


Sizzle

The American Culinary Federation Quarterly for Students of Cooking



Instead of the classical fried egg, this "55 minute egg" yields a perfect texture, and is finished with sea salt and a slice of black truffle.

The classical garnish for chicken à la Marengo sits atop the chicken pavé.

Black truffles were abundant at the time the dish was created, but today are considered a luxury.

The sauce is made by using tomato, wine, shallot and crayfish—inspired by the original sauce, but modified to refine the flavors and make for a more contemporary version.

The tomato and crouton garnish are still here in the modern version, but the tomatoes are dehydrated to give a more concentrated flavor profile. The crouton, which is cut as a ring instead of in the classical heart shape, is placed under the egg to give texture.

Mushrooms and parsley find their way into this modern version of chicken à la Marengo by being incorporated into the pavé's mousse.

Inside . . . **Picture Perfect**

Professionalism, a primer

Updating comfort-food favorites

Welcome to the second installment of *Classical V. Modern*, where we face off two recipes:

The object here is not to choose sides, but to illustrate how today's modern dishes often springboard from the pool of classical cuisine. Master the classical. Know that there is a difference between classical and old-fashioned, and appreciate not only the historical significance of classical cuisine, but its important place in modern cookery. Then, and only then, can you move on to the modern. Notice that despite its huge differences, the modern recipe still is anchored in classical technique.

We called upon two members of ACF Culinary National Team USA to each take a different posture. Edward G. Leonard, CMC, AAC, team manager and executive chef of the Westchester Country Club, Rye, N.Y., presents the classical dish. Richard Rosendale, CEC, team captain and chef-owner of Rosendales, a modern American restaurant in Columbus, Ohio, takes on the modern reinvention.

Leonard chose to demonstrate the classic chicken à la Marengo, a dish with a history celebrating local product. According to lore, Napoleon's chef scrounged for this dish's ingredients, which was put together hastily after Napoleon won the Battle of Marengo. Working with what was on hand, the chef combined chicken, olives,

tomato, onion, stock and cognac, as well as a flourishing garnish of truffle, fried egg and toast points.

"Great dishes evolve out of necessity," says Leonard. "Master this classic dish, and you learn how to sauté and braise properly, how to crisp skin, how to get good caramelization in a pan. You learn how to develop stages of flavor, and how to build on those flavor profiles."

Leonard points out a happy middle ground between his classical rendition and Rosendale's modern take. "There's a great deal of room between this foundation one that I did and the far right one that Chef Rosendale prepared," he says. "That's where interpretation, skill and creativity come in—knowing the fundamentals and then creating something from that."



Edward G. Leonard, CMC, AAC

Although rustic, this classical presentation of Chicken à la Marengo is still elegant.



Chicken à la Marengo

Edward G. Leonard, CMC, AAC,
executive chef
Westchester Country Club
Rye, N.Y.

Yield: 4 portions

Ingredients

1 3-lb. free-range, natural **chicken**,
cut into 8 pieces
1 t. **kosher salt**
1 dash **pepper**
4 T. **olive oil**
2 T. **butter**
1 **onion**, chopped
1 clove **garlic**, minced
¾ cup chopped roma or ripe **tomato**
(peeled, seeded)
¼ cup **cognac**

2 T. **veal demi-glace**
¼ cup **chicken broth**
2 T. **cold butter**
4 French farm **eggs**, for garnish
Heart-shaped toast points, for garnish
16 poached **crayfish**, for garnish
Shaved black or white **truffles**, for garnish

1) Season chicken with salt and pepper; brown evenly in oil and butter. Reserve; keep warm. 2) In same pan, sauté onion and garlic until soft. Add tomato; deglaze with cognac. Add demi-glace and chicken broth; simmer for 1 minute. Add chicken; cover. Simmer until tender (20

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On the left side is a classical recipe, and on the right, its modern interpretation.

This interpretation deconstructs the recipe's ingredients into modern components on a plate.



Chicken à la Marengo (2008)

Rosendale wanted to keep the essence of the classical recipe for Marengo, but make a contemporary dish that would work at his modern, upscale Rosendales. "How can we take Chicken à la Marengo and apply it to a tasting menu?" he asked. His answer was an elegant chicken pavé filled with a mushroom-parsley mousse and served with a tomato-crayfish foam. And instead of a fried egg, his version was finished with an egg cooked in an immersion circulator for 55 minutes. "It just sets the egg, and makes it really creamy," says Rosendale.

Why a foam? "I wanted to bring in the flavors found in Marengo, but refine them. Foams and froths offer lighter ways to present sauces, but still deliver the flavors of a recipe," says Rosendale. The tomato-crayfish foam also gave him the opportunity to utilize the crayfish shells. "Traditionally, shells and crayfish are used only as garnish, but we used the shells for the foam. We look for



Richard Rosendale, CEC

every opportunity to extract flavor out of something," he says.

The flavors found in the classical Marengo are deep and wonderful, he says. "But we're selling people experiences. We're always going to look for elements of interest. What can we do that will make people walk away with a memory?"

He stresses the importance of fundamentals. "The cookbook that I have used until worn out is Escoffier's," he says. "There are so many hidden treasures in classical cookery. How do you know where you're going if you don't know where you're coming from?"

Richard Rosendale, CEC, chef-owner
Rosendales
Columbus, Ohio

Yield: 6 portions

Ingredients

- Salt and black pepper to taste
- 6 fresh thyme sprigs
- 6 boneless chicken breasts
- Mushroom-Parsley Mousse (recipe follows)
- 6 2-inch bread crouton rings, for garnish
- 55-Minute Eggs (recipe follows)
- 18 truffle slices, for garnish
- 18 crayfish tails, for garnish
- 2 oz. rendered chicken fat
- 1 cup micro celery or parsley leaves, for garnish

12 edible flowers, for garnish
Tomato-Crayfish Foam (recipe follows)

- 1) Place plastic wrap on table; season surface with salt and black pepper. Place 3 thyme sprigs on plastic wrap, lay 3 chicken breasts on plastic, skin side down. (Chicken should be lined up side to side.) Season exposed side of chicken; pipe mushroom-parsley mousse atop. Place remaining chicken breasts over mousse; season. Add remaining thyme sprigs over chicken. Wrap in plastic to form one long piece.
- 2) Place in perforated pan; steam at 155°F to an internal

temperature of 148°F. Remove from heat; chill in ice-water bath. When chicken is cool, portion by slicing six 1-inch-thick slices. Square off slices to form a pavé, or rectangular shape.

- 3) Portion chicken in 6 vacuum bags with chicken fat. For service, heat in water bath; quickly sear to brown surface.

To plate: Reheat chicken slices by browning in skillet until chicken is firm and fully cooked. Place at 5 o'clock, facing center of plate. Add crouton above chicken; place warm egg in center of crouton. Lay truffle on egg and around plate, using 3 slices per

plate. Warm crayfish in a bit of butter and stock. Garnish plates with warm crayfish tails. Add remaining garnish as specified in the picture. Froth tomato-crayfish foam; skim bubbles on each plate.

Mushroom-Parsley Mousse

- 1 lb. boneless chicken breast, cubed, chilled
- 1 egg
- 10 oz. heavy cream, chilled
- 2 t. salt
- ¼ t. white pepper
- 1 cup cooked button mushrooms, chopped
- 1 T. chopped parsley

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Classical Recipe

minutes). Remove chicken; plate. 3) Finish sauce with cold butter; season if necessary. 4) Fry eggs; place one on each dish as garnish with heart-shaped toast points. Garnish each plate with 4 crayfish. Spoon sauce over dish; shave truffle atop.

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Modern Recipe

Place chilled chicken in food processor fitted with very sharp blade; process until smooth. Add egg slowly until incorporated; add cream in steady stream until incorporated. Season with salt and white pepper.

Place mousse in stainless-steel bowl over ice; fold in mushroom and parsley.

Tomato-Crayfish Foam

Yield: 1 1/8 quarts

1 lb. crushed **crayfish shells**
7 large **shallots**, sliced
1 oz. **whole butter**
1 T. **tomato paste**
1 **tomato**, chopped
6 fresh **thyme** sprigs
6 **parsley** sprigs
1 oz. **cider vinegar**
8 oz. **white wine**
20 oz. **chicken stock**
32 oz. **cream**
Salt and white pepper to taste
1 T. **soy lecithin**
2 oz. **heavy cream**

1) Combine crushed shells, shallot, butter, tomato paste, tomato, thyme

and parsley in pan just off to side of stove, barely on heat. Let ingredients melt together. (This will take about 45 minutes. Do not let ingredients brown.) 2) Add vinegar; reduce to a syrupy consistency. Move to low-heat flame. Add white wine; reduce by half. Add chicken stock; simmer for 10 minutes. Add cream; bring to simmer. 3) Place to side of stove; let stand for 30 minutes, covered. Strain; adjust seasoning. Add lecithin; let bloom for about 15 minutes. 4) To froth, whip heavy cream to very stiff peaks. Add strained sauce; using hand blender, incorporate bubbles into sauce. If bubbles are not holding, add bit of chicken stock to thin. (You don't want it too thick. Only skim off the bubbles from the top of the sauce.)

55-Minute Eggs

Yield: 8 eggs (prepare 2 extra in case eggs crack)

8 medium eggs

Heat circulating bath to 64.5°C. Place eggs in bath for 55 minutes. Remove; shock in cold water (but not ice water) to stop cooking process. Peel eggs carefully; reheat by dropping into poaching water until egg is warm.

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