

# Hemispheres

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## BABY, YOU CAN'T DRIVE MY CAR

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## THE HEMI Q&A: LISA KUDROW

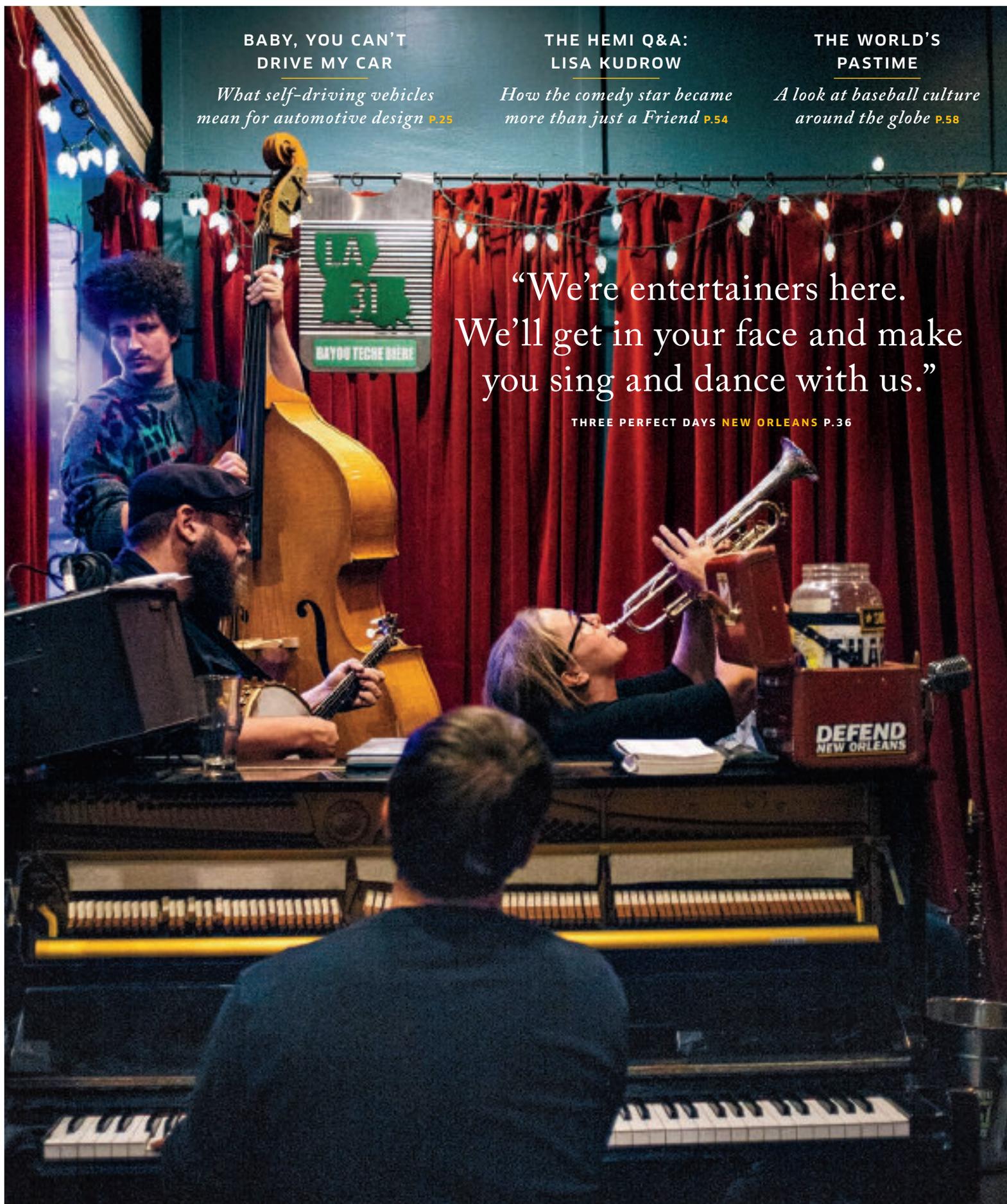
*How the comedy star became more than just a Friend* P.54

## THE WORLD'S PASTIME

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“We’re entertainers here. We’ll get in your face and make you sing and dance with us.”

THREE PERFECT DAYS NEW ORLEANS P.36



**How to Fat-Wash a Cocktail**  
(Courtesy of NYC mixologist Eamon Rockey)



Mix fat and spirit

Freeze to solidify

Discard the fat

1. Choose a fat that is liquid at or just above room temperature but solid when chilled, such as coconut oil, bacon renderings, or butter.
2. Select a spirit (20 percent ABV or higher) that is neutral (such as vodka) or has a flavor that complements the fat (such as white rum and coconut oil).
3. Combine liquid fat with room-temperature spirit in a Ziploc bag or airtight plastic container. Mix by agitating aggressively.
4. Allow the mixture to rest for at least 24 hours, agitating occasionally.
5. Freeze to solidify the fat, and then discard the fat.
6. Strain the spirit, and keep it refrigerated indefinitely.

#### CHEMISTRY

The cocktail world continues its descent into sin with the addition of that ultimate symbol of gastronomic decadence: foie gras.

At Toronto's Maman, which is known for its French twists on North American classics, the traditional bourbon Old Fashioned gets a dash of Angostura bitters that has been *fat-washed*—a process in which flavor is infused but the greasy, oily fats are frozen and skimmed off—with seared goose liver. “We figured, what could be more French than foie gras?” says co-owner Othman Kacimi, who stirs together Bulleit bourbon, sugar, ice, and a generous eight dashes of the savory bitters. “The Angostura becomes a lot smoother with the foie, so we realized we could increase the amount we use.”

While the key ingredient may scream “France,” it is being applied to some decidedly New World creations. An American classic inspired the Flashback at Chicago's Annex at GreenRiver. “I once worked at a restaurant that served foie gras peanut butter and jelly bites,” says bartender Julia Momose, “and this is a nod to that.” The frothy concoction of egg whites, cashew apple *feni* (a spirit from Goa, India), barley shochu, peanut syrup, smoky rhubarb amaro, and raspberry liqueur is offered with a supplementary topping of shaved foie gras, thanks to the kitchen at the restaurant next door. **“Most of us aren't trained to use these classic French techniques, but we're all getting more excited about the culinary approach to cocktails today,” Momose says. “Now, more than ever, we're really bringing the kitchen to the bar.”**

For a less foodie but still Francophilic option, Justin Lavenue and Dennis Gobis at Austin's Roosevelt Room make their Silver Meadows cocktail by combining foie gras-washed St.-Germain with tequila, pisco, sake, clarified lime and grapefruit juice, agave syrup, and a sweetgrass tincture. “Foie gras is usually served alongside a sweet component, so this was a perfect pairing,” Lavenue says. “It's by far the most labor-intensive drink we serve at the bar, but it's well worth it.”

## Coupe de Gras

Foie gras finds a second life as a drink mixer

### Pisco Sour Sweet

The South American brandy moves from the bar to the dessert cart

#### CULINARY ARTS

Pisco is well known for its starring role in cocktails like the frothy pisco sour. Now, international chefs are using the grape brandy to bolster contemporary Latin-inspired desserts.

“Pisco possesses a special bouquet that goes with almost every ingredient,” says chef Pedro Miguel Schiaffino, who uses pisco to macerate wild Andean blueberries and tart *aguaymantos* (Cape gooseberries) for the cream cheese trifle on Aqua Expeditions' *Aria Amazon cruises*.

At Scout, in Seattle's new Thompson hotel, pastry chef Kate Sigel turns pisco into gelee squares and mixes it into lemon sorbet and lemon cream, served with mint, meringue, and compressed green apples for her Sea Glass dessert (pictured below).

And SushiSamba pastry chef Michael Outlaw tops deconstructed black forest cake with pisco-soaked cherries and cherry-pisco sorbet. He's even brought pisco to brunch: His quinoa pancakes are served with maple syrup infused for 48 hours with pisco and vanilla beans. —CHARU SURI

BY NICOLE SCHNITZLER PHOTOGRAPHY BY LIZ MCBURNEY

