

What's Cookin' Peanut Butter Chocolate Cheesecake



Serves 12-16

Crust ingredients

- 1/4 cup butter, melted
- 1 cup graham wafer crumbs
- 1/4 cup sugar

Filling ingredients

- 12 oz cream cheese, softened
- 1 1/2 cups peanut butter
- 1 cup sugar
- 1 cup 35% cream

Topping ingredients

- 1/2 cup sugar
- 1/2 cup 35% cream
- 1 tsp vanilla
- 4 squares semi sweet chocolate
- 1/4 cup butter

Method

1. For the crust, combine butter, graham wafer crumbs and sugar. Press into the bottom of a 10" springform pan. Bake for 10 minutes at 350 degrees F. Cool completely before adding filling.

2. For the filling, in a large mixer bowl, beat cream cheese, peanut butter and sugar until light and fluffy. Whip cream and fold into peanut butter mixture. Pour over cooled crust.

3. For the topping, combine sugar, cream and vanilla in a saucepan. Stir to blend. Place over medium-high heat and bring to a boil. Reduce heat and simmer for 5 minutes— do not stir. Remove from the heat and add chocolate and butter. Stir with a wooden spoon until chocolate has melted and the mixture becomes quite shiny— about 5 minutes. Pour over filling. Refrigerate at least eight hours or overnight.

Email questions and comments to whatscookin@independentfreepress.com

Lori's Olympic adventure: Prepping for the hungry athletes

Lori Gysel is one of five head chefs selected to work in the Molson Canada Hockey House— hockey headquarters at the Vancouver Winter Olympics. Read about her profile in today's *Catch the Flame* special section. While in Vancouver, Lori will write about her experiences, and *The Independent & Free Press* will publish them along with Lori and Gerry's regular *What's Cookin'* feature (left).

Only at a major event do you see the kind of food production that I was a part of yesterday. Yesterday (Monday) was my first day working in the kitchen of the Molson Canadian Hockey House. I foolishly thought I might be going for an orientation or something. I also foolishly thought that I should bring a change of clothes in case some people wanted to go out for a drink after work. Boy, am I out of the loop.

Our venue is prepping to feed about 3,000 per day. There were about 30 cooks in the kitchen yesterday and I understand there will be more today— even split of men and women, and even split of age; about half in their 20's and about half 40+.

I am working in the prep kitchen for a couple of days and then will be off to work in the Hockey House.

Lori Gysel & Gerry Kentner



Just to give you an idea of the kind of volume we are talking about...you know when it's been a long day and you are almost finished, but you figure you'd better do one last little job? Well, after working since 2 p.m., we started our last little job around 11 p.m.— boning and filleting 1,000 trout. Yes, I said 1,000. It was like an entire boat load swam into our kitchen, ready for cutting. Finally got home (to my temporary Vancouver home) about 2 a.m.

Working in a kitchen like this is organized chaos. It is completely unlike any cooking you would do at home, because everything is broken down into tasks.

For example, you would never just make a Caesar salad all at once. It would be broken down into tasks that spanned over days (ensuring that the most perishable parts of the job are done just before service). Even making the dressing is broken down into tasks. So, one person would puree garlic— cases and cases and cases of garlic would be pureed—for use in

the dressing as well as many other dishes. Butter would be melted, cases and cases of butter— for use on the croutons as well as many other things. There were four cooks yesterday who worked 11 hours each, primarily chopping herbs— fresh thyme, basil, oregano, parsley, cilantro, and more for all the different dishes.

You see this way, you don't waste time each doing the tasks independently. If every chef who needed chopped parsley in their recipe and prepared it for their own dish, it would create a lot more dishes and would be far less time efficient.

So, the executive chef lays out the plan for the day in terms of what dishes we will be preparing, then the sous chef goes over them with us and then we all begin the process of completing the *mis en place* (the prep work) so that the dishes can be made.

Make sense? Imagine you were having company and you could have two or three cooks in your kitchen doing all the preparation and then all you had to do was come along later and put it all together— wouldn't that be fabulous?

Anyhow, gotta run, I'm off to work again soon. From the Olympic kitchens— this is Lori saying have fun and keep cooking!



Carole Warfield

INKWELL MONTESSORI

Inkwell Montessori School is very pleased to announce the appointment of Carole Warfield, former Executive Director of Visual Arts Mississauga (VAM) to Director, GEORGETOWN ART EXPRESS. Carole's stellar reputation within the Mississauga Art Community is well known where she has played an integral role for 17 years. During her tenure with VAM, Carole took great pride in growing the Association's Art Programs from 15 classes when she assumed her role, to over 80 classes in 2010. While at VAM she was successful in garnering significant funds from the Ontario Trillium Foundation for the development of new and innovative art programming. The March and Summer Art program now boasts a waiting list of over 500 children from ages 6 to 12. Carole intends to model GEORGETOWN ART EXPRESS on the same guiding principles, beginning with talented artist/instructors.

"I believe art is intrinsic to a child's development and vital to their imagination and growth. Art is fun and expressive and every child should have the opportunity to spend time working with really inspired art teachers." Because Carole and her family reside in Georgetown, the move to Inkwell was also a practical one. "To be able to bring an Art Program of this caliber to Georgetown is very exciting. Equally exciting is to be able to attract some of the artists I have dealt with in the past who I believe are particularly gifted. Georgetown is a terrific place to live and work and I think our kids deserve a program like this! I'm also very excited about launching this program out of such a beautiful old building - 77 Market Street is truly a unique location where the children will be inspired to be creative!

GEORGETOWN ART EXPRESS will be running its March Program over the March Break (15th - 19) and for 9 weeks throughout the summer at 77 Market Street (downtown Georgetown). Class ages: 4 - 5, 6 - 8 and 9 through 12 years of age where young artists will be working with watercolour, papier mache, clay sculpture, acrylics, collage, pastels, drawing, sketching and so much more. Register early since spaces are very limited.

For more information please go to www.georgetownartexpress.com or email Carole at: GeorgetownARTexpress@cogeco.ca or call at 647-220-1524 between 9:00 am - 4:00 pm.

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