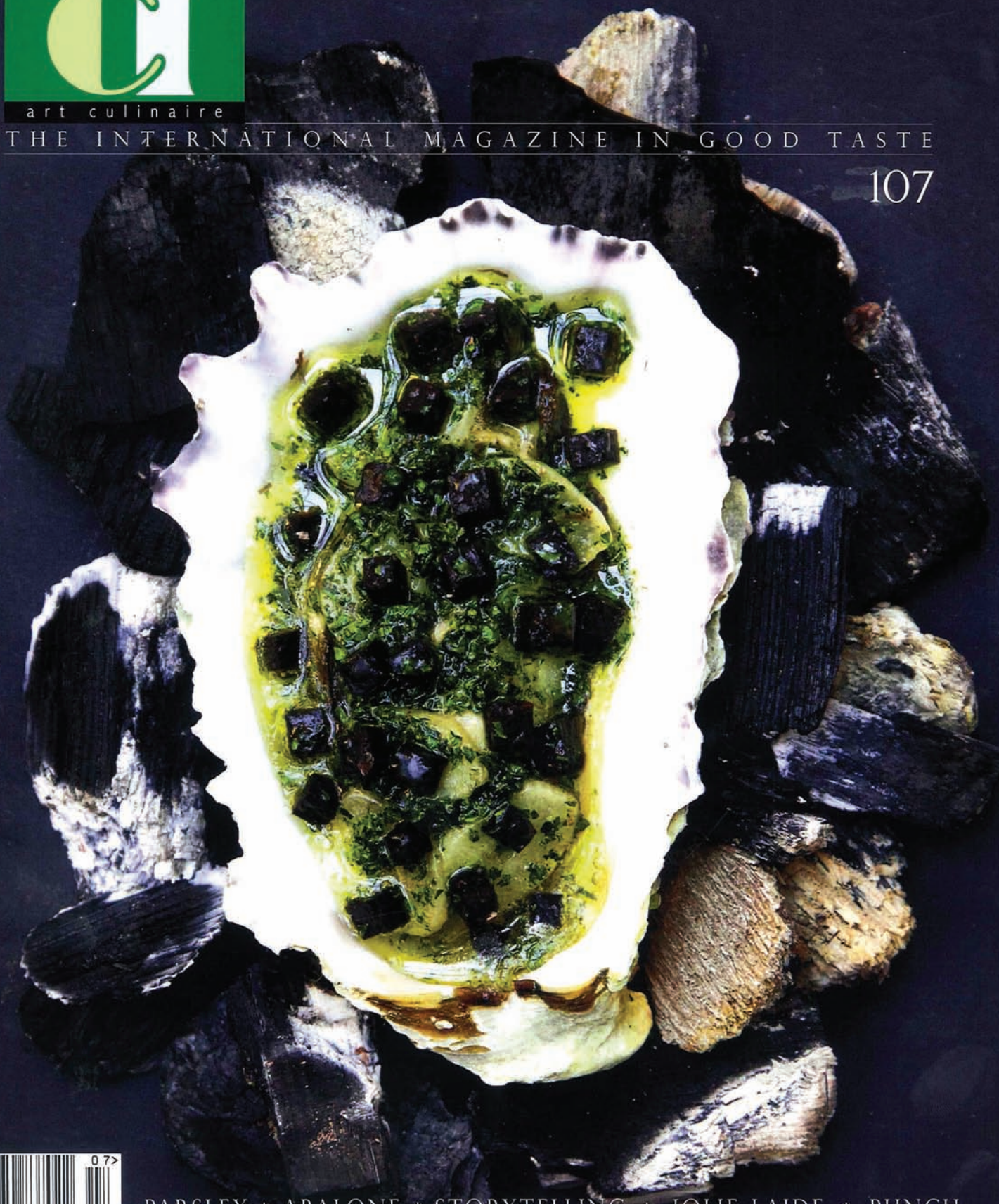




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THE INTERNATIONAL MAGAZINE IN GOOD TASTE

107



PARSLEY \* ABALONE \* STORYTELLING \* JOLIE LAIDE \* PUNCH



*Chris Cosentino*  
**INCANTO**  
San Francisco, CA

Still, Cosentino continues to push the envelope and his own professional evolution. In 2007 he started Boccalone: Tasty Salted Pig Parts with his partner at Incanto, Mark Pastore. The company turns out fresh and cured salumi, ranging from breakfast and Italian sausage to capocollo, lardo, and guanciale. They also offer cooked specialties such as pã té, porchetta de testa (oppositepage), and mortadella. He is a cookbook author, and has even worked on comic books.

So maybe Cosentino has found his place in the culinary world. Well...maybe, but if you ask him, his story is far from complete. Cosentino explains, "I feel like I am constantly evolving as a chef and as a person." If his next ten years are anything like these past ten, we are all in for a tasty ride.

**Growing up, not caring much for offal, was there a specific dish or experience that turned it around for you?**

Growing up in an Italian-American family with an English heritage, offal was always part of my life. I remember going to visit my great-grandmother and running out of the building because I could smell her cooking tripe on the third floor the second we entered the building. Now that I love it, I wish Rosalie (my great-grandmother) were here to see just how influential she was in my life. The final game changer came while traveling in Europe with my wife; soon after, I harvested my first animal and it put everything in perspective.

**Do you think your diners are looking to be challenged by certain ingredients (i.e., heart tartare) when they come to Incanto, or from what you can tell do most come in with open minds?**

I don't think they are looking to be challenged intellectually as much as they are looking to challenge their palates with new textures and flavors. What we do at Incanto is not a new concept, it is just reintroducing dishes and cuts of meat that fell out of favor.

**Many people who understand and respect head-to-tail cooking still have a hard time enjoying certain offal cuts. Do you think it's a matter of training your taste buds to expect different flavors, or is the key in the specific preparation of the cuts?**

Offal has a very strong flavor and a unique texture that most American diners just aren't used to. Another reason is that our taste memories from childhood are so pervasive. Growing up eating family favorites surrounded by positive memories is much different from experiencing overcooked liver that was served to you out of your comfort zone. There is no training—it's about learning to appreciate different cuts and trying them when they are handled properly and prepared the right way.

**Is there anything, foodwise, that you don't care for?**

I don't like balut, natto, or stinky tofu. They are a bit too much for me...the fermentation in all of them overwhelms my palate and I don't enjoy it.

**I love that you have just as strong a passion for vegetables as you do for proteins. What seasonal ingredient do you look forward to the most every year?**

That is so hard to answer because each season brings a whole slew of amazing ingredients that I look forward to. However, by the end of each season I am ready for the [next] new ingredients. I would have to say that my favorite moment is always the first taste and smell of new produce as it arrives at the market each season. I suppose if I did have to pick one, it would be French breakfast radishes. I just love the juicy snap and texture they have.

**How you feel your menu/food aligns with your theme of Jolie Laide (pretty-ugly)?**

The theme is perfect for the dishes [I prepared] because there is a simple elegance and beauty in these products. A close-up image of tripe is beautiful and then changes completely to something else just as compelling as it is dyed red by tomatoes and lobster. The ugliness of a bony tuna fish becomes beautiful as the skeleton is covered in flecks of chiles, garlic, citrus, and mint. It's like a new type of BBQ.

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# *It's What's on the Inside That Counts*

*Chris Cosentino's* Twitter bio might be one of the best and most concise descriptions I have read in a while: "I like to cook and eat pig!"

He sure does. Chris Cosentino is known for a few things, including being a fierce competitor on television cooking shows such as *Top Chef Masters* and *The Next Iron Chef*. But he may be best known for his vocal and unapologetic respect and reverence for and enjoyment of cuts of meat many others would eschew. Heart, tripe, tongue, ear, or tail, Cosentino will happily take it all. And when he is done cooking it, you will be happy he did.

But as life's journey often goes, Cosentino did not always prize these ingredients. He grew up on the East Coast enjoying everything from the local clams and fish to his great-grandmother's homemade pastas. He did not, however, enjoy her tripe. It wasn't until years after culinary school, working with many highly esteemed chefs and an unexpected friendship with Chef Jean-Louis Palladin, that he embraced the importance of accepting and working with a whole animal from the inside out. He brought this perspective to Incanto over a decade ago, where both Cosentino and his cooking were quickly and enthusiastically received.

## Porchetta di Testa (Serves 8)

Grechetto del Coll. Martani, Greccante  
Amalio-Caprai  
Umbria, Italy 2011



### For the porchetta:\*

1 pig head (about 12 pounds)  
2 trotters (about 4½ pounds), deboned  
¼ ounce salt  
¾ teaspoon freshly ground black pepper  
2 ounces crushed garlic  
1¾ ounces fresh rosemary leaves  
¾ teaspoon Aleppo pepper  
¼ teaspoon finely grated lemon zest  
½ teaspoon Insta Cure No. 1

### To serve:

3 cups lightly packed wild arugula  
8 red globe radishes, thinly shaved  
3 tablespoons salt-packed lilliput capers, rinsed and drained  
Shaved pecorino Romano cheese  
1 lemon

Extra virgin olive oil

\*yields more than needed for plating

\*\*Chef's Note: A demonstration of deboning a pig's head can be viewed at [www.offalgood.com](http://www.offalgood.com).

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# Chile and Bones alla Mattanza

(Serves 4)

Nero d'Avola-Frappato blend, Cerasuolo di Vittoria Classico  
Valle dell'Acate  
Sicily, Italy 2009



## For the tuna:

1 tuna head\*  
2 tuna frames\*  
1 tuna tail\*  
Salt and pepper  
1/4 cup extra virgin olive oil

## For the sauce:

1 cup salt-packed lilliput capers, rinsed and drained  
1 cup crushed garlic cloves  
2 cups picked mint leaves  
1 cup dried Puglia chiles\*\*  
1 long strip orange peel  
1 long strip lemon peel  
1/4 cup extra virgin olive oil

\*Size of tuna parts will greatly vary on what kind of tuna and size is available that day.

\*\*Available from Casa de Case, San Francisco, CA.  
[www.casadecase.com](http://www.casadecase.com)



For the tuna: Heat oven to 450 degrees. Ask or beg your local fishmonger or fisherman for head, frames and tail of 1 tuna. Trim ribs from spine using kitchen shears (get as close to spine as possible, leaving as much meat on spine as you can). Remove gills and rinse head, making sure there is no excess blood in cavity. Season head, spines, and tail with salt and pepper. Heat olive oil in very large pot over high heat. When oil is almost smoking, add tuna head and sear on all sides, taking care to get even color. Transfer to sheet tray. In same pot, over medium heat, cook tuna spines and tail for about 5 minutes on each side, until evenly colored, being careful not to overcook fins on tail. Transfer to second sheet tray. Reserve pot. Roast tuna parts until cooked through, 15 to 20 minutes. Insert cake tester into cheek to test for doneness. If it's hot all way through, it is ready.

For the sauce: Add ingredients in order to pot tuna browned in: capers, garlic, mint, chiles, peel strips, and oil. Cook over medium heat until capers, garlic and mint are crispy but not burnt, about 4 minutes.

To serve: Place head on large presentation cutting board, nose facing up. Behind head lay out pile of spine bones, and tail at end to "reconstruct" fish. Cover with sauce.



# Coffee Cake

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## For the tofu chai ice cream:

*1/4 ounce cinnamon sticks*  
*1/4 ounce whole cardamom*  
*1 teaspoon fennel seed*  
*1 teaspoon whole coriander*  
*1 teaspoon black peppercorns*  
*1/2 teaspoon whole cloves*  
*1/2 pod star anise*  
*21 ounces whole milk*  
*5 ounces granulated sugar*  
*1 1/4 ounces atomized glucose*  
*1/2 teaspoon ice cream stabilizer*  
*1 1/4 ounces milk powder*  
*3 ounces egg yolks*  
*1/2 teaspoon black tea*  
*6 ounces soft tofu*

## For the smoked meringue:

*1 1/2 ounces granulated sugar*  
*5 tablespoons water*  
*2 teaspoons glucose*  
*Applewood chips, for smoking*  
*Versawhip*  
*Xanthan gum*  
*1 lemon*

## For the candied cocoa nibs:

*1/4 cup granulated sugar*  
*1/4 cup water*  
*1 cup cacao nibs*  
*1/4 ounce butter*  
*Fine sea salt*

For the fried chocolate: Heat a circulating water bath to 190 degrees. Mix water, tapioca starch and cocoa power until dissolved. Seal tightly in a vacuum bag. Cook in water bath until translucent and gooey, about 45 minutes. Cool slightly. Transfer mixture to blender. Add chocolate and blend. This is hard on blender and will take a little while to fully incorporate; small bits of undissolved tapioca are fine. Add warm water to help blend. Spread in lightly greased plastic container and freeze. Thinly slice and place on silicone mat to dry at room temperature, 12 to 24 hours. Once chips are fully dehydrated and brittle, heat oil in heavy pot to 350 degrees and fry chips for 1 to 2 minutes. Drain on paper towels. Set aside in airtight container at room temperature.

For the coffee cake: Heat oven to 350 degrees. Coat 9x4-inch round cake pan with nonstick cooking spray. Sift together flour, baking powder, espresso powder, and salt. Whip sugar, eggs, and egg whites on high speed until white. Slowly add milk and liqueur. Mix in sifted ingredients. On medium-high speed, slowly mix in melted butter. Spread batter in prepared pan. Bake until center springs back when lightly pressed, 30 to 40 minutes. Cool slightly in pan, then unmold and cool completely.

For the ice cream: Heat oven to 350 degrees. Toast all spices on sheet tray until fragrant,

about 7 minutes. While spices are toasting, heat milk until steaming. Add spices to milk, remove from heat, and steep for at least 2 hours or overnight. Reheat milk to 158 degrees. Whisk together sugar, glucose and stabilizer, then whisk into milk. Heat milk to 167 degrees and whisk in milk powder. Heat to 176 degrees, temper in yolks, and add tea. Cook base, whisking, to 187 degrees and nappé consistency. Cool base over an ice water bath. Blend in tofu. Strain through fine-mesh sieve. Freeze in ice cream machine according to manufacturer's instructions. Set aside in freezer to ripen.

For the smoked meringue: Combine sugar, 2 tablespoons water, and glucose in pot. Cook over medium heat, watching carefully, until light golden brown. Add remaining 3 tablespoons water; cool. Using a combi oven, cold-smoke caramel at 85 degrees with applewood chips for 30 minutes. Determine weight of smoked caramel in grams. Multiply weight by .012 to determine how much Versawhip to use and by .0015 to determine how much xanthan gum to add. Place caramel in blender. Slowly blend in Versawhip and xanthan gum and add squeeze of lemon juice. Whip on high speed until thick and white.

For the cocoa nibs: Combine sugar and water in small pot. Stir to dissolve, then bring to boil. Add cocoa nibs. Stir with wooden spoon until nibs have started to caramelize. (Sugar needs to go past crystallization stage and begin to melt again.) Stir in butter until melted. Pour onto silicone mat to cool. Season with sea salt.

To serve: Tear cake into 1 1/2-inch pieces. Plate as shown.

## Abalone and Pumpkin

continued from page 49

For the chicken dashi: Divide water equally between two bowls. Put tomatoes in one bowl and porcini in other. Cover each bowl tightly and infuse overnight. Season chicken with sea salt, tossing to cover all surfaces of meat. Chill for 1 hour. Strain infused waters into one pot. Gently heat water, keeping temperature below 158 degrees. Add chicken and kombu and poach for 1 hour. Strain broth through fine-mesh sieve, reserving chicken meat for another use. Heat broth to 176 degrees and add bonito flakes. Turn off heat, cover pot, let sit for 10 minutes. Strain through fine-mesh sieve into medium pot. Season with soy sauce and sea salt, then weigh. Weigh out agar agar equaling 0.2% of liquid weight. Heat liq-

uid to 175 degrees over medium-high heat and blend in agar using handheld immersion blender. Whisking constantly, cook at least 1 minute to activate agar. Remove from heat and cool to room temperature. Strain liquid again through fine-mesh sieve into storage container; freeze until solid. Line perforated hotel pan with cheesecloth and set over deep pan. Transfer frozen dashi to perforated pan and thaw at room temperature. Discard cheesecloth and any solids left behind.

For the abalone: Remove abalone from shells with spoon. Using kitchen shears, remove viscera. Rinse thoroughly. Put abalone in container with 97 degree water. Place in warm spot to maintain water temperature for 45 minutes to 1 hour. Place abalone between 2 kitchen towels with foot side up and pound with meat mallet or heavy object until foot flattens. Allow it to rest in covered container in refrigerator for 2 to 3 hours or overnight.

For the pumpkin: Heat combi oven to 300 degrees with 80% humidity. Cut pumpkin in quarters and remove seeds. Line sheet tray with parchment paper. Arrange pumpkin on tray and bake until tender, 25 to 30 minutes. Season pumpkin with salt, then cover with piece of parchment paper. Top with second sheet tray and weights to flatten pumpkin and press out excess liquid. Chill overnight. When pumpkin is flat and uniform, cut into squares. Heat a few drops olive oil in sauté pan over medium-high heat. Add pumpkin squares, skin side down, and cook until skin blisters.

For the chestnut porridge: Place chestnuts and kombu in small pot and cover with water. Bring to simmer and cook until chestnuts have broken down and are tender, 20 to 30 minutes. Add more water if needed; but mixture should reduce and develop porridge-like consistency. Discard kombu and season with salt.

For the puffed wild rice: Pour a few inches oil into deep, heavy saucepan and heat to 375 degrees. Line baking sheet with paper towels. Working in batches if necessary, fry wild rice until kernels pop. Transfer puffed rice to lined tray, season with salt, and cool.

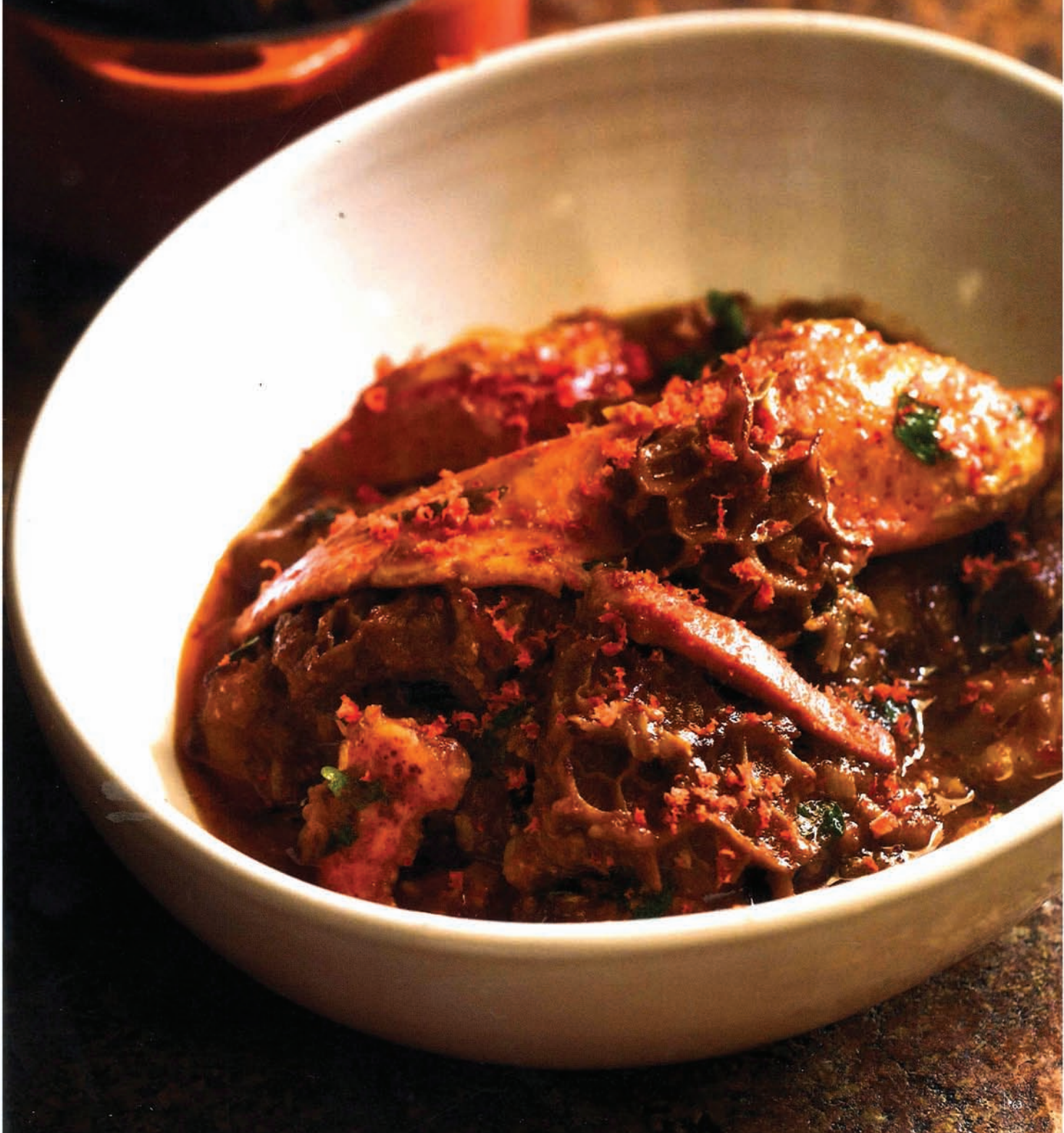
To serve: Heat a large sauté pan over medium-high heat. Add butter and cook until melted and beginning to brown. Add abalone, foot side up. Cook, basting with butter, until abalone is golden brown on bottom. Flip over, baste with butter, and squeeze lemon into pan. Transfer abalone to cutting board and cut each in quarters. Place 3 pieces in each of 8 bowls. Plate as shown. Garnish with puffed wild rice and radish sprouts. Zest yuzu over each bowl with Microplane. Heat chicken dashi until steaming and pour 2 to 3 ounces in each bowl tableside.

Tripe and Lobster  
(Serves 4)

recipe on page 64



Nerello blend, Etna Rosato "Petra Lava"  
Antichi Vini  
Sicily, Italy 2011



# Tripe and Lobster

continued from page 63

## For the lobster roe:

8 ounces lobster roe

## For the tripe:

2 beef honeycomb tripe (about 1 pound)

2 gallons water

1 1/2 cups coarsely chopped onion

1 1/2 cups coarsely chopped carrot

1 1/2 cups coarsely chopped celery

2 heads garlic, split

1 bunch thyme

2 bay leaves

1 tablespoon salt

1 tablespoon fennel seed

Juice of 1 lemon

1 tablespoon champagne vinegar

1/2 cup white wine

2 vanilla beans, split lengthwise

## For the lobsters:

Two 2-pound lobsters

Salt

## For the lobster marinara:

3 tablespoons olive oil

Lobster shells, from cooked lobsters above

2 carrots, cut into medium pieces

2 stalks celery, cut into medium pieces

1 head fennel, cut into medium pieces

1 onion, cut into medium pieces

6 cloves garlic, chopped

1 cup red wine

1 bunch thyme

1 fresh bay leaf

One #10 can San Marzano tomatoes

(6 pounds)

Lobster roe, from cooked lobsters above

## To serve:

2 tablespoons extra virgin olive oil, plus

extra as needed

1 red onion, julienned

Honeycomb tripe, from above

2 tablespoons sliced garlic

1 cup red wine

Lobster marinara, from above

Cooked lobster meat, from above

1 teaspoon coarsely chopped parsley

1/2 teaspoon fresh oregano leaves

Red Boat 40°N fish sauce

Freshly squeezed lemon juice

\*yields more than needed for plating

For the roe: Heat a circulating water bath to 212 degrees. Blend lobster roe until smooth. Transfer to vacuum bag, press to the bottom to make a long "ice pop" shape and seal tightly. Cook in the water bath for 10 minutes, until hard. Chill in ice water bath until very cold. Reserve in refrigerator.

For the tripe: Rinse tripe very thoroughly with cold water until water runs clean and there is no detectable grit. Put tripe and all other ingredients in large nonreactive stockpot. Bring to boil, lower heat to simmer, and cook until tripe is very tender, about 3 hours. Cool tripe in cooking liquid overnight. Rinse tripe under running water and cut into 2-inch squares.

For the lobsters: Bring large pot of salted water to boil. Add lobsters and cook for 16 minutes. Cool in salted ice water bath.

Remove meat and roe from shells and reserve separately. Keep claws whole and slice tails into medallions.

For the lobster marinara: Heat oil in large pot over medium heat. Add lobster shells and cook until caramelized. Add carrots, celery, fennel, onion, and garlic, and cook, stirring constantly, until all are golden brown and tender, about 20 minutes. Deglaze with wine and cook until almost dry. Pass tomatoes and lobster roe through food mill into pot. Add thyme and bay leaf. Simmer mixture until deep red, about 30 minutes. Pass sauce, including shells, through food mill.

To serve: Heat oil in nonreactive pan over medium heat. Add red onion and tripe and cook until onion is lightly colored, about 5 minutes. Add garlic, toast lightly, then deglaze with wine. Add lobster marinara and cook until it has reduced and turned deep brick red. Add lobster meat and toss to evenly distribute in sauce. Add parsley and oregano. Adjust seasoning with fish sauce, extra virgin olive oil, and lemon juice. Plate as shown. Finely grate lobster roe over dish.

# Porchetta di Testa

continued from page 59

For the porchetta: Using blowtorch, remove excess hair from pig face. Be sure to scrape ears, wiping out any dirt. Turn the head upside down so the neck and chin are facing up and the forehead is against the cutting board. Using sharp knife, make a long cut from the top of the chin down towards the neck. Starting on one side of the cut, begin to butterfly the meat from the bone, staying as close to the bone as possible. Following the shape of the skull, carefully cut all the meat from the bone in one piece, taking care not to cut holes in the skin, especially around the eyes. Once face meat is removed from skull, cut out eyelids as they always have unwanted hair and dark rings. Remove tongue and set aside. Season both sides of face meat, tongue, and trotters meat with salt and pepper, then rub all parts with garlic, rosemary, Aleppo pepper, lemon zest, and Insta Cure. Chill all meat overnight. Heat circulating water bath to 185 degrees. Place tongue and trotter meat in center of face. Tightly roll face with ears covering eyeholes, then tie closed with butcher's twine (or use netting). Seal tightly in vacuum bag. Cook in water bath for 6 hours. Transfer to an ice water bath to cool. Refrigerate in sealed bag for 2 days to develop flavor.

To serve: Remove porchetta from vacuum bag and slice on electric slicer. Drape about 6 slices on each plate in a flower-like pattern (it will look like a mosaic or stained glass window). Dress arugula, radishes, capers and cheese with lemon juice and olive oil. Place in a small mound on the center of plate.

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## Chris Cosentino

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### What are your thoughts on the link between beauty and food and the importance of one to the other?

My number one concern is that the food taste amazing. The first thing I was told in school was that people eat with their eyes—and that is very true—but I try to focus on the beauty of deliciousness. I don't believe in adding something to a dish just for the sake of color...I find that meaningless and petty. There was a great quote I read a long time ago from this famous chef: "the prettier the food, the more dirty fingers that touched it."

### Where and what do you turn to for inspiration when you are feeling a little drained?

The moment you are drained from cooking is the moment that your passion is gone. Whether it's finding a new way to cook vegetables or improving my butchery skills, each day my goal is to do better than the day before. Inspiration comes from every pleasure in life, like spending time with my son, reading or going to a museum, or looking at produce at the farmers' market—all of those things make me happy, which helps stimulates my creativity.

### From cookbooks to comic books to charcuterie and running your restaurant, you are one busy chef. What project has been the most challenging creatively?

Writing my first cookbook was my biggest challenge because I wanted my voice and personality to come across on paper. Being taught "not to write like you speak" in school is a hard habit to break. Also, I have the attention span of a flea so it's hard for me to focus on one large project at a time, which is great in the kitchen but not for writing a book.

### What do you like to cook at home on a day off?

On my days off I make a simple meal for my wife and my son with what we have around the house. My son always wants a salad so that is a household staple.

### Between work and family, your plate seems full but I'm sure there is something stewing. What's next?

My next project is actually another cookbook—this one will be dedicated to offal.



# Pig's Blood Soup and Nduja-Stuffed Dates

(Serves 6)

Biere de Chocolat  
Almanac Beer Company  
San Francisco, CA



## *For the soup:*

2 tablespoons pork fat  
1 yellow onion, cut in medium pieces  
1 head fennel, cut in medium pieces  
3 ribs celery, cut in medium pieces  
1 carrot, cut in medium pieces  
6 cloves garlic, cut in medium pieces  
2 teaspoons thyme leaves  
2 cups red wine  
6 cups rich pork stock  
2 tablespoons balsamic vinegar  
6 cups pork blood  
Salt and pepper

## *For the stuffed dates:*

12 Medjool dates  
Boccalone nduja  
1 tablespoon pork fat

## *For the croutons:*

2 tablespoons pork fat  
1½ cups ½-inch pieces bread  
1 sprig thyme  
Salt and pepper

## *For the herb salad:*

2 bunches chives, cut in 1-inch lengths  
1 cup picked chervil pluches  
¼ cup lightly packed cutting celery leaves  
¼ cup lightly packed parsley leaves  
Extra virgin olive oil  
Zinfandel vinegar

## *For the garnish:*

Warm pork fat  
Cracked black pepper

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# Monterey Bay Abalone

continued from page 54

## For the Monterey Bay abalone:

4 red abalones (about 4 ounces each,  
3 1/2 inches long)

## For the golden crumb:

1/2 loaf brioche or levain bread

1 cup extra virgin olive oil

Kosher salt

## For the ocean persillade:\*\*

8 ounces sea lettuce

1/4 cup salt-packed capers, rinsed well  
and dried

1/4 cup extra virgin olive oil

5 1/4 ounces minced white onion

1 small clove garlic, peeled

1 tablespoon champagne vinegar

Finely grated lemon zest

Kosher salt

## To serve:

5 1/2 ounces all-purpose flour

3 ounces butter

1 tablespoon finely chopped flat-leaf parsley

1 tablespoon freshly squeezed Meyer  
lemon juice

1/2 cup ocean persillade, from above

Sencha-cured candied kombu\*\*

\*yields more than needed for plating

\*\*available from Day-Lee Foods, Hayward, CA,

www.day-lee.com

For the abalone: Remove abalones from shells with spoon. Using kitchen shears, remove viscera. Rinse thoroughly. Put abalones in container with 97 degree water. Place in warm spot to maintain water temperature for 45 minutes to 1 hour. Place abalones between 2 kitchen towels with foot side up and pound with meat mallet or heavy object until foot flattens. Allow it to rest in covered container in refrigerator for 2 to 3 hours or overnight.

For the golden crumb: Remove and discard crusts from bread. Grate trimmed bread into crumbs on large holes of box grater. Toss crumbs with oil in cold skillet. Set over low heat. Fry crumbs, tossing occasionally, until golden brown. Drain well and season with salt.

For the persillade: Thoroughly wash sea lettuce until all shells and sand are removed. Spin in large salad spinner until most of excess water is removed, then drain on paper towels. Chiffonade sea lettuce. Add capers and chop together until fine. Transfer to large bowl. Heat olive oil over low heat in skillet. Add onion and cook, stirring occasionally, until tender and translucent, about 15 minutes. Drain onion, reserving oil. Add onion to seaweed mixture. Using Microplane, grate garlic over seaweed mixture. Mix well, then slowly add some of reserved olive oil until mixture comes together without becoming excessively oily. Season to taste with vinegar, salt, and lemon zest.

To serve: Toss abalones in flour, shaking off all excess. Melt butter in sauté pan over medium-high heat. When butter stops sizzling and begins to foam, add abalones, foot side up. Gently and constantly shake pan and allow butter to slowly turn light brown with nutty aroma. After about 2 minutes, turn abalones and cook 1 minute more on foot side. Abalones and butter should both be golden brown. Add parsley and lemon juice and shake pan to coat abalone with juices. Remove from heat and transfer abalone to cutting board. Thinly slice abalones; return to pan. Add persillade, place over medium heat, and toss to coat evenly. Plate as shown.

# Abalone Rice

continued from page 55

Lay onion whites across top of rice mixture. When rice achieves full simmer, cover pot with lid, reduce heat to medium, and cook for 17 minutes.

Watch for slow, steady steam constantly escaping lid and adjust heat as needed to maintain this heat. Remove pot from heat and let it stand for 10 minutes but DO NOT OPEN! (It is critical to have this resting period to complete cooking process.)

To serve: Once rice has rested, open lid and evenly scatter shiso and amaranth on surface. Replace lid, let sit for 1 minute, then present pot at table. Open pot to release aroma and steam. Fold and fluff rice and serve from pot.

# Lamb Pluck Fra Diavolo

continued from page 67

## To serve:

1 tablespoon olive oil

Fresh torn mint leaves

Salt and pepper

## For garnish:

Moro blood orange oil

Cracked black pepper

\*yields more than needed for plating

\*\*The weights of the pluck meats will vary from animal to animal. The cooking times in this recipe are based on a total weight of 2 1/2 pounds for the whole heart, liver, and kidneys.

For the fra diavolo sauce: Remove the stems from the chiles. Chop the thyme and bay leaves. Combine chiles, bay leaves, thyme, oil, orange zest and juice, garlic, chilli flakes, and pimentón in blender. Purée until smooth.

For the lamb pluck: Trim the heart by removing any hard fat and tough membranes; cut heart

# Pig's Blood Soup

continued from page 65

For the soup: Heat pork fat in a nonreactive pot over medium heat. Add onion, fennel, celery, carrot, garlic, and thyme and cook, stirring constantly, until evenly caramelized, about 15 minutes. Deglaze with wine and cook until dry. Add pork stock, bring to a simmer, and cook for 20 minutes over low heat. Transfer to blender and purée until smooth. Pass through fine-mesh strainer. Pour into clean pot, season with balsamic vinegar, salt and pepper and heat to a simmer. Slowly pour blood into soup, using a handheld immersion blender to emulsify. Return to simmer and lower heat to keep soup warm. Season with salt and pepper.

For the stuffed dates: Heat oven to 350 degrees. Remove stem caps from dates. Make slit lengthwise down date and remove pit. Fill center with nduja; squeeze shut. Heat pork fat in sauté pan over medium heat. Add stuffed dates and sear until caramelized on all sides. Transfer to oven and roast until warmed through, about 4 minutes. Cut each date in half lengthwise.

For the croutons: Heat pork fat over medium heat in a sauté pan. Add bread and thyme and cook until golden brown and toasted. Discard thyme and season croutons with salt and pepper.

For the herb salad: Combine all herbs in bowl and season with salt, pepper, drizzle of extra virgin olive oil, and a spritz of vinegar.

To serve: Plate as shown. Garnish with drizzle of pork fat and bit of cracked black pepper.

into 1-inch square pieces. Peel the liver and cut into 1-inch cubes. Quarter each kidney. Place all in bowl and add at least 3 tablespoons fra diavolo sauce (add more depending how hot you want the finished dish). Toss well and marinate overnight in the refrigerator.

For the mint salsa: Bring pot of salted water to boil. Blanch mint leaves until bright green, about 30 seconds, then shock in salted ice water bath to cool. Squeeze dry, chop, and purée with oil until smooth.

For the charred onions: Heat oil in cast-iron pan over high heat. Season onion rings and garlic with salt and pepper. Sear in pan until onion rings are charred on both sides and garlic is browned but not burnt. Transfer to bowl and cover with plastic wrap to steam and finish cooking through.

To serve: Heat cast-iron pan over high heat until very hot. Add olive oil and marinated offal (don't drain or wipe the sauce off). Sear until browned on all sides and medium-rare. Add onion rings, garlic, and tom mint, tossing to combine. Season with salt and pepper. Plate as shown. Garnish with drizzle of orange oil and cracked black pepper.

# Lamb Pluck Fra Diavolo

(Serves 4)

Lagunitas Pils Beer  
Lagunitas Brewing Company  
Petaluma, CA



#### *For the fra diavolo sauce:*

3 serrano chiles  
3 red Fresno chiles  
2 jalapeño chiles  
Leaves from 1 bunch thyme  
3 bay leaves  
1/4 cup extra virgin olive oil  
Grated zest and juice of 1 orange

4 cloves garlic

1 tablespoon chili flakes

1 tablespoon pimentón de la Vera picante  
(hot smoked Spanish paprika)

#### *For the lamb pluck:\*\**

1 lamb heart

1 lamb liver

2 lamb kidneys, cleaned

Fra diavolo sauce, from above

#### *For the mint salsa:*

3 cups packed mint leaves

1/4 cup extra virgin olive oil

Salt

#### *For the charred onions:*

1 tablespoon olive oil

1 red onion, cut into 1/4-inch rings

2 tablespoons thick sliced garlic

Salt and pepper

continued on page 66



# Black Bread with Sea Urchin and Lardo

(Serves 6)

Carricante-Catarratto blend, Etna Bianco  
Azienda Agricola Graci  
Sicily, Italy 2011



### For the chickpea bread improver:\*

1 cup rye flour  
1 cup whole wheat flour  
1/2 cup chickpea flour  
1/2 tablespoon kosher salt  
1/2 teaspoon vitamin C powder  
1/2 teaspoon dry yeast

### For the black bread:\*

2 pounds 3 ounces bread flour  
1 cup chickpea bread improver, from above  
1 1/4 ounces granulated sugar  
1/4 cup kosher salt  
1 1/4 ounces fresh yeast  
1 quart water  
4 1/2 ounces squid ink  
All-purpose flour, for shaping  
Semolina flour, for dusting

### For the sea urchin butter:\*

1 pound #2 sea urchin roe  
1 pound organic unsalted butter, at room temperature

### For the radish green pesto:

Greens from 2 bunches radishes (preferably red globe or French breakfast)  
Leaves from 1 bunch tarragon  
2 tablespoons extra virgin olive oil  
Salt and pepper

### To serve:

Black bread, from above  
2 bunches red globe radishes, trimmed, quartered

Radish green pesto, from above  
1 pinch freshly grated lemon zest  
Sea urchin butter, from above  
24 very thin slices Boccalone Ibérico di Bellota Lardo

12 petals sea urchin roe  
Salt and pepper

### For garnish:

Wild arugula  
Chive blossoms  
Thinly sliced radishes  
Leccino extra virgin olive oil  
\*yields more than needed for plating

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Beef Tendons with  
Asparagus  
and Mint  
(Serves 4)

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Anchor California Lager Beer  
Anchor Brewing Company  
San Francisco, CA