

BON APPÉTIT

SEPTEMBER 2003

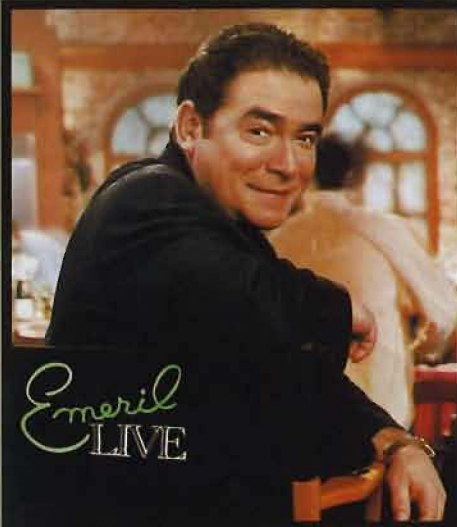
10TH ANNUAL RESTAURANT ISSUE: A DECADE IN DINING

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AMERICA'S FOOD AND ENTERTAINING MAGAZINE



10th
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A
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IN
DINING
GREAT RECIPES
FROM THE CHEFS WHO
MADE A DIFFERENCE



VANILLA-BEAN CHEESECAKE
WITH GUAVA TOPPING
AND MANGO-LIME SALAD
David Guas, page 146





PHOTOGRAPHY BY WYATT COUNTS

FROM LEFT

THE DESSERT STARS

David Guas ♦ DC COAST AND TENPENH
Jacques Torres ♦ JACQUES TORRES CHOCOLATE
François Payard ♦ PAYARD PÂTISSERIE & BISTRO

EASY CHOCOLATE CAKE

Use high-quality chocolate in this bitter-sweet cake, which illustrates Torres's talent for making the most of exceptional ingredients—even in the simplest preparations.

12 SERVINGS

Nonstick vegetable oil spray

- 6½ ounces unsweetened chocolate, chopped
- 6 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
- 1½ cups sugar
- ½ cup plus 2 tablespoons water
- ¾ cup (1½ sticks) unsalted butter, cut into 1-inch cubes, softened
- 6 large eggs

Unsweetened cocoa powder

Preheat oven to 350°F. Tightly wrap outside of 10-inch-diameter springform pan with 3 sheets of heavy-duty foil. Line bottom of pan with parchment paper. Spray inside of pan with nonstick spray.

Combine both chocolates in large metal bowl. Set over saucepan of simmering water and stir just until melted. Remove from over water. Bring 1 cup sugar and ½ cup plus 2 tablespoons water to boil in saucepan over medium-high heat, stirring until sugar dissolves and syrup forms. Gradually whisk hot syrup into melted chocolate (mixture may look curdled). Add butter; whisk to blend.

Using electric mixer, beat eggs and ½ cup sugar in bowl to blend well, about 2 minutes. Using rubber spatula, gently fold egg mixture into warm chocolate mixture. Transfer batter to prepared pan (batter will come halfway up sides). Place cake pan in large roasting pan. Pour enough hot water into roasting pan to come 1 inch up sides of cake pan.

Bake cake until wooden skewer inserted into center comes out with moist crumbs attached, about 50 minutes. Remove cake pan from water. Remove foil; cool completely on rack.

Cut around cake sides to loosen. Remove pan sides. Transfer cake to platter. Dust with cocoa powder and serve.

DAVID GUAS

Who ♦ Executive pastry chef at two very different and very hot Beltway spots: DC Coast, an American seafood restaurant, and TenPenh, a chic pan-Asian fantasia.

Where He Learned ♦ His earliest lessons were from his grandparents, who cooked for him when he was a child growing up near New Orleans. Then came the requisite stint at culinary school. Most recently, he broadened his experiences on a far-flung tasting trip to Indonesia.

Why He's a Star ♦ For the versatility and cunning in his approach to comfort desserts—jumping far, but always sticking the landing. And in a restaurant promotional calendar, Guas played pastry pinup—wearing nothing but an apron.

VANILLA-BEAN CHEESECAKE WITH GUAVA TOPPING AND MANGO-LIME SALAD

Start preparing this two days before you plan to serve it. Toast the coconut in a 350°F oven until light golden in spots, stirring frequently, about ten minutes.

8 TO 10 SERVINGS

CRUST

- Nonstick vegetable oil spray
- 1¼ cups graham cracker crumbs
- 2 tablespoons sugar
- ¼ cup (½ stick) unsalted butter, melted

FILLING

- 3 8-ounce packages cream cheese, room temperature
- 1 cup sugar
- 2 vanilla beans, split lengthwise
- 4 large eggs
- ¾ cup sour cream

GUAVA TOPPING

- 2 tablespoons plus ½ cup water
- 1 envelope unflavored gelatin
- ½ cup sugar
- 2 cups guava nectar or guava juice

Mango-Lime Salad (see recipe)
Toasted sweetened flaked coconut

FOR CRUST: Preheat oven to 350°F. Spray 8-inch-diameter springform pan with nonstick spray. Mix graham cracker crumbs and sugar in processor. Add melted butter; process until crumbs are

evenly moistened. Press crumb mixture onto bottom (not sides) of prepared pan. Bake until crust is set and deep golden, about 12 minutes. Cool crust while making filling. Maintain oven temperature.

FOR FILLING: Using electric mixer, beat cream cheese in large bowl until smooth. Add sugar, then scrape in seeds from vanilla bean; beat until smooth. Add eggs 1 at a time, blending well after each addition. Beat in sour cream.

Pour filling over crust. Bake cake until puffed, golden on top, and set around edges, and center moves slightly when pan is gently shaken, about 1 hour (top may crack). Cool 30 minutes. Refrigerate uncovered overnight. Using back of spoon, smooth any cracks on top of cake.

FOR GUAVA TOPPING: Pour 2 tablespoons water into small bowl. Sprinkle gelatin over; let stand until gelatin softens, about 10 minutes. Bring sugar and remaining ½ cup water to boil in medium saucepan, stirring until sugar dissolves. Boil until reduced to ½ cup, about 3 minutes. Add guava nectar to sugar syrup; stir over medium-low heat just until mixture is hot. Add gelatin mixture and stir just until gelatin dissolves. Place in freezer until gelatin begins to thicken slightly but is still pourable, stirring occasionally, about 20 minutes. Spoon guava topping over cheesecake, spreading to edges of cake. Chill until topping sets, at least 8 hours or overnight.

Using small sharp knife, cut around sides of cake to loosen. Remove pan sides. Cut cake into wedges and transfer to plates. Spoon Mango-Lime Salad alongside. Sprinkle with toasted coconut.

MANGO-LIME SALAD

MAKES ABOUT 2⅓ CUPS

- 3 firm but ripe mangoes, peeled, pitted, cut into ¼-inch dice
- 4½ tablespoons sugar
- 3 tablespoons fresh lime juice
- 1½ tablespoons dark rum
- 1 tablespoon grated lime peel

Mix all ingredients in small bowl. Let stand at room temperature 30 minutes, tossing occasionally. Serve chilled or at room temperature.