

peaches, the size of a little finger, and serves them with yogurt, olive oil, and balsamic vinegar. "I like their grassy, meaty, fresh flavor," he says. "Quite frankly, if I could get the green, I would be buying them all the time for creative research, even though they are an expensive specialty item."

Andres also uses the almonds for a white gazpacho, as do New York City chefs like **Scott Barton** at the East Village vegetarian restaurant **Counter**, who prepares an almond/leek variation. Barton also uses the nutlets as a filling for strudel, accompanied by a straw-

berry/rhubarb compote. Then, when the almonds are starting to become firm, somewhere between a fruit and a nut, he presents them in their velvety husks on a cheese plate, giving customers a new tactile experience by allowing them to skin the white nuts for themselves.

Gazpacho is just one of dozens of dishes in which **Gregory Brainin**, chef de cuisine at **Jean Georges** in New York City, indulges his green almond proclivity. "I believe that flavors correlate to colors," Brainin explains, "and the almonds taste green and mossy, a deep, dark, fresh summer rain kind of feeling, with a strong anise taste I like to exploit." The nuts are used in infusions and sauces, in milk for foams, or toasted à la minute in butter. "Sometimes," he notes, "when I just scoop out the jelly to coat



Just as they look, green almonds taste like a vision of spring. Photo by Dreamstime.

fish, it literally pops in your mouth. Or I sauté fluke and serve it very simply with a summer truffle and green almond/butter sauce. We've also done a green almond, fennel, and butter emulsion; just these three ingredients go into a blender but come out with a symphony of flavor—you'd swear to God there were nine things in that blender. That's a kind of magic."

The magically fragile almonds vanish in June, but Manrique reveals a trick: "At the early crunchy stage, we peel them and put them in a vacuum machine, then in the freezer, so we can use them until August."

Green almonds are often available in season at Middle Eastern food stores or can be ordered online at www.stewartandjasper.com (later stage in May, only) and www.mandelininc.com. ■

DICE, Slice, Shred, Grate, Julienne, Mix, Chop, Puree, Blend and Knead Dough...



All-in-one, Fabulous
NEW Machine
Robot Coupe®
R2N Dicing®

Perform ALL your food processing functions in ONE machine with the Robot Coupe R2 Dicing Food Processor—slice, shred, grate, julienne AND DICE! Mix, chop, puree, blend and knead dough in its 3-quart bowl attachment. And, know that the R2 Dicing Processor has been engineered and built to the same high standards you have come to expect from Robot Coupe.

Get the R2 Dicing Machine for your kitchen,
call: 800/824-1646 or email: info@robotcoupeusa.com

robot coupe®

Robot Coupe U.S.A., Inc. • PO Box 16625 • Jackson, MS 39236-6625
Fax: 601/898-9134 • www.robotcoupeusa.com
email: info@robotcoupeusa.com

FOR FURTHER INFORMATION CIRCLE 11 ON READER SERVICE CARD.

A journey around the world to create the freshest tasting gin.



Introducing Magellan Gin, handcrafted using fresh, exotic botanicals from around the globe. Following triple distillation, the fresh botanicals are added to the neutral spirit and immediately redistilled a fourth time in small batches. It is then infused with natural iris root and flower, which gives Magellan its crisp taste and blue color. This fresh distillation process offers a refreshingly smooth gin of clean, balanced character unmatched in the world.

The Original Natural Blue Gin™

Magellan Gin® 44% Alc/Vol., Imported from France by Clifton Importers Ltd., Paramus, NJ 07652. Ad: Gigante V&P Partners magellanpin.com