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# RISING STARS

DEAR MIAMI : FROM LAOS WITH LOVE : THE OVERTOWN OF TOMORROW  
REVAMPING THE SOUR ORANGE : DOUBLING DOWN ON MIAMI



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# RAW BEAUTY

BY KENDYL KEARLY

Raw fish with clean flavors was definitely a theme during the making of this Miami issue, but the aguachile (recipe on page 83) at **The Betsy Hotel** stood out for its balance and the texture of the cured local grouper. “Ceviche is so popular in Miami and sushi too, so I wanted to introduce them to something different for raw fish,” Executive Chef **Andrew Zarzosa** says. The local ingredients make a stunning presentation—and color palette.

## GROUPER

Zarzosa softens the texture of the meaty black grouper, caught right off the Florida coast, by curing it in kombu, sake, and rice bran oil.

## CUCUMBERS

The crunchy Japanese cucumbers are compressed in a vacuum seal with the same sake used to cure the grouper. Zarzosa likes Onda 48; the Junmai Daiginjo is known for its sweet earthiness.

## PICKLED ONIONS

Red onions and arbol chiles are steeped overnight in apple cider vinegar to add acidity.

## TOMATO WATER

Clear and speckled with red, the lime-infused tomato water is poured tableside and brings all the components together.

## MICROGREENS

“All the vegetables and produce come from Harpke Family Farm and Swank Farm,” Zarzosa says. “I was excited to get micro produce from our farms like the huacatay.” With notes resembling tarragon and carrot tops, the huacatay catches dewdrops of finger lime.



# THE NAME ON THE DOOR

BY KENDYL KEARLY   ILLUSTRATED BY DANI DRANKWALTER

Marcus Samuelsson was not on board with the oxtail. Executive Chef (and Miami StarChefs Rising Star) **Tristen Epps** was trying to nail down a menu for Samuelsson's newest restaurant, **Red Rooster Overtown**, and Epps was confident in his wagyu oxtail, a shareable experience that runs for \$105. Samuelsson argued that the dish might be too unfamiliar or expensive to the diner. But he'd never tasted it, so Epps put the whole-roasted oxtail on the menu anyway and hoped for the best. The stunt paid off when Samuelsson returned to Miami and sampled the brisket-like meat, punctuated by shaved black truffles and plantains. The oxtail stayed.

The role of executive chef under a big-name chef is usually a prestigious one but can also be associated with lack of creativity and pressure to live up to the brand. So how do you make a name for yourself when it's not your name on the door?

For Epps, the collaborative push and pull is part of what makes his relationship with Samuelsson so special. "The compromise is where the beauty always lies," says Epps, who built trust with his mentor through the years as sous chef of Red Rooster Harlem. Samuelsson sent him on tasting trips, helped him learn from other cuisines, and took the time to understand Epps' own background.

"He knows my mom. He knows my girlfriend, my family, my upbringing," Epps says. "I'm really open to what he has to say. It used to be whatever chef said went. Now, it's more of a discussion, even an argument, but it's two minds working instead of just one."

At **The Alley** and **LT Steak & Seafood**, named for the famed Laurent Tourondel, Executive Chef **Andrew Zarzosa** caters to The Betsy Hotel guests with Tourondel's menus featuring prime steaks, seafood, and pizzas. But Zarzosa has a

constant rotation of specials and dinner events that are all his own, and he likes to reinterpret the Tourondel classics with local, seasonal ingredients.

"Whenever I choose to work, it's always about the place, about what they're doing, the potential to do more," Zarzosa says. "I always want to learn something, and I always want to contribute something. I learn a lot from Laurent. [His menu] only helps me as a chef."

For example, Tourondel's menu taught Zarzosa to steam hen of the woods with aromatics before cooking. And sometimes, it's Zarzosa who takes an idea further. LT had a char-broiled broccoli side dish, simple and meant to accompany the flashier entrees, but Tourondel's technique gave Zarzosa an idea. He developed an elegant special starring char-broiled broccoli, deep-fried florets, broccoli-lemon mousse, and black truffle.





A large and heavily corporate restaurant structure can make these collaborations more difficult, but **Ilkay Suuctugu**, who is executive chef of the venerable **Matador Room**, takes ownership under Jean-Georges Vongerichten. When the season changes, she gathers a menu together featuring local ingredients, and Rising Stars alum Gregory Brainin, executive vice president of culinary development, works on building out the recipes with Vongerichten. “But it’s up to me whether or not I want to utilize it,” Suuctugu says. “Then we talk about it, I send them pictures and recipes of my dishes, and we go back and forth to come to a final decision. They really have given me freedom.”

Rising Star Pastry Chef **Samira Saade** wants to stay with her mentor, pastry godfather Antonio Bachour, to learn as much as she can. “Antonio eats, sleeps, breathes pastry,” she says. At **Bachour**, it’s a collaboration among three instead of two. Saade

keeps her sous looped into the brainstorming sessions because she often comes up with ideas that Saade can then replicate. They supplement the classic desserts with new creations as Bachour gets bored with the menu.

Likewise, dessert-making is exacting but collaborative at **L’Atelier de Joël Robuchon Miami**. Head Baker **Melissa Catra** has to live up to the standards of Executive Pastry Chef Salvatore Martone, Culinary Director Alain Verzeroli, and the late Robuchon himself, whose name conjures expectations of Michelin stars.

“[Martone] was here this week, and he already has an idea about what to do [with a dessert], and we’ll bounce ideas back and forth,” Catra says. “There’s a creative process to it. You have to build it and see if it’s OK with a few trials and errors.” Martone usually starts with the basic concept, and Catra chimes in until they have the right balance

of sweetness and acidity with seasonal ingredients.

Only a year into his post at The Betsy Hotel, Zarzosa reminds his peers to look at it from the other chef’s perspective. It’s his name on the door, so he’s the one with the financial stake and reputation to uphold. The boss needs time to trust whoever is in charge of the kitchen.

“You go to work for a specific chef for a reason,” Zarzosa says. “I really wanted to learn from [Tourondel]. Whether or not he gave me freedom or control, that was my understanding walking in. You learn what you can until it’s your name on the door.”



# Recipes



## Kitchen Notebook

### BLACK SESAME MISO ICE CREAM

Chefs Evan Burgess and Pedro Mederos of E&P DMPLNGS

Adapted by StarChefs

#### INGREDIENTS

##### Black Sesame Miso:

333 grams koji  
500 grams black sesame seeds  
55 grams salt, plus more for fermentation  
Salt brine (6% salt to water)

##### Coffee Shoyu:

50 grams unbrewed coffee grounds  
150 grams brewed coffee grounds  
1 kilogram koji  
50 grams salt

##### Ice Cream:

Yield: 2 quarts  
52 ounces milk  
18 egg yolks  
16 ounces sugar  
20 ounces cream  
6 ounces glucose

#### METHOD

##### For the Black Sesame Miso:

Using a meat grinder, grind koji and sesame together. Add salt and mix thoroughly. Add enough salt brine so that the miso comes together in a ball without crumbling or losing its shape. Sprinkle a nonreactive fermentation vessel with salt, add miso, and sprinkle with more salt. Seal, date, and label the vessel. Allow to ferment 3 to 4 months.

##### For the Coffee Shoyu:

In a large, nonreactive container, combine all ingredients. Hold at 60°C for 1 month. Strain through coffee filters until you reach your desired consistency. Transfer excess shoyu lees to a dehydrator and dehydrate.

##### For the Ice Cream:

Add milk, yolks, and sugar to a Vitamix blender and blend until sugar is completely incorporated. Transfer egg mixture to a large mixing bowl. To a clean Vitamix blender, add cream, glucose, and 188 grams Black Sesame Miso;

blend until homogenous. Add miso mixture to egg mixture and stir to combine. Transfer 1 quart of custard base into medium-sized vacuum seal bags. In a 85°C water bath, sous vide custard bags 1 hour. Transfer custard bags to an ice bath to cool. Allow to chill in the refrigerator overnight.

The following day, empty custard from vacuum seal bags. Using the churning method of your choice, churn custard until it becomes thick and creamy. Store in freezer.

##### To Assemble and Serve:

Spoon a scoop of Ice Cream into a serving bowl. Top with Coffee Shoyu and a sprinkle of dehydrated shoyu lees.

### IT'S BRISKET B\*TCH!

Bakers Renata Ferraro and Carlos Flores of

Flour & Weir doughs

Adapted by StarChefs

#### INGREDIENTS

##### Croissant Dough:

Yield: 50 croissants  
125 grams butter, softened  
3 kilograms bread flour  
275 grams sugar  
60 grams salt  
32 grams yeast  
200 grams eggs  
700 grams milk  
130 grams milk solids

##### Beurrage:

1.8 kilograms butter

##### Lamination:

100 ounces Montreal-style brisket  
50 ounces provolone  
Grain mustard

##### Bake:

Egg wash

#### METHOD

##### For the Croissant Dough:

To the bowl of a stand mixer fitted with a dough hook, add butter, flour, sugar, salt, and yeast. Mix on medium-low speed to combine. Add remaining ingredients and mix on speed 1 until gluten develops, about 2 minutes. Increase speed to 2 and continue to mix for 4 minutes. Form dough into a rough ball, place on a parchment-lined sheet tray, and cover with plastic wrap. Let rest at least 8 hours in cooler.

##### For the Beurrage:

Line your work surface with plastic wrap. Place butter in the center of the plastic wrap and top it with another layer of plastic wrap. Roll out butter so that it is 10 inches by

7 inches and ½ inch thick. Wrap butter block in plastic wrap and place in cooler.

##### For the Lamination:

One hour before lamination, remove Beurrage from cooler and let rest until pliable but still cold. Remove Croissant Dough from cooler and roll out to a ¼-inch-thick rectangle that's large enough to close the Beurrage inside. Place Beurrage in the center and enclose it with Croissant Dough like a package. The dough should meet perfectly in the center. (Be sure to not pull the dough to enclose the butter, as it weakens the structure of the dough and will affect the layers.) Wrap the rectangle in plastic and chill. After 30 minutes, unwrap, turn the rectangle 90 degrees so that the short side is nearest to you, and roll out to ¼ inch thick. Turn dough and repeat; roll and fold. Cover again with plastic wrap and cool. After another 30 minutes, repeat the lamination process, making 2 full turns. With a sharp knife or croissant cutter, cut 8-inch-by-4-inch triangles. In the middle of each triangle, spread a generous amount of mustard and place 2 ounces brisket and 1 ounce cheese. Starting with the flat side, gently roll Croissant Dough up into a crescent. Transfer crescents to a parchment-lined baking sheet, loosely cover with plastic wrap, and let proof at room temperature at least 1 hour or until doubled in size.

##### For the Bake:

Preheat oven to 350°F. Brush croissants with egg wash. Place croissants in oven and bake for 7 minutes, flip the sheet tray, then bake for additional 7 minutes. Serve warm.

### PARMESAN SFORMATO

Chef Justin Flit of Navé

Adapted by StarChefs

#### INGREDIENTS

##### Parmesan-infused Cream:

1 quart heavy cream  
325 grams parmesan rinds

##### Sformato:

400 grams ricotta  
100 grams parmesan  
8 eggs  
50 grams sugar

##### Lemon Curd:

125 milliliters lemon juice  
100 grams sugar  
2 egg yolks

2 whole eggs  
3 grams kosher salt  
85 grams butter

##### White Chocolate Mousse:

190 grams white chocolate  
95 grams butter  
6 eggs, separated  
85 grams sugar

##### To Assemble and Serve:

Freshly grated parmesan

#### METHOD

##### For the Parmesan-infused Cream:

In a medium pot over medium flame, heat heavy cream and parmesan rinds for 20 minutes. Strain through a chinois and set liquid aside.

##### For the Sformato:

Add all ingredients to a Vitamix blender and purée until smooth. Pass through a chinois, then add 600 grams Parmesan-infused Cream. Spray soufflé molds or ramekins with nonstick spray. Distribute the Parmesan-infused Cream to molds or ramekins, weighing out 50 grams per portion. Cover each mold with plastic wrap, place on a sheet tray, then wrap entire sheet tray with plastic wrap. Transfer to a steamer and steam 20 minutes or until fully set. Remove plastic wrap and let cool at room temperature.

##### For the Lemon Curd:

In a heavy-bottom sauce pot, add lemon, sugar, yolks, eggs, and salt. Over low-medium heat, whisk continuously until the mixture is thick, but be careful not to curdle the eggs. Remove from heat, add butter, and whisk until incorporated. Strain through a chinois into a nonreactive container and cover with plastic wrap so the curd doesn't form a film. Place in a refrigerator to cool immediately.

##### White Chocolate Mousse:

Over a double boiler, melt the white chocolate and butter using a rubber spatula to stir. Once melted, remove from heat and set aside. In the bowl of a stand mixer fitted with a whisk attachment, add yolks and 45 grams sugar; whip until light and doubled in size. Transfer yolk mixture to a mixing bowl and stir in melted white chocolate; set aside.

Dry and clean stand mixer's bowl and whisk attachment. Return to stand mixer, add egg whites and remaining sugar, and whisk on highest speed until stiff peaks



form. Using a rubber spatula, gently fold egg whites into the yolk mixture,  $\frac{1}{3}$  at a time. Transfer mousse to quart containers, place in refrigerator, and let cool for a minimum of 6 hours or overnight.

#### To Assemble and Serve:

Turn Sformato out onto a serving plate. Cover with Lemon Curd, then cover Lemon Curd with White Chocolate Mousse. Top with a generous amount of parmesan!



## Raw Beauty

### BLACK GROUPER AGUACHILE

Chef Andrew Zarzosa of The Betsy Hotel  
Adapted by StarChefs  
Yield: 2 servings

#### INGREDIENTS

##### Tomato Water:

One 100-gram sheet kombu  
8 pounds heirloom tomatoes, roughly chopped  
Kosher salt  
Salt  
100 milliliters lime juice

##### Pickled Onions:

25 grams julienned red onion  
125 milliliters apple cider vinegar

##### Chile Arbol Sauce:

50 grams arbol chiles, deseeded  
125 milliliters apple cider vinegar  
Salt

##### Cured Grouper:

Two 100-gram sheets kombu  
Junmai Daiginjo sake  
100 milliliters rice bran oil  
100 grams black grouper, sliced thinly into 10 pieces

##### Compressed Cucumber:

1 Japanese cucumber, sliced with mandoline  
140 milliliters Junmai Daiginjo sake  
Zest of 1 lime

##### To Assemble and Serve:

1 radish, sliced with a sharp knife or mandoline  
Finger lime  
Salt  
30 sprigs sprouting huacatay

#### METHOD

##### For the Tomato Water:

Place kombu in a deep, nonreactive container. In a separate mixing bowl, season tomatoes with

kosher salt. Transfer tomatoes to a cheesecloth-lined chinois and sit it on top of the deep container with kombu. Let sit 24 to 32 hours to collect tomato water. Season tomato water with salt and lime juice.

##### For the Pickled Onions:

In a nonreactive container, combine onions and vinegar. Let onions soak overnight.

##### For the Chile Arbol Sauce:

In a nonreactive container, combine chiles and vinegar. Let soak overnight. The next day, transfer chiles and vinegar to a saucepan over medium heat. Bring to a boil then continue to cook 5 to 8 minutes. Remove from heat and let cool to room temperature. Transfer to a Vitamix blender and blend until you reach the consistency of a hot sauce. Season with salt.

##### For the Cured Grouper:

Lay out kombu sheets and brush with sake and oil. Lay the 10 slices of grouper onto one sheet. Place the other sheet of kombu on top so both sake-brushed sides are touching the fish. Wrap in plastic and place in the cooler to cure for about 1 hour.

##### For the Compressed Cucumber:

Place cucumber, sake, and lime zest into a vacuum bag and seal until air-tight.

##### To Assemble and Serve:

Place radish in ice water and set aside. Arrange five slices of Cured Grouper per serving plate. Season with Chile Arbol Sauce, finger lime, and salt. Arrange Compressed Cucumbers, radishes, and Pickled Onions over the top of the fish. Place the huacatay around the radish. Finish tableside with a pour of Tomato Water.



## Against the Grain

### SABA NIGIRI SUSHI

Chef Masayuki Komatsu of Hiyakawa  
Adapted by StarChefs

#### INGREDIENTS

##### Chub Mackerel:

One 1-to-2-pound whole mackerel, scaled, gutted, and filleted with head off  
8 ounces kosher salt  
32 ounces rice vinegar

1 ounce dried kombu

##### Sushi Rice:

3.5 ounces rice vinegar  
0.8 ounce kosher salt  
2 ounces sugar  
2 cups short-grain rice

##### To Assemble and Serve:

Ginger, grated  
Green scallion, finely chopped  
Soy sauce

#### METHOD

##### For the Chub Mackerel:

Cover both sides of the fish with salt and cure in refrigerator for 1.5 to 3 hours, depending on fish size and fat content. Combine rice vinegar and kombu and store in refrigerator. Rinse salt away from the fish, then let sit in ice water to extract the saltiness for 5 to 15 minutes. Dry with paper towels. Marinate in the cold vinegar for  $\frac{1}{3}$  of the cure time, making sure the fish is fully submerged in the vinegar. Dry with paper towels and remove bones and skin. Let rest in refrigerator for at least 2 hours.

##### For the Sushi Rice:

Combine the vinegar, salt, and sugar. Wash rice with  $1\frac{1}{2}$  cups water. Change the water and wash 3 to 5 more times. Drain for 10 minutes. Put rice and water into a rice cooker and soak for 30 minutes before cooking. Steam rice for 12 minutes after it's cooked. Put rice in a large mixing bowl, then evenly mix in the sushi vinegar mixture. Cool down until it reaches room temperature.

##### To Assemble and Serve:

Slice the Chub Mackerel and form bite-sized balls of Sushi Rice. Place the slices of fish over the balls. Put a little ginger and scallion over the top. Serve with or dip into soy sauce.



## Making the Green

### LA CAUSA SALAD

Chef Henry Hané of B Bistro + Bakery  
Adapted by StarChefs

#### INGREDIENTS

##### Gold Potato Aji Mix:

3 Yukon Gold potatoes, boiled and peeled  
 $\frac{1}{2}$  cup lime juice

1 cup ají amarillo paste

##### Crab Salad:

1 cup lump crab meat  
 $\frac{1}{2}$  cup Duke's mayonnaise  
 $\frac{1}{2}$  cup ají panca paste

##### Anticucho Aioli:

1 cup Duke's mayonnaise  
1 cup ají panca paste

##### To Assemble and Serve:

Yield: 1 serving  
6 shrimp, grilled  
1 soft-boiled egg, quartered  
2 tablespoons pickled onions  
3 tablespoons puréed Peruvian botija olives  
3 tablespoons puréed avocado  
1 cup chopped romaine  
1 tablespoon chopped cilantro  
10 carrot slices  
10 radish slices  
Gold leaf

#### METHOD

##### For the Gold Potato Aji Mix:

While they're still hot, pass potatoes through a potato ricer. Let cool. Add remaining ingredients and mix well.

##### For the Crab Salad:

Mix all ingredients and set aside.

##### For the Anticucho Aioli:

Mix both ingredients well and set aside.

##### To Assemble and Serve:

Cover a serving plate with an even layer of  $1\frac{1}{2}$  cups Gold Potato Aji Mix. Top with shrimp and 2 tablespoons Crab Salad, followed by egg and onions. Decorate the salad with 4 to 5 dots of purées and 3 tablespoons Anticucho Aioli. Add romaine and garnish with remaining ingredients.



## From Laos With Love

### SAI KROG MUU

Chef Curtis Rhodes of Lil' Laos  
Adapted by StarChefs

#### INGREDIENTS

##### Pork Sausage:

Yield: 8 to 10 sausages  
1 pound ground pork shoulder  
2 pounds ground pork belly  
2 tablespoons makrut lime leaves, chopped  
 $\frac{1}{2}$  cup chopped dill  
 $\frac{1}{2}$  cup chopped cilantro  
 $\frac{1}{2}$  cup chopped scallions