



## Fall/Winter Menu Preview: September 2014

*Carolyn Jung - September 2014*

**Think of the snow and cold, the sleet and wind, the raking, shoveling, and plowing as the Eating Season. These five chefs certainly do. Carolyn Jung shows us something to look forward to.**

### **Markus Glocker, Bâtard, New York City**

*“My family runs the Klockerhaus hotel in Austria, so I grew up serving customers, and I started cooking there. When I was 18, I left Austria because I wanted to learn something besides Austrian food. As I got older, I wanted to cook it again, but combine it with different techniques and make it more contemporary. I didn’t want to have an Austrian restaurant because I didn’t want to limit myself. But I wanted to have it in my pocket to give to friends and people who like Austrian food, so I have some Austrian dishes that are off the menu, such as a potato salad like my mom made. The potato salad is made with veal consommé and served with cucumber salad, sea buckthorn, lingonberry sauce, and a slice of foie gras. When my mom made potato salad, she skipped the foie gras part, though.”*

**Savory Stellar Bay oysters with fried pig’s tail & pickles.** “The first time I tasted pig’s tail, it reminded me of pork back home. Braise the tail with caraway seeds, chicken and veal stocks, mirepoix, thyme, and garlic for five hours. Remove the meat from the bone gently so it doesn’t rip. Take the fatty skin off and keep it separate. Roll the meat in plastic wrap, place it in ice water until firm, then cut it into circles. Dip each disk into egg and panko, then fry in grapeseed oil. Stellar Bay oysters are slightly sweet, briny, and with a distinct long finish to stand up to the pig’s tail. Pickle together in Sherry vinegar some celery, fennel, blanched garlic, tarragon, and the pork skin that’s been crisped in a pan. Place three oysters on the half shell on top of a bed of pink peppercorns and other spices so they sit up on the plate. Dice the pickles and place on top of each oyster, followed by a disk of crisp pig’s tail. When you eat it, you get the crunch and the acid, and then the beautiful oyster comes through all of a sudden.”

**Sweetbread/apple strudel with balsamic vinegar & winter greens.** “The classic strudel is with apples and raisins soaked in rum. With this one, we soak the raisins in vermouth to give an elegant sweetness and a touch of bitterness. The strudel dough is made from flour, vegetable oil, and water. It’s stretched out and brushed with butter. It’s a very delicate job to pull it without tearing it. Fill it with a mixture of diced Granny Smith apples, the soaked raisins, bread crumbs, hazelnuts, and sweetbreads that have been poached in veal stock, cut into nuggets, then pan-seared until crisp. Roll up the strudel and bake it in the oven until golden. The garnish is a vinaigrette made with chicken stock, black truffle juice, and balsamic vinegar. Place a slice of the strudel on the plate, drizzle the vinaigrette around it, and garnish with lightly dressed fall greens such as ice lettuce and kale. The sweetbreads give this a beautiful texture. It sounds like a heavy dish, but it’s pretty light because of the vinaigrette and greens.”

**Grilled monkfish cheeks with cassis, leeks, red beets & caraway seeds.** “Reduce crème de cassis, red Port, balsamic vinegar, thyme, garlic, and peppercorns to a light syrup; cool; add the monkfish cheeks; marinate four hours. Grill the cheeks until crisp and the sugar from the cassis caramelizes. We don’t have a large space here, so we use a yakitori grill with Malaysian charcoal that burns very hot. Let the cheeks rest. When you slice one in half, it’s beautiful, with a red color. Roast red beets in

the oven, then puree them with vegetable stock, a tiny bit of butter, Sherry vinegar, and salt. Cook pumpkin seeds in sugar and water until almost syrupy. Use a spider to remove the seeds. Then, fry them in grapeseed oil, before seasoning them with salt and lots of black pepper. They are very crunchy, slightly sweet, and spicy. Place the puree on the plate, then the cheek halves. Top with seeds. Garnish with blanched and grilled baby leeks, chervil, and greens. This is a beautiful dish for wine lovers, especially people who like red wine with fish. A red Burgundy would be great with this.”

*Sweet Lübeck marzipan parfait with almond bread, butternut squash & mugolio pine.* “I trained in pastry, too; it’s the European way. We don’t have a pastry chef, so I’m doing the desserts here. As a kid, I didn’t like marzipan. At Christmas time, everything had marzipan in it. But it grew on me. I like it when it’s cut with a different flavor and with a little bit of salt or else it’s too sweet. Use the best marzipan you can get for this. We use Lübeck marzipan from Germany. It’s 100 percent almonds with no extract in it. We make almond bread that’s like biscotti. It’s half all-purpose and half almond flour, plus egg whites and butter. Fold in skin-on, whole almonds. Bake it off, then freeze it. Cut rounds with a slicer, then bake those off. The slices will look like a mosaic with the almonds. They come out so nice and golden.

Make a marzipan parfait by whisking egg yolks and sugar in a double-boiler; fold in gelatin and marzipan; whip cream to soft peaks and fold it into this mixture; add fleur de sel. Pipe rounds into molds the same size as the almond bread; freeze. The texture will be like a semifreddo. We get pine syrup from the north of Italy. It’s an amazing ingredient. It has strawberry notes and is so floral. Place the almond bread on the bottom of a plate, add the marzipan parfait, then some of the pine syrup, then another slice of the crisp almond bread. On the side, place some butternut squash puree that’s been combined with simple syrup and lemon juice. It’s like a cookie sandwich with a butternut squash puree and a few more drops of the pine syrup on the side, so you can dip your cookie into each.”