



2011

JOSÉ ANDRÉS

CHAPTER *twenty-two*

CHEF JOSÉ ANDRÉS ARRIVED IN NEW YORK FROM SPAIN WITH LITTLE MORE THAN KNIVES, ENERGY, AND AMBITION, SETTING A COURSE TO BECOME ONE OF THE MOST CELEBRATED CULINARY INNOVATORS IN THE COUNTRY.

Often credited with introducing Americans to both avant-garde and traditional Spanish cooking, Andrés has played a crucial role in promoting the culture of his native Spain and popularizing its cuisine and classic ingredients in the United States.

Andrés accepted the 2011 Outstanding Chef honors from the James Beard Foundation, saying, “as an immigrant, America received me with open arms.” In little more than two decades, he has become a zealous advocate for food and hunger issues, author, educator, and television personality.

After cooking in New York City he landed in Washington, D.C. to work with Rob Wilder and Roberto Alvarez in what was then called Proximo Restaurants. Wilder and Alvarez provided the platform for Andrés in America with their restaurant Jaleo. He next took over the kitchen at Café Atlantico, followed by the opening of the Mediterranean-inspired Zaytinya, and then moved to the Oyamel Cocina Mexicana.

In 2006, Andrés and Wilder transformed Proximo Restaurants into ThinkFoodGroup, a management company that oversees Andrés’ restaurants and other creative endeavors. “Twenty years ago we were looking for an up-and-coming chef to lead the kitchen. We hired a young, smart José Andrés, and now I work for him,” says Wilder, Andrés’ partner and TFG chief executive officer. “Great food doesn’t come out of the air; it comes from great people. It takes a great chef to be a great leader.”

“I cook for a living, and I chase opportunities,” says Andrés, an energetic master of multi-tasking. “I took a path of opening more restaurants. So far, so good,” laughs the chef, whose outsize personality matches his enthusiasm. Think of him as a goalie in his favorite sport of soccer, a competitive, comprehensive game. Goalies are fearless, protective of the team, not easily distracted, and quick on their feet.

TFG is responsible for renowned dining concepts in Washington, D.C., Las Vegas, Los Angeles, and Miami, including minibar by José Andrés, Jaleo at the Cosmopolitan of Las Vegas, and The Bazaar by José Andrés at the SLS Hotel Beverly Hills. In late 2012, Andrés will present a dining destination at the new Dorado Beach, Ritz Carlton Reserve in Puerto Rico.

The new ventures stimulate excitement and creativity for Andrés as well as his entire team. Coming from similar roots and experiences, Andrés works in sync with Chef Ruben Garcia, director of research and development. Andrés says they share a brain. “When I think about something, Ruben will be there. Telepathy!” Garcia says working with Andrés “means that you are doing a thousand things at once,” as the two chefs evaluate techniques behind the copper topped bar.

“He wants action—to move, improve, change, and elevate. He has a voracious appetite for learning and wants to know everything. Then he converts that knowledge from one area and uses it in another,” says a colleague. “José is unflagging, unstoppable, and he doesn’t expect more from anyone than he expects from himself. He exudes an aura of persistent energy.”

His energy and tight-knit relationships allow Andrés to oversee his restaurants. Because of his own achievements, he encourages and mentors so others can strive for successful careers. He attracts talent, gives them trust, and delegates responsibility. “We

want pragmatic, quick people. The palate is your common sense; everything can’t be taught. It can take twenty to thirty years to make a chef,” he says. “Ninety-five percent of my brain is on my avant-garde cooking. It all trickles down from there. Technically, this is what gives me the fire to keep on being a chef.”

Nowhere is that more evident than at his six-seat multi-course tasting restaurant dedicated to futuristic food, minibar by José Andrés in Washington, D.C. The most coveted seats of power in the nation’s Capitol may be those six chairs. The style and unique menu are considered by many to be the pinnacle of culinary innovation. The courses are designed to intensify each flavor, and are fundamental to the thought-provoking fare.

“MINIBAR IS A WINDOW INTO CREATIVITY; THAT’S ALL,”

said Andrés while showing off dishes including a deconstructed clam chowder during a ‘60 Minutes’ interview with broadcaster Anderson Cooper. The white brick walls and wooden floors underscore astute surroundings. The plate is the focus.

At the other end of Andrés’ spectrum are the tapas that sparked the small plate movement across the country. With unusual scope for a chef, his restaurant concepts range through all levels of dining experiences and multicultural influences. From transcendental extravaganzas, such as his new eight-seat culinary masterpiece called *é* by José Andrés at The Cosmopolitan of Las Vegas to food trucks, they are accessible and affordable for almost anyone.

In Time magazine’s 2012 list of the 100 Most Influential People in the World, Anthony Bourdain wrote of Andrés, “That this gift of Spain to the U.S. is best known as a great chef with a portfolio of extraordinary restaurants in Washington, Los An-

geles, and Las Vegas is almost beside the point. He’s bigger and more important than that. No one kitchen — or 10 — can contain him. He is advocate, promoter, entrepreneur, philanthropist, artist. Keep up with him at your peril.”

Andrés uses that energy to focus on the power of food. When he accepted the Outstanding Chef award, he also said “Food holds the key to our future. During this amazing moment in the 21st century when we are all together, we have started seeing the power of food in who we are at every single level. If we use food in one way, we know we can end hunger in America and around the world. It’s about people taking care of people.”

Watching Julia Child on television to improve his English shortly after his arrival in the U.S., Andrés promised himself that someday he would create a similar program for his country. Promise made. Promise kept.

Prowess in the kitchen may have brought Andrés into the spotlight, but his personal vibrancy led to his PBS series as host and executive producer of ‘Made in Spain.’ His production, ‘Vamos a Cocinar,’ on Televisión Española (TVE) became Spain’s most popular cooking program. It also aired across Latin America and in some U.S. markets.

He has authored several cookbooks including the companion to the PBS series, ‘Made in Spain: Spanish Dishes for the American Kitchen,’ and ‘Tapas: A Taste of Spain in America.’

The Government of Spain awarded him the prestigious Order of Arts and Letters medallion, making him the first chef to receive this recognition. He was recently named Dean of Spanish Studies at The International Culinary Center. The ICC is the new transformation of the French Culinary Institute, located in New York City and in Northern California. This is the first professional culinary program of its kind, truly dedicated to the cuisine of Spain.

Andrés also teaches “Science and Cooking” at Harvard. He is the founder of World Central Kitchen, a non-profit that aims to feed and empower vulnerable people in humanitarian crises around the world; and he is culinary ambassador to the Global Alliance for Clean Cookstoves. He is Chairman Emeritus for D.C. Central Kitchen, an organization that combats hunger and creates opportunities with culinary training, and is a board member of the National Archives.

In 2003, he won the James Beard Foundation (JBF) award for “Best Chef: Mid-Atlantic” and the Foundation inducted him into Who’s Who of Food & Beverage in America in 2007. His restaurants Zaytinya in Washington, D.C. (2003) and The Bazaar by José Andrés in Los Angeles (2009) were both nominated for James Beard Best New Restaurant awards.

Andrés chose cooking as his life’s work at the age of 15. “Culinary school was an exit strategy to get away from home,” he says of the small town where he grew up outside of Barcelona. “Leaving was an act of survival, and freedom.” Graduating from the School of Restaurants and Hotels in Barcelona, and apprenticing in Michelin-starred restaurants, he found the work boring, with no room for creativity.

“IT WAS REPETITIOUS. I WANTED TO DO MORE, WITH MORE PRECISION.”

He went on to train at Ferran Adrià’s restaurant El Bulli in Roses, Spain. Adrià, also a celebrated experimental chef, and Andrés are still close friends.

That persistent focus on creativity and precision has not left much time for a round of golf, the basketball league he occasionally drops into, scuba diving, or soccer and “his” team FC Barcelona.

“The best team in the world of any sport. And I cried like a little kid when Spain won the World Cup,” he admits, as an athletic enthusiast.

Making time for cooking at home with friends and family is a priority. “Eating has to be fun. It has to be a social event, but where you have fun.” Andrés is inspired by a trio of muses, his daughters, and his wife, who ground him. The girls also act as assistants during his frequent television appearances and as a source of whimsical ideas. If a toy cotton candy machine enchants them, he spins sweet magic around foie gras. “The heart of my home is the kitchen.”

José has turned America’s open arms into an embrace.

recipes

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NEW NEW ENGLAND CLAM CHOWDER

ALGIN BATH

1 liter bottled water
1 teaspoon plus 1/4 teaspoon algin

CLAM SPHERES

24 little neck clams
1/2 cup clam liquor, reserved
2 teaspoons glucose
1 liter bottled water
2 cups olive oil

BACON CREAM

1/2 cup bacon, diced in 1/4-inch cubes
1 cup plus 2 tablespoons heavy cream

OLIVE OIL POTATO ESPUMA

2 quarts water
2 cups potato, large dice
Salt
1/2 cup potato water, reserved from cooking
1/4 cup heavy cream
1/4 cup extra-virgin olive oil

CHIVE OIL

5 ounces chives
1 1/8 cups canola oil
1/8 teaspoon salt

CARAMALIZED ONION PURÉE

1 large onion, diced 1/2 inch
1 cup olive oil
2 tablespoons plus 1/8 teaspoon salt

CRISPY POTATO

1 Idaho potato
1 quart canola oil

To make the algin bath

1. In a container, mix 1/3 of the water and algin with a hand mixer until fully incorporated, add to remaining water, and mix well again. Strain through a fine mesh strainer. Cover and store in the refrigerator for 1 day to allow all the air bubbles to dissipate.

To make the clam spheres

1. Rinse clams in cold water to remove excess sand. In a medium-size pot, fill with 1 inch of water and bring to a boil. Drop the clams in the water for 10 seconds. Remove them from the water and let cool.
2. Shuck the clams over a bowl in order to collect all the clam liquor. Rinse the shucked clams in salted, cold water and refrigerate.
3. Strain the clam liquor. In a separate bowl, mix 1/2-cup clam liquor and the glucose with a whisk, let the mix rest about 1 hour. In a separate bowl, store the clams in the remaining clam liquor.
4. Set up 4 shallow containers on your workspace. In the first, place the clam sphere liquid. In the second, place the align bath. In the third, place the bottled water, and in the fourth, place about 1/2-cup clam liquor.
5. Using a tablespoon-size measuring spoon, place 1 whole clam in the spoon and fill with clam sphere liquid.
6. Move to the align bath, with the tablespoon close to the rim of the liquid, gently turn the clam out of the tablespoon and let drop into the align bath. Gently move the water around the clam to create the sphere. Allow to sit in the align bath for 1 minute.
7. With a slotted spoon move the clam sphere to the water bath to rinse it. With another slotted spoon, move the clam to the clam liquor. Repeat with all the clams.
8. Keep spheres in the clam liquor and refrigerate (if there is not enough clam liquor to cover the spheres, add some salted water).

To make the bacon cream

1. In a small sauté pan, add the bacon. Let the bacon render all its fat and become crispy. Add the heavy cream to the pan and stir with a wooden spoon. Reduce the heavy cream by about half.
2. Place the bacon and cream in a blender and blend until smooth. Strain through a fine mesh strainer. Set aside.

To make the olive oil potato espuma

1. In a medium saucepot, add water and potatoes, season with salt. Bring to a simmer and cook potatoes until there is no resistance to a small knife.
2. In a blender, place boiled potatoes, 1/2 cup of the potato cooking liquid, heavy cream, and olive oil. Blend until smooth.

To make the chive oil

1. Mix all ingredients in a blender until smooth. Strain through a fine mesh strainer. Keep cold and set aside.

To make the caramelized onion purée

1. In a medium, cold saucepan, add all the ingredients. Simmer the onions until they are very tender and nicely caramelized. Add water as needed to keep the onions from browning too quickly.
2. When ready, strain the onions. Reserve the onion oil for a garnish. Blend the caramelized onions in a blender until smooth.

To make the crispy potato

1. Peel and dice the potato into 1/8-inch-by-1/8-inch cubes (1 potato will be too much, so reserve for another use). Wash the diced potato with cold water to remove excess starch. Allow potatoes to dry.
2. In a medium saucepan, heat canola oil to 325°F. In very small batches, fry the diced potatoes, removing from the oil when golden brown. Drain on paper towels and season with salt.

TO SERVE

1. In a medium pot, heat the potato purée and place it in the iSi bottle with 2 charges. Keep warm in a bain marie on the stove.
2. Warm the bacon cream and onion purée.
3. Gently warm the clams in the clam liquor, very slowly, to 160°F.
4. In shallow, wide bowls, spread 1 tablespoon of bacon cream on the bottom. Place 2 dollops of onion purée on each side of the plate. Place 3 clams next to the onion purée. Drizzle the reserved onion oil over the plate. Dispense about 1/2 cup of potato espuma on both sides of the plate. Drizzle with chive oil and garnish with crispy potatoes.

SERVES 8



PHILLY CHEESE STEAK

AIR BREAD FLOUR MIX

1/2 cup all-purpose flour
1/2 cup semolina flour

AIR BREAD DOUGH

2 teaspoons yeast, dry active
3/4 cup water
3 1/2 cups high gluten flour
2 1/2 teaspoons sugar
2 1/2 teaspoons kosher salt
3/4 cup whole milk
2 1/2 teaspoons air bread flour mix

CHEESE ESPUMA

1 cup plus 1 tablespoon heavy cream
4 cups cheddar cheese, grated
3 egg whites
Salt to taste

To make the air bread flour

1. Mix all ingredients well in a bowl.

To make the air bread dough

1. Preheat oven to 400°F.

2. Soak yeast in warm water for 10 minutes. Place flour, sugar, and salt into the dough mixer. Mix for 1 minute. Add yeast, water, and milk. Mix on low speed for 30 to 35 minutes. At this point, check the dough for tackiness. If it still sticks to your fingers, add a little more flour. Remove dough from the mixer and form into 2-ounce balls. Let rest 10 minutes. Flatten balls on a cutting board and sprinkle both sides with the air bread flour mix. Refrigerate and let proof for 2 hours.

ONION JAM

1 large onion, diced 1/2 inch
1 cup olive oil
2 tablespoons salt

BEEF

8 ounces Kobe beef tenderloin (or other good-quality tenderloin)
Salt
Pepper
2 tablespoons canola oil

GARNISH

Salt
Pepper
Truffle oil
Maldon salt

3. Remove the dough, and using a rolling pin, flatten the dough to about 1/8 inch. Using a sharp knife, cut the dough into oval football shapes, with pointed ends, approximately 5 inches long by 2 1/4 inches wide.

4. Dust a sheet pan with some flour mix. Place the oval-shaped dough on top. Bake for approximately 2 to 3 minutes, or until it puffs. Remove, let cool. Once completely cooled, store in an air tight container in a dry space.

To make the cheese espuma

1. Over high heat, bring the heavy cream to a boil in a saucepan. Remove from the heat. Whisk in the cheddar cheese and melt.

2. Add a small amount of egg whites to the mix, while whisking constantly to temper the eggs. Add the remaining egg whites, continually whisking.

3. Put all in a blender and mix until smooth.

4. Place in an iSi bottle.

To make the onion jam

1. In a medium, cold saucepan, add all the ingredients. Simmer the onions until they are very tender and nicely caramelized. Add water as needed to keep the onions from browning too quickly.

2. When ready, strain the onions. Blend the caramelized onions in a blender until smooth.

To make the beef

1. Season the beef with salt and pepper. In a medium-sized pan on high heat, heat the oil then quickly sear the beef on all sides. Remove from the pan, tightly enclose in plastic wrap, and drop in an ice bath. Once completely cold, place in the freezer.

2. When the beef is frozen, remove the plastic and slice into thin rounds (as thin as possible). Place 4 slices, slightly overlapping, on a lightly oiled piece of parchment. Continue this process until 4 servings are ready. Wrap the sliced beef with plastic wrap. Refrigerate. (Beef is best if prepared 1 day early.)

TO SERVE

1. Heat the cheese espuma in a bain marie on the stove. Charge with 2 NO2 charges.

2. Using a small knife, make a small hole in the bottom of the air bread. Toast the air bread lightly to make crispy.

3. Lay the beef on a cutting board. Season with salt and pepper. Spread the onion jam on top of the beef rounds. With a handheld torch, lightly torch the beef to melt the fat (hold the torch away from the meat, so you are warming it but not cooking it past rare).

4. Fill the air bread with the cheese espuma. Gently turn the beef on top of the air bread. Finish with 2 drops of truffle oil and Maldon salt.

SERVES 4



SHRIMP *in* GRAPEFRUIT

GRAPEFRUIT DRESSING

1/2 cup freshly squeezed grapefruit juice
4 teaspoons sherry vinegar
4 teaspoons Dijon mustard
1/3 cup extra-virgin olive oil
Salt to taste

GARNISH

8 grapefruit segments
Sweet paprika
Freshly ground pepper
Sea salt

SHRIMP

2 quarts water
2 1/2 tablespoons kosher salt
Ice
20 whole, deveined shrimp

To make the grapefruit dressing

1. Strain the grapefruit juice into a large bowl and add the vinegar and mustard. Add the olive oil in a slow stream, continuously whisking to emulsify. Add salt to taste and store in the refrigerator.

To make the shrimp

1. Bring a pot of salted water to boil. Have a bowl of salted ice water at the ready. Add the shrimp to the boiling water and cook for about 1 minute (cooking time will depend on the size of the shrimp). Remove the shrimp from the boiling water as soon as they are cooked and immediately place them in the salted ice water. When completely cool, quickly remove the shrimp from the water to prevent oversaturation.

TO SERVE

1. Marinate the shrimp in the grapefruit dressing for a few minutes. Arrange 5 shrimp on a salad plate. Add 2 grapefruit segments per plate and spoon more dressing on top. Dust with paprika and sprinkle with freshly ground pepper and sea salt. Serve immediately.

SERVES 4



VERMONT SNOW

1 cup pure maple syrup
4 cups ice cubes
Edible flowers, such as marigolds, Johnny jump-ups,
borage flowers

lemon zest
lime zest

1. Pour maple syrup into a small sauce pot and warm until syrup reaches 235°F on a candy thermometer. Meanwhile, using an electric or hand-crank ice shaver, finely crush the ice cubes into “snow,” 1 cup at a time into a bowl. Divide the shavings among 4 plates.

2. Garnish each plate with edible flowers and lemon and lime zest. Drizzle maple syrup over each plate of ice. Serve immediately.

OPTION: If you do not have an ice shaver, you can use a box grater, although the ice will get soggy very quickly. First, fill a clean 1-liter milk carton with water and freeze overnight. Peel away the carton box and, using a clean kitchen towel, grasp the ice block and grate on the fine side of a box grater to create the shaved ice.

SERVES 4

THE JAMES BEARD FOUNDATION'S

Best of the Best

A 25TH ANNIVERSARY CELEBRATION OF
AMERICA'S OUTSTANDING CHEFS

1991 & 1998	Wolfgang Puck, Spago, Los Angeles, CA
1992	Alice Waters, Chez Panisse, Berkeley, CA
1993	Larry Forgione, An American Place, New York, NY
1993	A Tribute to Jean-Louis Palladin, Napa, CA, Las Vegas, NV
1994	Daniel Boulud, Daniel, New York, NY
1995	Rick Bayless, Topolobampo and Frontera Grill, Chicago, IL
1996	Jeremiah Tower, Stars, San Francisco, CA
1997	Thomas Keller, The French Laundry, Yountville, CA
1998	Jean-Georges Vongerichten, Jean-Georges, New York, NY 99
1999	Charlie Trotter, Charlie Trotter's, Chicago, IL
2000	David Bouley, Bouley Bakery/Danube, New York, NY
2001	Patrick O'Connell, The Inn at Little Washington, Washington, VA
2002	Lidia Matticchio Bastianich, Felidia, New York, NY
2003	Eric Ripert, Le Bernardin, New York, NY
2004	Judy Rodgers, Zuni Café, San Francisco, CA
2005	Mario Batali, Babbo, New York, NY
2006	Alfred Portale, Gotham Bar and Grill, New York, NY
2007	Michel Richard, Michel Richard Citronelle, Washington, DC
2008	Grant Achatz, Alinea, Chicago, IL
2009	Dan Barber, Blue Hill, New York, NY, and Blue Hill at Stone Barns, Pocantico Hills, NY
2010	Tom Colicchio, Craft, New York, NY

As we went to press with the first edition of 'The Best of the Best' José Andrés was honored with the 2011 James Beard Outstanding Chef Award for his exceptional talent and successful restaurants, most notably minibar by José Andrés and Jaleo in Washington, D.C.

The James Beard Foundation's Best of the Best: A 25th Anniversary Celebration of America's Outstanding Chefs is a lush volume compiling the recipients of the prestigious Outstanding Chef Award. It features a profile of each winner by author Kit Wohl, along with sumptuous recipes, photography and a foreword by Martha Stewart. From Wolfgang Puck to Tom Colicchio, discover the culinary philosophy and passion behind each prizewinner's path to the kitchen, all contained in a beautiful collector's volume.

An inspiration for a generation of chefs, James Beard set the standard through his cooking, teaching, consulting, writing, and media appearances. In honor of Beard's unrivaled legacy as the father of the gourmet movement, the James Beard Foundation established the annual James Beard Awards, which recognize excellence in food, beverage, and other culinary industries.

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