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THE **L.A.**
COOKBOOK

RECIPES FROM THE BEST
RESTAURANTS, BAKERIES, AND BARS
IN LOS ANGELES

RIZZOLI
NEW YORK



Augustine Wine Bar / Falldorf Salad

Faithful to its name, this salad from Studio City's food-forward Augustine Wine Bar delivers on autumnal colors. Persimmon runs the tables at the farmers' market come November, so pair the bright orange fruit with burnished candied pecans, deep green arugula and herbs, purple grapes, sliced red apples, and blue Gorgonzola. Flavor-wise, the tangy-sweet cheese in particular stands out against a vinaigrette of pickled fennel brine and shoyu. Not exactly the mayo-blanketed Waldorf salad of 1950s hotel luncheon lore.

The salad does well passed around the Thanksgiving table, or you can build it into an entrée by marinating a chicken breast with some of the dressing and grilling it, then slicing the meat. The pickled fennel, which doesn't end up in the salad but certainly could as a stand-in to a Waldorf's celery, is a versatile, refreshing condiment anywhere you'd use pickled onions. Sprinkle them on burgers, tacos, roasted fish, or avocado toast.

SERVES 4

CANDIED PECANS

2 egg whites
¼ cup sugar
1½ teaspoons water
¼ teaspoon ground fennel seeds
¼ teaspoon ground cinnamon
½ pound raw pecans
Salt

To candy the pecans: Preheat the oven to 250°F. Butter a rimmed baking sheet.

In a bowl, whisk the egg whites, sugar, water, ground fennel, and cinnamon until foamy. Add the pecans and toss until well coated. Season with salt. Spread the nuts evenly on a baking sheet and roast, stirring every 15 minutes. When sufficiently dried and caramelized, remove from the oven and let cool on the sheet.

To make the vinaigrette: First, slice the fennel into slivers and pack into a small jar.

WHITE SOY-FENNEL VINAIGRETTE

1 fennel bulb
1 cup plus 2 tablespoons water
7 tablespoons rice vinegar, divided
6 tablespoons sugar
3 tablespoons salt
½ cup shoyu (white soy sauce)
2 tablespoons yuzu juice
1 tablespoon aged balsamic vinegar
2 cups extra-virgin olive oil

In a pot, combine the water, 6 tablespoons rice vinegar, sugar, and salt and stir. Heat over medium heat. Once the sugar and salt are fully dissolved and the mixture is boiling to the point where it will still bubble after you stir it, pour it over the sliced fennel. Cover and allow to cool. Once the jar is at room temperature, place in the refrigerator to pickle. To quick pickle, leave overnight, or for up to 5 days. (Reserve the pickled fennel for other use.)

To finish the vinaigrette: In a bowl, whisk together ¾ cup of the pickling liquid with the shoyu, yuzu juice, balsamic vinegar, and remaining 1 tablespoon rice vinegar. Whisk in the olive oil, taste, and adjust the seasoning.

TO ASSEMBLE

2 large handfuls of wild arugula
1 Fuyu persimmon, cut into slices
1 cup seedless grapes, halved
1 Honeycrisp apple, sliced
1 tablespoon chopped mixed herbs, such as parsley, chives, tarragon, and chervil
½ cup crumbled Gorgonzola cheese

To serve: In a large bowl, combine the arugula, persimmon, grapes, and apple slices. Add the herbs and toss with about half the vinaigrette (enough to coat but not saturate the salad). Top with the Gorgonzola cheese and candied pecans, and serve immediately.