

FOOD & WINE

#FWBNC

WHAT TO COOK NOW

HANDBOOK

What Chefs Know Best

Jamie Bissonnette and Ken Oringer (left) are the star chefs behind the new Little Donkey in Cambridge, Massachusetts. Here and on the next two pages they share favorites from their breakfast menu.

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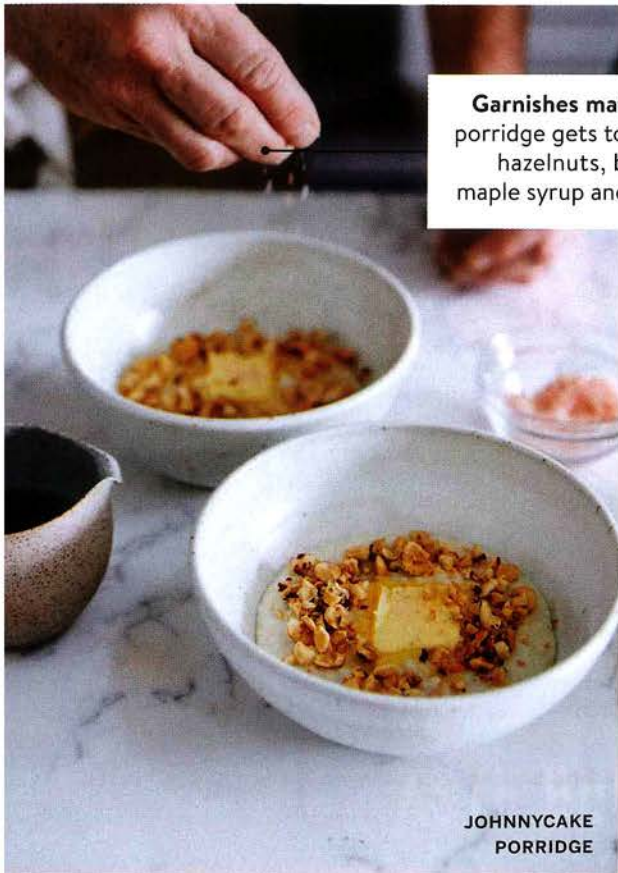
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Try almond milk. It's the secret ingredient in the chefs' cornmeal porridge (p. 86), adding nutty flavor and a bit of creaminess.

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What Chefs Know Best

With Little Donkey, [Jamie Bissonette](#) and [Ken Oringer](#) prove they are as serious about breakfast as they are about lunch and dinner. The recipes here reveal how they elevate morning basics like banana bread, porridge and fried eggs.



Miso Banana Bread

Active **30 min**; Total **2 hr**
Makes **one 10-by-5-inch loaf**

- 5 medium overripe bananas**
- 1¾ cups all-purpose flour**
- 1 tsp. baking soda**
- ½ tsp. baking powder**
- ¼ tsp. kosher salt**
- 1 stick unsalted butter, softened**
- 1 cup sugar**
- ¼ cup white miso**
- ½ cup buttermilk**
- 2 large eggs**

1. Preheat the oven to 350°. Butter and flour a 10-by-5-inch metal loaf pan. In a bowl, using a fork, mash 4 of the bananas until chunky. In another bowl, whisk the flour, baking soda, baking powder and salt.

2. Using a stand mixer fitted with the paddle, cream the butter, sugar and miso at medium speed until fluffy, about 5 minutes. At low speed, slowly add the buttermilk, then beat in the eggs 1 at a time until incorporated. Beat in the mashed bananas; the batter will look curdled. Add the dry ingredients and mix until just blended. Scrape into the prepared pan.

3. Slice the remaining banana lengthwise and arrange the halves on top of the batter side by side, cut side up. Bake for 90 minutes, or until a toothpick inserted in the center comes out clean. Let the bread cool on a rack for 30 minutes before turning out to cool completely.

Johnnycake Porridge

Total **45 min**; Serves **4**

- 1 qt. unsweetened almond milk**
- 2 Tbsp. turbinado sugar**
- ¼ vanilla bean, seeds scraped and pod reserved**
- ¾ cup stone-ground white cornmeal (5 oz.), preferably Kenyon's Grist Mill or Gray's Grist Mill**
- ½ cup blanched hazelnuts**
- 4 Tbsp. salted butter**
- Pure maple syrup, for drizzling**
- Himalayan pink salt or flaky sea salt, for garnish**

1. In a large saucepan, combine the almond milk, sugar, vanilla seeds and bean and 2 cups of water; bring to a boil. Gradually whisk in the cornmeal until smooth. Cook over moderately low heat, whisking frequently, until the cornmeal is tender and has thickened to a porridge-like consistency, 35 to 40 minutes. Discard the vanilla bean.

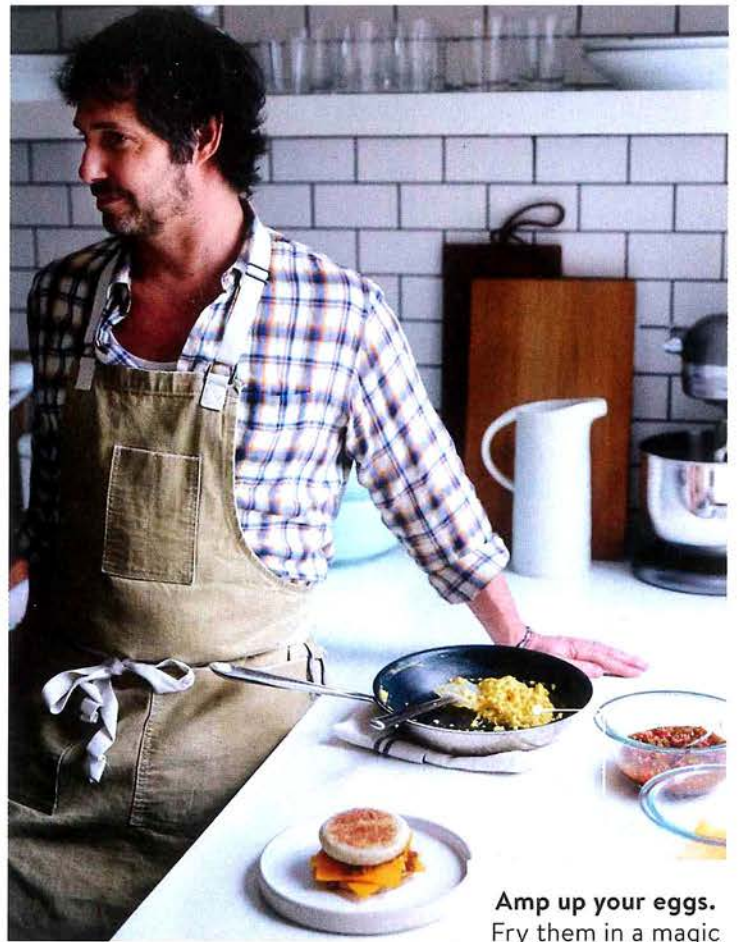
2. Meanwhile, preheat the oven to 425°. Spread the hazelnuts on a baking sheet and toast for about 8 minutes, until golden. Let cool slightly, then smash using the bottom of a pan.

3. Spoon the porridge into bowls and top with the butter and hazelnuts. Drizzle with maple syrup, garnish with salt and serve immediately.

MAKE AHEAD The porridge can be refrigerated for 2 days; reheat and add a little water if too thick.



Get saucy. The tomato sauce on the egg sandwich is also great on steak.



Amp up your eggs. Fry them in a magic combination of butter and olive oil.

Egg-and-Cheese Sandwiches with Scallion-Tomato Sauce

 Total 30 min; Serves 4

SCALLION-TOMATO SAUCE

- 2 Tbsp. extra-virgin olive oil
- 8 scallions, white and green parts thinly sliced separately
- 1 garlic clove, minced
- 1 tsp. baharat, garam masala or Madras curry powder
- 2 cups chopped plum tomatoes (12 oz.)
- Kosher salt and pepper

SANDWICHES

- 3 Tbsp. unsalted butter, at room temperature
 - 4 tsp. extra-virgin olive oil
 - 8 large eggs
 - Kosher salt and pepper
 - 8 slices of aged cheddar cheese (12 oz.)
 - 4 English muffins, split and toasted
1. **Make the scallion-tomato sauce** In a large skillet, heat the olive oil. Add the scallion whites and garlic and mix well. Cover and cook over low heat, stirring occasionally, until tender, about 5 minutes. Add the baharat and cook, stirring, for 1 minute. Add the tomatoes, season with salt

and pepper and bring to a simmer. Cook over moderately low heat, stirring occasionally, until softened and saucy, about 10 minutes. Add the scallion greens and cook until tender, 2 minutes longer. Scrape the mixture into a small bowl and let cool to room temperature.

2. **Make the sandwiches** Heat a large nonstick skillet. Melt 1½ tablespoons of the butter in the olive oil. In a medium bowl, beat the eggs with a fork. Add them to the skillet, season with salt and pepper and cook over

moderately low heat, stirring, until curds start to form, 4 to 5 minutes. Stir in the remaining 1½ tablespoons of butter and cook until the eggs are just set, 1 to 2 minutes longer.

3. Arrange 1 slice of cheese on the bottom of each English muffin. Spoon 1 tablespoon of the scallion-tomato sauce evenly on the cheese and top with half of the eggs. Repeat with the remaining cheese, scallion-tomato sauce and eggs. Close the sandwiches and serve.

MAKE AHEAD The scallion-tomato sauce can be refrigerated for 4 days. »