

Boerum Hill, Gastronomy Guide.

Boerum Hill

Brooklyn

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Mile End Deli.

Address:
97A Hoyt Street
Brooklyn, NY 11217

(718) 852-7510
mileenddeli.com

Mile End is a Jewish delicatessen in New York City committed to breathing new life into old-world traditions. With locations in Boerum Hill Brooklyn, and NoHo Manhattan, Mile End redefines delicatessen classics by fusing the spirit and craftsmanship of the past with a thoroughly modern sensibility and aesthetic.





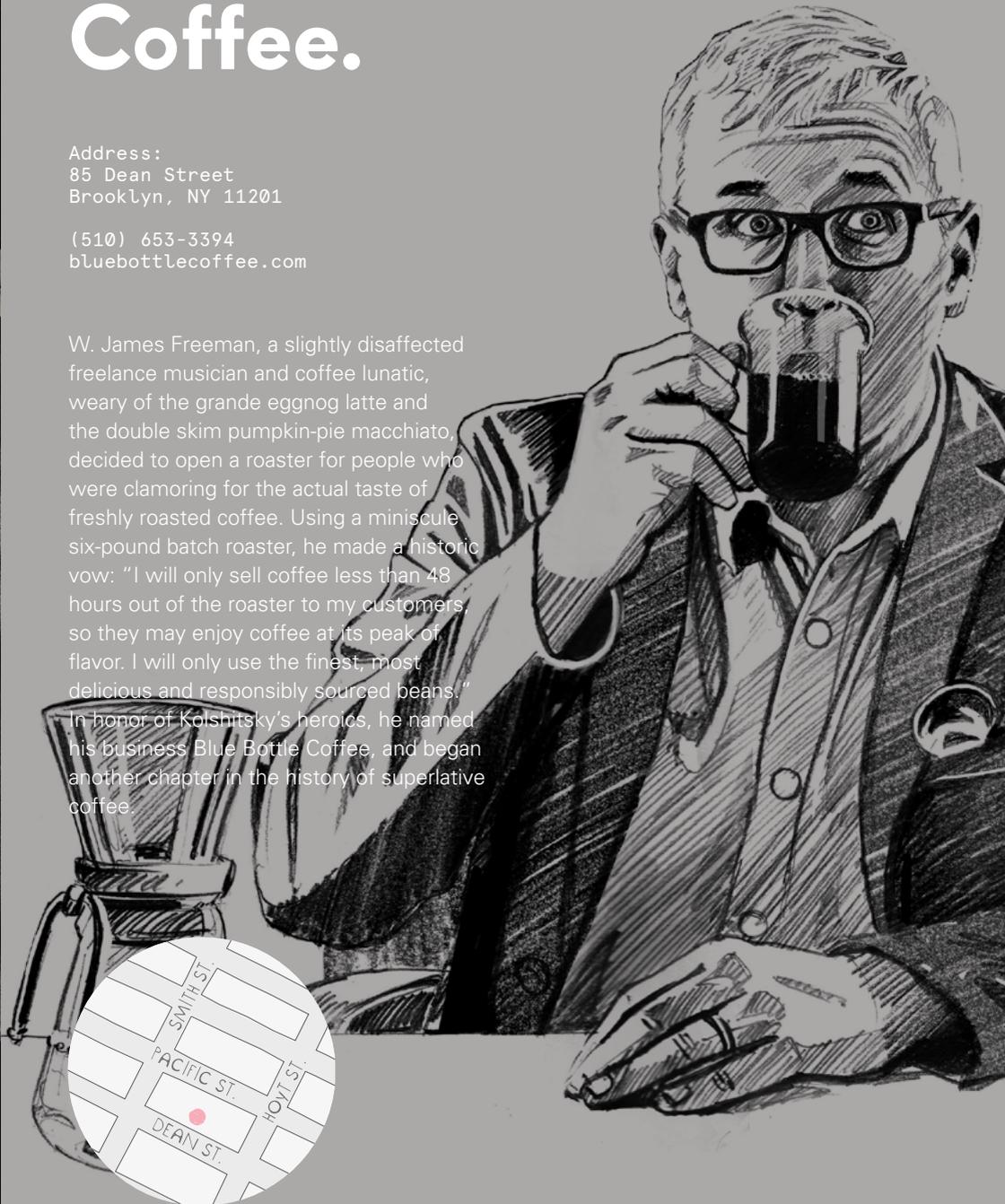
Blue Bottle Coffee.

Address:
85 Dean Street
Brooklyn, NY 11201

(510) 653-3394
bluebottlecoffee.com

W. James Freeman, a slightly disaffected freelance musician and coffee lunatic, weary of the grande egnog latte and the double skim pumpkin-pie macchiato, decided to open a roaster for people who were clamoring for the actual taste of freshly roasted coffee. Using a miniscule six-pound batch roaster, he made a historic vow: "I will only sell coffee less than 48 hours out of the roaster to my customers, so they may enjoy coffee at its peak of flavor. I will only use the finest, most delicious and responsibly sourced beans."

In honor of Kolshitsky's heroics, he named his business Blue Bottle Coffee, and began another chapter in the history of superlative coffee.



Blue Bottle's New Orleans Iced.

Yield: 1 portion

Initially conceived as an alternative to the erratically composed and often disappointing iced latte, our New Orleans iced coffee is cold-brewed for 12 hours with roasted chicory and sweetened with organic cane sugar. The end result is a potent concentrate that we cut with organic whole milk. It's sweet, creamy and, perhaps most importantly, consistently delicious.

Step 1

Just before you start the brewing process, grind one pound of coffee on a coarse setting.

Step 2

Add the grounds and 43 g of roasted chicory to your stockpot.

Step 3

Pour 2.5 quarts of filtered, cold water into the stockpot. Give the contents a few gentle stirs with a wooden spoon, so that all the grounds are visibly immersed.

Step 4

Cover the stockpot. Let its contents steep for 12 hours at room temperature.

Step 5

After the coffee's steeped, pour it through a fine-grained mesh sieve. Straining is easier if you first break the coffee crust with a wooden spoon. In terms of yield, look for about 4-5 cups of concentrate. As unappetizing as it may sound, the concentrate should resemble used motor oil.

Step 6

Add 85 g of simple syrup to your concentrate and incorporate it thoroughly with a wooden spoon.

Serve over ice, and add milk to taste. The concentrate/milk ratio should be roughly equal. Unsweetened concentrate will last for 5-7 days. Once sweetened, it will only last for 1-2 days. Once you add milk, hustle up – it's only excellent for an hour or so.

Nunu Chocolates.

Address:
529 Atlantic Ave
Brooklyn, NY 11217

(718) 834-1818
nunuchocholates.com

The term 'Nunu' is an affectionate nickname for little kids in Africa where I spent my childhood. My mother called me "Nunu" while I was growing up and I've since heard it used as a term of endearment in many different countries and cultures. Based now in Brooklyn, my husband Andy and I started Nunu Chocolates with the belief that the world is a better place when chocolate is involved.



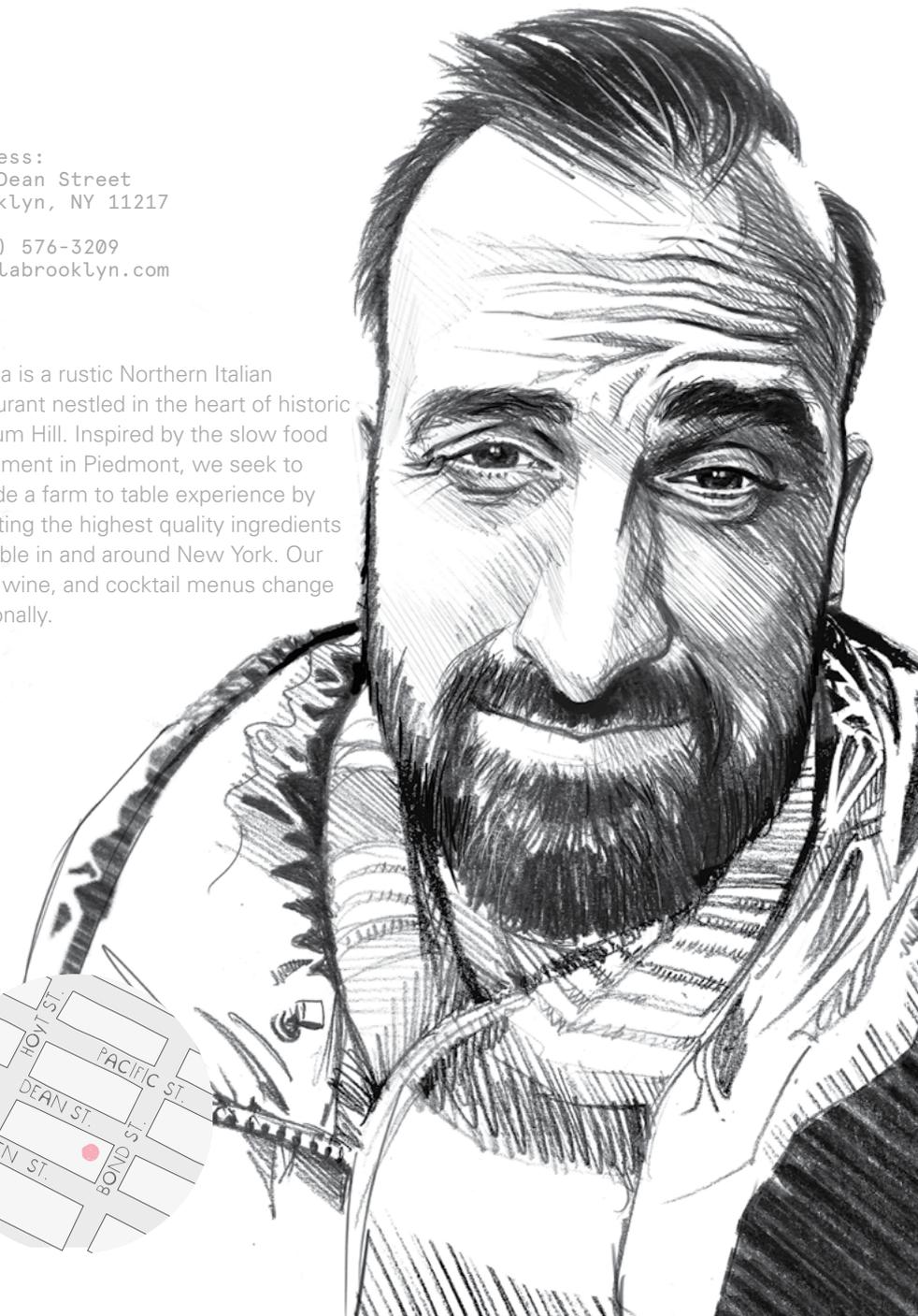
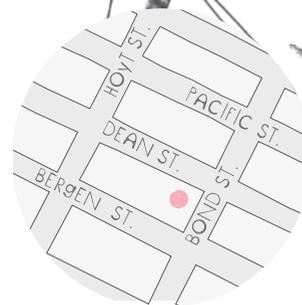


Rucola.

Address:
190 Dean Street
Brooklyn, NY 11217

(718) 576-3209
rucolabrooklyn.com

Rucola is a rustic Northern Italian restaurant nestled in the heart of historic Boerum Hill. Inspired by the slow food movement in Piedmont, we seek to provide a farm to table experience by selecting the highest quality ingredients available in and around New York. Our food, wine, and cocktail menus change seasonally.



Rucola's Brazino Crudo.

Yield: 1 portion

Ingredients

- 1ea 2 lb branzino, scaled and gutted
- 2T Extra Virgin Olive Oil, we use Colombino brand
- 1t pickled jalapeno, brunoise
- 1t pickled green tomato, brunoise
- 1/4t red chili flakes
- 1/2t toasted sunflower seeds
- Pinch fennel pollen
- Sea salt
- Chives
- Basil

Pickled Jalapeno/Green Tomato *(Do at least 2 days before, or just buy em)*

Slice 2 jalapenos lengthwise. If you want them to be spicy, leave in the ribs and seeds; if not, discard them. Slice 1 green tomato into 1/4" slices widthwise and place into a non-reactive container. You may put both veggies in the same container if you dont mind the flavors mingling, otherwise separate em.

Get 1 qt distilled white vinegar and 1/2 qt water, combine and bring to a boil with the following toasted spices:

- 1T coriander seed
- 1T mustard seed
- 1T black pepper
- 1T fennel seed

- 1T chili flakes
- 1T cumin

Pour pickle over veggies, and place plastic wrap on contact, eliminating any air in between. Weigh down with a small plate if needed to keep the veggies submerged.

Toasted Sunflower Seed

Toast seeds in a saute pan with a small splash of olive oil to coat lightly. Toast until evenly browned. Dump out onto a paper towel and season with salt.

Branzino

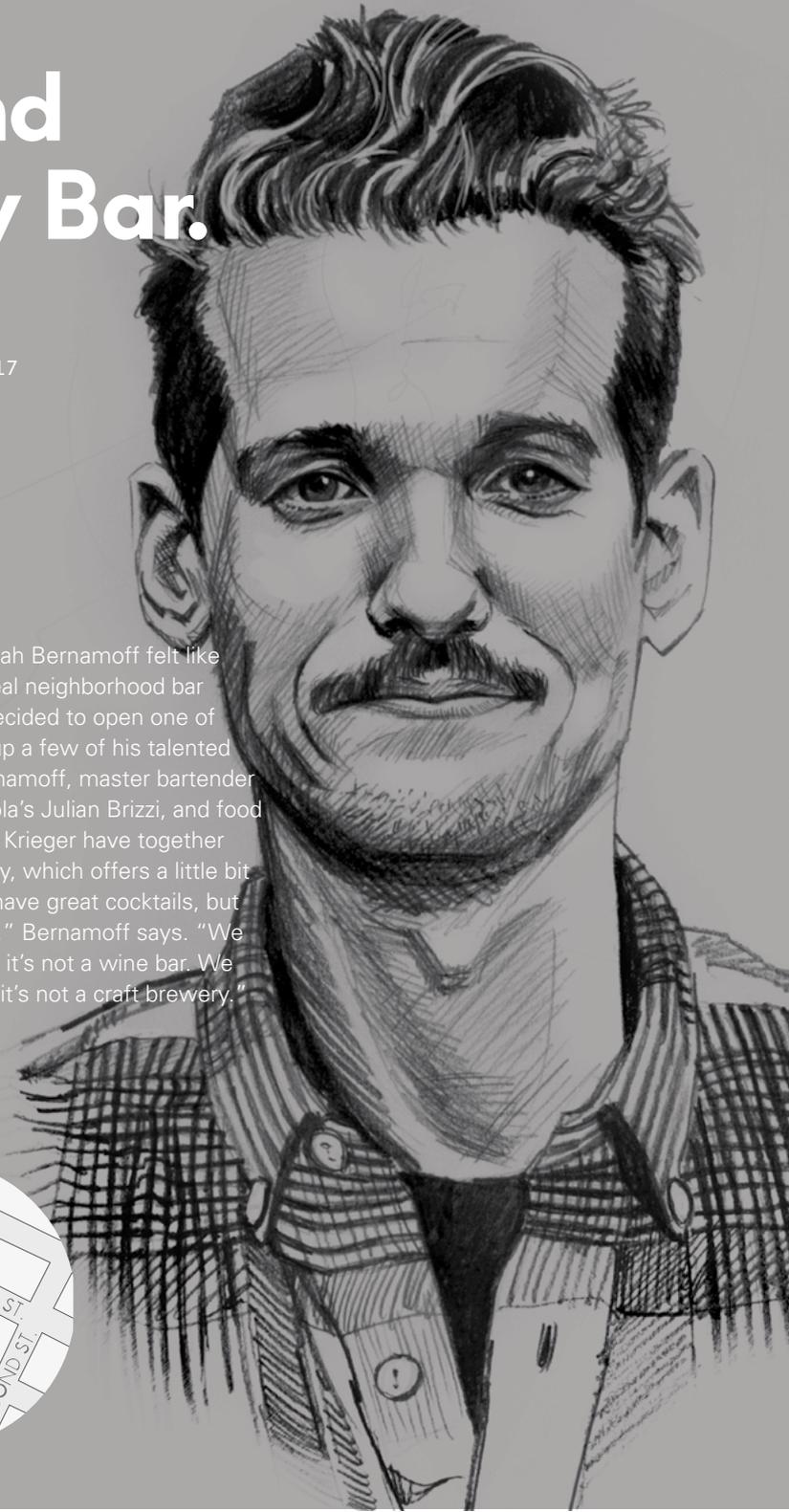
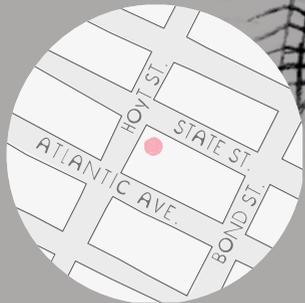
Clean and dry the fish, and then fillet it. Take the skin off, remove pin bones using pliers, and cut the blood line out on the back of the fish. Do for the other fillet. Lay the fish on the cutting board in front of you, tail on the left, and slice on a hard bias as you would for smoked salmon. Once you have 8-10 pieces sliced, arrange them on a plate. Season the fish with sea salt, chives, and torn basil. Scatter the pickled jalapeno, pickled green tomato, chili flakes, fennel pollen and toasted sunflower seeds across the surface. Finish with the best olive oil you can find, that is buttery and rich, as opposed to grassy and artichokey - we use Colombino.

Grand Army Bar.

Address:
336 State St,
New York, NY 11217

(718) 422-7867
grandarmybar.com

When Mile End's Noah Bernamoff felt like he didn't have an ideal neighborhood bar in Boerum Hill, he decided to open one of his own — and call up a few of his talented friends for help. Bernamoff, master bartender Damon Boelte, Rucola's Julian Brizzi, and food photographer Daniel Krieger have together launched Grand Army, which offers a little bit of everything. "We have great cocktails, but it's not a cocktail bar," Bernamoff says. "We have great wine, but it's not a wine bar. We have great beer, but it's not a craft brewery."



Braised Octopus, Baby Lima Beans & Salsa Verde.

Braised Octopus

- 1 large octopus, cleaned and portioned
- 2 sprigs thyme
- 3 bay leaves
- 4 cloves garlic

Combine all ingredients in large pot and cover with water. Simmer for 2-3 hours or until octopus is tender, making sure octopus is completely submerged through the entire cooking period (use a plate or other heavy flat object to weigh it down). Remove octopus from pot and chill. Reserve one cup of the braising liquid for the sauce.

Lima beans

- 1lb dried baby lima beans

Soak beans overnight, refreshing water 2-3 times. Add to pot, cover with water, and cook on medium-low heat until fully tender, approximately 30-45 minutes.

Salsa verde

- 1 head garlic confit (recipe below)
- 4 sprigs parsley
- Salt
- Pepper
- Olive oil

Combine first 4 ingredients in food processor, and chop. While food processor is running, drizzle in olive oil until fully blended and smooth.

- Garlic Confit
- 1 head garlic
- 1c olive oil

Cook garlic at lowest temperature in olive oil until fully tender and free of bitterness, approximately 1 hour. Make sure not to let oil boil or garlic brown. Reserve infused oil for other uses.

To serve

- 1 Carrot, diced
- 2 Stalks celery, diced
- 1 yellow onion, diced
- Olive oil

Sautee Carrots, Celery, and onion with olive oil until soft and fully cooked through. Add beans, salsa verde, and reserved braising liquid. Adjust seasoning and bring up to serving temperature.

Sear braised octopus in dry, very hot pan until crispy, and serve atop beans with a splash of lemon juice and parsley as garnish.

