

DELICIOUS LIVING WITH DCS BY FISHER & PAYKEL

taste



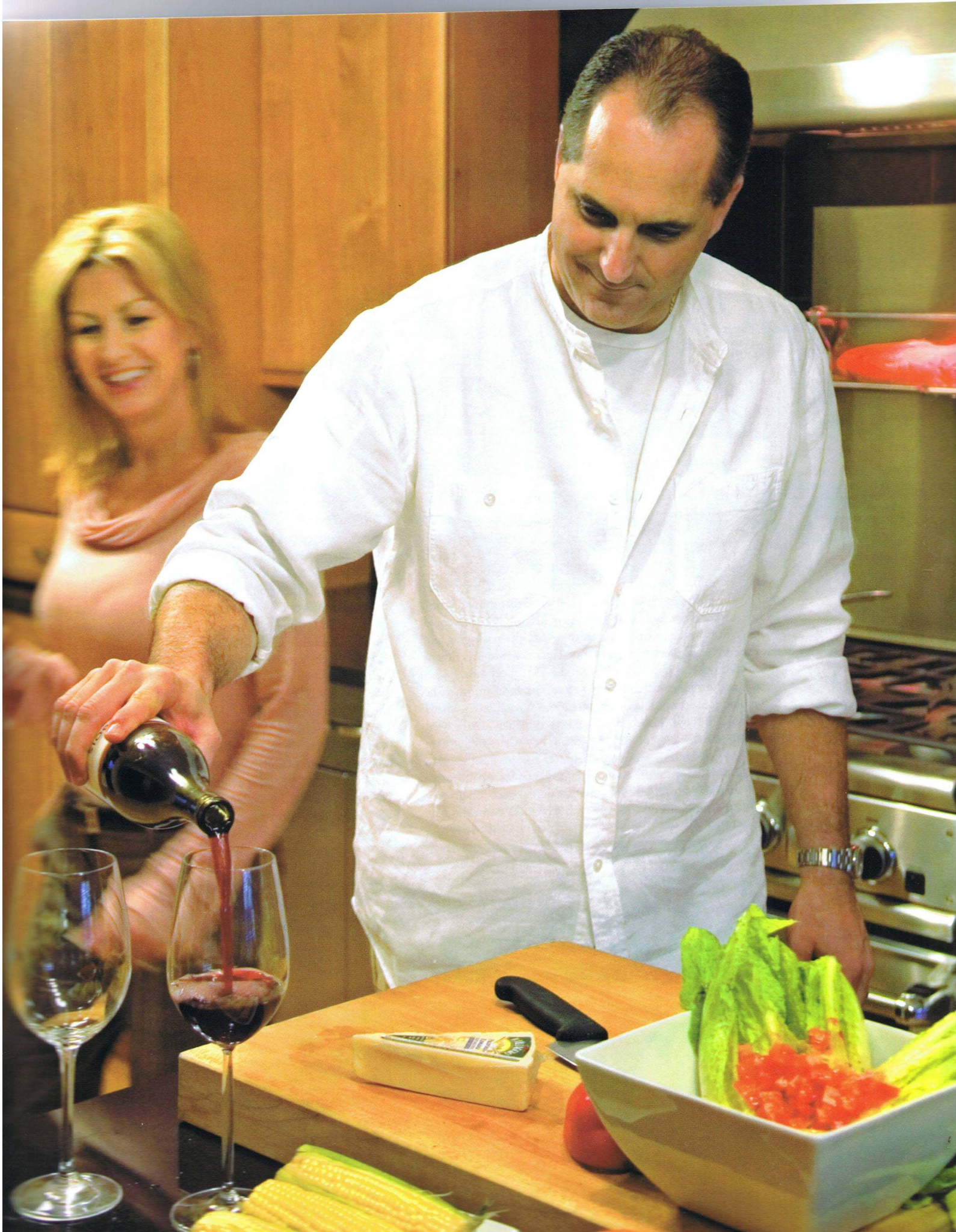
SPRING 20



THE CHEF AT HOME

Home sweet home has a lot of flavors when celebrity chef Tim Creehan's in the kitchen

By Jennifer Chesak | Photographs by Steven J. Conway





Spin your way to perfect poultry with the 36-inch Professional Grill with Rotisserie. See page 28 of the catalog.

Sensation Salad & Dressing

Dressing:

1/4 cup olive oil
1/4 cup canola oil
1/4 cup white vinegar
1 tablespoon chopped garlic
2 dashes Tabasco sauce
1 tablespoon chopped red bell pepper
1/4 cup grated Romano cheese
salt to taste
white pepper to taste

Salad:

1/2 head chopped romaine
1/2 head chopped iceberg lettuce
24 cherry tomatoes

1/2 cup grated Romano cheese
For the dressing, combine the first 6 ingredients in a mixing bowl. Add the next 4 ingredients: Mix well. Chill until serving time.

For the salad, combine the romaine and iceberg lettuce in a bowl. Add dressing and toss to mix well. Spoon onto serving plates and top with tomatoes and cheese.

Sensation Salad contains flavors very similar to those found in a classic Caesar salad, but is much lighter overall.

For Tim's Sweet Potato Mash, Rotisserie Chicken and English Cream recipes, turn to page 32. And to order Tim's cookbooks, visit www.creehanpublications.com.

“I make comfort foods, and I always cook enough to have leftovers for lunch.”

Debbie uncorks a bottle of 2003 Clos Du Bois Pinot Noir and retrieves two glasses. She helps him clean as he goes and sits opposite him on an island stool to watch and learn. “I really respect what he does,” she says. “When we started dating, he emptied my cabinets of everything boxed and canned.”

Tim's method of fresh, natural cooking doesn't necessarily mean he creates a royal feast for every meal. Actually, on the home front, simplicity rules with a few important factors. “I make comfort foods,” he says, cutting the potatoes into one-inch cubes. “And I always cook enough to have leftovers for lunch.”

While the potatoes boil, Tim works on his Sensation Salad, which is an egg-less Caesar. Perhaps one of the most important tools of a pro cook is his chef's knife, and Tim knows his way around his. It's a quick maneuver—like a magician trying to conceal a trick—when he slices a tomato underhanded with horizontal strokes before dicing the stack into perfect pieces. “Isn't that amazing?” says Debbie. “That's something I would have never known how to do.” In another stroke, Tim tackles a red bell pepper. “The knife tends to go through the skin sides easier,” he suggests while dicing strips.

Next, Tim prepares a light dessert to complement the meal. “This is really refreshing and very simple to make,” he says, cracking an egg down the center. He uses the split shell to separate the yolk from the egg white by distributing the yolk back and forth between the halves and letting the white drain into a dish. “It's a lot less messy and has a higher success rate than an egg separator,” says Tim. “And you can keep the egg whites to make an omelet the next morning.”

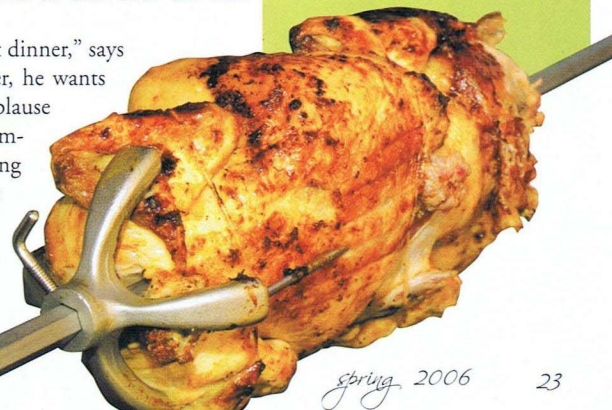
The trick with creating English Cream or *Crème Anglaise* is tempering, says Tim. After he brings two cups of heavy cream to a

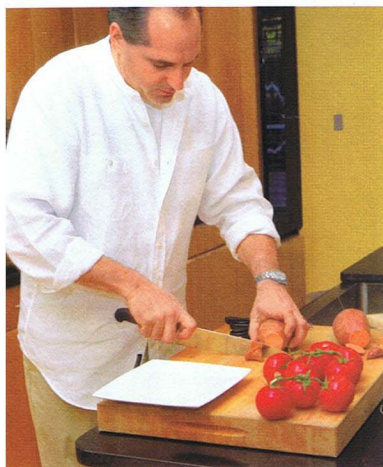
slow boil, he adds one cup of the heated cream to the mixing bowl where he's already combined the remaining ingredients, making sure to stir continuously. Then he pours the mixture back into the saucepot with the remaining cup of cream, once again stirring continuously with a whisk.

Tim's English Cream is basically a liquid custard that he serves with fresh berries. While he prepares the berries, he speeds up the chilling process of the cream by placing it in a stainless steel bowl over a bath of half ice and half water in a pan. “You can use an assortment of whatever fresh berries you can get a hold of,” says Tim. “This is a great dessert if you are having a dinner party because you can have it prepared and sitting in the refrigerator.” He cuts the tops off the strawberries and quarters them. At home, Tim could merely ladle the cream into a dish over the berries, but even in private Tim doesn't forego presentation. He prepares the dish in martini glasses. Debbie watches and smiles as Tim adds the final touch, a strawberry fan garnish.

“He wants you to have a great dinner,” says Debbie, “but it's not just dinner, he wants you to have an experience.” Applause is presented in “mmms” at the family table, and Tim relaxes, enjoying his intermission. Next show is at breakfast and he already has an idea or two regarding those leftover egg whites. *Encore! Encore!*

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arely do we get to watch a chef invent. Usually, the final masterpiece mysteriously slips onto the table amidst our wine goblets and poised cutlery, and we devour. While a chef's end result brings great satisfaction, a look at every chop, slice and sprig of spice that goes into a culinary creation really brings true appreciation. The taste buds may marvel at the meal, but the production itself is the ultimate theater.

Celebrity Chef Tim Creehan, of Beach Walk Café in Destin, Florida, never closes the curtain or takes a final bow. Even when the last guest sits back from the table and dabs the sinful remnants of Tim's famous Valrhona chocolate cake from his or her lips, his work isn't finished. With his own palate to please and a family at home, Tim's chef hat never really comes off, and the creations never stop.

Tim doesn't mind the overtime. He recently renovated his kitchen with DCS by Fisher & Paykel appliances. And all that shiny stainless steel isn't just for show. Sure, in the privacy of his own house he could leave the efforts to the microwave, someone else's pre-packaging and a few expertly placed fork punctures. But Tim's desire to experiment and eat healthy keeps him far away from the TV dinner aisle.

A stop at the market kicks off meal preparation for Tim, where he lets the produce section dole out inspiration. "What I see is what I like to cook," he says, inspecting a head of romaine. "That's what drives me in the direction of a meal. I like to buy what's fresh." Tim takes long, quick strides in front of his cart, dragging it from stand to stand, quickly looking for the evening's ingredients. Store patrons eye him, still wearing his chef uniform, and watch his collection grow.

"Excuse me, how long do you bake sweet potatoes?" someone asks.

Tim puts down the tomato he's studying. "It's actually better if they're a little overcooked," he suggests. "It's best when they just fall apart tender, but a baked potato you want to keep a little bit fluffy." Tim thanks the customer for inspiring part of his family dinner and grabs a few sweet spuds for himself.

Tim's cart isn't heaping when he rolls through the checkout. "I come daily rather than stock the refrigerator with food," he explains. "I'm a big utilization person. I don't like to see food go to waste." If his evening creations leave extra produce, meat or other ingredients, Tim will figure out a way to combine them for another meal. "I enjoy asking myself, 'How do I put this together?'" he says.

At home, Tim greets his wife, Debbie, and sets all the vegetables and ingredients he is going to use on his kitchen island workstation. It's a ritual chefs call *mise en place*, French for "everything in its place." "If you take the time to get everything laid up that you want to cook with," Tim explains, "yes, it's an extra step, but then it's not a chore. Cooking is the easy part, it's getting set up for it that's hard."

Tim grabs two chickens, their legs tied with twine, and heads pool-side to his DCS 36-inch Professional Grill. He places the chickens on the spit and brushes them with Lemon Pepper Chef's Grill Plus, a marinade he created that prevents food from sticking. "You don't want it too heavy in one spot because it will burn," Tim suggests. He works quickly yet calmly as he prepares the evening meal for Debbie and her two children. Back in his kitchen, he places a pot on his DCS 30-inch Professional Gas Range and begins to peel the sweet potatoes. "DCS is the fastest to boil a pot of water," he beams.



Whip up your own sweet treat on the 30-inch Professional Gas Range. For more info, turn to page 6 of the catalog.