

The New

Deli

PHOTOGRAPHS BY Hannah Whitaker

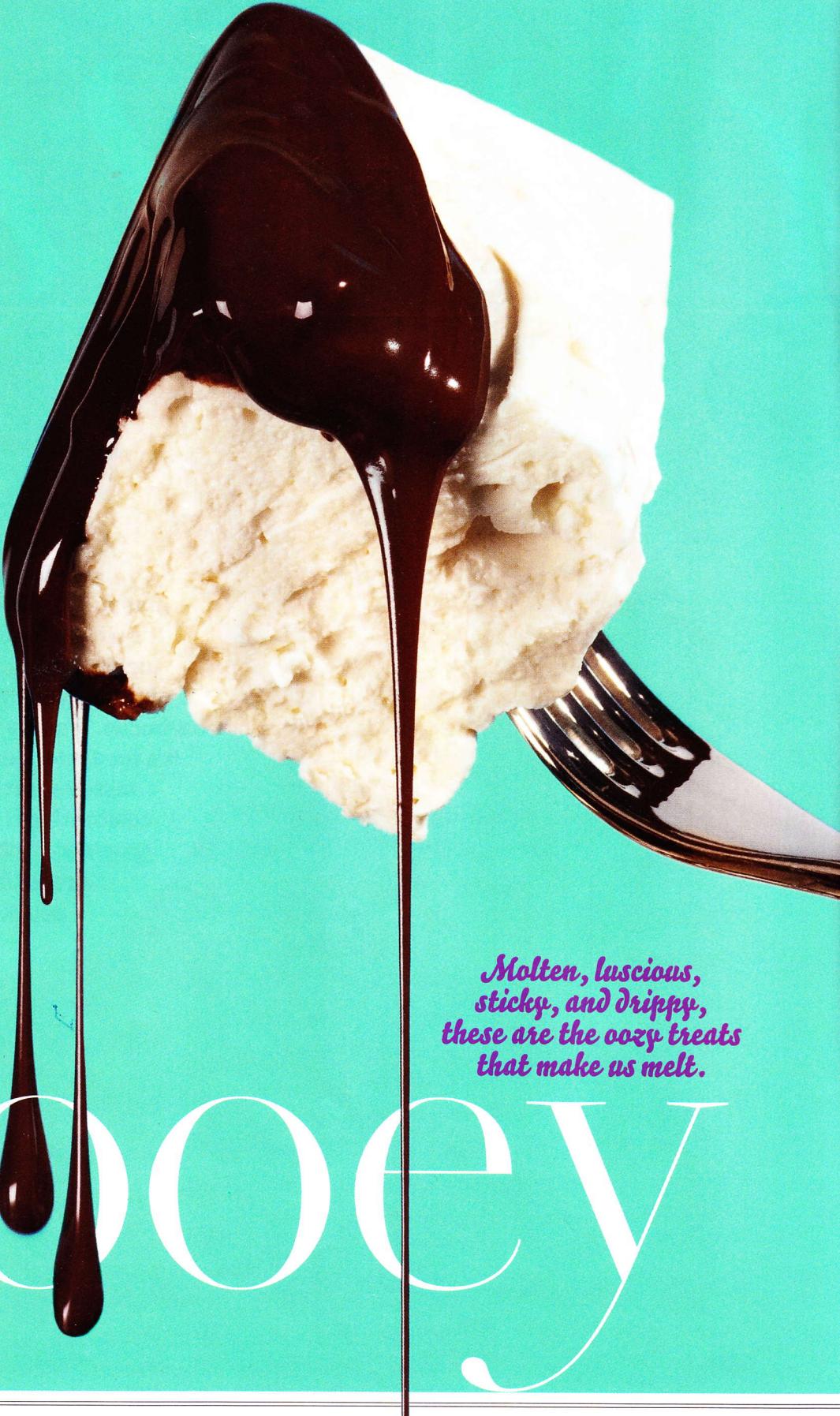


Lady M Confections' cake—ethereal custard layered between 20 paper-thin crepes—is delectable any way you slice it. (From \$40; ladymconfections.com)

CRAVINGS!



It's what fills you, thrills you, and brings you back for more. It's Proust's madeleine. And Grandma's apple pie. It's what's for dinner (and breakfast, lunch, brunch, snack, and dessert). It's why you braise, baste, boil, and barbecue. It's why the diet starts tomorrow. It's food, glorious food—and its newest taste sensations are what we're celebrating this month, in all their **gooey, creamy, crunchy, crumbly, savory,** delicious splendor.



TRY
IT!

Marshmallow Mania

Though they're delightful sandwiched between graham crackers with a bit of melting chocolate or bobbing in a mug of rich cocoa, handmade marshmallows should be eaten straight to be appreciated at their sticky-fingered finest.

Making the pillow-y confections is easier than you might think—see page 200 for our chocolate-covered-marshmallow recipe.

Molten, luscious, sticky, and drippy, these are the oozy treats that make us melt.

gooey

BUY IT!

If you want to skip the kitchen, try these small-batch marshmallow makers to find fresh new flavors.

Refreshing

Three Tarts' Strawberry-Basil: a double-decker, pastel ode to a summer garden. (3tarts.com)

Spicy

Truffle Truffle's Mexican Hot Chocolate: cinnamon-laced cocoa that gets its slow burn from chipotle and ancho chilies. (truffletruffle.com)

Perky

Two Hearts Bakery's Cappuccino: like slurping superfluffy foam on a coffeehouse drink. (twoheartsbakery.com)

Sweet

240 Sweet's Salty Caramel: laced with ribbons of golden caramelized sugar. (240sweet.com)

"The quickest way to gooey is to slightly underbake a dessert—and the bigger a mess it makes when you're eating it, the better."

—Christina Tosi,
pastry chef and author
of the *Momofuku Milk Bar cookbook*

Crave-Worthy

GOAT'S-MILK CARAMEL

You can't throw a fork without hitting a salted-caramel-something-or-other these days. But what if we told you there's a third ingredient that takes this sweet to a whole new level? Michael Winnike uses goat's milk in his Happy Goat Milk & Vanilla Bean Caramel Sauce because "its subtle tanginess helps the salt contrast with the sugar." The result is a luxuriously thick ice cream topper with serious depth of flavor—which Winnike also serves with cheese platters or spreads on a baguette for a sweet breakfast.

(\$14 for a ten-ounce jar; happygoatcaramel.com)

Spread It On Thick

Creamy versus crunchy is only the beginning. The abundance of new and inventive nut butters means choosing a favorite stick-to-the-roof-of-your-mouth salty-sweet spread has never been more delicious. These six will help you get your fix.

● **Artisana Organic Raw Cashew Butter** is superrich and naturally sweet. Try piping it into Medjool dates for an hors d'oeuvre, or thin a few spoonfuls with coconut milk and a pinch of cayenne pepper for an easy stir-fry sauce.

● Bits of pretzel swirled into honey peanut butter makes **Wild Squirrel Nut Butter Pretzel Pizazz** an enticingly crunchy addition to banana bread—just bake it into the batter.

● **Stir Saratoga Peanut Butter Company Adirondack Jack**—a 50-50 blend of peanuts and almonds, mixed with sunflower seeds, cranberries, flaxseeds, cinnamon, and honey—into oatmeal for a silkier texture.

● **Justin's Chocolate Hazelnut Butter** has a short, all-natural ingredient list and a strikingly nutty flavor. Perfect for smearing between chocolate wafers for a semi-homemade cookie sandwich.

● Proof that almond butter doesn't have to be gritty: **Barney Butter** is as creamy as your childhood peanut butter and a natural pairing with anything crisp, like sliced pears or celery sticks.

● You can spread the ultrasmooth **Peanut Butter & Co. White Chocolate Wonderful** peanut butter on still-warm-from-the-oven brownies for an instant icing. Or you can have at the jar with nothing but a spoon and a craving.



creamy

*Smooth and spreadable, thick and cheesy, velvety or whipped:
Please pass the full-fat, whole-milk, richest stuff you've got.*

CREAM OF THE CROP

Lush, spreadable Brie (or its cousin, triple crème) is often the first cheese to disappear at a party. Liz Thorpe of Murray's Cheese (which has recently opened ministores in select Kroger supermarkets around the country) shares three less-expected alternatives to the classic, plus the best ways to store and serve them.

1 This may look like a standard triple crème, but a filtration process that removes excess water results in an extra-buttery texture.

2 Thorpe calls this unique Portuguese sheep's-milk wheel a "cream bomb." It's also an hors d'oeuvres centerpiece: Slice off the top rind, then scoop into the delicately flavored, pudding-like interior.

3 This tangy, aromatic cow's-milk wedge is like a cross between Brie and Gorgonzola, making it the perfect starter cheese for the blue-shy.



1 FROMAGER D'AFFINOIS



2 ZIMBRO



3 CAMBOZOLA BLACK LABEL



Upgrade Your Cheesecake

Three TV food stars reveal their favorite way to transform any cheesecake recipe from simple to spectacular.

"Substitute soft goat cheese for half the cream cheese in your recipe to add a fresh tanginess."

—Anne Burrell, host of *Secrets of a Restaurant Chef*

"I mix a teaspoon of rose water and half a teaspoon of ground cardamom into the batter; then garnish with a generous sprinkle of chopped pistachios. It tastes so delicate and lovely!"

—Aarti Sequeira, host of *Aarti Party*

"I love substituting a gingersnap crust for the usual graham cracker. Just pulse gingersnap cookies into crumbs in a food processor. Mix with melted butter, then press the mixture down in the bottom of your cheesecake pan and bake for ten minutes."

—Gina Neely, cohost of *Down Home with the Neelys*

AN EXPERT'S GUIDE TO CREAMY CHEESE

STORING

Brie-like cheeses are among the most perishable; consume within seven days of purchase and three to five days of slicing. Store cheese in a resealable plastic bag in the crisper drawer, where it's warmer and moister.

SERVING

Take cheese out of the refrigerator at least an hour before serving. To experience the full range of flavor, eat from the center out—the taste is stronger near the rind.

SAVING

Combine leftover bits from a cheese platter in a small, oven-safe pan and bake at 300° until soft. Serve the resulting spread with crackers or crudités.

Baked Risotto with Bacon and Peas

Most risotto recipes require standing at the stove and stirring the pot continuously; this simpler version lets the oven do all the work.

- 4 strips bacon, chopped
1 onion, chopped
1½ cups Arborio rice
½ cup dry white wine
4 cups chicken broth or water
1 tsp. kosher salt
½ tsp. ground black pepper
1 cup frozen peas
½ cup chopped basil, plus more for garnish
2 to 3 Tbsp. unsalted butter
1 cup freshly grated Parmesan cheese (about 3 ounces), plus more for garnish

- Preheat oven to 400°. Using an oven-safe, straight-sided saucepan or Dutch oven with a lid, cook bacon over medium-high heat. When cooked through, remove bacon and set aside, reserving fat in pan. Add onion and cook, stirring, until soft and translucent, about 3 minutes. Add rice and stir to coat with bacon fat. Stir in wine and cook until it has evaporated, 1 minute more. Stir in broth, salt, and pepper and bring to a boil. Cover and bake 20 to

25 minutes; check the risotto. Most of the liquid should be absorbed and the rice just cooked. Stir in peas and basil and return to oven, uncovered, for 5 more minutes.

- Remove risotto from oven and stir in butter and cheese. Add reserved bacon, season to taste with salt and pepper, and spoon into bowls. Shave additional Parmesan over the top and garnish with basil.

Makes 4 to 6 servings.
Active time: 20 minutes
Total time: 45 minutes



"Creamy equals comfort. There is nothing better than devouring a smooth, velvety crème caramel in seconds—I have it down to about ten."

—April Bloomfield, chef and author of *A Girl and Her Pig*



Crave-Worthy

DILL PICKLE CHIPS

When 4 P.M. hunger pangs hit, there isn't a potato chip we don't love. But that's what makes a truly noteworthy chip even more, well, noteworthy. With the tangy bite of salt and vinegar and a slight herbal brightness reminiscent of sour cream and onion, **Route 11's Dill Pickle Potato Chips**

combine some of our favorite chip flavors into one perfect bite—and yes, somehow manage to taste exactly, deliciously like a dill pickle. (rt11.com)

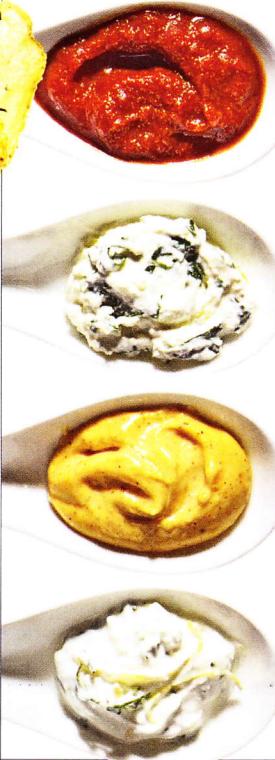


Salt of the Earth

Flavor Boost

Dipping Sauces

Crisp crudités and crunchy French fries pair perfectly with these addictive dips, either store-bought or homemade.



Dulcet's Sweet Orange Chile Ketchup

This spicy ketchup combines a classic tomato base with orange juice and guajillo chilies for a bright, fiery kick. (\$6; dulcetcuisine.com)

Three-Cheese Pepperoncini Dip

In a food processor, blend 1/4 cup sour cream and 2 Tbsp. cream cheese until smooth. Add 1 cup cottage cheese, 1/4 cup drained pepperoncini, 2 Tbsp. fresh parsley, 1 tsp. lemon zest, 1/4 tsp. garlic powder, and 1/2 tsp. kosher salt. Pulse several times to combine into a chunky dip.

Creole Mayonnaise

Stir 1 Tbsp. Creole or Cajun seasoning (or use 1/4 tsp. each cayenne pepper, ground black pepper, paprika, garlic powder, and kosher salt) into 1 cup mayonnaise.

Lemony Yogurt Dip with Dill

In a medium bowl, whisk together 1 cup low-fat plain Greek-style yogurt, 2 finely minced garlic cloves, 2 Tbsp. finely minced fresh dill, 2 Tbsp. lemon juice, 1 tsp. lemon zest, 1 tsp. kosher salt, and 1/4 tsp. ground black pepper. Refrigerate 1 hour before serving.

"You have to really dig into crunchy food with your teeth, which makes it that much more satisfying."

—Gail Simmons, host of *Top Chef: Just Desserts*

It's a time-honored truth that salt is a cook's best tool, but not all varieties are created equal—a lucky few provide crackly final touches to everything from broiled fish to fresh fruit. We asked Mark Bitterman, author of *Salted*, to walk us through three of his favorite finishing salts.

1. BLACK DIAMOND

This Mediterranean large-crystal salt gets its dramatic color from activated charcoal. Its faintly earthy, tannic flavor lends itself to acidic foods like asparagus or goat cheese. "I also use it instead of caviar on a potato pancake topped with sour cream," Bitterman says.

2. KAUAI GUAVA SMOKED

Harvested in Hawaii, this salt is hand-smoked over guava wood. "It's balsamic-y, bacon-y, and really rustic," Bitterman says. Sprinkle it on broiled fish like halibut or sole, and you could swear you'd cooked it over a campfire.

3. MOLOKAI RED

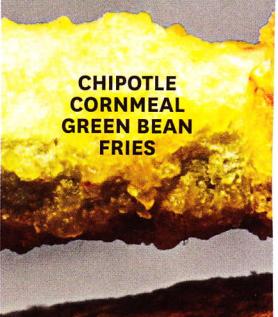
Hawaiian Alaea clay gives this salt its color, along with a dose of iron and a mineral tang. Its bold flavor complements Mexican dishes like chiles rellenos and tamales. Or "try it with fruits like melon or pear, or on the rim of a Bloody Mary," says Bitterman.



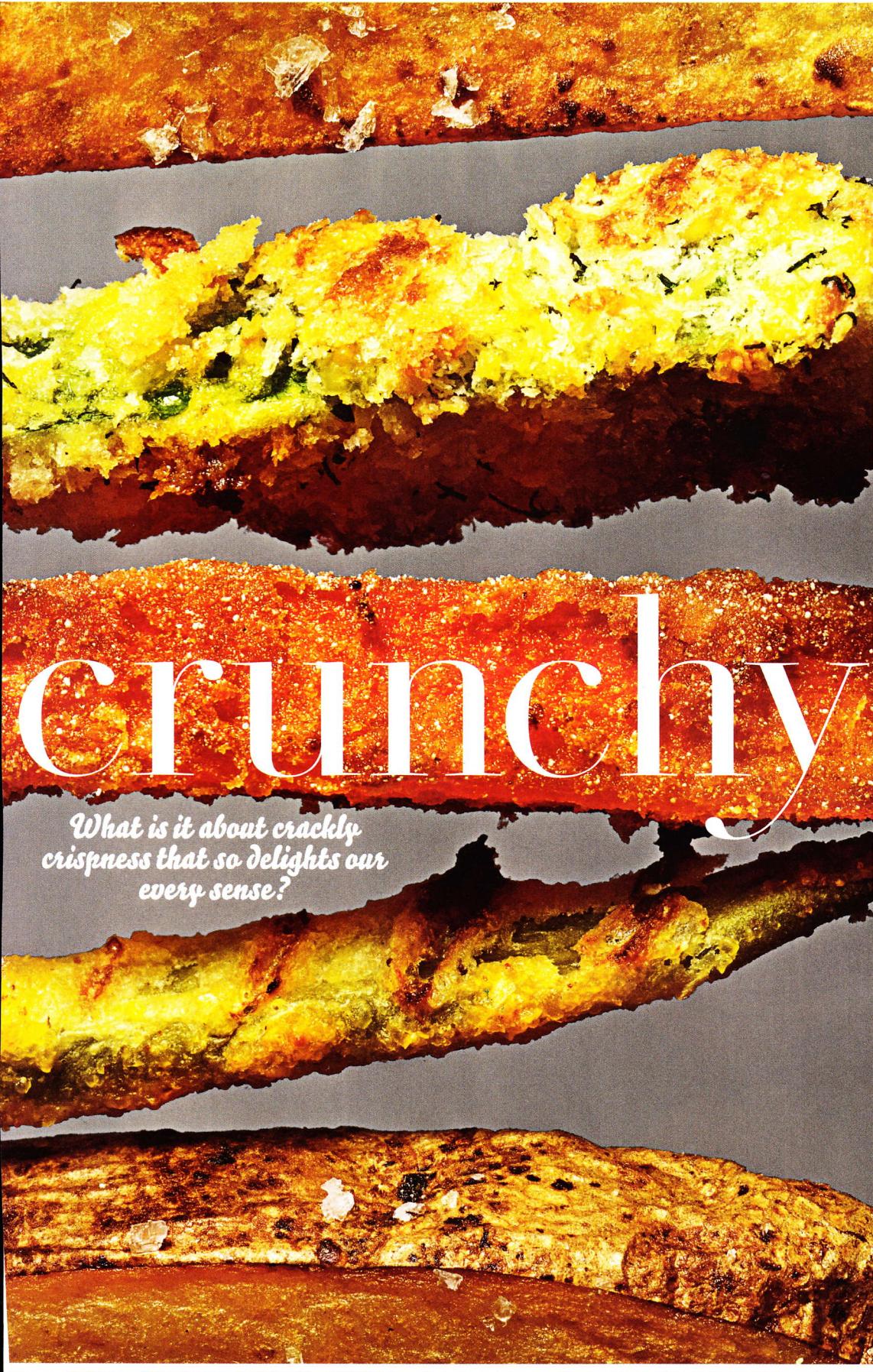
OVEN-BAKED STEAK FRIES



CARROT FRIES



CHIPOTLE CORNMEAL GREEN BEAN FRIES



Fit to Be Fried

Sizzling veggie fries can be yours at home, baked in the oven—no deep fryer required. Turn to page 200 for more recipes.

◀ PARMESAN ZUCCHINI FRIES

1½ pounds zucchini, trimmed
½ cup all-purpose flour
2 tsp. kosher salt, divided
¾ tsp. ground black pepper, divided
3 large eggs
1½ cups panko or plain bread crumbs
½ cup grated Parmesan cheese
1 Tbsp. chopped dill (optional)

1. Preheat oven to 425°. Arrange an oven rack in the lower third of the oven and a second one in the center. Line 2 rimmed baking sheets with parchment paper. Cut zucchini into thick French-fry-size sticks, about 3" long.

2. Arrange 3 shallow, wide bowls or pie plates in a row. In the first bowl, stir together flour, 1 tsp. salt, and ½ tsp. pepper. In the second bowl, whisk together eggs, ½ tsp. salt, and ¼ tsp. pepper. In the third bowl, combine panko, Parmesan, dill (if using), and ½ tsp. salt.

3. Working in batches, first dip zucchini in flour, shaking off excess. Transfer to egg mixture and toss until coated. Let excess egg run off, then coat zucchini in panko mixture.

4. Arrange zucchini, without crowding, in a single layer on the prepared pans. Bake 15 minutes and then rotate the pans. Continue to bake until panko coating is golden and crisp, 7 to 12 minutes more.

crunchy

What is it about crackly crispness that so delights our every sense?

crumblly

BUY IT
OR TRY
IT!

An Honestly Good, Good-for-You Doughnut

We never thought anyone could improve upon the fluffy, frosted, fresh-made delight that is the doughnut—until we encountered Los Angeles eatery Fonuts. There, owners Waylynn Lucas and Nancy Truman are serving up delicious baked versions of the traditionally deep-fried treat. “Your average doughnut leaves a film in your mouth,” says Lucas. “But because we’re not plunging them into a scorching bath of hot oil, the flavors really come alive.” And how: Sourced from the city’s nearby farmers’ markets, fresh citrus lends zing to the gluten-free lemon fonuts, tart berries turn the strawberry-buttermilk ones bright pink (for recipe, see page 201), and the classic glazed is as cakey and airy as can be (fonuts.com).



*Let us eat cake,
and croissants, and
baked treats—
and give us this day
our homey,
hearty breads.*

Flavor Boost

Not Your Average Cup of Joe

What complements a doughnut better than coffee or hot chocolate?

How about a brilliant blend of the two:

Choffy is a hot chocolate drink brewed from cacao beans that have been roasted and ground just like their coffee counterparts. When forced through a

French press, the resulting elixir is deeply chocolaty without being sweet, stimulating but less caffeinated than coffee—and jam-packed with antioxidants to boot. (From \$15 for 12-ounce bag; drinkchoffy.com)

Yes, You Can Live on Bread Alone

If you've been skipping the breadbasket to save room for the main course, you're missing out. Chefs are now as creative with dough as with the rest of the menu. A sampler:

BACON BRIOCHE

At Volt, in Frederick, Maryland, *Top Chef* star Bryan Voltaggio smokes his own bacon, then mixes the crispy bits into the buttery dough.

BEER PRETZEL ROLL

In step with its 500-plus beer offerings, Birch & Barley in Washington, D.C., bakes a pretzel roll that gets its rich, slightly malty quality from porter and oatmeal stout.

CARTA DI MUSICA

Lincoln Ristorante in New York City often begins meals with this delicate Italian flatbread gilded with sesame seeds, parsley, and oregano.

POPOVERS

Eggy, airy popovers—typically a morning treat—are served piping hot all day at Wayfare Tavern, Food Network star Tyler Florence's San Francisco flagship restaurant.

Croissant 2.0

Crackling yet moist, sweet yet salty, the only thing kouign amann doesn't have going for it is an easy-to-say name (*koo-ween ah-mahn*). Celtic for "butter cake," kouign amann is a Breton pastry similar to the croissant but folds in more butter, sugar, and salt. Two sources: Les Madeleines (\$27 for four; les-madeleines.com) and Williams-Sonoma (\$40 for eight; williams-sonoma.com).



Lemon-and-Milk-Braised Chicken

Jamie Oliver tossed in milk and lemon zest with his roast chicken, and out came a succulent masterpiece: juicy meat in a rich, tart sauce that magically comes together while the bird cooks. Oliver roasts the chicken uncovered and bastes, but our version uses a lid for a supermoist result.

1 (4- to 5-pound) whole chicken
Kosher salt and ground black pepper
2 Tbsp. unsalted butter
2 cups milk
Zest of 2 lemons
10 cloves garlic, peeled and lightly smashed
½ cinnamon stick
5 to 8 large sage leaves
2 (3") sprigs rosemary

1. Preheat oven to 375°. Discard chicken neck and any included giblets. Pat chicken dry with paper towels and season generously with kosher salt and black pepper, including inside the cavity.
2. Place a 4-quart (or larger) Dutch oven or heavy oven-safe pot or pan over high heat. Add butter; when it

melts and foams, add chicken. Brown chicken over high heat 10 minutes, using tongs to turn over. When chicken is evenly golden brown, turn it breast side down in pot and pour in milk. Bring to a simmer, then turn off heat.
3. Add to milk the lemon zest, garlic cloves, cinnamon, sage, and rosemary. Cover pot with a lid or foil and roast 45 minutes. Remove lid and roast until a thermometer inserted in the thickest part of the thigh registers 165°, 30 to 45 minutes more. Remove from oven and carve or shred chicken (it should pull off the bone easily). If needed, add salt to taste. Serve, spooning sauce from pan over meat.

Makes 4 servings.

Active time: 25 minutes Total time: 2 hours

SAVORY

*Fry it, sear it, slice it, or spice it.
Magic happens when heat meets meat.*



Top Salami

For years the best cured meats were well marbled, slow aged—and made in Europe. But now domestic artisans are creating noteworthy additions to the charcuterie platter.



1 With a family history of meat-making that dates to the 1600s, Creminelli Fine Meats relies on black truffles harvested in the summer, which are milder than those harvested in winter, for an intoxicating mushroom-y taste. (\$56 for four sticks; creminelli.com)

2 Made with a blend of chilies, this spreadable Calabrian-style sausage has a smoky heat (similar to its cousin andouille) brightened with a citrus tang. Try it warmed on bread or tossed into pasta. (\$24 for two 6- to 8-ounce clubs; boccalone.com)

3 Think this Spanish sausage has a single flavor profile? Think again. Olympic Provisions' chorizo ranges from the classic Rioja, with a mix of sweet and smoked paprika, to the clove-kissed Andalucia and fiery Navarre. (\$10 for 4.5 ounces; olympicprovisions.com)

4 Put an Italian meat master in the heart of Virginia's country ham territory and you get Olli Salumeria. Heritage-breed Mangalitsa pigs and at least 18 months of aging make for a rich flavor that melts into a salty finish. (\$25 for four ounces; murrayscheese.com)

"My mom's beef brisket is 'savory' defined. The smell instantly transports me to my youth, complete with high-tops and scrunchies."

—Ree Drummond,
author of *The Pioneer Woman Cooks*

Love at
First
Bite

Fried Pizza

Attention pizza lovers (and who *isn't* one?): For the first time the dough is as indulgent as the toppings. Based on a Naples style called Montanara, the fried pie is showing up at places like New York City's Forcella. There, chef Giulio Adriani tosses a round of dough in a deep fryer, then tops the golden crust with tomato sauce, mozzarella, and basil and slides it into a wood-fired oven for a hint of char. The result: one part state fair naughty, one part trattoria nice, and wholly scrumptious.

(To make your own pan-fried pizza at home, see page 201.)

