

You create the memories; we put the cherry on top

MEZZALUNA
PERSONAL CHEF SERVICE

Moon and Stars

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Mezzaluna Welcomes Intern from New England Culinary Institute

As part of graduation requirements, culinary students must complete hundreds of hours interning at restaurants or hotels. However, some students are opting for a unique internship experience and are completing their apprenticeships with personal chef companies.

Mary Zones, a recent graduate of the New England Culinary Institute in Montpelier, Vermont, contacted Chef John and chose Mezzaluna for her internship. "I was looking for a catering internship in the Pacific Northwest and stumbled upon Mezzaluna's website. I thought the combination of catering and personal chef work would be a great way of rounding out my education,"

Mary said. "After speaking with Chef John, I was convinced it would be the perfect opportunity for me. Since joining the Mezzaluna team,

I've learned so much about what goes into running a personal chef company."

"It has been a pleasure to work with Chef John. He is so open with teaching and sharing his culinary knowledge, which he imparts so freely—not only from the cooking aspect, but the business perspective as well. What I've learned at Mezzaluna will prove invaluable in my future endeavors," she said.



Once Mary completes her apprenticeship this summer, her desire is to travel to Italy, Southern France, and Spain to continue her education by learning the regional foods. Her dream to open an intimate café featuring signature baked goods and light meals. She desires an atmosphere where her patrons can just hang out and relax with friends, family, or simply read a book.

MEZZALUNA HAPPENINGS



CHEF JOHN COOKS WITH SONS!

On a recent broadcast of *AM Northwest*, two of Chef John's three sons, Alex (age 7) and Jordan (age 4) demonstrated to viewers how easy it is to make quesadillas. Jordan, pictured above, is making his famous peanut butter, banana, and butterscotch chip quesadilla. The cutest part of the segment, however, was that Jordan kept insisting on washing his hands!

Chef John can be seen in regular cooking spots on KATU's *AM Northwest*. Check the website for dates and times.

Radio Schedule

Listen to Chef John, live, on *The Georgene Rice Show*, 93.9 FM, KPdq, as he and Georgene talk about all things food! Program airs at 5:00 PM.

Date	Topic
May 17	Pasta Recipes
June 21	Grill to Perfection
July 19	Homemade Ice Cream
Aug	Late Summer Foods

OREGON FOOD FACTS

• The hazelnut is Oregon's official state nut. (By the way, Oregon is the only state that

has an official state nut!)

• Oregon ranks 2nd in number of wineries in the US and ranks 3rd in wine production.

• Eating and drinking establishments in Oregon employ more people than education, construction, finance, insurance, and real estate professions combined.



Recipe for May

Recipe courtesy of Colorado Collage

Prosciutto-Puff Pastry Pinwheels

Yield: 1 roll or about 20 pinwheels

Ingredients

- 1 sheet frozen puff pastry (Pepperidge Farm)
- 1/2 cup Dijon mustard
- 8 oz. Prosciutto, very thinly sliced
- 2 cups Provolone cheese, shredded

Procedure

1. Preheat oven to 425-degrees
2. Spread a thin layer of mustard on puff pastry sheet staying away from pastry edges.
3. Cover with the prosciutto slices, slightly overlapping and leaving a 1/2 inch border around edges.
4. Sprinkle with the cheese.
5. Roll pastry, tightly, from long side. Pinch seams to seal and tuck ends under.
6. Wrap tightly in plastic wrap and chill for at least two hours. Then slice into 1/2 inch pieces. (Can be frozen up to a month).
7. Bake on parchment-lined sheet pan for 10-15 minutes until golden brown. Allow to cool slightly before serving. Great for a quick hors d'oeuvre.

Hosting a Party?



Are you hosting a birthday, special anniversary or graduation gathering in your home? Consider having Mezzaluna prepare and serve it for you. Here are just a few of our seasonal and mouth-watering hors d'oeuvres you can choose:

Pear, caramelized onion and dry jack cheese strudel

Lime-marinated chicken skewers with avocado cream

"White trash" sausage wontons (to die for!)

Mini potato-apple pancakes with sour cream and apple salsa

Spicy ahi-tuna with seaweed salad on crispy wontons

Crispy sea scallops with miso aioli

Seared tenderloin of beef on crostini with salsa verde

Smoked paprika-glazed shrimp

Spring asparagus with creamy wasabi-soy sauce

Red curry chicken wontons with plum sauce

Crispy chorizo quesadillas with guacamole

Mezzaluna's crab cakes with Thai-chili aioli

Wild mushroom goat cheese turnovers

Coconut-crusted Tiger prawns; mango-mint dipping sauce

Creamy Dungeness crab fondue with cumin pita chips

Crispy bruschetta with melted Gorgonzola, sliced almonds & golden honey

Peanut Butter and Jelly Bars

Mezzaluna's featured dessert of the month

These are delicious, chewy bar cookies that are made with ingredients we always have on hand. They freeze well too!

- 3 cups flour
- 1 cup sugar
- 1 1/2 tsp. Baking powder
- 1/2 cup butter, softened
- 1/2 cup peanut butter
- 2 eggs, slightly beaten
- 1 cup of your favorite jelly or jam
- 1 cup salted peanuts, roughly chopped

Procedure Combine flour, sugar and baking powder. Cut in butter and peanut butter until mixture resembles coarse meal. Stir in eggs, mixing well until all flour is incorporated. Press two-thirds of mixture into greased and floured 13x9x2 baking pan. Spread jelly or jam over peanut butter mixture (don't worry if crumbs get mixed in while you're trying to spread the jam—it doesn't matter). Crumble remaining dough over jelly. Sprinkle chopped peanuts over dough. Bake in preheated 375-degree oven for 30 to 35 minutes. Cool and cut into bars. 20-24 servings



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, Reid Stewart Bartenders
- 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 the 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