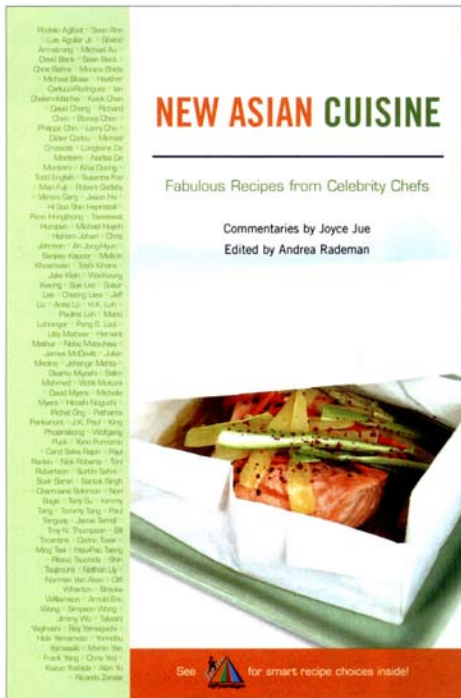


{food special}

Celebrating Asian Cuisine

A new cookbook takes a novel approach to Asian dining and cooking.



"New Asian Cuisine; Fabulous Recipes from Celebrity Chefs" \$14.95; pre-order by calling (800) 431-1579 or buy at bookstores in January. www.savoryproductions.com

Celebrity chefs from across the world, including top names in India, Taiwan, Singapore, Canada and Sydney, have come together for an inspired and inventive cookbook.

"New Asian Cuisine; Fabulous Recipes from Celebrity Chefs" will hit the shelves in January and with its more than **200 recipes** from over **90 chefs**, it could quickly be considered the bible of international Asian cuisine.

"The unique thing is that it is not just a cookbook, it's a resource guide, a travel guide, etc.," says Wendy Chan, co-principal of Savory Productions, where this concept first began to take shape in May 2005.

Chan says the book's layered approach makes it one-of-a-kind. In addition to recipes, "New Asian Cuisine" also features a listing of Asian grocery stores in each state, descriptions of Asian dining traditions, an Asian version of the new USDA food pyramid – with the food groups with Asian ingredients – and a food journal.

"We want people to document their dining experiences. The book is like a little passport documenting their food experiences around the world," Chan says. And with a soft cover, "New Asian Cuisine" will be easy to tote around on any journey.

But if traveling doesn't become you, you will still find treasure in this novel cookbook. The large collection of recipes is not only creative, but recipes have been analyzed and revised when needed to ensure they are easy to follow and master in every kitchen.

The list of chefs who opened up their classified recipe boxes to Chan and her cohorts is too long to include here, but we were able to get a sneak peek at a few of the book's recipes that will surely spice up your holidays.

Thai Lady

Jamie Terrell,
Global Brand Ambassador
V&S Plymouth Ltd.
London, England

1½ parts Plymouth Gin
½ part Cointreau
1 part fresh lemon juice
½ part lemongrass syrup

Lemongrass Syrup:
½ liter of simple syrup
4 lemongrass stalks

For Lemongrass Syrup:
Blend simple syrup with lemon grass stalks in a food processor. Sieve into container. Will store tightly sealed in the refrigerator for at least one month. *Serves one.*



Mango Cheesecake

Executive Pastry Chef Surbhi Sahni, **Dévi**
New York, NY

These small cheesecakes should be made one day before serving. This recipe makes nine individual servings and as it is a fragile cheesecake, I would not recommend converting it into one large cake.

For the Crust

- 2½ C all-purpose flour
- ⅔ C confectioner's sugar
- 1½ sticks cold unsalted butter
- 2 Tbsp ice cold water
- 1½ C slivered almonds
- ½ C plus 2 tablespoons clarified butter, melted

Preheat the oven to 350 degrees. Grease a 9x18 inch baking sheet and set aside.

Place the flour and sugar in a food processor and pulse to combine well. Add the butter and pulse until it has a breadcrumb consistency. Then, add the water and pulse for four short bursts. Flatten the mixture onto the greased baking sheet and cool in the refrigerator

for 10 minutes. Bake for 10 minutes, then turn the baking sheet 180 degrees and bake for an additional 10 minutes. Cool on a rack. Place the crust in a food processor and process into fine crumbs. Add the almonds and pulse in four short bursts. Add ½ cup of butter and pulse in six short bursts. At this point the mixture should have a breadcrumb consistency and should come together easily when handled.

Take the nine individual cylinder molds (3 inches high and 2 inches in diameter; with no base) and cover one end with aluminum foil so that the foil completely covers the outside of the cylinder. Place on a baking sheet, foil side down. Brush the inside of the mold with melted butter including the foil bottom. Put in a tablespoon of the above prepared crust in each, press it down to flatten it evenly at the bottom and chill in the refrigerator for 10 minutes. Bake at 350 degrees until the crust has a deep golden brown color, about 15 minutes. Remove from the oven and cool completely before adding the filling.

Chef's note:

The leftovers of the crust can be used as a base for other cheesecakes. The crust can be made in advance and stored in the refrigerator for up to two weeks. Prior to use, leave the crust out for about two hours, or microwave the quantity needed to soften the butter before use.

For the Mango Cheesecake Filling:

The mango puree used in this recipe is imported from India and available in any Indian grocery store. It is pre-sweetened. If you choose to use any other puree you may have to add sugar to taste.

- ¼ lb cream cheese, cut into cubes and softened
- ¼ C plus 2 tablespoons sugar
- 3 eggs
- 1¼ C mango puree
- 2 tsp lime juice

Preheat the oven to 300 degrees. Place the cream cheese in a food processor and blend until smooth. Add sugar and blend until smooth. Be sure to scrape down the sides with a spatula. Add eggs and pulse until well blended. Pour the puree and the lime juice into this mixture and blend for three minutes. Divide the mixture equally among the molds.

Take a deep baking pan and place the filled molds in the pan. Add cold water in the pan so that the water level reaches ¾ the height of the molds. Place the pan in the oven and bake for 45 minutes.

Carefully turn the pan 180 degrees and bake for another 20 minutes. At this point, turn off the oven and leave the cheesecakes inside the oven for about 30 minutes. Remove molds from the pan and cool to room temperature. When the molds are cool, remove the foil and cover the bottom of each mold with plastic wrap. Chill overnight before use.

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Mango Cheesecake cont'd from 37

For Passion Fruit-Mango Sauce

- 2 Tbsp sugar
- 1 Tbsp water
- ¼ tsp corn syrup
- 2 Tbsp unsalted butter
- ¼ C passion fruit puree (available in specialty food stores and online)
- ¼ C mango puree

Put sugar, water and corn syrup in a pan and caramelize over a low flame until golden brown, about five minutes. Add butter immediately, after the butter melts halfway, add the puree and cook for another minute or so until smooth. Cool the sauce and serve it at room temperature.

For Assembly

Individual mango cheesecakes

- ½ C sugar

Passion fruit-mango sauce

2 fresh mangoes, peeled and julienned

Take the cheesecakes and run a small knife around the edge of the mold to loosen them. Carefully push the cheesecake down so that the cheesecake stands on the crust base. Sprinkle the top of each cake evenly with 1 ½ teaspoons of sugar and burn it with a propane or butane torch. Circulate the torch for even coloring. Once the sugar melts, bubbles and turns to a golden color, allow to cool for about a minute before serving.

To serve, place cheesecake in the middle of each plate; drizzle 2 tablespoons of sauce around it and put some julienned mango in a heap on the side. Serve immediately. *Serves nine.*



Satays with Peanut Sauce

Hisham Johari **Red 8**, Wynn Resort
Las Vegas, NV

Satays

- 3 pieces chicken thigh or flank steak
- 2 stalks lemon grass
- 1 whole red onion
- 1 C corn oil
- 4 Tbsp ginger, chopped
- 4 Tbsp turmeric powder
- 2 Tbsp cumin powder
- 1 tsp coarse black pepper
- 1 tsp salt
- 3 Tbsp sugar

Marinate chicken or beef for three hours in a mixing bowl with satay ingredients. Grill using charcoal for better flavor. Serve with peanut sauce.

Peanut Sauce

- 2 C roasted peanuts, roughly chopped
- ½ C coconut milk
- 6 Tbsp granulated sugar
- 1 Tbsp salt
- 1 tsp turmeric powder
- ½ C water
- 3 Tbsp red chilies, pounded
- 3 Tbsp corn oil
- 1 tsp shrimp paste
- 1 whole white onion, chopped
- 1 stalk lemon grass

Heat oil in pan. Add chopped onions, shrimp paste, turmeric powder, lemon grass and pounded chilies. Stir all ingredients until fragrant. Add in coconut milk and water and bring to a boil. Put in sugar, salt and peanuts. Stir constantly and reduce to moderate heat. Simmer until sauce thickens. *Serves four.*