

Carnal Craving



Want to take the **BEST** photographs of your food? Find out how!

We get personal with chef **Slivna Rowe**



TOP10

Best new restaurants in America
Tips for making the best burger
Pastry tools



Food Porn You Can Love
Without Hating Yourself



Top 10 Tips For Making The
Perfect Burger



Top 10 Best New Restaurants
In America



Top 10 Pastry Tools



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TOP 10

Pastry tools

As home cooks, we rely on our instincts, our knowledge, and our curiosities -- but we also have to rely on our tools. Which is why we're asking the experts about the essential tools we need to make our favorite foods attainable in our own kitchens.

Today: How does Dominique Ansel, whose new book is available for pre-order, make pastry creations that spark mass hysteria in New York City? He starts by stocking his kitchen with these 10 tools.

I always say that when it comes to baking, you need to buy a lot of toys. A dash of this and a pinch of that sounds romantic, but it's a pastry chef's nightmare. Real baking relies on precise science and an investment in a few tools that will dramatically improve the quality of your work. The more equipment you invest in, the less intimidating baking becomes. If you're a passionate cook, don't be scared to load up your kitchen with a proper baking section. You won't regret it!

1

Digital scale

There's a strange stigma about buying a scale, but if you're serious about baking, this is perhaps the one tool to invest in. Measurements are so much more accurate with a digital scale, and you don't have to worry about how densely you packed your measuring cups and spoons. Scales are small, relatively cheap, easy to use, and much more efficient than a collection of cups and spoons.



2

Stand mixer

I've whipped creams and meringues with only a whisk and a sturdy forearm before, but after a while, it gets a bit painful. While you can make cookie batter with a bowl and a spatula, a stand mixer allows you to really dive into more serious recipes.



3 Probe thermometer

Temperature makes a big difference the minute you start to work with sugar, as its texture changes so much depending on how much you heat it. Can you make a good meringue or caramel without a thermometer? Yes. But to consistently make a great one, this is one piece of equipment that's worth it.

4 Chopsticks

A few years ago, I started realizing how convenient chopsticks are as tools for finishing desserts with those last few precise touches.

They don't look as fancy as a pair of tweezers, but you can also regularly replace them and you can use them while frying.



5 Piping bag

Piping can be intimidating when you're embellishing a cake with fancy calligraphy. But piping isn't just for decoration -- it's also for filling things. Plus, a piping bag allows you to work with one of my best doughs -- pâte à choux-- the eggy and light dough you find in both éclairs and cream puffs.



6 Vegetable peeler

You go through a lot of fruit when you're baking. I remember peeling baskets of apples when I was an intern. At a certain point, a peeler is a good investment. For an added trick, you can use a peeler to lightly level off the sides of your tart shells to make them even.



7 Silicon mat

You work with a lot of tricky consistencies in baking. Not only does a silicon mat help sticky marshmallow or fragile mousse to set, but it also makes certain cake batters easier to unmold. It also keeps more delicate doughs moist and prevents them from drying out or over-baking. Of course, silicon mats also make washing the dishes a lot easier.





8 Dough scraper

This tool is for more than just scraping dough off the bottom of your mixing bowl. The curved side can serve as a scoop, and it is also useful for mixing lighter batters and meringues. Flip it over to the straight edge, and it can be used to spread batter evenly on a sheet pan before baking, to ice a cake, or to level off your tart filling so it's clean and neat.

9 Microplane

You never realize how often you could use a microplane until you get one. In pastry, it's crucial for zesting fruits and grating fresh spices.



10 Torch

In the past, people would assume you only use a torch for making crème brûlée, but a torch can be a very handy tool for adding caramelized crunch to a variety of treats. Sprinkle sugar onto fruits and torch them briefly. Or use a torch to brown meringues and -- my favorite -- to toast up marshmallows. It can also help you quickly heat up the sides of your mold to make unmolding easier.

For more essential tool tips from Dominique Ansel, visit: food52.com

Softhearted Chocolate Cakes

Makes: 8 servings Total Time: 1 hr 34 mins

Ingredients

1 cup unsalted butter, cut into pieces (1/2 pound)
8 ounces bittersweet chocolate, chopped or 1 1/3 cups semisweet chocolate pieces
4 eggs
4 egg yolks
1/2 cup sugar
1/2 cup all-purpose flour
1 teaspoon vanilla
1/8 teaspoon salt
Whipped cream (optional)
Fresh Raspberries
1 10 - ounce package frozen red raspberries in syrup



Directions

1. Lightly butter eight 8-ounce ramekins or 1-cup souffle dishes; line bottoms with parchment or wax paper. Place the prepared ramekins on a shallow baking pan or on a large cookie sheet. Set aside.
2. In a heavy-bottomed, medium saucepan, melt butter and chocolate over low heat, stirring constantly. Remove from heat; cool slightly. (Or, in a mixing bowl, combine the butter and chocolate. Place mixing bowl over a pot of simmering water and melt butter and chocolate, stirring occasionally. Remove bowl from the simmering water pot; set aside to cool slightly.)
3. In a large mixing bowl, beat eggs and egg yolks with an electric mixer on high speed for 5 minutes or till thick and lemon-colored. Mix a large dollop of the beaten eggs into the butter-chocolate mixture. Gently fold till combined. Add butter-chocolate mixture to remaining beaten egg mixture and fold. After a few folds, sprinkle in sugar, flour, vanilla and salt. CONTINUE to fold till the mixture is combined.
4. Quickly divide the batter evenly among prepared ramekins. Bake in a 350 degree F oven for 9 to 10 minutes or till cakes feel firm to the touch on top edges, but still soft in the center when pressed with a fingertip. Remove from oven; set ramekins on a wire rack. Let cakes cool completely in ramekins.
5. Line a baking sheet with parchment paper. When cakes are cool, use a small metal spatula to loosen edge of cakes from side of ramekin and unmold onto the parchment-lined baking sheet. The centers of the cakes are supposed to be soft. (If not using immediately, wrap in plastic wrap. Refrigerate till ready to use.)
6. When ready to serve, place cakes on a microwaveable serving plate. Heat in a microwave oven on 100% power for 112 to 2 minutes or till warm. (Center of cake will slightly pop up.) Serve with whipped cream and garnish with a splash of Raspberry Sauce. and /or fresh raspberries, if you like

<http://www.midwestliving.com/recipe/chocolate-cakes/softhearted-chocolate-cakes>



TOP 10

Best New Restaurants in America for 2014

-Andrew Knowlton

In our most eclectic and unexpected list to DATE, you'll find a sprawling downtown market, a Thai food truck, and an adorable "pastry luncheonette." The choices may surprise you, but it's exactly that high-low, anything-goes mix that so perfectly summarizes the way we eat now.

1 Rose's Luxury

The best new restaurant of 2014 is all about family, hospitality, and the crunchiest, most addictive fried chicken you'll ever eat!

2 High Street on Market

At Philly's gluten-worshipping all-day café, filling up on the bread is the smart move!

3 Estela

We LOVE the funky, old-world wines, buzzy atmosphere, and minimalist small plates created by New York chef Ignacio Mattos! Locals recommend the delicious Panna Cotta!

4 Tosca Cafe

The only thing San Francisco's Tosca Cafe was missing was a menu. Enter one of America's top restaurant duos and a roster of rustic Italian favorites!

5 Westward

A stunning waterfront setting, snappy nautical design, and dozens of oysters — there is no better all-day restaurant hang than Seattle's Westward!

6 Central Provisions

Nowhere will you find a more inspiring embodiment of crudo than at Central Provisions, in Portland, Maine!

7 Hot Joy

Deliciousness reigns at this pan-Asian stoner-food temple in San Antonio, Texas. The colorful interior feels like a SET of a vintage kung fu movie, and many regulars recommend the pork belly tacos!

9 Måurice Luncheonette

Earnest, a bit precious, and crazy charming, Måurice brings big, beautiful sweets from Portland, Oregon's littlest contender. The flavors will dance on your palate with textures so silky smooth!

8 Thai-Kun

Prepare to have your senses obliterated by the "O.G. Thai" cuisine of chef Thai Changthong's food truck in Austin, Texas!

10 Grand Central Market

Grand Central Market is located in the heart of downtown Los Angeles' Historic District L.A.'s 97-year-old food hall is looking cooler than ever these days!



About the Author Andrew Knowlton

As the restaurant and drinks editor at Bon Appétit, it's Andrew Knowlton's job to travel around the country and try as many new, buzzy restaurants as possible. "I'm just coming off of three months of straight travel for the September issue," he explains. "So I binge-eat during that like six meals a day. When I am home, I like to spend time in my neighborhood with my family." For Knowlton, that means staying in Carroll Gardens where he hits the neighborhood's best places, like Prime Meats, or the backyard of Frankies 457.

-Sierra Tishgart



Food Photography

How to get the best shot.

-Samsung



Why Is Food Different?

With all the vibrant colors and interesting textures that appear on a plate, you might think food would be easy to shoot, but it's not. Correct lighting is essential to bring out those colors, and it's all too easy to forget about composition and wind up with an uninteresting — or worse, unappetizing — photo. Fortunately, this is where a little education, practice and a quality camera can make all the difference.

Staging the Plate

A good food photograph begins before you even go to the grocery store: Plan ahead to buy garnishes, side dishes and tableware that will enhance your picture. Linens should be clean and pressed. Plates and bowls should complement the colors in the food you're serving, and garnishes should be used thoughtfully to add color and visual interest where it's needed. (That's why chefs use them, too!) Even a flower or a fork can make for a nice addition to your photo's composition.

Don't waste time with shot setup, however. Remember: Food is best photographed immediately when it is served. A flat souffle makes for a flat picture as well.



Setting Your Camera

You don't want to waste time fumbling with the settings on your camera, so give them a bit of thought beforehand. Since you'll often shoot very close to the subject, you'll find that the "macro" mode will dramatically improve your pictures — macro is meant to be use when taking close-ups of small, detailed things, so your food pics will pop in this mode.

If you don't have a lot of light and want to avoid using a flash, you can increase the ISO setting, which increases the sensitivity of the camera's image sensor. Use a fast shutter speed if you're shooting in a high ISO mode, and grab a tripod — even a miniature, pocket-size model — to keep the camera steady and eliminate blur.

Composing the Shot

How you shoot depends on the dish: A turkey may require a shot that captures the entire bird. But the cranberry jelly may look its best with a close-up that gets just a quarter of the bowl in the picture along with a few stray berries on the tablecloth.

As always, experiment with your shots (just work fast), and remember this rule of thumb: Select the single most interesting element on each plate and emphasize that element with your shot.

Flash Do's and Don'ts

In any photograph, the flash can be your worst enemy, washing out the image and creating harsh shadows. This is particularly true with food, where a photograph can turn a bright green bean or a lovely maroon cranberry into a mushy image that reminds you of cafeteria food.

If the lighting in your dining room is dim, consider a change of scenery. Can you take the plate to a WINDOW, or to a brighter area, where a flash won't be needed? Sneak off to the kitchen and take a few shots in the (usually well-lit) staging area before your volunteer waiter picks up the dish, or maybe grab a shot while the food is still cooking.

But if you can't get enough natural light on your dish, a flash may be required. If so, an indirect flash is your best option. Instead of aiming right at the food, point the flash upward and bounce the light off the ceiling for a softer, more natural effect.



Chur Burger's Warren Turnbull: Top Ten Tips For Making The Perfect Burger



New Zealand born acclaimed chef turned burger man Warren Turnbull has been an integral part of the Sydney dining scene since 1998. After training at the Auckland Chef Training School and honing his knowledge in London, Warren worked alongside Liam Tomlin for six years at what was one of Sydney's most respected kitchens, Banc restaurant, moving through the ranks to become head chef until Banc's doors closed.

Turnbull went on to open Restaurant Assiette in 2005, quickly earning two chef hats and ranking in the Australian Gourmet Traveller Top 100 Australian Restaurants. In 2010, Turnbull opened District Dining which earned another chef's hat within a year of opening.

To coincide with the ever-changing Sydney food scene, Turnbull closed both Assiette and District Dining to open his next venture, Mexico Food and Liquor which now has five sites.

Chur Burger was established in 2013 with three venues in Sydney; Surry Hills, Paddington and the recently opened Manly, with Chur restaurants on the way for Brisbane, Cronulla and Parramatta.

Here are Warren's top ten tips for making the perfect burger:

1 Keep it simple – no one likes a burger which has so many fillings that everything oozes everywhere when you take a bite. Pick combinations like slaw, pickled veg or avocado to match your meat and make sure that your burger ends up in your mouth rather than all over your plate.

2 Grind your own mince – it's a great way to control fat content and know exactly what's in your mince. Not many people realise how easy it is! If you don't have a meat grinder, you can whip up some ground beef in your food processor. You can use meats like beef, lamb, chicken and turkey, whichever takes your fancy. For best results, I like a coarse grind rather than a fine grind.

3 Cook meat medium rare - to me, a perfect patty is juicy with a pinky-red looking centre. Cooked longer and you're looking at a dried up piece of meat with no juice – one of the cardinal sins of burger-making!

4 Know when to season – to ensure you have a juicy patty, season your meat after it's cooked rather than at the mince stage.

5 Cook meat on a flame – by simply cooking meat on a flame, you are adding loads of extra flavour to the meat.

6 Pack lots of punch in your sauces – you can't have a good burger without good sauce. I use ZOOSH dressings at home on my burgers. They're no-fuss and the peri peri mayo packs a punch. Also, try the ZOOSH garlic aioli mayo with some fresh lime zest and juice and you'll have a cracking sauce in no time at all.

7 Use the freshest and best quality ingredients – I'm a stickler for using the best quality ingredients. I like to source everything locally and make sure that only the best, fresh ingredients touch the plate.

8 Perfect buns – buns are extremely important. They must be soft but able to hold all of the ingredients together and should be as tasty as the ingredients you put inside.

9 Be experimental – but work with flavour combinations that work. No chocolate and beef burgers here; it's all about balancing salt, spice, citrus, creaminess and that touch of sweetness at the end.

10 Don't toast your buns too much – buns that are too toasted will become dry, may shrink and can become hard and crumbly. Another cardinal burger sin is having a bun so toasted that it scrapes the top of your mouth! Go light; a light toasting is ideal, both on the inside and out.

By Khalil Khouri



Chef Warren Turnbull

AMERICA'S BEST: **TOP 6** COMFORT FOODS

1 **Best No-Nonsense Pizza:** Lucali, Brooklyn



No pasta. No vino. All you can get here are pizzas and calzones. New Yorkers don't mind in fact, they wait up to two hours for them. Owner Mark Iacono (who made his very first pie when he opened this place) lets his dough rise for two days then rolls it out with a wine bottle and tops it with his grandma's sauce.

2 **Best Old-Fashioned Biscuits:** Loveless Cafe, Nashville



Lon and Annie Loveless opened this spot in 1951 as a Grand Ole Opry hangout, and although ownership has changed, Annie's biscuit recipe hasn't. The buttery, fluffy rounds come as a side with every meal, but it's a crime not to get them as the main event, with eggs, country ham and red-eye gravy. 8400 Hwy. 100, Nashville, TN.

3 **Best Hand-Cut Fries:** Boise Fry Co., Boise, ID



The slogan is "Burgers on the side": This place is all about fries. You can name your cut, your potato type (like Okinawas from Hawaii) and your toppings (like chipotle aioli or smoked sea salt). You can create just about any combo, but you can't get your fries naked □ they're all cut with the skin on. 111 Broadway, Suite 111, Boise, ID

4 **Best Spaghetti With Red Sauce: Scarpetta, Miami Beach, FL, and New York**



Great chefs know not to mess with Mom’s recipes. Chef Scott Conant serves his spaghetti the old-fashioned way, no meatballs, no fancy garnishes, just perfect freshly made pasta, hand-mashed tomato sauce like his mother used to make and olive oil infused with basil and hot pepper.

5 **Best Chicken Soup: Famous 4th Street Delicatessen, Philadelphia**

Russ Cowan comes from four generations of Jewish deli owners, so when he took over this famous spot five years ago, he didn’t hesitate to add his family’s chicken soup to the menu. Each bowl is loaded with chicken, carrots, matzo balls, kreplach (beef brisket in dough), noodles, rice and kasha. It’s meant for two to three people, but fans claim to eat it by themselves.



6 **Best Southern-Fried Chicken: Watershed Restaurant, Decatur, GA**



Edna Lewis, the face of Southern cooking before she died in 2006, helped create this restaurant’s amazing fried chicken recipe: Fry master Laura Mares soaks the chicken in buttermilk for two days and fries it in lard, butter and fat from a country ham. Plan your visit: It’s sold only on Tuesdays. 406 West Ponce De Leon Ave., Decatur, GA



Written by Alton Brown from *Food Network*



Food Porn You Can Love Without Hating Yourself



Andrew Davis isn't really up for talking about himself. "This is not about me," he writes via e-mail. "I could tell you where I am from and how old I am, but my story isn't any more interesting than the individuals that contribute."

He's talking about Millennial Kitchen, a user-based platform he started in August. Anyone can create a profile, post recipes, and learn from others, just as long as it aligns with the site's defined, core message which is meant to inspire healthy change with a "food evolution revolution from fast, unhealthy food to a whole-food, plant-based diet."

Currently, he lives at his mother's home and deals with the 9-5 grind like so many of us. "See, I'm not that interesting," he writes. We beg to differ. He's the vehicle driving the platform in his spare time. Since he began the project, he's had 30,000 site visits and he's got 10,000 Instagram followers. More importantly, seventy-four contributors have joined his network to post recipes.

"It's really more interesting to learn about the people from all around the world that post these beautiful, unique, plant-based recipes," he says.

Andrew is a compelling character, and not just because he recognizes the power of social media. "Everyone has a voice and anything is possible," he says. Yet apps like Instagram suffer from information overload. "Sometimes I find creations that would outshine any Food Network star," he says. Still, anyone scrolling through their feed is bombarded with filtered photos of food porn next to selfies. Even if Instagram can serve as a recipe book in and of itself, it gets lost in the hubbub of party pics and duck lips. Andrew doesn't like that kind of

online noise. "I'm old fashioned," he says. "I guess that I like to preserve memories." In the case of Millennial Kitchen, that overlooked recipes can have "another breath" and "maybe even a second glance for some," he says. It's true. The platform is a step above people posting photos of their dinner. Instead, Millennial Kitchen scratches below the surface by providing DIY guides. Suddenly, salivating over these pictures is worth your scroll time. "You see the method in the madness," Andrew explains. As such, these recipes take plant-based ingredients and turn them into achievable works of art.

By Scott Pierce

Complete article available at collectively.org

Celeb chef Silvena Rowe talks days off, duck brains and cooking for Olympians

The culinary whizz, who talks about some of the most unusual foods she's eaten, has been filming in the UK and stateside for two upcoming shows. The Time Machine Chefs, which aired in the US in August and the BBC prime-time series Keep Cooking and Carry On, which will hit screens this autumn.

Off screen Silvena has been keeping busy too. Her debut restaurant Quince opened in the Mayfair Hotel last year and has since become celebrated for its adventurous recreations of classic Eastern Mediterranean cuisine.

You've been busy cooking for hungry Olympians at your Mayfair restaurant, Quince, recently. Were they different from your usual clientele?



“I cooked for the US women’s rowing eight. Standing next to those girls even I felt tiny. They were a fine bunch of ladies with great appetites, stunning and full of woman power.

“Unusually for me we were all in the kitchen together. We had a lot of fun preparing lean ottoman lamb cutlets with white truffle sauce, a pomegranate salad, as well as halibut and orange and coriander dressing.

What was the biggest challenge that the contestants had to overcome on The Time Machine Chefs?

“There were quite a few: cooking outside, contending with the elements and of course the lack of basic equipment that we take for granted these days. I was most impressed by their use of imagination and resourcefulness. They attempted difficult dishes regardless of their lack of equipment.

Research for your book “Purple Citrus and Sweet Perfume” took you on a journey of the old Ottoman Empire. What were your favourite foodie discoveries from your travels?

“It was such an adventure, a world like no other. Anything involving aubergine out East is a pretty good bet. Syrian cuisine really opened my eyes – it’s on the border geographically as well as gastronomically. The same goes for Istanbul, one of my favourite cities - the Turkish influence is very much present but the Arabic one is strong too.

“My favourite dishes are simply roasted peppers and aubergine. Although I’m a big meat eater, the veggie dishes there really are incredible.”

Interview by Sophie Devonshire

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The former quarterback shares a dessert served at his Colorado restaurants.

John Elway's **BROWNIES**



CHOCOLATE BROWNIES

Makes 12 brownies

1/4 cup all-purpose flour
1/4 tsp. baking powder
1/2 cup butter
1/3 cup cocoa
3/4 tsp. coffee extract
2 eggs
3/4 tsp. salt
3/4 tsp. vanilla extract
1/2 cup sugar
1/2 cup light brown sugar

1. Preheat oven to 350° sift together flour and baking powder. set aside.

2. Combine butter, cocoa, and coffee extract in heat-proof bowl over simmering water, stirring until melted; set aside for cooling.

3. Beat eggs, salt, vanilla, and sugar on low speed with electric mixer until thickened; gradually add cocoa mixture. Gently fold flour mixture into batter. Spread in a greased 8-in square baking dish. Bake 25 to 30 minutes or until top is beginning to puff and center is just set. Cool on wire rack.

4. Cut brownies into 12 squares. When ready to serve, rewarm brownies in oven at 350° for 1 minute. Top with vanilla ice cream and chocolate and caramel sauces if desired. Serve immediately.

In the next edition...

Interview with Gordan Ramsey



Gordan Ramsey tells us how he got started with becoming a chef and opening his first restaurant.

How to cook the perfect ham



Boston's best desserts

Roast Beef sandwich recipe



How to cook like a professional by Emeril Lagasse

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