

FOOD & WINE

JULY 2006

best new chefs 2006



**Chef recipes
made easy**
new ideas
for steak

**Jacques
Pépin's
menu**
for a
perfect
beach
party

**Rating
the best**
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AOL KEYWORD: FOOD & WINE

20 robert parker favorites



Who are F&W's Best New Chefs '06? Turn the page and open the gatefold to find out.

Best New Chefs

'06

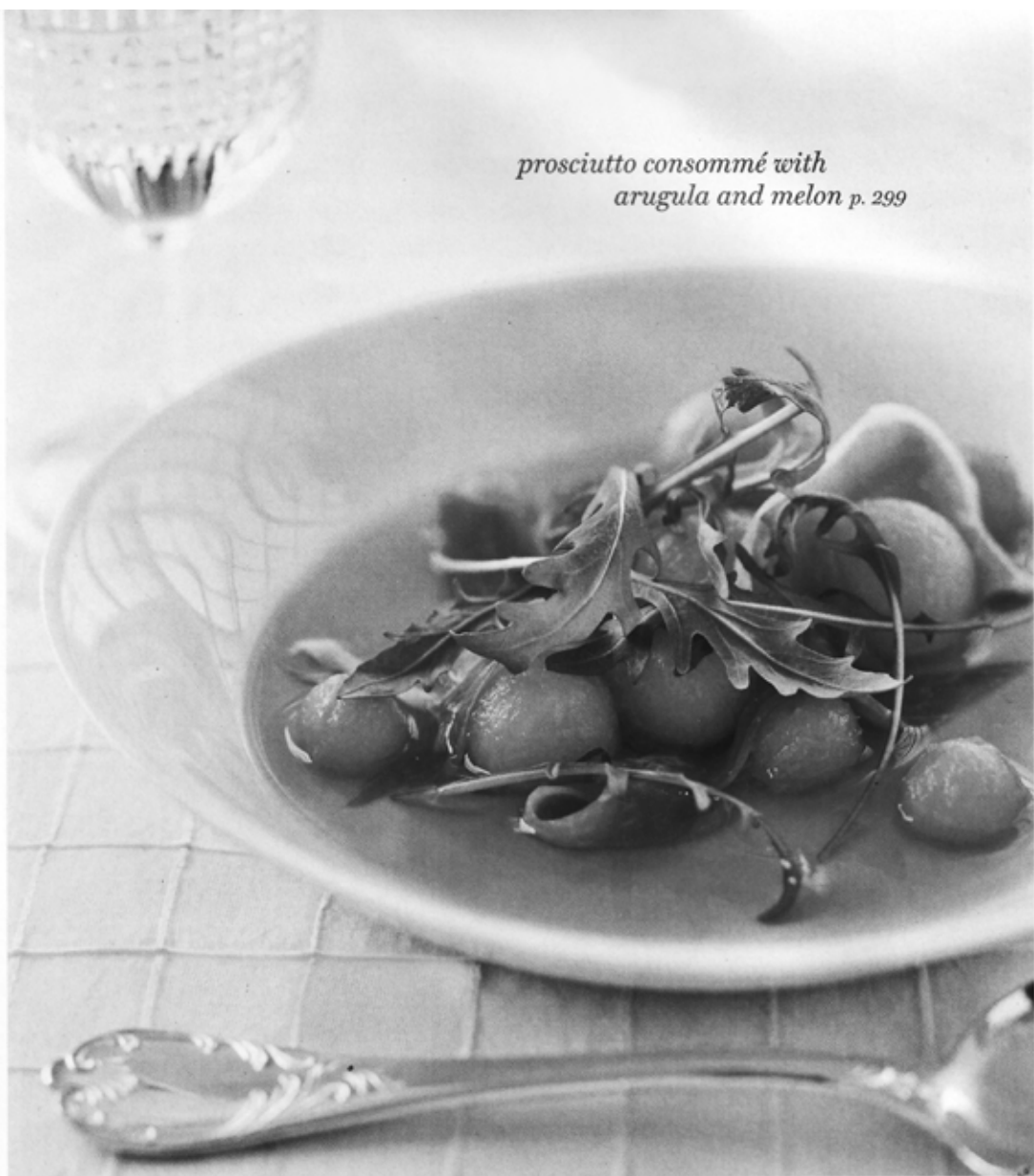
FOR 18 YEARS, FOOD & WINE has had the supremely satisfying task of selecting our annual Best New Chefs. Chosen from hundreds of nominees, these up-and-comers, who have been in charge of a kitchen for no more than five years, amaze us with their brilliant and delicious cooking. Often the winners prepare their supercreative dishes in elegant settings—like Douglas Keane, who opened his luxurious dream restaurant, Cyrus, in Healdsburg, California. But this year, to acknowledge the evolution of the restaurant world, we opened the award to chefs who are elevating modest foods and are thrilled to honor ramen-master David Chang at Momofuku in New York City. We're also recognizing outstanding cooks working in the kitchens of star chefs who have more than one restaurant. Jonathan Benno, for instance, creates his own genius dishes at chef Thomas Keller's Manhattan outpost, Per Se. Finding these talented men and women is a yearlong process. First we gather suggestions from food writers and culinary insiders from coast to coast; then we start traveling and tasting. Here are this year's 10 winners and their excellent dishes (recipes start on page 297).

BY KATE KRADER RESEARCH BY RATHA TEP

PORTRAITS BY GRANT DELIN FOOD PHOTOGRAPHS BY TINA RUPP

FOOD STYLING BY ALISON ATTENBOROUGH

*prosciutto consommé with
arugula and melon p. 299*



Michael Carlson SCHWA, CHICAGO

WHY HE WON Because he ingeniously combines a classic Italian cooking sensibility with avant-garde techniques.

BORN Chicago; 1974.

EXPERIENCE Ristorante San Domenico in Imola, Italy; Spiaggia and Trio, in the Chicago area; the Fat Duck in Bray, England.

HOW LONG HE LASTED AT COOKING SCHOOL One semester, at Chicago's Cooking and Hospitality Institute. "Then I got a bill and it inspired me to go to Europe. I took my next semester's money and went to Italy for a year."

MOST HUMBLING MOMENT Breaking the head chef's knife at

San Domenico. "He'd had the knife since he was 19. I had to go hide and cry. I gave him one of my knives, but he wasn't really a huge fan of it. I'm notorious for having dull knives."

ON WORKING AT THE FAT DUCK "[Chef] Heston Blumenthal is a really cool cat—he'd take you to the picnic table out back, make sure you had a notebook and then explain things: 'This is how a congealing agent works.'"

WHAT HE'D BE IF HE WASN'T A CHEF "I'd be the world-famous poker player with the cowboy hat and sunglasses sitting in the corner."

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