

# TOP CHEF

THE QUICKFIRE COOKBOOK

FOREWORD BY PADMA LAKSHMI

# chef'testant • \shef-'test-ent\

(*noun*)

:one of the contestants appearing on Bravo's *Top Chef*.

The genesis of the term is hazily credited to multiple television bloggers.

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# TOP CHEF

## THE QUICKFIRE COOKBOOK

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# TABLE OF CONTENTS

## FROM FRIES TO FOIE GRAS: INGREDIENT CHALLENGE

## UTENSILS DOWN HANDS UP: TIME CHALLENGE

## OUTSIDE THE BREAD BOX: CREATIVITY CHALLENGE

- 6 Foreword by Padma Lakshmi
- 8 Introduction
- 10 Behind the Scenes  
with *Top Chef* Producers



- 13 Recipes
- 24 Blind Taste Test
- 32 Identify That Ingredient
- 40 Who Cooked It?
- 47 Test Your Foodie IQ
- 48 Chef Bios: Season 1



- 53 Recipes
- 57 Five-Minute Challenges
- 62 Quickfire Hall of Shame
- 67 Fantasy Quickfire
- 77 Last Supper
- 78 Chef Bios: Season 2



- 83 Recipes
- 88 Throwing a Home Quickfire Party
- 96 Cocktails Galore
- 103 Mad Libbin' Quickfire
- 108 It Doesn't Get Any Wackier Than This
- 114 Chef Bios: Season 3

# SHOW YOUR MAD SKILLS: TECHNIQUE CHALLENGE



- 119** Recipes
- 123** Who Cooked It Best?
- 130** Mise-en-Place Tips and Tricks
- 138** The Magic of Molecular Gastronomy
- 148** Plate Like a Master
- 150** Chef Bios: Season 4

# FACE THE FIRING SQUAD: JUDGES' CHALLENGE



- 155** Recipes
- 157** Top Judge
- 164** Name That Judge
- 172** Judge-O-Meter
- 179** We ♥ Padma
- 184** *Top Chef* Yearbook
- 190** Chef Bios: Season 5

“ROCK IT OUT.  
COOK YOUR OWN FLAVORS.  
BE TOP CHEFS.”

JENNIFER BIESTY, SEASON 4

- 194** Episode Recaps
- 204** Glossary
- 206** Recipes by Type
- 210** Menus
- 214** Index
- 222** Acknowledgments
- 223** Trademarks
- 224** Table of Equivalents



# FOREWORD

## BY PADMA LAKSHMI

No other exercise, no other endeavor, brings out a chef's culinary voice more so than the Quickfire Challenge. Each morning before filming, I wonder, "What will they pull off today?" "Who will do well, who won't?" It is the most suspenseful and nerve-racking part of the show, and also the highlight of my job as an eater and as a thinker on food.

Why is the Quickfire Challenge the best part of *Top Chef*? Why is it my favorite time in the *Top Chef* kitchen? Why is it the part of my day at work I most look forward to? After all, no one goes home for a bad Quickfire, right? It is because the Quickfire begs the most visceral, instinctive, immediate, knee-jerk culinary response from our chef'testants. It comes from that quiet place in each chef that is shaken awake with the adrenaline-fueled intensity of the time-pressured challenge, that place that is the inner core of what a chef is really about.

Since we usually film the Quickfire in the morning, I tend to skip breakfast—although there can sometimes be a two- or three-hour delay before I eat. But I always try and come in hungry, to give our chef'testants the full audience of my appetite. The thing I love about our Quickfires is that it is the most succinct way to get to know how a chef thinks and acts when they have no time to second-guess themselves.

Anyone can cook when you've researched, planned, and plotted about ideas, spices, cooking methods, ingredients, and flavor profiles for hours on end. But what will a chef make when he or she is asked to work with instant rice, just thirty minutes of time, or only \$10 worth of groceries? How will he do when he is asked to immediately translate a childhood fantasy with only ingredients found in one aisle of the store? Or how will she fare when she has to make an omelet with one hand literally tied behind her back?

Most of us do this in our daily lives, probably not with one hand literally tied, but perhaps with one hand hanging on to a child, or a BlackBerry, or both. We have six friends coming over unannounced and only some sad zucchini and canned tomatoes with a half a box of dried couscous and . . . voilà! After a little Quickfiresque scrambling, Tuscan Papa al Pomodoro reinvented with a Moroccan twist.

I've actually written many of my recipes this way. I call it MacGyvering in the kitchen after that TV show where the title character can make a bomb out of a rubber band and an old wine cork. But our heroes and heroines mostly come from a professional environment, where creativity is cushioned by a well-stocked pantry, a vast array of mise en place, and restaurant-caliber imported ingredients at hand.

**THE QUICKFIRE FORCES OUR CHEF'TESTANTS TO DO, IN A SENSE, WHAT WE DO AT HOME ON MOST NIGHTS. AND THAT IS WHAT THIS BOOK IS ABOUT: TAKING THE FRUITS OF THE CREATIVITY AND TALENT OF OUR CHEFS AND BRINGING THEM HOME TO YOU.**

It shows you how to make some of the most beloved and wackiest recipes we've all salivated over (vending-machine treats anyone?), and deconstructs them for us to reproduce in the home kitchen without the enormous pressure.

Many chef'testants are stymied by the Quickfire Challenge and for good reason. No matter how hard it looks on television, as the one person who is there from start to finish, I can tell you it is much, much harder in real life. There's not much room for meditation, and the palate's subconscious must take over. You have to be "in the zone" and let the gastronomic spirit move you. And move you fast because I will usually be scooting in to tell the chefs they have five minutes before I say "put your utensils down and your hands up!" Which, by the way, came about quite naturally around the last few Quickfires of the Los Angeles season.

I am the only judge to taste every single thing cooked on the show, and I often find myself rooting for all the chef'testants to perform well in front of whatever culinary heavyweight is before them. In fact, at times, my nerves are worse than theirs, something akin to an overzealous parent at the national little league finals.

Since filming my first season of *Top Chef*, it's been a joy to see how many people, young and old, love the show, many recounting stories of their own Quickfire exercises at home with their loved ones. In my book, whatever gets kids thinking about their food and involved in the preparation of it will make them healthier eaters for life. And let's face it, anything that gets the family to break bread together is also a good thing. So, while no one at home will ask you to make a dessert using Diet Dr Pepper, isn't it nice to have the recipe just in case?



# INTRODUCTION

A line of young chefs files into a spotless kitchen. The mood is somber, the music ominous, as if they are readying for a police lineup—or maybe a firing squad. It is early morning: some of the chefs are sleepy-eyed, and all are buzzing with anticipation because the glamorous Indian woman standing before them in sexy jeans is about to announce the next Quickfire Challenge.

What will it be today? Create an entrée using ingredients from a gas station mini-mart? Cook a trout dish for star chef Eric Ripert using a camping stove? Participate in a chaotic team relay race to see who can supreme oranges and whisk mayonnaise the fastest? Whatever the contest, you know it will be an all-out, tongs-to-the-wall show of grit, skill, and creativity.

Sure, anyone can turn out fine food with adequate time and top ingredients. But only someone with exquisite talent, speed, and nerves can fashion something not only edible but delicious under the tightest of constraints. One of the things that sets *Top Chef* and other Bravo shows apart from most of the genre of reality television is their focus on creative talent. The chef'testants who jump through extraordinary hoops every week have incredible skills, and we get to watch in amazement as an ever-dwindling number show us what they can do under intense pressure. For every Quickfire Challenge, host Padma Lakshmi explains the drill, calls time, and the chef'testants take off running. If they don't make it to the fridge fast enough, all the proteins will be gone. If they don't hustle, they might end up without a burner. If they didn't hear every detail of the challenge, they're toast.

Most of us will never have to nail a squirming eel to a chopping block and peel off its skin with our bare hands (though

we now know how) or whip up a one-pot wonder in 45 minutes before the legendary Martha Stewart. But there is something exhilarating about watching professionals in top form compete with each other—pulling out all the stops of skill and resourcefulness to create something beautiful and original. It's like watching elite athletes, and we wait breathlessly to hear the judges as they bestow criticism and hard-earned praise.

Perhaps we home cooks will never perform at that level, but we all want to be inspired to try new things, to take chances, and to challenge ourselves in the kitchen. Such are the ideas behind *Top Chef: The Quickfire Cookbook*. Every once in a while, we need something to shock us, to knock us out of our cooking comfort zone.

**THE QUICKFIRE CHALLENGE—WITH ITS CURVEBALL INGREDIENTS AND SADISTIC TIME LIMITS—IS NOT ONLY THE MOST AUDACIOUS AND HAIR-RAISING PART OF THE SHOW, IT IS ALSO THE MOST INSPIRING.**

The challenges have given us fresh ideas and introduced us to unusual and exotic ingredients. And they have resulted in the many extraordinary recipes collected in these pages, from Casey's Foie Gras with Strawberry Gin Rickey (page 21) to Spike's Sensual Beef Salad (page 91).



If these chefs can turn canned Spam into a delicious entrée in fifteen minutes, we can push ourselves to do better and more interesting things in the kitchen, too. We will cook without recipes and bust out of old routines. Instead of merely sautéing the same old chicken breasts, we will flambé them! We will forego the safety of salmon in favor of octopus or monkfish. We will move beyond salt and pepper and try adding za'atar or vadouvan to a weeknight soup.

This book is not only a collection of Quickfire recipes, techniques, and memorabilia. It is a call to arms: Pick up that oyster knife and pry that little mollusk open as if your life depended on it! No meat mallet handy? Whack your chicken paillards with a cast-iron skillet! Week after week, the chef'testants have shocked and amazed us, from Ken dipping a finger in the sauce at Hubert Keller's Fleur de Lys to Ilan serving Chef Eric Ripert a chocolate bonbon stuffed with chicken liver. So we ask you: Will you continue to play it safe in the kitchen, or will you channel your creative energies and push yourself to enjoy further culinary adventures in the enduring spirit of the Quickfire?

Executive producer Dan Cutforth says of the Quickfires: "We've always joked about the day when we jump a motorbike over a tank of sharks, then force the chef'testants to cook them." Until then, it is surprising, unnerving at times, and never, ever boring to watch what happens.



# BEHIND THE SCENES WITH *TOP CHEF* PRODUCERS

*Top Chef* executive producer Shauna Minoprio describes what happens behind the scenes:

I get in ridiculously early, drink too much coffee, eat too many bagels, and deal with a series of crises. I check the look of any food displays we are using for the Quickfire. Then, when Padma and the guest judge arrive and are ready from wardrobe and makeup, I walk them through the setup of the challenge.

During the challenge, I watch on video along with our director. We lay bets on who is going to do well, and I am almost always wrong. When the time is up, and Padma and the judge go into the kitchen to taste the dishes, our field producers grab the camera plates (a second plate of each dish is made exclusively to be photographed) and take them to our “food porn” area to be shot.

After Padma and the guest judge have gone around and tasted everything, I meet them in the food porn area, where the guest judge uses the plates laid out there as a memory aid to work out who their top and bottom picks are. (If any of the dishes have already been shot, we eat them!) Then Padma and the judge go back out to announce the winners and losers.

Executive producer Dan Cutforth is involved in every element of the show, including developing challenges, casting, and determining the look and feel of *Top Chef* every season. He describes the show’s production and development:

*Top Chef* has exposed me to many wonderful culinary experiences that I would never otherwise have had. In terms of cooking I can truly say that I do incorporate techniques and ideas I learned on *Top Chef* into my own cooking. I am now a lot less satisfied by average cooking than I once was.

Who came up with the Quickfire Challenge concept, and what was the inspiration?

I have a tendency to think I invented everything, but in this case I think I did at least name the challenge “Quickfire,” inspired by quickfire rounds at the end of game shows where everything happens at great speed. From the earliest stages of development of this show it seemed clear that every episode would need more than one challenge, but one of them would need to be fast-paced and more simple. The concept developed from there, and they were originally referred to internally as the “mini-challenge” until “Quickfire” began to stick. In the first season they were supposed to be quick tests of the various skills you needed to be a good chef, like knife skills (the fruit plate), calmness under pressure (being thrown onto the line in Hubert Keller’s kitchen), a good palate (the Blind Taste Test). In subsequent seasons they have become much more involved and varied.

What would viewers be surprised to know about what happens behind the scenes?

You have to have stamina to work on *Top Chef*. The show often tapes into the early hours of the morning. The pace at which things happen is always a surprise to visitors—it’s mostly very slow, and we also shoot a lot of stuff that ends up on the cutting room floor.

What do you look for when casting chef’testants? Do they usually conform to your expectations once they are on the show, or do they surprise you?

We look for excellent chefs, who are creative, versatile, and who have compelling personalities. There are always surprises when the chefs come together and each cast seems to have its own personality, and you never know what that’s going to be like. One thing that is consistent is that they all get very frustrated with the production, until the show starts to air and everyone is treating them like rock stars and offering them jobs and sex.





**TOP:** EXECUTIVE PRODUCER DAN CUTFORTH WITH THE SEASON 4 CAST AND CREW. **BOTTOM LEFT:** KEY GRIPS ON SET IN THE *TOP CHEF* KITCHEN. **BOTTOM RIGHT:** CAMERA CREW ON SET FOR THE OPENING QUICKFIRE OF SEASON 5 ON GOVERNORS ISLAND, NEW YORK.



**FROM FRIES  
TO FOIE GRAS:  
INGREDIENT  
CHALLENGE**



## RECIPES

- 15 Ilan's Corner-Store  
Deviled Eggs
- 16 Sara N.'s Apple, Bacon,  
and Ricotta Tartlets
- 17 Ilan's Spinach, Artichoke,  
and White Bean Salad
- 19 Sara M.'s Goat Cheese,  
Feta, and Fig Tarts
- 21 Casey's Foie Gras with  
Strawberry Gin Rickey
- 23 Antonia's Rice Salad with  
Seared Skirt Steak
- 27 Stephanie's White Ale-  
Orange Juice Mussels
- 29 C.J.'s Grilled Squid with  
Avocado, Watermelon,  
and Endive
- 30 Jeff's Oat-Fried Chicken  
and Grits
- 33 Sam's Tempura Shrimp  
and Peach Sandwich
- 35 Lia's Pork Tenderloin with  
Artichoke Tart
- 36 Stefan's Banana Mousse  
with Oatmeal-Almond Crisp
- 37 Dale L.'s Strawberry  
Saffron Free-Form Tart
- 39 Tre's Apple-Fennel  
Tarte Tatin
- 43 Hung's Chocolate Pie  
with Bananas
- 45 Cliff's Holiday Baileytini  
and Steak Tapas
- 46 Radhika's Peach-  
Lavender Bread Pudding







# ILAN'S CORNER-STORE DEVILED EGGS

1 ounce salami, cut into thin strips  
8 Original, Chile Picante, or Caliente  
flavor CornNuts

2 large or jumbo eggs  
1 tablespoon olive oil  
1/4 teaspoon paprika, plus more for garnish


Salt  
1/4 cup chopped fresh oregano  
Grated zest and juice of 1/4 lime

## MAKES 4

1. In a small sauté pan over medium-high heat, fry the salami until crisp. Cover and set aside.
2. Put the CornNuts in a resealable plastic bag and crush with a mallet or heavy pan.
3. Have ready an ice-water bath. Bring a small saucepan with 6 inches of cold water to a boil over high heat. Use a spoon to carefully lower the eggs into the boiling water. Reduce heat to medium-high and boil the eggs for 8 minutes. Transfer the eggs to the ice-water bath and allow to cool.
4. Once cool, peel the eggs and cut them in half. Pop the yolks into a small bowl, reserving the whites. To the yolks, add the olive oil, crushed CornNuts, the 1/4 teaspoon paprika, salt to taste, oregano, and the lime juice. Divide the mixture among the egg-white "cups," mounding the filling. Garnish with lime zest, paprika, and fried salami.

 15 MINUTES

 SEASON 2, EPISODE 4

 **QUICKFIRE CHALLENGE:**  
Create an amuse-bouche  
with \$10 of ingredients  
from a vending machine.

## FUN FACT WHAT MAKES A FOOD "DEVILED?"

Traditionally, "deviled" food equaled hot and spicy—kicked up with cayenne, paprika, or hot mustard. Deviled eggs are often spiced with paprika, but their name dates to the Underwood Company, which began selling canned foods with the Red Devil logo in the mid-nineteenth century. Foods mashed and seasoned in this way since then have been called "deviled," including the iconic eggs, which became a chic appetizer in the 1950s and '60s.



# SARA N.'S APPLE, BACON, AND RICOTTA TARTLETS



 **1 HOUR**

 **SEASON 3, EPISODE 5**

 **QUICKFIRE CHALLENGE:**  
Create a dish using a premade piecrust.

## TECHNIQUE DOUGH!

The easiest way to make dough is using a food processor. The most important element is cold, so keep your hot little hands off the butter and chill your water with an ice cube before measuring it. Some cooks like to keep butter in the freezer for a few hours before using, especially in a hot climate. Place the dry ingredients (flour and salt or sugar, depending on your recipe) in the bowl of the processor and pulse. Add the butter and pulse again until the mixture resembles small peas. Add the water a little at a time until the dough just pulls together. Don't get excited and overmix. Pop the mixture out onto a floured work surface, preferably marble (again, cold), form into disks, wrap in plastic, and chill for about 30 minutes before using. Double the recipe and freeze the extra dough to make your work even easier the next time.

One 9-inch frozen piecrust, thawed

½ cup (4 ounces) ricotta cheese

¼ cup (2 ounces) soft goat cheese, such as chèvre

1 tablespoon minced fresh chives

3 slices bacon, diced

1 Granny Smith apple, peeled, cored, and diced

2 tablespoons grated Parmigiano-Reggiano

### MAKES 4

1. Preheat an oven to 375°F.
2. On a floured work surface, roll out the piecrust and cut into 4-inch rounds. Press the rounds into tartlet pans or muffin cups, forming 4 individual tart shells. Prick the bottom of each tart shell with a fork, then fill with dried beans or pie weights. Bake until pale gold, 10 to 15 minutes. Cool on a wire rack, then remove the weights. Reduce the oven temperature to 350°F.
3. Meanwhile, in a medium bowl, combine the ricotta, goat cheese, and chives. Set aside.
4. In a medium skillet over medium heat, cook the bacon until crisp. Use a slotted spoon to transfer the bacon to a bowl, and add the apple to the skillet, cooking until soft. Remove the apple from the pan, mix with the bacon, cover, and set aside.
5. Form the grated cheese into a thin round on a Silpat- or parchment-lined baking sheet. Bake at 350°F until golden brown, about 5 minutes. Cool slightly, then cut the round into 4 triangles.
6. To assemble, put a spoonful of goat cheese mixture into each tart shell. Top with the apple-bacon mixture, dividing it evenly among the shells. Return to the oven until heated through, about 5 minutes. Serve each tartlet topped with a cheese triangle.

# ILAN'S SPINACH, ARTICHOKE, AND WHITE BEAN SALAD



One 15-ounce can whole new potatoes, rinsed, drained, and quartered

2 teaspoons olive oil plus 3 tablespoons

Salt and pepper

Three 15-ounce cans chopped spinach, rinsed and drained

1/2 teaspoon red pepper flakes

One 15-ounce can cannellini beans, rinsed and drained

One 15-ounce can artichoke hearts, rinsed and drained

One 4-ounce can Vienna sausages, drained

## SERVES 2-4

1. Preheat an oven to 425° F.
2. In a large baking dish, combine the potatoes, the 2 teaspoons olive oil, and salt and pepper to taste. Roast until crisp, about 20 minutes.
3. In a large sauté pan over medium heat, warm 1 tablespoon of the olive oil. Add the spinach and pepper flakes and stir to warm. Add the beans, stir to combine, and reduce heat to medium-low.
4. In another saucepan, heat the remaining 2 tablespoons olive oil over medium-high heat. Fry the artichokes, turning, until crispy, 2 to 3 minutes. Remove from the pan and pour off any excess oil. Add the sausages to the pan, increase heat to high, and sear until lightly browned on all sides, 1 to 2 minutes.
5. To serve, stir together the potatoes, spinach mixture, and artichokes. Mound on a platter and top with the sausages.



45 MINUTES



SEASON 2, EPISODE 6



## QUICKFIRE CHALLENGE:

Make something delicious using three different canned foods.

## ABOUT AN INGREDIENT VIENNA SAUSAGES

The God's honest truth is, if you're not starving and therefore in need of a protein that costs under 50 cents a can, you probably have no business eating Vienna sausages. These little bundles are composed of ground chicken, pork, and beef, packed tightly together in a can with a little chicken broth. They were first sold in the late nineteenth century when Arthur and Charles Libby started a Chicago-based company selling beef packed in brine. And if, like Ilan, you can brown them and make them taste moderately good in some kind of flavorful preparation, perhaps you truly are worthy of being a Top Chef.

"EVERY TIME YOU CHANGE THE FORMAT IN WHICH YOU'RE DOING YOUR CRAFT YOU LEARN MORE."

ILAN







# SARA M.'S GOAT CHEESE, FETA, AND FIG TARTS

One 9-inch frozen piecrust, thawed

1 tablespoon sherry vinegar

¼ cup olive oil

¼ cup finely diced shallots

Salt and pepper

1 cup heavy cream

4 egg yolks

½ cup (4 ounces) soft goat cheese

½ cup (4 ounces) crumbled feta cheese

10 dried figs, cut into rounds

4 stalks asparagus, trimmed and cut into 1-inch pieces

1½ cups (6 ounces) Brie, cut into 1-inch pieces

1 small bunch of chives, cut into 1-inch pieces

## MAKES 4

1. Preheat an oven to 375° F.
2. On a floured surface, roll out the piecrust and cut into 4-inch rounds. Place the rounds into 4 tartlet shells. Fill shells with pie weights and bake until pale gold, 10 to 15 minutes. Remove from the oven and remove the pie weights. (Leave the oven on.)
3. Meanwhile, make the vinaigrette. Combine the vinegar, olive oil, and shallots in a small bowl. Season with salt and pepper.
4. In a medium bowl, whisk together the cream and yolks. Add the goat cheese and feta, mashing with a wooden spoon to combine. Season with salt and pepper. Divide the mixture among the tartlet shells and top with figs. Bake until a knife inserted in the center of a tart comes out clean, 30 to 40 minutes.
5. Toss together the asparagus, Brie, and chives. Toss with the vinaigrette.
6. To serve, position each tart on a plate and top with salad.



35 MINUTES PREP,  
40 MINUTES BAKING



SEASON 3, EPISODE 5



## QUICKFIRE CHALLENGE:

Create a dish using a premade piecrust.

## ABOUT AN INGREDIENT WHAT IS WHITE ASPARAGUS?

Albino asparagus? This unusual vegetable has become popular in the United States, despite its high price and short growing season. White asparagus is grown in abundant dirt that does not permit light to reach the plant, thus depriving it of chlorophyll and the color green. White asparagus has a milder flavor than regular asparagus, and is better for braising or other long preparations—but some cooks simply find it bland, as did Leah from Season 5, who, nonetheless, made a good enough soup from it to win the Quickfire Challenge (see recipe, page 163).

“I DIDN'T OVERANALYZE THINGS LIKE SOME PEOPLE. I DIDN'T KNOW WHAT TO EXPECT, SO I JUST PREPARED MYSELF TO TAKE IT DAY BY DAY AND DO THE BEST I COULD.”

SARA M.



# CASEY'S FOIE GRAS WITH STRAWBERRY GIN RICKEY



## Foie Gras

1 teaspoon butter plus 4 tablespoons  
1 small shallot, minced  
2 cups fresh blackberries, rinsed and dried  
2 cups fresh raspberries, rinsed and dried  
1/4 cup water  
1/4 cup sugar plus 1 tablespoon  
1 sprig thyme  
2 eggs, beaten  
2 cups heavy cream  
6 thin slices baguette

2 tablespoons brandy

1 vanilla bean  
1/2 cup packed brown sugar  
1 banana, peeled and cut into 1/4-inch slices  
1 pound foie gras, cut into 6 even pieces  
Salt and pepper  
1/2 cup pecans, chopped  
1 tablespoon grapeseed oil  
1 pound arugula, stemmed  
1 teaspoon balsamic vinegar  
Juice of 1 lemon (about 3 tablespoons)

## Strawberry Gin Rickey

6 fresh strawberries, diced  
1 1/2 ounces Bombay Sapphire gin  
3/4 ounce fresh lime juice  
1/4 ounce good-quality aged balsamic vinegar  
1 ounce simple syrup (see page 22)  
Drizzle of strawberry liqueur (optional)  
Crushed ice  
Lime twist for garnishing

**SERVES 6; MAKES 1 DRINK**  
**FOR FOIE GRAS**

1. Preheat an oven to 350° F.
2. Heat a medium sauté pan over medium heat. Add the 1 teaspoon butter. When the butter is melted, add 1 teaspoon of the shallot and cook, stirring, until softened. Add the berries, water, the 1/4 cup sugar, and the thyme. Reduce heat to low, and simmer until the berries break up and the juices thicken. Remove from heat and cool to room temperature. Strain the juice and set aside.
3. Whisk together the eggs, cream, and the remaining 1 tablespoon sugar. Add the baguette slices and soak until moist.
4. Heat a medium sauté pan over medium heat. Add 1 tablespoon of the butter. When the butter is melted, add the prepared bread slices. Brown on one side, then flip so both sides are golden and toasted. Remove from heat, cover, and set aside.
5. In a medium sauté pan melt 2 tablespoons of the butter over high heat. Add the brandy and cook to reduce to about 2 teaspoons. Split the vanilla bean and scrape out the seeds. Reduce heat to medium-low, add the vanilla seeds and brown sugar, and cook slowly until thickened. Add the banana slices and coat in syrup. Set aside.
6. Season the foie gras with salt and pepper. Pour the pecans into a shallow bowl. Press each piece of foie gras into the pecans, rolling to coat.



**45 MINUTES FOR FOIE GRAS, 5 MINUTES FOR DRINK**



**SEASON 3, EPISODE 4**



### QUICKFIRE CHALLENGE:

Create an appetizer to pair with a Bombay Sapphire cocktail.



**CONTINUED**



## ABOUT AN INGREDIENT FOIE GRAS

Beloved by many chefs, demonized by animal-rights activists—perhaps no other food has elicited so much passion in the recent past as foie gras, the fattened liver of a duck or goose. Though some American cities and counties have flirted with a ban on foie gras, chefs and diners have proven unready to give up the goose.

Foie gras can be served in several ways: American chefs often sear it in a pan and serve with some kind of sweet, fruity reduction or jam; in France it is traditionally made into a rich terrine or pâté and served cold on toast points, accompanied by Sauternes or other dessert wine. With its silky taste and texture, and pricey cachet, it's not unusual for chefs to employ foie gras whenever they want to evoke luxury and decadence.

## TECHNIQUE SIMPLE SYRUP

Simple syrup is essentially sugar syrup. Use 2 parts water to 1 part sugar for a medium-density syrup, bring the mixture to a boil over medium heat, and simmer for a few minutes. Keep covered in a refrigerator indefinitely.

**“I HAVE TO SAY, I DON'T KNOW IF IT'S ONLY ME, BUT I'M TIRED OF EATING FOIE GRAS.”**

**CHEF ROCCO DISPIRITO**

7. Heat the grapeseed oil in a large oven-safe sauté pan over medium-high heat. Sear the foie gras on one side until browned, about 3 minutes. Flip to cook the other side. When browned, slide the pan into the oven for 2 minutes to finish.
8. While the foie gras is finishing, move the toast to the oven to warm.
9. In a large sauté pan over medium heat, melt the remaining 1 tablespoon butter and add the remaining shallot. Cook until soft, about 2 minutes. Add the arugula; stir to wilt and coat with the butter and shallot. Add the vinegar and lemon juice and season with salt and pepper. Remove from heat.
10. To assemble, mound the arugula in the center of each warmed plate. Lean French toast against the pile of arugula. Place a spoonful of bananas beside the toast. Place a piece of foie gras on top of the toast, and drizzle the foie gras and salad with the berry sauce.

### FOR STRAWBERRY GIN RICKEY

1. In a cocktail shaker, muddle the strawberries. Add the gin, lime juice, vinegar, simple syrup, strawberry liquor (if using), and ice. Shake vigorously. Strain into a rocks glass filled with crushed ice. Balance the lime twist on the rim for garnish.



**BOMBAY SAPPHIRE MIXOLOGIST AND GUEST JUDGE JAMIE WALKER**





# ANTONIA'S RICE SALAD WITH SEARED SKIRT STEAK

One 1½-pound skirt, flap, or hanger steak (see sidebar)

Olive oil for coating

Salt and pepper

2 egg yolks, beaten

About 3 tablespoons rice vinegar

½ teaspoon sugar

About ⅓ cup canola oil

1 bunch cilantro, leaves and stems chopped

4 handfuls mâche

4 handfuls arugula

2 cups cherry tomatoes, halved

1 small red onion, thinly sliced

One 8.8-ounce bag Uncle Ben's Ready Rice, Garden Vegetable, prepared according to package instructions, or 2 cups cooked white or brown rice, at room temperature

## SERVES 3-4

1. Coat the steak with olive oil and season with salt and pepper. Grill or broil to the desired degree of doneness, 3 to 4 minutes per side for medium-rare. Set aside to cool, then slice into thin strips.
2. Whisk the yolks, vinegar, ¼ teaspoon salt, and sugar with the canola oil. Stir in the cilantro. Taste and add a little more vinegar or canola oil if desired.
3. In a large bowl, toss the mâche, arugula, tomatoes, and onion. Mix in the prepared rice and toss with the vinaigrette.
4. To serve, mound the salad in the center of each plate and top with the steak strips.

"THIS IS SOMETHING I'VE EATEN AS A CHILD AND MY MOM LOVES TO MAKE. . . IT'S A STRANGE COMBINATION BUT ONE THAT I ACTUALLY LOVE."

ANTONIA



25 MINUTES



SEASON 4, EPISODE 8



QUICKFIRE CHALLENGE:

Create a **healthful entrée** using Uncle Ben's microwavable rice.

## ABOUT AN INGREDIENT STEAK

Steaks come in many varieties and price ranges. When a steer is butchered, it is cut precisely into traditional cuts, which range from the lean and tender (sirloin \$\$\$) to the tough but tasty (flank and skirt steak \$\$), or the marbled and in need of *mucho* cooking time (brisket, short ribs \$). "Flat" steaks such as flank, skirt, and hanger are popular for their low price and great flavor, especially when seasoned and grilled, though if not cooked properly, these cuts can be very tough. They are all large, flat pieces of meat that come from the same region of the cow's side, or flank, between the ribs and hips.

# BLIND TASTE TEST

The Blind Taste Test, the culinary equivalent of a spelling bee, has been a humbling and intense Quickfire Challenge since Season 1. Think you've got the palate of a Top Chef? It's time to put your taste buds to the test!

## RULES

1. The host and judge assigns each person a secret ingredient. Participants should bring a lower-end and a higher-end version of their ingredient.
2. Each taster is blindfolded. One by one (and separately!), participants taste both versions of each secret ingredient.
3. The player who can correctly identify the most "gourmet" versions of the ingredients wins.



## BLIND TASTE TEST GOURMET EDITION

### SUGGESTED SECRET INGREDIENTS:

**OLIVE OIL:** Store brand versus imported extra-virgin, first-press oil

**WINE:** Wine in a box versus a bottle in the \$15 to \$20 range (pinot noir, pinot grigio, and pinot gris are fine tasting wines)

**CRAB:** Imitation versus lump

**CHEESE:** Velveeta versus imported Cheddar or Gouda

**CHOCOLATE:** Hershey's Special Dark bar versus a dark chocolate with 65 percent or higher cacao content, such as Scharffen Berger, Lindt, or Guittard

**ICE CREAM:** Store-brand vanilla versus Häagen-Dazs vanilla

**WHIPPED CREAM:** Cool Whip versus homemade whipped cream

**MAPLE SYRUP:** Mrs. Butterworth's versus Vermont Grade B maple syrup

**BUTTER:** I Can't Believe It's Not Butter! versus European butter





**“FOR ALL THE FAT PEOPLE  
ACROSS AMERICA—  
YOU TOO CAN BE A GRAND  
MASTER OF SNACKS!”**

**MIGUEL “CHUNK LE FUNK”  
MORALES**



## **BLIND TASTE TEST JUNK FOOD EDITION**

In Season 1, the chef’testants held an impromptu junk food taste test, and Miguel dominated. In this junk food taste test, whoever identifies the most ingredients wins.

### **SUGGESTED SECRET INGREDIENTS:**

**JELLY DONUTS:** Different fillings (lemon, raspberry, strawberry)

**JELLY BEANS:** Different flavors

**ICE CREAM:** Different flavors and fun mix-ins such as candy and fruit

**CEREAL:** Lucky Charms, Cap’n Crunch, Froot Loops, Frosted Flakes, Cocoa Puffs, Apple Jacks, Cheerios

**CANDY:** Nerds, Pop Rocks, Whoppers, Red Vines versus Twizzlers

**CHIPS:** Funyuns, Flamin’ Hot Cheetos, Doritos, Combos, CornNuts

**SNACK CAKES:** Ho Hos, Ding Dongs, Twinkies, Zingers

**SODA CHALLENGE:** Regular versus diet (Dr Pepper, cola)







# STEPHANIE'S WHITE ALE-ORANGE JUICE MUSSELS

- 4 oranges
- 1 egg yolk at room temperature
- 1/4 cup white wine vinegar
- 1 teaspoon Dijon mustard
- 1 1/2 cups canola oil
- 1/2 jalapeño chile, seeded and chopped
- 1 teaspoon honey
- Salt and pepper
- 2 tablespoons butter
- 1 fennel bulb, trimmed and thinly sliced
- 1/2 small onion, thinly sliced
- 3 cloves garlic, minced

- 1 pound mussels, cleaned and debearded (see sidebar)
- 1/2 cup white ale, such as Hoegaarden
- Fresh cilantro leaves for garnishing
- Chopped scallions for garnishing
- 1 loaf crusty bread, warmed in oven or sliced and grilled, for serving

## SERVES 2 AS AN APPETIZER

- Juice 3 of the oranges, and cut the other into supremes (see Glossary).
- Combine the yolk, vinegar, and mustard in a blender or food processor. Pour the oil through the feed tube in a slow drizzle until the mixture thickens and becomes creamy. Transfer the mixture to a small bowl and add the chile and honey. Season with salt and pepper.
- In a medium saucepan over medium heat, melt the butter. Add the fennel, onion, and garlic and sweat for a few minutes (see page 93). Increase heat to medium-high and add the orange juice and mussels. Cover and steam just until the mussels open and the meats loosen from their shells, 3 to 5 minutes. Add the ale and season with salt and pepper.
- To serve, pour the mussels and broth into a large bowl. Drizzle with the vinaigrette and garnish with the orange segments and some cilantro leaves and scallions. Serve with the warmed bread.

45 MINUTES

SEASON 4, EPISODE 6



## QUICKFIRE CHALLENGE:

Create a simple dish to pair with a beer for Chef Koren Grieson.

## TECHNIQUE DEBEARDING MUSSELS

Soak the mussels in cold water for about 30 minutes. One by one, pull out the tough little mass of fibers the mussel uses to attach to rocks by grasping the "beard" tightly and yanking it swiftly toward the hinge end of the mussel. If you buy farmed mussels, which are increasingly common, you can skip the soaking and debearding and go straight to the cooking and eating.







# C.J.'S GRILLED SQUID WITH AVOCADO, WATERMELON, AND ENDIVE

10 pieces cleaned, drained baby squid (tentacles only)

1 clove garlic, grated

1 tablespoon minced fresh flat-leaf parsley

7 tablespoons olive oil

Grated zest and juice of 1 lemon

Salt and pepper

1/2 teaspoon cayenne pepper

3 tablespoons diced watermelon rind

1 avocado

One 1-inch-thick round of watermelon, quartered, rind removed and reserved

1 head endive, thinly sliced

Minced fresh chives

## SERVES 2

1. Combine the squid, garlic, parsley, 3 tablespoons of the olive oil, a drop of lemon juice, and salt and pepper to taste and marinate for 30 minutes. Refrigerate until ready to use.
2. In a small bowl, combine the lemon zest, remaining lemon juice, cayenne, and watermelon rind. Macerate for 20 minutes, then add 2 tablespoons of the olive oil.
3. Place a grill pan over high heat and let the pan get very hot. Cut the avocado lengthwise and twist the halves apart. Tap a knife blade against the pit until it dislodges, then twist the pit to pull it out. Rub each half with 1/2 tablespoon olive oil and sprinkle with salt and pepper. Carefully place the pieces flesh side down on the grill pan, and after both halves are marked with grill lines, about 2 minutes, remove from the grill. Use a spoon to scoop the avocado flesh free of the skins. Keep each half intact.
4. Heat the remaining 1 tablespoon olive oil in a medium sauté pan over medium heat. Season the watermelon quarters with salt and pepper. Lay the pieces flat in the pan to caramelize both sides, about 3 minutes per side.
5. Place a grill pan over high heat and let the pan get very hot. Add the squid and grill, stirring, until opaque, about 2 minutes.
6. Toss the endive with the vinaigrette, reserving some vinaigrette for drizzling. Place 2 pieces of watermelon on each plate. Top the watermelon with endive, chives, and avocado. Spoon watermelon rind into the indentation in the avocados, and top with grilled squid. Drizzle with the remaining vinaigrette.



1 HOUR, 30 MINUTES,  
INCLUDING MARINATING



SEASON 3, EPISODE 4



## QUICKFIRE CHALLENGE:

Create an appetizer to pair with a Bombay Sapphire cocktail.

## TECHNIQUE CLEANING SQUID

To clean a squid, first gently pull off the head, which should also pull out most of the innards. Reach inside the body cavity with your finger and pull out any innards left behind as well as the hard little piece called the "quill." Discard the innards, quill, and head (unless you plan to harvest the ink for another cooking purpose or for printing). Depending on your preference, peel off the dark filmy skin from the squid (some cooks like to leave it on), and prepare the squid according to the recipe instructions.



# JEFF'S OAT-FRIED CHICKEN AND GRITS

2 cups old-fashioned rolled oats  
(see sidebar below)

1½ tablespoons olive oil

Salt and pepper

2 skinless, boneless whole chicken  
breasts (about 1 pound), butterflied  
(see sidebar, page 31)

2¼ cups buttermilk

Leaves from 5 sprigs fresh thyme

2 tablespoons butter, melted,  
plus 3½ tablespoons

2 cups chicken stock

¾ cup stone-ground or instant grits

1½ cups heavy cream

2 cups fresh or frozen corn kernels

1½ cups all-purpose flour

3 eggs, beaten

1 zucchini, cut into 1-inch-thick sticks

Canola oil for frying



**1 HOUR PREP,**  
**PLUS 3 HOURS FOR SOAKING**



**SEASON 5, EPISODE 10**



**QUICKFIRE CHALLENGE:**

Create a dish using oats.

## ABOUT AN INGREDIENT ROLLED OATS

Old-fashioned rolled oats are made by steaming groats and flattening them with a roller. Instant oats are usually packaged with salt and sugar.

### SERVES 4

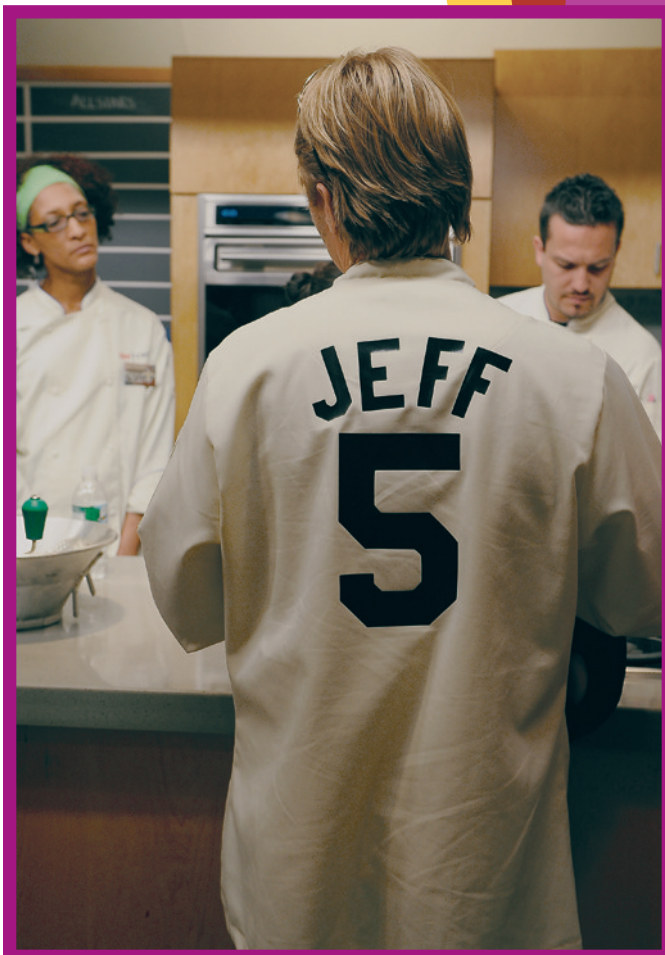
1. Preheat an oven to 300°F. Toss the oats, ½ tablespoon olive oil, and salt and pepper to taste to combine. Spread the mixture on a baking sheet and toast for about 25 minutes, stirring once or twice. Transfer the baking sheet to a wire rack to cool. Grind finely in a blender or food processor and set aside.
2. Combine the chicken and 2 cups of the buttermilk. Soak for at least 3 hours, refrigerated.
3. Remove the chicken from the buttermilk and pat dry. Season with thyme and salt and pepper. Lay one piece of chicken between two sheets of clear plastic wrap. Using a meat mallet and working from the center of the chicken out toward the edges, pound gently until the chicken is very thin. Brush each breast with the melted butter and roll in 2 tablespoons of the oat mixture.
4. In a large sauté pan, heat 2 tablespoons of the butter over medium-high heat until it begins to foam. Add the chicken breasts and sauté until golden, about 1 minute. Flip the breasts and cook until the other side is golden, about 1 minute. Transfer to the oven to keep warm until serving.
5. In a large saucepan over medium-high heat, bring the chicken stock to a simmer. Whisk in the grits and stir well. Bring back to a boil. Cook the grits for 5 minutes, stirring constantly. Lower heat to medium, add the cream and cook for 15 minutes. Season with salt and pepper, then stir in the remaining 1½ tablespoons butter. Reduce heat to low and cook the grits, stirring occasionally, until they become creamy, about 15 minutes.
6. In a separate sauté pan, heat the remaining 1 tablespoon olive oil over medium heat. Add the corn and cook until tender, 2 to 3 minutes. Season with salt and pepper, and then stir into the grits along with ¼ cup of the ground toasted oats.

7. Season the flour with salt and pepper. Mix in the remaining ground oats. Whisk the remaining  $\frac{1}{4}$  cup buttermilk into the eggs.
8. Dip the zucchini sticks first into the egg mixture, and then roll in the oat mixture to coat. Lay the coated sticks on a wire rack as you work.
9. Heat 1 inch of canola oil to 350° F in a large sauté pan over medium-high heat. Working in batches, fry the zucchini until golden, 2 to 3 minutes. Drain on paper towels and sprinkle with salt.
10. To serve, mound a scoop of grits on each plate. Top with a chicken breast and a couple of zucchini sticks.



### **TECHNIQUE** **BUTTERFLIED** **CHICKEN BREASTS**

To butterfly chicken breasts, slice the breasts in half lengthwise and approximately three quarters of the way through, leaving a seam on one end. The opened breast will resemble butterfly wings. Plan ahead to make this recipe, as you'll need to soak the chicken breasts for a few hours.



**“WE GO SHOPPING, THE SOCCER MOMS ARE THERE BUYING THEIR GROCERIES, AND FIFTEEN ADRENALINE-FILLED YOUNG CHEFS COME RUNNING IN WITH OUR BASKETS. IT LOOKS LIKE WE’RE ROBBING THE PLACE.”**

**JEFF**

# IDENTIFY THAT INGREDIENT

Every season, the chef'testants eagerly anticipate the Taste Test Quickfire, where their mastery of ingredients is put to the ultimate test. See if you're fit to join the ranks of champions by identifying the ingredients below.



TASTE TEST  
HALL OF FAME

**ANDREA**

SEASON 1 BLIND TASTE TEST CHAMPION

**MIGUEL**

SEASON 1 JUNK FOOD BLIND TASTE TEST CHAMPION

**CASEY**

SEASON 3 TASTE TEST CHAMPION

**ANTONIA**

SEASON 4 BLIND TASTE TEST CHAMPION

**HOSEA**

SEASON 5 IDENTIFY THAT INGREDIENT CHAMPION

ANSWER KEY: 1) QUAIL EGGS, 2) EGGPLANT, 3) FARRO, 4) BITTER MELON, 5) ANCHOVIES, 6) TAPIOCA



# SAM'S TEMPURA SHRIMP AND PEACH SANDWICH



- |  |  |
|--|--|
| 1/2 cup Italian dressing                 | 1 teaspoon Sriracha sauce  |
| 1 ripe peach, peeled, pitted, and sliced | 1 egg, lightly beaten  |
| 1 tablespoon mayonnaise                  | 3 medium shrimp, peeled, deveined (see page 122), and split lengthwise |
| 1 tablespoon bottled barbecue sauce      | 2 tablespoons butter   |
| 3/4 cup all-purpose flour                | 2 thick slices white bread   |
| 1 tablespoon baking powder               | 4 slices red or yellow tomato  |
| 1/2 cup water                            | 6 leaves baby arugula  |

## MAKES 1

1. In a small bowl, combine the Italian dressing and peach slices. Refrigerate for at least 20 minutes to pickle.
2. Meanwhile, in another bowl, combine the mayonnaise and barbecue sauce. Set aside.
3. In a large bowl, whisk together the flour, baking powder, water, Sriracha, and egg until smooth. Dip the shrimp halves into the batter, coating evenly.
4. In a large sauté pan, melt the butter over medium-high heat. When the butter is bubbling, add the shrimp to the pan and fry until golden, 2 to 3 minutes per side.
5. Meanwhile, toast the bread to the desired doneness.
6. To assemble, spread the warm toast pieces with the mayonnaise mixture. Layer the tomato slices, arugula, and peaches on a piece of toast. Top with the shrimp, then finish with the other toast slice. Cut the sandwich in half and serve.



**30 MINUTES PREP, PLUS  
20 MINUTES FOR PICKLING**



**SEASON 2, EPISODE 10**



## QUICKFIRE CHALLENGE:

Create a snack using three Kraft Foods products.



**"I WENT TO CULINARY SCHOOL, MY PARENTS SPENT TONS OF MONEY, AND I CAME OUT WITH A DEEP LOVE OF MAYONNAISE."**

**SAM**



# LIA'S PORK TENDERLOIN WITH ARTICHOKE TART

3 shallots, minced  
Juice of 5 Meyer lemons (about 1 cup)  
1 tablespoon butter,  
plus more for sautéing (optional)  
2 cloves garlic, minced  
Leaves from 1 bunch thyme  
One 1¼ pound pork tenderloin

4 tablespoons olive oil  
Salt and pepper  
One 9-inch frozen piecrust, thawed  
One 15-ounce can artichoke hearts,  
rinsed and sliced  
½ cup dry white wine  
2 tablespoons sour cream

1 tablespoon minced Spanish chorizo  
2 tablespoons diced piquillo pepper  
1 tablespoon sherry vinegar  
1 ounce aged Gruyère cheese  
1 pear, peeled, cored, and julienned  
1 bulb fennel, trimmed and  
cut into thin slices

## SERVES 4

1. Preheat an oven to 375° F.
2. In a large saucepan over medium heat, cook one-third of the shallots in a little butter or white wine until golden, about 10 minutes. Add the lemon juice, increase heat to medium-high, and cook to reduce until the liquid is syrupy, about 20 minutes. Reduce heat to low, add the butter, and whisk to thicken. Keep the reduction warm while you prepare the pork.
3. Combine the garlic, half the remaining shallots, and the thyme. Crush with a knife. Coat the tenderloin with 2 tablespoons of the olive oil, season with salt and pepper, and then rub the pork with the garlic-thyme mixture. Set aside.
4. Fill the piecrust with pie weights and bake until firm, about 15 minutes. Remove the pie weights and continue baking until golden, another 10 minutes. Remove from the oven and set aside. Increase the oven temperature to 450° F.
5. Meanwhile, in a large saucepan, combine the sliced artichokes and wine, and add water to cover. Cook over medium-high heat until the liquid is reduced to a syrup, about 10 minutes. Season with 1 teaspoon salt, add the sour cream, and pour into the tart shell.
6. In a large sauté pan or Dutch oven, heat 1 tablespoon olive oil over medium-high heat. Add the remaining shallots and the chorizo and sweat for 2 minutes (see page 93). Add the tenderloin and brown on all sides, about 5 minutes. Place in the oven and roast to the desired doneness, 15 to 20 minutes.
7. Combine the piquillo pepper, vinegar, and the remaining 1 tablespoon olive oil. Season to taste. Using a peeler, shave a few thin slices of the Gruyère. Mix the cheese with the pear, fennel, and dressing.
8. To assemble, divide the tart among 4 plates and top with salad. Slice the tenderloin, overlap on the plates, and drizzle with the warm lemon reduction.



1 HOUR, 30 MINUTES



SEASON 3, EPISODE 5



## QUICKFIRE CHALLENGE:

Create a dish using a premade piecrust.

## : TOP CHEF ROYALTY

Some cheftestants returned to the same ingredients over and over. In commemoration, we hereby bestow the following titles:

### VEGETARIAN GODDESS:

ANDREA, SEASON 1

### ULTIMATE SOMMELIER:

STEPHEN, SEASON 1

### FOAM MASTER:

MARCEL, SEASON 2

### SEAFOOD KING:

BRIAN, SEASON 3

### PASTA PRINCESS:

NIKKI, SEASON 4

### SCALLOPS QUEEN:

JAMIE, SEASON 5





# STEFAN'S BANANA MOUSSE WITH OATMEAL-ALMOND CRISP

8 ounces white chocolate, chopped  
4 egg yolks  
1/3 cup sugar

1 tablespoon dark rum  
1 1/2 cups heavy cream  
1/3 cup diced banana

2/3 cup old-fashioned rolled oats  
(see page 30)  
1/2 cup sliced almonds

**30 MINUTES PREP, PLUS COOLING**

**SEASON 5, EPISODE 10**

**QUICKFIRE CHALLENGE:**  
Create a dish using oats.

## : TEAM EURO

Stefan and Fabio made up Season 5's "Team Euro," often stealing the show with their unforgettable quips and chummy camaraderie (not to mention their mad cooking skills).

"We're always together."—Fabio

"Stefan can't be apart from Fabio for more than ten minutes at a time."  
—Jamie

"I love the guy. He is so much fun and so good to be around with."  
—Stefan

### SERVES 4-6

1. Melt 3 1/2 ounces of the chocolate in a double boiler or metal bowl set over, but not touching, simmering water in a saucepan. Cool to room temperature.
2. Meanwhile, in a large bowl, whisk the egg yolks with the sugar until fluffy. Whisk in the melted chocolate and rum.
3. With a balloon whisk or in a stand mixer, whisk the cream until it holds soft peaks. Fold the whipped cream into the chocolate mixture. Fold in the diced banana. Cover with plastic wrap and refrigerate for at least 3 hours.
4. Preheat an oven to 350° F.
5. Combine the oats and almonds in a bowl. Spread on a baking sheet and toast until golden, about 10 minutes. Remove from the oven, transfer the pan to a wire rack, and cool.
6. In a double boiler, melt the remaining 4 1/2 ounces chocolate. Break the almond mixture into chunks and gently mix with the chocolate until it holds together. Form into 4 or 6 even pieces and refrigerate for at least 30 minutes.
7. To serve, spoon or pipe the banana mousse into goblets or small bowls. Garnish with an almond crisp.



# DALE L.'S STRAWBERRY SAFFRON FREE-FORM TART

One 9-inch frozen piecrust, thawed  
2 cups fresh strawberries, quartered  
1 pear, peeled, cored, and thinly sliced  
1/2 cup sugar  
1/3 cup dry white wine

Pinch of saffron threads  
1/2 cup soft goat cheese, such as chèvre  
1/2 cup cream cheese  
Seeds of 1 vanilla bean

## SERVES 6-8

1. Preheat an oven to 350° F.
2. On a lightly floured surface, roll the dough out to a 10-inch round. Prick all over with a fork, transfer to a baking sheet, and bake until golden, about 15 minutes. Transfer to a wire rack to cool.
3. Meanwhile, in a large saucepan over medium heat, sauté the strawberries, pear, 1/4 cup of the sugar, the wine, and saffron until the fruit is softened and the wine is reduced to 2 tablespoons, about 45 minutes.
4. With an electric mixer, beat the goat cheese, cream cheese, the remaining 1/4 cup sugar, and the vanilla bean seeds until thoroughly combined.
5. Spread or pipe the goat cheese onto the crust and top with the strawberry filling. Refrigerate for at least 30 minutes before serving.



1 HOUR PREP, PLUS COOLING



SEASON 3, EPISODE 5



## QUICKFIRE CHALLENGE:

Create a dish using a premade piecrust.



“A TRUE CHEF WILL  
EXTEND HIMSELF  
AND TAKE RISKS.”

DALE L.







# TRE'S APPLE-FENNEL TARTE TATIN

1 cup milk  
1 cup heavy cream  
1 cup sugar plus 2 tablespoons  
1 vanilla bean, split lengthwise  
4 egg yolks, beaten  
2 cups packed fresh mint leaves

2 cups dried cherries  
3 cups port wine  
1 cinnamon stick  
¼ cup toasted walnut pieces  
1 tablespoon unsalted butter  
1 bulb fennel, trimmed and diced, trimmings reserved

3 Granny Smith apples, peeled, pitted, and diced, peels reserved

One 9-inch frozen piecrust, rolled out and cut into four 2½-inch rounds

Fresh mint sprigs for garnishing

Special equipment:  
four 4-ounce ramekins

## MAKES 4

1. Prepare an ice bath. Combine the milk, cream, ½ cup of the sugar, and the vanilla bean in small saucepan over medium heat. Bring just to a bubble. Whisk a few tablespoons of hot liquid into the yolks, then pour the mixture back into the pot. Whisk to combine. Cook, stirring constantly, another 3 or 4 minutes, until the mixture thickens enough to coat a spoon. Remove from heat, add the mint, and steep for 10 minutes.
2. Strain the mixture through a fine-mesh sieve and chill in a bowl set in the ice bath until you're ready to serve the dessert.
3. Combine the cherries, port, the 2 tablespoons sugar, and the cinnamon stick in a medium saucepan over medium-high heat. Cook to reduce until evaporated to a syrup, about 45 minutes. Cool for at least 10 minutes, then remove the cinnamon stick and stir in the walnuts. Set aside.
4. Preheat an oven to 375° F.
5. In a medium sauté pan over medium heat, melt the butter. Add the fennel and cook, stirring, about 6 minutes. Mix in the diced apples and cook until soft, about 5 minutes.
6. In a small saucepan over medium-high heat, caramelize the remaining ½ cup sugar.
7. Carefully pour the caramel to cover the bottom of the ramekins. Fill each ramekin three-quarters full with the apple mixture. Top each ramekin with a dough round. Bake until the crust is golden brown, about 12 minutes. Cool for 2 minutes, then invert each ramekin onto a baking sheet topped with a wire rack.
8. To assemble, pool some vanilla-mint sauce on each plate. Top with a tart. Top with the cherries and garnish with a mint sprig.



1 HOUR, 30 MINUTES



SEASON 3, EPISODE 5



## QUICKFIRE CHALLENGE:

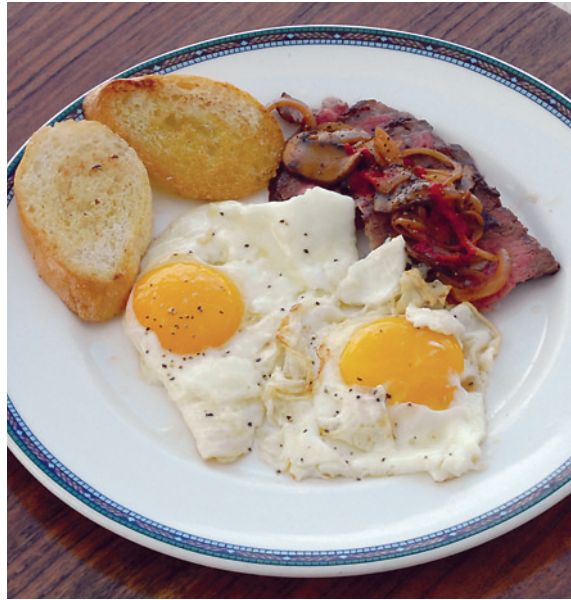
Create a dish using a premade piecrust.

## TECHNIQUE TARTE TATIN

How many times have we heard the chef-testants complain that they are “not pastry chefs”? Desserts always have been a challenge on the show, but Tre impressed the judges with his unusual take on this classic French treat. What is tarte Tatin? Caramelize apple slices in sugar, cook them in a cast-iron skillet, add a pastry crust on top, and turn the whole thing upside-down—you’ve got tarte Tatin!

# WHO COOKED IT?

Identify the chef'testants that cooked each of the following dishes.



## 1. STEAK AND EGGS WITH GRAND MARNIER SHAKE SEASON 3

Padma doesn't typically like steak, but this chef'testant's dish was her favorite breakfast.



## 2. ASPARAGUS AND PROSCIUTTO "CIGARS" SEASON 3

This chef'testant's greasy dish was the losing one on the yacht.



## 3. BAKED LOBSTER WITH ASPARAGUS AND HOLLANDAISE SAUCE SEASON 5

Eric Ripert liked this chef'testant's imitation of a Le Bernardin dish the best.







#### 4. ORANGE TURNED-ON ASPARAGUS SEASON 4

The judges called this duo's dish "phallic."



#### 5. VIETNAMESE FISH SPRING ROLLS SEASON 4

This duo was inspired by the movie *Good Morning, Vietnam*.



#### 6. ROASTED DUO OF BABY LAMB SEASON 5

This cheftestant admittedly didn't know how to butcher lamb.







# HUNG'S CHOCOLATE PIE WITH BANANAS

6 ounces dark chocolate, finely chopped

1 cup heavy cream, whipped to stiff peaks

½ cup water

1 cup plus 2 tablespoons sugar

3 eggs

One 9-inch frozen piecrust, thawed

1 tablespoon butter

4 bananas, peeled and cut into ½-inch slices

½ cup dark rum, such as Myers's

½ cup packed brown sugar

1 tablespoon vanilla extract

½ teaspoon ground cinnamon

## SERVES 8

1. Melt the chocolate in a double boiler or metal bowl set over over, but not touching, simmering water in a saucepan. Remove from heat and fold in the whipped cream.
2. Stir the water and granulated sugar together in a medium saucepan over medium-high heat. Cook, without stirring, until the mixture registers 325° F on a candy thermometer and is syrupy, about 8 minutes.
3. In a stand mixer, beat the eggs on high speed until frothy. Add the sugar mixture in a gradual stream while the machine is running. Whip until stiff. Fold the egg mixture into the chocolate mixture, cover, and refrigerate for 1 hour.
4. Preheat an oven to 375°F. Bake the piecrust until golden brown, about 15 minutes. Cool to room temperature on a wire rack.
5. Melt the butter in a medium saucepan over medium heat. Stir in the bananas, rum, brown sugar, vanilla, and cinnamon. Cook until the bananas soften and the liquid thickens, about 5 minutes.
6. To assemble, fill the cooled piecrust with the chocolate mixture. Top with the bananas, spreading them evenly to the edges of the pie. Refrigerate for at least 1 hour before serving.



**1 HOUR PREP, PLUS COOLING**



**SEASON 3, EPISODE 5**



## QUICKFIRE CHALLENGE:

Create a dish using a premade piecrust for Chef Maria Frumkin.

## ABOUT AN INGREDIENT BUYING CHOCOLATE

When baking with chocolate, always buy the best quality you can find. The percentage of cocoa is not necessarily the best indicator of how chocolate will taste when baked. Look for the following indicators of quality: glossy sheen to surface, a crisp snap when broken, and a rich cocoa fragrance. Find a brand you trust.







# CLIFF'S HOLIDAY BAILEYTINI AND STEAK TAPAS



## Baileytini

3 mini marshmallows  
 1/4 vanilla bean, split lengthwise  
 Crushed ice  
 1 shot (1 1/2 ounces) Baileys Original  
 2 ounces vodka  
 2 ounces rum  
 1 cinnamon stick

## Tapas

One 8-ounce filet mignon, halved  
 Sea salt (preferably fleur de sel), and pepper  
 1 tablespoon olive oil  
 1 cup crème fraîche or sour cream  
 2 canned plum tomatoes  
 1 shallot, coarsely chopped

## 16 sesame crackers

Whole nutmeg  
 1 ounce 70 percent dark chocolate

**MAKES 1 DRINK; SERVES 8**

### FOR BAILEYTINI

1. Thread the marshmallows on the tines of a fork and hold over a gas burner or match and toast until golden.
2. Scrape the seeds from the vanilla bean and deposit in a cocktail shaker. Fill the shaker with ice, and add the Baileys, vodka, and rum. Shake vigorously and strain into a martini glass. Garnish with marshmallows and grate cinnamon on top.

### FOR TAPAS

1. Season the filet mignon with sea salt and pepper. In a sauté or grill pan over medium-high heat, warm the olive oil, add the meat, and sear to the desired doneness. Allow the meat to rest for 10 minutes, then thinly slice.
2. In a blender or food processor, combine the crème fraîche, tomatoes, and shallot. Season to taste.
3. To assemble, place 2 sesame crackers on each plate. Place a slice of beef on top of each cracker. Grate nutmeg to taste over the beef, then add a grating of chocolate, a dollop of tomato crème fraîche, and a sprinkle of sea salt.



**5 MINUTES FOR COCKTAIL,  
 35 MINUTES FOR TAPAS**



**SEASON 2, EPISODE 8**



### QUICKFIRE CHALLENGE:

Create a drink using Baileys Irish Cream and an accompanying dish.

## FUN FACT VANILLA

Vanilla beans are the fruit of an orchid plant native to Mexico. Because it could only be pollinated by a bee native to Mexico, it wasn't until a 12-year-old slave named Edward Albius on the French-colonial island of Réunion figured out a method for hand-pollinating that the plant was able to grow elsewhere. This same labor-intensive method is still used today, making vanilla the second-most-expensive spice after saffron.

Now, the majority of the world's vanilla is grown on the island of Madagascar, though it also comes from Tahiti and Indonesia; only a tiny amount still comes from Mexico.

**"BE TRUE TO THE PRODUCT."**

**CLIFF**

WINNER!

# RADHIKA'S PEACH-LAVENDER BREAD PUDDING



 **45 MINUTES PREP,**  
PLUS SOAKING

 **SEASON 5, EPISODE 7**

 **QUICKFIRE CHALLENGE:**  
Create a delicious  
no-sugar dessert.

- |   |   |
|---|---|
| 1 tablespoon minced crystallized ginger | 1 teaspoon butter                       |
| 1 pint vanilla frozen yogurt, softened  | ½ teaspoon grated, peeled fresh ginger  |
| 1 loaf challah or brioche bread         | 2 peaches, peeled, pitted, and sliced   |
| 3 eggs                                  | 1 teaspoon fresh lavender or rosemary   |
| 1 cup heavy cream                       | 4 tablespoons honey (or Diet Dr Pepper) |
| 1 teaspoon ground cinnamon              | ½ cup chopped cashews                   |
| 1 teaspoon ground ginger                | About 2 cups fresh blueberries          |

## SERVES 6-8

1. Stir the minced ginger into the softened frozen yogurt. Return the mixture to the freezer.
2. Preheat an oven to 350° F.
3. Cut the loaf of bread into 1-inch cubes. Transfer the cubes to an 8-by-8-inch baking dish with 2-inch sides.
4. Whisk together the eggs, cream, and dry spices. Pour the mixture over the bread cubes and soak for 30 minutes.
5. Transfer the baking dish to a larger pan with at least 1-inch sides. Fill the larger pan with hot water until it reaches halfway up the sides of the smaller pan. Carefully transfer the pan to the oven and bake until browned on top, about 30 minutes.
6. Meanwhile, melt the butter in a large sauté pan over medium heat. Add the grated ginger and stir. Add the peaches, lavender or rosemary, and honey. Sauté until softened, about 8 minutes.
7. Slice the bread pudding into squares, or spoon into bowls. Top the bread pudding with a spoonful of warm peaches and a scoop of frozen yogurt. Sprinkle with cashews and blueberries.



# TEST YOUR FOODIE IQ



1

**WHICH OF THE FOLLOWING ARE NOT LEGUMES?**

- a. black-eyed peas
- b. peanuts
- c. alfalfa
- d. walnuts

8

**CASSEROLE MEANS WHAT IN FRENCH?**

- a. seasonal mix
- b. combination
- c. dish of dreams
- d. saucepan

2

**WHAT IS TEMBLEQUE?**

- a. the first four-star restaurant ever to open in Paris
- b. a Puerto Rican coconut pudding
- c. an egg-poaching technique
- d. a lemon pastry cream

9

**VEAL SALTIMBOCCA TYPICALLY USES WHAT INGREDIENT?**

- a. prosciutto
- b. Brie
- c. shrimp
- d. clams

3

**ABOUT HOW MANY POUNDS OF MILK DOES IT TAKE TO MAKE 1 POUND OF CHEESE?**

- a. 20
- b. 10
- c. 5
- d. 2

10

**WHAT IS THE IDEAL TEMPERATURE FOR STORING WINE?**

- a. 35°F
- b. 45°F
- c. 55°F
- d. 65°F

4

**PESTO SAUCE IS ORIGINALLY FROM WHAT PART OF ITALY?**

- a. Parma
- b. Turin
- c. Rome
- d. Genoa



11

**"DEVILS ON HORSEBACK" TYPICALLY MEANS:**

- a. prunes or dates wrapped in bacon
- b. eggs topped with chile peppers
- c. fried jalapeños
- d. cherry and cheese tartlets

5

**INJERA BREAD IS A STAPLE OF WHICH CULTURE'S CUISINE?**

- a. Ethiopian
- b. Navajo
- c. Mongolian
- d. Korean

12

**WHAT IS THE CULINARY TERM FOR KANGAROO MEAT?**

- a. Kangasaurus
- b. Australus
- c. Kangarly
- d. S'moroo



6

**WHICH OF THE FOLLOWING IS NOT CLASSIFIED AS A CRUCIFEROUS VEGETABLE?**

- a. broccoli
- b. rutabaga
- c. asparagus
- d. bok choy

7

**WHAT WAS THE FIRST MEAL EATEN IN SPACE?**

- a. beef stroganoff
- b. puréed applesauce
- c. carrot cake
- d. vanilla pudding



ANSWER KEY: 1) D, 2) B, 3) B, 4) D, 5) A, 6) C, 7) D, 8) A, 9) A, 10) C, 11) A, 12) B



# CHEF BIOS: SEASON 1

## HAROLD DIETERLE

Highly competitive and also a likable team player—that was the M.O. for this season's talented winner. Harold started off strong by winning the first Elimination Challenge, and went on to clinch the 'wichcraft Sandwich and the Reimagined Junk Food Quickfires, staying consistent throughout the season. He is now chef-owner of his own successful restaurant, Perilla, in New York City.

**WINNER!**

**"I'M A COOK. THAT'S  
WHAT I DO: I COOK."**

HAROLD







## TIFFANI FAISON

Competitive, confident, and dead set on being *Top Chef*, the villain of Season 1 rubbed many of her cohorts the wrong way, to put it mildly. But no one contested the fact that this woman can cook. She won several Eliminations and Quickfires to make it to the finals in Las Vegas. Tiffani was last seen working at Todd English's new restaurant, Riche, in New Orleans.



## DAVE MARTIN

Watching Dave fret, stress, and—yes—cry several times during the season, few would have predicted he would have the nerves to make it all the way to the finals. But this former technology professional had gumption, humor, and a great way with complex, flavorful comfort food. Since *Top Chef*, Dave has moved to New York, where he owns and operates As You Wish Catering.

## LEE ANNE WONG

.....

This talented and amiable chef performed well all season. She may not quite have made it to the finale, but she so impressed the producers at *Top Chef* with her technique and attention to detail that she was hired as supervising culinary producer of the show. Not a bad consolation prize!



## STEPHEN ASPRINIO

.....

This sommelier and chef boasted and bombasted his way through Season 1. It's only when you consider that Stephen was a mere 24 years old, and already well on his way to success, that you can cut him some slack. Now you will find Stephen in Palm Beach, Florida, educating and, one hopes, feeding his customers at Forté di Asprinio.



## MIGUEL MORALES

.....

This young Jewish-Puerto Rican chef from New York made an indelible impression on *Top Chef* audiences. With the nickname "Chunk le Funk" and his jaunty beret, Miguel fulfilled the role of jokester. But he also cooked extremely well. Last we checked, he was cooking his heart out at the Mandarin Oriental in New York City.







## ANDREA BEAMAN

The first chef to be eliminated twice from the show, Andrea seemed a little out of her league at first, but turned out to be a fan favorite for her down-to-earth persona and emphasis on healthy home cooking and lifestyle. Andrea keeps busy as an author, consultant, and TV personality specializing in healthful nutrition and living.



## LISA PARKS

This former lawyer and mother of three brought a can-do optimism to *Top Chef*'s first season, despite having less restaurant experience than some of the others. Lisa loves cooking and it comes through in her food: she is still teaching, cooking, and catering in Los Angeles.



## CANDICE KUMAI

This former model and culinary student struggled to keep up with some of her more experienced competitors, but charmed the judges and the audience. Candice attended Le Cordon Bleu's California School of Culinary Arts and is now cooking, consulting, and expanding her TV appearances.



## BRIAN HILL

This personal chef to the stars from Los Angeles made himself known as a personality on the show before being told to pack his knives for serving disappointing monkfish to a class full of kids. Brian is busy working with Match BBQ & Grill in Pomona, California, among other enterprises.



## CYNTHIA SESTITO

Cynthia seemed to be enjoying herself on the show, despite being one of the few chef'testants over 30. Unfortunately, Cynthia chose to leave the competition early due to her father's illness. She now runs Cynful Catering in the Hamptons, New York.



## KEN LEE

The first chef'testant to be told to pack his knives and go was also the first to stick a finger in Chef Hubert Keller's sauce, and probably the first ever to talk back to Keller in such an obnoxious way. The volatile Irishman was sent home for cooking bland hotel banquet-style food, but he probably would not have lasted long in any case.

**UTENSILS DOWN**  
**HANDS UP:**  
**TIME**  
**CHALLENGE**



## RECIPES

- 55** Leah's Grilled Bread with Bacon and Egg
- 56** Micah's Tuscan Sushi Revisited
- 59** Cliff's Spot Prawn and Daikon Sushi
- 60** Casey's Thai Vegetable Roll with Smoked Salmon
- 61** Brian M.'s Tres Rios
- 65** Howie's Shellfish Ceviche with Avocado and Crispy Plantains
- 66** Stephanie's Shrimp, Pork, and Banana Fritters
- 69** C.J.'s Seafood-Cauliflower-Pepper Salad
- 71** Antonia's Poached Egg Salad
- 73** Jamie's Chickpea Soup
- 74** Season 6 Reuben Benedict with Thousand-Island Hollandaise
- 75** Dale T.'s Grilled Scallops with XO-Pineapple Fried Rice
- 76** Sam's Lime Gingersnap Crumble Sundae







# LEAH'S GRILLED BREAD WITH BACON AND EGG



- |                                     |                                 |
|-------------------------------------|---------------------------------|
| 1 shallot, minced                   | 1 quail or chicken egg          |
| 1 tablespoon olive oil              | Parmesan cheese for grating     |
| ½ teaspoon red pepper flakes        | Salt and pepper                 |
| ¼ cup canned whole tomatoes, mashed | 1 fresh sage leaf, fried        |
| One 1-inch-thick slice crusty bread |                                 |
| 1 clove garlic, halved              | Special equipment:              |
| 2 slices bacon                      | 1-inch cookie or biscuit cutter |

## SERVES 1

1. In a medium saucepan over medium heat, sweat the shallots in olive oil until tender, about 5 minutes (see page 93). Add the pepper flakes, stir, and add the mashed tomatoes. Increase heat to medium-high and cook until the tomatoes thicken, about 8 minutes.
2. Grill the bread on both sides to the desired doneness and rub with garlic.
3. In a small sauté pan over medium heat, cook the bacon until the fat is rendered and the strips are crisp. Remove from the pan, then increase heat to medium-high and add the toasted bread to the pan. Heat until crunchy on both sides, about 1 minute per side. Remove the bread from the pan. Reduce heat to low, crack the egg into the pan, and cook until the white is set and the yolk is sunny-side up, about 2 minutes.
4. To serve, use the round cutter to punch a 1-inch round in the bread. Spread with 1 teaspoon of the tomato mixture. Cut the bacon to fit the bread and lay the bacon on top of the tomato. Cut out the same shape from the egg and position that on top of the bacon. Grate a bit of Parmesan on top, and sprinkle with salt and pepper. Top with the sage leaf.



30 MINUTES

SEASON 5, EPISODE 4

**QUICKFIRE CHALLENGE:**  
Create a breakfast amuse-bouche in 30 minutes.

## ABOUT AN INGREDIENT ALTERNATIVE EGGS

As home chefs become more adventurous, specialty eggs such as quail, duck, and ostrich are gaining in popularity and availability. Tiny quail eggs, which are a lovely speckled blue when in the shell, are similar in taste to chicken eggs, but slightly richer. Their diminutive size makes them hard to work with but adorable when fried and placed on top of toast, bacon, and other treats. Duck eggs are higher in cholesterol as well as some nutrients, as they have a larger yolk than chicken eggs, and they are popular with some bakers. Ostrich eggs are enormous and gooey—one ostrich egg is the equivalent of about two dozen chicken eggs.

**“NOTE TO CHEFS: IF YOU WANT TO MAKE PEOPLE HAPPY, GIVE THEM BACON.”**

JUDGE TED ALLEN



# MICAH'S TUSCAN SUSHI REVISITED

WINNER!



1 slice prosciutto  
1 dried fig, sliced  
1 tablespoon fig jam  
1 fresh basil leaf, cut into chiffonade

1/4 cup Gorgonzola cheese, crumbled  
2 pecans, halved  
Balsamic vinegar for drizzling  
Fresh lemon juice for drizzling

 10 MINUTES

 SEASON 3, EPISODE 1

 QUICKFIRE CHALLENGE:

Create an amuse-bouche from buffet appetizer ingredients in 10 minutes.

## ABOUT AN INGREDIENT BALSAMIC VINEGAR

Most of what sells under the name "balsamic vinegar" in the supermarket is actually everyday wine vinegar with a little caramel color and sweetener added. The real thing is an entirely different animal, a thick, syrupy liquid of complex, concentrated flavor, created slowly and lovingly by food artisans on the plains of northern Italy. Genuine balsamic vinegar, labeled *Aceto Balsamico Tradizionale* and sold in special hourglass-shaped bottles, comes from two towns in the region of Emilia-Romagna: Modena and Reggio Emilia. It begins with pure grape must (*mosto cotto*, or cooked grape juice), which is then aged in a succession of small wooden barrels for up to 35 years. In the process, the liquid evaporates and the vinegar ages like a fine wine, taking on the flavors of the various wood barrels, from cherry to oak.

### MAKES 1

1. Lay the prosciutto flat on a clean work surface.
2. Place the fig, jam, basil, cheese, and pecan slices on the prosciutto and roll the meat tightly around the filling, sushi style.
3. Drizzle balsamic vinegar and a couple drops of fresh lemon juice on the roll.







# FIVE-MINUTE CHALLENGES

Practice your basic and not-so-basic kitchen skills against the clock.



## WARM-UPS

- Whip five egg whites by hand with a whisk until soft peaks form. (Leftover tip: Use in Hubert Keller's Berry Verrine with Mousse and Swan, page 145.)
- Make a mirepoix: finely dice 1 onion, 1 carrot, and 1 celery stalk. Off the clock, you can add herbs, sauté the mixture in butter, and use it to season soups and sauces. (Use in Danny's Leek, Ham, and Egg Soup, page 166.)
- Make a perfect fried egg. (See page 89.)



## ELIMINATION ROUNDS

- Separate a dozen eggs, making sure not to break the yolks. (Use in Carla's Green Eggs and Ham, page 161.)
- Blanch and peel 1 pound of pearl onions. (Store in a brine or vinegar mixture and use in cocktails.)
- Cut the peel off a pineapple and cut the flesh into bite-sized chunks with no "eyes." (Use to make Spike's Sensual Beef Salad, page 91.)
- Remove the heads, peel, and devein 1 pound of shrimp. (Make Jennifer's Shrimp and Scallop Beignets, page 122.)



## TIEBREAKERS

- Create a rockin' guacamole. (Eat with tortilla chips or jicama wedges.)
- Using a sharp knife or kitchen shears, remove the back and neatly cut a chicken into ten serving pieces. (Use for Harold's Pan-Roasted Chicken with Potato Gnocchi, page 107.)
- French a rack of lamb; trim the fat neatly down to the meat and scrape the bones clean with your knife. (Roast and pair with Ryan's Lamb Patties with Pipérade, page 133.)





# CLIFF'S SPOT PRAWN AND DAIKON SUSHI



$\frac{3}{4}$  cup soy sauce  
 $\frac{1}{2}$  cup mirin  
 1 bunch fresh shiso or mint leaves,  
 cut into chiffonade  
 2 fresh oysters

$\frac{1}{2}$  cup finely diced mango  
 1 jalapeño chile, seeded and diced  
 $\frac{1}{2}$  cup julienned daikon radish  
 2 tablespoons brown sugar

1 tablespoon ginger juice, such as  
 Ginger People brand  
 3 ounces hamachi, cut into thin slices  
 1 spot prawn, head removed, tail cut  
 lengthwise in two equal parts

## SERVES 2

1. In a small bowl, combine the soy sauce, mirin, and shiso.
2. Over another small bowl, shuck the oysters, reserving the meat and juice in the bowl, and reserving the bottom shells separately. Add the mango, jalapeño, and half of the soy mixture to the bowl. Let stand at least 5 minutes.
3. In another bowl, combine the daikon, sugar, ginger juice, and the remaining soy mixture. Let stand for at least 5 minutes.
4. To serve, spoon the oyster meat and some mango mixture back into the reserved shells. Form a cross with a thin slice of hamachi and one-half of the prawn tail. Drain the daikon salad and place a mound on the plate.



**30 MINUTES,  
 INCLUDING MARINATING**



**SEASON 2, EPISODE 2**



## QUICKFIRE CHALLENGE:

Create a sushi dish in  
 30 minutes.



**"IT'S FOOD, IT'S NOT A ROCKET SCIENCE.  
 IT'S REALLY JUST INNATE; WHATEVER I FEEL  
 IS WHAT I DO."**

CLIFF




# CASEY'S THAI VEGETABLE ROLL WITH SMOKED SALMON



 **10 MINUTES**

 **SEASON 3, EPISODE 1**

 **QUICKFIRE CHALLENGE:**  
Create an amuse-bouche from buffet appetizer ingredients in 10 minutes.

## : MAKE YOUR BETS

Organize a *Top Chef* viewing and place bets with your friends about the results of the episode. The person with the least points owes everyone else a homemade dinner.

### SCORING:

Correctly guess Quickfire Challenge winner: 5 points

Correctly guess Elimination Challenge winner: 5 points

Correctly guess eliminated chef's testant: 10 points

8 sheets rice paper  
16 fresh Thai basil leaves  
16 fresh mint leaves  
16 fresh chives  
1 large carrot, shredded coarsely  
1 English cucumber, julienned

4 ounces rice vermicelli, softened in hot water and drained  
½ cup chopped cashews  
8 ounces smoked salmon, cut into 8 thin slices  
¼ cup basil pesto for dipping

### MAKES 8

1. Set out all the ingredients before you begin, and prepare a shallow bowl of hot water.
2. Moisten the rice paper sheets by carefully dipping them, one by one, into the hot water. Place one moistened sheet of rice paper on a flat, clean surface or a bamboo mat.
3. Layer the ingredients on the paper, leaving one-third of the sheet from the bottom uncovered (the area closest to you). For each roll, add 2 basil leaves, 2 mint leaves, 2 chives, a large pinch of shredded carrot, a large pinch of cucumber, and a large pinch of vermicelli in a row on the paper. Sprinkle with cashews.
4. Starting at the bottom of the roll, begin rolling the paper tightly around the filling until you have a thin tube. Wrap the outside of the tube with a slice of smoked salmon. Repeat to make 8 rolls. Serve with the pesto for dipping.

**“COOKING TECHNIQUE UNDER PRESSURE IS A TRUE GIFT. IF YOU’RE PRACTICED AND EXPERIENCED, THEN IT WILL GO EASILY FOR YOU.”**

JUDGE TED ALLEN

# BRIAN M.'S TRES RIOS

WINNER!

1 pound mixed shellfish, such as mussels, clams, scallops, crayfish, shrimp, and lobster, cleaned (see page 69)

2 cups dry white wine

2 red bell peppers, seeded and cut into thin strips

Juice of 1 lemon (about 3 tablespoons)

2 tablespoons finely diced shallots

2 tablespoons unsalted butter

2 tablespoons Pernod

Salt and pepper

6 oysters (such as Kumamoto)

1 tablespoon red wine vinegar

½ baguette, sliced on the bias

3 farmed conch, cleaned and chopped

1 clove garlic

½ cup olive oil

1 handful fresh flat-leaf parsley, chopped

## SERVES 6

1. Preheat an oven to 375° F.
2. Place a large pot over medium-high heat and add the shellfish, wine, bell peppers, lemon juice, 1 tablespoon of the shallots, the butter, Pernod, and salt and pepper to taste. Cover and steam until the shellfish open, about 5 minutes. Discard any unopened shells.
3. Shuck the oysters and arrange on a platter or clean work surface. Combine the remaining 1 tablespoon shallots, the vinegar, and ½ teaspoon black pepper and divide evenly over each oyster.
4. Spread the baguette slices on a baking sheet and toast until golden brown, about 10 minutes. Meanwhile, combine the conch, garlic, olive oil, parsley, and salt and pepper to taste in a blender or food processor and pulse until smooth. Spread on the toast slices and return to the oven for about 5 minutes. Remove from the oven and serve with the poached shellfish and oysters.



30 MINUTES



SEASON 3, EPISODE 3

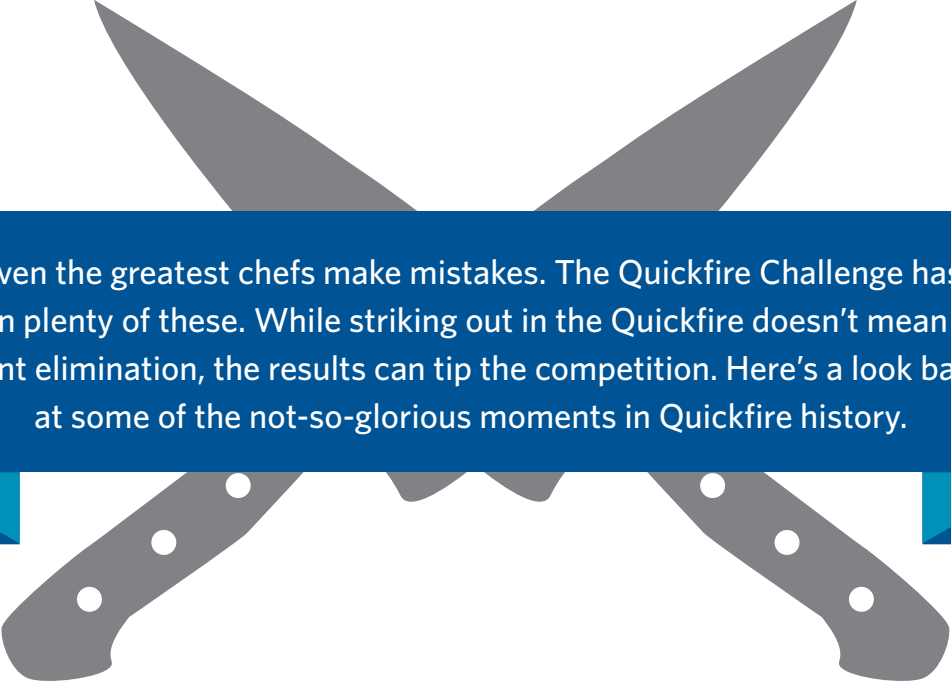

**QUICKFIRE CHALLENGE:**

Catch and cook a shellfish dish in 30 minutes.

## ABOUT AN INGREDIENT SCALLOPS: WHAT'S THE DEAL?

If any ingredient has been the favorite of chef'testants it is the humble scallop. Why so popular? They are quick and simple to cook, and beautiful to present on the plate. One of the most common preparations is to sear scallops so they have a nice, brown caramelization on the outside and are still medium-rare on the inside. These perfect little bundles have a mild and pleasing, un-fishy flavor that complements both sweet and acidic flavors such as butter, lemon, and white wine.

# QUICKFIRE HALL OF SHAME



Even the greatest chefs make mistakes. The Quickfire Challenge has seen plenty of these. While striking out in the Quickfire doesn't mean instant elimination, the results can tip the competition. Here's a look back at some of the not-so-glorious moments in Quickfire history.



## SEASON 1

The first ever Quickfire was not an easy one: Work the line at Chef Hubert Keller's Fleur de Lys restaurant for 30 minutes. Under Chef Keller's watchful eye, Ken did the unmentionable—sticking his finger into a sauce to taste it. After Keller threw him out (along with the sauce), Ken made matters worse by talking back to the chef, only to get lip from a rightfully angry Tom Colicchio.





## SEASON 2

For the Ice Cream Quickfire, Marcel mixed things up with his Bacon and Avocado Ice Cream. At Redondo Beach, people were confused by the odd combination, and several children spat it out. By popular vote, Marcel's ice cream was named worst out of the bunch. Though he gets a point for creativity, anyone who ruins ice cream *or* bacon deserves a slap on the wrist.

## SEASON 3

In the Grocery Aisle Quickfire, Howie attempted to make a banana mousse with mandarin orange sauce. In the last few seconds, he dumped out the mousse from his cocktail glass and placed the empty glass on his plate, explaining that he didn't want to serve food he wasn't happy with. Needless to say, everyone was disappointed. As C.J. put it: "Make something; you're a chef. You can't give up. You don't ever give up."



## SEASON 4

The rules for the Farmers' Market Quickfire were simple enough: Use no more than five ingredients (other than salt, pepper, sugar, and oil). Somewhere between the chopping and the cooking, Andrew slipped in an extra ingredient to his list: lamb chops, peaches, onions, mint, potatoes, and balsamic vinegar. When confronted by Padma, he argued that he'd thought balsamic vinegar was a given ingredient. Rules are rules!

## SEASON 5

Filleting fish under the clock and in front of Chef Eric Ripert is no easy feat. Leah held her own in the first round, but by the time they got to the Arctic char, she started to lose steam. After making a mistake while removing the bones, she stopped working with just one fillet on her tray because she was "just over it." Like C.J. before him, Hosea sagely noted that you can't give up—especially in front of Eric Ripert.





# HOWIE'S SHELLFISH CEVICHE WITH AVOCADO AND CRISPY PLANTAINS

6 mussels, rinsed and debearded  
(see page 27)

6 crayfish or Gulf shrimp, rinsed  
(shells on)

8 scallops, rinsed and trimmed

4 small conch, cleaned and shelled  
(optional)

6 Kumamoto oysters, shelled

Juice of 2 limes (1/4 cup)

Juice of 2 lemons (1/4 cup)

Juice of 1 tangerine (about 1/4 cup)

1 ripe avocado, peeled, pitted,  
and chopped

4 cups canola oil for frying

1 green plantain, very thinly sliced

6 grape tomatoes, halved

1 red bell pepper, seeded and finely diced

1 jalapeño chile, seeded and diced

4 scallions, white part only, thinly sliced

2 tablespoons olive oil

Salt and pepper

## SERVES 4

1. Prepare an ice-water bath. Bring a large pot of salted water to a boil over high heat. Add the mussels and crayfish and poach for 1 minute. Remove with a slotted spoon and transfer to the ice-water bath to cool. Remove the shells from the mussels and crayfish or shrimp. Combine all the seafood in a bowl. Add the citrus juices and refrigerate for at least 20 minutes.
2. Smash the avocado with a fork and season with salt to taste. Set aside.
3. In a large sauté pan over high heat, heat the canola oil to 350°F. Add the plantain slices to the hot oil in batches and fry until crispy, about 1 minute. Remove the plantain slices from the oil with a slotted spoon, drain on paper towels, and season with salt.
4. Drain the seafood, pouring off the juices. Toss the seafood with the tomatoes, bell pepper, chile, scallions, and olive oil. Season with salt and pepper.
5. To serve, spoon the shellfish into martini glasses. Spoon the avocado on top. Garnish with the fried plantains.



45 MINUTES,  
PLUS MARINATING



SEASON 3, EPISODE 3



## QUICKFIRE CHALLENGE:

Catch and cook a shellfish  
dish in 30 minutes for  
Chef Alfred Portale.

## TECHNIQUE CEVICHE: "COOKING" WITHOUT THE HEAT

There's the raw, there's the cooked, and then there's ceviche. Unlike sushi, in which fish is unabashedly raw, this Latin American dish uses the acid in citrus juice to "cook," or denature the proteins in fish, changing the chemical makeup and turning it opaque, a process much like curing or pickling. Cooks love ceviche because it is one of those flexible dishes that allows them to really show their stuff, combining unusual flavors and textures.



# STEPHANIE'S SHRIMP, PORK, AND BANANA FRITTERS



**1/4 pound medium shrimp, peeled, deveined (see page 122), and chopped**

**1/4 pound ground pork**

**1 banana, peeled and smashed**

**1 yellow plantain, peeled and diced**

**1 clove garlic, minced**

**Salt and pepper**

**1/2 cup (1 stick) unsalted butter**

**Juice of 2 limes (1/4 cup)**

**1 tablespoon sugar**

**1 1/2 cups peanut oil for frying**

**1/4 cup panko (breadcrumbs)**

**2 tablespoons fresh basil, cut into chiffonade (see sidebar)**

**45 MINUTES**

**SEASON 4, EPISODE 13**

**QUICKFIRE CHALLENGE:**

Create two *frituras* (fried beach snacks), both with plantains, in 20 minutes.

## TECHNIQUE CHIFFONADE

*Chiffonade* is just a fancy French way of saying “very thinly sliced,” and it is used almost exclusively for basil, mint, or other leafy herbs. The technique goes like this: neatly stack the herb leaves on top of each other, roll them lengthwise into a little bundle, and slice the bundle crosswise into thin strips—voilà!

### MAKES ABOUT 2 DOZEN

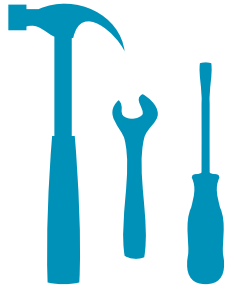
1. In a small bowl, mix together the shrimp, pork, banana, plantain, and garlic. Season the batter with salt and pepper. Set aside.
2. Melt the butter in a heavy-bottomed saucepan over medium heat until browned, about 5 minutes. Pour the butter through a fine-mesh sieve to remove solids. Wash the pan and return it to very low heat. Strain the clarified butter back into the pan. Add the lime juice, sugar, and a pinch of salt. Heat, stirring occasionally, until the sugar is dissolved.
3. Heat the peanut oil to 350° F in a large sauté pan over medium-high heat. Fry 1/4 teaspoon of fritter batter until golden on all sides. Taste to check the seasoning and add more salt or pepper if necessary.
4. Spread the panko on a plate. Form the fritter batter into teaspoon-size balls; roll in panko to coat. Fry in batches without crowding the pan until golden brown, adding more oil if necessary. Remove the fritters from the pan with a slotted spoon and drain on paper towels.
5. Serve the fritters immediately, drizzled with the sauce and sprinkled with the basil.

**“IT’S REFRESHING TO FIND A CHEF LIKE STEPHANIE WHO SURPRISES US.”**

JUDGE GAIL SIMMONS

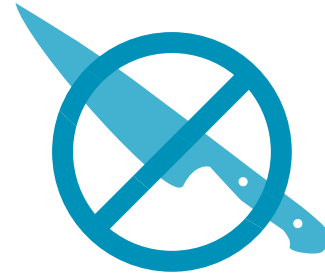
# FANTASY QUICKFIRE

What would the chef'testants do if they had a chance to put others through the gauntlet?



**RICHARD, SEASON 4**

"Have the chef'testants run through a hardware store to find a 'nontraditional' cooking utensil."



**HOSEA, SEASON 5**

"Have them cook something without being able to use a knife."



**SPIKE, SEASON 4**

"Make them go spear fishing in scuba diving gear to catch their meal, or maybe hunting. Or cook a death-row inmate's last meal."



**RYAN, SEASON 4**

"Throw the judges in there! I want to see them make an amuse-bouche from a vending machine in ten minutes."



**DALE, SEASON 4**

"Have them do a live fish demo. It takes nerve to grab something and humanely kill it. Chefs spend most of their time preparing fish to be cooked, not cooking it."



**JAMIE, SEASON 5**

"Why not make the chef'testants cook something in fifteen minutes or less while being suspended from a rooftop of a building that is on fire? Let's see how well they do with that one!"







# C.J.'S SEAFOOD-CAULIFLOWER-PEPPER SALAD

- |   |   |
|---|---|
| 1 small head cauliflower  | 2 sprigs thyme  |
| 5 mussels, rinsed and debearded (see page 27)                           | 1 teaspoon paprika, preferably Spanish                                    |
| 5 clams, scrubbed   | 1 teaspoon saffron threads  |
| 5 crayfish, rinsed, or large shrimp, peeled and deveined (see page 122) | 1 teaspoon fresh lemon juice  |
| 5 scallops, rinsed and trimmed  | 1 teaspoon red wine vinegar   |
| Salt and pepper   | 2 piquillo peppers, torn into strips                                      |
| 1 teaspoon olive oil plus 3 tablespoons                                 | 2 slices prosciutto, preferably prosciutto di Parma, cut into thin strips |
|   | 2 tablespoons black oil-cured olives                                      |

## SERVES 2 AS A MAIN COURSE

1. Use a mandoline or serrated knife to shave the cauliflower into very thin slices (see page 84).
2. Season the seafood with salt and pepper.
3. Heat a large cast-iron pan over high heat. Add the 1 teaspoon olive oil and the shellfish and thyme to the pan and cover. Cook, shaking the pan occasionally. Remove the shellfish in stages as the shells open and the shrimp (if using) and scallops become opaque, about 5 minutes total. Set aside to cool slightly. Then remove the crayfish meat from their shells.
4. In a small dry sauté pan over medium-low heat, toast the paprika and saffron. Once fragrant, transfer the spices to a medium bowl.
5. In a small bowl, whisk together the lemon juice, vinegar, and the 3 tablespoons olive oil. Add to the toasted spices. Season with salt and pepper.
6. Toss together the cauliflower, pepper strips, and prosciutto and then toss with some of the vinaigrette. Mound on plates, topping each serving with shellfish, olives, and additional dressing.



 **30 MINUTES**

 **SEASON 3, EPISODE 3**

 **QUICKFIRE CHALLENGE:**  
Catch and cook a shellfish dish in 30 minutes.

## ABOUT AN INGREDIENT CHOOSING SHELLFISH

Obviously the most important thing to look for when choosing shellfish is freshness. Try to get to know and trust a local fishmonger so you will always get the lowdown on the day's catch. If you are buying lobster, that's easy: They should be alive and kicking. Crab are also best if purchased live, but that is not always an option. When buying clams or mussels, look for a label on the bag indicating that they were harvested according to FDA guidelines. Shrimp should have a shiny appearance, either grayish or pinkish depending on the variety, and a mild, pleasant smell. Do not buy shellfish that has chipped or cracked shells.





# ANTONIA'S POACHED EGG SALAD

4 strips bacon, cut into 1/4-inch-wide pieces

1/2 pound wild mushrooms such as shiitake, cremini, oyster, or chanterelle, sliced

1/2 pound sunchokes, peeled and diced

About 1/4 cup olive oil

Salt and pepper

10 squash blossoms

2 teaspoons sherry vinegar

4 large eggs

1 teaspoon Dijon mustard

1 small bunch chervil, chopped

1 small bunch chives, chopped

4 cups mâche

## SERVES 2-4

1. In a large sauté pan over medium-low heat, slowly crisp the bacon. Using a slotted spoon, transfer to paper towels to drain. Pour off and reserve the bacon fat, leaving enough in the pan to sauté the mushrooms. Add the mushrooms to the pan and increase heat to medium. Sauté the mushrooms until soft, 2 to 3 minutes. Transfer to a medium bowl.
2. Add the sunchokes to the pan, adding some olive oil if necessary. Sauté over medium heat until tender, about 5 minutes. Add to the mushrooms, and season with salt and pepper.
3. Heat about a teaspoon of the olive oil in the same pan over medium heat. Add the squash blossoms and stir until wilted, about 3 minutes. Remove from heat.
4. Meanwhile, poach the eggs. Bring a quart of water and 1 teaspoon vinegar to a slow boil over high heat in a large saucepan. Have ready an ice-water bath. Crack the eggs into a cup with a spout. When the water boils, reduce heat to simmer. Stir the water counterclockwise until it swirls, then carefully add 1 egg, then another, to the moving water. Simmer gently until the whites are firm, 1 to 2 minutes, then remove with a slotted spoon and deposit the poached egg in the ice-water bath. Repeat to poach the remaining eggs.
5. Combine the oil and the remaining 1 teaspoon vinegar in a small bowl. Add the Dijon mustard and reserved bacon fat and mix well.
6. To assemble, mix the mushrooms and sunchokes in a medium bowl with the chervil, chives, and crisped bacon. In another medium bowl, mix the mâche with the squash blossoms, then toss with bacon vinaigrette to taste. Heap the salad on plates, topping each with a poached egg and additional bacon vinaigrette, if desired.



1 HOUR



SEASON 4, EPISODE 10



## QUICKFIRE CHALLENGE:

Bring the sexy back to salad in 45 minutes for guest judge "Sexy" Sam Talbot.





# JAMIE'S CHICKPEA SOUP

1 jalapeño or serrano chile, cut into very thin rounds

Grated zest and juice of 1½ lemons

1 tablespoon sugar

¼ cup olive oil

6 cloves garlic

1 yellow onion, sliced

Salt and pepper

4 tablespoons vadouvan or Madras curry

1 Fresno chile, seeded and minced

Two 15-ounce cans salt-free garbanzo beans, drained and rinsed

32 ounces low-sodium chicken broth

½ cup heavy cream

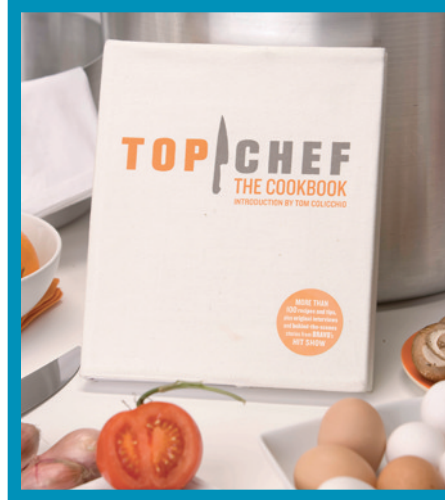
1 cup Greek yogurt

½ bunch cilantro, stemmed and chopped

½ bunch mint, stemmed and chopped

## SERVES 3-5

1. In a small bowl, stir together the chile rounds, two-thirds of the lemon zest and juice, and the sugar, and macerate for at least 30 minutes.
2. In a large pot, heat the olive oil over low heat. Add the garlic, stir for 15 seconds, then add the onion and cook until softened. Season with salt. Increase heat to medium; add the vadouvan and heat, stirring, until the spice becomes fragrant, about 2 minutes. Add the Fresno chile and stir for 1 minute. Add the beans and broth and bring the liquid to a simmer. Simmer until the onion is tender, 15 to 20 minutes. Transfer the liquid to a blender or food processor and purée until smooth. Thin with cream, season to taste, and return to the pan over medium-low heat.
3. Combine the yogurt, cilantro, mint, and the remaining lemon zest and juice in a small bowl and mix well.
4. To serve, pour the soup into warmed bowls. Garnish with the cilantro yogurt and a sprinkle of pickled chile rounds.



30 MINUTES PREP,  
PLUS MACERATING



SEASON 5, EPISODE 3



## QUICKFIRE CHALLENGE:

Make a dish from *Top Chef: The Cookbook*. Wait!—and turn it into a soup in 1 hour.

## : TOP CHEF: THE COOKBOOK

This Quickfire was based on the *New York Times* best-seller *Top Chef: The Cookbook*. For more information, go to [www.chroniclebooks.com](http://www.chroniclebooks.com).

“WATCH OUT, GUYS. I’M SOMEBODY  
TO RECKON WITH HERE.”

JAMIE



# SEASON 6 REUBEN BENEDICT WITH THOUSAND-ISLAND HOLLANDAISE



**30 MINUTES**

**SEASON 6, EPISODE 11**

**QUICKFIRE CHALLENGE:**  
Make breakfast for dinner  
in 30 minutes.

1/2 cup white wine

1 bay leaf

1/2 teaspoon chopped fresh thyme

3 egg yolks, plus 4 large eggs

1 cup (2 sticks) unsalted butter,  
cut into 1-inch pieces

2 tablespoons ketchup

1 tablespoon sweet relish

1/4 teaspoon salt

1/4 teaspoon white or black pepper

1/2 teaspoon vegetable or olive oil

Four 1/8-inch thick slices rye bread

8 ounces thinly sliced corned beef  
or pastrami

1 cup drained sauerkraut,  
at room temperature

4 slices Swiss cheese

1/2 teaspoon whole or  
ground caraway seed

## SERVES 2-4

1. In a large, heavy-bottomed saucepan over high heat, bring the wine to a boil. Add the bay leaf and thyme, and reduce to 1/4 cup, about 5 minutes. Remove from the heat and strain out bay leaf and thyme.
2. Pour 1 inch of water into the bottom of a double boiler set over medium-high heat. Bring to a simmer, then turn the heat to medium-low.
3. In the bowl of the double boiler, whisk the egg yolks. Place over the simmering water and continue to whisk the yolks until thick and pale, about 2 minutes. Whisk in the wine reduction, then add the butter, a few pieces at a time, whisking constantly until incorporated before adding more. Continue whisking until the mixture thickens enough to coat a spoon. Stir in the ketchup, relish, salt, and pepper, then turn off the heat but leave the sauce in the pan to keep warm.
4. Crack the 4 eggs into a cup with a spout. Heat a large, nonstick frying pan over medium-low heat. Add the oil to the pan, tilting the pan to coat. Add the eggs to the pan and cook until the whites are opaque throughout, about 2 minutes. Cover the eggs and allow them to cook for another 2 minutes, until the yolks are set, but still runny. Alternatively, poach the eggs (see page 71).
5. Meanwhile, toast the bread.
6. To finish, divide the toast between plates. Top each slice with corned beef, sauerkraut, and Swiss cheese. Top each Reuben with a fried egg, then drizzle with sauce and sprinkle with the ground caraway. Serve immediately.

**“BREAKFAST HAS ALWAYS  
BEEN MY FAVORITE MEAL  
OF THE DAY.”**

CHEF WYLIE DUFRESNE



# DALE T.'S GRILLED SCALLOPS WITH XO-PINEAPPLE FRIED RICE

- |  |  |
|--|--|
| 3 teaspoons peanut oil   | 1 tablespoon soy sauce                                       |
| 2 eggs, beaten   | 1 teaspoon XO sauce, such as Lee Kum Kee brand               |
| ½ small pineapple, peeled, cored, and chopped  | 1 teaspoon fish sauce  |
| ½ small onion, diced   | 1 teaspoon chili oil plus 1 tablespoon                       |
| 3 tablespoons chopped scallion   | 12 scallops, trimmed   |
| 3 cloves garlic, minced  | ½ teaspoon salt  |
| 1 tablespoon minced, peeled fresh ginger   | 10 long beans, blanched, trimmed, and cut into 1-inch pieces |
| One 8.8 ounce bag Uncle Ben's Ready Rice Whole Grain Brown Rice, prepared according to package instructions, or 2 cups cooked brown rice | 1 tablespoon sweet soy sauce                                 |
|  | 2 tablespoons chopped fresh cilantro                         |

## SERVES 4

1. Heat 1 teaspoon of the peanut oil in a medium sauté pan over medium heat. Add the eggs and cook, stirring, until firm. Remove the eggs from the pan and set aside.
2. Add another 1 teaspoon peanut oil to the pan. Add the pineapple, onion, scallion, garlic, and ginger and sauté for 2 minutes. Add the rice and stir to coat and heat the rice, 2 to 4 minutes.
3. Season with the soy sauce, XO sauce, fish sauce, and the 1 teaspoon chili oil, then add the eggs to the rice.
4. Season the scallops with ¼ teaspoon of the salt.
5. Heat a medium sauté pan or grill over medium-high heat. Add the 1 tablespoon chili oil, then the scallops and cook to medium, turning once, about 2 minutes.
6. Heat the remaining 1 teaspoon peanut oil in a sauté pan over medium-high heat. Add the long beans and cook, stirring, until crisp-tender, about 3 minutes. Season with sweet soy sauce and the remaining ¼ teaspoon salt.
7. To assemble, pile the rice on a large plate. Top with the long beans, then the scallops. Sprinkle with cilantro and serve.



 30 MINUTES

 SEASON 4, EPISODE 8



## QUICKFIRE CHALLENGE:

Create a healthy entrée using Uncle Ben's microwavable rice in 15 minutes.

# SAM'S LIME GINGERSNAP CRUMBLE SUNDAE



2½ quarts heavy cream

4 cups milk

Grated zest and juice of 3 limes

2 cups sugar plus 3 tablespoons

24 egg yolks


26 gingersnaps

Grated zest of 1 lemon

Special equipment:  
ice cream maker

 **15 MINUTES PREP,  
PLUS CHILLING**

 **SEASON 2, EPISODE 3**

 **QUICKFIRE CHALLENGE:**  
Create an original ice cream flavor in 2 hours, 45 minutes and serve it to passersby along the Redondo Beach Boardwalk.

## : HOME QUICKFIRE: DESSERT ISLAND

Put a wide variety of foods into a hat and have each person choose two. Make them decide which of the two they would rather eat for all eternity. Then ask them to bring a dish made with that food to your next *Top Chef* party.

### SERVES 10

1. In a heavy saucepan over medium heat, bring the cream and milk to a simmer. Add the lime juice and the 2 cups sugar.
2. In a large bowl, whisk the yolks. Add one-third of the warm cream mixture, stirring constantly. Pour the mixture into the saucepan, whisking constantly until it thickens and begins to bubble. Remove from heat. Cool for 15 minutes at room temperature, then refrigerate until cool, at least 1 hour.
3. Grind 16 of the gingersnaps in a food processor until they are the consistency of fine breadcrumbs. Stir the ground cookies into the cooled ice cream mixture and pour into an ice cream maker. Freeze according to the manufacturer's instructions.
4. Combine the 10 remaining gingersnaps, the lime and lemon zest, and the remaining 3 tablespoons sugar in a food processor. Pulse until finely ground.
5. To serve, scoop ice cream into bowls and sprinkle with the gingersnap crumble.

**"I WAS LIKE, OH MY GOD. TALL, DARK, AND HANDSOME, AND HE CAN COOK. SIGN ME UP."**

ANTONIA, ON SEASON 4, EPISODE 10  
QUICKFIRE JUDGE "SEXY" SAM

# LAST SUPPER

Have you ever wondered what you'd want to eat if your next supper were your last?



## JAMIE SEASON 5

"Coconut-fish curry and dosa on the beach in Southern India while drinking champagne straight from the bottle."

## HOSEA SEASON 5

"A really delicious BLT."

## RYAN SEASON 4

"Potluck with friends and family, where everyone brings one dish. With beer and vodka, too."

## SPIKE SEASON 4

"A nice roast chicken and lemon-oregano potatoes, something very comforting, very simple. Something that reminds me of sitting around the table with family."

## DALE SEASON 4

"Double burger with blue cheese and bacon, prime rib of beef, whole-roasted pig with crispy skin (Filipino), my mom's oxtail stew with peanuts, real Japanese ramen noodles, a couple pieces of toro sashimi, gyro from The Works in Chicago, deep-dish Pequod Sicilian-style pizza, and a bánh mì sandwich."

## NIKKI SEASON 4

"Apple cider-braised pork with spicy apples, sweet potato, and kale or Brussels sprouts. Most of my fans would be surprised that the answer to that question is not 'pasta.'"

Season 5, Episode 12 was devoted to the last-supper wishes of famous chefs and culinary luminaries. Here's what they chose.



## CHEF JACQUES PÉPIN

requested Squab and Peas. "When I was a kid, the squab was one of the special treats that we would get occasionally."



## CHEF MARCUS SAMUELSSON

wanted Seared Salmon with Twice-Cooked Spinach, Roasted Potatoes, and Dill Sauce.

## SUSAN UNGARO,

president of the James Beard Foundation, requested Shrimp Scampi with Tomato Provençal.



## CHEF LIDIA BASTIANICH

wanted Chicken Roasted with Lemon and Herbs, and Roasted Potatoes.



## CHEF WYLIE DUFRESNE

desired Eggs Benedict. "Proper egg cookery is the sign of a good chef."



# CHEF BIOS: SEASON 2

## ILAN HALL

The winner of Season 2 knows how to cook up controversy as well as a good pan of paella. Audiences came away with a sense of this Long Island native of Scottish and Israeli descent as a shrewd young cook with a snide attitude. Regardless of your feelings toward Ilan, he proved he could cook over and over again on the show. After traveling the world, Ilan is planning to open his own restaurant in downtown Los Angeles.

**WINNER!**

**“GO IN WITH AN OPEN MIND, BECAUSE THAT’S HOW YOU’LL WIN. THAT’S HOW I WON!”**

ILAN







## MARCEL VIGNERON

Marcel studied at the Culinary Institute of America and worked with star chef Joël Robuchon to hone his craft before coming to *Top Chef*. There was something about this talented young chef with a passion for foams and a flamelike hairdo that pissed off the people around him during Season 2. His silly rap and other tics can be forgiven, however, given that Marcel shows true creativity and flair in his cooking. He is now behind the stoves at The Bazaar in Beverly Hills.



## SAM TALBOT

This North Carolina native worked his way up to executive chef in some of New York City's best kitchens before becoming a chef'testant on *Top Chef*, and his finesse and experience showed in his consistently strong performance. "Sexy" Sam was probably a favorite to win. He ended up winning Fan Favorite and now cooks at the picturesque Surf Lodge in Montauk, New York.



## ELIA ABOUMRAD

This young Mexican-born chef of Lebanese descent honed her competitive edge as a swimmer in her teens and early twenties before switching her passion and drive to cooking. She displayed her talent during many of this season's challenges. She was the only woman this season to make it to the finals in Hawaii, going a little crazy and shaving her head along the way.



## CLIFF CROOKS

This tall, charismatic executive chef showed plenty of talent during Season 2, but was sent home after a misguided attempt to shave Marcel's head, against Marcel's will, on camera. This was one of the most shocking episodes in *Top Chef* history. Cliff aced several Quickfires, including the Sushi and Ice Cream Challenges. He was last seen cooking at the Blue Water Grill in New York City.



## MICHAEL MIDGLEY

This line cook from Lodi, California, was a long shot, to say the least, but he lasted all the way to the final six. He made his mark as the first chef'testant to win a Quickfire and Elimination Challenge in one episode. Michael has since moved to Stockton, California, where he caters and teaches cooking.



## BETTY FRASER

This former actress and Los Angeles chef and restaurateur brought a sense of fun and mischief to the *Top Chef* proceedings. She had the stamina to cook her heart out in every episode until the judges decried her contribution to the Seven Sins dinner—a trio of vegetable soups—as a bit too slothful.



## MIA GAINES-ALT

The judges loved her fried frog legs, and audiences appreciated her cowgirl hat and down-home appeal. In the end, Mia chose to quit rather than see Elia sent home as team leader of the *Los Angeles* magazine Catering Challenge. Since shooting, Mia has relocated to Hawaii, where she is chef at the Hotel Molokai.



## FRANK TERZOLI

"Frankie the Bull" seemed like a nice enough guy, aside from threatening Marcel with bodily harm a couple of times. This San Diego chef had the experience and talent to make it on *Top Chef*, but perhaps not the personality to live comfortably with a bunch of strangers for six weeks.





## CARLOS FERNANDEZ

Carlos shined in the infamous Amuse-Bouche Vending Machine Quickfire but was later voted off for his contribution to the Thanksgiving meal. But don't fret; he of the great smile and warm demeanor is still cooking at the Hi-Life Café in Fort Lauderdale, where he is chef and partner.



## JOSIE SMITH-MALAVE

Everyone had high expectations for this talented and vivacious Miami native, but like her friend Marisa, Josie was sent home early for a misguided trio at the six-course lunch for actress Jennifer Coolidge. These days, you'll find Josie cooking and consulting for some of New York's hippest eateries.



## MARISA CHURCHILL

Marisa and Josie became fast friends on the show, but their ill-fated collaboration on a fruity palate cleanser as part of a six-course tasting menu got them both sent home. Formerly pastry chef at the acclaimed Ame in San Francisco, Marisa now works as a restaurant consultant.



## EMILY SPRISLER

In the short time she was on the show, Emily seemed to have a bit of a prickly personality. Before we got to know her better, however, she was sent home when the firemen at a South Pasadena fire station were unimpressed with her reinvention of a childhood classic. Now she has her hands full as a private chef and new mom.



## OTTO BORSICH

Otto seemed out of his element in the first two episodes, perhaps regretting his decision to participate in a reality cooking contest with a bunch of chefs half his age. He quickly decided to call it quits right after the "Lycheegate" incident. Last seen, Otto was executive chef at Mahi Mah's in Virginia Beach.



## SUYAI STEINHAUER

This New Yorker didn't seem that surprised when she was sent home in the first episode for serving the judges a plate of so-so escargots with cheese sauce. Suyai is now back in the Big Apple, cooking for New York Fork meal delivery service.

**OUTSIDE THE  
BREAD BOX:  
CREATIVITY  
CHALLENGE**





## RECIPES

- 84** Michael's Carrot Chips
- 85** Dale T.'s Sexy Salad with Poached Chicken
- 87** Mia's Bean Salad
- 89** Stephen's Brunchwich of Egg, Mango, and Manchego
- 91** Spike's Sensual Beef Salad
- 93** Jeff's Apple-Fennel Soup with Blue Cheese Toasts
- 95** Elia's Ahi Tuna with Spinach Salad and Mini Onions
- 99** Ariane's Ground Chicken and Bacon Sausage
- 101** Radhika's Kebab Sausage with Tomato Jam
- 102** Fabio's Mediterranean Hot Dog
- 104** Cliff's Snapper with Blackberry-Beet Compote
- 105** Mark's Sirloin Steak, Turnips, Mushrooms, and Peach Butter
- 107** Harold's Pan-Roasted Chicken with Potato Gnocchi
- 110** Casey's Gingersnap and Pudding Parfait
- 111** Frank's Creamy Fruit Salad
- 113** Fabio's Brûléed Banana with Espresso Zabaione





# MICHAEL'S CARROT CHIPS



**15 MINUTES**

**SEASON 2, EPISODE 9**

**QUICKFIRE CHALLENGE:**  
Create a dish based on a color.

## ⋮ EQUIPMENT HEADS-UP USING A MANDOLINE

Chefs love tools that make fine cooking easier, and one good example is the mandoline. When you need to get potato slices uniform and paper-thin for making chips or if you are slicing beef fillet or zucchini for carpaccio, a mandoline does the work for you. Simply place a piece of food on the flat surface of the mandoline and slide it over the flat blade, much like a wide razor. Some models can also make julienne and crinkle cuts. What was once the province of restaurant chefs is now widely available to home cooks!

Peanut or canola oil for frying

8 carrots, peeled and thinly sliced  
(see sidebar)

1 tablespoon cornstarch

Salt

### SERVES 4

1. Fill a large, heavy saucepan halfway with oil. Over high heat, bring the oil to 350° F to 365° F.
2. Toss the carrot slices with the cornstarch. Working in batches, fry until golden and crisp, about 3 minutes. Remove with a slotted spoon to drain on paper towels.
3. Sprinkle liberally with salt and serve.

**"IT'S LIKE BETTY CROCKER AND CHARLES MANSON HAD A LOVE CHILD, AND HE'S COOKING FOR ME."**

JUDGE ANTHONY BOURDAIN

# DALE T.'S SEXY SALAD WITH POACHED CHICKEN

2 whole chicken breasts  
(about 3 pounds)

1/4 cup salt

1/4 cup chicken stock

8 cups water

2 cups sake

1 cup mirin

10 nori sheets, torn into pieces

2 tablespoons soy sauce

1 cup rice wine vinegar

1/2 cup chili bean sauce, such as  
Lee Kum Kee Toban Djan

1/2 cup sugar

1/8 cup coriander seeds

1/8 cup fish sauce

1 cup thinly sliced Brussels sprouts

1/2 head napa cabbage, cored and  
thinly sliced

10 pearl onions

## SERVES 4

1. Combine the chicken breasts, salt, chicken stock, and water in a large saucepan over medium-high heat. Bring the liquid to a boil, then turn off the heat, cover the pot, and let the breasts poach for 20 minutes. Remove the chicken from the liquid and slice into thin strips.
2. Combine the sake and mirin in a large saucepan over medium heat. Bring the liquid to a simmer, cook to reduce by one-third, then add the nori. Simmer to soften the nori, about 5 minutes. Add the soy sauce and carefully transfer the hot liquid to a blender or food processor. Blend into a smooth paste and set aside.
3. Combine the vinegar, chili bean sauce, sugar, coriander, and fish sauce in a large saucepan over medium-high heat and bring to a boil. Remove from heat. Add the Brussels sprouts, cabbage, and pearl onions to the liquid, stir to combine, and let the vegetables marinate for 10 minutes.
4. To assemble, place a spoonful of nori paste on each plate. Artfully arrange chicken strips and pickled vegetables on top of and around paste.



**1 HOUR PREP,  
PLUS POACHING**



**SEASON 4, EPISODE 10**



**QUICKFIRE CHALLENGE:**

Bring the sexy back  
to salad.

## TECHNIQUE POACHING CHICKEN

Though not as popular as sautéing and pan frying, poaching chicken is a perfect technique to use for something like chicken salad, where you want mild, succulent meat without added fat. Here's another way to poach chicken breasts: Fill a pot with water, chicken broth, and any aromatics that you like, such as chopped onion, celery, and carrot, which will impart subtle flavor to the meat. Add the chicken so that it fits in one layer, bring to a simmer, and cook on a low simmer until the chicken is opaque throughout, about 20 minutes.







# MIA'S BEAN SALAD



- |   |   |
|---|---|
| 1 tablespoon Dijon mustard                              | 1/2 cup canned garbanzo beans, drained                          |
| 1/2 teaspoon sugar                                      | 1/2 cup canned kidney beans, drained                            |
| 1 teaspoon capers                                       | 2 fresh cooked or canned beets, drained, cut into thin slivers  |
| 1 tablespoon fresh mint, julienned                      | 1/4 cup canned artichoke hearts, drained, cut into thin slivers |
| 2 teaspoons ground black pepper                         | 4 cups baby mixed greens  |
| 1/2 teaspoon salt                                       |   |
| 1/2 cup olive oil                                       |   |
| 1/2 cup fresh, blanched, or canned green beans, drained |   |

## SERVES 4

1. Whisk together the mustard, sugar, capers, mint, black pepper, salt, and olive oil in a small bowl. Set aside.
2. Toss the beans, beets, and artichoke hearts in a medium bowl. Dress with some of the vinaigrette.
3. To serve, heap a mound of greens on a platter. With a slotted spoon, remove the bean mixture from the vinaigrette and spoon it over the greens. Then drizzle the remaining vinaigrette over the greens and serve.



15 MINUTES



SEASON 2, EPISODE 6



**QUICKFIRE CHALLENGE:**

Make something delicious using three different canned foods.

## : RECIPE SCRAPBOOK

Hosting your own home Quickfire Challenge or *Top Chef* viewing party? Ask each guest to bring a favorite recipe to your party, with enough copies for everyone. Purchase binders before the party and create a cover sheet as a memento of the night. Then collect all the recipes and give them as party favors. Challenge each guest to cook one recipe (not their own) for your *Top Chef* parties in coming weeks.

"I'M VERY SURPRISED WHEN I LOOK OVER MY SHOULDER AND SEE THAT THERE ARE PEOPLE THAT ARE BRAVE ENOUGH TO ATTEMPT HOT FOOD IN FIFTEEN MINUTES. I'M THINKING IMMEDIATELY SALAD."

MIA



# THROWING A HOME QUICKFIRE PARTY

It's a party, so all the usual etiquette applies: Let guests know what they're in for. Send invitations by e-mail or phone (or mail!), so guests have time to reply at least one week in advance of your shindig. For a home Quickfire Challenge party, you'll want to invite people who love the Quickfire Challenge as much as you do. The people with whom you often watch *Top Chef* are the perfect guests!

## PLAN IT

- ☐ You'll need ingredients and other materials based on the number of guests and what they will be doing.
- ☐ Are you farming out responsibilities to your guests? Let them know at least five days in advance what they should bring.
- ☐ Invite enough guests to allow for some healthy competition. But only invite as many guests as you have counter space to fit.
- ☐ Consider *Top Chef* props: orange plastic cutting boards, white chef coats, a gray and orange *Top Chef* color scheme.
- ☐ Choose your theme(s): Bombay Nights (everyone uses Indian spices), Junk Food Challenge (cooking from a vending machine), Mystery Ingredient (what is that surprising texture or flavor?), Who Chops Fastest?

## DO IT

- ☐ Make sure the rules are clearly expressed and understood by all.
- ☐ Have a separate workstation for each guest.
- ☐ Let your guests choose their own teams or split them up by choosing straws or drawing team numbers from a hat. (For the true *Top Chef* touch, have your guests draw numbered knives from a block.)
- ☐ Have enough tools to go around. You can't compete in timed challenges if someone lacks a knife.
- ☐ Make sure someone takes photos (the non-cook in your crowd is a good choice).
- ☐ A good Home Quickfire Challenge party should be documented for the ages! You can share your photos with other fans on the Bravo Web site ([www.bravotv.com/top-chef](http://www.bravotv.com/top-chef)).
- ☐ Let the booze flow! Make sure you have wine openers and a well-stocked bar. Rule of thumb is to buy twice as much alcohol as you think you'll need. (And, of course, agree ahead of time with everyone on safe ways for getting home after the bash.)

# STEPHEN'S BRUNCHWICH OF EGG, MANGO, AND MANCHEGO

1/2 bulb fennel, trimmed

1 small plantain, peeled and diced

1/2 mango, peeled, cut from pit, and diced

2 slices prosciutto

1 tablespoon butter

1 egg, cracked into a ramekin

2 slices brioche bread

1 thin slice manchego cheese

## MAKES 1

1. Use a serrated knife or mandoline to shave the fennel into thin slices.
2. In a medium sauté pan over medium heat, cook the plantain and mango until caramelized, about 20 minutes. Remove from the pan and mix with the fennel. Set aside. Add the prosciutto to the pan and cook until the edges are crisped. Set aside.
3. Wipe any excess fat from the pan. Increase heat to medium-high and add the butter. Pour the egg into the pan and immediately reduce heat to medium-low. Cover the pan and let sit for 5 minutes, until the egg edges are opaque and the yolk is set.
4. Meanwhile, toast the brioche slices to the desired doneness. Place the egg on one slice of brioche. Top with the cheese, then with the fennel salad, prosciutto, and the other slice of brioche.



30 MINUTES



SEASON 1, EPISODE 7



## QUICKFIRE CHALLENGE:

Create a signature sandwich to be featured at Tom Colicchio's 'wichcraft.

## TECHNIQUE THE PERFECT FRIED EGG

Here are a few tricks for achieving the perfect fried egg:

**The right pan:** A small nonstick pan is the way to go, not only for cooking but also for easy cleaning.

**The right heat:** Relatively low heat on the stove top will keep the egg from getting too browned and crackly around the edges.

**The right fat:** A small amount of butter works best.

**Putting it all together:** Crack the egg into a small bowl, being careful not to break the yolk. Heat the butter over medium-low heat and lower the egg into the pan. Cook until the white is set, about 4 minutes. Cover the pan, reduce the heat to low, and cook until the yolk is barely set, about 1 minute more.







# SPIKE'S SENSUAL BEEF SALAD



- |  |  |
|--|--|
| 1 pineapple, peeled, cored, and diced                                    | 1/2 cup fish sauce   |
| 1 bunch radishes, cut into thin rounds                                   | 1 cup fresh lime juice                                     |
| 1 cucumber, cut into thin rounds   | 4 jalapeño chiles, cut into thin rounds                    |
| 1 bunch cilantro, stemmed and chopped, a few sprigs reserved for garnish | 1 tablespoon distilled white vinegar                       |
| Leaves from 5 sprigs mint, a few leaves reserved for garnish             | One 1 1/2-pound skirt, flap, or hanger steak (see page 23) |
| Salt and pepper  | 1 tablespoon olive oil                                     |
| 1 cup Sprite   | Pinch of red pepper flakes                                 |

## SERVES 4

1. Combine the pineapple, radishes, and cucumber in a large bowl. Toss with the chopped cilantro and mint leaves. Season with salt and pepper.
2. Combine the Sprite, fish sauce, lime juice, and chiles in a large saucepan over high heat and bring to a boil. Cook to reduce to 1/2 cup, about 15 minutes, then add the vinegar.
3. Season the steak with olive oil, salt, pepper, and red pepper flakes. Grill or broil to the desired degree of doneness, 3 to 4 minutes per side for medium-rare. When cool, cut into thin strips, slicing against the grain of the meat.
4. Toss together the salad and three-quarters of the dressing. Arrange the salad on 4 plates, topping each with one-quarter of the sliced steak. Drizzle each plate with dressing and garnish with cilantro and mint.

"MY FAVORITE CHALLENGE WAS THE TOMAHAWK CHOP, NOT JUST BECAUSE I WON, BUT BECAUSE THAT WAS A REAL CHEF-Y CHALLENGE, FROM BUTCHERING THE CHOPS THROUGH TO MAKING A COOKED DISH."

SPIKE



45 MINUTES



SEASON 4, EPISODE 10



QUICKFIRE CHALLENGE:

Bring the sexy back to salad.

## ABOUT AN INGREDIENT PINEAPPLE

Though many of us grew up associating pineapples with Hawaii, they are, in fact, native to Latin America. Christopher Columbus found these odd-looking fruits on the island of Guadeloupe and took them back to Europe. In turn, it was European voyagers who brought them to the Philippines and Hawaii, where Mr. Dole and Mr. Del Monte eventually created quite a monopoly. Pineapples have come full circle, and are now mainly grown in Costa Rica, Mexico, and elsewhere; only about ten percent of the world's pineapples are now grown in Hawaii.







# JEFF'S APPLE-FENNEL SOUP WITH BLUE CHEESE TOASTS

3 Granny Smith apples, peeled, cored, and diced

1 cup chopped fennel  
(fronds reserved for garnish)

2 large shallots, minced

2 cloves garlic

½ cup dry white wine

2 cups chicken stock

1 cup heavy cream

Leaves from 3 sprigs thyme

Leaves from 3 sprigs sage

3 fresh mint leaves

¼ small baguette, cut into ½-inch slices

½ cup crumbled blue cheese

5 dried figs, chopped

## SERVES 4

1. Preheat an oven to 350° F.
2. In a large saucepan over medium-low heat, sweat the apples, fennel, shallots, and garlic, reserving a few tablespoons of the apples. When the vegetables are softened, add the wine and cook to reduce by half. Add the chicken stock, reduce heat to low, and cook to reduce the liquid by half. Add the cream and herbs and simmer until bubbles form on the surface. Transfer to a blender or food processor and purée until smooth.
3. Meanwhile, place the baguette slices on a baking sheet and toast until golden, about 10 minutes. Spread each toast with a bit of blue cheese and top with a few slices of fig.
4. To serve, fill each soup bowl three-quarters full. Float several toasts in the soup and sprinkle with the reserved chopped apple and a few chopped fennel fronds.

"IT'S LIKE A MOSH PIT—HANDS AND ELBOWS FLYING EVERYWHERE."

JEFF, ON WHAT HAPPENS WHEN PADMA SAYS "GO"



1 HOUR



SEASON 5, EPISODE 3



QUICKFIRE CHALLENGE:

Make a dish from *Top Chef: The Cookbook*. Wait!—and turn it into a soup.

## TECHNIQUE "SWEATING" VEGETABLES

Perhaps not the most appetizing culinary term, "sweating" vegetables really means sautéing them in minimal fat at a low heat, usually in a covered pan, so they essentially poach in their own liquid. The result is a lot better than it sounds. Some good candidates for this kind of cooking are apples, leeks, onions, and other fruits and vegetables that contain lots of water. Long, slow cooking over low heat allows vegetables to become tender and well cooked without caramelizing or browning.







# ELIA'S AHI TUNA WITH SPINACH SALAD AND MINI ONIONS

- |                                |   |
|--------------------------------|---|
| 2 teaspoons honey              | 4 teaspoons olive oil                             |
| 3 teaspoons toasted sesame oil | 2 teaspoons whole-grain mustard                   |
| 2 teaspoons canola oil         | 1 teaspoon soy sauce                              |
| 2 teaspoons sesame seeds       | 1 teaspoon honey                                  |
| 4 teaspoons fresh lime juice   | One 6- to 8-ounce ahi tuna steak                  |
| 1 teaspoon rice vinegar        | 2 cups baby spinach                               |
| 2 teaspoons ginger juice       | 2 tablespoons minced scallion,<br>white part only |
| Salt and pepper                |   |

## SERVES 2

1. Combine the honey, 2 teaspoons of the sesame oil, the canola oil, sesame seeds, 2 teaspoons of the lime juice, the rice vinegar, and 1 teaspoon of the ginger juice in a small bowl. Season with salt and pepper.
2. In another bowl, whisk together the olive oil, the remaining 2 teaspoons lime juice, the whole-grain mustard, the remaining 1 teaspoon ginger juice, the soy sauce, and honey. Season with salt and pepper.
3. Rub the tuna with the remaining 1 teaspoon sesame oil. Season with salt and pepper. Heat a medium skillet over medium-high heat. Add the tuna and sear on both sides, about 1 minute per side (see sidebar). Remove the pan from heat and transfer the fish to a cutting board. Slice the tuna into thin strips across the grain.
4. To serve, drizzle the tuna with the sesame-ginger sauce. Toss the spinach with the mustard vinaigrette. Divide the tuna and spinach between 2 plates and sprinkle with the minced scallion.

"THERE HAS TO BE DEFINITION IN YOUR DISH, A DEFINITE TASTE THAT COMES OUT. THE OTHERS JUST SUPPLEMENT IT."

ELIA



25 MINUTES



SEASON 2, EPISODE 7



QUICKFIRE CHALLENGE:

Create an entrée using ingredients from Redondo Beach farmers' market.

## TECHNIQUE SEARING

Searing is a fairly simple technique for cooking meat, poultry, and fish to create a crispy crust and moist and tender interior. And it's simple: you need a very hot, heavy pan and dry protein.

Add a bit of oil to a heavy sauté pan and heat to medium-high or high (about 300° F). Pat your protein dry with a paper towel, add salt and pepper, and place it in the pan. After a few minutes, when the edges of the meat have browned, reduce the heat to medium and flip. Cook to your desired doneness.



# COCKTAILS GALORE

Occasionally, chef'testants are challenged to become bar chefs. Over five seasons of Quickfires, they've been challenged to mix cocktails with Baileys Irish Cream and Bombay Sapphire gin, or to conjure a new mixed drink from scratch. Some chef'testants thought a liquid concoction would be the perfect complement to their winning dish. Here are a few of the best liquid concoctions to emerge from those challenges.



## SANDEE'S MOJITO

SEASON 3, EPISODE 4

SERVES 1

2 KEY LIMES OR 1/2 PERSIAN LIME, QUARTERED

8 FRESH MINT LEAVES

1 TABLESPOON SUGAR

1 OUNCE LIGHT RUM, SUCH AS BACARDI

CRUSHED ICE

CLUB SODA

EDIBLE FLOWER OR FRESH MINT SPRIGS FOR GARNISH

Combine the lime, mint, and sugar in an old-fashioned glass and bruise with a muddler or wooden spoon. Stir in the rum. Add crushed ice, then top off with club soda as desired. Stir to combine. Garnish with a flower or mint.

## CARLA'S CRANBERRY-GINGER SPRITZER

SEASON 5, EPISODE 13

SERVES 4

2 TABLESPOONS SUGAR FOR RIMMING

1 CUP CRANBERRY JUICE

1 CUP WATER

GRATED ZEST AND JUICE OF 1 LIME, PLUS 4 LIME SLICES FOR GARNISH

1 INCH FRESH GINGER, PEELED AND CUT INTO 1/8-INCH-THICK SLICES

1 TABLESPOON BROWN SUGAR

ICE CUBES

12 OUNCES LIME SODA

Pour the sugar onto a small plate. Moisten the rim of 4 tall glasses. Dip each glass into the sugar to rim.

In a small pitcher, combine the cranberry juice, water, lime zest and juice, ginger, and brown sugar. Stir until the sugar dissolves. Fill the glasses with ice. Strain the cranberry mixture into the glasses, filling each three-quarters full and topping with lime soda. Garnish with a lime slice.





## HOME QUICKFIRE CHALLENGE

During a *Top Chef* commercial break, race into your kitchen (or home bar area) and create a new cocktail. You have until the show comes back on, about three minutes, and then it's martini shaker down, hands up! You must use ingredients you have in your cupboard already (be creative and improvise).



## BETTY'S CHILLED CHRISTMAS COCKTAIL

SEASON 2, EPISODE 8

SERVES 1

3 TABLESPOONS COCONUT RUM, SUCH AS PARROT BAY

JUICE OF 1 LIME

1 TABLESPOON SUGAR

CRUSHED ICE

2 TABLESPOONS CARAMEL OR REGULAR BAILEYS

1 TABLESPOON HEAVY CREAM

DASH OF GROUND CINNAMON

Chill a martini glass for at least 15 minutes. In a cocktail shaker, combine the rum, lime juice, and sugar with crushed ice and shake well. Strain into the chilled martini glass.

Mix the Baileys, cream, and cinnamon and serve in a shot glass. Chase sips of the martini with sips of the creamy Baileys mixture.

## HOSEA'S GRAND MARNIER HURRICANE WITH POMEGRANATE AND BLOOD ORANGE

SEASON 5, EPISODE 13

SERVES 4

1 CUP BLOOD ORANGE JUICE (FROM ABOUT 5 BLOOD ORANGES)

1 CUP GRAPEFRUIT JUICE (FROM ABOUT 2 GRAPEFRUITS)

1/4 CUP POMEGRANATE JUICE

1 CUP LIGHT RUM

1 CUP DARK RUM

2 TABLESPOONS GRAND MARNIER

1/2 CUP SIMPLE SYRUP (SEE PAGE 22)

ICE CUBES

Combine juices and liquors. Add the simple syrup to taste. Pour over ice in 4 tall glasses. Serve immediately.









# ARIANE'S GROUND CHICKEN AND BACON SAUSAGE

- |   |   |
|---|---|
| 1 pound ground chicken  | Ground white pepper                           |
| 1/4 cup sauternes or other semisweet wine, such as sherry or Madeira, plus more if needed | Casings                                       |
| 1/4 cup diced bacon, preferably applewood smoked  | 1 tablespoon olive oil                        |
| 2 tablespoons ground celery seeds   | 1 tablespoon butter                           |
| Salt  | 2 yellow onions, diced                        |
| 1 tablespoon ground fennel seeds  | 1 medium-hot chile, seeded and minced         |
| 1/2 tablespoon garlic powder or 1 tablespoon minced garlic                                | 3/4 cup amber beer                            |
|   | 1/2 cup sweet relish or chopped sweet pickles |
|   | Whole-wheat hot dog buns                      |

## MAKES 8-12

1. Preheat an oven to 350°F.
2. In a large bowl, mix together the chicken, 1/4 cup wine, bacon, celery seeds, 1 tablespoon salt, fennel, garlic powder, and 1 tablespoon white pepper until the ingredients are evenly distributed. Scoop some of the mixture into a piping bag with a 1-inch tip. Tie off one end of the casing with a knot. Holding the casing in one hand and the piping bag in the other, pipe the mixture to fill the casing. Tie off every 4 inches. (Alternatively, make meatballs or patties by forming small handfuls of meat, see sidebar).
3. Heat a large sauté pan over medium-high heat. Working in batches, sear the sausages on both sides, about 2 minutes per side (see page 95). Arrange the seared sausages in a baking pan, and finish in the oven until cooked through, about 5 minutes.
4. Heat a large sauté pan over medium heat. Add the oil and butter, then the onions and chile. Cook, stirring, until soft, about 15 minutes. Increase heat to high, and add the beer to the pan in 3 additions, each time bringing to a boil and then adding more. Stir in the relish and remove from heat. Season with salt and pepper.
5. Toast the buns in the oven. Lay a sausage in each and top with the relish mixture.



✓ 1 HOUR

SEASON 5, EPISODE 2



QUICKFIRE CHALLENGE:

Create a signature hot dog.

## TECHNIQUE MAKING YOUR OWN SAUSAGE

You could go to town with a meat grinder, an extruder, and natural casings to make your own sausages like a pro. A far simpler proposition is to make loose sausage or sausage patties with already-ground meat and your own spice mixtures.

Choose your spice mixture and toast for best effect. Blend all ingredients thoroughly. Form the mixture into the shape you desire (patties, thin cigars, thick logs, or kebabs, patted onto a skewer). Cook immediately or chill for up to one week.



# RADHIKA'S KEBAB SAUSAGE WITH TOMATO JAM


 WINNER!

- |  |                                      |
|--|--------------------------------------|
| 1 pound ground lamb                                  | 1/2 cup chopped fresh cilantro       |
| 1/2 pound ground pork                                | 1 1/2 tablespoons white wine vinegar |
| 1/2 pound ground chuck                               | 1 teaspoon capers                    |
| 1 tablespoon minced garlic                           | 3 tablespoons tomato paste           |
| 2 tablespoons tandoori masala                        | 1/2 teaspoon ground cumin            |
| Salt and pepper                                      | 1 cup mayonnaise                     |
| 1 tablespoon canola oil                              | 1/2 cup heavy cream                  |
| 1 large red onion, halved, then cut into thin slices | 4 soft rolls, split                  |
| 1 large cucumber, seeded, peeled, and diced          |                                      |

## SERVES 4-6

1. Preheat an oven to 350° F.
2. In a large bowl, combine the lamb, pork, chuck, garlic, tandoori masala, 1 teaspoon salt, and 1/2 teaspoon pepper. Divide the mixture in two, and place one half in a food processor. Blend until very finely ground, then return to the bowl and mix with the rest of the meat. Form the sausage into logs the size and shape of bratwurst.
3. Heat a large sauté pan over medium-high heat. Working with a few sausages at a time, brown the meat, turning once. You will have to work in batches. Transfer the sausages to a baking sheet and bake in the oven for 10 minutes.
4. Meanwhile, in a large sauté pan over medium heat, heat the oil and cook the onion, stirring, until brown, about 20 minutes.
5. Combine the cucumber, cilantro, vinegar, capers, and salt and pepper to taste in a bowl and let macerate for 20 minutes.
6. Whisk the tomato paste, cumin, mayonnaise, and heavy cream together in a small bowl.
7. To assemble, toast the rolls. Spread both sides of each roll with tomato jam. Place 2 sausages in each roll and top with pickled cucumber and caramelized onion.


 1 HOUR

 SEASON 5, EPISODE 2

**QUICKFIRE CHALLENGE:**

Create a signature hot dog.

"THE HARDEST PART WAS GOING INTO THE QUICKFIRE AND NOT KNOWING WHAT YOU WERE DOING. FOR ALL WE KNEW, THERE WERE TEN DANCING MONKEYS BEHIND THAT WALL THAT WE HAD TO SLAUGHTER AND BARBECUE."

RADHIKA



# FABIO'S MEDITERRANEAN HOT DOG



 **1 HOUR**

 **SEASON 5, EPISODE 2**

 **QUICKFIRE CHALLENGE:**  
Create a signature hot dog.

## TECHNIQUE ROASTING PEPPERS

Here's one for Home Culinary Training 101: Preheat a broiler. Line a baking sheet with aluminum foil. Place the bell peppers on the sheet about 4 inches from the heat source and broil, keeping a close watch and turning several times, until the peppers are blackened all over but not on fire, about 15 minutes. Place the roasted peppers in a paper bag or in a bowl covered with plastic wrap for 10 minutes. Then, peel off the skin with your fingers (this will be a little messy), and use as desired in your recipe.

**1 1/4 cups (4 ounces) sun-dried tomatoes**

**1/2 pound andouille sausage**

**1/2 pound ground pork**

**One 7-ounce jar roasted red peppers, drained and minced**

**4 ounces soft goat cheese, such as chèvre**

**Salt and pepper**

**4 tablespoons olive oil, plus more for brushing**

**1 small zucchini, cut into thin slices lengthwise**

**About 10 fresh basil leaves, chopped**

**1 clove garlic, minced**

**1 baguette**

### MAKES 4

1. Preheat an oven to 375°F.
2. Cover the sun-dried tomatoes with hot water in a bowl and soak for 30 minutes.
3. Slice the casing of the andouille and empty the contents into a food processor. Add the ground pork, peppers, and goat cheese. Season with salt and pepper, and pulse until combined.
4. Form the meat into patties, meatballs, or links. At this point, if you have a smoker, you may want to smoke the meat at 225°F for about 10 minutes.
5. In a large skillet, heat 2 tablespoons of the olive oil over medium-high heat. Brown the sausages, cooking for about 4 minutes per side. Transfer to a baking sheet and bake in the oven for about 10 minutes.
6. Meanwhile, heat 1 tablespoon of the olive oil in a large skillet over medium-high heat. Add the zucchini, season with salt and pepper, and sauté until golden, about 7 minutes.
7. Drain the sun-dried tomatoes and toss with the remaining 1 tablespoon olive oil, the basil, garlic, and season with salt and pepper.
8. Cut the baguette lengthwise and place on a baking sheet, cut sides up. Brush with olive oil and sprinkle with salt. Transfer to the oven to toast, about 5 minutes. Remove from the oven. Build the sandwich by piling sausage, then zucchini, then sun-dried tomato mixture on the baguette. Return to the oven until hot and the bread is crispy, about 10 minutes. Cut into 4-inch portions and serve.

# MAD LIBBIN' QUICKFIRE

Fill in the blanks to reveal your Quickfire Challenge.

## NEIGHBORHOOD THROWDOWN

Things are heating up in the neighborhood. Pay a friendly visit to \_\_\_\_\_, and challenge them to a Quickfire Challenge. You'll each get to choose \_\_\_\_\_ ingredients from the other person's fridge to work with. Your recipe must include \_\_\_\_\_, and your neighbor's recipe should incorporate \_\_\_\_\_. \_\_\_\_\_ will be the judge of this challenge.

## COOKIN' UP THE PAST

Reimagine \_\_\_\_\_ by incorporating new ingredients: \_\_\_\_\_ and \_\_\_\_\_. Be inspired by the flavors of \_\_\_\_\_. \_\_\_\_\_

## QUICKFIRE EXTREME

Use \_\_\_\_\_, \_\_\_\_\_, and \_\_\_\_\_ other ingredients to create a delicious dinner dish. Incorporate \_\_\_\_\_ and \_\_\_\_\_ into the dish. You cannot use \_\_\_\_\_. You'll get \_\_\_\_\_ minutes to create your dish. Go! Invite at least \_\_\_\_\_ people over to sample the results of this culinary adventure.



# CLIFF'S SNAPPER WITH BLACKBERRY-BEET COMPOTE



 **1 HOUR**

 **SEASON 2, EPISODE 9**

 **QUICKFIRE CHALLENGE:**  
Create a dish based on a color.

- |   |  |
|---|--|
| <b>1/4 teaspoon ground coriander</b>                  | <b>1 clove garlic, chopped</b>                     |
| <b>1/2 cup diced pickled beets</b>                    | <b>1 teaspoon five-spice powder</b>                |
| <b>1/2 cup sliced fresh blackberries</b>              | <b>1/2 teaspoon paprika</b>                        |
| <b>1 tablespoon champagne vinegar</b>                 | <b>Salt and pepper</b>                             |
| <b>2 tablespoons grapeseed oil plus 1/4 cup</b>       | <b>Two 8-ounce snapper fillets</b>                 |
| <b>4 tablespoons olive oil, plus more for cooking</b> | <b>One 15-ounce can hominy, rinsed and drained</b> |
| <b>1 eggplant, peeled and cut into 1/2-inch cubes</b> | <b>1/2 cup chopped pitted kalamata olives</b>      |
| <b>1 tablespoon soy sauce</b>                         | <b>3 tablespoons butter</b>                        |

## SERVES 2-4

1. Preheat an oven to 400° F.
2. In a small dry saucepan over medium-low heat, toast the coriander until fragrant. Transfer to a small bowl. Add the beets, blackberries, vinegar, the 2 tablespoons grapeseed oil, and 2 tablespoons of the olive oil. Toss well to coat.
3. Toss the eggplant with 2 tablespoons of the olive oil, the remaining 1/4 cup grapeseed oil, the soy sauce, garlic, five-spice powder, paprika, and salt and pepper to taste. Spread the cubes evenly on a baking sheet. Roast until tender, stirring occasionally, about 20 minutes.
4. Fifteen minutes into roasting, cook the fish. Heat 1 to 2 tablespoons olive oil in a large sauté pan over medium heat. Add the fish fillets and brown on each side, about 2 minutes per side.
5. Reduce the oven temperature to 200° F. Transfer the fish to serving plates and keep warm in the oven while you prepare the hominy butter.
6. In the same sauté pan, heat the hominy and olives over medium-low heat, stirring the brown bits into the mixture. Transfer to a blender or food processor, add the butter, and process until smooth.
7. To serve, top each fillet with a heaping spoonful of hominy butter and the berry-beet compote. Mound roasted eggplant alongside.



# MARK'S SIRLOIN STEAK, TURNIPS, MUSHROOMS, AND PEACH BUTTER



1 ripe peach, peeled, pitted, and sliced

3 1/2 tablespoons butter, at room temperature

Salt

2 small turnips, peeled and diced

1/4 pound hen-of-the-woods or oyster mushrooms, sectioned into bite-sized pieces

One 1 1/2-pound boneless top sirloin steak

## SERVES 1-2

1. In a blender or food processor, purée the peach. Add 2 tablespoons of the butter, a pinch of salt, and pulse until combined. Set aside.
2. Bring a small pot of salted water to a boil. Add the turnips and boil until tender. Drain and then purée the turnips with 1 tablespoon of the butter.
3. In a medium sauté pan over medium heat, melt the remaining 1/2 tablespoon butter. Add the mushrooms and sauté until golden brown, 2 to 3 minutes. Set aside. In the same pan, sear the sirloin to the desired doneness, about 8 minutes per side for medium-rare (see page 95). Remove the steak from the pan, let rest for 5 minutes, then cut into thin strips.
4. To assemble, pool the turnip purée on a platter. Top with the sliced steak, then with the peach butter. Serve the mushrooms on the side.



30 MINUTES



SEASON 4, EPISODE 2



## QUICKFIRE CHALLENGE:

Create a dish using no more than five ingredients from Chicago's Green City Market.



"YOU WALK IN AND YOU SEE MING TSAI OR DANIEL BOULUD. YOU'RE TRYING TO PUT SOMETHING ON A PLATE, AND YOU'RE SHAKING LIKE CRAZY FOR THEM."

MARK







# HAROLD'S PAN-ROASTED CHICKEN WITH POTATO GNOCCHI



- |  |                                 |
|--|---------------------------------|
| 2 tablespoons olive oil                                      | 1 cup frozen petite peas        |
| 1 bone-in, skin-on chicken breast half (about 10 ounces)     | ½ cup chicken stock             |
| 4 ounces fresh potato gnocchi                                | 1 tablespoon minced fresh thyme |
| 3 ounces (about 1 cup) hen-of-the-woods mushrooms, separated | Salt and pepper                 |

## SERVES 1

1. Preheat an oven to 425° F.
2. Heat 1 tablespoon of the olive oil in a medium oven-safe pan over medium-high heat. Add the chicken, skin side down, and brown for about 6 minutes. Flip the chicken and transfer the pan to the oven.
3. While the chicken is roasting (about 20 minutes), add the remaining 1 tablespoon olive oil to a large sauté pan over medium-high heat. Add the gnocchi and mushrooms and cook, stirring frequently, until the mushrooms are softened and the gnocchi is browning, about 7 minutes. Add the peas, then the chicken stock and thyme. Cook until thickened. Season with salt and pepper. Stir in any juices from the roasted chicken.
4. Place the chicken on the plate and surround with the mushroom, pea, and gnocchi mixture. Pour the juices over the chicken and vegetables.



✓ 45 MINUTES

SEASON 1, EPISODE 10



## QUICKFIRE CHALLENGE:

Serve three different plates of high-protein, high-carb, low-fat food for the cast of Cirque du Soleil's KA.

## FUN FACT PERILLA

Harold's West Village restaurant is proof that *Top Chef* winners go on to create big things. Well, maybe not physically big—Perilla has eighteen tables and ten seats at the bar—but big in neighborhood popularity and big in flavor. Specializing in seasonal American cuisine, Perilla opened in 2007 and already has a list of regulars and a line of customers waiting to try unlikely dishes: Japanese-inspired meatballs made of duck meat and mountain yam? Clearly an inspired Top Chef.

"I DON'T REALLY HAVE A STRATEGY. I THINK MY FOOD SPEAKS FOR ITSELF. I JUST TAKE IT BY THE HORNS WHEN IT COMES TO ME."

HAROLD



IT DOESN'T GET ANY  
**WACKIER**  
THAN THIS

On the Season 3 *Top Chef* reunion show, the prize for “wackiest dish” went hands down to Hung’s infamous Smurf Village.



The Quickfire Challenge for Season 3, Episode 10 was to create a dish using only \$10 worth of products from a supermarket aisle. Hung's assignment: the cereal, coffee, and canned milk aisle. "I'm not excited or thrilled about this aisle," Hung said, "but I have to make use of what I have. I want to do something that I did when I was a kid."



As soon as Hung got into the kitchen, things started to look up.

**"THIS CHALLENGE IS DEFINITELY THE MOST FUN I'VE HAD BECAUSE I MISS PLAYING WITH FOOD—BASICALLY, LIKE A CHILD."**



In Season 2, Episode 3, Frank left the judges speechless with his *Alice in Wonderland*-inspired Mushroom Fantasy Salad. The Elimination Challenge was to create a dish updating a childhood classic. After viewing Frank's concoction in the kitchen, Judge Tom Colicchio asked: "Is this a childhood memory or a drug experience?"

**"I ALWAYS LOVE FRANK'S PLATES. FRANK'S PLATES ARE CRAZY."**

ILAN



# CASEY'S GINGERSNAP AND PUDDING PARFAIT



 **30 MINUTES PREP,  
PLUS CHILLING**

 **SEASON 3, EPISODE 10**

 **QUICKFIRE CHALLENGE:**  
Create a dish using \$10 of ingredients from one aisle of a supermarket.

2 cups gingersnaps

1/4 cup all-purpose flour

1/2 cup granulated sugar

1 egg

2 cups heavy cream

1 vanilla bean, split lengthwise, seeds removed and reserved

Pinch of salt

One 8-ounce jar mango preserves

Juice of 1 lemon (about 3 tablespoons)

1 tablespoon confectioners' sugar

## SERVES 4

1. In a blender or food processor, grind the gingersnaps to a fine crumb. Set aside.
2. In a large, heavy saucepan, whisk the flour, granulated sugar, and egg until pale yellow. Add 1 cup of the cream, whisking until combined. Add the vanilla bean and seeds and the salt. Set the pan over medium heat and bring the mixture to a bubble, whisking constantly, until it thickens to pudding consistency, about 10 minutes. Remove from heat, strain through a fine-mesh sieve, cool to room temperature, then cool in the refrigerator for 1 hour.
3. In a medium saucepan over medium heat, warm the mango preserves until they are runny. Add the lemon juice, remove from heat, and cool.
4. Whip the remaining 1 cup cream and sweeten with the confectioners' sugar.
5. To assemble, layer components in 4 wine goblets or parfait glasses. Begin with gingersnaps and top with pudding, then jam, then more gingersnaps. Finish with a dollop of the whipped cream.

**"THE TOUGHEST THING ABOUT QUICKFIRES IS, OF COURSE, THE TIME. IT'S A MUCH QUICKER PACE THAN AT A RESTAURANT. BUT, LIKE RUNNING, IT'S A HUGE RUSH."**

RICHARD B.



# FRANK'S CREAMY FRUIT SALAD



1 cup heavy cream  
 1/2 cup sugar  
 1 teaspoon plain yogurt

1/4 cup blueberry pie filling  
 1/2 cup mascarpone  
 1/2 cup chopped, drained, canned peaches

1/2 cup fruit cocktail, drained  
 1/2 apple, thinly sliced

## SERVES 4

1. Whip together 1/2 cup of the heavy cream, 1/4 cup of the sugar, and the yogurt on high speed in an electric mixer until stiff peaks form. Fold in the blueberry pie filling until well combined.
2. Whip together the mascarpone, the remaining 1/2 cup heavy cream, and the remaining 1/4 cup sugar on high speed until stiff peaks form. Fold in the chopped peaches until well combined.
3. To serve, put 2 tablespoons fruit cocktail in each of 4 chilled glasses. Layer one-quarter of the mascarpone peach cream on top. Top with one-quarter of the blueberry cream. Garnish with an apple slice.



15 MINUTES



SEASON 2, EPISODE 6



## QUICKFIRE CHALLENGE:

Make something delicious using three different canned foods.



“TRYING TO MAKE TASTY FOOD WITH CANNED FOODS IS ASKING A LOT, AND I’M THINKING THAT IT’S GOING TO BE AN EXTREMELY DIFFICULT CHALLENGE.”

MARCEL



# FABIO'S BRÛLÉD BANANA WITH ESPRESSO ZABAIONE

4 thin slices brioche bread

8 large eggs

½ cup sugar plus 1 tablespoon

2 tablespoons all-purpose flour

1 teaspoon ground cinnamon

1 cup coffee beans

1 cup milk

1 teaspoon vanilla extract

½ cup honey

2 tablespoons butter

1 banana, peeled and thinly sliced

Heavy cream for drizzling

## SERVES 4

1. Prepare an ice bath.
2. With a 2-inch biscuit or cookie cutter, cut a round from each slice of brioche. Set aside.
3. In a large bowl or stand mixer with a whisk attachment, whisk 6 of the eggs with the ½ cup sugar until pale and thick. Stir in the flour and cinnamon.
4. In a heavy medium saucepan over medium heat, combine the coffee beans and milk. Heat until bubbles begin to appear at the edges of the pan.
5. Whisk one-quarter of the milk mixture into the eggs, stirring constantly so the eggs don't curdle. Add the egg mixture to the milk mixture in the saucepan, whisking constantly over medium heat until the mixture thickens enough to coat a spoon, about 5 minutes.
6. Strain through a fine-mesh sieve into a metal bowl. Stir in the vanilla. Place bowl in the ice bath until cooled.
7. In a small bowl, whisk the remaining 2 eggs and the honey until smooth. Dip each brioche round into this mixture, coating evenly on both sides.
8. Melt 1 tablespoon of the butter in a large sauté pan over medium-high heat. Brown the brioche circles, turning when golden, about 12 minutes per side, and remove.
9. In the same saucepan, melt the remaining 1 tablespoon butter over medium-high heat. Add the banana slices, sprinkle with the 1 tablespoon sugar and sauté until golden and caramelized, about 5 minutes. Alternatively, caramelize the banana with a hand-held blowtorch (see note, page 142).
10. To serve, place a round of toast on a plate, top with a few slices of banana, and drizzle with cream. Serve additional coffee cream alongside in a shot glass.



45 MINUTES



SEASON 5, EPISODE 4



QUICKFIRE CHALLENGE:

Create a breakfast  
amuse-bouche.

"I'M A PROFESSIONAL CHEF; THERE'S NOTHING THAT CAN STRESS ME OUT. IF THEY'RE GONNA GIVE ME A MONKEY ASS TO FILL WITH FRIED BANANA, I'LL COME UP WITH SOMETHING ANYWAY. IT'S NOT A PROBLEM."

FABIO



# CHEF BIOS: SEASON 3

## HUNG HUYNH

Hung announced himself on the very first episode as a CPA: Certified Professional Asshole. He wasn't the meanest villain the show has ever seen, but certainly one of the cockiest. Hung's technical virtuosity, top-line restaurant experience (he worked at Guy Savoy in Las Vegas, and elsewhere), and sheer demonic speed propelled him to the finale in Aspen, where he edged out Dale for the win. He put a lot of himself and his Vietnamese flavors into the dishes, which led him to ultimate victory.

**WINNER!**

**"I WORKED SO HARD  
TO GET HERE AND TO  
PROVE MYSELF."**

HUNG





## DALE LEVITSKI

The self-dubbed "Big Gay Chef" of Season 3 had not cooked for a year and a half before starting the competition, but during the season, Dale found redemption as well as his "inner chef." His last dish of the season, Rack of Colorado Lamb with a Deconstructed Ratatouille, simply took the judges' breath away. Dale is opening his own restaurant, Town & Country, in Chicago.



## CASEY THOMPSON

This self-taught chef with a sunny disposition had the mojo to go all the way to the finale in Aspen. Casey proved herself as a hard worker and a team player. She may have missed out on being Top Chef by preparing a disappointing pork belly at the finals, but she did go on to win Fan Favorite. In 2008, Casey left her longtime position as executive chef at Dallas's Shinsei restaurant, and is now living and cooking in the San Francisco Bay Area.





## BRIAN MALARKEY

Brian started out the season bold with a combo plate of snake and eel, and cooked with gusto to the end. An executive chef at a seafood restaurant, he had a likable persona and easygoing vibe that helped him on the show; he met his Waterloo in the form of too much gusto at the Aspen Rodeo Challenge. Brian is still leading the kitchen at Oceanaire in San Diego.



## SARA MAIR

Sara M., a cheesemaker who had worked as sous chef in fine restaurants, proved she could really cook. Her adorable accent, pleasant personality, and interesting flavor combinations made her an asset to the show, despite winning no Quickfires and just one Elimination. She hopes to start her own goat farm and dairy back in Jamaica.



## C.J. JACOBSEN

A testicular cancer survivor, C.J. won over audiences with his amiable disposition. He beat out the competition in the Daniel Boulud Burger Quickfire, but his shambolic attempt to make a tasty airplane meal left him vulnerable to elimination. Since leaving the show, C.J. moved from California to Chicago to help castmate Dale open Town & Country restaurant.



## HOWIE KLEINBERG

This prickly self-taught Miami chef, nicknamed "The Bulldog," was up and down during the season: he won two Elimination Challenges, and yet he also served the judges a plate of nothing—twice. The nickname seems to be working out for Howie: he is now chef and owner of Bulldog BBQ in Miami.



## TRE WILCOX

One of the most talented and experienced chefs of the season met his downfall the time-honored way, by assuming leadership of the losing team in Restaurant Wars. Tre's quiet assuredness in the kitchen and classical training were honed as chef de cuisine at award-winning Abacus restaurant in Dallas. He is now working as a private chef and consultant.



## SARA NGUYEN

Sara N. managed to keep a pretty low profile, hanging out in the middle of the pack, until she was faulted for serving sloppy sliders—in high heels—to a bunch of drunken partygoers. After leaving the show, Sara gave former castmate Dale a call and is now working with him in Chicago.





## JOEY PAULINO

A quintessential New Yorker with a tough competitive streak, Joey was out to win, but he seemed to have made some friends despite himself. You will still find Joey channeling his intensity behind the stoves as executive chef at Café des Artistes in New York City.



## LIA BARDEEN

Everyone was surprised and disappointed to see this talented sous chef from New York City's Jean Georges leave so soon, especially as she had just won the Trio Tasting Menu Challenge with her elegant, complex oil-poached shrimp. She is now cooking for Jean Georges' J+G Steakhouse in Mexico City.



## CAMILLE BECERRA

Camille is a single mother and experienced chef-owner of the popular Paloma restaurant in Brooklyn. Unfortunately, her pineapple-upside-down cake was deemed a disaster by the judges in Episode 4, but she did make a kind of triumphant return as one of the All Stars during the Top Chef Bowl of Season 5.



## MICAH EDELSTEIN

A Floridian, by way of South Africa and Italy, Micah started off with a bang by winning the Amuse-Bouche Quickfire in the first round. However she fizzled fairly quickly when her reinvented meatloaf was judged to be a dry imitation of the original. Micah is still running her own catering company in South Florida.



## SANTEE BIRDSONG

One of two chef'testants with mohawks this season, Santee did not have far to go to take part in *Top Chef*, as she was already living in Miami and working as chef at Tantra. She was ousted in the second episode, during the Upscale Barbecue round, for her faulty grilled vanilla lobster.



## CLAY BOWEN

This Mississippi native had a sweet personality and charming drawl, but his misfired amuse-bouche in the first Quickfire was but a preview of his disappointing entrée made of wild game and scorpion fish served in the Elimination Challenge. Clay did not take his early departure too much to heart, as he is still behind the stoves at a private club in Mississippi.

**SHOW YOUR  
MAD SKILLS:  
TECHNIQUE  
CHALLENGE**



## RECIPES

- 121** Richard B.'s  
Vegetarian Tacos
- 122** Jennifer's Shrimp and  
Scallop Beignets
- 125** Joey's Scallops with  
Jasmine Rice Risotto
- 127** Richard B.'s  
Vegetarian "Sashimi"
- 129** Howie's Vanilla Butter-  
Poached Lobster with  
Watercress-Citrus Salad
- 132** Hosea's Paella
- 133** Ryan's Lamb Patties  
with Pipérade
- 135** Stefan's Goulash
- 137** Ariane's Filet Mignon  
and Cauliflower
- 141** Dale L.'s Peach Cobbler  
Chèvre Ice Cream
- 142** Howie's Berries and  
Ice Cream
- 143** Marcel's Caramelized  
Banana and Avocado  
Tower with Rum Coco
- 145** Hubert Keller's Berry Verrine  
with Mousse and Swan
- 147** Lisa F.'s Chocolate-  
Berry Wontons





# RICHARD B.'S VEGETARIAN TACOS



- |   |  |
|---|--|
| One 1½-pound jicama, peeled                   | 1 teaspoon ground coriander                  |
| 2 avocados, halved and pitted                 | 1 teaspoon ground cinnamon                   |
| 1 papaya, peeled, seeded, and diced           | 2 tablespoons olive oil                      |
| 1 tomato, seeded and diced                    | Salt and pepper                              |
| Juice of 6 Key limes (about ¾ cup)            | ½ cup chopped fresh cilantro, stems included |
| Juice of 2 Persian limes (3 to 4 tablespoons) |  |

## MAKES 16-20 TACOS

1. Use a mandoline or a very sharp knife to cut the jicama into approximately ⅛-inch-thick rounds. Alternatively, cut the jicama into wedges.
2. Mash together the avocados, papaya, and tomato in a bowl. Mix the lime juices, coriander, cinnamon, olive oil, and salt and pepper to taste into the avocado mixture. Reserve 2 tablespoons of the cilantro, then add the rest to the mixture.
3. Place 2 tablespoons of the avocado mixture in the center of a jicama slice. Roll into a faux taco, enclosing the filling within the jicama. Repeat until you run out of filling. (Alternatively, arrange the avocado mixture in the center of the platter. Surround with the jicama wedges, and sprinkle with cilantro. Use the wedges to scoop the avocado, like chips and guacamole.) Place the jicama tacos on a platter, sprinkle with the remaining cilantro, and eat up.



🕒 15 MINUTES

📺 SEASON 4, EPISODE 3



**QUICKFIRE CHALLENGE:**  
Create an upscale taco.

## ABOUT AN INGREDIENT CHOOSING AN AVOCADO

Avocados come in many varieties. The best-tasting and most widely available is the Hass, which has a thick, bumpy skin and rich, creamy flavor. Look for avocados that are dark green to black in color and that yield slightly to pressure. If the avocado is green and hard, it is underripe; if it is brownish-black and mushy, it is overripe. If only underripe avocados are available, you can hasten the ripening by placing them in a paper bag with an apple for 2 to 3 days. If only overripe avocados are available, buy something else!

**“A TOUGH LESSON TO LEARN ON *TOP CHEF* IS THAT THE GOAL IS TO BEND EACH CHALLENGE TO YOUR STRENGTH, NOT TO TOTALLY CHANGE YOUR STYLE TO THE CHALLENGE.”**

RICHARD B.

WINNER!

# JENNIFER'S SHRIMP AND SCALLOP BEIGNETS



🕒 45 MINUTES

📺 SEASON 4, EPISODE 6

🔥 **QUICKFIRE CHALLENGE:**  
Create a simple dish to pair with a beer.

## TECHNIQUE DEVEINING SHRIMP

Before cooking with shrimp, you need to remove the vein, the black threadlike bit that runs along the back. First, gently remove the shell with your fingers, leaving the tail intact (you can reserve the shells for making stock, or discard). Using a paring knife, cut an indent along the back of the shrimp, along the line of the vein. Then, use the tip of the knife or your finger to pull out the vein.

One 4-ounce jar roasted peppers

1 clove garlic, minced

1 teaspoon sherry vinegar

2 tablespoons olive oil

Salt

1/4 teaspoon ground pepper

2 ripe avocados, peeled, pitted, and mashed

Juice of 1 lime (1 to 2 tablespoons)

1 teaspoon cayenne pepper

3 cups all-purpose flour

1/2 cup cornstarch

1 teaspoon baking powder

2 eggs, separated

3/4-inch piece fresh ginger, peeled and grated

Two 12-ounce bottles lager, such as Land Shark

1/2 pound shrimp, peeled, deveined (see sidebar), and chopped

10 scallops, trimmed and chopped

1/4 teaspoon Sriracha sauce

Juice of 1/2 grapefruit (about 1/3 cup)

2 cups canola oil for frying

2 tablespoons chopped fennel tops for garnishing

### SERVES 6

1. In a blender or food processor, combine the peppers, garlic, vinegar, olive oil, 1/2 teaspoons salt, and the ground pepper. Purée until smooth. Set aside.
2. Combine the avocado, 1 tablespoon salt, lime juice, and cayenne.
3. In a large bowl, combine the flour, cornstarch, baking powder, and 1 teaspoon salt. Stir with a whisk to blend. Form a well, then add the yolks to the well. Add two-thirds of the ginger and mix until just combined, using as few strokes as possible. Whisk in the beer until just combined. The mixture should be thicker than pancake batter. In a large, clean bowl, beat the egg whites to stiff peaks. Fold into the batter. Season the seafood with salt to taste, Sriracha, grapefruit juice, and the remaining grated ginger. Stir into the batter.
4. In a large saucepan or deep-fryer, heat the oil to 375°F. Working in batches, drop golf ball-sized balls of batter into the hot oil and fry until golden brown, about 1 minute. Carefully flip and brown the other sides. Transfer with a slotted spoon to paper towels and sprinkle with salt. Place in a warm oven while you finish frying the remaining beignets.
5. To serve, spoon some pepper sauce on a plate. Pile each with 3 beignets. Garnish with fennel and serve with avocado.



# WHO COOKED IT BEST?

## EGGS

WINNER!



CARLA'S GREEN EGGS AND HAM, SEASON 5  
(PAGE 161)



JILL'S OSTRICH EGG QUICHE,  
SEASON 5



SARA M.'S EGGS IN A HOLE,  
SEASON 3

## CEVICHE

WINNER!



JEFF'S ROCK SHRIMP CEVICHE,  
SEASON 5



HOWIE'S SHELLFISH CEVICHE,  
SEASON 3 (PAGE 65)



ANDREW'S SQUID CEVICHE, SEASON 4

## GUMBO

WINNER!



HOSEA'S CHICKEN, DUCK, AND ANDOUILLE GUMBO, SEASON 5



CARLA'S CRAYFISH AND ANDOUILLE  
GUMBO, SEASON 5



STEFAN'S DUCK AND RABBIT  
GUMBO, SEASON 5







# JOEY'S SCALLOPS WITH JASMINE RICE RISOTTO

1 cup jasmine rice  
2 cups coconut milk  
8 shiitake mushrooms,  
stemmed and sliced

1 mango, peeled, pitted, and diced  
1 tablespoon thinly sliced fresh mint,  
plus more for garnishing  
1 tablespoon thinly sliced fresh basil,  
plus more for garnishing

8 sea scallops  
Salt  
Cayenne pepper  
1 teaspoon peanut oil for frying

## SERVES 2-4

1. In a medium dry saucepan over medium heat, lightly toast the rice. Add the coconut milk, stir, and cover. Bring to a slow boil, then reduce heat to medium-low. Cook the rice until creamy, about 15 minutes. Remove from heat, then stir in the mushrooms, mango, the 1 tablespoon mint, and the 1 tablespoon basil.
2. Season the scallops with salt and cayenne pepper. In a large sauté pan over medium-high heat, heat the peanut oil. Add the scallops and sear for 1½ to 2 minutes per side.
3. To serve, place several spoonfuls of rice on each plate and top with scallops. Garnish with mint and basil.

 35 MINUTES

 SEASON 3, EPISODE 4



## QUICKFIRE CHALLENGE:

Create an appetizer to pair with a Bombay Sapphire cocktail for Bombay mixologist Jamie Walker.

## TECHNIQUE RISOTTO

Risotto is one of those versatile dishes for which the actual recipe may vary but the technique remains the same. A couple of tips: Always stir the rice in the sautéed onions for a minute or two before adding wine. Also, contrary to what you may have learned, you do not actually need to stir risotto the entire time it cooks; stir vigorously when you add a new batch of hot liquid and then give your arm a break while the liquid is absorbed, stirring occasionally and making sure the rice doesn't scorch or stick to the bottom of the pot. Add flavor to your risotto by using stock spiked with dried porcini mushrooms, using chopped pancetta in the base, or adding a mild soft cheese, such as stracchino or mascarpone, toward the end of cooking, for a creamier texture as well.

"THIS IS *TOP CHEF*; IT'S NOT *TOP SCALLOP*!"

FABIO, ON JAMIE'S REPEATED USE OF  
SCALLOPS IN CHALLENGES







# RICHARD B.'S VEGETARIAN "SASHIMI"

A few drops olive oil  
4 cremini mushrooms, thinly sliced  
Salt and pepper  
A few drops yuzu juice  
A few drops truffle oil

1 English cucumber, sliced lengthwise  
A few drops kecap manis  
Juice of 2 limes ( $\frac{1}{4}$  cup)  
1 teaspoon distilled white vinegar  
1 small red beet, peeled

1 small yellow beet, peeled  
4 slices radish  
1 scallion, very thinly sliced  
Honey for drizzling

## SERVES 2-4

1. In a small saucepan heat the oil over medium-high heat. Add the mushrooms and sear for about 5 minutes. Season with salt, pepper, yuzu, and truffle oil.
2. Cut the cucumber slices into very thin, long strips that resemble capellini noodles. Toss the strips with the kecap manis and  $\frac{1}{2}$  of the lime juice.
3. Bring a small pot of salted water to a boil. Add the vinegar. Boil the beets until just tender, about 15 minutes. Rinse immediately with cold water.
4. Dress the radish with the scallion, remaining lime juice, and salt and pepper to taste.
5. Position all vegetables on plate as a sashimi tasting. Cut the beets into sashimi shapes and drizzle with honey. Present the cucumber strips as a "pasta" in a spoon.



30 MINUTES



SEASON 4, EPISODE 4



## QUICKFIRE CHALLENGE:

Create a vegetable platter that showcases three techniques for Chef Daniel Boulud.



"RICHARD IMPRESSED ME ALL SEASON LONG WITH HIS AVANT-GARDE TECHNIQUE, WHIMSICAL STYLE, CREATIVITY, AND GRACE UNDER PRESSURE."

JUDGE GAIL SIMMONS







# HOWIE'S VANILLA BUTTER-POACHED LOBSTER WITH WATERCRESS-CITRUS SALAD

- |  |  |
|--|--|
| 1 navel orange   | Two 6-ounce lobster tails, in shell  |
| 1 blood orange   | $\frac{1}{8}$ teaspoon minced habanero or Scotch bonnet chile                  |
| 1 ruby red grapefruit                                  | 4 tablespoons canola or olive oil, plus more for drizzling                     |
| 1 tangerine  | Sea salt (preferably fleur de sel), pepper, and sugar (optional) for seasoning |
| 1 lime   | 4 cups stemmed watercress  |
| 1 pound (4 sticks) unsalted butter at room temperature | 4 grape tomatoes, cut into thin rounds   |
| 3 vanilla beans, preferably Tahitian, split lengthwise | 1 kumquat, cut into thin rounds  |
| Leaves from 2 sprigs thyme                             |  |

## SERVES 2

1. Supreme the citrus fruits: with a sharp knife, cut off the tops and bottoms of the citrus fruits. Slicing downward from top to bottom, cut off the peels and white pith. Working over a bowl, cut between the membranes to dislodge the segments of fruit. Reserve the citrus juice.
2. In a small saucepan over low heat, melt the butter. Add the vanilla beans and thyme and heat for 1 minute. Add the lobster tails and cook until the flesh is opaque, 12 to 15 minutes. Remove the lobster and set aside to cool.
3. In a small bowl, combine the reserved citrus juice and the chile. Whisk in the 4 tablespoons canola oil in a thin stream. Whisking constantly, add 2 tablespoons of the vanilla-lobster butter. Season with sea salt, pepper, and sugar (if using).
4. Gently combine the watercress and half of the citrus supremes in a bowl. (Save the remaining supremes for another use.) Toss with a few tablespoons of the vinaigrette.
5. To assemble, crack open the lobster tails and carefully remove the meat. Toss with a couple tablespoons of the vinaigrette.
6. Divide the salad between 2 plates. Top with lobster. Garnish with tomatoes, kumquat, sea salt, and a drizzle of canola oil.



 45 MINUTES

 SEASON 3, EPISODE 2



## QUICKFIRE CHALLENGE:

Create a dish featuring Florida citrus.

## HOME-CHEF TIP POACHING IN BUTTER

Have you ever wondered why food served in fine restaurants may taste better than what you make at home? One answer is butter. In a single dish, chefs will blithely throw in as much butter as you might use in a month! They want you to enjoy yourself and come back; you can bet they're not thinking about your waistline and your cholesterol level. Poaching in butter is a method of cooking a food slowly while it is submerged in a large amount of simmering butter plus water or stock. The technique is used mostly with mild fish and shellfish, particularly lobster, to bring out the natural sweetness and a silky, buttery (yes!) texture.

# MISE-EN-PLACE TIPS AND TRICKS

The Mise-en-Place Relay Race Quickfire has been an exciting feature in most seasons. Mise-en-place (“put in place” in French) is all the prep work that has to happen before a chef can begin cooking, such as chopping, peeling, blanching, and breaking down large cuts of meat into individual portions. The key is taking care of mise-en-place quickly and efficiently, and good technique is developed by practice, practice, practice. Here’s the way to mise like a Top Chef!



## DICING AN ONION

1. On a flat, clean surface, hold the onion with your fingertips curled under, using the knuckles as a guide for the knife. Cut the onion in half through the root. Peel off the skin.
2. Place the onion flat side down, and cut vertical slices from one end to the other. Do not cut through the root end; it will hold the onion together.
3. Turn the onion 90 degrees, hold your knife blade parallel to the counter, and make 3 or 4 horizontal cuts in the onion.
4. Now cut across the onion. Voilà! Diced onion. If your dice isn't fine enough, chop the pieces some more.

In the Season 3 Mise-en-Place Relay Race Quickfire, Casey’s knife apparently wasn’t sharp enough, and she took extra long to dice her onions. By the time Hung finished quartering his chickens, Casey was still dicing!



## TRIMMING ARTICHOKE

1. Rinse the artichoke in cold water, making sure to clean between the leaves.
2. Cut off the top inch or two of the artichoke. Cut the sharp thistles from the end of all the leaves (kitchen shears are great for this). Cut the stem off at the base.
3. Cut the artichokes in half lengthwise. Scoop out the hairy choke with a spoon, or cut it out with a small knife. As you trim the artichokes, place them in a bowl of water mixed with a squeeze of lemon juice, as they discolor quickly.

When artichokes were suggested for the Season 4 Mise-en-Place Relay Race Quickfire, judge Tom Colicchio thought the technique might take too long for the segment. After testing out some artichokes in the production offices, he decided to feature the ingredient.



## SHUCKING OYSTERS

1. Buy oysters the day you plan to eat them, and rinse and scrub them before shucking. After they are opened, set them on ice.
2. Hold the oyster with the hinge facing you. Wriggle a very sharp knife into the shell at the hinge until you hit a firm muscle.
3. Give your knife a little twist, and the shell should pop open. Hold it carefully so the tasty juice doesn't slush out.
4. Slide the knife beneath the oyster to separate it from the shell.

You never know what skills will come in handy on *Top Chef*. Brian M., who had previously competed in oyster-shucking competitions, blew away the other team with his assembly-line method.



## BREAKING DOWN CHICKENS

1. Lay the chicken, breast side down, on a clean surface. With a very sharp knife, find the leg joint. There's no need to cut through bone; simply cut along the outside of the leg bone to sever the leg. Repeat on the other side.
2. Flip the chicken over. Position your knife slightly to the left or right of the breast-bone. With your blade, find the ribcage, and run the blade along the ribcage, working close to the bone to sever the breast. Repeat on the other side.
3. Cut off both wings by finding the wing joints. Wriggle your knife into the point of no resistance and cut off both wings.

Hung, king of the time crunch, quartered his chickens in about two minutes. According to Hung, "Not only do you need to be smart, creative, and have a great palate, but you also need the speed."

"HUNG, I JUST WANT TO SAY ONE OTHER THING: YOU HAVE INCREDIBLE KNIFE SKILLS, AND YOU'RE VERY FAST. JUST ONE WORD OF ADVICE: BE VERY CAREFUL WITH YOUR KNIFE BECAUSE YOU ALMOST CUT CASEY. PLEASE BE CAREFUL."

JUDGE TOM COLICCHIO

## HOST YOUR OWN MISE-EN-PLACE RELAY RACE WITH ANY OF THESE TECHNIQUES:

- Separate 2 eggs and beat the whites until they are stiff enough to stand in an upside-down bowl without spilling out.
- Peel 3 apples using only a paring knife.
- Cut 4 oranges into supremes (cut off pith and peel, then slice orange flesh from the membranes into small, delicious segments).
- Fillet a monkfish.
- Crack a lobster by hand.
- Peel, seed, and dice a watermelon.



# HOSEA'S PAELLA



 **1 HOUR**

 **SEASON 5, EPISODE 6**

 **QUICKFIRE CHALLENGE:**  
Create a one-pot holiday meal.

2 skinless, boneless chicken breasts  
(about 1 pound), cut into medium dice

Salt and pepper

½ cup olive oil

2 Spanish chorizo sausages,  
sliced into rings

1 red bell pepper, seeded and  
cut into strips

1 green bell pepper, seeded and  
cut into strips

1 yellow bell pepper, seeded and  
cut into strips

1 yellow onion, diced

4 cloves garlic, minced

½ teaspoon saffron threads

1½ cups parboiled or Spanish  
short-grain rice

3 cups chicken stock, plus extra  
if needed

12 extra-large shrimp (16–20 count),  
peeled and deveined (see page 122)

1 teaspoon chopped fresh  
flat-leaf parsley

1 teaspoon minced fresh thyme

1 teaspoon minced fresh oregano

1 teaspoon minced fresh chives

3 teaspoons thinly sliced scallions

## SERVES 4

1. Season the chicken with salt and pepper. In a paella pan or large sauté pan, heat the oil over medium-high heat and brown the chicken and chorizo on both sides, about 3 minutes per side.
2. Reduce heat to medium. Add the bell pepper strips and onion and cook until softened, about 5 minutes.
3. Stir in the garlic, saffron, rice, and stock. Reduce heat to low, cover, and simmer until the rice is al dente, about 20 minutes.
4. Add the shrimp, herbs, and scallions. Cook until the shrimp are pink and opaque, and the liquid is absorbed, about 5 minutes more.
5. Season with salt and pepper and serve immediately.

# RYAN'S LAMB PATTIES WITH PIPÉRADE

- |  |  |
|--|--|
| 2 tablespoons olive oil  | 6 ounces ground lamb                           |
| 1 tablespoon butter  | 1 teaspoon Dijon mustard                       |
| 1 large red onion, thinly sliced   | 1 teaspoon ground ginger                       |
| 1 red bell pepper, seeded and julienned  | 1 teaspoon red pepper flakes                   |
| 1 yellow bell pepper, seeded and julienned                                       | 1 teaspoon black pepper                        |
| Salt   | ½ teaspoon sherry vinegar                      |
| 1½ teaspoons Espelette pepper  | ¼ cup lager beer, such as Beck's               |
| 1 small bunch cilantro, stemmed and chopped, with 1 teaspoon reserved and minced | Grilled baguette slices for serving (optional) |
| 1 tablespoon pine nuts, toasted  |  |

## SERVES 2-3

1. Heat 1 tablespoon of the olive oil and the butter in a large saucepan over medium-low heat. When the butter is melted, add the onion and bell peppers and sweat until softened, about 30 minutes. Remove from heat, stir in 1 teaspoon salt, 1 teaspoon Espelette pepper, and the 1 teaspoon minced cilantro. Set aside.
2. Toast the pine nuts in a small, dry skillet over medium heat, stirring occasionally, until they start to sizzle and brown. Remove from heat and let cool. Meanwhile, blanch the cilantro in a medium pot of boiling water for about 30 seconds. Drain and squeeze dry. Combine the cilantro, pine nuts, 1 tablespoon of the olive oil, and a pinch of salt in a blender or food processor and purée until smooth. Let cool.
3. Combine the ground lamb, mustard, ginger, red pepper flakes, 1 teaspoon salt, the black pepper, the remaining ½ teaspoon Espelette pepper, the vinegar, and lager in a large bowl. Use your hands to mix all ingredients thoroughly. Divide the mixture in half and form two patties, each about 4 inches in diameter.
4. Grill the patties to the desired doneness over medium-high heat on a grill or fry in a large sauté pan, 3 to 4 minutes per side for medium-rare.
5. To serve, pool the pipérade on each plate and top with a lamb patty. Drizzle with the cilantro purée. Serve with slices of grilled baguette, if desired.



45 MINUTES



SEASON 4, EPISODE 6



## QUICKFIRE CHALLENGE:

Create a simple dish to pair with a beer.

## ABOUT AN INGREDIENT ESPELETTE PEPPER

If you've ever meandered the French village of Espelette in late summer you might have wondered about the hundreds of bright red bundles of peppers hanging from the walls and balconies of the village houses. These are Espelette peppers (*piments d'espelette*), for which the village is famous. The peppers are dried in the sun and then used whole or ground into powder for cooking, or in the production of Bayonne ham. South American in origin, they have become a staple in Basque cooking, adding a spicy (yet not overly so) bite to pâtes, sausages, rolls, and even chocolate.







# STEFAN'S GOULASH

2 tablespoons olive oil  
 1/2 pound veal shoulder, cut into  
 1/2-inch cubes  
 1 potato, cut into 1/2-inch cubes  
 1 carrot, peeled and coarsely chopped  
 1 parsnip, peeled and coarsely chopped

1/4 small head cabbage,  
 cored and chopped  
 2 strips bacon, chopped  
 2 cups chicken stock  
 1 cup dry white wine  
 Leaves from 2 sprigs thyme

Leaves from 1 sprig rosemary  
 1 bay leaf  
 Salt and pepper  
 Chopped fresh flat-leaf parsley  
 for garnishing

## SERVES 4

1. In a large pot or a Dutch oven, heat the oil over medium-high heat. Sauté the veal in the oil until browned, about 10 minutes. Add the potato, carrot, parsnip, cabbage, bacon, stock, wine, thyme, rosemary, bay leaf, and salt and pepper to taste. Reduce the heat and simmer for about 1 hour, until the veal is tender. Taste for seasoning and adjust if necessary. Remove the bay leaf.
2. To serve, spoon into bowls and sprinkle with parsley.

 1 HOUR, 30 MINUTES

 SEASON 5, EPISODE 6

 **QUICKFIRE CHALLENGE:**  
 Create a one-pot holiday meal.

## FUN FACT GOULASH

Known as the national dish of Hungary, goulash (*gulyás*) is a soup or stew made with beef or veal, vegetables, and, like many Hungarian dishes, frequently a healthy dose of paprika. The word *goulash* means "herdsman," as the dish was originally made by cattle herders, who could obtain the freshest ingredients for its contents. But the stew has become highly popular around the world for its hearty consistency, satisfying warmth, and unique flavor.



"I'M THE ONLY COCK IN THE  
STALL, AND I LOVE IT."

STEFAN





# ARIANE'S FILET MIGNON AND CAULIFLOWER


 WINNER!

1 head cauliflower, trimmed and cut into 1-inch pieces

2 small Yukon gold potatoes, peeled and cut into 1-inch dice

2 cups heavy cream, plus more as needed

¼ cup chopped fresh flat-leaf parsley

1 clove garlic, chopped

3 sprigs thyme

Salt and white pepper

Black pepper

4 petite filet mignons (about 1½ pounds total)

2 tablespoons butter

1 lemon, cut into wedges

## SERVES 4

1. Combine the cauliflower, potatoes, 2 cups cream, parsley, garlic, thyme, and salt and white pepper to taste in a medium saucepan over medium-high heat. Bring to a boil, then reduce heat to low to simmer. Simmer until the cauliflower is fork-tender, about 20 minutes. Remove the thyme and discard.
2. With a slotted spoon, transfer the solids to a food processor. Blend until smooth. With the machine running, add more cream as needed to smooth the mixture. Season with salt and white pepper, then return to the pot and keep warm.
3. Preheat a broiler.
4. Season the beef generously with salt and black pepper. Place in a broiler pan and broil to the desired doneness, 8 minutes per side for medium-rare. Remove from the broiler and transfer to a separate plate. Top each filet with ½ tablespoon butter and let rest for 10 minutes before serving.
5. To serve, place a large spoonful of cauliflower purée in the center of each plate. Top with a filet. Squeeze lemon juice over the meat and serve with lemon wedges.



45 MINUTES



SEASON 5, EPISODE 6



QUICKFIRE CHALLENGE:

Create a one-pot holiday meal.

## GET POT-LUCKY

Invite partygoers to bring a home-cooked dish. At the end of the night, ask them to vote for their favorite. Give the winner the title of Top Chef.

"I'VE LEARNED JUST TO DO MY FOOD AND KEEP IT SIMPLE. SIMPLE IS GOOD."

ARIANE





# THE MAGIC OF MOLECULAR GASTRONOMY

Molecular gastronomy, the practice of using physical and chemical processes in cooking, has taken the culinary world by storm. Several chef'testants have shown off with the many innovative techniques, including sous vide and cutting-edge spherification.

## RECIPES TO TRY AT HOME

### ANDREW'S FAUX CAVIAR SEASON 4, EPISODE 4

1. Bring 3 quarts water to a boil.
2. Add 1 box tapioca pearls and cook for 17 to 20 minutes, stirring every 5 minutes to avoid clumping.
3. Once tapioca is three-quarters cooked (centers are still white), drain in a chinoise and rinse with cold water for 5 minutes.
4. Combine 2 cups mushroom soy sauce, 1 cup white soy sauce, and 1/4 cup balsamic vinegar, and submerge the tapioca in the mixture.
5. Float tapioca with 1/2 cup olive oil and allow to sit for at least 1 hour.

### FABIO'S SPHERICAL KALAMATA OLIVES SEASON 5, EPISODE 2

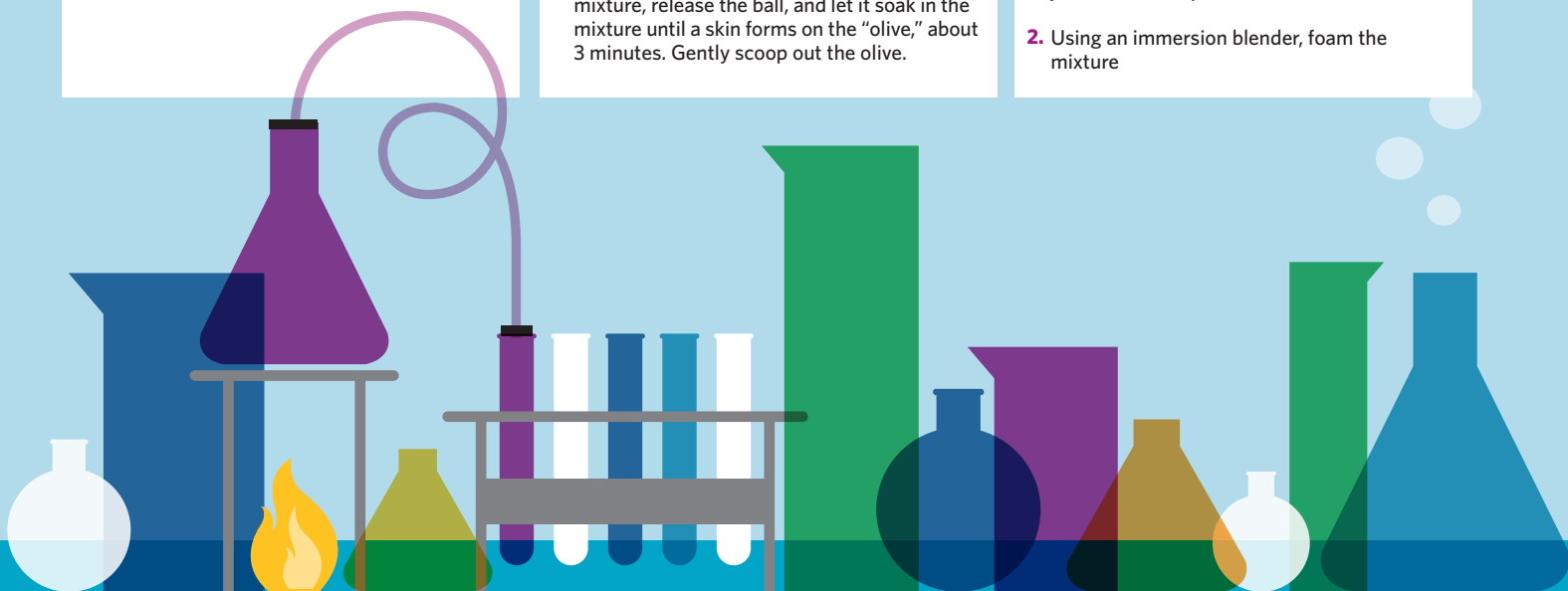
1. Mix 14 ounces olive purée, 0.6 ounce calcic acid, and 0.5 ounce xanthan gum in a blender or food processor to form a thick paste. Let the mixture rest at room temperature for 3 hours.
2. Add 1.5 quarts water to a food processor or large bowl. With the machine running, or while stirring to form a vortex in the water, slowly sprinkle .01 ounce sodium alginate (or algin) into the water and let rest for 3 hours.
3. Scoop olive mixture into a squeeze bottle. Squeeze the mixture out into small ovals into a tablespoon. Dip the spoon in the water mixture, release the ball, and let it soak in the mixture until a skin forms on the "olive," about 3 minutes. Gently scoop out the olive.

### ANDREW'S YUZU-MINT GELÉE "GLACIER" SEASON 4, EPISODE 2

1. Bring 8 cups water to a simmer. Add 1 1/2 cups honey or corn syrup and 2 cups yuzu juice, and then turn off heat.
2. Add 1 bunch mint, let stand for 3 minutes, and remove from the stove.
3. Add 1 cup agar-agar powder and blend until the agar is fully dissolved.
4. Strain and place in a waxed paper-lined chinoise. Let set for 3 hours.
5. Turn the chinoise over and carefully peel the waxed paper away.

### MARCEL'S CHERRY FOAM SEASON 2, EPISODE 9

1. In a medium bowl, combine 2 cups cherry juice with 1 teaspoon lecithin.
2. Using an immersion blender, foam the mixture



# MOLECULAR GASTRONOMY SUPERSTARS



## WYLIE DUFRESNE

Wylie Dufresne—chef and owner of wd-50 restaurant in New York, and chef'testant on *Top Chef Masters*—is a leading American proponent of molecular gastronomy. When Wylie was a guest judge on Seasons 4 and 5, the chef'testants battled it out to impress him with their inventive techniques.



## HUNG

### SEASON 3, FINALE

In the Season 3 finale, Hung blew away the judges and clinched the Top Chef win with his Sous-Vide Duck with Mushroom Ragout and Truffle Sauce. Guest judge Todd English called it “three-star Michelin,” and co-judge Michelle Bernstein raved: “It’s perfect—I’m a little jealous.”



## RICHARD B.

### SEASON 4, EPISODE 4

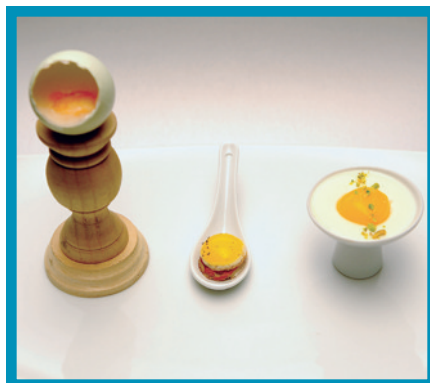
Inspired by the movie *Willy Wonka & the Chocolate Factory*, Richard led his teammates, Dale T. and Andrew, to victory with their Smoked Salmon with Tapioca Pearls and Wasabi White Chocolate Sauce. Richard’s trusty mini-smoker and several burning pieces of wood were involved.



## STEFAN

### SEASON 5, EPISODE 12

Stefan whipped up a clever take on the egg with two components: Poached Egg on Brioche with Ham and Béarnaise, and Panna Cotta with Mango Purée and Sweet Béarnaise (resembling a poached egg) with egg yolk in the panna cotta and egg white in the mango purée.



## FABIO

### SEASON 5, EPISODE 12

Fabio also played on the concept of the egg with Lychee Soup with Melon Yolk (served in an eggshell and resembling a raw egg) and Coconut Milk Panna Cotta with Mango Purée. Sodium alginate thickened the mango purée into a bright jelly “egg.”



## ANDREW

### SEASON 4, EPISODE 2

Andrew used a thickening agent to create a “flavored glacier jelly mold concept” and won over the judges with his Squid Ceviche with Soy-Balsamic Tapioca (faux caviar) and Yuzu-Mint Gelée “Glacier.”





# DALE L.'S PEACH COBBLER CHÈVRE ICE CREAM



$\frac{3}{4}$  cup ( $1\frac{1}{2}$  sticks) butter, at room temperature, plus 1 tablespoon

$\frac{1}{4}$  cup brown sugar plus 6 teaspoons

$\frac{1}{2}$  cup granulated sugar plus 6 teaspoons

$\frac{1}{2}$  cup old-fashioned rolled oats (see page 30)

$\frac{1}{4}$  cup all-purpose flour

$\frac{1}{4}$  cup chopped pecans, plus 1 cup pecan halves

Pinch of salt

2 large peaches, peeled, pitted, and diced

3 tablespoons Grand Marnier or Cointreau

$\frac{3}{4}$  cup (6 ounces) chèvre or other soft goat cheese

2 tablespoons candied ginger, chopped

$\frac{1}{2}$  gallon vanilla ice cream, softened

## SERVES 4-6

1. Preheat an oven to 350° F.
2. Line a baking sheet with a Silpat or parchment paper. In a stand mixer, cream the  $\frac{3}{4}$  cup butter on medium speed. Decrease the speed to low and add the  $\frac{1}{4}$  cup brown sugar,  $\frac{1}{4}$  cup of the granulated sugar, the oats, flour, chopped pecans, and salt, all at once, until they are evenly distributed and the mixture forms moist clumps. Spread evenly on the baking sheet and bake until crisp, about 30 minutes. Let cool, then break into bite-sized chunks.
3. In a large sauté pan over medium heat, melt the remaining 1 tablespoon butter. Add the peaches and cook, stirring, 1 minute. Add  $\frac{1}{4}$  cup granulated sugar and stir until dissolved, about 3 minutes. Add the Grand Marnier and carefully set afire. Allow the flame to burn out and remove the pan from heat. Strain the peaches, reserving the syrup separately.
4. Toss the halved pecans with the remaining 6 teaspoons *each* granulated and brown sugars until evenly coated. In a large saucepan over medium heat, brown the nuts, shaking the pan constantly, until golden and the sugar is melted, 7 to 10 minutes. Cool.
5. Bake the goat cheese at 350° F until softened, about 5 minutes. In a large bowl, fold the peaches, warm goat cheese, and candied ginger into the ice cream. Place in the freezer to harden, if desired. Spoon the ice cream mixture into bowls. Top each with cobbler, candied pecans, and peach syrup.



1 HOUR, PLUS CHILLING



SEASON 3, EPISODE 7



## QUICKFIRE CHALLENGE:

Create an original mix-in for Cold Stone Creamery ice cream.



"I IMMEDIATELY THINK: PEACH COBBLER. I'M LOOKING FOR TEXTURE, I'M LOOKING FOR FLAVOR. FOR ME THAT'S KIND OF A NO-BRAINER."

DALE L.

# HOWIE'S BERRIES AND ICE CREAM

2 cups each fresh strawberries, blueberries, raspberries, and blackberries, quartered

1/2 cup balsamic vinegar

1/2 cup sugar

2 sprigs thyme

1 quart vanilla ice cream, softened

Fresh-cracked black pepper for sprinkling

Sea salt (preferably fleur de sel) for sprinkling

 20 MINUTES PREP, PLUS MACERATING AND CHILLING

 SEASON 3, EPISODE 7

 **QUICKFIRE CHALLENGE:**  
Create an original mix-in for Cold Stone Creamery ice cream.

## : SUNDAY SPECIAL HOME QUICKFIRE PARTY

Create a make-your-own-sundae bar and invite the troops. You provide the ice cream and have each guest bring their own topping. Partygoers vote for the best (or most creative) topping. The winner gets to take home all the leftovers.

### SERVES 6-8

1. In a large bowl, combine the berries with 1/4 cup of the vinegar and 1/4 cup of the sugar. Macerate for 15 minutes.
2. In a medium saucepan over medium-high heat, cook to reduce the remaining 1/4 cup vinegar and 1/4 cup sugar along with the thyme until the liquid is syrupy. Strain through a fine-mesh sieve, return to the pan, and scorch using a hand-held blowtorch (see note).
3. To assemble, stir the berries into the ice cream. Refreeze if desired. Scoop into bowls and top with the balsamic syrup, a pinch of black pepper, and a pinch of sea salt.

### NOTE

Use caution and follow the manufacturer's directions when using a blowtorch. Sear one dish at a time. Hold the blowtorch about 4 inches from the top of the dish, moving the torch constantly so that the sugar browns evenly. Alternatively, use a broiler, placing the dishes about 4 inches from the heat source. Watch carefully and turn the baking sheets holding the dishes if necessary to brown evenly.

"IT WAS INTERESTING HOW YOU INCORPORATED THE TEXTURES WITH THE SALT. IT WORKED OUT REALLY WELL."

GUEST JUDGE  
GOVIND ARMSTRONG



# MARCEL'S CARAMELIZED BANANA AND AVOCADO TOWER WITH RUM COCO

1 cup canola oil

About 10 small corn tortillas,  
cut into 2-inch circles

1 tablespoon granulated sugar,  
plus more for seasoning

Salt

3 cups coconut milk

¼ cup water

2 tablespoons banana schnapps

½ tablespoon soy lecithin granules

1 avocado, peeled, pitted, and diced

1 teaspoon fresh lime juice

4 tablespoons butter

¼ cup packed brown sugar plus  
4 teaspoons

2 bananas, peeled and sliced

About 1 cup dark rum

2 cups (1 pint) vanilla ice cream

## SERVES 4

1. In a large skillet over medium-high heat, heat the oil to 350° F. Working in batches, fry the tortillas for 15 seconds on each side, until crisp. Using a slotted spoon, transfer to paper towels to drain. Season the chips with granulated sugar and salt.
2. In a large saucepan combine 2 cups of the coconut milk, the water, and schnapps and heat to 180° F over medium-high heat. Add the lecithin granules and stir until dissolved. Remove from heat and foam the liquid with an immersion blender.
3. Combine the avocado, lime juice, a pinch of salt, the 1 tablespoon granulated sugar, and ½ cup of the coconut milk in a blender or food processor and purée on high speed. Add as much of the remaining coconut milk as needed to achieve a smooth purée. Set aside.
4. In a large sauté pan, melt the butter over medium-high heat. Add the ¼ cup brown sugar and cook until melted. Add the bananas and sauté for 30 seconds. Add ¾ cup of the dark rum and carefully ignite with a match. Continue cooking until the flame extinguishes and the sauce reduces to caramel consistency, about 2 minutes.
5. To assemble, place 2 tablespoons rum and 1 teaspoon brown sugar on each of 4 large spoons. Fill 4 glasses with coconut milk foam. Set a spoon on top of each glass but do not tip the rum into the foam. Spoon avocado purée onto each plate and spread into a circle. Place corn chips on top of the purée. Arrange alternate layers of bananas and avocado purée. Scoop ice cream on top. To finish, ignite the rum on each spoon and pour into the foam.



1 HOUR, 30 MINUTES



SEASON 3, EPISODE 7



## QUICKFIRE CHALLENGE:

Create an original mix-in  
for Cold Stone Creamery  
ice cream.

**"GASTRO BOY HAS BALLS!"**

JUDGE ANTHONY BOURDAIN





# HUBERT KELLER'S BERRY VERRINE WITH MOUSSE AND SWAN



## Meringue Swan

- 6 egg whites
- 1 cup granulated sugar
- 1 teaspoon fresh lemon juice

## Orange Sabayon

- 6 egg yolks
- $\frac{3}{4}$  cup granulated sugar
- 2 cups fresh orange juice

## Chocolate Mousse

- 1 cup whipped cream
- 3 tablespoons unsweetened cocoa powder
- $1\frac{1}{2}$  tablespoons confectioners' sugar

## Raspberry Sauce

- $1\frac{1}{2}$  cups fresh or thawed frozen raspberries
- 1 teaspoon granulated sugar

## Verrine

- 15 fresh blueberries
- 5 fresh strawberries
- 15 fresh raspberries
- 6 crumbled Girl Scout Thin Mints cookies or other mint-chocolate wafers, plus two whole cookies for garnish

## Final Presentation

- 6 ounces dark chocolate, chopped
- 2 fresh strawberries

## SERVES 2

### FOR MERINGUE SWAN

1. Preheat an oven to 275° F.
2. In a large bowl, beat the egg whites with an electric mixer on low speed with 2 tablespoons of the sugar and the lemon juice for 4 to 5 minutes.
3. Add 2 tablespoons of the sugar and beat for 10 minutes more.
4. Gradually add the remaining sugar, increase the speed to medium-high, and beat for 3 minutes.
5. Using a fluted pastry tip, pipe S-curve swan necks and spirals to form the two wing sides of the body onto a Silpat- or parchment-lined baking sheet.
6. Bake for 30 minutes, until firm. Remove from the oven and cool.

### FOR ORANGE SABAYON

Combine the yolks and sugar in a bowl and beat until frothy. Add the orange juice and place in a stainless-steel bowl over, but not touching, simmering water in a saucepan. Whisk constantly until thickened. Set aside and keep warm.



2 HOUR PREP, PLUS CHILLING



SEASON 1, EPISODE 11  
TOP CHEF MASTERS



## QUICKFIRE CHALLENGE:

Create a dessert for people who really know something about sweets—Girl Scouts.

CONTINUED





## : TOP CHEF MASTERS

This recipe—whimsical, over-the-top, and quintessentially chef-y—comes out of Bravo's new show *Top Chef Masters*, which pits 24 of the biggest stars of the culinary world against each other in gritty competition for the title of Top Chef Master. A whole new set of stringent standards and tastes are in play, as the judges panel features former *New York* magazine critic Gael Greene; editor-in-chief of a food magazine James Oseland; and British journalist Jay Rayner. Same format, same stress: Just like the original, each episode has a Quickfire Challenge and an Elimination Challenge. Only, this time, it's the top dogs of the culinary world—including Wylie Dufresne, Rick Bayless, Wilo Benet, Roy Yamaguchi, Art Smith, and John Besh (all former *Top Chef* guest judges)—who are jumping through the hoops!

This winning recipe comes from superchef Hubert Keller of Fleur de Lys restaurant in San Francisco and Burger Bar in Las Vegas. Chef Keller was a guest judge on *Top Chef* Seasons 1, 2, and 5.

“SINCE I WAS A GUEST JUDGE ON *TOP CHEF*, I FELT LIKE IT'S FAIR TO SAY: I WANT TO FEEL WHAT IT FEELS LIKE ON THE OTHER SIDE.”

HUBERT KELLER

### FOR CHOCOLATE MOUSSE

1. Combine the cream and cocoa powder in a bowl and beat until firm peaks form. Fold in the confectioners' sugar.
2. Use the chocolate mousse to fill the swan and hold the parts together, and to make the little mouse (see photo on page 144 as a guide).

### FOR RASPBERRY SAUCE

Purée the raspberries and sugar in a food processor or blender. Strain through a fine-mesh sieve.

### FOR VERRINE

Layer the fresh berries, raspberry sauce, sabayon, and crumbled cookies in a short glass so all the ingredients are visible. Garnish with the whole cookies.

### FOR FINAL PRESENTATION

1. Melt the chocolate in a double boiler or metal bowl set over, but not touching, barely simmering water in a saucepan.
2. Dip 2 strawberries in the chocolate. On a large plate, arrange meringue swan, mousse mouse, verrine, and strawberries. Use excess chocolate to drizzle on plate.



LEFT TO RIGHT: CHEFS MARK PEEL, JOHN BESH, DOUGLAS RODRIGUEZ, AND ANITA LO GET READY TO FACE OFF IN THE *TOP CHEF MASTERS* KITCHEN.



# LISA F.'S CHOCOLATE-BERRY WONTONS

2 cups strawberries, sliced, plus  
4 whole strawberries with stems

1/2 cup raspberry purée

2 tablespoons granulated sugar  
plus 1/4 cup

Grated zest and juice of 1/2 orange

8 fresh mint leaves, cut into chiffonade

4 fresh basil leaves, cut into chiffonade

1 cup heavy cream plus 1/4 cup

1 tablespoon confectioners' sugar

1/2 cup plain Greek yogurt

1 cup balsamic vinegar

4 ounces dark chocolate,  
plus 1 tablespoon grated

1/2 cup Kahlúa

1 teaspoon ground cinnamon

Canola oil for frying

4 square wonton wrappers

## SERVES 4

1. In a large bowl, mix together the sliced strawberries, raspberry purée, the 2 tablespoons granulated sugar, the orange zest, orange juice, mint, and basil. Let sit for at least 30 minutes.
2. Whip the 1 cup heavy cream and the confectioners' sugar until stiff peaks form. Fold in the Greek yogurt. Set aside.
3. In a saucepan over medium-high heat, reduce the vinegar until it is thick and syrupy, about 10 minutes.
4. Melt the 4 ounces of chocolate in a double boiler or metal bowl set over, but not touching, barely simmering water in a saucepan, stirring until smooth. Dip the whole strawberries in the chocolate and cool on waxed paper or parchment until the chocolate is firm.
5. Combine the Kahlúa, the remaining 1/4 cup cream, and the grated chocolate in a small saucepan. Melt over low heat and stir until smooth. Divide among 4 shot glasses.
6. Combine the 1/4 cup granulated sugar and the cinnamon. Heat the oil in a large sauté pan over medium-high heat until shimmering. Fry the wonton squares until golden brown, about 5 minutes. Using a slotted spoon, transfer to paper towels. Toss with the sugar mixture.
7. To serve, divide the cream and berries among the 4 wontons, topping each wonton with a layer of cream and then berries. Drizzle the balsamic reduction on top. Serve each with a shot glass of Kahlúa and a chocolate-covered strawberry.



**1 HOUR, 30 MINUTES PREP,  
PLUS MACERATING**



**SEASON 4, EPISODE 7**



**QUICKFIRE CHALLENGE:**

Create an innovative dessert.

## TOP CHEF DRINKING GAME

- Take a sip every time there is a kitchen mishap (someone drops something, cheftestants run into each other, the oven is set to the wrong temperature, etcetera).
- Take a drink every time a timer or clock is shown.
- Take two drinks every time Padma says "hands down."

# PLATE LIKE A MASTER

In the *Top Chef* kitchen, it's not only about getting the food on the plate before the timer goes off. Because we all taste with our eyes before we bite, presentation of a dish is key, whether you're competing in a Quickfire Challenge or serving it up at home.



Always strive for your dishes to come across as simple, clean, and effortless.

Do not put too many contrasting elements on the plate.

Make sure there is enough visual and textural variety.

Follow these tips, and you'll plate like a master!



## PLATING

Consider what you are serving food on or in. If you plan to pool sauce on a plate, warm the plate first so the sauce doesn't congeal. If you are serving a salad, do not pile it on a warm plate, as it will wilt. If you are serving soup, consider serving it in mugs or deep bowls; a wide, shallow bowl exposes a lot of warm soup, causing it to cool quickly and form an unappetizing film.

Use complementary items on the plate. Do not pair a chocolate tart with a sliced tomato for garnish.



## COLOR

Use contrasting colors, and your food will pop.

Add color with sauces and garnishes.

Useful tool: a hand-held blowtorch (see page 142) to add caramelized color.

## TEXTURE

Choose complementary textures, both for appearance and taste. If you're serving custard, garnish with something crunchy. If you're serving something substantial, like a steak, try an oozy blue cheese or a dollop of horseradish cream. Ingredients such as toasted breadcrumbs add visual appeal and a contrasting texture.

Add height to your dishes by stacking foods or including vertical elements on the plate, such as a shot glass.



## SYMMETRY

Eye a plate and visualize an imaginary axis. Balance the size and shape of the elements on the plate on either side of this line.

## SHAPES

Cut foods into interesting shapes. Use a small tourné (bird's beak) knife for carving vegetable shapes.

Food can be round, square, rectangular, peaked, or flat. You may want to contrast these shapes, or use several shapes of the same size to create a repeating theme.



## SPACING

A bit of distance between each element will help each one stand out.

There should be one focal element on the plate. For example, the brightest, the largest, the meat. The focal element should stand out most.

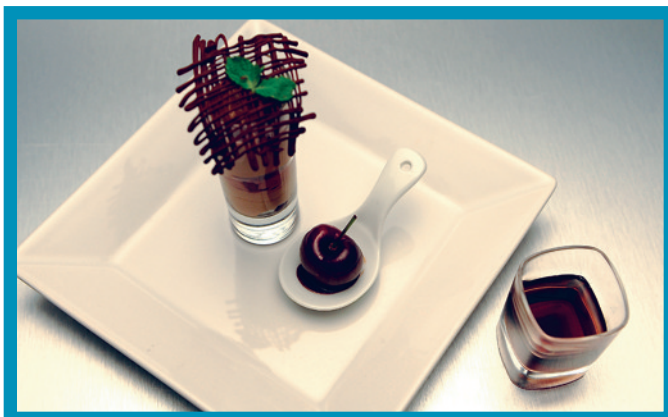


## SAUCES

Add visual interest with drizzles and dashes.

Consider pooling sauce beneath the food.

Useful tools: eye droppers, squeeze bottles, toothpicks for drawing lines through sauces, a piping bag for piping mousse and creams, a paintbrush for applying sauces or oil on dough that can be cut and browned.



## GARNISHES

Garnishes add an extra splash of color and texture to the plate. Sprinkle them on the rim of a plate or arrange alongside the main elements.

Dried herbs: paprika, cracked pepper, sea salt, colored salts, tarragon, rosemary, parsley, chives.

Minced or sliced vegetables: red bell pepper, yellow tomato, red or purple cabbage.

Edible flowers and fresh herbs: nasturtiums, borage, chamomile, chive flowers, broccoli florets, lavender, rosemary, chervil.



# CHEF BIOS: SEASON 4

## STEPHANIE IZARD

This Chicagoan won over the audiences as well as the judges with her infectious smile, calm demeanor, and soulful cooking style. Both first female *Top Chef* winner and Season 4 Fan Favorite, she is living proof that you can be a champion in the kitchen without sacrificing personality or sense of humor. Stephanie is opening The Drunken Goat restaurant in Chicago.



**“WINNING *TOP CHEF* IS JUST A REAFFIRMATION THAT THIS IS WHAT I’M MEANT TO DO IN LIFE.”**

STEPHANIE



## LISA FERNANDES

Lisa had her ups and downs during the season. Her constant scowl and prickly personality rubbed many fellow chefs the wrong way, and got her voted Top Reality Villain by the editors of *TV Guide*. But it was skill, not personality, that landed this experienced New York chef in the Final Three: at the last minute she nearly walked away with the whole thing, as the judges marveled at her distinctive pan-Asian menu.



## RICHARD BLAIS

Richard cooked like a rock star throughout the competition, in fact, he was a safe bet to win the season, until he second-guessed himself during the last match in Puerto Rico. A veteran of culinary school and training with the likes of Daniel Boulud and Thomas Keller, Richard stood out with his molecular gastronomy and envelope-pushing creations. Now you'll find him spending time with his family at his upscale burger joint, Flip Burger Boutique, in Atlanta.



## ANTONIA LOFASO

This talented chef and single mom from Los Angeles made it all the way to the Final Four in Puerto Rico when some undercooked pigeon peas proved to be her downfall. She rocked the Uncle Ben's Rice Quickfire in Episode 8 (see recipe, page 23) and stayed cool under pressure on the egg line at Lou Mitchell's. Antonia did time in the Spago kitchen before becoming executive chef at Foxtail restaurant in Los Angeles.







## SPIKE MENDELSON

The hat-wearing provocateur of Season 4 who coined the term "culinary boner" proved that he could cook—and butcher tomahawk chops like nobody's business. Spike learned classic technique at the CIA before making his bones working at Mai House in New York City. When he's not mugging for the cameras, you'll find Spike in Washington D.C. at his gourmet burger joint, Good Stuff Eatery.



## DALE TALDE

Dale had the skills to go all the way. His time at Morimoto and Buddakan in New York informed his dishes, but his fiery temperament seemed to get the better of him at times. He was ousted for a too-sweet dish of butter-scotch scallops in the Restaurant Wars Challenge. Dale is now consulting with restaurants in Chicago and checking out spaces for his casual noodle bar concept.



## ANDREW D'AMBROSI

Feisty and funny Andrew made it all the way to Episode 10 before being told to pack his knives for serving quirky sushi to a roomful of hungry Chicago policemen. Originally from Fort Lauderdale, Andrew moved to New York to make it in the culinary big leagues. Andrew's good-natured and sometimes kooky antics on and off the set made an indelible impression.



## NIKKI CASCON

This strong-minded native New Yorker had worked with some of the biggest chefs in the land before finding acclaim as chef and partner of 24 Prince in New York City. Nikki was sent home for her lack of team leadership in the Wedding Wars competition; she is now planning her own wedding, as well as targeting a second restaurant opening in the near future.



## MARK SIMMONS

The freewheelin' Kiwi who grew up on a sheep farm always looked like he was having fun in the kitchen—and in the apartment. He peaked early, then coasted along in the middle until he was ousted for a misguided vegetable curry in the Common Threads-Cooking with Kids Challenge. Kudos to Mark for making the judges eat Marmite in his very first challenge of the show.



## JENNIFER BIESTY

Jennifer, the other half of this season's lesbian power couple with Zoi, has kitchen bona fides, classical training, and an executive chef position at the popular restaurant Coco500 in San Francisco under her belt. She was sent packing for a phallic asparagus salad that she and Stephanie constructed. (Zoi and Jennifer have since split up.)





## RYAN SCOTT

This outgoing San Franciscan may have been eliminated halfway through the competition, but he impressed the judges with his simple, heartfelt cooking. Ryan has been able to parlay his celebrity into fundraising for the American Heart Association, March of Dimes, and other worthy causes. Ryan now runs a catering business in San Francisco and is planning to open his own restaurant.



## ZOI ANTONITSAS

It was a bit awkward when Zoi and Jennifer announced to the other chef'testants on the first day of filming that they were in fact a couple (they are currently split)—little did the two know they would become lesbian icons. Zoi focuses on Italian and Greek food in her cooking and has worked with some of the biggest chefs on the West Coast.



## MANUEL TREVINO

It was a surprise when this native Texan with Mexican roots and classical French training got knocked out of the competition early on. His collaboration with Spike to incorporate the film *Good Morning, Vietnam* into a summer roll with sea bass and Swiss chard seemed like a winner, but didn't make the cut with guest judge Daniel Boulud.



## ERIK HOPFINGER

Erik grew up in restaurant kitchens in New York and moved to San Francisco to cook as executive chef for restaurants including Circa. Despite his obvious chops in the kitchen and his self-deprecating humor at the judges' table, Erik didn't make it past Episode 3 when he was sent home for some soggy corn dogs at the Block Party Elimination.



## VALERIE BOLON

Valerie, who works as a personal chef in Chicago, met her culinary demise early in Season 4 after the daunting Zoo Food Challenge. Valerie took one for Team Gorilla and went home for a bad plate of blinis.



## NIMMA OSMAN

Nimma came all the way from Georgia, only to be eliminated in the first episode of Season 4 for her lackluster interpretation of shrimp scampi. This soft-spoken young chef seemed to lack the killer competitive instinct necessary to survive in the *Top Chef* kitchen. But never fear, Nimma is still cooking her heart out in Atlanta.

**FACE THE**  
**FIRING SQUAD:**  
**JUDGES'**  
**CHALLENGE**



## RECIPES

- 156** Harold's Onion Rings
- 159** Otto's Quickfire Sushi
- 161** Carla's Green Eggs and Ham
- 162** Stefan's Amuse-Bouche Egg
- 163** Leah's Asparagus Soup with Olive-Tuna Toasts
- 166** Danny's Leek, Ham, and Egg Soup
- 167** Dave's Grape Ape Sandwich
- 169** Harold's Mortadella with Wilted Dandelion Greens
- 171** Andrew's Duck Tacos with Plantain Jam
- 175** Antonia's Deep-Dish Pizza with Prosciutto, Burrata, and Arugula
- 176** Spike's Pizza alla Greek
- 177** Tre's Surf-and-Turf Burger
- 181** Radhika's Sambar-Crusted Butterfish with Chorizo and Corn
- 183** Casey's Pan-Seared Trout with Summer Corn, Tomatoes, and Grapes
- 185** Dave's Grilled Kobe Tenderloin
- 186** Stephanie's Bittersweet Chocolate Cake
- 189** Nikki's Yogurt Cakes with Two Sauces





About 4 cups canola oil for frying  
One 12-ounce bottle beer  
1 egg

 **30 MINUTES**

 **SEASON 1, EPISODE 10**

 **QUICKFIRE CHALLENGE:**

Make a food platter with four different snacks for high-stakes poker players, including Phil Hellmuth.

## TECHNIQUE FRY, FRY BABY

Most of the deep-frying that takes place on *Top Chef* happens in a professional deep fryer. You can buy a home version, a Fry Daddy, Fry Baby, or other brand, but you do not need any special equipment to fry at home. A deep, heavy, medium saucepan will do the trick just fine. Fill the pan with about 2 inches of a neutral-tasting, high-smoking-point oil such as canola or peanut. Heat the oil over medium-high heat until it reaches about 350°F. (You can measure the temperature on a deep-frying or candy thermometer, or else test it by placing a small amount of food in the oil and seeing if it makes a nice bubbling and hissing commotion.)

Make sure the food you are frying is dry, then fry away, baby!

# HAROLD'S ONION RINGS

1½ cups buttermilk  
1 cup all-purpose flour  
Salt and pepper

1 large yellow onion, cut into ¼-inch rings

### SERVES 4

1. Preheat an oven to 200°F.
2. Fill a large saucepan with 2 inches of oil. Over medium-high heat, heat the oil to 350°F.
3. In a large bowl, whisk together the beer, egg, and buttermilk. Gradually whisk in the flour, season with salt and pepper, and whisk until smooth.
4. Have ready a baking sheet covered in paper towels. Working in batches, dip the onion rings in the batter, then lower into the hot oil. Fry until golden brown and crispy, about 2 minutes. Using a slotted spoon or mesh strainer, transfer the onion rings to paper towels to drain (remove excess batter from the pan). Keep warm in the oven until you're finished frying. Season with salt and pepper.





# TOP JUDGE



Judging a home Quickfire Challenge? Use this handy scoreboard and the buzzwords when critiquing your friends' dishes, and you'll sound just like the pros.

CATEGORY	DESCRIPTION	POSSIBLE POINTS	POINTS AWARDED
TASTE	GOOD FLAVOR COMBINATION APPROPRIATE SEASONING APPROPRIATE TEXTURE RIGHT TEMPERATURE EVENLY COOKED CHEWABLE	10	
PLATING AND PRESENTATION	GOOD USE OF COLOR GOOD USE OF SHAPES GOOD USE OF SPACING GOOD USE OF SYMMETRY APPROPRIATE GARNISH APPEALING AROMA	5	
ORIGINALITY	CREATIVE USE OF INGREDIENTS CREATIVE TECHNIQUE	5	
FOLLOWED RULES OF CHALLENGE	REQUIREMENTS OF THE CHALLENGE ARE MET	5	
BONUS POINTS	DIFFICULT RECIPE OR TECHNIQUE	2	
TOTAL POINTS		27	

COMMENTS \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_









# OTTO'S QUICKFIRE SUSHI

## Spicy Tuna Roll

Sriracha sauce, as needed  
1 tablespoon mayonnaise  
1/4 pound sushi-grade tuna, diced  
2 sheets nori  
1/2 cup cooked sushi rice  
1 avocado, peeled, pitted, and cut into long strips

## Crab and Scallion Roll with Ginger

1 tablespoon mayonnaise  
2 tablespoons chopped scallion  
2 teaspoons grated, peeled fresh ginger  
1/3 cup (about 3 ounces) fresh lump crabmeat  
Salt  
2 sheets nori  
1/2 cup cooked sushi rice

Wasabi, soy sauce, and pickled ginger for serving

### MAKES 4

#### FOR SPICY TUNA ROLL

1. In a small bowl, add Sriracha to the mayonnaise until it is to your taste. Stir in the diced tuna.
2. Lay a sheet of nori flat on a clean surface. Spoon half of the rice onto the nori and pat it evenly over the surface of the nori to cover the sheet. Arrange several slices of avocado at one end of the sheet.
3. On the opposite end of the sheet, place half of the tuna, forming a thin strip. Gently roll the tuna and nori upward toward the avocado, tucking the roll around the fillings. Slice the roll into 6 to 8 pieces. Repeat to make a second roll.
4. Serve immediately with wasabi, soy sauce, and pickled ginger.

#### FOR CRAB AND SCALLION ROLL WITH GINGER

1. Combine the mayonnaise, scallion, and ginger in a small bowl. Stir in the crab. Season with salt.
2. Lay a sheet of nori flat on a clean surface. Spoon half of the rice onto the nori and pat it evenly over the surface of the nori to cover the sheet. Place half of the crab mixture in a single line along the short end of the nori. Gently roll, tucking the roll around the fillings. Slice the roll into 6 to 8 pieces. Repeat to make a second roll.
3. Serve immediately with wasabi, soy sauce, and pickled ginger.

 **30 MINUTES**

 **SEASON 2, EPISODE 2**



### QUICKFIRE CHALLENGE:

Create a quick sushi dish for sushi chef Hiroshi Shima.

## TECHNIQUE ROLLING SUSHI

Make sure all of your ingredients are prepped in advance and readily available when you begin your roll. Have a small bowl of warm water ready to moisten your fingers.

Lay a rolling mat on a flat, clean surface. Lay your base layer (nori or whatever you're using) on the mat. Wet your fingers and spread a thin layer of rice (or whatever your first layer is) on top of the base layer. Make sure it evenly covers the base layer, and press it down firmly. Place your additional filling in thin, even layers on top of the rice.

Carefully lift up the side of the mat nearest you, tucking the edges of the roll under. Use your fingers to compress and shape the roll.



# CARLA'S GREEN EGGS AND HAM



1 cup chopped fresh flat-leaf parsley  
1 jalapeño chile, roasted and peeled,  
plus 1 jalapeño, seeded and diced  
1 cup olive oil  
Salt and pepper  
1 avocado, peeled, pitted, and diced  
1 green tomato, seeded and diced  
1/2 teaspoon minced garlic  
1 small bunch fresh chives, minced

Canola oil for cooking  
1/2 pound country ham, diced  
1/2 cup spinach leaves, cut into chiffonade  
4 egg whites, divided into two bowls  
4 quail egg yolks  
4 slices brioche or challah bread  
Butter for toast

## SERVES 4

1. Blend the parsley, roasted jalapeño, and olive oil in a food processor until smooth. Season with salt and pepper.
2. Combine the avocado, tomato, diced jalapeño, garlic, and 1/2 teaspoon chives. Season with salt and pepper.
3. In a large sauté pan, heat canola oil over medium heat, and cook the ham until crisp. Transfer to paper towels to drain. Wipe the oil from the skillet. Toss the ham with the chives.
4. Combine the spinach and 2 egg whites in a bowl. Whisk in the remaining 2 egg whites until combined.
5. Heat canola oil in the pan used to cook the ham. Pour the spinach mixture into the pan. Gently spoon the quail yolks into the whites, spacing them as the pan will allow. Cover and cook until the whites are set, about 4 minutes.
6. Meanwhile, toast the bread slices and spread with butter.
7. To serve, top each slice of toast with a wedge of "green" egg. Top the egg with the ham and salsa. Drizzle with parsley-jalapeño oil.



**30 MINUTES**



**SEASON 5, EPISODE 12**



## QUICKFIRE CHALLENGE:

Create an egg dish for Chef Wylie Dufresne.

"I FEEL LIKE I AM JUST THIS TORTOISE, AND I'VE BEEN PICKING UP SPEED! I'LL SEE YA, SEE YA!"

CARLA




# STEFAN'S AMUSE-BOUCHE EGG



 15 MINUTES

 SEASON 5, EPISODE 4

 **QUICKFIRE CHALLENGE:**  
Create a breakfast amuse-bouche for Chef Rocco DiSpirito.

## EQUIPMENT HEADS-UP EGG TOPPER

Even star chef Rocco DiSpirito was impressed with Stefan's neatly decapitated egg. You can do the same show-off move at home with a nifty little gadget called an egg topper or egg cutter. You'll find several different kinds available online and at specialty stores; most of them feature a round blade that neatly cuts through the eggshell to form a perfect little cup for serving.

1 egg

1 teaspoon shredded Cheddar cheese

3 tablespoons heavy cream

Salt and pepper

1 teaspoon prepared salsa

1 sprig fresh cilantro

### MAKES 1

1. Add 2 inches of water to a small, deep saucepan. Bring to a slow boil over medium-high heat. Bring a teakettle of water to boil over high heat.
2. With a sharp knife or an egg cutter, carefully remove the pointed top quarter of the eggshell (see sidebar). Discard the eggshell top. Separate the egg yolk from the white. Return the yolk to the shell and balance upright in an egg cup or ramekin.
3. In a small bowl, combine the egg white, cheese, heavy cream, and a sprinkling of salt and pepper. Carefully fill the shell to the top with this mixture. Reduce heat to medium-low and carefully set the egg in its cup in the water bath. Pour additional boiling water from the kettle into the saucepan until the water comes up to the top rim of the egg cup. Cover the pan and poach the egg in the simmering water bath until it is set but soft, about 5 minutes.
4. Serve in the egg cup, topped with salsa and a sprig of cilantro.



# LEAH'S ASPARAGUS SOUP WITH OLIVE-TUNA TOASTS



2½ tablespoons butter

2 bunches white or green asparagus, cut into 1-inch pieces (about 4 cups)

2 shallots, chopped

2½ cups chicken stock

½ cup heavy cream

1 teaspoon salt

⅛ teaspoon cayenne pepper, plus more for garnish

1½ teaspoons fresh lime juice, plus more for finishing soup

½ cup oil-cured black olives, pitted and chopped

3 tablespoons minced fresh chives

Grated zest and juice of ½ lemon

3 tablespoons olive oil

4 thick slices bread, preferably brioche

1 clove garlic, minced

Leaves from 1 sprig thyme, chopped

¼ cup oil-packed tuna, flaked

Microgreens, such as baby arugula or radish sprouts, for garnishing

## SERVES 4

1. In a large saucepan melt the 2 tablespoons butter over medium heat. Add the asparagus and shallots. Sweat until tender, 8 to 10 minutes (see page 93). Add the chicken stock.
2. Transfer to a blender or food processor and blend until smooth. Strain through a fine-mesh sieve. Stir in the heavy cream and season with the salt, ⅛ teaspoon cayenne, and the 1½ teaspoons lime juice. Let cool, cover, and refrigerate.
3. Combine the olives, chives, lemon zest and juice, and 2 tablespoons of the olive oil in a small bowl and set aside.
4. Using a 2-inch cookie or biscuit cutter, punch out 4 rounds of bread. Heat the remaining 1 tablespoon oil and the ½ tablespoon butter in a medium sauté pan over medium heat. Stir in the garlic and thyme. Toast the bread in this butter and oil mixture.
5. To serve, ladle the soup into chilled bowls. Working on a clean surface, spread a dollop of tapenade on each toast round. Top with 1 tablespoon tuna, then another dot of tapenade. Float a bread round in each serving of soup, top with microgreens, and sprinkle with additional lime juice and cayenne.



45 MINUTES



SEASON 5, EPISODE 3



## QUICKFIRE CHALLENGE:

Make a dish from *Top Chef: The Cookbook*. Wait!—and turn it into a soup for Chef Grant Achatz.

## : COOKBOOK CHALLENGE

Turn to a random recipe (the first one that's not a salad) in this book, and make a salad inspired by the ingredients and flavors in the recipe.



# NAME THAT JUDGE



The guest judges of the Quickfire Challenges are like a who's who of the culinary world. And Top Chefs not only know their food, they know their people. Think you have what it takes to keep up? Match the photo of the guest judge to the name and description on the next page.



# SCORING

- 0-3 PLEASE PACK YOUR KNIVES AND GO.  
4-6 WAS SOMEONE SNOOZING DURING CULINARY SCHOOL?  
7-8 YOU'RE A FOODIE FORCE TO BE RECKONED WITH.  
9 CONGRATULATIONS. YOU'RE ON YOUR WAY TO BECOMING TOP CHEF!

**DONATELLA ARPAIA**

A. Raised on a farm outside of Lyon, this French chef has restaurants in New York City, Palm Beach, Miami, and Las Vegas.

**STEPHEN STARR**

B. This Italian chef is the illustrious owner of Le Cirque restaurant in New York City.

**RICK BAYLESS**

C. This Jean Georges pastry chef was identified by Forbes.com in 2007 as one of the ten most influential chefs working in America today.

**JOHNNY IUZZINI**

D. Born into a family of barbecue restaurateurs, this American chef is known for modern interpretations of traditional Mexican cuisine.

**NORMAN VAN AKEN**

E. This chef and restaurateur hosts two cooking shows and is known for Asian-inspired American fusion cuisine.

**MING TSAI**

F. This highly successful restaurateur is the owner of restaurants in Philadelphia, New York City, and Atlantic City, and of the \_\_\_\_\_ Restaurant Organization.

**ALFRED PORTALE**

G. An important force in the New American Cuisine movement, this chef is the owner of Gotham Bar and Grill in New York City.

**SIRIO MACCIONI**

H. This Floridian chef founded New World Cuisine, melding the influences of Latin America, the Caribbean, the southern United States, and Asia.

**DANIEL BOULUD**

I. This attorney-turned-restaurateur has opened a string of highly acclaimed restaurants in New York City, and is a recognized food expert and authority on entertaining.


ANSWER KEY: 1) Ming Tsai / E. 2) Norman Van Aken / H. 3) Rick Bayless / D. 4) Alfred Portale / G. 5) Donatella Arpaia / I. 6) Johnny Iuzzini / C. 7) Sirio Maccioni / B. 8) Daniel Boulud / A. 9) Stephen Starr / F.

# DANNY'S LEEK, HAM, AND EGG SOUP



 **1 HOUR**

 **SEASON 5, EPISODE 3**

 **QUICKFIRE CHALLENGE:**  
Make a dish from *Top Chef: The Cookbook* and turn it into a soup for Chef Grant Achatz.

## **EQUIPMENT HEADS-UP** **VITA-MIX**

Meet the Ferrari of blenders. Used by both professionals and home cooks, the Vita-Mix is a juicer/blender with a turbo-charged motor that cuts through the fibers of fruit and vegetables and pulverizes them into a smooth and creamy consistency. The blades move so fast they produce enough heat to cook food, and the dry blade can turn whole grains into flour. If you already have a Viking range, a Sub-Zero fridge, and the must-have accoutrements, the Vita-Mix could well become your next obsession. Home models cost between \$300 and \$500.

4 cups any kind day-old bread

8 tablespoons unsalted butter,  
4 melted, 4 cubed

2 tablespoons olive oil

1 cup button mushrooms, cut into  
1/8-inch-thick pieces

1/2 cup chopped fresh tomatoes

1/2 cup diced canned peeled tomatoes

1/2 cup chopped leek

4 cups chicken stock

1 cup fresh or frozen corn kernels

Salt and pepper

3/4 pound ham, preferably Black Forest,  
cut into thin strips (about 1 cup)

1 teaspoon white vinegar

4 eggs

**Special equipment:**  
juicer, blender, or food processor

### **SERVES 4**

1. Preheat an oven to 375°F.
2. Toss the bread with the melted butter in a bowl, spread on a baking sheet, and bake until crisp, 25 minutes.
3. In a large pot heat 1 tablespoon of the olive oil over medium heat. Sweat the mushrooms, chopped tomatoes, diced canned tomatoes, and leek until soft, about 10 minutes (see page 93). Add the stock and corn and simmer for 5 minutes. Add the cubed butter and remove from heat.
4. Carefully transfer the soup base to a blender or food processor. Blend until smooth, then strain through a fine-mesh sieve. Season with salt and pepper.
5. In a skillet, heat the remaining 1 tablespoon olive oil over medium heat. Crisp the ham. Set aside.
6. Fill a saucepan to a depth of 2 inches with salted water and bring to a low simmer over medium-high heat. Add the vinegar, stir, then crack the eggs into the simmering water. Poach the eggs until set but still soft, about 3 minutes. Remove with a slotted spoon.
7. To serve, divide the bread among warmed soup bowls. Ladle the soup over and garnish with the ham strips and a poached egg.

# DAVE'S GRAPE APE SANDWICH

4 strips bacon, preferably  
applewood smoked

1 cup (about 4 ounces) shiitake  
mushrooms, stemmed and diced

1 cup (about 4 ounces) cremini  
mushrooms, diced

1 small shallot, diced

½ roasted red pepper, diced

Salt and pepper

2 tablespoons butter at  
room temperature

2 slices sourdough bread

8 thin slices ham, preferably  
Black Forest

4 slices pecorino cheese, preferably  
Toscana or Sardo

2 to 3 tablespoons grape jam or jelly

1 cup red seedless grapes for serving

## MAKES 1

1. In a large sauté pan over medium heat, cook the bacon until crisp. Remove from the pan and chop. Without cleaning the pan, add the mushrooms and shallot and cook until soft, about 5 minutes. Remove from heat; mix with the bacon and diced red pepper. Season with salt and pepper and set aside.
2. Butter the bread and toast it in the same pan over medium heat. When toasted, still working in the pan over medium heat, pile ham and cheese on one slice of bread. Spread the other slice with jam and the mushroom-bacon mixture. Cover the pan and heat on medium heat until the cheese is melted through, 2 to 3 minutes. Remove from heat, carefully press the halves together, cut the sandwich on the diagonal, and serve with grapes alongside.



 **20 MINUTES**

 **SEASON 1, EPISODE 7**

 **QUICKFIRE CHALLENGE:**  
Create a signature sandwich to be featured at Tom Colicchio's 'wichcraft restaurant.

## TOP CHEF TITLES

Several *Top Chef* spinoffs have given former cheftestants another chance to score a Top Chef title.

**4 STAR ALL STAR**  
Season 1 vs. Season 2

Cheftestants:  
Stephen, Harold, Dave, Tiffani (Season 1);  
Ilan, Elia, Marcel, Sam (Season 2)

Winner: Season 1

**HOLIDAY SPECIAL**  
Cheftestants:  
Tiffani, Stephen (Season 1);  
Josie, Marcel, Betty (Season 2);  
C.J., Tre, Sandee (Season 3).

Winner: Tiffani

**"I FOCUS ON FLAVORS AND  
FOOD THAT'S FUNCTIONAL."**

HAROLD





# HAROLD'S MORTADELLA WITH WILTED DANDELION GREENS



- |   |   |
|---|---|
| 2 slices sourdough bread                        | 1½ tablespoons mayonnaise                     |
| ½ tablespoon olive oil                          | 1½ tablespoons tapenade                       |
| 1 ounce oyster or stemmed<br>shiitake mushrooms | ¼ cup sliced red grapes                       |
| Salt and pepper                                 | 3 ounces sliced mortadella                    |
| 1 handful dandelion or other bitter green       | ½ teaspoon chopped fresh<br>flat-leaf parsley |

## MAKES 1

1. Toast the bread to the desired doneness.
2. In a medium skillet over medium heat, sauté the mushrooms in the olive oil until tender, 2 to 3 minutes. Season with salt and pepper to taste. Set aside.
3. In the same pan, over medium heat, wilt the dandelion greens, stirring, about 3 minutes.
4. Mix together the mayonnaise and tapenade in a small bowl.
5. To serve, spread tapenade mixture on both slices of toasted sourdough. Top one slice with the mushrooms, greens, grapes, mortadella, and parsley. Top with the second piece of toast, cut the sandwich on a diagonal, and serve.



25 MINUTES

SEASON 1, EPISODE 7



## QUICKFIRE CHALLENGE:

Create a signature sandwich to be featured at Tom Colicchio's 'wichcraft restaurant.

## ABOUT AN INGREDIENT YOU SAY BOLOGNA, I SAY MORTADELLA

*Bologna* is the name used in America for an industrial version of mortadella, a coldcut that has its origins in the Italian city of Bologna (boh-lone-ya). Mortadella is made from finely ground pork that is extruded through a large cylinder. The pork is often mixed with peppercorns, pieces of pork fat, and sometimes pistachios. The version popularized in the United States by Oscar Mayer has helped give this delicacy a reputation as a common lunch meat, but artisanal versions can be as good as a fine salame.

"SO LONG AS I'M NOT GOING TO ANOTHER GAS STATION OR COOKING FOR FIVE-YEAR-OLDS, I'M FINE."

HAROLD







# ANDREW'S DUCK TACOS WITH PLANTAIN JAM

- |                                       |                             |
|---------------------------------------|-----------------------------|
| 1 teaspoon canola oil                 | 2 tablespoons water         |
| ¼ cup diced white onion               | Salt and pepper             |
| 1 cup diced ripe plantain             | 2 duck breasts              |
| ⅓ cup honey                           | ½ teaspoon chili powder     |
| 1 teaspoon sherry vinegar             | 2 tablespoons grapeseed oil |
| ½ teaspoon diced dried chipotle chile | 4 small flour tortillas     |

## MAKES 12

1. Heat the canola oil in a large saucepan over medium heat. Sauté the onion until translucent, about 5 minutes. Add the plantain and sauté for 2 minutes. Add the honey, vinegar, and chipotle. When the honey starts to bubble, add the water and remove from heat. Season with salt and pepper, then mash the mixture with a spoon.
2. Season the duck with salt and pepper and the chili powder. Set a large sauté pan over high heat. Add the grapeseed oil, and when it shimmers, place the duck, skin side down, in the pan. When the skin begins browning, reduce heat to medium. Cook slowly, allowing the fat to melt and occasionally basting the meat with the fat, about 15 minutes.
3. While the duck skin is crisping, grill the tortillas. Keep warm and set aside.
4. Once the duck breasts are ultra crispy, flip them over. Cook for 2 minutes, until medium-rare. Remove from heat and allow to rest for 4 to 5 minutes.
5. Slice the duck thinly and pile slices onto a tortilla. Top with plantain jam.

"I WOKE UP WITH A FIRE INSIDE MY STOMACH, LIKE, 'EITHER I'M GONNA STAB SOMEBODY OR I'M GONNA MAKE SOME AMAZING FOOD.'"

ANDREW



1 HOUR



SEASON 4, EPISODE 3



## QUICKFIRE CHALLENGE:

Create an upscale taco for Chef Rick Bayless.

## : A T-SHIRT IS FOREVER

Many memorable things have been said throughout the seasons of *Top Chef*, and Bravo has captured the most unforgettable ones on T-shirts.

### SEASON 1:

"I'm not your bitch, BITCH!"  
(inspired by Dave)

### SEASON 2:

"Oh, Big Time"  
(inspired by C.J.)

### SEASON 4:

"I Have a Culinary Boner"  
(inspired by Andrew)

### SEASON 5:

"I ♥ Padma"  
(inspired by Hosea)

## WYLIE DUFRESNE

"I appreciated your efforts with the whites. I thought that was a really smart technique, and I really liked the tempura. But I didn't see how ultimately they played off one another."

ON HOSEA'S EGG WHITE STICKY RICE, SEASON 5, EPISODE 12

## ROCCO DISPIRITO

"When you cook prosciutto I think you have to be very careful how you do it. It takes on a really strong gamey flavor, and that's what I didn't like about your pizza."

ON STEPHANIE'S DEEP-DISH PIZZA, SEASON 4, EPISODE 1

## ERIC RIPERT

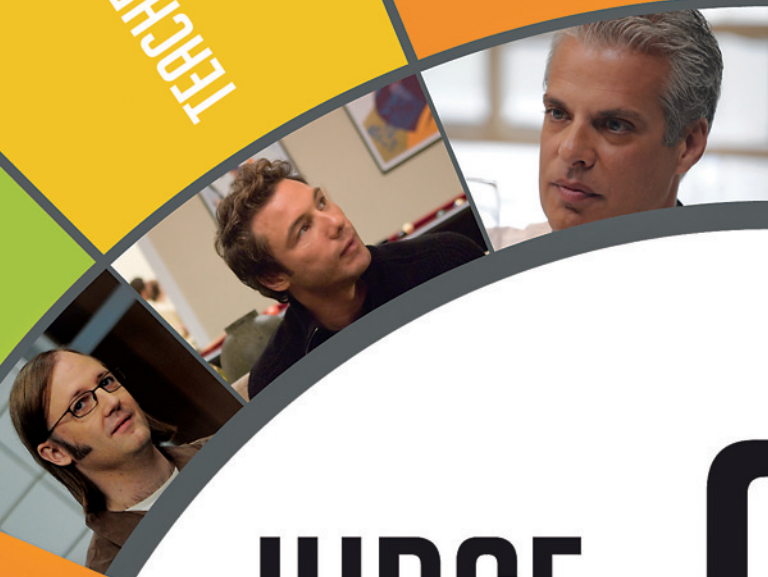
"The salad was not seasoned; you did not put salt in it. So it was kind of bland."

ON BRIAN'S TROUT, SEASON 3, EPISODE 13

A GENTLE CRITIQUE

TEACHERLY ADVICE

BLUNT AND INCISIVE



# JUDGE—

## HUNG HUYNH

"That was the dish where I thought: You opened cans up and tossed a little bit of olive oil on a piece of toast. I wish you could have done a little more seasoning-wise."

ON JAMIE'S BRUSCHETTA,  
SEASON 5, EPISODE 8

## MICHELLE BERNSTEIN

"Your kidneys tasted so much of kidney. No sauce was even attempted. You made something that I love to eat hard to eat."

ON ELIA'S SEARED KIDNEY WITH  
SWEETBREADS, SEASON 2,  
EPISODE 5

## TED ALLEN

"Green is the color that I think would have been the easiest. I felt that your presentation was really kind of a mess. I mean it looked like something you raked up. Not to be unkind."

ON BETTY'S GREEN ZUCCHINI  
TAMALE, SEASON 2, EPISODE 9

OUTRIGHT DISMISSIVE

MAKING IT PERSONAL

UNKIND AND PROUD OF IT



D-METER







# ANTONIA'S DEEP-DISH PIZZA WITH PROSCIUTTO, BURRATA, AND ARUGULA



5 tablespoons olive oil,  
plus more for greasing the pan

3 cloves garlic, minced

1 pound arugula, stemmed and chopped

Salt and pepper

4 large ripe tomatoes in varied colors,  
quartered and seeded

Leaves from 1 bunch fresh thyme

½ pound low-moisture mozzarella  
cheese, shredded

¼ pound fontina cheese, shredded

10 ounces pizza dough, thawed if  
frozen, and pressed or rolled into  
a 10-inch round

1 teaspoon aged balsamic vinegar

5 sprigs fresh marjoram, chopped

Canola oil for frying

¼ pound thinly sliced prosciutto

½ pound burrata cheese  
(see sidebar)

One 4-ounce chunk Parmigiano-  
Reggiano, grated for serving

Special equipment:  
14-inch deep-dish pizza pan

## MAKES 1

1. Preheat an oven to 550° F.
2. In a large sauté pan, heat 1 tablespoon of the olive oil over medium heat. Add the garlic and three quarters of the arugula. Cook until wilted. Season with salt and pepper. Set aside.
3. Reserve 4 tomato slices in a small bowl. Place the rest of the tomatoes and the thyme on a baking sheet. Drizzle 2 tablespoons of the olive oil over the tomatoes and season with salt and pepper. Roast until softened, about 5 minutes (leave the oven on). Cool for 15 minutes, then peel and discard the tomato skins.
4. In a medium bowl, toss the mozzarella and fontina until blended.
5. Grease the pizza pan with olive oil. Place the dough in the pan and press it evenly on the bottom and halfway up the sides. Sprinkle one-half of the cheese mixture on the bottom. Top with a layer of sautéed arugula, then a layer of tomatoes. Repeat layering with the cheese, arugula, and tomatoes. Bake for about 20 minutes, rotating the pan every 5 minutes to ensure even baking.
6. Meanwhile, cut the reserved tomato slices into ¼-inch pieces. Mix with the remaining 2 tablespoons olive oil, the vinegar, marjoram, and salt and pepper to taste. Marinate for 15 minutes.
7. Place a medium saucepan over high heat. Add canola oil to a depth of ½ inch and heat the oil to 350° F. Fry the remaining arugula until crispy and translucent. Using a slotted spoon, transfer to paper towels to drain.
8. When the pizza is done, allow to rest at least 10 minutes. Then sprinkle the prosciutto over the top. Using all of the burrata, divide 6 spoonfuls evenly on the pizza. Add mounds of marinated tomato over the burrata, and finish with a couple pieces of crispy arugula. Slice and serve with freshly grated Parmigiano-Reggiano.

**1 HOUR**

**SEASON 4, EPISODE 1**



## QUICKFIRE CHALLENGE:

Create a signature deep-dish  
pizza for Chef Rocco DiSpirito.

## ABOUT AN INGREDIENT BURRATA

What is this mysteriously creamy cheese and where did it come from? The answer is Puglia, the heel of the southern Italian boot, and the cheese is actually less mysterious than you'd think: Burrata (the word means "battered") is really just a hybrid of fresh mozzarella and cream. The mozzarella is molded into a little round with a cream filler that blends with the cheese. It's delicious on flatbread, pizza, or by itself with a side of olives. Burrata has a short shelf life, so it's a good thing that many domestic cheese artisans have begun producing it in the United States.



# SPIKE'S PIZZA ALLA GREEK



**1 HOUR**

**SEASON 4, EPISODE 1**

**QUICKFIRE CHALLENGE:**  
Create a signature deep-dish pizza for Chef Rocco DiSpirito.

## : BEST BROS

A special bond formed among the Season 4 males:

### ♥ SPIKE AND MARK ♥

Oh, the infamous bubble bath. "If I want to get in a tub with Mark," Spike said, "I'm getting in a bubble bath with Mark."

### ♥ ANDREW AND SPIKE ♥

This dynamic duo was known for their "Vanilla Love."

### ♥ RICHARD AND DALE ♥

Richard openly admired Dale's "gorgeous nipples."

2 tablespoons olive oil

1 onion, diced,  
plus 1 onion, cut into thin rings

1 green bell pepper,  
seeded and julienned

1 carrot, diced

Salt and pepper

One 28-ounce can peeled  
Italian tomatoes

2 cloves garlic, crushed

1 teaspoon red pepper flakes

½ pound fennel or Italian sausage,  
casing removed

1 small fennel bulb, trimmed,  
halved, and thinly sliced

1 pound pizza dough

Pinch of dried oregano

1 cup shredded mozzarella

1 cup crumbled feta cheese

1 cup kalamata olives, pitted

6 button mushrooms, sliced

Asiago cheese for grating

Pinch of dried thyme

Special equipment:  
8-inch deep-dish pizza pan

## MAKES 1

1. In a large sauté pan over medium heat, heat 1 tablespoon of the oil. Add the diced onion, the bell pepper and carrot, and sauté until softened, about 5 minutes. Season with salt and pepper. Add the tomatoes, garlic, and half of the pepper flakes to the pan, breaking up the tomatoes with a spoon. Cook, stirring, until the sauce is thickened, about 15 minutes.
2. In another large sauté pan, heat the remaining 1 tablespoon oil. Add the sausage and brown, breaking up with a spoon. Using a slotted spoon, remove the sausage from the pan and pour off most of the grease. Add the onion rings and fennel to the pan; season with salt and pepper. Sauté until tender, strain, and cool.
3. Preheat an oven to 550°F. Oil an 8-inch deep-dish pizza pan.
4. Press the dough into the pan. Sprinkle with the remaining pepper flakes, salt to taste, and a little dried oregano. Spread the mozzarella on the crust. On top of the mozzarella, layer the sausage and the onion-fennel mixture. Ladle tomato sauce over vegetables, reserving a few tablespoons. Sprinkle the feta, kalamata olives, and mushrooms over the top. Dot the top of the pizza with a few more tablespoons of tomato sauce.
5. Bake until brown and bubbly, about 40 minutes. Grate the Asiago over the crust and sprinkle the pizza with dried oregano and thyme before serving.



# TRE'S SURF-AND-TURF BURGER

WINNER!

Two 8-ounce beef tenderloin filets,  
halved lengthwise

1½ tablespoons kosher salt

1 tablespoon cracked black pepper

2 teaspoons chopped fresh rosemary

2 tablespoons olive oil, plus more for  
drizzling

1 cup (about 4 ounces) chopped  
cremini mushrooms

2 tablespoons chopped shallots

½ cup dry red wine

4 tablespoons unsalted butter  
at room temperature

8 large shrimp, peeled and deveined  
(see page 122)

3 tablespoons grapeseed oil

1 cup dry white wine

1 teaspoon chopped fresh thyme

Juice of ½ lemon (about 1½ tablespoons)

3 tablespoons sour cream

1 teaspoon prepared horseradish

4 ciabatta or crusty buns,  
toasted and halved

2 tomatoes, sliced

2 cups packed arugula leaves

4 slices provolone cheese

## MAKES 4

- Season the filets with 1 tablespoon of the kosher salt, ½ tablespoon of the cracked black pepper, and the rosemary.
- Heat the 2 tablespoons olive oil in a small sauté pan over medium-high heat. Sear each filet, 2 to 3 minutes per side. Transfer to a cutting board to rest. Drain the excess fat from the pan and return to heat, increasing to high. Add the mushrooms and sauté for 2 minutes, then add the shallots and cook, stirring, for another 2 minutes. Add the red wine and cook to reduce for 1 minute. Turn off the heat and whisk in 2 tablespoons of the butter. Keep warm until ready to serve.
- Season the shrimp with the remaining ½ tablespoon kosher salt. In a medium sauté pan over high heat, heat the grapeseed oil until it begins to smoke. Add the shrimp and sear, shaking the pan so the shrimp flips, 2 to 3 minutes. Add the white wine to the pan and cook to reduce the wine by half. Add the remaining 2 tablespoons butter, reduce the heat to medium-low, and stir in the thyme and lemon juice, then remove from heat. Split each shrimp in half lengthwise, then return to the pan. Keep warm over low heat.
- To assemble, mix the sour cream and horseradish in a small bowl. Spread the mixture on the cut sides of the buns. Place a piece of tenderloin on a bottom bun. Top with mushrooms and shallots, then with 2 pieces of shrimp. Add sliced tomatoes, arugula, and cheese. Sprinkle with the remaining cracked black pepper, drizzle with olive oil, and cap with the top of the bun. Repeat to make the remaining sandwiches.



30 MINUTES



SEASON 3, EPISODE 8



## QUICKFIRE CHALLENGE:

Create an adventurous burger  
for Chef Daniel Boulud.

## FUN FACT CIABATTA

This tasty Italian bread is called *ciabatta*, which means "slipper," because of its wide, flat, bedroom-footwear-like shape.



**"THE SUN SHINES BRIGHTLY,  
BUT I THINK PADMA MIGHT  
EVEN SHINE BRIGHTER  
THAN THAT."**

**—C.J., SEASON 3**

Indian model turned actress, cookbook author, and host extraordinaire, Padma has awed chef'testants and fans alike with her radiant smile, stunning outfits, and easy charm. Here's a tribute to the white-hotness that is Padma Lakshmi.

# WE PADMA

**"THE INNER QUEEN INSIDE ME IS SCREAMING TO KNOW: WHERE'S PADMA, AND WHAT IS SHE WEARING?"**

RICHARD S., SEASON 5

**"FOR ALL OF US CHEFS, SHE'S A PLEASURE WHEN SHE COMES IN THE KITCHEN... SHE COMES IN, AND IT BRIGHTENS OUR DAY."**

SANDEE, SEASON 3

**"HOW THE HELL CAN (THE CHEF'TESTANTS) COOK ANYTHING WITH THAT PADMA PARADING AROUND? CHRIST, I'D EAT ANYTHING OFF OF HER. I'D DRINK HER BATHWATER."**

MARK, *TOP CHEF* FAN FROM SAN DIEGO

**"IS PADMA THAT HOT? YES, ACTUALLY, HOTTER."**

RICHARD B., SEASON 4

**"I SEE PADMA—SMOKIN' HOT. I CAN'T EVEN COOK. I GET SWEATY ARMPITS JUST LOOKING AT HER."**

STEFAN, SEASON 5

**"PADMA BITING DOWN ON THAT BONE IN THE HOT DOG CHALLENGE WILL ALWAYS BE ETCHED IN MY MEMORY."**

JAMIE, SEASON 5





# RADHIKA'S SAMBAR-CRUSTED BUTTERFISH WITH CHORIZO AND CORN



1 tablespoon all-purpose flour  
2 teaspoons sambar powder  
1 pound butterfish fillets  
(escolar, walu, or black cod)  
Salt and pepper  
Olive or grapeseed oil for frying  
1 cup Spanish chorizo, diced  
1 tablespoon olive oil

3 cups chopped spinach leaves  
1 cup fresh or frozen corn kernels  
1½ cups dry white wine  
1 shallot, minced  
1½ cups heavy cream  
5 saffron threads, crushed  
1 cup (2 sticks) cold butter,  
cut into small pieces

## SERVES 4

1. Preheat an oven to 325° F.
2. Combine the flour and sambar in a bowl. Season the fillets with salt and pepper, then coat on both sides with the sambar mixture.
3. Heat a large sauté pan over medium-high heat. Add the olive or grapeseed oil. Add the fish and sear until lightly browned, about 2 minutes on each side (see page 95). Transfer to the oven to keep warm.
4. Wipe out the pan and add the chorizo. Cook over medium heat until the sausage releases its oils, about 5 minutes. Remove the chorizo and set aside. Add the 1 tablespoon olive oil, spinach, and the corn to the pan. Cook, stirring, until the spinach is wilted and the corn is cooked, about 5 minutes. Season with salt and pepper. Keep warm until serving.
5. In a medium saucepan over high heat, cook the wine to reduce by half. Add the shallot and reduce heat to medium-high. Add the heavy cream and cook to reduce the liquid until thickened, about 10 minutes. Add the saffron and remove from heat. Gradually whisk in the butter, one tablespoon at a time, adding each tablespoon when the one before is incorporated. Season with salt and pepper.
6. To serve, divide the spinach among 4 plates. Top with the fish, then sauce. Sprinkle each plate with chorizo.



**30 MINUTES**



**SEASON 5, EPISODE 9**



## QUICKFIRE CHALLENGE:

Create a tasting and pitch a new restaurant concept for restaurateur Stephen Starr.

## : TOP CHEF AWARDS

Critically acclaimed and immensely popular, *Top Chef* has received various recognitions:

- Won the award for Outstanding Editing in a Reality Series at the 60th Primetime Emmy Awards
- Nominated for Outstanding Cinematography for Reality Programming and Outstanding Reality-Competition Program at the 59th Primetime Emmy Awards
- Named one of *Time* magazine's Top 10 Returning Series of 2007







# CASEY'S PAN-SEARED TROUT WITH SUMMER CORN, TOMATOES, AND GRAPES



3 tablespoons olive oil,  
plus more for drizzling

Four 6-to-8-ounce fillets lake or  
rainbow trout, sole, or tilapia, skin-on

3 tablespoons butter,  
cut into 1/2-inch cubes

Kernels cut from 1 ear sweet corn or  
1 cup frozen corn

1/2 cup green grapes, halved

1 shallot, minced

Salt and pepper

1/2 cup dry white wine

1/4 cup chopped fresh tarragon,  
plus 1 tablespoon for sprinkling

Juice of 1/2 lemon

1 ripe red tomato,  
cut into 1/8-inch-thick rounds

2 cups watercress sprigs

## SERVES 2

1. In a large cast-iron or stainless-steel skillet, heat 2 tablespoons of the olive oil over medium-high heat. Season the fillets with salt and pepper. Add the fillets, skin side down, and cook until the flesh side begins to turn opaque, about 4 minutes. Flip over and cook 1 minute more. Remove from the pan and keep warm.
2. Clean the skillet with paper towels and place back over medium-high heat. Add the remaining 1 tablespoon olive oil. Add 2 tablespoons butter to melt. Add the corn, grapes, and shallot and cook, stirring, until softened, about 5 minutes. Season with salt and pepper, then add the wine and simmer for 1 minute more. Add the 1/4 cup tarragon, lemon juice, and the remaining 1 tablespoon butter.
3. To assemble, season the tomato slices with salt and pepper. Drizzle the watercress with olive oil and season with salt. Lay a slice of tomato on each plate. Top with watercress, then fillets, then the grape-corn mixture. Drizzle with the pan sauce, then sprinkle tarragon on top.



**25 MINUTES**



**SEASON 3, EPISODE 13**



## QUICKFIRE CHALLENGE:

Create a fresh trout dish  
using a camp stove for  
Chef Eric Ripert.

## : FAN FAVORITES

Except for Stephanie, none of these cheftestants ended up with the *Top Chef* title, but they did win over viewers to snag the title of Fan Favorite.

**SEASON 1:** Not instituted

**SEASON 2:** Sam

**SEASON 3:** Casey

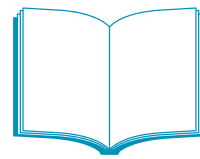
**SEASON 4:** Stephanie

**SEASON 5:** Fabio

**"YOUR DISH HAS A SOUL, WHICH IS VERY IMPORTANT WHEN YOU ARE COOKING IF YOU HAVE THE SOUL OF SOMEONE BEHIND IT."**

GUEST JUDGE ERIC RIPERT

# TOP CHEF YEARBOOK



**CLASS CLOWN**  
Andrew, Season 4



**BEST HAIR**  
Marcel, Season 2



**MOST CHARMING**  
Fabio, Season 5



**KING OF SPEED**  
Hung, Season 3



**UNDERDOG**  
Carla, Season 4



**SEXIEST**  
Sam, Season 2



**MOST COMPETITIVE**  
Dale, Season 4



**SWEATIEST**  
Howie, Season 3



**BIGGEST FLIRT**  
Team Ewos, Season 5



**COUGAR IN THE KITCHEN**  
Ariane, Season 4



**BIGGEST SCOWL**  
Lisa, Season 4



**BEST PERSONALITY**  
C.J., Season 3



# DAVE'S GRILLED KOBE TENDERLOIN

1 cup ruby port	Kosher salt
1 cup chicken stock	2 cups aged balsamic vinegar, preferably ten years old
4 dried figs, quartered	1 cup packed brown sugar
1 sprig fresh rosemary, plus more sprigs for garnish	Splash of cognac
1 teaspoon black peppercorns	Splash of Myers's rum
1 teaspoon coarsely ground black pepper	One 2-pound Kobe beef tenderloin

## SERVES 4

1. In a large saucepan over medium-high heat, combine the port, stock, figs, 1 sprig rosemary, and peppercorns. Cook to reduce the liquid by half, 20 to 30 minutes, then remove the rosemary. Transfer to a blender or food processor and purée. Season with kosher salt.
2. Return the fig sauce to the saucepan over medium-high heat. Add the balsamic vinegar, brown sugar, cognac, and rum. Cook to reduce until thickened and syrupy, another 20 minutes.
3. Meanwhile, season the tenderloin with 2 teaspoons kosher salt and the ground black pepper. Grill over high heat until nicely browned on all sides, about 15 minutes per side for medium-rare. Alternatively, sear the meat on all sides in an oven-safe pan, then transfer to a preheated 400° F oven and roast to the desired doneness.
4. To serve, cut the tenderloin into 1-inch-thick slices. Fan the slices on a platter and pour the sauce over. Garnish with rosemary sprigs.



1 HOUR, 30 MINUTES



SEASON 1, EPISODE 10



## QUICKFIRE CHALLENGE:

Serve three different plates of high-protein, high-carb, low-fat food for the cast of Cirque du Soleil's KA.

## FUN FACT KOBE BEEF

Here are some interesting morsels about the famous Kobe beef:

**True beef:** All Kobe beef is from the Hyōgo region of Japan; if it is made elsewhere, it can only be called "Kobe-style."

**Nice life:** Kobe beef cattle are massaged and fed some sake and beer, along with a steady diet of grain.

**Chew on this:** Kobe beef is so marbled with fat that if it were graded on the USDA system (Select, Choice, Prime), it would require its own grade.



# STEPHANIE'S BITTERSWEET CHOCOLATE CAKE



 **1 HOUR, 30 MINUTES**

 **SEASON 4, EPISODE 7**

 **QUICKFIRE CHALLENGE:**  
Create an innovative dessert  
for Chef Johnny Iuzzini.

8 ounces bittersweet chocolate,  
chopped, plus 3 ounces  
4 tablespoons butter  
2 egg whites  
1 $\frac{1}{3}$  cups sugar, plus 1 tablespoon  
7 egg yolks  
1 cup fromage blanc

1 $\frac{1}{2}$  cups heavy cream  
Zest and juice of 2 $\frac{1}{2}$  lemons,  
plus 1 cup fresh lemon juice  
1 bunch basil, coarsely chopped,  
plus a handful of fresh basil leaves  
Pinch of salt  
2 cups pomegranate juice, such as POM

## SERVES 6-8

1. Preheat an oven to 350° F. Line two 8-by-8-inch (or one 17-by-11-inch) rimmed baking sheets with parchment paper. Spray the parchment with nonstick cooking spray.
2. In a metal bowl set over, but not touching barely simmering water in a saucepan, melt the chopped chocolate and the butter, stirring occasionally. Remove from heat and allow to cool for about 5 minutes.
3. Meanwhile, whisk the egg whites to soft peaks. Gradually whisk in  $\frac{1}{2}$  cup of the sugar and whisk to stiff peaks.
4. Put the yolks in a large bowl. Pour the chocolate mixture through a fine-mesh sieve into the yolks. Whisk until smooth. Fold the egg whites into the chocolate mixture just until combined.
5. Divide the batter between the prepared pans and smooth the tops. Bake until a toothpick inserted into the center of a cake comes out clean, 16 to 18 minutes (or up to 35 minutes if baking as a single cake). Cool the cakes on a wire rack. After 10 minutes, carefully lift the cakes and parchment from the pans.
6. Whisk together the fromage blanc,  $\frac{1}{2}$  cup of the heavy cream, the zest and juice of 1 lemon, and the 1 tablespoon sugar until smooth.
7. Chop the 3 ounces of chocolate. Put the chopped chocolate in a large heatproof bowl. In a medium saucepan, heat the chopped basil and the remaining 1 cup heavy cream over medium heat until bubbles appear on the surface of the cream. Do not allow the cream to boil. Remove from heat and strain the mixture. Pour the hot cream over the chocolate and let sit for 1 minute, then stir until smooth. Stir in the salt. Refrigerate until ready to use.

8. Combine the 1 cup lemon juice, the zest of 1 lemon, and  $\frac{1}{3}$  cup sugar in a medium saucepan over medium-high heat. Cook to reduce until syrupy, about 10 minutes, then strain and cool.
9. Combine the pomegranate juice, remaining  $\frac{1}{2}$  cup sugar, zest and juice of  $\frac{1}{2}$  lemon, and basil leaves in a medium saucepan over medium-high heat. Reduce until syrupy, about 20 minutes, then strain and cool.
10. To assemble, spread filling on one cake. Top with the second cake. (Alternatively, cut the cake horizontally into two even pieces.) Frost the top with the ganache, spreading carefully so the cake does not tear. Cut the cake into servings. Drizzle or pool the lemon reduction and pomegranate reduction onto plates and position the servings on top of the syrups.

### ABOUT AN INGREDIENT CHOCOLATE PAIRINGS

Some flavors paired with chocolate are classics: cherry, hazelnut, orange, ginger, peanut butter. But many chocolatiers are testing the palates of experimental American chocolate consumers. Chocolate bars with no sugar (also known as 100 percent bars) are a connoisseur's favorite.

#### SURPRISING (-LY DELICIOUS!) CHOCOLATE COMBINATIONS:

Chocolate + tarragon  
 Chocolate + bacon  
 Chocolate + Szechuan pepper  
 Chocolate + Taleggio cheese  
 Chocolate + Pop Rocks



"BAKING IS DEFINITELY TECHNICAL. IT'S NOT LIKE COOKING WHERE YOU PUT A LITTLE BIT OF THIS, A LITTLE BIT OF THAT, YOU THROW THINGS IN. YOU HAVE TO MEASURE."

LISA F.





# NIKKI'S YOGURT CAKES WITH TWO SAUCES

- |                                |   |
|--------------------------------|---|
| 1 cup all-purpose flour        | $\frac{3}{4}$ cup ( $1\frac{1}{2}$ sticks) unsalted butter, melted and cooled |
| 1 teaspoon baking powder       | 1 cup <i>each</i> fresh strawberries, raspberries, and blackberries           |
| $\frac{1}{2}$ teaspoon salt    | 1 cup water   |
| $\frac{1}{2}$ cup plain yogurt | 2 cups Concord grapes or grape juice  |
| 2 tablespoons buttermilk       | Leaves from 1 sprig fresh rosemary, chopped                                   |
| 4 eggs                         | $\frac{1}{4}$ cup balsamic vinegar  |
| 2 cups sugar                   | 1 cup heavy cream, whipped to soft peaks                                      |
| 1 teaspoon vanilla extract     |   |

## MAKES 4

1. Preheat an oven to 350° F. Sift the flour, baking powder, and salt together into a bowl 3 times. Combine the yogurt and buttermilk in a small bowl.
2. Fill a medium saucepan halfway with water. Over high heat, bring the water to a boil, then reduce to a simmer. In a metal bowl that fits on top of the saucepan without touching the water, combine the eggs and 1 cup of the sugar. Whisk until smooth and thickened; the mixture should be at 120° F. Remove from heat and cool slightly. Transfer to a stand mixer and beat on high until doubled in volume, 7 to 8 minutes. Reduce heat to medium-low, return the mixture to the pan and drizzle in the vanilla and butter. Stir in the flour mixture, alternating with the yogurt mixture, ending with flour. Beat until combined between additions, scraping down the sides of the bowl as needed.
3. Spray four 1-cup cake molds or ramekins with nonstick cooking spray. Fill each mold almost to the top with cake batter. Bake until a toothpick inserted into the cake comes out clean, about 20 minutes. Remove from the oven and cool on a wire rack.
4. Mix the fruit with  $\frac{1}{2}$  cup of the sugar and water in a medium saucepan over medium heat. Cook, stirring, until the fruit thickens and coats the spoon, about 15 minutes. Purée in a blender or food processor until smooth.
5. In a medium saucepan over medium-high heat, cook the grapes with the remaining  $\frac{1}{2}$  cup sugar, the rosemary, and vinegar until the sauce thickens enough to coat a spoon, about 15 minutes. Purée and strain through a fine-mesh sieve.
6. Carefully unmold each cake by running a sharp knife around the edges of the mold and inverting the cake. Top each cake with both sauces and a dollop of whipped cream.



1 HOUR, 30 MINUTES



SEASON 4, EPISODE 7



## QUICKFIRE CHALLENGE:

Create an innovative dessert for Chef Johnny Iuzzini.

## : TECHNIQUE WHIP IT GOOD

No store-bought whipped cream can stand up to the rich and silky taste and texture of real stuff made by hand. You can whip cream with just a whisk, a large metal bowl, and some elbow grease. If you have an electric mixer, even better. Use chilled, fresh cream and put your whisk or whisk attachment and metal bowl into the freezer a few minutes before whipping. Pour a cup of heavy cream into the bowl and mix on medium speed until the cream begins to have soft peaks. Add a tablespoon of sugar and a teaspoon of vanilla extract before or during whipping for added flavor.

# CHEF BIOS: SEASON 5

## HOSEA ROSENBERG

This young executive chef from Boulder honed his skills by working with Wolfgang Puck and other top names. Although he achieved notoriety by getting cozy on the couch with castmate Leah, Hosea also made himself known this season by consistently coming up with strong dishes, with an emphasis on seafood. In a surprise upset worthy of March Madness, he out-cooked arch rival Stefan to claim the title of Top Chef.



## STEFAN RICHTER

Love him or hate him, you have to admit that this pan-European smart-mouth has talent in the kitchen. He clinched multiple Quickfires and Eliminations, and barely lost to Hosea in the finale in New Orleans. From a family of cooks, Stefan trained with some of Europe's greatest chefs, and at the Bellagio hotel in Las Vegas and other top locales before starting his own catering business in Los Angeles.



## CARLA HALL

Carla tied with charmer Fabio for best quips during Season 5. Between meditating with her spirit guides and “sending the love” from the kitchen, this caterer and former model from D.C. proved she could dish it with the best of them. A Southern gal with classical training and a way with pastry can go far in this world, and on this show—in fact all the way to the final three. Carla, a hearty Hootie-Hoo to you!



## FABIO VIVIANI

This native Florentine may not have won the title of Top Chef, but he is numero uno in our hearts. Audiences and judges alike couldn't get enough of Fabio's adorable accent, malapropisms, and authentic home-made pasta. He was charming and affable to the finish. He went down for an inauthentic Creole Maque Choux, but he did it with style and went home with the Fan Favorite title.



## JEFF MCINNIS

This executive chef from Miami can cook, yet somehow his fine-dining execution and presentation never quite clicked with the judges. He was sent home for a lackluster ceviche in the Top Chef Bowl but returned for a surprise encore at the New Orleans finale, where he was able to show off his cooking prowess and knowledge of Southern cuisine.

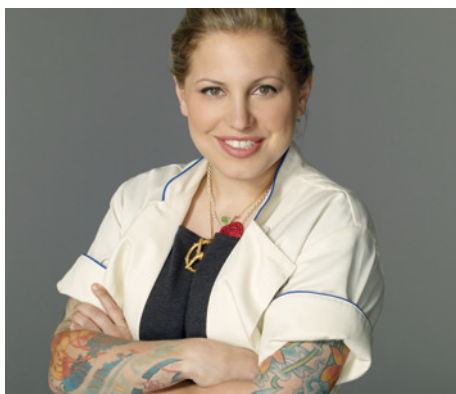






## LEAH COHEN

Leah sometimes came across as a little mooney on the show, but you don't make it as far as she did without some major skills. After her brief romance with castmate Hosea, and giving up in the Filet-O-Fish Quickfire, however, things went downhill. Leah was finally given the ax for her Eggs Benedict in the Last Supper Challenge. Leah is currently cooking at Centro Vinoteca in New York City.



## JAMIE LAUREN

Jamie won over audiences and the judges with her down-to-earth personality and creative cooking style. People felt like they related to this very precise, determined person, who is executive chef at the popular Absinthe Brasserie & Bar in San Francisco. Obsessed with onions and seasonal produce, she is like the tattooed, teddy-bear-hugging sister you never had.



## RADHIKA DESAI

Though classically trained in French cooking, Radhika often tinged her dishes with Indian and Middle Eastern flavors that won over the judges. She took two Quickfire wins before nerves got the better of her and she went down for lack of leadership in Restaurant Wars. She is executive chef at Between Boutique Café & Lounge in Chicago.



## ARIANE DUARTE

Ariane was almost cut in the first two episodes, only to rise, phoenix-like, to win two Eliminations and a Quickfire. She impressed the fan base as a good sport and down-to-earth mama and a "Cougar in the Kitchen." After being sent home for a badly butchered lamb, she returned, undaunted, to her family and her restaurant, CulinAriane, in Montclair, New Jersey.



## EUGENE VILLIATORA

Eugene got to show off his humor, fearlessness in the kitchen, and abundant tattoos in Season 5 before being faulted for an overcooked fish during the Focus Group Challenge. We have not seen the last of this scrappy self-taught native Hawaiian; he has the talent, cojones, and sweet way with Pacific Rim flavors to go far.



## MELISSA HARRISON

Melissa fought hard and struggled to emerge from the bottom three for much of the season. Unfortunately, her soulful Latin American cuisine did not strike a chord with the judges. Her somewhat pedestrian tuna tacos, made for the Focus Group Challenge, became objects of particular contempt from the judges, including newcomer Toby Young.



## DANNY GAGNON

Was there ever a more quintessential New Yorker? Sadly, Danny's collaboration with Carla and Eugene on a plate of confusion for Gail's Bridal Shower resulted in a one-way ticket home. This CIA-trained chef is now sautéing and tournéing his way to fame behind the stoves at the Babylon Carriage House in Long Island.



## ALEX EUSEBIO

Born in Madrid, raised in the Dominican Republic and New York City, and currently cooking in Los Angeles, Alex is like a one-man melting pot. The pain of being sent home for a poorly planned crème brûlée during the *Today Show* Challenge was cushioned by his impending nuptials.



## RICHARD SWEENEY

With classical training and a winning smile, affable Richard founded this season's "Team Rainbow" with Patrick and Jamie, and made quick friends with his fellow housemates. Unfortunately, the Foo Fighters weren't pleased with his Banana S'mores, and he was sent home to San Diego.



## JILL SNYDER

An experienced chef from Baltimore, Jill's downfall was not so much lack of skill but lack of judgment. Her gigantic ostrich egg did not enhance what the judges considered a boring quiche served to diners at Tom Colicchio's Craft restaurant. Jill was sent packing before we could see what else she had up her sleeve.



## PATRICK DUNLEA

Everyone agrees, Patrick is a sweetheart. That did not stop the judges from sending this culinary student to pack his knives and go back to school on the very first episode. His rookie effort at textbook Chinese—bland salmon with bok choy and soggy noodles—was not going to cut it with this New York crowd.



## LAUREN HOPE

In the infamous first episode of Season 5, Lauren was kicked off Governors Island in the first-ever Quickfire Elimination Challenge. A recent culinary school grad, Lauren will now have plenty of time to refine her peeling and dicing technique.

# EPISODE RECAPS: SEASON 1

## EPISODE 1

**QUICKFIRE:** Work the line at Hubert Keller's restaurant Fleur de Lys.

**WINNER:** Lee Anne

**GUEST JUDGE:** Hubert Keller

**TIME LIMIT:** 30 minutes

It became clear in the very first challenge that those with the most restaurant experience would have an edge. But even Harold—future Top Chef of Season 1—couldn't conquer his nerves and was cut for his shaking hands. Tiffani made a strong early showing, and Ken mouthed off at Chef Keller.

## EPISODE 2

**QUICKFIRE:** Prepare a beautiful fruit plate.

**WINNER:** Stephen

**GUEST JUDGE:** Elizabeth Falkner

**TIME LIMIT:** 30 minutes

Despite thinking that the challenge was unworthy of his talents, Stephen managed to show off his technical and presentation skills and win over guest judge Elizabeth Falkner of Citizen Cake with his "Deconstructed" Fruit Plate.

## EPISODE 3

**QUICKFIRE:** Prepare an octopus dish.

**WINNER:** Tiffani

**GUEST JUDGE:** Laurent Manrique

**TIME LIMIT:** 1 hour

Again, Tiffani showed her talent early on, impressing chef Manrique and edging out the others for her clever fried octopus dish with basil, mint, and chives.

## EPISODE 4

**QUICKFIRE:** Create a dish using \$20 of ingredients from a gas station mini-mart.

**WINNER:** Lee Anne

**GUEST JUDGE:** Jefferson Hill

**TIME LIMIT:** 30 minutes

Some were excited by the challenge while others were barely able to hide their disgust as they struggled to make something edible from Spam and Cup-a-Soup. Chef Jefferson Hill gave the win to Lee Anne's Funyun and Oscar-Mayer Spiedini.

## EPISODE 5

**QUICKFIRE:** Identify ingredients while blindfolded.

**WINNER:** Andrea

**GUEST JUDGE:** Mike Yakura

She may not have been the best cook, but we knew Andrea's crunchy-granola tastes would come in handy somehow. The Yogic One slayed the competition in this blindfolded taste test of obscure Asian ingredients that turned out to be all but impossible.

## EPISODE 6

**QUICKFIRE:** Create an appetizer using \$3 of ingredients.

**WINNER:** Stephen

**GUEST JUDGE:** Ted Allen

**TIME LIMIT:** 20 minutes

When guest judge Ted Allen entered the scene, the fun began. Apparently Andrea's idea of a sales pitch was telling Allen that her Carrot Salad would give him "a great bowel movement." Stephen made the most of his ingredients and turned out a pleasing plate of Poached Manila Clams.

## EPISODE 7

**QUICKFIRE:** Create a signature sandwich to be featured at Tom Colicchio's 'wichcraft.

**WINNER:** Harold

**GUEST JUDGE:** Tom Colicchio

**TIME LIMIT:** 30 minutes

Dave and Stephen made strong showings, but Harold took it with a Mortadella with Wilted Dandelion Greens Sandwich (see recipe, page 169). Miguel dropped the ball with a Deconstructed Falafel that deconstructed in Tom's hands.

## EPISODE 8

**QUICKFIRE:** Design and pitch a wedding menu to a real newlywed couple.

**WINNER:** Lee Anne

**GUEST JUDGES:** Betrothed couple Scott and Scott

**TIME LIMIT:** 1 hour, 30 minutes

Despite the fact that Dave had more catering experience, Lee Anne won over same-sex couple Scott and Scott with her over-the-top presentation—including origami swans and gallery-ready watercolors—and her inspired Pan-Asian menu.

## EPISODE 9

**QUICKFIRE:** Reimagine a classic junk food dish as an upscale entrée.

**WINNER:** Harold

**GUEST JUDGES:** Tom Colicchio, Katie Lee Joel, and Gail Simmons

**TIME LIMIT:** 45 minutes

Tiffani professed her love for foods on a stick, and Dave had trouble with his nacho presentation. Harold confessed to being fed up with junk food challenges, but managed to claim victory with his Popcorn Cakes with Shrimp Ceviche, Calamari, and Clementines.



## EPISODE 10

**QUICKFIRE:** Make a series of dishes in Las Vegas for high rollers, high-stakes poker players, and Cirque du Soleil performers.

**WINNER:** Harold

**GUEST JUDGES:** Former cheftestants Stephen, Miguel, Lee Anne, and others

**TIME LIMIT:** 30 minutes

All the cheftestants were feeling the heat during this grueling Quickfire in the Vegas finale. Though Dave was clearly about to lose it, he performed well until getting confused and serving two dishes instead of three for the final challenge.



# EPISODE RECAPS: SEASON 2

## EPISODE 1

**QUICKFIRE:** Create a flambé dish.

**WINNER:** Sam

**GUEST JUDGE:** Harold Dieterle

**TIME LIMIT:** 20 minutes

Elia made a weak early showing by unwisely choosing red wine as her flambé liquid; “Sexy” Sam walked away with the win, and Marcel managed to not light his hair on fire in the first show of a highly flammable season.

## EPISODE 2

**QUICKFIRE:** Create a sushi dish.

**WINNER:** Cliff

**GUEST JUDGE:** Hiroshi Shima

**TIME LIMIT:** 30 minutes

After an early morning visit to a fishmonger, Cliff bested the others and showed off his sushi skills for chef Hiroshi Shima with a plate of Hama Hama Oysters with a Ginger-Soy Mango Salsa and Spot Prawn and Daikon Sushi (see recipe, page 59).

## EPISODE 3

**QUICKFIRE:** Create an original ice cream flavor and serve it to passersby along Redondo Beach Boardwalk.

**WINNER:** Cliff

**GUEST JUDGES:** People at Redondo Beach

**TIME LIMIT:** 2 hours, 45 minutes

These cheftestants are not always best at serving the tastes of the Average Joe, which became clear when Marcel’s avant-garde ice cream bombed, while Cliff’s people-pleasing s’mores flavor was a hit with the kids. Cliff became the first cheftestants to win two Quickfires in a row.

## EPISODE 4

**QUICKFIRE:** Create an amuse-bouche with \$10 of ingredients from a vending machine.

**WINNER:** Carlos

**GUEST JUDGE:** Suzanne Goin

**TIME LIMIT:** 30 minutes

In this classic Quickfire, the cheftestants were given rolls of quarters and told to make an amuse from the sorry contents of some vending machines. Carlos edged out the win with his Sunflower Seed and Carrot Loaf with Cilantro, Sesame Seeds, and—believe it or not—Squirt.

## EPISODE 5

**QUICKFIRE:** Create a dish using offal.

**WINNER:** Sam

**GUEST JUDGE:** Michelle Bernstein

**TIME LIMIT:** 2 hours

Most of the cheftestants seemed pretty comfortable working with innards. Sam won over guest judge and offal-lover Michelle Bernstein with his Sweetbread and Scallion Beignets, while Elia was scolded for her unblanched kidneys.

## EPISODE 6

**QUICKFIRE:** Make something delicious using three different canned foods.

**WINNERS:** Sam, Mia, Ilan, Cliff, Frank

**GUEST JUDGE:** Tom Colicchio

**TIME LIMIT:** 15 minutes

Several of the cheftestants made strong showings in this one, despite being forced to work with canned foods. In an unusual twist, the lucky winners of this challenge got to skip the Elimination Challenge altogether.

## EPISODE 7

**QUICKFIRE:** Create an entrée using ingredients from Redondo Beach farmers’ market—no cooking allowed.

**WINNER:** Marcel

**GUEST JUDGE:** Raphael Lunetta

**TIME LIMIT:** 30 minutes

For this challenge, the cheftestants had 30 minutes to turn \$20 of Farmers’ Market food into a delicious uncooked dish. Marcel got props from guest judge Raphael Lunetta for his innovative Watermelon and Tomato Trio.

## EPISODE 8

**QUICKFIRE:** Create a drink using Baileys Irish Cream and an accompanying dish.

**WINNER:** Cliff

**GUEST JUDGE:** Kristin Woodward

**TIME LIMIT:** 20 minutes

Dismayed by the challenge, Cliff told us he’s not a bartender, he’s a cook. Yet he cinched another Quickfire with his bold mix of flavors: a Baileys, Rum, Vodka, and Vanilla-Bean Cocktail served with Steak Tapas (see recipe, page 45).

## EPISODE 9

**QUICKFIRE:** Create a dish based on a color.

**WINNER:** Michael

**GUEST JUDGE:** Ted Allen

**TIME LIMIT:** 30 minutes

Betty turned in what looked like an exploding green compost pile, and Cliff did an admirable job with purple considering he is colorblind. Underdog Michael, wiped out from having a tooth pulled, finally won one. He went on to win the Elimination Challenge in the same episode—a first on *Top Chef*.





## EPISODE 10

**QUICKFIRE:** Create a snack using three Kraft Foods products.

**WINNER:** Sam

**GUEST JUDGE:** Mike Yakura

**TIME LIMIT:** 30 minutes

Sam confessed his love of mayonnaise and charmed the judges with the unusual flavor combo in his Southern Kraft Sandwich of Tempura Shrimp, Pickled Peaches, and Barbecue Aioli (see recipe, page 33).

## EPISODE 11

**QUICKFIRE:** Create a sensual dish using Nestlé Chocolatier products.

**WINNER:** Sam

**GUEST JUDGE:** Eric Ripert

**TIME LIMIT:** 1 hour, 30 minutes

In the last Quickfire of the season, Sam overcame his weak showing in the previous episode's Restaurant Wars to take another Quickfire win for his Shrimp and Banana with Chocolate Chipotle Sauce. Ilan got some well-deserved ribbing for serving Chef Ripert essentially a chocolate bonbon filled with chicken liver.





# EPISODE RECAPS: SEASON 3

## EPISODE 1

**QUICKFIRE:** Create an amuse-bouche from buffet appetizer ingredients.  
**WINNER:** Micah  
**GUEST JUDGES:** Tom Colicchio, Gail Simmons  
**TIME LIMIT:** 10 minutes

Let the games begin! As the chef'testants scrambled to make something from the appetizer platters, Clay came up short with a misguided gazpacho in an apple, and Micah won for her "Tuscan Sushi Revisited" of prosciutto, fig jam, and balsamic vinegar (see recipe, page 56).

## EPISODE 2

**QUICKFIRE:** Create a dish featuring Florida citrus.  
**WINNER:** Hung  
**GUEST JUDGE:** Norman Van Aken  
**TIME LIMIT:** 30 minutes

C.J. was humbled to find he left citrus seeds in his dish, and Padma crunched on a shell remnant in Lia's crab salad. Hung showed his skills early in the game with an elegant Slow-Roasted Sea Bass with Citrus and Watercress Salad.

## EPISODE 3

**QUICKFIRE:** Catch and cook a shellfish dish.  
**WINNER:** Brian M.  
**GUEST JUDGE:** Alfred Portale  
**TIME LIMIT:** 30 minutes

After fishing the shellfish out of a tank, it was not a huge surprise when Brian, executive chef at a seafood restaurant, won with his "Tres Rios" of assorted shellfish (see recipe, page 61).

## EPISODE 4

**QUICKFIRE:** Create an appetizer to pair with a Bombay Sapphire cocktail.  
**WINNER:** Casey  
**GUEST JUDGE:** Jamie Walker  
**TIME LIMIT:** 30 minutes

More accustomed to wine than booze, many of the chefs expressed doubts about this one. The judge chose Casey's decadent French-Toast with Pecan-Crusted Foie Gras, paired with a Balsamic Strawberry Rickey (see recipe, page 21), as the winner.

## EPISODE 5

**QUICKFIRE:** Create a dish using a premade piecrust.  
**WINNER:** Joey  
**GUEST JUDGE:** Maria Frumkin  
**TIME LIMIT:** 1 hour, 30 minutes

Prickly Joey tried to pass himself off as a rookie, but later told the camera, "What the others don't know is that I actually have pastry experience." It showed in his well-made Trio of Tarts.

## EPISODE 6

**QUICKFIRE:** Culinary Bee: identify ingredients either by taste or by sight.  
**WINNER:** Casey  
**GUEST JUDGE:** Rocco DiSpirito

Before this fun Quickfire began, Joey got things off to a sunny start by saying that things were beginning to get competitive, and if that meant throwing someone over the balcony, so be it. No violence ensued, as Casey snagged a second Quickfire win.

## EPISODE 7

**QUICKFIRE:** Create an original mix-in for Cold Stone Creamery ice cream.  
**WINNER:** Dale  
**GUEST JUDGE:** Govind Armstrong  
**TIME LIMIT:** 45 minutes

Hung and Casey both went (way) out on a limb for this one, mixing cauliflower and Sriracha, respectively, into sweet-cream ice cream. Chef Govind Armstrong preferred the more traditional flavors of Howie's berries, and for the win, Dale's Peach Cobbler Chèvre Ice Cream (see recipe, page 141).

## EPISODE 8

**QUICKFIRE:** Create an adventurous burger.  
**WINNER:** C.J.  
**GUEST JUDGE:** Daniel Boulud  
**TIME LIMIT:** 30 minutes

You can't accuse C.J. of playing it safe: His Scallop Mousse and Shrimp Burger with Tangerine was bold, and guest judge Daniel Boulud loved it.

## EPISODE 9

**QUICKFIRE:** Mise-en-Place Relay Race.  
**WINNERS:** Team of Dale, Howie, Hung, and Sara M.  
**GUEST JUDGE:** Ted Allen  
**TIME LIMIT:** 30 minutes

Divided into teams, the chef'testants raced to complete a series of technical tasks: shucking oysters, dicing onions, breaking down chickens, and separating and whipping eggs. Casey turned out to be the world's slowest, most methodical onion dicer, and Hung blew away the judges with his knife skills.



## EPISODE 10

**QUICKFIRE:** Create a dish using \$10 of ingredients from one aisle of a supermarket.

**WINNER:** Brian

**GUEST JUDGE:** Michael Schwartz

**TIME LIMIT:** 20 minutes

Brian won with his creative Spam, Corned Beef Hash, and Fried Egg with Onions and Balsamic Reduction, but perhaps the most memorable dish was Hung's Smurf Village made with cereal (see page 108). Howie turned in nothing.



## EPISODE 11

**QUICKFIRE:** Make Padma breakfast using a Bunsen burner, a blender, and ingredients from the pantry.

**WINNER:** Hung

**GUEST JUDGE:** Padma Lakshmi

**TIME LIMIT:** 20 minutes

The chef'testants were surprised to be woken up by Padma, who told them they would be making her an impromptu breakfast right there in the apartment. Hung thrilled Padma with his Steak and Eggs, and his Papaya, Banana, and Grand Marnier Shake.

## EPISODE 12

**QUICKFIRE:** Taste and then re-create a classic dish from Le Cirque restaurant.

**WINNER:** Hung

**GUEST JUDGE:** Sirio Maccioni

**TIME LIMIT:** 25 minutes

Cocky from several wins in a row (and just cocky in general), Hung didn't break a sweat as he strutted into the Le Cirque kitchen and turned out a replica of Sea Bass Wrapped in Thinly Sliced Potato over Braised Leeks.

## EPISODE 13

**QUICKFIRE:** Create a fresh trout dish using a camp stove.

**WINNER:** Casey

**GUEST JUDGE:** Eric Ripert

**TIME LIMIT:** 20 minutes

Outdoorsy Aspen is a far cry from the Big Apple, but New York City's Le Bernardin Chef Eric Ripert was impressed with Casey's Pan-Seared Trout with Corn, Tomatoes, and Grapes (see recipe, page 183).

# EPISODE RECAPS: SEASON 4

## EPISODE 1

**QUICKFIRE:** Create a signature deep-dish pizza.

**WINNERS:** Antonia, Dale, Erik, Jennifer, Mark, Richard, Ryan, Spike

**GUEST JUDGE:** Rocco DiSpirito

**TIME LIMIT:** 1 hour, 30 minutes

Brand spanking new cheftestants tried to impress guest judge Rocco DiSpirito with an original Chicago-style deep-dish pizza. Many of the cheftestants struggled with the dough, while others used fillings that simply fell flat.

## EPISODE 2

**QUICKFIRE:** Create a dish using no more than five ingredients from Chicago's Green City Market.

**WINNER:** Mark

**GUEST JUDGE:** Wylie Dufresne

**TIME LIMIT:** 30 minutes

After Padma called time, everyone scrambled to find their produce, including Richard, who made off with half a Eucalyptus tree. Despite being frazzled at the market, Mark pulled in a win for the Kiwis.

## EPISODE 3

**QUICKFIRE:** Create an upscale taco.

**WINNER:** Richard

**GUEST JUDGE:** Rick Bayless

**TIME LIMIT:** 30 minutes

Latin-American cuisine star chef Rick Bayless was pleased with Richard's inventive jicama-wrapped Vegetarian Tacos (see recipe, page 121).

## EPISODE 4

**QUICKFIRE:** Create a vegetable platter that showcases three techniques.

**WINNER:** Dale

**GUEST JUDGE:** Daniel Boulud

Getting back to basics, the chefs demonstrated three core skills as they sliced and diced a plate of veggies for Chef Boulud. Dale showed off his knife chops with a kick-ass sashimi platter.

## EPISODE 5

**QUICKFIRE:** In a blind taste test, identify the better-quality ingredients.

**WINNER:** Antonia

**GUEST JUDGE:** Ming Tsai

Antonia showed off a discerning palate by identifying the higher-quality ingredient twelve out of fifteen times. Jennifer and Ryan also made strong showings.

## EPISODE 6

**QUICKFIRE:** Create a simple dish to pair with a beer.

**WINNER:** Jennifer

**GUEST JUDGE:** Koren Grieverson

**TIME LIMIT:** 30 minutes

The *Top Chef* kitchen was decked out like a brew pub, as the cheftestants got to taste and choose a beer before creating a dish to pair with it. Poker-faced guest judge Koren Grieverson sampled the wares and chose Jennifer's Shrimp and Scallop Beignets (see recipe, page 122) as the winner.

## EPISODE 7

**QUICKFIRE:** Create an innovative dessert.

**WINNER:** Richard

**GUEST JUDGE:** Johnny Iuzzini

**TIME LIMIT:** 30 minutes

Despite being ridiculously straightforward, this dessert challenge threw most of the chefs into a panic. Dale pulled out a favorite family recipe of shaved ice and coconut called Halo Halo. Richard sealed the win with his innovative Banana Scallops that became his signature dish.

## EPISODE 8

**QUICKFIRE:** Create a healthful entrée using Uncle Ben's microwavable rice.

**WINNER:** Antonia

**GUEST JUDGE:** Art Smith

**TIME LIMIT:** 15 minutes

None other than Oprah's personal chef Art Smith joined the cheftestants as they were challenged to make a good-tasting dish using Uncle Ben's new brand of microwavable rice. Antonia led the pack with her Rice Salad with Seared Skirt Steak (see recipe, page 23).

## EPISODE 9

**QUICKFIRE:** Mise-en-Place Relay Race.

**WINNERS:** Team of Richard, Antonia,

Andrew, and Stephanie

**GUEST JUDGE:** Tom Colicchio

The cheftestants split into two teams of four and competed to see who could complete four tasks fastest. They supremed oranges, turned and cleaned artichokes, cleaned and filleted monkfish, and whipped mayonnaise by hand. Stephanie showed a strong whisking arm, and Dale didn't bother to hide his disappointment when his team lost.



## EPISODE 10

**QUICKFIRE:** Bring the sexy back to salad.  
**WINNER:** Spike  
**GUEST JUDGE:** Sam Talbot  
**TIME LIMIT:** 45 minutes

*Top Chef* brought back Fan Favorite, "Sexy" Sam Talbot from Season 2, who decided that Spike's Sensual Beef Salad (see recipe, page 91) warmed his cockles. Antonia's Egg and Bacon Salad was also a strong contender.



## EPISODE 11

**QUICKFIRE:** Work as a short-order cook making eggs in a Chicago diner.  
**WINNER:** Antonia  
**GUEST JUDGE:** Heleen Thanas  
**TIME LIMIT:** 30 minutes

Dale did an admirable job, but Antonia won this one by keeping her cool at the egg station of Lou Mitchell's, a wonderfully chaotic Chicago breakfast institution.

## EPISODE 12

**QUICKFIRE:** Butcher tomahawk chops and then cook them perfectly.  
**WINNER:** Spike  
**GUEST JUDGE:** Rick Tramonto  
**TIME LIMIT:** 30 minutes

Turned out Spike has butchery in the blood. While others toiled and troubled with big knives in the cold packing house, Spike didn't sweat it, turning out near-perfect chops. Antonia's steak was also cooked perfectly, but Spike earned the win here, only to be eliminated later in the same episode.

## EPISODE 13

**QUICKFIRE:** Create two frituras (fried beach snacks), both with plantains.  
**WINNER:** Stephanie  
**GUEST JUDGE:** Wilo Benet  
**TIME LIMIT:** 20 minutes

Down to the last four chef testants in the first part of the finale, Stephanie won over Wilo Benet with her tasty Tostones, flattened fried plantains with seared tuna, and her Kosher Special: Shrimp, Pork, and Banana Fritters (see recipe, page 66).

# EPISODE RECAPS: SEASON 5

## EPISODE 1

**QUICKFIRE:** Beat the clock to peel fifteen apples without a peeler, then dice them into brunoise (fine dice), and finally make a dish using the apples.

**WINNER:** Stefan

**GUEST JUDGE:** Tom Colicchio

**TIME LIMIT:** 20 minutes for cooking round

Welcome to New York, now go home. In this first Quickfire that was also an Elimination, cheftestants fresh off the plane had to perform some basic tasks under the gun. Speedy Stefan finished first, and Radhika and Leah landed in the bottom.

## EPISODE 2

**QUICKFIRE:** Create a signature hot dog.

**WINNER:** Radhika

**GUEST JUDGE:** Donatella Arpaia

**TIME LIMIT:** 45 minutes

The cheftestants had to create a hot dog that could compete against Angelina from Dominick's legendary hot dog truck in Queens. Jill was busted for not making her own sausage, and Radhika nailed it with her Kebab Sausage with Tomato Jam (see recipe, page 101).

## EPISODE 3

**QUICKFIRE:** Make a dish from *Top Chef: The Cookbook*. Wait!—and turn it into a soup.

**WINNER:** Leah

**GUEST JUDGE:** Grant Achatz

**TIME LIMIT:** 1 hour

All of the cheftestants proved to be quick on their feet in this switcheroo challenge. Danny and Jamie turned in strong dishes, but Leah overcame her dislike of white asparagus to create the winning soup (see recipe, page 163), according to Chef Grant Achatz.

## EPISODE 4

**QUICKFIRE:** Create a breakfast amuse-bouche.

**WINNER:** Leah

**GUEST JUDGE:** Rocco DiSpirito

**TIME LIMIT:** 30 minutes

Leah won her second Quickfire in a row with her Grilled Bread with Bacon and Egg (see recipe, page 55). Fabio misstepped by ignoring Rocco's plea for bacon and going with a sweet breakfast instead.

## EPISODE 5

**QUICKFIRE:** Identify the most ingredients in a dish.

**WINNER:** Hosea

**GUEST JUDGE:** Padma Lakshmi

The cheftestants competed head-to-head in a kind of "Name That Tune" of the taste buds to identify ingredients in Thai Green Curry and other complex dishes. This was a little more of a win-by-not-losing for Hosea, but he proved he has a sharp palate.

## EPISODE 6

**QUICKFIRE:** Create a one-pot holiday meal.

**WINNER:** Ariane

**GUEST JUDGE:** Martha Stewart

**TIME LIMIT:** 45 minutes

Cooking for none other than Martha Stewart, Hosea, Ariane, and Jamie impressed The Great One with their one-pot wonders (see recipes, pages 132 and 137), while Eugene got called out for thickening his stew with cornstarch.

## EPISODE 7

**QUICKFIRE:** Create a delicious no-sugar dessert.

**WINNER:** Radhika

**GUEST JUDGE:** Jean-Christophe Novelli

**TIME LIMIT:** 45 minutes

Radhika won another one with her Peach-Lavender Bread Pudding (see recipe, page 46). Ariane turned in a weak dessert and was taken to task for her over-whipped cream.

## EPISODE 8

**QUICKFIRE:** Create a dish using only assorted canned products.

**WINNER:** Stefan

**GUEST JUDGE:** Hung Huynh

**TIME LIMIT:** 15 minutes

Jeff showed off his cooking and presentation skills with a deep-fried conch and two sauces. Former *Top Chef* winner Hung Huynh appraised the dishes with a cold eye and awarded top place to Stefan's Baked-Bean Soup with Spam and Velveeta.

## EPISODE 9

**QUICKFIRE:** Create a tasting and pitch a new restaurant concept.

**WINNERS:** Leah, Radhika

**GUEST JUDGE:** Stephen Starr

**TIME LIMIT:** 30 minutes

Successful restaurateur Stephen Starr chose Leah's Asian fusion concept and Radhika's Middle East-meets-India as successful ideas, setting them both up for failure as team leaders for the notorious Restaurant Wars Challenge.



## EPISODE 10

**QUICKFIRE:** Create an entrée using oats.

**WINNER:** Stefan

**GUEST JUDGE:** Scott Conant

**TIME LIMIT:** 45 minutes

Carla revealed herself as an oat lover, while Jamie was less than excited to cook with the grain. Most of the cheftestants used the oats as a breading for pan-frying various proteins, but Stefan won it with his Banana Mousse with Oatmeal-Almond Crisp (see recipe, page 36).



## EPISODE 11

**QUICKFIRE:** Fillet several types of fish.

**WINNER:** Stefan

**GUEST JUDGE:** Eric Ripert

**TIME LIMIT:** 5 minutes (sardines),

5 minutes (Arctic char),

10 minutes (freshwater eel)

In this unforgettable challenge, seafood chef Hosea was embarrassed by his lack of skill taking apart tiny sardines. Leah quit halfway through filleting an Arctic char, and Stefan couldn't contain his glee as he nailed a squirming eel to a plank and tore off its skin.

## EPISODE 12

**QUICKFIRE:** Create an egg dish.

**WINNER:** Carla

**GUEST JUDGE:** Wylie Dufresne

**TIME LIMIT:** 1 hour

Many of the cheftestants overthought this one, using molecular gastronomy and clever plating to impress Wylie Dufresne. Though Stefan made a beautiful duo plate, Dufresne preferred the flavorful simplicity of Carla's Green Eggs and Ham (see recipe, page 161).

## EPISODE 13

**QUICKFIRE:** Create a dish using crayfish.

**WINNER:** Jeff

**GUEST JUDGE:** Emeril Lagasse

**TIME LIMIT:** 1 hour

The final four arrived in New Orleans to a major surprise: the recently eliminated Leah, Jamie, and Jeff returned for a second chance. The three duked it out before celebrity chef Emeril Lagasse. Jeff won this Quickfire, but failed to clinch the Elimination win needed to secure him a spot at the finale.



# GLOSSARY



**aioli (ay-OH-lee or i-OH-lee):** A thick, cold mayonnaise-like sauce that originated in Provence, in southern France, often served with simply cooked or steamed vegetables and fish.

**al dente (al-DEN-tay):** Literally “to the tooth” in Italian, “al dente” describes food—most commonly pasta or rice—that is cooked through but still firm, offering slight resistance when chewed, and not soft or mushy at all. When cooking pasta, be sure to start tasting pieces well before the recommended cooking time is up: as soon as it loses its raw taste and the center is no longer bright white, it's done.

**amuse-bouche (ah-MOOZE-boosh):** Literally “mouth amuser” in French. A small, one- or two-bite-sized dish served just before the beginning of a meal.

**beignet (ben-YAY):** Refers to a donut popular in southern Louisiana—a deep-fried, yeast-raised rectangle (no hole), dusted liberally with confectioners' sugar.

**blanch:** To cook, usually very briefly, in boiling water. Vegetables are often blanched to loosen their skins for peeling or to soften them before cooking them further by another method.

**braise (BRAYZ):** To brown in fat, then cook slowly in liquid at low heat.

**brioche (bree-OSH):** A pliable, eggy bread made from yeast, butter, and eggs. Brioche can be sweet or savory, and can be shaped into rolls, loaves, rings, or fanciful shapes such as crosses or braids.

**brûlée (broo-LAY):** In informal use, to caramelize the surface of a food (as in crème brûlée) with a hand-held blowtorch, salamander grill, or oven broiler.

**butterfish:** (a.k.a. skipjack or dollarfish) A small, bony species indigenous to the eastern United States that has a distinctively rich flavor and fatty texture. Many different kinds of fish are sold as “butterfish,” however, including escolar, walu, and black cod.

**caramelize:** To heat until the sugars in a food liquefy and turn brown.

**ceviche (seh-VEE-chay):** A South American dish of raw fish or other seafood tossed with citrus juice and fresh herbs and vegetables such as hot chilis, tomatoes, scallions, and cilantro.

**chiffonade (shiff-on-AHD):** To cut leafy greens or herbs into very thin ribbons. To chiffonade basil, for example, stack the leaves, roll them into a tight cigar-like roll, and cut across the roll into thin strips.

**chorizo (chor-EE-soh):** There are several varieties of chorizo, but Spanish and Mexican are the prevalent varieties in U.S. markets. Spanish chorizo is usually a cured pork sausage seasoned with pimento, a smoked paprika, and garlic, spices, and herbs. Mexican chorizo is a fresh sausage seasoned with chili peppers and vinegar, usually cut from its casing and fried.

**clarify:** To remove impurities or sediment from a liquid.

**daikon (DIE-con):** A large, white-fleshed Asian radish with white or black skin.

**deglaze:** To add a liquid (often wine) to a hot pan in which food is being or has been sautéed, stirring to scrape up any of the browned bits of food in the bottom of the pan, which add flavor and body to the dish or sauce.

**flambé (flahm-BAY):** To ignite the alcohol in a mixture using a long lighter or kitchen match.

**fold:** To very gently incorporate one ingredient or mixture into another.

**gelée (jeh-LAY):** Loosely used, a jelled or jellylike sauce.

**jicama (HEE-kah-mah):** A round root vegetable with creamy white, crisp flesh and light brown skin. Jicama can be eaten raw or cooked and is common in Latin American dishes.

**julienne (joo-lee-EHN):** To cut into long, thin strips.

**Kobe (KOH-bee):** An extremely expensive, high-grade type of beef from cattle raised to exacting standards in Kobe, Japan. The animals are fed a special diet that includes beers, and are massaged regularly with sake.

**mince:** To cut into very small pieces—as small as possible without puréeing. To mince garlic or fresh herbs, first chop roughly with a chef's knife, then hold the tip of the knife on the cutting board with your palm while you rock the blade over the food, moving it back and forth, always keeping the knife in contact with the board.

**pan roast:** To roast in a pan. A meat or vegetable can be seared in an ovenproof pan on the stove top, then transferred to the oven to finish cooking. Informally, “pan roasting” can refer to cooking meat or vegetables (in very little fat) on the stove top over high heat.

**pipérade (peep-er-odd):** Basque in origin, pipérade is a stewed mixture of onions, garlic, tomatoes, sweet peppers, and Espelette pepper used as a side dish or seasoning for eggs.

**piquillo (pi-KEE-yo):** Small, mildly spicy pickled peppers from northern Spain that can be eaten alone, stuffed, or used to bring a unique tang to meat, poultry, fish, and egg dishes.

**plantain:** A starchy member of the banana family, plantains are widely consumed throughout the world. Unlike bananas, plantains are cooked before they are eaten.

**poach:** To cook food (usually meat, fish, or eggs) in barely simmering water or another liquid.

**purée:** To chop or mash a food until it achieves a smooth, uniform consistency.

**reduce:** To cook a liquid at a brisk simmer or boil in order to evaporate it, thickening and concentrating its flavor.

**saffron:** The dried stigmas of the saffron flower, used as a spice. Saffron has a strong flavor and lends a distinctive yellow color to dishes such as paella, risotto, and bouillabaisse.

**sambar:** Sambar powder is a mix of dried, crushed spices including coriander, fenugreek, mustard, and chili. Sambar also refers to a soup of vegetables, spices, and pulses that is eaten on its own or used as a condiment.

**sashimi:** Fresh raw seafood. If it has rice on it, under it, in it, or around it, it's sushi. If not, it's sashimi.

**sauté:** To cook food in a small amount of fat in a shallow pan or skillet on the stove top, stirring frequently.

**sear:** To cook over high heat in order to quickly brown the exterior of a piece of food (usually meat or fish).

**sodium alginate:** Alginic acid, a chemical compound derived from seaweed with various commercial and scientific uses. In cooking, food-grade sodium alginate is used as a thickener and stabilizer.

**sommelier (suh-mel-YAY):** A trained and experienced wine specialist. Working at a restaurant, the sommelier is responsible for buying and storing wines for the restaurant's cellar, and will work with the chef to pair wines (and sometimes beers and spirits) with dishes on the menu.

**sous vide (soo-VEED):** Literally “under vacuum” in French. A method of cooking food in vacuum-sealed plastic bags submerged in a bath of water at a carefully maintained temperature.

**supreme:** In cooking, the term “supreme” has several meanings, including “Chicken Supreme” (a chicken breast with wing attached). When referring to citrus fruits, to supreme means to cut off the skin, pith, and membrane, and separate the wedges.

**tarte Tatin (tart TA-tan):** An upside-down tart with caramelized fruit and a pastry crust, traditionally made with apples.

**tempura:** Batter-dipped, deep-fried foods, such as vegetables and fish. Traditionally Japanese.

**truffle:** A variety of underground mushroom of the genus *Tuber*. “Truffle” can also refer to a confection made of chocolate ganache formed into balls and either left plain, dusted with cocoa, or encased in a chocolate shell.

**vadouvan (VA-doo-vanh):** A mild, citrusy play on Indian curry popularized by Parisian chefs, this spice paste includes caramelized shallots and garlic, fenugreek, chilis, and turmeric.

**verrine:** A French appetizer or confection in which components are layered in a glass to present a contrast of textures. Verrines can be sweet or savory. Sweet verrines often consist of layers of cream, crumbled cake or biscuit, and fruit. Savory verrines can contain meat or seafood, cheese, vegetables, and custard.

**yuzu:** A distinctively sour and aromatic Japanese citrus fruit.

**zabaione (Za-bah-YO-nee):** A rich, sweet Italian custard thickened with eggs.



# RECIPES BY TYPE



## BREAKFAST

- 161 Carla's Green Eggs and Ham
- 113 Fabio's Brûléed Banana with Espresso Zabaione
- 55 Leah's Grilled Bread with Bacon and Egg
- 162 Stefan's Amuse-Bouche Egg
- 89 Stephen's Brunchwich of Egg, Mango, and Manchego

## APPETIZERS

- 61 Brian M.'s Tres Rios
- 21 Casey's Foie Gras
- 60 Casey's Thai Vegetable Roll with Smoked Salmon
- 59 Cliff's Spot Prawn and Daikon Sushi
- 45 Cliff's Steak Tapas
- 95 Elia's Ahi Tuna with Spinach Salad and Mini Onions
- 65 Howie's Shellfish Ceviche with Avocado and Crispy Plantains
- 15 Ilan's Corner-Store Deviled Eggs
- 122 Jennifer's Shrimp and Scallop Beignets
- 56 Micah's Tuscan Sushi Revisited
- 159 Otto's Quickfire Sushi
- 127 Richard B.'s Vegetarian "Sashimi"
- 66 Stephanie's Shrimp, Pork, and Banana Fritters

## SALADS

- 71 Antonia's Poached Egg Salad
- 23 Antonia's Rice Salad with Seared Skirt Steak
- 69 C.J.'s Seafood-Cauliflower-Pepper Salad
- 85 Dale T.'s Sexy Salad with Poached Chicken
- 111 Frank's Creamy Fruit Salad
- 17 Ilan's Spinach, Artichoke, and White Bean Salad
- 87 Mia's Bean Salad
- 91 Spike's Sensual Beef Salad

## SOUPS

- 166 Danny's Leek, Ham, and Egg Soup
- 73 Jamie's Chickpea Soup
- 93 Jeff's Apple-Fennel Soup with Blue Cheese Toasts
- 163 Leah's Asparagus Soup with Olive-Tuna Toasts



## SANDWICHES

- 99 Ariane's Ground Chicken and Bacon Sausage
- 167 Dave's Grape Ape Sandwich
- 102 Fabio's Mediterranean Hot Dog
- 169 Harold's Mortadella with Wilted Dandelion Greens
- 101 Radhika's Kebab Sausage with Tomato Jam
- 33 Sam's Tempura Shrimp and Peach Sandwich
- 177 Tre's Surf-and-Turf Burger

## TACOS

- 171 Andrew's Duck Tacos with Plantain Jam
- 121 Richard B.'s Vegetarian Tacos

## PIZZA

- 175 Antonia's Deep-Dish Pizza with Prosciutto, Burrata, and Arugula
- 176 Spike's Pizza alla Greek

## SIDES

- 156 Harold's Onion Rings
- 84 Michael's Carrot Chips

## MAIN COURSES

- 137 Ariane's Filet Mignon and Cauliflower
- 183 Casey's Pan-Seared Trout with Summer Corn, Tomatoes, and Grapes
- 29 C.J.'s Grilled Squid with Avocado, Watermelon, and Endive
- 104 Cliff's Snapper with Blackberry-Beet Compote
- 75 Dale T.'s Grilled Scallops with XO-Pineapple Fried Rice
- 185 Dave's Grilled Kobe Tenderloin
- 107 Harold's Pan-Roasted Chicken with Potato Gnocchi
- 132 Hosea's Paella
- 129 Howie's Vanilla Butter-Poached Lobster with Watercress-Citrus Salad
- 30 Jeff's Oat-Fried Chicken and Grits
- 125 Joey's Scallops with Jasmine Rice Risotto
- 35 Lia's Pork Tenderloin with Artichoke Tart
- 105 Mark's Sirloin Steak, Turnips, Mushrooms, and Peach Butter
- 181 Radhika's Sambar-Crusted Butterfish with Chorizo and Corn
- 133 Ryan's Lamb Patties with Pipérade
- 19 Sara M.'s Goat Cheese, Feta, and Fig Tarts
- 16 Sara N.'s Apple, Bacon, and Ricotta Tartlets
- 74 Season 6 Reuben Benedict with Thousand-Island Hollandaise
- 135 Stefan's Goulash
- 27 Stephanie's White Ale-Orange Juice Mussels

## DESSERTS

- 110 Casey's Gingersnap and Pudding Parfait
- 141 Dale L.'s Peach Cobbler Chèvre Ice Cream
- 37 Dale L.'s Strawberry Saffron Free-Form Tart
- 142 Howie's Berries and Ice Cream
- 145 Hubert Keller's Berry Verrine with Mousse and Swan
- 43 Hung's Chocolate Pie with Bananas
- 147 Lisa F.'s Chocolate-Berry Wontons
- 143 Marcel's Caramelized Banana and Avocado Tower
- 189 Nikki's Yogurt Cakes with Two Sauces
- 46 Radhika's Peach-Lavender Bread Pudding
- 76 Sam's Lime Gingersnap Crumble Sundae
- 36 Stefan's Banana Mousse with Oatmeal-Almond Crisp
- 186 Stephanie's Bittersweet Chocolate Cake
- 39 Tre's Apple-Fennel Tarte Tatin

## DRINKS

- 97 Betty's Chilled Christmas Cocktail
- 96 Carla's Cranberry-Ginger Spritzer
- 21 Casey's Strawberry Gin Rickey
- 45 Cliff's Holiday Baileytini
- 97 Hosea's Grand Marnier Hurricane with Pomegranate and Blood Orange
- 143 Marcel's Rum Coco
- 96 Sandee's Mojito







**MENUS**



## TROPICAL TASTES

- 143** Marcel's Rum Coco
- 66** Stephanie's Shrimp, Pork, and Banana Fritters
- 125** Joey's Scallops with Jasmine Rice Risotto
- 36** Stefan's Banana Mousse with Oatmeal-Almond Crisp



## FRIDAY NIGHT FAMILY DINNER

- 23** Antonia's Rice Salad with Seared Skirt Steak
- 175** Antonia's Deep-Dish Pizza with Prosciutto, Burrata, and Arugula
- 142** Howie's Berries and Ice Cream



## LIGHT SUMMER SUPPER FOR ONE

- 163** Leah's Asparagus Soup with Olive-Tuna Toasts
- 27** Stephanie's White Ale-Orange Juice Mussels



## SEAFOOD SPECTACULAR

- 65** Howie's Shellfish Ceviche with Avocado and Crispy Plantains
- 69** C.J.'s Seafood-Cauliflower-Pepper Salad
- 29** C.J.'s Grilled Squid with Avocado, Watermelon, and Endive
- 132** Hosea's Paella
- 129** Howie's Vanilla Butter-Poached Lobster





## SUNDAY DINNER

- 87 Mia's Bean Salad
- 35 Lia's Pork Tenderloin with Artichoke Tart
- 43 Hung's Chocolate Pie with Bananas



## I HEART SUSHI PLATTER

- 127 Richard B.'s Vegetarian "Sashimi"
- 60 Casey's Thai Vegetable Roll with Smoked Salmon
- 59 Cliff's Spot Prawn and Daikon Sushi
- 95 Elia's Ahi Tuna with Spinach Salad and Mini Onions



## SUPERBOWL MUNCHIES

- 84 Michael's Carrot Chips
- 156 Harold's Onion Rings
- 177 Tre's Surf-and-Turf Burger
- 133 Ryan's Lamb Patties with Pipérade



## ELEGANT DINNER PARTY FOR SIX

- 21 Casey's Foie Gras with Strawberry Gin Rickey
- 71 Antonia's Poached Egg Salad
- 185 Dave's Grilled Kobe Tenderloin
- 186 Stephanie's Bittersweet Chocolate Cake







## ROMANTIC DINNER FOR TWO

- 93 Jeff's Apple-Fennel Soup with Blue Cheese Toasts
- 19 Sara M.'s Goat Cheese, Feta, and Fig Tarts
- 189 Nikki's Yogurt Cakes with Two Sauces



## FRY, DADDY, FRY

- 122 Jennifer's Shrimp and Scallop Beignets
- 33 Sam's Tempura Shrimp and Peach Sandwich
- 156 Harold's Onion Rings
- 30 Jeff's Oat-Fried Chicken and Grits
- 147 Lisa F.'s Chocolate-Berry Wontons



## BREAKFAST IN BED

- 55 Leah's Grilled Bread with Bacon and Egg
- 89 Stephen's Brunchwich of Egg, Mango, and Manchego



## VEGETARIAN DELIGHT

- 73 Jamie's Chickpea Soup
- 87 Mia's Bean Salad
- 121 Richard B.'s Vegetarian Tacos



## COCKTAIL PARTY FINGER FOOD

- 56 Micah's Tuscan Sushi Revisited
- 101 Radhika's Kebab Sausage with Tomato Jam
- 167 Dave's Grape Ape Sandwich
- 84 Michael's Carrot Chips
- 76 Sam's Lime Gingersnap Crumble Sundae



# INDEX

Note: Chef'testants are indexed by their first names.



## A

**Achatz, Grant**, 163, 166, 202  
**Alex (Eusebio)**, 193  
**Allen, Ted**, 55, 60, 173, 194, 196, 198  
**Almond-Oatmeal Crisp**,  
     **Stefan's Banana Mousse with**, 36  
**Andrea (Beaman)**, 32, 35, 51, 194  
**Andrew (D'Ambrosi)**  
     bio of, 152  
     Duck Tacos with Plantain Jam, 171  
     Faux Caviar, 138  
     quote from, 171  
     scenes with, 63, 123, 139, 176, 200  
     in *Top Chef* yearbook, 184  
     Yuzu-Mint Gelée "Glacier," 138  
**Antonia (Lofaso)**  
     bio of, 151  
     Deep-Dish Pizza with Prosciutto, Burrata,  
         and Arugula, 175  
     Poached Egg Salad, 71  
     quotes from, 23, 76  
     Rice Salad with Seared Skirt Steak, 23  
     scenes with, 32, 200, 201

## Apples

Frank's Creamy Fruit Salad, 111  
 Jeff's Apple-Fennel Soup with  
     Blue Cheese Toasts, 93  
 Sara N.'s Apple, Bacon, and Ricotta Tartlets, 16  
 Tre's Apple-Fennel Tarte Tatin, 39

## Ariane (Duarte)

bio of, 192  
 Filet Mignon and Cauliflower, 137  
 Ground Chicken and Bacon Sausage, 99  
 quote from, 137  
 scenes with, 41, 202  
 in *Top Chef* yearbook, 184

## Armstrong, Govind

**Arpaia, Donatella**, 164-65, 202

## Artichokes

Ilan's Spinach, Artichoke,  
     and White Bean Salad, 17  
 Lia's Pork Tenderloin with Artichoke Tart, 35  
 Mia's Bean Salad, 87  
 trimming, 130

## Arugula

Antonia's Deep-Dish Pizza with Prosciutto,  
     Burrata, and Arugula, 175

Antonia's Rice Salad with  
     Seared Skirt Steak, 23

Tre's Surf-and-Turf Burger, 177

## Asparagus

Leah's Asparagus Soup with  
     Olive-Tuna Toasts, 163

Sara M.'s Goat Cheese, Feta, and Fig Tarts, 19  
     white, 19

## Avocados

buying, 121

C.J.'s Grilled Squid with Avocado, Watermelon,  
     and Endive, 29

Howie's Shellfish Ceviche with Avocado and  
     Crispy Plantains, 65

Jennifer's Shrimp and Scallop Beignets, 122

Marcel's Caramelized Banana and Avocado  
     Tower with Rum Coco, 143

Richard B.'s Vegetarian Tacos, 121  
     ripening, 121

## Awards

## B

### Bacon

Antonia's Poached Egg Salad, 71

Ariane's Ground Chicken and  
     Bacon Sausage, 99

Dave's Grape Ape Sandwich, 167

Leah's Grilled Bread with Bacon and Egg, 55

Sara N.'s Apple, Bacon, and Ricotta Tartlets, 16

### Baileys Irish Cream

Betty's Chilled Christmas Cocktail, 97

Cliff's Holiday Baileyini and Steak Tapas, 45

### Balsamic vinegar

### Bananas

Casey's Foie Gras with  
     Strawberry Gin Rickey, 21-22

Fabio's Brûléed Banana with  
     Espresso Zabalone, 113

Hung's Chocolate Pie with Bananas, 43

Marcel's Caramelized Banana and  
     Avocado Tower with Rum Coco, 143

Stefan's Banana Mousse with Oatmeal-  
     Almond Crisp, 36

Stephanie's Shrimp, Pork,  
     and Banana Fritters, 66

### Bastianich, Lidia

**Bayless, Rick**, 146, 164-65, 171, 200

### Beans

Ilan's Spinach, Artichoke,  
     and White Bean Salad, 17

Jamie's Chickpea Soup, 73

Mia's Bean Salad, 87

### Beef

Antonia's Rice Salad with  
     Seared Skirt Steak, 23

Ariane's Filet Mignon and Cauliflower, 137

Cliff's Holiday Baileyini and Steak Tapas, 45

Dave's Grilled Kobe Tenderloin, 185

Kobe, 185

Mark's Sirloin Steak, Turnips, Mushroom,  
     and Peach Butter, 105

Radhika's Kebab Sausage with  
     Tomato Jam, 101

Spike's Sensual Beef Salad, 91  
     steak, 23

Tre's Surf-and-Turf Burger, 177

### Beets

Cliff's Snapper with  
     Blackberry-Beet Compote, 104

Mia's Bean Salad, 87

Richard B.'s Vegetarian "Sashimi," 127

### Behind-the-scenes happenings

**Beignets, Jennifer's Shrimp and Scallop**, 122

**Benet, Wilo**, 146, 201

**Bernstein, Michelle**, 173, 196

**Berries.** *See also individual berries*

Howie's Berries and Ice Cream, 142

Hubert Keller's Berry Verrine with  
     Mousse and Swan, 145-46

Lisa F.'s Chocolate-Berry Wontons, 147

Nikki's Yogurt Cakes with Two Sauces, 189

### Betty (Fraser)

bio of, 80

Chilled Christmas Cocktail, 97

scenes with, 167, 173, 196

### Blackberries

Casey's Foie Gras with  
     Strawberry Gin Rickey, 21-22

Cliff's Snapper with  
Blackberry-Beet Compote, 104

Howie's Berries and Ice Cream, 142

Nikki's Yogurt Cakes with Two Sauces, 189

**Blenders**, 166

**Blueberries**

Frank's Creamy Fruit Salad, 111

Howie's Berries and Ice Cream, 142

Hubert Keller's Berry Verrine  
with Mousse and Swan, 145-46

Radhika's Peach-Lavender Bread Pudding, 46

**Bologna**, 169

**Boulud, Daniel**, 164-65, 177, 198, 200

**Bourdain, Anthony**, 84, 143

**Bread**. *See also* Sandwiches

Carla's Green Eggs and Ham, 161

Casey's Foie Gras with  
Strawberry Gin Rickey, 21-22

Fabio's Brûléed Banana with  
Espresso Zabaione, 113

Jeff's Apple-Fennel Soup with  
Blue Cheese Toasts, 93

Leah's Asparagus Soup with  
Olive-Tuna Toasts, 163

Leah's Grilled Bread with Bacon and Egg, 55

Radhika's Peach-Lavender Bread Pudding, 46

**Breakfast**, 74

**Brian (Hill)**, 51

**Brian (Malarkey)**

bio of, 116

scenes with, 35, 131, 172, 198, 199

Tres Rios, 61

**Brunchwich of Egg, Mango,  
and Manchego**, Stephen's, 89

**Brussels sprouts**

Dale T.'s Sexy Salad with Poached Chicken, 85

**Burger, Tre's Surf-and-Turf**, 177

**Burrata**, 175

**Butter, poaching in**, 129

**C**

**Cakes**

Nikki's Yogurt Cakes with Two Sauces, 189

Stephanie's Bittersweet Chocolate Cake,  
186-87

**Camille (Becerra)**, 117

**Candice (Kumai)**, 51

**Carla (Hall)**

bio of, 191

Green Eggs and Ham, 161

quote from, 161

scenes with, 123, 203

in *Top Chef* yearbook, 184

**Carlos (Fernandez)**, 81, 196

**Carrot Chips, Michael's**, 84

**Casey (Thompson)**

bio of, 115

as fan favorite, 183

Foie Gras with Strawberry Gin Rickey, 21-22

Gingersnap and Pudding Parfait, 110

Pan-Seared Trout with Summer Corn,  
Tomatoes, and Grapes, 183

scenes with, 32, 130, 131, 198, 199

Thai Vegetable Roll with Smoked Salmon, 60

**Cashews**

Casey's Thai Vegetable Roll  
with Smoked Salmon, 60

Radhika's Peach-Lavender Bread Pudding, 46

**Cauliflower**

Ariane's Filet Mignon and Cauliflower, 137

C.J.'s Seafood-Cauliflower-Pepper Salad, 69

**Caviar, Andrew's Faux**, 138

**Ceviche**

best, 123

definition of, 65

Howie's Shellfish Ceviche  
with Avocado and Crispy Plantains, 65

**Cheese**

Antonia's Deep-Dish Pizza  
with Prosciutto, Burrata, and Arugula, 175

Dale L.'s Peach Cobbler Chèvre Ice Cream, 141

Dale L.'s Strawberry Saffron Free-Form Tart, 37

Dave's Grape Ape Sandwich, 167

Fabio's Mediterranean Hot Dog, 102

Frank's Creamy Fruit Salad, 111

Jeff's Apple-Fennel Soup  
with Blue Cheese Toasts, 93

Micah's Tuscan Sushi Revisited, 56

Sara M.'s Goat Cheese, Feta, and Fig Tarts, 19

Sara N.'s Apple, Bacon, and Ricotta Tartlets, 16

Season 6 Reuben Benedict  
with Thousand-Island Hollandaise, 74

Spike's Pizza alla Greek, 176

Stephen's Brunchwich of Egg, Mango,  
and Manchego, 89

Tre's Surf-and-Turf Burger, 177

**Chef'testants**

casting, 10

definition of, 2

Season 1, 48-51

Season 2, 78-81

Season 3, 114-17

Season 4, 150-53

Season 5, 190-93

**Cherries**

Marcel's Cherry Foam, 138

Tre's Apple-Fennel Tarte Tatin, 39

**Chicken**

Ariane's Ground Chicken  
and Bacon Sausage, 99

breaking down, 131

butterflying breasts of, 31

Dale T.'s Sexy Salad with Poached Chicken, 85

Harold's Pan-Roasted Chicken  
with Potato Gnocchi, 107

Hosea's Paella, 132

Jeff's Oat-Fried Chicken and Grits, 30-31

poaching, 85

**Chickpea Soup, Jamie's**, 73

**Chiffonade**, 66

**Chocolate**

buying, 43

Cliff's Holiday Baileyteni and Steak Tapas, 45

Hubert Keller's Berry Verrine  
with Mousse and Swan, 145-46

Hung's Chocolate Pie with Bananas, 43

Lisa F.'s Chocolate-Berry Wontons, 147

pairing with, 187

Stephanie's Bittersweet Chocolate Cake,  
186-87

**Ciabatta**, 177

**Cirque du Soleil**, 107, 185

**C.J. (Jacobsen)**

bio of, 116

Grilled Squid with Avocado, Watermelon,  
and Endive, 29

quotes from, 171, 178

scenes with, 167, 198

Seafood-Cauliflower-Pepper Salad, 69

in *Top Chef* yearbook, 184

**Clams**

buying, 69

C.J.'s Seafood-Cauliflower-Pepper Salad, 69

**Clay (Bowen)**, 117, 198

**Cliff (Crooks)**

bio of, 80

Holiday Baileyteni and Steak Tapas, 45

quotes from, 45, 59

scenes with, 196

Snapper with Blackberry-Beet Compote, 104

Spot Prawn and Daikon Sushi, 59

**Coconut milk**

Joey's Scallops with Jasmine Rice Risotto, 125

Marcel's Caramelized Banana and Avocado  
Tower with Rum Coco, 143



**Colicchio, Tom**, 89, 109, 130, 131, 167, 169, 194, 196, 198, 200, 202

**Conant, Scott**, 203

## Conch

Brian M.'s Tres Rios, 61

Howie's Shellfish Ceviche with Avocado and Crispy Plantains, 65

## Corn

Casey's Pan-Seared Trout with Summer Corn, Tomatoes, and Grapes, 183

Danny's Leek, Ham, and Egg Soup, 166

Jeff's Oat-Fried Chicken and Grits, 30–31

Radhika's Sambar-Crusted Butterfish with Chorizo and Corn, 181

## Corned beef

Season 6 Reuben Benedict with Thousand-Island Hollandaise, 74

**Corner-Store Deviled Eggs**, Ilan's, 15

## Crab

buying, 69

Otto's Quickfire Sushi, 159

**Cranberry-Ginger Spritzer**, Carla's, 96

## Crayfish

C.J.'s Seafood-Cauliflower-Pepper Salad, 69

Howie's Shellfish Ceviche with Avocado and Crispy Plantains, 65

**Cutforth, Dan**, 10

**Cynthia (Sestito)**, 51

## D

**Daikon and Spot Prawn Sushi**, Cliff's, 59

**Dale (Levitski)**

bio of, 115

Peach Cobbler Chèvre Ice Cream, 141

quotes from, 37, 141

scenes with, 198

Strawberry Saffron Free-Form Tart, 37

**Dale (Talde)**

bio of, 152

Grilled Scallops with XO-Pineapple Fried Rice, 75

quotes from, 67, 77

scenes with, 139, 176, 200

Sexy Salad with Poached Chicken, 85

in *Top Chef* yearbook, 184

**Dandelion Greens, Wilted**,

Harold's Mortadella with, 169

**Danny (Gagnon)**

bio of, 193

Leek, Ham, and Egg Soup, 166

scenes with, 202

**Dave (Martin)**

bio of, 49

Grape Ape Sandwich, 167

Grilled Kobe Tenderloin, 185

quote from, 171

scenes with, 167, 194

**Deep-frying**, 156

**"Deviled," definition of**, 15

**DiSpirito, Rocco**, 22, 162, 172, 175, 176, 198, 200, 202

**Dough, making**, 16

## Drinks

Betty's Chilled Christmas Cocktail, 97

Carla's Cranberry-Ginger Spritzer, 96

Casey's Strawberry Gin Rickey, 21–22

Cliff's Holiday Baileyteni, 45

Hosea's Grand Marnier Hurricane with Pomegranate and Blood Orange, 97

Marcel's Rum Coco, 143

Sandee's Mojito, 96

**Duck Tacos with Plantain Jam**, Andrew's, 171

**Dufresne, Wylie**, 74, 77, 139, 146, 161, 172, 200, 203

## E

### Eggs

Antonia's Poached Egg Salad, 71

best, 123

Benedict, 74

Carla's Green Eggs and Ham, 161

Danny's Leek, Ham, and Egg Soup, 166

Fabio's Brûléed Banana with Espresso Zabaione, 113

fried, 89

Ilan's Corner-Store Deviled Eggs, 15

Leah's Grilled Bread with Bacon and Egg, 55

Season 6 Reuben Benedict with Thousand-Island Hollandaise, 74

specialty, 55

Stefan's Amuse-Bouche Egg, 162

Stephen's Brunchwich of Egg, Mango, and Manchego, 89

**Egg toppers**, 162

**Elia (Aboumrad)**

Ahi Tuna with Spinach Salad and Mini Onions, 95

bio of, 80

quote from, 95

scenes with, 167, 173, 196

**Emily (Sprissler)**, 81

**Endive, C.J.'s Grilled Squid with Avocado, Watermelon, and**, 29

**English, Todd**, 139

## Episode recaps

Season 1, 194–95

Season 2, 196–97

Season 3, 198–99

Season 4, 200–201

Season 5, 202–3

**Erik (Hopfinger)**, 153, 200

**Espresso Zabaione**,

Fabio's Brûléed Banana with, 113

**Eugene (Villiatora)**, 192, 202

## F

**Fabio (Viviani)**

bio of, 191

Brûléed Banana with Espresso Zabaione, 113

as fan favorite, 183

Mediterranean Hot Dog, 102

quotes from, 36, 113, 125

scenes with, 36, 139, 202

Spherical Kalamata Olives, 138

in *Top Chef* yearbook, 184

**Falkner, Elizabeth**, 194

**Fan favorites**, 183

## Fennel

Jeff's Apple-Fennel Soup with Blue Cheese Toasts, 93

Lia's Pork Tenderloin with Artichoke Tart, 35

Spike's Pizza alla Greek, 176

Stephanie's White Ale-Orange Juice Mussels, 27

Stephen's Brunchwich of Egg, Mango, and Manchego, 89

Tre's Apple-Fennel Tarte Tatin, 39

## Figs

Micah's Tuscan Sushi Revisited, 56

Sara M.'s Goat Cheese, Feta, and Fig Tarts, 19

## Fish

Casey's Pan-Seared Trout with Summer Corn, Tomatoes, and Grapes, 183

Casey's Thai Vegetable Roll with Smoked Salmon, 60

Cliff's Snapper with Blackberry-Beet Compote, 104

Cliff's Spot Prawn and Daikon Sushi, 59

Elia's Ahi Tuna with Spinach Salad and Mini Onions, 95

Leah's Asparagus Soup with Olive-Tuna Toasts, 163

Otto's Quickfire Sushi, 159

Radhika's Sambar-Crusted Butterfish with Chorizo and Corn, 181

**Five-minute challenges**, 57

**Fleur de Lys**, 62, 194

**Foie gras**, 22

Casey's Foie Gras  
with Strawberry Gin Rickey, 21-22

**Foodie IQ test**, 47

**Frank (Terzoli)**

bio of, 80  
Creamy Fruit Salad, 111  
scenes with, 109, 196

**Fritters, Stephanie's Shrimp, Pork,  
and Banana**, 66

**Fruit Salad, Frank's Creamy**, 111

**Frumkin, Maria**, 43, 198

## G

**Garnishes**, 149

**Gingersnaps**

Casey's Gingersnap and Pudding Parfait, 110  
Sam's Lime Gingersnap Crumble Sundae, 76

**Gin Rickey, Strawberry,  
Casey's Foie Gras with**, 21-22

**Gnocchi, Potato,  
Harold's Pan-Roasted Chicken with**, 107

**Goin, Suzanne**, 196

**Goulash, Stefan's**, 135

**Grand Marnier Hurricane with Pomegranate  
and Blood Orange, Hosea's**, 97

**Grapefruit**

Hosea's Grand Marnier Hurricane  
with Pomegranate and Blood Orange, 97  
Howie's Vanilla Butter-Poached Lobster  
with Watercress-Citrus Salad, 129  
Jennifer's Shrimp and Scallop Beignets, 122

**Grapes**

Casey's Pan-Seared Trout with  
Summer Corn, Tomatoes, and Grapes, 183  
Dave's Grape Ape Sandwich, 167  
Harold's Mortadella with  
Wilted Dandelion Greens, 169  
Nikki's Yogurt Cakes with Two Sauces, 189

**Greene, Gael**, 146

**Grieverson, Koren**, 27, 200

**Grits, Jeff's Oat-Fried Chicken and**, 30-31

**Gumbo**, 123

## H

**Ham**. *See also* Prosciutto

Carla's Green Eggs and Ham, 161  
Danny's Leek, Ham, and Egg Soup, 166  
Dave's Grape Ape Sandwich, 167

**Harold (Dieterle)**

bio of, 48

as guest judge, 196

Mortadella with Wilted Dandelion Greens, 169

Onion Rings, 156

Pan-Roasted Chicken with Potato Gnocchi, 107  
quotes from, 48, 107, 167, 169

restaurant of, 107

scenes with, 167, 194

**Hellmuth, Phil**, 156

**Hill, Jefferson**, 194

**Hosea (Rosenberg)**

bio of, 190  
Grand Marnier Hurricane  
with Pomegranate and Blood Orange, 97  
Paella, 132  
quotes from, 67, 77, 171  
scenes with, 32, 63, 123, 172, 202

**Hot dogs**. *See* Sausages

**Howie (Kleinberg)**

Berries and Ice Cream, 142  
bio of, 116  
scenes with, 40-41, 63, 123, 198, 199  
Shellfish Ceviche  
with Avocado and Crispy Plantains, 65  
in *Top Chef* yearbook, 184  
Vanilla Butter-Poached Lobster  
with Watercress-Citrus Salad, 129

**Hung (Huynh)**

bio of, 114  
Chocolate Pie with Bananas, 43  
as guest judge, 173, 202  
quotes from, 109, 114, 173  
scenes with, 40-41, 108-9, 130, 131, 139,  
198, 199  
in *Top Chef* yearbook, 184

**Hurricane, Hosea's Grand Marnier,  
with Pomegranate and Blood Orange**, 97

## I

**Ice cream**

Dale L.'s Peach Cobbler Chèvre Ice Cream, 141  
Howie's Berries and Ice Cream, 142  
Marcel's Caramelized Banana  
and Avocado Tower with Rum Coco, 143  
Sam's Lime Gingersnap Crumble Sundae, 76

**Ilan (Hall)**

bio of, 78  
Corner-Store Deviled Eggs, 15  
quotes from, 17, 78, 109  
scenes with, 167, 196, 197  
Spinach, Artichoke, and White Bean Salad, 17

**Iuzzini, Johnny**, 164-65, 186, 189, 200

## J

**Jamie (Lauren)**

bio of, 192  
Chickpea Soup, 73  
quotes from, 36, 67, 73, 77, 179  
scenes with, 35, 125, 173, 202, 203

**Jeff (McInnis)**

Apple-Fennel Soup  
with Blue Cheese Toasts, 93  
bio of, 191  
Jeff's Oat-Fried Chicken and Grits, 30-31  
quotes from, 31, 93  
scenes with, 123, 202, 203

**Jennifer (Biesty)**

bio of, 152  
scenes with, 41, 200  
Shrimp and Scallop Beignets, 122

**Jicama**

Richard B.'s Vegetarian Tacos, 121

**Jill (Snyder)**, 123, 193, 202

**Joel, Katie Lee**, 194

**Joey (Paulino)**

bio of, 117  
Scallops with Jasmine Rice Risotto, 125  
scenes with, 198

**Josie (Smith-Malave)**, 81, 167

## K

**Keller, Hubert**

Berry Verrine with Mousse  
and Swan, 145-46  
as guest judge, 51, 146, 194  
quote from, 146  
restaurant of, 10, 62, 194

**Ken (Lee)**, 51, 62, 194

## L

**Lagasse, Emeril**, 203

**Lakshmi, Padma**, 10, 40, 63, 74, 178-79, 199, 202

**Lamb**

Radhika's Kebab Sausage  
with Tomato Jam, 101  
Ryan's Lamb Patties with Pipérade, 133

**Last-supper wishes**, 77

**Lauren (Hope)**, 193

**Leah (Cohen)**

Asparagus Soup with Olive-Tuna Toasts, 163  
bio of, 192  
Grilled Bread with Bacon and Egg, 55  
scenes with, 19, 63, 202, 203

**Lee Anne (Wong)**, 50, 194, 195

**Leek, Ham, and Egg Soup, Danny's**, 166

**Lia (Bardeen)**

bio of, 117

Pork Tenderloin with Artichoke Tart, 35

**Limes**

Betty's Chilled Christmas Cocktail, 97

Casey's Foie Gras with  
Strawberry Gin Rickey, 21-22

Richard B.'s Vegetarian "Sashimi," 127

Richard B.'s Vegetarian Tacos, 121

Sam's Lime Gingersnap Crumble Sundae, 76

Sandee's Mojito, 96

**Lisa (Fernandes)**

bio of, 151

Chocolate-Berry Wontons, 147

quote from, 187

in *Top Chef* yearbook, 184

**Lisa (Parks)**, 51

**Lobster**

buying, 69

Howie's Vanilla Butter-Poached Lobster  
with Watercress-Citrus Salad, 129

**Lou Mitchell's**, 201

**Lunetta, Raphael**, 196

## M

**Maccioni, Sirio**, 164-65, 199

**Mâche**

Antonia's Poached Egg Salad, 71

Antonia's Rice Salad  
with Seared Skirt Steak, 23

**Mandolines**, 84

**Mangoes**

Casey's Gingersnap and Pudding Parfait, 110

Joey's Scallops with Jasmine Rice Risotto, 125

Stephen's Brunchwich of  
Egg, Mango, and Manchego, 89

**Manrique, Laurent**, 194

**Manuel (Trevino)**, 41, 153

**Marcel (Vigneron)**

bio of, 79

Cherry Foam, 138

Marcel's Caramelized Banana  
and Avocado Tower with Rum Coco, 143

quote from, 111

scenes with, 35, 63, 167, 196

in *Top Chef* yearbook, 184

**Marisa (Churchill)**, 81

**Mark (Simmons)**

bio of, 152

quotes from, 105, 176

scenes with, 176, 200

Sirloin Steak, Turnips, Mushroom,  
and Peach Butter, 105

**Mediterranean Hot Dog, Fabio's**, 102

**Melissa (Harrison)**, 192

**Menus**, 211-13

**Mia (Gaines-Alt)**

Bean Salad, 87

bio of, 80

quote from, 87

scenes with, 196

**Micah (Edelstein)**

bio of, 117

scenes with, 198

Tuscan Sushi Revisited, 56

**Michael (Midgley)**

bio of, 80

Carrot Chips, 84

scenes with, 196

**Miguel (Morales)**

bio of, 50

quote from, 25

scenes with, 25, 32, 194, 195

**Minoprio, Shauna**, 10

**Mise-en-place**, 130-31

**Mojito, Sandee's**, 96

**Molecular gastronomy**, 138-39

**Mortadella with Wilted Dandelion Greens,**  
**Harold's**, 169

**Mousse**

Hubert Keller's Berry Verrine  
with Mousse and Swan, 145-46

Stefan's Banana Mousse with  
Oatmeal-Almond Crisp, 36

**Mushrooms**

Antonia's Poached Egg Salad, 71

Danny's Leek, Ham, and Egg Soup, 166

Dave's Grape Ape Sandwich, 167

Harold's Mortadella with  
Wilted Dandelion Greens, 169

Harold's Pan-Roasted Chicken  
with Potato Gnocchi, 107

Joey's Scallops with Jasmine Rice Risotto, 125

Mark's Sirloin Steak, Turnips, Mushroom,  
and Peach Butter, 105

Richard B.'s Vegetarian "Sashimi," 127

Spike's Pizza alla Greek, 176

Tre's Surf-and-Turf Burger, 177

**Mussels**

buying, 69

C.J.'s Seafood-Cauliflower-Pepper Salad, 69

debearding, 27

Howie's Shellfish Ceviche with Avocado  
and Crispy Plantain, 65

Stephanie's White Ale-Orange Juice  
Mussels, 27

## N

**Nikki (Cascone)**

bio of, 152

quote from, 77

scene with, 35

Yogurt Cakes with Two Sauces, 189

**Nimma (Osman)**, 153

**Noodles**

Casey's Thai Vegetable Roll with  
Smoked Salmon, 60

**Novelli, Jean-Christophe**, 46, 202

## O

**Oats**

Dale L.'s Peach Cobbler Chèvre Ice Cream, 141

Jeff's Oat-Fried Chicken and Grits, 30-31

rolled, 30

Stefan's Banana Mousse with  
Oatmeal-Almond Crisp, 36

**Olives**

Fabio's Spherical Kalamata Olives, 138

Leah's Asparagus Soup  
with Olive-Tuna Toasts, 163

Spike's Pizza alla Greek, 176

**Onions**

dicing, 130

Harold's Onion Rings, 156

**Oranges**

Hosea's Grand Marnier Hurricane  
with Pomegranate and Blood Orange, 97

Howie's Vanilla Butter-Poached Lobster  
with Watercress-Citrus Salad, 129

Hubert Keller's Berry Verrine  
with Mousse and Swan, 145-46

Stephanie's White Ale-Orange Juice  
Mussels, 27

**Oseland, James**, 146

**Otto (Borsich)**

bio of, 81

Quickfire Sushi, 159

**Oysters**

Brian M.'s Tres Rios, 61

Cliff's Spot Prawn and Daikon Sushi, 59

Howie's Shellfish Ceviche with Avocado  
and Crispy Plantains, 65

shucking, 131



**P****Paella, Hosea's**, 132**Papayas**

Richard B.'s Vegetarian Tacos, 121

**Parfait, Casey's Gingersnap and Pudding**, 110**Pastrami**Season 6 Reuben Benedict  
with Thousand-Island Hollandaise, 74**Patrick (Dunlea)**, 193**Peaches**

Dale L.'s Peach Cobbler Chèvre Ice Cream, 141

Frank's Creamy Fruit Salad, 111

Mark's Sirloin Steak, Turnips, Mushroom,  
and Peach Butter, 105

Radhika's Peach-Lavender Bread Pudding, 46

Sam's Tempura Shrimp and Peach  
Sandwich, 33**Pecans**Casey's Foie Gras  
with Strawberry Gin Rickey, 21-22

Dale L.'s Peach Cobbler Chèvre Ice Cream, 141

Micah's Tuscan Sushi Revisited, 56

**Pépin, Jacques**, 77**Peppers**

C.J.'s Seafood-Cauliflower-Pepper Salad, 69

Espelette, 133

Fabio's Mediterranean Hot Dog, 102

Hosea's Paella, 132

Jennifer's Shrimp and Scallop Beignets, 122  
roasting, 102

Ryan's Lamb Patties with Pipérade, 133

**Perilla**, 107**Pie, Hung's Chocolate, with Bananas**, 43**Pineapple**, 91Dale T.'s Grilled Scallops  
with XO-Pineapple Fried Rice, 75

Spike's Sensual Beef Salad, 91

**Pizza**Antonia's Deep-Dish Pizza  
with Prosciutto, Burrata, and Arugula, 175

Spike's Pizza alla Greek, 176

**Plantains**

Andrew's Duck Tacos with Plantain Jam, 171

Howie's Shellfish Ceviche  
with Avocado and Crispy Plantains, 65Stephanie's Shrimp, Pork,  
and Banana Fritters, 66Stephen's Brunchwich  
of Egg, Mango, and Manchego, 89**Plating**, 148**Poaching**

in butter, 129

chicken, 85

**Pomegranates**Hosea's Grand Marnier Hurricane  
with Pomegranate and Blood Orange, 97Stephanie's Bittersweet Chocolate Cake,  
186-87**Pork**

Fabio's Mediterranean Hot Dog, 102

Lia's Pork Tenderloin with Artichoke Tart, 35

Radhika's Kebab Sausage  
with Tomato Jam, 101Stephanie's Shrimp, Pork,  
and Banana Fritters, 66**Portale, Alfred**, 164-65, 198**Potatoes**

Ariane's Filet Mignon and Cauliflower, 137

Harold's Pan-Roasted Chicken  
with Potato Gnocchi, 107Ian's Spinach, Artichoke,  
and White Bean Salad, 17

Stefan's Goulash, 135

**Prawns**. *See* Shrimp and prawns**Presentation tips**, 148-49**Prosciutto**Antonia's Deep-Dish Pizza  
with Prosciutto, Burrata, and Arugula, 175

C.J.'s Seafood-Cauliflower-Pepper Salad, 69

Micah's Tuscan Sushi Revisited, 56

Stephen's Brunchwich of  
Egg, Mango, and Manchego, 89**Puddings**

Casey's Gingersnap and Pudding Parfait, 110

Radhika's Peach-Lavender Bread Pudding, 46

**Q****Quickfire Challenges**

fantasy, 67

quest judges of, 164-65, 172-73

Hall of Shame, 62-63

mad libbin', 103

origin of, 10

parties at home, 76, 87, 89, 97, 131, 142, 157

taste tests, 24-25, 32

**R****Radhika (Desai)**

bio of, 192

Kebab Sausage with Tomato Jam, 101

Peach-Lavender Bread Pudding, 46

quote from, 101

Sambar-Crusted Butterfish  
with Chorizo and Corn, 181

scenes with, 202

**Radishes**

Cliff's Spot Prawn and Daikon Sushi, 59

Richard B.'s Vegetarian "Sashimi," 127

Spike's Sensual Beef Salad, 91

**Raspberries**Casey's Foie Gras  
with Strawberry Gin Rickey, 21-22

Howie's Berries and Ice Cream, 142

Hubert Keller's Berry Verrine  
with Mousse and Swan, 145-46

Lisa F.'s Chocolate-Berry Wontons, 147

Nikki's Yogurt Cakes with Two Sauces, 189

**Rayner, Jay**, 146**Reuben Benedict with Thousand-Island  
Hollandaise, Season 6**, 74**Rice**Antonia's Rice Salad  
with Seared Skirt Steak, 23Dale T.'s Grilled Scallops  
with XO-Pineapple Fried Rice, 75

Hosea's Paella, 132

Joey's Scallops with Jasmine Rice Risotto, 125

Otto's Quickfire Sushi, 159

**Richard (Blais)**

bio of, 151

quotes from, 67, 110, 121, 179

scenes with, 139, 176, 200

Vegetarian "Sashimi," 127

Vegetarian Tacos, 121

**Richard (Sweeney)**, 179, 193**Ripert, Eric**, 40, 63, 172, 183, 197, 199, 203**Risotto**Joey's Scallops with Jasmine Rice Risotto, 125  
tips for, 125**Rum**

Betty's Chilled Christmas Cocktail, 97

Cliff's Holiday Baileytini and Steak Tapas, 45

Hosea's Grand Marnier Hurricane  
with Pomegranate and Blood Orange, 97Marcel's Caramelized Banana  
and Avocado Tower with Rum Coco, 143

Sandee's Mojito, 96

**Ryan (Scott)**

bio of, 153

Lamb Patties with Pipérade, 133

quotes from, 67, 77

scenes with, 200

**S****Salads**

Antonia's Poached Egg Salad, 71

Antonia's Rice Salad  
with Seared Skirt Steak, 23

C.J.'s Seafood-Cauliflower-Pepper Salad, 69

Dale T.'s Sexy Salad with Poached Chicken, 85

Elia's Ahi Tuna with  
Spinach Salad and Mini Onions, 95

Frank's Creamy Fruit Salad, 111

Howie's Vanilla Butter-Poached Lobster  
with Watercress-Citrus Salad, 129

Ilan's Spinach, Artichoke,  
and White Bean Salad, 17

Mia's Bean Salad, 87

Spike's Sensual Beef Salad, 91

**Salmon, Smoked,**  
**Casey's Thai Vegetable Roll with, 60**

**Sam (Talbot)**  
bio of, 79  
as fan favorite, 183  
as guest judge, 71, 85, 201  
Lime Gingersnap Crumble Sundae, 76  
quote from, 33  
scenes with, 76, 167, 196, 197  
Tempura Shrimp and Peach Sandwich, 33  
in *Top Chef* yearbook, 184

**Samuelsson, Marcus, 77**

**Sandee (Birdsong)**  
bio of, 117  
Mojito, 96  
quote from, 179  
scene with, 167

## Sandwiches

Ariane's Ground Chicken  
and Bacon Sausage, 99

Dave's Grape Ape Sandwich, 167

Fabio's Mediterranean Hot Dog, 102

Harold's Mortadella  
with Wilted Dandelion Greens, 169

Radhika's Kebab Sausage  
with Tomato Jam, 101

Sam's Tempura Shrimp  
and Peach Sandwich, 33

Season 6 Reuben Benedict  
with Thousand-Island Hollandaise, 74

Stephen's Brunchwich  
of Egg, Mango, and Manchego, 89

Tre's Surf-and-Turf Burger, 177

## Sara (Mair)

bio of, 116

Goat Cheese, Feta, and Fig Tarts, 19

quote from, 19

scenes with, 123, 198

## Sara (Nguyen)

Apple, Bacon, and Ricotta Tartlets, 16

bio of, 116

**"Sashimi," Richard B.'s Vegetarian, 127**

## Sauerkraut

Season 6 Reuben Benedict  
with Thousand-Island Hollandaise, 74

## Sausages

Ariane's Ground Chicken  
and Bacon Sausage, 99

Fabio's Mediterranean Hot Dog, 102

Harold's Mortadella  
with Wilted Dandelion Greens, 169

Hosea's Paella, 132

Ilan's Spinach, Artichoke,  
and White Bean Salad, 17

making, 99

Radhika's Kebab Sausage  
with Tomato Jam, 101

Radhika's Sambar-Crusted Butterfish  
with Chorizo and Corn, 181

Spike's Pizza alla Greek, 176

Vienna, 17

## Scallops, 61

C.J.'s Seafood-Cauliflower-Pepper Salad, 69

Dale T.'s Grilled Scallops  
with XO-Pineapple Fried Rice, 75

Howie's Shellfish Ceviche  
with Avocado and Crispy Plantain, 65

Jennifer's Shrimp and Scallop Beignets, 122

Joey's Scallops with Jasmine Rice Risotto, 125

**Schwartz, Michael, 199**

## Searing, 95

## Season 1

chef bios, 48-51

episode recaps, 194-95

## Season 2

chef bios, 78-81

episode recaps, 196-97

## Season 3

chef bios, 114-17

episode recaps, 198-99

## Season 4

chef bios, 150-53

episode recaps, 200-201

## Season 5

chef bios, 190-93

episode recaps, 202-3

## Shellfish. *See also individual shellfish*

Brian M.'s Tres Rios, 61

buying, 69

C.J.'s Seafood-Cauliflower-Pepper Salad, 69

Howie's Shellfish Ceviche  
with Avocado and Crispy Plantains, 65

**Shima, Hiroshi, 159, 196**

## Shrimp and prawns

buying, 69

Cliff's Spot Prawn and Daikon Sushi, 59

deveining, 122

Hosea's Paella, 132

Howie's Shellfish Ceviche  
with Avocado and Crispy Plantains, 65

Jennifer's Shrimp and Scallop Beignets, 122

Sam's Tempura Shrimp  
and Peach Sandwich, 33

Stephanie's Shrimp, Pork,  
and Banana Fritters, 66

Tre's Surf-and-Turf Burger, 177

**Simmons, Gail, 66, 127, 194, 198**

## Simple syrup, 22

**Smith, Art, 200**

**Snapper with Blackberry-Beet Compote,**  
**Cliff's, 104**

## Soups

Danny's Leek, Ham, and Egg Soup, 166

Jamie's Chickpea Soup, 73

Jeff's Apple-Fennel Soup  
with Blue Cheese Toasts, 93

Leah's Asparagus Soup  
with Olive-Tuna Toasts, 163

## Spike (Mendelsohn)

bio of, 152

Pizza alla Greek, 176

quotes from, 67, 77, 91, 176

scenes with, 176, 200, 201

Sensual Beef Salad, 91

## Spinach

Elia's Ahi Tuna with Spinach Salad  
and Mini Onions, 95

Ilan's Spinach, Artichoke,  
and White Bean Salad, 17

Radhika's Sambar-Crusted Butterfish  
with Chorizo and Corn, 181

## Squid

C.J.'s Grilled Squid with Avocado,  
Watermelon, and Endive, 29

cleaning, 29

**Starr, Stephen, 164-65, 181, 202**

## Stefan (Richter)

Amuse-Bouche Egg, 162

Banana Mousse  
with Oatmeal-Almond Crisp, 36

bio of, 190

Goulash, 135

quotes from, 36, 135, 179

scenes with, 36, 40–41, 123, 139, 202, 203  
in *Top Chef* yearbook, 184

### Stephanie (Izard)

bio of, 150  
Bittersweet Chocolate Cake, 186–87  
as fan favorite, 183  
quote from, 150  
scenes with, 41, 172, 200  
Shrimp, Pork, and Banana Fritters, 66  
White Ale–Orange Juice Mussels, 27

### Stephen (Asprinio)

bio of, 50  
Brunchwich of Egg, Mango, and Manchego, 89  
scenes with, 35, 167, 194, 195

### Stewart, Martha, 202

### Strawberries

Casey's Foie Gras  
with Strawberry Gin Rickey, 21–22  
Dale L.'s Strawberry Saffron Free-Form Tart, 37  
Howie's Berries and Ice Cream, 142  
Hubert Keller's Berry Verrine  
with Mousse and Swan, 145–46  
Lisa F.'s Chocolate-Berry Wontons, 147  
Nikki's Yogurt Cakes with Two Sauces, 189

### Sunchokes

Antonia's Poached Egg Salad, 71

### Sundae, Sam's Lime Gingersnap Crumble, 76

### Surf-and-Turf Burger, Tre's, 177

### Sushi

Cliff's Spot Prawn and Daikon Sushi, 59  
Micah's Tuscan Sushi Revisited, 56  
Otto's Quickfire Sushi, 159  
rolling, 159

### Suyai (Steinhauer), 81

## T

### Tacos

Andrew's Duck Tacos with Plantain Jam, 171  
Richard B.'s Vegetarian Tacos, 121

### Taploca

Andrew's Faux Caviar, 138

### Tarts and tartlets

Dale L.'s Strawberry Saffron Free-Form Tart, 37  
Lia's Pork Tenderloin with Artichoke Tart, 35  
Sara M.'s Goat Cheese, Feta, and Fig Tarts, 19  
Sara N.'s Apple, Bacon, and Ricotta Tartlets, 16  
Tre's Apple-Fennel Tarte Tatin, 39

### Taste tests, 24–25, 32

### Team Euro, 36

### Tempura Shrimp and Peach Sandwich, Sam's, 33

### Thai Vegetable Roll with Smoked Salmon, Casey's, 60

### Thanas, Heleen, 201

### Tiffani (Faison), 49, 167, 194

### Tomatoes

Antonia's Deep-Dish Pizza  
with Prosciutto, Burrata, and Arugula, 175  
Antonia's Rice Salad  
with Seared Skirt Steak, 23  
Casey's Pan-Seared Trout with Summer Corn,  
Tomatoes, and Grapes, 183  
Danny's Leek, Ham, and Egg Soup, 166  
Fabio's Mediterranean Hot Dog, 102  
Leah's Grilled Bread with Bacon and Egg, 55  
Radhika's Kebab Sausage  
with Tomato Jam, 101  
Spike's Pizza alla Greek, 176

### Top Chef. *See also* Quickfire Challenges

awards, 181  
behind-the-scenes, 10  
casting chef'testants for, 10  
*The Cookbook*, 73  
drinking game, 147  
fan favorites, 183  
*Masters*, 146  
spinoffs, 167  
T-shirts, 171  
viewing parties, 60, 87, 104, 137  
yearbook, 184

### Tortillas

Andrew's Duck Tacos with Plantain Jam, 171  
Marcel's Caramelized Banana  
and Avocado Tower with Rum Coco, 143

### Tramonto, Rick, 201

### Tres Rios, Brian M.'s, 61

### Tre (Wilcox)

Apple-Fennel Tarte Tatin, 39  
bio of, 116  
scene with, 167  
Surf-and-Turf Burger, 177

### Trout, Casey's Pan-Seared, with Summer Corn, Tomatoes, and Grapes, 183

### Tsai, Ming, 164–65, 200

### T-shirts, 171

### Tuna

Elia's Ahi Tuna with Spinach Salad  
and Mini Onions, 95  
Leah's Asparagus Soup  
with Olive-Tuna Toasts, 163  
Otto's Quickfire Sushi, 159

### Turnips, Sirloin Steak, Mushroom, and Peach Butter, Mark's, 105

## U

### Ungaro, Susan, 77

## V

### Valerie (Bolon), 153

### Van Aken, Norman, 164–65, 198

### Vanilla, 45

### Veal

Stefan's Goulash, 135

### Vegetables. *See also* individual vegetables

slicing thinly, 84  
sweating, 93

### Vita-Mix blenders, 166

### Vodka

Cliff's Holiday Baileyteni and Steak Tapas, 45

## W

### Walker, Jamie, 22, 198

### Watercress-Citrus Salad, Howie's Vanilla Butter-Poached Lobster with, 129

### Watermelon, C.J.'s Grilled Squid with Avocado, Endive, and, 29

### Whipped cream, 189

### White chocolate

Stefan's Banana Mousse  
with Oatmeal-Almond Crisp, 36

### Wontons, Lisa F.'s Chocolate-Berry, 147

### Woodward, Kristin, 196

## Y

### Yakura, Mike, 194, 197

### Yamaguchi, Roy, 146

### Yogurt Cakes with Two Sauces, Nikki's, 189

### Young, Toby, 185

### Yuzu-Mint Gelée "Glacier," Andrew's, 138

## Z

### Zoi (Antonitsas), 153

### Zucchini

Fabio's Mediterranean Hot Dog, 102  
Jeff's Oat-Fried Chicken and Grits, 30–31



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Grace under pressure. We all aspire to it, and we try, but don't always succeed, at exhibiting it ourselves. Bravo shows put talented people in extreme situations that move the ordinary into the realm of extraordinary. Whether it be food, fashion, beauty, design, or pop culture, Bravo series have captured what we are capable of when pushed to the edge: How fast, how resourceful, how creative can we be? How true do we remain to ourselves? The Quickfire segment of *Top Chef* has always been one of my favorite showcases of grace under pressure, and sometimes fire. This book—part cookbook and part fanzine of the show—is a celebration of what happens when innovative chefs are pushed to their limits in terms of time, ingredients, and creativity. I hope the recipes, tips, and Home Quickfire Challenges in these pages will inspire us all to push ourselves, get a little crazy, come back to our real selves, and, most of all, have fun in the kitchen.

—Lauren Zalaznick

President, NBC Universal Women & Lifestyle Entertainment Networks

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# TABLE OF EQUIVALENTS

The exact equivalents in the following tables have been rounded for convenience.

## LIQUID/DRY MEASURES



U.S.	METRIC
1/4 teaspoon	1.25 milliliters
1/2 teaspoon	2.5 milliliters
1 teaspoon	5 milliliters
1 tablespoon (3 teaspoons)	15 milliliters
1 fluid ounce (2 tablespoons)	30 milliliters
1/4 cup	60 milliliters
1/3 cup	80 milliliters
1/2 cup	120 milliliters
1 cup	240 milliliters
1 pint (2 cups)	480 milliliters
1 quart (4 cups, 32 ounces)	960 milliliters
1 gallon (4 quarts)	3.84 liters
1 ounce (by weight)	28 grams
1 pound	454 grams
2.2 pounds	1 kilogram

## LENGTH



U.S.	METRIC
1/8 inch	3 millimeters
1/4 inch	6 millimeters
1/2 inch	12 millimeters
1 inch	2.5 centimeters

## OVEN TEMPERATURE



FAHRENHEIT	CELSIUS	GAS
250	120	1/2
275	140	1
300	150	2
325	160	3
350	180	4
375	190	5
400	200	6
425	220	7
450	230	8
475	240	9
500	260	10