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WHERE TO EAT NOW



Rib-Eye with Gorgonzola Butter
and Crispy Sweet Onion Rings

where to eat now >>

Bakery-Cafés

Whether you crave something sweet or something savory (or even a bit of both), these spots fill the bill with their irresistible arrays of pastries, breads, sandwiches, salads, and snacks

BY KATIE O'KENNEDY PHOTOGRAPHY BY FRANCE RUFFENACH



TARTINE
* SAN FRANCISCO

Tartine means "buttered bread" in French, but this little gem in the Mission District offers so much more. Mornings mean a full display (left) of croissants and scones and cakes (oh, my); afternoons call for a pecorino and almond grilled cheese (recipe on page 178) or a hot-pressed sandwich with Niman Ranch *jambon* and Dijon mustard. Top it all off with a Scharffen Berger hot chocolate or one of the wines by the glass. ➤

TARTINE * SAN FRANCISCO

TOASTED ALMOND AND PECORINO SANDWICHES ▼

Exactly what a fancy grilled cheese should be—top-notch cheese and bread with a little surprise (an almond-sage spread).

MAKES 6

- 3 cups whole unblanched almonds (about 1 pound), toasted, cooled
- ½ cup plus 2 tablespoons olive oil
- 3 tablespoons fresh lemon juice
- 1 tablespoon grated lemon peel
- 1 tablespoon chopped fresh sage
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 12 ½-inch-thick slices country-style bread (each about 3½x5½ inches)

- 1 10- to 12-ounce wedge pecorino cheese, cut into very thin slices
- Additional olive oil

Coarsely chop nuts in processor. Add next 6 ingredients. Blend until mixture forms coarse paste. (*Can be made 3 days ahead. Cover and chill. Let stand at room temperature 1 hour before using.*)

Divide almond paste among half of bread slices; spread to cover. Top with cheese. Sprinkle with pepper. Cover with remaining bread slices. Brush tops with oil.

Heat 2 large nonstick skillets over medium-high heat. Add 3 sandwiches, oiled side down, to each skillet. Cook until bread is crusty on bottom, about 6 minutes. Brush tops with oil. Turn sandwiches over. Cook until brown and crusty on bottom, pressing to compact, about 6 minutes.

ALON'S * ATLANTA

Handcrafted breads, delectable pastries, and yummy sandwiches are on the menu at this popular Morningside spot. Keep it in mind for your next picnic or road trip—for about ten bucks, Alon's will pack up a delicious box lunch to go, complete with a sandwich (roasted chicken with pesto, maybe, or what about Tunisian spicy tuna?), a salad, chips, and one of the famous Heath bar brownies (recipe below). And don't miss their gelato shop, What's the Scoop, three doors down.

HEATH BAR BROWNIES

A topping of chopped Heath bars gives these brownies a satisfying crunch.

MAKES ABOUT 18

- ¾ cup (1½ sticks) unsalted butter, cut into ½-inch cubes
- 3½ ounces unsweetened chocolate, chopped
- ¾ cup all purpose flour
- ½ teaspoon salt
- ¼ teaspoon baking soda
- 1½ cups sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- 1 cup walnut pieces (about 4 ounces), toasted, cooled
- 5 1.4-ounce Heath English toffee candy bars, chopped

Preheat oven to 350°F. Butter and flour 13x9x2-inch metal baking pan. Stir butter and chocolate in heavy small saucepan over low heat until melted and smooth. Cool to lukewarm.

Whisk flour, salt, and baking soda in small bowl to blend. Using electric mixer, beat sugar, eggs, and vanilla in large bowl until thick and billowy, about 3 minutes. Beat in chocolate mixture, then flour mixture. Fold in walnuts. Transfer to pan.

Bake brownies until puffed and tester inserted into center comes out with a few moist crumbs attached, about 28 minutes. Sprinkle brownies evenly with chopped toffee bars. Cool in pan on rack. (*Brownies can be made 1 day ahead. Cover; store at room temperature.*) Cut into squares. ➤

