



## Blind Taste Test

CHEF LAURENT TOURONDEL  
+ CHEF JACQUES TORRES

## Burgundian Flavors

AUTHENTIC RECIPES FROM BURGUNDY

## Where Is Chef Tourondel?

DINING IN PARIS,  
DRINKING IN BURGUNDY

## Behind the Bar

SUMMER COCKTAILS  
TO MAKE AT HOME



**DUVAL-LEROY**  
**MAISON FONDÉE EN 1859**  
**VERTUS PRÈS EPERNAY**



DINNER WITH FRIENDS  
 IN LES CHARLEVAUX,  
 CHABLIS THIS SPRING

*welcome!*

**N**ever forget where you came from. I have cooked all over the world, but my roots are in French kitchens. This spring, I visited friends in Burgundy and then headed to Paris to visit family and do a little gastronomic sightseeing. The Paris dining scene is vibrant and alive with a new type of bistro that makes haute cuisine more accessible. You can check out the places I ate at and the dishes I loved in the following pages. And then try your hand at making some iconic recipes from Burgundy, best enjoyed with a glass from the region as well.

This issue features a blind taste test with my longtime friend and chocolate maker Jacques Torres. It is always a treat to see my colleagues and talk a little shop as we taste!

All of our restaurants have delightful summer menus. You can find rosé and now rosé at The Vine, and we welcome eLTacobar to the LT Hospitality fold in Sag Harbor with Mexican fare and an extensive tequila list. Summer days might be long, but the season will be over before you know it. Remember to savor the moments that count and make memories at the table.

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Frosé all day at The Vine

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## *Put to the Test—Again!*

JACQUES TORRES & LAURENT TOURONDEL, BLINDFOLDED

Jacques Torres's name is synonymous with chocolate. He was executive pastry chef at Le Cirque in New York City for over a decade and has served his desserts to presidents, kings and many celebrities. Today, you can savor his chocolates, macarons and ice cream at his eponymous stores in Dumbo and Grand Central Terminal.

This is not Torres's first blind taste test with his good friend of over 30 years, Laurent Tourondel. They put each other's palates to the test in 2017 with a series of ice cream and gelato tastings.

This time, in between catching up in rapid-fire French, they challenged each other to a delicious tasting that inspired interesting discussions and stories from Jacques's past.



## JACQUES'S CHOCOLATE TRIO

Caramel Nut Noir, Pineapple Pastis, and Grand Cru



**Jacques Torres:** There are three small chocolates on a plate. We'll start with something a little different with a flavor from the South.

**Laurent Tourondel:** Anise ...

**JT:** Yes, but what alcohol from Bandol has anise in it?

**LT:** Pastis.

**JT:** Yes, pastis and a fruit. Pastis is winning in this combination, so it's hard to find the fruit, but here's a clue: It is a fruit of the sun ...

**LT:** Orange?

**JT:** *Non.* More exotic. It grows on a bush and is spiky.

**LT:** Pineapple?

**JT:** Yes, this is a Pineapple Pastis with a milk chocolate ganache. I brought it since it's an interesting chocolate. No one really knows pastis in the U.S., and the pineapple brings some softness to it.

**LT:** I like the combination. It's unusual.

**JT:** When I was working at Le Cirque, the owner of a Belgian patisserie came in and we tasted some chocolates together. He taught me how to be careful not to let two ingredients with a lot of personality fight each other in the same recipe. If you have a strong alcohol, for example, then you need a calm chocolate. When you taste the Pineapple Pastis, you taste those flavors first and the chocolate behind it.

The opposite is happening in this next chocolate, so I am curious to see what you think.

**LT:** Jelly?

**JT:** Yes, a jelly on top made out of red wine and a ganache on the bottom, with a 60% cocoa so it's not overpowering. I call it Grand Cru. I tried reducing the wine, everything to bring forward its flavor, but it's very hard, and that's why we decided to add the jelly on top this time.

**LT:** I think it needs to be even stronger!

**JT:** Well, I will have to go back and play with it. We compose chocolates, and we taste. Our jobs are to be good technicians, and we taste all the time.

This one you will like. It's very French—think: French holidays. When I was a kid and my mother bought a box of chocolates at the supermarket, I would search for this flavor and hide it under the table. It was my favorite!

**LT:** Praline.

**JT:** Yes, praline. A hazelnut praline with 70% hazelnuts. You can't buy this—we make it in house, and we put a little soft caramel on top. It's called Caramel Nut Noir, a chewy caramel with a crispy hazelnut crunch.

**LT:** My pastry chef recently asked me a question about praline: Isn't it usually a combination of hazelnut and almond? But you can also have plain hazelnut, plain almond and then the combination, correct?

**JT:** Yes. Praline is a paste, so you can mix in what you want. Mostly it is hazelnuts and almond and sugar caramel. The best way to do it is to roast the almonds and hazelnuts into the caramel. Most pralines you buy have between 50% to 60% nuts, but I love a praline with a bold hazelnut flavor. I prefer Italian hazelnuts from Piedmont, but they are hard to find. These are from Turkey and have a little less flavor, so we boost it to 70% nuts, 30% sugar.



## LAURENT'S INGREDIENTS & FINISHED PRODUCT

Marshmallows, butter, hazelnuts, milk chocolate, Cocoa Puffs and a "Cocoa Puff rice krispie"



After Laurent Tourondel finished tasting, it was Jacques Torres's turn. He correctly guessed all the ingredients that were in Laurent's Cocoa Puff rice krispie, with the exception of the percentage of cocoa in the milk chocolate.



**JT:** I love it—it is very good and very addictive. *Superbon!* Did you roast the hazelnuts first?

**LT:** Yes. You have to be careful as the skins make it bitter, but they also add flavor to the caramelization process, so I roasted them on high to burn off the skin first.





# Paris FOOD SCENE

Paris has always been the center of the epicurean world, and everyone is talking about the latest trend of bistronomy—or neo-bistros—whose menus make haute cuisine more accessible.

When Chef Laurent Tourondel visited the City of Lights in the springtime, he couldn't agree more: "There's a new vibe on the dining scene and some amazing, creative food that is very different from before."

*Here are the places he dined at that include iconic favorites, hidden gems and great finds.*

**CAFÉ DE LA PAIX**  
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floradanica.fr  
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ritzparislecomptoir.com  
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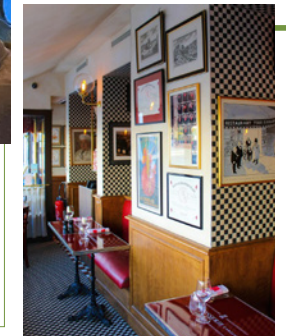


**CAFÉ DE L'HOMME**  
cafedelhomme.com  
"Located right in front of the Eiffel Tower, in the heart of Passy, everything tastes better with a view. Try the shrimp with coconut turmeric broth."



**CAFÉ DE FLORE**  
cafedeflore.fr  
"To be seen at the Café de Flore! Get the croque-monsieur. So good, we didn't have time to get a photo!"

**LE BON GEORGE**  
lebongeorges.paris  
"The best meal we had in Paris. Make sure to order the pollock with asparagus, pesto and lemon juice."



**LA RÔTISSERIE D'ARGENT**  
tourdargent.com  
"The little sister to the Tour d'Argent (and located right next door), it is known for its outstanding pressed duck and rotisserie chicken. Save room for une île flottante!"

# SERVING UP Burgundian Specialities

You know it best for world-famous wines, but Burgundy is also home to recipes that will sound familiar to you. And, as always with French recipes, there is a story behind each one.

Here are four dishes to celebrate the region: a crowd-pleasing appetizer, a starter that screams iconic French, a hearty main course and a dessert brought to you by nuns. *Mais oui!*

Bon appétit!



## GOUGÈRES

*Crispy on the outside, chewy on the inside, these French cheese puffs are made with pâte à choux—or choux pastry that's typically used for éclairs and profiteroles.*

*The tiny Burgundy village of Flogny-la-Chapelle celebrates the legend that gougères were created by Liénard the baker at the start of the 19th century, with an annual gougères festival in May and a special gougères society.*

**WINE PAIRING:** Best served with an aperitif

*Makes 30 pièces*

125g butter, unsalted  
1/4 tsp fine sea salt  
Grated nutmeg to taste  
175g all-purpose flour  
4 whole eggs, at room temperature  
90g Comté, shredded  
1 1/4 cups Parmesan, grated

### METHOD

Preheat oven to 425°F and line two sheet pans with parchment paper.

In a small saucepan, bring 1/2 cup water and the butter, salt and nutmeg to a boil. Add all the flour at once and cook while stirring with a wooden spoon, until the dough pulls away from the sides of the pot, about 1 to 2 minutes.

Remove from heat and transfer the dough to a bowl of a mixer fitted with a paddle. Beat at low to medium speed for about 30 seconds, until cooled slightly. Reduce the speed slightly and add eggs one at a time, making sure each egg is mixed in well before adding another. After the four eggs are mixed, add the Comté and beat until it's slightly melted into the batter.

Using a rubber spatula, transfer the dough mix to a pastry bag. Snip off the end of the bag and pipe balls of about 2 teaspoons onto the sheet pans, spaced evenly apart. Sprinkle with Parmesan and place immediately in the oven to bake. Cook for about 15 minutes and then reduce the oven temp to 350°F and cook for an additional 10 to 15 minutes, or until the gougères are golden brown and fully cooked.

Remove from the oven and serve.



## ESCARGOT GARLIC-PARSLEY BUTTER

*There is plenty of folklore around snails. They were considered "elite" in Roman times, and gained popularity in France after being served to Tsar Alexander I in the Napoleonic era. Until the 1960s, snails were considered fish by the Catholic Church and could be eaten on meatless Fridays. Helix pomatia, or the Burgundy snail, is also called the Roman snail.*

**WINE PAIRING:** White Burgundy

*Serves 4*

48 Burgundy snails or escargots de Bourgogne from a can, drained and rinsed  
4 large escargot plates (with 12 holes)  
48 small rounds of country bread

### GARLIC-PARSLEY BUTTER

4 sticks European butter, room temperature  
2 tbsp dry white Burgundy wine  
3 tsp kosher salt  
1 tsp freshly ground black pepper  
2 pinches of ground nutmeg  
24 garlic cloves, finely chopped  
2 large shallots, finely chopped  
1 1/2 cups parsley, finely chopped

### METHOD

Preheat oven to 450°F.

In a stand mixer bowl, add butter and beat until smooth. Turn the mixer off and add the wine, salt, pepper and nutmeg. Resume beating on medium speed until well incorporated.

Remove the bowl from the mixer and fold in the garlic, shallots and parsley with a rubber spatula until thoroughly combined. Using the same spatula, transfer the butter to a pastry or storage bag, snipping the corner.

Place one snail in each hole of the escargot plate and then pipe about 2 tablespoons of butter over the snail. Place the disc of bread on top.

Bake until snails are sizzling and garlic in butter no longer tastes raw, about 10 to 15 minutes. Serve immediately.



## BOEUF BOURGUIGNON

*Most hearty stews can trace their origins to the Middle Ages as a way to tenderize tough meat. The first documented recipe for this dish appeared in the 1903 Le Guide Culinaire by George Auguste Escoffier, the father of modern French cuisine.*

**WINE PAIRING:** Red Burgundy

*Serves 6*

3 lbs beef chuck, cut into 2-inch cubes  
2 1/4 tsp kosher salt  
1/2 tsp ground black pepper  
1 1/4 cup lardons  
1 onion, finely chopped  
1 carrot, sliced  
2 garlic cloves, minced  
1 tsp tomato paste  
2 tbsp all-purpose flour  
1 cup red wine  
1 bay leaf  
1 sprig thyme  
8 oz pearl onions, peeled  
8 oz cremini mushrooms, halved if large  
1 tbsp olive oil  
Pinch sugar  
Parsley, chopped for garnish

### METHOD

Preheat oven to 350°F.

Place the beef chuck on a large sheet pan and season with 2 teaspoons of salt and the black pepper. Put aside.

Place over medium heat a Dutch oven or a large heavy-bottomed pot that can be covered and fits in the oven. Add the lardons and render the fat until browned and almost crispy, about 10 to 15 minutes. Transfer the lardons to a plate lined with a paper towel.

Reserve fat in the pot. Increase heat under pot to medium-high and cook until the fat starts to smoke. Lay half of the beef cubes in a single layer in the pot, leaving space between to avoid overcrowding. Cook until well browned on all sides, about 10 to 15 minutes. Transfer pieces to a plate as they brown. Repeat with remaining beef. Reduce heat, if necessary, to prevent burning.

Stir in onions and carrots and season with remaining salt. Cook until soft, about 10 minutes, stirring occasionally.

Add in the garlic and tomato paste and cook for 1 minute.

Stir in flour, cook for 1 minute, then deglaze with wine, scraping up brown bits at the bottom of the pot.

Add browned beef, bay leaf, thyme and half of the cooked lardons to the pot. Cover and transfer to the oven. Cook until beef is very tender, about 1 1/2 hours, turning meat halfway through.

Meanwhile, in a large skillet set over high heat, combine pearl onions, mushrooms, 1/4 cup water, the olive oil and a pinch each of salt, pepper and sugar. Bring to a simmer, then cover and reduce heat to medium and cook for 15 minutes. Uncover, increase the heat to high and cook until vegetables are well browned, stirring frequently, about 5 to 7 minutes.

To serve, scatter onions and mushrooms and remaining cooked lardons over stew, then garnish with chopped parsley.

Serve with boiled baby potatoes, mashed potatoes or oven-roasted potatoes—and a baguette!



## NONNETTES French Gingerbread Cakes with Honey and Orange Marmalade

*Nonnettes are a classic French dessert from Dijon, Burgundy's capital city, named after the nuns who used to make these small cakes in their convents during the Middle Ages.*

*Makes 12 nonnettes*

2/3 cup water  
100g sugar  
200g honey  
80g butter  
Zest of 1 orange, organic  
160g flour  
120g rye flour  
2 tsp baking soda  
1 tsp homemade pain d'épice, recipe below  
Orange marmalade  
Orange marmalade glaze, recipe below

### PAIN D'ÉPICES

20g crushed cinnamon  
2 whole star anise  
10 cloves  
10g coriander seeds  
7g ground star anise  
1/4 tsp nutmeg, grated  
1 tsp ground ginger

Place cinnamon, whole star anise, cloves and coriander in the small bowl of a blender or a spice grinder. Blend.

Add ground spices and mix. Use a fine mesh strainer as needed to sift a mixture without pieces. Keep in a small jar or well-sealed container.

### METHOD

Preheat oven to 350°F.

Butter and flour a 12-cup muffin pan or 12 ramekins.

In a small pan, heat the water, sugar, honey, butter and orange zest while stirring constantly. Remove from the heat as soon as it starts to simmer.

Sift the flours, baking soda and spices together. Pour over the hot liquid while whisking to obtain a smooth batter.

Refrigerate the batter for 1 hour until it hardens a little, so that marmalade put on top does not fall off.

Scoop the batter into the prepared muffin pan or ramekins with an ice cream scoop, and put 1 teaspoon of orange marmalade on top of each nonnette.

Bake for 15 to 20 minutes or until a toothpick inserted in the center comes out with only a few moist crumbs.

Allow nonnettes to cool for 15 minutes before unmolding them.

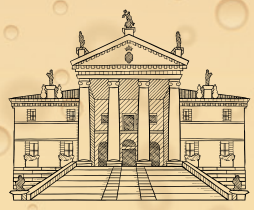
### ORANGE MARMALADE GLAZE

4 tbsp 10x or powdered sugar  
1 tbsp orange juice or Grand Marnier

Pour the sugar into a small bowl and stir well in the liquid with a fork. Brush each nonnette evenly with the glaze. Let completely dry before storing them in a tin box. Enjoy them the day after, if possible.



Summer  
il Fresco style



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## Demystifying the Wines of Burgundy

The historical Burgundy region covers a relatively small area in east-central France, but it profoundly affects the wine world with some of the best chardonnay and pinot noir grapes grown there.

To understand the reason why, you'd need to step back 200 million years ago, when the entire region was underwater. Over time, the seabed turned into limestone soils that are directly responsible for the minerality that makes Burgundy wines so desirable.

The region is broken into five main wine-growing areas, where one grape is more dominant in each. Wines in each area are classified into four levels of quality according to the region or location of the grapes: Grands Crus, Premiers Crus, Appellations Villages and Appellations Régionales.



### BURGUNDY WINES

#### WHITE WINE

- 100% chardonnay
- Yellow apple
- Passion fruit
- Citrus
- Fresh herbs
- High acidity
- Zesty finish

**Pairs with** charcuterie, fish, seafood, salads, chicken

#### RED WINE

- 100% pinot noir
- Earthy notes
- Potting soil
- Plummy fruits
- Tart berries
- Mushroom
- Moderate tannins
- Full body

**Pairs with** charcuterie, lamb, duck, chicken



#### KIR COMMUNARD

Named after Canon Félix Kir, a Catholic priest, World War II hero, politician and mayor of Dijon, he created the original Kir cocktail by mixing crème de cassis, a blackcurrant liqueur, with white wine. The Kir Communard substitutes red wine for white, allowing the bold, rich Burgundy flavors to tame the sweetness of the cassis.

- 1 oz L'Héritier-Guyot Crème de Cassis de Dijon
- 4 oz red Burgundy

#### METHOD

Pour ingredients into an ice-filled wine glass. Garnish with sliced blueberries or a small branch of red currants.

TASTES EXACTLY HOW VODKA THAT'S WON 12 PLATINUM AWARDS SHOULD TASTE



IT'S CALLED **elit** FOR A REASON

\*Beverage Testing Institute® (BTI)



## Mastering the Beverage World

with DIRECTOR OF BEVERAGE JASON HEDGES

With his own cocktail book on shelves now, **Jason Hedges** credits mentors on both the wine and spirit side for inspiring and supporting his journey in the beverage industry.

Jason Hedges has run some of the best beverage programs in New York City, but his love affair with wines and spirits started a few hours north of the Big Apple in upstate's New Paltz. While in college, Hedges worked as a waiter and bartender at the only New York Times four-star establishment in the area, Depuy Canal House.

"One evening, Kevin Zraly, a well-known wine educator and author of a best-selling wine book, came in to celebrate his 50th birthday. Zraly incidentally got his start in the same establishment," Hedges recalls. "During the evening, he was gracious enough to share some amazing wines from his cellar with me, an eager, bright-eyed server who just happened to have his book on hand to autograph. I got to taste, among others, a 1964 Grands Echezeaux that probably changed my life. I had no idea wine could present itself as that silky and nuanced, and with Zraly guiding the experience, it was tremendously eye-opening."

Drawn to the food and beverage world, Hedges moved to New York and started working for the Myriad Restaurant Group. With thoughts on opening a place of his own, but understanding "my ambition outpaced my ability," he went about immersing himself in programs to arm himself with both knowledge and skill. "There are no shortcuts in this industry; you have to put in your time if you want to master it."

Hedges managed to talk one of the founders of the Beverage Alcohol Resource, Paul Pacult, into letting him enroll in their five-day educational program designed for experts on distilled spirits and mixology. It is widely regarded as the world's most comprehensive curriculum. He blind tasted 300 to 400 spirits during the event, which culminated in a test to make six drinks in 12 minutes, including one made up on the spot. "Yes, there was intense pressure. However,

I was humbled to be in the presence of the best of the best, like Doug Frost, who is one of the few people in the world to hold both a Master Sommelier and Master of Wine."

Hedges ended up working with Pacult's Ultimate Beverage Challenge, an annual blind spirits and cocktail tasting event, at which he would become a panel judge years later. At the same time, he enrolled in an entrepreneurship class at the French Culinary Institute, now the International Culinary Center, where he learned the nuts and bolts of how to open a restaurant and write a business plan. There, he met Scott Carney, Master Sommelier and Dean of Wine Studies, and landed an internship in his program as he studied to become a certified sommelier. "His mentorship set me down a great wine path," Hedges affirms.

With one foot in the wine world and the other in spirits and cocktails, Hedges is somewhat of an anomaly. "It's rare to have a deep background in both," he admits, counting on one hand the wine and spirit experts he encounters when he sits on panels. But his command of both have served him well. "It's empowering to work in an industry you love and feel you have a command over. I enjoy challenging myself, stepping out of my comfort zone, and always remembering to be present in an ever-evolving industry."

In May 2022, he released *The Seasonal Cocktail: A Guide to Creative Drink-Making*. It's the culmination of hard work, deep dives and making connections—all of which Hedges has skillfully mastered on the page and during his career. "It's a simple yet sophisticated guide to making a seasonally inspired cocktail. It captures the classic spirit, commitment to quality and seasonal greenmarket philosophy, while also exploring a new, innovative approach to drink making."



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# Summer Lovin'

COCKTAILS

BAGNO DI SANGUE



## BAGNO DI SANGUE

*Bagno Di Sangue is lurid yet alluring. Its deep red color belies a well-balanced, spicy and herbaceous cocktail, a cousin to the classic margarita.*

- 2 oz jalapeño-infused Patrón Blanco
- 0.75 oz lime juice
- 0.50 oz Cointreau
- 0.50 oz thyme syrup
- 1 barspoon fresh beet purée

Shake all ingredients and strain over an ice-filled rocks glass.

Garnish with an edible micro flower.

BLUEBERRY & THYME CAIPIRINHA



## BLUEBERRY & THYME CAIPIRINHA

*The Caipirinha is a consummate diplomat: the national drink of Brazil, and the unofficial ambassador of summer.*

- 6 quartered limes
- 1 sugar cube
- 2 oz Avuá Cachaça infused with blueberry and thyme
- 0.75 oz simple syrup

Muddle the lime and sugar.

Next, add the blueberry and thyme-infused Cachaça.

Add ice and shake.

Dump unstrained directly into a rocks glass.



RIVIERA ROYALE

## RIVIERA ROYALE

*"Sours" are a family of drinks comprising liquor, citrus and sugar. Substitute the sugar for a liqueur and you have a deviation known as a "Daisy." The Sidecar fits into this category. Its original recipe was created in France in the early 1920s, and the drink has remained on menus for at least a century. This version is enriched with a little honey syrup, sparkling wine and the essence of spring.*

- 2 oz cognac
- 0.75 oz lemon juice
- 0.50 oz Cointreau
- 0.50 oz honey syrup
- Crémant de Bourgogne

Shake cognac, lemon juice, Cointreau and honey syrup.

Double strain into a cocktail glass and top with sparkling wine.

Garnish with an orange twist.



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**Skirt Steak**  
835 Sixth Avenue  
New York, NY 10001  
skirtsteaknyc.com



**Brklyn Beer Garden**  
JFK Airport, Terminal 2



**eLTacobar**  
62 Main Street  
Sag Harbor, NY 11963  
eltacobarny.com



**Sag Pizza**  
103 Main Street  
Sag Harbor, NY 11963  
laurent-tourondel.com



**Caffeine Cafe**  
115 Main Street  
Westhampton Beach, NY 11978  
caffeinewesthampton.com



**Dune**  
by Laurent Tourondel  
2200 N. Ocean Boulevard  
Fort Lauderdale, FL 33305  
duneyl.com



**The Betsy**  
1440 Ocean Drive  
Miami Beach, FL 33139  
thebetsyhotel.com/dining

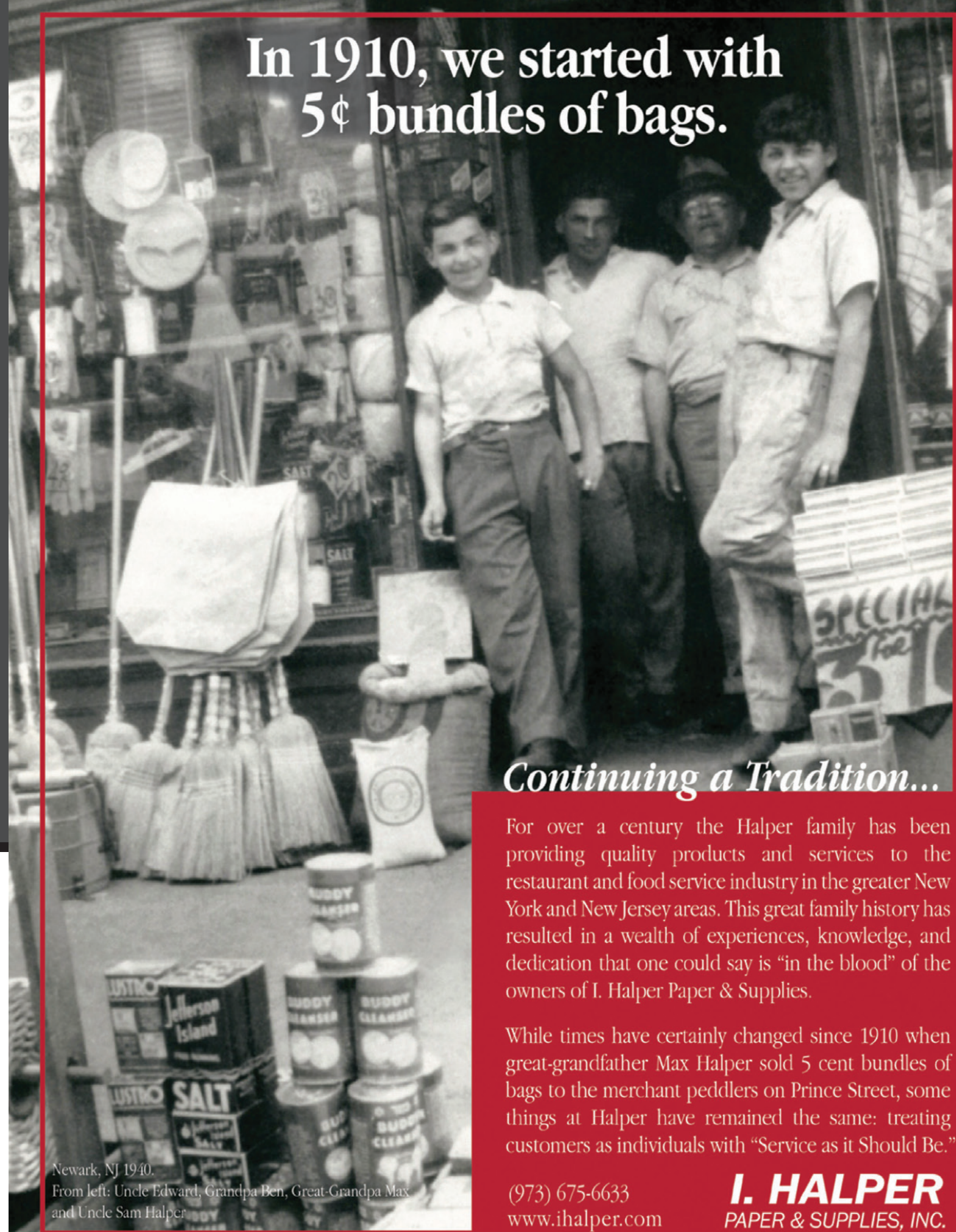
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HAUTELIFE

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