



Kumquats: Sweet-tarts of the citrus rodeo

The perplexing fruit -- yes, you eat the rind too -- is finding respect with cooks and specialty growers alike.

By David Karp

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Chefs prize kumquats' pungency, chewy texture and sheer beauty. Breanne Varela, pastry chef at Lucques and AOC, is planning a dessert of yogurt panna cotta served with candied kumquats, Cocktail grapefruit and blood oranges. **Zoe Nathan at Rustic Canyon combines kumquats with crème fraîche for an ice cream that she serves by itself or with cornmeal pound cake.**