

the artist & the chef

SUPERSTAR CHEF
DANIEL BOULUD AND
RENOWNED ARTIST
VIK MUNIZ POUR
CAIPIRINHAS, LADLE OUT
A LUSH SEAFOOD SOUP
AND SPILL WINE (ON
PURPOSE!) AT A PARTY
CELEBRATING BRAZIL.

by kate sekules

photographs by lucas blalock

*food photographs
by stephanie foley*

IT'S OBVIOUS FROM THE VERY FIRST CAIPIRINHA, mixed by Daniel Boulud with Leblon cachaça, sugar and fresh lime, that the French star of the New York food scene is a raging Brazilophile.

The setting for this Brazil-themed party is the Brooklyn studio and home of acclaimed artist Vik Muniz: a light-flooded converted warehouse with glass cases of vintage cameras, mod furniture and a verdant, semitropical garden. To go with the cocktails, Boulud and his team are passing *bolinhos de bacalhau*, deep-fried croquettes of salt cod and potato, a Brazilian bar snack (recipe, p. 126). One might expect Boulud, one of the world's most respected classical French chefs, to turn up his nose at such a humble dish, but no, he is doing full justice to this good, honest food.

Muniz was raised in São Paulo, so it's not so surprising that he is enthusiastic about the *bolinhos*. But he is less fond of the elegant stemware Boulud has brought for serving the caipirinhas. "Expensive bars use these fancy glasses," he says. "But normally, at Brazilian bars, you get a caipirinha in a wide, square glass called a *copo Americano*. It's one of my favorite things about Brazil and design." In fact, Muniz recently convinced the design store at Manhattan's Museum of Modern Art to stock the glasses. The museum itself has been collecting Muniz's artwork since the late 1990s.

New York City-based writer Kate Sekules recently launched the curated clothing-swap website refashioner.com.



Daniel Boulud adds a splash more *cachaça* to Vik Muniz's caipirinha, the classic Brazilian cocktail—perfect with crispy salt-cod *bolinhos* (recipes, p. 126).





"It's flirting with bouillabaisse," says Boulud of his *moqueca* (recipe, p. 144).

Bowl by Christiane Perrochon.

Muniz uses unconventional materials to create temporary artworks, which he then photographs for posterity. His favorite medium? Food. Particularly well known are his version of Leonardo da Vinci's *The Last Supper*, executed in Bosco chocolate syrup, and his takes on the *Mona Lisa*—one painted with peanut butter, the other with jelly. Muniz is also an epicure with a wine cellar that's deep and interesting enough to match Boulud's famous and grand one. Another reason the artist and chef could be soul brothers: Both love a party, especially one with great food and wine.

Next to the *bolinhos* is a bag containing napkins marked "Wine Stains." Muniz has produced it to illustrate his first collaboration with Boulud, a series of wine splatters transmogrified into artworks adorning the walls of Manhattan wine bar Bar Boulud, one of the newest of the chef's 10 restaurants. Who conceived this project? "It's all her fault!" Muniz exclaims, pointing to his friend Lisa Mamounas, founder of Culinary Insiders, which organizes tours and private dinners at some of Manhattan's top kitchens.

Mamounas also stages events that unite the art and food worlds, though none, perhaps, quite so directly as the Bar Boulud collaboration. "Vik is one of my favorite artists of all time," she explains. "When I met him, I thought of Daniel, who was then working on Bar Boulud—and I thought, Why not have real art there?"

She introduced them, parties were thrown, and wine was spilled—on purpose, onto the napkins in the sack, each of which has a Rorschach-like blotch labeled with words like "Pétrus '53," "Cheval Blanc '47" and "Latour '61." The framed photos in Bar Boulud of these costly spills are a comment on "excessive connoisseurship," as Muniz puts it, as if anyone could identify great vintages from the stains they leave. Adds Boulud, "Every time you have a big party, all that remains are the wine stains. And sometimes it's beautiful."

Today's party is still far from the stain stage. "We don't want to wash too many glasses," declares Muniz, waving a chrome ice bucket, "so when you're ready to change your wine, toss it here." These wines include several bottles brought by Boulud (five French, one Basque) and two from

Muniz (both French: a 1998 Guigal Côte Rôtie La Turque and a 1995 Domaine du Pégau).

The party's first wine is a fizzy Cremant de Bourgogne. The contrast with the decidedly proletarian *bolinhos* is almost comical, and it prompts Muniz to wax lyrical about his favorite food back home. "Brazilian food is so rich, but Rio isn't a gastronomic city. São Paulo is a great place to eat, but Rio? Rio is a great place to drink. And they have so many, many tasty things in the bars." He describes *cal-dinho*, a "little soup" of black beans and onion with cilantro and crumbled bacon, served late at night in shot glasses.

Muniz and Boulud have long been discussing a joint venture, either a bar in Brazil or a Brazilian bar in Manhattan. Bars are in Muniz's blood: His father, known as Careca ("baldy"), was maître d' of a famous watering hole in São Paulo. "It was where everyone took their mistresses," Muniz laughs. "So then my father goes to my openings in São Paulo, and who does he see? All his clients. With their wives. His clients say, 'Careca, what are *you* doing here?'"

Hinting at what a Muniz-Boulud bar could offer, the hit of the lunch is Boulud's modern *moqueca*, the iconic Brazilian seafood stew, served over cashew-flecked rice (recipe, p. 144). Brazil has two kinds of *moqueca*: *capixaba*, from the southeastern coastal state of Espírito Santo, cooked in its namesake black clay pot with olive oil and achiote paste; and *baiana*, from the northeastern state of Bahia. With the longest coastline in the country, Bahia has some of Brazil's best seafood. Its proximity to West Africa explains the coconut milk and dendê oil added to the tomato, cilantro and hearts of palm in the stew. The dendê oil lends a distinctive saffron-like scent, though fortunately not as overwhelming as it might be in Bahia where, as one Brazilian at the party says, cooks add a whole bottle of the stuff to the pot.

"So that I don't get too many compliments," announces Boulud, amid much slurping, "the *moqueca* recipe comes from Claude Troisgros." He is referring to the French chef, a son of one of the founders of Roanne's revered Maison Troisgros, who has three restaurants in Rio. "We called Claude, he sent it and Vik translated it. Everything Claude does he tweaks a little bit. This is my interpretation." The Brazilians at the table who know the real *moqueca baiana* marvel at the lightness of Boulud's version. "Yes, it's flirting with bouillabaisse," Boulud laughs.

The main course also bridges Brazil and France. Boulud has roasted lamb in a crust of basil and pine nuts that evokes Provence, but he accompanies it with okra sautéed with a favorite Brazilian nut—not Brazil, but cashew (recipes, pp. 126 and 128). Boulud even produces loaves of Brazilian-style bread, wickedly baked with a stick of butter apiece. ("If you can find this in Brazil, I'll buy the bakery," Muniz says.) Inspired by this abundance, Muniz recalls more Brazilian favorites, like his grandmother's *tutu*, a stew of black beans, cassava flour, beef and collard greens. He encourages Boulud to check out the kilos (buffets that charge by weight) on his next trip to Brazil; one called Celeiro often falls under the gringo radar, he says, "but it's one of the hottest tables in Rio, complete with soap stars and paparazzi."

After a sundae of tropical fruit and ginger mousse (recipe, p. 128), the friends continue to plot a Bar Boulud Brazil—not entirely jokingly. It's clear that the chef draws real inspiration from Muniz's *bolinhos* and *tutu*, kilos and caipirinhas. Boulud salutes the host: "My love of Brazil started a long time ago, but since I met you, it has grown."



vik's best food art

DOUBLE MONA LISA (PEANUT BUTTER & JELLY), AFTER WARHOL SERIES, 1999

The 1999 Cibachrome print is one of Muniz's best-known pieces. It's a reworking of the iconic da Vinci painting done in jelly on the left side, peanut butter on the right. "I have always taken humor very seriously," Muniz says.

SUGAR CHILDREN

For this 1996 series of gelatin silver prints, Muniz used sugar on black paper to depict the offspring of sugar plantation workers on the Caribbean island of St. Kitts. The haunting gallery contrasts the sweetness of youth with the bitterness of old age.



MEDUSA MARINARA

Muniz's 1997 *Medusa*, after Caravaggio's canvas, is made with marinara sauce and spaghetti; the pasta plays the role of the gorgon's writhing snake hair. The original edition consists of 10 Cibachrome prints.



ACTION PHOTO, AFTER HANS NAMUTH

For this 1997 piece now owned by the Museum of Modern Art in New York, Muniz used Bosco chocolate syrup to re-create Hans Namuth's photograph of Jackson Pollock painting *Autumn Rhythm*—a Chinese box of references.

brazilian party

DANIEL BOULUD'S CAIPIRINHA, P. 146 • SALT COD CROQUETTES

BRAZILIAN SEAFOOD SOUP (MOQUECA), P. 144 2008 Bieler Père et Fils Rosé

BASIL-CRUSTED LEG OF LAMB WITH LEMON VINAIGRETTE

2001 Bosquet des Papes Châteauneuf-du-Pape

SAUTÉED OKRA WITH CASHEWS, P. 128 • TROPICAL FRUIT SUNDAES, P. 128

Basil-Crusted Leg of Lamb with Lemon Vinaigrette

ACTIVE: 45 MIN; TOTAL: 2 HR 30 MIN
12 SERVINGS

With its basil-and-pine nut crust and bracing dressing of lemon juice and Dijon mustard, this lamb dish bridges Brazil and Provence. Lamb is wonderful with spicy Rhône blends, and Daniel Boulud and Vik Muniz poured several, including an older Châteauneuf-du-Pape, the powerful 2001 Bosquet des Papes. Another robust, less expensive Rhône blend is the dark-berried 2007 Charvin Le Poutet Côtes du Rhône.

- ¾ cup pine nuts (4 ounces)
- 2 cups packed basil leaves, plus 2 tablespoons chopped basil
- ⅔ cup plus 1 tablespoon extra-virgin olive oil—⅓ cup warmed
- 3 slices of packaged white bread, toasted and torn into pieces
- 2 garlic cloves, crushed
- 1 tablespoon finely grated lemon zest

Kosher salt and freshly ground

black pepper

Cayenne pepper

One 5-pound trimmed and butterflied

boneless leg of lamb

- 3 tablespoons unsalted butter
- 2 thyme sprigs
- 3 tablespoons fresh lemon juice
- 1 teaspoon Dijon mustard

1. Preheat the oven to 325°. Spread the pine nuts on a baking sheet and toast until golden, about 5 minutes. Let cool.
2. Fill a small bowl with ice water. In a small saucepan of boiling water, blanch the basil leaves for 10 seconds. Drain and

immediately transfer to the ice water. Drain and squeeze dry. Place the basil in a food processor with the ⅓ cup of warmed oil and puree until fairly smooth. Add the toast, 1 of the garlic cloves, 2 teaspoons of the lemon zest and ½ cup of the pine nuts and pulse until coarsely chopped. Season with salt, pepper and cayenne.

3. Set the lamb on a work surface fat side down and season it with salt and pepper. Rub half of the basil mixture on the meat. Roll up the meat and tie it at 1-inch intervals with kitchen string.

4. In a flameproof roasting pan, heat the 1 tablespoon of olive oil. Season the lamb with salt and pepper. Add the lamb to the roasting pan and cook over high heat, turning occasionally, until browned all over, 10 minutes. Add the butter, thyme and the remaining garlic clove to the roasting pan and cook for 1 minute, basting the lamb.

5. Transfer the lamb to the oven; roast for 1 hour and 15 minutes, turning once or twice, until an instant-read thermometer registers 130° for medium-rare. Transfer the lamb to a cutting board; remove the strings.

6. Preheat the broiler. Spread the remaining basil mixture over the roast and return the meat to the pan. Broil it 8 inches from the heat for 5 minutes, until the crust is lightly browned and sizzling. Transfer the meat to a cutting board; let rest for 20 minutes.

7. Meanwhile, in a bowl, whisk the lemon juice with the mustard. Whisk in the remaining ⅓ cup of the oil, ¼ cup of pine nuts, 1 teaspoon of lemon zest and the chopped basil; season with salt and pepper. Slice the meat; transfer to plates. Drizzle with the vinaigrette and serve.

Salt Cod Croquettes

ACTIVE: 1 HR 10 MIN; TOTAL: 2 HR

15 MIN PLUS OVERNIGHT SOAKING

MAKES 40 CROQUETTES

Known as *bolinhos* in Portuguese ("little cakes"), these croquettes are Boulud's take on a classic Brazilian bar food. Crispy on the outside and fluffy on the inside, with plump chunks of salt cod, they are a terrific match for zippy caipirinhas.

½ pound skinless,

boneless salt cod, rinsed

1 cup milk

2 thyme sprigs

1 bay leaf

8 garlic cloves—3 smashed, 5 minced

1 pound Yukon Gold potatoes,
peeled and cut into 2-inch chunks

1 tablespoon extra-virgin
olive oil

1 large shallot, minced

3 tablespoons chopped cilantro

1 teaspoon piment d'Espelette

1 large egg yolk

3 large eggs

1 cup all-purpose flour

1½ cups fine bread crumbs

Vegetable oil, for frying

Lemon wedges, for serving

1. In a medium bowl, cover the salt cod with cold water and soak in the refrigerator for 24 hours or for up to 2 days. Change the water at least three times.

2. Drain the salt cod; transfer to a large saucepan. Add the milk, thyme, bay leaf and smashed garlic. Pour in enough water to cover the fish by 2 inches. Simmer over low heat for 20 minutes, until the fish flakes with a fork. Using a slotted spoon, transfer the fish to a plate and let cool. Flake the fish.

3. Add the potatoes to the saucepan and simmer until tender, 10 minutes. Using a slotted spoon, transfer the potatoes to a large bowl along with 2 tablespoons of the cooking liquid; mash to a coarse puree.

4. In a small skillet, heat the olive oil. Add the shallot and minced garlic and cook over moderate heat until softened, about 4 minutes. Scrape the mixture into the bowl with the potatoes. Add the salt cod, cilantro,



Plates by Thomas Germany.
A crisp crust of basil, lemon zest,
pine nuts and bread crumbs
tops succulent butterflied leg of lamb.



After much French red wine comes dessert: a tropical fruit sundae with an easy ginger-mascarpone mousse, OPPOSITE. "Leo" glass from Crate & Barrel.

piment d'Espelette and egg yolk and stir until blended. Refrigerate the mixture until chilled, at least 30 minutes.

5. In a shallow bowl, beat the eggs with 1 teaspoon of water. Put the flour and bread crumbs in shallow bowls. Line a baking sheet with wax paper. Form the salt cod mixture into 1-tablespoon-size balls. Dredge the balls in flour, dip them in the beaten eggs and coat with the bread crumbs. Arrange the croquettes on the prepared baking sheet and refrigerate until chilled, about 10 minutes.

6. Fill a large, deep skillet with $\frac{1}{2}$ inch of vegetable oil and heat until shimmering. Working in 2 batches, fry the croquettes over high heat, turning once or twice, until golden all over, about 4 minutes; drain on paper towels. Transfer the croquettes to a platter and serve with lemon wedges.

Sautéed Okra with Cashews

 **TOTAL: 20 MIN**
12 SERVINGS

Okra and cashews are central to Brazilian cuisine; here the vegetable is lightly sautéed with slivers of garlic and tossed with the nuts for a great crunch.

- $\frac{1}{4}$ cup extra-virgin olive oil
- 2 pounds small okra
- Salt and freshly ground pepper
- 6 garlic cloves, thinly sliced
- $\frac{1}{2}$ cup salted roasted cashews, chopped
- 1 teaspoon finely grated lime zest, plus lime wedges, for serving

1. In a large skillet, heat the oil until shimmering. Add the okra, season with salt and pepper and cook over high heat, stirring, until tender, about 5 minutes.

2. Add the garlic to the skillet and cook over moderate heat until softened and fragrant, 3 minutes. Stir in the cashews and lime zest. Transfer the okra to a platter, garnish with the lime wedges and serve.

Tropical Fruit Sundaes

ACTIVE: 45 MIN; TOTAL: 2 HR 30 MIN
12 SERVINGS

For a fun yet elegant dessert, Boulud tops an easy, creamy ginger-mascarpone mousse with chopped mangoes and pineapple, raspberries and generous scoops of vanilla ice cream.

- 2 cups heavy cream
- 1 cup milk
- $\frac{1}{2}$ cup finely grated peeled fresh ginger (3 ounces)
- $6\frac{1}{2}$ tablespoons sugar



- 3½ teaspoons powdered gelatin (from 2 envelopes)
 9 ounces mascarpone cheese
 1 cup dried unsweetened coconut flakes
 1 pineapple—peeled, cored and finely diced (4 cups)
 2 large mangoes—peeled, pitted and finely diced (4 cups)
 ½ cup light brown sugar
 1 teaspoon finely grated lime zest
 ¼ cup lime juice
 2 pints raspberries
 2 pints vanilla ice cream
1. In a large saucepan, combine the cream and milk with the ginger and bring to a simmer. Remove from the heat, cover and let stand for 30 minutes.

2. Strain the cream into a bowl, pressing on the ginger. Wipe out the saucepan. Return the cream to the saucepan and bring to a simmer. Remove from the heat and whisk in the sugar and gelatin. Let the cream cool to lukewarm, then whisk in the mascarpone. Spoon the mousse into 12 glasses or bowls and refrigerate until set, 1 hour.
 3. Meanwhile, preheat the oven to 350°. Spread the coconut flakes in a pie plate and toast until golden, 3 minutes. Let cool.
 4. In a bowl, toss the pineapple and mangoes with the brown sugar, lime zest and juice. Spoon the pineapple and mangoes over the ginger mousse and top with the raspberries. Scoop the ice cream into the bowls, garnish with the toasted coconut and serve.
- SERVE WITH** Shortbread cookies.

continued on p. 144

POP QUIZ

1 Along with ice, what are the three basic ingredients in the Brazilian cocktail caipirinha?

- A** Gin, tonic water and limes
B Cachaça, limes and sugar
C Cachaça, coconut milk and cream

2 The Brazilian wine industry was first established in the late 19th century by immigrants from which country?

- A** Italy **B** Chile **C** Portugal

3 What are the predominant wine grapes in Brazil?

- A** Cabernet Sauvignon, Merlot and Chardonnay
B Malbec and Torrontés
C Pinotage and Chenin Blanc

ANSWERS 1. B; 2. A; 3. A