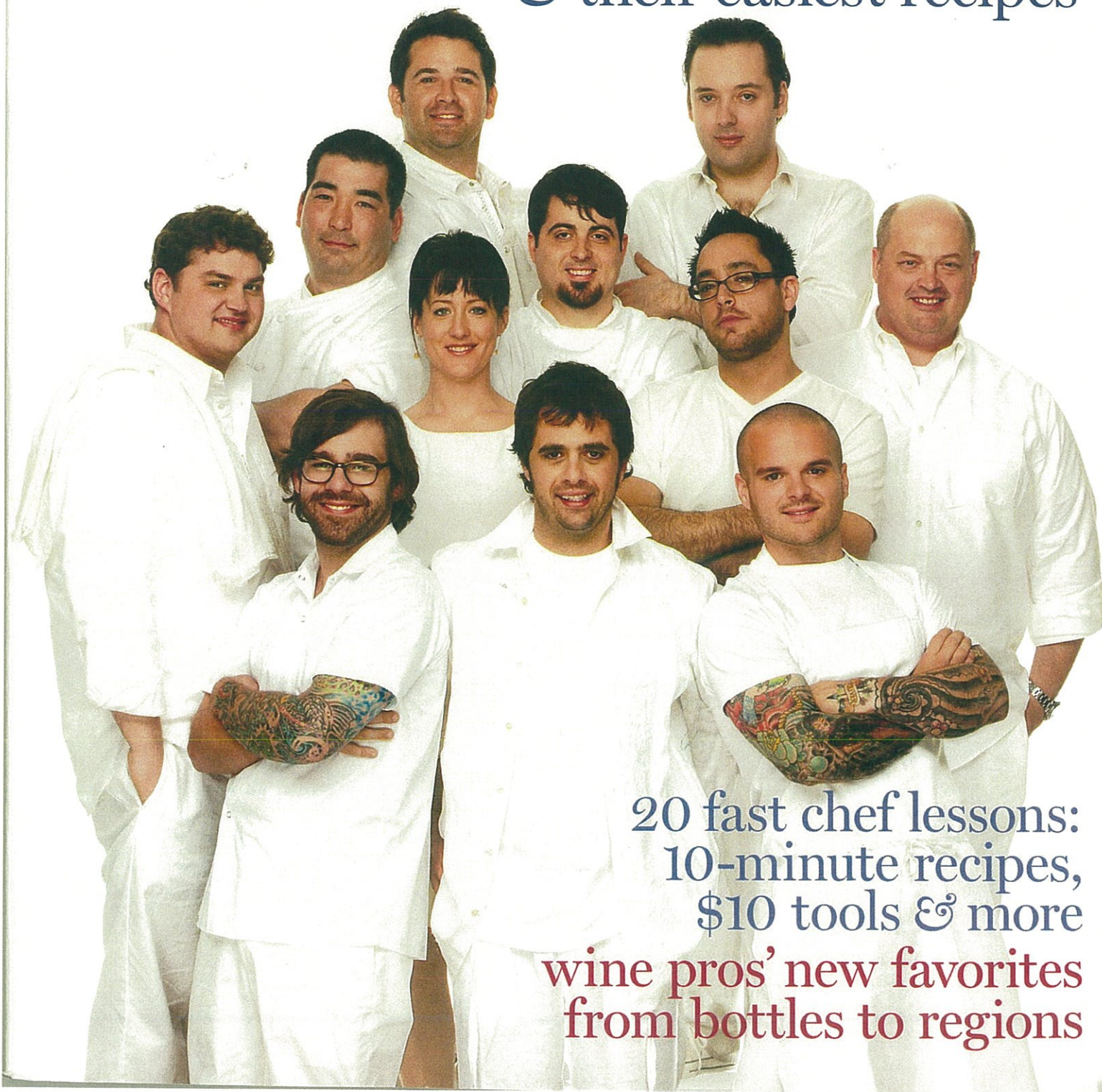


FOOD & WINE

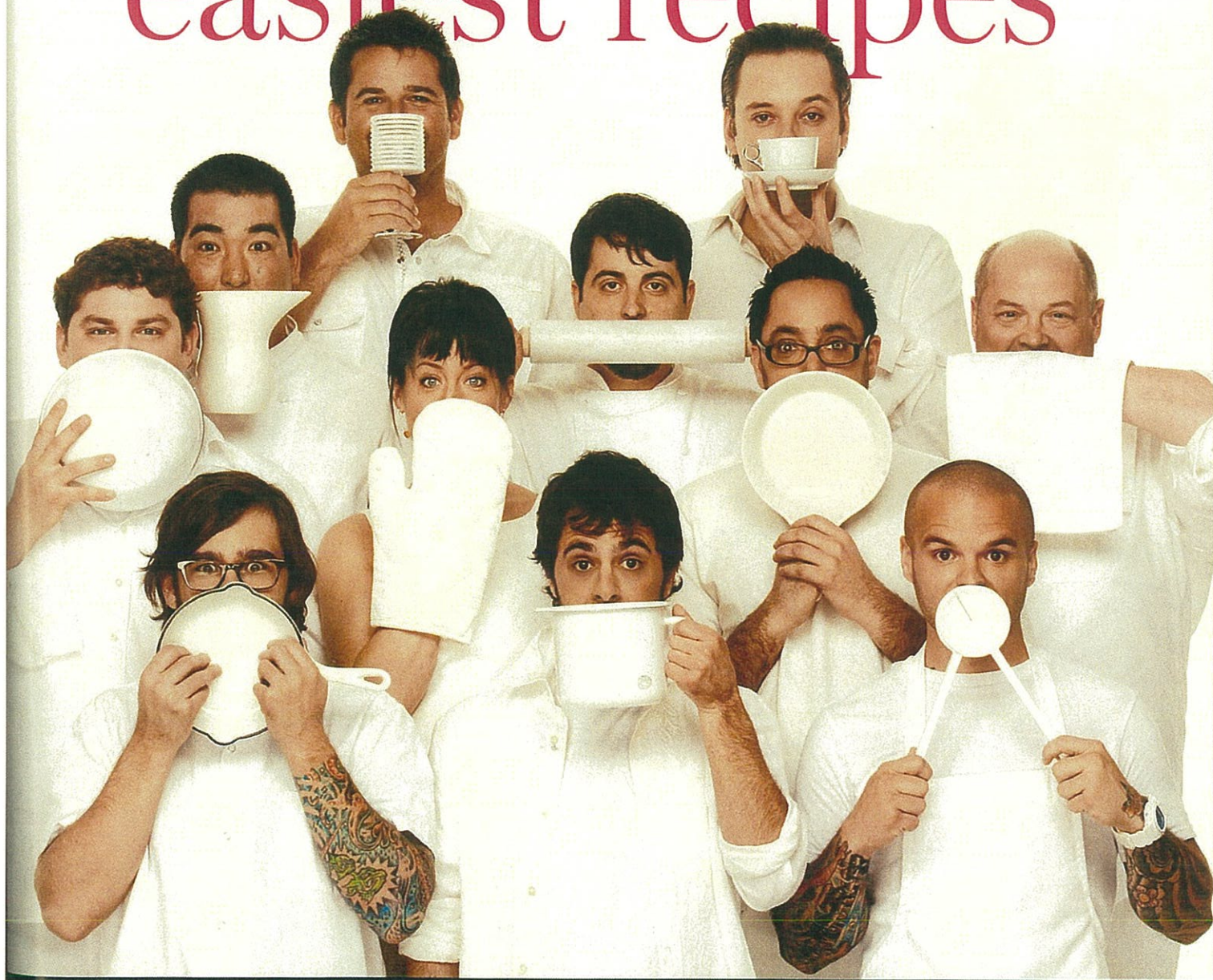
JULY 2009

best new chefs & their easiest recipes



20 fast chef lessons:
10-minute recipes,
\$10 tools & more
wine pros' new favorites
from bottles to regions

best new chefs AND THEIR easiest recipes



For anyone wondering how to be an F&W Best New Chef, here's the answer: Cook food that's personal, creative and delicious. Head up a kitchen for no more than five years. Be prepared for editors to visit, anonymously. And keep your eyes on the prize: One of this year's winners, Nate Appleman, still has a copy of the 1998 Best New Chefs story that inspired him.

INTERVIEWS BY KATE KRADER PORTRAITS BY NIGEL PARRY FOOD PHOTOGRAPHS BY ANNA WILLIAMS
FOOD STYLING BY ALISON ATTENBOROUGH PROP STYLING BY JESSICA ROMM RESEARCHED BY RATHA TEP

best new chefs *from p. 179*

paul liebrandt

Beet-and-Red Sorrel Salad with Pistachio

ACTIVE: 30 MIN; TOTAL: 2 HR

6 SERVINGS

Sorrel is a leafy green that gives dishes a tart, almost sour flavor. For this salad, Liebrandt likes using red ribbon sorrel—a European variety with bright green leaves and intense red veins—because it's so pretty with the beets and because its tang is so nice with the nutty pistachio sauce.

- 2 pounds baby beets, preferably a mix of golden, Chioggia and red beets
- 4 ounces brioche, cut into $\frac{3}{4}$ -inch cubes (2 cups) or into thin slices
- $\frac{1}{4}$ cup roasted pistachios
- Salt and freshly ground pepper
- $1\frac{1}{2}$ tablespoons extra-virgin olive oil
- $1\frac{1}{2}$ tablespoons pistachio oil
- $1\frac{1}{2}$ tablespoons balsamic vinegar
- 3 cups sorrel, preferably red ribbon (see Note)

1. Preheat the oven to 350°. Spread the beets in a baking dish. Add $\frac{1}{2}$ cup of water and cover with foil. Roast for $1\frac{1}{2}$ hours until tender. Let cool, then peel the beets and cut into wedges and slices. Transfer to a bowl.

2. Meanwhile, spread the brioche cubes on a baking sheet and toast for about 8 minutes, until the cubes are golden.

3. In a blender, combine the pistachios with $\frac{3}{4}$ cup of water and blend at high speed for 1 minute. Strain the sauce into a small bowl and refrigerate until chilled. (It will thicken slightly as it chills.) Season the sauce with salt and pepper.

4. In a small bowl, whisk the olive oil with the pistachio oil and balsamic vinegar. Season with salt and pepper. Toss 3 tablespoons of the vinaigrette with the beets. Spoon the pistachio sauce onto plates. Mound the beets in the center and top with the sorrel. Drizzle the remaining vinaigrette all around and garnish with the brioche croutons. Serve right away.

NOTE Red ribbon sorrel is available from chefsgarden.com.

MAKE AHEAD The pistachio sauce can be refrigerated for up to 6 hours. Bring to room temperature before serving.



BEET-AND-RED SORREL SALAD WITH PISTACHIO (RECIPE, P. 196)

"Inca" plate by Daniel Levy; "Rundes Modell" fork by Alessi from Neue Galerie.

paul liebrandt

corton /// NEW YORK CITY



WHY HE WON Because after training at some of England and France's most hallowed places, he expertly prepares food that's both ambitious and delicious.

BORN 1976 **RAISED** London

EXPERIENCE Restaurant Marco Pierre White and Pied à Terre, London; Le Manoir aux Quat' Saisons, Oxford, England; Pierre Gagnaire, Paris; Gilt, New York City.

FAVORITE CHEAP EAT Ramen soup with pork broth at Ippudo NY in Manhattan.

FAVORITE KITCHEN TOOL ShamWow, the super-absorbent shammy cloth that

was made famous on an infomercial.

"I'm obsessed with it for completely drying off foods like sous-vide beef."

INGREDIENT OBSESSION Calamondin, the fresh Asian citrus that's like a cross between a lemon and a clementine.

MEMORABLE COOKING EXPERIENCE Making liquid-nitrogen cocktails ("there was lots of smoke") at the launch party for the film *Ocean's 13* in Las Vegas. "I got stuck in an elevator with Brad Pitt, George Clooney and Matt Damon. They're all nice guys." 239 W. Broadway; 212-219-2777.