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Eggcellence

PHOTOGRAPHY CHRISTINA HOLMES
FOOD STYLIST MELANIE
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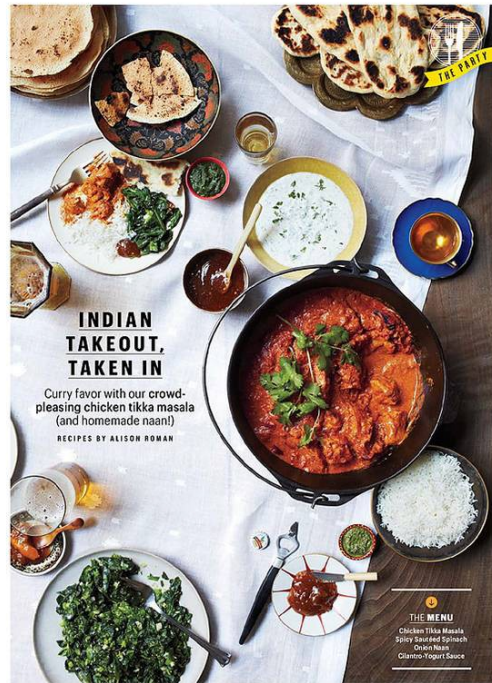
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ANATOMY OF A MILKTOOTH BRUNCH



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Photo by Elephant Ceramics.

In his diner-style kitchen, Jonathan Books, shows passes food directly to customers sitting at the counter. Café Bustelo uses filled with mismatched silverware like the tables, where everyone's eating dishes like a cheap with quince gruta (p. 10), for art, and Japanese gyoza called akamanzuki (p. 16), for the most.



INTERVIEW: NICHOLE FERRANTE

Classes from Corryu Home, photo by Adrienne Lemmon from Doris Architects.



Tomato Salad with Tomato Water Granita
Active 45 min; Total 1 hr 45 min plus overnight draining
Serves 6

Michael Fogelack and Grae Nonas explore every dimension of the tomato in this ingenious mix of flavors, temperatures and textures.

GRANITA

- 5 large tomatoes, chopped (2½ lbs.)
- 1½ Tbsp. honey
- 1½ Tbsp. red wine vinegar
- Sea salt

SALAD

- 2½ lbs. multicolored heirloom tomatoes, cut into different sizes
- 2 cups multicolored cherry tomatoes, halved (10 oz.)

3 Tbsp. extra-virgin olive oil, plus more for drizzling

sea salt and black pepper

Cherri sprigs, for garnish

1. **Make the granita** in a blender or food processor, puree the chopped tomatoes until nearly smooth. Line a strainer with a double layer of cheesecloth and set over a medium bowl. Pour the tomato puree into the strainer and let drain in the refrigerator overnight. You should have about 1 cup of tomato water; reserve the solids for making soup or sauce. Whisk the honey and vinegar into the tomato water and season lightly with salt.
2. Pour the tomato water into an 8-inch square glass or stainless steel baking pan. Freeze for 1 hour. Scrape the frozen edges into the center with a fork. Freeze for about 3 hours longer, scraping hourly, until the granita is uniformly icy and flaky.
3. **Make the salad** in a large bowl, toss all of the tomatoes with the 3 tablespoons of olive oil and season with salt and pepper. Transfer to shallow bowls and spoon the granita on top. Garnish with cherri sprigs, drizzle with olive oil and serve.

MAKE AHEAD The granita can be frozen for up to 3 days. Pluff before serving.

WINE Daily aromatic California Sauvignon Blanc; 2013 Elizabeth Spencer.

CHEF TIP
Make the granita with blended tomatoes, but... instead of using cherri, use the green leaves. They'll make you part of the neighborhood.

PHOTO LEFT: TAMARA PHOENIX; PHOTO RIGHT: TAMARA PHOENIX; STYLING: JESSIE KELLY AND PRESIMONE FERRARINI

JULY 2015 BEST NEW CHEFS 4 FOLLOW US @FOODANDWINE

COVER RECIPE

Burrata Salad with Peaches, Pickled Pepper and Pua Tendrils
Active 30 min; Total 1 hr 45 min
Serves 4

PICKLED PEPPER

- 1 banana pepper or cubanelle pepper, seeded and thinly sliced into rings
- ¼ cup Champagne vinegar
- 2 tsp. kosher salt

DRESSING

- 2 Tbsp. red wine vinegar
- 2 Tbsp. minced shallot
- 2 Tbsp. extra-virgin olive oil
- 2 Tbsp. grapeseed oil

SALAD

- Two 6-oz. balls of burrata cheese, patted dry and halved
- ¼ cup small mint leaves
- 8 cups pea tendrils (4½ oz.)
- 1 cup small purslane sprigs
- Kosher salt and pepper
- 1 large, ripe yellow peach, pitted and cut into 12 wedges

1. **Make the pickled pepper** Place the pepper rings in a small saucetpan, boil the vinegar and salt, stirring, until the salt dissolves; pour over the pepper rings. Let stand at room temperature for 90 minutes. Drain.
2. **Meanwhile, make the dressing** In a small bowl, combine the vinegar and shallot and let stand for 30 minutes.

MAKE AHEAD The drained pickled pepper rings can be refrigerated for 1 week.

WINE Minerally, strawberry-scented red rose; 2014 Tonda delle Torri, Terra d'Oro, Italy.

Small bowl from Clem Leeb; fork from Corra Home. Opposite: again by Healey & Bennett.

ORI MENASHE

BESTIA, LOS ANGELES SOUTHERN CALIFORNIA INGREDIENTS COMBINED WITH THE SPIRIT OF AUTHENTIC ITALIAN COOKING.

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FAST, EASY, FRESH BUDGET DINNERS

Brown Rice and Beans with Ginger-Chile Salsa

ACTIVE 20 MINUTES TOTAL 30 MINUTES
*** Serves 4** It's not traditional, but we love the heat that fresh ginger adds to salsa.

2 Tbsp. olive oil, divided
1 medium onion, chopped, divided
1 cup brown rice
Kosher salt
¾ cup coarsely chopped fresh cilantro, divided
Freshly ground black pepper
1 tsp. ground coriander
1 tsp. ground cumin
2 15-oz. cans black beans, rinsed
1 cup low-sodium vegetable broth or water
2 red jalapeños or Fresno or Holland chilies, halved, seeded
1 garlic clove
1 Tbsp. chopped peeled ginger
1 Tbsp. finely grated lime zest
¼ cup fresh lime juice
1 avocado, halved, pitted, chopped
¼ cup crumbled Cotija cheese or feta
Lime wedges (for serving)

1 Tbsp. oil in a medium saucepan over medium heat. Add ½ of onion and cook, stirring occasionally, until softened, about 5 minutes. Add rice and stir to coat. Add 2 cups water and season with salt. Bring to a boil; reduce heat to low, cover, and cook until rice is just tender, 45-50 minutes.

Remove from heat. Let stand, covered, for 10 minutes. Fluff rice with a fork. Fold in ¾ cup cilantro; season with salt and pepper.

While rice is cooking, heat remaining 1 Tbsp. oil in a medium saucepan over medium heat. Add ½ of remaining onion. Cook, stirring occasionally, until onion has softened, about 5 minutes.

Add coriander and cumin, stir for 1 minute. Add beans and broth; season with salt and pepper. Bring to a boil; reduce heat, until thickened, 8-10 minutes.

Pulse chiles, garlic, ginger, lime zest, lime juice, and remaining onion in a blender until a chunky sauce forms. Season salsa with salt.

Serve rice with beans; top with salsa, avocado, cheese, remaining cilantro, and lime wedges. **CALORIES 360 FAT 16 G FIBER 16 G**

STILL A BARGAIN
 My meals have changed a lot since college (ice cream for breakfast, anyone?). But I still go back to my favorite budget dish: a fried egg and cheese on toast. It used to be American cheese, dressed with hot sauce; now it's aged cheddar and Korean gochujang. —MARY FRANCES HECK

BETHINK RICE AND BEANS
 A zesty salsa brings up the classic duo.

FOR COMPLETE RECIPE INFORMATION FOR THE REST OF THE ISSUE, GO TO BONAPPETIT.COM/REVIEWS

PHOTO: JAMES HEWITT

BONAPPETIT.COM • APRIL 2013

Bowl by Asterio
 Linsins from Dora Artisans.

Cucumber Salad with Buttermilk Dressing and Pickled Onion

Total 45 min. Serves 4 to 6

PICKLED ONION

1 cup red wine vinegar
¼ cup sugar
¼ cup water
¼ tsp. sea salt
1 red onion, thinly sliced
1 tsp. salt

DRESSING

1 cup crème fraîche
¼ cup buttermilk
¼ cup mayonnaise
2 Tbsp. fresh lemon juice
1 Tbsp. minced tarragon
1 Tbsp. minced chives
1 Tbsp. minced parsley
1 garlic clove, finely grated
Sea salt and black pepper

SALAD

2 Persian cucumbers, thinly sliced lengthwise
3 Kirby cucumbers, cut into thin wedges
2 Tbsp. red wine vinegar
2 Tbsp. extra-virgin olive oil, plus more for drizzling
Sea salt and black pepper
Sunflower sprouts, roasted sunflower seeds and tarragon leaves, for garnish

1. Make the pickled onion in a small saucepan. Add the vinegar, sugar, water, and salt just to a boil; stirring to dissolve the sugar. Remove from the heat; add the onion. Let cool, then refrigerate and drained.

2. Make the dressing in a small bowl; whisk all of the ingredients together and season with salt and pepper.

3. Make the salad in a medium bowl. Add all of the cucumbers with the vinegar and the 2 tablespoons of olive oil. Season with salt and pepper and let stand for 5 minutes.

4. Spoon the dressing into shallow bowls and top with the cucumber salad. Drain the onion and scatter over the salad. Garnish with sunflower sprouts and seeds, tarragon and a drizzle of olive oil. Serve.

"I grew up in Dallas, and I grew up in New England," says Grae Nonas, "but he and I share cucumber salad as a childhood touchstone."

PHOTO: JAMES HEWITT

BEST NEW 2013

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