

BRINGING FRIENDS AND FAMILY BACK TO THE TABLE

CULINARY ART

APRIL/MAY 2010

Spring is nature's way of saying, "Let's party!"

Robin Williams

Bienvenue au Printemps!



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"All through the long winter, I dream of my garden. On the first day of Spring, I dig my fingers deep into the soft earth. I can feel its energy, and my spirit soars."

Helen Hayes



Pizzas from scratch with Chef Jefe

Photo by Ryan Reese



Maggie Foard's Sunburst Frittata

Photo by Maggie Foard





Chef Jefe's Beet, Pear and Goat Cheese Pizza



Chef Jefe Birkner

Cooking Pizza with Chef Jefe at Art Culinaire

written by Jolene Anderson, photos by Ryan Reese

Chef Jefe Birkner, former owner of Seattle's famous Austin Cantina, cooked up a storm in our Art Culinaire showroom before a packed crowd on Saturday, March 6. We enjoyed a class on cooking Chef Jefe's 3 original "Pizza From Scratch" recipes. Questions from the audience included the difference between baking dough from bread flour, all-purpose or pre sifted flour. A natural born chef and teacher, Chef Jefe prepared homemade tomato sauce on the Lacanche range, using fresh Roma tomatoes. After arranging the sauce on fresh pizza dough, the **mozzarella and Italian sausage pizza** was heated in the oven and samples were given to the 30 guests. Clamoring for seconds, the next pizza Chef Jefe prepared was a **stewed garlic, pancetta and spring herbs pizza with freshly grated**

Parmesan cheese. The *Pièce de résistance* was a freshly **roasted beet, goat cheese and pear pizza**. The beautifully roasted beets had been in the oven for 90 minutes, after which Chef Jefe rubbed them with olive oil, sea salt and baked them in foil. Tender, soft and juicy these wholesome and delicious beets were added to the pizza. In between the main courses, guests tasted our Woodinville Wine Cellars' **Little Bear Creek** Bordeaux blend. After a full afternoon of cooking class and wine sampling guests asked when the next cooking class was. Stay Tuned.

See our recipe card insert for Chef Jefe's Pizza Recipe!



Cooking, Goat Cheese, and Dream Kitchens: Life with Maggie Foard

edited by Eileen Geraghty

Growing up as second oldest of six in a single parent household, cooking was essentially a required daily event for Maggie, from about the age of 10. Each night, the kids had dinner on the table by the time their dad arrived home from work. It didn't take Maggie long to figure out that food could change the mood of a household, faster than just about anything. She learned that cooking was worth every moment of effort, even if the dishes lasted much longer than the apple pie!

Living in San Francisco, within walking distance of the community college (CCSF), helped to write the next chapter of Maggie's life. After her first visit to campus, she decided to study Horticulture. Used to getting her hands dirty, spending time in the nursery and the greenhouses at CCSF seemed more like play than work. At the age of 23, Maggie became an interior landscape contractor. She designed and maintained plantscapes for several of the most high profile Union Square area hotels, restaurants and businesses.

One day, on the job, she met Jim, who was doing a construction project at a nearby hotel. He refused to take "no" for an answer. So, Maggie finally agreed to dinner. Two years later, they married and bought a tiny cabin in the woods. For a long time, it was empty during the day, while both worked in the city. Yet, dinner together every evening was a given, as Maggie cooked her way through Deborah Madison's *The Greens Cookbook*, on her old O'Keefe & Merritt range.

After her son was born, the daily three-hour commute from the Santa Cruz Mountains became infeasible. So, Maggie parted ways with her long-term clients in 1991, to begin her new career as Mommy. The scene at home took on more shape, as her vegetable garden and fruits trees grew, and a few chickens and goats were added. Life for Maggie had slowed, but was still very rewarding.

Then, as fate would have it, Maggie's children helped her to discover one of her greatest passions. While serving as the chaperone on her son Eric's first grade field trip to a goat farm in nearby Pescadero, Maggie tasted fresh goat cheese for the first time. With the excitement of a child, she discovered the farm's unique character, and sat in awe of its new and wonderful flavors. Her visit to the goat farm proved to be the first of many Maggie would make in the coming years.

After sketching her dream kitchen on a piece of paper from Eric's math notebook, Maggie and Jim met with local architect Lori Sang Hsu. With Lori's expertise and Jim's construction crew, her new kitchen began to take shape. During her search for a kitchen hood online, Maggie stumbled across the Art Culinaire website. When a matte black Cluny 1400 filled her computer screen, she hollered at Jim, "Come quick! Cancel the Viking – look at this!" After flying to Seattle, Maggie, accompanied by the now 13 year-old Eric, headed for the showroom to meet her new Lacanche workhorse. Finally, in 2005, Maggie's long awaited dream kitchen had become a reality. It created a surge of creative energy strong enough to result in a book deal for *Goat Cheese* (photos by architect Lori and her friend, Harlan Chapman), not to mention quite a few dirty dishes!



Maggie Foard



MAGGIE'S COMPLETED DREAM KITCHEN



MAGGIE'S CLUNY 1400



Still working...Be sure to thank your local farmer the next time you are at the market appreciating his organic heirloom tomatoes



The Indomitable Kent Betts serves it up hot

Lacanche Gives Back

by Stan Barrett, Publisher

EARTH TO TABLE...CELEBRATING THE GLOBAL ARTISAN FOOD MOVEMENT

Growing up in a rural, teetotaling home and subsequent travels through France offered me the necessary creative tension to start a winery and to champion the cause of organic, farm-fresh cuisine. Temperance, once the exclusive domain of alcoholic prohibition has since been tempered (pun intended) to define "habitual moderation in the indulgence of the appetites" (Webster).

The Prince of Wales eloquently champions small farms, recently declaring in National Trust **"...artisan food production...represents an entire culture – the story, or identity, of diverse communities, as represented by family farms, and their specific local environment. It represents the ancient tapestry of rural life; the dedicated animal husbandry, the struggle with the natural elements, the love of landscape, the childhood memories, the knowledge and wisdom learnt from parents and grandparents, the intimate understanding of local climate and conditions."**

To support the organic farm movement, Art Culinaire is on the move, "feeding nutrients back into the soil" through the following charitable contributions and instructional events.

NEW YORK - DESIGN ON A DIME

Design on a DimeMay 7-8

Lacanche(USA) partners with Dean & DeLuca to aid homeless AIDS victims. Our staff is donating a Lacanche range for this benefit auction and will be available to meet the public and train local Lacanche representatives.

MONTREALMay 10-11

Lacanche staff members visit Julie Charbonneau of [de Poitiers](#) and local range owners for training, support and promotions.

NEW ORLEANS

Food, Wine and Jazz Festival!May 25-31

Lacanche representatives will be available to visit area clientele. We are also partnering with the City of Dijon and "4-14 Festival" on Friday and Saturday in the Louisiana Superdome. On display will be THREE NEW models: Rully in Red, Citeaux in Marron Glass and Chagny in Blue.



AN EVENING OF FINE WINE & GOODWILL...

Saturday, April 24, 2010 at 7:00 pm
At Woodinville Wine Cellars

Join us at Woodinville Wine Cellars...Drink great wine, savor fantastic cuisine and enjoy live music, all in support of a great cause!

WWW.WOODINVILLEWINE.COM

PIZZA DOUGH by Chef Jefe Birkner



ART CULINAIRE | 425.481.7500 | WWW.FRENCHRANGES.COM

BEET, GOAT CHEESE & PEAR PIZZA by Chef Jefe Birkner



ART CULINAIRE | 425.481.7500 | WWW.FRENCHRANGES.COM

SUNBURST FRITTATAS by Maggie Foard



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Join us at Art Culinaire's next cooking class!

Classes are open to the public. Times and dates are posted on Facebook so make sure you become a fan of Lacanche to receive updates.

Our objective is to "bring friends and families back to the table" by celebrating healthy cuisine, culture and artistic expression.

We see current trends in artisanal farm products, wines and cheeses as a healthy and welcomed response to the economic realities of our day.

Classes are held in Art Culinaire's showroom on one to two Saturday afternoons per month, and are taught by local chefs. Hands-on learning is greatly encouraged. All food is cooked on a Lacanche Cluny range, paired with a Woodinville Wine Cellars wine and then enjoyed by all. Each event is filmed to allow proxy participation via worldwide web.

We welcome your participation in the cooking events and hope wine lovers will consider joining Woodinville Wine Cellars Cellar Door Club offering exclusive access to rare wines, special pricing and exciting events.

*These recipes pair well with
Woodinville Wine Cellars' 2008
Sauvignon Blanc.*



PIZZA DOUGH

More great recipes can be found at
www.frenchranges.com/recipes

Make a sponge by mixing together

¼ cup lukewarm water
2 tsp. active dry yeast
¼ cup flour

Let it rise 20 to 30 minutes, then add

½ cup lukewarm water
1 tbsp. milk
2 tbsp. olive oil
½ tsp. salt
1¾ cups unbleached all-purpose flour

MIX THE DOUGH with a wooden spoon then knead on a floured board. It will be soft and a little sticky. Use quick light motions with your hands so the dough won't stick. Add more flour to the board as you knead but no more than is absolutely necessary. A soft moist dough makes a light and very crispy crust. Knead for 10 to 15 minutes to develop strength and elasticity in the dough. Put it in a bowl rubbed with olive oil, and oil the surface of the dough to prevent a crust from forming. Cover the bowl with a towel and put it in a warm place, approximately 90°F to 110°F. An oven heated just by its pilot light is a good spot. Let the dough rise to double its size, for about 2 hours, then punch it down. Let it rise about 40 minutes more, then shape and bake it. This recipe makes one 12-inch to 14-inch pizza, or several small ones.

BEEF, GOAT CHEESE & PEAR PIZZA

More great recipes can be found at
www.frenchranges.com/recipes

Pre-heat oven to 425°F and set pizza stone in oven to pre-heat.

2 whole beets. Red or yellow with leaves and tops removed, and skin on. Rub beets with a little olive oil, sprinkle with salt & pepper, wrap in aluminum foil. Roast in pre-heated oven at 425° for about 30–45 minutes. Beets are done when they “give” a little when squeezed. Remove foil and cool. With knife, remove skin & dice beets.

1 Firm but ripe pear. Slice pear in half, remove stem and pit. Slice pear into 1/8" slices.

8 to 10 ounces of crumbled goat cheese. (Gorgonzola or blue cheese works too.)

Roll out pizza dough to ¼ thick, about 10" in diameter. Place raw dough on a hot pizza stone. Brush dough with splashes of olive oil, sprinkle lightly with salt & pepper.

Lay pear slices in a circular pattern around dough. Spread diced beet evenly across pizza. Top with cheese of choice (goat, gorgonzola, or blue).

OPTIONAL: Try additional toppings, 2 tbsp. of toasted pine nuts, walnuts or pecans; and/or 4 roasted garlic cloves (crush and spread with olive oil, before pear slices).

Place finished pizza on hot pizza stone and bake for about 12–15 minutes. Time will vary according to how thick the crust is and how much the oven door has been opened. Finished pizza should have golden brown crust around the edges.

SUNBURST FRITTATAS

More great recipes can be found at
www.frenchranges.com/recipes

Hot, cold or at room temperature, frittata makes a wonderful brunch or light supper dish and even travel well to potlucks.

1 pound green & yellow zucchini, or sunburst squash, grated

(2 smallish yellow zucchini or sunburst squash, reserved for top)

1 tsp. salt

1 or 2 jalapeno peppers

2 tbsp. each of butter and olive oil

½ cup packed cilantro leaves

1 or 2 cloves of garlic

5 or 6 extra-large, free-range eggs

4 ounces fresh goat ricotta or fresh chevre

For detailed instructions on how to make this wonderful dish, please visit our recipe section on our website at www.frenchranges.com/recipes.