



BEST NEW



CHEF ALL



F&W HAS BEEN NAMING BEST NEW CHEFS FOR 25 YEARS, HELPING TURN UP-AND-COMERS INTO SUPERSTARS. HERE, WE HIGHLIGHT A MEGA-TALENT FROM EACH YEAR, WITH RECIPES THAT PROVE DELICIOUSNESS IS TIMELESS.

*Produced by KATE HEDDINGS
Profiles by PAMELA KAUFMAN with KATE KRADER
Food photographs by CHRIS COURT*

STARS



'88 // THOMAS KELLER



SALT-BAKED BRANZINO, P. 224

Thomas Keller may be America's most inspiring chef, a hero to professional cooks as well as to kids headed for culinary school with *The French Laundry Cookbook* in their bags. At The French Laundry in Napa

Valley and Per Se in NYC, he creates hyper-elegant yet playful dishes, as in his *Oysters & Pearls*: a sabayon of pearl tapioca with caviar and oysters. At Ad Hoc in Napa Valley and his five Bouchon Bakeries, he approaches rustic food like fried chicken and quiche with the same passion for every possible (and inconceivable) detail.

FOOD STYLING: JUSTINE POOLE, OPENER; PHOTOGRAPHS: ETHAN HILL (MATSUHIISA, DUFRESNE, ACHATZ, SYMON), JAKE CHESSUM (COLICCHIO), FEDEN & MUNK (KELLER)

NOBU MATSUHISA // '89



CLASSIC CHICKEN TERIYAKI, P. 224

Nobu Matsuhisa has changed how the world thinks about Japanese food. Rigorously trained in classical sushi-making techniques in Tokyo, he came up with his no-rules style while working in Peru, adding global flavors to raw and cooked dishes in a way that was radically inventive. Already presiding over 26 Nobu and Matsuhisa restaurants with business partners Robert De Niro, Drew Nieporent and Meir Teper, he recently launched the Nobu Hotel in Las Vegas (more locations are in the works). Here, he poses with two glowing sushi-rolling mats, graceful as wings.

PORTRAIT BY ETHAN HILL

'90 // **NANCY SILVERTON**

By launching La Brea Bakery in Los Angeles in 1989, Nancy Silverton helped turn Americans on to the possibilities of really good bread. In the late '80s, most of us were content with pale, soft, squishy loaves; Silverton, the gifted pastry

chef and co-founder (with Mark Peel) of Campanile, helped change that by introducing the tangy, crisp-crusted, all-natural sourdough breads she'd eaten in Europe. Silverton's love of bread and Italian food is obvious at Pizzeria Mozza and Osteria Mozza in L.A., where she rules the mozzarella bar and creates fantastic dishes like the zesty salad here.

PORTRAIT BY
PEDEN & MUNK

Kale Salad with Ricotta Salata, Pine Nuts and Anchovies

 TOTAL: 45 MIN • 6 SERVINGS

The trick to Nancy Silverton's kale salad is layering the ingredients, so there's something delicious in every bite.

- ¼ cup pine nuts
- 1 small shallot, minced
- Finely grated zest from 1 lemon
- ¼ cup fresh lemon juice
- 1 tablespoon Champagne or white wine vinegar
- 1 garlic clove, grated
- Pinch of crushed red pepper
- ½ cup extra-virgin olive oil
- 3 ounces ricotta salata cheese, coarsely grated (¾ cup)
- Kosher salt and freshly ground black pepper
- 1 bunch kale, preferably Tuscan (6 ounces)—stemmed, leaves torn into bite-size pieces (8 cups)
- 8 marinated *alici* (white anchovies), drained

1. In a small skillet, toast the pine nuts over moderately low heat, stirring them frequently, until lightly golden, about 10 minutes. Transfer to a small bowl.
2. In a medium bowl, combine the shallot, lemon zest, lemon juice, vinegar, garlic and crushed red pepper. Whisk in the olive oil until combined. Stir in ½ cup of the ricotta salata and season with salt and pepper.
3. In a large bowl, toss the kale with half of the vinaigrette; add more vinaigrette if desired. Transfer half of the kale to a serving platter and scatter with 2 tablespoons of the remaining ricotta salata. Top with 4 anchovies and half of the toasted pine nuts. Repeat with the remaining kale, ricotta salata, anchovies and pine nuts and serve.

WINE Lively, citrusy northern Italian Pinot Grigio: 2011 Tiefenbrunner.

**TOM COLICCHIO // '91****Tomato-Ginger Jelly**

TOTAL: 45 MIN PLUS 12 HR

REFRIGERATING

MAKES 4 HALF-PINT JARS

Tom Colicchio's tangy, brightly flavored tomato jelly is great with grilled white fish, roast pork or poached chicken.

- 6 medium tomatoes
- 2 cups white wine vinegar
- ¾ cup sugar
- 2 garlic cloves, minced
- 2 tablespoons minced peeled fresh ginger
- Kosher salt and freshly ground pepper
- Low-sugar powdered pectin (available at supermarkets)

1. Bring a small pot of salted water to a boil. Using a sharp paring knife, score an "X" on the bottoms of the tomatoes and blanch for 30 seconds; drain. Slip off the skins and halve the tomatoes crosswise. Remove the seeds and coarsely chop the tomatoes.
2. In another pot, combine the vinegar with the sugar and cook over moderate heat, stirring, until the sugar is dissolved. Add the tomatoes, garlic and ginger and cook over moderate heat for 5 minutes. Season with salt and pepper.
3. Working over a clean saucepan, pass the tomato mixture through a sieve, pressing on the solids. Bring to a boil. Add the pectin per the package instructions and boil for 1 minute.
4. Funnel the hot jelly into hot, sterilized jars, leaving about ¼ inch of room on top. Screw on the lids securely. Using canning tongs, carefully lower the jars onto a rack set in a pot of boiling water, making sure they are covered by at least 1 inch of water. Boil for 15 minutes, then transfer the jars to a rack to cool completely. Refrigerate until the jelly is set, at least 12 hours.

MAKE AHEAD The Tomato-Ginger Jelly can be refrigerated for up to 3 weeks.

Tom Colicchio has become the food world's conscience, the chef who other chefs trust for his unvarnished opinions. Whether running his New York City-based Craft empire or appearing as head judge on *Top Chef*, Colicchio sincerely wants to teach and promote good cooking. He also leads by example, creating dishes with clean, assertive, streamlined flavors. His debut menu at Craft, which let diners choose their protein, sauce and accompaniments, epitomized his point of view. Colicchio is also inspiring for his work to fight hunger and nourish kids, testifying before Congress in 2010 in support of school-lunch reform and serving as executive producer for the documentary *A Place at the Table*.

PORTRAITS BY
JAKE CHESSUM



'06 // DAVID CHANG

**Tofu Salad with Chestnuts and Apple Dashi**

TOTAL: 20 MIN

4 FIRST-COURSE SERVINGS

David Chang's light and elegant no-cook dish features custardy silken tofu in a sweet and savory Fuji apple broth.

- 2 cups Fuji apple juice (see Note)
- 3 tablespoons *shiro* dashi (see Note)
- 2 tablespoons soy sauce
- ½ tablespoon sherry vinegar
- ½ tablespoon untoasted sesame oil
- One 12-ounce package soft silken tofu, drained and cut into 4 slices
- 2 cooked chestnuts, thinly sliced

Light green frisée leaves, for garnish
Wasabi oil, for garnish (see Note)

In a small bowl, whisk together the apple juice, *shiro* dashi, soy sauce, sherry vinegar and sesame oil. Set the tofu in 4 shallow bowls. Top with the chestnuts and frisée. Pour the apple dashi around the tofu (reserve any remaining dashi for another use). Drizzle with a few drops of wasabi oil and serve.

NOTE Fuji apple juice is available at supermarkets and juice bars, or you can make your own. *Shiro* dashi is a stock made with soy sauce, white soy, bonito (a type of fish) and seaweed. *Shiro* dashi and wasabi oil are both available at Asian markets.

GABRIEL RUCKER // '07

« DAVID CHANG

When David Chang opened Momofuku Noodle Bar in Manhattan in 2004, it seemed bizarre that a chef who'd worked for a luminary like Daniel Boulud would want to run a ramen joint. Yet with his driving desire to serve the best ramen he could, he invented a new kind of hip-yet-elevated restaurant. Since then, Chang has expanded his NYC empire, earning two Michelin stars at Momofuku Ko; recently, he opened Momofuku outposts in Toronto and Sydney. Meanwhile, at his culinary lab in Manhattan, he continues to explore new ways to create umami, part of the ongoing Momofuku experiment.



ESCAROLE WITH PICKLED BUTTERNUT SQUASH, P. 230

If any city loves an indie sensibility, Portland, Oregon, does. And one chef who helped shape the city's proud indie identity is Gabriel Rucker of Le Pigeon. Brains, tongue, lips, feet—Rucker uses all kinds of animal parts in French-American dishes, such as squab-head soup. Even salads like his escarole hearts with pickled squash and sage dressing have that I'll-do-what-I-want attitude. It has made Le Pigeon one of Portland's toughest reservations, and has also spawned a cookbook, *Le Pigeon*, out this fall. A bistro offshoot, Little Bird, is more traditional; but, with dishes like snail tortellini, it still has the Rucker vibe.

PORTRAIT
BY BOBBY FISHER