

FASHION WEEK REBIRTH OF THE DISCO ERA (page 17) WANT SAFE EGGS? RAISE YOUR OWN HOME (page 26)

THE SECRETS OF SUCCESSFUL PEOPLE (page 10)

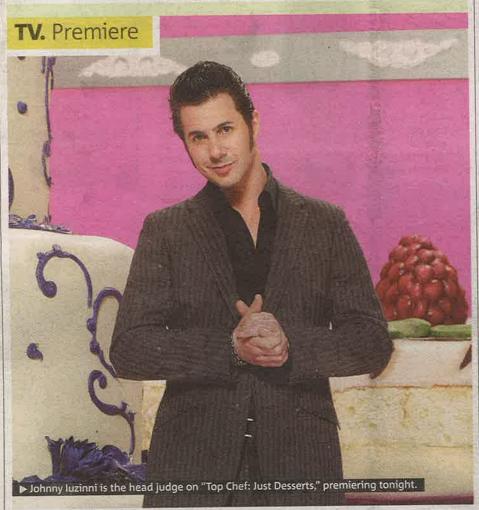


NEW YORK

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'Top Chef' hits the sweet spot

Johnny luzinni — executive pastry chef at Jean Georges, all-around culinary rock star isn't going easy on cheftestants in the third course-focused "Top Chef: Just Desserts." "I can be brutally honest," he says. Are those tears we spy in that souffle? {page 12}

Bloomberg: Poll trouble is 'a royal screwup

Scattered chaos where new vote scanners broken or missing • Mayor reads Board of Elections the riot act over reports of Primary Day confusion (page 05)

News

Corn syrup tired of bad rep

High fructose corn syrup wants to be known as 'corn sugar' {page 09}

textpoll

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When dessert becomes the main course

• 'Top Chef' focuses on pastry chefs for new spin-off • There's more to it than brownies, says one of the best in the industry, judge Johnny Iuzzini



Before the cult of the TV chef

"TV chef" was never an aspiration for the young Iuzzini — mostly because the culture of "TV chefs" didn't exist when he was a kid.

"There was no Food Network when I started," he says. "I started to cook because I loved to cook; it was a passion. I used to watch Julia Child, then I'd watch Bob Ross painting happy little clouds right afterward, then 'Dukes of Hazzard.' That's what I remember watching on TV, those three shows every day after school." There isn't much in his profession that Johnny Iuzzini hasn't conquered with sugar-fueled energy and aplomb. The charismatic, tattooed executive pastry chef at Jean Georges — one of only four Manhattan restaurants to receive three Michelin stars this year — was named Outstanding Pastry Chef of the Year by the James Beard Foundation in 2006, and he earned a number of "best of," "top" and even "sexiest" titles throughout his career.

Tonight, Iuzzini has the honor of participating in what he considers a first in his industry — a televised insider's look detailing the job of a pastry chef — when he debuts as head judge on Bravo's new "Top Chef: Just Desserts" reality competition.

"When I tell people I'm a pastry chef, they're like, 'Oh, you make pasta?' Or, 'You make cookies? You make brownies?'" says Iuzzini, who has served as

Quoted

"I said, 'If ["Just Desserts"] is really going to come to light, I want to be a part of it because I want to make sure it's done right.' So I've had the chance to be part of the show's creative [process], too."

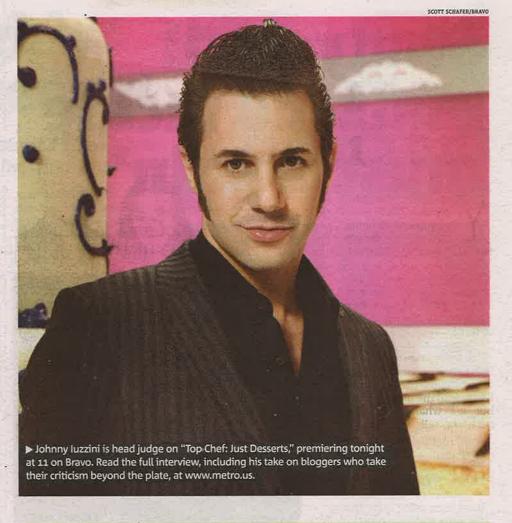
JEAN-GEORGES EXECUTIVE PASTRY CHEF IOHNNY RUZZINL PROTECTIVE

a guest judge on the original "Top Chef," the format of which this series follows. "People have no idea what a true craft it is, how much technique is in-

OF THE IMAGE OF HIS PROFESSION

much technique is involved. This is the first time America's really going to see what a pastry chef is."





Dessert hits the dance floor

"Top Chef: Just Desserts" held a tasting for TV critics at a press event over the summer, and cheftestant Zac Young, executive pastry chef at Flex Mussels on the Upper East Side, stole the show with his Lemon Meringue Pie in a Glass with Disco Blueberries. So what exactly

makes a blueberry discodazzle? Edible glitter, available at www.chef rubber.com.

To create your own lemon meringue dance party, visit www.metro.us for Young's yummy recipe.

METRO/AR

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Acc Young and his glittery creations

