

You create the memories; we put the cherry on top

MEZZALUNA
PERSONAL CHEF SERVICE

Moon and Stars

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Mezzaluna Wins Award

Recently, a representative of City Search, one the largest Internet online guides in the nation, contacted Chef John letting him know that Mezzaluna had won an award under their "Best of Caterer" category for 2006-07. "This was exciting news," John said. "I know Mezzaluna can be found on the City Search web site and that we get hundreds of hits each month...but to win an award is an honor and very humbling," he said.

Mezzaluna received a 9.9 rating out of a

possible 10. If you've received outstanding service from Mezzaluna in the past, please take a moment and go to www.citysearch.com and leave a few comments about your dining experience. We would be grateful for your kind words.



MEZZALUNA HAPPENINGS



Chef John is becoming a regular on KATU-TV's *AM Northwest* program. Over the past few months he has appeared (above with host Helen Raptis) on the broadcast preparing quick foods like: bittersweet chocolate fondue and easy omelets. Chef John will be cooking with his two younger sons, Alex and Jordan on a "Cooking with your Kids" segment. Tune in to *AM Northwest* on Wednesday, April 4 at 9:00 AM on channel 2, and learn more about teaching your children to cook.

We're Expanding Our Services!

Not only does Mezzaluna prepare daily meals for many Portland families each week, we also have expanded our services and will hire a household their own private chef. In March, a long time client of Mezzaluna asked Chef John to help them find a private chef to work in their household full time. John used his numerous contacts around the Metro area, but one candidate from outside the Northwest rose above the rest.

Chef Michelle Van Hees had been popular entertainer, Bob Hope's private chef for nearly a decade, but due to his death in recent years, Michelle has been searching for another family to cook for. John connected Michelle and his client up together and they tried Michelle's wonderful food at an audition dinner John set up. My client loved her and her delicious cuisine. She was hired!



If you are interested in having a private, fulltime chef for your household, please contact Mezzaluna. We will find the perfect person for you!

Mezzaluna to Exhibit at Show

Chef John has accepted an invitation to be a celebrity chef at the 15th annual Northwest Women's Show. This event draws more than 15,000 women and features authors, retail outlets, and bridal representatives. John will be doing a cooking demonstration and then Mezzaluna staff will be on hand to talk about the variety of services Mezzaluna provides. The NW Women's Show will be held at the Oregon Convention Center October 19-21.



Recipe for April

Recipe courtesy Chef John Paulk

Aglio e Olio

Translated "garlic and oil," Aglio e Olio is Chef John's favorite comfort food (when he takes an occasional splurge from his strict health-conscious eating regime!) This earthy, simple pasta has only a few common ingredients but tastes delicious and satisfying. Try it and let us know what you think.

Ingredients

2 lbs.	Spaghetti
1-cup	Very good olive oil
8 medium	Garlic cloves – finely minced
2 tsp.	Salt
1 tsp.	Freshly ground black pepper
1 Tbspn	Red pepper flakes – or to taste
2 cups	freshly grated Parmigiano Regiano cheese
1-cup	Good croutons – pulsed into course crumbs

Directions Bring a large pot of salted water to the boil. Cook the pasta al dente and drain, saving about 1-cup of the pasta water. While the pasta is cooking,

gently warm the olive oil in a large sauté pan, add the garlic and heat just until the garlic turns golden. Add the red pepper flakes and breadcrumbs. Sauté until lightly toasted. Set oil aside until pasta is drained. Place oil back on medium low flame and toss pasta, in the sauté pan, with salt until well coated. If the pasta seems dry add dribbles of the pasta water. Add cheese and just heat through. Serve immediately with a good grind of black pepper, and pass the grated cheese at table. I also like to have a cruet of olive oil on the table so diners may add a drizzle if they wish. **Aglio e Olio Serves 8**

In Season



Fresh Herbs

Rinse the herbs far enough ahead of time for them to dry fully, or use a paper towel to pat them dry. Otherwise, they will stick to the knife.

Remove the leaves and discard the thick stems (or reserve for adding to the stockpot). Then, keeping fingers safely clear, chop the leaves with a good-sized chef's knife, holding down the knife tip with one hand so that it never leaves the cutting board and moving your chopping wrist and hand rhythmically.

Gather the herbs repeatedly into smaller and tighter clumps and chop until they are as fine as you want them. As a rule, herbs are finely chopped. A pair of kitchen shears or a Mezzaluna also comes in handy for mincing. (We bet you didn't know that there is a kitchen tool called a Mezzaluna!)

Some recipes call for cutting herbs or other leafy ingredients, such as lettuce, into chiffonade. First remove and discard the stems, then stack 3 to 5 leaves on top of each other on a cutting board.

Gently but firmly roll the leaves into a cylinder and grasp it securely with one hand. Using a sharp knife carefully cut the rolled leaves crosswise at 1/8-inch intervals to make thin strips.

Two Great Herbs...

Tarragon With its distinctively sweet flavor that recalls anise, tarragon is used to season salads, vegetables, fish, chicken and egg dishes.

Thyme One of the most important culinary herbs of Europe, thyme delivers a floral, earthy flavor to all types of food, including vegetables (especially roots and tubers) and poultry. One variety, lemon thyme, adds a subtle citrus note and is excellent for seasoning seafood.

Chocolate Almond Truffles

Mezzaluna's featured dessert of the month

Chef Heather Mader, owner of Black Radish Personal Chef Service is a colleague of Chef John's. "It was a pleasure to share the recipe for Chocolate Almond Truffle bars with Chef John," Heather said. "He has been a great mentor and colleague to me since I opened Black Radish Personal Chef almost two years ago. Bliss in a bite, these bars boast a bottom layer of crunchy almonds, an intensely rich truffled chocolate center and are crowned with a light and fluffy almond icing so delicious that you just might have trouble sharing!" *If you'd like the recipe for Chocolate Almond Truffles, email us and we'll send it to you.*



About Us

Mezzaluna Personal Chef Service caters to upscale or down-home tastes using Portland, Oregon's finest available ingredients. From intimate dinner parties for two, to lavish soirées, let us pamper you with privacy and personal service.

John Paulk Executive Chef
Becky Gravenmier Sous Chef
Megan Jeans Sous Chef
Shawn Harlow, Wanda Goulter Kitchen Assistants
Patrick Binks Bartender
Sherri Newill Graphic Design

"Chef John, I cannot tell you how thrilled I am with your service and fabulous food. I can't quit raving about you and your staff and your amazing catering capabilities. I loved being able to turn over control of the event to you and not worry about it again. I will absolutely call you again for future events."

Andrea Bushnell
CEO, Oregon Association of Realtors