

The World

A Culinary Journey that Starts



Tuscan Chef Cooking School instructor Valter Roman, who mastered his skills in respected restaurants throughout the world.

PHOTO: JOE DAVID

on a Plate

in Your Kitchen

Learning to cook isn't just about food; it's also about people and cultures. When you acquaint yourself with a region's foods, you're stepping into the heart and soul of its culture.

Beneath the layers of social habits evident around a dinner table, you uncover a philosophy of life, revealed in the way the food is prepared, served and eaten. While my schoolmates established themselves in sensible careers, I traveled the world, eating exotic foods. Because I have always been impressionable, each trip quietly changed me. After I returned home, I never had quite the same ideas about food as I had when I left. Beyond any tangible souvenirs I may have picked up, I've brought home the appetite for new cuisines, based on memories of other times and other cultures.

Some countries, it is true, have more-celebrated culinary skills than others; nevertheless, I have always discovered at the very least – whether it be in the soups, pastries, appetizers, or national dishes – a noteworthy flavor. Sometimes an unusual mix of ingredients achieves this flavor. Other times it occurs through the addition of an unexpected spice. However it's done, I always make note of it and try to reproduce the flavor later in my kitchen.

Consequently, food becomes a keepsake skill that can be cherished long after the trip is over. Since traveling should broaden and deepen the human

experience, one of the most satisfying parts of a trip can be visiting exotic kitchens. A great way to do this is to attend a cooking school. After years of trial and error, I've chosen four of my favorite international cuisines and renowned programs that teach their preparation.

Italy – Italians regard food not just as a necessity but also as an important ingredient of life. Every meal conveys their special, lifelong love for food. Like the French, they take cooking seriously and will eagerly learn as much about each ingredient as possible. When preparing food, Italian cooks carefully attend to each step – sampling ingredients while cooking and painstakingly arranging the presentation.

The most important meal, lunch, is generous, and it is enjoyed leisurely with lots of wine and conversation. The meal often begins with an antipasto (a hot or cold appetizer), followed by a primo (a soup, pasta, or risotto), a secondo (meat, fish, chicken, or game), usually accompanied by a contorno (vegetables or salad), and it ends with a dolce (fruit, ice cream, or cheese). Morning and evening meals, unlike the main meal, are usually light and modest by comparison.

To experience real Italian dining, you must visit an Italian kitchen. For this, attend The Tuscan Chef Cooking School. Housed in the faithfully restored 17th-century Villa al Boschiglia, the school will give you a long-remembered and comprehensive introduction to



Good Italian Cooks take the time to learn as much as possible about each ingredient.

Vegetable compliments of The Tuscan Chef

CARCIOFI RIPIENI (STUFFED ARTICHOKE)

Artichokes have always grown like weeds in Sicily. But in the 15th century they were cultivated in Naples and became a popular dish of the Medici family of Florence. Since it was believed that this vegetable had powerful aphrodisiac properties, women were often forbidden to eat them.

Ingredients

- 4 artichokes (purchase large artichokes with long stems, if possible)
- 1 Cup vegetable stock
- 1 garlic clove
- 1 tblsp. breadcrumbs (or more, as needed)
- 1½ oz. pecorino sheep's cheese
- 1½ oz. grated parmesan cheese
- 1 tsp. freshly chopped parsley
- Salt and pepper
- 1 lemon
- ½ Cup semolina flour
- Extra virgin olive oil or vegetable oil (enough for deep frying)
- Optional
 - ⅓ Cup milk
 - ½ Cup mascarpone cheese
 - 2 tblsp. grated parmesan
 - 2 tblsp. salted dry ricotta cheese
 - Ground black pepper
 - Salt to taste



Preparation

Remove and discard 7 or 8 of the artichokes' outer leaves. Chop off about an inch from the tips of the remaining leaves and discard the tips. The inner leaves should remain attached to the artichokes to keep them whole. The artichoke stems should be cut off and put aside for cleaning. Once the stems are removed, you should be able to stand the artichoke "flower"-side up on a plate. Place the cleaned artichokes in some water with lemon juice to prevent discoloration. (A teaspoon of flour can be substituted for lemon juice.) Set aside.

Note: When cleaning artichokes, many people throw away the stems due to their strange shape. Valter usually peels them with a potato peeler until he reaches the core (which is a paler green). This part is as good as the artichoke hearts, and it should be used for the filling.

Filling: Bring the cleaned stems to a boil in vegetable stock with garlic, reduce heat, and cook for 15–20 minutes. Afterward, place in blender to break down stringy parts. Pass through a sieve, and discard liquid. The cream that is obtained should be mixed with the breadcrumbs, cheeses (both pecorino and parmesan), chopped parsley, salt, and pepper. This mixture will be used to

fill the center of each artichoke. If the mixture seems too soft, use more breadcrumbs to thicken it a little.

Boil the artichokes in water with a little salt and a piece of lemon for 10 minutes. Dry them. Using a teaspoon or your fingers, clean out the thistles in the center and push the leaves gently outward to create enough space in the heart for the stuffing. Place the cheese filling inside each artichoke. Be certain the artichokes are cool before rolling them in semolina flour. Deep fry for 3 to 4 minutes until crispy. Remove any excess oil, then place them in the oven for 5 minutes at 350 degrees. Serves 4. (*Note: If the artichokes are small, you should serve two per person using the same portion of ingredients.*)

Optional cheese sauce: Stuffed artichokes can be served as a side dish or as a starter. If used as a starter, prepare an optional cheese sauce. Warm milk (do not boil). Add the mascarpone, and stir to melt. Next, add the grated parmesan and grated ricotta cheese (both cheeses should be grated very fine). Mix to create a fondue-type sauce. Salt to taste, and add plenty of black pepper. Spoon the sauce onto individual serving plates and place the stuffed artichoke on top. (Cheese sauce also makes an excellent bread dip.)

For the final presentation, the artichoke should look like a flower, slightly opened. Main course compliments of the Academy

Tuscan cooking. Good Tuscan cooking requires high-quality local foods in season. Unlike other areas of Italy, the main course isn't layered with rich cheese and cream sauces. Instead, it is simply prepared, based on strict, yet easy-to-follow rules. Under the guidance of Valter Roman, students at the Tuscan Chef school learn how it's done. Roman, who with his wife, Julia, runs the school, mastered his skills at the Istituto

Alberghiero di Casargo, a respected culinary institute on the Italian and Austrian border. Between 1983 and 1997, he worked in respected restaurants throughout the world. For two years, he worked closely with the acclaimed pastry chef Ugo Amato in London, where he created some of the city's most sought-after pastries and cakes (enjoyed even by the British royal family). His love for Italy's bella vita drew him back to

Tuscany in 1997, where he and Alvaro Maccioni of La Famiglia Restaurant in London started their cooking school.

During a six-day program, students receive hands-on lessons on regional cooking and the art of matching wines and foods. Students take a culinary tour of some of the most enchanting towns, markets, and vineyards in Tuscany. The per-person cost, including airport transfers, food and house wines,

prearranged meals, outings, guided tours, entrance fees to museums, and more, is about \$2,905 for double and about \$3,270 for single occupancy. Recently, a second six-day program was added that permits students to design their own itinerary based on the chef's suggestions. The setting for this program is a renovated 15th-century country cottage on the Villa Massei estate near the ancient Tuscan city of Lucca. All hands-on cooking classes are under the supervision of Roman. The per-person price is about \$3,400. Other options include a one-day, design-your-own short course for groups of eight or more (about \$15) and a three-day At-Home-With-the-Chef program (Thursday–Sunday or Friday–Monday; about \$970).

For more information, contact Valter and Julia Roman, The Tuscan Chef, Via del Folle Manzi 8, Vorno, Lucca 55060 Italy; Phone: 39-058-397-1464 or 39-348-440-6367; or visit thetuscanchef.com.

Thailand – Many Westerners trying Thai food for the first time become quickly addicted. The cuisine is exotic yet familiar, spicy yet sweet. When properly prepared, the food is a careful balance of contrasting flavors that playfully please the palate. For Thai cooks, the art of cooking is maintaining a balance, never allowing one flavor to overshadow another. Although Thai chefs deserve considerable credit for skillful preparation of food, many of their techniques and ingredients have been borrowed from other cultures. China, India and Japan have significantly influenced Thailand's cooking techniques. The coconut creams of Malaysia, peanut sauces of Indonesia, curries of India, and aromatic spices of Arabia have contributed to the flavor of Thai food as we now know it.

The main meal, usually served in the evening, is traditionally enjoyed by family and friends sitting on puffy cushions around a low table. Diners help themselves to an assortment of dishes,

family style. The meal can include a cup of clear soup, a tasty salad, sticky rice, several dishes of varying textures and flavors, and a variety of condiments.

Several leading hotels in Bangkok offer cooking classes for English-speaking visitors. The best is The Oriental Thai Cooking School. The world-renowned Oriental Hotel has been teaching classes for thousands of visitors from all over the globe since 1986. The setting is a charming



Goong Hom Pha (prawn rolls)

Ingredients

- 1 ½ Cups prawns, shelled, de-veined (about a half pound)
- 1 tblsp. fish sauce
- 2 coriander roots, chopped (or some coriander stems or 1 tblsp. coriander seasoning)
- 1 garlic clove, chopped
- ½ tsp. white pepper, freshly ground
- Spring roll wrappers (buy frozen at Asian market)
- 9" spaghetti (one for each prawn)
- 2 tblsp. wheat flour
- 2 tblsp. water
- Plum sauce (available at Asian markets)
- Thai chile sauce (available at Asian markets)

Preparation

Pound coriander roots, garlic, and pepper in a mortar to form a paste for the marinade. Set aside. In a mixing bowl, roll the prawns in the paste before adding fish sauce. Mix well. Marinate in the refrigerator for at least 10 minutes (the longer the better). Boil spaghetti for a minute until bendable like string, then wrap in damp towel. Make a glue with equal portions of wheat flour and water. Wrap the marinated prawns with the spring roll wrapper, glue the ends with the flour/water paste, then tie it with a string of spaghetti. Deep fry the prawns in hot oil until golden brown.

**Serve with plum sauce and Thai chile sauce.
(Serves 4)**



Xinxim de Galinha

(AFRICAN STYLE CHICKEN STEW)

This recipe is one of the favorites of Oxum, an orixá female saint who likes the yellow-orange color of palm oil. It was developed by enslaved people and is eaten during the Candomblé ceremony, an African rite brought to Brazil. When serving Brazilian food, you should create the festive spirit of Brazil and invite a nice mix of friends for dinner and play a bossa nova or samba in the background.

Ingredients

1 lb. chicken cut in 8 parts, washed and dried, and trimmed of fat and skin
½ Cup vegetable oil
2 medium onions, peeled and chopped
5 garlic cloves, peeled and crushed with 2 tsp. salt in a mortar
½ Cup cilantro, chopped
1 lb. tomatoes, peeled and seeded, or 1 large can of whole tomatoes, drained and cut into 6 pieces
2 tsp. tomato paste
4 Cups water
2 bay leaves
3 tblsp. flour
1 Cup coconut milk
Salt and pepper to taste
Tabasco or hot pepper
3 tblsp. palm oil (available at any Hispanic or African grocery store)
½ Cup chopped roasted cashews



Preparation

In a heavy pan, heat oil and sear all the chicken pieces two at a time until light brown. Reserve and keep warm. In the same pan, sauté the onions until wilted; add garlic and stir well; cook for 1 minute, scraping and collecting the residue from the bottom of the pan. Add the cilantro and mix. Add tomatoes and tomato paste, stirring well. Coat all pieces of the chicken with the sauce. Cover the entire chicken with water; add the bay leaves, Tabasco, salt and pepper to taste. Cook slowly for 1 hour.

Strain the chicken and other contents. Reserve the liquid. Use two forks or a knife to shred the chicken as fine as possible, separating the meat from the bones. Sprinkle with flour, mixing well. Return shredded chicken and the other cooked ingredients to the pan. Pour enough of the cooked liquid over the chicken and other ingredients to cover everything. (Unused liquid may be saved for a simple stew or sauce at another time.)

Mix well and cook for 5 minutes over low heat. Gently fold in coconut milk and cook for another 15 minutes. Just before serving, warm the palm oil and add it to the pan. Cook, stirring gently for 5 minutes.

Sprinkle the stew with chopped cashews and freshly chopped cilantro. Serve with rice or açaçá and hot pepper sauce.

(Serves 8)

house surrounded by lush gardens on the banks of the Chao Praya River. The three-room teak house has a lecture room, a demonstration/dining room, and a kitchen where classes are held weekly for small groups (preferably fewer than 15 people). Leading Thai chefs and cooking instructors organize hands-on lessons on contemporary regional cuisine suitable for novices or experts. Classes are carefully structured to provide an understanding of Thai culture and the art of preparing Thai food. Each lesson offers an informal lecture covering Thai culture and traditions and the basic and (if necessary) alternative ingredients used for preparing particular dishes. While the instructor is lecturing, students participate by preparing the food at their cooking stations; the finished product is served for everyone to enjoy. At the end of each class, all the students are given small keepsakes (such as recipes, spices, or an apron). The classes are conducted from 9 a.m. to 12:30 p.m. Monday through Saturday and cost about \$120 per person, per class. Special classes may be arranged upon request for private groups of 10 or more for about \$150 per person, per class.

For unmatched pampering, students can stay at the hotel and enjoy a full Oriental cooking school program package – limousine transfer to and from the airport, a welcome dinner, a jet-lag massage at the Oriental Spa, five nights in a superior room on the river wing, buffet breakfasts, and instruction from renowned chefs. The price per room for the entire package begins at \$1,500 for a single and \$2,500 for a double.

For more information, contact The Oriental Hotel, 48 Oriental Ave., Bangkok 10500, Thailand; Tel: (662) 659-9000, Fax: 662-659-9284, or mandarinoriental.com/bangkok.

Brazil – Brazil is a large, multiethnic country with each region specializing in foods that reflect its ethnic makeup. In the north (Amazônia), there is a native-Indian influence, evident in

the caruru do par (a fish and root vegetable meal). In the northeast (Bahia), African and Portuguese influences are present in vatap and moqueca (two seafood dishes using palm oil). In the southeast, specifically Ouro Preto, Portuguese influence is evident in the lombo de porco  moda de Vila Rica (pork roast Vila Rica style). And in the south, a gaucho influence appears in the churrasco (barbecued meats and sausages).

Of the many tasty regional foods available in Brazil, some of the most popular among visitors are feijoada (a bean, sausage, and meat stew), salgadinhos (pastries stuffed with cheese and meats), cozido (a mix of meats and vegetables boiled together), and, of course, churrasco. Although European and Asian cuisine is available and enjoyed, especially in So Paulo and in Rio, Brazilians generally prefer traditional foods adapted from Portuguese and African recipes. These foods are normally served at room temperature, home-style, in one large pot, and, for those needing fire, with a little molho apimentado (a hot table sauce).

A favorite cooking school among Europeans who want to learn about Brazilian food and culture is the Academy of Cooking & Other Pleasures. Yara Castro Roberts, the daughter of a famous Brazilian chef and caterer, runs the school. Trained in culinary arts at Boston University, art history at the cole du Louvre, and education at the Sorbonne, she brings to her teaching the best of three worlds – French savoir-faire, Latin warmth, and American practicality. Dubbed by the New York Times an inexhaustible ambassador for food and other things Brazilian, Roberts has lectured at leading American universities and has appeared in the video “Brazilian Cuisine with Yara Roberts” and a PBS series on Brazil’s cuisine and cultural traditions. Three-and-a-half hours by car from Rio, the academy is in Paraty, a seaside colonial city. During the 18th century’s gold and diamond rush, Paraty



Brazilians tend to prefer traditional foods adapted from Portuguese and African recipes.

became wealthy as a major port for shipping gold and precious stones to Portugal. Pressed against the sea by mountains, it is today a quaintly preserved resort, popular with tourists who enjoy strolls along narrow cobblestone streets past charming inns, colonial homes, and trendy restaurants – or who like to swim at breathtaking island beaches and hike through rain forests to waterfalls with natural pools.

Cooking schools are offered in one-, three-, and five-day sessions. Each provides students with an introduction to gastronomy and background on the food’s ethnic and regional connection to the traditions and history of Brazil.

The one-day program includes a hands-on cooking class, lunch in a charming seaside restaurant, and dinner at the academy for about \$160 per person. The three-day program offers hands-on cooking classes, trips to a water-powered manioc flour mill and hearts-of-palm plantation, candy-making demonstrations, and outdoor musical

presentations for \$1,395 per person, double occupancy. The five-day course includes hands-on cooking classes, side trips to plantations, boat trips, walking tours of Paraty, and entertainment for \$5,375 (\$2,400 double occupancy). Classes are held February through November. All programs include meals, and the three- and five-day sessions include lodgings. For more information, contact Yara Castro Roberts, Rua Dona Geralda 228, Centro Historico, Paraty, 23970-000 Brazil; Phone: 55-24-3371-6468, or go to chefbrazil.com.

Virginia – Each year, Virginians pay homage to food with festivals of all types – those honoring the apple, the oyster, the peanut, and the ham. Food choices in the commonwealth are as great as they are anywhere, and in some cases they accompany a special event, like the shad planking in Wakefield or the oyster festival in Chincoteague. All kinds of ethnic dishes (Greek, Lebanese, Hispanic, and more) are featured, even

Açaçá (rice flour polenta)

Ingredients

- 4 tblsp. olive oil
- 2 1/2 Cups coconut milk
- 2 Cups milk
- Salt and pepper to taste
- 3 Cups rice flour (available at any Hispanic or Asian specialty store)
- 1 Cup heavy cream

Preparation

In a large saucepan, mix together the olive oil, coconut milk, milk, salt, and pepper, and bring to a boil over a high heat. Reduce the heat to medium and whisk in the rice flour a little at a time, stirring constantly until the mixture is smooth and thick like mashed potatoes (about 5 minutes).

Gradually add the cream and mix. Spread the mix into a lightly oiled shallow ovenproof pan. Use a spatula to even the açaçá, pressing it well to make it uniform. Coat lightly with olive oil to prevent drying. Keep it covered and at room temperature until ready to serve. Just before serving, heat in the oven at a low temperature for 5 minutes. Cut it, when warm, into small circles with a cookie cutter or glass, and serve as a side dish. (Serves 8.)

HOT SAUCE

Ingredients

- 6 malaguetas pepper or red chile pepper
- 1 tblsp. finely chopped onions
- 1/2 tblsp. lime juice
- 2 tblsp. olive oil

Preparation

Clean the peppers and place them and their seeds into a chopper; crush them in a bowl with the onions and lime juice. Add the olive oil and mix well. Place in a jar and refrigerate. Serve it on the side with the xinxim, or if you prefer, sprinkle a few drops around the xinxim before serving.

Dessert compliments of the Boar's Head Inn

Virginia Peanut Torte with Chocolate Ganache

There is no better combination than chocolate and peanut butter, and using Virginia peanuts only makes it that much better. Their intense flavor and outstanding texture put them head and shoulders above other peanuts.

celebrated. As a result, Virginia offers food lovers more than just early American plantation food, like baked hams, roasted meats, and hot breads. Many local products such as jams, pastries, shortbreads, and cheeses are labeled "Made in Virginia."

The best place to learn about the state's foods is at the Boar's Head Inn in

Charlottesville. Owned and operated by the University of Virginia Foundation, the inn is named for a 16th-century London inn once known for its hospitality and food. Like its famous namesake, the Virginia Boar's Head excels at both. A blend of 19th-century charm and 21st-century convenience, the inn sits on 573 acres of rolling hills at the base of the

Blue Ridge Mountains, close to Thomas Jefferson's home, Monticello, the 18th-century Michie Tavern (which offers a tasty Colonial lunch daily), wineries, and other enjoyable distractions.

A personalized, full-service resort (with a health spa, tennis courts, children's programs, and a golf course), the inn also is known for its cooking classes under the able guidance of Executive Chef Mark Gallaudet. The award-winning chef comes to Boar's Head Inn after more than 10 years at several of America's exclusive clubs, most recently Ocean Reef Club in Key Largo (where he was assistant executive chef). His most significant experience was gained while at the Jonathan Club, a smart, private downtown Los Angeles club under the guidance of Chef Yves Ménèz, winner of the Meilleur Ouvrier de France award. While working at the club, he learned from Chef Ménèz much of what he knows today.

Gallaudet's unique talent lies in his ability to bring culinary style and creativity to regional American and continental foods. He does this by using fresh and simple ingredients that are rich and unique in taste, as well as visually exciting. His dedication to food preparation is best illustrated by his uncompromising commitment to using some of the finest ingredients. When selecting from these ingredients, he first obtains what he refers to as cuttings. These cuttings are essentially samples that are used to screen the products, to see which one has the best taste and texture. By examining the ingredients before and after cooking, he is able to detect which of the products will live up to his standards.

His primary recommendation to his students: "Food products are at their best when they are the cheapest," he said. "This occurs when the food is in season and there is an abundance of the crop on the market."

He conducts three types of classes; each has a particular focus (braising, sautéing, poaching, stir-frying, and more)

Sweet Virginia Peanut Crust

Ingredients

12 oz. Virginia peanuts (finely chopped)
5 oz. brown sugar
5 oz. all purpose flour
5 oz. melted, unsalted butter

Preparation

Mix together peanuts, brown sugar, and flour. Add melted butter, mix, and press into 10" nonstick round pan or 8" nonstick square pan. Bake at 350 degrees no more than 15 minutes. Remove from oven and cool.

Chocolate Ganache

Ingredients

16 oz. bittersweet chocolate
(Baker's bittersweet)
1 Cup heavy cream (whipping cream)

Preparation

Bring cream to a boil. Remove from heat and melt and blend chocolate in the cream. Pour the chocolate mix over the cooled peanut crust; tip the crust to coat the shell evenly. Refrigerate for about one hour.

Virginia Peanut Torte

Ingredients

1 ½ Cups heavy cream
(whipping cream)
½ Cup granulated sugar
8 oz. cream cheese
1 Cup creamy Virginia
peanut butter (chunky
peanut butter is optional)
1 Cup powdered sugar

Preparation

Whip heavy cream and granulated sugar together until stiff. Mix all other ingredients together until smooth. Fold the whipped cream into the peanut butter mixture. Pour the mixture into the crust and chill overnight to set.

Boars Head Chocolate Sauce

The following is optional. It may be used to decorate the cake or, if you prefer, the plate for the presentation.

Ingredients

½ Cup melted bittersweet chocolate
1 tblsp. unsalted butter
½ tsp. pure vanilla extract
½ Cup confectioners' sugar



Mark Gallaudet, executive chef at the Boar's Head Inn.

4 tblsp. light corn syrup
4 tblsp. hot water

Preparation

Place the first four ingredients into saucepan. Stirring, heat at a medium temperature until smooth. Remove from heat. Whisk in sugar, corn syrup, and water until smooth. Cool and refrigerate.

Optional: Add ½ tsp. instant coffee powder for a hint of coffee flavor.

Whipped Cream

Ingredients

1 pint heavy whipping cream
1 tblsp. powdered sugar
1/2 tsp. pure vanilla extract

Preparation

Whisk all ingredients together in a chilled stainless-steel bowl until peaks form. Place into a piping bag. Garnish torte or the serving plate attractively with the chocolate sauce, the whipped cream, and some chopped Virginia peanuts before serving.

and each begins with a demonstration on the proper way to use the knives and the importance of a mise en place (the pre-preparation of food to be used for the cooking). His goal is to provide his students with practical information on a subject that they can take home and apply to their cooking (an approach he calls Realistic Cuisine).

The following cooking programs are held from November to May.

• **The Iron Man** – This is a team-building program for a corporate select few. It lasts a day and usually includes a minimum of six students, 24 maximum per class. The program begins at 10:30 a.m. and ends at 2:30 p.m. Each student is personally involved in the preparation

of different aspects of a meal under Gallaudet's supervision, with the assistance of three chefs, one at each workstation. Cost is \$100.

• **Sports Club** – This is an interactive program that includes a little team building, which unlike the Iron Man doesn't limit itself to a corporate group. It is usually aimed at guests at the hotel who are attending meetings, etc., and others in the Charlottesville area who may be interested in learning a few new cooking tricks and recipes. The program has about the same hours as The Iron Man. Cost is \$100.

• **Vintner** – This weekend program is offered four times a year. Students will enjoy two nights of luxury lodging (Friday and Saturday) and a full day of

cooking, wine/food matching, and a visit to a local vineyard for wine-tasting and a winery tour. The per-person price is \$600 for two nights.

Global Gourmet Menu

The four recipes provided from the cooking schools make a wonderful international dinner for family and friends.

- **Appetizer:** Goong Hom Pha (prawn rolls) – Thailand
- **Vegetable:** Carciofi Ripieni (stuffed artichokes) – Italy
- **Main Course:** Xinxim de Galinha (African style chicken stew); Açaçá (rice flour polenta) – Brazil
- **Dessert:** Virginia Peanut Torte with Chocolate Ganache – Virginia
- **Appetizer compliments of the Thai Cooking School** 