

FOOD & WINE

MARCH 2006

red hot design

great food meets
modern style

**Prefab food
revolution**
Fast meals
from fabulous
ingredients

**Shopping
with chefs**
The ultimate
kitchen
boutique

**Coffee
fanatic's
guide**
Perfect
beans
& the top
machines

WWW.FOODANDWINE.COM



U.S. \$4.50 CAN. \$5.50

AOL KEYWORD: FOOD & WINE

PREFAB REVOLUTION

MADE-TO-ORDER JEANS

Some clothing designers are letting shoppers customize their look. Consider denim couturier Christopher Scott of Manhattan's An Earnest Cut & Sew. In a studio decorated with beaver pelts, customers select denim variety, button style and other details from a range of options. Pants are ready three weeks later, with the buyer's signature and the assembly date embroidered on the (customizable) pocket lining (from \$460; 212-242-3414).



DIY ROADSTERS

"Kit car" companies let buyers mix and match replica parts from vintage automobiles to create their own custom roadsters. The silver model below, from a company called Thunder Ranch, starts with a 1950s Porsche body and adds wheel "eyebrows" that are more typical of a midcentury Mercedes (from \$4,000; thunderranch.com).



PRE-ASSEMBLED HOUSES



Prefab houses are put together in a factory, then brought to the site almost fully built—down to the kitchen cabinets. The design at left is from Resolution 4 Architecture (from \$175 per sq ft; 212-675-9266).
—Ratha Tep

Potato-Crusted Salmon with Herb Salad

TOTAL: 30 MIN

4 SERVINGS

Preshredded potatoes, sold in plastic bags in the supermarket frozen-food department, usually end up as hash browns. This recipe suggests an entirely new use for them: seared onto fat fillets of salmon to form a fantastic crisp crust.

4 cups frozen shredded potatoes (hash browns), thawed and squeezed dry

2 tablespoons snipped chives

2 tablespoons all-purpose flour

Salt and freshly ground pepper

Four 8-ounce skinless salmon fillets

1 cup vegetable oil

1½ teaspoons fresh lemon juice

1 teaspoon Dijon mustard

1½ tablespoons extra-virgin olive oil

4 ounces herb salad mix (6 cups)

1. In a medium bowl, toss the potatoes with the chives and flour and season with salt and pepper. Lay the salmon fillets on a work surface and season with salt and pepper. Evenly pat the shredded potatoes onto the top of each fillet.

2. In a large nonstick skillet, heat the oil until shimmering. Carefully add the salmon fillets to the oil, potato side down, and cook over moderately high heat, undisturbed, until browned, about 8 minutes. Carefully flip the salmon and cook for 1 minute longer. Using a slotted spatula, transfer the salmon to plates. Blot off any excess oil.

3. Meanwhile, in a medium bowl, whisk the lemon juice, mustard and olive oil. Season with salt and pepper. Add the herb salad mix and toss to coat. Transfer the salad and salmon to plates and serve.

WINE Winemakers have discovered that the Anderson Valley's warm, sunny days and cool, foggy nights make it ideal for Pinot Noir, salmon's best red-grape partner; in the past 10 years, Pinot acreage here has more than tripled. Try the 2003 Handley Anderson Valley, full of crushed-berry flavor, or the cherry-inflected 2003 La Crema Anderson Valley.