

HOLIDAY WINE: BEST GIFT BOTTLES & GADGETS

FOOD & WINE

DECEMBER 2013

best holiday recipes

ultimate buffet guide
hors d'oeuvres by the dozen and
more great party ideas

10 best
restaurant dishes
of the year

Juicy prime
rib roast with
creamed Tuscan
kale and a bold,
earthy Barolo
TAP FOR RECIPE



TAP THE SCREEN TO
NAVIGATE THE ISSUE

trendspotting

Why Frozen Food is So Cool Now

By Christine Quinlan



tomato ice
Tomato water frozen into a cylinder in a silicone sleeve.



herb snow
Flash-frozen tarragon, chives and chervil.

ICY COLD GARNISHES

CHICAGO

Grace Chef Curtis Duffy's deconstructed Caprese (above left) includes heirloom tomatoes, house-made burrata and Thai basil, topped with a frozen sleeve of tomato water. "The tomato water is just the right thickness to break with a spoon at the table," says Duffy.

ST. LOUIS

Niche Right before chef Gerard Craft serves the roasted quail on his tasting menu, he adds a spoonful of shaved herb snow to the plate (above right). "As you eat the dish, the ice gradually melts into the buttermilk sauce, so the flavors evolve with each bite," he says.

NEW YORK CITY

Betony The pristinely white, incredibly fine snow is made from tomato and orange blossom water blended with liquid nitrogen. Chef Bryce Shuman serves it with a gooseberry compote. "Tomatoes and gooseberries are natural friends," he says.



Freezer Envy

Picard, a French chain that only sells frozen foods, offers an unbelievable range of products: wild boar, scallops with their coral, organic beef, peeled fava beans, washed morels and chopped herbs (portioned in cubes to prevent waste). Indeed, the chain is so respected that the newsweekly *L'Express* ranked its chocolate macarons just behind those by pastry greats Pierre Hermé and Ladurée. picard.fr. —Jane Sigal

READY
TO
THAW



Cheese Curds

Caputo Brothers' Cagliata curds are good for DIY burrata. \$24 per lb; saxelbycheese.com.



Cheese Bread

A cheesy and chewy version of the traditional Brazilian snack. \$6.50 for 11.5 oz; brazibites.com.



Steel-Cut Oats

Steel-cut oats can take 45 minutes to cook; these, just three minutes. \$2 for 2 servings; traderjoes.com.

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