

Inspire

a chef's garden publication



issue two: pastry

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An Ode to The Art of Pastry.

You work in mysterious ways - in ways I think I understand but somehow always fall short.

Your exacting measurements and demanding techniques leave me bewildered

broken.

I thought I was a chef, but in the face of your majestic creation I find I am a student – when what was supposed to rise into a luxurious crown of crisp and airy divinity sits in swampy thick failure at the bottom of my cup.

When the chocolate I have toiled and double-boiled over for hours – scalding myself with steam – seizes and vows never to return to the silken streams of tempered obedience.

When I have followed your recipe with the devotion of a monk and some anonymous ingredient (perhaps my tears or sweat) has invaded it, and changed my humble but steadfast commitment to ruin and caused me to utter words not fit for monks.

I return over and over to learn, while you laugh in your gold-flaked whimsy and your angel-food grandeur rolling in wild fruits of the season and labor.

A sugary muse unobtainable.



Dish: Coconut Cream Doughnuts | Pomegranate-Ginger Jam | Frosted Macadamia Nuts | Grilled Pineapple Sorbet | **Petite Cilantro** | **Marigold**

Stephen Collu

Executive Pastry Chef | Colicchio & Sons

Who/What inspired you to become

a chef? I grew up cooking with my grandparents on Sundays, very Italian I know! I think it is in my *DNA*.

What is your favorite food

memory? Rolling meatballs with grandma and grandpa.

What ingredient had you never heard of before you received it from The Chef's Garden?

Bachelor Buttons.

What would the title of your biography be? Stephen Collucci:

There's More to Me Than Zeppole.

If you were a dessert what would you be? Coconut Cream Doughnut!

What are your top 5 "must have" items from The Chef's Garden?

Violas, Citrus Marigolds, Egyptian Starflower, Citrus Begonias and Citrus Coriander Blooms.

Q & A

"I grew up cooking
with my grandparents
on Sundays, very
Italian I know!
I think it is in my
DNA."

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Pina Pizarro



Dish: Chocolate | Black Walnut | **Sorrel**

Q & A



Pastry Chef | Juni

Who/What inspired you to become a chef? The possibility with food.

The beautiful photographs. To express creativity and feeling through food.

What is your favorite food memory?

Post Mass snack on Christmas Eve in the Philippines. Vendors usually line along the streets and sell rice based pastry called Bibingka cooked over coal. Enjoyed along with a Spanish style hot chocolate.

What ingredient had you never heard of before you received it from The Chef's Garden?

Petite Carrots.

What would the title of your biography be?

Shooting From The Hip.

If you were a dessert what would you be? Creamsicle. A little ying and yang.

What are your top 5 "must have" items from The Chef's Garden?

Plum Lucky Sorrel, Red Ribbon Sorrel, Blue Raspberry Sorbet Violas, Johnny Jump Ups and Bachelor Buttons.

"To express creativity and feeling through food."

"I started cooking when I



Dish: Red Wine Berries with Vanilla Espuma | Frozen Yogurt | Tapioca |
Micro Mint | Baby Beet Powder | Beet Blush

Sous Chef

Julian Scheit

was 12 with my grandmother.”

Q & A



Who/What inspired you to become a chef?

I started cooking when I was 12 with my grandmother. At the age of 14 she asked me what I wanted to do with my future. I wasn't sure, travel to Mars? After she asked me again I told her my favorite thing to do was cook with her. That is when I decided I wanted to be a chef.

What is your favorite food memory?

My grandmothers red wine berries with vanilla sauce.

What ingredient had you never heard of before you received it from The Chef's Garden?

Many! My new favorite item is Beet Blush. I love using it in desserts because of its sweet earthiness.

What would the title of your biography be?

From East to West.

If you were a dessert what would you be?

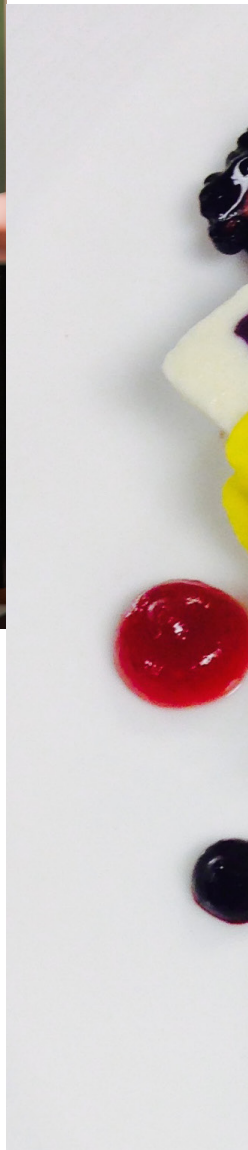
Black Forest Cake.

What are your top 5 “must have” items from The Chef's Garden?

Gotu Kola, Beet Blush, Kinome, Cardaman Shoot and Hibiscus Leaves.

f | Georgian Room

bel



Yiduo Wang

Executive Pastry Chef | Ritz Carlton Aruba

Who/What inspired you to become a chef?

I have always loved to read cookbooks and watch TV shows. I watched Chef Jamie Oliver make Blueberry Ice Lollipops for his daughter. I was so happy to see the smile on her face while enjoying the lollipop. That moment is when I decide I wanted to learn how to cook. I want people to smile when they eat my food.

What is your favorite food memory?

When I traveled to Thailand! It provided me with so much inspiration.

What ingredient had you never heard of before you received it from The Chef's Garden?

Chocolate Mint.

"I want people to smile when they eat my food."

Q & A

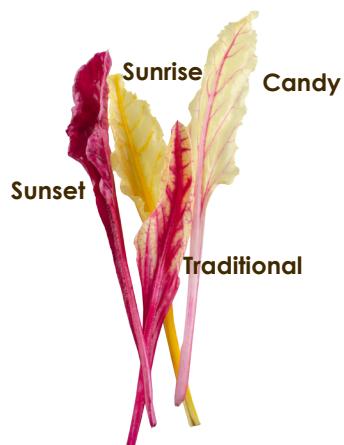


Dish: Ivory Chocolate Mousse With Blueberry Crèmeux | Strawberry Fettuccine With Raspberry Sorbet | Fizzy Sugar Rock | **Dianthus** | **Violas** | **Marigold**

What would the title of your biography be? Explore with Yiduo Wang Through Asia to Aruba.

If you were a dessert what would you be? Profiterole with caramel mousse filling.

What are your top 5 "must have" items from The Chef's Garden? Blueberry Swirl Violas, Blueberry Ice Viola, Orange Marmalade Viola, Red Ribbon Sorrel and Frilled Dianthus.



Beet Blush

sweet, rich, hearty and earthy



Citrus Marigolds

mild followed by a note
of citrus zest



Micro Cilantro

warm, nutty and spicy

Chef's Garden

We're always surprised by the creative ways our herbs are used by Pastry Chefs. Of course, we grow a variety of flowers, mints and herbs, but chefs are asking for savory items like Carrots and even radishes to add to your creativity.



Red Ribbon Sorrel

tart, similar in flavor to
a granny smith apple



Kinome

minty aroma and flavor
but distinguished by a
lingering tingle



Chocolate Mint

strong mint with a
presence or bouquet
of chocolate



Gotu Kola

bitter and astringent
in taste



French Marigold

bright citrus



Flaming Lucky Sorrel

sharp sour flavor



Plum Lucky Sorrel

sweet, earthy and
full-bodied



Rainbow Lucky Sorrel

bright and sweet
with a tart finish



Citrus Lace

reminiscent of citrus
with soft mingling of
lemon and orange



Black Mint

aka Huacatay

deep, slightly bitter
minty flavor

Favorites

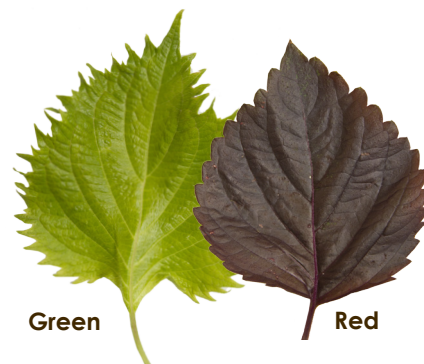
by the diversity of product
course we expect to see
but so many Pastry Chefs
ns like Beet Blush, Cilantro,
es, There are no limits to



Micro Greek Mint
bold minty fresh flavor



Citrus Begonia
sweet and tart



Shiso
spicy herbal flavor. Bold and aromatic with a flavor of spearmint, basil and cinnamon



Marigold
us-like flavor



English Mint
mild, refined true mint flavor



Pink-Tipped Parsley
bright, rich parsley flavor



Hibiscus Leaf
sweet, tart citrus flavor



Egyptian Star Flower
sweet and full of nectar



Rat Tail Radish Blooms
delicate and spicy



Nasturtium Flower and Leaves
peppery bite similar to watercress



Blueberry Cheesecake

Violas
woody, peppery, slightly bitter and herbacious



Dish: Floriani Cornmeal Cake | Popcorn Ice Cream | Golden Delicious and Keepsake Apples | Caramelized White Chocolate | **Micro Lemon Minimint** | **Citrus Lace** | **Violas**

Tova du Pless

Pastry Chef | Ritten House Hotel

Who/What inspired you to become a chef?

I was pre-med in college and eventually realized that medical school wasn't going to be a good fit for me I decided to allow myself to consider pursuing what I loved doing most. There wasn't a question to me that it would have to be cooking or baking.

Q & A

What is your favorite food memory?

Stopping in every bakery I walked past in Paris on a summer trip when I was 18 to buy a raspberry tart.

What ingredient had you never heard of before you received it from The Chef's Garden?

So many! Kinome, Root Beer Leaves, Beet Blush...the list goes on.

What would the title of your biography be?

Chuzpah.

If you were a dessert what would you be?

I'd be light, refreshing and tropical, I'd taste like coconut, passion fruit, litchi and ginger.

What are your top 5 "must have" items from The Chef's Garden?

Lucky Sorrel, Citrus Begonia, Micro mint, Bachelor Buttons and Shiso.

"I decided to allow myself to consider pursuing what I loved doing most. There wasn't a question to me that it would have to be cooking or baking."



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Irene Widjaya



Dish: Coconut Sponge | Brûléed Citrus Segments | Yuzu Chocolate Crémeux |
Cara-Cara Pearls | Coconut Crumbles | Coconut Sorbet | **Violas** | **Red Ribbon Sorrel**

Q & A



Assistant Executive Pastry Chef | Peninsula NYC

Who/What inspired you to become a chef?

My current Executive Pastry Chef Dedan Putra. My teacher used him as an example for inspiration when I was in high school. If someone were to tell me 17 years ago that I would move to America and work for the Indonesian Chef my teacher used as inspiration I would laugh so hard and think that person was crazy.

What is your favorite food memory?

I remember getting hot oil splashed on my arm while cooking banana fritters when I was 10. Instead of telling me not to do it again, my mom just told me to be more careful. She believed I should learn from my mistakes. Now I can't stay out of the kitchen and banana fritters are still my favorite foods.

What ingredient had you never heard of before you received it from The Chef's Garden?

Mint! And they are all wonderful in their own unique way.

What would the title of your biography be? She Baked. She Cooked. She Conquered.

If you were a dessert what would you be?

Canelé. It looks burnt and hard on the outside, but when you pass that exterior, you will discover the sweet, moist and delicious center. I think people see me as someone who is cold and rude but once you get to know me you will find I am the opposite of what I look like on the outside.

What are your top 5 "must have" items from The Chef's Garden?

Johnny Jump Ups, Dianthus, Red Ribbon Sorrel, Violas and Micro Basil.



"Canelé. It looks burnt and hard on the outside, but when you pass that exterior, you will discover the sweet, moist and delicious center."

"I was taught by my Dad to cook. Originally



Dish: Chocolate Hazelnut Tart | Chocolate Financier | Hazelnut Milk Sherbet | Rat Tail Radish Bloom

Pastry Chef |

Diane Yang

savory but I switched later to the sweeter side.”

Q & A



Who/What inspired you to become a chef?

I was taught by my Dad to cook. Originally savory I but switched later to the sweeter side. Loved cakes which made me gravitate towards sweets.

What is your favorite food memory?

I have six siblings and no one would go to church with my Dad. He made it a tradition if I went with him afterwards he would take me to a Vietnamese grocery store and I would get to pick out any dessert I wanted. I can't quite remember the name but there were these tiny little pink & white candies that I just loved!

What ingredient had you never heard of before you received it from The Chef's Garden?

I love Plum Lucky Sorrel. A few years ago I tried it for the first time and I just fell in love with it. I still to this day use it often. Even the stem is delicious. So much acidity you can get from cooking with the entire product.

What would the title of your biography be?

The Bittersweet Life of Diane Yang.

If you we're a dessert what would you be?

Sour Patch Candy - the watermelon flavor! Because some might think I am tart on the outside but yet once you get to know me I am actually very sweet inside..

What are your top 5 "must have" items from The Chef's Garden?

Violas, Lucky Sorrels - Plum especially, Citrus Begonias, Rat Tail Radish Blooms and Micro Cilantro.

Spoon and Stable



Lisa Bonjour

Pastry Chef | MK Chicago

Who/What inspired you to become a chef? When I was growing up I spent a lot of time at my grandparent's house in Michigan. They cooked a lot and had a huge garden where they grew lots of fruits and vegetables every summer.

What is your favorite food memory? My favorite food memories are from summers at my grandparent's house. The best two memories were eating just-picked tomatoes with a little sugar and salt and helping my grandmother shuck heaping piles of peas.

What ingredient had you never heard of before you received it from The Chef's Garden?
Petite Wild Rhubarb.

“ My Favorite food memories are from
the summers at my grandparents house.”



Dish: Lemon Poppyseed Cake | Lemon Lavender Curd | Strawberries | Lavender Meringue | Marcona Almonds | Strawberry Sorbet | **Lavender Blooms** | **Lavender Leaves** | **Citrus Begonias**

What would the title of your biography be? Short & Sweet.

If you were a dessert what would you be? Strawberry Shortcake.

What are your top 5 “must have” items from The Chef’s Garden?
Lavender, Lemon Verbena, Citrus Begonia, Lemon Balm and Egyptian Starflower.



Dish: Lime & Buttermilk Panna Cotta | Blood Orange Granita | Citrus Chips | **Mixed Lucky Sorrel** | **Citrus Coriander Blooms** | **Mixed Violas**

Austin Johns

Executive Chef | The Krebs

Who/What inspired you to become

a chef? My mother was a waitress in a restaurant. I bussed tables there when I was 14 but when I saw the food coming out of the kitchen I wanted to know how to create beautiful dishes. Chef put me on the hotline two weeks later and it's all I've done since. I thank my mother for the opportunity and the chefs for the inspiration.

What is your favorite food memory?

My mom used to make like 400 "runzas" from scratch for extended family get togethers. If you're not sure what a runza is you should look it up. They're amazing.

What ingredient had you never heard of before you received it from The Chef's Garden? Kinome.**What would the title of your biography be?** Full throttle. Earth and Ocean.**If you were a dessert what would you be?** Chocolate Soufflé.**What are your top 5 "must have" items from The Chef's Garden?**

Cherry Bomb Radish, Petite Lolla Rosa, Baby Lettuce, Violas and Lucky Sorrels.



"I thank my mother
for the opportunity
and the chefs for the
inspiration."



in•spi•ra•tion

Inspiration is defined as the process of being mentally stimulated to do something creative.

phone: 800.289.4644



www.chefs-garden.com

*Growing vegetables slowly and gently
in full accord with nature.*