

75 FAVORITE HOLIDAY WINES

FOOD & WINE

DECEMBER 2014

72

ALL-STAR HOLIDAY RECIPES FROM THE MASTERS

ROASTS
CASSEROLES
STEW
& CLASSIC
COOKIES

Mario Batali's
Easy Roman-Style
Pork Roast to pair with
a fruity Italian red.
RECIPE P. 179



#BXBCBFL *****FIRM**CAR-RT LOT**C-040
#2735 2017 390# MI 166 NOV15
NVL FOMI166 DEC14 0030 #1366 #170469
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Breakfast Banh Mi SandwichesActive **30 min**; Total **2 hr 30 min**; Serves **4**

Booty's Street Food in New Orleans offers dishes from around the world at brunch. Their Vietnamese banh mi includes duck pâté and spicy carrot and daikon pickles along with, less conventionally, five-spice-flavored bacon and a fried egg.

1½ cups rice vinegar**½ cup granulated sugar****1½ Tbsp. Sriracha****½ tsp. kosher salt****1 cup carrot ribbons (shaved with a peeler from 1 medium carrot)****1 cup daikon ribbons (shaved with a peeler from 1 small peeled daikon)****8 thick-cut slices of bacon (about 1 lb.)****¼ cup light brown sugar****2 Tbsp. soy sauce****2 Tbsp. Shaoxing rice wine****1½ tsp. Chinese five-spice powder****½ tsp. garlic powder****¼ tsp. pepper****5 oz. liver pâté, preferably duck****Four 8-inch soft baguette rolls, split and toasted****8 thin cucumber spears****2 jalapeños, seeded and julienned****8 cilantro sprigs****¼ cup mayonnaise****1 Tbsp. extra-virgin olive oil****4 large eggs**

1. In a medium saucepan, stir the vinegar, granulated sugar, Sriracha and salt over high heat until the sugar is dissolved. Add the carrot and daikon ribbons and let cool to room temperature.

2. Preheat the oven to 400°. On a rack set over a rimmed baking sheet, sprinkle the bacon slices with the brown sugar. In a small saucepan, cook the soy sauce, rice wine, 1 teaspoon of the five-spice powder, ¼ teaspoon of the garlic powder and the pepper over high heat, stirring, for 1 minute. Drizzle the mixture over the bacon. Bake just until cooked through, about 15 minutes. Sprinkle the bacon with the remaining ½ teaspoon of five-spice powder and ¼ teaspoon of garlic powder and bake until browned and crisp, about 5 minutes.

3. Spread the pâté on the bottom halves of the toasted rolls and top with the bacon, cucumber, carrot and daikon pickles, jalapeños and cilantro. Spread some of the mayonnaise on each roll top.

4. Heat the olive oil in a large nonstick skillet. Crack the eggs into the skillet and cook sunny side up until the whites are set and the yolks are runny, 2 to 3 minutes. Place a fried egg on each sandwich and serve.

Caramelized Bananas Foster Crêpes with CreamActive **30 min**; Total **1 hr 30 min**; Serves **4**

Caramelized bananas Foster originated at the legendary Brennan's in New Orleans. To transform it into a brunch dish, the restaurant's new chef, Slade Rushing, bakes the bananas on tender crêpes.

⅔ cup all-purpose flour**¼ tsp. ground cinnamon****¼ tsp. kosher salt****¾ cup milk****2 large eggs****1½ tsp. dark rum****5 Tbsp. unsalted butter, melted and cooled, plus more for greasing****3 bananas, cut into ½-inch diagonal slices****½ cup light brown sugar****¾ cup heavy cream****2 tsp. confectioners' sugar**

1. In a medium bowl, whisk the flour with the cinnamon and salt. In a small bowl, whisk the milk with the eggs, dark rum and 3 tablespoons of the melted butter until smooth. Whisk the wet ingredients into the dry ingredients just until combined; there will be a few lumps. Refrigerate, covered, for 1 hour or overnight.

2. Preheat the oven to 425°; butter 2 foil-lined baking sheets. Heat an 8-inch nonstick skillet. Pour ½ cup of the batter into the skillet, swirl to distribute evenly and cook over moderate heat until set, about 2 minutes. Invert the crêpe onto a prepared baking sheet. Repeat with the remaining batter to make a total of 4 crêpes.

3. Heat the remaining 2 tablespoons of melted butter in the skillet. Add the bananas and cook over moderately high heat, stirring once, until lightly caramelized but not falling apart, about 2 minutes. Spoon the bananas over the crêpes and sprinkle with the brown sugar. Bake for about 16 minutes, until the sugar is melted and bubbling.

4. In a bowl, beat the heavy cream with the confectioners' sugar until firm. Using 2 large spatulas, transfer the crêpes to serving plates. Top with a dollop of the whipped cream and serve at once.

WINE Creamy, lightly sweet sparkling Moscato d'Asti: 2013 Elio Perrone Sourgol.

Golden Caramel and Chocolate Tart

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Active **40 min**Total **3½ hr plus chilling**Makes **one 9-inch tart**

"I think of myself as a baking evangelist," says Dorie Greenspan. She has perfected all the elements of this phenomenal tart, from the buttery pastry to the rich filling. She knows that caramel is intimidating for lots of people and has a tip: "This caramel is easy to make perfectly—it just shouldn't color too much. When the sugar turns the color of pale ale, it's ready."

PASTRY

1½ cups all-purpose flour**½ cup confectioners' sugar****¼ tsp. kosher salt****1 stick plus 1 Tbsp. cold unsalted butter, cut into ½-inch dice****1 large egg yolk**

FILLING

2 oz. bittersweet chocolate, chopped**⅔ cup granulated sugar****¼ tsp. fresh lemon juice****4 Tbsp. unsalted butter, cut into 4 pieces****1¼ cups heavy cream, at room temperature****½ tsp. kosher salt****4 large egg yolks**

1. Make the pastry In a food processor, pulse the flour with the confectioners' sugar and salt. Add the butter and pulse until it's the size of peas. Add the egg yolk and pulse in 10-second increments until incorporated, about 4 long pulses. Transfer the pastry to a sheet of parchment paper, shape into a disk and cover with another sheet of parchment paper. Roll out the pastry to a 12-inch round. Slide the pastry on the parchment paper onto a baking sheet. Refrigerate the pastry until firm, about 1 hour.

2. Let the pastry stand at room temperature for 5 minutes to soften. Discard the top sheet of parchment paper and invert the pastry into a 9-inch fluted tart pan with a removable bottom; fit the pastry into the pan and trim the overhang. Prick the pastry all over with a fork and refrigerate for 30 minutes.