

# what's hot now! surfing

Three founders of  
Chefs Who Surf,  
a group that promotes  
ocean conservation and  
sustainable seafood,  
give us a taste of their  
seasonal specialties



**micah  
fields**  
chef at **HASH**  
Venice, California



Be on the lookout for the  
Chefs Who Surf 2010 calendar,  
featuring participating  
chefs and their recipes, and  
attend a demonstration  
dinner. For more on these and  
other fund-raising efforts,  
visit [chefswhosurf.com](http://chefswhosurf.com).

# chefs



**vincent  
muraco**  
chef at **ZIMZALA**  
Huntington Beach,  
California

**philippe  
breneman**  
chef at **AQUARIUS**  
Santa Cruz, California





From Vincent's Kitchen to Yours

## SEAFOOD PASTA

**Tasting notes:** hearty braised octopus and a rich lobster sauce—so welcome on a cool fall day

**Goes with:** a medium-bodied rosé

Recipe on page 118

### CHEF VINCENT MURACO

**ZIMZALA**, 500 Pacific Coast Highway, Huntington Beach

**Learned to cook:**

at the California Culinary Academy in San Francisco

**Learned to surf:** in

Waikiki Beach, Hawaii, with a friend on a high-school graduation trip

**Surf secret:** Vince's favorite Huntington Beach surf spot is Bolsa Chica.

**Kitchen secret:** His Japanese Masahiro chef's knife is the one tool he could not live without.

**What we love about Zimzala:**

The name, for starters. Riptionary, an online surf lexicon, defines zimzala as a "free-spirited person who finds peace with sand between his toes." That's also the vibe inside the Surf City, U.S.A., hangout with an open kitchen and a chic bar where mixologists concoct new twists on classic cocktails, like the Heirloom (tomato) Bloody



Mary. On the menu, coastal Mediterranean dishes like spicy Portuguese crab cakes and made-for-sharing mezzes (small plates) are prepared right in front of diners. Our favorite accessory: the saffron and turquoise mini-tagine-pots-turned-salt-and-pepper-cellars on every table.

**The dish on his dish:**

Seafood pasta from an Italian-American chef who grew up on the coast seems like a natural, predictable choice, but this dish is full of subtle surprises. Take one of the more underappreciated delicacies from the sea, for instance, the braised octopus, which adds a nice heartiness to the dish. With rich Lobster Sauce and salty sea beans, Vince's seafood pasta will warm bellies on a cool fall day. ➤



Zimzala is inside the surf-themed, boho-chic Shorebreak Hotel. Two signature drinks are (far left) Heirloom Bloody Mary and The "OC" Cocktail.



From Micah's Kitchen to Yours

## DAY-AFTER-THANKSGIVING HASH

**Tasting notes:** everything you love about Thanksgiving in one dish

**Goes with:** a mimosa at brunch; sparkling wine at lunch

Recipe on page 120



### CHEF MICAH FIELDS

**HASH**, 1697 Pacific Avenue, Venice

**Learned to cook:** at the California School of Culinary Arts in Pasadena

**Learned to surf:** in Venice Beach. After buying all the gear for a college surf class he never got to take, Micah taught himself in Dog Town during his off-hours.

**Surf secret:** Micah rides in board shorts by Arbor, a skate company based in Venice.

**Kitchen secret:** His favorite ingredient is lemons, because "they make everything a little fresher."

**What we love about Hash:** The down-home, market-fresh menu is the main attraction here. Featuring new twists on comfort food favorites like green eggs and ham, Cap'n's French toast (stuffed with Cap'n Crunch), fish-and-chips,

and the best burger ever, breakfast or dinner at this groovy café will not leave Venice shoppers and surfers hungry. The price is nice, too—the most expensive item on the menu is \$23.

**The dish on his dish:** It's simple—all that's required is hashing, or chopping ingredients such as turkey, sweet potatoes, and apples, into small pieces, followed by a little sautéing. In spite of the dish's relatively easy preparation, the flavor is surprisingly complex, thanks to seasonal ingredients at their peak and three different types of apples. >



Micah's menu describes hash as "to chop in small pieces," and his variations all come topped with perfectly cooked eggs.





From Philippe's Kitchen to Yours

# DUNGENSESS CRAB PIE

**Tasting notes:** a savory and tangy celebration of crab  
**Goes with:** a crisp Sauvignon Blanc or light, unoaked Chardonnay

Recipe on page 120

## CHEF PHILIPPE BRENEMAN

**AQUARIUS,**  
175 West Cliff Drive,  
Santa Cruz

**Learned to cook:**  
at L'Orient restaurant  
in Omaha, Nebraska, while  
working through college

**Learned to surf:** in  
Cowell's Beach in Santa  
Cruz, during beach  
excursions with friends  
while growing up nearby  
in the Silicon Valley

**Surf secret:** These days,  
Philippe rides a Santa Cruz  
Mini Mal board.

**Kitchen secret:** He most  
enjoys running the line on  
a busy night. It gives him  
a rush like conducting a well-  
tuned orchestra.

**What we love about**

**Aquarius:** That's easy, the  
million-dollar, panoramic  
views from the restaurant's  
oceanside perch. The food—  
all locally grown or caught,  
organic, and seasonal—is

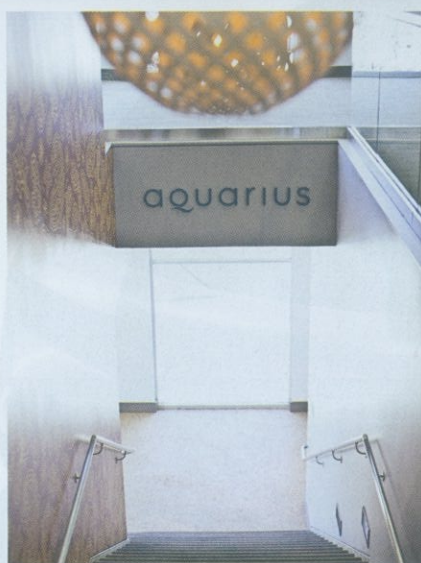


pretty darn good, too.  
There's a certain refined  
elegance to both the menu,  
which predominantly  
features seafood cleverly  
divided into "hooks"  
(appetizers), "lines" (soups  
and salads), and "sinkers"  
(entrées), and the sleek but  
airy decor—all the better  
for focusing on the food's  
freshness and that killer view.

**The dish on his dish:**

Who doesn't love a pie during  
the holidays? This one's a  
new twist on the classic;  
the ingredient list reflects  
Philippe's penchant for  
combining seasonal items in  
a simple but sophisticated  
dish in which the flavor  
of each really shines. And it's  
versatile, too: Slice it thinly  
to serve as an appetizer  
or into large wedges for a  
main course. 🐚

**Surfing chefs' recipes  
start on page 118.**



**Aquarius overlooks the  
Santa Cruz Beach Boardwalk  
and the Pacific Ocean.**



# surfing chefs'

## SIGNATURE RECIPES

You've seen Vincent, Micah, and Philippe on the beach (page 18)—now let them inspire you in your kitchen

### Seafood Pasta

CHEF VINCENT MURACO,  
ZIMZALA RESTAURANT

*Vincent prepares a spectacular seafood pasta. We've adapted his recipe to be easier for the home cook. You can ask your fish market to steam the lobster; save shells for Lobster Sauce, if desired.*

**PREP:** 25 minutes  
**COOK:** 2 hours, 20 minutes

- 1 (1½-pound) live lobster
- 2 tablespoons olive oil
- 4 large scallops, cut in half
- 8 large shrimp, peeled and deveined
- 8 Poached Baby Octopus (recipe at right)
- 8 ounces hot cooked Regine pasta (long macaroni) or spaghetti

Lobster Sauce (recipe at right)

Garnishes: sea beans, fennel fronds

**1.** Cook lobster in boiling salted water 15 minutes. Remove from water; cool slightly. Remove meat from claws. Remove meat from tail, and slice into medallions; chill until ready to use.

**2.** Heat olive oil in a large skillet over medium-high heat. Sprinkle scallops and shrimp with salt and pepper; sauté 2 minutes on each side. Add Poached Baby Octopus and lobster; cook 1 minute or until heated through, adding more oil if necessary.

**3.** Combine seafood mixture and pasta, and divide among 4 plates. Spoon Lobster Sauce on and around pasta. Garnish, if desired. Makes 4 servings.



### Poached Baby Octopus

*This addition to the seafood pasta takes a little time, but slow cooking renders the octopus tender and very flavorful.*

- 1 lemon
- 1 lime
- 1 orange
- 2 carrots, chopped
- 2 ribs celery, chopped
- 1 stalk lemongrass, cut in half and chopped
- 6 garlic cloves, crushed
- 1 bunch green onions, chopped
- 1 (2-inch) piece fresh ginger, sliced
- 4 sprigs fresh thyme
- 1 sprig rosemary
- 2 bay leaves
- ½ bunch fresh parsley
- 7 pieces star anise
- 20 peppercorns
- 2 cups Merlot
- 3 tablespoons kosher salt
- 4 baby octopus, cleaned

Fill a large stockpot with 1 gallon water. Cut lemon, lime, and orange in half, and squeeze juices into pot; add rinds. Stir in carrot and next 13 ingredients. Bring to a boil; add octopus. Reduce heat to medium-low, and simmer 90 minutes. Makes 4 servings.



### Lobster Sauce

*Lobster shells cooked in lobster stock boosts the flavor factor in the pasta sauce.*

- 3 pieces star anise
- 1 tablespoon white peppercorns
- Shells from 1 lobster, optional
- ¼ cup butter
- 1 carrot, chopped
- 1 rib celery, chopped
- 1 onion, chopped
- ½ fennel bulb, chopped
- 1 cup cognac
- 4 cups lobster, fish, or seafood stock
- ½ cup butter, cut into pieces

**1.** Wrap star anise, peppercorns, and, if desired, lobster shells in a piece of cheese-cloth, and tie with kitchen string; set aside.

**2.** Heat ¼ cup butter in a large saucepan over medium-high heat. Add carrot and next 3 ingredients; cook 8 minutes or until tender.

**3.** Deglaze pan with cognac. Cook 10 minutes or until reduced to ¼ cup.

**4.** Add lobster stock and spice bundle. Bring to a boil, reduce heat, and simmer 20 to 30 minutes or until reduced by half. Cool slightly.

**5.** Remove spice bundle; puree vegetable mixture in a blender until smooth. Strain mixture, and return to saucepan; cook over low heat until thoroughly heated. Remove from heat. Whisk in ½ cup butter. Makes 3 cups. >





Day-After-Thanksgiving Hash

## Day-After-Thanksgiving Hash

CHEF MICAH FIELDS, HASH

**PREP:** 15 minutes

**COOK:** 16 minutes

- 2 cups chicken broth
- 1 cup diced sweet potato
- 1 cup green beans, cut into 1/4-inch pieces
- 2 tablespoons butter
- 1 small onion, diced
- 1 Granny Smith apple, diced
- 1 Washington apple, diced
- 1 Gala apple, diced
- 1 pound smoked turkey breast, diced
- 2 tablespoons chopped fresh sage or 2 teaspoons dried sage
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 12 large eggs, cooked to desired doneness

**1.** Bring chicken broth to a boil in a medium saucepan; add sweet potato, and cook 3 minutes. Add green beans; cook 2 minutes or until sweet potato is barely tender and beans are crisp-tender. Drain.

**2.** Melt butter in a large nonstick skillet over medium-high heat. Add onion and apples, and cook, stirring often, 6 minutes or until apples begin to soften. Add potato mixture, turkey, and next 3 ingredients; cook, stirring often, 5 minutes or until apples are lightly browned and turkey is heated through.

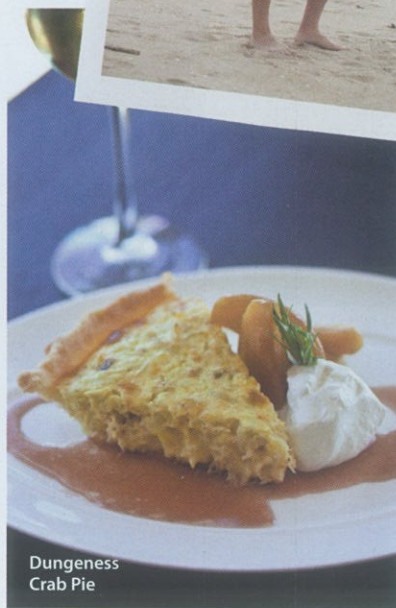
**3.** Divide hash among 6 plates; top each with 2 fried eggs, and serve immediately. Makes 6 servings.



Micah Fields



Philippe Breneman



Dungeness Crab Pie

## Dungeness Crab Pie with Braised Apples and Meyer Lemon Crème Fraîche

CHEF PHILIPPE BRENNEMAN, AQUARIUS

**PREP:** 1 hour, 30 minutes

**COOK:** 1 hour, 18 minutes

**STAND:** 10 minutes

- 1 2/3 cups all-purpose flour
- 1 1/2 teaspoons kosher salt, divided
- 2/3 cup cold butter, cubed
- 3 to 4 tablespoons cold water
- 1 tablespoon canola oil
- 1 leek, cleaned and minced
- 1/2 cup dry white wine
- 1 1/2 cups heavy whipping cream
- 3 large eggs
- 2 tablespoons fresh tarragon, minced
- 1/8 teaspoon freshly ground pepper
- 1/2 pound fresh Dungeness or Blue Crab meat, picked

Braised Apples (recipe at right)

Meyer Lemon Crème Fraîche (recipe at right)

**1.** Combine flour and 1 teaspoon kosher salt in a food processor; pulse to combine. Pulse in butter. Slowly drizzle in water, 1 tablespoon at a time, pulsing until a smooth ball of dough forms. Refrigerate dough 30 minutes. Roll dough into a 13-inch circle. Place in a 10-inch deep-dish pie plate; crimp edges of dough. Chill crust 30 minutes.

**2.** Line crust with parchment, and fill with pie weights or dried beans. Bake at 375° for 20 minutes. Remove parchment and pie weights, and bake 10 minutes or until crust is lightly browned. Let cool.

**3.** Heat oil in a medium skillet over medium-high heat. Add leek, and cook, stirring often, 5 minutes or until softened. Add wine, and cook 3 minutes or until most of the liquid evaporates.

**4.** Transfer leek mixture to a large bowl. Add cream, next 3 ingredients, and remaining 1/2 teaspoon kosher salt; whisk until smooth. Stir in crabmeat. Transfer mixture to crust, and bake at 375° for 30 to 35 minutes or until top is browned and center is almost set. Let stand 10 minutes before slicing. Serve with Braised Apples and Meyer Lemon Crème Fraîche. Makes 6 to 8 servings.

### Braised Apples

*These apples are great with the crab pie, but also try them over vanilla ice cream.*

- 2 tablespoons brown sugar
- 2 tablespoons maple syrup
- 2 tablespoons honey
- 4 Fuji apples, cored and cut into wedges
- 1 cup fruity red wine, such as Pinot Noir

Combine first 3 ingredients in a large nonstick skillet; stir until mixed. Add apple, and cook, over medium-high heat, stirring often, 5 minutes or until apple begins to soften. Add wine, and cook, stirring often, 3 minutes or until apple is tender and liquid is slightly reduced. Makes 2 cups.

### Meyer Lemon Crème Fraîche

*Fab with crab pie, or smoked salmon and bagels.*

- 1 cup crème fraîche
- 1/2 teaspoon Meyer lemon zest
- 1 tablespoon Meyer lemon juice
- 1/8 teaspoon salt
- Pinch of freshly ground pepper

Combine all ingredients in a mixing bowl; whisk until smooth. Makes 1 cup. 🍯