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INSIDE SIZZLING CHEFS, RECIPES YOU'LL FALL FOR, AND MORE... EDITED BY JULIE VADNAL

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HOT IN THE KITCHEN

So long, bacon foie gras lollipop doughnuts! Food's latest trend is the unfussy, sexy-scruffy chef. Just in time for Valentine's Day, Julie Vadnal grills six of the country's hippest culinary dudes—meatballers, oyster shuckers, and alligator schnitzelers—to find out who's available, who's taken, and what they serve to woo women (so you can hand off the recipes to your man, of course)

AMAZEBALLS The Meatball Shop's executive chef Daniel Holzman and general manager Michael Chernow in their new West Village, NYC, location

PHOTOGRAPHED BY LIANNA TARANTIN

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THE MEATBALLERS



ON THE BALL Holzman and Chernow in the front window of the West Village Meatball Shop

DANIEL HOLZMAN & MICHAEL CHERNOW

I.D.: The Meatball Shop's co-owners, Le Bernardin-trained executive chef Holzman, 32, and general manager Chernow, 31, sparked NYC's current meatball frenzy by rolling out better-than-Grandma's versions (veggie with pesto!) at three always-crowded posts.

HOMETOWN: Manhattan; the duo met at LaGuardia High School. In the early aughts, Holzman cooked at San Francisco's fancy Jardinière; Chernow head-bartended at East Village Italian hipster haven Frank.

STATUS: Holzman is single; Chernow is married to Danish model/

pastry chef Donna Hemmingsen Chernow, who supplies the shop's homemade ice cream and cookie sandwiches.

INK WELL: Holzman is tattoo-free; Chernow has "too many to count."

TURN-ONS: Malcolm Gladwell books (Holzman's on *Blink*; Chernow, *The Tipping Point*); daily jujitsu

ON CHARMING WOMEN: "At first, Daniel and I were like, 'We're going to open up this restaurant and not see any women in it.'" Chernow says. "It's the exact opposite. You walk in, and the entire middle table is filled with groups of women. Which is awesome for us."

VEAL MEATBALLS

At the Meatball Shop, makes 24



3 tbsp olive oil, divided
1 large onion, finely diced
2 tsp salt
2 lb ground veal
3 large eggs
2/3 c bread crumbs
1/4 c grated Parmesan cheese
1 carrot, finely diced

1 celery stalk, finely diced
1/4 c chopped fresh parsley
1 tbsp chopped fresh oregano
1/2 tsp freshly ground black pepper

1. Preheat oven to 450°F. Coat a 9x13-inch baking dish with 2 tbsp olive oil. Set aside.

2. Cook onion in remaining oil and salt. Once translucent, allow to cool.

3. Combine onion with rest of ingredients in a large mixing bowl and incorporate by hand.

4. Roll into golf-ball-size pieces and place in baking dish in even rows.

5. Roast for 20 minutes until firm. Let cool 5 minutes before serving.