

FOOD & WINE

MAY 2010

TRAVEL ISSUE

cook your way
around the world
60 best recipes



*Grilled-chicken tacos,
perfect with a
fruity Pinot Noir*
RECIPE P. 168

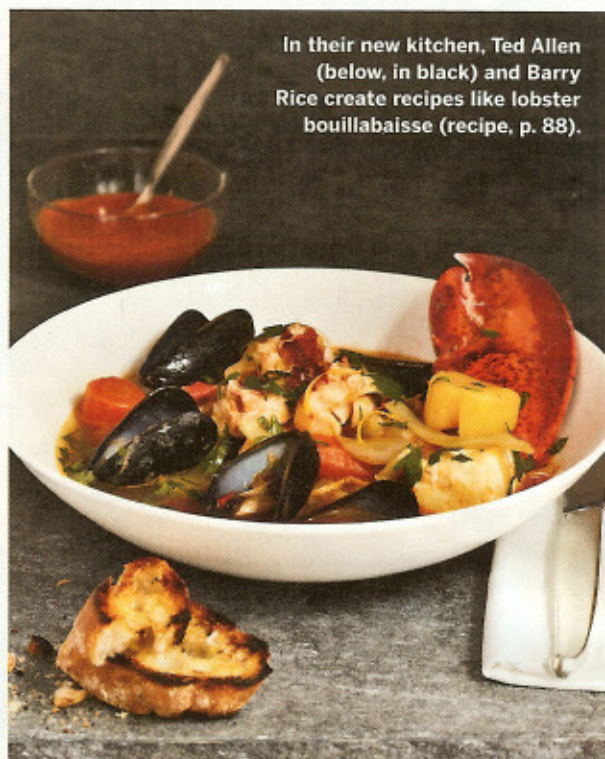
**chefs'
classics
made
easy**

0043
384
ATLANTA GA 30303-1606
229 PEACHTREE ST NE STE 1600
FLEISHMAN HILLARD
JANE RUBENSTEIN
SNP
#2699 8385 590#MI 2242 0C51 H FD3320
#BXBCBFL #*****CR LOT 0116A**C-027
|||||

20+ great wine deals

WWW.FOODANDWINE.COM

\$4.50



In their new kitchen, Ted Allen (below, in black) and Barry Rice create recipes like lobster bouillabaisse (recipe, p. 88).

Ted Allen's Renovation Challenge

In a 19th-century house, Food Network star Ted Allen and his partner, interior designer Barry Rice, created a modern kitchen built for serious cooking *and* entertaining.

by christine quinlan photographs by lucy schaeffer

AS HOST OF THE FOOD NETWORK SHOWS *Food Detectives* and *Chopped*, which pits chefs against each other in cooking competitions, Ted Allen is used to challenges. When it came to renovating the Brooklyn row house he shares with his partner, interior designer Barry Rice, the challenge was designing a professional kitchen for developing cookbook recipes that still felt right for entertaining. Their solution was to create a hang-out zone on one side of the island with a banquette, wet bar and built-in Miele coffee and espresso maker (from \$3,000; miele.com). "It keeps our friends out of our hair while we're working," Allen says.

Because the house is 130 years old, Allen and Rice had to change the

kitchen layout to fit all the equipment Allen requires. The previous owners had installed the stove in the original hearth, but the space didn't have enough room for a hood. "I think the hood is probably the most important

tool in the kitchen," Allen says. So he and Rice installed a Viking hood over the island, above a 48-inch Viking range with a gas oven and powerful infrared broiler, which was also on Allen's wish list (\$3,275 for hood, \$8,800 for range; vikingrange.com). They turned the hearth's nook into a prep station with stainless steel counters, three magnetic knife strips (\$49 each; chefdepot.com) and an Enclume pot rack (\$260; potracksource.com). "Everything I need is right at my fingertips," Allen says. Turn the page for more details.





THE BEST PLACE TO BREW COFFEE? IN YOUR BRAND NEW KITCHEN.

Pike Place® Roast celebrates the signature richness of Starbucks® coffee and is crafted for those who crave a smooth, well-balanced cup every day – perfect to enjoy from the comfort of your own kitchen.

What would make a cup of coffee more satisfying? Enjoying it in a brand-new kitchen! Enter the "Coffee at Home" promotion, for a chance to win a \$40,000 kitchen makeover.

**ENTER FOR A CHANCE
TO WIN AT**
starbucksathome.com

NO PURCHASE OF ANY KIND IS NECESSARY TO ENTER OR WIN. Purchasing does not improve your chances of winning. The Time Inc. 2010 "Coffee at Home" Sweepstakes is open to legal residents of the 50 United States and the District of Columbia (US), age 18 or older at time of entry. Void outside the US, in Puerto Rico, and where prohibited by law. Odds of winning will depend on the number of eligible entries received. Sweepstakes begins at 12:00 noon Eastern Time ("ET") on 3/19/2010 and ends at 11:59 p.m. ("ET") on 11/30/2010. To enter and view complete official rules, visit www.starbucksathome.com. Limit one online entry per person per email address per day. Time Inc., 1271 Avenue of the Americas, New York, NY 10020.

KITCHENS renovation

- 6 black peppercorns
- 5 coriander seeds
- 1/8 teaspoon fennel seeds
- 2 quarts water
- 2 medium Yukon gold potatoes, peeled and cut into 2-inch chunks
- 1 fennel bulb—halved, cored and thinly sliced

Pinch of saffron threads, crumbled

Two 2-inch strips of orange zest

One 28-ounce can diced tomatoes, drained

Salt and freshly ground black pepper

- 2 pounds mussels, scrubbed
- 1 pound skinless halibut fillet, cut into 2-inch chunks
- 2 tablespoons chopped flat-leaf parsley

1. In a large soup pot, heat the olive oil. Add the onion, celery, half of the carrots, the smashed garlic cloves and the reserved lobster shells. Cook over moderate heat, stirring, until the vegetables are softened slightly, about 7 minutes. Add the wine and cook until nearly evaporated, about 5 minutes. Add the thyme, bay leaf, peppercorns, coriander seeds, fennel seeds and the water and bring to a boil. Simmer over moderate heat until the liquid is reduced to about 6 cups, about 45 minutes. Strain the broth into a heatproof bowl and discard the solids. Rinse out the pot.

2. Return the broth to the pot. Add the potatoes, fennel, saffron, orange zest, tomatoes, minced garlic and the remaining carrots; bring to a boil. Season with salt and pepper and simmer over moderate heat until the vegetables are tender, about 20 minutes.

3. Add the mussels to the pot, cover and cook until they open, about 3 minutes. Gently stir in the halibut and lobster meat and cook until the halibut is white throughout, about 2 minutes. Serve in deep bowls, sprinkled with the parsley.

SERVE WITH Mayonnaise seasoned with minced garlic, saffron and cayenne pepper on toasted baguette slices.

WINE To match the bouillabaisse, an iconic Provençal dish, turn to the iconic Provençal wine—rosé. Try the 2009 Domaine Houchart or the 2009 Domaine du Bagnol.

Elderflower Sabayon with Berries

ACTIVE: 30 MIN; TOTAL: 1 HR 30 MIN
6 SERVINGS

Allen's partner, Barry Rice, is the dessert guy in their household. One of Rice's favorites is sabayon, a creamy whipped dessert classically made with marsala wine and often served over cake or fruit. Rice modernizes the recipe by swapping out the marsala for St-Germain, the French elderflower liqueur. The sabayon is lovely over berries, apricots or peaches.

- 4 large egg yolks
- 1/4 cup plus 1 teaspoon sugar
- 1/3 cup St-Germain liqueur (see Note)
- 1 teaspoon freshly squeezed lemon juice
- 1/2 cup heavy cream
- 2 pounds mixed fresh berries, such as blackberries, raspberries, blueberries and sliced strawberries

1. In a large heatproof bowl set over a pot of simmering water, whisk the egg yolks with the 1/4 cup of sugar, the liqueur and lemon juice over moderate heat until thick and pale and an instant-read thermometer inserted into the mixture registers 155°, about 7 minutes. Remove the bowl from the saucepan and let the sabayon cool.

2. In a large bowl, using a handheld electric mixer, whip the heavy cream until firm. Fold the whipped cream into the sabayon and refrigerate until chilled, about 1 hour. In another bowl, toss the berries with the remaining 1 teaspoon of sugar and let stand for 10 minutes. Spoon the berries into bowls, top with the sabayon and serve.

NOTE St-Germain elderflower liqueur is available at many liquor stores or online from klwines.com.

MAKE AHEAD The elderflower sabayon can be refrigerated for up to 6 hours. ●



The kitchen workstations include one for coffee and another for prep, RIGHT.



ted allen & barry rice's top ideas

Cabinets The stainless steel cabinets are from St. Charles; the walnut ones were custom-designed by Jarek Trzesczkowski of George W. Sweeney Architect LLC. Allen loves the five-inch-deep shelves he added in an otherwise useless space next to the fridge—they're great for holding bottles of oil and other staples that would get lost on deeper shelves. stcharlescabinets.com.

Freezer Allen wanted a 30-inch Viking freezer separate from the 30-inch refrigerator, for storing chili and soup for weeknight meals. "When I come home from a shoot, I'd rather reheat food I've made than eat takeout," he says. \$5,025; vikingrange.com.

Countertops Rice likes honed Pietra de Cardoza because "it's strong and stain-resistant, like granite, but it has a more natural look."

Backsplash Rice installed slightly yellowish "Avalon White" tiles from

Subway Ceramics up to the ceiling, to help the modern kitchen feel more in sync with a 19th-century house. \$13 per sq ft; subwaytile.com.

Lighting Two 1970s pendants provide task lighting over the island (rewirela.com). Rice chose xenon undercabinet lights because they don't get as hot as halogen bulbs. waclighting.com.

Sinks and faucets The three sinks are custom-made stainless steel. "For the same price as a stock sink, we could pick the dimensions and use thicker steel," Rice says. The sinks all have the Systema faucet from KWC; two faucets turn on with a Tapmaster foot pedal so that they don't need to touch taps with dirty hands. "I'm a fanatic about food safety," Allen says. \$1,730 per faucet; kwcamerica.com. \$345 per foot pedal; tapmaster.ca.

Rugs Rice bought a large cowhide rug from a discount rug store and cut it up to create inexpensive runners.

Ted Allen's Lobster Bouillabaisse

ACTIVE: 1 HR; TOTAL: 2 HR

6 SERVINGS

A classic bouillabaisse often contains six or more different kinds of fish. "But for my money, you really just need lobster, a firm fish and either mussels or clams," says Ted Allen. Even in a simplified version of the Provençal seafood stew, Allen still thinks it's important to make a broth; here, he uses the lobster shells. "For a stronger seafood flavor, add a bottle of clam juice to the finished stock," he says.

3 tablespoons extra-virgin olive oil

1 onion, coarsely chopped

2 celery ribs, thickly sliced

4 carrots, thickly sliced

6 garlic cloves—4 smashed, 2 minced

Two 2-pound cooked lobsters—shells reserved, meat cut into 1-inch pieces

1 cup dry white wine

3 thyme sprigs

1 bay leaf