



The Confluence of Taste and Memory

A culinary encounter with Chef Hubert Keller, TV personality and executive chef at Fleur in Las Vegas, as he talks about the tastes of his past.

不懼風雨 勇於發現

——女星楊冪的時尚態度

成功的事業，幸福的家庭，每天以靚麗又精神飽滿的
 的夢想，那又該如何實現呢？

Text by Susan Kime Translated by Zhao Wen



作為 Peter Rose Architect & Design Inc. 建築設計公司的創辦者，建築設計師 Peter Rose 一直以善於設計富於房主個性化色彩的房屋而著稱。用 Peter 自己的話說：「我們衷心希望能將我們的價值觀與客戶的價值觀完美地交織在一起，永遠也不要忘記這座房子究竟是為誰而設計。」

見過 Peter 作品的人，都會為他設計中簡約卻不簡單的深厚內涵所折服。他相信一個設計精美的家可以豐富見過 Peter 作品的人，都會為他設計中簡約卻不簡單的深厚內涵所折服。他相信一個設計精美的家可以豐富見過 Peter 作品的人，都會為他設計中簡約卻不簡單的深厚內涵所折服。他相信一個設計精美的家可以豐富見過 Peter 作品的人，都會為他設計中簡約卻不簡單的深厚內涵所折服。

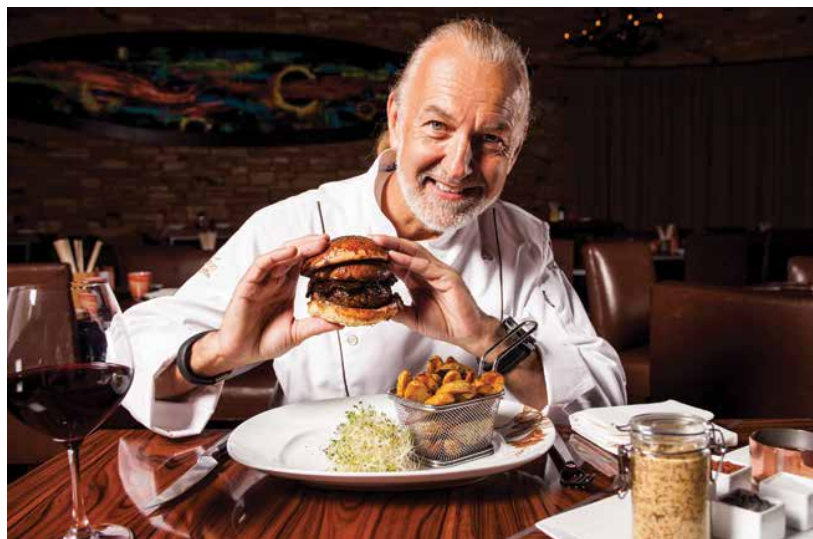
Chef Hubert Keller's award-winning cuisine is inspired by the tastes of his childhood in the Alsace region of France. His parents owned a pastry shop in Ribeauvillé, Alsace, where Keller often helped with the baking. His grandmother was famous in his family for her Sunday dinner extravaganzas, made from local meats, vegetables and herbs.

I have been to the Alsace region twice and enjoyed traditional food there each time. So as I enjoyed brunch at Fleur restaurant in Las Vegas, where Keller is head chef, I asked him about a traditional dish from the region — the tarte flambée Alsacienne.

He smiled and his face lit up as though my acquaintance with a dish from his homeland were an acquaintance with one of his friends or relatives.

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At Fleur, we do sweet and savoury variations — both are tastes of my past, again delivered to the present. I will give you the recipe," he said. At age 16, Keller apprenticed at the three-star Michelin restaurant L'Auberge de L'III, near his hometown. There he learned the artistry of haute French cuisine. He eventually moved to the south of France and studied under the great French chef, Roger Vergé.

Vergé's brand of *nouvelle cuisine* was called *cuisine du soleil*, or "cuisine of the sun." Nouvelle cuisine is a modern style of French cooking that contrasts with the haute French cuisine in that it prefers lighter, more delicate dishes, and focuses more on presentation. Vergé taught Keller to

work with Mediterranean food, enhanced with vegetable essences and fruit reductions.

As Keller's career progressed, he got his own TV program on PBS, *Secrets of a Chef*. He has also appeared on other programs, such as *Top Chef*. He has won awards, including several of the James Beard Foundation's *Best Chef in America* and *Outstanding Chef* awards. He has cooked for several U.S. presidents; he was once invited to the White House to prepare healthy, sophisticated menus for President Bill Clinton and his family.

Though Keller has long been in America, he is not that far from Alsace in terms of his memories and tastes. His most recent book, *Souvenirs: Stories & Recipes from My Life*, reverberates with the food legacy of the region and his past.

As I sat at a table at Fleur, I noticed the upper floor, Fleur's wine storage section. It was an open area that could be seen from my first-floor dining table. And it was seductive. I wanted to explore and see what wines were there.

But, brunch was first — and Chef Keller himself was at our service. Always with a cheerful smile,



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his silver hair pulled back in a ponytail, he looked just like the images in his book. His personality was as bright as his smile, and he was curious, always wishing to learn what our small group thought of his food combinations and presentations.

His brunch was a complex though complementary set of tastes, and Keller discussed these with us. First came the breakfast pastries: chocolate croissants, banana french toast with Nutella filling, cinnamon beignets. And then his signature brunch dishes: carnitas hash, combining roasted pork, fingerling potatoes, tomatillo salsa and poached eggs; and the Hangover Angus Short Rib Benedict, a slow-cooked short rib with a jalapeno-based hollandaise sauce served on a potato cake.

The libations were as surprising: artisanal light fruit beers, hard ciders, and a bloody mary with unique accoutrements — pieces of bacon, carrot, and olive to be consumed along with the drink.

I asked Keller if he could take me on a tour of the wine room upstairs. He was happy to

show it to me, as well as the special table set for those who wanted to dine amid some of the most expensive champagnes and wines in the world.

It was there that I asked him about his famous, and somewhat sensational (even for Las Vegas), item at Fleur — the \$5000 burger. I wanted to know why it was so expensive.

"Ah!" he said, "well, I must tell you a secret! The burger is free. But the bottle of the rare, aged Chateau Petrus isn't!"

This Petrus comes with the burger, as the perfect pairing. Though the wine accounts for most of the price, the burger ingredients are also premium — for example, it includes a patty of Wagyu beef (about \$100 per pound) and sliced black truffles (\$1,500 per pound).

Keller's dishes now range from the quintessentially American — his burger expertise extends beyond the Fleur's famous burger to Keller's other restaurant, called the Burger Bar — to a variety of other flavours from around the world. But the tastes of Alsace remain his foundation.

法國亞爾薩斯「火焰薄餅」

Tarte Flambée Alsacienne

Recipe from: *Souvenirs: Stories & Recipes from My Life* by Hubert Keller
Serves 4



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The Dough (Makes 4 tartes)

1½ teaspoons active dry yeast
¾ cup warm water
2 cups unbleached bread flour
½ teaspoon sea salt
1½ teaspoons sugar
1 tablespoon extra virgin olive oil

The Topping

4 slices bacon, cut into ½-inch pieces
1 medium yellow onion, very thinly sliced
Sea salt/ground black pepper
½ cup fromage blanc
½ cup crème fraîche
½ teaspoon sherry vinegar
Pinch of piment d'Espelette (Basque chili pepper powder)
1 cup coarsely shredded Gruyère cheese (optional)

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Left: The large gourmet chef's international kitchen features top-grade professional stainless



To make the dough:

In a small bowl, stir yeast into warm water. Measure the bread flour, salt, sugar, and olive oil into the bowl of a standard mixer fitted with a dough hook attachment. Turn machine on low to combine ingredients. With mixer on low, gradually add the yeast and water mixture.

Knead for five minutes, let the dough rest for 20 minutes, then continue to knead for another five minutes. You should have an elastic, non-sticky dough. Roll the dough into a ball, dust a large bowl with flour, add the dough, cover with plastic wrap and let rise in a warm place for an hour. Then gently punch the dough down, and divide into four portions. Roll each into a tight ball, set on a lightly floured counter, and let them rise again. When ready to bake, preheat oven to 500. Line two baking sheets with parchment paper.

To make the topping:

In a large skillet, fry the bacon until the fat is gone, but the bacon is not yet crispy. Remove bacon to paper towel to drain. Discard all but one tablespoon of bacon fat for the skillet. Add the onion, pinch of salt, and ½ cup water, and place over medium heat until the onions are soft, about 7 minutes. Continue to cook until no liquid is left. Remove, set aside.

In a small mixing bowl, combine the fromage blanc, crème fraîche, vinegar, ½ tsp salt, ¼ tsp pepper, and piment d'Espelette. Whisk until smooth and set aside.

To make the Tartes:

Pat each ball of dough flat. On a lightly floured work surface, roll each into an oval — about 5 inches wide, 15 inches long, or into a circle. Work sequentially, allowing one crust to relax while working on the others. The dough should be very thin, less than 1/8 inch thick. Transfer the crusts to the prepared baking sheets and parchment.

Spread the cream mixture evenly over the dough, leaving a ½-inch border all around. Divide the onions and bacon evenly between the tartes. Sprinkle them with cheese. Bake until the crust has browned and the topping is brown and bubbling — about 7 minutes. Serve immediately.