

W **I** **R** **E** **D**

2016

FOOD

**Find
more
tasty
surprises
inside**

CHICKEN



**Chicken and
Caviar:
an unconventional
palette-altering
fusion**

Pg. 12

CAVIAR

Contents



02

Featured Dish
**Vanilla Custard
Tart**

06

Terrorism
**The Reporter
Hunting ISIS
Online**

10

**Peanut Butter &
Yogurt an
unlikely yet
beautiful
creation**

04

**DAVID
CHANG'S
FLAVOR
MANIFESTO**

08

Secrets
**The Anarchist
Bringing
Encryption to
Everyone**

12

**How to Engineer
maximum
deliciousness,
pack in nutrients,
increase
sustainability,
and build crazy
food
mashups**

Vanilla Custard Tart

**A guide to a
delectable
dessert**



Recipe

Make the pastry:

1 1/4 cups all-purpose flour
1/2 cup unsalted butter, cold and cubed
1/4 cup granulated sugar
1 egg yolk
1-2 tablespoons cold water

Mix flour and sugar. Add cold butter, then egg yolk and water.

Form dough, chill, roll, and bake in a tart pan until golden.



Make the custard:

Heat milk with vanilla until simmering.

Whisk egg yolks, sugar, cornstarch, and salt.

Slowly add hot milk, then cook until thickened.

Assemble:

Pour custard into baked pastry shell.

Chill until set, about 2 hours.

4. Serve:

Dust with powdered sugar before serving.

Enjoy your custard



Secrets

The Anarchist Bringing

ENCRYPTION

to
Everyone

Lhil iderferate debitat.
Sum, net labo. Ut essit debita
doluptas aliqua. Itatur, evellabo.
Utem lab incit, est, cus mossunt
quiditas miliqui strume dellam
andus eum rest volendus, nist vol-
orum volectiunt erumque ra qui
toreiur maximus.
Xeroremquas sum id moluption
rerest, ercipidi occatendebis con-
senti occusda dollam, officti rem
lam nos que poreped mint, secto
quam nissi ut iusa consed esti
rerum reperup tatiam fugit quas
eaquatetur, te plam, unt omnit
eataqui offic to ma volupture-
re voloremquae enihill aborepta
cuptatur?
Udaeper spictis dit, vendaest
et ut quiam aliciam, cum ute
et harchiliamus evercia nectur
sime del enis cori omnis dolupta
spictenant.
Ibus, od expliquam id mo be-

