at Rich Table: You blend a vegetable purée with tapioca flour, put it onto a silicone baking mat, dehydrate it overnight, slice, and fry. There's something about the rich savoriness of the bone marrow dip and the earthy sweetness of the beet chip that work so well together.

CHEF'S NOTE: If you're using a smaller-size blender, you will likely need to blend the beet chip mixture in two batches. If you use parchment paper to dehydrate the beet chips, the paper will wrinkle the chips, but that's okay. When dehydrating the chips, you will need to turn your oven down as low as it can go. A temperature of 185°F [85°C] will work, but 175°F [80°C] is better. If you have a stand-alone dehydrator, go ahead and use it!

1 **To make the pickled beet garnish:** In a small saucepan, bring the vinegar, water, sugar, and salt just to a boil. Remove from the heat and stir in the diced beet. Let the mixture cool to room temperature. Transfer to a storage container and refrigerate for at least 3 hours.

1 **To make the beet chips:** Preheat the oven to 375°F [190°C]. Line two rimmed baking sheets with silicone baking mats or parchment paper.

Continued



- 2 Rub the beets with vegetable oil, sugar, and salt and place in a pie plate. Add about ½ in [12 mm] of water and cover the dish tightly with foil. Bake the beets until they can be easily pierced with a knife, about 1 hour. Turn the oven down to 175°F [80°C].
- 3 Using a paper towel, rub the skins off of the beets and discard. Coarsely chop the beets and transfer to a blender. Add the 1½ cups [360 ml] water, tapioca flour, and ¼ tsp salt. Blend at full speed until shiny and glossy, about 3 minutes.
- 4 Divide the beet mixture between the prepared baking sheets. Bake until fully dehydrated into a large, crisp chip, 6 to 8 hours. The chip may crack in places and curve and peel up from the baking sheet. That is okay.
- 5 Break the dehydrated beet chips into pieces about 1 to 2 in [2.5 to 5 cm] in size.
- 6 In a small bowl, stir together 2 Tbsp [30 g] sugar, 1 Tbsp [15 g] salt, and the citric acid. Set aside.
- 7 In a deep, heavy-bottomed pot, pour the oil to a depth of about 2 in [5 cm]. Place the pot over medium heat and heat the oil to 350°F [180°C]. Line a baking sheet with paper towels.
- 8 Fry the chips in small batches until crisp, 30 to 45 seconds. Transfer to the prepared baking sheet and immediately season with a generous amount of the sugar-salt-citric acid mixture. Repeat with the remaining chips, bringing the oil back to 350°F [180°C] between batches. (The chips can be made ahead and stored in an airtight container for up to 3 days.)

- 1 **To make the bone marrow dip:** In a blender, blend the bone marrow with the yogurt, milk, and lemon zest until smooth. Season with salt. Refrigerate until chilled.

To serve, top the bone marrow and yogurt dip with pieces of pickled beet. Sprinkle with chopped dill. Serve alongside the beet chips.

Serves 2

CRANBERRY BEAN DIP WITH PADRÓN, OLIVE OIL, AND PLANCHA BREAD

**1 lb [450 g] cranberry
beans in the shell**

1 bay leaf

Salt

**7 Tbsp (105 ml) extra-
virgin olive oil, plus more as
needed**

**¼ tsp fennel pollen or
freshly ground fennel
seeds, plus more as needed**

**¼ tsp Douglas fir powder
(see page 12) or additional
ground fennel seeds, plus
more as needed**

4 oz [110 g] padrón peppers

**2 oz [55 g] assorted string
beans, such as yellow wax
beans and green beans,
chopped**

1 small shallot, minced

**1 Tbsp [15 ml] champagne
vinegar**

**4 to 6 pieces Plancha Bread
(recipe follows)**

**About 1 Tbsp [15 ml]
Smoked Oil (page 31)**

**Flowering cilantro or
chopped fresh cilantro, for
garnish**

As you probably know, the hummus you see in every supermarket across America is made mostly from puréed chickpeas. Well, guess what? Cranberry beans are even creamier when they're puréed. They also grow more plentifully around San Francisco than chickpeas do, so this dip was a no-brainer for us.

CHEF'S NOTE: Buy cranberry beans that have a white and pink shell. They shouldn't be green on the outside. If you don't want to make the smoked oil, you can substitute 1 Tbsp [15 ml] vegetable oil and ¼ tsp liquid smoke.

- 1 Shuck the cranberry beans and place the beans in a large saucepan with the bay leaf and just enough water to cover. Season generously with salt. Bring to a boil over high heat, turn the heat down to low, and simmer until the beans are soft, 45 minutes to 1 hour. Add additional water as needed while cooking to keep the beans submerged. Let the beans cool to room temperature in their cooking liquid.
- 2 Discard the bay leaf and strain the beans, reserving both the beans and the cooking liquid.
- 3 Transfer about 2 Tbsp [20 g] of the cooked beans to a small bowl.

- 4 In a medium bowl, combine the remaining beans with 3 Tbsp [45 ml] of the olive oil, 3 Tbsp [45 ml] of the bean cooking liquid, the fennel pollen, and the Douglas fir powder. Mash the mixture with a fork, adding additional oil, cooking liquid, and seasonings as desired. The final result should look like a somewhat chunky hummus. Season with salt.
 - 5 Heat 1 Tbsp [15 ml] of the remaining olive oil in a cast-iron skillet over high heat. When the oil is hot, add the padrón peppers and cook, tossing occasionally, until blistered and charred, 2 to 3 minutes. Transfer to a cutting board and let sit until cool enough to handle. Remove the tops and then thinly slice the peppers. Transfer to a medium bowl.
 - 6 Add the chopped raw string beans, shallot, champagne vinegar, the remaining 3 Tbsp [45 ml] olive oil, and the reserved 2 Tbsp [20 g] cooked beans. Mix well and season to taste with salt.
- 1 **To serve**, preheat the oven to 400°F [200°C]. Bake the plancha bread until hot, about 5 minutes. Transfer the bread to a cutting board, brush with a little smoked oil, and season with salt. Slice into strips about 1 in [2.5 cm] thick.
 - 2 Place the bean dip in a shallow serving bowl, making a divot in the center. Scoop the padrón and bean mixture into the center of the dip. Garnish with flowering cilantro. Serve with the bread for dipping.

Serves 4 to 6

Plancha Bread

Since we love eating flatbread and pizza so much when we're out, we needed our own offering on the Rich Table menu. We don't have a wood-burning oven, so we came up with this pita-like flatbread that you can cook on a plancha (a flat-top grill) or in a cast-iron pan at home. We make this dough with yeast, honey, and whole-wheat flour, so it has an earthy flavor with a little bit of sweetness. It's basically what we believe to be the platonic ideal of flatbreads: It's fluffy and soft enough that it's a joy to eat, but firm enough that it'll hold up to dips and toppings. You can serve the bread fresh out of the skillet or reheat it in the oven right before serving, which is easiest if you want to make it ahead of time. The bread will get slightly crispier on the outside once reheated.

1 cup [240 ml] warm water

2 tsp extra-virgin olive oil, plus more for cooking the bread

1½ tsp honey

1½ tsp active dry yeast

1½ cups [185 g] bread flour

1 cup [140 g] whole-wheat flour

2 tsp salt

All-purpose flour, for dusting

- 1 Grease a large bowl with cooking spray. Line a baking sheet with parchment paper and spray with cooking spray.

Continued

- 2 In the bowl of a stand mixer fitted with the dough hook, whisk together the water, olive oil, honey, and yeast. Let sit until the mixture is bubbly, about 5 minutes. Add both flours and the salt and mix, starting on low speed and increasing to medium-high, until the dough is smooth and elastic, 8 to 10 minutes. The dough will still be a little tacky, but it shouldn't stick to your fingers. (Alternatively, knead the dough by hand: In a second large bowl, whisk together the water, olive oil, honey, and yeast. Let sit until the mixture is bubbly, about 5 minutes. Add both flours and the salt and mix, using a wooden spoon, to form a shaggy dough. Tip the dough out onto a very lightly floured counter and knead until it is smooth and elastic, 8 to 10 minutes. Add a little bit of all-purpose flour, only as needed, to the dough and the counter to prevent it from completely sticking to your hands and the countertop. You will need less flour than you think. The finished dough will still be a little tacky, but it shouldn't stick to your fingers.)
 - 3 Transfer the dough to the prepared bowl, cover with plastic wrap, and let sit at room temperature until the dough has doubled in size, about 30 minutes.
 - 4 Once the dough has risen, transfer it to a surface well covered with all-purpose flour. Divide the dough into eight equal pieces. Roll each piece of dough into a ball. Working with one piece at a time, use a rolling pin to roll the dough out into a long, oblong shape. It should be about $\frac{1}{4}$ to $\frac{1}{2}$ in [6 to 12 mm] thick and 6 to 8 in [15 to 20 cm] long. Transfer to the prepared baking sheet and repeat with the remaining dough. Let rest while heating the skillet.
 - 5 Heat about 1 tsp olive oil in a large cast-iron skillet over medium heat. When the oil is hot, use a paper towel to carefully wipe out the skillet, leaving a very thin film of oil on the bottom. Add two pieces of dough and cook on both sides until puffed and golden brown, 8 to 10 minutes total. Adjust the heat as needed to prevent the bread from getting too dark.
 - 6 Repeat with the remaining dough, adding additional oil to the skillet, if needed, to prevent the dough from sticking.
- Store** the flatbreads in an airtight zipper-lock bag for up to 2 days. Reheat as directed in the recipe.

Makes 8 flatbreads

DRY-FRIED SAND DABS

4 oz [110 g] bacon, cut crosswise into thin strips

1 onion, thinly sliced

¼ cup [35 g] chopped ginger

8 garlic cloves, thinly sliced

2 Tbsp [30 ml] sake or white wine

8 oz [225 g] chicken skin, frozen

Salt

Freshly ground white pepper

½ cup [70 g] Wondra flour or all-purpose flour

2 whole sand dabs, cleaned

½ cup [120 ml] vegetable oil, for frying

Minced fresh chives, for garnish

4 lemon wedges, for serving

We first tried the simple, delicate sand dab when we went to the café at Chez Panisse soon after our cross-country trek to San Francisco. It was our first real local California fish, and it was the perfect introduction, because Chez Panisse served it whole at the time, so we got to see exactly what this creature looks like. In this recipe, we treat sand dabs with the same “dry fry” cooking method you’ll find in Chinese restaurants all over the Bay Area. Bonus: You’ll have extra bacon-y crumble after cooking, and it’s awesome sprinkled over pasta or salad.

- 1 Preheat the oven to 180°F [83°C]. Line a rimmed baking sheet with a silicone baking mat or parchment paper.
- 2 In a large skillet, cook the bacon over medium-high heat until it renders its fat and turns brown and crisp, 8 to 10 minutes. Drain off all but 1 Tbsp [15 ml] of the rendered bacon fat.
- 3 Add the onion, ginger, and garlic and continue to cook over medium-high heat until softened, about 5 minutes. Add the sake and scrape up any browned bits from the bottom of the skillet. Remove from the heat.
- 4 Transfer the bacon-onion mixture to the prepared baking sheet and bake until dehydrated, about 5 hours. Let cool to room temperature. Wash the skillet.
- 5 Meanwhile, using a meat grinder or food processor fitted with the metal blade, grind the frozen chicken skin into small pieces. Transfer the ground skin to the now-clean skillet and cook over medium heat until crisp, 15 to 20 minutes.
- 6 Using a slotted spoon, transfer the crisp chicken skin to a paper towel-lined plate. Season with salt and let cool to room temperature. Wash the skillet.

Continued



- 7 In a food processor, pulse the cooled bacon-onion mixture until ground, about 30 pulses. Add the cooled chicken skin and pulse until the mixture is ground and uniform, about 10 pulses. Season with white pepper and salt.
- 8 Place the Wondra flour in a shallow baking dish. Season the sand dabs with salt and then dredge in the flour, shaking off any excess, and place on a clean plate.
- 9 In the now-clean skillet, heat the vegetable oil to 350°F [180°C] over medium-high heat. Add the sand dabs and fry, flipping once, until browned on both sides, 3 to 5 minutes total. (Depending on the size of the fish and the skillet, you may need to fry the fish in two batches.)
- 10 Transfer to a paper towel-lined plate and dab off any excess oil.

Top the fish generously with the bacon-chicken skin crumble, garnish with chives, and serve immediately, with lemon wedges on the side.

Serves 2 to 4

CHICKEN LIVER MOUSSE WITH PUFFED WILD RICE AND PURÉED CRANBERRY

Chicken Liver Mousse

6 oz [165 g] chicken livers,
cleaned

1 cup [240 ml] whole milk

1 cup [30 g] cubed,
crustless bread

½ cup [120 ml] heavy cream

1½ sheets [3 g] gelatin or
1 tsp powdered gelatin

Salt

2 Tbsp [30 g] unsalted
butter

1 shallot, thinly sliced

1 Tbsp [15 ml] white wine,
plus more as needed

Puffed Wild Rice

2 Tbsp [25 g] wild rice

1½ cups [360 ml] vegetable
oil, for frying

Salt

Cranberry Purée

¼ cup [60 ml] water

¼ cup [50 g] sugar

1 cup [85 g] fresh
cranberries

½ tsp champagne vinegar,
plus more as needed

Salt

Torn fresh sorrel leaves,
for garnish

Toasted levain bread, for
serving (optional; see Note)

When we first served this dish, our customers were like, “Where’s the toast?” We put it on the menu around Thanksgiving, and it was a lesson in how married to tradition people can be. Yes, toast is normally the vehicle for chicken liver, but this dish is layered with toasty puffed rice, so you don’t need it. Cranberry is also dotted into the mix. You can control the proportions in each spoonful, so you have the perfect bite every time. It’s the same appetizer you’ve been eating forever—crunchy, savory, nutty, sweet—just shaken up a little.

CHEF’S NOTE: If you really must, you can serve the mousse with toasted bread. If you don’t want to make the puffed rice, you can substitute a generous sprinkle of Rice Krispies. They do not, however, have quite the same crunch or earthy flavor as the wild rice.

- 1 **To make the chicken liver mousse:** The day before serving, place the chicken livers in a medium bowl and cover with the milk. Refrigerate overnight.
- 2 The next day, place the bread in a medium bowl and cover with the cream. Let soak while cooking the livers. In a small bowl, cover the gelatin sheets with cold water. Let sit while cooking the livers. (If using powdered gelatin, dissolve the gelatin in 1½ Tbsp [22 ml] cold water.)
- 3 Drain the livers from the milk and pat dry. Season with salt.

- 4 In a medium skillet, melt 1 Tbsp [15 g] of the butter over medium-high heat. Once the butter is foamy, add the livers and cook until firm but still pink in the middle, about 2 minutes per side. Transfer to a bowl.
- 5 Add the remaining 1 Tbsp [15 g] butter to the skillet. Once the butter is foamy, add the shallot and a pinch of salt. Cook, stirring occasionally, until softened, about 1 minute. Add the wine and cook for 30 seconds, scraping up any browned bits. Remove from the heat.
- 6 Drain the gelatin sheets, squeezing out any excess water. (If using powdered gelatin, do not drain.) Add the gelatin to a food processor with the soaked bread cubes and any excess cream, chicken livers, and cooked shallots. Process until very smooth, 2 to 3 minutes. Season with salt and white wine.
- 7 Strain the chicken liver mixture through a fine-mesh strainer set over a medium bowl. Use a spatula to press as much of the liver mixture through the strainer as possible. Discard any solids left in the strainer.
- 8 Refrigerate the chicken liver mousse until firm, at least 1 hour.
- 1 **To make the puffed wild rice:** Preheat the oven to 250°F [120°C]. Line a rimmed baking sheet with parchment paper.
- 2 Bring a small pot of water to a boil over high heat. Add the rice and boil until tender, about 25 minutes. Drain well, and then spread the cooked rice in a single layer on the prepared baking sheet. Bake, stirring occasionally, until the rice is dry, about 30 minutes.
- 3 When the rice is fully dry, heat the vegetable oil to 425°F [220°C] in a large, deep pot set over medium-high heat. Place a fine-mesh strainer over a medium, heat-safe bowl.

- 4 Add the rice and fry until puffed, 15 to 30 seconds. Carefully pour the rice into the strainer, and then transfer the rice to a paper towel-lined plate. Season with salt and let cool. Let the oil cool and then discard or save for another batch.

- 1 **To make the cranberry purée:** In a medium saucepan, bring the water and sugar to a boil over medium-high heat. Add the cranberries and continue to cook until the cranberries pop and the sauce begins to thicken, about 5 minutes. Transfer the cranberry mixture to a blender and purée until smooth, about 30 seconds, scraping down the sides of the blender as needed. Blend in the vinegar, taste, and season with salt and additional vinegar, if desired. Let cool to room temperature.

- 1 **Before serving,** bring the chicken liver mousse to room temperature.
- 2 Spread the mousse in an even layer across a serving plate. Place the cranberry purée in a piping bag fitted with a small tip. Pipe the cranberry purée into several nickel-size dots onto the mousse. (Alternatively, use a plastic bag with the tip cut off in place of the piping bag, or use a small spoon to dollop the purée on the mousse.) Sprinkle very generously with the puffed rice and garnish with the sorrel leaves. Serve with the toasted bread, if desired.

Serves 4

BEEF TARTARE WITH BLACK TRUFFLE AND KALE SALSA VERDE

Kale Salsa Verde

3 Tbsp [30 g] finely
chopped shallots

2 Tbsp [30 ml] champagne
vinegar

½ cup [10 g] finely chopped
destemmed lacinato kale

2 Tbsp [30 ml] extra-virgin
olive oil

Salt

Tartare

1½ tsp unsalted butter or
duck fat

¾ tsp finely chopped
shallot

2 Tbsp [8 g] finely chopped
black truffle

4 oz [110 g] trimmed
New York strip steak

Salt

Baby kale leaves, for
garnish

Shaved black truffles,
for garnish (optional)

Torn bread, for serving

In autumn and winter we make beef tartare extra luxurious with black truffles. Meanwhile, we often joke that if you throw kale into a dish, it'll sell like crazy. The kale adds a sweet yet fresh earthiness that hits exactly what people's palates want these days.

- 1 **To make the kale salsa verde:** In a small bowl, combine the shallots and vinegar. Let sit for 30 minutes. Strain, reserving the shallots and the vinegar separately.
- 2 In a medium bowl, combine the kale, olive oil, and strained shallots. Add 1 Tbsp [15 ml] of the reserved vinegar. Season with salt and additional reserved vinegar to taste.
- 1 **To make the tartare:** Melt the butter in a small skillet over medium heat. When the butter is foamy, add the shallot and cook until softened, about 30 seconds. Add the truffle and cook until aromatic, about 1 minute. Transfer the truffle mixture to a small bowl and let cool to room temperature.
- 2 Meanwhile, using a very sharp knife, dice the steak into ¼-in [6-mm] pieces. Run the knife back through the diced steak two times to coarsely mince the meat. Transfer to a medium bowl.
- 3 When the truffle mixture is cool, add it to the bowl with the steak and mix well. Season with salt.

Transfer the tartare to a serving plate and spread it into an even round. Top with the kale salsa verde and garnish with the baby kale leaves and truffles, if using. Serve with the torn bread.

Serves 4



Chapter Two

APPETIZERS





The way this appetizers section is structured, you can choose your own adventure: serve one or two all at once with a main course and pastas or trot a slew of dishes out nice and slow over the course of a day-long gathering. We just create the recipes. How you eat them is a personal thing.

DATING ON THE LINE

SARAH: One day, Evan and I were joking in the kitchen, and the chef de cuisine said to me, "I'm starting to think you have a crush on Evan." I was like, "You're slow on the pickup. We're dating." He froze, gave me a long stare, and flipped his lid. "I don't want to know about this. It's ridiculous. I do not approve, and Chef Bouley would never approve." I actually don't think Chef Bouley would've cared. I can't even tell you how many people from that restaurant have dated and gotten married and had kids. But for whatever reason, from that day onward our boss made sure that our schedules didn't overlap. He made Evan's double shift my day off and my double shift was Evan's day off. Things like that. Occasionally we would somehow end up working together and he'd say things like, "I saw you two making eye contact. I don't want to see that." We weren't allowed to communicate with each other during service, which was ridiculous and actually got in the way of efficiency. We had to say things like, "Umm, chef, can you ask Evan if he's ready to plate the duck?" I left Bouley about six months later, and dating became a lot easier.

EVAN: Soon after that, my rent went up. I had originally gotten a good deal on a crappy little studio right next to the Lincoln Tunnel. It was about \$950 a month because of the economic slide after the September 11 attacks, but when it was time to renew they wanted to raise it to \$1500. That was pretty much my whole month's salary, so we had a discussion and I decided to move in with Sarah in Queens.

SARAH: Fast-forward a year and we had finally lucked out and landed a great deal on a studio apartment that we really loved on Houston and Avenue A back in the city, right on the border of the East Village and the Lower East Side. It was a great place to be. There were so many restaurants and bars nearby, and we could both walk to work. We lived on the 11th floor with a big balcony and a fantastic view of Downtown Manhattan. We even had a doorman and laundry in the building. The apartment was tiny, but combining incomes really was the way to go. We ended up living there for about four years.

At the time we had this great tradition of going out to Evan's parents' house in New Jersey when we had days off together. We'd sit in the backyard and drink wine and his mom would make a nice dinner for us. They'd even pack us leftovers and send us home with a couple bottles of wine. This was heaven for two broke line cooks. Right before one of these little jaunts to Jersey, I was having one of those "I feel like crap" kind of days. Evan looked at me and said, "I have something that might make you feel better." And I turned around and he was down on one knee proposing to me. "Try this on." Then the world spun. We hopped on the train and I was just staring at the ring on my finger the whole way. I was in such a haze that I have no recollection of what we ate that day at Evan's parents' house, but if I could have created the perfect meal it would include at least five of the appetizers in this chapter.





OYSTERS

THE RICH TABLE WAY

It doesn't matter if you are sitting by a lake, on a beach, or by the television. Oysters will always take you to that "Ah, life is good" place. By now you can probably guess that we're not going to fall into the typical cocktail sauce and champagne mignonette approach. Still, we're very careful not to let any of our oyster accoutrements get in the way of the mollusks' natural beauty. At the end of the day, they're amazing all on their own. These pages have a few of our favorite takes on the classic vinegar-based dressing known as mignonette. We're big fans of meaty East Coast oysters with bracing salinity, like the ones from Island Creek Oyster Company in Duxbury, Massachusetts. But you should use whatever oysters are freshest where you are, or whichever taste the best to you.

HOW TO SHUCK OYSTERS: Take a deep breath. Grab your first oyster with the cupped side facing down. Place it in a thick, folded kitchen towel in your nondominant hand with the hinge toward you. (The towel is there for protection—don't skip it.) Holding an oyster knife in your dominant hand, firmly wiggle it into the hinge where the two sides of the shell meet. Depending on the oyster, you may have to dig around a little to find the money spot. When the knife hits it, you'll feel the shell pop a little and release. Now press the knife more firmly into the hinge to pop the oyster open. Next, gently work your way along the edges of the top shell to pry it apart. Slide the blade against the underside of the top shell to release the oyster's muscle. Try to keep the oyster flat and steady to preserve all of the delicious juices inside. Remove the top shell and wipe the oyster knife clean. Use the cleaned knife to carefully dislodge the oyster from the bottom shell. Place the oyster, still in its shell, on a serving plate filled with crushed ice. Repeat with the remaining oysters, and then serve with your choice of topping.

Crushed Flower Mignonette

Use any edible flowers you'd like, but the best presentation comes from a mix of lots of different colors. Wait to mix this sauce until the oysters are shucked, or else the flowers will get soggy.

**¾ oz [25 g] mixed
edible flowers**

**3 Tbsp [45 ml]
champagne vinegar**

**⅓ cup [45 g] finely
chopped shallots**

**Minced fresh chives,
for garnish**

- 1 Coarsely chop the flowers. You should have about ⅓ cup. Combine the chopped flowers with the shallots and vinegar. Spoon ½ tsp to 1 tsp of the shallot mixture over each oyster. Garnish with the chives and serve immediately.

For 1 dozen oysters

Sea Lettuce and Fennel Mignonette

If you can't find fresh sea lettuce, you can substitute ¼ oz [6 g] dried wakame seaweed, soaked in cold water for about 10 minutes. Drain well and then chop very finely before using in the recipe. You can make this sauce before shucking the oysters.

**¼ cup [20 g] chopped
fresh sea lettuce**

**3 Tbsp [25 g] finely
diced fennel**

**¼ cup [40 g] finely
chopped shallots**

**1 Tbsp [3 g] chopped
fresh fennel fronds**

**¼ cup [60 ml]
champagne vinegar**

**Minced fresh chives,
for garnish**

- 1 In a medium bowl, combine the sea lettuce, shallots, vinegar, fennel, and fennel fronds. Spoon ½ tsp to 1 tsp of the mixture over each oyster. Garnish with the chives and serve immediately.

For 1 dozen oysters

Cucumber and Shallot Mignonette

If you don't have a juicer, you can skip the cucumber juice. You can make this sauce before shucking the oysters.

1 small Persian cucumber, about 3 oz [85 g]

⅓ cup [45 g] finely chopped shallots

3 Tbsp [45 ml] champagne vinegar

Minced fresh chives, for garnish

- 1 Trim and peel the cucumber. Slice the cucumber in half lengthwise and, using a small spoon, scrape out the seeds. Reserve the peel, seeds, and any additional trim.
- 2 Finely dice the cucumber. You should have about ⅓ cup [50 g].
- 3 Set up a fruit and vegetable juicer. Juice all of the cucumber trimmings and seeds. Measure out 1 tsp of the juice and discard (or drink) the rest.
- 4 In a medium bowl, combine the cucumber, cucumber juice, shallots, and vinegar. Spoon ½ tsp to 1 tsp of the cucumber mixture over each oyster. Garnish with the chives and serve immediately.

For 1 dozen oysters

Toasted Sunchoke Mignonette

You can fry the sunchokes ahead of time, but don't mix them with the shallots and vinegar until you've shucked your oysters and are ready to serve. Otherwise, the sunchokes will get soggy.

½ cup [120 ml] extra-virgin olive oil, for frying

2 sunchokes

⅓ cup [45 g] finely chopped shallots

3 Tbsp [45 ml] champagne vinegar

Minced fresh chives, for garnish

- 1 Place the olive oil in a small saucepan. Peel the sunchokes and then, using a mandoline slicer set over the saucepan, very thinly slice the sunchokes directly into the olive oil. Stir the sliced sunchokes as you go to keep them submerged and prevent browning. (Alternatively, you can peel the sunchokes and slice them very thin using a knife. Add them to the oil as you go to prevent browning.)
- 2 Place the saucepan over medium-low heat to very slowly fry the sunchokes. As the oil heats, the sunchokes will begin to bubble and, eventually, start to crisp and turn brown. Stir frequently. The entire frying process should take about 20 minutes. Once the sunchokes are crisp, transfer them to a paper towel-lined plate.
- 3 When the sunchokes have cooled, use your hands to crush them into small pieces. Transfer the sunchokes to a medium bowl and stir in the shallots and vinegar. Spoon ½ tsp to 1 tsp of the sunchoke mixture over each oyster. Garnish with the chives and serve immediately.

For 1 dozen oysters

A FEW MORE OYSTER TIPS: Make sure you look at the tag and see how long ago the oysters were harvested. The fresher the better. Go for oysters that feel a little heavier than the rest and have a deeper cup. This means you'll get more of the delicious juice inside, and a plumper oyster, too. Also, when you're preparing oysters, really take the effort to scrub the living hell out of them before you shuck. The act of eating oysters should be a pristine one—the last thing you want is for someone to get grit or dirt in their mouth. Finally, keep your oysters refrigerated with ice on them until you're ready to serve. We think you should always present your oysters on crushed ice—not salt. Dig the shells into the ice and it'll keep them cold as can be.

CHICORIES WITH DATE VINAIGRETTE AND CRISPY CHICKEN SKIN

**8 oz [225 g] chicken skin,
frozen**

Salt

**¼ cup [60 ml] champagne
vinegar**

**¼ cup [60 ml] sherry
vinegar**

**¼ cup [60 ml] extra-virgin
olive oil**

2 medjool dates, pitted

2 Tbsp [30 ml] water

**4 oz [110 g] mixed chicory
lettuces, such as radicchio
and frisée, torn into bite-
size pieces, and baby kale**

Chicories include a variety of very firm leafy vegetables with a lovely, earthy bitterness. The date vinaigrette and chicken skin add sweetness, crunch, and fatty umami. It's a simple and addictive combination.

CHEF'S NOTE: You can double this recipe, but you may need to cook the ground chicken skin in two batches. Keep the date vinaigrette amounts the same.

- 1 Using a meat grinder or food processor fitted with the metal blade, grind the frozen chicken skin into small pieces. Transfer the ground skin to a large skillet and cook over medium heat until crisp, 15 to 20 minutes.
- 2 Using a slotted spoon, transfer the crisp chicken skin to a paper towel-lined plate. (Strain and save the fat for another use, such as cooking vegetables like Brussels sprouts or as a substitute for duck fat in our madeleines [page 30].) Season with salt and let cool to room temperature.
- 3 In a blender, combine the vinegars, olive oil, dates, and water. Blend until smooth, about 30 seconds. Season with salt.
- 4 Place the chicory lettuces in a large bowl and toss with 2 Tbsp [30 ml] of the date vinaigrette. Add additional vinaigrette to taste.

Divide the dressed chicories between two chilled serving plates and top with a generous amount of the chicken skin. Serve immediately.

Serves 2



BURRATA WITH SUMMER SQUASH AND HERB OIL

Tomato Water

**10 oz [285 g] tomatoes
(about 2 medium), cored
and quartered**

$\frac{3}{4}$ tsp salt

$\frac{3}{4}$ tsp sugar

Sourdough Chips

**$\frac{1}{4}$ loaf Douglas Fir
Sourdough (page 26)
or other high-quality
sourdough bread, frozen
for at least 2 hours**

**Extra-virgin olive oil,
for brushing the bread**

Salt

Herb Oil

**7 Tbsp [105 ml] vegetable
oil**

**3 Tbsp [45 ml] extra-virgin
olive oil**

**$\frac{1}{4}$ cups [25 g] tightly
packed shiso leaves**

**$\frac{3}{4}$ cup [15 g] tightly packed
Thai basil leaves**

**$\frac{3}{4}$ cup [15 g] tightly packed
Italian basil leaves**

**1 small yellow summer
squash, julienned**

Salt

**Champagne vinegar,
for seasoning**

**One 8-oz [225-g] ball
burrata cheese, or two
4-oz [115 g] balls, at
room temperature**

**About 1 Tbsp [15 ml] Shiro
Vinaigrette (page 50),
for seasoning**

Burrata is basically fresh Italian mozzarella with cream inside so that it oozes a little bit when you slice into it. In other words, it's the best mozzarella you can imagine. The herb oil sauce on this dish includes shiso, basil, and tomato water—an ode to an ocean herbal broth that we used to make at Bouley.

EVAN: Even though I made about a hundred ocean herbal dishes a day at Bouley, I still don't hate it because it was so beautiful. Of course, this dish is also a play on the classic tomato, mozzarella, and basil combination, but it is the freshest, lightest, most summery version you'll ever have.

CHEF'S NOTE: You're going to love the leftover ingredients from this dish. Serve extra chips on the side; try extra tomato water in a Bloody Mary, and use extra herb oil as a dip for fresh bread, drizzled over vegetable soups, mixed into a frittata, or tossed with fresh pasta.

- 1 To make the tomato water:** Line a fine-mesh strainer with cheesecloth and set over a medium nonreactive bowl.
- 2** In a food processor, purée the tomatoes with the salt and sugar until smooth, about 10 seconds. Transfer to the prepared strainer and refrigerate overnight. The next day, discard the tomato solids.
- 1 To make the sourdough chips:** Preheat the oven to 175°F [80°C].
- 2** Using a mandoline or very sharp knife, slice the bread into pieces about $\frac{1}{16}$ in [2 mm] thick, or as thin as possible. Place the slices on a baking sheet and brush both sides with olive oil. Season with salt. Bake until crisp and golden brown, 2 to 3 hours. (To make

ahead, store the chips in an airtight container for up to 1 week.)

- 1 **To make the herb oil:** In a blender, purée the vegetable oil, olive oil, shiso, Thai basil, and Italian basil until smooth. Strain the mixture through a fine-mesh strainer into a small bowl.
- 1 **To assemble:** In a medium bowl, season the summer squash with salt.
- 2 In a medium bowl, whisk together ¼ cup [60 ml] of the tomato water and 3 Tbsp [45 ml] of the herb oil. Season with salt and a small drizzle of champagne vinegar. Reserve any remaining tomato water and herb oil for another use (see Note).
- 3 Place the burrata in a shallow serving bowl. Pour the tomato water mixture about halfway up the sides of the burrata. Place the summer squash on top of the burrata, twisting the strands to form a nest. Drizzle the squash, cheese, and tomato water with a little Shiro Vinaigrette and top the squash with a few sourdough chips. Serve with additional chips on the side.

Serves 4



GYPSY PEPPER SOUP WITH AVOCADO, TORPEDO ONIONS, AND OREGANO

2 torpedo onions, thinly sliced

½ cup [120 ml] champagne vinegar

2 Tbsp [30 ml] plus 1 cup [240 ml] water

1½ tsp sugar

¾ tsp salt, plus more as needed

2½ lb [1 kg] gypsy peppers, stemmed and deseeded

1 Tbsp [15 ml] plus 1 tsp extra-virgin olive oil

½ yellow onion, chopped

1 ripe avocado

Small fresh oregano leaves, for garnish

This is one of our all-time favorite soups. It might seem daunting to cook one vegetable three different ways for one recipe, but trust us when we tell you it's worth it. Charring, juicing, and slow-cooking lets you experience every possible pepper flavor dimension—sweet, vegetal, and bitter—in each spoonful.

CHEF'S NOTE: You can substitute red bell peppers for the gypsy peppers and shallots for the torpedo onions.

- 1 Place the torpedo onion slices in a bowl. In a small saucepan, combine the vinegar, 2 Tbsp [30 ml] of the water, sugar, and salt. Bring to a boil over medium-high heat and then immediately pour over the onions. Let cool to room temperature, then refrigerate until ready to serve. (The pickled onions can be made ahead and refrigerated for up to 8 hours.)
- 2 Divide the peppers into three even portions.
- 3 Prepare a fruit and vegetable juicer. Slice one-third of the peppers into fourths to make wide strips. Juice the pepper strips to make about ¾ cup [180 ml] pepper juice. Refrigerate while preparing the rest of the soup.

- 4 Heat the broiler to high. Slice another third of the peppers in half vertically. Place on a small baking sheet, skin-side up. Broil, rotating the baking sheet as needed, until well charred, 5 to 7 minutes. Transfer to a bowl and set aside.
- 5 Chop the remaining third of the peppers.
- 6 Heat 1 Tbsp [15 ml] of the olive oil in a large saucepan over medium heat. Add the yellow onion and cook, stirring occasionally, until softened but not browned, 5 to 7 minutes. Add the chopped peppers and a pinch of salt, cover, and let steam until soft, 8 to 10 minutes. Remove the lid and add the charred peppers and remaining 1 cup [240 ml] water. Bring to a simmer and cook until the peppers are very soft, about 10 minutes.
- 7 Remove from the heat and let the pepper mixture cool to room temperature.
- 8 Once cool, transfer the pepper mixture to a blender and blend until very smooth, about 1 minute. The mixture should still be thick. Transfer to a large bowl and stir in the pepper juice. Season with salt and refrigerate until ready to serve. (The soup can be made ahead and refrigerated for up to 1 day.)

- 1 **Just before serving**, peel and pit the avocado. Cut into bite-size pieces.
- 2 Remove the pickled torpedo onion slices from the pickling liquid. Place in a bowl with the avocado, remaining 1 tsp olive oil, and ½ tsp of the pickling liquid. Toss gently and season to taste with salt.
- 3 Pour the chilled soup into four chilled serving bowls. Dot the soup with pieces of the avocado and onion mixture. Garnish with a few fresh oregano leaves. Serve cold.

Serves 4

SWEET ONION SOUP WITH PICKLED PLUMS

1 cup [90 g] thinly sliced shallots

¼ cup [35 g] Wondra flour or all-purpose flour

2 cups [480 ml] vegetable oil, for frying

Salt

1 Tbsp [15 g] unsalted butter

2 medium sweet onions (about 1½ lb [680 g]), thinly sliced

2 cups [480 ml] water

2 plums or pluots, pitted and diced

¼ cup [60 ml] champagne vinegar

1 Tbsp [3 g] chopped fresh cilantro, plus a small handful of small whole cilantro leaves, for garnish

¼ tsp mustard seed oil

3 Tbsp [45 g] crème fraîche

This soup has a remarkable amount of flavor for all its simplicity.

CHEF'S NOTE: If you can't get sweet onions, use regular yellow onions. You can use an immersion blender instead of a standard blender, but the soup won't be as smooth.

- 1 In a medium bowl, toss the shallots with the Wondra flour. Shake off the excess flour and transfer to a plate. Be careful not to let the shallots clump up.
- 2 In a large saucepan, heat the vegetable oil to 350°F [180°C]. Add the shallots and fry, stirring constantly to keep them separated, until golden brown, 5 to 6 minutes. Using a slotted spoon, transfer to a paper towel-lined plate. Season with salt. (The shallots can be made ahead and stored in an airtight container for up to 3 days.)
- 3 In a Dutch oven or other large, heavy pot, melt the butter over medium heat. When the butter is foamy, add the onions and a generous pinch of salt. Cover and cook, stirring occasionally, until translucent, 10 to 15 minutes. Do not let the onions brown. Add the water, increase the heat to high, and bring to a simmer. Turn the heat down to low and continue to simmer until the onions are very tender, about 10 minutes.
- 4 Meanwhile, toss the plums with the champagne vinegar, chopped cilantro, and mustard seed oil. Season to taste with salt.
- 5 In batches, transfer the onion mixture to a blender and blend until very smooth, about 1 minute. Transfer to a bowl and repeat with the remaining onion mixture. Whisk in the crème fraîche and season with salt.

To serve, make a small pile of the pickled plums in the center of four shallow serving bowls. Top the plums with some of the fried shallots and a few small cilantro leaves. At the table, pour the hot onion soup around the plums. Eat immediately.

Serves 4



CHESTNUT SOUP WITH PEAR AND KALE

Pear Chips

⅔ cup [130 g] sugar

½ cup [120 ml] water

3 Tbsp [45 ml] fresh lemon juice

1 Bosc pear

Chestnut Soup

1¼ lb [565 g] fresh chestnuts

3 Tbsp [45 g] unsalted butter

5 cups [1.2 L] White Chicken Stock (recipe follows)

1 Bosc pear, cored and diced with the peel left on

Salt

Pear and Kale Salsa Verde

¼ cup [40 g] finely chopped shallots

3 Tbsp [45 ml] champagne vinegar

Remaining ½ Bosc pear from Pear Chips

¾ cup [12 g] finely chopped destemmed lacinato kale

¼ cup [60 ml] extra-virgin olive oil

Salt

EVAN: Since I was little we've had chestnuts at Thanksgiving and Christmas parties at my aunt and uncle's house.

SARAH: These are seriously gargantuan meals that start with cocktails in the living room and finish up in the dining room with Sauternes and a bowl of fresh chestnuts that have just been roasted with crunchy salt. It's all so New England; the house is full of amazing smells and old English antiques. There's even a big hunk of Stilton on the dessert table that they bring back from antiquing trips to England.

EVAN: Meals at their house are seriously one of the reasons I got into cooking.

SARAH: And they're also seriously one of the reasons I knew I wanted to marry Evan. Just kidding! Sort of.

EVAN: We found a farmer who grows chestnuts out here in San Francisco. They sell mostly to The French Laundry and Quince, but they like us so they sell as many as they can spare to our kitchen.

SARAH: Chestnuts are pretty seasonal; that's why we recommend making this really luxurious soup for Thanksgiving or Christmas. It's basically chestnuts that are very simply sautéed and then puréed with water and butter.

EVAN: The same farmer that sells us the chestnuts grows pears, which happen to be a great complement because they balance out the soup's richness. The pears are pretty sweet and acidic, so we make a kale salsa verde to cut those flavors. As you spoon up this soup, it helps the buttery richness feel light and fresh.

CHEF'S NOTE: If have one, you can use a dehydrator to make the pear chips. It'll take about 12 hours. If you'd like to make the soup vegetarian, you can use a mild, low-sodium vegetable stock that is light in color and doesn't contain tomatoes.

- 1 **To make the pear chips:** Preheat the oven to 175°F [80°C]. Line a baking sheet with a silicone baking mat or parchment paper.
- 2 In a small saucepan, heat the sugar and water over medium-high heat, stirring occasionally, until the sugar is dissolved. Remove from the heat and let cool to room temperature. Stir in the lemon juice.
- 3 Slice the pear in half lengthwise. Reserve one half for the kale salsa verde. Using a mandoline slicer or very sharp knife, slice the remaining pear half lengthwise into slices about 1/8 in [2 mm] thick. Dip the pear slices into the sugar-lemon water, shaking off the excess, and place on the prepared baking sheet.
- 4 Bake until the pear slices are crisp, 8 to 9 hours. Set aside. The chips will continue to crisp up as they cool.

- 1 **To make the chestnut soup:** Bring a large saucepan of salted water to a boil over high heat. While the water is heating, use a paring knife to cut an X in the flat side of each chestnut. Be careful but decisive as you cut the chestnuts, making sure to cut all the way through the tough outer shell and skin and into the flesh.
- 2 Add the chestnuts to the boiling water and cook until the outer layers of shell and skin peel back, 15 to 20 minutes. Drain and let cool. Wash the saucepan.

- 3 When cool enough to handle, use your hands to peel the tough outer shell and skin from the chestnuts.
- 4 Heat 1 Tbsp [15 g] of the butter in the now-clean saucepan over medium-high heat. Add the chestnuts and cook, stirring occasionally, until lightly browned, 1 to 2 minutes. Add the chicken stock, increase the heat to high, and bring to a simmer. Turn the heat to medium-low and continue to cook until the chestnuts are soft, about 25 minutes.
- 5 Remove from the heat and add the diced pear. Use an immersion blender to blend the soup until smooth. With the blender running, gradually add the remaining 2 Tbsp [30 g] butter, blending until the soup is smooth and emulsified. Season with salt. Strain the soup through a fine-mesh strainer, pressing the solids through the strainer with a spatula.

- 1 **To make the pear and kale salsa verde:** In a small bowl, combine the shallots and vinegar. Let sit for 30 minutes. Strain, reserving the vinegar and shallots separately.
- 2 Peel, core, and dice the remaining pear half. Place in a medium bowl. Add the kale, olive oil, and strained shallots. Add 1 Tbsp [15 ml] of the reserved vinegar. Season with salt and additional reserved vinegar to taste.

Gently reheat the soup over low heat. Divide the kale-pear mixture among six serving bowls, making a tall mound in the center of the bowl. Top with a pear chip. At the table, pour the hot chestnut soup around the kale. Eat immediately.

Serves 6

Continued

White Chicken Stock

You won't want to eat the chicken meat after it has simmered for 3 hours. If you don't like the idea of that waste, use an equal weight of meaty chicken bones.

4 qt [3.8 L] water	1 onion, halved
One 4-lb [1.8-kg] whole chicken, or the equivalent in very meaty chicken bones, such as chicken backs and necks	½ small fennel bulb
	6 garlic cloves, peeled
	⅓ sheet kombu, about 3 by 5 in [7 by 12 cm]

- 1 Combine the water, chicken, onion, fennel, garlic, and kombu in a large stockpot. Place the pot over high heat and bring to a rolling boil. Skim off all of the foam and impurities that appear on the surface. Turn the heat down to low and gently simmer, uncovered, until the stock is very flavorful, about 3 hours. Strain the stock through a fine-mesh strainer. Skim off the fat from the surface and let cool to room temperature. Store in the refrigerator for up to 1 week or the freezer for up to 3 months.

Makes about 14 cups [3.3 L]

SLICED YELLOWTAIL WITH CRUSHED PEAS AND SALTINES

Saltine Tuile

**18 saltine crackers (about
2 oz [56 g])**

Salt

**2 Tbsp plus 1 tsp [30 g]
isomalt (see Note)**

Pea Sauce

**1 Tbsp [15 g] unsalted
butter**

1 shallot, finely diced

1 cup [240 ml] water

**1¼ cups [200 g] freshly
shucked English peas**

**2 Tbsp [30 ml] extra-virgin
olive oil**

**2 Tbsp [6 g] chopped fresh
parsley**

**2 Tbsp [6 g] chopped pea
shoots or baby spinach,
plus more for garnish**

**1 Tbsp [3 g] chopped fresh
tarragon**

**⅓ oz [3.5 g] white
chocolate**

Salt

**1½ Tbsp [22 ml] Shiro
Vinaigrette (page 50)**

**8 oz [225 g] chilled sushi-
grade yellowtail, sliced into
thin, bite-size pieces**

Sarah grew up watching her dad eat saltine and butter sandwiches, so saltines were bound to work their way into our repertoire one way or another. For this recipe, we take saltine crackers and make a tuile, or thin French cracker, out of them, which brings out caramel-like tones as they bake. The tuile is not hard to make at all; you just need to get your hands on some isomalt.

CHEF'S NOTE: You can find isomalt online or in baking and specialty cooking stores. If you can't find it, substitute crushed saltine crackers for the tuile, scattered over the top of the dish right before serving. You need to use ultra-fresh peas here—especially for the pea vinaigrette, since they're eaten raw. Older peas taste starchy, not sweet.

- 1 To make the saltine tuile:** Preheat the oven to 350°F [180°C]. Line a rimmed baking sheet with a silicone baking mat or parchment paper.
- 2** In a food processor, grind the saltine crackers and a pinch of salt until the crackers are a fine powder, about 45 seconds. Add the isomalt and continue to process until the isomalt is mostly ground into the saltines, 1 to 2 minutes. (There will be a few larger pieces of isomalt; this is okay.) Pour the saltine mixture out onto the prepared baking sheet and smooth into an even layer.

Continued



- 3 Bake the saltine mixture until the isomalt has melted and caramelized and the mixture has turned into one large, golden cracker, 15 to 18 minutes, rotating the baking sheet several times while baking to ensure even cooking.
- 4 Transfer the baking sheet to a cooling rack and let the cracker cool to room temperature. Once cool, break the tuile into pieces around 2 to 4 in [5 to 10 cm] long. Store in an airtight container until ready to serve. (The tuile will turn soft after an hour or two, so it's best not to make it too far ahead of time.)

- 1 **To make the pea sauce:** Prepare an ice bath. Place a large bowl in the ice bath and set a fine-mesh strainer over the bowl.
- 2 In a large skillet, melt the butter over medium heat. When the butter is foamy, add the shallot and cook, stirring occasionally, until softened, about 1 minute. Add the water, increase the heat to high, and bring to a rapid simmer. Add 1 cup [160 g] of the peas and simmer until just tender, 1 to 2 minutes. Immediately transfer to a blender.
- 3 Working quickly, add the olive oil, parsley, chopped pea shoots, tarragon, and white chocolate and blend until smooth, about 2 minutes. Immediately pour the pea mixture through the prepared strainer into the bowl over the ice bath. Stir the sauce so that it chills as quickly as possible. Once cool, season with salt. Transfer to a storage container and refrigerate until ready to serve.

- 1 **To serve,** using a sharp knife, coarsely chop the remaining ¼ cup [40 g] peas, transfer to a bowl, and toss with the vinaigrette. Season with salt.
- 2 Spoon 2 Tbsp [30 ml] of the pea sauce onto the center of four chilled serving plates. Divide the sliced fish among the plates. Top each serving with a little bit of the pea-vinaigrette mixture and a few pea shoots. Lay a couple of the saltine tuiles on top. Serve immediately.

Serves 4

YELLOWTAIL WITH LARDO, CHARRED CABBAGE, AND OXALIS

1 Tbsp [15 ml] vegetable oil

½ small green cabbage,
halved

Salt

2½ oz [70 g] lardo, diced

1 tsp tapioca flour

1 Tbsp [15 ml] water

2 Tbsp [30 ml] Shiro
Vinaigrette (page 50)

8 oz [225 g] chilled sushi-
grade yellowtail, sliced into
thin, bite-size pieces

Flaky sea salt, such as
Jacobsen or Maldon

Oxalis flowers, for garnish
(see Note)

EVAN: Oxalis is a small, sweet wild sorrel. You know it's spring in San Francisco when you walk down the streets and you start seeing these bright yellow flowers popping up in the local parks.

SARAH: Our kids call it sour grass and they love eating it so much that I have to stop them before they go overboard.

CHEF'S NOTE: If you're not in San Francisco, try replacing the oxalis with another sorrel, shiso, or mint. You can substitute a white fish with a decent amount of fat—like albacore tuna—for the yellowtail.

- 1 In a large cast-iron skillet, heat the oil over high heat. When the oil is hot, season the cabbage with salt and then place both halves in the skillet with one of the cut sides down. Let sear until deeply charred, about 3 minutes. Turn the cabbage to the second cut side and sear until deeply charred, about 3 minutes. Transfer the cabbage to a bowl, cover with plastic wrap, and let cool to room temperature.
- 2 Meanwhile, in a medium bowl, toss the lardo with the tapioca flour. Transfer to a food processor and pulse until the lardo begins to become smooth. With the food processor running, gradually drizzle in the water. Continue to process until smooth and fluffy, 15 to 30 seconds.

- 3 Once cool, place the cabbage on a cutting board. Core each piece and then thinly slice into ribbons. The cabbage should still have a little crunch to it, but shouldn't be totally raw. Place the cabbage ribbons back in the bowl and toss with the vinaigrette.

To serve, dollop a heaping 1 Tbsp [15 g] of the lardo purée onto the center of four chilled serving plates. Use a spoon to spread the purée across each plate. Divide the fish among the plates and season with a little bit of the flaky salt. Drape the cabbage over the fish and garnish with the oxalis. Serve immediately.

Serves 4



HALIBUT TARTARE WITH MELON, CUCUMBERS, AND PARSLEY

1¼ cups [25 g] tightly packed fresh parsley leaves

1 tsp [5 ml] water at room temperature, plus ⅓ cup [75 ml] ice-cold

¼ tsp honey

Salt

1½ cups [240 g] diced green melon, such as honeydew

1 medium cucumber, about 10 oz [282 g], peeled

1½ tsp [7.5 ml] plus 1 Tbsp [15 ml] Sevillano extra-virgin olive oil or other mild single-variety olive oil like Arbequina

8 oz [225 g] chilled sushi-grade halibut, diced

1 small shallot, finely chopped

1 bunch fresh chives, minced

1 lime

About ¼ cup [12 g] Popped Sorghum (page 50), for garnish

Raw and refreshing, this loose interpretation of a tartare is an impressive way to start a meal when it's hot outside. Use the freshest sushi-grade halibut you can find.

CHEF'S NOTE: If you don't have a juicer, you can juice the melon and cucumber by processing them together in a blender until smooth. Then push the blended mixture through a fine-mesh strainer lined with cheesecloth and discard the solids.

- 1 In a medium skillet, combine the parsley, 1 tsp [5 ml] water, and honey. Place over medium heat and cook, stirring occasionally, until the parsley has wilted, 1 to 2 minutes. Immediately transfer to a blender and add the ⅓ cup [75 ml] ice water. Blend until smooth, 30 seconds to 1 minute. Strain the liquid through a fine-mesh strainer into a bowl and season with salt. Refrigerate while preparing the melon juice.
- 2 Set up a fruit and vegetable juicer. Juice 1 cup [160 g] of the diced melon and one-third of the peeled cucumber to make ¾ cup [180 ml] juice. Stir in 2 Tbsp [30 ml] of the parsley water. (Reserve the remaining parsley water for another use; it tastes great in a Bloody Mary.) Whisk in 1½ tsp [7.5 ml] of the olive oil and season with salt. Refrigerate until serving time, or for up to 4 hours.
- 3 Using a mandoline or sharp knife, slice the remaining two-thirds of the cucumber into long, thin, julienned strips. You should have about 1 cup [120 g] cucumber strips. Place in a medium bowl and add the remaining ½ cup [80 g] diced melon.

- 4 In a medium bowl, gently stir together the halibut, shallot, half of the chives, remaining 1 Tbsp [15 ml] olive oil, and the grated zest of half the lime. Season to taste with salt.
- 5 Juice the lime over the cucumber-melon mixture. Mix and season with salt.

To serve, divide the halibut mixture among four chilled shallow bowls. Top with the melon and cucumber mixture. Garnish with popped sorghum and the remaining chives. Carefully pour about 2 Tbsp [30 ml] of the juice mixture around the fish. Serve immediately.

Serves 4

SLICED HALIBUT WITH TOKYO TURNIPS AND BONE MARROW

¼ cup [60 ml] lime juice

2½ Tbsp [37.5 ml] extra-virgin olive oil

2½ tsp shiro dashi

3½ Tbsp [53 g] rendered bone marrow from three 2-in [5-cm] bones (see Note)

1½ tsp finely diced shallots

Salt

1 bunch Tokyo turnips, with the greens attached

8 oz [225 g] sushi-grade halibut, sliced into thin, bite-size pieces

Flaky sea salt, such as Jacobsen or Maldon

About ¼ cup [12 g] Popped Sorghum (page 50), for garnish

Grated lime zest, for serving

When the halibut season comes in California, you don't want to miss it. These super-lean fish are difficult to cook but easy to serve raw. If halibut or fluke aren't on hand, just ask your fishmonger for a lean, sushi-grade fish. Don't be afraid of serving uncooked fish; it's so impressive at a dinner party.

CHEF'S NOTE: To render bone marrow, you'll need marrow bones that are about 2 in [5 cm] long, cut to expose both ends of the marrow. Place them on a rimmed baking sheet and roast in a 450°F [235°C] oven until just beginning to brown, about 10 minutes. Let the bones cool until you can handle them. Press on the marrow and it should slide right out the other side. Pop the marrow out of the bones into a blender and blend until smooth. Five of these bones will yield about ½ cup [120 g] of blended, rendered marrow.

You'll need all of the greens from a full bunch of turnips, but only two of the turnips themselves. You can use the remaining turnips, thinly sliced, in salads. Or roast them whole in a hot oven with olive oil and salt, and serve alongside roast chicken.

- 1 In a blender, blend together the lime juice, olive oil, and dashi. With the blender running, very gradually add ½ Tbsp [8 g] of the bone marrow and blend until smooth, 1 to 2 minutes. Transfer to a medium bowl and stir in the shallots. Season with salt.
- 2 Remove the greens from the turnips, leaving a small sprig of green on the tops of the turnips. Wash the greens and scrub the turnips.

- 3 Set any small, tender turnip greens aside for garnish.
- 4 Use a mandoline slicer or sharp knife to thinly slice two turnips. Slice the turnips along their length so that the tips of the greens are included. Set aside for serving.
- 5 Bring a large pot of salted water to a boil. Add the full-size turnip greens and cook just until tender, about 1 minute. Drain well, using a spatula to press out as much water as possible. Transfer the greens to a blender.
- 6 Blend the greens until they're finely chopped, about 30 seconds. While the blender is running, gradually add 2 to 3 Tbsp [30 to 45 g] of the remaining bone marrow through the feed tube to form a smooth, emulsified purée, 1 to 2 minutes. If necessary, add 1 to 2 Tbsp [15 to 30 ml] water to smooth out the purée. (The amount of water needed will depend on how dry the greens were when added to the food processor.) Transfer the turnip green purée to a medium bowl and let cool to room temperature. Season with salt.

- 1 **To serve**, place the halibut on a plate and drizzle with the bone marrow vinaigrette. Divide the seasoned halibut among four chilled serving plates, leaving any excess vinaigrette behind. Season with a little bit of the flaky salt.
- 2 Dollop the turnip green purée around the fish and then top with several turnip slices. Sprinkle popped sorghum around the fish, grate a little lime zest over the top, and garnish with the small, tender turnip greens. Serve immediately.

Serves 4

PLANCHA BREAD WITH CHICKEN LIVER, ASPARAGUS, AND MINT

**1 recipe Chicken Liver
Mousse (page 72)**

Pickled Shallots

2 shallots, thinly sliced

**½ cup [120 ml] champagne
vinegar**

2 Tbsp [30 ml] water

1½ tsp sugar

¾ tsp salt

Asparagus

**6 extra-large asparagus
spears**

1 tsp extra-virgin olive oil

**1 to 2 tsp Shiro Vinaigrette
(page 50)**

Salt

**4 pieces Plancha Bread
(page 67), toasted if
desired**

**Thinly sliced mint leaves,
for garnish**

**Chopped fresh chives, for
garnish**

We constantly switch up the items we serve with our beloved flatbread. Here we're passing on an accompaniment that has really stuck with us through the years. People are always shocked by how well chicken liver goes with asparagus and mint. As Evan likes to say to our guests, "It sounds crazy, but I promise it's delicious."

CHEF'S NOTE: Don't skip the pickled shallots; they really brighten up the flavor of the mousse. If you don't have a juicer (or don't want to use it), you can cook the asparagus in 3 to 4 Tbsp [45 to 60 ml] of water. One round of plancha bread, topped with mousse, is a generous serving for one person. If you're planning to serve many courses, consider serving one plancha bread for every two people.

- 1 The day before serving, begin preparing the chicken liver mousse by soaking the livers in milk, as described on page 72. The next day, finish and chill the mousse. Bring the mousse to room temperature before serving.
- 1 **To make the pickled shallots:** Place the sliced shallots in a medium bowl.
- 2 In a small saucepan, combine the vinegar, water, sugar, and salt. Bring to a boil over medium-high heat and then immediately pour over the shallots. Let cool to room temperature and then refrigerate until ready to serve, or for up to 8 hours.

Continued



- 1 **To make the asparagus:** Prepare a fruit and vegetable juicer.
- 2 Cut the tough ends from the asparagus and lightly peel the bottoms of the trimmed asparagus spears, leaving some green color and reserving the peels and spears.
- 3 Juice the tough stalk ends and the peels to make 3 to 4 Tbsp [45 to 60 ml] of juice.
- 4 Prepare an ice bath and place a medium bowl in the ice water.
- 5 In a medium skillet, heat the olive oil over high heat until shimmering. Add the asparagus and toss to coat in the oil. Add the asparagus juice, cover, and cook, shaking the skillet, until the asparagus is tender, 2 to 3 minutes. Immediately pour the asparagus and its cooking juices into the bowl set over the ice bath.
- 6 Once chilled, remove the asparagus from its cooking liquid. Thinly slice the asparagus on the diagonal, cutting the asparagus tips in half lengthwise. Transfer to a bowl and season with the vinaigrette and salt.

To serve, spread the mousse in a thick layer over each piece of plancha bread. Top with the asparagus and pickled shallots. Garnish with the mint and chives. Serve.

Serves 4 to 8

SEA URCHIN TOAST WITH AVOCADO, DANISH RYE BREAD, AND SUNFLOWER

1 English cucumber, about
12 oz [340 g]

½ cup [120 ml] extra-virgin
olive oil

Salt

2 ripe avocados

2 tsp fresh lemon juice

2 tsp water

4 slices high-quality rye
bread, preferably one
containing sunflower
seeds, 1 in [2.5 cm] thick
(see Note)

3 oz [85 g] fresh uni

Shiro dashi, for sprinkling
over uni

Champagne vinegar, for
tossing with cucumber

1 small jalapeño, thinly
sliced

Chopped fresh chives,
for garnish

Sunflower shoots,
for garnish

Diced avocado, for garnish

EVAN: Sea urchin is one of life's great pleasures. Sarah introduced it to me back at a nondescript corner sushi restaurant in Queens. I was hooked right away. Since we've got some of the world's best sea urchin close by in Santa Barbara, we absolutely have to showcase it.

SARAH: The bread we use in the restaurant comes from a recipe our executive chef Brandon made during his time at Noma in Copenhagen. Dark, chewy, and crunchy—there's a lot of flavor going on. The toppings we add bring out more of the bread's dimension.

CHEF'S NOTE: You can use any high-quality, dense, moist rye bread in this recipe. Look for a bread made with 100% rye flour, not a blend.

- 1 Peel the cucumber, reserving the peels and the cucumber. Heat a cast-iron skillet over high heat for 5 minutes. When the skillet is hot, lay the cucumber peels in the skillet and cook, tossing frequently, until charred, 4 to 5 minutes. Transfer to a cooling rack and let dry in a warm place for 2 hours.
- 2 Coarsely chop the peels and transfer to a blender. Add the olive oil and blend until the peels are in small pieces, about 1 minute. Season with salt. Transfer the oil to a bowl or a squeeze bottle and wash the blender.

Continued



- 3 In the now-clean blender, blend the avocados, lemon juice, and water until smooth. You may need to pulse the mixture at first to get it started. Season with salt. Transfer to a bowl.
- 4 Using a toaster or a broiler, toast the bread until golden brown on both sides.
- 5 While the bread is toasting, spread the uni out on a plate and season with a few sprinkles of shiro dashi and a touch of salt.
- 6 Thinly slice half of the peeled cucumber, saving the remainder for another use. Transfer to a medium bowl and toss with a little champagne vinegar.

To serve, drizzle or squeeze the cucumber oil in a few concentric circles on four serving plates. Spread the avocado purée across each slice of toast, and place the toast in the center of each plate. Lay the cucumber slices in a shingle pattern on top of the avocado purée. Top with 2 or 3 uni tongues. Lay a few slices of jalapeño across the uni and garnish with chives, sunflower shoots, and avocado. Serve immediately.

Serves 4

ROASTED CAULIFLOWER WITH BONE MARROW, KUMQUATS, AND KALE

**6 to 7 Tbsp [90 to 105 g]
rendered bone marrow
from five 2-in [5-cm] bones
(see Note, page 102)**

**2 Tbsp [30 g] unsalted
butter**

3 garlic cloves, thinly sliced

**1 slice Douglas Fir
Sourdough (page 26)
or other high-quality
sourdough bread, about
1½ in [3.8 cm] thick, crusts
removed and sliced into
small cubes**

Salt

**2 packed cups [60 g] torn,
destemmed lacinato kale**

**1 small head cauliflower,
trimmed, with the greens
still attached, about 1 lb
[450 g]**

**6 kumquats, thinly sliced
and seeded (see Note)**

**Baby kale or torn lacinato
kale leaves, for garnish**

For a vegetable-centric main course that's hearty enough to please meat eaters, we baste cauliflower as if it's a steak. Even Sarah's carnivorous Texan family loves this dish. Bone marrow adds an extra layer of richness. Kumquats and kale give you bursts of sweetness and acidity while you eat.

CHEF'S NOTE: If you can't find kumquats, squeeze a generous amount of lemon or lime juice on the cauliflower once it comes out of the oven. You'll really want that acidity to counter the richness of the bone marrow.

- 1 In a large cast-iron skillet, melt 2 Tbsp [30 g] of the bone marrow and the butter over medium heat. Add the garlic and cook, stirring frequently, until the garlic turns crisp and lightly golden brown, about 5 minutes. Remove from the heat. Using a slotted spoon, transfer the garlic to a paper towel-lined plate. Let cool and chop finely.
- 2 Return the marrow-butter mixture to medium heat. When the fat is hot (it shouldn't take long), add the diced bread and cook, stirring frequently, until golden and crisp, about 5 minutes. Using a slotted spoon, transfer the toasted bread to a paper towel-lined plate and let cool to room temperature. Leave any remaining fat in the skillet.

Continued



- 3 In a food processor, pulse the cooled bread to form chunky bread crumbs, 10 to 12 pulses. Transfer to a medium bowl and stir in the chopped fried garlic. Season with salt. Wash the food processor.
- 4 Bring a large pot of salted water to a boil. Add the torn kale leaves and cook just until tender, 1 to 2 minutes. Use a spider or a slotted spoon to transfer the kale to a strainer and rinse with cold water. Drain well, using a spatula to press out as much water as possible. Transfer the kale to the now-clean food processor. Reserve the pot of salted water.
- 5 Process the kale until it's finely chopped, about 30 seconds. While the processor is running, gradually add 1 to 2 Tbsp [15 to 30 g] bone marrow through the feed tube to form a smooth, emulsified purée, 1 to 2 minutes. If necessary, add 1 to 2 Tbsp [15 to 30 ml] water to smooth out the purée. (The amount of water needed will depend on how dry the greens were when they were added to the food processor.) Transfer the purée to a medium bowl and season with salt.
- 6 Preheat the oven to 400°F [200°C]. Prepare an ice bath in a large bowl. Return the pot of salted water to a boil over high heat.
- 7 Add the cauliflower to the boiling water and cook until almost tender, about 5 minutes. Drain and immediately transfer to the ice bath. Once the cauliflower is cool, drain and pat dry. Cut the cauliflower in half lengthwise.
- 8 Return the cast-iron skillet containing the rendered marrow-butter mixture to high heat. When the fat is hot, add the cauliflower, cut-side down. Add the remaining 3 Tbsp [45 g] bone marrow and let it melt. Baste the cauliflower with the rendered marrow and then transfer the skillet to the oven.
- 9 Bake, basting the cauliflower with the bone marrow every 5 minutes, until the bottom of the cauliflower is deeply golden brown, about 15 minutes. Season with salt.

To serve, spread the kale purée on the center of a large serving plate. Top with the cauliflower halves, cut-side up. Stud the cauliflower with the kumquat slices and sprinkle generously with the bread crumbs. Garnish with the baby kale leaves and serve immediately.

Serves 4



Chapter Three

PASTAS





EVAN: During those first years in San Francisco, I honed my pasta-making skills at Quince, which has some of the best pasta in America. The recipes in this chapter basically evolved from what I learned there.

WEST COAST BOUND

SARAH: Once we were engaged and started talking about getting married, we knew that opening our own restaurant and having kids was a foregone conclusion. The thought of all of these adult things started to signal permanency, and I didn't want that to be in New York, where the cost of everything is so high that we'd inevitably end up in New Jersey. No offense to New Jersey, but I didn't move to New York to live there.

EVAN: Our path to San Francisco was not clear at all. When we left New York in 2008, all we knew was that we wanted to live somewhere on the West Coast. We put everything we owned into storage and bought a one-way ticket to Los Angeles.

SARAH: It was a really tough flight for us. I remember both of us were basically crying. Even though we wanted to leave the rat race of New York, we loved the city and we felt torn.

So we landed in LA. My mom had driven up from Santa Fe, where she and my dad lived at the time, to let us borrow her car. Our plan was to check out a few restaurants in LA where we might want to work. But underneath it all we were most excited about a drive up north to San Francisco, Portland, and Seattle.

My brother was living in Mountain View at the time in a two-bedroom apartment with my sister-in-law—who was eight months pregnant—and their two-year-old girl. Evan and I were living with them, sleeping on their couch and “paying” them by cooking dinner every night.

Let me step back for a second and note that there have been two times in our life when we've been broke, not broke. This was one of them. (The other was when we had just had Van, our son, and were about to open Rich Table.) While we were crashing in Mountain View, I checked out Michael Mina's restaurant in San Francisco and Evan was starting to look into an apprenticeship at Boulevard or a possible job at Quince.

Then we drove up to Portland and fell in love. We had slept in our car at truck stops along the way because we

couldn't stomach the \$40 it would've cost for a motel. The irony in all of this is that when we ate out, we went big and charged everything to our credit cards, because that is what chefs do. You'll do whatever it takes to have all of the culinary experiences—no matter how impractical it may seem to an outside, sane observer.

We went to Le Pigeon to try Gabriel Rucker's award-winning food. We had come from a fine dining background, and this was one of the first places where we saw serious technique and a less formal atmosphere take off. Looking back, I think the seeds of Rich Table were really planted there. Compared to New York, Portland's hyper-creative chef community and super-casual vibe felt like a major breath of fresh air. Not to mention that we could conceivably get a downtown Pearl District loft apartment for so much less than we had been paying for our run-down studio in New York.

EVAN: Then we went on to Seattle, where we didn't click with the restaurant scene. So we went and staged and found some jobs in Portland, but they paid absolutely nothing. At a certain point we realized that we wouldn't be able to save any money in Portland. We would never have extra reserved to take off and travel, and it would be very hard to save enough to buy a house.

Our buddy Johnny knew Chef Chris L'Hommedieu—who was like the Kevin Bacon of the restaurant industry. Somehow, he was connected to everyone. Chris was running the kitchen at Michael Mina at the time and Sarah wanted to work with him, so that seemed like a good start. It was a union job, so she would make a good hourly wage. We decided on San Francisco and found an apartment on 24th and San Jose, in the Mission District right across from Papalote, a burrito place that would end up sustaining us in many ways.

SARAH: For a month we had nothing but the suitcase we brought from NY and our computer. My brother loaned us *Deadwood* DVDs. So we watched all of *Deadwood*, which is fantastic, by the way, especially when it's all you have. We didn't have Internet, so we would have to go down to Ritual Coffee to use theirs when we were desperate.

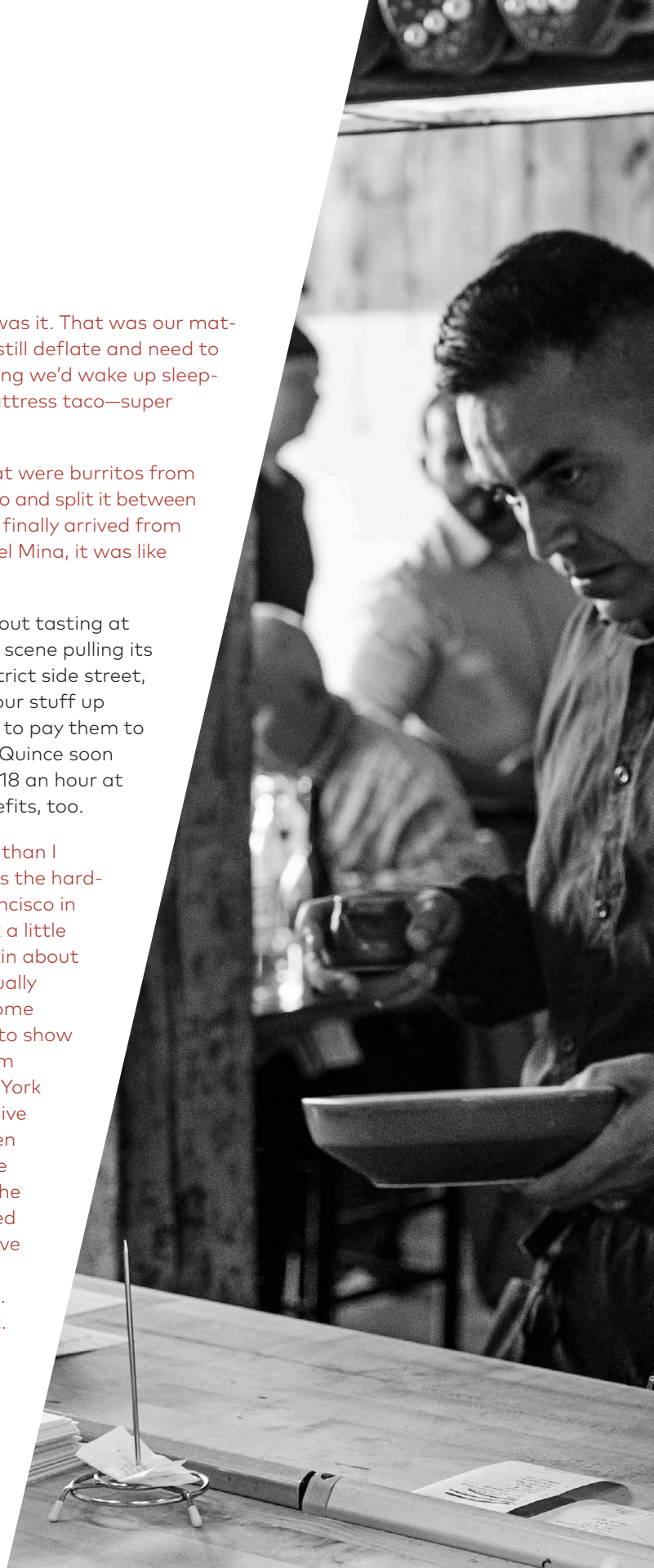
EVAN: At the time we were sleeping on a blowup mattress that we bought at Target, along with the cheapest pump we could find—a pump that we realized too late had to be powered by the cigarette lighter in our car. At this point, we had opened it and we didn't have any money to go back and buy another one, so I was like, "Whatever, we'll just go out to the car and blow up the mattress." So we plugged it into the car, blew up the mattress, and it fell against one of those telephone poles that has a bunch of nails in it. And it popped.

SARAH: We couldn't buy another one. That was it. That was our mattress. We tried to patch it up, but it would still deflate and need to be blown up again every night. Every morning we'd wake up sleeping squished together in the center of a mattress taco—super romantic.

Speaking of tacos, all we could afford to eat were burritos from Papalote, so we would go and get one burrito and split it between the two of us. It was crazy. When our stuff finally arrived from New York and I got a paycheck from Michael Mina, it was like a new world.

EVAN: The day our stuff arrived, I did my tryout tasting at Quince. The moving company made a huge scene pulling its 18-wheeler truck down our tiny Mission District side street, and we ended up helping the movers take our stuff up four flights of stairs so that we didn't have to pay them to unload it all. I started as chef de cuisine at Quince soon after that, and I think Sarah was making \$18 an hour at Michael Mina plus time and a half and benefits, too.

SARAH: I made more money as a cook there than I made as a sous chef in New York, but it was the hardest job I've ever had. We moved to San Francisco in 2008 thinking we'd be here for a year, work a little bit, learn the scene, and open a restaurant in about a year. Looking back, that was really an equally arrogant and naive approach. There was some level of "We're from New York; we're going to show these guys how to do it." It's hard to be from New York and not have that attitude. New York feels like the greatest thing ever when you live there. But it took us about five years to open Rich Table. Looking back, it actually was the appropriate amount of time. I don't think the city was ready for the restaurant we wanted to open when we first moved. The years gave us time to figure ourselves out, figure San Francisco out, and decide what we wanted. I think it was perfect the way it worked out.









FRESH PASTA DOUGH

When we opened, Evan was rolling all of our fresh pastas and making all the pasta sauces, which took an insane amount of time away from focusing on keeping our restaurant running. Eventually we grew enough that we could pass this important duty off to our current reigning “pasta queen,” Reyna Hernandez. Her name actually happens to mean “queen” in Italian, and she lives up to that 100 percent. Regina has been the noodle master for several other great restaurants. We always say Regina can do anything. She creates our pasta dough in a 20-quart mixer, then spends her days hand-cutting and shaping the most beautiful noodles you’ve ever seen with the ease of a ballerina.

Keep in mind, pasta is easy to make at home when you’re not charged with feeding a mob. It’s just egg yolks and flour. Here you’ll find our recipe for pasta. It will not do you wrong. Just use the freshest eggs possible, and remember that the deeper the yolk’s color, the more flavorful it’ll be.

**1½ cups [210 g]
all-purpose flour**

12 large egg yolks

- 1 In a stand mixer fitted with the dough hook, mix the flour and egg yolks on medium speed until the dough comes together into a ball that is moist but not sticky, about 5 minutes. (If there are still stray bits of flour in the bowl at this point, turn off the mixer and knead the dough by hand, still in the bowl, for a minute to encourage the flour to incorporate.) Raise the speed to medium-high and continue to knead until the dough is shiny and elastic, about 5 more minutes. Cover the dough with plastic wrap and refrigerate for 1 hour.
- 2 Divide the rested dough into four pieces. Cover three pieces with plastic wrap. Roll one piece of dough into a rectangle about ¼ in [6 mm] thick. Roll the rectangle through the thickest setting of the pasta machine, leading with a short side. Place the dough

on the counter, with the long side facing you. Fold the rolled dough up like a letter: Fold the right side of the dough over, a little past the center. Fold the left side over to slightly overlap the right edge. Roll the dough through the thickest setting of the machine again. Repeat the folding and rolling through the thickest setting once more.

- 3 Now reduce the thickness of the pasta machine by one setting, and roll the dough through the machine again. Continue to roll the dough through the machine, reducing the thickness each time. Dust the dough lightly with flour as needed to prevent sticking. Stop after running the dough through the third-to-last setting, unless you’re making lasagna, which you’ll roll to the second-to-last setting. The dough should be about the thickness of two postcards, or ⅛ in [0.75 mm] thick.
- 4 Now you’re ready to cut the dough into any pasta shape you please.

To store shaped pasta, freeze the shaped pasta on a baking sheet until fully frozen. Transfer the frozen pasta to a zipper-lock bag and store in the freezer for up to 3 weeks. Cook the frozen pasta directly from the freezer.

Serves 4

Lasagna and Cannelloni

Homemade lasagna and cannelloni noodles are the easiest pastas to make at home—you don’t even need to shape the noodles.

To make lasagna: Roll the pasta dough through the second-to-last setting. Trim the pasta sheets to fit your lasagna pan.

To make cannelloni: Roll the pasta dough through the third-to-last setting. Cut each pasta sheet into quarters; the pieces should be about 4 by 4 in [10 by 10 cm].

Lightly dust the pasta sheets with flour and place on a baking sheet. Repeat with the remaining pasta dough. Let the pasta rest on the baking sheet, uncovered, until ready to cook. That's it.

Tagliatelle, Pappardelle, and Richilini

Tagliatelle, pappardelle, and "Richilini" (a Rich Table original) are all wide, long noodles, and they are made in similar ways. Follow the rolling directions given earlier. Cut each sheet of pasta in half crosswise to form sheets about 12 in [30 cm] long. Layer three sheets of dough into one stack, sprinkling a little flour between the layers to prevent sticking.

To make tagliatelle: With the short end facing you, roll the stack of dough sheets into a log. Use a sharp knife to cut the dough into strips about $\frac{1}{4}$ in [6 mm] wide. (You can also use the fettuccine cutter on the pasta machine by running individual sheets of dough through the machine.)

To make pappardelle: With the short end facing you, roll the stack of dough sheets into a log. Use a sharp knife to cut the dough into strips $\frac{1}{2}$ to $\frac{3}{4}$ in [1.5 to 2 cm] wide.

To make Richilini: Lay the stack of dough sheets on the counter with the short end facing you. Use a fluted pastry cutter to cut the dough into strips about $\frac{1}{4}$ in [6 mm] wide. If you don't have a fluted pastry cutter, you can substitute tagliatelle in recipes calling for Richilini.

Toss the pasta in a little flour and transfer to a baking sheet. Repeat with the remaining sheets of dough. Let the pasta rest on the baking sheet, uncovered, until ready to cook.

Tjarin

Tjarin are thin, hand-cut noodles that look like rustic spaghetti. You can go old-school and cut them by hand, or you can use your pasta machine. Either way, follow the rolling directions given earlier and then cut each sheet of pasta in half crosswise to form sheets about 12 in [30 cm] long.

To cut the pasta by hand: Layer three sheets of pasta dough into one stack, sprinkling a little flour between the layers to prevent sticking. With the short end facing you, roll the stack into a log. Using a sharp knife, cut the dough into thin strips about $\frac{1}{8}$ in [3 mm] wide. Take your time and try to keep the strips as even in width as possible.

To use the pasta machine: Set the pasta machine to the spaghetti cutter. Roll individual sheets of pasta through the spaghetti cutter to form the tjarin.

Toss the pasta in a little flour and transfer to a baking sheet. Repeat with the remaining sheets of dough. Let the pasta rest on the baking sheet, uncovered, until ready to cook.

THE SECRET TO GREAT PASTA THAT NOBODY ELSE WILL TELL YOU: You know that deep, rich, flavor-soaked noodle experience you usually get only from pasta cooked in a restaurant? It comes about through a simple chemical reaction between the pasta sauce and the starch in the noodles. If you cook down the liquid (cooked tomatoes, stock, etc.) you are using for your sauce and mix it with some kind of fat (olive oil, bone marrow, etc.) while stirring the sauce with the noodles, you'll release some of the starches so that everything binds together. At a certain point while you're tossing and swirling, you'll notice that the sauce and noodles have become one. At this point, you've achieved pasta nirvana. Revel in it.

TAJARIN WITH GRILLED RAMPS AND TROUT ROE

**8 oz [225 g] ramps,
trimmed**

**2 Tbsp [30 ml] plus 2 cups
[480 ml] water**

**½ cup [120 ml] champagne
vinegar**

1½ tsp sugar

**¾ tsp salt, plus more as
needed**

**1 piece kombu, about 2 by
3 in [5 by 7.5 cm]**

1 cup [10 g] bonito flakes

**1 Tbsp [15 ml] extra-virgin
olive oil**

**Fresh Pasta Dough, cut
into tjarin (page 122)**

**¼ cup [60 g] unsalted
butter**

½ lemon

**2 in [5 cm] fresh
horseradish root, peeled**

½ cup [120 g] crème fraîche

**4 oz [110 g] cured trout or
salmon roe**

**Chopped fresh chives, for
garnish**

We use a few East Coast ingredients like ramps at Rich Table because they're nostalgic. I guess it's a nod to New York: When ramps come out, it's like this hallelujah-spring-is-here moment across the city. Ramps are like a mix between a spring onion and green garlic, and they're a wild product. We pickle the bulbs to amplify the flavor. Then we char the greens, chop them up, and toss everything together with crème fraîche. The trout roe is a natural progression from there. It all just screams "spring."

CHEF'S NOTE: If you can't find ramps, the next best thing to use here is baby leeks. If you can't find those, you can substitute scallions or spring onions. There are lots of toppings for this dish, so be sure to get everything ready before you cook the pasta. Once it comes out of its boiling water, things move very quickly.

- 1 Slice the stems from the bulbs of the ramps. Set the stems aside. Thinly slice the bulbs and place in a medium bowl.
- 2 In a small saucepan, combine 2 Tbsp [30 ml] of the water with the vinegar, sugar, and ¾ tsp salt. Bring to a boil over medium-high heat and then immediately pour over the ramp bulbs. Let cool to room temperature. (To make ahead, refrigerate the cooled pickles until ready to serve. Bring the pickles back to room temperature before continuing with the recipe.)
- 3 In a large saucepan, combine the remaining 2 cups [480 ml] water and the kombu. Bring to a boil over high heat. As soon as the mixture comes to a boil, remove the saucepan from the heat and add the bonito flakes. Let the mixture steep for 3 minutes. Strain through a fine-mesh strainer and discard the solids.

- 4 In a medium bowl, toss the ramp stems with the olive oil and season with salt.
- 5 Heat a large skillet over high heat. Add the ramp stems and cook, tossing occasionally, until softened and charred, 3 to 5 minutes. Transfer to a cutting board and cut into ¼-in [6-mm] slices. Wash the skillet.
- 6 Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until just tender, 20 to 30 seconds. Drain immediately.
- 7 Drain the pickled ramp bulbs from the vinegar mixture.
- 8 In the now-clean skillet, melt the butter. Add the strained water-kombu-bonito liquid and bring to a boil. Add the cooked pasta and the charred ramp stems and cook, stirring constantly, until a creamy sauce has formed around the pasta. Remove the skillet from the heat and stir in the drained pickled ramp bulbs. Squeeze the lemon half over the pasta and season with salt.

Divide the pasta among four shallow serving bowls. Grate the fresh horseradish root generously over the pasta. Top with a scoop of the crème fraîche and a smaller scoop of the trout roe. Garnish with the chives and serve immediately.

Serves 4

RICHILINI WITH GREEN GARLIC, SQUASH BLOSSOMS, AND MOZZARELLA

2 small yellow summer squash

**1 Tbsp [15 ml] plus
⅓ cup [80 ml] extra-virgin
olive oil**

**¼ cup [20 g] thinly sliced
green garlic**

½ cup [120 ml] water

**20 fresh squash blossoms,
about 6 oz [165 g]**

Salt

**Fresh Pasta Dough, cut
into Richilini (page 122)**

**8 oz [225 g] fresh
mozzarella, torn into
bite-size pieces**

In our never-ending quest to not be entirely Italian, we came up with our very own pasta shape: Richilini. It actually sprung from a trip we took to Mumbai several years ago. We went to an open-air market and found a brass rolling cutter that we ended up using to cut this noodle shape so that its edges are fluted.

While the shape originated in India, the flavors in this dish are inspired by the Mexico episode of Anthony Bourdain's *No Reservations*. There's a montage where they flash an amazing image of someone at a market cooking a quesadilla with beautifully stretchy Oaxacan cheese and fresh squash blossoms. We wanted to eat our TV. So the day after watching this, we spun the concept into a pasta. At the end of the cooking process you throw in mozzarella so it gets sticky and really stretchy, just like the quesadilla cheese.

CHEF'S NOTE: You can substitute an equal volume of thinly sliced garlic cloves for the green garlic. This dish is really all about the squash, so pick the freshest vegetables and blossoms you can find. The dish comes together super fast once the pasta is cooked, so have everything, including serving plates, ready to go beforehand.

- 1 Trim the squash and slice in half lengthwise. Use a spoon to scoop out the seeds from the center of the squash. Thinly slice the squash into half-moons.

Continued



- 2 Heat 1 Tbsp [15 ml] of the olive oil in a large saucepan over medium heat. When the oil is shimmering, add the green garlic and cook, stirring occasionally, until softened, about 1 minute. Add the squash and continue to cook, stirring occasionally, until translucent but not brown, 3 to 5 minutes. Add the water, increase the heat to medium-high, and bring to a simmer. Continue to simmer until the water has evaporated, 8 to 10 minutes.
- 3 Transfer the squash mixture to a blender. Blend until smooth, about 30 seconds. With the blender running, slowly drizzle in the remaining $\frac{1}{3}$ cup [80 ml] olive oil. Continue to blend until emulsified, 15 to 30 seconds. Blend in four of the squash blossoms until smooth, 45 to 60 seconds. Season with salt.
- 4 Pull the petals off of each of the remaining squash blossoms and tear each into three to four pieces.
- 5 Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until just tender, 20 to 30 seconds. Drain immediately, reserving 1 cup [240 ml] of the pasta cooking water.
- 6 In a large skillet, heat the squash sauce over medium-high heat until bubbling. Add the pasta and $\frac{1}{2}$ cup [120 ml] of the pasta cooking water. Cook, stirring constantly, until a creamy sauce has formed around the pasta. Add additional pasta cooking water, as needed, to make the sauce. Add the mozzarella and stir until it starts to melt. Remove from the heat. Season with salt.

Divide the pasta among four shallow serving bowls. Top with the torn squash blossom petals. Serve immediately.

Serves 4

SPAGHETTI WITH PEAS, LIME, GOAT CHEESE, AND DUCK FAT

2 lb [900 g] English peas, in the shell (see Note)

½ yellow onion, peeled

12 cups [2.9 L] water

8 oz [225 g] goat cheese

¼ cup [60 ml] whole milk

3 Tbsp [8 g] thinly sliced mint leaves

3 Tbsp [45 ml] lime juice, plus the zest of 1 lime

2 Tbsp [30 ml] extra-virgin olive oil

Salt

8 oz [225 g] pea shoots, tough stems removed, or baby spinach leaves

12 oz [335 g] dried spaghetti

¼ cup [55 g] duck fat (see Note)

EVAN: This pasta was an unexpected hit when we came up with it during the first spring season at Rich Table. We'll never forget when the pasta master at Quince—a guy who can compose outstanding pasta dishes in his sleep—came in and ordered this on the first night we came up with it. Then he ordered another. A few weeks later, local food critic Michael Bauer tried this dish and wrote a whole spread about it in the *San Francisco Chronicle*.

SARAH: One of the things people really like is that it's not a traditional dish in any way. It really solidified our theory around pasta at Rich Table.

EVAN: I think its sweet green color and purple flower garnish look unassuming and pretty, but the dish really surprises you with the boldness of the flavors.

CHEF'S NOTE: You can substitute 2 cups [320 g] of thawed frozen peas for the English peas. If you do, use low-sodium store-bought vegetable broth instead of the pea stock. If you'd like to make the recipe vegetarian, use unsalted butter instead of the duck fat.

- 1 Shell the peas and place the shells in a large pot. Reserve the peas. (You should have about 2 cups [320 g] peas.)
- 2 Add the onion half and 12 cups [2.9 L] water to the pot with the pea shells. Bring to a boil over high heat. Turn the heat down to medium-low and simmer for 15 minutes.

Continued



- 3 Remove the pot from the heat and let the stock cool to room temperature. Strain and discard the solids. Measure out 1 cup [240 ml] of the stock. Refrigerate or freeze the remaining stock for another use, such as vegetable soup.
- 4 Meanwhile, in a food processor, process 6 oz [170 g] (about $\frac{3}{4}$ cup) of the goat cheese with the milk until smooth and fluffy, about 30 seconds.
- 5 Bring a large pot of salted water to a boil over high heat. Place the peas in a fine-mesh strainer and set the strainer in the boiling water. Blanch the peas until crisp-tender, 1 to 2 minutes. Remove the strainer and rinse the peas under cold water until cool. Set aside $1\frac{1}{3}$ cups [265 g] of the peas for serving.
- 6 Keep the salted water hot.
- 7 In a medium bowl, coarsely mash the remaining $\frac{1}{3}$ cup [55 g] peas with a potato masher. Mix in 1 Tbsp [3 g] of the mint, 1 Tbsp [15 ml] of the lime juice, half of the lime zest, and 1 Tbsp [15 ml] of the olive oil. Season with salt and set aside for serving.
- 8 Remove any curly tendrils or small leaves from the pea shoots and set aside for garnish.
- 9 Heat the remaining 1 Tbsp [15 ml] olive oil in a large skillet over medium heat. Add the pea shoots and cook, stirring occasionally, until wilted and tender, 1 to 3 minutes. Season with salt. Transfer to a cutting board, coarsely chop, and set aside. Wipe out the skillet.
- 10 Return the pot of salted water to a boil. Add the spaghetti and cook until not quite al dente, about 7 minutes. Drain immediately.
- 11 Melt the duck fat in the now-clean skillet over medium-high heat. Add the cooked pasta, the reserved blanched peas, and the wilted pea shoots. Toss to coat in the fat, and then add $\frac{1}{2}$ cup of the pea stock. Bring to a rapid simmer and cook, stirring constantly, until a creamy sauce has formed around the pasta. Add additional stock as needed to make the sauce. Remove from the heat and stir in the remaining 2 Tbsp [5 g] mint and remaining 2 Tbsp [30 ml] lime juice. Season with salt.

Divide the goat cheese mousse among four shallow serving bowls. Divide the pasta among the bowls, placing it on top of the goat cheese mousse. Crumble the remaining 2 oz [55 g] goat cheese in and around the pasta. Add a large scoop of the mashed pea mixture on top of the pasta. Garnish with the remaining lime zest and any reserved pea tendrils. Serve immediately.

Serves 4

TAJARIN WITH YELLOW CORN, CHANTERELLES, AND DOUGLAS FIR CRÈME FRAÎCHE

Yellow Corn Soup

4 ears yellow corn
1 onion, peeled and halved
5 garlic cloves, peeled
6 cups [1.4 L] water
4 Tbsp [60 g] unsalted butter
Salt
1 stalk lemongrass, tough top and outer leaves removed, and smashed with the side of a knife

Chanterelles

1½ Tbsp [22 ml] extra-virgin olive oil
12 oz [335 g] chanterelle mushrooms, trimmed and sliced into bite-size pieces
2 Tbsp [30 ml] water
½ cup [120 ml] champagne vinegar
1½ tsp sugar
¾ tsp salt

Crème Fraîche

½ cup [120 g] crème fraîche
¼ tsp Douglas fir powder (see page 12) or ground thyme, plus more as needed
Salt
1 Tbsp [15 ml] extra-virgin olive oil
Fresh Pasta Dough, cut into tjarin (page 122)
½ lemon
Chopped fresh chives and arugula, for garnish

This pasta is a great bridge from summer into fall, when corn crops tend to be at their sweetest.

- 1 **To make the yellow corn soup:** Remove the kernels from the ears of corn. You should have about 4 cups [620 g] kernels. Reserve.
- 2 Break the corncobs in half and place in a large pot. Add half of the onion and four of the garlic cloves. Cover with 6 cups [1.4 L] water and bring to a boil over high heat. Turn the heat down to medium-low and simmer for 45 minutes.
- 3 Remove the pot from the heat and let the stock come to room temperature. Strain and discard the solids. Measure out 2 cups [480 ml] of the stock. Save the remainder for another use, such as polenta or vegetable soup. Wash the pot.
- 4 Thinly slice the remaining half onion and garlic clove.
- 5 In the now-clean pot, melt 2 Tbsp [30 g] of the butter over medium heat. When the butter is foamy, add the sliced onion, garlic, and a pinch of salt. Cook, stirring occasionally, until softened but not browned, 3 to 5 minutes. Add 3 cups [465 g] of the fresh corn, the 2 cups [480 ml] corncob stock, and the lemongrass. Season with salt. Increase the heat to medium-high and bring the soup to a simmer. Turn the heat down to medium-low and cook until the corn is tender and flavorful, 7 to 10 minutes.

Continued



- 6 Discard the lemongrass, and then use a hand blender to blend the soup. As you're blending, gradually add the remaining 2 Tbsp [30 g] butter to emulsify the soup. (Alternatively, transfer the soup to a traditional blender and blend until smooth, gradually adding the butter until emulsified.)
- 7 Strain the soup through a fine-mesh strainer set over a large bowl, pressing the solids through the strainer with a spatula. Discard any remaining solids. Wash the pot.
- 1 **To make the chanterelles:** In a large skillet, heat the olive oil over high heat. When the oil is shimmering, add the mushrooms and cook, stirring occasionally, until browned. Transfer to a medium bowl. Wash the skillet.
- 2 In a small saucepan, combine 2 Tbsp [30 ml] water with the vinegar, sugar, and salt and bring to a boil over high heat. Stir to dissolve the sugar and salt, and pour over the mushrooms. Let the mushrooms sit for 10 minutes and then drain well. Let sit at room temperature until ready to serve.
- 1 **To make the crème fraîche:** In a second medium bowl, whip the crème fraîche to soft peaks using a whisk or a hand mixer. Whisk in the Douglas fir powder and a pinch of salt. Season with additional Douglas fir powder and salt.
- 1 **To roast the corn:** In the now-clean skillet, heat the olive oil over high heat. Add the remaining 1 cup [155 g] corn and cook, stirring occasionally, until browned and tender, about 2 minutes. Season with salt and transfer to a third medium bowl. Wash the skillet.
- 1 **To make the tajarín:** Fill the now-clean large pot with salted water and bring to a boil. Add the pasta and cook until just tender, 20 to 30 seconds. Drain immediately.
- 1 **To assemble and serve:** In the now-clean skillet, bring the corn soup to a boil over high heat. Add the cooked pasta and roasted corn and cook, stirring constantly, until the soup has formed a creamy sauce around the pasta. Remove the skillet from the heat and squeeze the lemon half over the pasta.
- 2 Divide the pasta among four serving plates. Scatter the mushrooms over the pasta and top each serving with about 1 Tbsp [15 ml] of the whipped crème fraîche. Garnish with chives and/or arugula and serve immediately.

Serves 4

RICH TABLE RAMEN WITH CHARRED ALLIUM AND SHERRY VINEGAR

3½ onions, peeled and halved

4 qt [3.8 L] water

4 carrots, diced

1 small fennel bulb, diced

1 small celery root, trimmed, scrubbed, and diced

1 leek, tough green leaves removed, washed, and diced, plus 1 small leek, washed and cut into thin 1-in [2.5-cm] julienne, for serving

5 sprigs fresh thyme

Salt

1½ cups [210 g] all-purpose flour

12 large egg yolks

4 large eggs (optional)

Sherry vinegar, for seasoning broth

Juice of ½ lemon

¼ cup [55 g] unsalted butter

2 spring onions or 8 scallions, thinly sliced

4 scallions, thinly sliced, for serving

Chopped fresh chives, for serving

When we were working at Michael Mina and Coi, we took a break for a trip to Japan. We had ramen almost twice a day every day. It's one of our favorite things in the world, so we had to have it on the Rich Table menu. Since we don't do anything traditionally, this is not the typical brothy bowl of soup. Our version has attention-grabbing black noodles. We toss in a charred onion-heavy vegetable broth tableside. It certainly doesn't skimp on the drama.

CHEF'S NOTE: This dish is meant to highlight fresh spring alliums of all types. We call for onions, scallions, leeks, spring onions, and chives, but feel free to mix and match what you can find at your farmers' market.

You will likely have a little extra ramen broth. Save it for vegetable soup or risotto.

- 1 The night before serving the ramen, preheat the broiler to high. Line a rimmed baking sheet with aluminum foil. Line a second rimmed baking sheet with a silicone baking mat or parchment paper.
- 2 Place the onions on the foil-lined baking sheet, cut-side up. Broil until deeply blackened on the cut side, 15 to 20 minutes. Turn the broiler off and heat the oven to 175°F [80°C].

Continued



- 3 Remove the stem end of one of the onion halves and slice the onion into thin strips. Spread the strips out in an even layer on the silicone mat-lined baking sheet. Place in the oven and dehydrate for 10 to 12 hours. The onions will turn brown and become very crisp and brittle. (Alternatively, if you have a dehydrator, use it to dehydrate the onion slices.)
 - 4 Dice the remaining charred onions and reserve for the following day.
 - 5 The next day, combine one-third of the diced charred onions with the water, carrots, fennel, celery root, diced leek, and thyme in a large stockpot. Cover the pot with the lid and bring the mixture to a boil over high heat. Turn the heat to low and simmer, covered, for 3 hours.
 - 6 Strain the stock through a fine-mesh strainer into a clean pot. Discard the solids left in the strainer. Add the remaining two-thirds of the diced charred onion to the strained stock, cover, and return the stock to a boil over high heat. Turn the heat to low and simmer, covered, until the stock is deeply flavorful and dark brown, about 1 hour.
 - 7 Strain the stock through a fine-mesh strainer into a clean bowl or pot. Season with salt.
 - 8 Meanwhile, grind the dehydrated onion to a fine powder in a spice grinder. Transfer to the bowl of a stand mixer fitted with the dough hook attachment. Add the flour and egg yolks and make Pasta Dough as described on page 122. Cut the dough into tjarin as described on page 123.
 - 9 If you're planning to serve the ramen with eggs, bring a medium saucepan of water to a boil over high heat. Fill a medium bowl with ice water.
 - 10 When the water comes to a boil, use a slotted spoon or a spider to gently add the eggs. Boil for exactly 6 minutes. Using the slotted spoon, immediately transfer the eggs to the ice water. Let cool completely. Carefully peel the cooled eggs under cold running water. Let sit at room temperature until ready to serve.
- 1 **To serve**, bring a large pot of salted water to a boil over high heat. Add the noodles and cook for just 15 to 20 seconds. Drain immediately.
 - 2 Reheat the ramen broth over medium-high heat. Season to taste with sherry vinegar, lemon juice, and additional salt. Turn the heat to low and keep warm.
 - 3 Place the eggs, if using, in a small strainer and place the strainer in the hot broth. Let the eggs heat through while glazing the noodles.
 - 4 In a large skillet, melt the butter over medium heat. When the butter is foamy, add the spring onions and cook, stirring frequently, until very soft but not brown, about 5 minutes. Add the drained noodles, toss to coat, and remove from the heat.
 - 5 Remove the eggs from the broth and slice in half lengthwise, being careful to keep the yolks intact.
 - 6 Divide the noodles among four serving bowls. Top with enough of the ramen broth to cover the noodles. Place a generous handful of sliced scallions, julienned leeks, and chopped chives on top. Place two egg halves in each bowl, yolk-side up, and serve.

Serves 4

PAPPARDELLE WITH CLAMS, DUCK FAT, AND BAY LEAF POWDER

32 littleneck clams, well scrubbed

6 fresh bay leaves (see Note)

1 Tbsp [15 ml] extra-virgin olive oil

2 shallots, finely chopped

4 garlic cloves, minced

¼ tsp red pepper flakes, plus more as needed

1 cup [240 ml] white wine

Salt

Fresh Pasta Dough, cut into pappardelle (page 122)

¼ cup [55 g] duck fat or unsalted butter

½ lemon

Pepper cress or baby arugula leaves, for garnish

We've found that using duck fat in pastas instead of the usual olive oil or butter changes the game. Here's a perfect way for you to try it out at home.

CHEF'S NOTE: Regular dried bay leaves really aren't a great substitute for freshly dried leaves. Fresh leaves have a much more intense flavor, and they will stay a vibrant green if you dry them as written in the recipe. If you don't want to use a microwave, you can dry the bay leaves on a paper towel-lined plate at room temperature for 10 days. They will not be quite as green as microwave-dried leaves. If you can't get your hands on fresh bay leaves, you could sprinkle a little Old Bay powder on the pasta to serve.

- 1 Place the clams in a bowl of cold water to soak.
- 2 Spread the bay leaves in a single layer on a paper towel-lined microwave-safe plate. Cover the leaves with a second paper towel. Microwave the leaves on high power in 10-second increments until they break easily, 1 to 1½ minutes. Remove the stems from the leaves, transfer the leaves to a spice grinder, and grind into a fine powder. Sift out any stubborn pieces using a fine-mesh strainer.
- 3 In a Dutch oven or other large, heavy pot, heat the olive oil over medium heat. When the oil is shimmering, add the shallots, garlic, and red pepper flakes and cook, stirring frequently, until softened but not brown, 2 to 3 minutes. Drain the clams and add them to the Dutch oven, along with the white wine.

- 4 Increase the heat to medium-high and bring the wine to a rapid simmer. Cover the pot and let the clams cook until they have fully opened, 5 to 10 minutes. Check on the clams as they cook and, using tongs, carefully remove the clams as they open and transfer them to a large bowl.
- 5 Discard any clams that do not open.
- 6 Once all of the clams have cooked, pour the cooking liquid into a medium bowl, preferably one with a pouring spout. Let any grit or dirt settle to the bottom of the bowl. Wipe out the Dutch oven.
- 7 Remove the clam meat from the shells and chop coarsely.
- 8 Bring a large pot of salted water to a boil over high heat. Add the pappardelle and cook until just tender, 20 to 30 seconds. Drain immediately, reserving 1 cup [240 ml] of the pasta cooking water.
- 9 Melt the duck fat in the now-clean Dutch oven over high heat. When the fat is hot, carefully pour in the clam cooking liquid, leaving any grit or dirt behind in the bowl. Bring to a boil and then add the cooked pappardelle and clams. Cook, stirring constantly, until the liquid has formed a creamy sauce around the pasta. Add reserved pasta cooking water as needed, to thin the sauce. (Depending on how much clam cooking liquid you have, you may not need any pasta cooking water.) Remove from the heat and squeeze the lemon half over the pasta. Season with additional red pepper flakes.

Divide the pasta among four serving plates.

Sprinkle with a little bit of the bay leaf powder. Go easy; it is very strong. Garnish with the pepper cress and serve immediately.

Serves 4

TAGLIATELLE WITH UNI, MEYER LEMON, AND POPPY SEED TOFFEE

Poppy Seed Toffee

1½ cups [320 ml] water

¾ cup [150 g] granulated sugar

¼ cup plus 1 tsp [88 g] corn syrup

1½ tsp salt

2 Tbsp [30 g] unsalted butter, cut into small pieces

3 Tbsp [25 g] poppy seeds

¼ tsp baking soda

Quick-Preserved Meyer Lemon

1 Meyer lemon

½ cup Simple Syrup (page 229)

Salt

Uni Butter and Seasoned Uni

½ cup [110 g] unsalted butter

1 small garlic clove, minced

¼ cup [60 ml] white wine

6 oz [180 g] fresh uni, chilled

Salt

Sugar, for seasoning

Juice of ½ lemon

Shiro dashi, for seasoning

Fresh Pasta Dough, cut into tagliatelle (page 122)

Fresh watercress, for garnish

Minced fresh chives, for garnish

Here we use uni, a.k.a. sea urchin, to make a butter that coats the noodles. Meyer lemon is also a predominant flavor—the peel is sliced and quick-preserved in salt and sugar.

We came up with this dish when Sarah had a poppy seed cake on the dessert menu that was garnished with an addictive poppy seed toffee. I made the connection between the poppy seeds in the toffee and the lemons in the pasta and the flavors worked out perfectly. The sweetness of the toffee also counteracts the saltiness of the uni.

CHEF'S NOTE: You can make the toffee and preserved lemon well ahead of time. You'll need a candy or instant-read thermometer. After that, this dish comes together nice and quick when it's time to eat.

- 1 **To make the poppy seed toffee:** Line a rimmed baking sheet with a silicone baking mat or parchment paper.
- 2 In a large saucepan, combine the water, granulated sugar, corn syrup, and salt. Bring to a boil over medium-high heat, brushing down the sides using a wet pastry brush as necessary to dissolve any sugar crystals. Continue to boil until the sugar is dissolved, about 3 minutes. Gently stir in the butter, and continue to boil without stirring until the sugar mixture reaches 285°F [140°C], 15 to 20 minutes. Remove from the heat and immediately stir in the poppy seeds and baking soda.

- 3 Immediately pour the toffee mixture out onto the prepared baking sheet. Using an offset spatula, spread the toffee until it is $\frac{1}{8}$ in [3 mm] thick, or thinner if possible. Let the toffee cool at room temperature until hardened. Once cool, coarsely chop the toffee into small pieces, about $\frac{1}{2}$ in [12 mm] in size. (The toffee can be made ahead and refrigerated between sheets of parchment or waxed paper in an airtight container for up to 1 week.)

- 1 **To make the quick-preserved Meyer lemon:** Using a paring knife, cut the peel from the lemon. Carefully cut the white pith from the peel. Slice the peel into strips about $\frac{1}{4}$ in [6 mm] wide.

- 2 In a small saucepan, combine the simple syrup and the lemon peel slices. Bring to a simmer over medium heat and cook, stirring occasionally, until the lemon peel is softened and begins to look translucent, about 10 minutes. Remove from the heat and let the peel cool to room temperature in the syrup. Using a slotted spoon, transfer the lemon peel to a plate. Season to taste with salt. (The lemon peel can be made ahead and refrigerated in an airtight container for up to 1 week.)

- 1 **To make the uni butter and seasoned uni:** Melt 1 Tbsp [15 g] of the butter in a large skillet over medium heat. When the butter is foamy, add the garlic and cook, stirring constantly, until fragrant, about 1 minute. Add the wine and bring to a rapid simmer. Continue to simmer until the wine is reduced by half, about 2 minutes. Add the remaining 7 Tbsp [95 g] butter and let it melt. Remove from the heat and let cool to room temperature.

- 2 Transfer the cooled butter mixture to a blender with $1\frac{1}{2}$ oz [45 g] of the uni. Blend until smooth and emulsified, about 30 seconds. Season with salt and sugar, if necessary.
- 3 Spread the remaining $4\frac{1}{2}$ oz [135 g] uni out on a plate and let it come to room temperature. Season with the lemon juice and a few sprinkles of shiro dashi.

- 1 **To make the tagliatelle:** Bring a large pot of salted water to a boil over high heat. Add the tagliatelle and cook until just tender, 20 to 30 seconds. Drain immediately, reserving 1 cup [240 ml] of the pasta cooking water.
- 2 Place the uni butter in the large skillet. Melt over medium heat. Add the cooked pasta and $\frac{1}{2}$ cup [120 ml] of the pasta cooking water and cook, stirring constantly, until the liquid forms a creamy sauce around the pasta. Add additional pasta cooking water as needed to make the sauce.

Divide the pasta among four shallow serving bowls. Garnish each serving with toffee pieces, preserved lemon slices, seasoned uni, watercress, and chives. Serve immediately.

Serves 4

TAGLIATELLE WITH SHRIMP, SHISO, AND GARLIC BUTTER

1 cup [220 g] unsalted butter

10 garlic cloves, very thinly sliced

12 oz [335 g] shrimp, peeled and deveined

Salt

Fresh Pasta Dough, cut into tagliatelle (page 122)

1 Tbsp [15 ml] fresh lemon juice, plus 4 lemon wedges for serving

Torn shiso leaves, for garnish

4 toasted slices Douglas Fir Sourdough (page 26) or other high-quality sourdough bread, for serving

EVAN: One of my first jobs was as a busser in a Jersey red sauce Italian place. They had a classic shrimp scampi that was swimming in butter in a cassoulet dish and served with garlic bread. It was my total favorite. This is an homage to that dish. At the table, we pour drawn butter on top of the pasta and add a piece of garlic bread at the side to sop up the butter.

It might surprise you that we use shiso here instead of basil. While basil is a very pronounced flavor, shiso is a little more elegant: floral, fresh, and minty.

CHEF'S NOTE: You can use any size shrimp you'd like. Larger shrimp will fit in one batch in a large skillet. You may need to cook the shrimp in batches if you use small to medium shrimp. Try not to crowd the pan. Smaller shrimp will need a shorter cooking time; start checking on them after 1 minute.

- 1 In a small saucepan, melt the butter over medium-low heat. Add the garlic, turn the heat to low, and cook slowly until the garlic is softened and the butter is aromatic, 7 to 10 minutes.
- 2 Spoon 2 Tbsp [30 ml] of the melted butter into a large skillet, leaving any garlic behind in the saucepan. Place the skillet over medium-high heat. When the butter is hot, add the shrimp, season with salt, and cook until no longer translucent, 2 to 3 minutes. Transfer to a cutting board and chop the shrimp into bite-size pieces. Wipe out the skillet.

Continued



- 3 Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until just tender, 20 to 30 seconds. Drain immediately, reserving 2 cups [480 ml] of the pasta cooking water.
- 4 Over low heat, gently rewarm the garlic butter.
- 5 Pour about half of the remaining garlic butter, including the garlic slices, into the large skillet. Place over medium-high heat and add the pasta and shrimp. Toss to coat in the butter and add $\frac{3}{4}$ cup [180 ml] of the pasta cooking water. Bring to a rapid simmer and cook, stirring constantly, until the liquid has formed a creamy sauce around the pasta. Remove from the heat and stir in the lemon juice. Season with salt.

Divide the pasta among four serving bowls

and drizzle additional garlic butter on the pasta. Garnish with the shiso leaves and place the lemon wedges on the side. Serve with the toasted bread and the rest of the garlic butter.

Serves 4

SPAGHETTI WITH MUSSELS AND BONE MARROW SOFRITO

Sofrito

1 Tbsp [15 ml] extra-virgin olive oil
1 onion, diced
4 garlic cloves, thinly sliced
Salt
2¼ tsp smoked Spanish paprika
Small pinch saffron
½ cup [120 ml] white wine

Aioli

1 large egg yolk
1 Tbsp [15 ml] champagne vinegar
1 cup [240 ml] vegetable oil
1 small garlic clove, peeled
2 tsp smoked Spanish paprika
Small pinch saffron
Salt

Bone Marrow Bread Crumbs

¼ cup [60 g] rendered bone marrow from three 2-in [5-cm] bones (see page 102 and Note)
3 garlic cloves, thinly sliced
1 slice Douglas Fir Sourdough (page 26) or other high-quality sourdough bread, about 1½ in [3.8 cm] thick, crusts removed and cut into small cubes
Salt

Mussels

1 Tbsp [15 ml] olive oil
1 shallot, thinly sliced
1 garlic clove, peeled and smashed
1 tsp whole black peppercorns
1 tsp coriander seeds
1 bay leaf
Salt
2 lb [900 g] mussels, well scrubbed and debearded
1½ cups [360 ml] white wine
12 oz [335 g] dried spaghetti
2 Tbsp [30 g] rendered bone marrow from one 2-in [5-cm] bone (see Note)
2 Tbsp [30 g] unsalted butter
½ lemon
Salt

Red pepper flakes, for garnish
Chopped chives, for garnish

You could say the flavors here are inspired by the classic French dish *moules frites*. The earthy mussels work well with bone marrow. It's a meaty and hearty dish finished off with addictive flourishes of aioli and bread crumbs.

CHEF'S NOTE: See the Note on page 56 about the decision as to whether to make aioli in a blender or to whisk it by hand. We give instructions for both here.

If you want to leave out the bone marrow for any reason, you could make the bread crumbs as they're done for the Brussels Sprouts with Caesar Dressing (page 56). Substitute butter for the remaining marrow used to assemble the pasta.

- 1 **To make the sofrito:** In a Dutch oven or other large, heavy pot, heat the olive oil over medium heat. When the oil is shimmering, add the onion, garlic, and a pinch of salt and cook, stirring occasionally, until softened, about 5 minutes. Add the paprika and saffron and continue to cook until fragrant, about 30 seconds. Add the wine and bring to a simmer. Turn the heat down to very low.
- 2 Continue to simmer the mixture until all of the wine has evaporated and the entire mixture turns deep red and begins to caramelize, 45 minutes to 1 hour. Stir occasionally at the beginning of cooking and more frequently toward the end to prevent scorching. Season with salt and transfer the sofrito to a small bowl. Wash the Dutch oven.

Continued

- 3 While the sofrito is simmering, make the aioli and the bread crumbs.

- 1 **To make the aioli:** In a blender, combine the egg yolk and vinegar. Turn the blender on to low speed and slowly drizzle in the oil until the mixture turns thick and creamy. Transfer the aioli to a medium bowl. Using a Microplane, grate the garlic into the aioli. Mix well. Whisk in the smoked paprika and saffron. Season with salt.

(Alternatively, make the aioli by hand: Place a medium bowl on a kitchen towel. Add the egg yolk and vinegar and whisk until smooth. While continuing to whisk aggressively, very slowly begin to pour in the oil, one drop at a time. Keep whisking. As more oil is incorporated, the aioli mixture will begin to lighten. Once you've whisked in about ¼ cup [60 ml] of the oil, the mixture will begin to turn a very pale yellow and start to thicken. At this point, you can start to drizzle in the oil in a thin stream. Take a break if needed. After you've whisked in another ¼ cup [60 ml] of oil, the aioli should start to resemble mayonnaise and continue to stabilize. You can whisk in the oil a little more quickly now. Keep going until you've whisked in all of the oil; it'll take about 15 minutes of whisking in total. Using a Microplane, grate the garlic into the aioli. Mix well. Whisk in the smoked paprika and saffron. Season with salt.)

- 1 **To make the bread crumbs:** Place a fine-mesh strainer over a medium heat-safe bowl.
- 2 In a medium skillet, melt the bone marrow over medium heat. Add the garlic and cook, stirring frequently, until the garlic turns crisp and light golden brown, about 5 minutes. Strain the garlic through the prepared strainer, saving both the garlic and the marrow. Transfer the garlic to a cutting board and chop finely.
- 3 Return the marrow to the skillet and place over medium heat. When the marrow is hot (it shouldn't take long), add the cubed bread and cook, stirring frequently, until golden and crisp, about 5 minutes. Using a slotted spoon, transfer the toasted bread to a paper towel-lined plate and let cool to room temperature.
- 4 In a food processor, pulse the cooled bread to form chunky bread crumbs, 10 to 12 pulses. Transfer to a medium bowl and stir in the chopped fried garlic. Season with salt.
- 5 Once the sofrito is finished, cook the mussels.

- 1 **To cook the mussels:** In the now-clean Dutch oven, heat the olive oil over medium-high heat. When the oil is shimmering, add the shallot and garlic, and cook until softened, 3 to 5 minutes. Add the peppercorns, coriander, and bay leaf. Give the mixture a stir and season lightly with salt. Add the mussels and wine, and bring the mixture to a simmer. Cover the pot and simmer until the mussels have fully opened, 3 to 5 minutes. Check on the mussels as they cook and, using tongs, carefully remove them as they open and transfer to a large bowl.
- 2 Discard any mussels that do not open.
- 3 Once all of the mussels have cooked, strain the cooking liquid through a fine-mesh strainer. Reserve 1 cup [240 ml] of the mussel cooking liquid and discard the solids.
- 4 Remove the cooked mussels from the shells and keep warm. Discard the shells.

- 1 **To make the spaghetti:** Bring a large pot of salted water to a boil. Add the spaghetti and cook until not quite al dente, about 7 minutes. Drain immediately, reserving 1 cup [240 ml] of the pasta cooking water.
- 2 In a large skillet, melt the bone marrow and butter over medium-high heat. When the butter is foamy, add the sofrito and stir. Add the reserved mussel cooking liquid, increase the heat to high, and bring to a boil.
- 3 Add the cooked spaghetti and continue to cook, stirring constantly, until the liquid forms a creamy sauce around the pasta. Add pasta cooking water as needed to create the sauce. Once the spaghetti is nicely glazed, remove it from the heat and fold in the mussels. Squeeze the lemon half over the pasta and season with salt.

To serve, place a couple of teaspoons of the aioli in the center of four serving plates. Divide the spaghetti among the serving plates and sprinkle generously with the bread crumbs. Garnish with red pepper flakes and chives. Serve immediately.

Serves 4

BUCATINI WITH PUNTARELLA AND CHICKEN SKIN

**10 oz [280 g] chicken skin,
frozen**

Salt

12 oz [335 g] dried bucatini

**3 cups sliced puntarella
hearts (from 3 to
6 puntarella heads),
about 8 oz [225 g]**

1 lemon, halved

Crushed esepette pepper

Puntarella is a bitter green with the texture of fennel that's very traditional in Italian cooking. We buy it at the farmers' market in late winter. The chicken skin adds a crunchy, savory, and sweet element that complements the vegetable's bracing freshness.

CHEF'S NOTE: Puntarella kind of look like giant asparagus. To prepare them, peel off the skinny outer leaves until you reach the inner core of fat stems. (You can save the outer leaves for stir-fry or soup.) Break the stems apart and cut off the tough bottoms. You can substitute curly endive for the puntarella by thinly slicing the whole head to make 3 cups [120 g].

- 1 Using a meat grinder or food processor fitted with the metal blade, grind the frozen chicken skin into small pieces. Transfer to a large skillet and cook over medium heat until crisp, 15 to 20 minutes.
- 2 Using a slotted spoon, transfer the crisp skin to a paper towel-lined plate. Season with salt. Transfer the rendered fat to a small bowl.
- 3 Bring a large pot of salted water to a boil over high heat. Add the bucatini and cook until not quite al dente, about 8 minutes. Drain immediately, reserving 1 cup [240 ml] of the pasta cooking water.
- 4 Meanwhile, return the skillet to medium heat. Add 5 Tbsp [75 ml] of the reserved chicken fat. When the fat is hot, add about three-quarters of the puntarella and cook, stirring frequently, until tender, 2 to 3 minutes.

- 5 When the bucatini is cooked, add it and $\frac{1}{2}$ cup [120 ml] of the pasta cooking water to the skillet with the puntarella. Cook over high heat, stirring constantly, until the liquid forms a creamy sauce around the pasta. Add additional pasta cooking water as needed to make the sauce. Squeeze the lemon halves over the pasta and season with salt.

Divide the pasta among four serving plates and top with the remaining raw puntarella, crisp chicken skin, and esepette pepper. Serve immediately.

Serves 4

BUCATINI WITH PORK SAUSAGE, PEACHES, AND ARUGULA

Pork Sausage

**1 lb [450 g] pork shoulder,
cut into 1-in [2.5-cm] cubes**

**7 oz [200 g] pork back fat,
cut into 1-in [2.5-cm] cubes**

2 Tbsp [30 ml] white wine

1 Tbsp [10 g] salt

$\frac{3}{4}$ tsp sugar

1 small garlic clove, minced

**1 tsp freshly ground black
pepper**

**$\frac{3}{4}$ tsp fennel seeds, lightly
crushed**

$\frac{3}{4}$ tsp red pepper flakes

**Small pinch ground
coriander**

Small pinch ground nutmeg

12 oz [335 g] dried bucatini

**1 Tbsp [15 ml] extra-virgin
olive oil**

Salt

**1 large peach, diced with
the skin on (about 2 cups)**

2 cups [40 g] baby arugula

Yes, peaches on pasta are a truly beautiful thing. The fruit brings a sweetness that's not unlike the tomato you're used to seeing on noodles everywhere. The particular sausage we use here has a little heat to it, which provides a delightful counterpoint. The flavors in the pasta are so unexpected that it blows our diners away.

CHEF'S NOTE: Making sausage sounds scary, but it's actually easy to do if you have a food processor. The only trick is to keep the meat, fat, and equipment as cold as possible while you're working. Freeze the ingredients and as much equipment as you can fit into your freezer for 15 to 20 minutes before you start working. You can also use a meat grinder.

- 1 To make the pork sausage:** Place the pork shoulder and pork fat on a rimmed baking sheet and freeze until very cold, 15 to 20 minutes. The meat should be stiff and cold, but not fully frozen. Place the blade and bowl of a food processor in the freezer to chill while the meat is freezing. Place a large bowl in the refrigerator (or freezer, if it fits) to chill.
- 2** Assemble the chilled food processor and remove the large bowl from the refrigerator.
- 3** Working in three batches, pulse the pork shoulder and pork fat in the processor until ground into pea-size pieces, 20 to 30 one-second pulses. Transfer to the chilled bowl and repeat with the remaining pork and fat.
- 4** Add the wine, salt, sugar, garlic, pepper, fennel seeds, red pepper flakes, coriander,

and nutmeg. Mix gently but thoroughly until all of the ingredients are well combined. Test for seasoning by cooking a small piece of the sausage in a small skillet over medium heat until the meat is no longer pink. Taste the sausage and adjust the salt, sugar, and spices as needed.

- 1 **To make the bucatini:** Bring a large pot of salted water to a boil. Add the bucatini and cook until not quite al dente, about 7 minutes. Drain immediately, reserving 2 cups [480 ml] of the pasta cooking water.
- 2 Heat the olive oil in a large skillet over medium heat. Add about one-third of the sausage in small pieces to the skillet and cook, stirring occasionally, until the sausage has rendered some of its fat and has turned golden brown, about 3 minutes. Transfer to a paper towel-lined plate and repeat with the remaining sausage. (There should be enough rendered fat in the skillet after the first batch to cook the remaining sausage.) Keep all of the rendered fat in the pan.
- 3 Once all of the sausage is cooked, add the cooked pasta, cooked sausage, and 1 cup [240 ml] of the pasta cooking water to the skillet and bring to a boil over high heat. Cook, stirring constantly, until the liquid forms a creamy sauce around the pasta. Add additional pasta cooking water as needed to create the sauce. Remove from the heat and season with salt.

Divide the bucatini and sausage among four serving plates. Top the bucatini with the diced peach, followed by the arugula. Serve immediately.

Serves 4

BUCATINI WITH PORK BELLY, WATERMELON, AND GREEN CORIANDER

Pickled Watermelon Rind

**8 oz [225 g] watermelon
rind**

**1 cup [240 ml] champagne
vinegar**

¼ cup [60 ml] water

2 Tbsp [30 g] sugar

2 tsp salt

12 oz [335 g] dried bucatini

**1½ lb [680 g] diced pork
belly**

1 red onion, diced

**2 cups [480 ml] Pork Jus
(recipe follows)**

**⅔ cup [25 g] chopped fresh
cilantro**

1 lemon, halved

Salt

**2 cups [300 g] diced
watermelon**

**Cilantro leaves and
flowers, for garnish**

Here's another totally not traditional Italian-style pasta. We came up with this one when Bay Area restaurants everywhere were having a moment with the combination of watermelon and pork belly. We had gotten a whole pig in and decided to throw the belly over some noodles. Then we tried adding watermelon. It fit right into the flow of our cooking: using a light element to cut a fatty one.

CHEF'S NOTE: Be sure to make the pickled watermelon rind at least 8 hours ahead of time. Also note that the pork jus needs to be started the day before. The remaining pork jus can be used as a base for soups, and it is especially delicious when used to cook hearty greens, such as collards.

- 1 **To make the pickled watermelon rind:** Using a sharp vegetable peeler, remove and discard the outer green peel of the rind. Dice the inner white portion of the rind. You should have about ½ cup [200 g] diced rind.
- 2 In a small saucepan, bring the vinegar, water, sugar, and salt to a boil over high heat. Add the watermelon rind, turn the heat to medium, and simmer just until tender, about 5 minutes. Remove from the heat and let the mixture come to room temperature. Transfer to a storage container and refrigerate the rind, in its brine, for at least 8 hours.

Continued



- 1 **To make the bucatini:** Bring a large pot of salted water to a boil. Add the bucatini and cook until not quite al dente, about 8 minutes. Drain immediately.
- 2 In a large skillet, cover the pork belly with about $\frac{1}{4}$ in [6 mm] water. Bring to a simmer over medium-high heat. Continue to simmer until the water fully evaporates and the fat starts to render from the skin, about 20 minutes. Continue to cook, stirring frequently, until the pork belly browns and crisps, 10 to 15 minutes.
- 3 Add the onion and continue to cook, stirring frequently, until softened, about 5 minutes.
- 4 Add 1 cup [240 ml] of the pork jus and bring to a boil over high heat. Add the cooked bucatini and continue to cook, stirring constantly, until the liquid forms a creamy sauce around the pasta. Add additional jus as needed to make the sauce. Remove from the heat and stir in the cilantro. Squeeze the lemon halves over the pasta and season with salt.

Divide the pasta among four serving plates or bowls. Garnish the pasta with the fresh diced watermelon, pieces of pickled watermelon rind, and cilantro. Serve immediately.

Serves 4

Pork Jus

3 lb [1.4 kg] pork back bones	2 onions, chopped
2 Tbsp [30 ml] vegetable oil	4 carrots, chopped
	5 qt [4.8 L] water
	$\frac{1}{2}$ pig's foot

- 1 Preheat the oven to 400°F [200°C].
- 2 Spread the pork bones out on a rimmed baking sheet. Roast until deeply browned, about 1 hour.
- 3 Heat the vegetable oil in a large stockpot over medium heat. Add the onions and carrots and cook, stirring occasionally, until softened but not browned, 7 to 9 minutes. Add the roasted bones, water, and pig's foot. Increase the heat to high and bring to a boil. Turn the heat to low and skim off any impurities. Partially cover the pot with a lid and continue to simmer for 18 hours.
- 4 Strain the jus through a fine-mesh strainer and discard the solids. Pour the strained jus into a clean stockpot, place over medium-high heat, and bring to a rapid simmer. Continue to simmer until the jus is reduced to about 8 cups [1.9 L], about 45 minutes. Let cool to room temperature and store in the refrigerator for up to 1 week. (The jus can also be frozen for up to 3 months.)

Makes about 8 cups [1.9 L]

RABBIT CANNELLONI WITH MUSTARD

Rabbit

**1 rabbit, about 2¾ lb
[1.25 kg]**

Salt

**3 Tbsp [45 ml] extra-virgin
olive oil**

1 yellow onion, finely diced

½ cup [120 ml] white wine

**6 cups [1.4 L] White
Chicken Stock (page 94)**

Béchamel

**½ cup [110 g] unsalted
butter**

**½ cup [70 g] all-purpose
flour**

2 cups [480 ml] whole milk

2 tsp whole-grain mustard

Salt

Cannelloni Sauce

**2 cups [480 ml] heavy
cream**

**1 Tbsp [15 g] whole-grain
mustard**

1 tsp mustard seed oil

Salt

**Fresh Pasta Dough, cut
into cannelloni sheets
(page 122)**

**4 cups [160 g] baby
mustard greens**

EVAN: The first time I cooked rabbit was at The Stage House Inn back in Jersey, where Chef David Drake hammered home the traditional French pairing of rabbit and mustard. Here we present those flavors in a new way: We toss the rabbit in a thick, creamy, whole-grain mustard sauce and then tie it up in house-made cannelloni noodles. We then top the whole thing with baby mustard greens.

CHEF'S NOTE: This recipe takes some time.

At home, you can break the recipe up over a couple of days: Make the rabbit mixture on one day, the pasta on another, and assemble and cook when you're ready to eat.

Cooking the rabbit gently in hot stock off of the heat ensures that the delicate meat doesn't overcook. If you find that it's still a bit pink after you've removed it, don't worry. It'll finish cooking when you brown it in the skillet. You can substitute low-sodium chicken broth for the white chicken stock if you like.

- To make the rabbit:** Remove any internal organs and hair from the rabbit. Use a sharp boning knife to remove the legs and shoulders from the rabbit. Cut off the top, bony rib cage and set aside. Lightly season the legs, shoulder, and saddle (aka the loin) with salt.

Continued

- 2 In a Dutch oven or other large, heavy pot, heat 1 Tbsp [15 ml] of the olive oil over medium heat. When the oil is shimmering, add the onion and a pinch of salt and cook, stirring occasionally, until the onion is translucent, about 5 minutes. Add the wine and bring to a rapid simmer. Continue to simmer until the wine is almost fully reduced, 5 to 7 minutes. Add the chicken stock and bring to a boil.
- 3 When the stock comes to a boil, add the rabbit pieces to the pot, placing the legs on the bottom, followed by the shoulders and the saddle. Cover the pot with its lid and remove from the heat.
- 4 Let the rabbit sit in the hot stock for 20 minutes. Remove the saddle and the shoulders. Return the lid to the pot and let the legs continue to sit in the hot stock for another 20 minutes. Remove the legs from the stock and let all of the rabbit pieces cool.
- 5 Pick the meat off of the bones and return the bones, plus the bony rib cage section, to the Dutch oven with the stock. Bring the stock back up to a rapid simmer and simmer until flavorful, about 30 minutes, skimming off any foam, fat, and impurities from the surface. Strain the cooking liquid through a fine-mesh strainer and discard the solids. Wash the Dutch oven.
- 6 Meanwhile, shred the rabbit meat into bite-size pieces.
- 7 Heat 1 Tbsp [15 ml] of the remaining olive oil in a large skillet over medium-high heat. Add half of the rabbit meat and sear until lightly browned, 3 to 5 minutes. Transfer to a bowl and repeat with the remaining 1 Tbsp [15 ml] olive oil and rabbit meat.

1 **To make the béchamel:** In a large saucepan, melt the butter over medium heat. When the butter is foamy, add the flour and cook, whisking constantly, until the mixture begins to lighten in color and turn frothy, 3 to 5 minutes. Gradually whisk in the milk. Continue to cook, whisking frequently, until thickened, 3 to 5 minutes. Remove from the heat and stir in the mustard and the seared rabbit meat. Season with salt and a little of the strained rabbit stock. This is your cannelloni filling. (The béchamel can be made ahead, cooled to room temperature, and refrigerated for up to 3 days.)

1 **To make the cannelloni sauce:** In the now-clean Dutch oven, combine the heavy cream with 4 cups [960 ml] of the strained rabbit stock. Bring to a rapid simmer over medium-high heat. Continue to cook, stirring occasionally, until the sauce is reduced to 2 cups [480 ml] and coats the back of a spoon, about 1½ hours. Stir in the mustard and mustard seed oil. Season with salt.

1 **To make the cannelloni:** Preheat the oven to 400°F [200°C]. Lightly spray a rimmed baking sheet with cooking spray.

2 Bring a large pot of salted water to a boil over high heat. Line a baking sheet with a clean kitchen towel. Grab two more clean kitchen towels.

3 Add one-third of the pasta sheets to the boiling water and cook until just tender, 20 to 30 seconds. Use tongs to carefully transfer the pasta to the kitchen towel-lined baking sheet, being careful that they do not touch. Lay a second kitchen towel over the noodles. Repeat with the remaining pasta sheets, cooking them in two more batches and layering between towels.

- 4 Place one pasta sheet on the counter. Spread 2 heaping Tbsp [about 30 g] of the filling in a rectangle in the center of the pasta sheet. Roll the sheet into a cylinder and place on the greased baking sheet, seam-side down. Repeat with the remaining pasta sheets and filling. Place the cannelloni in pairs on the baking sheet, with space between the pairs for easier serving. You should have two rows of four pairs of cannelloni (16 total).
- 5 Drizzle about half of the cannelloni sauce across the center of the cannelloni. Bake until the pasta begins to caramelize and the sauce is browned and bubbly, 15 to 20 minutes.
- 6 Meanwhile, reheat the remaining cannelloni sauce in a small saucepan over low heat.

To serve, toss the mustard greens with a little salt. Place a pair of cannelloni on each serving plate and drizzle with a little extra sauce. Top with a generous handful of the mustard greens and serve immediately.

Serves 8

AGED DUCK LASAGNA WITH SANTA ROSA PLUMS AND CRESS

Aged Duck

4 duck legs (about 2 lb [900 g])

Salt

1 Tbsp [15 ml] extra-virgin olive oil

1 yellow onion, finely diced

½ cup [120 ml] red wine

3 Santa Rosa plums, halved and pitted

3 cups [720 ml] All-Purpose Stock (recipe follows) or low-sodium chicken broth

Béchamel

½ cup [110 g] unsalted butter

½ cup [70 g] all-purpose flour

2 cups [480 ml] whole milk

2 Santa Rosa plums, finely diced

Salt

Freshly ground black pepper

Lasagna Sauce

4 cups [960 ml] heavy cream

Salt

Fresh Pasta Dough, cut into lasagna sheets (page 122)

2 Santa Rosa plums, thinly sliced on a mandoline

Feather cress or baby arugula, for garnish

In our humble opinions, if you really want duck to taste good you have to age it. For easy aging at home, place the duck legs on the top shelf in the back of the refrigerator for 5 to 7 days to ensure the most consistent cool temperature. When ready, they'll look dry and almost jerkylike on the outside and will smell like cured salami.

If you can't find Santa Rosa plums, choose any ripe but firm plums. You just don't want them to be mushy or overly sweet.

Since this recipe is a bit more labor intensive, we recommend spacing the prep out. You can make the pasta dough a few days ahead of time; roll out the dough, cook the duck, and assemble the lasagna the next day; and then bake the finished product when you're ready to dig in.

- 1 To make the duck:** Place the duck legs on a cooling rack set inside a rimmed baking sheet. Refrigerate, uncovered, until the duck is dried and smells like cured salami, 5 to 7 days (see headnote).
- When the duck is fully aged, preheat the oven to 275°F [135°C].
- Season the duck with salt. In a Dutch oven or other large, heavy pot with a lid, heat the olive oil over medium heat. When the oil is shimmering, add 2 pieces of the duck, skin-side down. Cook until the duck skin is a deep golden brown, about 5 minutes. Flip and cook on the second side until browned, 2 to 3 minutes. Transfer to a plate and repeat with the remaining duck. Pour off all but 1 Tbsp [15 ml] of the fat.
- In the empty pot, add the onion and a pinch of salt, and cook, stirring frequently and

scraping up any browned bits from the bottom of the pan, until the onion is translucent, about 5 minutes. Return the duck to the pan, skin-side up, and pour in the wine. Bring to a rapid simmer. Continue to simmer until the wine is almost fully reduced, 5 to 7 minutes. Add the plums and enough of the stock to come three-quarters of the way up the sides of the duck. You will likely use 1 to 2 cups [240 to 480 ml], depending on the size of your pot. (Reserve the remaining stock.) Bring to a simmer, and cover the Dutch oven with aluminum foil. Cover the foil with the lid.

- 5 Place the pot in the oven and bake until the duck is very tender and easily pulls off the bone, about 2 hours. Remove from the oven, remove the lid, and let the duck cool to room temperature in its cooking liquid.
- 6 When the duck is cool, remove it from the cooking liquid. Strain the cooking liquid into a large measuring cup and discard the solids. Use a spoon to remove as much of the fat from the top of the cooking liquid as possible. Add additional stock as needed to bring the total amount of cooking liquid to 2¼ cups [300 ml]. Reserve the fat for another use; it will store, refrigerated, for up to 3 weeks. Wash the Dutch oven.
- 7 Using your fingers, remove all of the duck meat from the bones, keeping the skin intact. Discard the bones. Chop the duck meat and skin into bite-size pieces.

1 **To make the béchamel:** In a large saucepan, melt the butter over medium heat. Add the flour and cook, whisking constantly, until the mixture begins to lighten in color and turn frothy, 3 to 5 minutes. Gradually whisk in the milk. Continue to cook, whisking frequently, until thickened, 3 to 5 minutes. Remove from the heat and stir in the duck pieces and diced plums. Season with salt, pepper, and a little of the duck cooking liquid. (The béchamel can be made ahead, cooled to room temperature, and refrigerated for up to 3 days.)

1 **To make the lasagna sauce:** In the now-clean Dutch oven, combine the heavy cream with 2 cups [480 ml] of the strained duck cooking liquid. Bring to a rapid simmer over medium-high heat. Continue to cook, stirring occasionally, until the sauce is reduced to 3½ cups [840 ml] and coats the back of a spoon, about 1½ hours. Season to taste with salt. Let cool to room temperature and then refrigerate until the lasagna is ready to bake, or for up to 3 days.

- 1 **To make the lasagna:** Bring a large pot of salted water to a boil over high heat.
- 2 Add the pasta to the boiling water and cook until just tender, 20 to 30 seconds. Drain immediately and rinse with cold water. Drain well.

Continued

- 3 Lightly spray a 9-by-13-in [23-by-33-cm] baking dish with cooking spray. Lay one layer of pasta sheets on the bottom of the dish. You may need to trim the pasta to fit. Top with a layer of the duck-béchamel mixture. Continue to layer the pasta and duck mixture until you have five layers of pasta and four layers of duck. Make sure the top layer of pasta is lying flat on top of the duck and not climbing up the sides of the baking dish.
- 4 Cover the last layer of pasta with a sheet of greased parchment paper, and then a second 9-by-13-in [23-by-33-cm] baking dish or two smaller baking dishes. Cover with plastic wrap and refrigerate for at least 2 hours, or overnight if possible. This will press and set the lasagna so that it slices easily into clean portions.
- 5 When ready to bake, preheat the oven to 400°F [200°C].
- 6 Remove the baking dish, and cover the lasagna with $\frac{3}{4}$ cup [180 ml] of the lasagna sauce, spreading the sauce so it evenly covers the top of the lasagna. Bake until the lasagna is browned and bubbly, about 40 minutes. Let rest for 5 to 10 minutes.
- 1 **Before serving**, reheat the remaining lasagna sauce over low heat.
- 2 Lay the thinly sliced plums in a circle on eight serving plates.
- 3 Slice the lasagna into eight portions and divide among serving plates. Cover the top of the lasagna with some of the lasagna sauce, allowing it to drizzle over the sides and onto the plate. Garnish with the feather cress. Serve immediately. (You can refrigerate leftover lasagna for up to 1 week.)

Serves 8

All-Purpose Stock

We use leftover duck carcasses and veal bones from the restaurant for our stock. You should be able to source veal bones and the pig's foot from a butcher. Ask for the pig's foot to be split in half lengthwise. If you can't find duck carcasses, you can substitute meaty chicken backs, which you should be able to get cheaply from a butcher.

3 lb [1.4 kg] duck or chicken bones (about 6 duck carcasses)

3 lb [1.4 kg] veal bones

1 Tbsp [15 ml] vegetable oil

2 onions, diced

6 qt [5.6 L] water

$\frac{1}{2}$ pig's foot

- 1 Preheat the oven to 400°F [200°C].
- 2 Spread the duck and veal bones out on a rimmed baking sheet. Roast until deeply browned, about 1 hour.
- 3 In a large stockpot, heat the vegetable oil over medium heat. Add the onions and cook, stirring occasionally, until softened but not yet brown, 7 to 9 minutes. Add the roasted bones, water, and pig's foot and bring to a boil over high heat. Skim off any residue, turn the heat to low, and simmer for 9 hours.
- 4 Strain the stock through a fine-mesh strainer. Rinse out the pot and add back the strained stock. Bring the stock to a rapid simmer over medium heat. Continue to simmer until the stock is reduced to 12 cups [2.8 L], about 45 minutes. Let cool to room temperature and store in the refrigerator for up to 1 week. (The stock can also be frozen for up to 3 months.)

Makes 12 cups [2.8 L]





BUCATINI WITH AGED BEEF, RÉMOULADE, LETTUCE, AND BURRATA

Aged Beef

2 lb [900 g] chuck roast
Salt
2 cups [480 ml] All-Purpose Stock (page 160)
2 cups [480 ml] water
1 piece kombu, about 2 by 3 in [5 by 7.5 cm]
1 cup [10 g] bonito flakes
1 Tbsp [15 ml] extra-virgin olive oil
1 onion, diced
2 garlic cloves, minced
1 cup [240 ml] red wine
1 bay leaf

Rémoulade

1 large egg yolk
1 Tbsp [15 ml] champagne vinegar
2 tsp Dijon mustard
1 cup [240 ml] vegetable oil
2 Tbsp [20 g] minced capers
2 Tbsp [20 g] minced cornichons
2 Tbsp [20 g] minced shallots
2 Tbsp [5 g] chopped fresh chervil
2 Tbsp [5 g] chopped fresh chives
2 Tbsp [5 g] chopped fresh tarragon
1 small garlic clove, peeled
Salt
1 shallot, thinly sliced
12 oz [335 g] dried bucatini
Champagne vinegar, for seasoning
Salt
8 oz [225 g] burrata
1 cup [80 g] shredded Little Gem iceberg lettuce or other crisp green lettuce
Chopped fresh chives, for garnish

This is basically a giant, gooey fast-food cheeseburger disguised as a fancy pasta dish. We salt and dry-age our beef trim and make it into a ragù. Then we top it all off with shredded Little Gem lettuce and dollops of burrata. You mix and fold everything together yourself at the table. We never say anything about a cheeseburger to people at the restaurant. But I think subconsciously they get a lot of comfort from this dish because they're experiencing the same flavors as at In-N-Out.

CHEF'S NOTE: If you're worried about aging meat at home, buy aged beef from a butcher or grind fresh chuck meat. Don't worry about getting a uniform texture. It's nice to have some larger and smaller pieces mixed in.

See the Note on page 56 about the decision as to whether to make the rémoulade in a blender or to whisk it by hand. We give instructions for both here.

- 1 **To make the aged beef:** Cut the chuck roast into manageable slabs about 1 in [2.5 cm] thick. Season with salt and place on a cooling rack or a baking sheet on the top shelf of your refrigerator. Refrigerate until the beef is dried and smells like cured salami, 5 to 7 days.

Continued

- 2 When the beef is fully aged, transfer it to a cutting board and cut into 1-in [2.5-cm] pieces. Place the pieces on a rimmed baking sheet and freeze until very cold, 15 to 20 minutes. The meat should be stiff and cold, but not fully frozen. Place the blade and bowl of a food processor, and a large bowl, in the freezer to chill while the meat is freezing.
- 3 Assemble the chilled food processor.
- 4 Working in three batches, pulse the beef in the processor until ground into rough, pea-size pieces, 15 to 20 one-second pulses. Transfer to a large bowl and repeat with the remaining beef.
- 5 In a Dutch oven or other large, heavy pot, combine the stock, water, and kombu. Bring to a boil over high heat. As soon as the mixture comes to a boil, remove the pot from the heat and add the bonito flakes. Let the mixture steep for 3 minutes. Strain the cooking liquid through a fine-mesh strainer and discard the solids. Wash the Dutch oven.
- 6 Heat the olive oil in the now-clean Dutch oven over medium-high heat. Add the ground beef and cook, stirring occasionally, until it has rendered its fat and begun to brown, 10 to 15 minutes. Use a spoon to skim off all but about 1 Tbsp [15 ml] of the rendered fat.
- 7 Add the onion and garlic and continue to cook until softened, 5 to 7 minutes. Add the wine and bay leaf and bring to a rapid simmer. Continue to cook, scraping up any browned bits from the bottom of the pot, until the wine has almost fully evaporated, about 5 minutes.
- 8 Add 3 cups [720 ml] of the stock mixture and bring to a rapid simmer. (Reserve any additional stock for another use, such as chili or stew.) Turn the heat to low and continue to simmer until the beef is tender, about 1½ hours. Remove from the heat and discard the bay leaf.

- 1 **Meanwhile, make the rémoulade:** In a blender, blend the egg yolk, vinegar, and mustard until smooth. With the blender running, slowly drizzle in the oil through the feed tube until the mixture turns thick and creamy. Transfer to a large bowl. Add the capers, cornichons, minced shallots, chervil, chives, and tarragon, and mix well. Using a Microplane, grate the garlic clove over the rémoulade. Mix well and season to taste with salt. Refrigerate until ready to serve, or for up to 3 days.

(Alternatively, make the rémoulade by hand: Place a medium bowl on a kitchen towel. Add the egg yolk, vinegar, and mustard and whisk until smooth. While continuing to whisk aggressively, very slowly begin to pour in the oil, one drop at a time. Keep whisking. As more oil is incorporated, the rémoulade mixture will begin to lighten. Once you've whisked in about ¼ cup [60 ml] of the oil, the mixture will begin to turn a very pale yellow and start to thicken. At this point, you can start to drizzle in the oil in a thin stream. Take a break if needed. After you've whisked in another ¼ cup [60 ml] of oil, the rémoulade should start to resemble mayonnaise and continue to stabilize. You can whisk in the oil a little more quickly now. Keep going until you've whisked in all of the oil; it'll take about 15 minutes of whisking in total. Add the capers, cornichons, minced shallots, chervil, chives, and tarragon, and mix well. Using a Microplane, grate the garlic clove over the rémoulade. Mix well and season to taste with salt.)

- 1 **To make the bucatini:** In a small bowl, cover the sliced shallot with cold water. Let sit while cooking the pasta.
- 2 Bring a large pot of salted water to a boil. Add the bucatini and cook until not quite al dente, about 8 minutes. Drain immediately.
- 3 Return the Dutch oven with the aged beef sauce to high heat. When the sauce comes to a boil, add the cooked bucatini and continue to cook, stirring constantly, until the mixture forms a creamy sauce around the pasta. Remove from the heat and season with champagne vinegar and salt.

To serve, place a dollop of the rémoulade in the center of four serving plates. Divide the bucatini among the plates, spooning additional aged beef sauce over the pasta. Tear the burrata into generous, bite-size pieces, and place three or four on top of each serving. Scatter a generous handful of lettuce over the pasta. Drain the shallots and scatter over the pasta. Garnish with chives. Serve immediately, mixing the pasta and toppings together at the table.

Serves 4

MAINS





The menu was almost completely different when we started out. In fact, none of the recipes in this Mains chapter were around in the early going. But since day one, one thing has not wavered: We never thought about the main course in your traditional starch-plus-vegetable-plus-protein way. We are not a "this is my appetizer" and "this is my entrée" kind of place. Keep that in mind when you're working your way through these larger dishes. They're a part of the meal, not the whole.

POP-UPS & VAN

SARAH: When I got pregnant with Van, Evan and I were both working at Daniel Patterson's Coi in North Beach. I ended up working at Coi until I was seven months pregnant. I did all the butchering—fish, lamb, you name it—and I was so nauseated that I couldn't taste anything, even though you're supposed to try every single dish as a chef. I was so exhausted I would take breaks to stand against the wall. Then I left and didn't have an income, which was not awesome.

Later, when Van was about six months old, we started to tease our future restaurant. We did pop-up dinners called "Chef's Night Out" at a SoMa district restaurant on Mondays when they were closed. I would wear Van in a backpack to do the prep work and then put him in a Baby Bjorn so that I could help with service. He'd play with the dinner tickets and shuffle them around until they were out of order. I couldn't really focus on the tickets because of the baby and I couldn't focus on the baby because of the tickets. I thought, "This is ridiculous, why do I think I can do this?" But I knew that we needed to do whatever it took to get our restaurant open. And it clearly worked in some respect because years later, I'd do the same thing with my second son, Nico, during service at Rich Table.

EVAN: Another challenge at this point was our style. We came from a background of working with very cerebral chefs and very technical food. We wanted to create a place where you can truly have a good time, but we didn't want to turn our backs on where we came from. With the pop-ups we started to realize that the simpler we did things, the more people liked them.

We, like most chefs, have a tendency to be too cheffy. Too many ingredients, too many steps, and all of a sudden, the original idea gets lost. Early on we realized that the number one question we need to ask ourselves is, "Does it taste good?"

SARAH: Granted, we wove elements from Coi or my time at Mas in New York into our menu. For example, there was a black olive oil we used at Mas that made it into a few different preparations at Rich Table. And there was that amazing wheatgrass sauce from Coi.

EVAN: That sauce was developed when I was there. I loved it, and we would use it in dishes every once in a while. But at some point, the way you get better is to take what you're comfortable with and push yourself beyond it, to a level where you're no longer comfortable. This is actually a great lesson for the home cook too.

SARAH: We did the pop-ups for about six months while we were looking for a restaurant space to move into. At this point, things got really tough again, money-wise, because—news flash—it's very hard to make a significant amount of cash doing pop-ups.

EVAN: Daniel still needed help at Coi. He approached me to come back, but also said that we could do the Chef's Night Out pop-ups every one or two months to keep the buzz going. We did that until we stumbled on a Craigslist posting about the old Paul K restaurant space in Hayes Valley. We negotiated and scooped it up as quickly as possible.

SARAH: Looking back, it was a no-brainer for so many reasons: the corner location, the natural light, the pre-theater rush we get. I also remember thinking that if Paul K was in this space for twelve years, that says something good about the location.

EVAN: We still get the occasional Yelp review that says something like, "This place sucks. I miss Paul K."

Anyway, so many things just seemed to finally fall into place, one after another. Our designer essentially came knocking on our door and offered an incredibly reasonable rate because he didn't have clients and wanted to grow a business. We were lucky enough to raise money with friends and family who believed in us, so we never had to develop a formal business pitch for the restaurant.

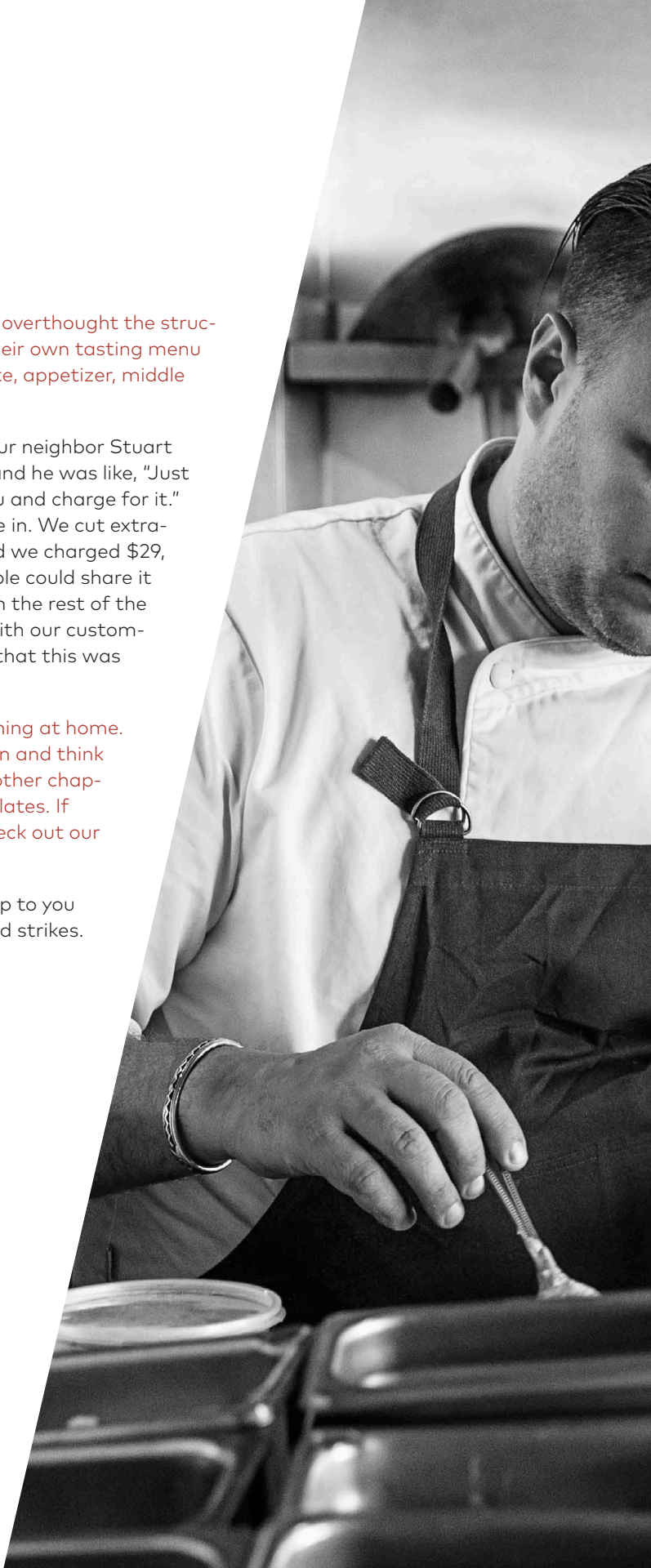
We started construction on May 1, 2011, with a corporate private party at Rich Table looming six weeks later in late June. We made it all happen in the nick of time and officially opened to the public at the end of July that year.

SARAH: When we first opened, we definitely overthought the structure of things: We asked diners to create their own tasting menu by ordering one thing from each section: bite, appetizer, middle course, etc. People did not really dig it.

EVAN: One day early on, I was talking with our neighbor Stuart Briozza—the chef at State Bird Provisions—and he was like, “Just put a big portion of something on the menu and charge for it.” That’s where our New York strip steak came in. We cut extra-large slabs of beautifully marbled steak and we charged \$29, which was a lot of money at the time. A table could share it and get creative by filling out the meal from the rest of the menu. This approach immediately clicked with our customers. They seemed to enjoy and understand that this was not a typical steak-and-potatoes place.

SARAH: We encourage you to do the same thing at home. Try choosing a main course from this section and think about having a table filled with food from other chapters. Allow your guests to make their own plates. If you’re not sure what goes well together, check out our sample meal suggestions on page 220.

EVAN: In the end, remember that it’s really up to you to serve this food in whatever way the mood strikes.









RICH TABLE GRILLED NY STRIP STEAKS

PLUS THREE DIFFERENT WAYS
WE LIKE TO DRESS THEM UP

How to Make Steak Taste Amazing

- 4 boneless New York strip steaks, each about 12 oz [335 g] (ask for a hefty fat cap)

Salt
- Freshly ground black pepper

Vegetable oil

Fleur de sel, for finishing

1 Before cooking, prepare any sauces and toppings that need more than 45 minutes to make (see the recipes that follow). At least 30 minutes before cooking, remove the steaks from the refrigerator, season generously with salt and pepper, and let them sit at room temperature. In this time, you can set up a grill or cast-iron skillet for high-heat cooking and make any quick toppings. Once your cooking surface is smoking hot, clean it and rub with a little vegetable oil. Place the steaks down and cook, flipping frequently, for 5 to 7 minutes or until medium-rare (125°F [52°C]). Transfer to a cooling rack set in a rimmed baking sheet and let rest for 5 to 10 minutes to seal in all the juices. Top each steak with a sprinkle of fleur de sel and serve with your choice from the toppings that follow.

Serves 4

Green Bean Chimichurri and Fried Shallots

We prefer the texture of chimichurri made with a mortar and pestle, but there's an alternative option here if you don't have one. If you can't find espelette pepper, you can substitute hot paprika or ¼ tsp cayenne pepper.

- Chimichurri**

¼ cup [40 g] finely chopped shallots, plus 1 shallot, peeled

¼ cup [60 ml] champagne vinegar

1 garlic clove, peeled

1 tsp espelette pepper

1 cup [40 g] minced fresh cilantro

1 cup [130 g] thinly sliced green beans

1 cup [240 ml] extra-virgin olive oil
- ½ cup [20 g] minced fresh parsley

Salt

Fried Shallots

1 cup [90 g] thinly sliced shallots

¼ cup [35 g] Wondra flour

2 cups [480 ml] vegetable oil, for frying

Salt

- 1 **To make the chimichurri:** In a small bowl, combine the chopped shallots and vinegar. Let sit at room temperature for 30 minutes. Strain, reserving the shallots and the vinegar separately.
- 2 Using a mortar and pestle, pound the peeled shallot, garlic, and espelette pepper to form a paste. Transfer to a medium bowl and stir in the reserved shallots, cilantro, green beans, olive oil, and parsley. Season to taste with salt and the reserved vinegar. The sauce should be high in acid but bright

and balanced. Once the vinegar is added to the sauce, it should be used within 2 hours. If you don't have a mortar and pestle, finely chop the whole shallot and garlic and then use the back of a knife to press and scrape them together into a paste. Transfer to a bowl and stir in the espelette pepper.

- 1 **To make the fried shallots:** In a medium bowl, toss the thinly sliced shallots with the Wondra flour. Shake off the excess flour and transfer to a plate. Be careful not to let the shallots clump up.
- 2 In a large saucepan, heat the vegetable oil to 350°F [180°C]. Add the shallots and fry, stirring constantly to keep them separated, until golden brown, 5 to 6 minutes. Using a slotted spoon, transfer to a paper towel-lined plate. Season with salt.

Slice each rested steak into bite-size pieces across the grain and place on four serving plates. Generously cover the steaks with the chimichurri and a nice handful of fried shallots. Serve immediately.

Persimmon Purée, Beef Jus, and Cacao Nibs

The beef jus is a major component of this accompaniment. If you must, substitute low-sodium chicken broth or low-sodium beef broth for the All-Purpose Stock.

**1 Tbsp [15 ml] plus
2 cups [480 ml]
vegetable oil, for frying**

**8 oz [225 g] diced
chuck roast**

**½ cup [80 g] diced
onion**

1 carrot, diced

**⅔ cup [160 ml]
white wine**

**4 cups [960 ml]
All-Purpose Stock
(page 160)**

Zest and juice of 1 lime

**Cayenne pepper, for
seasoning**

**Douglas fir powder
(see page 12;
optional), for
seasoning**

Salt

**½ cup [45 g] thinly
sliced shallots**

**2 Tbsp [18 g] Wondra
flour**

**½ cup [60 g] cacao
nibs**

**2 very ripe Hachiya
persimmons**

**Baby lettuce leaves,
for garnish**

- 1 Heat 1 Tbsp [15 ml] of the vegetable oil in a Dutch oven or other large, heavy pot over high heat. Add the chuck roast and sear until well browned on all sides, 6 to 8 minutes. Turn the heat to medium-high and add the onion and carrot. Cook, stirring frequently, until the vegetables have softened, about 5 minutes. Add the white wine and bring to a rapid simmer. Continue to cook, scraping up any browned bits from the bottom of the pot, until the wine has almost evaporated, 7 to 10 minutes. Add the stock and return to a simmer. Turn the heat

Continued

to medium-low and continue to simmer until the mixture is very flavorful, about 30 minutes.

- 2 Strain the mixture through a fine-mesh strainer and wash the Dutch oven. Return the strained mixture to the now-clean pot and skim off any excess fat on the surface. Bring the mixture back to a rapid simmer over medium-high heat. Continue to simmer until the sauce measures about $\frac{3}{4}$ cup [180 ml], 10 to 15 minutes. Season the beef jus with lime zest, lime juice, cayenne pepper, Douglas fir powder, and salt.
- 3 Toss the shallots in the Wondra flour and fry in the remaining 2 cups [480 ml] vegetable oil as directed in the Green Bean Chimichurri recipe. Place on a cutting board with the cacao nibs. Chop the nibs into the shallots to form a chunky topping. Season with salt and cayenne pepper.
- 4 Slice the persimmons in half. Using your hands, press the persimmons through a fine-mesh strainer or tamis into a medium bowl. Discard the solids. Season the purée with salt.

Slice each rested steak into bite-size pieces across the grain. Pour 2 Tbsp [30 g] of the persimmon purée on one-half of four serving plates. Drizzle 2 Tbsp [30 ml] of the beef jus on the other half of each plate. Place each steak on top of the sauces in the center of each plate. Generously top with the cacao nib mixture and garnish with a few baby lettuce leaves. Serve immediately.

Yellow Corn Aioli and Salsa Roja

You could use dried California chiles in place of the guajillo if those are easier to find.

10 dried guajillo chile peppers	1½ tsp salt, plus more as needed
5 unpeeled garlic cloves, plus 1 small peeled garlic clove	1 large egg yolk
½ cup [15 g] tightly packed lemon verbena leaves, or ¼ cup [30 g] thinly sliced lemongrass	1 cup [240 ml] vegetable oil
3 Tbsp [45 ml] champagne vinegar, plus more as needed	2 Tbsp [20 g] crumbled Cotija cheese
1 Tbsp [15 g] sugar	2 cups [310 g] fresh yellow corn kernels
½ tsp ground cumin	1 Tbsp [3 g] chopped fresh chives
¼ tsp chipotle powder	Fresh cilantro and baby arugula leaves, for garnish

- 1 Remove the tops and shake out the seeds from the chile peppers. Heat a cast-iron skillet over high heat. When the skillet is hot, add the chiles and cook, tossing frequently, until charred, 2 to 3 minutes. Transfer to a large bowl and cover with hot water. Let soak for 30 minutes.
- 2 In the same skillet over high heat, add the unpeeled garlic cloves and cook, stirring frequently, until charred, 2 to 3 minutes. Transfer to a bowl and let cool. Once cool enough to handle, peel the garlic cloves.

- 3 Once the chiles are very soft and pliable, drain them from the water and transfer to a blender. Add the charred garlic cloves, lemon verbena, 1 Tbsp [15 ml] of the vinegar, sugar, cumin, chipotle powder, and 1½ tsp salt. Blend until smooth, 1 to 2 minutes, adding water as needed, 1 Tbsp [15 ml] at a time, to make a smooth purée. Transfer the salsa roja to a bowl and clean the blender container.
- 4 In the clean blender jar, combine the egg yolk and remaining 2 Tbsp [30 ml] vinegar. Turn the blender on to low speed and slowly drizzle in the vegetable oil until the mixture turns thick and creamy. Transfer the aioli to a medium bowl. Using a Microplane, grate the remaining peeled small garlic clove into the aioli. Mix well. Stir in the Cotija cheese.

(Alternatively, make the aioli by hand: Place a medium bowl on a kitchen towel. Add the egg yolk and vinegar and whisk until smooth. While continuing to whisk aggressively, very slowly begin to pour in the oil, one drop at a time. Keep whisking. As more oil is incorporated, the aioli mixture will begin to lighten. Once you've whisked in about ¼ cup [60 ml] of the oil, the mixture will begin to turn a very pale yellow and start to thicken. At this point, you can start to drizzle in the oil in a thin stream. Take a break if needed. After you've whisked in another ¼ cup [60 ml] of oil, the aioli should start to resemble mayonnaise and continue to stabilize. You can whisk in the oil a little more quickly now. Keep going until you've whisked in all of the oil; it'll take about 15 minutes of whisking in total. Using a Microplane, grate the remaining small peeled garlic clove into the aioli. Mix well. Stir in the Cotija cheese.)

- 5 Heat the same cast-iron skillet over high heat. Add the corn and cook, stirring frequently, until charred, 2 to 3 minutes. Transfer to a bowl and let cool to room temperature. Once cool, stir in ½ cup [120 ml] of the aioli mixture. Stir in the chives. Add additional aioli as desired, to loosen the corn mixture. (Save the remaining aioli to use as a sandwich spread.) Season with additional vinegar and salt.

Slice each rested steak into bite-size pieces across the grain. Spoon about 1 Tbsp [15 ml] of the salsa roja into the center of four serving plates. Top with the steak slices. Scoop the corn aioli over the steaks. Garnish with the cilantro and arugula and serve immediately.

SPROUTED QUINOA CAKES WITH SUMMER SQUASH AND CHÈVRE

1½ cups [270 g] quinoa

1 Tbsp [15 g] unsalted butter

2 shallots, thinly sliced

1 lb [450 g] yellow summer squash, halved and sliced ¼ in [6 mm] thick, plus 1¼ lb [600 g] assorted summer squash in various colors

¾ cup [180 ml] water

Salt

8 oz [225 g] goat cheese

2 Tbsp [30 ml] whole milk

Juice of ½ lemon

1 Tbsp [15 ml] plus ¼ cup [60 ml] vegetable oil

½ onion, grated

¼ cup plus 2 Tbsp [55 g] all-purpose flour

1 large egg

2 Tbsp [30 ml] Shiro Vinaigrette (page 50), plus more as needed

8 squash blossoms, for garnish

Chopped fresh cilantro, for garnish

Magic happens when you can nail the super-crisp outside and tender, flavorful middle of these vegetarian patties. The key is to sprout the quinoa instead of cooking it. This tenderizes the grain and makes it digestible. You can fry the cakes ahead of time, then reheat them in a 425°F [220°C] oven for about 10 minutes.

- 1 Two days before serving, place the quinoa in a medium bowl. Cover with cold water and refrigerate overnight.
- 2 The next day, place a cooling rack in a rimmed baking sheet. Top the rack with a clean kitchen towel. Drain the quinoa and spread in an even layer across the towel. Refrigerate until the tails have fully sprouted out of the grain, about 24 hours.
- 3 The next day, melt the butter in a large skillet over medium heat. Add the shallots and cook, stirring occasionally, until softened, 2 to 3 minutes. Add the sliced squash and cook, stirring occasionally, until beginning to soften, 2 to 3 minutes. Add the water, increase the heat to medium-high, bring to a simmer, and continue to cook until the water has evaporated and the squash is tender, 8 to 10 minutes. Season with salt.
- 4 Transfer the cooked squash to a food processor and process until smooth, about 30 seconds. Add 2 oz [60 g] of the goat cheese and process until smooth, about 15 seconds. Season with salt. Transfer to a bowl and let sit at room temperature until serving. Clean out the food processor and the skillet.

- 5 In the now-clean food processor, process the remaining 6 oz [165 g] goat cheese with the milk until smooth, about 30 seconds. Season to taste with lemon juice and salt. Transfer to a bowl and let sit at room temperature until serving.
 - 6 Preheat the oven to 425°F [220°C].
 - 7 Cut 1 lb [450 g] of the remaining summer squash into assorted shapes about ½ in [1.25 cm] thick. In a medium bowl, toss the squash with 1 Tbsp [15 ml] of the vegetable oil. Season with salt.
 - 8 Transfer the squash to a rimmed baking sheet and roast until browned, about 15 minutes. Transfer to a bowl and lower the oven temperature to 200°F [95°C]. Place a large serving plate or baking sheet in the oven.
 - 9 In a large bowl, combine the sprouted quinoa with the onion, flour, egg, and ½ tsp salt. Mix well.
 - 10 In the now-clean skillet, heat the remaining ¼ cup [60 ml] vegetable oil over medium heat. When the oil is shimmering, scoop about ¼ cup [45 g] of the quinoa mixture into the skillet and, using a spatula, press down on the quinoa to form a pancake about ¼ in [6 mm] thick. Repeat to make two or three more pancakes. Cook until golden brown on the first side, 5 to 6 minutes. Carefully flip and cook until golden brown on the second side, 5 to 6 minutes. Transfer to the oven to keep warm.
 - 11 Repeat with the remaining quinoa mixture. You should have eight to ten pancakes.
- 1 **To serve,** use a mandoline slicer or a very sharp knife to slice the remaining ¼ lb [145 g] summer squash into long, thin ribbons. Season with 1 Tbsp [15 ml] of the vinaigrette. Taste and add more if desired. Season the roasted squash with the remaining 1 Tbsp [15 ml] vinaigrette. Taste and add more if desired.
 - 2 Scoop about 1 Tbsp [15 g] of the goat cheese purée and 1 Tbsp [15 g] of the squash purée next to each other on each of four serving plates. Lay two to three quinoa pancakes on top of the purées. Scatter the roasted squash around and on top of the pancakes. Roll and curl a few pieces of raw squash around and on top of the pancakes.
 - 3 Tear the squash blossom petals into bite-size pieces, discarding the stems, and scatter on top of the squash. Garnish with cilantro and serve immediately.

Serves 4

Preserved Lemon Vinaigrette

¼ cup [60 ml] champagne vinegar

3 Tbsp [45 ml] extra-virgin olive oil

3 Tbsp [30 g] chopped preserved lemon peel (page 140)

½ tsp green yuzu kosho or green Tabasco sauce

Pinch xanthan gum (optional)

Salt

Okonomiyaki

⅔ cup [165 ml] plus ½ cup [120 ml] water and more as needed

1 piece kombu, about 1 by 2 in [2.5 by 5 cm]

2 large eggs

1 cup [140 g] all-purpose flour

4 cups [300 g] finely shredded Savoy cabbage

½ cup [55 g] thinly sliced scallions

2 tsp salt, plus more as needed

7 Tbsp [75 ml] vegetable oil, plus more as needed

1 small head Romanesco cauliflower, trimmed and cut into bite-size florets (about 2 cups [185 g])

8 oz [225 g] maitake mushrooms, cut into bite-size pieces

Toasted sesame oil, for serving

2 Tbsp [20 g] toasted sesame seeds, for garnish

Chopped fresh chives, for garnish

In Japan, this traditional savory pancake is greasy, saucy drunk food, usually served in the streets as people are leaving the bars. It's a fun, freewheeling snack that fits our personalities. For the Rich Table menu we altered the idea to fit our style. This is also a great vegetarian dish people can enjoy as an entrée.

CHEF'S NOTE: Green yuzu kosho is a Japanese chile paste made with yuzu, a citrus fruit. You can find it in good Asian and Japanese markets or online, or substitute green Tabasco sauce. If you don't have time to preserve your own lemons, use store-bought preserved lemon. You can use another seasonal vegetable in place of the Romanesco. Broccoli is great, as are cauliflower, broccoli, or zucchini.

1 **To make the preserved lemon vinaigrette:**

Combine the vinegar, olive oil, preserved lemon, yuzu kosho, and xanthan gum, if using, in a blender. Blend until smooth and emulsified, about 1 minute. Season with salt.

1 **To make the okonomiyaki:**

In a medium saucepan, combine the ⅔ cup [165 ml] water and kombu. Bring to a simmer over medium-high heat. As soon as the mixture comes to a simmer, remove the saucepan from the heat, cover, and let steep for 3 minutes. Remove the kombu and let the water cool to room temperature.

2

In a large bowl, whisk the eggs into the cooled kombu-water mixture until smooth. Add the flour and whisk to form a smooth batter. Add the cabbage, scallions, and 2 tsp salt and fold just until the mixture is uniform. Set aside.

- 3 Preheat the oven to 200°F [95°C].
- 4 In a large skillet, heat 1 Tbsp [15 ml] of the vegetable oil over medium-high heat. When the oil is shimmering, add the Romanesco and cook, stirring frequently, until browned, about 1½ minutes. Add the remaining ½ cup [120 ml] water and continue to cook until the water is evaporated and the Romanesco is tender, adding additional water as needed, 8 to 10 minutes. Season with salt and transfer to a medium bowl.
- 5 Add another 1 Tbsp [15 ml] vegetable oil to the skillet. It should heat quickly. Add the mushrooms and cook over medium-high heat just until browned and tender, 3 to 5 minutes. Season with salt and transfer to the bowl with the Romanesco. Cover to keep warm. Wash the skillet.
- 6 Add 2 Tbsp [30 ml] vegetable oil to the skillet and place over medium heat. When the oil is hot (it shouldn't take long), scoop about one quarter of the cabbage batter into the skillet and, using a spatula, press down on the cabbage to form a pancake about ¼ in [6 mm] thick. Cook until golden brown on the first side, 3 to 4 minutes. Carefully flip the pancake and cook until golden brown on the second side, 2 to 3 minutes. Transfer to the oven to keep warm. Repeat with the remaining batter, adding an additional 1 Tbsp [15 ml] oil, or more if needed, before cooking each pancake. You should have four large pancakes.
- 7 If necessary, gently reheat the vegetables in the skillet over medium heat. Return the vegetables to the medium bowl and season to taste with the preserved lemon vinaigrette.

To serve, place one pancake on each serving plate. Top the pancakes with the Romanesco and mushrooms. Drizzle everything with a little sesame oil and a little more preserved lemon vinaigrette. Garnish the pancakes with the sesame seeds and chives. Serve immediately.

Serves 4



DOUGLAS FIR PIEROGI WITH GOUDA AND CHICORY

Douglas Fir Sour Cream

1 cup [240 g] sour cream
¾ tsp Douglas fir powder
(see page 12), ground
fennel, or ground dried
thyme (see Note)

Salt

Pierogi

2 cups [280 g] all-purpose
flour

½ cup [120 g] sour cream

¼ cup [55 g] unsalted
butter, at room
temperature

1 large egg

2¾ tsp salt, plus more as
needed

12 oz [335] russet potatoes,
peeled and sliced into 1-in
[2.5-cm] pieces

¾ cup [60 g] grated aged
Gouda

1 Tbsp [6 g] grated raw
horseradish

½ tsp Douglas fir powder
(see page 12), ground
fennel, or ground dried
thyme, plus more as
needed

¼ tsp Umami Seasoning
(page 33), plus more as
needed (optional)

Butter Sauce

¾ cup [165 g] unsalted
butter

2 Tbsp [30 g] capers,
drained and thoroughly
dried

1 cup [140 g] diced shallots

3 oz [85 g] mixed chicory
lettuces, such as frisée and
radicchio, torn into bite-
size pieces

1 lemon, halved

Chopped fresh chives, for
serving

SARAH: I think this is one of the best applications of Douglas fir that we have. It perfectly introduces the flavor to people who might be wary of eating tree needles. Pierogi are very approachable, so they're a great vessel for something new and different.

CHEF'S NOTE: To make the pierogi ahead of time, stuff and place them on a sheet of lightly floured parchment paper on a baking sheet. Place in the freezer until completely frozen, and then transfer to a zipper-lock bag. They'll keep in the freezer for about 3 months. When ready to cook, add to the boiling water directly from the freezer. Add an additional 2 to 3 minutes to the boiling time.

The umami seasoning is the same powder we use in our Porcini Doughnuts (page 33). It's a great flavor booster for many recipes, so consider making it in large batches. With that said, if you're not up for it, you can skip it in this recipe.

1 **To make the Douglas fir sour cream:**

In a medium bowl, whisk together the sour cream and Douglas fir powder until smooth. Season with salt. Refrigerate until ready to serve, or for up to 3 days.

Continued

- 1 **To make the pierogi:** In the bowl of a stand mixer fitted with the paddle attachment, combine the flour, sour cream, butter, egg, and $\frac{3}{4}$ tsp of the salt. Mix on medium-low speed until the dough forms a ball, about 1 minute. Increase the speed to medium and continue to mix until the dough is no longer sticky, about 1 minute. Remove the bowl from the mixer, cover with plastic wrap, and let rest while preparing the filling.

(Alternatively, combine the dough ingredients in a large bowl and mix with a wooden spoon until the dough just begins to form a ball. Transfer to a lightly floured counter and knead until the dough is no longer sticky. Return the dough to the bowl, cover, and let rest while preparing the filling.)
- 2 In a medium saucepan, cover the potatoes with cold water by about 1 in [2.5 cm]. Add the remaining 2 tsp salt and bring to a boil over high heat. Lower the heat to medium and continue to boil until the potatoes are tender, 8 to 10 minutes. Drain well.
- 3 Press the drained potatoes through a potato ricer back into the saucepan. (Alternatively, return the drained potatoes to the saucepan and, using a potato masher, mash until very smooth.) Stir in the cheese, horseradish, Douglas fir powder, and umami seasoning. Season with salt and additional Douglas fir powder. Let cool to room temperature.
- 4 Line two baking sheets with parchment paper and dust lightly with flour.
- 5 Divide the pierogi dough into four equal portions. Working with one portion at a time on a lightly floured work surface and keeping the remaining portions covered with plastic wrap, roll the dough into a round about $\frac{1}{8}$ in [3 mm] thick. Using a round cookie cutter, 3 in [7.5 cm] in diameter, cut the dough into three to four rounds. Transfer the rounds to one of the prepared baking sheets. Reroll and cut the scraps to make two or three more rounds of dough. Discard the remaining dough scraps. (The dough will become tough if it is rerolled additional times.)
- 6 Repeat with the remaining dough portions. When the tray is full, cover the rounds with a second piece of flour-dusted parchment and place additional rounds on top. You should have about 24 rounds of dough.
- 7 Working with one round of dough at a time, brush off excess flour and then place about 1 Tbsp [15 g] of the potato mixture in the center of the round. Stretch and pull the dough around the filling and fold in half to form a half-moon. Pinch the pierogi closed and then, using the tines of a fork, seal the edge. Place on the second prepared baking sheet. Repeat with the remaining dough rounds.
- 1 **To make the butter sauce:** In a large skillet, heat 2 Tbsp [30 g] of the butter over medium-high heat. When the butter is foamy, add the capers and cook, stirring frequently, until they shrink and turn golden brown, 2 to 3 minutes. Using a slotted spoon, transfer the capers to a paper towel-lined plate.

- 2 Add an additional 2 Tbsp [30 g] butter to the skillet and lower the heat to medium. When the butter is foamy, add the shallots and cook, stirring occasionally, until very soft, 5 to 7 minutes. Transfer the entire contents of the skillet to the bowl with the capers and mix well. Don't wash the skillet; it'll be used to cook the pierogi.
- 1 **When ready to serve:** Preheat the oven to 180°F [83°C]. Place a baking sheet in the oven. Remove the Douglas fir sour cream from the refrigerator and let it come to room temperature while cooking the pierogi.
- 2 Bring a large pot of salted water to a boil over high heat. Add half of the pierogi to the water and boil until they all float to the top, about 3 minutes.
- 3 Meanwhile, melt ¼ cup [55 g] of the butter in the large skillet over medium-low heat. Add half of the shallot-caper mixture.
- 4 Use a slotted spoon to transfer the boiled pierogi to the skillet with the hot butter, shaking off excess water. Increase the heat to medium and fry the pierogi until golden brown on both sides, about 5 minutes. Pour the entire contents of the skillet onto the baking sheet in the oven.
- 5 Repeat with the remaining ¼ cup [55 g] butter, remaining shallot-caper mixture, and remaining pierogi.
- 6 In a medium bowl, toss the chicories with the zest and juice of half of the lemon.
- 7 Remove the pierogi from the oven and squeeze the remaining lemon juice over them.

To serve, divide the sour cream among six shallow serving bowls or deep plates. Spread it to coat the bottom of each bowl. Place four pierogi in each bowl, topping them with the shallot-caper mixture. Drizzle the remaining shallot-caper butter over the pierogi. Top with the chicories and chives. Serve immediately.

Serves 6

SWEET POTATO PANCAKES WITH DRIED APRICOT SALSA VERDE AND SPROUTED BROCCOLI

Apricot Salsa Verde

½ cup [80 g] chopped
dried apricots

8 garlic cloves, chopped

1 large shallot, chopped

4 packed cups [80 g]
baby arugula

1¼ packed cups [25 g]
fresh parsley

¾ cup [180 ml] extra-virgin
olive oil

Salt

Sweet Potato Chips and Pancakes

6 to 8 cups [1.4 to 1.9 L]
vegetable oil, for frying

3 sweet potatoes, about
1½ lb [680 g], peeled

Salt

1 tsp cream of tartar

¼ cup plus 1½ tsp [40 g]
Wondra flour

1 large egg, beaten

4 to 5 Tbsp [55 to 70 g]
unsalted butter

1 bunch sprouted broccoli
or broccolini, florets broken
into small pieces and stems
sliced into strips about
¼ in [6 mm] wide

1 to 2 Tbsp [15 to 30 g]
crème fraîche, for serving

EVAN: Growing up, every other Sunday we would go to my grandma's house in Queens for family dinner and she would make the traditional Austrian meal of sauerbraten and potato pancakes. I have early memories of all the butter and applesauce she served it with. It was heaven.

SARAH: Your mom cooked that exact meal when my family came out to meet them for the first time in New Jersey.

EVAN: Throughout my career I've always wanted to revisit those flavors and memories, and I think we finally nailed it with this recipe, but we took it in a savory direction.

SARAH: The apricot ties the old-fashioned recipe to the Rich Table mood. Just don't skimp on the butter when cooking the pancakes.

CHEF'S NOTE: We like to use Blenheim apricots because they're sweet-tart. It won't be easy, but try not to eat all the salsa verde before you cook the pancakes. Any extra will be great on steaks, sandwiches, and lots of other things.

Continued



- 1 **To make the apricot salsa verde:** In a food processor, process the apricots, garlic, and shallot until minced, about 15 seconds. Add the arugula and parsley, in batches if necessary, and process until finely minced, about 15 seconds. With the food processor running, drizzle in the olive oil. Season with salt. (The salsa verde can be made ahead and refrigerated in an airtight container for up to 3 hours before serving; if stored overnight, it will lose its bright green color.)

- 1 **To make the sweet potato chips:** Preheat the oven to 200°F [95°C]. Place a large serving plate or rimmed baking sheet in the oven.
- 2 In a Dutch oven or other deep, heavy-bottomed pot, pour the oil to a depth of about 2 in [5 cm]. Place the pot over medium heat and heat the oil to 350°F [180°C]. Line a baking sheet with paper towels.
- 3 While the oil is heating, thinly slice one sweet potato into rounds about 1/16 in [2 mm] thick. Fry the potato slices in batches in the hot oil until crisp, 2 to 3 minutes. Transfer the fried chips to the paper towel-lined sheet and immediately season with salt. Repeat with the remaining potato slices, bringing the oil back to 350°F [180°C] after each batch.

- 1 **To make the sweet potato pancakes:** Using the large holes of a box grater, grate the remaining two sweet potatoes and place in a large bowl. Toss the sweet potatoes with the cream of tartar and 1½ tsp salt. Fold in the Wondra flour and the egg until just combined.
- 2 Heat 2 Tbsp [30 g] of the butter in a large skillet over medium-low heat. When the butter is foamy, scoop about 1/3 cup [60 g] of the sweet potato batter into the skillet and, using a spatula, press down to form a pancake about 1/4 in [6 mm] thick. Repeat to make two to three more pancakes. Cook the pancakes until golden brown on the first side, 5 to 6 minutes. Carefully flip the pancakes and cook until golden brown on the second side, 5 to 6 minutes. Transfer to the oven to keep warm. Repeat with the remaining batter, adding an additional 1 Tbsp [15 g] butter before each batch. You should have eight pancakes.

- 1 **While the sweet potato pancakes are cooking, prepare the sprouted broccoli:** Bring a large saucepan of salted water to a boil. Add the sprouted broccoli and blanch just until crisp-tender, 60 to 90 seconds. Drain well.

To serve, place two pancakes on each of four serving plates. Top the pancakes with the sprouted broccoli, salsa verde, sweet potato chips, and crème fraîche. Serve immediately.

Serves 4

SEARED SCALLOPS WITH SOUR CABBAGE, CANDIED ALMONDS, AND DILL

Sour Cabbage

1 small head green cabbage, quartered, cored, and cut lengthwise into thin ribbons

½ cup [100 g] white rice

1½ tsp salt

Almond Purée

1 cup [140 g] almonds

¾ cup [180 ml] almond milk

Salt

Candied Almonds

1 cup Simple Syrup (page 229)

½ cup [70 g] whole almonds

2 cups [480 ml] vegetable oil, for frying

Salt

Sugar, for seasoning

Scallops

1 Tbsp Shiro Vinaigrette (page 50)

12 to 16 large scallops

Salt

½ cup [70 g] Wondra flour

4 Tbsp [60 ml] extra-virgin olive oil

2 Tbsp [30 g] unsalted butter

Juice of ½ lemon

Chopped fresh dill, for garnish

This is a riff on a dish we used to make at Bouley. The scallops are scored and cooked to look like a flower. We've never seen this method anywhere else, and it makes so much sense. When you score the scallop and spread it out, the surface area for caramelization is greater. And everyone knows that the crispy exterior of a seared scallop is the best part. That's where all the umami and sweetness are. Not only do you have more caramelization with this method, but the scallops cook faster, too.

CHEF'S NOTE: We use a pressure cooker to purée almonds in this recipe. You can also cook the almonds on the stove, but it will take much longer. You can use store-bought sauerkraut in place of the sour cabbage. Choose one that is relatively mild and crisp and contains nothing but cabbage and salt. We use rice water in our sour cabbage to speed up the fermentation process.

- 1 **To make the sour cabbage:** Pack the cabbage into a large glass canning jar. All of the cabbage may not fit; use any extra in salad or coleslaw.
- 2 Place the rice in a fine-mesh strainer set over a large bowl in the sink. Run cold water over the rice while stirring the rice with your hands. The water collecting in the bowl should be very cloudy. Continue to rinse until you have a few cups of the rice water. Save the rice for another use.

Continued



- 3 Measure out 1¾ cups plus 2 Tbsp [450 ml] of the rice water and whisk in the salt until it is dissolved. Pour over the cabbage and press firmly to submerge the cabbage in the brine. Cover the jar with a clean kitchen towel or thick layer of cheesecloth. Secure with a rubber band.
- 4 Place the jar in a warm place until the cabbage just starts to take on a sour flavor, 2 to 3 days. To store, remove the kitchen towel, cover the jar with its lid, and refrigerate. The cabbage will keep indefinitely but will continue to ferment, taking on a more sour taste and softer texture over time.

1 **To make the almond purée:** The night before serving, place the almonds in a pressure cooker and cover with about 3 in [7.5 cm] of water. Let the almonds soak overnight at room temperature.

- 2 The next day, bring the pressure cooker to high pressure and cook the almonds, in their soaking liquid, for 40 minutes. Use the natural release to release the pressure in the cooker. Once the pressure has released, skim off any impurities from the surface and drain the almonds well, discarding the cooking liquid.

(Alternatively, drain the soaked almonds and place in a saucepan. Cover with a generous amount of water and simmer until tender, 9 to 10 hours. Keep a close eye on the pot and add water as needed to keep the almonds submerged. Skim off any foam that forms on the surface. Drain the softened almonds well, discarding the cooking liquid.)

- 3 Place the drained almonds and the almond milk in a blender. Blend until smooth and season with salt.

1 **To make the candied almonds:** In a small saucepan, combine the simple syrup and almonds. Bring to a simmer over medium heat and cook until the almonds are tender, about 8 minutes. Strain the almonds through a fine-mesh strainer, transfer to a cutting board, and coarsely chop. Save the strained almond-infused simple syrup for another use, such as a cocktail.

- 2 In a medium saucepan, heat the oil to 350°F [180°C] over medium-high heat. Add the strained almonds and fry until golden brown, 30 to 45 seconds. Strain the almonds through a fine-mesh strainer. Transfer to a plate and immediately season with salt and sugar. Let cool to room temperature. Discard the oil.

1 **To make the scallops:** Remove one-quarter of the cabbage from its jar and drain well. Transfer to a medium bowl and toss with the vinaigrette. In a small saucepan set over very low heat, gently reheat the almond purée.

- 2 Use a very sharp knife to score one side of the scallops in a cross-hatch pattern. The slices should go about halfway through the scallops; you should be able to open up the scallops like a flower. Season the scallops lightly with salt.

- 3 Place the Wondra flour in a shallow plate. Dip both sides of the scallops in the flour, dusting off any excess. Transfer to a clean plate.

- 4 Heat 2 Tbsp [30 ml] of the olive oil in a large skillet over high heat. Place half of the scallops in the skillet, cut-side down, and immediately add 1 Tbsp [15 g] of the butter. Sear until well browned, 2 to 4 minutes. Flip the scallops and cook for just 15 seconds on the second side. Immediately transfer to a plate and squeeze the lemon juice over the scallops. Cover to keep warm. Repeat with the remaining olive oil, scallops, and butter.

To serve, place about 1 Tbsp [15 g] of the almond purée in the center of four serving plates. Top with the scallops, three or four to a plate, and drape the cabbage over the top. Garnish with the candied almonds and dill. Serve immediately.

Serves 4

TROUT ALMONDINE WITH SORREL AND SPINACH

Sorrel Sauce

1½ oz [40 g] sorrel

¼ cup [60 ml] water

1 Tbsp [15 ml] extra-virgin olive oil

Pinch xanthan gum

Small pinch salt

Spinach

1½ cups [360 ml] unsweetened plain almond milk

2 Tbsp [30 ml] heavy cream

1 Tbsp [15 g] unsalted butter

1 small shallot, thinly sliced

1 small garlic clove, thinly sliced

1 bunch spinach, stemmed (not baby spinach)

Salt

Trout

2 Tbsp [30 g] unsalted butter

2 skin-on trout fillets, each about 6 oz [170 g]

Salt

1 Tbsp [15 ml] extra-virgin olive oil

2 Tbsp [20 g] almonds, chopped

½ lemon

1 tsp chopped fresh parsley

Small wild greens, such as sorrel, mizuna, radish leaves, or watercress, for garnish

Here's our version of the classic French bistro trout dish. We make creamed spinach with almond milk for added depth of flavor. It alone is worth making on repeat. Instead of lemon, we make a sorrel sauce. Humble brag: We think this is way better than your average trout almondine.

CHEF'S NOTE: You can see how far along the trout has cooked by watching the color change on the thickest end of the fillet. When the bottom half has changed to an opaque, light pink color, add the butter.

If you'd like to double this recipe, double the spinach mixture and trout ingredients, but keep the sorrel sauce amounts the same. You'll need two skillets to cook the fish, or you'll need to cook the fish in two batches. The almond milk mixture will take longer to reduce.

- 1 **To make the sorrel sauce:** In a blender, purée the sorrel with the water until smooth, about 30 seconds. Strain the mixture through a fine-mesh strainer into a medium bowl, pressing on the solids to extract all of their juices. Discard the solids.
- 2 Rinse out the blender and then return the strained sorrel purée to the blender. Add the olive oil, xanthan gum, and salt, and purée until smooth and emulsified, about 30 seconds. Set aside for serving.

Continued



- 1 **To make the spinach:** In a medium saucepan, combine the almond milk and the cream. Bring to a rapid simmer over medium-high heat and cook, stirring occasionally, until the mixture is reduced to $\frac{1}{3}$ cup [80 ml], about 20 minutes.
- 2 Meanwhile, in a large skillet, melt the butter over high heat. Add the shallot and garlic and cook, stirring frequently, until softened, about 30 seconds. Add the spinach and a pinch of salt and continue to cook until the spinach is wilted, about 1 minute. Transfer the spinach mixture to a cutting board and wipe out the skillet.
- 3 Coarsely chop the spinach mixture and then add to the saucepan with the reduced almond-cream mixture. Season with salt and keep warm.

- 1 **To make the trout:** In a small skillet or saucepan, melt the butter over medium heat. Continue to cook the butter, stirring occasionally, until it stops foaming and the milk solids separate and turn golden brown, about 2 minutes. Immediately pour the browned butter into a small bowl.
- 2 Season the trout fillets with salt.
- 3 In the large skillet used to cook the spinach, heat the olive oil over medium-high heat. When the oil is shimmering, add the trout, skin-side down. Let it cook undisturbed until it is halfway cooked, about 2 minutes (see Note).

- 4 Add the browned butter. Once the butter is foamy, add the almonds and gently toss to coat in the butter. Let the nuts toast while the fish cooks for another 2 to 3 minutes, frequently basting the fish with the butter.
- 5 Just when the tops of the fillets turn opaque, squeeze the lemon half over the fish, add the parsley, and swirl the pan rapidly to make a pan sauce. Remove the skillet from the heat and transfer the fish to a plate.

To serve, divide the spinach–almond milk mixture between two serving plates, mounding it in the center of the plate. Spoon the sorrel sauce in a circle around the spinach. Top the spinach with the fish and spoon the almonds and the pan sauce over the top. Garnish with the wild greens and serve immediately.

Serves 2

SOLE ROASTED ON THE BONE WITH BLACK GARLIC, BLACK MISSION FIGS, AND POPPED SORGHUM

Black Garlic and Date Purée

¼ cup [60 ml] water

¼ cup [45 g] peeled black
garlic cloves

½ pitted date

1½ Tbsp [22 ml] vegetable
oil

1 tsp soy sauce, plus more
as needed

Charred Fig Purée

1 Tbsp [15 ml] vegetable oil

8 Black Mission figs, sliced
in half lengthwise

¼ cup [60 ml] water

Pinch xanthan gum
(optional)

2 Tbsp [30 ml] Smoked Oil
(page 31)

1 tsp sherry vinegar, plus
more as needed

Salt

Sole

4 Tbsp [55 g] unsalted
butter

2 whole large Petrale sole,
cleaned and skinned (see
Note)

Salt

1 shallot, finely diced

1 garlic clove, sliced

2 oz [60 g] sliced
chanterelle or other wild
mushrooms (about ½ cup)

2 Black Mission figs, sliced
crosswise into thin rounds,
for garnish

¼ cup [12 g] Popped
Sorghum (page 50),
for garnish

Fresh thyme leaves, for
garnish

Baby arugula leaves, for
garnish

In culinary school, you learn about the traditional French ways of doing things and you cook sole meunière, a whole sole that's filleted tableside. Cooking a fish on the bone keeps the moisture in and makes a very different product than a seared fillet. Local Petrale sole is readily available in the Bay Area and we just love it. But you can also use another type of whole flatfish, such as flounder, large sand dabs, or another type of sole. When in doubt, ask your fishmonger what he or she would suggest. The garnish here is made from figs and black garlic, which go together like Pepsi and Doritos.

CHEF'S NOTE: Don't overthink the deboning process: Once you cook the fish, you can literally take the top fillet off the bone in one swoop. Then you lift all the bones out at once. If it's not easy-peasy, you're doing it wrong. But if it falls apart, it'll still taste great.

You can make the purées ahead of time. Gently reheat the fig purée in a small saucepan over low heat while you cook the fish. Bring the black garlic purée to room temperature before serving. If you have extra, it's excellent with steak.

Continued



1 **To make the black garlic and date purée:**

In a small saucepan, combine the water, black garlic, and date. Bring to a boil over high heat, and then turn the heat to medium-low. Simmer the mixture until the garlic and date are softened, about 5 minutes. Transfer to a blender and blend until smooth, about 30 seconds. With the blender running, slowly drizzle in the vegetable oil, continuing to blend until the mixture is smooth and shiny, about 30 seconds. Blend in the soy sauce, taste, and add more if desired. Transfer the mixture to a bowl and wash the blender.

1 **To make the charred fig purée:** Heat a well-seasoned cast-iron skillet or a nonstick skillet over high heat. Add the vegetable oil, swirl the pan, and then use a paper towel to wipe out the oil. There should be a very thin film of oil on the skillet.

2 Add the figs to the skillet, cut-side down, and sear until well charred, 2 to 3 minutes. Transfer to the now-clean blender, add the water, and blend until smooth. Blend in the xanthan gum, if using. With the blender running, slowly drizzle in the smoked oil, continuing to blend until the mixture is smooth and emulsified. Blend in the vinegar, and then season with salt and additional vinegar (if needed). Transfer to a bowl and keep warm.

1 **To make the sole:** Preheat the oven to 400°F [200°C]. Cut 3 Tbsp [45 g] of the butter into small cubes.

2 Place the sole on a large, rimmed baking sheet and season with salt. Dot the fish with the cubed butter. Bake, occasionally basting the fish with the melted butter, until the flesh just begins to flake from the bone, 15 to 20 minutes.

3 Meanwhile, melt the remaining 1 Tbsp [15 g] butter in a medium skillet over medium heat. When the butter is foamy, add the shallot and garlic and cook, stirring frequently, until softened, about 30 seconds. Add the chanterelles and continue to cook until softened, about 2 minutes. Season with salt, transfer to a bowl, and keep warm.

1 **To serve,** spoon 2 Tbsp [30 g] of the fig purée in the center of each of four serving plates.

2 Working with one fish at a time, use a spoon and a fork to remove the tail and the head from the fish. Discard. Gently press and pull on the side bones to remove them from the flesh and discard. Run the spoon along the sides of the spine and gently remove the top fillets from either side of the spine. Place on a platter. Remove the spine and rib bones and discard. Transfer the bottom fillet to the platter. Repeat with the remaining fish.

3 Divide the fish among the serving plates. It is okay if the fish is in a few different pieces. Dollop the black garlic and date purée on top of and around the fish. Scatter the chanterelles and their cooking liquid across the fish. Top with the fig slices, popped sorghum, and thyme. Garnish with baby arugula leaves. Serve immediately.

Serves 4

BLACK COD WITH SCARLET TURNIPS, DRIED CHERRIES, AND OLIO NUOVO

Dried Cherries

**½ cup [120 ml] sherry
vinegar**

**½ cup [85 g] dried sweet
cherries, chopped**

**1¾ lb [790 g] scarlet
turnips or other variety of
turnip, peeled, plus 1 small
scarlet turnip or another
small, tender turnip, such
as a Tokyo turnip, scrubbed
and thinly sliced on a
mandoline**

Salt

**½ cup [110 g] unsalted
butter, cut into small
pieces**

2 Tbsp [30 ml] vegetable oil

**4 skin-on black cod fillets,
each about 6 oz [170 g]**

**Ancho cress or watercress
leaves, for garnish**

**Chopped fresh chives, for
garnish**

**Olio nuovo, for serving (see
Note)**

SARAH: I actually don't really like turnips, but I still like this dish because scarlet turnips aren't as aggressively turnipy as others in the genre. They're sweet and mellow, and you can eat them raw and not keel over.

EVAN: With the sweetness of the dried cherries, the dish is balanced and screams fall without trotting out trite fall ingredients.

CHEF'S NOTE: Olio nuovo is first-press unfiltered olive oil. It's greener and spicier than most other olive oils and it's available only twice a year for a very limited time. Southern Hemisphere olio nuovo is usually available in the middle of summer. Northern Hemisphere varieties are available in early to mid-fall. Look for either one at specialty olive oil shops and grocers. You can also substitute a light, fruity extra-virgin olive oil.

- To prepare the dried cherries:** In a small bowl, combine the vinegar and cherries. Let sit until the cherries are plump and taste lightly pickled, about 1 hour. Drain and set aside for serving.

- 1 **To make the turnips:** Measure out 1½ lb [680 g] of the peeled turnips and coarsely chop. Transfer to a large skillet, add just enough water to cover, and season with salt. Bring the water to a rapid simmer over medium-high heat. Simmer until the turnips are tender and the water has evaporated, about 10 minutes.
- 2 Transfer the cooked turnips to a food processor and add the butter. Process until smooth, 1 to 2 minutes. Season with salt. Transfer to a bowl and keep warm.
- 3 Meanwhile, cut the remaining ¼ lb [115 g] peeled turnips into ¼-in [6-mm] dice.
- 4 Bring a medium saucepan of salted water to a boil over high heat. Add the diced turnips and boil just until tender, 4 to 6 minutes. Drain and keep warm.
- 1 **To make the cod:** Heat the vegetable oil in a large nonstick or well-seasoned cast-iron skillet over medium-high heat. Season the cod with salt and place skin-side down in the skillet. Cook until the skin is crisp, 4 to 6 minutes. Flip the fish and cook on the second side until it is just opaque in the center and registers 115°F [45°C], 2 to 4 more minutes. Transfer to a plate.

To serve, divide the turnip purée among four warmed serving plates. Place a layer of thinly sliced raw turnips on top of the purée. Place the cod skin-side up on top of the turnip slices. Scatter the cherries and blanched turnips on top and around the cod. Garnish with the ancho cress and chives, and drizzle the whole plate with olio nuovo. Serve immediately.

Serves 4

SALMON WITH GREEN ZEBRA TOMATOES, CORN, AND GREEN FIGS

**1 lb [450 g] ripe green figs,
stemmed**

**1¼ lb [565 g] ripe Green
Zebra tomatoes, halved**

**½ cup [60 g] walnuts,
chopped**

**3 Tbsp [45 ml] Shiro
Vinaigrette (page 50)**

**3 Tbsp [45 ml] extra-virgin
olive oil**

**2 cups [310 g] fresh corn or
thawed frozen corn kernels**

1 garlic clove, minced

Salt

**4 skin-on salmon fillets,
each about 6 oz [165 g]**

**½ tsp champagne vinegar,
plus more as needed**

**Torn fresh sorrel leaves, for
garnish**

Simple, delicious, ripe green tomato sauce is the focal point of this dish, so make it only when you have peak-season, super-fresh heirloom summer tomatoes. The green figs play into the color of the sauce.

- 1 Preheat the oven to 175°F [80°C]. Line a rimmed baking sheet with a silicone baking mat or parchment paper.
- 2 Thinly slice four of the figs and set aside for serving.
- 3 Place the remaining figs in a food processor. Process until very smooth, 1 to 2 minutes. Pour the fig purée onto the prepared baking sheet and, using an offset spatula, smooth into an even layer.
- 4 Bake until the purée has turned into a flexible fruit leather, about 3 hours. (Alternatively, dry the fig purée in a dehydrator.) Let the fruit leather cool before transferring it to a cutting board. Remove the baking mat and slice the fruit leather into 2-by-3-in [5-by-7.5-cm] pieces. Set aside for serving.
- 5 Increase the oven temperature to 350°F [180°C]. Place a fine-mesh strainer over a medium bowl. Working with one tomato half at a time, rub and press the tomato halves against the strainer. Much of the tomato pulp and juice should move through the strainer, leaving the skin, core, and seeds behind. Discard these solids and repeat with the remaining tomato halves.

- 6 In a small bowl, combine the walnuts with the vinaigrette.
- 7 In a large, oven-safe skillet, heat 1 Tbsp [15 ml] of the olive oil over medium-high heat. When the oil is shimmering, add the corn and garlic and cook, stirring occasionally, until the corn is tender, about 3 minutes. Season with salt. Transfer the corn to a bowl, cover to keep warm, and wash the skillet.
- 8 Pat the salmon fillets very dry and season with salt.
- 9 In the now-clean skillet, heat the remaining 2 Tbsp [30 ml] olive oil over medium heat. Add the salmon, skin-side down, and cook until the skin just begins to crisp, about 1 minute. Transfer the skillet to the oven. Roast the salmon until the center of the fish just begins to turn opaque and reaches about 125°F [50°C], 10 to 15 minutes.
- 10 Use a fish spatula to carefully remove the salmon from the pan, keeping the skin intact. Transfer the salmon to a plate.

Before serving, stir the champagne vinegar into the tomato juice. Season with salt and add additional vinegar, if desired. Pour about ¼ cup [60 ml] of the tomato juice in the center of each of four serving plates. Place about ½ cup [75 g] of the corn mixture in the center of each plate and then top with the fish. Scatter 2 Tbsp [15 g] of the walnut mixture on top of and around the fish. Lay the fig slices, followed by a couple of pieces of fig leather, on top of the fish. Garnish with the sorrel leaves and serve immediately.

Serves 4

OIL-POACHED SALMON WITH CAULIFLOWER, PISTACHIO, AND CANDIED ORANGE VINAIGRETTE

Candied Orange Vinaigrette

½ large navel orange

1 cup [240 ml] Simple
Syrup (page 229)

2 Tbsp [30 ml] champagne
vinegar

1½ Tbsp [22 ml] extra-
virgin olive oil

Pinch xanthan gum
(optional)

Salt

Pistachio Purée

½ cup [60 g] Sicilian
pistachios

¼ cup [60 ml] pistachio oil

2 Tbsp [40 g] corn syrup

Salt

Florets from 1 small head
cauliflower

1 Tbsp [15 ml] extra-virgin
olive oil, plus 3½ to 4 cups
(840 to 960 ml) for
poaching (see Note)

Salt

4 skin-on salmon fillets,
each about 6 oz [165 g]

Chopped fresh chives, for
garnish

This recipe calls for Sicilian pistachios, which have a slightly stronger flavor and deeper color than the standard variety. You can use regular pistachios, but the purée won't be quite as vibrant green. Use a nice, light-flavored extra-virgin olive oil to poach the salmon.

1 **To make the candied orange vinaigrette:**

Remove the peel, pith and all, from the orange half. Slice the peel in half, lengthwise. Save the orange flesh for a snack.

2 Transfer the peel to a small saucepan and cover with cold water. Bring to a boil over high heat, and then drain the peel. Return the peel to the saucepan and repeat the boiling step two more times.

3 Combine the boiled peel and the simple syrup in the saucepan. Bring to a boil over medium-high heat and cook, stirring occasionally, until the peel is translucent, about 15 minutes. Let the peel cool to room temperature in the syrup.

4 Strain the peel, reserving both the peel and the syrup. Finely chop the peel.

5 In a blender, combine the vinegar, olive oil, 2½ tsp of the reserved orange syrup, and xanthan gum (if using). Blend until smooth and emulsified, about 30 seconds. Transfer to a bowl and stir in the chopped orange peel. Season with salt. Clean the blender.

- 1 **To make the pistachio purée:** Bring a medium saucepan of water to a boil over high heat. Add the pistachios and cook for 30 seconds. Drain and immediately transfer to the now-clean blender. Add the pistachio oil and corn syrup and blend until smooth, about 5 minutes, adding water as needed, 1 tsp at a time, to form the purée. Strain the purée through a fine-mesh strainer into a small bowl. Season to taste.
- 1 **To prepare the cauliflower:** Using a mandoline slicer or very sharp knife, shave two cauliflower florets into thin slices. Reserve for serving.
- 2 Transfer the remaining cauliflower florets to a food processor and pulse until the cauliflower is the size of couscous, 15 to 20 pulses.
- 3 In a Dutch oven or other large, heavy pot, heat 1 Tbsp [15 ml] of the olive oil over medium-high heat. Add the chopped cauliflower and season with salt. Cook, stirring occasionally, until soft, 8 to 10 minutes. Transfer to a bowl and cover to keep warm. Clean the Dutch oven.

- 1 **To poach the salmon:** Add 3½ cups [840 ml] of the remaining olive oil to the now-clean Dutch oven. Add the salmon fillets, skin-side down. They should be completely covered with the oil. Add the additional ½ cup [120 ml] oil, if necessary. Place the Dutch oven over medium-low heat and cook, basting the salmon occasionally, until it reaches 120°F [50°C] in the center, about 20 minutes. The salmon will be just starting to turn opaque in the center and will offer no resistance when prodded with a skewer. Transfer the salmon to a plate and season with salt.

To serve, spread about 1 Tbsp [15 ml] of the pistachio purée on the center of four serving plates. Top with a mound of the cauliflower couscous and the salmon fillets. Lay a few of the cauliflower slices on top of the salmon. Dollop the candied orange vinaigrette on and around the salmon. Garnish with the chives and serve immediately.

Serves 4



BUTTERMILK- POACHED CHICKEN WITH RED MISO, RUTABAGA, AND BACON

Rutabaga and Miso Purée

3 Tbsp [45 g] unsalted butter

2 shallots, chopped

1½ lb [675 g] rutabaga, peeled and diced

½ cup [120 ml] water

½ tsp salt, plus more as needed

2½ Tbsp [50 g] red miso

Bacon and Escarole

4 slices thick-cut bacon, cut into ¼-in [6-mm] strips

1 Tbsp [15 g] unsalted butter

2 small heads escarole, coarsely chopped (see Note)

¼ cup [60 ml] water

Salt

Chicken

1½ cups [360 ml] heavy cream, at room temperature

½ cup [120 ml] buttermilk, at room temperature

2½ tsp salt

1 tsp freshly ground black pepper

4 boneless, skinless chicken breasts, each about 6 oz [170 g] (see Note)

½ tsp champagne vinegar, plus more as needed

Chopped fresh chives or parsley, for garnish

EVAN: The theory behind this dish is that buttermilk's acidity helps break down the chicken, making a beautifully tender breast, which is hard to get. At one point when we were in New York, this kind of chicken was everywhere. It's in our history, so we wanted to honor that.

Rutabaga is a vegetable that turns a lot of people off. But we promise that when done right, it's amazing. Here the miso balances the bitterness and the butter smooths out the sharp edges of the flavor.

SARAH: I feel like your love of rutabaga goes back to those family Christmas dinners in Connecticut. I want you to get on the National Rutabaga Board.

CHEF'S NOTE: We use very small, 6-oz [165-g] chicken breasts from pasture-raised chickens. If you can find only large, 12- to 16-oz [335- to 450-g] chicken breasts, buy two of them instead of four. Remove the tender and cut them in half lengthwise before using in the recipe.

Continued

At the restaurant, we use an immersion circulator to poach the chicken using the sous-vide technique. If you've got one, go ahead and use it. A vacuum sealer is tricky to use for this recipe because there is so much liquid in the bag. It's easier to seal the filled bags until only a small open portion remains, then submerge the bag in a bowl of water, leaving just the open portion above the water line. The water will push out any remaining air from the bags. Seal the bag completely while it is under water. Also note that small, tender escarole works best in this recipe. If you can't find it, you can use the tender inner portions of two larger heads.

- 1 **To make the rutabaga and miso purée:** In a medium saucepan, melt the butter over medium heat. When the butter is foamy, add the shallots and cook, stirring frequently, until softened but not yet brown, 2 to 3 minutes. Add the rutabaga, water, and salt. Increase the heat to medium-high and bring to a boil. Cover the pot, turn the heat to medium-low, and cook until the rutabaga is very soft, about 20 minutes.
- 2 Transfer the rutabaga and its cooking liquid to a food processor and process until smooth, about 1 minute. Add the miso and process until smooth. Season with salt and transfer to a bowl. (The rutabaga purée can be made ahead and refrigerated for up to 24 hours.)

- 1 **To make the bacon and escarole:** Place the bacon in a medium skillet with a lid and set over medium heat. Cook, stirring frequently, until the bacon has rendered its fat and begun to brown but has not yet turned crisp, 10 to 12 minutes. Pour off all but 1 Tbsp [15 ml] of the rendered bacon fat and discard. Add the butter and let it melt.
- 2 Add the escarole and toss with the bacon and fat. Increase the heat to medium-high and add the water. Cover the skillet and let the escarole steam until it wilts, about 30 seconds.
- 3 Uncover the skillet and continue to cook, stirring frequently, until the water has fully evaporated, about 5 minutes. The escarole should be coated in a buttery, bacony glaze. Season with salt.

- 1 **To poach the chicken:** In a medium bowl, preferably one with a pouring spout, whisk together the cream, buttermilk, salt, and pepper until the salt has dissolved.
- 2 Place each of the chicken breasts in its own quart-size heavy-duty zipper-lock bag. Carefully pour ½ cup [120 ml] of the buttermilk mixture into each bag. Seal the bags, removing as much air as possible (see Note).
- 3 Place a large pot of water over medium heat and heat until tiny bubbles form around the bottom and sides of the pot, 145°F [63°C]. Place the bagged chicken breasts in the water bath and let the water temperature return to 145°F [63°C] over medium heat. (It will take 4 to 5 minutes to heat back up.) Turn the heat to low and let the chicken poach until it is firm to the touch and reaches 145°F [63°C] in the center, 30 to 35 minutes. Monitor the water temperature and adjust the heat as necessary to keep the water at approximately the same temperature throughout the cooking time.

(Alternatively, use an immersion circulator to heat a water bath to 145°F [62.7°C]. Cook the bagged chicken in the water bath for 45 minutes.)

- 4 Meanwhile, preheat the oven to 450°F [235°C]. Reheat the rutabaga purée and the bacon and escarole mixture in their own saucepans over low heat.
 - 5 When the chicken has finished cooking, carefully remove the bags from the water bath and place in a bowl. Open the bags and, using tongs, transfer the chicken breasts to a rimmed baking sheet. Bake for 5 minutes. Slice the chicken breasts in half lengthwise.
- 1 **To serve,** stir the vinegar into the warm bacon and escarole mixture. Taste, and add more vinegar if desired.
 - 2 Divide the rutabaga purée among four shallow serving bowls. Top with the bacon and escarole mixture. Place two pieces of chicken in each bowl, and garnish the chicken with the chives. Serve immediately.

Serves 4

PORK SCHNITZEL WITH CUCUMBER AND AVOCADO RANCH

Avocado Ranch

1 large avocado, peeled,
pitted, and chopped

1 large egg yolk

1 Tbsp [15 ml] champagne
vinegar

1 cup [240 ml] vegetable oil

½ cup [120 ml] buttermilk,
plus more as needed

¼ cup [10 g] chopped fresh
dill

¼ cup [10 g] chopped fresh
parsley

¼ cup [10 g] chopped fresh
tarragon

¼ cup [10 g] chopped fresh
chervil or equal parts
additional dill, parsley,
and tarragon

1 garlic clove, minced

Salt

Pork Schnitzel

4 bone-in, center-cut pork
chops, about 1½ in [4 cm]
thick

Salt

½ cup [70 g] all-purpose
flour

2 large eggs

2 cups [120 g] panko bread
crumbs

Vegetable oil, for frying

Few handfuls Little Gem
lettuce leaves, or other
small, crunchy lettuce

1 small Persian cucumber,
thinly sliced

1 small lemon cucumber,
thinly sliced

1 Tbsp [15 ml] Shiro
Vinaigrette (page 50),
plus more as needed

Chopped fresh chives, for
garnish

4 lemon wedges, for
garnish

Despite the delicious meat and even more delicious ranch dressing, it's the lettuce-cucumber salad that really makes this dish. It brings lightness and crunch and makes you feel slightly less like a fat kid eating pork chops.

CHEF'S NOTE: Depending on the size of the avocado, you may need to add more buttermilk to thin the dressing. You want it to have the consistency of, well, ranch—thick but drizzleable. Any extra will of course make an excellent dip, sandwich spread, or salad topper. You can also eat it on pizza, as Sarah does.

- 1 **To make the avocado ranch:** In a food processor, process the avocado, egg yolk, and vinegar until smooth. With the food processor running, slowly drizzle in the oil through the feed tube until the mixture turns thick and creamy. Add the buttermilk, dill, parsley, tarragon, chervil, and garlic and process until combined. Add additional buttermilk as needed to thin the mixture to a thick but drizzleable consistency. Season with salt. Refrigerate until ready to serve, or for up to 3 days.

Continued



- 1 **To make the pork schnitzel:** Preheat the oven to 250°F [120°C]. Place a cooling rack in a rimmed baking sheet, and place both in the oven.
- 2 Working with one pork chop at a time, place the chop in between two sheets of plastic wrap on a cutting board. Use a meat pounder or the side of a rolling pin to pound the meat of the pork chop until it is between ⅛ and ¼ in [3 and 6 mm] thick. Leave the bone intact. Transfer to a plate and repeat with the remaining pork chops. Season lightly with salt.
- 3 Place the flour in a shallow bowl. Crack the eggs into a second shallow bowl and beat to combine. Place the panko in a third shallow bowl.
- 4 Working with one pork chop at a time, coat each chop with the flour, then egg, then panko. Press firmly on the panko so that it adheres to the chop. Transfer to a plate.
- 5 In a large skillet, preferably cast iron, heat about 1 in [2.5 cm] vegetable oil to 350°F [180°C] over medium-high heat. Add one pork chop. It should immediately sizzle. Cook on both sides, basting the chop with hot oil, until the panko is deeply golden brown, about 5 minutes. Transfer the pork chop to the rack on the baking sheet in the oven. Repeat with the remaining pork chops. Keep warm.
- 1 **To assemble and serve:** In a large bowl, toss the lettuce leaves and cucumber slices with the vinaigrette. Season with salt and additional vinaigrette, if desired.
- 2 Place one pork chop in the center of each serving plate. Sprinkle with salt and drizzle with a generous amount of the avocado ranch. Top with a handful of the dressed lettuce leaves and cucumber slices. Garnish with the chives and lemon wedges. Serve immediately.

Serves 4

PORK BELLY WITH WHEATGRASS, ARTICHOKES, AND ASPARAGUS

Braised Pork Belly

1 Tbsp [15 ml] extra-virgin olive oil

1 onion, chopped

Salt

2 lb [900 g] pork belly, skin removed if desired

About 2 cups [480 ml] All-Purpose Stock (page 160) or low-sodium chicken broth

Wheatgrass Sauce

1½ oz [40 g] wheatgrass

¼ cup [60 ml] water

1 Tbsp [15 ml] extra-virgin olive oil

Pinch xanthan gum

Small pinch salt

Artichokes

2 lemons, halved

4 medium artichokes

1 Tbsp [15 ml] extra-virgin olive oil

½ onion, chopped

Salt

¼ cup [60 ml] white wine

¼ cup [60 ml] water

6 to 8 cups [1.4 to 1.9 L] vegetable oil, for frying

Asparagus

1 tsp extra-virgin olive oil

6 extra-large asparagus spears, trimmed and cut on the diagonal into ½-in [1.25-cm] lengths

3 Tbsp [45 ml] water

1 tsp Shiro Vinaigrette (page 50), plus more as needed

1 lemon, halved

Coarsely chopped wheatgrass, for garnish

EVAN: Wheatgrass is the truly Rich Table element to this dish. It adds a certain depth and sweetness. Many people don't realize it, but wheatgrass is almost cloyingly sweet when you get it very fresh.

CHEF'S NOTE: Pick up wheatgrass from any Jamba Juice. If you're not a fan of wheatgrass, you can substitute an equal amount of sorrel in the sauce and garnish.

You can make this recipe over two days: Make the wheatgrass sauce, and braise and chill the pork belly on day one. Prepare the artichokes and fry the pork belly on the second day.

- 1 **To make the pork belly:** Preheat the oven to 250°F [120°C].
- 2 In a large Dutch oven or other large, heavy pot, heat the olive oil over medium heat. When the oil is shimmering, add the onion and a pinch of salt. Cook, stirring occasionally, until the onion is softened but not browned, 5 to 7 minutes.

Continued

- 3 Generously season the pork belly with salt and add it to the Dutch oven with the onions. Add enough stock so that it comes halfway up the side of the pork belly, and bring to a rapid simmer. Tightly cover the Dutch oven with aluminum foil and then cover with the lid. Transfer to the oven and cook until the pork belly is tender but not falling apart, 2 to 2½ hours. Remove from the oven, uncover, and let the pork belly cool to room temperature in its cooking liquid.
 - 4 Carefully transfer the pork belly to a rimmed baking sheet. Cover with plastic wrap. Place a square baking dish on top of the pork belly and place a heavy weight on top. Refrigerate until very cold, 2 to 3 hours.
 - 5 Clean the Dutch oven, discarding the cooking liquid.
 - 6 Slice the chilled pork belly into thick slabs, about ½ in [1.25 cm] thick. Slice each slab crosswise into three pieces. Set aside until just before serving.
- 1 **To make the wheatgrass sauce:** In a blender, purée the wheatgrass with the water until smooth, about 30 seconds. Strain the mixture through a fine-mesh strainer into a medium bowl, pressing on the solids to extract all of their juices. Discard the solids.
 - 2 Rinse out the blender, and then return the strained wheatgrass purée to the blender. Add the olive oil, xanthan gum, and salt, and blend until smooth and emulsified. Set aside for serving.

- 1 **To make the artichoke purée and chips:** Fill a large bowl with water. Squeeze the lemons into the water. Place the spent lemon halves in the water.
- 2 Working with one at a time, trim three of the artichokes: Use a serrated knife to slice off the top third of the artichoke. Peel off and discard the remaining tough leaves, stopping only when you reach the tender yellow inner leaves. Use a paring knife to trim the base of the artichoke stem and peel off the tough, stringy layer. Trim off any remaining leaves and dark green skin. Slice the artichoke in half lengthwise and, using a spoon, scoop out the spiky inner choke. Cut each half in half once again and place in the lemon water. Repeat with two more artichokes.
- 3 In a large saucepan, heat the olive oil over medium heat. Add the onion and a pinch of salt and cook, stirring occasionally, until softened but not browned, 5 to 7 minutes. Remove the artichoke quarters from the lemon water and transfer to the saucepan, along with the white wine and ¼ cup [60 ml] water. (Reserve the bowl of lemon water.) Bring to a rapid simmer, turn the heat to low, cover, and continue to cook until the artichokes are very tender, about 25 minutes.
- 4 Transfer the entire contents of the saucepan to a blender and blend until very smooth, about 1 minute. Season with salt, transfer to a bowl, and keep warm.

- 5 Meanwhile, trim the remaining artichoke as before, but remove all of the leaves, including the tender yellow ones. Once the choke is removed, leave the artichoke sliced in half. Use a mandoline or sharp knife to slice the artichoke halves into very thin chips. Place the artichoke chips in the reserved lemon water.
 - 6 In the now-clean Dutch oven, pour the oil to a depth of about 2 in [5 cm]. Place the pot over medium heat and heat the oil to 350°F [180°C]. Line a plate with paper towels.
 - 7 Drain the artichoke slices and dry thoroughly with a clean kitchen towel. Fry the artichoke slices until crisp and lightly browned, 1 to 2 minutes. Transfer to the prepared plate and season with salt. Remove the Dutch oven from the heat; do not drain the oil.
- 1 **To fry the pork belly:** Preheat the oven to 250°F [120°C]. Place a cooling rack in a rimmed baking sheet and place in the oven. Return the oil in the Dutch oven to 350°F [180°C].
 - 2 In batches of five slices, fry the pork belly until well browned and crisp, 2 to 4 minutes. Transfer to the cooling rack in the oven. Repeat with the remaining pork belly.

- 1 **To make the asparagus:** In a medium skillet with a lid, heat the olive oil over high heat until shimmering. Add the asparagus and toss to coat in the oil. Add the water, cover, and cook, shaking the skillet, until the asparagus is tender, 2 to 3 minutes. Immediately transfer the asparagus to a plate and drizzle with the vinaigrette. Taste, and add more as desired.

To serve, pour about 1 Tbsp [15 ml] of the wheatgrass sauce in the center of four serving plates. Remove the pork belly from the oven and season with a little salt and a squeeze of lemon juice. Divide the pork belly and the asparagus among the plates. Dollop small dots of the artichoke purée around the pork belly and asparagus. Top with several artichoke chips and garnish with chopped wheatgrass. Serve immediately.

Serves 4

GRILLED PORK CHOPS WITH SMOKED QUINCE AND BRUSSELS SPROUTS

Garum Vinaigrette

3 Tbsp [45 ml] champagne vinegar

3 Tbsp [45 ml] vegetable oil

2 Tbsp [30 ml] garum or high-quality fish sauce

2 Tbsp [30 ml] fresh lemon juice

Pinch xanthan gum (optional)

Smoked Quince Purée

1 Tbsp [15 ml] vegetable oil

2 shallots, thinly sliced

2 quince, each about 12 oz [335 g], peeled and diced

½ cup [120 ml] dry vermouth, such as Dolin

3 Tbsp [45 ml] Smoked Oil (page 31)

Salt

Brussels Sprouts

4 cups [960 ml] vegetable oil, for frying, plus more for seasoning the grill

8 oz [225 g] Brussels sprouts, trimmed and halved

4 bone-in, center-cut pork chops, about 1½ in [4 cm] thick

Salt

Chopped fresh sage, for garnish

Chopped fresh chives, for garnish

This dish is a total flavor bomb, hidden under the guise of a simple pork chop dinner. The dressing is full of umami and the quince adds layers of smoke and sweetness.

CHEF'S NOTE: This is a wintery preparation, so you may want to cook the chops indoors. If so, preheat your oven to 425°F [220°C] and place a baking sheet in the oven. Meanwhile, heat 1 Tbsp [15 ml] vegetable oil in a large cast-iron skillet over high heat. When the oil is hot, add half of the pork chops and sear until well browned on the first side, about 3 minutes. Flip and transfer to the baking sheet in the oven. Roast until the pork chops register about 135°F [58°C]. Repeat with the remaining chops.

If you don't want to make the smoked oil, you can substitute 3 Tbsp [45 ml] vegetable oil and ¼ tsp liquid smoke.

- 1 **To make the garum vinaigrette:** Combine the vinegar, vegetable oil, garum, lemon juice, and xanthan gum (if using) in a blender and blend until smooth and emulsified, about 30 seconds. Clean the blender. (The vinaigrette can be made ahead and refrigerated in an airtight container for up to 1 week.)

- 1 **To make the smoked quince purée:** In a large saucepan, heat the vegetable oil over medium heat. Add the shallots and cook, stirring occasionally, until softened, 2 to 3 minutes. Add the quince and vermouth, lower the heat, partially cover with a lid, and simmer gently until the quince begins to fall apart, 1 to 1½ hours.
- 2 Transfer the entire contents of the saucepan to the now-clean blender. Process until smooth, about 30 seconds. With the blender running, slowly drizzle in the smoked oil until an emulsified purée forms, about 1 minute. Transfer to a bowl and keep warm. Season with salt to taste.
- 3 Preheat the oven to 425°F [220°C].
- 1 **To make the Brussels sprouts:** In a large, heavy-bottomed saucepan, heat the oil to 350°F [180°C]. When the oil is hot, add the Brussels sprouts and fry, stirring occasionally, until deeply browned and crisp, about 5 minutes. Transfer to a paper towel-lined plate.
- 1 **To cook the pork chops:** Set up a charcoal grill for indirect grilling, with all of the coals pushed to one side. Alternatively, set up a gas grill by preheating the burners on one half of the grill to high.
- 2 Pat the pork chops dry with paper towels and season with salt.
- 3 Once the grill is hot, clean the grates and rub them with a little vegetable oil. Place the pork chops on the hot side of the grill and cook until well browned, 3 to 5 minutes per side.
- 4 Transfer the pork chops to the cooler side of the grill with the bones facing the fire. Cover the grill and continue to cook until the pork chops register 135°F [58°C].
- 5 Transfer the pork chops to a cooling rack set in a rimmed baking sheet and let rest for 5 to 10 minutes.
- 1 **To serve,** transfer the Brussels sprouts to a medium bowl. Toss with 1 Tbsp [15 ml] of the vinaigrette. Taste, and add more vinaigrette if desired. The vinaigrette should give the Brussels sprouts a bright tanginess to counteract the richness of the pork.
- 2 Divide the quince purée among four serving plates. Top the purée with the pork chops. Pile the Brussels sprouts on top of the pork chops. Garnish with sage and chives. Serve immediately.

Serves 4



ROASTED PORK LOIN WITH EGG ROLLS, PEACHES, AND HOT-AND-SOUR BROTH

Pork Loin

12 oz [355 g] ice cubes

6¼ cups [1.5 L] water

⅓ cup plus 1½ Tbsp [70 g] salt

3 Tbsp [45 g] granulated sugar

1 boneless pork loin, about 2 lb [900 g]

Hot-and-Sour Broth

3 cups [720 ml] plus 1 Tbsp [15 ml] water

2 oz [60 g] button mushrooms, cleaned

1 shallot, peeled and halved

2 garlic cloves, peeled

1 oz [30 g] dried porcini mushrooms

1 piece ginger, about ½ in [1.25 cm]

1 piece kombu, about 2 by 3 in [5 by 7.5 cm]

3 Tbsp [30 g] whole white peppercorns

1 Tbsp [15 ml] champagne vinegar, plus more as needed

Salt

1 Tbsp [10 g] cornstarch

Egg Rolls

1 Tbsp [15 ml] extra-virgin olive oil

1 cup finely sliced maitake mushrooms, about 3 oz [90 g]

2 Tbsp [15 g] finely chopped ginger

6 garlic cloves, minced

4 cups [300 g] shredded cabbage

8 oz [225 g] pea shoots or baby spinach

¼ cup [40 g] blanched fresh English peas or thawed frozen peas

Salt

1 package egg roll wrappers (about 12 wrappers)

Peach-Mustard Purée

1 tsp extra-virgin olive oil

4 peaches, halved and pitted

2 Tbsp [30 g] Chinese mustard

2 tsp rendered lard or vegetable oil

Juice of ½ lemon, plus more as needed

Salt

6 to 8 cups [1.4 to 1.9 L] vegetable oil, for frying, plus 1 Tbsp [15 ml] for searing the pork

½ lemon, plus more as needed

Fresh pea shoots or baby mustard greens, for garnish

SARAH: One of Evan's biggest gripes is that nobody sells those fat egg rolls with the bubbly dough in California.

EVAN: What can I say? I grew up with New Jersey takeout-style Chinese-American food. So this is our take on sweet-and-sour pork with egg rolls on the side. We're not going to lie to you: This recipe is complicated, but it would make a stunning dinner party dish.

CHEF'S NOTE: You'll want to use a pork loin with a nice fat cap—around 1 in [2.5 cm] is best. Chinese mustard can be found at Asian grocery stores. You can also substitute spicy Dijon mustard.

We recommend spacing the prep out over a couple of days. Brine the pork, make the broth, and assemble the egg rolls on day one. Make the peach mustard, roast the pork, and fry the egg rolls on day two. You'll likely have extra egg rolls, but we're sure you can figure out what to do with them.

- 1 **To make the pork loin:** Place the ice cubes in a large bowl, preferably one with a pouring spout. In a large saucepan, combine the water, salt, and sugar. Bring to a boil, remove from the heat, and pour over the ice cubes. Let cool to room temperature.

Continued

- 2 While the brine is cooling, use a sharp knife to score the fat cap on the pork loin in a cross-hatch pattern at 1-in [2.5-cm] intervals. Use kitchen twine to tie the pork into an even cylinder. Place in a large zipper-lock bag.
- 3 Carefully pour the cooled brine into the bag with the pork loin. Seal the bag, place on a rimmed baking sheet, and refrigerate for 24 hours.
- 1 **Meanwhile, make the hot-and-sour broth:** In a large saucepan, combine 3 cups [720 ml] of the water, button mushrooms, shallot, garlic, porcini mushrooms, and ginger. Bring to a rapid simmer over high heat, turn the heat to medium-low, cover, and cook until rich in flavor, about 1 hour.
- 2 Add the kombu and white peppercorns and turn the heat to low. Cook until flavorful, about 5 minutes. Strain the broth through a cheesecloth-lined fine-mesh strainer into a large bowl. Clean out the pot and pour the strained broth back into the pot. Stir in the vinegar. Season with salt and additional vinegar, if desired.
- 3 In a small bowl, whisk the cornstarch together with the remaining 1 Tbsp [15 ml] water. Bring the broth back up to a simmer over medium-high heat. Whisk in the cornstarch mixture. Continue to simmer until the broth is thickened, 1 to 2 minutes.
- 4 Remove from the heat and let cool to room temperature. Refrigerate until ready to serve.

- 1 **To make the egg rolls:** In a large skillet, heat the olive oil over medium-high heat. Add the maitake mushrooms and cook, stirring occasionally, until browned, about 3 minutes. Add the ginger and garlic and cook until aromatic, 1 to 2 minutes.
- 2 Add the cabbage and continue to cook, stirring occasionally, until softened, 3 to 5 minutes. Add the pea shoots and cook until softened, about 3 minutes. Remove from the heat and stir in the peas. Season with salt and let cool to room temperature.
- 3 Once the cabbage mixture has cooled, transfer it to a clean kitchen towel. Bring the ends of the towel together to create a bundle, and, over the sink, squeeze the towel to extract all of the liquid from the vegetables. You may need to move the vegetables around and squeeze several times to remove all of the water.
- 4 Clean the skillet.
- 5 Fill a small bowl with water. Place one egg roll wrapper on the counter, with one corner facing you. Dip your fingers in the water and draw a line of water along the edges of the wrapper.
- 6 Place about 2 Tbsp [30 g] of the cabbage mixture in the center of the wrapper. Fold the bottom corner tightly over the filling, and then fold over the left and right corners. Tightly roll the wrapper away from you to form a cylinder. Place on a platter or baking sheet, seam-side down. Repeat with the remaining wrappers until you've used all of the filling. Refrigerate, covered with plastic wrap, until you're ready to serve.

- 1 **To make the peach-mustard purée:** In the now-clean large skillet, heat the olive oil over high heat. When the oil is hot, use a paper towel to wipe out all but a thin layer of oil from the pan. Add the peaches, cut-side down, and cook until lightly charred, about 5 minutes. Transfer to a plate and clean the skillet. Set four peach halves aside for serving.
- 2 Place the remaining peach halves in a food processor with the Chinese mustard and lard. Process until smooth, about 1 minute. Add the lemon juice and pulse to combine. Season with salt and additional lemon juice, if needed.
- 1 **To roast the pork:** Preheat the oven to 300°F [150°C]. Place a cooling rack in a rimmed baking sheet.
- 2 Remove the pork loin from the bag with the brine and discard the brine. Using paper towels, pat the pork loin very dry.
- 3 In the now-clean large skillet, heat 1 Tbsp [15 ml] vegetable oil over medium-high heat. Add the pork loin, fat-side down, and cook, rotating the loin as needed, until the fat is evenly browned, 5 to 7 minutes. Transfer the loin, fat-side up, to the prepared baking sheet.
- 4 Roast until the pork loin registers 135°F [58°C], about 1 hour. Transfer to a cutting board and let rest for 15 minutes.
- 5 While the pork loin is roasting, fry the egg rolls: In a Dutch oven or other large, heavy pot, pour the remaining vegetable oil to a depth of about 2 in [5 cm]. Place the pot over medium-high heat and heat to 350°F [180°C]. Line a baking sheet with paper towels.
- 6 In batches of three, fry the egg rolls until golden brown, 3 to 5 minutes. Transfer to the paper towel-lined plate. Repeat with the remaining egg rolls.
- 7 In a small saucepan, gently reheat the hot-and-sour broth over low heat.
- 1 **To serve,** cut the pork loin into slices about 1/8 in [3 mm] thick. You should have around 24 slices. Slice the reserved peaches into wedges. Squeeze the lemon half over the peaches and season with salt and additional lemon juice if needed.
- 2 Place about 2 Tbsp [30 g] of the peach-mustard purée in the center of each serving plate. Top with four slices of the pork. Slice the egg rolls in half on the diagonal and place two halves next to the pork slices. Scatter peach wedges around the pork. Pour about 1 Tbsp [15 ml] hot-and-sour broth over the pork and garnish with pea shoots. Serve immediately.

Serves 6

SAMPLE MENUS

Here's a little sampling of how we like to put our recipes together when cooking at home on our days off. Remember, these are merely suggestions. When you are composing a menu of your own, there are no wrong answers. No pressure! Follow your bliss.

COCKTAIL HOUR

Olives with Preserved Lemon and Celery

Duck Fat Madeleines
with Dill and Yogurt

Asparagus with Lemon Ice
and Gruyère Cheese

Oysters with Crushed Flower Mignonette

Lands End

Cherry Leaf Manhattan

FAMILY DINNER

Brussels Sprouts with Caesar Dressing

Bucatini with Pork Sausage,
Peaches, and Arugula

California Creamsicle

ENTERTAINING FRIENDS

Sardine Chips with
Horseradish Crème Fraîche

Gypsy Pepper Soup with
Avocado, Torpedo Onions, and Oregano

Aged Duck Lasagna with
Santa Rosa Plums and Cress

Cherry Ice, Almond Milk Ice Cream,
and Sorrel

SPECIAL OCCASION

Oysters with Cucumber
and Shallot Mignonette

Beef Tartare with Black Truffle
and Kale Salsa Verde

Seared Scallops with Sour Cabbage,
Candied Almonds, and Dill

Dark Chocolate Ganache with Almonds
and Marshmallow Fluff

Rich Coffee

JUST FOR TWO

Sliced Tomato with Sorrel, White Chocolate,
and Popped Sorghum

Trout Almondine with Sorrel and Spinach

Cornmeal Upside-Down Cake with
Peaches and Vanilla Ice Cream

Evergreen Gimlet

BEST PICNIC EVER

Douglas Fir Sourdough Bread
with House-Cultured Butter

Raw Carrots with
Brown Butter and Honey

Rich Table Grilled NY Strip Steak with
Green Bean Chimichurri and Fried Shallots

Pistachio Coffee Cake with
Strawberries and Buttermilk Ice Cream

PASTA NIGHT

Chicories with Date Vinaigrette
and Crispy Chicken Skin

Tagliatelle with Shrimp, Shiso,
and Garlic Butter

Salted Caramel Panna Cotta
with Coffee Crumble

VEGETARIAN DINNER PARTY

Corn Fritters with
Cilantro Chimichurri

Sweet Onion Soup with
Pickled Plums

Sprouted Quinoa Cakes with
Summer Squash and Chèvre


Green Ice with Brown Butter
Ice Cream and Avocado Mousse

Big Night

Chapter Five

DESSERTS





SARAH: Our parents could only live with us to help with the baby for so long. I became the pastry chef at Rich Table because I needed to pick Van up from daycare every day at 5 p.m. Making pastry is conducive to that schedule. At the beginning we had three very simple, crowd-pleasing desserts on the menu. Slowly, we gained the bandwidth to make them a little more involved and to add new things. Now there is always some sort of cake, something chocolate, a panna cotta, and something refreshing and icy. As far as I'm concerned, those categories cover the bases of what people want in a dessert.

When you peruse this chapter, you'll notice that each recipe has several layers—like a cake, an ice cream, and a crumble. Keep in mind that most of these individual components are delicious on their own. Feel free to customize, scaling each recipe up or back, based on how much time you have or how fancy you want to get. For example, I'll sometimes make the olive oil cake (page 252) alone for a nice sweet snack, but I'll add the ice cream and fruit for a dinner party.

OPENING NIGHT

EVAN: The funny thing is, we remember being so terrified for our first night of service. But looking back on that night, we served only about thirty-five people, which is really nothing. Most of them were friends, and Sarah's whole family came in and sat at a big table in the middle of the dining room.

SARAH: I was scared and very emotional. I was working in the prep area at the time and peering out the doors into the dining room. My internal dialogue was something like, "Oh my God, these people are here for us. They're coming in to eat at our restaurant." At one point, Evan had to take me outside and calm me down because I was crying, thinking, "What did we do? We borrowed so much money. What if it fails? What if people hate it?" It hadn't even dawned on me to be nervous until that very moment. I remember one of the first tables was super happy and took a picture with us. Then the next day, they left us a measly three-star Yelp review.

EVAN: They included pictures of our food in the review. That was the first gut punch.

SARAH: My former coworker Carly Guthrie, whom I of course really wanted to impress, came in with her husband, and I was like, "Oh my God, why are you here on the first night?" They had no idea it was day one for us. Then *Travel + Leisure* editor Adam Sachs came in on assignment, followed by one of the biggest wine guys in the city, David Lynch.

EVAN: The third night, Andrea Petrini, the head of the San Pellegrino World's 50 Best List, dropped in.

SARAH: There was just no grace period. This was our first lesson in knowing that when you open the doors, you should be ready for anything.

EVAN: The food critic for the *San Francisco Chronicle*, Michael Bauer, waited a month to the day before he visited.

SARAH: So many people poured in, and from that moment on I didn't even have time to think about all those first night jitters. My parents stayed with us for a full month to help with Van, who was one-and-a-half years old at the time. Then Evan's parents came and stayed with us for a month. We would go in to work at 9:30 a.m. and work until service was over and the kitchen was clean at around 2 a.m. Then we'd swing by Jack in the Box on the way home, because it was the only thing open. The next day, we'd wake up at 6 a.m. to spend some time with Van and do it all over again. Needless to say, we didn't have time to develop any super-involved new recipes. And this chapter, desserts, evolved out of that very need for simplicity.





CHERRY ICE, ALMOND MILK ICE CREAM, AND SORREL

Almond Milk Ice Cream

2½ cups [600 ml]
unsweetened plain almond
milk, chilled

½ cup [120 ml] heavy
cream, chilled

½ cup [100 g] sugar

2½ Tbsp [50 g] corn syrup

2 Tbsp [20 g] dry milk
powder

1 tsp salt

¼ tsp almond extract, plus
more as needed

Cherry Ice

1½ lb [630 g] cherries,
pitted

¼ cup [60 ml] fresh lime
juice, plus more as needed

¼ cup [60 ml] water

2 Tbsp [30 g] sugar, plus
more as needed

Candied Almonds

1 cup Simple Syrup (recipe
follows)

½ cup [70 g] chopped
almonds

2 cups [480 ml] vegetable
oil, for frying

Salt

Sugar, for seasoning

Leaves from 1 bunch
fresh sorrel, cut into thin
ribbons, for garnish

Halved and pitted cherries,
for garnish

This is a very refreshing, not-super-rich dessert. We use a high-quality almond milk that tastes good but doesn't have added sugar, like the unsweetened almond milk from Califia. The ice cream is Evan's all-time favorite. He cannot restrain himself.

CHEF'S NOTE: Save the almond-infused simple syrup from the candied almonds for cocktails. Add a splash of almond extract and you have a DIY substitute for orgeat. You can use regular old nonfat milk powder here (and in our other dessert recipes), or a fancier fuller-fat powder if you can find it.

- To make the almond milk ice cream:** In a blender, blend the almond milk, heavy cream, sugar, corn syrup, milk powder, salt, and almond extract until smooth, about 30 seconds. Blend in additional almond extract to taste.
- Freeze the almond milk mixture in an ice cream maker according to the manufacturer's instructions. Transfer the ice cream to a 4-cup [945-ml] storage container and freeze until solid, at least 2 hours. Keep frozen until ready to serve, or for up to 1 week.
- To make the cherry ice:** Place a 9-by-13-in [23-by-33-cm] baking dish in the freezer.
- In a blender, purée the cherries, lime juice, water, and sugar until smooth, about 1 minute. Add additional lime juice and sugar to taste. Pour the cherry purée into the cold baking dish, cover with plastic wrap, and freeze until solid, about 3 hours.
- Using a fork, scrape the frozen mixture to form small, fluffy flakes. Cover with plastic wrap and freeze until ready to serve, or for up to 1 week.

- 1 **To make the candied almonds:** In a small saucepan, combine the simple syrup and chopped almonds. Bring to a simmer over medium heat and cook until the almonds are tender, about 8 minutes. Strain the almonds through a fine-mesh strainer and set aside. Save the strained almond-infused simple syrup for another use, such as a cocktail.
- 2 In a medium saucepan, heat the oil to 350°F [180°C] over medium-high heat. Add the strained almonds and fry until golden brown, 30 to 45 seconds. Strain the almonds through a fine-mesh strainer and transfer to a plate. Immediately season with salt and sugar and let cool to room temperature.

To serve, place one scoop of the almond milk ice cream in the center of eight small, chilled serving bowls. Generously top with the cherry ice and about 1 Tbsp [12 g] almonds. Garnish with the sorrel leaves and cherries. Serve immediately.

Serves about 8

Simple Syrup

1 cup [240 ml] water

1 cup [200 g] sugar

- 1 In a small saucepan, combine the water and sugar. Bring to a boil over medium-high heat and cook, stirring occasionally, until the sugar has completely dissolved, about 2 minutes. Let cool to room temperature before using. (If made ahead, refrigerate in an airtight container for up to 1 month.)

Makes 1½ cups [360 ml]



MIXED MELON AND MINT WITH CUCUMBER SHERBET

Cucumber Sherbet

⅔ cup [160 ml] water

¾ cup [150 g] sugar

3 Tbsp [60 g] corn syrup

1 lb [450 g] cucumbers

1 cup [240 g] whole-milk yogurt, preferably organic and local, chilled

1 tsp fresh lime juice

Pinch salt

Melon Ice

4 cups [660 g] coarsely chopped mixed melons

¼ cup [60 ml] water

¼ cup [60 ml] fresh lime juice, plus more as needed

1 Tbsp [15 g] sugar, plus more as needed

Pinch salt, plus more as needed

2 cups [320 g] finely diced mixed melons in a variety of colors

Sugar, for seasoning

Fresh lime juice, for seasoning

Torn fresh mint leaves, for garnish

Black sesame seeds, for garnish

Maybe cucumber isn't the first thing you think of when you think of dessert, but it's amazing with melon. The black sesame is fun because it looks like tiny watermelon seeds and adds a little crunch. One thing to keep in mind: If you have a flavorless melon, this dessert is not going to taste good. I don't care how much sugar you add. Ripe melon has a pure, light flavor that is impossible to replicate.

CHEF'S NOTE: This dessert is prettiest if you use at least three different colors of melons. If your market sells melon halves, take advantage and buy as many varieties as you can. The amount of sugar and lime juice you'll need in this recipe will vary a bit depending on the flavor of the melons. Trust your taste buds and add as much or as little as you'd like.

- 1 To make the cucumber sherbet:** In a small saucepan, combine the water, sugar, and corn syrup. Place over medium-high heat and cook until the sugar has dissolved, 3 to 5 minutes. Remove from the heat and let cool to room temperature.
- 2** Set up a fruit and vegetable juicer. Cut the cucumbers into pieces that will fit in the juicer. Press the cucumbers through the juicer. Measure out 1¼ cups [300 ml] of the juice. Discard or drink any remaining juice. Transfer to a large bowl, preferably one with a pouring spout.
- 3** Stir the yogurt, lime juice, and salt into the cucumber juice until smooth. Stir in the cooled sugar mixture.

- 4 Freeze the sherbet mixture in an ice cream maker according to the manufacturer's instructions. Transfer the sherbet to a 4-cup [960-ml] storage container and freeze until solid, at least 2 hours. Keep frozen until ready to serve, or for up to 1 week.
- 1 **To make the melon ice:** Place a 9-by-13-in [23-by-33-cm] baking dish in the freezer.
- 2 In a blender, purée the melon, water, lime juice, sugar, and salt until smooth. Add more lime juice, sugar, and salt as needed. Pour the mixture into the cold baking dish, cover with plastic wrap, and freeze until solid, at least 3 hours.
- 3 Using a fork, scrape the frozen mixture to form small, fluffy flakes. Cover with plastic wrap and freeze until ready to serve, or for up to 1 week.

- 1 **To serve,** season the diced melon with a little sugar and lime juice.
- 2 Place one scoop of the cucumber sherbet in the center of eight chilled serving bowls. Generously top with the melon ice. Scatter the diced melon on top, and then garnish with the mint and black sesame seeds. Serve immediately.

Serves about 8

CALIFORNIA CREAMSICLE

Vanilla Ice Cream

1½ cups [360] heavy cream

¾ cup [180 ml] whole milk

½ cup [100 g] sugar

1 vanilla bean, halved
lengthwise

4 large egg yolks

1 large egg

Mandarin Ice

5 lb [2.25 kg] mandarin
oranges, halved

1 Tbsp [15 ml] fresh lemon
juice

2 tsp [10 g] sugar

¼ tsp salt

Sugarcomb

1½ cups [300 g] sugar

¼ cup [80 g] corn syrup

¼ cup [60 ml] water

1 Tbsp [8 g] baking soda,
sifted

1 to 2 tsp Douglas fir
powder (see page 12;
optional), for tossing with
sugarcomb

Torn fresh mint leaves, for
garnish

SARAH: When I was in college in Austin, I was addicted to the snow cones from a hut near my dorm. You could get thick cream drizzled on the sweet ice—a perfect play of smooth and bright flavors. You'll fulfill the same craving with a Hawaiian shave ice or a gelati on the New Jersey boardwalk. We always have a take on the menu, and this particular version plays on an American classic: the creamsicle.

CHEF'S NOTE: You will have leftover sugarcomb here, which makes a nice sweet treat. Use any variety of mandarin orange you like, and skip the Douglas fir powder if you prefer.

- 1 **To make the vanilla ice cream:** In a large saucepan, whisk together the cream, milk, and ¼ cup [50 g] of the sugar. Use the back of a knife to scrape the seeds from the vanilla bean halves. Add both the seeds and the pods to the cream mixture. Cook the mixture over medium heat until the sugar is dissolved, the mixture is steaming, and it reaches about 150°F [65°C].
- 2 While the cream mixture is heating, whisk the egg yolks, egg, and remaining ¼ cup [50 g] sugar together in a medium heat-safe bowl.
- 3 In a separate large bowl, prepare an ice bath. Place a medium bowl in the ice bath and set a fine-mesh strainer over the bowl.
- 4 When the cream mixture is hot, gradually whisk about a quarter of the mixture into the eggs, being careful not to curdle the eggs. While whisking the cream mixture, slowly pour the hot eggs back into the pot. Return the pot to medium heat, and continue to cook, stirring constantly with a rubber spatula, until the mixture coats the back of a spoon and reaches 185°F [85°C], about 5 minutes.
- 5 Immediately pour the custard through the strainer into the medium bowl. Let the

- strained custard cool to room temperature. Transfer to a storage container and refrigerate for at least 8 hours.
- 6 The next day, freeze the custard in an ice cream maker according to the manufacturer's instructions. Transfer the ice cream to a 4-cup [960-ml] storage container and freeze until solid, at least 2 hours. Keep frozen until ready to serve, or for up to 1 week.
- 1 **To make the mandarin ice:** Place a 9-by-13-in [23-by-33-cm] baking dish in the freezer.
 - 2 Use a citrus juicer or reamer to juice the mandarins. Strain the juice through a fine-mesh strainer into a large bowl. You should have about 3 cups [720 ml]. Whisk in the lemon juice, sugar, and salt until the sugar is dissolved. Pour the juice mixture into the cold baking dish, cover with plastic wrap, and freeze until solid, about 3 hours.
 - 3 Using a fork, scrape the frozen juice to form small, fluffy flakes. Cover with plastic wrap and freeze until ready to serve, or for up to 1 week.
- 1 **To make the sugarcomb:** Line a rimmed baking sheet with a silicone baking mat or parchment paper.
 - 2 In a large saucepan, combine the sugar, corn syrup, and water. Bring to a simmer over medium-high heat and continue to cook, lightly swirling the pan, until the mixture reaches 300°F [150°C], 7 to 10 minutes. Remove the saucepan from the heat and immediately whisk in the baking soda. The mixture will bubble and puff dramatically. Be prepared.
 - 3 Immediately pour the mixture onto the prepared baking sheet. Resist the urge to smooth the mixture out flat. Spreading the candy will cause it to deflate, so let it spread as much as it will on its own. Let the candy cool to room temperature.
 - 4 Chop the cooled sugarcomb into small pieces. Transfer to a medium bowl and toss with the Douglas fir powder, if using.
- To serve,** place one scoop of the ice cream in the center of eight chilled serving bowls. Generously top with the mandarin ice. Scatter the sugarcomb on top and garnish with the mint. Serve immediately.

Serves about 8

GREEN ICE WITH BROWN BUTTER ICE CREAM AND AVOCADO MOUSSE

Brown Butter Ice Cream

1 cup plus 2 Tbsp [250 g] unsalted butter

2 Tbsp [20 g] plus ⅓ cup [45 g] dry milk powder

2½ cups [600 ml] whole milk, plus more as needed

¾ cup [180 ml] heavy cream

½ cup plus 1½ Tbsp [85 g] sugar

¼ cup plus 1½ tsp [90 g] corn syrup

1¼ tsp salt

2 large eggs

Green Ice

Several pinches ascorbic acid (optional)

2 small bunches green curly kale, about 14 oz [390 g], stems removed and discarded

3 bunches sorrel, about 3½ oz [100 g]

1½ lb [680 g] Granny Smith apples (about 3)

½ cup [120 ml] Simple Syrup (page 229)

Dried Stone Fruit

1¼ cups [250 g] sugar

1 cup [240 ml] water

1 vanilla bean, halved lengthwise

1 cup [150 g] diced dried stone fruits, such as peaches or plums

Avocado Mousse

1 extra-large avocado, peeled and pitted to yield about 5 oz [150 g] avocado flesh

¼ cup [60 ml] whole milk

2 Tbsp [30 g] sugar

1 Tbsp [15 g] crème fraîche

Salt

1 cup [240 ml] heavy cream, chilled

SARAH: After a rich meal, there's no dessert I'd rather have than this super well-balanced and crazy-delicious combination of cool and creamy flavors. The green ice is inspired by the typical green juice you'll find in juice shops all over the country. If you think that's lame and for dieters, this dessert will change your mind. The brown butter ice cream is worth making on its own. Because brown butter ice cream.

CHEF'S NOTE: Both the ice cream and the green ice will keep for about a week in the freezer if you want to make them ahead of time. The stone fruit will last for several weeks in the fridge. You do need to make the avocado mousse close to serving time; it turns brown and weepy after several hours in the fridge.

You can use store-bought green juice if you must. Substitute 4 cups [960 ml] of your favorite green juice, preferably one with bright, citrusy notes. Add the simple syrup and freeze as directed in the recipe. Ascorbic acid (vitamin C) is used to keep the juice green. Find it in the supplement section of the grocery store or online.

- 1 **To make the brown butter ice cream:** In a large saucepan, melt the butter over medium-low heat. Once it begins to brown, whisk in 2 Tbsp [20 g] of the milk powder until smooth. Continue to cook, whisking constantly, until the butter turns a deeply toasted brown, about 3 minutes.
- 2 Remove the saucepan from the heat and carefully pour in the milk and cream. Whisk to combine and transfer to a tall 4-cup [960-ml] container. Refrigerate until the butter separates and turns into a solid block on top of the milk, at least 6 hours.
- 3 Use a chopstick to poke two holes in the solidified butter. Pour the milk through the holes into a medium bowl. Reserve the butter for another use, such as sautéing vegetables.
- 4 Return the milk to the refrigerator for 2 to 3 hours. Skim off any remaining fat solids. You should have 3 cups [720 ml] of the brown butter–flavored milk. If you have a little less, add additional whole milk to make 3 cups [720 ml].
- 5 In a large saucepan, whisk together the brown butter–flavored milk, the remaining $\frac{1}{3}$ cup [45 g] milk powder, and the sugar, corn syrup, and salt. Cook over medium heat until the sugar is dissolved, the milk is steaming, and the mixture reaches about 150°F [65°C].
- 6 While the milk mixture is heating, whisk the eggs together in a medium heat-safe bowl.
- 7 In a separate large bowl, prepare an ice bath. Place a medium bowl in the ice bath and set a fine-mesh strainer over the bowl.
- 8 When the milk mixture is hot, gradually whisk about a quarter of the mixture into the eggs, being careful not to curdle the eggs. While whisking the cream mixture, slowly pour the hot eggs back into the pot. Return the pot to medium heat and continue to cook, stirring constantly with a rubber spatula, until the mixture coats the back of a spoon and reaches 185°F [85°C], about 5 minutes.
- 9 Immediately pour the custard through the strainer into the medium bowl. Let the strained custard cool to room temperature. Transfer to a storage container and refrigerate for at least 8 hours.
- 10 The next day, whisk the custard until very smooth. Freeze in an ice cream maker according to the manufacturer's instructions. Transfer the ice cream to a 4-cup [960-ml] storage container and freeze until solid, at least 2 hours. Keep frozen until ready to serve, or for up to 1 week.

Continued

- 1 **To make the green ice:** Set up a fruit and vegetable juicer. Place a pinch of ascorbic acid in the juice collection bowl (if using). Place a 9-by-13-in [23-by-33-cm] baking dish in the freezer.
- 2 Rinse the kale and sorrel in cold water. Shake off excess water, but don't worry about drying the greens too thoroughly. A slight amount of residual water will help the greens move through the juicer.
- 3 Begin juicing, alternating between the greens and the apples, coring and slicing the apples into wedges as you use them to prevent browning. When the juice collection bowl is full, whisk to combine the juice with the ascorbic acid and transfer to a larger bowl. Add another pinch of ascorbic acid to the collection bowl (if using) and return to the juicer. Repeat until all of the greens and apples have been used. You should have about 4 cups [960 ml] of juice.
- 4 Stir the simple syrup into the juice. Pour the juice into the cold baking dish, cover with plastic wrap, and freeze until solid, about 3 hours.
- 5 Using a fork, scrape the frozen juice to form small, fluffy flakes. Cover with plastic wrap and freeze until ready to serve, or for up to 1 week.

- 1 **To make the dried stone fruit:** In a small saucepan, combine the sugar, water, and vanilla bean. Bring to a rapid simmer over medium-high heat and cook, stirring occasionally, until the sugar has completely dissolved, about 2 minutes.
- 2 Add the dried fruit, remove from the heat, and let cool to room temperature. Strain the fruit out of the syrup. Reserve the syrup for another use, such as a cocktail. Refrigerate the fruit until ready to serve. (The dried fruit can be made ahead and refrigerated in an airtight container for up to 1 month.)
- 1 **To make the avocado mousse:** In a blender, combine the avocado flesh, milk, sugar, crème fraîche, and a pinch of salt. Blend until smooth and homogeneous. Transfer to a medium bowl.
- 2 In a separate large bowl, whip the cream to stiff peaks.
- 3 Fold the cream into the avocado mixture in three batches. Season to taste with salt. Refrigerate until thoroughly chilled, about 2 hours.

To serve, place a scoop of avocado mousse slightly off-center in eight chilled serving bowls. Place a scoop of brown butter ice cream next to the mousse. Generously top the ice cream with the green ice and several pieces of dried stone fruit. Serve immediately.

Serves 8

LEMON VERBENA PANNA COTTA WITH BLUEBERRY JAM AND LACE COOKIES

Lemon Verbena Panna Cotta

8 oz [225 g] high-quality
white chocolate, finely
chopped (see Note)

1 cup [240 ml] whole milk

½ cup [15 g] tightly packed
fresh lemon verbena leaves

4 sheets [8 g] gelatin or
1 Tbsp [10 g] powdered
gelatin

¼ cup [50 g] granulated
sugar

⅛ tsp salt

2½ cups [600 ml] heavy
cream, chilled

Lace Cookies

¼ cup [55 g] unsalted
butter

3½ Tbsp [70 g] corn syrup

2½ Tbsp [25 g] brown
sugar

Grated zest of 1 large
lemon

½ tsp salt

⅓ cup plus 1 Tbsp [45 g]
cake flour

Blueberry Jam

12 oz [335 g] blueberries

½ cup [100 g] granulated
sugar

2 tsp fresh lemon juice

Grated zest of ½ lemon

⅛ tsp salt, plus more as
needed

Lemon verbena is the star of this recipe, so it's best to seek it out. If you can't find it, basil or lemongrass make nice—though different-tasting—substitutes. As written, the panna cotta has a strong citrusy flavor that's well balanced by the sweet blueberries. Very summery.

CHEF'S NOTE: Be sure to use high-quality white chocolate, like Valrhona. White chocolate doesn't melt into cream like regular chocolate does, so you definitely need to use a blender to get it to fully meld with the dairy mixture. It's best to use an immersion blender because you'll get less bubbly foam on the surface of the mixture, but you can also use a regular blender on low speed, pulsing to purée.

- 1 **To make the panna cotta:** Place the white chocolate in a large bowl.
- 2 In a small saucepan over medium-high heat, heat the milk until steaming, about 2 minutes. Remove from the heat and add the lemon verbena. Cover and let the mixture steep for 15 minutes. Strain the milk through a fine-mesh strainer set over a medium bowl, pressing out all of the milk from the leaves. Return the strained milk to the saucepan.

Continued



- 3 Meanwhile, place the gelatin sheets in a medium bowl and cover with cold water. Let sit for 5 minutes. Remove the sheets from the water and squeeze out any excess water. (If using powdered gelatin, dissolve it in 2 Tbsp [30 ml] cold water. Do not drain.)
 - 4 Add the sugar and salt to the strained lemon verbena milk. Heat the mixture over medium heat until the sugar dissolves and the milk is steaming, 2 to 3 minutes. Remove from the heat and stir in the gelatin until dissolved.
 - 5 Pour the hot milk over the white chocolate and stir to melt. Using an immersion blender, gently purée the mixture until smooth, taking care not to create too many air bubbles. (Alternatively, transfer the mixture to a blender and pulse on the lowest speed possible until puréed; see Note.) Stir in the chilled cream. Divide the mixture among eight 6- to 8-oz [180- to 240-ml] ramekins or small serving bowls. Cover with plastic wrap and refrigerate until set, at least 3 hours.
- 1 **To make the lace cookies:** In a medium saucepan over medium heat, melt the butter and add the corn syrup, brown sugar, lemon zest, and salt. Stir to combine and remove from the heat. Sift the cake flour over the butter mixture and whisk until well combined.
 - 2 Transfer the batter to a small storage container and refrigerate until chilled, about 1 hour.
- 3 Preheat the oven to 350°F [180°C]. Line two baking sheets with silicone baking mats or parchment paper.
 - 4 Spoon six 1-tsp dollops of batter about 3 in [7.5 cm] apart on the prepared baking sheets. Bake until golden brown, about 12 minutes, rotating the baking sheet halfway through baking. Don't fret if the cookies spread and run together while baking.
 - 5 Let the cookies cool on the baking sheet. Repeat with the remaining batter.
- 1 **To make the blueberry jam:** In a medium saucepan, combine two-thirds of the blueberries with the sugar, lemon juice, lemon zest, and ⅛ tsp salt. Bring to a simmer over medium-high heat, and then turn the heat down to low and cook slowly, stirring and smashing the berries often, until the jam is thick, about 15 minutes. Let the jam cool to room temperature and then stir in the remaining blueberries. Taste and add more salt if needed.
- To serve,** spread a heaping 1 Tbsp [15 g] of the blueberry jam over each panna cotta. Garnish with a lace cookie, breaking it into pieces if necessary, and serve.

Serves 8

SALTED CARAMEL PANNA COTTA WITH COFFEE CRUMBLE

Salted Caramel Panna Cotta

4 sheets [8 g] gelatin or
1 Tbsp [10 g] powdered
gelatin

3 cups [720 ml] heavy
cream

1 cup [240 ml] whole milk

¾ cup [150 g] sugar

1 Tbsp [10 g] salt

Coffee Crumble

¼ cup [35 g] all-purpose
flour

¼ cup [25 g] coffee beans,
finely ground

2 Tbsp [30 g] sugar

¼ tsp salt

2 Tbsp [30 g] unsalted
butter, melted and cooled

Whipped Cream

1 cup [240 ml] heavy
cream, chilled

3 Tbsp [30 g]
confectioners' sugar

Pinch salt

SARAH: Originally this was just a caramel panna cotta, but then I added salt because it made it that much more delicious. Most of my panna cottas have a lot of layers, but this one doesn't need much embellishment. The coffee is a natural accent to the deep caramel flavor. Then we add just a touch of whipped cream to pump up each bite.

CHEF'S NOTE: You definitely want a non-harsh, nice-tasting salt here. Choose a pure sea salt, which is pretty easy to find these days. Similarly, choose a coffee bean that you love.

- 1 **To make the panna cotta:** Place the gelatin sheets in a medium bowl and cover with cold water. Let sit for 5 minutes. Remove the sheets from the water and squeeze out any excess water. (If using powdered gelatin, dissolve it in 2 Tbsp [30 ml] cold water. Do not drain.)
- 2 In a large bowl, preferably one with a pouring spout, stir together the cream and milk.
- 3 Place the sugar in an even layer in the bottom of a large saucepan. Place the pan over medium heat to melt the sugar. The sugar will first begin to melt and turn brown around the edges. Use a spatula to gently stir the melted sugar into the center of the pot. Continue to melt and stir gently until the sugar has completely melted and turned a deep amber brown, about 5 minutes total.

- 4 Immediately remove the pan from the heat and gradually pour in about 1 cup of the cream mixture. It will bubble dramatically. Place the pan back over medium heat and continue to cook until the sugar melts back into the cream and the mixture is smooth, 1 to 2 minutes.
- 5 Remove the pan from the heat and stir in the gelatin and salt. Pour the salted caramel mixture into the remaining cream mixture and whisk until smooth. Divide the mixture among eight 6- to 8-oz [180- to 240-ml] ramekins or small serving bowls. Cover with plastic wrap and refrigerate until set, at least 3 hours.

- 1 **To make the coffee crumble:** Preheat the oven to 325°F [165°C].
- 2 In a medium bowl, whisk together the flour, coffee, sugar, and salt. Add the butter and, using your hands, rub it into the flour until the mixture has a crumbly, sandlike texture.
- 3 Spread the crumble mixture in a single layer on a pie pan or small rimmed baking sheet. Bake until beginning to crisp, 10 to 12 minutes. Place the pan on a cooling rack and let the crumble cool to room temperature.

- 1 **To make the whipped cream:** Right before you are ready to serve, combine the cream, confectioners' sugar, and salt in a large chilled bowl. Use a whisk or a hand mixer to beat the cream to medium peaks. It should just hold its shape when you pull the whisk out of the cream.

To serve, dollop a spoonful of the whipped cream in the center of each panna cotta. Sprinkle a generous layer of the coffee crumble over the top and serve.

Serves 8

COCONUT PANNA COTTA WITH COCONUT-LIME STREUSEL

Coconut Panna Cotta

4 sheets [8 g] gelatin or
1 Tbsp [10 g] powdered
gelatin

1 cup [240 ml] heavy cream

¾ cup [150 g] sugar

Two 13.5-oz [400-ml] cans
full-fat coconut milk

Salt

Coconut-Lime Streusel

2 Tbsp [30 g] unsalted
butter

¼ tsp grated lime zest

⅓ cup [30 g] desiccated
unsweetened coconut

¼ cup [35 g] all-purpose
flour

2½ Tbsp [37 g] sugar

Pinch salt

Lime Meringue

7 Tbsp [100 ml] fresh lime
juice

5 tsp [18 g] meringue
powder

1 cup [200 g] sugar

2 Tbsp [30 ml] water

Pinch salt

Grated zest of 1 lime, plus
additional for garnish

This dessert marries the flavors of Key lime pie with a piña colada. Enough said.

CHEF'S NOTE: Make the meringue close to serving time. It will deflate and begin to weep after a few hours. If you don't have a torch, you can skip browning the meringue.

- 1 **To make the coconut panna cotta:** In a medium bowl, cover the gelatin sheets with cold water. Let sit for 5 minutes. (If using powdered gelatin, dissolve the gelatin in 2 Tbsp [30 ml] cold water.)
- 2 Meanwhile, in a large saucepan, heat the cream and sugar over medium heat until the sugar is dissolved and the milk is steaming, 2 to 3 minutes. Remove from the heat.
- 3 Drain the gelatin sheets, squeezing out any excess water. (If using powdered gelatin, do not drain.) Stir the gelatin into the cream-sugar mixture.
- 4 Whisk in the coconut milk until smooth. Divide the mixture between eight 6- to 8-oz [180 to 240-ml] ramekins or small heatproof serving bowls. Cover with plastic wrap and refrigerate until set, at least 3 hours.

- 1 **To make the coconut-lime streusel:** Preheat the oven to 325°F [165°C].
 - 2 In a small saucepan, melt the butter over medium heat. Remove from the heat and stir in the lime zest. Let cool to room temperature.
 - 3 In a medium bowl, whisk together the coconut, flour, sugar, and salt. Add the butter and, using your hands, rub it into the flour until the mixture has a crumbly, sandlike texture.
 - 4 Spread the crumble mixture in a single layer on a pie pan or small rimmed baking sheet. Bake until golden brown, 10 to 12 minutes. Place the pan on a cooling rack and let the crumble cool to room temperature.
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- 1 **To make the lime meringue:** In the bowl of a stand mixer fitted with the whisk attachment, whisk together the lime juice and meringue powder on low speed until the meringue powder is dissolved, about 30 seconds. Set aside.
 - 2 In a small, heavy-bottomed saucepan, heat the sugar and water on medium heat. Continue to heat, swirling the pot occasionally, until the sugar melts, comes to a boil, and then reaches 242°F [115°C], about 5 minutes. Remove from the heat.
 - 3 Turn the mixer on low speed. Carefully pour the hot sugar mixture down the side of the mixer bowl into the lime juice mixture. Once all of the sugar mixture has been added, increase the speed to medium-high. Add the salt. Continue to whip until the mixture forms stiff peaks, about 10 minutes. Remove the bowl from the mixer and fold in the lime zest.
- To serve,** use a piping bag or small spoon to dollop rounds of the lime meringue across half of each panna cotta. Using a culinary torch, brown the top of the meringue, if desired. Sprinkle about 1 Tbsp [15 g] coconut-lime streusel opposite the meringue. Garnish with freshly grated lime zest. Serve immediately.

Serves 8

CORNMEAL UPSIDE-DOWN CAKE WITH PEACHES AND VANILLA ICE CREAM

½ cup [90 g] packed brown sugar

3 Tbsp [45 g] unsalted butter, plus ½ cup [110 g] unsalted butter, melted and cooled

2 to 3 large ripe peaches, about 1 lb [450 g], halved, pitted, and cut into ¾-in [2-cm] slices

1½ cups [210 g] all-purpose flour

¾ cup [150 g] granulated sugar

½ cup [70 g] fine blue cornmeal

1½ tsp salt

1 tsp baking soda

2 large eggs, beaten

1 cup [240 ml] buttermilk

⅓ cup [80 ml] vegetable oil

2 Tbsp [40 g] honey

**Vanilla Ice Cream
(page 232), for serving**

SARAH: This is basically a southern cornbread with a lot of sugar and honey. People have very specific beliefs about what cornbread should be, and many will turn their noses up at a cornbread with sugar, but to me it is absolutely delicious.

The amount of sweetness here is modest, so the cornbread could go in a savory or sweet direction. For example, I'll serve it with some honey butter as part of a barbecue spread. Or I'll add the peaches and vanilla ice cream to put it squarely in the dessert category.

Peaches scream summer, and there's no better ice cream to go with them than vanilla bean. I'm a purist, though.

CHEF'S NOTE: You can substitute a high-quality stone-ground yellow cornmeal for the blue cornmeal. And if you don't have time to make ice cream, feel free to serve the cake with any store-bought vanilla ice cream you find delicious.

- 1 Preheat the oven to 350°F [180°C]. Grease a 9-in [23-cm] round cake pan with butter.
 - 2 In a large skillet over medium heat, melt together the brown sugar and the 3 Tbsp [45 g] butter in a large skillet. Cook until the mixture is bubbly, about 3 minutes. Add the peaches, toss to coat in the sugar mixture, and continue to cook until just beginning to soften and caramelize, about 1 minute. Pour the entire contents of the skillet into the prepared cake pan. Smooth the peaches out into one single layer. (Feel free to rearrange the fruit into a pattern if you'd like.)
 - 3 In the bowl of a stand mixer fitted with the paddle attachment, combine the flour, granulated sugar, cornmeal, salt, and baking soda. Mix on low speed until combined.
 - 4 In a separate medium bowl, whisk together the ½ cup [110 g] melted and cooled butter and the eggs until smooth. Whisk in the buttermilk, oil, and honey.
 - 5 With the mixer on medium speed, slowly pour the liquid mixture into the flour mixture, stopping the mixer as soon as both are combined. Turn off the mixer and let the batter sit for 10 minutes.
 - 6 Pour the cake batter on top of the peaches. Bake until the cake is set and golden brown around the edges, about 45 minutes. If the cake is browning too much, cover the top with aluminum foil. Let the cake cool completely in the pan.
- To serve,** use a butter knife or offset spatula to gently release the edge of the cake from the pan. Over a serving plate, flip the pan and gently tap on the bottom to release the cake. Cut the cake into twelve slices and serve each with a small scoop of vanilla ice cream.
- Serves 12**

PISTACHIO COFFEE CAKE WITH STRAWBERRIES AND BUTTERMILK ICE CREAM

Buttermilk Ice Cream

- 1¼ cups [300 ml] buttermilk, chilled
 - 1 cup [240 ml] whole milk, chilled
 - ¾ cup [150 g] sugar
 - ⅔ cup [160 ml] heavy cream, chilled
 - 3 Tbsp [30 g] dry milk powder
 - 1½ Tbsp [30 g] corn syrup
 - Pinch salt
- ## Pistachio Crumble
- 1 Tbsp [15 ml] pistachio oil
 - 1 cup [140 g] whole shelled pistachios
 - Salt
 - ¼ cup [50 g] sugar
 - Pinch Douglas fir powder (see page 12; optional)

Roasted Strawberry Purée

- 4 cups [480 g] whole hulled strawberries
- 2 Tbsp [30 g] sugar, plus more as needed
- ½ lemon, plus more as needed

Pistachio Coffee Cake

- 2¼ cups [315 g] all-purpose flour
- ⅓ cup [40 g] plus ¼ cup [30 g] almond flour
- 1¼ cups [250 g] sugar
- 1½ tsp salt
- 5 Tbsp [75 g] unsalted butter, melted and cooled, plus ½ cup [110 g] unsalted butter, cubed, at room temperature
- 1 tsp baking powder
- 1 tsp baking soda
- 2 large eggs, at room temperature
- 2 tsp vanilla extract
- 1 cup [240 g] sour cream

About 3 cups [420 g] sliced strawberries, for serving

Torn fresh shiso or mint leaves, for garnish

SARAH: When I was a kid, weekday breakfast was cereal and toast. On the weekends we would go big, and coffee cake was always on the table. To this day, the soft yet crunchy crumble on top is a texture I totally crave. The buttermilk here gives everything a little tanginess that works really well with the nutty pistachio and sweet strawberries.

CHEF'S NOTE: This recipe looks long, but it's actually quite easy. Make it over two days: ice cream and pistachio crumble on day one; strawberry purée and cake on day two. The coffee cake is also great on its own if you want to scale the recipe back. Just serve it with store-bought vanilla ice cream and sliced strawberries.

- 1 **To make the buttermilk ice cream:** In a blender, blend the buttermilk, milk, sugar, cream, milk powder, corn syrup, and salt until the sugar is dissolved and the mixture has a silky texture, about 1 minute. Freeze in an ice cream maker following the manufacturer's instructions.
- 2 Transfer the ice cream to a 4-cup [960-ml] storage container and freeze until solid, at least 2 hours. Keep frozen until ready to serve, or for up to 1 week.

- 1 **To make the pistachio crumble:** Heat the pistachio oil in a medium skillet over medium heat. Add the pistachios and toast, stirring frequently, until golden, 3 to 5 minutes. Remove from the heat and season with salt. Let cool to room temperature.
 - 2 In a food processor, pulse the cooled pistachios with the sugar, Douglas fir powder, and a pinch of salt until the pistachios are in small pieces but haven't yet been ground to a powder. Store in an airtight container until ready to serve, or for up to 1 week.
 - 1 **To make the roasted strawberry purée:** Preheat the oven to 350°F [180°C].
 - 2 In a medium bowl, toss the hulled strawberries with the sugar. Transfer to a rimmed baking sheet. Discard any leftover sugar that doesn't stick to the strawberries. Bake until the strawberries are very soft and the sugar is just starting to caramelize, about 30 minutes. Keep the oven on.
 - 3 Transfer the strawberries to a food processor and purée until smooth, about 30 seconds. Squeeze the lemon half into the purée and pulse to combine. Season with additional sugar and lemon juice, if desired. Refrigerate in an airtight container until ready to serve, or for up to 1 week.
 - 1 **To make the pistachio coffee cake:** Spray a 9-by-13-in [23-by-33-cm] baking pan with cooking spray or grease with butter.
 - 2 In a medium bowl, whisk together ½ cup [70 g] of the all-purpose flour, ⅓ cup [40 g] of the almond flour, ¼ cup [50 g] of the sugar, and ½ tsp of the salt. Drizzle in the 5 Tbsp [75 g] melted and cooled butter and rub the mixture together using your hands until the butter is incorporated. The mixture should have the texture of wet sand. Set aside.
 - 3 Sift together the remaining 1¾ cups [245 g] all-purpose flour, remaining ¼ cup [30 g] almond flour, baking powder, and baking soda into a medium bowl. Set aside.
 - 4 Using a stand mixer fitted with the paddle attachment, cream the ½ cup [110 g] room-temperature butter, remaining 1 cup [200 g] sugar, and remaining 1 tsp salt on medium-high speed until light and fluffy, 2 to 3 minutes. Beat in the eggs, one at a time, followed by the vanilla, beating well after each addition. Add the sour cream and continue to beat until fully incorporated. Scrape down the bottom and sides of the bowl between additions to ensure that everything is incorporated.
 - 5 Set the mixer speed to low and gradually add the dry flour mixture. Mix until about halfway incorporated, and then add ⅔ cup [90 g] of the pistachio crumble. Continue to mix just until everything is incorporated, 15 to 20 seconds. Do not overmix.
 - 6 Pour the batter into the prepared pan and gently smooth out the top of the batter. Sprinkle the flour-butter mixture over the batter.
 - 7 Bake until golden brown, 30 to 40 minutes. Let the cake cool completely in the pan.
- To serve,** slice the cooled cake into twelve servings. Place about 1 Tbsp [15 ml] strawberry purée in the center of each of twelve serving plates. Top with about ¼ cup [35 g] of the sliced strawberries. Top with the cake and a scoop of the buttermilk ice cream. Sprinkle with the additional pistachio crumble and garnish with shiso leaves. Serve immediately.

Serves 12



LEMON ICEBOX "PIE"

Lemon Curd

2½ sheets [5 g] gelatin or
1¾ tsp powdered gelatin

¾ cup [165 g] cold unsalted
butter, cubed

1 cup [200 g] sugar

½ cup [120 ml] fresh
lemon juice

Grated zest of 1 lemon

½ tsp salt

4 large eggs

Pastry Cream

¼ cup [55 g] unsalted
butter, cubed

2 cups [480 ml] whole milk

¾ cup [130 g] sugar

¾ tsp salt

4 large eggs

⅓ cup [45 g] cornstarch

Graham Crackers

1⅓ cups [185 g] all-purpose
flour

½ cup plus 1 Tbsp [80 g]
whole-wheat flour

1½ tsp salt

1 tsp ground cinnamon

½ tsp baking soda

¾ cup [165 g] plus 1 Tbsp
[15 g] unsalted butter, at
room temperature

⅓ cup plus 1 Tbsp [70 g]
dark brown sugar

¼ cup [50 g] plus 1 Tbsp
[15 g] granulated sugar

1 Tbsp [20 g] honey

2 Tbsp plus 2 tsp [35 g]
isomalt (see Note)

Whipped Cream

1 cup [240 ml] heavy
cream, chilled

3 Tbsp [30 g]
confectioners' sugar

Pinch salt

Grated lemon zest and
shiso leaves, for garnish

SARAH: When I was growing up in Shreveport, there was an old diner called Strawn's down the street. At the time, all of the waitresses looked like they came out of a *Far Side* cartoon, with the cat-eye glasses and coiffed hair. We would always go there for hamburgers, but what they were known for was their icebox pie: fruit, custard, and cream layered up and chilled in a buttery graham cracker crust. Evan and I did an event in Louisiana a few years ago, and the first place I wanted to visit was Strawn's. We ate our weight in icebox pie, and we came back to San Francisco determined to pay homage to it on the Rich Table menu. Thus, we bring you all of the elements of icebox pie: lemon curd, pastry cream, whipped cream, and graham cracker crumble, plus a graham cracker tuile as a bonus. Go to town.

CHEF'S NOTE: This recipe is kind of a beast.

(A delicious and totally worth-it beast, of course.) If you want to make it a little simpler, you can substitute store-bought graham crackers for the homemade ones in the recipe. You'll need 7½ oz [210 g] graham crackers, processed into crumbs in a food processor.

The graham cracker tuile really only works with isomalt. If you can't find it, you can skip the tuile and serve each dish with a little extra graham cracker crumble.

Have fun with the plating! We use three different-size piping tips to create a varied look on the plate, but feel free to just use one size, or to use plastic zipper-lock bags with the tips cut off.

Continued

- 1 **To make the lemon curd:** Place the gelatin sheets in a medium bowl and cover with cold water. (If using powdered gelatin, dissolve the gelatin in 3½ tsp cold water.) Place the butter in a large bowl. Set a fine-mesh strainer over the bowl.
- 2 In a large saucepan, combine the sugar, lemon juice, lemon zest, and salt. Bring to a boil over high heat and stir to dissolve the sugar.
- 3 Meanwhile, in a medium bowl, whisk the eggs together until smooth. When the lemon juice mixture is hot, gradually whisk it into the eggs, being careful not to curdle the eggs. Return the egg mixture to the pot and continue to cook over medium heat, stirring constantly with a rubber spatula, until the mixture is very thick and reaches 175°F [80°C], 2 to 3 minutes.
- 4 Remove the curd from the heat. Drain the gelatin sheets, add to the thickened curd, and stir to dissolve the gelatin. (If using powdered gelatin, do not drain.)
- 5 Pour the curd through the fine-mesh strainer set over the bowl with the butter, pressing it through the strainer using a spatula. Be sure to scrape off the back of the strainer using a clean spatula. Stir the curd into the butter until the butter has melted and is fully incorporated. Transfer the curd to a large storage container, place plastic wrap over the surface of the curd, and refrigerate until very cold, at least 2 hours. Wash out the saucepan, bowls, and strainer to use for the pastry cream.

- 1 **To make the pastry cream:** Place the butter in the now-clean large bowl. Place the now-clean strainer over the bowl.
- 2 In the now-clean large saucepan, combine the milk, ⅓ cup [65 g] of the sugar, and the salt. Bring to a simmer over high heat and stir to dissolve the sugar.

- 3 Meanwhile, in the now-clean medium bowl, whisk together the eggs, cornstarch, and remaining ⅓ cup [65 g] sugar. When the milk mixture is hot, gradually whisk about half of it into the eggs, being careful not to curdle the eggs. Return the mixture to the pot and continue to cook over medium heat, stirring constantly with a whisk until the mixture is the texture of a very thick pudding, 5 to 7 minutes. (If you find that the pastry cream is cooking unevenly and sticking to the bottom of the pan, remove the pan from the heat and whisk up any stuck bits. Whisk well to smooth out the mixture, return it to the heat, and continue to cook.)
- 4 Pour the pastry cream through the fine-mesh strainer set over the bowl with the butter, pressing it through the strainer using a spatula. Be sure to scrape off the back of the strainer using a clean spatula. Stir the pastry cream into the butter until the butter has melted and is fully incorporated. Transfer the pastry cream to a large storage container, place plastic wrap over the surface of the pastry cream, and refrigerate until very cold, at least 2 hours.

- 1 **To make the graham crackers:** Over a medium bowl, sift together the all-purpose flour, whole-wheat flour, 1 tsp of the salt, the cinnamon, and the baking soda.
- 2 In the bowl of a stand mixer fitted with the paddle attachment, cream together ¾ cup [165 g] of the butter, the brown sugar, ¼ cup [50 g] of the granulated sugar, and the honey on medium-high speed until light and fluffy, 3 to 5 minutes.
- 3 Set the speed to low and gradually mix in the flour mixture. Continue to mix just until the dough comes together.

- 4 Transfer the dough to a sheet of parchment paper on the counter. Cover with a second sheet of parchment. Roll the dough out into a rough rectangle about ¼ in [6 mm] thick. Transfer to a baking sheet and refrigerate for 30 minutes.
- 5 Preheat the oven to 375°F [190°C].
- 6 Remove the top layer of parchment paper from the dough and bake until the crackers are golden brown and firm around the edges, about 20 minutes. Let cool completely on the baking sheet.
- 7 Lower the oven temperature to 350°F [180°C].
- 8 Once cool, break the graham crackers into small pieces and transfer to a food processor. Grind into fine crumbs. (You may need to do this in batches.) Measure out 1 cup [140 g] of the crumbs and place in a medium bowl. Measure out ½ cup [70 g] more crumbs and place in a small bowl. Reserve the remaining cracker crumbs for another use, such as a pie crust or ice cream topping. The crumbs will store well in the freezer.
- 9 Line two baking sheets with silicone baking mats or parchment paper.
- 1 **To make the graham cracker crumble:** Melt the remaining 1 Tbsp [15 g] butter. Transfer the melted butter to the bowl with 1 cup [140 g] graham cracker crumbs. Add the remaining 1 Tbsp [15 g] granulated sugar, and remaining ½ tsp salt. Using your hands, mix until the crumbs form a mixture with the texture of wet sand. Transfer to one of the prepared baking sheets. Bake until golden brown, 10 to 15 minutes. Let cool completely.

- 1 **To make the graham cracker tuile:** Return the ½ cup [70 g] graham cracker crumbs to the food processor, add the isomalt, and grind into a fine powder, 1 to 2 minutes. Transfer to the second baking sheet and smooth into a thin, even layer. Bake until the isomalt has melted and caramelized, turning the mixture into one large, golden tuile, 5 to 10 minutes, rotating the baking sheet at least once while baking to ensure even cooking.
- 2 Let cool completely and then break into pieces anywhere from 1 to 3 in [2.5 to 7.5 cm].

- 1 **To make the whipped cream:** Right before you are ready to serve, combine the cream, confectioners' sugar, and salt in a chilled large bowl. Use a whisk or a hand mixer to beat the cream to medium peaks. It should just hold its shape when you pull the whisk out of the cream.

To serve, place the curd, pastry cream, and whipped cream into three separate piping bags fitted with three tips of different sizes. Use larger tips for the curd and pastry cream and a smaller tip for the whipped cream. Squeeze four to five dollops of the curd and pastry cream on each of eight chilled serving plates. Squeeze smaller dollops of whipped cream all around. Sprinkle some of the graham cracker crumble around the plate and top with a few pieces of the graham cracker tuile. Garnish with the lemon zest and shiso and serve immediately.

Serves 8 to 10

CARAMELIZED OLIVE OIL CAKE WITH KIWIS AND CREAM CHEESE ICE CREAM

Cream Cheese Ice Cream

**8 oz [225 g] cream cheese,
at room temperature**

**1 cup [240 ml] whole milk,
chilled**

¾ cup [150 g] sugar

**½ cup [120 ml] heavy
cream, chilled**

1 tsp fresh lemon juice

Pinch salt

Olive Oil Cake

**¾ cup [105 g] all-purpose
flour**

½ cup [60 g] cake flour

⅔ cup [80 g] almond flour

**1½ Tbsp [20 g] baking
powder**

4 large eggs

**¾ cup plus 1 Tbsp
[165 g] sugar, plus about
¼ cup [50 g] more for
caramelizing the cake**

Grated zest of 1½ lemons

1 tsp salt

½ cup [120 ml] whole milk

**⅔ cup [160 ml] extra-virgin
olive oil**

8 kiwis, peeled

**Sugar, for seasoning the
kiwis**

**Fresh lime juice, for
seasoning the kiwis**

This is an adaptation of pastry chef whiz Bill Corbett's olive oil cake recipe. The olive oil gives it amazing moisture and deep richness. The kiwis and cream cheese ice cream lend sweetness and tartness. You have to trim the edges of this cake so that you get even caramelization. We always keep the trim in a little container for the staff to eat. Nobody can resist.

CHEF'S NOTE: Don't buy a second-rate cream cheese for this recipe. Philadelphia brand is fine, and if you can get something even nicer—like a farm-fresh cream cheese or Neufchâtel—by all means go for it.

- 1 **To make the cream cheese ice cream:** In a blender, purée the cream cheese, milk, sugar, heavy cream, lemon juice, and salt until the sugar is dissolved and the mixture has a silky texture, about 1 minute. Freeze in an ice cream maker following the manufacturer's instructions.
- 2 Transfer the ice cream to a 4-cup [960-ml] storage container and freeze until solid, at least 2 hours. Keep frozen until ready to serve, or for up to 1 week.

Continued



- 1 **To make the olive oil cake:** Preheat the oven to 375°F [190°C]. Grease a 9-by-13-in [23-by-33-cm] baking pan with cooking spray. Line the bottom of the pan with parchment paper.
- 2 Over a medium bowl, sift together the all-purpose, cake, and almond flours and baking powder.
- 3 In the bowl of a stand mixer fitted with the paddle attachment, combine the eggs and $\frac{3}{4}$ cup plus 1 Tbsp [165 g] sugar. Beat on medium speed until bubbly and lightened in color, about 3 minutes. Add the lemon zest and salt and beat to combine.
- 4 With the mixer still on medium speed, gradually pour in the milk and continue to beat until combined. Set the speed to low and gradually add the flour mixture. When the flour mixture is just combined, gradually pour in the olive oil. Continue to beat on low speed until just combined.
- 5 Pour the batter into the prepared pan and bake for 10 minutes. Lower the heat to 350°F [180°C] and continue to bake until the cake is golden brown and springs back to the touch, about 10 minutes.
- 6 Let the cake cool completely in the pan.

- 1 **To serve,** carefully remove the cake from the pan and place on a cutting board. Trim any rounded edges. Cut the cake into 12 rectangles, each approximately 2 by 3 in [5 by 7.5 cm].
- 2 Spray a large skillet with cooking spray. Place over medium heat. While the pan is heating, place about $\frac{1}{4}$ cup [50 g] sugar in a pie plate. One piece of cake at a time, lightly coat the two long sides of the cake with sugar. Tap gently on the cake to remove any excess. (You may need to add additional sugar to the pie plate as you continue to caramelize the cakes.)
- 3 In batches of four, place the sugar-coated cake pieces in the hot skillet and cook until caramelized on both sides, 2 to 3 minutes. Watch the cakes carefully to make sure they don't burn.
- 4 Transfer the caramelized cake pieces to a cooling rack and let rest until the caramelized sides are cool and hard. Repeat with the remaining cake. (The cakes will stay crisp for about an hour. They can be recrisped in the same skillet for about 30 seconds per side. Let them rest for about 1 minute to firm up after reheating.)
- 5 Slice the kiwis into quarters lengthwise, and then slice each quarter into wedges $\frac{1}{4}$ in [6 mm] thick. Transfer to a bowl and season with a little sugar and lime juice.
- 6 Place a piece of cooled cake on each serving plate and top with a small scoop of ice cream. Add a generous scoop of kiwi slices. Serve immediately.

Serves 12

SALTED CHOCOLATE SABLÉS WITH ICED MILK AND MINT CHOCOLATE CREAM

Iced Milk

2 cups [480 ml] whole milk
½ cup [100 g] sugar
6 Tbsp [90 ml] heavy cream
2 Tbsp plus 2 tsp [55 g]
corn syrup
2 Tbsp [20 g] dry milk
powder
½ tsp salt

Mint Chocolate Cream

8 oz [225 g] bittersweet
chocolate (about 65%
cacao), finely chopped
1 sheet [2 g] gelatin or
¾ tsp powdered gelatin
1 cup [240 ml] whole milk
1 cup [240 ml] heavy cream
⅓ cup [65 g] sugar
¼ tsp salt
4 large egg yolks
¼ tsp mint extract, plus
more as needed

Salted Chocolate Sablé Cookies

4 oz [110 g] bittersweet
chocolate (about 65%
cacao), broken into 1-in
[2.5-cm] pieces and frozen
1 cup [140 g] all-purpose
flour
⅓ cup [25 g] cocoa powder
¾ tsp baking soda
⅔ cup [130 g] sugar
½ cup [110 g] unsalted
butter, at room
temperature
¾ tsp fleur de sel or other
flaky sea salt
¼ tsp mint extract, plus
more as needed

Torn fresh mint leaves, for
garnish

SARAH: These sablés are wonderfully chewy, crispy butter cookies with surprise bursts of intense chocolate and salt. The secret? Frozen-solid chocolate chunks and sea salt folded into the dough. The iced milk is nice because it's a little lighter than ice cream, so the dessert is more like a cookies-and-milk experience. And it has all the flavors of Girl Scout Thin Mint cookies.

EVAN: Whenever I bring it to a table, I say, "This is me, reminiscing about the days I was a Girl Scout." And when someone gives me a weird look, I say, "This *is* San Francisco, you know." That usually gets a laugh. By the way, this dessert is *always* around at Rich Table. Even when it's not on the menu, it's on our secret menu. Now you know.

CHEF'S NOTE: You can make the iced milk and mint chocolate cream up to a week in advance. If you want to make the sablés early, roll out the dough between sheets of parchment and freeze it flat on a rimmed baking sheet. When you're ready, bake it straight from the freezer; just add 2 minutes to the baking time.

If you follow this recipe to the letter, you will have extra mint chocolate cream and iced milk.

Continued



- 1 **To make the iced milk:** In a blender, blend the milk, sugar, cream, corn syrup, milk powder, and salt until the sugar is dissolved and the mixture has a silky texture, about 1 minute. Freeze in an ice cream maker according to the manufacturer's instructions.
- 2 Transfer to a 4-cup [960-ml] storage container and freeze until solid, at least 2 hours. Keep frozen until ready to serve, or for up to 1 week.

- 1 **To make the mint chocolate cream:** Place the chopped chocolate in a large bowl. Set a fine-mesh strainer over the bowl.
- 2 In a small bowl, cover the gelatin sheet with cold water. Let sit for 5 minutes. (If using powdered gelatin, dissolve the gelatin in 1½ tsp cold water.)
- 3 Meanwhile, in a large saucepan, heat the milk, cream, sugar, and salt over medium heat. Cook, stirring occasionally, until the sugar is dissolved and the milk is steaming hot, 2 to 3 minutes.
- 4 While the milk mixture is heating, whisk the egg yolks together in a medium heat-safe bowl. When the milk mixture is hot, gradually whisk about a quarter of the mixture into the egg yolks, being careful not to curdle the eggs. While whisking the cream mixture, slowly pour the hot eggs back into the pot. Return the pot to medium heat and continue to cook, stirring constantly with a rubber spatula, until the mixture is thickened and reaches 185°F [85°C], 3 to 5 minutes. Remove from the heat.
- 5 Drain the gelatin sheet, squeezing out any excess water, and stir it into the custard. (If using powdered gelatin, do not drain.) Strain the custard mixture through the strainer into the chocolate. Discard any solids. Let the mixture sit until the chocolate starts to melt, about 30 seconds. Add the mint extract and stir until the mixture is smooth. Add additional mint extract as needed to give the custard a distinctly minty chocolate taste. Press a sheet of plastic wrap over the surface of the custard. Refrigerate until chilled and set, at least 1 hour.

- 1 **To make the salted chocolate sablés:** Pre-heat the oven to 325°F [165°C].
- 2 In a food processor, pulse the frozen bitter-sweet chocolate in a food processor until the pieces are pea size, about 15 pulses. Set aside.
- 3 Sift the flour, cocoa powder, and baking soda into a medium bowl.
- 4 Using a stand mixer fitted with the paddle attachment, cream the sugar, butter, and salt on medium-high speed until light and fluffy, 3 to 5 minutes. Set the speed to low, add the flour mixture, and mix on low speed until almost completely combined. Add the ground chocolate and mint extract. Add additional mint extract as needed to give the dough a distinctly minty chocolate taste. Continue to mix on low speed until the dough comes together and the chocolate is evenly dispersed.
- 5 Divide the dough in half. Transfer half of the dough to a sheet of parchment paper on the counter. Cover with a second sheet of parchment. Roll the dough out into a rough rectangle about ⅛ in [3 mm] thick. Transfer to a baking sheet and remove the top layer of parchment. Repeat with the remaining dough, transferring it to a second baking sheet.
- 6 Bake the cookies until the edges are dry and the center is almost set, 12 minutes. Transfer the baking sheets to cooling racks and let cool completely. Once cool, transfer the cookie sheets to a cutting board and cut them into eight to ten pieces each. Don't worry about breaking the cookies into exactly the same size.

To serve, place one scoop of iced milk between two sablé cookies on a serving plate to form a sandwich. Use a piping bag fitted with a large piping tip (or a plastic bag with the corner cut off) to pipe generous amounts of mint chocolate cream in, around, and on top of the sandwich. Garnish with fresh mint leaves. Serve immediately.

Makes 8 to 10 ice cream sandwiches

DARK CHOCOLATE GANACHE WITH ALMONDS AND MARSHMALLOW FLUFF

Dark Chocolate Ganache

4 oz [110 g] high-quality
milk chocolate

2 oz [60 g] cocoa butter

2½ cups [605 g] unsalted
almond butter

1½ tsp salt

2 cups [100 g] cornflakes,
finely crushed

1 lb [450 g] bittersweet
chocolate (about 65%
cacao), finely chopped

¾ cup [180 ml] heavy
cream

1 Tbsp [20 g] corn syrup

¼ cup [55 g] unsalted
butter, cubed, at room
temperature

Candied Almonds

1 cup [240 ml] Simple
Syrup (page 229)

½ cup [70 g] almonds

2 cups [480 ml] vegetable
oil, for frying

Salt, for seasoning

Sugar, for seasoning

Marshmallow Fluff

2 large egg whites

¾ sheet [1.5 g] gelatin or
½ tsp powdered gelatin

1½ [22 ml] Tbsp water

¾ cup [150 g] sugar

Flaky sea salt, for serving

When people want a chocolate dessert at the restaurant, they aren't looking for sorbet. They want something deep and rich like this dark chocolate ganache. A crunchy almond butter base and gently browned marshmallow fluff harken back to campfire s'mores. A little bit goes a long way.

CHEF'S NOTE: We use a culinary torch in this recipe to brown the marshmallow. If you don't have one, you can skip that step.

- 1 **To make the dark chocolate ganache:** Line the bottom of a 9-by-13-in [23-by-33-cm] baking pan with parchment paper.
- 2 Bring two small saucepans of water to a low simmer over medium-high heat. Place the milk chocolate and the cocoa butter in two separate medium heat-safe bowls.
- 3 Turn the heat under the saucepans to low and place the bowls with the chocolate and cocoa butter over the saucepans of gently simmering water. Stir occasionally until both are melted, about 4 minutes for the chocolate and about 7 minutes for the cocoa butter. Transfer the melted chocolate and cocoa butter to a large bowl and stir to combine.
- 4 Add the almond butter and salt and stir until thoroughly combined. Fold in the cornflakes, pour into the prepared pan, and spread into an even layer. Refrigerate until hardened, at least 1 hour.
- 5 While the almond butter mixture is chilling, make the ganache topping.
- 6 Place the chopped bittersweet chocolate in a large bowl.

- 7 In a small saucepan, combine the cream and corn syrup. Place over medium heat and cook until the mixture is steaming and reaches 150°F [65°C]. Pour the hot cream mixture over the chopped chocolate and let sit for 1 minute.
 - 8 Using a whisk, stir gently to combine the cream and chocolate. Once the mixture is thoroughly blended, gradually whisk in the butter, 1 Tbsp [15 g] at a time, until thoroughly blended. (If for any reason the mixture breaks and becomes grainy and greasy, use an immersion blender to purée the ganache back into a smooth texture.) Pour the ganache mixture over the chilled almond butter layer and spread evenly. Return to the refrigerator until hardened, at least 1 hour.
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- 1 **To make the candied almonds:** In a small saucepan, combine the simple syrup and almonds. Bring to a simmer over medium heat and cook until the almonds are tender, about 8 minutes. Strain the almonds through a fine-mesh strainer, transfer to a cutting board, and coarsely chop. Save the strained almond-infused simple syrup for another use, such as a cocktail.
 - 2 In a medium saucepan, heat the oil to 350°F [180°C] over medium-high heat. Add the strained almonds and fry until golden brown, 30 to 45 seconds. Strain the almonds through a fine-mesh strainer and transfer to a plate. Immediately season with salt and sugar and let cool to room temperature.
-
- 1 **To make the marshmallow fluff:** Place the egg whites in the bowl of a stand mixer fitted with the whisk attachment. Place the gelatin sheet in a small bowl and cover with cold water. Let sit for 5 minutes. (If using powdered gelatin, dissolve the gelatin in 1 tsp cold water.)
 - 2 Place the water in a small saucepan. Pour the sugar into the center of the pan and place over medium-high heat. Let the sugar melt, occasionally swirling the pan gently to dissolve the sugar. Continue to cook the sugar, without stirring, until it reaches 240°F [115°C], 4 to 5 minutes.
-
- 3 While the sugar is heating, turn the stand mixer on to medium-high speed and whip the egg whites until they are foamy, about 30 seconds. Once the sugar reaches 240°F [115°C], immediately remove it from the heat. With the mixer still on medium-high, slowly pour the sugar into the whipping egg whites, being careful to avoid pouring it directly into the whisk.
 - 4 Remove the gelatin sheet from the water and squeeze out any excess water. (If using powdered gelatin, do not drain.) Add the gelatin to the mixture, increase the speed to high, and continue to beat until the mixture is smooth, white, and fluffy, 4 to 5 minutes. Remove the bowl from the stand mixer and cover with plastic wrap. Let sit until ready to serve.
-
- 1 **To serve,** remove the hardened ganache from the refrigerator. Transfer the entire ganache block to a cutting board. Let it warm up for 5 to 10 minutes.
 - 2 Dip a 3-in [7.5-cm] round cookie cutter into warm water, wipe dry, and then press it into the ganache to cut out a round. Repeat to form 10 to 12 rounds. (Alternatively, you can use a sharp knife, also dipped in warm water, to slice the ganache into squares.)
 - 3 Spread about 1 Tbsp [10 g] of the marshmallow fluff in an arc on the side of each serving plate. Use a blowtorch to lightly brown the fluff, if desired. Place a piece of ganache on each serving plate and sprinkle with a little bit of flaky salt.
 - 4 Dollop or pipe additional fluff on and around the ganache and brown with the blowtorch, if desired. Garnish with the candied almonds. Serve.

Serves 10 to 12

Chapter Six

COCKTAILS





EVAN: When we first opened, we didn't have a cocktail person, and we certainly didn't have a conceptual "cocktail program" like so many other nice restaurants did at the time. But we did know what we didn't want, and that was the very boozy spirit-first kind of drink that was predominant in San Francisco at the time—like a 4-ounce creative take on a Negroni that will knock you out for the next 24 hours.

SARAH: Evan always says that he wants to make drinks that are crushable. We want to be able to drink a few drinks and feel okay—but not in a sorority punch kind of way. Our drinks are a little lighter on the booze, and we can't help but take a lot of cues from the ingredients we've got cooking in the kitchen. Most of the drinks come from Evan saying, "I want to use this flavor or this ingredient that we have and make it into something fun to drink."

RICH TABLE TODAY

SARAH: I will never forget the day our big review came out in the *San Francisco Chronicle*. I went to the little deli around the corner and bought a couple of copies of the paper and I literally read our rating fifteen times to make sure it really did say three-and-a-half stars. I was shaking and couldn't stop checking the review, as though I was checking a lottery ticket.

EVAN: To be honest, after that review hit, we had a very hard time. All of a sudden we were thrown into the spotlight, and it felt like everyone who visited the restaurant had incredibly high expectations. Stuart from State Bird Provisions (my spirit leader at this point) had to pull me aside and say, "You got this review because of what you've done, not what you're about to do. You don't have to change anything." That was a good thing for me to hear at the time.

SARAH: The review definitely opened the floodgates for a kind of diner who was chasing the three-and-a-half-star restaurant but didn't really understand what we were all about. A lot of these diners came in wanting a typical protein-veg-starch kind of place, and they ended up unhappy.

EVAN: Back then, we didn't really know how to deal with this kind of diner very well, but today we are at a point where we can read our tables better and help steer diners toward what we think will be the best experience for them. Still, I don't think I've ever fallen into that moment where I think everything is going to be okay. A fleeting feeling comes when I know it's going to be a good night of service, but I still always think, "Will we be busy tomorrow?"

SARAH: I do sometimes step back for a second and look around the dining room and realize that all of these people are here to eat our food—not in that panicked way that I felt the first night we opened, but in a really proud and excited way. It feels silly to say it out loud, but it's like, "This is our dream come true."









1½ oz [45 ml] herbaceous gin, such as St. George Spirits Terroir Gin

½ oz [15 ml] Plymouth Gin

½ oz [15 ml] génépy, such as Génépy des Alpes, or green Chartreuse

½ oz [15 ml] dry vermouth, such as Dolin Blanc

2 to 3 drops Leopold Bros. Three Pins Alpine Herbal Liqueur or Douglas fir eau de vie (optional)

Ice cubes

1 strip lemon peel, about 2 in [5 cm] long

1 small Douglas fir or rosemary sprig, for garnish

EVAN: Named for the popular coastal trail in San Francisco, this drink helped define what our bar program is today. My obsession with Douglas fir was settling in when we started thinking about cocktails. It felt only natural to make a Douglas fir martini; the botanicals in gin are a good match with its herbaceous flavor. This became the recipe we used to try out possible bar managers. Our opening bar guy nailed exactly what we wanted. His drink hit on all levels—acidity, savoriness, and piney-ness—without one thing overpowering another. I almost never get a perfect martini, but this recipe is it.

- 1 Chill a coupe glass.
- 2 Combine both gins, génépy, vermouth, and Three Pins, if desired, with the ice cubes in a cocktail mixing glass. Stir until the ingredients are well chilled, about 30 seconds.
- 3 Twist the lemon peel over the chilled coupe glass to release its oils. Rub the peel around the rim of the glass. Discard the peel. Strain the chilled cocktail mixture through a cocktail strainer into the prepared glass. Garnish with the Douglas fir sprig. Drink immediately.

Makes 1

EVERGREEN GIMLET

Lime and Fir Cordial

3 limes, halved

2 cups [480 ml] light
agave syrup

5 kaffir lime leaves

1½ tsp Douglas fir powder
(see page 12; see Note)

1 drop mint essential oil

Cocktail

¾ oz [23 ml] Lime and Fir
Cordial

1¾ oz [53 ml] London
dry gin, such as Broker's
London Dry Gin

¾ oz [23 ml] fresh lime
juice

Ice cubes

1 strip lime peel, about 2 in
[5 cm] long, for garnish

1 small Douglas fir or
rosemary sprig, for garnish

In some ways, this is a sweeter version of the Lands End. It gets a lot of tang from the lime to balance out the sweet agave, and you still get a strong herbal flavor from the Douglas fir.

CHEF'S NOTE: You can substitute another ground dried herb or seed, such as fennel, for the Douglas fir. You'll have about 2 cups [480 ml] of the cordial. The extra can be refrigerated in an airtight container for up to 1 month.

- 1 **To make the lime and fir cordial:** Juice the limes into a medium saucepan. Add the spent lime halves, agave syrup, and lime leaves. Bring to a rapid simmer over medium-high heat. Continue to simmer for 5 minutes. Strain the syrup through a fine-mesh strainer into a medium bowl, pressing on the limes with a wooden spoon to extract their juices, and let cool to room temperature. Whisk in the Douglas Fir powder and mint essential oil.
- 1 **To make the cocktail:** Chill a rocks glass.
- 2 Combine ¾ oz [23 ml] of the lime and fir cordial with the gin, lime juice, and ice cubes in a cocktail shaker. Shake until the ingredients are well chilled, about 30 seconds. Strain through a cocktail shaker into the prepared glass. Garnish with the lime peel and Douglas fir sprig. Drink immediately.

Makes 1

PERSIMMON NEGRONI

1 very ripe Hachiya persimmon, halved

Ice cubes

1 oz [30 ml] Campari

¾ oz [23 ml] London dry gin, such as Broker's London Dry Gin

¼ oz [7.5 ml] herbaceous gin, such as St. George Spirits Terroir Gin

¼ oz [7.5 ml] fresh lemon juice

¼ oz [7.5 ml] Simple Syrup (page 229)

Thin slice of Fuyu persimmon, for garnish

EVAN: I wanted to make a riff on the Negroni, and we had a ton of persimmon purée lying around. So I thought I would try using the purée as you would use vermouth in a Negroni. We ended up with this drink, which is heavy on the fruit, making for an almost thirst-quenching balance between the juicy and floral persimmon and the botanical gin. We like classic Broker's London Dry Gin together with St. George's Terroir Gin, which is inspired by the botanicals growing wild in California: Douglas fir, California bay laurel, and coastal sage. But use whatever gin you fancy.

CHEF'S NOTE: You can also make persimmon purée using a very ripe Fuyu persimmon. Peel the persimmon and blend using an immersion blender. Press the purée through a fine-mesh strainer into a small bowl.

- 1 Using your hands and/or a stiff rubber spatula, press the Hachiya persimmon through a fine-mesh strainer into a small bowl. Discard the solids.
- 2 Place one large ice cube in a rocks glass.
- 3 In a cocktail shaker, combine 1 oz [30 ml] persimmon purée with the Campari, both gins, lemon juice, simple syrup, and ice cubes. Shake until the ingredients are well chilled, about 30 seconds. Strain through a small fine-mesh strainer into the prepared rocks glass. Garnish with a slice of Fuyu persimmon. Drink immediately.

Makes 1



CHERRY LEAF MANHATTAN

2½ oz [75 ml] bourbon

**¾ oz [23 ml] sweet
vermouth, such as Cocchi
Vermouth di Torino**

**¼ oz [7.5 ml] Luxardo
cherry syrup (from a jar of
Luxardo cherries)**

2 preserved cherry leaves

2 dashes Angostura bitters

Ice cubes

**1 Luxardo cherry, for
garnish**

Preserved cherry leaves are a traditional Japanese ingredient that lend a salty, savory, and slightly funky quality to this Manhattan. Just like everything else in the world, you can buy them online.

- 1 Place one large ice cube in a rocks glass.
- 2 Combine the bourbon, vermouth, cherry syrup, cherry leaves, bitters, and ice cubes in a cocktail mixing glass. Stir until the ingredients are well chilled, about 30 seconds. Strain through a cocktail strainer into the prepared glass. Garnish with the cherry leaves (from the mixing glass) and the Luxardo cherry. Drink immediately.

Makes 1

Ginger Syrup

10 in [25 cm] ginger, peeled and sliced into thin rounds (about 6 oz [165 g])

1 cup [240 ml] water

1 cup [200 g] sugar

Cocktail

¼ oz [7.5 ml] Ginger Syrup

1½ oz [45 ml] tequila

½ oz [15 ml] quinquina, such as Bonal, Dubonnet, Lillet Blanc, or St. Raphael

½ oz [15 ml] fresh grapefruit juice

½ oz [15 ml] fresh lemon juice

Pinch salt

Ice cubes

Club soda

1 strip lemon peel, about 2 in [5 cm] long

SARAH: A few years ago we went to Tulum, Mexico, to cook a dinner series at a hotel on the Caribbean Sea. We worked for four days and hung out for three. Naturally, margaritas were in the picture. When we came back, we went into our liquor closet and had a field day playing around to come up with our own spin on the original. We landed on this concoction with ginger and grapefruit, which takes us right back to the tropics.

CHEF'S NOTE: If you don't have a juicer, or don't want to deal with the cleanup, you can juice the ginger by grating it with a Microplane (or small cheese grater) into a cheesecloth-lined strainer placed over a bowl. Fold the cheesecloth into a small sack and squeeze the pulp to extract the juice. You'll have about 1¼ cups [300 ml] of the ginger syrup. The extra can be refrigerated in an airtight container for up to 1 week.

- 1 **To make the ginger syrup:** Follow the directions for Simple Syrup (page 229), adding 6½ in [16 cm] of the ginger (about 4 oz [110 g]) with the water and sugar. Continue to simmer the mixture until the ginger is soft, about 30 minutes. Strain the syrup through a fine-mesh strainer into a medium bowl. Discard the cooked ginger and let the syrup cool to room temperature.
- 2 Meanwhile, using a fruit and vegetable juicer, juice the remaining 3½ in [9 cm] ginger (about 2 oz [60 g]). Strain the juice through a cheesecloth-lined strainer to remove any additional ginger sediment. Pour 2 Tbsp [30 ml] of the ginger juice into the ginger syrup and mix well. Add additional ginger juice to taste.

- 1 **To make the cocktail:** Fill a rocks glass with ice.
- 2 Combine ¼ oz [7.5 ml] of the ginger syrup with the tequila, quinquina, grapefruit juice, lemon juice, salt, and ice cubes in a cocktail shaker. Shake until the ingredients are well chilled, about 30 seconds. Strain through a cocktail shaker into the prepared glass. Top with club soda. Twist the lemon peel over the drink to release its oils, and then use the peel for garnish. Drink immediately through a straw.

Makes 1

Nasturtium Syrup

2½ cups [75 g] nasturtium leaves

3 Tbsp [45 ml] water

½ cup [120 ml] Simple Syrup (page 229), at room temperature or colder

Cocktail

1½ oz [45 ml] Nasturtium Syrup

1 oz [30 ml] Ginger Syrup (page 270)

2 oz [60 ml] mezcal

1 oz [30 ml] fresh lime juice

Ice cubes

Nasturtium flower, for garnish

EVAN: When the restaurant first opened, I was totally into foraging. Sarah and I love nasturtiums, which grow rampant all over San Francisco and taste a bit like arugula or watercress. I wanted to make a cocktail with the nasturtiums, so my bar manager at the time and I experimented with drinks made with nasturtium leaf purée. I didn't want the foraged flavor to get swallowed up by the other ingredients. Vida mezcal and some ginger beer ended up being perfect complements. The puréed nasturtium leaves created a brilliant green color, and we garnished it with a nasturtium flower. This instantly became one of the most photographed and beloved items on our menu. As for the name, it came from something I used to tell the staff to get them excited for service: "Okay guys, this could be the biggest service night of your life, so act like it."

CHEF'S NOTE: Nasturtium leaves can be found at some farmers' markets or by doing a little urban foraging in your neighborhood. Google them. You can also substitute watercress for a similar peppery bite. You will have about ½ cup [120 ml] of the nasturtium syrup. The extra can be refrigerated in an airtight container for up to 1 week.

- To make the nasturtium syrup:** In a blender on low speed, gently blend the nasturtium leaves with the water until puréed. With the blender on low, slowly pour in the simple syrup and continue to blend until smooth. Pour the mixture through a fine-mesh strainer set over a medium bowl. Let the syrup drain completely, without pressing on the pulp, 5 to 10 minutes.

Continued



- 1 **To make the cocktail:** Chill a coupe glass.
- 2 Combine 1½ oz [45 ml] of the nasturtium syrup with the ginger syrup, mezcal, lime juice, and ice cubes in a cocktail shaker. Shake until the ingredients are well chilled, about 30 seconds. Strain through a cocktail shaker into the prepared glass. Garnish with the nasturtium flower. Drink immediately.

Makes 1

Big Night Act II

- 1 Prepare the cocktail as in the main recipe, adding 1 large egg white to the cocktail shaker. Shake for an additional 30 to 45 seconds to froth the drink. Pour the cocktail into a highball glass filled with ice. Garnish with a nasturtium flower. Drink immediately.

Makes 1



SMOKEY THE PEAR

Pear Syrup

2 Asian pears

**¼ cup [85 g] mild honey,
like clover or tupelo**

¼ cup [60 ml] water

Pinch salt

Cocktail

3 pieces diced Asian pear

1 oz [30 ml] Pear Syrup

1½ oz [45 ml] mezcal

1 oz [30 ml] blanco tequila

½ oz [15 ml] fresh lime juice

**¼ oz [7.5 ml] high-quality
pear liqueur, such as St.
George Spirits Spiced Pear
Liqueur**

**¼ oz [7.5 ml] Ancho Reyes
Chile Liqueur (see Note)**

Ice cubes

You have to like mezcal to enjoy this drink. But doesn't everyone love mezcal these days? This cocktail tastes exactly how it sounds: smoky and pearlike.

CHEF'S NOTE: If you can't find Ancho Reyes liqueur, substitute additional mezcal. If you don't have a juicer, you can make the pear juice by blending 1½ peeled and cored Asian pears until smooth in a blender. Push the purée through a fine-mesh strainer lined with cheesecloth. Discard the solids. You'll have about ¾ cup [180 ml] of the pear syrup. The extra can be refrigerated in an airtight container for up to 1 week.

- 1 **To make the pear syrup:** Set up a fruit and vegetable juicer. Slice one pear in half and reserve one half for the cocktail garnish. Slice the remaining one and half pears into wedges. Juice the pear wedges into the juice collection bowl. Transfer 1 cup [240 ml] of the juice to a small saucepan. (Drink any remaining juice.) Bring to a rapid simmer over medium-high heat. Continue to simmer until the juice is reduced to ¼ cup [60 ml], 18 to 20 minutes. Remove from the heat, stir in the honey, water, and salt, and let the syrup cool to room temperature. (The syrup can be refrigerated in an airtight container for up to 1 month.)

- 1 **To make the cocktail:** Chill a coupe glass. Thread the diced Asian pear pieces onto a toothpick.
- 2 Combine 1 oz [30 ml] of the pear syrup with the mezcal, tequila, lime juice, pear liqueur, chile liqueur, and ice in a cocktail shaker. Shake until the ingredients are well chilled, about 30 seconds. Strain through a cocktail strainer into the prepared glass. Garnish with the Asian pear. Drink immediately.

Makes 1

BLOOD AND SCOTCH

Citrus Salt-Sugar

¼ orange, thinly sliced on a mandoline

½ lemon, thinly sliced on a mandoline

½ lime, thinly sliced on a mandoline

¼ cup plus 2 Tbsp [80 g] sugar

¼ cup [40 g] salt

Cocktail

2 round orange slices

Pinch citrus salt-sugar

1½ oz [45 ml] scotch whiskey

½ oz [15 ml] Simple Syrup (page 229)

½ oz [15 ml] Barolo Chinato or Vermouth Chinato

½ oz [15 ml] fresh lime juice

½ oz [15 ml] fresh blood orange juice

Ice cubes

1 shiso leaf, for garnish

The standard Blood and Sand is a cocktail for scotch drinkers. This version is even better because of the citrus salt-sugar rim. If you don't want to make the citrus salt-sugar as described, you can simply combine the sugar and salt without the fruit and use a pinch of that. The salt-sugar will keep indefinitely in an airtight container at room temperature.

- 1 **To make the citrus salt-sugar:** Preheat the oven to 185°F [85°C]. Line a baking sheet with a silicone baking mat or parchment paper. Spread the citrus slices out on the prepared sheet. Bake until the citrus is completely dry, about 1½ hours.
- 2 In a spice grinder, grind three of the dried orange slices (about ⅛ oz [4 g]), four of the lemon slices (about ⅛ oz [4 g]), and five of the lime slices (about ⅛ oz [4 g]) until fine. Transfer to a small, shallow bowl and stir in the sugar and salt.
- 1 **For the cocktail:** Run one of the orange slices around the rim of a chilled rocks glass. Dip the rim of the glass in the bowl with the citrus salt-sugar. Fill the glass with crushed ice.
- 2 Combine a pinch of the citrus salt-sugar with the scotch, simple syrup, Barolo Chinato, lime juice, blood orange juice, and ice cubes in a cocktail shaker. Shake until the ingredients are well chilled, about 30 seconds. Strain through a cocktail strainer into the prepared glass. Garnish with the shiso leaf and the remaining orange slice. Drink immediately.

Makes 1

RICH COFFEE

**3 Tbsp [15 g] ground
decaffeinated coffee**

**2 cups [475 ml] water, at
200°F [95°C], plus more
for heating the glass**

**¼ oz [15 ml] Simple Syrup
(page 229)**

**¾ tsp pistachio or almond
paste**

**½ cup [120 ml] heavy
cream, chilled**

**1 oz [30 ml] crème de
cacao, such as Tempus
Fugit**

½ oz [15 ml] Fernet Branca

**Edible gold leaf, for garnish
(optional)**

EVAN: There's no better way to end a meal than with a dessert cocktail, but they are usually made with syrupy liqueurs that aren't our speed. We wanted our dessert drinks to fall in step with the rest of the menu, and we kept coming back to the famous Irish coffee at the Buena Vista on Fisherman's Wharf, a combination of hot coffee, Irish whiskey, and sugar. Tourists pound those in droves because they're a San Francisco original—and they're delicious. Our version is snazzed up with some pistachio cream and Fernet Branca, which is what all the Bay Area bartenders drink. It's been on the menu since the early days, and people love it so much that I can't imagine taking it off.

CHEF'S NOTE: We use decaffeinated coffee in this drink, but you can use a caffeinated bean if you prefer. We serve this drink in a clear flip glass. If you don't have one, we recommend a hot toddy glass, a mug, or a rocks glass.

- 1 Combine the coffee and 2 cups [480 ml] hot water in a French press. Let steep for 4 minutes.
- 2 Pour additional hot water into the flip glass to warm it.
- 3 Whisk the simple syrup and pistachio paste in a cocktail shaker until smooth. Add the cream and shake until the mixture is the texture of crème fraîche, about 3 minutes.
- 4 Right before the coffee is finished, pour the hot water out of the glass. Add the crème de cacao and Fernet Branca.
- 5 Gently press down on the plunger and pour the coffee into the glass, leaving about ½ in [1.25 cm] of space at the top.
- 6 Gently pour the pistachio cream over a bar spoon on top of the coffee mixture. The cream should lie flat on the surface of the drink. Garnish with gold leaf, if using, and drink immediately.

Makes 1





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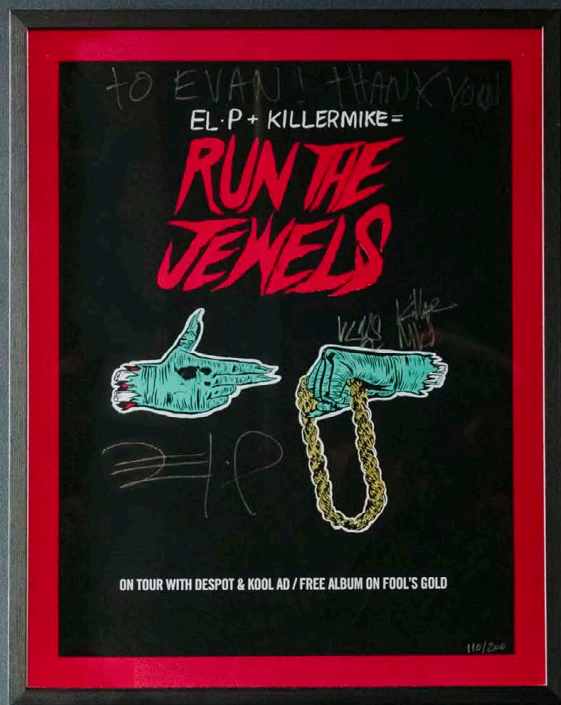
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STEVE BYSZEWSKI · ALEXIS & PETER SALADINO ·
EAMS · ANTON DAM · DICK & MARGIE BROMAN ·
DARRYL & SUSAN WILLIAMS · CAROL & K
LUCAS NEWMAN · STEVE & LAURA HUTTER · S
K · GEORGE & REGINA RICH · ANTHONY & CEL



Sarah and Evan Rich are the chef-proprietors of Rich Table and RT Rotisserie. They live in San Francisco with their family.

Carolyn Alburger is director of Eater Cities. She lives in San Francisco with her family.



"Rich Table is that rare restaurant that manages to be both utterly unpretentious and completely dazzling. Sarah, Evan, and their team have fed me so well and beautifully."

—ANTHONY BOURDAIN

"I've admired Sarah and Evan for so long and I'm lucky to call them friends, but every time I eat at Rich Table I get bummed out that they no longer live in New York City. They are two of the best cooks I knew when we came up together in NYC in the early aughts. NYC's loss is the Bay Area's gain. At least now I can recreate the dishes myself when I'm not visiting their incredible restaurant in San Francisco."

—DAVID CHANG

"The first time I sat down for dinner at Rich Table I knew I was in for a treat. It wasn't just the lively, inviting room that made me feel like I was somewhere special, or those indescribably delicious sardine chips which I gobbled down with abandon, but more in the magical way the kitchen was able to captivate all my senses, show me fresh new ways of cooking, and still satisfy my craving for great, casual food. Chefs Sarah and Evan Rich have created the perfect California restaurant and now, with the *Rich Table* cookbook, I'm able to revisit and cook its countless inspirational dishes again and again, no matter where I am."

—GAIL SIMMONS

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