

dining

[DISHING WITH]

Inside the kitchen with area chefs

Jennifer Yarbrough, Chef/Owner •

YOLO Dessert Bar (You Only Live Once) & Crestline Bagel Company, 619 Colonial Brookwood Village, 414-9696, www.yolodessertbar.com

Specialty: Dessert Bar with handmade gelato and sorbet, gourmet cupcakes, plated desserts, chocolates, cheeses, wine, teas and coffees.

Who inspired your love for cooking? My mother gave me a love for interesting food and taught me how to experiment with food. My father taught me to garden and appreciate nature and its bounty.

Your first cooking memory: Pickling beets and cucumbers.

Your worst cooking disaster: The first — and only — time I experimented baking with Splenda.

Restaurant-related thing you are proudest of: My employees. Most of our employees have been with us from the begin-



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ning. A huge part of our success is drawn from their commitment and talents.

Favorite restaurant: Sol Y Luna.

Chef you most admire: Locally, Frank Stitt. I admire him not only for his creativity and talent as a chef, but also for his ability to surround himself with equally as talented people.

Favorite spice: Freshly ground pepper.

Favorite herb: Basil.

Do you cook at home? Yes.

Kitchen gadget you could not work without: A chef's knife.

Most disappointing kitchen gadget: Hand choppers; just use a good knife or drag out the Cuisinart.

Advice for someone outfitting a kitchen: Establish a good work triangle within your kitchen and plan the space around

it.

Worst mistake most cooks make: They follow the recipe exactly. I am a big proponent of ratios. As long as you have good ratios you have the ability to be creative with any dish.

Your best-kept kitchen secret: Prep everything ahead of time and always leave yourself extra time before any job, party or dinner so you can actually enjoy it.

Advice for pulling off a last-minute meal:

The grill.

Your best cooking tip: Use ratios and a timer to cook with. No matter how conscientious you are there are always distractions in a kitchen, especially a commercial kitchen; that might be a toss-up for me because my home kitchen is equipped with two toddlers.

Final thoughts: Eat dessert first! ♦

Have a chef or cook to suggest? E-mail Lynn Grisard Fullman at LGFullman@aol.com.