Art Department

Carin Scheve

www.art-dept.com

Art Department

Carin Scheve

www.art-dept.com

Art Department

Carin Scheve

www.art-dept.com

Art Department

Carin Scheve

www.art-dept.com

Art Department

Carin Scheve

www.art-dept.com

Art Department

Carin Scheve

www.art-dept.com

Art Department

Carin Scheve

www.art-dept.com

Art Department

Carin Scheve

www.art-dept.com

Art Department

Carin Scheve

www.art-dept.com

Art Department

Carin Scheve

www.art-dept.com

Art Department

Carin Scheve

www.art-dept.com

Art Department

ANATOMY OF A MILKTOOTH BRUNCH

1. POTATO LATKE
The side dish is both savory and sweet, served with vanilla bean applesauce and crème fraîche.

2. RHUBARB COFFEE CAKE
One of the stellar breakfast pastries made by pastry chef Jordan Kahn, Zoë Taylor, is laced with Indiana rhubarb and black plum preserves.

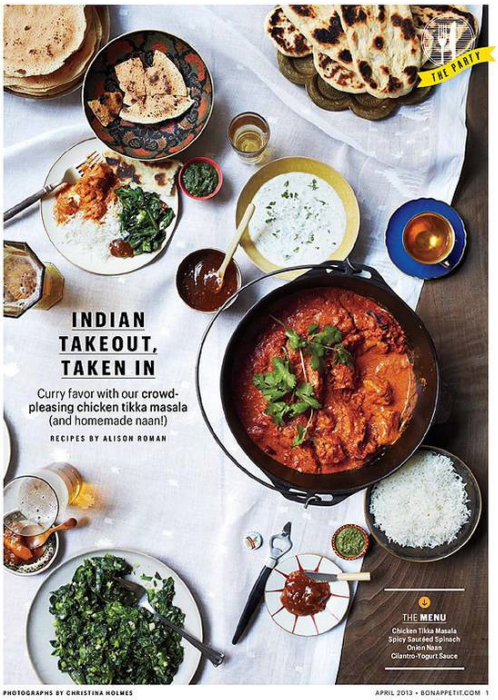
3. DUTCH BABY PANCAKE
Made with cornmeal, she puffy and crispy pancake is topped with strips of ham from Iowa butcher Smoking Goose, melted Gruyère, dried-cranberry mostarda, and tatsoi leaves.

4. BREAKFAST TACOS
Brooks fills flour tortillas with corned beef hash, pickled red onions and charred shishito peppers. "The staff usually eats most of these before the customers can," he says.

5. HOUSE SCRAPPLE
As a special, Brooks offers a platter of crispy oatcake-and-beef scrapple, complete with Tyson-infused beer ketchup, steak fries and a couple of fried eggs.

CHEF TIP
Coffee is a terrific base for brunch cocktails. One of the signature drinks at Milktooth is the Notorious F.I.G. (cold brew with fig-infused syrup).

FOLLOW US @FOODANDWINE BEST NEW CHEFS 17 JULY 2015



THE PARTY

INDIAN TAKEOUT, TAKEN IN

Curry favor with our crowd-pleasing chicken tikka masala (and homemade naan!)

RECIPES BY ALISON ROMAN

THE MENU
Chicken Tikka Masala
Spicy Sautéed Spinach
Onion Naan
Cilantro-Yogurt Sauce

PHOTOGRAPHS BY CHRISTINA HOLMES APRIL 2013 • BONAPPETIT.COM 1

Carin Scheve

www.art-dept.com

Art Department

In his diner-style kitchen, Jonathan Brooks, BELOW, passes food directly to customers sitting at the counter. Café Bustelo cans filled with mismatched silverware line the tables, where everyone's eating dishes like shrimp with quinoa grits (p. 16), TOP LEFT, and Japanese pancakes called okonomiyaki (p. 16), BOTTOM RIGHT.

Tomato Salad with Tomato Water Granita
Active **45 min;** Total **4 hr 45 min plus overnight draining**
Serves **6**

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

GRANITA

- **5 large tomatoes, chopped (2¼ 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**
- **Chervil 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 chervil sprigs, drizzle with olive oil and serve.

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

WINE Zesty, aromatic California Sauvignon Blanc: 2013 Elizabeth Spencer.

CHEF TIP
Make the granita with blemished tomatoes, a.k.a. "seconds"—often overripe, they have the most flavor. This will make you part of the #SecondsFood campaign.

HAND LETTERING: SASHA PRUDD; FASHION STYLIST: SARAH PARLUNG; GROOMERS: JESSE RILEY AND ROSEMARIE BERNARDO.

JULY 2015 BEST NEW CHEFS 4 FOLLOW US @FOODANDWINE

COVER RECIPE

Burrata Salad with Peaches, Pickled Pepper and Pea 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**
- **⅔ 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**
- **Kosher salt and pepper**

SALAD

- **Two 6-oz. balls of burrata cheese, patted dry and halved**
- **½ 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 heatproof bowl. In a small saucepan, 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. Slowly whisk in both oils until incorporated. Season with salt and pepper.

3. Make the salad In a food processor, puree 1 ball of burrata until smooth and spreadable. Spread the burrata puree in shallow bowls. In a medium bowl, toss the mint, pea tendrils, purslane and pickled pepper rings with the dressing. Season with salt and pepper and toss to coat. Mound the salad in the bowls. Tear the remaining burrata into small pieces and arrange in the salads along with the peach wedges.

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

WINE Minerally, strawberry-scented rosé: 2014 Tenuta delle Terre Nere Etna Rosato.

ORI MENASHE

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

Small bowl from Clam Lab; fork from Canvas Home. Opposite: apron by Hedley & Bennett.

Carin Scheve

www.art-dept.com

Art Department

FAST, EASY, FRESH
BUDGET DINNERS

Brown Rice and Beans with Ginger–Chile Salsa

ACTIVE 20 MINUTES TOTAL 50 MINUTES
4 SERVINGS *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
- ½ 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 chiles, 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)

Heat 1 Tbsp. oil in a medium saucepan over medium heat. Add ¼ 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, 40–50 minutes.

Remove from heat. Let stand, covered, for 10 minutes. Fluff rice with a fork. Fold in ¼ cup cilantro; season with salt and pepper.

While rice is cooking, heat remaining 1 Tbsp. oil in a medium saucepan over medium heat. Add ¼ 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, and simmer, occasionally mashing beans, 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, doused with hot sauce; now it's aged cheddar and Korean *gochujang*. —*MARY-FRANCES HECK*

FOR COMPLETE NUTRITIONAL INFORMATION FOR THE RECIPES IN THIS STORY, GO TO BONAPPETIT.COM/RECIPES

RETHINK RICE AND BEANS
A zesty salsa livens up the classic duo.

FOOD STYLING BY SIMON MARSHAL. PROP STYLING BY DAWN SCHEFFEL.

4 BONAPPETIT.COM • APRIL 2013

Bowl by Materia Lumina from Dara 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

DRESSING
- ½ 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
- 3 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, bring 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 until chilled.

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, toss 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.

"Michael 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."

BEST NEW CHEFS 6

OPPOSITE, BY NINA AYRES (2)

Carin Scheve

www.art-dept.com