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## Welcome to the

With this edition, TasteTV & TCB-Cafe Publishing & Media, creators of the bestselling titles, THE CAFES OF SAN FRANCISCO, CHOCOLATE FRENCH, INCREDIBLE EYES, SEDUCTION BY SHAKESPEARE and THE BEST WATERFRONT DINING, continue our Limited Edition, short-form lifestylemagazine series, which we lovingly call, "Tasteable."

We are very excited to be bringing this type of supportive and informative publication to our important and valued readers, and look forward to doing so for many years to come.

A.K. Crump CEO & Founder





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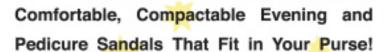
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## TRAVEL: EYES ON THE COOL POOL

When some people think of how they want to spend their free time, they imagine jumping off of cliffs, climbing through the jungle, or walking the side streets of global cosmopolitan cities. Some people however just think of one thing: sitting by the side of the pool.

Tasteable has scoured the globe for the best pool side relaxation, and have come to realize that it's not just the water, it's the ambience. We want good views, nice design, friendly service, and a feeling of community yet exclusivity. The following four 'piscines' meet our criteria.

#### Ojai Valley Inn & Spa

This resort in the heart of Ojai and surrounded by mountain is less than an hour away from Santa Barbara, Ventura, and northern Los Angeles. Known for its world acclaimed luxury spa, the resort has two outdoor pools in different sections of the property, and both are high on the "Could sit here all day, and did" list. They also serve food, water, wine, and cocktails. The Herb Garden Pool on the lower level is 70-feet in length, and surrounded by 12 private cabanas, plus chaises. www.ojairesort.com



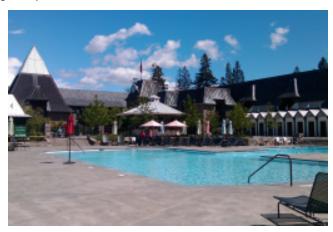
Wineries come in all shapes and sizes. They range from small one-level ranches to Italian piazzas and French chateaux. The wonderful Francis Ford Coppola Winery has its fair share of amenities, including outdoor cafes, restaurants, views of the vineyards, a museum of Coppola's movies, and of course tasting rooms. But where it exceeds others is in the placement of a public pool right on the front terrace. The addition of water in the middle of a Sonoma wine country destination completely changes the atmosphere, and for good reason. Now you can get a tan with your wine, and a view of European swimsuits with your homemade panini. Stay all day, or just stop by. www.franciscoppolawinery.com

#### Riviera Palm Springs Resort & Spa

Yes, every hotel and motel in Palm Springs has its own pool. But the Riviera's main pool is definitely one of the coolest in town. Surrounded on all sides by a ring of 2-level hotel suites and the design-intensive resort's main lobby, the pool exudes the perfect combination of enticements. Snazzy ambient lounge music plays soothingly in the background, drinks and beverages arrive in moments, and the refreshing sound of beautiful swimmers and sunbathers fills the air. Palm trees frame the sky, and the nouveau mod-retro design of the Riviera gives you the modern day equivalent of the ultimate get away spot for stars and socialites from Los Angeles and parts beyond. Don't miss the flaming poolside firepits, which are good for making S'mores in the evening. www.psriviera.com

#### Hilton Waikoloa Village

Constructed in what was once a private area of the Big Island, the Hilton Waikoloa Village has everything you could want even if you never wanted to leave the premises: pools, lagoons, sports activities, dining, drinks, shopping, waterfalls, art galleries, dolphin diving, and even its own train and water taxis to get you to your room. We actually lost count of the total number of pools there are, but that was probably because it's so easy and relaxing to saunter and not think about anything except the tropical breeze, the turquoise ocean views, and the urge to say "Mahalo" (Thank You) to everyone you meet. www.hiltonwaikoloavillage.com







## CAUTION: HOT CHOCOLATIERS



#### Chocolopolis Amella Caramels

1527 Queen Anne Ave. N. Seattle WA 98109
(206) 282-0776 www.chocolopolis.com
Description: Located in the charming Queen Anne neighborhood, just up the hill from the Space Needle, Chocolopolis invites customers to "Discover a World of Chocolate" with one of the largest artisan bean-to-bar collections in the country. Much like a wine store, single-origin chocolates are arranged by cacao origin, with sections devoted to

and Madagascar.

Most popular products: Chocolopolis' large selection of chocolate includes their own products as well as artisan products from other chocolatiers and chocolate makers.

cacao-growing regions such as Venezuela, Ecuador

214 Main Street #376 El Segundo CA 90245
310.850.6622 WWW.AMELLACARAMELS.COM
Description: Amella Caramels produces Cocoa Butter
Caramels in small batches using the finest ingredients.
Main Selections: Amella Caramels are soft cocoa butter
caramels made with real fruits & vegetables, spices,
nuts, and pure cocoa butter. They are made in small
batches using only natural ingredients and the finest
chocolate. Each Amella is hand made, hand cut, and very
lightly enrobed in a fine blend of French and Belgium
style chocolates. Amellas come in three tantalizing flavors including the Classic Carrot Cake, the sophisticated
Black Forest, and tropical Passion Fruit.

Most popular products: Carrot Cake Caramels, Black Forest Caramels



#### **Ciel Chocolatier**

20615 Valley Blvd. #D Walnut CA 91789 909-869-7800 www.cielchocolatier.com

Description: Ciel Chocolatier is the creation of France-trained master chocolatier Elizabeth Chung. It is a small chocolate boutique, a hidden gem located in an industrial business park in Walnut, CA. Ciels offers handcrafted French style chocolates made fresh on location.

Main Selections: Ciel Chocolatier uses French chocolates such as Valrhona and Cacao Barry as a basis, adding to it different ingredients to create a line of handcrafted chocolates in over 30 flavors with seasonal additions.

Most popular products: VSOP Cognac truffles, Paris Truffles, Szechuan peppercorns, and Orangette.



#### **Au Coeur Des Chocolats**

2565 Third Street Ste 316 San Francisco CA 94107 415-418-4657 www.heartofchocolates.com Description: An artisan chocolate company that specializes in making modern and classic truffles, caramels, caramelized chocolate covered nuts and a whole array of confections and chocolate products. Uses an excellent Swiss chocolate made by

Main Selections: Chocolates are modern and artistic in appearance. They focus on creating exciting textures and flavors, some truffles are smooth, and the chocolatier also showcases a single origin chocolate.

Most popular products: Sea Salt caramels, caramelized almonds, caramelized corn nut bar



#### **David Bacco Chocolatier**

9888 Waples St. San Diego, CA 92121
888-560-5535 www.bacco-chocolatier.com
Description: David Bacco Chocolatier is a Southern
California-based purveyor of exclusive artisanal and
hand-crafted chocolates. Its focus is on the "Refinement
of Taste," the highest quality ingredients, respect for
nature, and excellence in chocolate manufacturing.
Main Selections: Single Origin Cocoa Beans and "GrandCru" (noble grade) Couverture are the foundation for
David Bacco Chocolatier.
Most popular products: Incantato. Crescendo. Nveri.

Most popular products: Incantato, Crescendo, Nyeri, Citral, Sirona, and Captivé.



#### **Chocolatines**1101 Tower Road Schaumburg IL 60173

224-653-2700 www.chocolatines.com
Description: A line of decadent chocolates that are beautiful pieces of artwork and worthy of upscale events.

Main Selections: With more than 60 different varieties of chocolates and chocolate-covered delights, Chocolatines takes great pride in using fresh, natural and high-quality ingredients in all of their unique creations.

Most popular products: The Diamond Collection, Chocouture Heel, Hot Chocolate Swirl

Felchlin.



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The TeaRoom Chocolate

130 Doolittle Drive, Units 2 & 13 San Leandro, CA 94577

510-567-8868 www.thetearoom.biz

Description: The TeaRoom is a delicious find for chocolate consumers and for businesses, and just one mouthful of its offerings is never enough. In addition to making fine chocolate influenced by tea flavors, the TeaRoom provides chocolate and tea services to Hotel and Promotional enterprises.



#### **Sixth Course Artisan Confections**

1546 15th Street San Francisco CA 415-710-4708 www.sixthcourse.com

Artisan Chocolates shop featuring handcrafted sweets made with locally sourced, fresh, seasonal ingredients and ingenuity

Description: Sixth Course is a modern, San Franciscobased chocolate company that focuses on authentic handmade truffles infused with fresh herbs, spirits, and spices.

Main Selections: Their trademark chocolates include Caramels, Wine & Spirits, and Chef's Choice (small, sweet bites that deliver pure taste and texture). Their 18 signature chocolates offer liquid caramels, classic and whipped ganache centers made from all natural ingredients and no preservatives or additives.

Most popular products: The Caramel and Wine & Spirits truffles are favorites with most clients.



#### La Chatelaine Chocolat Co.

1516 West Main Street

105 W Main St (Baxter Hotel Downtown) Bozeman MT 59715

406-522-5440 www.chatelainechocolate.com Description: A Frenchman and his American wife combined their taste buds & talents to form a chocolaterie in the rugged Rocky Mountains -- a shop that would reflect the precision of French choco-

lates as well as classic American.
Main Selections: Hand-painted, diminutive chocolates are infused with ingredients like Montana mint or Camargue fleur de sel, award-winning hot chocolate is served at the shop's "Cocoa Bar," and pastries like the "Ohhh-la-la Brownie" are made with the finest ingredients.

Most popular products: The Frenchy Sea Salt Caramels



#### **Gem Chocolates**

201-1710 West 13th Avenue Vancouver BC V6J 2H1 Canada

www.gemchocolates.ca

Description: Award-winning Gem Chocolates was founded in 2009 in Vancouver, BC, Canada. As an artisan chocolate company Gem proudly uses organic, Fair Trade and Rainforest Alliance-certified Belgian chocolate, along with the freshest ingredients from Madagascar vanilla beans, mint leaves and lavender to lemons, oranges, passion fruit and mango.

Main Selections: Gem brings rich, creamy organic chocolate and fresh ingredients together to not only satisfy a craving or desire, but to create a memorable experience. Each gem is hand made in the traditional artisan method in small batches without preservatives.

Most popular products: Gifts boxes of 10 and 20 pieces



#### **Mayana Chocolate**

2447 West Lunt Avenue #1R Chicago IL 60645 773-301-3850 www.mayanachocolate.net

Description: Mayana Chocolate focuses on chocolate confections that are striking in appearance, texture, and most importantly taste.

Main Selections: Says chocolatier Daniel Herskovic, "I focus on bonbons only. I use a variety of techniques that I have learned from some of the best chocolatiers in the United States and France. I focus on traditional flavors that pair beautifully with chocolate; however, I present these confections in a very modern way."

Most popular products: Passion Fruit Hears with White and Dark Chocolate, Cookies N' Cream Ganache Enrobed in Dark Chocolate, Dark Chocolate with Hazlenut and Coriander Praline, Toasted Coconut Ganache and Almond Praline, Fleur De Sel Caramels, Turkish Coffee- Milk Chocolate Ganache, Toasted Pecan and Bourbon Marzipan with Milk Chocolate and Cinnamon Ganache



#### **Victoria Chocolatier**

713 Sutter St Folsom CA 95630
888-8018-999 www.victoriachocolatier.com
Description: Customized premium belgian chocolate
bars at an affordable price. Handmade fresh daily.
"Uniting chocolate lovers all over the world".
Main Selections: Handmade fresh, premium belgian
chocolates at an affordable price. Also, Make Your
Own Chocolate Bar. 3 simple steps to build you own
bar right from your computer. Select the chocolate
base, toppings and it is ready to be shipped.
Most popular products: Make Your Own Chocolate

Bar, Ganache pies, french macarons, dark chocolate fudge and barks.



## JEANNIE MAI REDEFINES TASTE

Jeannie Mai has made a career out of helping other people change the way they dress in order to change their lives. She appears regularly on the NBC-owned Style Network program, "How Do I Look?" As a maven of style, we wanted to find out more about her thoughts on taste, brands, food, and tips for aspiring television fashionistas.

#### T: Jeannie, when someone asks what you do for a living, what do you say?

JM: I say I'm a television personality, slash ambassador for Girl Power. You've been quite busy over the last year. What are some of things on which you've been working?

### T: You've been quite busy over the last year. What are some of things on which you've been working?

JM: Between shooting the 12th season of How Do I Look and adding a special episode in Australia, I've joined the ranks of Yoplait and Avon to encourage women to express their individuality and stay healthy at the same time. I shot what I think will be the best fashion reality show ever called Fashion Star for NBC starring Elle Macpherson, Nicole Richie, Jessica Simpson, and John Varvatos, right before flying out to Sao Paolo, Brazil to co-host Miss Universe. Between appearing on segments for the Today Show, The Doctor's, and Nate Berkus, I wrapped the life changing series of Biggest Loser as the stylist for makeover week, meanwhile taking makeovers to a whole new level with Ellen Rakieten of Oprah, Ken Paves and Cat Deeley with her new pilot, then slid in a holiday special for Style Network starring myself and my adorable hubby, airing this Dec 11 if you're able to catch it!

#### T: How was Brazil?

JM: Brazil was amazeballs! How can one country be that over populated by gorgeous women??? But the best thing about Brazil was the people. Everywhere I went I was completely swept off my feet from the hospitality and warmth of loving, proud Brazilians. It was truly an unforgettable experience.

#### T: How did you start hosting your show?

JM: I've been a familiar face on Style Network for many shows and appearances before HDIL. It was just perfect timing that the show decided to evolve and I was brought into place.

## T: Like a lot of new show hosts, you probably did not expect it to last as long as it has. What do you think has fueled its longevity?

JM: Although "How Do I Look" has lasted a great time, it still uncovers something we need to learn more about: self worth. Many guests on my show just don't understand how worthy they are to dress the way they deserve. Therefore they find themselves struggling in relationships and losing more self confidence by the second. HDIL not only reinforces these women on how to see themselves differently, but I take them through a tough, yet very real experience to get them to see what they can do to change their lives immediately.

## T: Where do you see lifestyle television going, especially when you see the changes in television versus online broadcasts, as well as scores of new programs across networks?

JM: To be honest, makeover shows are not going to go anywhere because every single person could use a makeover. Secondly, We are obsessed with makeovers, we are constantly wanting to see what can become bigger, better and more beautiful. The only thing I do see possibly changing is that viewers are watching more thing online than onscreen, so we will probably see more programming streaming their shows online.

#### T: Do you have any designers that you believe we should keep our eye on?

JM: I have been lovin' the fierce jewelry from Ben Amun, like these incredible Metal Spike Earrings on opensky.com. I also really am feeling Willow & Clay. They make super cute yet chic clothes that you can wear day or night! Luckily, You don't have to search for the designers I love, because I bring them straight to you! If you go to opensky. com/jeanniemai you can get these fab items all in one place at a discount because you are friends with me!

## T: We've noticed you like to make a statement with shoes. Is there a style philosophy behind that?

JM: I believe that shoes shouldn't make you want to walk; they should make you want

to strut! Therefore all of the shoes I wear describe my personality, the direction I'm heading and can hold the entire outfit on their own.

#### T: Any favorite foods (or drinks)?

JM: Mai fave foods are anything that have unique combos or twists, for examples a peanut butter sandwich with bacon or lemongrass inside of ice cream, I love how artistic chefs can get by fueling foods together in interesting ways we never tired. I also have a little gritty part of me that's obsessed with tripe, tendons or pig ears. I think it's the Asian in me. I say I'm like Andrew Zimmer. Except that it has to be cooked and that I'm a tad better dressed.

#### T: Is style a way of branding oneself?

JM: Style is absolutely a way of branding yourself, its been proven that people take 3 seconds or less to judge you based on your appearance. With that being said the colors, style and manner I which you present yourself will complexly deliver a message to the people who see you, you just want to make sure that message is what you meant to say.

#### T: What do you recommend to others building a brand?

JM: When it comes to branding yourself, first simply it by thinking about the three most unique traits about your personality and lifestyle that sets you apart form everyone else. Next figure out a trademark line, which would describe you in one sentence to anyone that asks. Begin to style yourself in the right colors and textures that makes your brand clear.

#### T: Is there a brand Jeannie Mai?

JM: The brand Jeannie Mai says. Fashionista, Foodiva, Wearapist. "Where my style and heart bring you full flavor."

#### T: So what's next?

JM: What I would like to do next is to teach wearapy across the world. Wearapy is my theory that clothing can enhance your mood in situations in your life. Through me women will learn the power how they can empower themselves and their life situations all in one look.



#### **Forbes Island**

PIER 39, M-1 San Francisco 415-951-4900 www.forbesisland.com

San Francisco may be a private yacht kind of town, or a "I don't have a yacht at all, kind of town," but it is definitely not a private island kind of town. Not at least until Forbes Thor Kiddoo created one of his own. The 50-foot wide by 100-foot long island is actually a type of houseboat, but it is surrounded by approximately 120 tons of rock, 100 tons of sand for a beach, and 40 tons of topsoil. The topsoil is used for his palm trees, which are overlooked by a 40-foot high lighthouse accessible to visitors.

Of course, San Francisco being San Francisco, a guy coming into town and planting his own little piece of paradise right next to Pier 39 did not seem particularly outrageous, especially if he lets other people share in his fortune. Forbes has done that, and welcomes diners to enjoy a menu that includes a variety of taste sensations.

To reach the Forbes Island requires five minute trip via water taxi. Go to "H" Dock below the Eagle Café to signal the Forbes Island Tiki Boat Shuttle, the "Island Queen."



#### Royal/T

8910 Washington Blvd. Culver City 310-559-6300 www.royal-t.org

Inspired by the meido kissa (maid cafe) phenomena of Akihabara, Tokyo's electronic district, Royal/T is a playful blending of art exhibition space, retail store, and cafe, located within a 10,000-square-foot location.

The venue reflects the interior realm of fantasy that strongly influences the artists included in owner Susan Hancock's personal collection.

Royal/T calls itself "a playful collision of changing spaces presented in stunning fusion. An eclectic mix of retail and contemporary art are re-imagined in the surrounds of LA's first Japanese-style cosplay cafe."

When you are there, try favorites such as assorted savory canapes and desserts on a 3-tiered tray, along with a pot of tea, and the brioche French Toast.



#### Rigolo

3465 California San Francisco 415-876-7777 www.rigolocafe.com

Rigolo means "funny" or "comical" in French, and is a play on words with the name of one of the cafe's concept creators, local patisserie mogul Pascal Rigo, owner of the Boulange de Polk and other locations.

Pascal does not own Rigolo, but he does supply fantastic French pastries to this neighborhood cafe in the Laurel Village center, bordering upscale Presidio Heights, booming lower Pacific Heights, and the trendy Inner Richmond.

Rigolo serves various types of people throughout the day: commuters on their way to work looking for coffee and a croissant, stay-at-home mothers doing lunch, and families and singles at the end of the day looking for wine and dinner.

In this way its French roots show, because it certainly plays a very integral role in the life of this community.

The staff is friendly and attentive, and have a tendency to remember regular customers' usual orders, a very charming ingredient not listed on the menu.





#### Caulfield's

9360 Wilshire Boulevard at the Thompson Beverly Hills 310-388-6860 www.caulfieldsbeverlyhills.com

Caulfield's is a newer addition to the LA restaurant scene. Based in the Thompson Beverly Hills hotel, the interior welcomes the native Los Angeles light from outside through the white bistro section, distributing it inside across a series of frosted doors, mirrors, painted foliage artwork, and modern wood and stone elements.

Because the Thompson Beverly Hills is also a designinspired destination, the restaurant was created to be equally enticing, especially to a more "seen it all" local crowd. From that perspective its understated elegance is just the right combination of features.

Caulfield's food is focused on classic American dishes, including farmers market small plates, homemade desserts, specialty cocktails, artisan wines, craft beers, and a few regular surprises.

The food served at the legendary pool on top of the Thompson Beverly Hills also comes from Caulfield's.

#### FOIE GRAS: THE NEXT PROHIBITION?

s foie gras going to be part of the next Prohibition? In California that seems a distinct possibility, as a ban on the artisan duck livers is scheduled to go into effect during 2012. The ban was spearheaded by a small group of animal rights activists who campaigned against the product by saying that it was created using inhumane methods, notably forcing ducks to eat too much food.

The small group of farmers who raise the ducks that produce foie gras, which literally means 'fat liver,' counter that overeating to increase their liver size is a part of the ducks' natural cycle to store energy before seasonal migrations, and that the methods used to feed the ducks aren't harmful. They also add that because their physiologies are evolved to swallow fish whole, the ducks can't even feel the utensil used to feed them, and that they are not forced to eat any food they don't want.

The word from executive chefs and other culinary proponents is that they want foie gras on their menus. This position seems to be true even with those whose food philosophies are based in organic, sustainable, and local practices. They say that foie grais is an artisan product that meets these three criteria.

Regardless, with a similar ban in Chicago overturned and others around the U.S. blocked, will California stay with its ban is a big question. An even bigger question is whether California will start seeing a foie gras underground, foie gras bootlegging, and even foie gras speakeasies? www.artisanfarmers.org

(Photo of a seared slice of foie gras, courtesy of Chef Ken Frank)





## MOGULS IN PROCESS

## Changing the Course of Lifestyle Television



The current crop of food and lifestyle talent on television and other broadcast platforms comes from a variety of professional and personal backgrounds. The three things they all have in common however are passion, excitement and experience. Their fans love them, their sponsors adore them, and their networks have big plans.

TASTEABLE takes a closer look at some of these moguls in process taking their places in the headlines.



#### Joanne Weir

As seen on: PBS

Programs: "Joanne Weir's Cooking Class"

**Bio:** Joanne Weir is a James Beard Award-winning cookbook author, cooking teacher, chef and public television personality. Joanne is the host of "Joanne Weir's Cooking Class", a 26-part cooking series currently airing on public television.

Awarded the very first IACP Julia Child Cooking Teacher Award of Excellence in 1999, Joanne shares a lifetime of experience that flavors everything she touches. Her first book, From Tapas to Meze (Crown, 1994,) was selected by Julia Child as one of her 12 personal favorites out of 1000 cookbooks published that year.

Joanne also teaches hands-on cooking courses in her professional kitchen in San Francisco, California. Check here for recipes from Joanne's cookbooks, TV shows, and articles, as well as links to Joanne's favorite products.

#### Robert Irvine

As seen on: Food Network

Programs: "Restaurant: Impossible" & "Worst Cooks in America"

Bio: With over twentyfive years in the culinary profession. Chef Robert Irvine has cooked his way through Europe, the Far East, the Caribbean and the Americas, in hotels and on the high seas. Irvine



brings his experience to Food Network as host of Restaurant: Impossible and has been previously seen on Dinner: Impossible, and Worst Cooks in America.

Currently Robert can be seen helping save Americas struggling restaurants on Restaurant: Impossible as well as on the new season of The Next Iron Chef: Super Chefs, as he joins an all-star caliber group of chefs, including Anne Burrell, Michael Chiarello, Elizabeth Falkner, Alex Guarnaschelli, Chuck Hughes, Beau MacMillan, Spike Mendelsohn, Marcus Samuelsson and Geoffrey Zakarian, as they battle it out for the title of The Next Iron

#### Nathan Lyon

As seen on: Fit TV, Discovery Health Channel, PBS, The Food Network

Programs: "A Lyon in the Kitchen", "Growing a Greener World", "The Next Food Network Star"

Bio: Chef Nathan Lyon is known to viewers across the country for his simple, innovative cuisine featuring fresh, local ingredients. Among the final four on the second season of The Next Food Network Star, he is the chef of Growing A Greener



World (PBS), the creator and host of A Lyon in the Kitchen (Discovery Health and Fit TV) and appears as a guest chef / expert on Real Simple Real Life (TLC) and Home Made Simple (TLC).

Nathan holds a BS in Health Science from James Madison University as well as a Culinary Arts Degree from Le Cordon Bleu.

#### Tanya Holland

As seen on: The Food Network, The Cooking Channel

Programs: "Melting Pot"

Bio: Celebrity Chef Tanya Holland has been a visionary force in the culinary world for over 20 years. With an



eye on elevating the cuisine of her heritage, Tanya pioneered the popular "new soul/southern cuisine" movement. Her incredible resume includes receiving a Grand Diploma from La Varenne Ecole de Cuisine in Burgundy, France; television host on The Food Network's Melting Pot (now showing on The Cooking Channel), cookbook author (New Soul Cooking), culinary instructor, and much, much more. Tanya is the chef/owner of Oakland's legendary Brown Sugar Kitchen, and she recently opened her 2nd Oakland restaurant, B-Side BBQ.

She is currently on the Chef's Council for The Center for Culinary Development. In 2010, Tanya was inducted as a Les Dames d'Escoffier.

#### **Bobby Bognar**

As seen on: The History Channel

Programs: "Food Tech"

Bio: TV Host and Bobby Bognar has been in the food service industry for over 25 years. His love of food and foodservice led directly to his stint as host of "Food Tech," on History Channel. "Food Tech" has been broadcast in over 15 countries and translated into over a dozen different laguages.



Bobby is also an in-demand speaker, and has appeared in the US, Brazil, and Mexico, where he has lectured on agriculture, food, and foodservice.

Bobby owns a restaurant ("The Point") and a catering company in Los Angeles, and is currenlty developing two new television shows. Bobby and his Executive Chef wife, Mayet Cristobal, live in Hollywood, CA with their son Max.

#### Michelle Harris

As seen on: ION Life

Programs: "Alive + Well"

Bio: Television personality and actress Michelle Harris is the host and co-creator of the television program "Alive & Well with Michelle Harris," which airs on the Ion Life network

Michelle helps viewers to reach their goals and look and feel their best. Her knowledge on living well helps to educate audiences

in an entertaining way and create positive change. She has been featured on shows such as Hollywood Green with Maria Menounos, Showbiz Tonight, and CNN. Michelle has also been seen in magazines such as In Touch, Women's World, Natural Beauty and Health, Celeb Life, and People Pets.



#### **Danielle Keene**

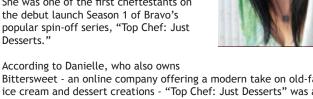
As seen on: Bravo

Programs: "Top Chef: Just Desserts"

Bio: A talented pastry chef and culinary explorer, Danielle has been honored by Los Angeles Magazine, which dubbed her bread pudding "Best of Los Angeles."

She was one of the first cheftestants on the debut launch Season 1 of Bravo's popular spin-off series, "Top Chef: Just

According to Danielle, who also owns Bittersweet - an online company offering a modern take on old-fashioned ice cream and dessert creations - "Top Chef: Just Desserts" was a great platform to show the world her love for desserts.



#### **Amy Paffrath**

As seen on: E! Entertainment Television, MTV, G4

Programs: "E! News", "The Daily 10", and G4's "Attack of the Show"

Bio: Amy Paffrath is a film actress and TV host, best known for dishing the latest daily celebrity gossip for E! News Now. A St. Louis native, in Hollywood she has worked at a variety of broadcast outlets, including Fuel TV, MTV and Direct TV. Early in her career Amy hosted two shows, "Created by U" and "In the Mix," both on Direct TV (2006-2007). She later completed 4 movies in 2006; "Dinner at 8," "Moonlight on Ivy," "Fly Kidz" and "Hauntsville 3," of which she was the lead.



On E! Entertainment Television, Amy interviewed celebs for E! News, co-hosting The Daily 10, and even filling in on G4's Attack of the Show. Amy is also the Associate Producer on a new TV series, Style 101: Teen Edition. Recently she has hosted MTV's "Jersey Shore" reunion programs.

#### Manouschka Guerrier

As seen on: Food Network

Programs: "Private Chefs of Beverly Hills"

Bio: You can see Manouschka as one of the six chefs who appear in the Food Network's reality program, "Private Chefs of Beverly Hills," which follows them as prepare food for the demanding and elite clientele of what is called,"Los Angeles' most posh neighborhood."

A former model, Manouschka Guerrier learned all she knows about cooking from

her mother, Jacqueline, and professionally trained Haitian grandmother, Olga. As the quintessential single, Manouschka owns and operates Los Angeles-based brand Single Serving, where she celebrates the single life and teaches other singles how to serve up chic, easy and affordable meals. As with many in the business, she also has had some previous broadcast experience, with appearances in Arli\$\$, Shotgun Love Dolls, Method & Red, Crooked, and L.A. Twister.



#### Carrie McCully

As seen on: Food Network

Programs: "Chef Hunter"

Bio: As the host of the Food Network's "Chef Hunter," Carrie McCully is the principal of Force of Nature Media, a boutique-consulting firm that specializes in recruitment and placement of culinary professionals in the United States. Over the years Carrie has had the privilege of working with personalities including Alain



Ducasse, Terrance Brennan, Martha Stewart, Alison Price Becker, and Kathryn Bigelow, among others.

On "Chef Hunter", Carrie brings in her candidates of out-ofwork chefs to audition for a coveted executive chef position, experiencing the most pressure-filled night of their lives. Getting the job could change their fate — and the fortunes of a top restaurant. Teeming with emotion and incredibly high stakes, Food Network's "Chef Hunter" looks behind the kitchen door at a uniquely cutthroat interview process that tests culinary skill, business acumen and the tenacity required to be an executive chef.

#### **Nyesha Arrington**

As seen on: Bravo, Food Network

Programs: "Top Chef", "Chef

Hunter"

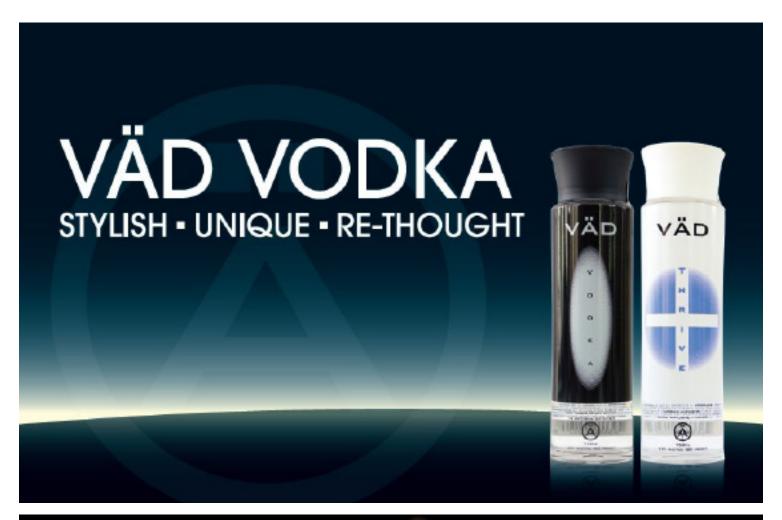
Bio: From the time she was a child pretending to run a restaurant, Nyesha Arrington, Wilshire's Executive Chef, has loved to cook.

A graduate of the Culinary School at the Art Institute of Los Angeles in 2001, Nyesha worked with her mentor, Josiah Citrin at Lemon



Moon in Culver City and Mélisse in Santa Monica. Her resume also includes work with legendary French chef Joël Robuchon at his Michelin and Mobil award-winning Las Vegas restaurants, L'Atelier and The Mansion.

In 2011, Nyesha appeared simultaneously on two reality cooking shows as a contestant: Bravo's Top Chef: Texas and Food Network's new series, *Chef Hunter*, where she won the competition for the next executive chef at Wilshire in Los Angeles.



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# FOOD AND FASHION TV STARS CELEBRATE IN HOLLYWOOD

The 3rd Annual TASTE AWARDS, the premier awards show celebrating the year's best in Food, Fashion, and Home Lifestyle programs on Television, in Film, Online, and on Radio announced on November 2nd 2011, the Nominees for the 2012 awards show at the Egyptian Theatre in Hollywood.

The viewer appetite and response to food and style programs has surged over the last decade, making them some of the highest watched and sponsored video content. The TASTE AWARDS spotlight the year's best achievements in food, fashion, and home lifestyle programs on television, in film, and on the web.

Jamie Oliver, Average Betty, Anthony Bourdain, Top Chef: Just Desserts, Project Runway, What Not to Wear, and Rick Bayless lead the awards finalists with several nominations each. This year there were also several new and innovative food, fashion, and lifestyle programs that received finalist nominations in categories such as Best Radio Program, Best International Program, Best Ethnic Program, and Best Foreign Language Program.

SPECIAL ACHIEVEMENT HONORS were announced for Steve Jobs, Stanley Tucci, Ming Tsai, Kung Fu Panda 2, Ludo Bites America, Debi Mazar, Restaurant Impossible, The Chew, LX TV, All on the Line, Beverly Hills Fabulous, Cuisine Culture, Famous Foods, Kaitlyn's Beauty Journal, Mad Fashion, Nail Files, Reservations Required, Tabatha's Salon Takeover, kids cooking program Taste Buds, and the Canon 7D.

Fans, networks, producers and sponsors could not be more excited. The 2012 Awards Show feature a star-studded lineup, including host Joanne Weir (PBS), Robert Irvine (Food Network), Tanya Holland (Cooking Channel, Food Network), Nathan Lyon (Fit TV, Discovery Health, PBS, Food Network), Bobby Bognar (History Channel), Austin Lau (YouTube), Danielle Keene (Bravo), Amy Paffrath (MTV, G4, E!), Ludo Lefebvre (Sundance Channel), Ashley James (Public Television), Debi Mazar and Gabriele Corcos (Cooking Channel), Michelle Harris (ION Life), and more.

The following are several of the nominees and categories for the 2012 TASTE AWARDS. For more information go to TheTasteAwards.com, as well as get updates on Twitter at Twitter.com/TastyAwards

#### Best Drink or Beverage Program: Television

Wine & Dine with Mastro
Drinking Made Easy (HDNet)
The Winemakers (Public Television)
B.Y.O.B. TV (KOFY TV)
Grape Notes (Food Network)

#### Best Drink or Beverage Program: Web

Drinks with Alie & Georgia Raising the Bar with Jamie Boudreau Naked Wine Show Thirsty Girl TV Wine Spectactor Magazine Andrea Wine

#### Best Food Program: Television

The Science & Art of Cheese (KQED, PBS) Good Eats (Food Network) No Reservations (Travel Channel) Top Chef (Bravo) Jamie Oliver's Food Revolution (ABC) Kitchen Nightmares (Fox)

#### Best Food Program: Web

Bitchin Kitchen Food Wishes Average Betty Jolene Sugarbaker The Trailer Park Queen The Fire House Chef WTF (What's This Food) Without Borders

#### Best Food Travel Series: Television

Foodcrafters (Cooking Channel)
Bizarre Foods (Travel Channel)
The Great Food Truck Race (Food Network)
Man v. Food (Travel Channel)
No Reservations (Travel Channel)
Eat Street (Cooking Channel)

#### Best Food Travel Series: Web

Chef Tips with Jason Hill Off The Beaten Path RV Cooking Show Without Borders Off the Beaten Palate

#### The Kikkoman Award for Best Reality Series: Food or Drink

Cupcake Wars (Food Network)
Hell's Kitchen (Fox)
The Next Food Network Star (Food Network)
Top Chef (Bravo)
Top Chef: Just Desserts (Bravo)
Restaurant Impossible (Food Network)

#### Best Home Chef in a Series

Bitchin' Kitchen
Average Betty
ILoveFlavor
Kitchen Boss
Food Wishes
The Fire House Chef
What would Brian Boitano Make?
FoodCrafters
Hungry Girl
Extra Virgin



# Taste Miking

#### Best Chef in a Series

Cake Boss (Buddy Valastro, TLC)
Jamie Oliver's Food Revolution (ABC)
Throwdown With Bobby Flay (Food Net.)
Mexico - One Plate at a Time (Rick Bayless, Public Television)
Good Eats (Alton Brown Food Network)
Barefoot Contessa (Ina Garten, Food Network)

#### Best Fashion or Design Program: Television

How Do I Look? (Style Network)
Fashion Police (E! Entertainment)
What Not To Wear (TLC)
America's Next Top Model (CW)
Project Runway (Lifetime)
The Rachel Zoe Project (Bravo)

#### Best Fashion or Design Program: Web

Chiara Marandellas - FashionPaparazzis.com Fashion TV Style.com Vogue TV Fashion Network Daily Front Row Chic Report

#### Best Reality Series: Fashion, Design or Home

HGTV Green Home 2011 (HGTV) HGTV Design Star (HGTV) Divine Design (HGTV) America's Next Top Model (CW) Project Runway (Lifetime)

#### Best Home Decor and Design Program : Television

Carson Nation (OWN) Home Takeover (OWN) Home Made Simple (TLC) HGTV Green Home 2011 (HGTV) HGTV Design Star (HGTV) Divine Design (HGTV)

#### Best City or Regional Program

Say Yes to the Dress: Atlanta (TLC) A Taste of New York (TWC) Check Please, Bay Area (PBS, KQED) dineLA Foodies: California (NBC) PlumTV (Plum TV)

#### **Best Branded Program**

Magnum Ice Cream Original Short Film Series by Karl Lagerfeld Mutineer Magazine's Cognac Conversations Cooking.com Cuisinart Kraft Cooking School Lanvin Fall 2011 Campaign Movie

#### **Best New Series**

GastroLab Too Fat for 15: Fighting Back (Style) The Fire House Chef Ludo Bites America (Sundance) Originals with Emeril (Cooking Channel) Extra Virgin (Cooking Channel)

#### **Best Single Topic Series**

What Not To Wear (TLC)
Naked Wine Show
Raising the Bar with Jamie Boudreau
Simply Ming (Public Television)
Mexico - One Plate at a Time (Public)
Top Chef: Just Desserts (Bravo)

#### **Best Comedy Series**

GastroLab Bitchin' Kitchen Drinks with Alie & Georgia Average Betty Jolene the Trailer Park Queen The Handy Goddess Show My Life as a Foodie My Drunk Kitchen Drinking Made Easy

#### Best Critic or Review Series

Fashion Police (E! Entertainment) Average Betty Naked Wine Show Check Please, Bay Area (PBS KQED) Check Please, Chicago (PBS WTTW) Foodies: California (NBC) Reservations Required (Halogen TV)

#### Best Green or Organic Program

Food Wishes Beneath the Surface: Gulf Seafood's Fight for Survival HGTV Green Home 2011 (HGTV) Ani's Raw Food Kitchen Chefs A'Field (Public Television) Aarti Party (Food Network)

#### Best Film or Documentary

God Save My Shoes Magnum Ice Cream Original Short Film Series by Karl Lagerfeld Beneath the Surface: Gulf Seafood's Fight for Survival The Trip Dressed Toast Fashion's Night Out (CBS)

#### Best Ethnic Program

The Cooking Odyssey (Public Television)
Simply Ming (Public Television)
Mexico - One Plate at a Time (Public)
Spice Goddess (Cooking Channel)
Easy Chinese San Francisco (Cooking Channel)
Passport Hawaii (KGMB-CBS, KHNL)

#### Best Food or Drink Radio Broadcast

Bikini Lifestyles, KABC 790 TalkRadio iWineRadio.com
Dining Around with Gene Burns
The Tasting Room with Tom Leykis
Good Food
Slow Living Radio
Deconstructing Dinner
The Food Maven, Arthur Schwartz
EatDrink" on Sirius XM
Beer Sessions Radio (TM)



### WINE PICKS

n July 2011, the TASTE AWARDS Committee and TasteTV searched among scores of top wines to find the new "People's Choice Cabernet of the TASTE AWARDS."

Several wines were considered, and a short list was compiled. These world-class winemakers were then invited to participate in a competition tasting for the "People's Choice" title.

The final 3 wineries selected as "People's Choice" recipients were Peju Province Winery, Raymond Vineyards, and R&B Cellars.

These Cabernet Sauvignons were decided on at an intimate, celebrity-filled food & wine event celebrating the launch of the 3rd Annual TASTE AWARDS.

Along with announcing the opening of the nomination period, there was a taste-off competition for the title "People's Choice Cabernet of the TASTY Awards," plus appearances by previous years' winners and presenters, as well as sparkling wine from Mumm Napa.





#### R&B Cellars 2006 Cabernet Sauvignon

Varietal: 97% Cabernet Sauvignon, 3% Merlot.

Release Date: January 2011

Winemaker's Comments: An extraordinary wine with remarkable depth and complexity, exhibiting a huge core of dark black cherry fruit with elements of dark black currant, tea, blackberry and violets in the bouquet. The small addition of Merlot adds to the mouth and bouquet complexity, twith hints of sweet cherries. The flavors of dark black berry, currants, chocolate, and cassis are evident, with a huge juicy blackberry finish.





#### Peju 2007 Estate Cabernet Sauvignon Reserve

Varietal: 100% Cabernet Sauvignon Release Date: September 2011

Winemaker's Comments: 2007 was the beginning of a two year drought cycle, which was marked by a dry spring and early verasion. Yields from our Organic HB Rutherford Vineyard were modest and punctuated by small berries, which resulted in sweet, delicious fruit tannins and exceptional color. The 2007 is described as voluptuous and sultry with youthful elegance. The aromas run toward cherry colacassis, and black raspberries with hints of white pepper, anise, cedar and sage. The hedonistic flavor profile is rich blackberry cobbler, black cherries, holiday spice and a hint of cigar box, punctuated by beautiful, rich fruit tannins and an incredibly long, sexy finish.



#### Raymond Vineyards 2008 Napa Valley Reserve Cabernet Sauvignon

Varietal: 85% Cabernet Sauvignon, 12% Merlot, 3% Petite

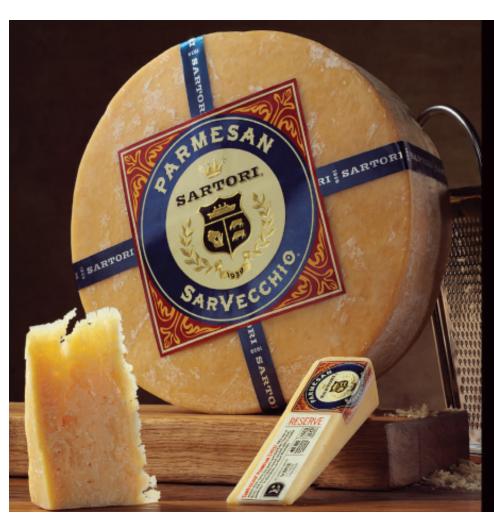
Sirah

Release Date: January 2011

Winemaker's Comments: The wine spent about 12-15 days on the skins, then was aged for 22 months in 43% new French (mostly Nadalie and Demptos Center of France, medium plus toast). Very concentrated aromas of mixed berry patch, boysenberry, molasses and blueberry are followed by hints of cedar and anise. A full-bodied Cabernet Sauvignon that boasts lots of volume and is rich and velvety with notes of dark fruit and black tea. A pleasing wine with rich, sweet oak, a pleasant minerality and bing cherry.









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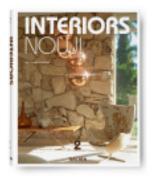
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## **BOOKS THAT ENTICE**

#### **Some of our Recent Favorites**



Interiors Now! Vol. 2 (Taschen)

Image 1: Cover image Image 2: Emma Rochlitzer & Roberto Caciolli's Riad in Marrakech, Morocco. A Joe Colombo "Elda" armchair and vintage "Sacco" pouf from

Zanotta on the main patio.

Image 3: Susanne & Matteo Thun's house on Capri,
Campania, Italy. The walls of the main kitchen
are covered with playful patchworks of tiles from
L'Antica Ceramica.





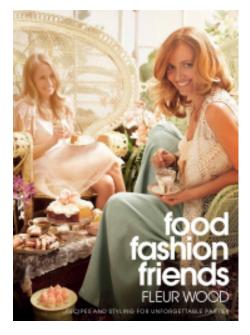


Ritz Paris: Haute Cuisine Recipes by Michael Roth, (Flammarion)

Image 1: Cover image Image 2: Peach Melba with raspberry sauce Image 3: Vanilla Mille-Feuille, Ritz Style







Food Fashion Friends Fleur Wood

Image 1: Cover
Image 2: Menu 2
Image 3: Menu 1

(Penguin)





## **DESIGN WITH STYLE**

#### The Tadashi Shoji Collection

Japan-born Tadashi Shoji is the founder and chief designer of the Tadashi Shoji and Tadashi collections. Before he launched his own U.S.-based fashion house in 1982, Tadashi's big break came from working with costume designer Bill Whitten, who provided original designs for famous musicians such as Elton John, Stevie Wonder, The Jacksons, Earth, Wind, & Fire, and Neil Diamond.

The Tadashi Shoji collections are carried at high-end retailers across the globe, including in his own boutiques in California and Las Vegas. The staff at Tasteable magazine have selected our own favorites from his latest runway offerings, perfect for a night on the red carpet, or a night on the town.



## OUR FAVORITE CELEBRITY RECIPES



JOANNE WEIR
"Joanne Weir's Cooking Class"

#### OMG CHOCOLATE FUDGE CAKE

#### cake:

1 cup boiling water 4 ounces excellent quality unsweetened chocolate, chopped ½ cup unsalted butter

2 eggs

2 cups sugar

2 teaspoons vanilla extract

 $2 \frac{1}{2}$  cups all-purpose flour

2 teaspoons baking powder

2 teaspoons baking soda

½ teaspoon salt

1 cup freshly brewed hot coffee

#### frosting:

 $\frac{1}{2}$  cup unsalted butter, room temperature

2 tablespoons milk or cream 1 1/3 cups confectioner's sugar, sifted

2 ounces excellent quality unsweetened chocolate, melted 1 teaspoon vanilla extract

Place the boiling water, chopped chocolate and butter in the top of a double boiler over medium high heat. Stir until the mixture is melted and smooth. Remove from the heat.

Preheat an oven to 350°F. Butter and flour 2 deep 8-inch cake pans, tapping out the excess flour from the pan. With an electric mixer,



beat the eggs in a bowl until foamy, 15 seconds. Add the sugar and vanilla and continue to mix until creamy, 15 seconds. Add the chocolate mixture to the egg mixture and mix together. Sift the flour, baking powder, baking soda, and salt together. Add the dry mixture to the chocolate mixture and mix until almost incorporated. Add the coffee and mix until well combined but do not overmix. Pour into the prepared pans and bake until a toothpick inserted into the center of the cake comes out clean and the cake pulls away from the sides of the pan, 25 to 30 minutes.

In the meantime for the frosting, place the butter, cream or milk, confectioner's sugar, melted chocolate and vanilla in the bowl of an electric mixer. Beat until smooth, about 1 minute.

When the cake is done, remove from the oven and cool on a cooling rack fro 20 minutes. Run a knife around the edges of the pan and invert the cake onto the rack. Cool completely. Using one-half of the frosting spread it onto one of the cakes. Top with the other cake and frost the top.

To serve, cut into wedges. Serves 8 to 10 www.JoanneWeir.com



**DANIELLE KEENE** "Top Chef: Just Desserts"

#### PEANUT & BANANA CHOCOLATE CHUNK COOKIES

Makes about 20 Note: From Danielle Keene of Bittersweet. Banana chips and freeze-dried bananas are available at Trader Joe's and Whole Foods.

3 tablespoons unsalted butter 1 pound bittersweet chocolate (about 70% cacao), roughly chopped 2 eggs 3/4 cup packed light brown sugar

1/4 teaspoon vanilla extract
2/3 cup all-purpose flour
1/2 teaspoon baking powder
1/2 cup unsalted roasted peanuts
1/2 cup freeze-dried banana or
banana chips, chopped

Preheat the oven to 325 degrees.

Melt the butter and half of the chocolate in a bowl set over a saucepan of simmering water. Stir occasionally until melted and smooth. Remove the bowl and set aside until the mixture cools to room temperature.

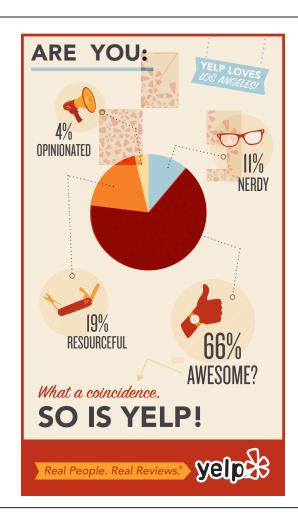
Place eggs, sugar and vanilla in the bowl of a standing mixer with a whisk attachment and whisk for 1 minute or until well combined. Pour in the chocolate mixture, beating on low speed until combined.

Sift the flour and baking powder. Add the dry ingredients to the chocolate mixture on low speed in 3 additions, mixing just until combined. By hand stir in the remaining chocolate, peanuts and the banana pieces.

Using a heaping spoonful or a 1 ounce ice cream scoop, place spoonfuls of dough about 2 inches apart onto two baking sheets lined with parchment paper. Bake for 12-15 minutes, or until the tops are cracked and cookies are shiny.

Let cool on sheet tray.

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