



*Golden Chefs
of
California*

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White Bean Crostini

Alice Waters

4-6 servings

1 garlic clove, peeled

Sea Salt

1 cup cooked cannellini beans

1 tablespoon extra-virgin olive oil, plus more for garnish

1 teaspoon chopped fresh sage

Lemon wedge

12-18 thin slices of bread, toasted

Using a mortar and pestle, pound the garlic clove with a pinch of salt until it is a smooth paste. Add the cannellini beans and pound gently to mash the beans to your preferred consistency—you can also use a food processor or food mill for a smoother spread.

Heat the 1 tablespoon oil and sage in a small sauce pan until the sage leaves just begin to sizzle. Remove from heat and let sit for 1 minute. Add the oil to the beans and blend together. Taste for seasoning and add more salt if necessary.

Just before serving, stir in a squeeze of lemon juice and drizzle extra-virgin olive oil to garnish. Serve on lightly toasted crostini

Variations:

-Substitute different herbs for the sage, such as rosemary or marjoram.

-Try other beans, such as fava beans, or any fresh or dried shell bean.

-The mortar and pestle gives a coarser texture which the puree makes a light side dish that works perfectly with lamb.

-If cooking beans from scratch, just soak them overnight and then simmer until tender, adding a sage leaf, a couple of garlic cloves, and, toward the end of cooking, some salt.

Tomato Salad

Dominique Crenn

(yield : 4)

Using a paring knife, make a small X on the top of each tomato. Blanch in boiling water for 1 minute. Pull them out and immediately plunge them into ice water. After a few more minutes, you should be able to peel their skin. Reserve half of the tomatoes to confit, half to marinate.

Ingredients:

Confit Tomato

- 1 ea Garlic cloves
- 1 ea Shallot
- 1 cup Olive Oil



Transfer the peeled tomatoes to a small baking dish and submerge with olive oil, garlic cloves, and shallot. Roast in oven at 225F for 10 minutes. After you pull from the oven, cover them to keep them warm.

Marinated Tomato

- ½ cup Olive Oil
- ½ cup Shiro Dashi
- Juice of 1 lemon
- Sea salt and black pepper, to taste

In a large, deep bowl, marinate the tomatoes in olive oil, shiro dashi, lemon, and sea salt. The tomatoes should be completely covered in liquid. Let marinade for at least 30 minutes

Whipped Crème Fraîche

- 1 cup crème fraîche
- Juice of 1 lemon
- Salt and black pepper, to taste

Whisk together creme fraiche with lemon juice, salt, and pepper, then add to a piping bag.

To Assemble:

Pipe a generous amount of crème fraîche on to the bottom of a salad plate. Top with both confit and marinated tomatoes. Season with salt and pepper. Add slices of confit shallot and garlic and drizzle all with some of marinade. Pipe small dollops of crème fraîche and garnish with small leaves of shiso, basil, or other fragrant herbs.

Chicken Oven Roasted

Thomas Keller

Servings: 2-4

Ingredients

5 lemons, halved
6 bay leaves
½ bunch (4 ounces) flat-leaf parsley
½ bunch (1 ounce) thyme
¼ cup clover honey
1 head garlic, halved through the equator
⅛ cup black peppercorns
1 cup (10 ounces) kosher salt
1 gallon water
Canola oil

1 whole chicken, 2½ to 3 pounds
3 rutabagas
2 turnips
2 parsnips
2 large leeks
4 carrots, trimmed and cut in half
1 small onion
8 small red-skinned potatoes
Clarified butter (or ⅓ cup canola oil)
1 lemon

DIRECTIONS

- Mix all of the brine ingredients and bring to a boil. Once boiling, remove from heat and let cool, then pour into a container large enough to hold both the brine and the chicken and cool in the refrigerator until chilled.
- Remove the neck and innards if they are still in the cavity of the chicken. Using a paring knife, cut out the wishbone from the chicken—this will make it easier to carve the chicken.
- Submerge the chicken in the cold brine for 8 to 12 hours.

- When done brining, remove the chicken and truss to ensure even cooking. Discard the brine.
- Leave the brined, trussed chicken uncovered in the refrigerator for two days. Doing so removes moisture from the skin and allows it to crisp beautifully during roasting.
- Remove the chicken from the refrigerator and let stand at room temperature for 1 ½ to 2 hours, or until it comes to room temperature.
- Cut off both ends of the rutabagas. Stand the rutabagas on end and cut away ⅛-inch of the tough skin, working from top to bottom. Cut into ¾-inch wedges. Repeat with the turnips, cutting the wedges to match the size of the rutabagas. Cut off the dark green leaves from the top of the leeks. Trim off and discard any darkened outer layers. Trim the root ends, cutting around them on a 45-degree angle. Halve the leeks lengthwise and rinse the leeks well under warm water. Scrub the parsnips and carrots, trim, and halve lengthwise.
- Cut the parsnips into wedges similar in size to the other vegetables to ensure even cooking. Cut the onion into wedges and leave the potatoes whole.
- Combine all the vegetables in the roasting pan and season with salt. Drizzle clarified butter or canola oil over the vegetables and mix with your hands to coat.

Roast

- Preheat the oven to 475°F.
- Brush the chicken with clarified butter and season all sides with salt. Make a nest in the center of the vegetables and nestle the chicken in it. Roast for 20 to 25 minutes. Reduce the heat to 400°F and roast for an additional 30 to 45 minutes, or until the temperature registers 160°F in the meatiest portions of the bird—the thighs, and under the breast where the thigh meets the breast—and the juices run clear where the leg joint meets the thigh.
- If necessary, return the bird to the oven for more roasting; check it every 5 minutes. Transfer the chicken to a carving board and let rest for 20 to 30 minutes.
- Just before serving, set the pan of vegetables over medium heat and reheat the vegetables, turning them to coat with the pan juices. Finish with a squeeze of lemon. Carve the chicken into serving pieces, arrange over the vegetables, finish with grey sea salt, and serve.

Mozza's Butterscotch Budino

Nancy Silverton

Budino is a sweet Italian dish, usually rich and creamy like a custard or pudding.

Yield 10 servings

Butterscotch Budino

- 1 cup, plus 2 tablespoons dark brown sugar
- 1/2 cup water
- 1 1/2 teaspoons kosher salt
- 3 cups heavy cream
- 1 1/2 cups milk
- 1 egg
- 3 egg yolks
- 5 tablespoons cornstarch
- 5 tablespoons butter
- 1 1/2 tablespoons dark rum



Rosemary–Pine Nut Cookies

- 3 tablespoons heavy cream
- 1 tablespoon plus 1 1/2 teaspoons honey
- 1 tablespoon plus 1 1/2 teaspoons sugar
- 1 tablespoon plus 1 1/2 teaspoons all-purpose flour, sifted
- 1/4 vanilla bean, scraped
- 1 tablespoon plus 1/2 cup butter, divided
- 1/2 cup pine nuts, lightly toasted
- 2 sprigs of rosemary
- 1/4 cup plus 2 tablespoons powdered sugar
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon kosher salt
- 3/4 cup plus 2 tablespoons pastry flour
- 1/4 cup cornmeal or polenta

Caramel Sauce

- 1/2 cup heavy cream
- 1/8 vanilla bean, scraped
- 2 tablespoons butter
- 1/2 cup sugar
- 2 tablespoons corn syrup
- 2 tablespoons water
- 1/4 cup whipping cream
- 3/4 cup crème fraîche
- 1 1/4 teaspoons fleur de sel

Instructions

Budino

1. Combine the brown sugar, water, and salt in a large, heavy-bottomed pot
2. over medium-high heat. Cook to a smoking, dark caramel, about 10 to 12 minutes. (The sugar will smell caramelized and nutty and turn a deep brown.)
3. Immediately whisk the cream and milk into the caramel to stop the cooking. The mixture will steam and the caramel will seize, but will become smooth again as you whisk. Bring the mixture to a boil and reduce the heat to medium.
4. In a medium bowl, whisk together the egg, egg yolks, and cornstarch. Temper the hot caramel cream into the egg mixture by adding a cup of caramel at a time, whisking constantly.
5. When half the caramel is incorporated, pour the egg mixture back into the remaining caramel, and boil while whisking constantly until the custard is very thick, about 2 minutes.
6. Remove the custard from the heat and whisk in the butter and rum. Strain the custard through a fine mesh strainer to remove any lumps and divide among ten 6-ounce ramekins. Cover with plastic wrap and chill for several hours, or up to 3 days.

Rosemary-Pine Nut Cookies

1. Place the cream, honey, sugar, vanilla bean seeds, and 1 tablespoon butter in a heavy-bottomed saucepan and cook over high heat, stirring only once to ensure even cooking, until the mixture reaches 230°F on a candy thermometer. Take off the heat and whisk in the all-purpose flour.
2. Pour the mixture into a bowl and fold in the pine nuts and 1 of the rosemary sprigs. Let the mixture stand for 15 minutes. Remove and discard the rosemary sprig. (This mixture can be made in advance, and stored in the refrigerator for up to a week. Bring it to room temperature before rolling out the cookies.)
3. In the bowl of a stand mixer fitted with the paddle attachment, mix together the remaining 1/2 cup butter and the powdered sugar until it is creamy and smooth, scraping down the sides as needed.
4. Add the vanilla extract and salt and mix until combined. Add the flour and polenta and mix until combined. The dough will be soft. Shape the dough into a disk and wrap the disk in plastic. Chill for at least 2 hours or overnight.
5. Preheat the oven to 350°F. On a well-floured surface, roll out the cookie dough to 1/8-inch thick.
6. Cut out circles of dough using a 1 1/4-inch round cutter.
7. Place the circles of dough on a parchment-lined baking sheet. Work the pine nut mixture between your fingers, creating a thin disk about the size of a dime.
8. Place the circle on a cut-out cookie and garnish with fresh rosemary sprigs, about three leaves for each cookie. Once all of the cookies are finished and garnished, bake them for about 15 minutes until they are golden brown. Cool on a wire rack.

Caramel Sauce

1. Heat the cream and vanilla in a medium saucepan over medium heat until simmering. Add the butter, turn off the heat, and set aside. In a large heavy-bottomed saucepan, combine the sugar, corn syrup, and water. Cook over medium-high heat, swirling the pan just slightly to gauge the caramelization, until the sugar becomes a medium amber color, about 10 minutes.
2. Remove the caramel from heat and carefully whisk the cream mixture into the caramel. Be very careful—the caramel will steam and bubble. Whisk to combine. Place the pan in a large bowl of ice water to cool.

Serve

1. Whip the whipping cream in a chilled medium bowl until it begins to thicken. Add the crème fraîche and beat until thick and fluffy. Spoon 1 tablespoon of the warm caramel sauce onto each budino, sprinkle with 1/8 teaspoon of fleur de sel, and add a dollop of whipped cream. Serve with a few cookies on the side.