TAPAS TAKEOVER!
Chef Gerald Hirigoyen of Piperade, San Francisco

Growing up in the Basque region of France surrounded by a cooking culture, Chef Gerald Hirigoyen's interest in the kitchen started at an early age. After having developed his skills in his hometown of Biarritz, Chef Hirigoyen moved to Paris to start his patisserie apprenticeships at the age of thirteen, before coming to the Bay Area more than 30 years ago. He worked at several restaurants and began cultivating what would become his signature: incorporating fresh ingredients into simple yet scrumptious dishes that echo the local spirit as well as that of his homeland. Chef Hirigoyen and a partner opened their modern French bistro – Fringale – in 1991, which made him “an instant star” according to Michael Bauer’s review in the San Francisco Chronicle. Chef Hirigoyen’s accomplishments have been featured in such renowned national food journals as Gourmet, Bon Appétit, and The New York Times. He was named one of “Food & Wine Magazine’s Best New Chefs in America” in 1994 as well as San Francisco Magazine’s “Chef of the Year” in 1995 and a second time in 2003. Chef Hirigoyen and the restaurants have appeared in television programs on The Food Network, ABC, CBS, PBS, and NBC. Chef Hirigoyen has also published three cookbooks: “Bistro”, “The Basque Kitchen”, and “Pintxos”.

Warm Piquillo Peppers with Goat Cheese & Moscatel Vinaigrette
Recipe by Chef Gerald Hirigoyen, Piperade Restaurant, San Francisco

Serves 4

Piquillo peppers
8 whole roasted piquillo peppers
1 1/2 cups soft goat cheese
1/2 cup toasted pine nuts
1/2 cup golden raisins, soaked in water for 3-4 hours
3 tablespoons finely snipped fresh chives
3 tablespoons finely chopped fresh basil
1/2 teaspoon piment d’Espelette
(or freshly ground black pepper)
1/4 cup heavy cream

Moscatel vinaigrette
3-1/2 tablespoons moscatel vinegar (or balsamic vinegar)
1/2 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper
1/3 cup extra-virgin olive oil
3 tablespoons golden California raisins, soaked in water for 3-4 hours

Garnish
4 small handfuls micro-greens
Freshly snipped chives

Preheat an oven to 375 degrees.

Lay the piquillo peppers out on a small sheet pan and set aside.

To prepare the filling, in a large mixing bowl, thoroughly combine the rest of the piquillo pepper ingredients until they are completely integrated and the cheese is uniform in texture. Gently stuff each of the peppers with equal amounts of the goat cheese mixture and return them to the sheet pan. Place the peppers in the oven just until warmed through, about 5-6 minutes.

To make the vinaigrette, combine the vinegar, salt, pepper and extra-virgin olive oil in a mixing bowl, and whisk the ingredients together vigorously. Stir in the golden California raisins and set aside.

To serve, garnish each of 4 plates with a handful of micro-greens. Prop one stuffed piquillo pepper up against a second one on each plate. Spoon the vinaigrette liberally all over the peppers and garnish with snipped chives.

Serve immediately.
Chef Michelle Bernstein of Michy’s, Miami

Since the pivotal Mango Gang era in the late ’80s and early ’90s, almost no other Miami chef has made as big a splash on the national culinary scene as Chef Michelle Bernstein. A Miami native of Jewish and Latin descent, this passionate culinaire has dazzled diners and critics alike with her sublime cuisine and a personality as bright and vibrant as the Florida sun. “My food is luxurious but approachable,” says Bernstein, a James Beard Award winner (Best Chef South 2007) and author of Cuisine a Latina (Houghton Mifflin Harcourt 2008).

Tortilla Española filled with Broccoli Rabe and Manchego Cheese
Recipe by Chef Michelle Bernstein, Michy’s, Miami

Serves 8-10

Ingredients
10 russet potatoes, peeled and cut into 1/4 inch thick slices
5 onions, peeled and sliced 1/4 inch thick horizontally
2 bunches broccoli rabe, chopped
20 eggs (whisked until homogenous)
3 cups olive oil
2 pounds manchego, grated
Salt and pepper to taste
(season every component along the way)

Bring a large pot of salted water to a boil. Prepare an ice bath. Blanch the broccoli rabe for 30 seconds, remove from the boiling water with a spider and immediately place into the ice bath until cold. Drain the ice bath and reserve the broccoli rabe.

Place the potatoes in a large sauté pan and add olive oil until it reaches about 3/4 of the way up the potatoes. Cook over medium heat, stirring gently, until tender. Carefully remove the potatoes from the pan and cool on a sheet tray. Drain off about 3/4 of the oil, reserving the extra. Add the onions and cook slowly until very soft (just a little color, until golden). Remove the onions and set aside. Remove all but 2-3 tablespoons of the oil (reserving the extra) and sauté the broccoli rabe for 2-3 minutes.

Put all warm ingredients (potatoes, onions, broccoli) into a bowl with 3/4 cup of the reserved oil and stir without breaking potatoes until everything becomes warm and well mixed. Pour into a large 3-quart baking dish that has been sprayed with nonstick spray or oil, then lined with parchment paper.

Top with the cheese all over, cover with aluminium foil and cook at 300 degrees for 20-25 minutes. Remove when the egg is cooked.
Chef Cory Morris of Mercat a la Planxa, Chicago

Chef Morris was born in Salt Lake City, Utah, and showed an interest in cooking from a very young age. Growing up, his earliest culinary memories were cooking dinner for his siblings so they could avoid store bought, pre-packaged meals while his parents were busy working. Chef Morris began his culinary career in 2000 as an assistant to the chef at the fine dining restaurant Mariposa in Park City, Utah. In 2004, Morris was appointed executive chef of Red Rock Grille, and later as chef of The Club at Spanish Peak in Big Sky, Montana, where he created seasonal menus and utilized local, organic ingredients. Morris eventually moved to Chicago, where he was named sous chef at Mercat a la Planxa when it opened in early 2008 under the direction of Executive Chef Jose Garces and Chef de Cuisine Michael Fiorello. Now, as chef de cuisine, Morris enjoys adding a modern spin to Catalan classics. Chef Morris’s approach to food is derived from his travels through Spain, France, and the United States, as well as the industry luminaries he has worked alongside, including chefs Jose Garces and Joyce Goldstein. He believes that food is meant not only for consumption but to excite the palate and create memories. In his spare time, Chef Morris enjoys cycling and exploring different cultures through Chicago’s diverse neighborhoods and their food.

Paella Valenciana
Recipe by Chef Cory Morris, Mercat a la Planxa, Chicago

Serves 6-8

Ingredients
- 2 lbs. boneless, skinless chicken thighs (cut into 1” cubes)
- 1 lb. chorizo, such as chorizo bilbao, sliced
- 1 lb. onion, diced
- 4 garlic cloves, minced
- 1 teaspoon saffron
- 1 teaspoon smoked paprika
- 1/4 cup olive oil
- 3 roasted tomatoes, chopped
- 2 cups short grain paella rice, such as calasparra
- 3 cups chicken stock
- 1/2 cup green olives, quartered
- 1 cup peas
- Salt and pepper to taste

In a large paella pan, heat oil over high heat.

Add chorizo and cook until lightly caramalized. Remove and set aside. Add chicken to the pan and brown lightly on all sides. Season with salt and pepper, remove and set aside.

Reduce heat to medium and add onion, garlic and roasted tomato to the pan. Season and cook for about 5 minutes. Add rice and cook, stirring, for two minutes. Add saffron and smoked paprika, cook for 1 minute. Pour stock in to rice, stir and bring to a simmer. Stir in olives and peas, check seasoning.

Simmer over medium heat for about 20 minutes, or until liquid has been absorbed by the rice and a nice crust (not burnt) has developed on the bottom.

Serve immediately.