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ART & DESIGN

JUNE/JULY 2004

THE 10 BEST
PASTRY CHEFS
IN AMERICA
2004



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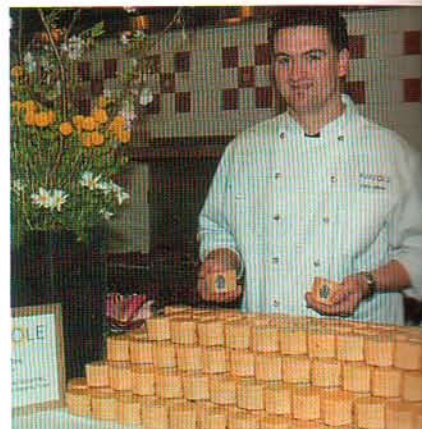


HEAD of the C I

They may be big names now, but we sent this year's

This year's 10 Best Pastry Chefs in America may have been significantly smaller and quieter than 2003's blowout fete at the American Museum of Natural History, but it was just as exciting and the desserts were just as delicious.

Above, The winners raise their bowls with Hall of Fame inductee, Sylvia Weinstock. **Clockwise from center,** Oceana's David Carmichael stands proud with his team and his Swiss Chocolate Ice Cream; Mark Chapman shows off his plaque to sponsors Holly Evans of Cambria Wines and Mike Simon of Godiva; Fauchon's Florian Bellanger takes a moment to pose with publisher Michael Schneider and sponsor Sona Chaturvedi of Saatchi and Saatchi; Keegan Gerhard and his crew smile between platings; and John Miele gets caught red-handed with a mountain of boxed chocolates.



INTRODUCTION BY LAUREN SALKELD
Photography: Robert Piazza



ASS

10 Best back to the classroom

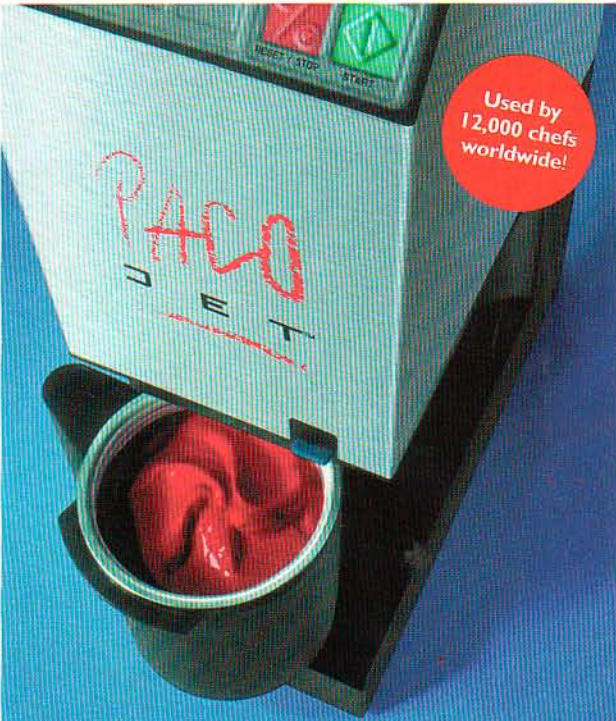




The 11th annual party, sponsored by Godiva, KitchenAid, E. Guittard Chocolate and the Institute of Culinary Education, was appropriately held at New York City's Institute of Culinary Education (ICE). The school and its students graciously opened their doors and offered their assistance in what proved to be an incredibly successful evening.

It might not seem glamorous to sip champagne and sample elegant confections while surrounded by commercial size freezers and mixers, but both the chefs and guests enjoyed the benefits of the party's location. The entire event, including the awards ceremony, took place on two floors of ICE. The 10 celebrated chefs were able to comfortably prepare and present 300 servings of their featured creations in the school's classrooms, which simulate

1. Laurent Branlard lines up his Spring Harvest. 2. Top 10 use all the help they can get. 3. Vintage Chocolate's Pierrick Chouard stays up on all things chocolate. 4. Hall of Fame inductee Sylvia Weinstock smiles for the camera with Michael Schneider. 5. From left, Matthew Stevens poses with pastry pals. 6. Jody Klocko pours it on at the party. 7. Jeffrey Dryfoos chats it up with David Kee. 8. Keegan Gerhard checks out the work of his colleague, Jody Klocko. 9. David Carmichael gets a hand. 10. From Left, Frederic Monti with Executive Chef John Johnstone and Laurent Branlard. 11. JB Prince's Judy Prince and Libby Hall. 12. Scott Cohen and Mark Chapman are bowled over with joy. 13. A happy moment captured on film as Michael Schneider, Sonja Chaturvedi, Johnny Iuzzini, Holly Evans and Mike Simon celebrate.



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professional kitchens. Plus, the locale afforded the guests the rare opportunity to see inside one of New York's top culinary schools and to watch the chefs in their natural environment.

Prior to the presentation of the 10 Best Chefs' desserts, the nearly 300 guests relished an eclectic mix of hors d'oeuvres made by ICE student volunteers and enjoyed Katherine's Vineyard Chardonnay and Julia's Vineyard Pinot Noir, both by Cambria. Once the chefs presented their desserts, the entire party celebrated with glasses of Veuve Clicquot's Demi-sec. In addition, there was a delightful selection of Godiva chocolates to be sampled as well as Café Godiva and Santa Lucia Sparkling Water. All agreed the evening was one sweet success.



1. From Left, KitchenAid sponsors Anita Fresolone, Sona Chaturvedi and Kim Roman.
 2. Patrick Coston (on right) and an assistant working wonders with chocolate. 3. Hall of fame inductee Sylvia Weinstock soaking up the limelight. 4. The calm before the dessert storm at ICE.



photography by John Uher

By STACEY KRAMER

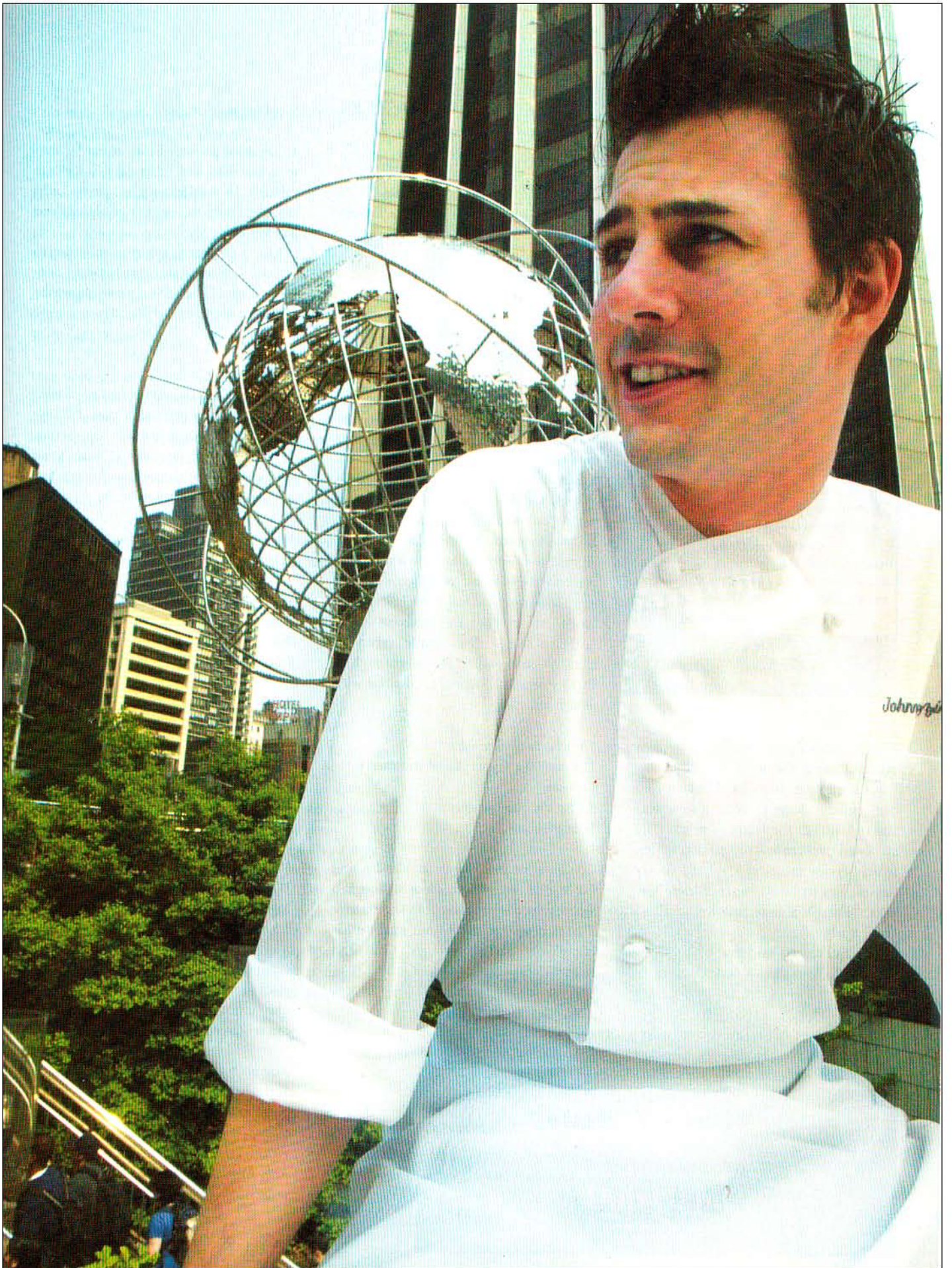
Johnny Iuzzini wastes no time. He's fast. He talks fast, he walks fast, and he creates things quickly. At 30 he's at the top of his game and is topping our 10 Best list for the second year in a row.

Johnny Iuzzini, Executive Pastry Chef of Jean-Georges, will tell you, quickly, shortly after downing two chocolate croissants, that there are in fact two Johnnys, or at least there were for a while. There was the Johnny

johnny IUZZINI

working the door at New York City clubs like Sound Factory, with designer clothes and platinum hair, and there was the Johnny who was at work before dawn, in Payard's kitchen, wearing a chef's jacket, learning about meringues and mousses, flavors and textures. One Johnny worked so the other could afford to grow. "I'm not ashamed of who I am," he says, "of where I've come from or the road I've had to take." And that road began early. He knew at a young age that pastry was for him, and has never considered another profession. At 15, Iuzzini was peeling carrots at a country club, and at 17, he was working at the River Café. By 20, he had finished the CIA and had discovered that in order to make it to the top of the pastry world, in order to work with the greats like Francois Payard, Daniel Boulud and Jean-Georges, all whom he later did, he needed to invent a way to earn enough money to live in New York. So from about 20 to 25, Iuzzini paid in sleep by working all day in the city's best pastry kitchens and in the clubs at night.

Above, The four elements of Iuzzini's Summer Orchard Tasting add up to a cool and refreshing taste of summer. Opposite, Sitting in Columbus Circle, Iuzzini has clearly claimed his place on the New York culinary scene.



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"This is who I am," he says. "I think it brought me to the level I'm at."

Iuzzini can reinvent himself and can reinvent desserts. After a slow season of fruits at the farmers' market, he switched over from fruits to vegetables, from berries to celery. "What's to say dessert has to be so sugar-ridden?" he asks. "There's a superfine line and we cross it often."

Iuzzini always said that by 28 or 29, if he hadn't reached a certain point in his career, he was going to leave pastry. "I would start over and try to find something I'm better at," he says. But as Iuzzini sits at Jean-Gorges in the Trump International Hotel and Tower in Columbus Circle, 10 blocks from his Manhattan apartment, it's hard to imagine him at home anywhere but in a top kitchen.

SUMMER ORCHARD TASTING

YIELD: 4 servings

*Tri-star Local Strawberry Consommé,
 Lemon Grass Foam and Verbena Tapioca*

Verbena tapioca:

96 liq oz/2.8 lt cold water, divided

2.6 oz/74 g small pearl tapioca, soaked overnight then strained

1 bunch fresh verbena, leaves only

4 oz/113 g simple syrup

1. Bring 64 liq oz/1.9 lt of water to a boil in a saucepan. Add strained tapioca and reduce heat. Simmer, stirring frequently until translucent.

2. Remove from heat and strain through a chinois. Immediately run under water to remove excess starch. Set aside.

3. In another saucepan, bring remaining 32 liq oz/.9 lt of water to a boil in a saucepan. Blanch verbena leaves for 10 seconds, then immediately remove and shock in ice water. Strain leaves and squeeze out excess water.

4. Place leaves and simple syrup in blender and purée. Strain through a cheesecloth-lined strainer. Combine with tapioca mixture.

Strawberry consommé:

17.6 oz/500 g Tri-star Local strawberry purée

7.1 oz/200 g simple syrup

Juice of ½ lime

Combine all ingredients in blender and purée until very smooth. Place mixture in a strainer lined with cheesecloth and set over a large bowl. Let stand until mixture has completely passed through. Chill and reserve until assembly.

Lemon grass foam:

8.8 oz/250 g orange juice

4.4 oz/125 g lemon juice

4.4 oz/125 g lime juice

3.5 oz/100 g granulated sugar

1.8 oz/50 g heavy cream

1.8 oz/50 g crème fraîche

2 lemon grass stalks (outer skin and very dry tops trimmed and discarded), crushed and chopped

.1 oz/4 g soy lecithin

1. Combine all ingredients except lecithin in a saucepan and bring to a boil. Place mixture in a blender and purée until smooth. Strain through a fine chinois and add lecithin.

2. Return mixture to saucepan and bring to a boil. Remove from heat and emulsify using a hand blender. Strain one more time through chinois, then chill and reserve until assembly.

Assembly:

Per serving, spoon 1 tablespoon of verbena tapioca in bottom of a shot glass. Fill shot glass ¾ full with strawberry consommé. Aerate lemon grass mixture with hand blender to make foam, and spoon onto top of shot glass. Serve immediately.

Watermelon Mosaic, Moscato Granité and Farmers' Cheese

Watermelon mosaic:

Two ¼" slices seedless red watermelon

Two ¼" slices Honeydew melon

Smoked sea salt, for sprinkling

Remove rind and any white portions from watermelon and Honeydew slices. Cut slices into ½" squares. Place approximately 15 squares on plate, 3 rows across and 5 rows down, arranging in a mosaic pattern by alternating colors. Reserve smoked sea salt for assembly.

Moscato granité:

16.9 oz/479 g water

3.4 oz/96 g Moscato di Asti sparkling wine

3.5 oz/100 g granulated sugar

Combine all ingredients in a container and place in freezer. Stir mixture every 30 minutes until it is completely frozen and you can see large granules of ice.

Assembly:

Sprinkle farmers' cheese and a few drops of olive oil over top of plate of pre-arranged watermelon mosaic. Immediately before serving, sprinkle smoked sea salt over watermelon and spoon a large amount of moscato granité onto plate.

Cold Honey-Roasted Apricots, Sablé Breton, Vanilla Cream and a Rolled Oat Crunch

Sablé breton dough:

11.3 oz/320 g unsalted butter
5.6 oz/160 g egg yolks
11.3 oz /320 g granulated sugar
15.9 oz/450 g all-purpose flour
1.1 oz/30 g baking powder
.1 oz/4 g salt
Egg wash
Turbinado sugar

1. In electric mixer, cream butter until fluffy.
2. Place egg yolks and sugar in a separate bowl and whisk until pale and thick. Add to butter mixture. Sift rest of ingredients into batter and stir just to mix, being careful not to overmix.
3. Refrigerate dough for 1 hour. Roll into a rectangle approximately ¼" thick. Return to refrigerator to chill for 15 minutes.
4. Cut dough into 1½" x 2½" rectangles. Brush rectangles with egg wash, then sprinkle with turbinado sugar. Bake at 350°F until just lightly browned.

Cold roasted apricots and apricot sauce:

4 apricots, halved and pitted
1.8 oz/52 g wildflower honey
4 whole cloves, coarsely cracked
1 vanilla bean, scraped
2 oz/56 g Gewurtztraminer wine
1 oz/28 g unsalted butter

1. Arrange apricot halves cut side up in a small roasting pan. Place about 1 teaspoon of honey on each apricot half. Put cloves, vanilla bean pod and seeds in pan.
2. Roast at 325°F for about 30 minutes, or until fruit is soft but still holds its shape. Roasting time depends on how ripe fruit is; the riper the fruit, the shorter the roasting time. Remove from oven and carefully take apricots out of pan and let cool.
3. Add wine and butter to liquid in roasting pan. Place over high heat and bring to a boil, whisking continuously. Strain into desired container and reserve until assembly.

Vanilla cream:

8.8 oz/250 g heavy cream
1 vanilla bean, seeded and scraped

Combine cream and vanilla bean seeds into a bowl and whip until semi-stiff. Reserve until assembly.

Rolled oat crunch:

9 oz/255 g light brown sugar

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