

# NB

NEWPORT BEACH MAGAZINE

SPRING 2021



## FLORENT AND AMELIA MARNEAU

MARCHÉ MODERNE

As one of the most popular French eateries in the region, Marché Moderne has a loyal following, thanks to the talent and creativity of its chefs, Florent and Amelia Marneau. The husband-and-wife duo helm the kitchen together, with Florent serving as head chef and his wife, Amelia, whipping up delectable desserts. Despite having both worked at restaurants in Paris, the couple met here in Orange County, at the now-closed Aubergine restaurant. Since first opening Marché Moderne at South Coast Plaza in 2007 (though it is now located within Crystal Cove Shopping Center), the Marneaus have offered pristine authentic French cuisine.

While Florent does most of the cooking in the restaurant, he says that Amelia does most of the work at home. "She cooks all the great French country food that my mom used to make, including this pork-belly stuffed tomato dish that I love called tomates farcies," he notes. One dish that he does enjoy cooking, though, is poisson cru. "I have fond memories of having this dish in Tahiti," he notes. "It's a great blend of French Polynesian flavors and is so enjoyable when the weather gets warmer. It's basically a crudo with a coconut-lime vinaigrette and ... crispy chicken skin for extra flavor and texture."

Amelia says that she especially loves to cook on Sundays, and often fills their home with the scent of fresh baked bread. But one of her very favorites to make is a berry Pavlova. Named for Russian ballerina Anna Pavlova, the dessert doesn't require complicated ingredients. "While the efforts are minimal, you do need to have some patience to whip the meringue mixture and it does need to be baked in the oven for a while on low heat for evenly baked meringues," Amelia says. "Then, once they're cooled, you can top with whatever fresh berries you have on hand and I love some Chantilly cream to make it feel a little more luxurious." She says this light treat is great for when the weather warms up or after a rich meal. She says the recipe can also be adjusted depending on the season: While berries are great for spring, they can be replaced by a tropical fruit or a stone fruit, like peaches, in the summer, while citrus or chocolate is ideal for wintertime.



### POISSON CRU

Yield: 4 servings

- 4 tablespoons yuzu juice
- 1 tablespoon yuzu koshi paste
- 1 lime, zested and juiced
- 1 tablespoon white shoyu
- 1 teaspoon granulated sugar
- 1 cup coconut milk
- 2 tablespoons extra-virgin olive oil
- Salt and pepper, to taste
- 1/2 pound bigeye tuna
- 1/2 pound Japanese fluke
- 3 or 4 pieces crispy chicken skin
- 1/4 cup water
- Lime zest, for garnish
- Avocado spheres, for garnish
- Breakfast radishes, curled, for garnish
- Green onion, sliced, for garnish
- Micro cilantro, for garnish
- Lemon-infused extra-virgin olive oil, for garnish
- Smoked sea salt, for garnish



In a large bowl, mix yuzu juice, yuzu koshi paste, lime zest, lime juice, white shoyu and sugar to create a coconut vinaigrette. Whisk in coconut milk, then add olive oil in a thin stream, whisking constantly to emulsify. Add salt and pepper, then set aside. Cut the bigeye tuna into slices that are 2 by 1 inches; repeat for Japanese fluke, but cut this into 2- by 1/2-inch slices. Set aside. Take chicken skin and place in a small skillet. Add water, then season with salt and pepper. Cook on medium-low until fat renders out and the skin is crisp. Set aside on a paper towel. On each of four dinner plates, spoon the coconut vinaigrette onto the middle then spread it with the back of a spoon. Top each with two slices of tuna and two slices of fluke. Top with lime zest, then add the rest of the garnishes: crispy chicken skin, avocados, radishes, green onions, cilantro, olive oil and sea salt. Serve immediately.

### BERRY PAVLOVA

Yield: 6 servings

- Parchment paper
- 7 large eggs, whites only
- Pinch of salt
- 2 cups granulated sugar
- 1/2 teaspoon vanilla extract
- 3 cups heavy whipping cream
- 1/4 cup powdered sugar
- 1 cup fresh berries (can be a mixture of raspberries, strawberries, blueberries or blackberries)
- Chocolate shards, for garnish (optional)



Preheat the oven to 250 F. Draw circles with an 8-inch diameter on parchment paper. Turn sheets over and place on rimmed baking sheets. To create a meringue filling, beat egg whites and a pinch of salt in an electric mixer on medium speed until frothy. Increase speed to high and add sugar, incorporating a tablespoon at a time until all sugar is added. Beat until stiff, but glossy. Add vanilla and beat until incorporated. Place a small amount of the meringue mixture on each corner of the baking sheet as glue to hold down the parchment paper. Spoon meringue mixture around the perimeter of the circles drawn on the paper, making an uneven design with peaks and valleys 3/4 to 1 inch thick. Bake for 2 to 3 hours, until crisp but still pale. Allow to cool.

Combine whipping cream and powdered sugar in an electric mixer until thick. Place baked meringue on a plate, then use a large spoon to scoop the Chantilly cream mixture into dollops atop the meringue. Scatter the desired amount of berries on top. Repeat until finished. Top with powdered sugar or chocolate shards, if desired.

EAT & SPECIAL

PERFECT MEALS WITH THE BEST

CHEFS ONLINE COOKING MAKE IT EASY

FINE THE ART OF INFLUENCE

FAVORITE LOCAL CUISINES

AUTO ADVENTURE DRIVE-IN EXPERIENCE MAKE A COMEBACK

AT HOME ON THE TRAVELING WITH AMENITIES IN A LUXURY