



POPULAR PLATES



CHEF

DELICIOUS & EASY RECIPES FROM SPECTACULAR CHEFS

COOK LIKE A PRO



90

RECIPES FROM:

- Richard Blais
- Carla Hall
- Scott Conant
- Pat and Gina Neely
- Nadia G
- Rick Bayless
- Alex Guarnaschelli and Many More...

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\$8.99 US / \$9.99 CAN



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Tools of the Trade

Chefs work with highly covetable, professional-grade cooking equipment. But—between their size and their cost—most tools of the trade just aren't practical for anything but a high-output commercial kitchen. Fortunately, these professional-caliber products were designed for home use.



NON-STICK OVEN-SAFE COOKWARE

\$54.95

Chef Todd English has teamed up with GreenPan to offer non-stick cookware that's environmentally friendly and healthier than PTFE-coated pots and pans (a technology that's being phased out by EPA mandate). The Copper-fused Elite Gourmet cookware is coated with Thermolon for easy care, and unlike most other non-stick cookware, these pots and pans can tolerate high temperatures, so they go from stove to oven. You can even sear and broil with this 9½-inch open fry pan.

WWW.HSN.COM



BAKERY-CALIBER OVEN

OVEN CORE FROM \$2,525

Want to bake bread and pizzas like a pro? Le Panyol has designed miniature versions of its professional bakers' ovens for home use. These wood-fired ovens come in a variety of styles, and they can be installed either indoors or out. They're made in Provence and lined with a unique French clay known as White Earth. Once the ovens get up to temperature, they retain and radiate heat for hours, so you can not only make all sorts of baked goods—from pizzas and bread to cakes and tarts—you also can roast meat, barbecue, even dry fruit and vegetables.

WWW.LEPANYOL.COM

SUPER-HARD, SHARP KNIVES

FROM \$60

Fissler USA recently introduced the new Profession line of 20 different chefs' knives, including four Asian-style knives like the Deba and Yanagiba, which feature one-sided blades to produce extremely thin slices. Each Profession knife is precision-forged in Germany from a single piece of special chromium molybdenum vanadium steel (not stainless). The extremely hard, tough blade holds a razor edge that's sharper than traditional German knives, and the blades are treated for real corrosion resistance. Plus, the non-slip ergonomic handles offer excellent balance, so they help reduce fatigue in the kitchen.

WWW.FISSSLERUSA.COM



SHORTCUT TO SERIOUS SAUCES

\$12.99 TO \$14.99

Chefs use Glace de Veau, a veal stock reduction that dates back to the 1700s, to add flavor, nutritional value, and velvety smoothness to sauces. Unfortunately, Glace de Veau is very challenging to make, considering that you're supposed to simmer it uncovered and tend it regularly for 24 hours straight. Fortunately, Strauss Brands, an American producer of free-range, humanely raised veal, has introduced a readymade frozen version that's all natural with no added salt, flavorings, colorings, extenders, binders, MSG, or preservatives.

WWW.FREERAISED.COM