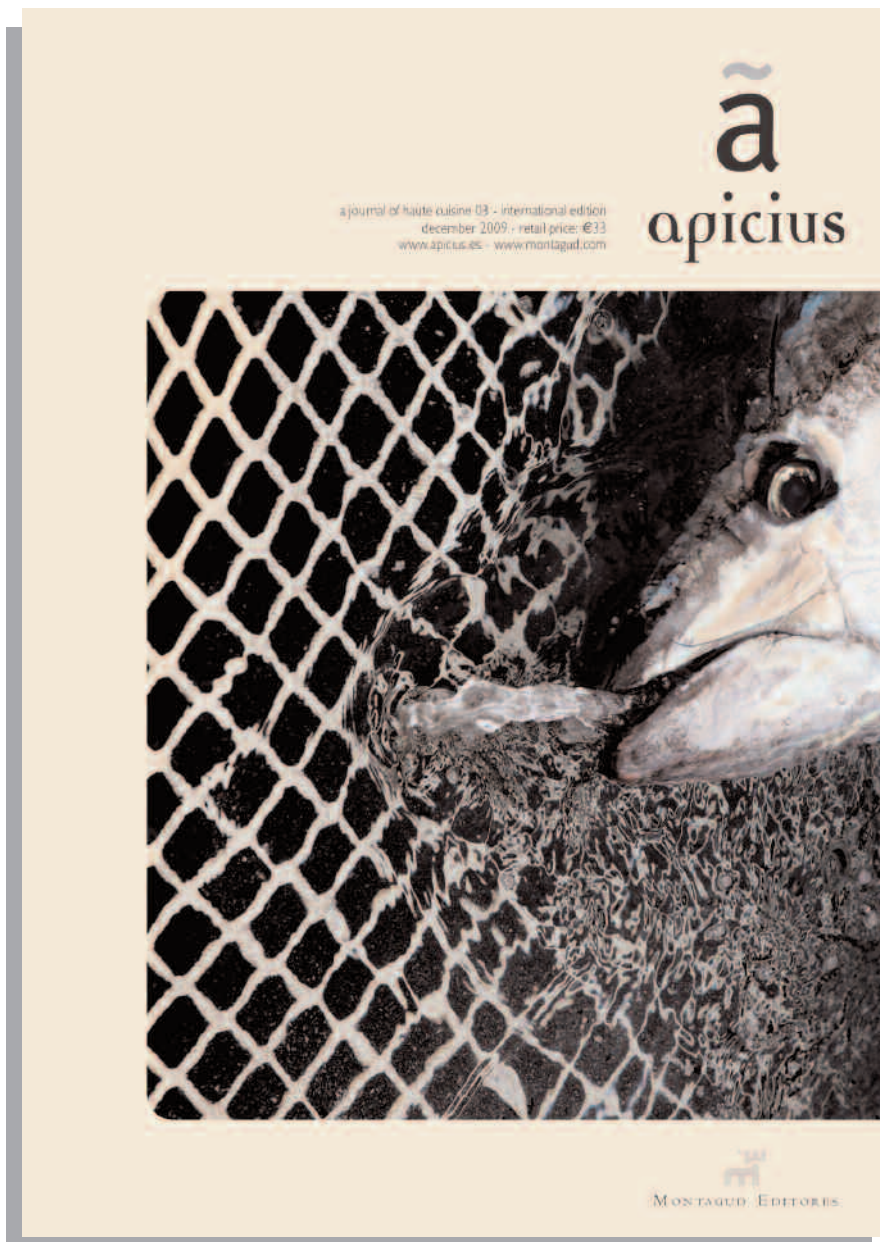


ã apicius

A Journal of Haute Cuisine
International Edition



apicius 03
december 2009

contents apicius three

006. letter from the editor

008. tuna red

Apicius is getting wet again! In this issue we have plunged right into the middle of the Mediterranean Sea. Just like the tuna, the heroes of this detailed article meant to have a sequel, and after the rigors we endured when lamprey fishing in the Atlantic, we have gone in search of warmer, gentler waters.

010. to the Mediterranean, with love. **alessio dessalvi**

016. the *tonnara*

028. quartering the tuna

032. twenty-four flavors, just one fish. **carmelo chiaramonte**

038. Luigi Pomata and the tuna of Carloforte



048. kaiseki.
the taste of seasonality

The forced opening up to the West in 1854 didn't abolish the power of Japanese traditions and customs, nor did the numerous island volcanoes; nor have earthquakes managed to shake them. Throughout the constant journey in time —fromwaybackthenuntilnow— the rituals haven't been watered down, the customs haven't been hybridized, the routines haven't been altered. This strange but harmonious coexistence of the past and the future is the first impression that strikes a Westerner visiting the Land of the Rising Sun. Without any apparent discontinuity, one can have a nap at a capsule-hotel in Tokyo and enjoy the hospitality of the ryokan, traditional hotels built with paper walls and courteousness. One can take advantage of the gastronomic offering of a large city and try almost anything —would you like to taste tiger meat? Or perhaps a crocodile fillet?— or abandon oneself to more traditional cuisine. Did somebody say sushi? Wrong! We think we know a lot about Japan, but this is no more than a vain illusion: This place can still surprise us!

056. the play
058. the basics. dashi. cutting styles
062. spring kaiseki menu
hiroshi sokawa.
hiroaki yamagishi
shintaro terada



078. total taste at Pastorale. bart de pooter.

We're in Flanders, one of the richest gastronomic regions with one of the finest lineages in Europe. Its landscape, today saturated by dense population and infrastructures, hardly allows one to recognize the hued beauty in the bucolic natural landscapes painted by the great Flemish painters of yore. We arrive in Reet, near Antwerp and are overwhelmed by the melancholy atmosphere in this Flemish town, the same atmosphere found in so many other small, solitary sites in the region where the inhabitants retire to the interior of their homes and the light is always gray. In this civilized silence, we soon discover the ancient, austere pavilion that has been reformed and converted into the Pastorale Restaurant. There is where Bart de Pooter executes "total" gastronomy, a cutting-edge version of contemporary cuisine.

In this collaboration, we will attempt to elucidate the Total Taste philosophy, the concept that shapes Bart de Pooter's cooking. We will make our way into the perfectly structured concept for a restaurant that stems, gastronomically, from Bordeaux traditions, to which Bart has applied the most modern techniques with surgeon-like precision. Familiar with History and her recipes, at Pastorale Bart plays with them, changing and transforming them by applying his truth: the truth of the four flavors.

080. PAST ORAL Emotions. **paco marfull**

088. notes on dealing with game

090. Bart de Pooter's game

092. the 4 tastes model: total taste





104. cooking what's alive. jean-luc rabanel

Jean-Luc Rabanel is all eyes. They are not large, but they're so full of life they're everywhere, they're ubiquitous. They look, approve or disapprove, make you shudder or touch you. He's theatrical, dramatic, vehement. His strong arms and peasant-like hands are the anchor that keeps him secured to the ground; his head and gray mane, the extension that takes him up into the air, where he builds castles based on firm foundations.

112. preparation of celeriac in salt crust



124. "I'll be your eyes, you be my mouth". paco morales and rut cotroneo

When Rut was unexpectedly introduced into the world of wines she was an economics student in Madrid. Paco must already have been spending his time among the stewpots at his parent's restaurant in Cordoba. Between that point about thirteen years ago and the Ferrero hotel in Bocairent, the Valencian town at the foothills of the Mariola mountain range where they now work together, there are two brilliant separate careers and one meeting point: Mugaritz ("borderline oak," in Basque). The first professional approachement took place under that oak tree. The personal approachement followed later.

After working in some of the restaurants Rut dreamed about when reading gastronomic magazines, the doors of a light-blue late 19th century farmhouse have opened for them to make it their own. Nearly 12 hectares of Mediterranean light that smell of pine and where wild aromatic herbs grow. It's the bucolic landscape where they've made the definite commitment to the vows they have long believed in: Paco in Rut –"she's my eyes in the dining area"– and Rut in Paco –"he's my mouth in the kitchen."



126. rut cotroneo as seen by julia pérez

paco morales as seen by andrea petrini

136. menu. the dishes and the wines



apicius 03
december 2009

information and orders:

apicius@montagud.com
montagud@montagud.com

phone: +34 93 318 20 82
fax: +34 93 302 50 83