

# Morning Noon & Night

Weekends with friends are a summer ritual. Three celebrity chefs give us their angle on casually elegant meals everyone will love

**(BREAKFAST)**  
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## Black Fruit Salad with Ginger Syrup

(Serves 6)

A monochromatic palette lends a sophisticated touch to this grown-up fruit salad. If you can't find this trio of fruits, experiment with other summer fruits—as long as you choose from the same color family.

- ½ lb. each black plums,  
black seedless grapes and  
blackberries
- 2 cups sugar
- 2 cups water
- 1 4-inch twig fresh ginger,  
cut into coin-width slices  
Small handful fresh mint, sliced  
into thin strips
- 1 lime, zested

Slice each plum into 8 wedges; discard pit. Slice grapes in half crosswise. Toss with blackberries in medium-size bowl. Set aside. In medium-size pot combine sugar, water and ginger coins; boil for 30 minutes. Strain syrup and chill completely. Just before serving, toss fruit in syrup, then stir in mint leaves and lime zest.



Black Fruit Salad with Ginger Syrup

Eggs en Cocotte

## Fresh Ricotta with Cardamom Almond Brittle and Honeycomb

(Serves 6)

This brittle is best when baked on a silicone baking mat. If you don't have one, use a buttered cookie sheet instead.

- 1 cup whole almonds
- 1 cup sugar
- ½ tbsp ground cardamom
- 1 lemon, zested
- 6 cups ricotta cheese  
Honeycomb, preferably  
sourwood

Preheat oven to 375°F. Toast almonds in oven until rich brown in color, then cool; grind with sugar, cardamom and lemon zest in food processor until fine and even. Spread mixture evenly on baking mat or buttered cookie sheet, and bake until sugar caramelizes and mixture takes on brittle-like appearance. Allow brittle to cool before crumbling. Place about 1 cup ricotta cheese into each bowl. Top with a spoonful of honeycomb, then sprinkle with brittle crumbles just before serving.

## Eggs en Cocotte

(Serves 6)

To make sure eggs cook evenly, bake in a “water bath”—in this case, a rimmed cookie sheet filled with water. This recipe calls for speck, an Italian ham similar to prosciutto but smokier and more robust in flavor. If you can't find speck, use prosciutto.

- 3 **tbsp butter**
- Salt and pepper**
- $\frac{3}{4}$  **cup sliced speck ham, cut into ribbons**
- 6 **eggs**
- 6 **tbsp heavy cream**

Preheat oven to 400°F. Butter 6 custard cups or ramekins, and sprinkle with salt and pepper. Divide speck among the 6 cups. Crack 1 egg over each cup of meat. Spoon 1 tbsp heavy cream over each egg, and cover tightly with foil. Place on rimmed cookie sheet, then fill sheet with water. Bake 9 to 11 minutes, until egg whites appear firm. Serve warm or at room temperature.



Peach, Ham and Arugula Sandwich



## Fig and Rosemary Spritzer

(Serves 6)

To make simple syrup—a staple for any home bartender—mix one part water with one part sugar, and boil until sugar dissolves. Unused portion can keep indefinitely in a sealed, refrigerated container.

- 1 **pint ripe fresh figs, cut into quarters**
- $\frac{1}{2}$  **cup sugar**
- 1 **sprig fresh rosemary**
- 3 **liters sparkling water**
- Simple syrup to taste**

Place quartered figs into medium-size bowl, and toss with sugar and rosemary. Allow mixture to sit for at least one hour at room temperature. Pour sparkling water into pitcher. Add fig mixture, and gently stir until completely combined and sugar has dissolved. Season to taste with

simple syrup. Serve over ice, garnish with fresh figs and rosemary.

## Peach, Ham and Arugula Sandwich

(Serves 4)

This recipe is best with a baguette or bâtarde, which is similar in texture to a baguette but wider. If you can't find fresh, delicious peaches, ripe Bartlett pears or nectarines are good substitutes.

- 3 **ripe peaches, peeled, cut into  $\frac{1}{4}$ -inch slices**
- Kosher salt**
- 1 **bunch arugula**
- Extra virgin olive oil**
- Salt to taste**
- Fresh cracked black pepper**
- 1 **traditional baguette**
- 16 **slices cured ham, preferably Prosciutto di San Daniele or similar**

Sprinkle peach slices lightly with kosher salt and let drain on plate or in colander for 10 minutes. Lightly dress arugula with olive oil, salt and pepper. To assemble sandwiches, halve baguette lengthwise. Using bottom half of bread

as base, place ingredients in layers: first a few leaves of arugula, then ham, followed by peaches. Drizzle with dash of olive oil to complete. Replace top half of baguette, and cut into 4 equal portions before serving.

## Lobster Roll

(Makes 6 sandwiches)

Poaching the lobsters in an herb-infused court bouillon lends them fragrant intensity, but the same cooking techniques apply even if you're using water.

- 3 **live lobsters,  $\frac{1}{2}$  pounds each**
- 6 **brioche lobster rolls or hot dog buns, top-sliced**
- 2 **tomatoes, cut into  $\frac{1}{4}$ -inch slices**
- 1 **head lettuce, butter or bibb**

For court bouillon

- 4 **quarts water**
- 4 **leeks, white and light green parts only, split lengthwise, washed, cut into  $\frac{1}{2}$ -inch pieces**
- 4 **large carrots, peeled and cut into  $\frac{1}{2}$ -inch thick rounds**
- 3 **cups coarsely chopped onions**
- 2 **medium fennel bulbs, trimmed and coarsely chopped**

- 1 bouquet garni
- 12 black peppercorns
- 2 cups dry white wine, such as sauvignon blanc
- 1 cup white wine vinegar
- 2 lemons, cut in half

For dressing

- 1 cup mayonnaise
- 1 shallot, finely diced
- ¼ cup cornichons, finely diced
- 1 tbsp capers, finely diced
- Salt and pepper to taste

#### FOR COURT BOUILLON

Combine water, vegetables, bouquet garni and peppercorns in large stockpot and bring to boil. Reduce to simmer, add wine and vinegar. Squeeze in lemon juice, and toss in lemon halves.

#### FOR LOBSTERS

In stockpot bring court bouillon to rolling boil over medium-high heat. Add lobsters headfirst, return liquid to gentle boil and continue to boil for 1 minute. Remove pot from heat and let the lobsters stand in liquid for 10 minutes. Transfer lobsters to platter, and let rest for about 15 minutes or until cool enough to handle.

To prepare lobsters, bend back each claw, pulling off claws and knuckles. Insert large sharp knife between eyes of each lobster and cut straight down the entire length of it.

Retrieve tail meat from each half and coarsely chop into 1-inch pieces. Crack knuckles and claws with a shellfish cracker and reserve the meat. Try to keep meat in chunks as large as possible. Chill until ready to use.

In bowl combine mayonnaise with shallot, cornichons and capers. Add salt and pepper to taste.

To make sandwiches, toss lobster meat with prepared mayonnaise dressing. Serve dressed lobster meat on lightly toasted roll with tomato slices and lettuce leaves.



## Simple Grilled Swordfish

(Serves 6)

Choose steaks with a slight pink hue. They should be firm and odorless, with a healthy shine.

- 6 swordfish steaks, about ¾-inch thick
- 3 tbsp extra virgin olive oil
- Kosher salt
- Black pepper

Preheat grill to medium-high for 10 or 15 minutes. Place steaks onto plate, then drizzle with olive oil. Season with salt and pepper, then flip over and season other side. Place fish on grill, directly over flame. Cook for 3 minutes. Turn 45 degrees, and cook for 2 more minutes. Flip onto other side, cook for 2 additional minutes. Turn steak 45 degrees and cook for 2 minutes. Serve with tomato and feta salad.

## Tomato and Feta Salad

(Serves 6)

For a classic Greek taste, use vine-ripened tomatoes, olive oil from Crete (Divina is a widely available brand) and Arahova feta.

- 2 Vidalia onions, sliced into ¼-inch wheels
- 3 tbsp extra virgin olive oil
- Salt and pepper to taste
- 6 vine-ripened tomatoes
- 8 oz. crumbled feta cheese
- 2 tsp dried oregano
- 10-12 fresh mint or basil sprigs, roughly chopped
- ⅓ cup red wine vinaigrette

Toss onions with olive oil and season with salt and pepper. Grill over high heat for 2-3 minutes, until circles start to curl in. Set aside. Roughly chop tomatoes, and transfer (being careful not to lose any water or seeds) into medium-size bowl. Add charred onion slices, cheese, oregano and mint. Toss with vinaigrette, and season to taste. Distribute salad over grilled swordfish, and dress with any remaining juices that have collected at bottom of bowl. Serve immediately.



Simple Grilled Swordfish

Tomato and Feta Salad

## Grilled Watermelon with Yogurt

(Serves 6)

The finishing touch on this light summer dessert is an aged balsamic vinegar, which has a deeper color, a thicker consistency and a sweeter flavor than the variety used on salads.

- 12 2-inch wedges of watermelon
- Extra virgin olive oil
- Salt and cracked pepper
- 6 heaping dollops full-fat Greek yogurt
- Balsamic vinegar, aged a minimum of 12 years
- 1 small bunch dill

Dress watermelon with light coating of olive oil and dust with salt and pepper. Grill wedges over high heat, for 30 seconds on each side. Place onto plate next to scoop of yogurt. Drizzle with balsamic vinegar and more olive oil. Garnish with black pepper and sprigs of fresh dill. Serve immediately.