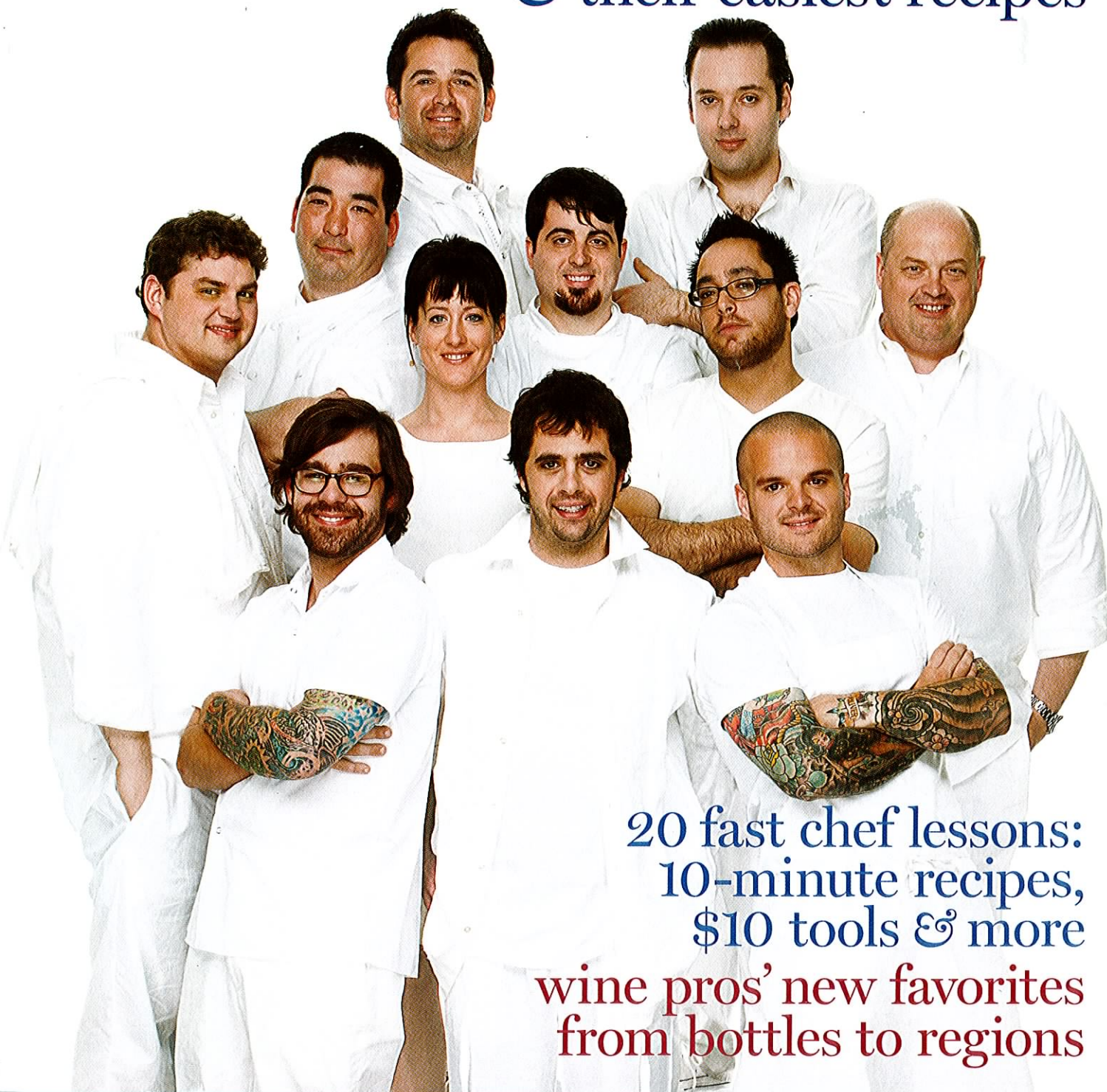


# FOOD & WINE

JULY 2009

## best new chefs & their easiest recipes



20 fast chef lessons:  
10-minute recipes,  
\$10 tools & more  
wine pros' new favorites  
from bottles to regions

## TV Chefs' Best Kitchen Secrets

F&W's *Christine Quinlan* talks to TV's most famous cooks to find out what they've learned about kitchen essentials by preparing meals in front of millions.



### *giada de laurentiis*

ITALIAN HOME-COOKING GODDESS

#### Pantry Essentials

De Laurentiis can't live without good olive oil, kosher salt, dried pasta, lemons and Nutella.

#### Kitchen Equipment

De Laurentiis's five most important pieces: sharp knives, an eight-inch skillet, a stockpot, wooden spoons and a Microplane grater.

**Style Sources** On *giadade laurentiis.com*, she shares fantastic sources from her

show, such as L'Objet's hand-painted "Tabriz" plates trimmed in 14-karat gold, used for a Moroccan-themed party (1). *From \$187 for a set of 4 dessert plates; neimanmarcus.com.* On her set, De Laurentiis showcases items from Los Angeles's The Micucci Collection, like Pampaloni's sterling silver flatware (2) and Arca's horn caviar bowls (3)—her salt cellars. *micuccicollection.com.*

### *mario batali*

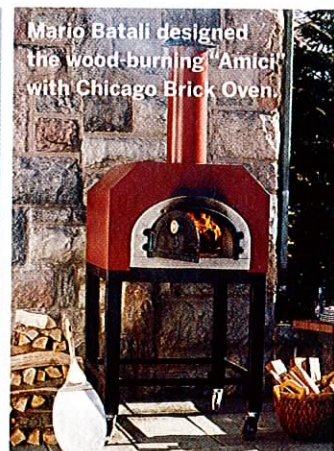
IRON CHEF & ÜBER-RESTAURATEUR

**Brick Oven** Batali cooks everything from leg of lamb to pizzas in the brick oven at his country house. He tosses vegetables in olive oil, then lets them cook in the residual heat of the oven overnight: "The vegetables develop a silken, creamy texture." Batali has just introduced

his own wood-burning "Amici" model with Chicago Brick Oven. \$3,000; *surlatable.com.*

#### Enameled Cast Iron

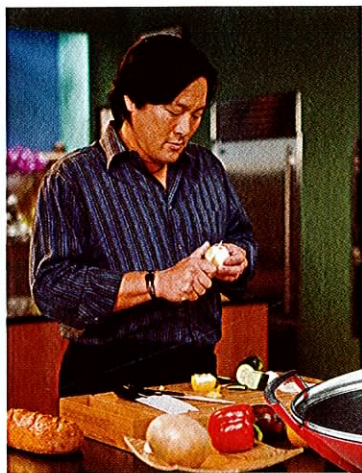
Batali's favorite cookware: enameled cast-iron pots. "They are fantastic for braising—whether indoors or in a brick oven—and cleanup is a snap."



*ming tsai*

ASIAN-COOKING SUPERSTAR

**Wok** At home, Tsai likes using a flat-bottomed cast-iron wok from Le Creuset: "The flat bottom means that more of the surface area is on the stove, so the wok heats up properly." Tsai also preheats the wok in the oven to help food cook more quickly: "I'll crank the oven as high as it goes, then leave the wok in there for 15 minutes so that it becomes screeching hot." \$225; [lecreuset.com](http://lecreuset.com).



**Induction Rice Cooker** Tsai likes Zojirushi's: "Induction means it heats along the sides and not just on the bottom, so it cooks faster and more evenly." From \$322; [zojirushi.com](http://zojirushi.com).

**Steamers** As a Western alternative to a bamboo steamer, Tsai uses All-Clad's stainless steel steamer insert, which fits most pots. \$100; [all-clad.com](http://all-clad.com).

**Espresso Maker** Tsai can't do without his Le Cube capsule espresso maker from Nespresso: "It's crazy how fast, and most importantly, how good it is." \$350; [nespresso.com](http://nespresso.com).

Ming Tsai gets his Le Creuset wok "screeching hot" in a cranked-up oven.



*steven raichlen*

INTERNATIONAL GRILL GURU

**Grill Grates** "The best grates for searing meat are cast iron," Raichlen says. His second choice: quarter-inch stainless steel.

**Metal Skewers** Raichlen recently became obsessed with grilling on skewers after seeing Azerbaijani mangal grills, on which

the skewers are balanced over hot coals without a grate. He improvises at home by placing bricks in the front and back of the grill, then laying skewers across to suspend them above the fire—perfect for delicate foods like fish. From \$15 for 6 skewers; [bedbathandbeyond.com](http://bedbathandbeyond.com).



Steven Raichlen designed stainless steel skewers, LEFT.



*michael symon*

NEW IRON CHEF MEGATALENT

**Pot Filler** Symon's home cooktop has windows behind it, so when he redid his kitchen, he opted for a Blanco deck-mount model (1), which attaches to the countertop, not the wall. \$775; [blancoamerica.com](http://blancoamerica.com).

**Appliances** Symon chose a 48-inch Electrolux ICON gas cooktop: "Home cooktops are so powerful now—mine essentially performs like the one at my restaurant." He splurged on an Electrolux ICON built-in coffeemaker (2): "I drink, like, five cups in the morning." \$4,100



for cooktop, \$3,200 for coffeemaker; [electroluxicon.com](http://electroluxicon.com).

**Pressure Cooker** "On *Iron Chef*, I could not survive without a pressure cooker for braising, since I only have an hour to cook," says Symon. \$240 for a 7-liter Kuhn Rikon pressure cooker; [kuhnriikon.com](http://kuhnriikon.com).