



**1984**  
Jeremiah Stone is born in Gaithersburg, Maryland. In high school, he aspires to be a DJ. "Before I was cooking, I was working in recording studios and DJing parties," he recalls.

**1990**  
Fabián von Hauske is born in Mexico City. Growing up, he is fascinated by graphic design. Today he creates the posters for Contra dinners.

**2007**  
**STONE AND VON HAUSSKE MEET AT THE FRENCH CULINARY INSTITUTE IN NEW YORK CITY.**

**2010**  
Stone heads to Paris to work at the modern bistro Rino; von Hauske stages in the pastry kitchen at Noma (top) in Copenhagen.

**2011**  
At a food conference in Deauville, France, Stone and von Hauske have dinner (above) with some of the world's great chefs, including Christian Puglisi and Magnus Nilsson.

**Panna Cotta with Berry Granita and Caramel**

Total 1 hr 30 min plus overnight chilling and freezing; Serves 8

**STRAWBERRY GRANITA**

1 lb. strawberries, hulled and quartered (4 cups)

1/2 cup sugar

**PANNA COTTA**

1 Tbsp. powdered gelatin

4 cups heavy cream

3 Tbsp. sugar

1 1/2 vanilla beans, seeds scraped and pods reserved for another use

**CARAMEL SAUCE**

1 cup sugar

1 cup heavy cream

1 stick unsalted butter, cut into tablespoons and at room temperature

Kosher salt

**MILK CRUMBLE**

1/2 cup powdered milk

1/2 cup all-purpose flour

1/4 cup sugar

6 Tbsp. unsalted butter, at room temperature

**1. Make the strawberry granita** In a blender, puree the strawberries, sugar and 1/4 cup plus 2 tablespoons of water until smooth. Scrape into a 9-by-13-inch metal baking pan and freeze overnight. Using a fork, scrape the granita until icy and flaky.

**2. Meanwhile, make the panna cotta** In a small bowl, whisk the gelatin with 6 tablespoons of water until smooth; let stand for 2 minutes.

**3.** In a medium saucepan, combine 2 cups of the heavy cream with the sugar and vanilla seeds and bring to a simmer, whisking to dissolve the sugar. Add the softened gelatin and cook over moderately low heat, stirring,

until the gelatin is dissolved. Remove the pan from the heat and stir in the remaining 2 cups of heavy cream. Pour the panna cotta into eight 6-ounce ramekins, then cover and refrigerate until set, at least 6 hours or overnight.

**4. Make the caramel sauce** In a large skillet, melt the sugar over low heat, swirling the skillet occasionally, until an amber caramel forms, 7 to 8 minutes. Add the cream and butter (the caramel will seize) and cook, stirring occasionally, until the caramel is smooth, about 5 minutes. Scrape into a heat-proof bowl, stir in a pinch of salt and cool to room temperature.

**5. Make the milk crumble** Pre-heat the oven to 350°. Line a baking sheet with parchment paper. In a medium bowl, combine all of the ingredients, using your fingertips to blend in the butter until clumps form. Transfer to the baking sheet and bake for about 15 minutes, until golden and crisp. Transfer to a rack to cool.

**6.** To serve, invert the panna cotta onto plates. Spoon some of the caramel sauce over each panna cotta and top with some of the granita. Garnish with some of the milk crumble and serve.

**MAKE AHEAD** The granita can be frozen for up to 1 week. The milk crumble can be stored in an airtight container for 3 days. The panna cotta and caramel sauce can be refrigerated separately for 2 days; reheat the caramel slightly before serving.

CLOCKWISE FROM TOP: LUISMIX; ALI KURSHAT ALTINSOY (3)

**2013** "WE INVITED A VISITING CHEF FRIEND TO COOK WITH US. HE SAID YES. SO WE ASKED ALL OUR FRIENDS."

—VON HAUSSKE ON CONTRA'S CHEF-COLLABORATION DINNER SERIES

**"SOME DISHES START AS A JOKE BETWEEN FAB AND ME. BLUEBERRIES AND ONIONS? LET'S TRY IT."**

—STONE

"MY COOKING ISN'T BASED ON CLASSIC SUNDAY SUPPERS. I GREW UP EATING FROZEN FOOD AND CHINESE."

—STONE

**2015**  
**Panna Cotta with Berry Granita and Caramel** "At Wildair, I wanted to do a dessert of creamy panna cotta with something cold. I hate sorbet, but I love granita—it reminds me of Mexico City's shaved ice."  
—von Hauske



Plate by Janaki Larsen.

“THE BREAD HAS A CULT FOLLOWING: TABLES COME IN AND EACH PERSON ORDERS THEIR OWN LOAF.”  
—VON HAUSSKE

# RAVI KAPUR

## THE PARTY STARTER

**LIHOLIHO YACHT CLUB,  
SAN FRANCISCO**  
@liholihoyachtclub

► The motto at Ravi Kapur's sensational Hawaii-meets-San Francisco restaurant is "Get Jag," an island term for "have a good time." It's hashtagged all over Liholiho's Instagram feed and encapsulates the exuberant spirit of Kapur's cooking. So does his quintessential dish: tuna poke with spicy mayo, sesame oil and crispy battered-and-fried nori crackers. 871 Sutter St.; [liholihoyachtclub.com](http://liholihoyachtclub.com).



“NO MATTER  
WHAT'S  
GOING ON,  
POKE ALWAYS  
BRINGS ME  
BACK HOME.”

Plate by Janaki  
Larsen.

## Tuna Poke on Nori Crackers

Total 1 hr; Serves 8

### NORI CRACKERS

Canola oil, for frying

$\frac{3}{4}$  cup cornstarch

Four 8-inch-square  
unseasoned nori sheets,  
cut in half

Kosher salt

### SPICY MAYO

$\frac{1}{4}$  cup good-quality  
mayonnaise

$\frac{1}{4}$  tsp. tamari

1 tsp. Sriracha

### TUNA POKE

12 oz. sushi-grade tuna, cut  
into  $\frac{1}{4}$ -inch dice

4 tsp. minced scallion

2 tsp. minced peeled fresh  
ginger

2 tsp. seeded and minced  
jalapeño

1 tsp. tamari

$\frac{1}{2}$  tsp. toasted sesame oil

Kosher salt

Radish matchsticks,  
daikon sprouts, micro red  
shiso and toasted sesame  
seeds, for garnish

**1. Make the nori crackers** In a large enameled cast-iron casserole, heat 3 inches of oil to 350°. Set a rack over a baking sheet and line with paper towels.

**2.** In a medium bowl, whisk the cornstarch with  $\frac{1}{2}$  cup of water until smooth. Working in batches of 2, dredge the nori in the cornstarch mixture, letting the excess drip off. Slowly drop the nori into the hot oil and fry for 2 minutes. Flip and fry for 1 minute longer, until crisp. Transfer to the rack, season with salt and let cool completely.

**3. Make the spicy mayo** In a small bowl, whisk all of the ingredients together until smooth.

**4. Make the tuna poke** In a large bowl, fold all of the ingredients except the garnishes together; season with salt.

**5.** Spoon the poke onto the nori crackers and dollop with some of the spicy mayo. Garnish with radish matchsticks, daikon sprouts, micro shiso and toasted sesame seeds. Serve immediately.



# ILIANA REGAN

THE NATURALIST

ELIZABETH, CHICAGO  
@elizabethrestaurant

► At least half the menu at Elizabeth, Iliana Regan's tiny ticketed restaurant, is always inspired by the foods she gathers on foraging excursions. "And in the summer, it's 100 percent based on what I've found," she says. The self-taught chef grew up on a 10-acre Indiana farm. "We had the occasional pigs and chickens, and my mother preserved everything." Now Regan spends most Sundays in the woods, collecting ingredients that often sound a little oddball—like sassafras twigs, which she'll turn into ice cream or cake for a supremely naturalist dessert. 4835 N. Western Ave.; elizabeth-restaurant.com.



**Veggie-O's**  
Regan serves skin with root vegetables shaped like circles.



**Wild Style**  
Deer skulls that Regan found in the woods decorate her restaurant.



**Foraged Fruit**  
Regan sometimes hunts for the berries in the jam she serves with housemade brioche and butter (p. 30).  
Plate by Janaki Larsen; bowl by Henry Street Studio.



**Dessert from the Forest**  
Porcini ice cream comes with sassafras cake, edible moss and shaved herb ice.

## ILIANA'S OBSESSIONS



TWICE A YEAR I TAKE BIG GROUPS OUT FORAGING. I FOCUS ON EDIBLES LIKE VIOLET LEAVES—THINGS YOU CAN ALWAYS FIND, RATHER THAN HOPING FOR THAT ONE MOREL."

TOP, LEFT AND BOTTOM LEFT: MONICA KASS ROGERS; MIDDLE LEFT: NICOLAS DOURGUEHEN