



Food52 Genius Recipes: 100 Recipes That Will Change the Way You Cook

By Kristen Miglore

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There are good recipes and there are great ones—and then, there are genius recipes.

Genius recipes surprise us and make us rethink the way we cook. They might involve an unexpectedly simple technique, debunk a kitchen myth, or apply a familiar ingredient in a new way. They're handed down by luminaries of the food world and become their legacies. And, once we've folded them into our repertoires, they make us feel pretty genius too. In this collection are 100 of the smartest and most remarkable ones.

There isn't yet a single cookbook where you can find Marcella Hazan's Tomato Sauce with Onion and Butter, Jim Lahey's No-Knead Bread, and Nigella Lawson's Dense Chocolate Loaf Cake—plus dozens more of the most talked about, just-crazy-enough-to-work recipes of our time. Until now.

These are what Food52 Executive Editor Kristen Miglore calls genius recipes. Passed down from the cookbook authors, chefs, and bloggers who made them legendary, these foolproof recipes rethink cooking tropes, solve problems, get us talking, and make cooking more fun. Every week, Kristen features one such recipe and explains just what's so brilliant about it in the James Beard Award-nominated Genius Recipes column on Food52. Here, in this book, she compiles 100 of the most essential ones—nearly half of which have never been featured in the column—with tips, riffs, mini-recipes, and stunning photographs from James Ransom, to create a cooking canon that will stand the test of time.

Once you try Michael Ruhlman's fried chicken or Yotam Ottolenghi and Sami Tamimi's hummus, you'll never want to go back to other versions. But there's also a surprising ginger juice you didn't realize you were missing and will want to put on everything—and a way to cook white chocolate that (finally) exposes its hidden glory. Some of these recipes you'll follow to a T, but others will be jumping-off points for you to experiment with and make your own. Either way, with Kristen at the helm, revealing and explaining the genius of each recipe, *Genius Recipes* is destined to become every home cook's go-to resource for

smart, memorable cooking—because no one cook could have taught us so much.

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Editorial Review

Review

New York Times Best Seller

"This is my new favorite cookbook."

--Michael Ruhlman

About the Author

KRISTEN MIGLORE is the executive editor at Food52.com. She abandoned a career in economics to pursue a master's degree in Food Studies from New York University and a culinary degree from the Institute of Culinary Education. Her writing has been published in *The Wall Street Journal*, *Saveur*, and *The Atlantic*, and she was nominated for a James Beard Award for the Genius Recipes column in 2014. She lives in New York City.

Founded by Amanda Hesser and Merrill Stubbs in 2009, Food52.com has become the premier online community for cooks at all levels, with more than 30,000 recipes, cooking contests, a hotline, and an integrated kitchen and home shop. It was named Best Food Publication at the 2012 James Beard Awards and Best Culinary Website at the 2013 IACP Awards.

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Chocolate Mousse

from *hervé this*

Every chocolate book and pastry chef teaches us to never let water get near melting chocolate: It will seize and crumble, and ruin dessert. But *Hervé This*—the French chemist who invented the study of (and the very phrase) molecular gastronomy—figured out how to mix the unmixable and turn them into chocolate mousse.

It also happens to be the simplest way to make mousse at home: Melt chocolate with water, then cool it over an ice bath and whisk till you have mousse.

Like other emulsions (*vinaigrette*, *aïoli*), as you whip, microscopic bits of water get suspended in the fat (here: cocoa butter), thickening it and making it seem creamier. The cooling chocolate crystallizes around the air bubbles, just like whipped cream, to make a remarkably stable foam, a.k.a. mousse.

The best thing about this is that it tastes like pure, unob-structed chocolate, without cream or egg to confuse the issue. (It also happens to be vegan, if you use dark chocolate without any added milk.)

This all happens fast as the mixture cools, so chances are you'll go too far on your first try and the mousse may stiffen up beyond the point you'd wanted. But if this happens, Mr. This is unfazed—he has you return the chocolate mixture to the pan, melt it, and start over (see note).

Genius Tip

Once you have the rhythm of making this mousse down, you can flavor it as you wish with liqueurs or coffee or spices, sweeten it to your liking, or just keep it dark and intense.

Serves 4

3/4 cup (180ml) water

8 ounces (225g) chocolate (I use bittersweet chocolate that's 70 percent cacao—choose a high-quality chocolate you love), broken into pieces

Ice cubes

Whipped cream, for topping (optional; page 236)

Simply pour the water into a saucepan over medium-low heat (the water can be improved from the gastronomic point of view if it is flavored with orange juice, for example, or cassis puree—just replace some of the water with an equal amount of the flavorful liquid). Then, add the chocolate and whisk it in as it melts. The result is a homogenous sauce.

Put the saucepan in a bowl partly filled with ice cubes (or pour into another bowl over the ice so it will chill faster), then whisk the chocolate sauce, either manually with a whisk or with an electric mixer (if using an electric mixer, watch closely—it will thicken faster). Whisking creates large air bubbles in the sauce, which steadily thickens. After a while strands of chocolate form inside the loops of the whisk. Pour or spoon immediately into ramekins, small bowls, or jars and let set.

note: Three things can go wrong. Here's how to fix them. If your chocolate doesn't contain enough fat and won't form a mousse, melt the mixture again, add more chocolate, and then whisk it again. If the mousse is not light enough, melt the mixture again, add more water, and whisk it once more. If you whisk it too much, so that it becomes grainy, simply melt the mixture and whisk it again, adding nothing.

3Serve immediately, or refrigerate until serving. Top with whipped cream, if desired.

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Judith Joiner:

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