

My enthusiasm for working in the kitchen began at a very early age. My Grandfather owned and operated a family grocery store in Walnut Creek, California. He hand picked only the best produce from the Oakland Produce Market and delivered it to many of the finer restaurants in the area. I accompanied my Grandfather on many of these trips for several years. He was famous for having the finest quality of fresh produce and took great pride in his passion.

A growing interest in actually cooking came about for me, while my Mother worked as a Chef in a Bed & Breakfast, located, just a few minutes walk from our home. I woke up along with my mom at 4:30 a.m. to start work in the kitchen by 5:00 a.m. I watched her strategize creative menus for the guests, shop for the items, prepare the meals, plate the food, serve it, and then clean up afterwards.

For several years, I worked in the food industry, waiting tables and finally, as a pastry chef in a local restaurant. I attended the DVC Culinary Program and later I traveled to Paris to experience Le Cordon Blue. This is where my divine dream for making people happy, came about. I grew up in an Italian family that loves to cook and loves to eat. I am content when I cook and especially when I share this joy with others.

Bon Apetit

Nancy

