



For the love of good food

Cookbook star Rozanne Gold shares how she bonded with her mother and daughter – and U.S. First Lady Michelle Obama – over a passion for the plate

Rozanne Gold may be one of the most prominent figures in the New York City food world, but no amount of notoriety prepares you for the thrill of being asked to the White House. “We were invited to be on the lawn and to view the edible garden that Michelle Obama created,” the award-winning cookbook author, 57, tells *Hello! Canada* of her 2010 visit. “On a very hot day, 800 chefs in their whites was quite a scene!”

“Mrs. Obama gave an impassioned – and impressive – speech about making childhood obesity and healthy eating a top priority,” she adds. “I was pleased to give Mrs. Obama’s assistant a copy of my cookbook for teens, which I autographed for her daughters.” It was a special moment for the chef, who has always believed in the importance of mothers and daughters cooking together.

Rozanne grew up in a “food-obsessed family” in New York. “My mother was a wonderful cook and it was a joy being with her in the kitchen,” she recalls. These happy times sparked Rozanne’s interest in food. As a child, she carried around her *Little Golden* cookbook, read *Gourmet* magazine – and at the age of 11 founded a summer camp and served as its head chef.

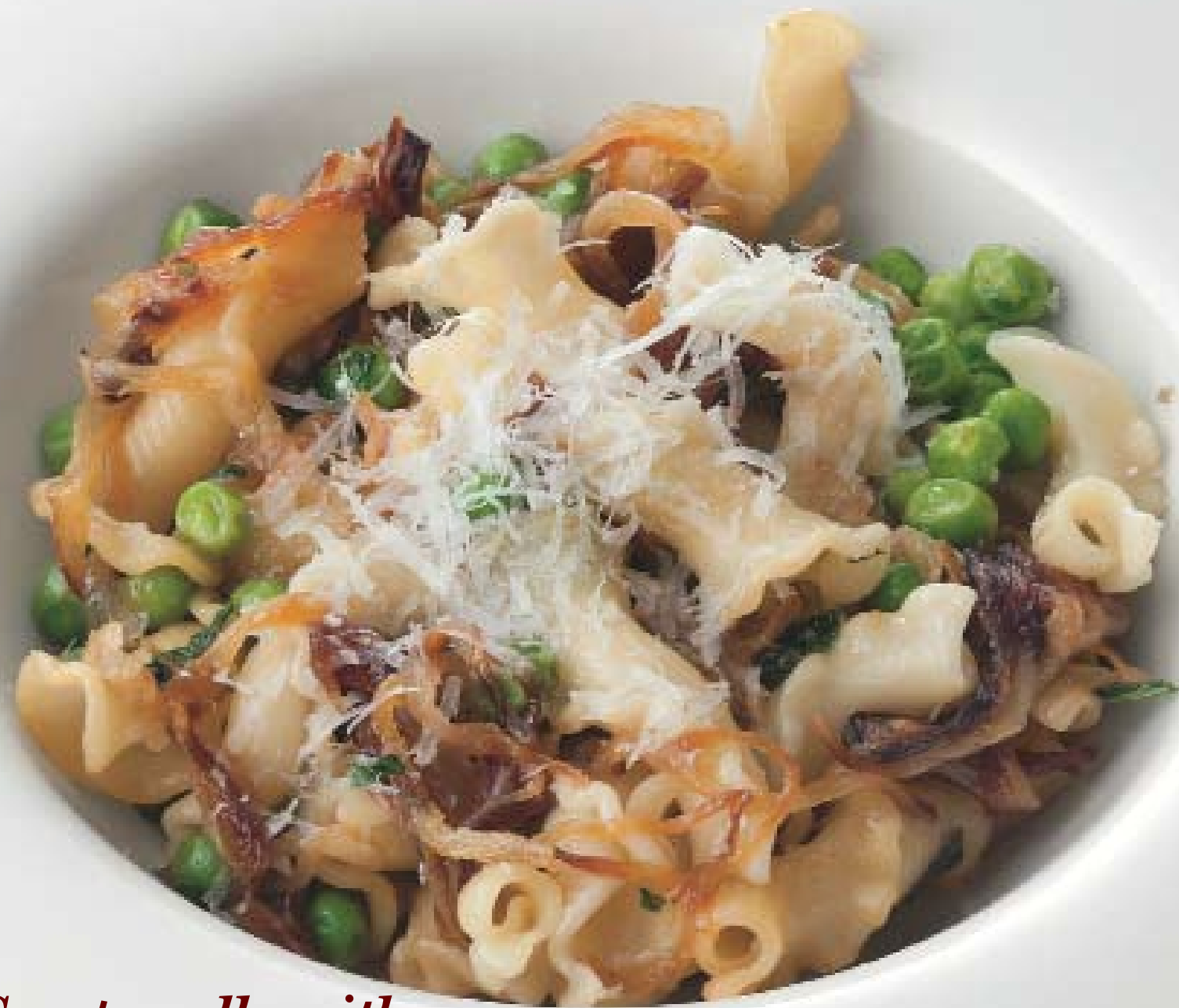
Her passion for the plate continued throughout high school and college, where she took breaks from studying psychology to whip up duck à l’orange for her roommates. She eventually dropped out of a master’s program to start her

INGREDIENTS serves 4

- ¼ cup shelled pistachios, coarsely chopped
- 2 large navel oranges
- 2 large blood oranges
- 1 tbsp confectioners’ sugar
- ¼ tsp ground cinnamon
- 6 large radishes
- 3 large handfuls mâche salad greens
- ¼ cup extra-virgin olive oil, plus more for drizzling
- 2 tsp pomegranate molasses
- 16 nasturtium flowers

- 1 Lightly toast the pistachios in a small skillet over medium heat until fragrant, about 2 minutes. Set aside.
- 2 With a sharp knife, cut away the rind and white pith from all 4 oranges. Cut the oranges into thin slices. Arrange on 4 large plates or on a platter. Stir together the sugar and cinnamon and sprinkle on the oranges.
- 3 Trim the radishes, slice very thin and arrange over the oranges. Distribute the mâche greens over the oranges.
- 4 Whisk together the oil and pomegranate molasses. Add salt. Drizzle the dressing over the salad.
- 5 Distribute the pistachios and nasturtiums on the salad. Drizzle with more oil.

Arabic orange salad with nasturtiums



Campanelle with caramelized onions, peas and mint

INGREDIENTS serves 6

- 4 large yellow onions, about 1½ lb
- ⅓ cup extra-virgin olive oil
- 12 oz dried campanelle
- 1 cup frozen peas
- 3 tbsp white balsamic vinegar
- 1 tbsp Thai fish sauce
- 1 cup coarsely chopped fresh mint
- ⅓ cup freshly grated Parmigiano-Reggiano plus a 2-oz piece

- 1 Bring a large pot of salted water to a boil.

- 2 Cut the onions in half through the roots. Place cut side down on a board. Thinly slice lengthwise (not into half-circles). Heat the oil in a very large skillet. Add the onions and cook over high heat, stirring until dark brown, about 15 minutes.
- 3 Meanwhile, cook the pasta in the boiling water for 12 minutes, until tender. Add the peas for the last 5 minutes of cooking. Drain well, saving ½ cup cooking liquid.
- 4 Add the vinegar and fish sauce to the onions; cook 2 minutes. Add the drained pasta and peas, reserved cooking water, mint and grated cheese. Cook 2 minutes, until hot. Add salt and pepper.
- 5 Serve in bowls; use a vegetable peeler to shave shards of cheese on top.

own catering company.

At 23, some of Rozanne’s high-profile clients – including legendary acting teacher Lee Strasberg, who coached Marilyn Monroe and Al Pacino – helped her land a dream job as the private chef of New York City Mayor Ed Koch, living at his official residence, Gracie Mansion. There she had the opportunity to cook for the city’s best and brightest, as well as visiting dignitaries.

The job made Rozanne an instant celebrity and after a year she found herself recruited for top chef positions in Manhattan. She went on to become a restaurant consultant and in 1984 got a job with iconic restaurateur Joseph Baum and his business partner, Michael Whiteman, at Baum + Whiteman, where she helped pioneer the small-

plates trend. Michael and Rozanne fell in love and married in 1987. (She says the secret to their lasting union is that they “work and play together.”)

In the years since, the chef has penned 12

cookbooks – including the 1-2-3 series that focused on three-ingredient recipes and revolutionized culinary arts. (Her latest, *Radically Simple: Brilliant Flavours With Breathtaking Ease*, is winning ▶



Apples to the 3rd power

INGREDIENTS serves 4

| | |
|---------|-----------------------------------|
| 4 | large apples, 9 to 10 ounces each |
| 3 tbsp | sugar |
| 1½ tsp | ground cardamom |
| ½ cup | apple butter |
| 1½ tbsp | unsalted butter |
| 1 cup | apple cider |

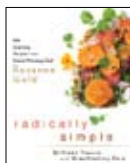
- 1 Preheat the oven to 425° F.
- 2 Core the apples and remove a very thin slice from each top.
- 3 Stir together the sugar and cardamom and put 1 teaspoon in the cavity of each apple. Fill to the top with apple butter. Top each apple with a slice of butter and the remaining cardamom sugar.
- 4 Arrange the apples in a pie tin and pour the cider around them. Bake 50 minutes, until soft. Use a slotted spoon to transfer the apples to 4 serving plates.
- 5 Transfer the pan juices to a saucepan and boil until reduced slightly, 2 minutes. Pour around the apples.

rave reviews.) She has been honoured with four James Beard Awards and an IACP/Julia Child Cookbook Award.

Still, Rozanne felt something was missing in her life. Four years ago, after her beloved mother passed away, she and her husband decided to adopt a child. The couple were introduced to 11-year-old Shayna, who had been bouncing between relatives and foster homes. She came to visit for the weekend – and never left.

“Now Shayna is an amazing cook,” Rozanne

says proudly. “We’ve never not eaten dinner together in four years.” A year after Shayna came to live with them, Rozanne introduced her adopted daughter to her most treasured recipe. “It’s just cabbage, sweet butter and egg noodles,” she says. “That dish was so powerful in my mother’s and my experience. It connected us to our past and to our relatives in Hungary. I waited for the right moment to serve it to Shayna – a very powerful moment. Shayna loved it and now it’s our special dish.”



Rozanne Gold has always championed streamlined cooking. The trick to creating delicious dishes, she maintains, is to let ingredients speak for themselves. The 325 recipes in her latest book, *Radically Simple: Brilliant Flavours With Breathtaking Ease*, embodies this approach. From spiced salmon on a Moroccan salad to fragrant Asian gazpacho, the globally inspired dishes are remarkably easy to replicate at home. Even the complex-sounding chicken *ras el hanout* with tomato-ginger chutney can be whipped up in less than 15 minutes.