

# SAVEUR

JAN/FEB 2011

## THE SAVEUR 100 CHEFS' EDITION

Chefs are a special breed. They're dedicated artists who live and breathe food. Some are ambassadors of international cuisines; others wow us with their creative interpretations. All are teachers who inspire us to become the best cooks we can be. So, when it came time for this year's SAVEUR 100—our annual list of great finds from the world of food—we turned to the toques. The result is the most passionate and authoritative SAVEUR 100 yet, a grab bag of chef-recommended tools, tricks of the trade, must-visit restaurants, beloved books, amazing drinks, guilty-pleasure foods, and much more. It's a peek inside the kitchens, hearts, and minds of some of the world's most talented cooks—a road map for living the most delicious life possible. —*The Editors*

### FRESH AS

This company, based in Auckland, New Zealand, offers a vast array of freeze-dried fruits, vegetables, herbs, and spices. The flavors are concentrated and bright; the products add great texture to a dish. At Le Bernardin, we crumble dried Fresh As mandarin segments over raw scallops to enhance the citrus flavor in the sauce, a burnt-lemon vinaigrette. They bring a light crispness that rehydrates and melts deliciously in your mouth. —*Eric Ripert, Le Bernardin, New York City*



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