

# Food & Drink

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## Chef's surprise

'Top Chef' star shares his recipes in the valley

BY JUDITH SALKIN  
The Desert Sun

"Top Chef" season 1 competitor Dave Martin is coming to Palm Springs for a trio of events today through Friday. For each, Martin will display the personality that made him an audience favorite and the kitchen skills that make him a sought-after chef.

Today, he's at Jensen's Finest Foods' Wine Down Wednesday tasting event. Thursday, he'll be at VillageFest with two cooking demonstrations and a book signing between 6 and 10 p.m.

Martin's final event in the valley is at the Movie Colony Hotel with an evening of samplings from 6 to 9 p.m. on Friday.

Martin is visiting the desert to drum up interest in his new book, "Flavor Quest, Vol. 1," a slim volume of recipes, some of which were featured on "Top Chef."

"I published the book myself because it's a nightmare trying to get a major publisher these days," Martin said.

At \$14.95, the 31-recipe guide offers Martin's "tricks to super soups, tasty salads and dressings, tempting starters and snacks, family-style meals, a bountiful brunch and some sweets."

There's an entire chapter devoted to mac 'n' cheese, including a black truffle version. "I just couldn't have done a cookbook without this recipe," he said.



PHOTOS  
COURTESY OF  
DAVE MARTIN

Dave Martin

### If you go

#### DAVE MARTIN BOOK SIGNING

**When:** 4 to 6 p.m. today

**Where:** Jensen's Finest Foods, 2465 E. Palm Canyon Drive, Palm Springs

**Details:** "Top Chef" star will sign copies of his new cookbook, "Flavor Quest, Vol. 1." Also no-host wine tasting.

**Information:** jensensfoods.com; (760) 325-8282

#### COOKING DEMONSTRATIONS AT PALM SPRINGS VILLAGEFEST

**When:** Palm Canyon Drive, downtown Palm Springs

**Details:** Martin will demonstrate two dishes and sign copies of his book

**Information:** palmspringsvillagefest.com

#### AN EVENING WITH CHEF DAVE MARTIN

**When:** 6 to 9 p.m. Friday

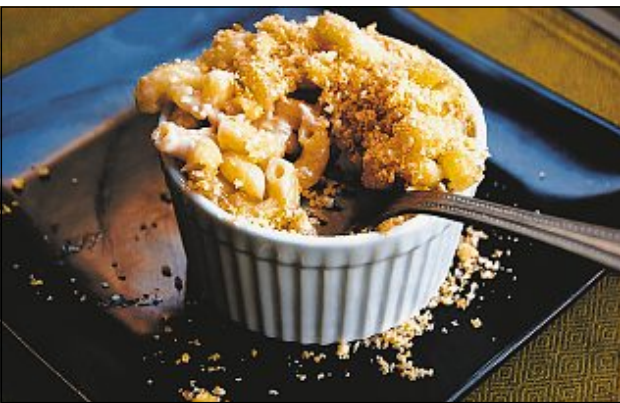
**Where:** Movie Colony Hotel, 726 N. Indian Canyon Drive, Palm Springs

**Details:** Hors d'oeuvres and cocktails from Martin's book

**Cost:** By invitation; RSVP required. Contact hotel.

**Information:** (760) 320-6340

## Dave's Famous Black Truffle Mac 'n' Cheese



### INGREDIENTS

2 tablespoons extra virgin olive oil  
1 cup shallots, minced  
24 cloves fire roasted garlic  
8 cups (half gallon) heavy cream  
3 tablespoons fresh oregano, cleaned from stems and chopped  
3 tablespoons fresh thyme, cleaned from stems and chopped  
½ cup sherry wine  
½ cup brandy  
6 tablespoons black truffle shavings, and liquid from the can  
2 cups parmesan cheese, good quality  
½ cup white truffle oil  
2 teaspoons Tabasco sauce  
2 eggs, lightly beaten (lemony yellow, no unbeaten whites showing)  
2 teaspoons kosher salt  
2 teaspoons black pepper, finely ground  
3 cups finely grated Fontina cheese  
3 to 4 cups seasoned bread crumbs  
freshly grated parmesan cheese  
2 pounds gemelli noodles, cooked in salted water

**Instructions:** Place extra virgin olive oil in a stock pot or deep pan, add shallots and herbs. Cook slowly until caramelized; add fire roasted garlic, stir and deglaze the pan with sherry and brandy. Add truffle shavings and allow to infuse in shallot/garlic for a minute or two before adding cream, Tabasco sauce, one cup grated parmesan cheese and truffle oil. Over medium heat, allow the mixture to cook for about 30 minutes, until the sauce has reduced and is creamy.

While mixture is reducing, temper two beaten eggs by adding 1 cup of thoroughly heated sauce until incorporated. Be careful to add small amounts (tablespoon at a time) so that eggs do not cook (scramble) during the process. Once eggs are tempered, add in a slow, steady stream to cream mix, constantly whisking so that eggs are incorporated completely into the mix. Continue cooking until sauce evenly coats the back of a spoon.

Drain pasta and add Fontina cheese and remaining cup of parmesan cheese and mix. Add sauce and stir to evenly mix.

Gently fill 10 to 15 10-ounce ramekins with gemelli mix. Top with seasoned bread crumbs and lightly top bread crumbs with grated parmesan cheese. Bake in pre-heated 350- to 400-degree oven until bread crumbs are crispy and mac 'n' cheese is thoroughly heated.

## CHEAP EATS

# Tootie's serves up Texas-sized vittles

BY BARBARA LOWELL  
The Desert Sun

Everything's bigger in Texas and everything's bigger — and juicier and more delicious — at Tootie's Texas Barbeque.

The restaurant, open since 2002 on Perez Road in Cathedral City, snagged second place for great-tasting food at this year's annual Taste of Palm Springs, so we figured it was worth a look-see.

It was a good look.

The restaurant features a variety of meats, sausage, ribs and sides like potato salad, creamed corn, baked beans and state favorites like cowboy beans and Texas caviar (black-eyed pea salad). Chili (Texas Red and Chili Verde), sliders and tacos round out the menu.

I had the Tootie's Po' Boy, (\$9.95) a big, puffy bun stuffed with shredded pork, (you can opt for chopped brisket or chopped chicken instead) and topped with a generous slathering of barbecue sauce and crunchy cole slaw. The lean pork was fork-tender and tasty; I added some thin-sliced dill pickles from a help-yourself

### Tootie's Texas Barbeque

68-703 Perez Road, Suite A1,  
Cathedral City, (760) 202-6963

counter and then gobbled down the most perfectly delicious and messy barbecue sandwich west of the Mississippi.

For the side dish, I ordered dirty rice, a spicy little melange of rice, ground beef, peppers and onions — excellent.

If you have room, don't miss indulging in a slice of Bourbon Pecan Pie, a sweet and nutty concoction inside a light and flaky crust.

The restaurant is bright and appealing, with wooden tables and chairs, and slat-wood booths painted green. A roll of paper towels stands in a holder at the end of each table (I did mention that my sandwich was a finger-licker, right?) along with three bottles of sauce: Regular, "Kick Ass" and XXX, just in case you want to spice up your meal even more.

One taste and you'll be, as they say in Texas, happier than a gopher in soft dirt.



WADE BYARS DESERT SUN FILE PHOTO

Items on the menu at Tootie's Texas Barbeque in Cathedral City include pork spare ribs, beef brisket, pulled pork, Cajun sausage, chicken, Texas caviar, potato salad, coleslaw, cowboy beans, bourbon pecan pie and peach cobbler.

## Tuscany will only get better under new chef

It's easy to forget how good some restaurants are when they are part of a resort hotel. Since they're part of an overall ambience, their individual virtues blur in the mind. The fault, of course, is in my mind, not in the virtues. But when a new chef takes over at one of them, then the change can act as a jolt to the memory.

This happened to me when I was chatting to Oliver Wolf, executive chef at Desert Springs JW Marriott Resort, at the recent Date Contest. He reminded me that I ought to meet the new chef at Ristorante Tuscany, the resort's splendid Italian restaurant.

A new chef at an established restaurant doesn't necessarily mean that change is afoot — indeed, it's unlikely — but I knew Oliver was right. I have always admired the



henry fenwick

Tuscany; and any change would be worth observing. So I accepted his invitation and went to meet chef Gregorio Calderin, newly in charge of the Tuscany kitchen.

It was a delightful experience, partly because I liked the new chef so much and partly because the Tuscany kitchen was operating, as ever, with smooth proficiency and expertise, a veteran staff working

Please see FENWICK, D2

**CORRECTION:** Due to a clerical error, the wrong crossword puzzle was included in the Valley section on Tuesday. The correct version appears on page 7 today, in addition to today's puzzle which appears in the Classified section.



## DRINK OF THE WEEK

### Give yourself a tropical vacation

As much as we'd like to ignore it, temperatures here in the desert are starting to climb. Gone are blissful 75-degree afternoons. Soon we'll all be complaining about the triple-digit heat.

I suppose it's not all bad, though. Relaxing poolside with a cocktail in hand on a lazy weekend afternoon sounds pretty good to me. I think this summer my concoction of choice will be Bacardi's Coconut and Pineapple. If you close your eyes while drinking it, you just might even be able to feel the ocean breeze.

Try it at home:



### Need a drink?

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palmsprings.metromix.com

...

### Bacardi's Coconut and Pineapple

2 parts Bacardi Coco Rum  
4 parts freshly pressed pineapple juice  
Cubed ice

**Instructions:** Fill a highball glass with ice, pour in Bacardi Coco Rum and pineapple juice, mix well and garnish with a few pineapple slices.

— ANGELA FRANZER,  
PALMSPRINGS.METROMIX.COM

A PALM SPRINGS CULTURAL CENTER EVENT

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