

Home

The Scoop

How To's

Pastry Courses

Word Of Mouth

Career Scoop

Look It Up

Calendar

About Us

Contact Us

About The FCI

Conference, Chats & Events

JUNE 2005

E. Guittard Chocolate Best Dessert Menu

Winter Menu



Johnny Iuzzini, Executive Pastry Chef
Jean Georges
1 Central Park West
New York, NY 10023
(212) 299-3900
www.jean-georges.com

About Johnny Iuzzini

Johnny Iuzzini's passion for pastry arts began at age 17. From his garde-manger station at The River Café, he sneaked into the pastry kitchen to marvel as pastry chef Eric Gouteyron piped chocolate butterflies. Soon, he moved into the pastry kitchen full-time. After graduating from the Culinary Institute of America, Johnny worked at the original Daniel on 76th Street and then as sous chef at the newly opened Payard Pâtisserie. After a stint apprenticing in Europe, Johnny returned to New York for the debut of Café Boulud. He then moved to 65th Street for the opening of the new Daniel, where he was executive sous chef, and later, executive pastry chef. In May of 2002, he became executive pastry chef of the four-star restaurant Jean Georges. His many accolades include: Best New Pastry Chef 2002 by *New York*, a nomination for Outstanding Pastry Chef 2003 by the James Beard Awards, and 10 Best Pastry Chefs of 2003 and 2004 by *Pastry Art & Design*.

Bakeware
designed for
serving.

Serveware
designed for
baking.

CHANTAL
Performs. Beautifully.

Winter Menu

Dessert Tastings

Exotic

Banana Flambé, Peanut Praline, Rum and Cola Ice Cream
Coconut-Passion Vacherin, Passion Seeds
Warm Pineapple Polenta Cake, Ginger
Mango-Lime Soup, Litchi Gelée

Citrus

Warm White Chocolate Cake, Mandarin Carpaccio
Grapefruit Geleé, Blood Orange, Tarragon, Honey-Ginger Ice Cream
Warm Berliner, Kumquat, Yuzu, Vanilla
Trifle of Petit Beurre, Lime, Rose, Tangerine-Campari Granité

Apple

Salty Caramel Mousse, Roasted Apple Jam, Sable Croquant
Granny Smith Apple Sorbet
Warm Apple Confit, Citrus Biscuit, Walnut Ice Cream
Spiced Apple Soup, Cinnamon Apple Tempura

Chocolate

Jean-Georges' Chocolate Cake, Vanilla Bean Ice Cream