

POPULAR PLATES

HOLIDAY BAKING ISSUE

as seen in...



Diane Gordon was approached by the new food magazine Popular Plates, to lend her trademark flair to its first annual *Holiday Baking Issue - Recipes from America's Great Chefs*. The publication was seeking treasured holiday recipes from chefs, caterers and restaurateurs. Diane selected a chocolate-orange bouchon highlighting the classic combination of the two flavors. The technique for the candied orange peel has personal resonance as Diane learned it while working as an apprentice at a Michelin three star restaurant in France. Popular Plates Holiday Baking Issue also features desserts from **Thomas Keller**, **Emeril Lagasse** and **Sandra Lee**.

In the early 90's, Diane Gordon traded in a law degree for a chef's toque and a sharp set of knives leaving a top New York law firm to study cooking in France and Italy. She got her first big break from Top Chef's Tom Colicchio when he hired her as assistant saucier at Mondrian Restaurant. Diane established her own gourmet catering business in 1993. In addition to catering some of Manhattan's most elegant fetes, Diane has extensive experience as a food stylist, notably for Sex & The City as well as dozens of motion picture films. Diane was recently inducted into Les Dames d'Escoffier and has served for several years as a judge for the James Beard Foundation Cookbook Awards.

Further information, sample menus and photos can be found on Diane's website - www.dianegordoncatering.com.

