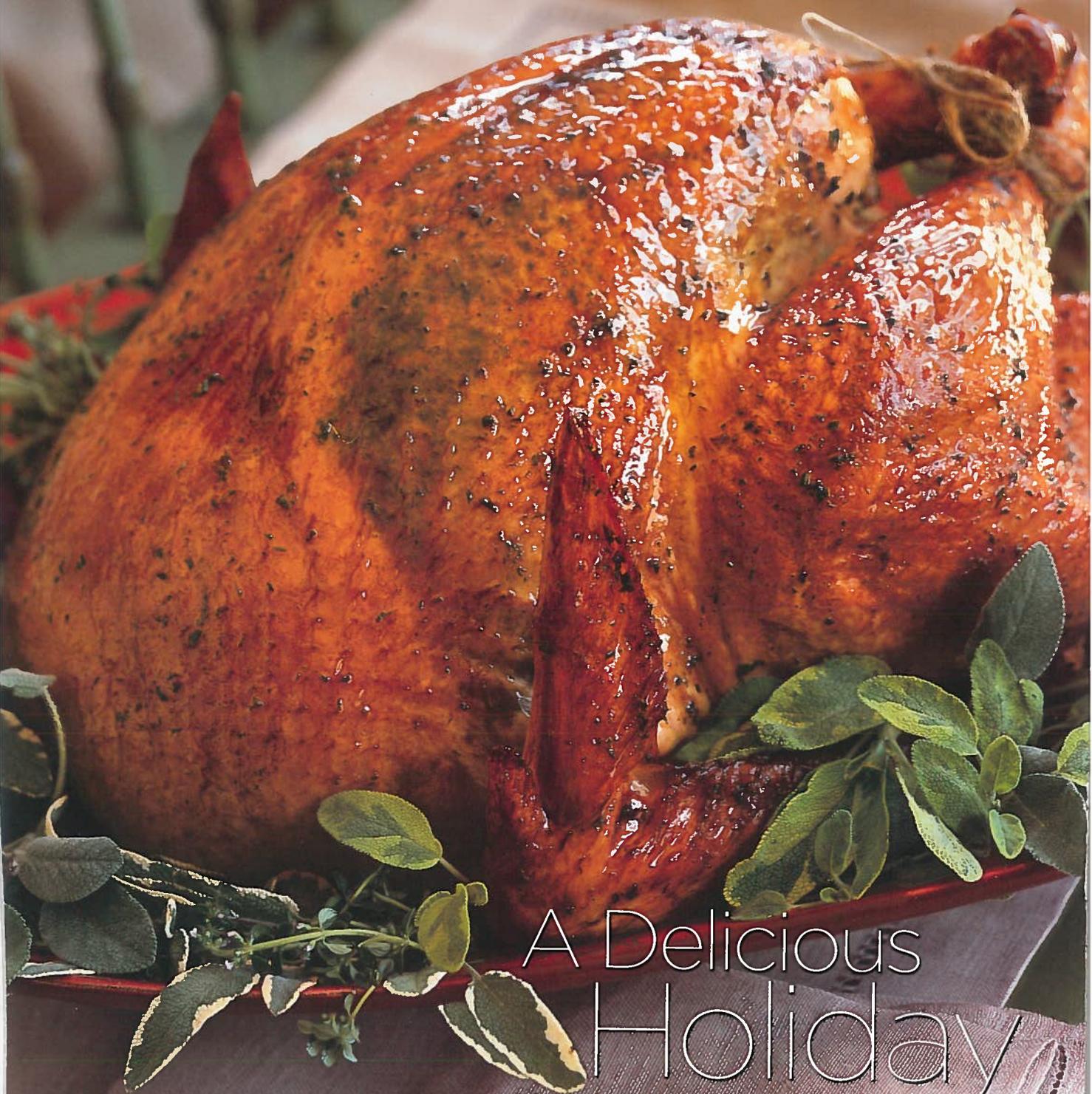


BON APPÉTIT

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A Delicious
Holiday

At the Market

KUMQUAT-CARDAMOM TEA BREAD

This would be a crowd-pleasing addition to breakfast or brunch. The iced tea powder adds an intriguing background flavor.

MAKES 2 LOAVES

- 2 cups kumquats, stemmed, quartered, seeded; plus 2 kumquats, sliced thinly
- Nonstick vegetable oil spray
- 3 cups all purpose flour
- 2 teaspoons instant iced tea powder (optional)
- 1½ teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon ground cardamom
- 2 teaspoons kosher salt, divided
- 1¼ cups sugar
- ¾ cup plus 1 tablespoon corn oil
- 3 large eggs
- 2 teaspoons vanilla extract
- 1 8-ounce can crushed pineapple in its own juice
- 1 cup walnuts, toasted, chopped
- ¼ cup (½ stick) unsalted butter, room temperature
- 3 cups powdered sugar
- 1 tablespoon fresh lemon juice

Place quartered kumquats in processor; puree 3 minutes. Measure ⅓ cup puree for glaze; set aside.

Position rack in center of oven; preheat to 350°F. Spray two 8½x4½x2½-inch metal loaf pans with nonstick spray. Combine flour, tea powder (if desired), baking powder, baking soda, cardamom, and 1½ teaspoons salt in medium bowl; whisk to blend. Using electric mixer, blend 1¼ cups sugar and oil in large bowl. Beat in eggs, 1 at a time, then vanilla, ⅔ cup kumquat puree, and pineapple with juice. Gradually add dry ingredients, beating just until blended. Fold in walnuts. Divide batter between prepared pans.

Bake cakes until tester inserted into center comes out clean, about 1 hour. Cool 5 minutes in pans on rack. Turn cakes out; place top side up on rack and cool.

Place reserved ⅓ cup puree in large bowl. Whisk in butter, powdered sugar,



Roasted Pork Tenderloin with Kumquat-Jalapeño Marmalade

lemon juice, and ½ teaspoon salt. Spread glaze over cakes, dividing equally. Top with kumquat slices. Let stand until icing sets. *(Can be made 1 day ahead. Wrap in foil; store at room temperature.)*

WRAP IT UP

The tea bread makes a great gift. It's so pretty that all you need to do is place it in a cellophane bread bag (available at some kitchen-supply stores), then tie on a bow.

ROASTED PORK TENDERLOIN WITH KUMQUAT-JALAPEÑO MARMALADE

6 SERVINGS

- 2 cups kumquats, stemmed, quartered, seeded
- 3 tablespoons vegetable oil, divided
- 4 small shallots, chopped (about ½ cup)
- 1 medium Granny Smith apple, peeled, seeded, chopped (about 1 cup)
- 3 tablespoons minced seeded jalapeño chiles, divided

- ½ cup dried apricots, chopped
- ¾ cup water
- ¾ cup sugar
- ¾ teaspoon kosher salt

2 1-pound pork tenderloins

Using on/off turns, finely chop kumquats in processor (do not puree). Heat 1 tablespoon oil in medium saucepan over medium-high heat. Add shallots, apple, and 1 tablespoon jalapeño. Cook until shallots are soft, stirring frequently, about 4 minutes. Add chopped kumquats, apricots, ¾ cup water, sugar, and ¾ teaspoon salt. Bring to boil, stirring until sugar dissolves. Boil until mixture thickens, about 6 minutes. Transfer marmalade to small bowl. Stir in remaining 2 tablespoons jalapeño. *(Can be made 1 day ahead. Cool, cover, and chill. Rewarm before serving.)*

Preheat oven to 350°F. Heat 2 tablespoons oil in large ovenproof skillet over medium-high heat. Sprinkle pork ▶

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with salt and pepper. Add pork to skillet; brown on all sides, about 10 minutes total. Transfer skillet to oven; roast pork until thermometer inserted into center registers 145°F, about 15 minutes. Remove pork from oven; let stand 10 minutes.

Cut pork into ½-inch-thick slices.

Serve with warm marmalade.

GLAZED SMOKED DUCK WITH CANDIED KUMQUATS

6 FIRST-COURSE SERVINGS

- 1 cup dry white wine
- 1 cup apricot jam
- 1 bay leaf
- 2 cinnamon sticks, broken in half
- 1½ cups kumquats, stemmed, quartered, seeded
- 2 teaspoons Grand Marnier
- 3 cups arugula
- 2 6-ounce smoked duck breasts, each cut into 15 thin slices

KUMQUATS Buyer's Guide

- > Choose fruit that is plump, firm, and bright orange.
- > Before eating a kumquat, rub it between your finger and thumb, which will release the essential oils and help combine the flavor of the sweet peel and the tart flesh.
- > Store kumquats in the fridge; they should stay fresh for two weeks.
- > Can't find kumquats at the market? Order them from Kumquat Growers (kumquatgrowers.com; 352-588-2761) or Melissa's (melissas.com; 800-588-0151).
- > Grow your own: Kumquat trees are quite hardy and easy to grow in a container. Look for them at a local nursery or buy a tree online at acornsprings.com.

5 More to Try

1. Dress up a salad with sliced kumquats, dried tart cherries, toasted hazelnuts, crumbled chèvre, and a little balsamic vinaigrette.
2. Whisk a minced kumquat or two into a dollop of softened butter. Mix in a spoonful of powdered sugar and a pinch of sea salt. Use the flavored butter on toast, bagels, muffins, or scones.
3. Perk up a bowl of olives by mixing in a few minced kumquats, chopped fresh thyme, extra-virgin olive oil, and Marcona almonds.
4. Chop a few kumquats; sprinkle them over dark chocolate ice cream. For a festive touch, add a few toasted pecans and a drizzle of Grand Marnier.
5. Mix minced kumquats with softened butter, a bit of orange juice concentrate, chopped fresh thyme, salt, and pepper. Spread on white fish.

Combine first 4 ingredients in saucepan over medium-high heat. Bring to boil; add kumquats. Simmer until kumquats are tender and liquid is syrupy, about 15 minutes. Remove from heat; stir in Grand Marnier. Season with salt and pepper. *(Can be made 1 week ahead. Cool, cover, and chill. Rewarm over low heat before continuing.)* Strain glaze into small bowl. Discard cinnamon and bay leaf; reserve candied kumquats and glaze separately.

Divide arugula among plates. Top each with 5 duck slices; brush with glaze. Place 1 kumquat quarter on each duck slice.

MARKET TIP

Look for smoked duck breasts in the deli section of some supermarkets, or order them from D'Artagnan (800-327-8246; dartagnan.com) or Joie de Vivre (800-648-8854; frenchselections.com).

SEARED SCALLOPS WITH FRESH FENNEL SALAD AND KUMQUAT-TARRAGON VINAIGRETTE

8 FIRST-COURSE SERVINGS

- 1 cup plus 2 tablespoons olive oil
- 10 kumquats, stemmed, quartered, seeded
- 3 tablespoons chopped fresh tarragon
- ¼ cup white wine vinegar
- 2 tablespoons frozen orange juice concentrate
- 1 tablespoon Dijon mustard

- 3 medium fennel bulbs, thinly sliced (about 5 cups)
- 1 medium-size head of radicchio, quartered, thinly sliced (about 4 cups)
- 4 green onions, thinly sliced (about ¾ cup)

- 24 large sea scallops (about 1¾ pounds)
- 2 tablespoons butter, divided

Puree oil, kumquats, and tarragon in processor. Add vinegar, orange juice concentrate, and mustard; process until just combined. Season vinaigrette with salt and pepper. *(Can be made 1 day ahead. Cover and refrigerate. Bring to room temperature before continuing.)*

Combine fennel, radicchio, and green onions in large bowl. Add ¾ cup vinaigrette; toss to combine.

Sprinkle scallops with salt and pepper. Melt 1 tablespoon butter in heavy large nonstick skillet over high heat. Add 12 scallops and sauté until golden on both sides and just opaque in center, about 3 minutes total. Transfer sautéed scallops to large plate, then tent with foil. Repeat with remaining butter and scallops.

Divide salad among 8 plates. Place 3 scallops on top of each. Drizzle scallops with remaining vinaigrette and serve. ■

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