



Zoe Crosher, *Transgressing the Pacific: Where Capt. Bob Hyde Disappeared at Manhattan Beach* from the series, *LA-Like*, 2008
Fujiflex archive print, 40x40"

Bob Hyde

Concepts: purity of flavor, loneliness, humid/fog, sable/sandiness, crisp white (lifeguard tower), composition: square, horizon line. Sandy bottom, foggy sea mist on top of the sand. Dense, rich, wet, but still light.

Dessert: Coffee and cognac parfait atop salted shortbread

Salted Shortbread

11 tablespoons (1 stick plus 3 tablespoons) unsalted butter
 $\frac{3}{4}$ cup Sugar
 $\frac{3}{4}$ teaspoon sea salt
1 $\frac{1}{2}$ cup AP flour
 $\frac{1}{2}$ teaspoon baking soda

1. In the bowl of a mixer fitted with the paddle attachment, beat butter on low speed until smooth (45-60 seconds).
2. Add sugar and salt in a slow, steady stream and mix on low until well combined.
3. Scrape down bowl and increase to medium. Mix until light and fluffy, this should take 4-5 minutes.
4. Scrape down sides of bowl and add flour all at once. With mixer on low, mix just until combined.
5. Between two sheets of parchment paper that have been sprinkled with flour, roll out cookie dough to a thickness of $\frac{1}{4}$ ". Cut into 1 $\frac{3}{4}$ " x 1 $\frac{3}{4}$ " squares.
6. Refrigerate until firm
7. Preheat oven to 350 degrees.
8. Bake 12 minutes, or until dough is golden brown.

Coffee Cognac Parfait

1 ¼ teaspoons gelatin
4 teaspoons cognac
1 ½ cup cream
1/3 cup coffee, cooled to room temperature
½ cup sugar
¼ teaspoon sea salt
¼ cup water
4 egg yolks

1. Prepare drip coffee, allow to cool to room temperature
2. Whip cream, coffee and cognac, hold in refrigerator
3. Lightly sprinkle gelatin over cognac, let sit for 1 minute
4. Add 2T boiling water to gelatin, mix well and let sit for 5 minutes.
5. Mix yolks in mixer until light
6. While beating, combine sugar, salt & water in saucepan and cook to 230 degrees F
7. With mixer running at medium speed, slowly add sugar syrup to yolks, in thin stream.
8. Add gelatin and coffee while yolks are still hot.
9. Beat to cool
10. Strain egg mixture over whipped cream and fold gently but thoroughly.
11. Pour into 2x2x2 cube silicone molds, top with butter cookie and freeze for at least 1 ½ hours.
12. De-pan and refrigerate. Let temper to refrigerator temperature and eat.



Zoe Crosher, *Transgressing the Pacific: Where Aimee Semple McPherson Disappeared at Ocean Beach* from the series, *LA-Like*, 2009
Fujiflex archive print, 40x40"

Aimee Semple McPherson

Concepts: white, cotton candy, fluff, harvested oranges and fennel from echo park, near foursquare church

Dessert: Salted fennel and orange cotton candy.

Salted fennel and orange cotton candy

- 1 cup sugar
- 2 oranges
- 1 tablespoon fennel seed
- 2 teaspoons sea salt

1. Using a vegetable peeler, remove zest of orange in strips.
2. Lightly crush fennel seed and wrap in cheesecloth.
3. Combine sugar and salt in a food processor and process until finely ground.
4. Add orange peel to salt and sugar and, using your fingers, crush the orange, releasing oils.
5. Put the sachet of fennel in the bottom of a container with a tight fitting lid. Top with orange and sugar mixture.
6. Fit container with lid and let sit for at least a week
7. Remove orange and fennel sachet and process sugar and discard
8. Use in cotton candy machine, following manufacturers instructions.



Zoe Crosher, *Transgressing the Pacific: Where Michael Douglas Jumped at Venice Pier* from the series *LA-Like*, 2010 Fujiflex archive print, 40x40"

Michael Douglas

Concepts: warm, wood, multi-layered and multi-textured, beautiful superficially, complex and multifaceted beneath.

Dessert: Caramel and apple tart with meringue

"pate bois"

¼ cup sugar
 2 tablespoons cedar chips
 ½ teaspoon sea salt
 8 tablespoons (1 stick) unsalted butter
 1 Egg yolk
 2 tablespoons cream
 1 2/3 cup AP flour

One week before making tart dough, layer sugar and cedar chips in a container with tight-fitting lid. Let sit for one week.

Preheat oven to 350

1. Sift sugar and cedar chips, discard chips.
2. Sift flour and set aside.
3. In the bowl of a mixer fitted with the paddle attachment, beat butter on low speed until smooth (45-60 seconds).
4. Add sugar and salt in a slow, steady stream and mix on low until well combined.
5. Scrape down bowl and increase to medium. Mix until light and fluffy, this should take 4-5 minutes.
6. Combine eggs and cream and whisk until frothy.
7. Slowly add half of the eggs to the butter and sugar on medium speed in a slow steady stream. Scrape down sides of bowl. Repeat with remaining eggs.

8. Scrape down sides of bowl and add flour all at once. With mixer on low, mix just until combined.
9. On a length of plastic wrap, press dough together into a circle and flatten. Refrigerate at least 30 minutes
10. Between two sheets of parchment paper that have been sprinkled with flour, roll out tart dough to a thickness of 1/4". Transfer dough to 10" tart shell with removable bottom. Press into all corners of tart shell and trim edges with a knife.
11. Freeze tart dough for 15 minutes prior to baking
12. Bake 25 minutes, or until dough is golden brown.

Salted caramel

¾ cup sugar
1 ½ teaspoons sea salt
1 cup cream

1. Combine sugar and salt
2. Melt a few tablespoons of the sugar over medium-high heat in a heavy bottomed saucepan
3. Once melted, add another few tablespoons and stir with a wooden spoon until melted.
4. Continue in small amounts until all the sugar is melted and cook to a deep amber.
5. While your working with the sugar, heat the cream to the boiling point, then set it aside.
6. When the sugar is caramelized, slowly add the cream off heat. It will bubble up vigorously, so be careful and do it in a couple additions.
7. Return the pan to the heat and stir until the caramel is smooth again (it will clump up when adding the cream).
8. Cook the caramel to a temperature of 226.
9. Remove to a clean, dry bowl and allow to cool for 15 minutes
10. Pour into tart shell and smooth to the edges with an offset spatula.

Brown butter poached green apple

8 tablespoons (1 stick) unsalted butter
2 green apples
¼ cup almonds, toasted and roughly chopped

1. Choose an apple variety that is tart and crisp
2. Using a vegetable peeler, remove all peel, cut apple in half and remove core.
3. Cut into 1/4" slices
4. In a heavy-bottomed saucepan, heat butter on medium until it begins to foam and release a warm nutty smell
5. Reduce heat and add the apples
6. Cook apples until they begin to pale and soften. Be careful not to overcook, they are ready when they are softened slightly, but still al'dente.
7. Using a slotted spoon, remove apples to a plate lined with paper towels
8. Once drained, arrange in concentric circles in the tart shell atop the caramel.
9. Top apples with toasted almonds

Swiss Meringue

1 cup sugar
4 egg whites

1. In a bain marie, combine sugar and egg whites and heat, stirring constantly, until sugar has dissolved completely (130 degrees, to be precise).

2. In a mixer, fitted with the whisk attachment, whip the egg white mixture on medium speed until soft peaks form and the mixture has cooled to room temperature.
3. Pile into tart shell and, using an offset spatula, spread to outer edges of the tart shell. Without over working too much, create the surface texture most pleasing to you.
4. Torch tips of meringue with a butane torch.



Zoe Crosher, *Transgressing the Pacific: Where Norman Maine Disappeared at Laguna Beach* from the series *LA-Like*, 2010 Fujiflex archive print, 40x40"

Norman Maine

Concepts: orange, black, calm, beautiful and perfect exterior, simmering fire-y interior

Dessert: Whiskey burnt orange chocolate truffle topped with sea salt

Caramelized Whiskey Oranges

4 mandarins
2 tablespoons unsalted butter
1/3 cup brown sugar
1/3 cup orange juice
1/4 cup whiskey

1. Wash and dry mandarins, cut into 4-5 slices each
2. In a deep dutch oven, top orange slices with butter and then sprinkle with brown sugar
3. Top with foil or a heavy lid and cook at 325 degrees for 60 minutes, until they begin to soften
4. Remove foil or lid, increase temperature to 350 degrees and cook for 45 minutes, until they begin to brown and the syrup thickens.
5. In a small saucepan warm whiskey
6. When oranges are soft and caramelized, remove pot to burner, pour warmed whiskey over orange segments and set alight.
7. Cool. Then process in a food processor until well chopped.

Chocolate Truffle

4 1/2 cups dark chocolate, chopped
1 1/2 cups powdered sugar

2 cups cream
5 egg yolks
6 tablespoons unsalted butter
½ cup cocoa powder
Sea salt, to taste

1. Warm cream
2. Pour over chocolate and powdered sugar
3. temper yolks and add to melted chocolate
4. add butter, mix with immersion blender
5. fold in orange mixture and refrigerate overnight.
6. Roll into balls, 1" in diameter, roll in cocoa powder and top with a sprinkle of sea salt.



Zoe Crosher, *Transgressing the Pacific: Where Dennis Wilson Disappeared in Marina del Rey* from the series, *LA-Like*, 2008
Fujiflex archive print, 40x40"

Dennis Wilson

Concepts: petroleum, inedible, tobacco, alcohol, charred, cake shape to resemble life preserver?,

Dessert: Stout cake, tequila ganache, tobacco smoked salt

Stout cake

8 tablespoons (1 stick) unsalted butter

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ cup brown sugar

1 $\frac{1}{4}$ teaspoons sea salt

1 teaspoon orange zest

$\frac{1}{2}$ cup unsulfured molasses

2 eggs

2 $\frac{1}{4}$ cup AP flour

1 $\frac{1}{4}$ teaspoons baking soda

$\frac{3}{4}$ cup stout beer

1. Butter and flour a 10" bundt pan. Set aside.
2. Sift flour and baking soda and set aside.
3. In the bowl of a mixer fitted with the paddle attachment, on low speed beat butter until smooth (45-60 seconds).
4. Add sugars and salt in a slow, steady stream and mix on low until well combined.
5. Scrape down bowl and increase to medium. Mix until light and fluffy, this should take 4-5 minutes.
6. Add molasses and mix on medium speed until thoroughly incorporated.
7. Whisk eggs until frothy.
8. Slowly add half of the eggs to the butter and sugar on medium speed in a slow steady stream. Scrape down sides of bowl. Repeat with remaining eggs.
9. Scrape down sides of bowl and, with the mixer on low, alternate adding the flour and beer in three batches, beginning and ending with the flour. Mix just until combined.

10. Remove batter to a large stainless mixing bowl. With a rubber spatula, ensure the mix is well incorporated – top to bottom.
11. Pour into pan and bake for 40 minutes
12. Cake will be ready when a skewer inserted in the center comes out clean. Alternately, it is ready when it is firm and springs back when carefully pressed in the center.
13. De-pan cake after 10 minutes and let cool on countertop

Tequila Ganache

2/3 cup cream

1 cup dark chocolate, chopped

3 tablespoons tequila

1. Heat cream to just before boiling
2. Pour hot cream over chocolate and, using rubber spatula, mix until mostly melted
3. Add tequila
4. Emulsify using immersion blender
5. Let cool at room temperature for 15 minutes
6. Pour over cooled cake

Tobacco smoked salt

¼ cup sea salt

2 tablespoons loose tobacco

1. Fold a 10"×10" piece of cheesecloth into quarters
2. Place sea salt in the center of the cheesecloth and arrange in stovetop smoker.
3. Following instructions on your smoker, let smoke for 45 minutes
4. Top cake with smoked sea salt



Zoe Crosher, *Transgressing the Pacific: Where Roger Wade Disappeared at Malibu Colony*
from the series *LA-Like*, 2008
Fujiflex archive print, 40x40"

concepts: gin/martini, 60's nostalgic dessert, lady in ocean in billowy dress = floating meringues, salted licorice

Dessert: Sambuca and mint salted meringue

Sambuca and mint salted meringue

1/3 cup water
4 sprigs fresh spearmint
1 cup sugar
2 teaspoons sea salt
5 egg whites
¼ teaspoon cream of tartar
1 tablespoon Sambuca

1. Preheat oven to 200 degrees
2. Bring water and mint to a boil. Turn off heat, cover with lid, and let steep for 15 minutes.
3. Add sugar and sea salt to water and cook to 240 degrees
4. While sugar is cooking, in a mixer fitted with the whisk attachment, whip egg whites until foamy.
5. Add cream of tartar to eggs and continue whipping until soft peaks form.
6. Strain sugar syrup into a 2 cup heatproof glass measuring cup
7. With the mixer on medium/high, being careful not to pour onto the whisk, slowly pour sugar syrup into egg whites.
8. Add Sambuca
9. Whip eggs until stiff and glossy
10. Spoon baseball sized dollops of meringue onto a parchment lined baking sheet.
11. Bake for 2 hours, until crisp. Turn off oven and continue baking until oven is cool.



Zoe Crosher, *Transgressing the Pacific: Where Natalie Wood Disappeared off Catalina Island* from the series, *LA-Like*, 2008
Fujiflex archive print, 40x40"

concepts: shimmery, dark, luxurious and rich, shock of red (lipstick, her red down coat she was drowned in), harvest catalina cherry ("prunus ilicifolia ssp. Lyonii") on the island

Dessert: Chocolate caramel with sweetened, dried catalina cherries. Topped with lustre dust and sea salt.

Chocolate caramel with cherries

1 $\frac{3}{4}$ cup cream
1 $\frac{2}{3}$ cup sugar
 $\frac{3}{4}$ cup corn syrup
 $\frac{1}{2}$ cup dried/sweetened cherries
 $\frac{1}{2}$ teaspoon sea salt
3 tablespoons unsalted butter
1 cup dark chocolate

1. Line an 8" square pan with foil and coat with butter
2. Bring heavy cream to a boil in a saucepan and set aside
3. In a large, heavy pot, stir sugar, corn syrup, salt and cherries over medium heat. Bring to a boil and, stirring often, cook until sugar colors deep, dark brown.
4. Very carefully, standing back and watching for splatters, add butter one piece at a time, then the warm cream and finally the chocolate.
5. Cook the caramel, stirring constantly until it reaches 243 degrees
6. Pull from heat and pour immediately into foil lined pan
7. Let stand, undisturbed, until firm enough to cut. At least 5 hours, preferably overnight
8. Cut into 1"x1" squares, sprinkle with sea salt. Either serve immediately or wrap individual pieces in wax paper or cellophane.