



THE SAVEUR 100



Cooks' Edition



Welcome to the 100. We've been busy around here gearing up for this issue, testing products and tinkering with recipes. We've cooked with friends and sorted through trends. We've wandered widely, ordering every dish on the menu. We've cleaned our plates and taken notes. To see whom and what we've rounded up for our annual guide to the inventive chefs, oddball ingredients, and ingenious tips that are making us happy and hungry cooks, **turn to page 13.**

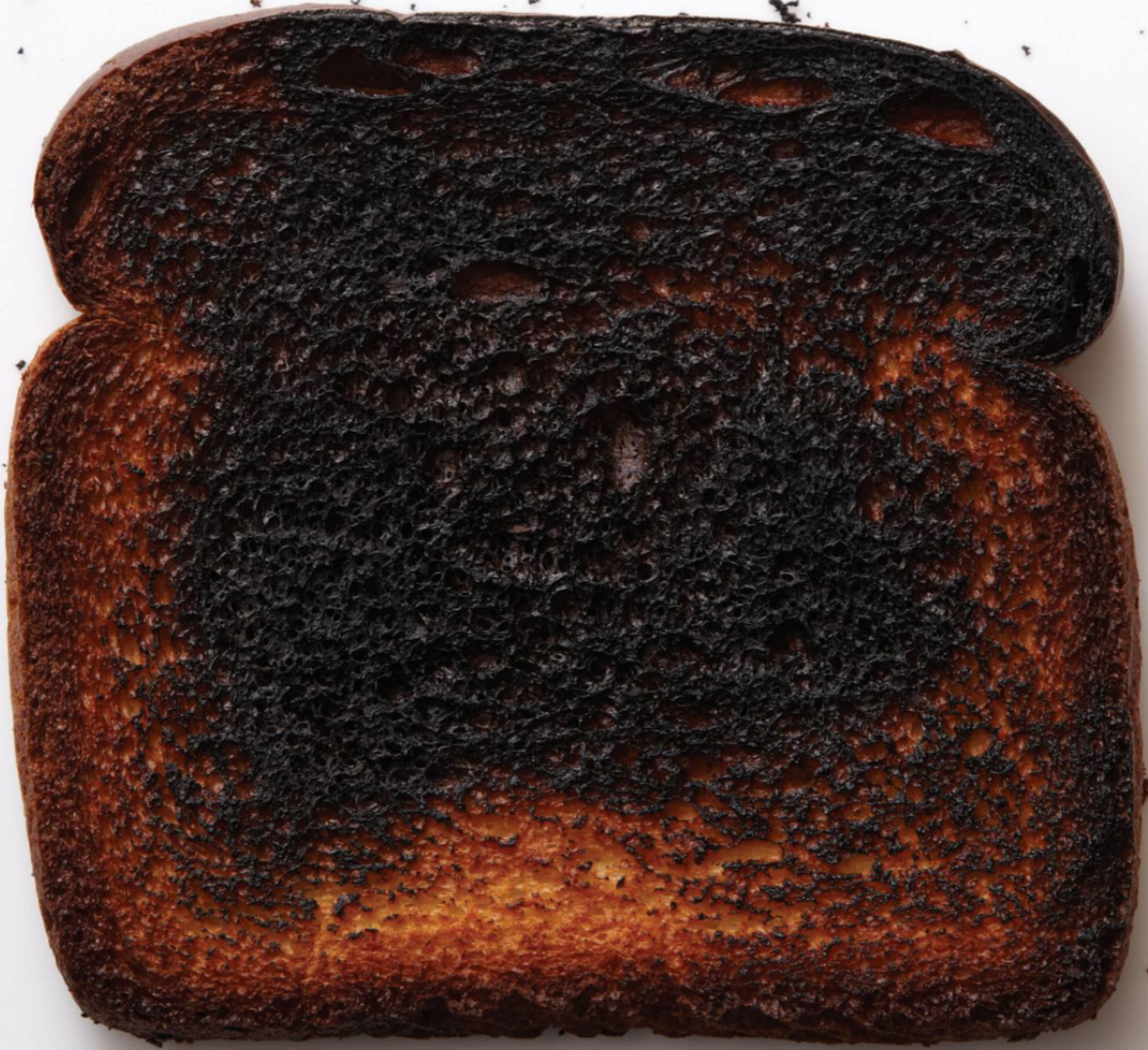


OF THE SAVOUR TOO COOKS' Edition

Ever look at an air compressor and think:
Maybe I could use this to blast-dry a duck for the crispiest-skinned bird ever?
Curious about sustainable seafood or how to dye dried pasta by
boiling it in fresh vegetable juice? Want to find a new use for persimmons
and join the root-to-stalk movement? Congratulations—
you're our kind of cook, and this issue's for you.

#17

Burn Your Toast (on purpose)



Powders are all the rage in restaurant kitchens right now. The easiest one we've come across is from Nick Balla and Courtney Burns of San Francisco's Bar Tartine. They have enough bread kicking around to experiment with for days (and weeks and months) and found this clever use for a morning mishap: Grill slices of crusty country-style bread until five-alarm black, and grind them into a fine powder. The fragrant charcoal-like dust lends a nutty, smoky element to spice mixes and sauces, chicken, and roasted vegetables. Or do as we did, and mix it into ice cream.

BURNT-BREAD POWDER

Adapted from the cookbook *Bar Tartine* (Chronicle Books, 2014): Slice 4 oz. bread, preferably yeast-risen with a hearty crust, about 1/4" thick. Using a grill or broiler, toast bread, turning as needed, until evenly burnt, 4-6 minutes. Transfer bread to a baking sheet fitted with a rack; let sit overnight until completely dried out. Chop bread into 1/2" pieces. Working in batches, grind into a powder using a spice grinder. Makes about 1/3 cup.

*BURNT TOAST
ICE CREAM*

When mixed into and sprinkled on lush vanilla ice cream, burnt-bread powder takes on a malty, chocolate-like flavor.

