75 FAVORITE HOLIDAY WINES

FOOD & WINE
DECEMBER 2014

72 ALL-STAR HOLIDAY RECIPES FROM THE MASTERS

Mario Batali's Easy Roman-Style Pork Roast to pair with a fruity Italian red.
RECIPE P. 79

ROASTS CASSEROLES STEWS & CLASSIC COOKIES

BIGGEST, BEST HOLIDAY COOKBOOK GUIDE
p. 92
Breakfast Banh Mi Sandwiches
Active 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.
1 1/2 cups rice vinegar
1/2 cup granulated sugar
1 Tbsp. Sriracha
1/2 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.)
1/4 cup light brown sugar
2 Tbsp. soy sauce
2 Tbsp. Shaoxing rice wine
1 1/2 tsp. Chinese five-spice powder
1/4 tsp. garlic powder
1/4 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
1/4 cup mayonnaise
1 Tbsp. extra-virgin olive oil
4 large eggs
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 Cream
Active 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.
1/4 cup all-purpose flour
1/4 tsp. ground cinnamon
1/4 tsp. kosher salt
1/4 cup milk
2 large eggs
1/3 tsp. dark rum
5 Tbsp. unsalted butter, melted and cooled, plus more for greasing
3 bananas, cut into 1/2-inch diagonal slices
1/2 cup light brown sugar
1/4 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 1/4 cup of the butter 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 15 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 Sourgal.

Golden Caramel and Chocolate Tart
Active 40 min
Total 3 1/2 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
1 1/2 cups all-purpose flour
1/2 cup confectioners’ sugar
1/4 tsp. kosher salt
1 stick plus 1 Tbsp. cold unsalted butter, cut into 1/4-inch dice
1 large egg yolk
FILLING
2 oz. bittersweet chocolate, chopped
1/2 cup granulated sugar
1/4 tsp. fresh lemon juice
4 Tbsp. unsalted butter, cut into 4 pieces
1/4 cups heavy cream, at room temperature
1 1/2 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.