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JAMES BEARD
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A 25TH ANNIVERSARY CELEBRATION OF
AMERICA'S OUTSTANDING CHEFS

bonus
CHAPTER *twenty-three*
2012
DANIEL HUMM
OUTSTANDING CHEF

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2012

DANIEL HUMM

CHAPTER *twenty-three*

AS A TEENAGER, DANIEL HUMM WAS A MEMBER OF THE SWISS NATIONAL BIKING TEAM. It was a forgone conclusion among many family members that he would become a professional cyclist; such was his devotion, determination, and skill level.

Then he began hurtling down the paved ribbons of European mountains alongside the best cyclists from all over the Continent. And that’s when it dawned on him: He wasn’t one of them.

“The guys who were beating me were on another level,” he once said. “I felt that I could never beat them, and to be number ten in the world of cycling is not very good. So I stopped cycling and started cooking.”

During his cycling years, Humm had also—perhaps unbeknownst to him at the time—been training just as hard to be a world-class chef. And many today would comfortably rate him far above number ten in that field.

Humm, 37, grew up in a small town outside the Swiss capital of Zurich. By all accounts, his mother, Brigitte, was an exceptional cook, and as a boy he would rush home from school for lunch and dinner to be by her side in the kitchen.

His first food memory is of the final steps before entering the house. “I remember, just as I got closer to the house, guessing what it was for lunch based on the smell coming from the kitchen. Roasted rabbit with oranges, olives, and onions, served with polenta was my favorite.”

By 10, young Humm was already a familiar presence in the region’s farmers’ markets, helping his mother pick out fresh ingredients. He had already rejected his father’s urgings to follow in his career path, architecture, but his dad did offer a crucial piece of advice early on.

“I really loved to be with food and one day I said: ‘You know, I think I want to be a farmer.’ And my dad said: ‘Well, it’s good to be a farmer if you have a farm. But we don’t have a farm.’ That made sense to me. And then I said: ‘Maybe I should go work in a kitchen because—all the products—that’s where they go.’ And then I fell in love with it.”

At age 14, Humm began a three-year apprenticeship at the Hotel Baur au Lac in Zurich, where he learned the fundamentals—from garde manger to butchering to pastry—and soaked up the routines and rhythm of the restaurant

life. His school grades, naturally, suffered, but he never did enjoy or excel in the classroom. He even eschewed the notion of culinary school, preferring instead to learn on the job.

“Early on, I was more excited about the environment of the kitchen than the cooking. It wasn’t like when I was 10 years old I was a good cook or really into cooking. It was more the ingredients and to be in an environment that was hustling and bustling. I liked the action,” he says. He still does.

A prodigy at Hotel Baur, he moved on to a series of Swiss luxury hotel restaurants before landing at the three-Michelin-star Le Pont de Brent on Lake Geneva. There, Humm became a protégé of the great Gerard Rabaey, who remains his primary, if long-distance mentor. “I look up to him,” Humm says. “There’s not a day that goes by when I don’t think of him in some way.”

Rabaey’s constant demands and unyielding commitment to excellence left Humm with swollen hands from butchering fish and headaches from frequent outbursts from the master. Several years of 18-hour days at Pont de Brent gave the student an unparalleled education—and the physical and mental fatigue to match it. “It was insane,” he said of the experience.

Thinking he would “take some time off,” Humm accepted his first position as executive chef at Gasthaus zum Gupf, a 45-seat country restaurant situated in the middle of the Swiss Alps. It held no particular place of honor or regard among the dining elite, nor did it strive for such, which was just fine for this very young but very tired chef.

He started slowly, not straying far from the restaurant’s menu. But his evolving mastery of style and sophistication transformed the bucolic Alpine inn into a dining destination. He was stunned when he received his first Michelin star during his first year at the restaurant—the youngest European chef to earn one. At age 25, Daniel Humm was a gastronomic star. The world came calling, including fellow Swiss countryman and hotel impresario, Paul Zuest.

Zuest thought his Campton Place in San Francisco was in need of a makeover. Intrigued, Humm accepted an invitation to visit San Francisco. He liked what he saw, and loved the challenge of coming to America.

He took over the kitchen at Campton Place in 2003.

He didn’t speak a word of English. But that was okay—he was fluent in cuisine. And he was an immediate sensation, nominated for the James Beard Foundation’s Rising Star Award in 2004 and in 2005. *Food & Wine* magazine named him a Best New Chef in 2005.

It wasn’t long before famed East Coast restaurateur Danny Meyer—who has always had a keen eye for talent—took action. Just as San Francisco’s Camp-ton Place had needed a lift, so did Meyer’s elegant Eleven Madison Park in New York. Although Humm had taken to San Francisco, with its abundance of fresh ingredients from the long growing seasons, the Big Apple tempted him.

“I think what makes New York so special is that everybody who is here wants to achieve something in their field,” he said. “If a doctor comes here, he wants to be the best. And if a lawyer comes here, it’s for the same reason. And for chefs, it’s the same.”

Together with partner and general manager Will Guidara, Humm has taken Eleven Madison Park into the highest echelon of restaurants—not only in New York City, but nationally and internationally.

“I believe in a collaborative environment,” Humm says. “Will also runs the dining room. We are best friends. We get along really well, we travel together, and we always talk about the direction we want the restaurant to go. So the fact that we’re always on the same page translates really well to the team.”

“We believe that if you make people part of the direction you’re going, they have that much more ownership and are much more committed. At the beginning of the year we have a strategy meeting with key people, and then with the entire staff. We have working groups focused on different things, so everyone on our team has ownership and is committed to certain areas. I’ve learned the most from my team. They have many different backgrounds and experiences, with much to contribute.”

Although Humm cites a number of great chefs among his mentors and inspirations over the years, it was a puzzling epilogue in a restaurant review that led to his to adoption of jazz legend Miles Davis as his philosophical soul mate and inspiration.

In an otherwise glowing review of Eleven Madison Park, the *New York Observer* food critic at the time, Moira Hodgson, concluded her article with the

cryptic admonition that “the place needed a bit of Miles Davis.”

Neither Humm nor Guidara knew what that meant. Nor did they contact Hodgson to find out. Instead, as Guidara writes in the introduction to the acclaimed *Eleven Madison Park: The Cookbook*, they went on a search for its meaning.

“We started reading as many articles as we could find about Miles and eventually came up with a list of the words most commonly used to describe him: cool, endless, reinvention, inspired, forward-moving, fresh, collaborative, spontaneous, vibrant, adventurous, light, and innovative,” says Guidara. “That list became our inspiration. We printed a large sign with the words and our logo and placed it in our office, where it still hangs today.”

While Miles Davis is his operative muse, Humm is not one of those chefs who groove to music while they work. With a small smile, he says his favorite sound in a kitchen is the “hum of the team” all working their stations with order and precision.

Order. Precision. Teamwork. These are three more operative characteristics of a Daniel Humm kitchen. They are lessons learned from his years of elite competitive cycling, so dependent upon split-second coordination and the cooperation of teammates.

It’s a youthful team, energetic, focused, and devoted. In fact, the entire organization is young, says Humm. “We have stages all the time. We also have interns from the culinary schools. I think the average age of our staff is 25.”

“They’re green, which is good. They’re eager to learn. You can teach them something and they’ll do it exactly that way. We push them hard, but we’re respectful, and I don’t believe in motivation by fear. That’s what I went through and it’s not always for the benefit of the atmosphere in the kitchen. I believe in firm leadership but talking in a more normal tone. Hopefully you select the right people so you never need to yell or scream.”

As a break from the intensity and pressure, Humm still frequently straddles his mountain bike for long-distance trekking. He ran his first New York City Marathon in under three hours in 2008. He has run many marathons since, averaging up to 70 miles a week of training.

“My happiest moments are when I’m riding my mountain bike or when I’m running. You’re running through the woods and you’re dirty and you’re up on a mountain looking down and it’s beautiful and all you have is a water bottle. That is the best moment ever.”

“I love to ride my bike. I love to run. Everything is a balance, finding the right balance between work, family, and sport.”

Humm’s tools honor his homeland. He is a loyal and lifelong devotee of the Victorinox Swiss Army brand of kitchen knives known for their precise engineering and lifelong durability. To celebrate the three Michelin stars awarded in 2012, he bought himself a Blancpain watch, another trademark of Swiss precision and an international symbol of tradition, excellence, and accomplishment.

“I’m still Swiss, but I love New York,” he says. “I like to think of myself as international. In Switzerland, some people are a little close-minded, and I don’t really fit with that. Everything is kind of complicated and everyone is very critical. I try to be critical within my own kitchen, but I don’t like to be critical of people or other restaurants, because everyone should be able to express themselves the way they want.”

It is this attitude, perhaps, that has kept Humm from succumbing to the allure of celebrity. He doesn’t have a TV show and doesn’t want one.

“The celebrity chef thing is good for our industry because there’s a lot of awareness,” he says. “(But) you’ve got to be really smart about what you want people to think of you. Do you want people to think of you as a TV chef or a real chef? That’s not for me at this point. You never know what’s going to happen, but for now I have no need for that.”

Instead, Humm has focused on the dining aspect of his career. In 2011, he and Guidara bought Eleven Madison Park from Meyer, making it their own under a partnership called Made Nice. They have opened a second restaurant in the NoMad Hotel, a venue where Humm continues to serve his market-driven cuisine, but slightly toned down.

“I have to change to stay the same,” once commented Willem de Kooning, an abstract expressionist highly regarded as a member of the New York School of artists. It is a quotation embraced by the partners. Throughout his career,

Humm has traveled many paths: from classic continental cuisine to the locavore movement, from an obsession with slow-cooking proteins to molecular gastronomy. Almost always, his search is less about discovering the next new craze than it is about refining and expanding existing traditions.

His menus serve well to illustrate this search. The traditional à la carte menu was replaced in 2010 in favor of an abstract grid of ingredients meant to provoke conversations between diners and servers. The menu also provided each diner with a personalized meal based on their preferences. This too, has been replaced by an elaborate tasting menu extravaganza that pays homage to New York with sophisticated takes on the classics.

The new menu, a multi-course Gotham-themed meal, is a magical feast of nostalgic tastes, whimsy and the finest regional ingredients, telling a story of New York’s food traditions with unexpected twists.

In 2010 the James Beard foundation honored Humm as New York’s top chef. To date the restaurant has earned a total of six Beard awards. Named as the James Beard Foundation’s Outstanding Restaurant in 2011, one of S. Pellegrino World’s 50 Best Restaurants in 2012, and holding three Michelin stars, the partners celebrated by redesigning the Eleven Madison Park menu. At the same time, the restaurant’s decor was refreshed and updated while respecting the 1920s Art Deco architecture.

“We have a beautiful room overlooking Madison Square Park and the Flatiron Building. We’re in a historic landmark building, so we feel we have a responsibility to make the dining experience much more of the place. We want to create an experience that makes sense in New York. We spent a lot of time in the New York public library researching the city’s culinary history. We met with farmers and went out to look at the farmland, what we have to work with. We came up with the next step of Eleven Madison, which feels much more New York.”

From this new business perspective—and imbued with the confidence instilled by the James Beard Foundation’s Outstanding Chef award in 2012—Daniel Humm continues to gaze across the culinary landscape for opportunity, growth, and contentment.

“My goal is to have a voice in this country as a chef and to be part of setting the trends.” So far he has accomplished that and much more.



To make the fresh milk curd

1. Preheat a combi oven to 95°F, full steam. In a small plastic bowl with lid, mix the cold milk and cream. In a separate container, mix the water and rennet. Pour the rennet mixture into the dairy mixture and stir once, do not whisk. Cook in the combi oven with the fan speed at low for 1 hour and 20 minutes. Transfer to the refrigerator and remove the lid. Chill for 1 hour or until cold.

To make the cucumber caviar

1. Brunoise the cucumber. Season with salt, wrap in a cheesecloth and hang for 1 hour to release the moisture. Season heavily with white balsamic vinegar.

To make the sunflower seed praline

1. Preheat the oven to 350°F. Once heated, toast the seeds on a sheet pan until golden and fragrant, about 15 minutes. Let cool to room temperature.

2. Place the seeds and honey in a food processor and pulse until just combined. Season with salt as needed.

To make the curry yogurt

1. In a small bowl, mix the yogurt, curry powder and turmeric together. Season with lime juice and salt as needed.

To make the pickled onions

1. Using a mandolin set to take very thin slices, slice the onion and collect only the rings between 1/2- and 1-inch in diameter. The rest can be discarded or used for another occasion.

2. Heat a large sauté pan over high heat. Working in batches if needed, create a single layer of onions in the pan and season with salt and sugar. Sauté and deglaze with the red wine vinegar. Remove onions and vinegar and cool in an ice bath. Once cooled, drain the onions and discard the vinegar.

To make the white pearl onion tears

1. In a medium pot, bring the onions to a boil in the pickling liquid. Remove from heat and let sit for 15 minutes to cool, covered.

2. Strain the onions from the pickling liquid. Peel the onions, cut in half and separate into petals. Trim the tops and bottoms. Return onion petals to the pickling liquid.

To make the pickled mustard seeds

1. Bring the salt, vinegar and sugar to a simmer in a small pot.

2. Place the mustard seeds in a small heat resistant bowl. Pour the vinegar mixture over them and let cool to room temperature. Store overnight, covered , in the refrigerator before using.

To make the apple-chervil purée

1. Seal the diced apples and vinegar in a sous vide bag and cook at 185°F for 40 minutes and full steam until completely tender. Chill in an ice bath.

2. Once cooled, empty the apple into a blender and blend at high speed with the chervil until completely smooth. Slowly pour in the olive oil to emulsify. Season with salt and citric acid to taste. Pass through a chinois and refrigerate, covered, until ready to use.

To make the green apple sauce

1. Cut the apples into quarters and run through a juicer with the chervil. Add ascorbic acid to the juice to prevent oxidation and pass the mixture through a coffee filter to clarify.

2. Blend the juice with the salt and xanthan gum. Pass through a chinois and then compress in a cryovac machine to remove any air bubbles that may have formed. Break the sauce with sunflower seed oil and keep cool until ready to use.

To make the apple vinaigrette

1. Place the diced apples and vinegar in a sous vide bag and cook them for 30 minutes at 212°F. Immediately place in an ice bath and let sit overnight.

2. Strain the vinegar through a coffee filter to clarify. Combine 1/2 cup of the apple vinegar with sunflower seed oil. Season to taste with salt. Save the remaining apple vinegar for future use.

To finish

1. Carefully wash and trim all greens.

2. Spoon two scoops of milk curd onto paper towels to drain excess moisture and then transfer onto the plate at 2 and 5 o'clock. Season curd with Amagansett sea salt. Spoon the curry yogurt at 4 o'clock. Using an offset spatula, lightly swipe the yogurt to the center of the plate, without dragging more than a few centimeters. Place sunflower praline at 9 o'clock. Spoon half of the cucumber caviar at 1 o'clock and the other half at 7 o'clock. Spoon the pickled mustard seeds on the top half of the plate. Arrange the pickled onions around the previous garnishes on the plate.

3. In a small bowl, dress the lettuces and greens with apple vinaigrette. Season with salt. Arrange the greens over the garnishes on the plate, spreading out almost to the edge of the plate.

SQUAB WITH PLUM AND KALE

8 Squab

PLUM SAUCE

1/2 cup grapeseed oil
2 pounds squab bones
2 medium shallots
1 sprig fresh thyme
2 cups plum wine
1 cup red wine
4 red plums
2 tablespoons umeboshi paste
2 tablespoons umeboshi vinegar
1 tablespoon red wine vinegar
2 quarts chicken jus
salt to taste

PLUM PURÉE

2 pounds fresh plums
1 1/2 tablespoons butter
3/4 cup umeboshi paste
1/3 cup umeboshi vinegar
4/5 cup plum wine
1 tablespoon red wine vinegar
salt to taste

SMOKED BONE MARROW

5 pieces beef bone marrow
Japanese applewood chips
80 fresh thyme leaves
Amagansett sea salt

PICKLED PLUMS

12 pounds Italian plums
2 tablespoons juniper berries
2 tablespoons pink peppercorn
1 teaspoon black peppercorn
1 teaspoon allspice
1/2 teaspoon cloves
3 star anise
1 stick cinnamon
three 1.5 liter bottles of red wine

two 1.5 liter bottles red port
1 quart red wine vinegar
3 1/2 cups sugar
1/2 teaspoon ground nutmeg
2 tablespoons salt
25 grams Earl Grey tea

KALE CHIPS

6 bunches Tuscan kale
1 1/2 quarts canola frying oil
salt to taste

KALE STEMS

6 bunches Russian kale
salt to taste

TO FINISH

1 squab
2 tablespoons grapeseed oil
3 1/2 tablespoons butter
1 clove garlic
1 teaspoon fresh thyme
2 tablespoons plum purée
1 pickled plum
2 tablespoons plum pickling liquid
3 1/2 tablespoons chicken stock
6 kale stems
2 bone marrow punches
1 teaspoon brown butter
Amagansett sea salt
4 leaves baby kale



To prepare the squab

1. Cut the wings, neck, legs and back off the squab. Remove the heart and liver and wipe out with a paper towel. Pat the skin of the squab dry and leave uncovered under a blowing fan in the refrigerator for two days.

To make the plum sauce

1. Heat a rondeau over high heat and add the grapeseed oil. When the oil begins to smoke, add the squab bones. Evenly roast the squab bones until they are dark brown on every side. Slice the shallots and add to the rondeau. Add the thyme, reduce the heat to medium, and sweat together with shallots until the liquid has been released. Deglaze the pan with the red wine and plum wine. Reduce the wines au sec.

2. Dice the plums and discard the pits and stems. Add the plums to the rondeau with the umeboshi paste, umeboshi vinegar, red wine vinegar and chicken jus. Simmer all ingredients slowly until it has reduced to sauce consistency, skimming occasionally. Strain the jus through a chinois and season with salt.

To make the plum purée

1. Dice the fresh plums and discard the pits and stems. Heat a medium pot over medium heat and add the butter. When the butter begins to foam, add the plums. Add the umeboshi paste to the plums and sweat together for about 15 minutes, or until the plums begin to break down. Add the umeboshi vinegar, plum wine, and red wine vinegar to the pot and bring to boil. Reduce the heat to a simmer and cook the ingredients down until thick, about one hour.

2. Remove the ingredients from the heat and transfer to a blender. Puree the mixture on high speed and season with salt. Pass the puree through fine tamis.

To make the smoked bone marrow punches

1. Line a large hotel pan with foil and set over another hotel filled with ice. Make a small container of foil to hold the wood chips and place in one side of the lined hotel pan. On the other side of the hotel pan, arrange the bone marrow pieces so that they are standing up straight and evenly spaced apart. Prepare a foil cover for the hotel pan.

2. With a blowtorch, ignite the wood chips. Blow out the wood chips so that they begin to smoke and cover the hotel pan with the foil cover. Smoke the bone marrow for 12 minutes. Remove the foil cover and extinguish the wood chips under running water and discard.

3. Remove the bone marrow from the hotel pan and chill in the refrigerator for 1 hour. With a warm knife, slice the bone marrow into coins about 1 cm in width. With a warm 3/4-inch ring mold, punch out the bone marrow so that it is a perfect circle. Using tweezers, place 5 thyme leaves on top of each piece of bone marrow. Keep the pieces cold, layered between sheets of parchment in an airtight container.

To make the pickled plums

1. Clean the plums by rinsing them under cold water and cutting in half. Discard the pits and stems of the plums. In several sous vide bags, put the plums in an even layer with the cut side all facing the same direction, set aside.

2. In a large dry rondeau, toast the juniper berries, peppercorns, allspice, cloves, star anise and cinnamon over medium heat for about 15 minutes, or until fragrant. Add the wine, port, red wine vinegar, and sugar to the pot and increase the heat to high. Bring the liquids to a boil and reduce by half. Add the nutmeg and salt.

3. Put the Earl Grey tea in a sachet of cheesecloth and tie with butcher's twine. Remove the pot from the heat and add the Earl Grey tea sachet. Steep the tea for 5 minutes, then discard the sachet and chill the pickling liquid over an ice bath.

4. Once the liquid is cold, strain the spices out and pour 1 cup of pickling liquid in each bag of Italian plums. Seal the bags in a cryovac machine on the highest setting. Store the plums in the pickling liquid for at least two days before using, and up to one month.

To make the kale chips

1. Trim the kale leaves by cutting out the stems and reserving the largest leaves. Wash the leaves under cold running water and pat dry with paper towels.

2. Heat the oil until it reaches 325 F. Deep-fry the leaves of kale until they are crispy and have released their moisture. Remove from the oil and transfer to a wire rack. Season the leaves with salt as needed.

To make the kale stems

1. Trim the kale leaves by cutting off the leaves and reserving only the stems. Trim the stems with a paring knife and peeler.

2. Bring a large pot of water to a boil. Season the water with salt to taste. Blanch the kale stems until tender, about 5 minutes. Remove the kale stems and shock immediately in ice water until chilled completely. Remove the kale stems from the ice water and drain on paper towels.

To finish

1. Preheat the oven to 350°F. Season the squab with salt. Heat a black iron pan over high heat. Add 2 tablespoons of grapeseed oil and sear the squab breasts on the skin side until dark brown and caramelized. Add 2 tablespoons of butter to the pan with the garlic and thyme. Flip the squab breast over and baste with the butter for 1 minute. Remove the squab from the pan and roast in the oven for 7 to 9 minutes. Remove the squab from the oven and let rest for 10 minutes before slicing.

2. Heat the plum puree over medium heat until warm. Set aside but keep heated.

3. Heat a small sauté pan over medium-high heat and add the remaining grapeseed oil. Remove the plum from the pickling liquid and pat dry. Sear the plum until it is caramelized on the cut side. Flip the plum over and glaze with plum pickling liquid and butter.

4. In another small sauté pan, combine chicken stock and the remaining butter. Add the kale stems and simmer until a butter glaze is formed and the kale is warm. Season the kale with salt.

5. On a sizzle-tray, heat the bone marrow in a salamander until warmed through.

6. Carve one breast off the squab body and brush with brown butter and season with Amagansett sea salt. Place the squab breast in the middle of the plate. Arrange the kale stems to the left of the breast. Spoon the puree below the breast on the bottom of the plate. Place the pickled plum to the top right of the breast. Place the baby kale leaves and kale chips over the stems. Using an offset spatula, place the warmed bone marrow on either side of the breast. Sauce the plate to finish.

LANGOUSTINE WITH SOUR CHERRIES & CLAMS

CLARIFIED CLAM STOCK

5 pounds Manila clams
5 quarts cold water
1/2 cup white wine vinegar
1/2 cup sliced shallots
1 bay leaf
1 1/2 cups white wine

CLAM ESPUMA

3 gold gelatin sheets
2 cups clarified clam stock
1/4 cup picked fennel fronds, packed
salt to taste
citric acid
lime juice

SOUR CHERRIES

2 pounds Bing cherries
1 quart apple cider vinegar
1/2 teaspoon coriander seeds
5 pieces whole cardamom
5 pieces whole allspice
1 bay leaf
1 star anise
1/2 teaspoon fennel seeds
2 cups fresh water
1 cup sugar
2 tablespoons salt
1/4 cup kirsch

BABY FENNEL SALAD

3 baby fennel
white balsamic vinaigrette as needed
salt to taste

LANGOUSTINE

8 live langoustine
raffia as needed
10 wooden skewers
1 1/2 cups brown butter
salt to taste

TO FINISH

1 langoustine tail
Amagansett sea salt to taste
6 baby fennel shaves
3 sour cherries
8 freeze dried cherries
liquid nitrogen
5 fennel fronds
60 grams clam espuma
white balsamic vinaigrette



To make the clarified clam stock

1. Rinse the clams thoroughly in a large mixing bowl with cold running water. Drain the water off the clams using a colander. Place the clams back in a clean bowl and cover with cold water and vinegar to purge the clams. Let stand for 30 minutes. Drain clams again in a colander.

2. Heat a large straight sided sauté pan over high heat. Add the clams to the dry hot pot. Place the shallots and bay leaf over the clams and then deglaze with the wine. Cover the pot with plastic wrap and wait for the clams to purge their natural liquid. When the clams have all opened and purged their liquid , approximately 15 to 20 minutes, pour the clams, with their liquid, into a perforated hotel pan set over a regular hotel pan. Cool the clams and set aside for another use. Strain the stock through a china cap lined with cheesecloth.

3. In a stockpot over medium heat, reduce the clam stock by 1/5, until there is an intense clam flavor. Chill stock in ice bath. Transfer clam stock into quart containers and freeze until solid. Transfer the frozen stock into a cheesecloth lined hotel pan set over a regular hotel pan. Let thaw overnight in the refrigerator. Reserve clarified clam stock in quart containers.

To make the clam espuma

1. Bloom gelatin in ice water until soft and pliable.

2. Blend clam stock and fennel fronds in a blender at high speed until thoroughly combined. Strain through a coffee filter.

3. Combine 1/4 cup of the clam stock mixture with the bloomed gelatin and gently warm over low heat until the gelatin has melted. Add the melted gelatin back in with the rest of the clam stock mixture. Season with salt, citric acid and lime juice.

4. Transfer the clam stock into an iSi canister and screw the top on tightly. Hold canister upside down and charge with two N2O charges. Shake well after each charge is screwed in. Store in the refrigerator for at least two hours before use to allow the gelatin to set completely.

To make the sour cherries

1. Remove the pit and stem from the cherries. Soak pitted cherries in apple cider vinegar for 24 hours.

2. In a dry pan, toast spices over low heat until fragrant, about 3 to 4 minutes. Cool the spices and tie them in a cheesecloth sachet.

3. Drain the cherries, saving both the cherries and the vinegar. Combine the cherry vinegar, water, sugar, salt and sachet of spices in a large pot and bring to a boil. Simmer for 10 minutes. Chill pickling liquid over ice bath.

4. Combine chilled pickling liquid with pitted cherries. Add the kirsch and store in the refrigerator for 3 days. Remove sachet before using.

To make the baby fennel salad

1. Shave the baby fennel thinly on a mandolin. Immediately place in ice water. Just before serving, dress the baby fennel with white balsamic vinaigrette and season with salt to taste.

To make the langoustine

1. Clean the langoustines by removing the tails and gently peeling off the shell. Devein the langoustines using tweezers. Place a wooden skewer under each langoustine tail. Gently tie the skewers individually to each tail with raffia in two places in order to keep the tails straight while they cook. Season the tails with salt.

2. Warm the brown butter in medium pot to 140°F. Submerge prepared langoustine tails in butter and cook for 4 minutes. Remove the tails and carefully trim off raffia and remove skewer. Serve warm.

To finish

1. Season the langoustine tail with Amagansett sea salt. Place the langoustine at 4 o'clock on plate, with tip of tail pointing down towards 7 o'clock. Place the shaved fennel in one pile to the left of langoustine. Place the sour cherries closely above the salad and tail. Freeze the freeze dried cherries in liquid nitrogen for 30 seconds. Scatter the frozen freeze dried cherries above the sour cherries up toward the edge of the plate. Garnish with the fennel fronds. Finish with clam espuma below the salad and the tail. Serve immediately.

Serves 8

BEETS WITH HORSERADISH AND WASABI

BEET COOKING LIQUID

1 cup water
3 cups red wine vinegar
2 cups extra virgin olive oil
2 tablespoons sugar
2 tablespoons salt

BEETS

8 large red beets
beet cooking liquid as needed
extra virgin olive oil
salt to taste

HORSERADISH SNOW

2 cups buttermilk
1 cup Greek yogurt
1 cup peeled and finely grated fresh horseradish
1/4 cup whole milk, cold
1/4 cup heavy cream, cold
1/2 teaspoon cornstarch
1/4 cup lemon juice
citric acid
salt to taste
liquid nitrogen

RAW BEET PIECES

2 red beets
liquid nitrogen as needed
extra virgin olive oil
salt to taste

BEET VINAIGRETTE

3 pounds red beets
1/4 cup red wine vinegar
2 grams xanthan gum
salt to taste

SPICED RYE CRUMBLE

1/2 teaspoon caraway
1/4 teaspoon coriander
2 juniper berries
2 green alder cones
1 1/2 cups diced rye bread, crust removed
2 tablespoons butter
salt to taste

TO FINISH

5 pieces cooked beets
7 pieces raw beets
1 tablespoon spiced rye crumble
2 tablespoons horseradish snow
1/2 teaspoon freshly grated wasabi
2 teaspoons beet vinaigrette



To make the beets

1. Preheat the oven to 400°F. Wash the beets well. Arrange them in a baking dish in a single layer. Pour enough beet cooking liquid into the pan until it comes halfway up the beets. Cover the pan tightly with aluminum foil.

2. Roast the beets in the oven for 25 minutes. Remove the dish from the oven, lift the foil and turn the beets over. Cover them again in foil and return to the oven for an additional 25 to 35 minutes, or until the beets are tender. Let cool.

3. Peel the beets and cut in half from top to bottom. Freeze the beets in a hotel pan with liquid nitrogen until they are frozen solid, about 5 minutes. Remove the beets from the liquid nitrogen with a slotted spoon. Crack the beets with the back of a spoon into irregular large chunks. One half of a beet should yield 3 to 5 pieces.

4. Place the beet pieces into a shallow baking dish, toss with olive oil and season with salt as they defrost to room temperature.

To make the horseradish snow

1. Combine the buttermilk and the yogurt with the grated horseradish and let stand overnight.

2. The following day, strain the horseradish mixture through a chinois. Set aside.

3. Combine cold milk, cold heavy cream, and cornstarch in a medium pot. Slowly bring to a boil over medium heat while whisking constantly. The mixture will become thickened. Reduce heat to low and continue to whisk constantly for 7 or 8 minutes until smooth and thick. Cool the mixture to room temperature.

4. With a hand blender, mix the horseradish liquid and cornstarch base. Season the mixture with lemon juice, salt and citric acid to taste.

5. Pour the mixture into large bowl with liquid nitrogen and freeze while scraping sides of bowl to ensure every bit is frozen in small pieces. Strain out frozen pieces and grind into a powder with a food processor, adding nitrogen as needed. Store the snow in the freezer until ready to use.

To make the raw beet pieces

1. Peel the beets and cut them into small cubes, approximately 1/2 inch on each side. Place the beet cubes in a hotel pan and cover them with liquid nitrogen. Freeze them for about 5 minutes or until frozen solid. Crack the beets into small irregular pieces with the back of a spoon. Reserve only the pieces that look similar in shape and size. Allow them to defrost to room temperature before serving, toss with olive oil and season with salt to taste.

To make the beet vinaigrette

1. Peel the red beets and cut them into chunks. Juice the beets through a vegetable juicer until they yield 3 cups of beet juice. Put beet juice in a medium pot and reduce by half to 1 1/2 cups, and strain through chinois. Cool the beet reduction over an ice bath.

2. Combine beet juice and red wine vinegar with xanthan gum and blend until thickened. Strain through a chinois and season with salt to taste. Cryovac the thickened liquid to remove air bubbles.

To make the spiced rye crumble

1. In a dry pan, toast spices over medium heat until fragrant, about 2 to 3 minutes. Set aside to cool. Grind spices into coarse pieces. Do not grind into a fine powder.

2. Grind the bread cubes in a food processor until fine. In a medium sauté pan, melt butter until foamy. Add the ground bread and toast until golden brown. Drain onto paper towels. Allow the bread to dry.

3. In a medium bowl, mix dry bread with spice mixture and season with salt.

To finish

1. Arrange the cooked beet chunks onto the right side of plate, leaving about 1-inch from the rim. Arrange in a slight curved pattern from top to bottom. Arrange raw beets in same fashion between large beet chunks. Spoon spiced rye crumble over the top of the beets. Spoon half of horseradish snow onto the top portion of the arranged beets. Spoon the remaining horseradish snow onto the bottom half of the beets. Using small spoon, scatter fresh wasabi over snow. Finish the plate with 1-2 spoonfuls of the beet vinaigrette. Serve immediately, as the snow will melt quickly.

Serves 8



MALT SORBET WITH PRETZELS AND MUSTARD

PEANUT BUTTER SALTED CARAMEL

3/4 cup cream
1/3 cup glucose
6 tablespoons sugar
1/2 teaspoon salt
seeds of 1 vanilla bean
3 tablespoons peanut butter
1/2 tablespoon butter

MALTED MILK SORBET

2 cups milk
2 cups half & half
7 tablespoons sugar
7 tablespoons glucose
7 tablespoons malted milk powder
1 tablespoon + 1/2 teaspoon salt

PEANUT BRITTLE SHORTBREAD

2/3 cup butter
3/4 cup peanut butter
1/2 cup powdered sugar
1/3 cup almond flour
2 2/3 cups all-purpose flour
3 tablespoons heavy cream

PEANUT BRITTLE

1/2 cup sugar
2 1/2 tablespoons butter
4 tablespoons corn syrup
2 tablespoons water
1/2 cup coarsely chopped peanuts
1/4 teaspoons baking soda
3/4 teaspoon salt

MALT SPONGE CANDY

1/2 cup sugar
1/2 cup corn syrup
1/2 teaspoon vinegar
1 1/2 teaspoon malted milk powder

3/4 tablespoon baking soda
1/2 teaspoon Kosher salt

MALT PANNA COTTA

1/3 cup chopped white chocolate
4 tablespoons crème fraîche
1 teaspoon malted barley syrup
1 teaspoon Dijon mustard
3 tablespoons heavy cream
1 sheet gold gelatin, bloomed

PRETZEL CRISPS

1 1/4 cup bread flour
1/2 tablespoon fresh yeast
1/4 cup tepid water
1 teaspoon butter, softened
1/2 teaspoon malted barley syrup
1 teaspoon Maldon salt
2 cups water
1 tablespoon sodium hydroxide

MALT YOGURT

2/3 cup Fage yogurt
1/2 cup malted milk powder
1/2 teaspoon salt

PRETZEL POWDER

1/2 loaf of a large baguette
1 1/2 malted milk powder

TO FINISH

3 pieces malt panna cotta
2 teaspoons peanut butter brittle
1 quenelle of malt peanut sorbet
1 tablespoon malt sponge candy
1 tablespoon peanut butter shortbread
3 pieces pretzel crisp
1 teaspoon malt yogurt
1 teaspoon pretzel powder
Maldon salt

To make the peanut butter salted caramel

1. Warm the cream and glucose in a small saucepan. Set aside and keep warm.
2. In a saucepan over medium-low heat, mix the sugar with 2 tablespoons of water and carefully cook to a dark caramel. Be careful not to burn it and stir frequently. Once a dark caramel has been reached, deglaze the saucepan with the cream and glucose mixture. Heat to 220°F and remove from heat and monitor it cooling.
3. When the mixture reaches 180°F, quickly stir in the salt. Let cool to just above room temperature and use an immersion blender to mix in the remaining ingredients. Refrigerate, covered, until ready to use.

To make the malted milk sorbet

1. In a small saucepan, bring the milk, half & half and glucose to a simmer. Slowly add the dry ingredients and return to a boil. Mix thoroughly with a hand-held mixer and remove from heat.
2. Strain through a fine mesh and let cool to room temperature. Spin in an ice cream maker until firm, then fold in layers of the Peanut Butter Salted Caramel. Freeze in an airtight container.

To make the peanut brittle shortbread

1. Preheat oven to 350°F. In a stand mixer, combine the butter and peanut butter until creamy. Mix in the powdered sugar and almond flour until fully combined. Continue to mix while adding the all-purpose flour. Then pour in the heavy cream until just combined.
2. Crumble the mixture out onto a lined sheet pan. Bake until lightly golden.

To make the peanut brittle

1. In a medium saucepan, stir the sugar, butter, corn syrup and water together while bringing to a boil over medium heat. Stir in the chopped peanuts and continue to cook and stir until the sugar has lightly caramelized. Add the baking soda and salt, stir for one minute and remove from the heat.
2. Pour the contents of the saucepan into a full sheet pan lined with parchment paper to cool. Once it has cooled to room temperature, break the sheet into smaller chunks and grind into a crumble. Store in a dry airtight container until ready to use.

To make the malt sponge candy

1. In a small saucepan, mix the sugar, syrup, vinegar and malted milk powder over medium heat until it reaches 310°F. Stir frequently.
2. Remove the saucepan from heat and stir in the baking soda and salt until fully combined. Pour the mixture into a parchment lined sheet pan to cool.
3. Once cool, break into small pieces and store in an airtight container until ready to use.

To make the pretzel crisps

1. In a stand mixer, mix the flour, yeast, water, butter, barley syrup and salt on the lowest speed for 2 minutes. Mix on the next highest speed for 8 minutes after it has begun to come together. Cover the dough with plastic wrap and let rise until it has doubled in size. Punch the dough down and rest in the refrigerator for 3 to 4 hours.
2. Preheat oven to 325°F. Turn a sheet pan upside down and lightly spray the bottom with a cooking spray. Pull the dough over the bottom of the pan to create a thin sheet. Place back in the fridge to rest for 10 minutes.
3. Mix the water and sodium hydroxide in a nonreactive bowl in a well ventilated space. Remove the sheet of dough from the refrigerator and brush with the sodium hydroxide mixture and then the Maldon salt. Bake until golden. Let cool briefly, then break the sheet and store in an airtight container until ready to use.

To make the malt panna cotta

1. Combine the malt syrup, Dijon and bloomed gelatin in a heat resistant bowl. Fold in the chocolate. Heat the cream until just simmering and pour it over the top of the mixture in the bowl letting it rest to melt together and then stir to combine. Fold in the crème fraiche and strain through a chinois. Cool until cold to the touch.
2. Place a sheet of acetate on a flat sheet pan and spray lightly with cooking spray. Drop the panna cotta on the acetate in random shapes. Store in the freezer until ready to plate.

To make the malt yogurt

1. Fold all ingredients together and strain through a fine mesh. Place in a piping bag and keep in the refrigerator until ready to use.

To make the pretzel powder

1. Preheat the oven to the lowest temperature. Remove the crust from the baguette and discard. Rip the remaining bread into pieces. Toast the baguette pieces until dry on a sheet pan.
2. Grind the bread to powder and mix the malted milk powder in thoroughly. Store in a dry, airtight container until ready to use.

To assemble

1. Place the malt panna cotta pieces randomly on the plate. Make a small pile of peanut brittle and put a scoop of the sorbet on top of it. Arrange the sponge candy, peanut brittle shortbread and pretzel crisps around and on the sorbet. Create a smear of malt yogurt on the plate and place a pile of the pretzel powder next to it. Sprinkle with Maldon salt.

Serves 8

THE JAMES BEARD FOUNDATION'S

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1993	A Tribute to Jean-Louis Palladin, Napa, CA, Las Vegas, NV
1994	Daniel Boulud, Daniel, New York, NY
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2001	Patrick O'Connell, The Inn at Little Washington, Washington, VA
2002	Lidia Matticchio Bastianich, Felidia, New York, NY
2003	Eric Ripert, Le Bernardin, New York, NY
2004	Judy Rodgers, Zuni Café, San Francisco, CA
2005	Mario Batali, Babbo, New York, NY
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