

You create the memories; we put the cherry on top

MEZZALUNA
PERSONAL CHEF SERVICE

Moon and Stars

Volume 1, Number 1

August 2006

Take a look at this party!

Mezzaluna's mission is to pamper and meet the diverse culinary needs of our clients. Some want simplicity in what they eat, while others want upscale and over the top. Whatever the situation, we're available to serve with delicious foods and personable, friendly staff.

The picture below shows just some of the seasonal foods we created for Debbie Noble.

Debbie's coworkers and friends came to Mezzaluna wanting us to prepare a beautiful, baby shower last June. Twenty guests tasted foods like: roasted curried chicken breast salad

garnished with tender green peas, toasted pine nuts, and nutty parmegiano regiano cheese. Many of Debbie's guests left her shower with recipes in hand.

Seasonal local and tropical fruits, blanched crudites with a tangy Gorgonzola dipping sauce rounded out the lunch portion of the menu.

Chef Ina Garten often says, "They may never remember what you served for dinner, but they always remember dessert." At Mezzaluna we take this to heart serving beautifully constructed, mouthwatering desserts. On Debbie's menu were treats like: petite-sized

genoise cupcakes with delicate pale-pink butter cream frosting (she was expecting a baby girl), espresso brownies with a ganache rosette, french Palmier cookies made from puff pastry laced with crunchy turbinado sugar, a rum-soaked

cathedral pound cake, and mounds of fresh, whole strawberries.

We congratulate Debbie and her husband, Jeremy on the birth of their daughter, Isabella, who arrived on July 4, and thank Debbie's colleagues for calling upon us to put the cherry on top!

MEZZALUNA HAPPENINGS

Chef John was honored to judge the Oregon State Cookie Finals at the Rose Festival in June. The winner: Oregon Marion Berry Marvelas™ now goes to the state legislature for admission as the official state cookie. "This luxurious cookie melted in my mouth," said John. "My eyes rolled back in my head as I tasted it!"



RADIO SCHEDULE

Listen to Chef John, live, on *The Georgene Rice Show*, KPdq 93.9 FM, as he and Georgene chat about seasonal ingredients, cooking tips and delicious, quick recipes. Program airs at 5:00 PM.

Date	Topic
Aug 5	Healthy eating
Sept 21	Early autumn harvest
TBA	Fall foods
Nov 9	Turkey tips
Dec 7	Christmas treats
Dec 28	New Year's entertaining



with granny smith apple, red grapes, toasted walnuts, and chutney rolled up in flour tortillas. Accompanying the chicken wraps was one of our signature salads we call "P⁵," which stands for Pasta, Peas, Pesto, Pine nuts, and Parmesan. Farfalle pasta is cooked until al dente then smothered with a creamy basil pesto sauce



Recipe for August

Basil-Arugala Pesto

*Recipe from Bon Appétit,
Flavors of the World, June 2001*

Basil is fantastic during the summer when it's at its peak of flavor. Remove the stems and julienne it just prior to serving. It's wonderful in salads, sauces, and sautés.

Toss this delicious pesto with 1 1/2 lbs. of your favorite pasta, or spread it on slices of Italian bread.

- 3/4 cup extra-virgin olive oil
- 3 cups (loosely packed) fresh basil leaves
- 1 cup (loosely packed) fresh arugula
- 1/2 cup grated pecorino Romano cheese
- 1/3 cup toasted pine nuts
- 2 garlic cloves, peeled
- 1/2 teaspoon grated lemon peel
- 2 tablespoons lukewarm water

Place 1/2 cup oil and next 6 ingredients in food processor. Pulse until it's a thick paste. With motor running, add remaining 1/4-cup oil and 2 tablespoons water to processor. Blend until smooth. Season to taste with salt and pepper. Pour a thin layer of oil over pesto, cover and chill. Makes about 1 1/2 cups.

In Season



Raspberry Port Wine Tiramisu

Mezzaluna's featured dessert of the month

Each month we feature a spectacular dessert that our clients have been raving about at their summer dinner parties.

Raspberry Port Wine Tiramisu is a light, layered creation combining fresh local raspberries, creamy Italian mascarpone, whipped cream and Savoiardi (crisp Italian lady fingers), which we soak in port wine. It's served in a parfait goblet garnished with a rolled cookie. This stunning dessert is an updated version of the more traditional chocolate tiramisu and is refreshing and delicious. If you hire us to prepare your summer event, we'd be happy to include our dessert for August on your menu. Be sure to mention it.



Tomatoes

Plump, juicy tomatoes are one of summer's sweetest gifts. Right now they are available at Portland's many farmers' markets. Here are some tips about tomatoes:

- Fragrance is a better indicator of a good tomato than color. It should *smell* like a tomato
- When cooking, a pinch of sugar will highlight their sweetness, while a few drops of lemon juice will give prominence to their acidity
- The best tomatoes aren't vine-ripened. Experts say pick them off the vine just as their color is starting to change from orange to red, and keep them inside for 4-5 days for maximum flavor.
- At least one rule might as well be etched in stone: Don't even think about the word "refrigerator"; let your tomatoes ripen at room temperature so that none of the wonderful flavor is lost

For a wonderful caprese salad recipe using tomatoes and basil, contact us at mezzaluna.biz, and we'll e-mail you the recipe.

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 for 40 people, let us pamper you with privacy and personal service.

- John Paulk Executive Chef
- Becky Gravenmier Sous Chef
- Megan Jeans Sous Chef
- Shawn Harlow Kitchen Assistant
- Reid Stewart Bartender
- Sherri Newill Graphic Design

"Mezzaluna enabled us to offer something unique and wonderful to our friends and has enhanced our relationships. Several of the guests commented that it was their best meal they had ever eaten. It's evident that Chef John and the Mezzaluna staff care about what they do."

John Mayer
Vice President, Majestic Mortgage