

A photograph of a modern building with a white, grid-patterned facade. A large, leafy green tree is in the foreground, partially obscuring the building. The sky is blue. The text is overlaid on the right side of the image.

CANDY, COOKIES & DOUGHNUTS

Atlanta is all about movement, so it seems appropriate that portable treats like cookies and candies are quintessential Atlanta sweets. Stick 'em in your mouth, and go! But these roaming tidbits have been domesticated, evolving into sophisticated sit-down courses, best approached with a fork, spoon, and large napkin. Trickled with sauces, topped with exotic ice creams, here they are very serious dishes. But like the best people, each of these miniature delicacies has the soul of a little kid.



Our town has two trademarks: leafy neighborhoods, and the flight of the phoenix (symbolizing rebirth). Well, that bird sure landed here; the incredible resurgence of the Glenwood's charming nabe, East Atlanta Village, is due almost entirely to the young, creative talents who moved here to paint, to sing... and to cook. Over the last decade clever, fun-loving restaurants run by pioneering young restaurateurs fueled the revival of this once-desolate 1920s crossroads, and the Glenwood is a fine example of the next generation. Cool, hip and innovative, it demonstrates that even this forever-young neighborhood can show surprising maturity. The menu features both pimento cheese and a bento box. With a large bar and casual atmosphere, the Glenwood is designed to accommodate the fine art of hanging out.

THE GLENWOOD ATLANTA

FRIED OREOS WITH BOURBON ICE CREAM

Inspired by the funnel cakes at the state fair, this recipe is made with Double-Stuf Oreos. The truly adventurous can use their favorite candy bar or a Twinkie instead.

SERVES 6

BOURBON ICE CREAM

2 cups heavy cream
2 cups milk
1 cup sugar
1/4 to 1/2 cup bourbon
1 vanilla bean, split lengthwise and scraped
12 large egg yolks

1/2 teaspoon salt
2 tablespoons confectioners' sugar
5 ice cubes
About 2 cups seltzer
1 egg yolk
1 (18-ounce) package Double-Stuf Oreo cookies
Vegetable shortening for deep-frying

FRIED OREOS

2 cups all-purpose flour
1/2 teaspoon baking powder

Confectioners' sugar, to garnish
Fresh mint leaves, to garnish
Raspberries, to garnish

To prepare the ice cream, combine the cream, milk, and 1/2 cup of the granulated sugar in a saucepan. Add bourbon to taste (but do not exceed 1/2 cup or the mixture will not freeze). Add the vanilla bean. Bring to a boil.

In a medium bowl, beat together the egg yolks and remaining 1/2 cup granulated sugar. Very slowly add about half the cream mixture, whisking constantly. Whisk the yolk mixture into the saucepan and cook over medium heat until the custard coats the back of a spoon.

Strain through a fine sieve and chill, preferably overnight. Freeze in an ice-cream maker according to the manufacturer's instructions.

To prepare the batter for the fried Oreos, mix together the flour, baking powder, salt, and confectioners' sugar in a medium bowl. Put the 5 ice cubes in a glass measuring cup and add enough seltzer to make 2 cups. Add to the flour mixture along with the egg yolk. Mix until there are no large lumps and the ice cubes have melted. Set aside.

Fill a tall saucepan or deep-fryer with up to 2 inches of vegetable shortening and heat to 350° F. Dip the Oreos in the batter and fry a few at a time until crispy, 45 to 60 seconds. Carefully remove with a slotted spoon and drain on paper towels. Continue until all the Oreos have been battered and fried.

To serve, place three Oreos on each plate with a scoop of ice cream in the center. Sprinkle with confectioners' sugar and garnish with mint and fresh raspberries.





SHAUN'S RESTAURANT

RICOTTA ZEPPLES, SAN GENNARO STYLE

This dish is Shaun's tribute to Little Italy's Feast of San Gennaro, and the little fried-dough dirigible called a zeppole.

SERVES 6

ZEPPLES

2 cups all-purpose flour
2 cups whole milk ricotta cheese
1 1/2 tablespoons baking powder
1 tablespoon granulated sugar
1/2 teaspoon salt
4 large eggs
Vegetable oil, for deep-frying
Confectioners' sugar, for dusting

CHOCOLATE SAUCE

8 ounces dark chocolate, coarsely chopped
1 cup heavy cream
1/2 cup corn syrup

CARAMEL SAUCE

2 cups granulated sugar
1/3 cup unsalted butter
3 cups heavy cream

To prepare the zeppole batter, mix together the flour, ricotta, baking powder, granulated sugar, and eggs until smooth.

To prepare the chocolate sauce, put the chocolate in a heatproof bowl. Heat the cream and corn syrup in saucepan over medium high heat until boiling. Pour over the chocolate and whisk until smooth. Keep warm to serve.

To prepare the caramel sauce, put the granulated sugar in a heavy-bottom saucepan over high heat. Stirring constantly and carefully, cook until the sugar is melted and turns a dark amber color. Add the butter to sugar and stir until melted. Add the cream, a little at a time, and whisk until smooth. Once all the cream is added, allow the mixture to return to a boil. Lower the heat and reduce the caramel sauce to a desired consistency.

Keep warm.

Heat the vegetable oil in a tall saucepan or deep-fryer to 350° F. Spoon mounds of the dough, 1/4 to 1/2 inch in diameter, directly into hot oil, being careful to avoid splashing. Carefully rotate the zeppoles in the oil to cook evenly on all sides. Fry until golden brown and remove from the oil with slotted spoon. Drain immediately on paper towels. Dust with generous amounts of confectioners' sugar.

Serve hot, with the chocolate and caramel sauces drizzled over the zeppoles.



Atlantans have watched Shaun Doty's cooking career mature before their eyes. The young chef went from wunderkind and creative spark at a string of restaurants (Mumbo Jumbo, MidCity Cuisine, Table 1280), to restaurateur at his own thriving hotspot in Inman Park. With a color scheme of washed whites and calming greens, a rock-on soundtrack, and a seasonal, regional American menu as cosmopolitan as our town, Shaun's attracts Atlanta's well-heeled Bohemian crowd, as well as critical raves from the likes of Esquire, Bon Appetit, Food & Wine, Atlanta Journal-Constitution, and Atlanta magazine. Dishes include tips of the toque to Georgia, as well as Maryland, New York, Charleston... and that great American region, Chinatown.



Romantic, sophisticated, understated ... Aria seems to fly under the radar, quietly and consistently delivering luscious, slow-cooked fare with unpretentious service and a healthy sense of humor. For the last eight years, chef/owner Gary Klaskala and pastry chef Kathryn King (both former art students) have drawn an interesting mix of Atlanta's diverse achievers, who know they can dine in privacy in the low-key glow of the off-white dining room. Having been named one of the country's best by Esquire and among Atlanta's top five by Gayot, Aria specializes in patiently pulling out the inner deliciousness of a root vegetable or braised meat, and making it all look easy. King has earned special praise for her chocolate desserts. It's impossible to describe the dining experience here without using the word "sexy."

ARIA S'MORES

SERVES 12

GRAHAM CRACKERS

3/4 cup whole-wheat flour
 2 1/2 cups all-purpose flour
 1 1/4 cups confectioners' sugar
 1/2 teaspoon ground cinnamon
 1/2 teaspoon ground cardamom
 1/2 teaspoon ground ginger
 2 sticks unsalted butter, chilled and diced into 1/2-inch pieces
 3 large egg yolks
 1/8 teaspoon salt
 3/4 teaspoon vanilla extract
 1 teaspoon molasses

CHOCOLATE LAYER

8 ounces good-quality bittersweet or dark chocolate
 4 Heath Bars, finely chopped

MARSHMALLOWS

1 cup cold water
 8 1/2 teaspoons unflavored gelatin powder
 2 cups granulated sugar
 1/2 cup light corn syrup
 1/4 teaspoon salt
 2 egg whites
 1 teaspoon vanilla extract
 Confectioners' sugar, to dust

To prepare the graham crackers, combine the whole-wheat flour, all-purpose flour, confectioners' sugar, cinnamon, cardamom, and ginger in a large mixing bowl and mix well with an electric mixer. Add the butter all at once, and mix on low speed until the mixture looks sandy.

In a small bowl, mix together the egg yolks, salt, vanilla, and molasses. Add to the dry mixture and mix until just incorporated. Turn the dough out onto a sheet of plastic wrap, press into a 1-inch-thick rectangle, and chill for at least 1 hour.

Cover a work surface with parchment paper or waxed paper. Roll out the dough into a rectangular shape about 1/8 inch thick. Transfer the paper to a sheet pan. Chill for 1 hour.

Using a knife or pizza cutter, cut the dough into 24 even-size squares. Place the squares onto two baking sheets lined with parchment paper and put in the freezer until it is firm.

Preheat the oven to 350° F.

Bake the crackers, right from the freezer, for 10 minutes or until lightly browned. Cool completely on wire racks. Store in an airtight container if not using immediately.

To prepare the chocolate layer, melt the chocolate in a heatproof bowl set in a pan of barely simmering water. Add the Heath bars and stir. Spread as thinly as possible onto parchment paper or waxed paper. Cover with another sheet of parchment or waxed paper. Chill until set.

Peel off the paper from both sides of the chocolate. Let the chocolate warm slightly, then cut into the same size squares as the graham crackers. Refrigerate until you are ready to assemble the dessert.

To prepare the marshmallows, pour 1 cup of the cold water into the bowl of an electric mixer and sprinkle the gelatin over the water. Set aside for 5 minutes to soften.

Oil an 11-inch by 17-inch baking pan and dust with confectioners' sugar.

Combine the remaining 1 cup water, sugar, corn syrup, and salt in a heavy nonreactive saucepan and bring to a boil. Continue to boil until the mixture reaches 240° F on a candy thermometer. Im-



mediately pour the hot syrup over the gelatin mixture and beat until tripled in volume.

In a separate bowl, beat the egg whites and vanilla until stiff peaks form. Fold into the sugar mixture. Pour into the prepared pan. Dust the top with more confectioners' sugar. Refrigerate for 2 hours, or until set. Cut to the same size as the graham crackers. Cover with plastic wrap until you are ready to use it.

To assemble the dessert, place 12 crackers on a baking sheet. Place one cut piece of chocolate on each cracker. Top the chocolate with a cut piece of marshmallow.

Brown with a kitchen blowtorch or under a hot broiler. Top with the second cracker. Enjoy soon after melting, but watch out for the heat.



BISTRO VG

MOLTEN CHOCOLATE FRITTERS

SERVES 10 TO 12

RASPBERRY PUREE

2 pints raspberries
Finely grated zest and juice of 1 orange
3/4 cup granulated sugar
1 vanilla bean, split and scraped
1/2 cup raspberry liqueur

FRITTERS

3/4 cup granulated sugar
4 large eggs
14 tablespoons butter, melted
2 cups all-purpose flour
1 cup unsweetened cocoa powder
1 tablespoon baking powder

FRITTER SUGAR

2 1/3 cups confectioners' sugar
1/3 cup unsweetened cocoa powder

Oil, for deep-frying
Vanilla ice cream, to serve
Fresh raspberries, to serve

To prepare the raspberry puree, combine the raspberries, orange zest and juice, 3/4 cup granulated sugar, the seeds from the vanilla bean, and raspberry liqueur in a saucepan. Cook over medium heat until soupy. Strain the mixture through a fine-mesh sieve. Measure out 1 cup. Reserve the remainder.

To prepare the fritters, whisk together the granulated sugar and eggs. Add the melted butter and whisk just to combine. Mix in the 1 cup raspberry puree. Sift the flour, cocoa, and baking powder over the egg mixture. Fold in until just incorporated. Cover and refrigerate for 1 hour.

To prepare the fritter sugar, sift together the confectioners' sugar and cocoa.

Heat the oil in a tall saucepan or deep-fryer until it reaches 300° F on a deep-frying thermometer. Form the dough into balls the size of golf balls and fry a few at a time for 2 to 3 minutes, or until they float to the surface. Immediately dredge in the fritter sugar. Continue until all the dough is used.

Garnish each serving with the reserved raspberry puree, ice cream, and fresh raspberries.



The suburbs' first great restaurant continues its evolution. Christopher and Michele Sedgwick opened their Roswell boite in 1991 as Van Gogh's (and continued the arty theme with sibling efforts Theo's Bakery and Vinny's on Windward). Back then, suburbanites were content to raise their kids in sweeping green spaces outside the Perimeter, driving into town when they wanted fine wine and memorable food. Van Gogh's changed all that with a gorgeous interior, award-winning wine list, and a menu as inventive and sophisticated as anything on Peachtree Street. Renamed and redesigned in 2007 as Bistro VG, the restaurant's interior is now even more sensuous, with a white-on-white scheme of textures that includes Venetian plaster, a patent leather-walled nook, and European linens. The menu is still classic French bistro and, appropriately enough for its namesake, Bistro VG's studious re-inventions of desserts like clafoutis and tarte tatin have been described as "painterly."



“By young people, for young people and friendly to the rest of us.” This quirky little space with the upstairs dining room is the ambitious enterprise of some creative upstarts, undaunted by the prospect of overcoming such obstacles as heights, missing vowels or conventional attitudes. The globally conscious, very affordable menu touches down in Thailand, Lebanon, Italy and the good old U.S. of A., never sacrificing taste for novelty. Even the most exotic dishes (like pan-roasted, ginger-crusting tofu with pomegranate miso dressing) have the down-home deliciousness of another menu standby: mac ‘n’ cheese. If you’re short of time or breath, reserve a downstairs table, or drop by for a drink at the lower-level bar. Better yet, swing by for a late-night (or early morning) dessert. The all-chocolate desserts by pastry chef Taria Camerino include exquisite truffles whose delicate appearance belie their tasty wallop.

TOP FLR

CHEF CAMERINO’S EL RAY MILK CHOCOLATE CARAMEL WITH HAWAIIAN BLACK LAVA SALT

Chef Camerino chose El Ray milk chocolate for its buttery richness. El Ray is a single-origin chocolate company located in Venezuela. Their practices are fair trade and environmentally conscious.

YIELDS 40 PIECES

CARAMEL

8 ounces El Ray milk chocolate, coarsely chopped
1/4 ounce cocoa butter
3 tablespoons water
1/3 cup granulated sugar
2/3 cup heavy cream
1 1/2 teaspoons corn syrup
1 1/2 tablespoons unsalted butter, at room temperature
1/4 teaspoon Hawaiian black lava salt

FINISH

Black cocoa or Cacao Barry Extra Brut Cocoa
Hawaiian black lava salt

Line an 8-inch square baking dish with plastic wrap.

Combine the chocolate and cocoa butter in a stainless bowl; set aside.

Combine the water and sugar in a heavy-bottomed saucepan and cook over medium heat until the sugar melts and turns a dark amber color. Meanwhile, combine the cream and corn syrup in a saucepan and bring to a light simmer. When the sugar is a dark amber, very slowly pour the cream mixture into the sugar, mixing well as you go. Pour the mixture over the chocolate and cocoa butter and mix until thoroughly blended. The consistency should be like homemade mayonnaise. Cool to lukewarm (95° F on an instant-read thermometer). Stir in the butter. Pour into the prepared cake pan, spread evenly, and knock the pan against the counter to release air bubbles. Freeze for 2 hours, until set.

Sift 1/2 cup cocoa into deep dish or pan, pour salt into small bowl for easy access.

Once the chocolate ganache is firm, remove from freezer. Unmold by pulling up on the plastic wrap, remove the plastic, and place on a cutting board. Cut into 40 pieces (5 rows by 8 rows). Gently roll the ganache rectangles into the cocoa powder, pressing lightly on bottoms and sides to ensure coating. Remove and place on a papered surface, sprinkle 3 to 4 grains of the salt on top, and press the salt into top. Keep chilled at 45° to 60° F.

NOTE: If desired, you can dip chocolates in tempered milk chocolate before rolling in cocoa.





Eating it too: Wedding-cake fancy, the Fox Theater was one of the first historic buildings Atlantans united to save from the wrecking ball. Today the former 1930s Moorish movie palace is one of the city's most popular destinations.