



**CLOCKWISE FROM
TOP LEFT:**

*Coconut Corn Chowder,
Buttermilk Panna
Cotta With Peaches,
Pan Seared Filet With
Olive Oil Crushed
Fingerling Potatoes and
Pan Seared Quail With
Tomato Fondue*

A NOUVELLE EXPERIENCE

FRESH FRENCH DISHES ACCENTED WITH FLAVORS FROM AROUND THE WORLD

BY AMANDA FLATTEN
PHOTOGRAPHY BY MATT CALLAHAN

Only a year old this month, Bijoux, a French-inspired restaurant in Inwood Village, has much to celebrate. In June, Bijoux was named one of the "Ten Hottest New Restaurants in America" by *Bon Appetit* magazine. And the list of local accolades is a mile long.

Chef/owner Scott Gottlich, a Dallas native, has always had a passion for fine cuisine and grew up in a family that appreciates good food. To this day, his family gets together on Sundays to cook, eat and enjoy each other's company. After graduating from culinary school, Gottlich knew he wanted to own his own restaurant one day. He has worked in acclaimed restaurants across the country, including Aubergine in Newport Beach, Calif., and Le Bernardin in New York City. Locally, he was the executive chef at Lola, and he consulted with Alberto Lombardi on his French restaurant Café Toulouse.

In September 2006, Gottlich's fine-dining restaurant Bijoux was born. The simple, elegant space offers an intimate setting. "I wanted the space to feel homey — to feel like you are sitting in my own dining room to have dinner," Gottlich says.

Drawn to California French and Nouvelle French cuisine, Gottlich creates his dishes using simple French techniques, accented with global flavors. "I found it intriguing how they were doing exquisite things with few ingredients," he says. Gottlich incorporates that aspect into his own cooking. "We want a perfect, harmonious blend of three or four ingredients," he says, rather an assault of too many flavors.

Items such as the filet, pork belly and homemade agnolotti have been on the menu from the beginning, but most of the impressive menu changes daily and includes the freshest ingredients available. Dinner guests can choose from a prix-fixe menu with three or five courses or a Chef's Tasting Menu with nine courses paired with wines.

When cooking at home, Gottlich says his recipes (on Pages 41 and 42) have few steps and don't take a long time to prepare. The quail with fava beans dish, which can be served as an appetizer, is easy to execute. The olive oil crushed potatoes have a Mediterranean flair, while the panna cotta is Italian. All in all, the flavors of these dishes complement each other and will impress your guests.

**All recipes by Scott Gottlich, Bijoux, 5450 West
Lovers Lane, Ste. 225, Dallas, TX 75209,
214.350.6100, www.bijouxrestaurant.com.**

Pan Seared Quail With Tomato Fondue

Serves: 2 to 4

2 to 4 semi-boneless quail	1/4 cup butter
5 roma tomatoes	1 cup fava beans, shelled
2 cloves garlic, chopped	3 tablespoons canola oil
1 tablespoon olive oil	Salt and pepper to taste

FOR THE FONDUE

Core and cut tomatoes in half lengthwise. Sprinkle with chopped garlic, salt and pepper, and drizzle with olive oil. Cook in oven on a cooking sheet, cut side up, until tender at 350 degrees. This should take about 25 minutes depending on the size. When cooked, remove tomato skin and seeds. Place in pot with butter and simmer until totally broken down. Blend and pass through a sieve.

FOR THE FAVA BEANS

Blanch in salted boiling water for several minutes, until the bean is bright green throughout. When cooked through, shock in a water bath. Peel skins and heat before serving.

FOR THE QUAIL

Season with salt and pepper. In an oven-safe pan, heat canola oil until hot. Place quail in the pan, breast side down. When the breast side is brown, use tongs to turn the quail to brown it on the sides. Then turn them over, breast side up. Place quail in 400 degree oven. Bake the quail 10 to 12 minutes (or desired doneness).



Coconut Corn Chowder

Serves: 3 to 6

6 ears corn
1/2 gallon milk
1 can coconut milk
1 small Spanish onion, peeled and coarsely diced
Salt and pepper to taste

Clean corn and cut kernels off ears. Place in a saucepan with the Spanish onion. Cover with milk and coconut milk. Bring to a simmer and cook until kernels are soft. It will take about 15 to 20 minutes. Let the mixture cool about 15 minutes (place in refrigerator to speed cooling), then pour it into a blender and puree. Pass through a sieve, and then season, heat and serve. (Remember never to blend hot liquids in a blender. The heat release creates a pressure build up that can result in overflow and serious burns.)



Pan Seared Filet With Olive Oil Crushed Fingerling Potatoes

Serves: 4 to 6

4 to 6 6-ounce to 8-ounce
filets
3 to 4 fingerling potatoes
2 tablespoons olive oil

1/4 pound green beans
Salt and pepper to taste
2 tablespoons corn oil or
canola oil

FOR THE POTATOES

Wash and clean fingerling potatoes. Place in a saucepan with cold salted water to cover. Bring heat up slowly to a simmer. When potatoes gently pierced with a fork feel tender, remove them from the water. Mash with fork, add olive oil and season to taste.

FOR THE GREEN BEANS

Blanch in salted water and cook until desired texture.

FOR THE FILET

Season with salt and pepper. With a small amount of corn oil or canola oil in a hot pan, brown on all sides. Place in 400 degree oven until desired temperature.

Buttermilk Panna Cotta With Peaches

Serves: 6

PANNA COTTA

3/4 cup heavy cream
4 cups buttermilk
1/4 cup sugar

1/2 vanilla bean
5 gelatin sheets

Soften gelatin in enough cold water to cover the surface. (Gelatin sheets can be purchased at World Delicacies in Dallas.) Bring heavy cream, sugar and vanilla bean to a boil. Add softened gelatin and stir until it dissolves. Remove mixture from heat and add buttermilk. Pour strained liquid into plastic wrap-lined 8-inch by 8-inch cake pan. Allow it to set at least 4 hours in the refrigerator. Then, cut into 6 portions.

FOR THE GELATO

2 cups milk
2 cups heavy cream
1/2 cup sugar

4 gelatin sheets
2 cups blueberry sauce
(see recipe below)

Soften the gelatin in enough cold water to cover the surface. In a saucepan, heat the milk, cream and sugar until almost boiling. Add the softened gelatin to the hot milk mixture and stir until the gelatin is dissolved. Add blueberry sauce. Cool in refrigerator at least four hours or overnight, then place in ice cream maker and spin.

FOR THE BLUEBERRY SAUCE

2 pounds blueberries
1/2 cup sugar
2 tablespoons lemon juice

Bring all ingredients to boil. Simmer 10 minutes, stirring occasionally. Let cook 15 to 20 minutes. Blend until smooth in a blender.

