

*Always on the lookout for the next big thing, creative New York City chefs continue to bring fresh new ideas to the dining marketplace. Here, a field guide to the latest trends set by local tastemakers, culinary innovators and top talents.*

# Market Watch

by Nancy Davidson

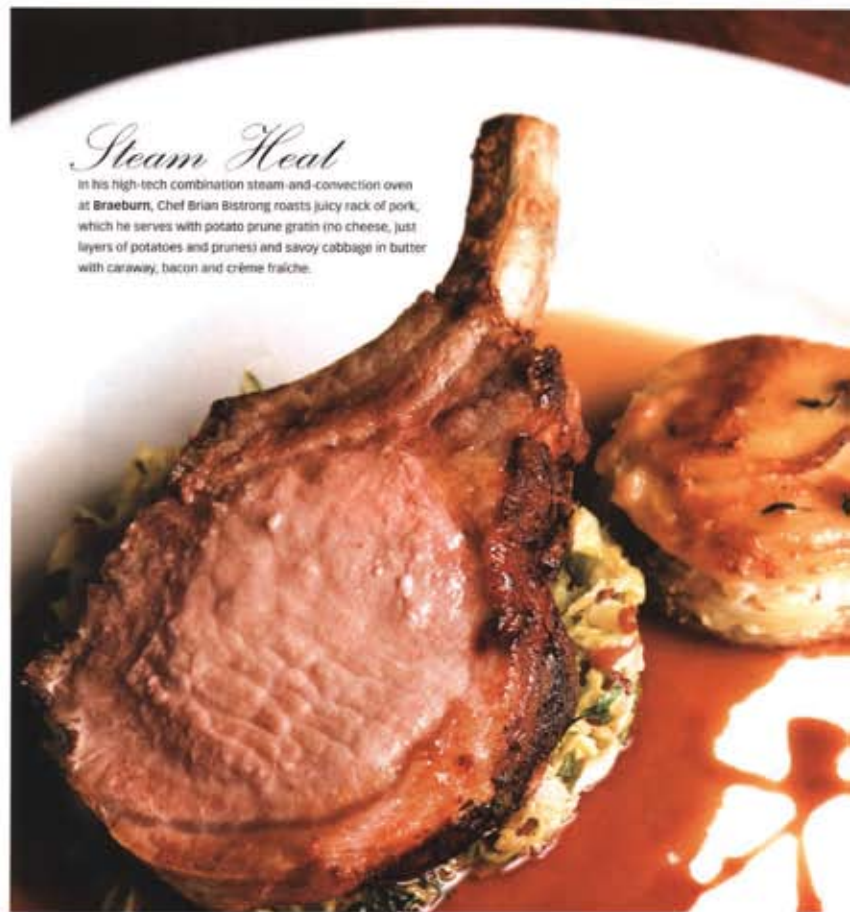
photographed by Micah Beree



Whether breaking new ground with an unusual ingredient or futuristic cooking technique, New York City chefs live to cook—and cook to live—on the cutting edge of delicious.

### *Steam Heat*

In his high-tech combination steam-and-convection oven at **Braeburn**, Chef Brian Bistrong roasts juicy rack of pork, which he serves with potato prune gratin (no cheese, just layers of potatoes and prunes) and saavy cabbage in butter with caraway, bacon and crème fraîche.



## MEATY MATTERS

Meat and poultry have been staples of the human diet since the beginning of time, but their preparation continues to evolve.

To retain the inner moisture and succulence of roasted meats without sacrificing outer crispness, many chefs are turning to technology. At his new contemporary American bistro **Braeburn** (117 Perry St., 255-0696), Chef Brian Bistrong uses a Combi Oven—part convection, part steam—which employs fans to circulate steam around food, ensuring everything cooks uniformly and significantly faster at low temperatures. The added humidity results in a gorgeous crust that seals in juices and retains nutrients in dishes such as slow-roasted rack of pork on the bone, glazed with honey, herbs and lemon zest. He also steeps duck breast in an aromatic chicken broth redolent of cinnamon, star anise, sugar and salt, and plates it with Brussels sprouts, squash puree and a natural jus made from duck bones.