

# All about food.<sup>SM</sup>

## Priscilla Allison Martel Background

*Food prepared by hand from locally-grown ingredients. It was the inspiration for Restaurant du Village when we opened in 1979 and the one that motivates me each day I cook and teach.*

Priscilla Martel is a chef, educator and food writer with a special interest in artisan baking, the pastry arts and the flavorful foods of the Mediterranean. She honed her cooking skills as chef of Restaurant du Village in Chester, Connecticut. She opened the intimate restaurant with Charlie van Over in 1979 as homage to dining in rural France. After selling the restaurant, she worked as Executive Chef at the Norwich Inn and Spa, a 100-room wellness resort. She trained its staff in the principles of healthful cooking and oversaw the creation of recipes following the Inn's nutritional guidelines.

Through her consulting company, All About Food, she has worked in product development, creating a new line of international seafood chowders and Italian regional soups for the Borden's Company. Under her direction, All About Food has worked with W.R. Grace and other food manufacturers in *sous vide* cooking. Her work as a spokesperson and recipe developer for Absolut Vodka, Classico, Edgecraft Corporation, Emile Henry, W.R. Grace among other companies has provided her with the insights she brings to her work today. She provides recipe development and marketing services for food manufacturers, commodity boards and restaurants. Her expertise in artisan baking, confectionery, sous vide and spa cooking techniques reflects her broad culinary experience. Her company holds several baking patents, which it administers nationally.

A 1993 consulting assignment developed into her 4-year tenure as President of American Almond Products Company. She still serves as the company's culinary director, working in consumer education and formula development. She enjoys speaking about almonds, nuts and confectionery to consumer and trade groups such as the American Institute of

Baking, the Baker's Dozen, International Association of Culinary Professionals and Retail Baker's Association.

Priscilla is the co-author of the award-winning culinary textbook *On Baking: A Textbook of Baking and Pastry Fundamentals* and *On Cooking: A Textbooks of Culinary Fundamentals* published by Pearson Prentice Hall. She is a contributing writer for Flavor and the Menu Magazine and a contributor to the Gourmet Retailer Magazine. Her articles have appeared in *Cooking Light Magazine*, *Fine Cooking*, and *Food and Wine*. She worked with Charlie van Over on the writing and development of his award-winning book, *The Best Bread Ever: Great Home Made Bread Using Your Food Processor*.

Priscilla is a member of the International Association of Culinary Professionals, the International Foodservice Editorial Council, the Research Chefs Association and the Bread Bakers Guild of America. She cooks with Charlie in their wood oven and fireplace. First she forages in the woods and at the Chester Sunday Market looking for great ingredients. Then she scours her hopelessly out-of-control cookbook collection for recipe inspiration.

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