

# CULINARY Trends

Magazine

Early-Spring 2009

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Mex it Up with Mole

Chocolate:  
A Chef's Chameleon

A Dynamic Duo:  
Wine & Chocolate Pairings

# CULINARY

## Trends

*Sweet or Savory, We've Got*

# Chocolate

*Covered*



Early Spring 2009

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(See below for answer)



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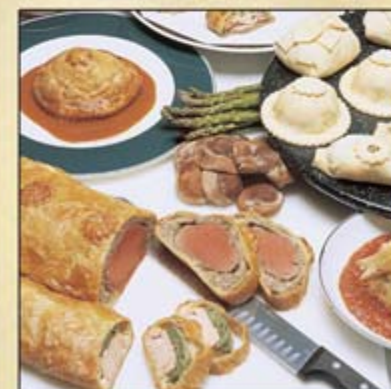
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Bringing Chocolate to the Dinner Table – 2009’s Most Versatile Ingredient

## Chocolate: A chef’s chameleon

By Carleigh Connelly

Two thousand and nine promises to wow the culinary world with more innovative approaches to traditional recipes, embracing the old while celebrating the new. Chefs are transforming diners’ familiar favorites into sophisticated and forward-thinking fare. House-made charcuterie replaces conventional meats, comfort food finds a new home in fine dining and beverages shine in their new reputation of expertly crafted creations.

This year’s top trends guarantee to make ordinary dishes and ingredients extraordinary, by emphasizing an epicurean focus on all culinary pursuits.

The last issue of *Culinary Trends* shined the spotlight on *sustainability* as our top trend for 2009, sharing a quick overview of the most popular culinary movements for this year. Although we are excited about grapeseed oil, gremolata and açai becoming more prevalent in establishments ranging from hotel dining to neighborhood hot spots, one of the most irresistible trends happening in kitchens today is chocolate’s starring role

not only in dessert, but also on dinner and cocktail menus across the country.

### Everything old is new again

The evolution of chocolate, from a bitter, treasured treat to an indulgent sweet confection, has come full circle since its origination in the tropical forests of Mesoamerica over 2,000 years ago. The cultures of Mexico and Central America were the first people documented as chocolate makers, grinding cacao seeds with a number of seasonings to make a spicy, foamy drink. Today, this concoction has been reinvented with a contemporary spin at high-end bars nationwide. At Carneros Bistro & Wine Bar in Sonoma, California, Chris Sawyer, the internationally renowned sommelier, developed a fresh take on this primitive Mesoamerican beverage with his Mexican Chokolatini, the restaurant’s signature cocktail.

Mixologists and sommeliers are not the only restaurant professionals to rediscover the ancient and versatile uses of cocoa; pastry and executive chefs alike are exploring the multifaceted character of chocolate. Dominique and Cindy DUBY, chef and owners of DC DUBY

### Scallop | Baked Grapefruit Chocolate Cheesecake | Asparagus Ribbons | Bacon Porcini Crumble

#### Baked Grapefruit Chocolate Cheesecake

4 Tbsp grapefruit juice  
1.4 oz white chocolate, coarsely chopped  
3/4 cup cream cheese, room temperature  
zest of 1/2 grapefruit  
3/4 cup sour cream  
2 large egg yolks  
1 1/2 Tbsp all-purpose flour  
Salt and pepper to taste

Preheat the oven to 300°F. Place grapefruit juice and the white chocolate in a small bowl and microwave until chocolate is melted. Cream the cheese and grapefruit zest with juice/chocolate mixture using an electric mixer fitted with the paddle attachment. Stop and scrape the bowl with a rubber spatula to ensure thorough mixing. Reduce to the lowest speed, add the sour cream, then bring it up to medium speed until well combined.

Remove the bowl from the machine and add the yolks and flour. Fold by hand using a rubber spatula. Pour the mixture into an 8 inch square pan lined with silicon paper. Bake for 45 minutes in the preheated oven. Turn the pan around and bake for an additional 20 minutes.

Let the cheesecake cool. Cut or break the cheesecake into pieces, place in a food processor, and blend until the mixture is smooth and creamy. Season to taste and keep warm until ready to serve.

#### Asparagus Ribbons

8 asparagus  
2 Tbsp butter  
Salt and pepper to taste

Wash the asparagus and trim the bottoms. Cut into thin strips using a vegetable peeler or mandoline. Microwave the butter until it’s very hot. Add the asparagus to the butter and toss. Cook in the microwave in 30-second intervals until the asparagus ribbons are flexible but still crunchy. Season to taste. Note that this recipe should be done as close to serving as possible.

#### Bacon Porcini Crumble

3 Tbsp water  
6 to 8 slices dried Porcini mushrooms (or substitute another dried mushroom)  
2 pieces day-old bread  
1/4 cup caramelized nuts, chopped  
4 Tbsp icing sugar  
3 Tbsp cornstarch  
4 slices bacon, fried and cut into bits  
1 large egg  
3 Tbsp butter, melted  
Salt and pepper, to taste

DC DUBY Wild Sweets  
British Columbia  
Canada



See [www.culinarytrends.net](http://www.culinarytrends.net) for the conclusion of recipe.

Wild Sweets, one of North America’s finest artisan chocolatiers, take chocolate experimentation to new heights by working with food scientists to develop and implement new techniques, creating modern tastes and textures that please the palette.

“When designing and presenting savory chocolate dishes,” the Dubys write, “it’s best to think of chocolate as a spice rather than a main ingredient – an underlying element rather than an overtly bold one.” Crab with white chocolate hollandaise, potato brulée and hot celery gelée and scallops accompanied by baked grapefruit chocolate cheesecake, asparagus ribbons and bacon porcini crumble may sound like a clash of flavors, but these chefs prove that bold food pairings are not only impressive, but are also remarkably satisfying.

### Contemporary chocolate combinations

More straightforward, savory chocolate combinations are just as indulgent as their complex counterparts. Janine Falvo, Chef de Cuisine at Carneros Bistro & Wine Bar, upholds the restaurant’s tradition of celebrating the highest quality, artisan ingredients from the local bounty of Sonoma, developing dishes that take a distinctive twist on classic cuisine. Her cocoa-dusted seared Sonoma foie gras on house-made graham cracker with frisée and vanilla vinaigrette illustrates an avant-garde angle on chocolate that perfectly marries conventional cooking with unexpected finishes.

Kitchens whipping up European and Contemporary American cuisine are not the only establishments mak-

ing dinner recipes that incorporate chocolate a hit in the dining room; Mexican establishments have confidently integrated cocoa in their cooking for generations. Mole, one of the earliest uses of the cacao plant, emerged in the late 17th century when New World spices introduced by Spanish conquistadors and Old World ingredients, such as cocoa, were blended together into a complex mixture that remains a fundamental feature in traditional Mexican cuisine. This sauce is perhaps the most well-known application of bitter chocolate throughout the Americas and has risen to the status of haute delicacy in today’s dining world.

### Sophisticated savory surprises

Mole represents chocolate’s return to its historic roots, whereas the subtle inclusion of cocoa in everyday recipes characterizes the future of chocolate. Josiah Slone, Executive Chef and Owner of Saratoga’s Sent Sovi, works closely with local farmers, purveyors, and boutique wineries to bring a California influence to French cuisine, preparing seasonal and stylish wine-friendly food.

Although the restaurant’s renowned wine cellar and intimate dining room are convincing reasons to visit Chef Slone’s city escape, it is his masterful pairing of unexpected ingredients that transform common entrees into destination-worthy meals. The Coco lamb stew mixes predictable soup components, such as carrots, celery and garlic with surprising additions of coco powder, ginger and dark chocolate, striking a perfect balance of

flavors for this traditional, yet progressively prepared dish. By including a moderate amount of chocolate to this heartier recipe, Chef Slone deepens the food's taste by introducing delicate flavors during the cooking process, which successfully highlights the essence of the meal's main ingredients.

Savory uses of chocolate are particularly relevant in today's culinary world, where restaurants are looking for ways to continue to make their food imaginative and sophisticated while being sensitive to more conservative finances. The versatility of cocoa is not only a delicious trend, but it is also a practical solution that

can create standout dishes without breaking the grocery budget. With the country's current economic and environmental condition in mind, resourcefulness is a quality to welcome in both your personal and professional kitchen.

Chocolate's capacity to be a cooking chameleon welcomes creativity in the kitchen, inspiring modern dinner, dessert and cocktail menus across contemporary and traditional cuisines alike. No matter what part of the savory to sweet spectrum your next cocoa-infused dish represents, remember that when chocolate is brought to the dinner table, all diners are happy. ■



**CHERRY | White Chocolate Mousse | Cherry Biscuit | Lemon Confit**

(serves 8)

**Cherry Biscuit**

- 1/3 cup + 2 Tbsp granulated sugar, divided
- 1/2 cup Fruit Purée
- 4 Tbsp egg whites (about 2 large)
- 4 Tbsp egg yolks (about 3 large)
- 1/3 cup + 1 Tbsp all-purpose flour, sifted

Preheat the oven to 375°F. Bring 1/3 cup of the sugar and the Cherry Purée to a boil. Cook until it begins to thicken or to 230°F. Whisk the egg whites using an electric mixer fitted with a whip attachment on medium speed. When foam no longer gains volume and starts to slide from the sides of the bowl, increase speed to maximum, add remaining 2 Tbsp sugar and continue whipping into stiff peaks.

Pour hot cherry mixture over whites with machine still running, reduce the speed to minimum, and beat for 1 minute. Add egg yolks and gently fold using a rubber spatula. Add flour and continue folding until well combined. Move mixture onto a 6 x 8 inch square baking tray lined with silicon paper.

Bake in preheated oven for approximately 15 minutes. Remove Cherry Biscuit from tray and let it cool on a wire rack.

**White Chocolate Mousse**

- 2 Tbsp + 2 tsp whipping cream, unwhipped
- 1 large egg yolk
- 3 1/2 tsp icing sugar
- 1 Tbsp Gelatin Mix
- 3.6 oz white chocolate, melted
- 3/4 cup + 1 tsp whipping cream, whipped into soft peaks

Whisk unwhipped whipping cream with egg yolks and icing sugar in a stainless steel bowl over a double boiler. Whisk continuously until mixture reaches 185°F. Remove from heat, add Gelatin Mix, and whisk until well combined. Allow it to cool to 98°F. Whisk in melted white chocolate and 1/4 of whipped whipping cream. Add remaining whipped cream and gently fold with rubber spatula. Cover and store in refrigerator until set.

**Assembly**

- 1 sheet filo dough
- 3 Tbsp butter, melted
- 1/4 cup Caramel Dust
- 1/2 cup Fruit Coulis
- 16 to 24 cherries (stewed or fresh)
- 16 to 24 pieces lemon confit

Preheat the oven to 350°F. Cut Cherry Biscuit into 1-inch cubes. Line a baking tray with a silicon mat. Brush the filo dough with melted butter, sprinkle entire sheet with Caramel Dust and bake until golden-brown, approximately 5 minutes. Briefly cool, then break into small shards. Pipe or spoon some White Chocolate Mousse onto a plate and arrange the cherries, Cherry Biscuit, Lemon Confit, Apricot Coulis and filo shards in a composition of your choice. Serve immediately.



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1 head frisée, green trimmed from head  
Vanilla Vinaigrette (recipe below)

**Graham Crackers** (Makes approx. 20 crackers)

8 1/4 ounces graham flour  
2 ounces all-purpose flour  
3 ounces dark brown sugar  
3/4 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon kosher salt  
1/8 teaspoon ground cinnamon  
1/8 teaspoon ground cardamom  
1/8 teaspoon nutmeg  
4 ounces unsalted butter, cut into 1/4-inch cubes and chilled  
2 1/4 ounces molasses  
1 1/2 ounces whole milk  
1/2 teaspoon vanilla extract

Place both flours, sugar, baking powder, baking soda, salt, cinnamon, nutmeg and cardamom into bowl of a food processor and pulse several times to combine. Add butter and pulse until the mixture resembles cornmeal. Add molasses, milk and vanilla extract and process until dough forms a ball, approximately 1 minute. Press the ball into a 1/2-inch thick disk, wrap in plastic wrap, and refrigerate for 30 minutes.

Preheat the oven to 350°F. Unwrap the chilled dough and place it onto a large piece of parchment paper and top with a second sheet of parchment paper. Roll dough out until it is 1/4-inch thick. Slide rolled dough and parchment paper onto a half-sheet pan. Remove top sheet of parchment paper and cut the dough, using a rolling pizza cutter, into 2-inch square pieces, by making vertical and then horizontal cuts all the way across the dough. Using a fork, poke holes all over the top of the dough. Leave the crackers on the pan and bake on middle rack of the oven for 25 minutes or until edges just start to darken. Once completely cool, break into individual crackers and store in an airtight container.

**Vanilla Vinaigrette**

1 vanilla bean scraped  
3/4 cup of golden balsamic vinegar  
3/4 cup grapeseed oil  
2 shallots minced

In a small bowl, add vanilla bean, shallots and vinegar. Slowly whisk in oil. Season with salt and pepper.

**Plate:**

Dress frisée with vanilla vinaigrette and season with salt and pepper. Dust foie gras with cocoa and season with salt. Heat heavy bottom sauté pan. Place foie gras in pan until caramelized, flip and caramelize on other side. Remove from pan and place on paper towels. Place graham cracker on plate, frisée and the foie gras on top. Foie gras can be seasoned with sea salt for crunchy texture.

Chef Janine Falvo  
Carneros Bistro and Wine Bar, Sonoma, CA

*Chef's Holiday*

**THE WILD  
WEST  
OF  
WINE**

**WASHINGTON WINE COUNTRY**

**Washington's wine regions offer  
surprises in dining and wine-tasting**

**By Christopher Neubauer**

Before the invasion of gift shops with winery-branded yoga mats and the guided bus tours filled with camera-laden tourists, California wine country was a simpler place. The focus of the dust-filled valleys remained solely on producing stunning wines from the rugged soil of the region, rather than ironing the red carpet for out-of-town guests. Decades removed from this humble, country experience in California, wine travelers in search of a more bucolic wine country weekend should consider the vast producing regions of Washington State. Far from the well-traveled roads of Napa and Sonoma counties, visitors will find plenty to explore in the varied terrain of the wine country in the Evergreen State. "We'll never be a destination like St. Helena or Napa, but we can still make great wine," says John Bookwalter of Bookwalter Winery in Richland, Washington.

The casual wine enthusiast may be very familiar with the wines of the Walla Walla Valley in the south-eastern corner of the state, but for the road less traveled, a trip to the Yakima and Columbia Valleys is in order. "We are like the Wild West of wine out here," explains Christopher Coon of Christopher Cellars in Zillah, Washington. You'll be sure to find top-notch wineries



and unspoiled natural beauty in a remote portion of Washington that few people get a chance to see.

After flying into Seattle and renting a car, the town of Zillah is roughly 150 miles to the east, situated on the opposite slope of the Cascade Mountain Range. This scenic drive will transport you from the Pacific forest groves of Puget Sound to the high desert region which receives over 300 days of sunshine per year, making it perfect for grape growing. The Yakima Valley around Zillah produces almost one-third of Washington's grapes and is home to the oldest vineyards in the region which specialize in growing Bordeaux varietals, such as Cabernet Sauvignon, Merlot and Cabernet Franc. A growing number of cooler weather vineyards are producing large quantities of Sauvignon Blanc and Chardonnay.

**Where to stay in Zillah**

**Cherrywood Bed, Breakfast and Barn**

3271 Roza Drive, Zillah, Washington  
www.cherrywoodbbandb.com (509) 829-350

This oasis of hospitality is a great launching pad for all of your wine excursions. Cherrywood is a working orchard, producing a variety of apples, cherries and grapes throughout the year. Accommodation options include



Owner Pepper Fewel preparing breakfast for guests



Buckaroo Teepee Suite

traditional rooms within the two-story guest house, retro-chic canned-ham trailers or the most unique options, teepees. Not to be confused with those found at your local scout camp, these majestic giants tower over the surrounding landscape. Authentically designed by Native American tribes, these 20-foot tall shelters are outfitted with raised wooden floors lined with animal furs, lamps crafted from antlers and heavenly queen size beds.

You'll wake in the morning to the fresh smell of apples and the booming sound of cherry bombs (blank

shotgun shells used to scare away birds) and the friendly face of Pepper Fewel. This self-proclaimed Trail Boss and Wine Wrangler will get you going with a hearty, farm-fresh breakfast. Served bright and early to ensure you'll have ample time to explore the surrounding wineries, Pepper's culinary offerings change daily based on the ingredients from her own and the neighboring farms. Highlights include: freshly picked Yakima Valley berries topped with homemade Devonshire cream and mint; Asparagus, Scallion and Gruyere Quiche with freshly gathered eggs; and apple pie featuring golden delicious apples picked from Cherrywood's own orchard.

**Wineries accessible by horseback include:**

- **Cultura Wine and Christopher Cellars**  
3601 Highland Drive, Zillah, WA  
www.culturawine.com  
www.christophercellars.com
- **Sheridan Vineyard**  
2980 Gilbert Road, Zillah, WA  
www.sheridanvineyard.com
- **Agate Field Vineyard**  
2911 Roza Drive, Zillah, WA  
www.agatefieldvineyard.com

**Prosser**

Following a day in the saddle, continue east on your journey toward the town of Prosser, roughly 40 miles from Zillah. Known as the birthplace of the Washington Wine Country, Prosser is a quaint town of about 4,000 people located along the Yakima River which serves as another jumping off point for wine country adventures.

Those looking to be pampered will enjoy a night at the Desert Wind Winery. Sitting atop a bluff above the valley, this Southwestern style villa transports you to the desert in a highly polished, yet relaxing setting. The four guest suites reside on the second floor of the facility, di-

**Wineries around Zillah**

For a truly unique experience, trade in your rental car for reins and a saddle. Pepper will arrange for you to ride on horseback through the Rattlesnake Hills and Yakima Valley American Viticulture Area (AVA). Your trail guide will lead you through the lush vineyards and orchards, where you can pluck fresh plums, apples and peaches from atop your horse. Throughout the ride, you'll be able to tie up to hitching posts at numerous tasting rooms, where you'll be greeted with open arms by the winemakers themselves.

**Pepper's Cherrywood BB&B Swedish Pancakes**

**Swedish Pancakes**

- 1 1/2 cups sifted flour
- 1 teaspoon salt
- 1 tablespoon sugar
- 3 large eggs
- 3 cups milk
- 3 tablespoons butter, melted

Stir dry ingredients together in bowl. Add milk and melted butter to beaten eggs. Pour into flour and stir mixture until blended.

Use a hot pan sprayed with oil. Pour a large ladle of batter into hot pan and swirl pan to even out the batter. Flip with large spatula and let cook just long enough to set batter. Roll up and serve with lingonberry butter and raspberry syrup.

**Butter**

- 1 cube of room temp real butter
- 1/2 jar or what every amount you like of lingonberries

Fold together and let set until pancakes are finished. Place an ice cream scoop of butter mixture on top of pancakes. Sprinkle with



powdered sugar and drizzle syrup over the top of pancakes and butter. Serve immediately.

Pepper Fewel  
Cherrywood Bed, Breakfast and Barn  
Zillah, WA



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- **Desert Wind Winery**  
2258 Wine Country Road  
Prosser, WA  
www.desertwindwinery.com

For dining in Prosser, Picazo 7Seventeen is your best bet. It took “just one trip,” for Chef Frank Magaña to fall in love with the natural beauty, the wine and the fresh ingredients of the area. Before pursuing his life-long dream of opening up his own restaurant in October 2007, Chef Magaña was the go-to caterer for all of the wineries around town. Located in a beautifully restored historic building in downtown Prosser, Picazo 7Seventeen serves “Northwestern Fare with a Spanish Flair.” Mixing traditional Spanish flavors with the local ingredients has created a winning combination for Picazo 7Seventeen.

Not only is the restaurant popular with the visiting wine travelers, but the wine industry locals as well. Their Wednesday industry night has turned into an impromptu gathering of the best winemakers in the area. While there aren't too many other restaurants in town, Chef Magaña is quite certain that “the food of Prosser will follow the wine.” Picazo's menu highlights include: Braised Chico pork shoulder glazed with Chukar Cherry BBQ Chipotle Sauce, Manchego Crusted Chicken Dijon, and an assortment of paellas. In keeping with the regional theme, Chef Magaña pairs each dish on the menu, including his appetizers, with a local wine from Washington, featuring producers such as Kestrel, Bunnell Family Cellars, Olsen Estates, Milbrandt Vineyards, and Hogue Cellars.

- **Picazo 7Seventeen**  
717 6th Street, Prosser, WA  
www.picazo717.com



Chef Frank Magaña of Picazo 7Seventeen

### Wineries to visit in Prosser

Barbara Glover of Yakima Valley Wine calls the valley “the Disneyland of Washington Wine” because there is someone producing just about everything. Most of the operations tend to be very small, but the winemakers are very adventurous and experimental. There are over 50 wineries in the valley today, more than double the number there were just eight years ago. Many of the tasting rooms are conveniently located in an area called Vintner's Village off the central thoroughfare of Lee Road.

- **Mercer Estates**  
3100 Lee Road, Prosser, WA  
www.mercerwine.com
- **Hogue Cellars**  
2800 Lee Road, Prosser, WA  
www.hoguecellars.com
- **Olsen Estates**  
500 Merlot Drive, Prosser, WA  
www.olsenestates.com

### Wineries to visit near Red Mountain

Not far from Prosser is Red Mountain, Washington's smallest, but most prized AVA.

- **Col Solare**  
50207 Antinori Road, Benton City, WA  
www.colsolare.com  
Two wine giants in their respective regions joined together to plant the vineyard at Col Solare in the spring of 2007. Marchese Antinori of Tuscan fame and Ted Baseler of Chateau Ste. Michelle in Washington have created a stunning winery representing the confluence of old and modern-world aesthetics, much like the history of the two producers. Italian for “Shining Hill,” Col Solare is situated atop the Red Mountain AVA, peering down on the Columbia and Yakima Valleys. As one of the hottest planting sites in all of Washington, the winery produces Bordeaux varietal blends with bold fruit and intense concentrations. The tasting room is available through appointment only. ■
- **Hedges**  
53511 North Sunset Road, Benton City, WA  
www.hedgescellars.com
- **Terra Blanca**  
34715 North DeMoss Road, Benton City, WA  
www.terrablanca.com
- **Bookwalter Winery**  
894 Tulip Lane, Richland, WA  
www.bookwalterwines.com

### Pacific Rim Dungeness Crab Cakes

- 2 pounds fresh Dungeness crab meat
  - 3 tablespoons scallions, chopped
  - 2 teaspoons fresh ginger, minced
  - 1/4 cup red bell pepper, brunoise
  - 1/4 cup yellow bell pepper, brunoise
  - 1 tablespoon cilantro, chopped
  - 1/2 jalapeño chili, chopped
  - 1 tablespoon Sesame oil
  - 1 tablespoon dried curry
  - 3 egg whites, lightly beaten
  - juice of 1 lime
  - 3 shots of Tabasco
  - 1/2 cup fresh bread crumbs
  - 1 teaspoon salt
  - 1 teaspoon pepper
- Garnish: pickled ginger, julienne cilantro sprig sweet Thai chili red wine reduction

Place crab, scallions, ginger, bell peppers, cilantro, dried curry, bread crumbs and jalapeno in bowl and mix gently. Mix sesame oil, 1/2 the lime juice and Tabasco together and add to crab mixture. Fold in egg whites and let stand in cooler for 1 hour. Form 10 equal Cakes, about 2 1/2 inches round. Coat with remaining bread crumbs. Brown in medium high sauté pan using peanut oil and finish in 425°F oven until cooked through. Remove from oven and finish with a squeeze of lime juice. To Serve: Place cakes on plate garnished



with drizzle of red wine glaze and sweet Thai chili sauce. Top with Thai Chili Aioli (see below), pickled ginger and cilantro.

- **Sweet Thai Chili Aioli**  
1/2 cup sweet Thai chili sauce
- 2 tablespoons lemon juice
- 2 eggs
- 2 cups olive oil
- 2 garlic cloves, chopped
- salt to taste

Chef Frank Magaña  
Picazo 7Seventeen  
Prosser, WA

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— Resmex Group  
Co-Founder Sylvia Rallo

**Churros con Crema y Cajeta**  
See Page 40 for recipe.

# Mex it up with Mole

By Jamie Timbrell

A meal with mole is so immaculate, the chocolate so sweet and the chilies so lively with heat that it would be easy to forget about its spirited tradition passed down through generations of Mexican mothers and daughters.

But once a bite hits your lips, nothing else can compete. The mole sauce for chicken is a classic; full-bodied chili-chocolate flavor bursts to the forefront. As bites of meat roll through your mouth, hints of several other spices spring forth.

Mole, from the Hahuatl Indian word *molli*, means concoction or stew, but in Mexico it denotes a sauce made with chiles.

The origin of this so famous chocolate-tinged delight is disputed, and generally involves several conflicting stories – some stretching back as far as the Aztecs.

The place of origin, however, is concrete: the beautiful, city of Colonial Puebla de los Angeles in the mountains of Mexico. Here mole developed into what it is today: a delicious mix of up to 60 ingredients, such as various chiles, bittersweet chocolate, peanuts, almonds, fried bread, plantains, lard, sugar, cinnamon, cloves and many more. Chiles are often roasted and the seeds toasted. The ingredients are carefully blended and meticulously strained, then passed through grinders for a very smooth, creamy and flavorful treat.

## Celebration and tradition

In Mexico, mole signifies celebration and tradition. It is a colonial era sauce that has grown into Mexico's national dish. It is the product of a mixture of cultures and varies from region to region.

## THE RESMEX GROUP PRESENTS DIVERSE REGIONAL SPECIALTIES FROM MEXICO AMID A TEQUILA CONNOISSEUR'S PARADISE

Because its preparation is very time-intensive, it is usually made in large batches, too large for the home blender to handle. Therefore, many Mexican women take their mole ingredients, cooked and ready to blend, to large neighborhood “molinos,” or blenders<sup>1</sup>.

There are numerous varieties of mole and each mole maker has their own recipe, usually passed down from generation to generation.

Diana Kennedy, author of *The Art of Mexican Cooking* identifies seven varieties of mole: mole negro (black mole), mole colorado (colored mole), amarillo (yellow), verde (green), chichilo (ash), coloradito (bright orangey red), and mancha manteles (tablecloth strainer). Despite the large variety of spices incorporated into a singular batch of mole, the basic ingredient in all these varieties is chocolate.

## Colibri Mexican Bistro

Colibri Mexican Bistro is regarded as cooking up one of the best moles in the San Francisco Bay Area.

Edgar Castro, Colibri's Head Chef, learned to cook from his mother as a child in the Yucatan Peninsula of Mexico. Now only 24 years old, Castro has spent two years cooking in Mexico and five years in various San Francisco restaurants, covering a range of cuisines from Peruvian to French, American to Italian.

Castro's heritage is Mexican and the mole poblano at Colibri employs his own recipe, offering an authentic taste of Mexican fare.

Not to be outdone, Colibri's tequila selection rivals its mole. General Manager Jonathan Kakacek prides himself in handpicking an extensive list of over 300 tequilas. Tequila Ocho is one of the stars. The agave plant from this producer is grown for eight to 10 years

until ripeness, creating a single estate tequila that is bottled once a decade in a Scotch-like fashion.

For pairing with mole, Kakacek recommends Mezcal Tequila because its pungent taste cuts through the strong flavor of the rich chocolate sauce. Zazil, San Francisco's premiere coastal Mexican restaurant, features tequila in their signature mole martini. The spicy after-taste of each sip increases with each exhale, creating an exciting modern cocktail.

The culinary craft at Colibri didn't just pop out of thin air; it has the Resmex Group to thank. This Bay Area restaurant company operated by the husband and wife team of Eduardo and Sylvia Rallo is renowned for serving authentic Mexican and Mediterranean flavors in California.

Originally from Cuernavaca, Mexico, Eduardo and Sylvia met again while studying at Harvard University and now are the proud managers of seven restaurants – Colibri and Zazil in San Francisco, Consuelo Mexican Bistro, El Jardin Tequila Bar, Thea Mediterranean and Sazon in San Jose, and last Amaranta Cocina Mexicana in Los Angeles.

### Amaranta Cocina Mexicana

Amaranta, the first Southern California Resmex establishment, opened its doors in July 2007 and is the newest addition to the dining group. Its menu ranges from familiar dishes to intriguing regional specialties, including a traditional mole from Puebla.

"Classic Mexican cuisine, such as that found at Amaranta Cocina Mexicana, is a true blending of rich flavors, textures and traditions from ancient cultures such as the Aztec and Mayan use of chiles and corn to the Spanish and French contributions of dried fruit, nuts, wines and cheeses," explains Sylvia Rallo.

Practicing traditional dining customs observed throughout Mexico, at the start of the meal, guests receive freshly made warm corn tortillas accompanied by an assortment of signature house-made salsas, Molcajeteada, Quemada and Doce Serrano, each varying in piquancy. For appetizers, guacamole is prepared fresh at the table in a stone mortar and pestle.

"Sylvia and I want to transport people to a completely different place when they dine at any of our di-

verse Resmex concepts. We believe dining is an experience that goes beyond just what you're eating," Eduardo Rallo explains.

Amaranta's signature mole recipe is the Enchiladas de Mole Poblano – chicken wrapped in corn tortillas and topped with mole poblano sauce, which is made in-house, composed of 18 different ingredients.

Available to quench the intense fire of the mole, Amaranta offers close to 400 tequilas, all made from 100 percent Blue Agave. For true tequila connoisseurs, guests can sample the limited edition, ultra-premium Añejo, aged a total of 12 years in American white oak and French oak barrels.

Amaranta's cocktail program raises specialty drinks to the status of sophisticated concoctions. Bartenders eschew all purees and instead, muddle fresh fruit directly into each seasonal margarita including flavors such as raspberry, pomegranate, mango, blood orange, tamarind and cantaloupe.

The interior was envisioned by the Rallos and conceived by L.A. designer, Gregory Roth. Evoking the cocinas found throughout Mexico, the dining room emits a

homey vibe with upholstered booths that are set among textured natural stone accents. A towering tequila bar displays a scaffolding of wooden cubicles, each housing multiple tequila bottles, lit by large chandeliers of hand-blown silver glass.

Whether it is the authentic ambiance or an impressive tequila menu that draws you to sophisticated south-of-the-border fare, make sure to mix up your next Mexican dining experience with mole! ■

#### Colibri Mexican Bistro

438 Geary Street  
San Francisco, CA 94102  
(415) 440-2737  
www.colibrimexicanbistro.com

#### Amaranta Cocina Mexicana

Westfield Topanga Mall  
6600 Topanga Canyon Blvd., Ste. 1029  
Canoga Park, CA 91303  
(818) 610-3599  
www.amarantarestaurant.com

### Colibri's Mole Poblano Sauce

*This Mole recipe serves 100 people (note: due to the time-intensive nature of making mole, restaurants make it in large batches that last 2 days, thus the large serving size of this recipe)*

#### Mole Poblano (Sauce)

- 5 3/4 lbs Ancho chile peppers
- 3.5 lbs mulato chile peppers
- 1 1/5 lbs Guajillo peppers
- 24 lbs white onion
- 1/4 cup chopped garlic
- 2 lbs chopped almonds
- 1/2 lb chopped peanuts
- 2 lbs sesame seeds
- 2 lbs chopped raisins
- 2 lbs chopped prunes
- 10 bars of Mexican chocolate
- 2 cinnamon sticks
- 5 lbs ripe plantains
- 15 quarts water
- 1/5 cup cocoa powder
- 1/2 cup salt
- 4 cups of olive oil
- 1/3 tablespoon of anise seeds
- 1/3 tablespoon whole black pepper corns

- 10.5 quarts chicken broth
- 4 cups of blend oil/olive oil

Remove the stalks and seeds from the chile. In a hot pot, put 4 cups of oil for frying.

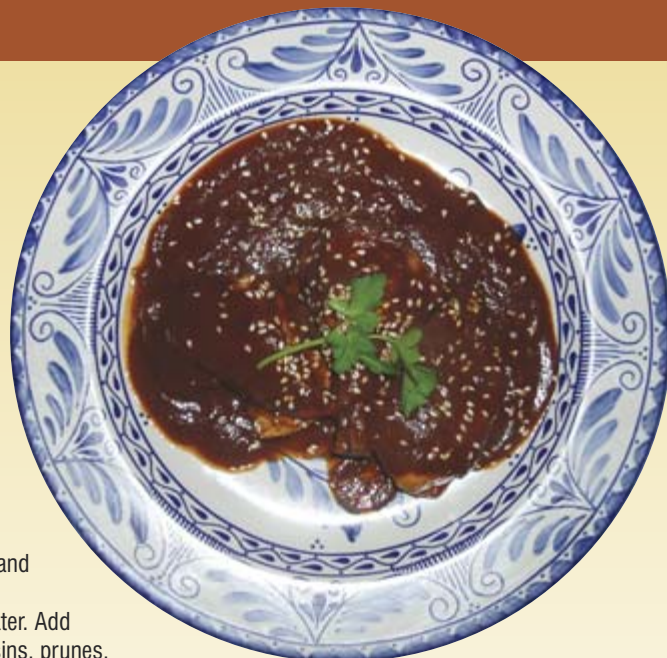
Soak chiles in hot water to soften. In the same oil, add the chile, onions, garlic, cinnamon and whole black pepper corns.

Add chicken broth with water. Add almonds, sesame, peanuts, raisins, prunes, banana, chocolate, tortilla and anise

Let boil and add salt and cocoa.

Cook, then simmer for 1 hr 20 minutes, mixing constantly.

Remove from heat, grind with the Robot Coupe. Strain, cool and refrigerate until use.



Head Chef Edgar Castro  
Colibri Mexican Bistro  
San Francisco, CA

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### ◀ Chef Deborah Scott's Vera Cruz Maize Tamale

4 packs cornbread mix (Jiffy)  
1 1/3 cup milk  
1 cup melted butter  
1/4 cup tabasco  
4 cups cream corn  
4 cups roasted corn

Deglaze the pan with:  
1/2 lime – squeeze juice  
1/4 cup white wine  
Remove pan from heat.

#### Add

1/2 cup cold butter  
(buerre blanc)  
Put tamales on plate and pour buerre blanc – shrimp mixture over tamales. Garnish with a fried plantain chip, fresh cilantro sprig & fresh chives.

Bake at 400°F for 30 minutes – cool and fill up corn husks

Saute 5 prawns (size 13-15, peeled & deveined) in olive oil, 2 oz green onions and 1 oz striped dried guajillo chiles.

Chef Deborah Scott  
Indigo Grill, San Diego

SAN DIEGO'S INDIGO GRILL

# Eating with Your Eyes

Interview and photos by Linda Mensinga  
Story by Richard Neubauer

Indigo Grill, a fixture in San Diego's Little Italy neighborhood, is a place we go back to again and again. Whether it's for cocktails and small plates or to satisfy a ravenous appetite, Chef Deborah Scott offers a place that's stylish but comfortable, with a lively bar scene most nights, a street-side patio and a menu that you want to say is Southwest/Mexican until you run into the Wild-Blueberry Lacquered Rack of Lamb and the Alderwood Plank Salmon.

Scott is arguably San Diego's most popular chef, currently having her executive-chef's hand in no less than three establishments. *San Diego Magazine* called her San Diego's best chef in 2005. If running three restaurants isn't enough, she teaches classes in spa cuisine and makes infomercials on healthy dining, a passion of hers since she became determined to lose weight and get in shape in 2008. You can find her blogging on these matters at [www.cohnrestaurants.com](http://www.cohnrestaurants.com).

Indigo Grill was opened in 1994 by Chef Scott as an independent restaurant and is now part of the Cohn Restaurant Group. The partnership with Cohn began shortly after David and Lesley Cohn had their first meal at

Indigo Grill. Enjoying Scott's food and recognizing her talent, they started a collaboration which led to the creation of **Kemo Sabe** in Hillcrest and, more recently, **Island Prime** and **C Level** on San Diego Bay.

Island Prime and C Level opened at Harbor Island on San Diego Bay in 2005, offering drop-dead gorgeous views of the Bay and the San Diego skyline. C Level boasts a large bar, fireplace, a huge deck/patio on the water and a casual menu, while Island Prime sets its sites on being one of the city's top steakhouses.



Chef Deborah Scott

### From the beach to CIA

Growing up in North Carolina, Scott spent time with her father raking beaches near Cape Hatteras and fishing the Chesapeake Bay for blue crabs, oysters and flounder. Her father, who she considers the inspiration for her culinary abilities, taught her to serve seafood as soon as it was harvested.

Chef Scott attended the Baltimore International Culinary Institute and continued her studies at the Culinary Institute of America's main campus at Hyde Park, New York. She also studied spices and cooking techniques in Oaxaca, Mexico. Despite her extensive formal culinary education, Scott insists she has learned the most from working in kitchens with other chefs.

### What led you to Oaxaca and how long did you live there?

I stayed in Oaxaca for several weeks, and from morning till night I stayed with Suzanne Trilling of the Seasons of

My Heart culinary school. We traveled to villages and went into many homes, visited ruins and farmers' markets.

### How would you describe the cuisine at Indigo Grill?

The cuisine of Indigo Grill can be described as native offerings from Oaxaca to Alaska. Both the cuisine and the décor of Indigo Grill are a mix of surreal and symmetrical, primitive and refined. I like to say it tells a story as you travel from the Arctic region to the south of Mexico.

### In an interview online you said each plate tells a story. Can you give an example from one of your menus?

The *Cedar Plank Salmon* is a great example. The first experience a guest has with this dish is the smoky, earthy smell that permeates the dining room. This is reminiscent of the aromas from the comals in Oaxaca, used to toast whole spices. The salmon is rubbed with morita chiles, which have been roasted and ground. The plank also includes squid ink pasta with a cotija cream sauce. Thus, the Alaskan salmon, which is cooked in the Northwest tradition on a cedar plank, is prepared in the Oaxacan fashion, fusing the two regions into one complete composition.

### What's your favorite item on the Indigo Grill menu?

The one dish that stands out to me is the *Nut Crusted Brie* with jalapeño jelly and honey roasted garlic. We feature

this dish on every menu, each with a different application. The combination of nuts, spices, chilies and honey makes this unforgettable dish one that brings guests back time and time again.

### What dishes are the most popular on the Indigo Grill menu?

The most popular dishes on include the *Vera Cruz Maize Tamale* and *Pipian Crusted Brie* appetizers, *Alderwood Plank Salmon* and *Blueberry Laquered Lamb* entrées.

### Can you share an important lesson or tip you teach your cooks?

Cook with all of your senses. Guests first "eat" with their eyes. It is important to make each plate visually pleasing in addition to full of flavor.

### What inspires you to create a new dish? A cookbook, magazine, dining out somewhere?

What usually catches my eye is a specific ingredient that I may not be familiar with or am reintroduced to through a cookbook, a dining experience, or conversation with guests or another chef.

**Indigo Grill**  
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619-234-6802  
[www.cohnrestaurants.com](http://www.cohnrestaurants.com)

# A dynamic duo: Wine and Chocolate pairings



## By Kirsten Bourne

Today, it seems that many diners content themselves with wine and forgo dessert. The savvy chef or manager is recognizing this trend and specifically designing a chocolate course to pair with wine. They have learned that this unique pairing is a win-win situation for sommeliers and chefs alike, as well as a boon to a restaurant's bottom line.

### Finding common ground

Considering the commonalities shared by chocolate and wine, the trend of experimenting with pairing them is a logical one. Both are rich sources of flavonoids (heart-disease preventing antioxidants), come from a centuries-old tradition of artisan production, and add an element of seduction to any dining setting. However only in the past two to three years have consumers sought out the chocolate-wine course as part of their culinary experience. As Americans spend more time exploring the nuances of their palates, the experimentation of how these two ingredients can bring out the best in each other is a social activity, an experience to be shared, discussed, and enjoyed communally. Yet pairings must be conceived of with great care – a chocolate that is too dark can overwhelm a wine that can't stand up to it, and milk chocolate won't do a big wine justice.

### The bare bones approach

Two approaches to pairing chocolate with wine have emerged in restaurants and wineries. The more bare bones approach involves eating chocolate in the form of a bar, truffle, or other solid form as an accompaniment to wine. The chocolate retail market has recently grown to in-

clude a new segment of chocolates marketed specifically for pairing with wine, and Brix Chocolate, the first line deliberately blended to compliment wine, was its trailblazer.

The idea for Brix occurred to founder Dr. Nick Proia over years of Thursday night wine gatherings with the guys. Along with a special bottle of wine, his friends would bring cheese to these after-dinner get togethers. It struck Proia, a cardiologist by practice, as illogical for his friends to eat the saturated fat-laden cheeses while trying to benefit from the heart-healthy effects of the wine. "I didn't want to taste anything besides the wine, I didn't want a saltine cracker, and I didn't want to die young," Proia remembers, lamenting when considering the limited options of foods to pair with wine after dinner.

It was with this health-centric approach that Proia landed on chocolate. Unlike certain advertisements for pharmaceutical drugs and miracle potions, Proia stresses that the health benefits of chocolate are scientifically documented. "It makes my skin crawl when ads say, 'This is going to improve your memory,' or 'This is going to cure your arthritis,' when there is no hard evidence. Chocolate

has been studied with hard scientific method." Aside from the antioxidants, Proia speaks to chocolate's richness in "good" fat which coats the tongue, allowing it to serve as a vehicle for flavors in the wine it's paired with.

Yet nothing he tried, from confectionary chocolate to single origin chocolate boasting sky-high cocoa content at the expense of flavor, was worthy of sharing the table with a fine bottle of wine. In Brix he com-



Brix Chocolate Tasting Set

bined the outspoken character of single origin chocolate from Ghana with the smoothness of the highest quality confectionary chocolate. Inherent to the Brix model is the idea that no one chocolate bar, no matter how good the quality, will pair well with every wine. The medium dark bar is Brix's most popular, probably because of its versatility in pairing nicely with wines ranging from Cabernets to full-bodied Pinot Noir. Proia notes that a huge, earthy cab, such as Cornerstone from Napa Valley, would overwhelm the medium dark but pairs nicely with the extra dark bar.

### Creating new recipes

Moving wine pairing beyond a chocolate bar, restaurant chefs, sommeliers and wineries have partnered to create recipes specifically showcasing chocolate and designating a specific wine on their list that best compliments it. The sommeliers and pastry chefs responsible for the most innovative pairings question how new this trend actually is, countering



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that they've been testing the possibilities for decades. Mac MacQuoid of Napa Valley's Parallel Winery reminisces on college days spent pairing Hershey bars with Mountain Red. Fast forward to a dinner party thrown by MacQuoid and his wife years later: Upon realizing that neither of the two had picked up dessert, a quick scan of the pantry revealed Oreo cookies, which Mac had the crazy idea to pair with VSOP Cognac. He remembers his guests crooning with surprise at how delicious dipping Oreos into fine Cognac could be. But he was not surprised – "There are lots of ways to get ladies excited at the end of dinner, but there's not much better than cabernet with dark chocolate"

At Carneros Bistro & Wine Bar at the lodge at Sonoma, sommelier Chris Sawyer uses chocolate to blur the boundaries between dinner and dessert. It occurred to him a long time ago to try pairing the black pepper, chocolate, and ripe fruit flavor profiles in his wines with every food item available, yet only in the past five years has he seen diners become willing to take the next step in experimenting along with him.

Chris insists on strict guidelines when it comes to his pairings. Milk chocolate, defined by its creaminess from a higher milk content, must be paired with a smooth wine; Pinot Noirs, Merlots, elegant ports, and

ice wines work best. "Milk chocolate should melt in your mouth, and so should the wine; it should be a complement to it".

On the flip side, dark chocolate with its tinge towards bitterness is enhanced by the raw, jammy flavors of wild strawberry, raspberry, blackberry and cherry – think Grenache, Syrah and Zinfandel. And when the chocolate moves towards the extra dark, seriously big wines are in order – he's been successful with a powerful Cabernet, Barolo, Amarone, or a vintage port. The very tannic quality of these "monster" wines can enhance the beauty of what a really well-made dark chocolate can deliver and soften its bitterness. For Chris, it's all about balance. A big cabernet would melt the milk chocolate in the mouth and prevent the chocolate from being tasted at all.

Executive Chef Mauro Pando of San Francisco's Grand Cafe likes to pair his popular chocolate mousse terrine with 2004 Chapoutier Banyuls or 2005 Eclipse, Late Harvest Pinot Noir from Carneros Della Notte. The richness of the riper fruit and the small batch feel of the wine make for an especially balanced and unique experience with the cool and elegant terrine.

It's clear that chocolate and wine has come a long way from the Hershey bar, but don't take our word for it – start pairing! ■

### Bittersweet Chocolate Mousse Terrine

(Yield 12)

- 12 oz. bittersweet chocolate (onyx)
- 12 eggs, separated
- 6 oz. white sugar
- 1.5 oz. Grand Marnier

Melt chocolate over a double boiler, whip egg yolks to a ribbon with 1/2 the sugar while cooking them over a double boiler. Whip egg whites with the other 1/2 of sugar to soft peaks. Fold Grand Marnier into the egg yolks, pour some chocolate into the egg yolks then fold the rest of the yolks back into the chocolate, fold the egg whites into the chocolate in by 1/3. Pour 1/2 the mix into 12 glasses, refrigerate the glasses and leave the rest of the mousse at room temperature until the white mousse is added. Then top with the remaining mousse. Be careful not to fill too high in the ball jar so they can close without disturbing the top of the mousse.

### White Chocolate Mousse

(Yield 12)

- 1 lb. white chocolate
- 4 oz. water
- 1 oz. butter
- 2 oz. egg yolks-fresh
- 8 oz. egg whites-fresh
- 1.5 oz. sugar
- 1 cup whipping cream



Melt white chocolate over a double boiler with water; whip yolks to a ribbon. Add the butter to chocolate and stir until smooth, fold in the egg yolks, whip the whites with sugar and fold into the chocolate in 3 parts. Whip the cream and fold into the mousse. Divide the mousse on top of the set bittersweet mousse in the glasses, then top with the remaining bittersweet mousse and refrigerate.

To serve: add a quenelle of whipped cream on top. And serve with some butter cookies.

Chef Mauro Pando  
Grand Cafe  
San Francisco



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## Treats from Traituer de Paris

### Chocolate Raspberry Cup from Traituer de Paris

Behind a dark chocolate crust topped with raspberries and pistachio flakes lies a light chocolate mousse on a brownie base. Distributed by Colors – Distributors of fine foods. [www.colorspizza.com](http://www.colorspizza.com).



### Chocolate Truffon from Traituer de Paris

Simply delicious. The Truffon is an irresistible dessert made of a delicate combination of ganache, chocolate mousse and meringue. Distributed by Colors – Distributors of fine foods. [www.colorspizza.com](http://www.colorspizza.com).

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Colors Gourmet Pizza & Distributor of Fine Foods  
Vista, California

## Former F&B director wants to be your pizza dough maker

*Not just five guys making pizza!*

By Richard Neubauer

Hotel food and beverage is a “demanding, rewarding and exciting” career says Martial Bricnet, owner of **Colors Gourmet Pizza & Distributor of Fine Foods**, an artisan “handmade” pizza crust baker and specialty food distributor in San Diego. Bricnet spent 20 years traveling the globe for high-end hotel groups, rising through the ranks of apprentice to Director of Food & Beverage.

By the late 1980s, Bricnet found himself in San Diego, running F&B in yet another major resort hotel. “Suddenly, I realized that future F&B jobs would be just more of the same, and I was ready for a new challenge. Somehow, I wanted to work in hotels, but not work *in* the hotel,” he explains.

At about the time that Bricnet had his epiphany, his boss had one of his own, and they abruptly parted company. There were offers of F&B jobs, but Bricnet’s choice was to buy a failed restaurant in coastal Encinitas, a choice made easier by his wife, Jill (also his business partner and a CIA graduate), who continued gainful employment in F&B management at another major San Diego hotel.

Bricnet had no romantic notions about running a restaurant. “I grew up in the business in France, in my parents’ café. They worked very hard and we kids helped, but I saw how little they had to show for after all their efforts,” he recounts. He had also gained an “international outlook” over the past 20 years in hotel work and was fearful of placing himself in a small box in a small town.

“You’re in the kitchen; your wife is in the front of the house. Each day you go make the bank deposit, and on the way back you stop at the fish market and ask, ‘How is the sole today?’”

In the end, what made him “go for it” was the opportunity to put his own ideas to the test without being overruled by a higher corporate authority. The family-style restaurant, Colors Café, opened in 1991, serving fun and colorful family-friendly food. For family dining, pizza was a “must,” and the menu offered over a dozen gourmet pizzas to choose from.

“Developing the menu, we did not know how to make pizza dough,” Bricnet recalls, “and after many trials and errors, a pastry chef friend gave us his recipe a few days before the opening. We soon realized that even though our oven looked like a pizza oven, it was actually a roasting oven with a stone deck, and so we could not make our pizza fast enough. The solution was to par-bake our crusts before the service started.”

A hotel executive chef customer of the restaurant loved the pizza and asked if Colors could make pizza crust for him. One order led to another, and before long Bricnet was “back in the hotel business,” doing more business selling pizza crusts to hotels than he was in his own restaurant.



Martial Bricnet

### Quick Facts:

- Baker of artisan, handmade pizza crusts.
- Distributor of specialty gourmet food lines
- Capacity: 8,000-10,000 pizza crusts daily.
- Founded 1991. 35 employees.
- 15,000 sq.-ft bakery and warehouse.
- Direct delivery in San Diego, Los Angeles, Orange County and Palm Springs.
- Distribution in Las Vegas, San Francisco, Seattle, Portland, Chicago, Arizona, Hawaii and Texas.

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**Recession spells opportunity**

Despite Colors Pizza Café's popularity, the recession of the early '90s took its toll and, after three years as the restaurant trade waned, Bricnet decided to close the restaurant and set about building his pizza crust baking business. "We moved to Carlsbad, a nearby town, and

shared space with a struggling food manufacturer. We had very little money, but that's not always a bad thing. Too much money can buy you too many mistakes."

"What made the company successful was 'listening to our customers,'" he continues. "When they wanted a different tasting crust, we made it. Different size or shape, we made it. We were just five guys making pizza."

Soon after a chance meeting with a large cruise line's corporate chef at a restaurant show, business exploded and employment soared from five to 40. To accommodate the volume production, the company scrambled for space and equipment. But the growing company's biggest challenge was ahead.

**Flirting with the big players**

Eventually, the cruise line sailed away to a larger pizza manufacturer. At the same time, a major Southern California theme park needed a new pizza for one of its attractions, and after an extended and intense competition, Colors was selected to provide it. "It was a long selection process, and we spent a lot of effort and resources to win that business, including installing a freezing tunnel and nitrogen silo. When you're small, it's fun to flirt with big customers, but often it's not smart unless you have ample resources," muses Bricnet. "Producing large numbers of a single product, we neglected a lot of our existing local customers."

After the summer season the theme park deal ended, and Colors once again had five people making pizza. "But we worked our way back. We made our artisan handmade crust the same way we always did, we gained our local customers back and added a few distribution products to make deliveries to our customers more profitable." The first distribution lines were Schulstad Danish and Glitterati Italian Candies.

This time around, Bricnet set up the company in a more "mature" fashion, surrounding himself with the right people, researching and implementing an HACCP plan, "Good Manufacturer's Practices," and investing in better equipment as funds allowed.

Participation in trade shows helped establish Colors as the "quality choice" pizza crust, leading to distributors outside Southern California carrying the handmade pizza crusts for their customers.



Colors Pizza ultra-modern facility can produce 10,000 artisan pizza crusts each day, and each one is still made by hand.

Today, Bricnet is careful to maintain a mix of small and large customers. "We don't sell to many pizzerias – they are in the pizza business and make their own dough. We provide a pizza solution for non-traditional pizza operations. We sell to bars and to restaurants that want to offer a high-quality gourmet pizza. Caterers like our two-inch cocktail size pizza crusts. And, of course, we sell a lot of hotels for banquets, room service and casual dining."

**A new facility, an old passion**

By 2006, business was soaring and Bricnet made a decision that, to grow business volume while maintaining the artisan quality, a larger facility and up-to-date technology were needed. "You can't invest in quality equipment that's going to become a fixture in someone else's building. You buy it and five years later the landlord owns it," he declares. With the help of an SBA loan, Colors Gourmet Pizza moved in February 2007 into a new 15,000 sq-ft. bakery and warehouse facility in nearby Vista.

At the same time, the company had to make a decision on whether to continue delivering throughout Southern California with its own freezer trucks or outsource the deliveries to another company. "We looked at local distributors, but didn't feel comfortable that they would take care of our customers the way we do, and so we added 'Distributor of Fine Foods' to our name. We like to say that we have 'the passion to please those who choose the best.'"

Bricnet added several lines of food including breakfast pastries, soups, entrees, pastas and desserts. "We don't compete with broad line distributors – we complete them. They offer thousands of product lines but can only carry the most popular sizes and flavors for a particular brand. A specialty distributor like us, on the other hand, carries few lines but is able to offer the *complete* line if requested by its customers. We find product that will set them apart from their competitors. That's our niche."

**The next challenge**

"Now the entire industry is facing another recession," says Bricnet, "and we have learned through the years to deal with difficult times. Today, 35 families depend on us, and we are not going back to five guys making pizza!" ■

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*Palm Terrace Restaurant and Lounge*  
**A Whimsical, New  
 Take on Hotel Dining  
 in Newport Beach**

**By Tyler Moore**

Half way through my second bite of Head Pastry Chef Michael Owens's "Manjari Obsession," I began to wonder if ordering a cup of espresso before dessert had been such a good idea. This remarkable delicacy delivers only a taste of what the Palm Terrace Restaurant and Lounge, located in the Island Hotel in Newport Beach California, promises to casual diners and glassy-eyed chocoholics.

Normally, a disk of thick Valrhona Manjari chocolate mousse topped with fresh raspberries and mint on a hazelnut chocolate wafer at one o'clock in the afternoon would seem decadent, perhaps even ill-advised, but certainly not by the staff who would consider it merely an appetizer to what awaits behind the glass doors at the rear of the restaurant, the Cocoa Lounge.

In fact, everything about the Palm Terrace, from its atmosphere and location to its exotic and playful menu, seems to reinforce a spirit of leisure and celebration. The restaurant is located in the multiple-award winning Island Hotel, which was named one of "The Greatest Hotels in the World"

by *Travel and Leisure* in 2005, voted one of the "Top 100 Mainland Hotels" by *Conde Nast Traveler* in 2008, and received the 2008 Five Diamond Award from the Automobile Association of America.

The Palm Terrace has become a lunchtime staple for business executives and upscale shoppers visiting Newport's famous Fashion Island, as well as a place to enjoy warm evenings and live music on the weekends. At home among lush tropical canopies, tennis courts, a 4,000-square-foot luxury spa, and views of Balboa, Lido and Catalina Islands, the Palm Terrace Restaurant and Lounge offers dishes and service that continually remind you that if you aren't "technically" there on vacation, you are once you sit down.

**Good tastes in smaller portions**

Nowadays, tapas and "small bites" seem to be the hip trend in fine dining. Whether it be a deconstructed Caesar Salad, soup served in an espresso cup, or a small "Chunk of Braised Pork Belly," these mini-sized dishes are given all the flare and fanfare of their bigger counterparts.

◀ **Palm Terrace Balboa Sundae**

Components: Chewy Blondies, Vanilla Sauce, Chocolate Sauce, Caramel Sauce, Snickers Ice Cream, Caramelized Banana, Whipped Cream

**Chewy Blondies**

3 cups plus 1 cup brown sugar, firmly packed  
 2 sticks butter  
 1/4 cup water  
 5 large eggs  
 1/4 teaspoon vanilla extract  
 1 teaspoon baking powder  
 3 3/4 cups cake flour

Preheat oven to 350°F. In medium-sized bowl over a water bath, combine 3 cups brown sugar with the butter and water. Heat mixture until warm and butter is melted. Using an electric mixer fitted with paddle attachment, combine eggs, remaining 1 cup of brown sugar and vanilla. Beat until light and fluffy. Add warm brown sugar mixture and incorporate. Scrape the bowl well. Sift baking powder and cake flour together, and incorporate into mixer bowl. Scrape bowl well and beat for another 15 seconds. Pour the batter into greased 9"x 13" baking pan and bake until set or a toothpick comes out clean, about 25 to 45 minutes. Let cool completely, then cut into 4"x 1.5" rectangles, about 20 pieces.

**Vanilla Sauce**

2 cups heavy cream  
 1/2 cup milk  
 3/4 cup sugar  
 6 egg yolks  
 1 teaspoon vanilla bean paste

In a medium-sized saucepan, combine cream and milk and bring to a boil. Whisk the sugar and egg yolks together until mixture is pale. Slowly pour about half of this mixture into the yolks, mixing to blend (you don't want eggs to cook). Pour the egg mixture back into milk mixture and cook on low heat stirring with wooden spoon until sauce appears to be getting thick. Slide your finger down the back of the wooden spoon. The line on the spoon should hold and move very slowly. At this point, the sauce is done. Pour the finished sauce into a bowl over ice to cool. Refrigerate 4 to 6 hours before using.

**Chocolate Sauce**

1 1/4 cups cocoa powder  
 2 1/2 cups sugar  
 2 1/2 cups corn syrup  
 1 1/4 cups half & half  
 1/4 teaspoon salt  
 1 1/2 teaspoons vanilla extract

Sift the cocoa powder and sugar together and reserve. Bring corn syrup, half & half, salt and vanilla to a boil. Add sifted cocoa powder and bring back to a boil. Boil for 3 minutes. Strain through a fine mesh strainer. May be kept refrigerated for up to 2 weeks.

Executive Pastry Chef Michael Owens  
 Palm Terrace Restaurant & Lounge  
 Newport Beach, CA



See [www.culinarytrends.net](http://www.culinarytrends.net) for the conclusion of recipe.

**The Cocoa Lounge**

All of which brings me back to where I started, the dessert, and more importantly chocolate. After being treated to a sweet sampler that featured a scoop of Snickers ice cream, the irresistible "Manjari Obsession," and a stone-baked apple tart with black walnut ice cream, it was time to meet Head Pastry Chef Michael Owens, the creator and curator of Palm Terrace's newest attraction, the Cocoa Lounge.

Owens, also a graduate of CIA and former Head Pastry Chef of The Peninsula Beverly Hills, has taken chocolate and its presentation to an almost Ozonian status. Upon entering the private dining room which houses the Cocoa Lounge, I was overwhelmed with the presence of chocolate. Every centerpiece, every flower, every container was either made entirely of chocolate or coated with it: White chocolate, dark chocolate, milk chocolate, red chocolate, modeling chocolate, liquid chocolate, chocolate dust, chocolate flakes, and that's just the decoration.

When the lounge opened at six o'clock, it became an all-you-can-eat feeding frenzy as plates of eye-popping sweets covered every surface. Looking at the edible artwork, you would never guess that this was Chef



Owens's first time working on this grand of a scale with the melt-in-your-mouth medium. "I taught myself over the last month primarily how to do all of these things. I have never really done anything like this until this project came," he explains.

With the most time-consuming piece taking six to eight hours, it has nevertheless become an around the clock operation, mainly because people tend to eat the art. Replacing the missing pieces daily has become the standard, a testament to Chef Owens's skill and presentation. His reaction to the high maintenance nature of the Cocoa Lounge, "It's exciting."

When asked if he found it difficult, he smiled and highlighted the most forgiving portion of working in the cocoa-based clay, "It's chocolate; if it gets messed up, you can just melt it down and start over again." Usually designated for banquets, and room service amenities, this is the first time that chocolate sculpture has headlined at the Palm Terrace. Although the Cocoa Lounge was only open for the month of February, plans are already being discussed for its resurgence for other holidays in the future.

As innovative as this is, however, Chef Owens is not just about chocolate. Far from it. With his staff of seven running a 24-hour a day operation, responsible for creating and fabricating all types of pastries, he can't afford to be. "With a hotel of this caliber – between three different menus, the restaurant, the lounge, the pool menu in the summer time – you need to be well-rounded or else things fall through the cracks."

**A sense of style and personality**

This is a sentiment that is reflected by Chef Bracken in the dining room as well.

It is the pairing of Chef Bracken and Chef Owens that is responsible for creating a sense of style and personality that far exceeds what one is used to in traditional hotel dining. The humor of the menu, the presentation of dishes, and the near Bacchanalian celebration of chocolate, all combine to make eating at the Palm Terrace Restaurant and Lounge an overall joyous experience. ■



**Flourless Chocolate Mousse Cake with Peppermint Ice Cream**

(Yield 15 entremets)

*\*NOTE: This recipe must be prepared one day in advance. Components: Flourless Chocolate Cake, Semisweet Chocolate Mousse, Meringue, Peppermint Ice Cream*

**Flourless Chocolate Cake**

- 1 pound Chocolate Pistols (56% or semisweet)
- 1 cup butter
- 6 large eggs
- 1/2 cup sugar

Preheat oven to 300°F. In a medium bowl over a slow simmering water bath, melt the chocolate and butter until warm. Remove bowl from water bath, drying bottom of bowl to remove any water. Add eggs and sugar, and whisk to incorporate. Pour mixture into a parchment paper-lined 13" x 9" baking sheet. Place the baking sheet onto a larger baking sheet and place in the oven. Before closing the door, carefully pour hot water into larger baking sheet to create a water bath. Bake until chocolate mixture is set and firm to the touch, about 15-20 minutes (if the cake begins to puff up like a soufflé, it is overcooked). Remove the cake from oven and allow to cool to room temperature.

**Semisweet Chocolate Mousse**

- 2 1/2 cups heavy cream
- 1 pound, 6 ounces semisweet chocolate
- 10 large eggs
- 3/4 cup sugar

In an electric mixer, whip heavy cream until firm. Set aside. In a medium-sized bowl over slow simmering water bath, melt the chocolate until warm. While chocolate is melting, separate the eggs and place the whites in a mixing bowl. Slowly whip egg whites, adding sugar in three separate batches, until they reach medium peaks. Remove melted chocolate from the water bath and wipe the

bottom of the bowl to dry. Using a whisk, incorporate egg yolks into chocolate. Next, add one-half of the whipped cream and whip until incorporated. Then, with a rubber spatula, fold in the remainder of whipped cream. Lastly, gently fold egg whites into the chocolate mixture, but make sure to stop folding as soon as all the egg whites are incorporated.

**To Assemble:**

Place each ring mold on top of the flourless chocolate cake and press down until it is all the way through to the bottom. Twist the ring and remove it with the cake inside of it and place it on a clean parchment paper-lined pan. Scoop the chocolate mousse into each mold, filling to the top of the rings. After all of the rings are filled, lightly tap the pan on the table top to release any air bubbles. Using a palette knife, spread the mousse over the top of each mold so that it is flat and smooth. Refrigerate the entremets overnight. The next day, after the mousse is completely set, use a torch to heat the outside of each ring mold. Carefully slide the ring mold off of the mousse. When all of the entremets are unmolded, place them back in the refrigerator to keep cool until the meringue is ready.

**Meringue**

- 1 cup egg whites
- 1 cup sugar

In a mixing bowl over a slow simmering water bath, combine egg whites and sugar. Whisking constantly, heat the mixture to 140°F. Whip the meringue to firm peaks. Pipe the meringue in a spiral motion over the top of the chocolate mousse. Burn the top of each meringue with a torch.

Executive Pastry Chef Michael Owens  
Palm Terrace Restaurant & Lounge  
Newport Beach, CA



See [www.culinarytrends.net](http://www.culinarytrends.net) for the conclusion of recipe.



Jean-Georges picks the Jersey Beefsteak.



Matsuhisa prefers and Yellow Teardrops.



Roy Yamaguchi swears by the Hau'ula Red.



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## Bittersweet Kona Almond Tarte

(Serves 8)

### Walnut Crust

1/3 cup walnut pieces  
3 tablespoons sesame seeds  
1 cup flour  
2 tablespoons sugar  
1/2 teaspoon salt  
4 tablespoons walnut oil  
1 lemon, juiced, zested  
1 egg, beaten with 1 teaspoon water for egg wash

Preheat oven to 375°F. Butter a 9-inch tart pan with removable bottom. Combine walnuts and sesame seeds on cookie sheet. Bake 5 minutes until toasted. Cool. Transfer to food processor. Combine with flour, sugar and salt. Process until walnuts are finely ground. Transfer to large mixing bowl. Make well in center of mixture. Pour in oil, lemon juice and zest. Stir with fork until well combined. Transfer to floured work surface. Roll to 11-inch circle, 1/8 inch thick. Transfer to tart pan. Press dough into the edges and sides of pan. Prick dough with a fork. Refrigerate 30 minutes. Line dough with parchment paper and fill with pie weights or beans. Bake 10 minutes. Remove weight and papers. Brush shell with egg wash. Continue baking until golden brown, about 5 minutes. Remove from oven. Cool.

### Chocolate Espresso Filling

1/2 cup diced unsalted butter  
5 ounces chopped chocolate, 72% dark  
4 whole eggs  
3 egg yolks  
3/4 cup sugar  
1/2 cup Kahlúa  
1 cup espresso coffee, cold  
2 tablespoons brown sugar  
1 envelope powdered gelatin

Lower oven heat to 350°F.  
Melt butter and chocolate over double boiler. Whisk eggs, egg

yolks and sugar in mixing bowl until pale yellow and ribbony. Stir in Kahlúa and 1/3 cup espresso. Whisk into chocolate. Remove from heat. Strain through fine sieve into prepared tart shell. Bake for 18 minutes, or until set. Remove from oven. Cool. Combine brown sugar and remaining espresso in small sauce pan. Sprinkle gelatin over surface of liquid to bloom. Place over medium heat. Stir constantly until gelatin dissolves. Do not boil. Remove from heat. Cool to room temperature. Evenly ladle over tart. Refrigerate overnight.

Executive Chef Bernard Guillas  
La Jolla Beach & Tennis Club  
The Marine Room  
La Jolla, CA

## Gianduja Chocolate Crunch Raspberry Coulis

(Serves 12)

### Chocolate Mousse

5 ounces bittersweet chocolate, coarsely chopped  
1 1/2 cups heavy cream, divided  
2 tablespoons dark rum

Combine chocolate, 1/2 cup heavy cream and rum in top of double boiler over low heat. Stirring constantly with wooden spoon until chocolate is melted and well combined. Remove from heat. In separate mixing bowl whip remaining heavy cream (about 1 cup) until soft peaks form. Fold chocolate mixture in gently. Fill 2/3 of Pyramid mold with chocolate mousse. Refrigerate until set.

### Gianduja Mixture

9 ounces gianduja, melted  
8 ounces praline paste  
3 ounces hazelnut oil  
6 ounces royaltine

Line one 9x5x3" loaf pan with parchment paper or plastic wrap. Melt gianduja, praline paste and hazelnut oil together in top of double boiler over low heat. Stirring constantly with wooden spoon until melted and well combined. Remove from heat. Add royaltine. Stir until well combined. Fill the rest of pyramid mold with Gianduja mixture. Refrigerate until firm, 2 hours.

### Raspberry-Chambord Coulis

1 tablespoon honey  
1 1/2 cups fresh raspberries  
1/4 cup Chambord

Combine all ingredients in food processor. Strain through fine sieve to remove seeds. Set aside.

### Presentation

1 pint fresh raspberries  
10 sprigs mint

Unmold bar crunch. Remove plastic wrap or parchment paper. Dip sharp knife in hot water. Cut bar crunch in half lengthwise to form two bars. Cut each bar into five pieces, about 1.75" long. Dip knife in hot water and clean surface between cuts. Spoon raspberry coulis in center of individual serving plates. Place chocolate bar crunch in center of coulis. Scatter raspberries around bar crunch. Garnish with mint sprig.

Executive Chef Bernard Guillas  
La Jolla Beach & Tennis Club  
Marine Room  
La Jolla, CA

## Griottes Cherries Chuao Pot De Crème

(Serves 6)

### Pot De Crème

2 cups Amarone wine  
1/3 cup brown sugar  
6 egg yolks  
1 tablespoon granulated sugar  
2 cups heavy cream

1 teaspoon vanilla extract  
1/2 cup Griottes cherries

Preheat oven to 275°F.

In saucepan over medium high heat add Amarone and brown sugar. Reduce to 1/3 cup. Cool. Whisk egg yolks and granulated sugar in mixing bowl until smooth and creamy. Whisk in Amarone reduction. Add cream and vanilla to saucepan over medium heat. Bring to simmer. Add to yolk mixture in slow stream, whisking continuously. Strain through fine sieve. Place 6, 5-ounce ramekins in paper towel lined roasting pan. Divide cherries among ramekins. Pour cream mixture into ramekins. Pour enough hot water into the pan to come halfway up sides of ramekins. Bake 40 minutes or until pot de crème is set but jiggle in center. Remove ramekins from water bath. Cool to room temperature. Refrigerate overnight.

Executive Chef Bernard Guillas  
La Jolla Beach & Tennis Club  
The Marine Room  
La Jolla, CA



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# Favorite Recipes



## Chocolate Tropicana Duo

### Orange Chocolate Trifle

Orange Caramel	
Glucose	40 grams
Sugar	600 grams
Orange Juice	140 grams
Heavy cream	200 grams
Butter	140 grams
Salt	1 gram

Cook sugar and glucose until brown. Deglaze with warm orange juice and heavy cream. Continue cooking and add butter and salt.

### Orange Toffee Cream

Sugar	90 grams
Water	40 grams
Orange Juice	20 grams
Heavy Cream	75 grams
Orange Zest	1 grams
Whole Eggs	1 each
Egg Yolks	2 each
White Chocolate	40 grams
Cordillera Sierra Nevada	
Butter	30 grams
Heavy Cream	100 grams

Cook sugar and water to light amber caramel. Deglaze with warm heavy cream (1) and orange juice. Add orange zest and proceed to make a crème Anglaise with the egg and yolks. Add butter and white chocolate. Blend vigorously and cool down to 30 °C. Whip heavy cream and fold it in slowly.

### Chocolate Cremeaux

Heavy Cream	250 grams
Whole Milk	280 grams
Vanilla Bean	1 each
Dark Chocolate 65%	360 grams
Cordillera Sumapaz	

Boil milk, vanilla and heavy cream together. Remove from heat and add chocolate coins in 3 steps. Finish with blender until obtaining a smooth texture.

### Milk Chocolate Light Mousse

Half and half	300 grams
Sugar	30 grams
Egg Yolks	2 each
Gelatin	3 each
Milk Chocolate 36%	200 grams
Cordillera Puracé	
Heavy Cream	500 grams

Boil half and half. Mix egg yolks with sugar together in separate bowl and add small amount of warm half and half. Pour back to boiling half and half and remove. Add pre-soaked gelatin and milk chocolate and cool down to 30 °C. Whip heavy cream and fold in together.

### Orange jelly

Orange Juice	200 grams
Sugar	50 grams
Water	100 grams
Gelatin	2 each

Boil sugar and water to make simple syrup. Add pre-soaked gelatin. Add orange juice and cool down.

### Assembly

Pour small amount of orange caramel in button of a 4-5 oz glass. Add a layer of orange toffee cream and let set in cooler for a few minutes. Add another layer of chocolate Cremeaux and let set in cooler. Pipe in a thicker layer of milk chocolate mousse and let it set in cooler. Pour a thin layer of orange jelly and let set. Garnish with an orange colored white chocolate cigarette or Cordillera Tamesis Cacao Nibs  
Yield: 24 glasses

### Chocolate Silk Cake

#### Chocolate Light Biscuit

Eggs	150 grams
Sugar	150 grams
Almond Flour	80 grams
All purpose Flour	40 grams
Cocoa Powder	30 grams
Cordillera Macuira	
Salt	1 gram
Vanilla Extract	5 grams
Butter Clarified	95 grams

In an electric mixer, whip eggs and sugar at high speed for 10 minutes. At low speed, add sifted flours and cocoa powder. By hand, fold in salt and melted butter. Pipe mixture into greased 2" ring molds. Bake at 325°F for 15-20 minutes.

### Chocolate Cocuy

Eggs	135 grams
Egg Yolks	150 grams
Sugar	150 grams
Water	50 grams
Dark Chocolate 70%	450 grams
Cordillera Cocuy	
Heavy Cream	750 grams

In an electric mixer, whip eggs and egg yolks at high speed. In a sauce pan, mix sugar with water and cook to 120°C, then add it at slow speed to whipping eggs. Let whip at medium speed until cold and foamy. By hand, fold in melted chocolate and whipped cream. Let set in cooler for 1 hour before piping.

### Chocolate Spray

Dark Chocolate 59%	250 grams
Cordillera Galeras	
Cocoa Butter	250 grams
Red Powder Coloring (Oil soluble)	10 grams

Melt chocolate and cocoa butter slowly in microwave or double boiler to 40°F. Mix in red powdered color and blend well. Strain and use with electric paint sprayer.

### Assembly

Once chocolate silk cake is baked and cold, pour a 1/2" layer of Chocolate Cremeaux and freeze for 2 hours. Remove from ring mold. Pipe out a large rosette of Cocuy Mousse on top and freeze for two hours. While frozen, spray with chocolate spray in order to create a velvet effect. Garnish with gold leaf. Served with orange sauce or other as desired.

Chef Carlos Salazar  
MGM Grand Hotel and Casino  
Las Vegas, NV



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## Laura Chenel Goat Cheese Gnocchi with Suncoast Farms Asparagus, House Cured Duck Prosciutto and Preserved Lemon Vinaigrette

Paired with Sauvignon Blanc  
(Serves 8)

- 2 lb. Russet potatoes
- 1.5 cups all purpose flour
- 2 ea. egg yolk
- 3 oz Goat cheese, plus 3 oz more for garnish
- 1 cup green asparagus tips
- 1/2 cup duck prosciutto, julienne
- 2 oz. preserved lemon, minced
- 1 Tbsp. garlic, minced
- 2 oz. Champagne vinegar
- 1/2 Tbsp. Dijon mustard
- 1/2 Tbsp. orange blossom honey

- 3 oz. extra virgin olive oil
- 3 oz. vegetable stock
- 1 Tbsp. chives, chopped
- 1 oz. Micro Bull's blood
- Salt and pepper to taste

For the gnocchi, wrap potatoes in foil and bake for about an hour until tender. Meanwhile, bring a large pot of salted water to a boil. Peel skin, discard and push warm potatoes through a ricer. Mix with eggs, goat cheese, and salt. Gently knead in flour until a homogenous mixture is formed. Careful not to overmix. Cut a thin strip of dough and roll into a long snakelike form. Cut dough into 1 inch pieces and roll onto a gnocchi paddle. Drop gnocchi into boiling water. Once they come afloat they are done. Place in ice bath and set aside.

Place a small pot of salted boiling water on the stove. Blanch asparagus for about 1 minute and place in ice bath. Set aside.

For the vinaigrette, mix preserved lemon, garlic, vinegar, Dijon mustard, honey, and vegetable stock in a bowl. Slowly whisk in olive oil until emulsified. Season with salt and pepper.

Heat a medium sauté pan. Place olive oil in pan and add gnocchi to sear the dumplings. Add asparagus, prosciutto, and chives.

To assemble, arrange gnocchi in a row and dot prosciutto and asparagus around them. Drizzle cured lemon vinaigrette over and around gnocchi. Add crumbled goat cheese and top with Micro Bull's blood.



Chef Anthony Jacquet  
The Whisper Lounge  
Los Angeles, CA



## Brioche Bread Pudding

Spiced Poached Pear, White Chocolate Cranberry Ice Cream

### Brioche Pudding

- 8 one-inch thick slices brioche bread
- Heavy cream 230 g/8 oz
- Milk 230 g/8 oz
- Yolk 48 g/1.9 oz
- Egg 120 g/4.2 oz
- Sugar 70 g/2.5 oz
- Vanilla extract pinch
- Cinnamon pinch
- Nutmeg pinch
- Raisins 100 g/3.5 oz
- Butter 70 g/2.8 oz

Preheat oven to 350°F. Grease the bottom and sides of a medium muffin dish. Cut the loaf of bread into cubes. Toss together bread cubes and raisins then put them in medium bowl. Whip together the melted butter, eggs, milk, cream, sugar, cinnamon, vanilla and nutmeg. Pour the liquid mixture over the bread cubes and raisins. Scoop the mixture into prepared mold. Bake pudding for about 45 minutes or until set.



Chef Deden Putra  
Beverly Wilshire  
Beverly Hills, CA



## Gin | Dark Chocolate Consommé | Semi-Candied Kalamata Olives | Chocolate Olive Madeleine

(Serves 8)

### Chocolate Consommé

- 1/2 cup granulated sugar
- 4 cups + 2 Tbsp water, divided
- 1 cup cocoa nibs
- 2 vanilla beans, seeds scraped

Combine sugar and 2 Tbsp of the water in a saucepan over medium heat. Cook until it lightly caramelizes. Add the cocoa nibs, vanilla seeds, pods, and remaining water to stop the caramel from cooking. Make sure all the sugar is dissolved.

Remove from heat and cover with tight-fitting lid. Allow it to infuse for 3 hours (the longer the infusion, the stronger the mix). Strain the mixture into a tall and narrow container through a fine mesh sieve and discard solids. Line the sieve with a coffee filter and strain again. Discard filter along with any remaining solids. Let this sit in refrigerator for approximately 8 hours or until all impurities have settled at bottom of container.

Carefully transfer mixture into another container, making sure none of the impurities are transferred. Set aside in refrigerator until ready to serve.

### Semi-Candied Kalamata Olives

- 1 1/2 cup granulated sugar
- 1 cup water
- 1 1/2 cup pitted Kalamata olives

Combine sugar, water and Kalamata olives in a saucepan. Bring to a boil. Remove from heat, cover with tight-fitting lid, and allow it to infuse for at least 1 day (several days is best).

Before serving, drain olives in a colander and pat them dry with a few sheets of paper towel. The candy process can be done ahead of time as the olives will keep for several weeks in the refrigerator.

### Chocolate Olive Madeleines

- 1 cup all-purpose flour
- 1 cup + 3 Tbsp icing sugar
- 1 Tbsp baking powder
- 1 large egg
- 1 vanilla bean, seeds scraped
- zest of 1 lemon
- zest of 1 orange
- 1 cup unsalted butter, melted
- 1.6 oz white chocolate, melted
- 1/2 cup semi-candied Kalamata olives, finely chopped

Preheat the oven to 325°F. Sift the flour, icing sugar, and baking powder together into a bowl. Add the egg, vanilla seeds, lemon

and orange zest, butter, chocolate and olives. Stir well to combine. Evenly pipe or spoon mixture into 1 3/4 inch flexible silicone molds or muffin tins.

Bake for approximately 15 to 20 minutes in the preheated oven. Remove from molds and let them cool on wire rack. Store in an airtight container.

### Assembly

- 1 1/2 cup Chocolate Consommé
- 1/2 cup gin
- crushed ice
- 16 crystallized white chocolate sticks
- 8 chilled cocktail glasses
- 8 edible flowers (optional)

In a bar shaker, combine the chocolate consommé, gin and ice. Shake vigorously. Strain into the glasses and garnish with some Semi-Candied Kalamata olives, crystallized white chocolate sticks and an edible flower (if using). Serve immediately with a Chocolate Olive Madeleine on the side.



DC DUBY Wild Sweets  
British Columbia  
Canada



## Chef Deborah Scott's Oven Roasted Mussels and Clams

### Chipotle Mojo

8 oz can chipotle chiles  
1 1/4 oz anchovy paste  
2 oz granulated garlic

Blend until smooth.

Combine with:

1/2 gal heavy cream  
3 cups white wine

Reduce by half. Throw over cleaned mussels and clams – approximately 1 pound of each and bake at 450°F for 8-10 minutes or until mussels and clams open – discard any that do not open.

Chef Deborah Scott  
Indigo Grill  
San Diego, CA



## Crispy Huachinango (Red Snapper) Filet with Rustic Hash Browns and a Smoked Oyster-Mushroom Sauce

Pueblo Bonito Oceanfront Resorts and Spas and Chef Antonio de Livier will host the second annual PacifiCooks 2009 event, taking place July 5-20, at Pueblo Bonito's Cabo San Lucas properties. The culinary program consists of three weeks of customized menus, mostly dinners, designed by the Master Chefs of Mexico. PacifiCooks showcases authentic and innovative gastronomy redefining modern Mexican cuisine. Please visit [www.pueblobonito.com](http://www.pueblobonito.com) for more information and to book your stay.

Here's a catchy name, "Huachinango." Go ahead and say it, it feels good. It tastes even better. Crunchy skin, succulent meat, this fish can stand up to strong flavors. Here are two excellent ways you can enjoy one of Mexico's most beloved fruits of the ocean.

### Per person

8 oz red snapper filet, skin on  
canola or any thin oil except olive oil, which doesn't hold up well at high temperatures, enough to cover your sauté pan  
1/2 Tbsp freshly squeezed lemon juice  
1/2 Tbsp soft unsalted butter mixed with 1/2 teaspoon minced garlic

Kosher salt  
Freshly ground  
black pepper

### Sauce

3 pieces canned  
smoked oysters  
in oil  
1 Tbsp chopped  
white onions  
1/2 Tbsp chopped celery  
1/2 Tbsp chopped garlic  
1/2 cup heavy cream  
2 Tbsp finely chopped mushrooms (crimini works best, but common white mushrooms will work just fine)  
1 Tbsp finely sliced leeks  
2 Tbsp white wine (doesn't have to be fancy, but use something you would drink)



Chef Antonio de Livier  
Pueblo Bonito Oceanfront Resorts  
Cabo San Lucas, Mexico



## Meringue | Chocolate Lavender Cream | Almond Meringue | Chocolate Apricot Emulsion

### Almond Meringue

1/2 cup egg whites (about 4 large)  
1/2 cup + 2 Tbsp granulated sugar  
3 Tbsp + 2 tsp unsweetened cocoa powder  
1/3 cup + 1 Tbsp icing sugar  
1/2 cup ground almonds  
1/4 cup Caramel Dust (see below)

Preheat the oven to 275°F. Whisk the egg whites on medium speed using an electric mixer fitted with a whip attachment. When the foam no longer gains volume and starts to slide from the sides of the bowl, increase the speed to maximum. Add the granulated sugar and continue whipping until it forms stiff peaks. Add the cocoa powder, icing sugar, almond powder, and Caramel Dust. Gently fold in using a rubber spatula.

Fill a piping bag with the meringue and pipe 1 3/4 inch rounds onto a silicon mat or paper. Bake for 40 minutes in the preheated oven. Remove from the oven and cool on the tray. Store in an airtight container.

### Caramel Dust

3/4 cup + 3 Tbsp granulated sugar  
1 Tbsp corn syrup  
4 Tbsp water  
2 Tbsp butter



Combine the sugar, corn syrup, and water in a saucepan. Cook over high heat until the mixture is caramel in color. Remove from the heat. Add the butter and mix until completely incorporated.

Pour the caramel onto a silicon mat and let cool at room temperature until completely hard. Break the caramel into small shards. Grind the shards to a fine powder in a food processor. Store in an airtight container.

DC DUBY Wild Sweets  
British Columbia  
Canada



See [www.culinarytrends.net](http://www.culinarytrends.net) for the conclusion of recipe.

## Macaroni and Cheese (Elbow Pasta With Crushed Truffles And Taleggio Sauce)

(Serves 4)

Elbow Pasta  
4 cups elbow macaroni, cooked & chilled  
2 teaspoons white truffle oil  
2 teaspoons black truffle oil  
2 tablespoons truffles, crushed  
1 tablespoon chives, chopped  
Salt and white pepper to taste

### Sauce

2 tablespoons butter  
1/4 stalk leeks  
1/4 stalk celery  
2 each shallots  
2 cloves garlic  
3 button mushrooms  
1 1/2 cups white wine (Chablis)  
3 cups cream  
18 white peppercorns  
3-4 thyme sprigs  
1 bay leaf  
1 lb Taleggio cheese  
1/4 cup Reggiano parmesan, grated

### Part 1

In a sauce pan over medium heat, sweat vegetables in butter until nice and soft, but with no color. Add the white wine and bring to a simmer. Reduce until almost dry and add the cream. Bring to a simmer and add herbs and peppercorns and cook for about 20 minutes, reducing lightly. Add the cheese and remove from heat.



Remove bay leaf and thyme sprigs and blend in a bar blender until nice and smooth. Strain through a chinois.

### Part 2

Heat the sauce in a medium size sauce pan over low heat. Add in oil and truffles and season with salt and fresh ground white pepper. Add in pre-cooked macaroni and stir well. Keep simmering until pasta is hot and then serve at once, garnished with chives.

Executive Chef Bill Bracken  
Palm Terrace Restaurant  
Newport Beach, CA



# Favorite Recipes



## Churros filled with Bavarian Crème and served with Vanilla Bean Ice Cream and Caramel Sauce

Makes 12 (4-inch long pieces)  
Serves 4

**Ingredients**  
1 cup Water

1 tbsp. Sugar  
1/2 tsp. Salt  
1 cup All-purpose flour  
1 Egg  
Canola oil (As needed)  
3/4 cup Sugar  
1/4 cup Ground Cinnamon  
1/2 cup Cajeta  
4 individual scoops of Vanilla Bean Ice Cream (each scoop should be 2 oz.)

### Directions

In a medium saucepan, stir water, sugar and salt together. Bring the ingredients to a boil over medium heat. Remove the pan from the stove and add flour to the mixture all at once. Quickly beat ingredients together with a wooden spoon to blend completely. Put the pan back on medium low heat and continue beating until the mixture clings together and a film forms on the bottom of the pan. Remove from the heat.

Executive Chef Sarah Rocio Gomez  
Amaranta Cocina Mexicana  
Canoga Park, CA

See [www.culinarytrends.net](http://www.culinarytrends.net) for the conclusion of recipe.

## Black Bean Soup with Plantains and Panela Cheese

Serves 8

1 lb black beans (soaked overnight)  
1/2 medium sized white onion chopped  
5 garlic cloves chopped  
4 strips bacon cut across into 1/2 inch strips  
2 dried red chiles de arbol (or 2 Tbsp red chili flakes will do fine)  
2 large ripe plantains  
6 oz panela cheese (feta works also, but if you use feta, make sure you do not use a lot of salt during preparation of the soup)  
10 sprigs thyme tied together  
1 poblano chile, deveined and diced  
5 quarts water  
5 oz extra virgin olive oil  
2 Tbsp unsalted butter

Cook bacon until dark and crispy, add the garlic and onion and let them cook until translucent. Add the chilies and let them sweat their flavor into your foundation. Add the thyme bundle and sauté 2 minutes. Add the water with a generous pinch of kosher salt and cook covered in a steady simmer for one hour. Add the beans, and cook until they are soft, from 1 to 3 hours, depending on the water temperature, and the age of the beans. Once the beans



are cooked soft, simmer on very low for another hour. Taste for salt and add freshly ground pepper when you serve.

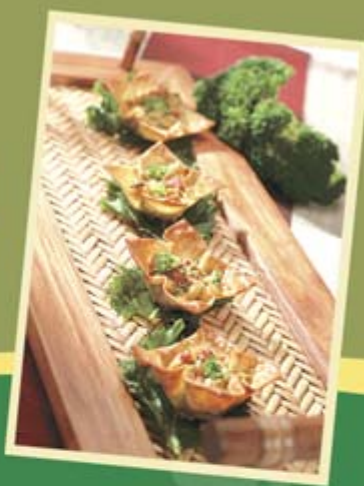
In a non-stick pan melt the butter, wait until begins to foam and add the plantains, making sure they don't overlap. Sprinkle with a bit of sugar and salt and cook until dark golden. Drain any excess fat from the plantains on a large surface of paper towels.

### To serve

Pour the soup and top with a little diced raw poblano peppers, a few pieces of plantain and crumbled cheese.

Chef Antonio de Livier  
Pacific Cooks, Pueblo Bonito Oceanfront Resorts & Spas  
Cabo San Lucas, Mexico

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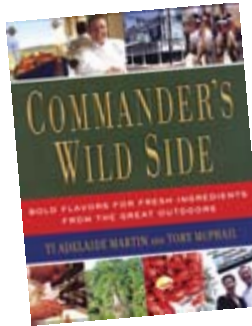
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## Commander's Wild Side

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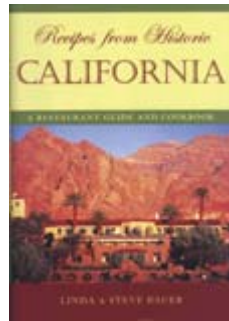
From one of the most iconic restaurants in the country, Commander's Palace, comes their most recent cookbook, featuring over 100 recipes that draw inspiration from the rich sporting heritage of New Orleans and the bayou region. The pages of the book are filled with proteins that highlight the abundance and variety of prized game animals. Whether it flies in the air (dove, duck, goose, pheasant, quail), swims in the sea or stream (conch, grouper, alligator, turtle, crawfish, sheepshead, pompano) or roams in the forest (venison, elk, rabbit, boar, black bear), Commander's Wild Side will teach you and guide you in its preparation.

Creole flavors abound, with recipes such as Coffee-Lacquered Stuffed Quail, New Orleans Frog Legs Bordelaise, Salt-Crusted Whole Redfish, and Natchitoches Alligator Pies. While the proteins may be hard to find, the recipes are very approachable for the professional chef as most are designed to emphasize the quality and uniqueness of the ingredients being used. The preparation instructions

are very detailed, but very few are accompanied by photographs with plating suggestions. The included sourcing guide at the back of the book is a great help in locating many of the unique ingredients used throughout. — CN

## Recipes from Historic California A Restaurant Guide and Cookbook

Linda and Steve Bauer (315 pages)  
Taylor Trade Publishing  
\$24.95



For food lovers who also enjoy the history of hotels and restaurants, retired-military couple Steve and Linda Bauer discuss 54 California culinary and hostelry landmarks: From The Huntington Hotel and its Big 4 Restaurant in San Francisco, to Bouchon and The French Laundry in Napa, in addition to covering the Ahwahnee at Yosemite and the Beverly Hills Hotel in LA to La Jolla's La Valencia or Melvyn's at the Ingheside Inn in Palm Springs, this is a trip down memory lane focused on the history of the hotels and restaurants, each of which contributed two or three recipes. The book

is neither a cookbook nor a digest of who's hot in California — the chefs are mentioned briefly, if at all.

The book is a plainly-printed black and white volume in which detailed historical descriptions replace photos. The recipes are for the most part classical or in some cases signature dishes — like Rattlesnake Empanadas from the Furnace Creek Inn at Death Valley (we assume the rattlesnakes were caught that very day). Don't come here looking for mouthwatering photos — the book focuses on telling a story, not presenting irresistible images.

*Recipes from Historic California* provides an interesting, if somewhat dated, gastronomy tour of California. The history is readable fun, but before you make reservations, just make sure to check with a more critical, up-to-date guide book. — RJN

## Wild Sweets Chocolate

Dominique & Cindy DUBY  
Whitecap Books  
\$40.00

Pairing prawns with orange chili chocolate mayonnaise, wakame salad and meringue is certainly not a conventional combination of flavors, but in *Wild Sweets Chocolate: Savory, Sweet, Bites, Drinks*, Dominique and Cindy DUBY show us that making adventurous food pairings like this can be incredibly rewarding and strangely delicious.

If you are slightly reluctant to venture outside a world where chocolate is just dessert, this innovative, master chef team of two invites you to join them as they push the boundaries of food and turn culinary conventions inside out. You will never look at chocolate the same again after paging through the DUBYS's stunning volume full of flavors, mouth-watering photography and expertise in not only the sweet applications of chocolate, but also the savory. — CC



## Haute Chinese Cuisine From the Kitchen of Wakiya

Yuji Wakiya  
Kodansha International  
\$42.00

Chef Yuji Wakiya, the Japanese TV star and author of best-selling cookbooks in Asia, opened his restaurant *Wakiya* in New York at the Gramercy Park Hotel in 2007 to the delight of food critics and Gotham foodies alike. Now, his refined culinary creations are accessible in his first cookbook in English.



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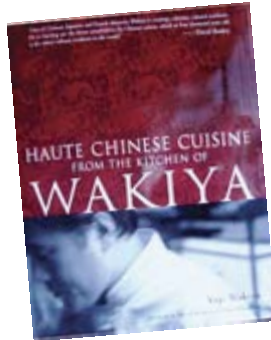
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His cuisine is uniquely his own. He follows the old Chinese tradition of food that appeals to the five senses, and the Japanese sensibility for fresh foods that reflect the seasons. Modest individual portions grace each plate. His Fried Rice with Flowers is a medley of white rice with colorful minced shiso leaves and shiso flowers, a rich study in white, green and lavender.

Although sweets are traditionally an integral part of Chinese savory dishes and not often served as a separate course, *From the Kitchen of Wakiya* includes five original dessert recipes. White Peach Dew offers fresh white peach chunks in a peach sauce, topped with a scoop of passion fruit-yogurt ice, served in an ice bowl, topped with a mint leaf. — CG

### Frozen Desserts

Francisco J. Migoya and *The Culinary Institute of America*  
Wiley  
\$60.00

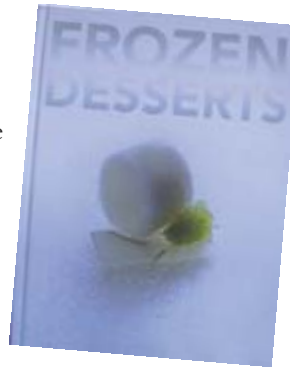
*Definitive, comprehensive, authoritative and exhaustive* are

a few of the superlatives that reviewers have used to describe *Frozen Desserts*.

Chef Migoya, Lecturing Instructor of Baking Techniques at the CIA, trained at the Lycee d'Hotelierie et de Tourisme in Strasbourg and the CIA in Mexico City. In addition, he served as Executive Pastry Chef for Thomas Keller's restaurants in Yountville.

With the considerable resources of the CIA at his disposal, Chef Migoya has created this textbook and guide for culinary professionals and advanced students, with over 450 pages of text, 200 recipes and 125 color photos that cover the range of frozen preparations, both sweet and savory. The history of frozen desserts, sanitation, ingredients, equipment and preparations (both classic and modern) is thoroughly discussed.

Chefs will especially like the focus on small-batch production, in contrast to most of the professional books on the subject that are geared to factory production. Moreover, inclusion of the platings of the finished desserts, make this book a must-have for every culinary artist. — CG



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*Magazine*

**Early-Spring 2009**

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