

# 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 and the one that motivates me each day I cook and teach.*

Priscilla Martel is a chef, educator and food consultant with a special interest in almonds, artisan baking 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 an 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, Priscilla provides recipe development and marketing services to food and housewares manufacturers and commodity boards. 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. Her expertise in artisan baking, confectionery and spa cooking techniques reflects her broad culinary experience. Her company holds several baking patents, which it administers nationally.

Her long interest in almonds, almond products and almond marketing began more than twenty-five years ago when a consulting assignment developed into her 4-year tenure as President of American Almond and a long relationship with the company serving as its culinary director for more than two decades. 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. Most recently she has been assisting the Almond Board of California in its development of the Asian baking market.

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. *On Baking* won the Gourmand World Cookbook Award for best professional text in 2003. 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*. She contributes to such trade magazines as Flavor and the Menu Magazine and the Gourmet Retailer Magazine. She teaches artisan bread baking at Boston University and food writing at Gateway Community College in New Haven, Connecticut.

Priscilla is a member of the International Association of Culinary Professionals, 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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