L'Art de la Cuisine

Bringing Home the Techniques, Traditions and Tastes of Hubert Keller's Alsace
Beef, Lamb and Pork Baeckeoffe {Servings: 6} recipe courtesy of Cuisinart and Chef Hubert Keller

Baeckeoffe is far and away my favorite traditional Alsatian dish. In the local dialect, Baeckeoffe means “baker’s oven,” and this is an oven-baked meat and potato stew that Alsatians began serving for Monday lunch centuries ago. The womenfolk would prepare this dish in a special earthenware crock on Sunday and drop it off with the baker on Monday morning on their way to wash their clothes in the river. The baker would seal the crocks with leftover dough and cook it in his wood-burning oven as it cooled off after early morning bread baking. On their way back home with the clean wash, the women would pick up their crocks and a loaf of bread to serve with the stew.

**Ingredients**

**Marinade:**
- 2 onions, minced
- 2 small leeks, white and tender green parts, julienned
- 1 carrot, cut into 1/8-inch thick slices
- 2-3 garlic cloves, finely minced
- 2 bay leaves
- 1 teaspoon juniper berries
- 1 sprig fresh thyme
- 3 tablespoons finely minced fresh parsley
- 3 cups dry white wine such as Alsatian Riesling
- salt and pepper to taste

**Meats:**
- 1 pound beef chuck roast, cut into 1¼-inch cubes
- 1 pound boneless pork butt, trimmed and cut into 1¼-inch cubes
- 1 pound boneless lamb shoulder, trimmed and cut into 1¼-inch cubes
- 1 pound pig’s feet (optional)
- 3 pounds Yukon gold or other yellow potatoes, peeled and cut into 1/8-inch thick slices
- salt and pepper to taste
Pastry Seal:
¾ cup flour
5 tablespoons water
1 tablespoon canola oil

Preparation
Place the marinade ingredients in a non-reactive bowl. Add all the meats and toss gently. Cover, and refrigerate overnight.

Preheat the oven to 350°F.

Season the potatoes with salt and pepper and lightly spray a Cuisinart® 7-Quart Chef’s Classic™ Enameled Cast Iron Covered Casserole or a large earthenware ovenproof terrine with olive oil.

Cover the bottom of the casserole or terrine with half the potato slices. Remove the meats and vegetables from the marinade and reserve the marinade. Arrange the mixed meats over the potatoes, and then place the vegetables in a layer over the meats. Cover with a layer of the remaining potato slices and pour the marinade over them. Add enough additional white wine or water to just cover the top of the potatoes. Place the lid on the terrine or casserole.

Mix all the pastry seal ingredients together in a mixing bowl and form into a rope shape long enough to wrap around the casserole’s or terrine’s rim. Press the dough onto the rim. Place the lid on top of the dough and press to seal completely. This seal will prevent any of the cooking liquid from evaporating. Place the dish in the oven and cook for about 3½ hours.

Remove the dish from the oven and bring to the table. Cut under the lid to break the pastry seal and remove the lid. Serve the Baeckeoffe out of the casserole or terrine on warm serving plates.

Chef Keller Notes
Advance Preparation: Allow at least 12 hours, preferably overnight, to marinate and about 30 minutes to prepare. The casserole or terrine should be large and wide, and it must have a small hole or vent in the lid, so the steam can escape.

Serving Suggestions: Serve with a frisée salad and fresh rustic bread, such as Black Olive Bread or San Francisco Sourdough, if desired.

Substitutions: You can substitute one type of meat by doubling up on another. The pig’s trotters are optional, but they give the stew a suitably gelatinous consistency.

Recommended Wine: An Alsatian Riesling
Cuisinart French Classic™ Tri-Ply Stainless Cookware
(model no. FCT-10); everyday retail price: $399

The French Classic collection is a return to Cuisinart’s roots, as it is made in France to the highest standards of the world’s finest kitchens. The new line offers a three-layer design that provides optimal heat and consists of a pure aluminum core enveloped by stainless steel. A high-polished induction-ready stainless steel exterior and stainless steel interior ensure professional cooking performance, and Heat Surround™ Technology allows heat to be distributed evenly along the bottom and side walls of the cookware. Lastly, the dishwasher-safe cookware has elegant, stainless, riveted handles that remain cool and provide a comfortable grip.

Cuisinart’s French Classic collection includes French skillets with either nonstick or stainless interiors (eight, ten and 12-inch versions are available in both finishes); a 10-inch nonstick crêpe pan; a 5½-quart stainless sauté pan; a 1-quart stainless saucepan with cover; a 6-quart stainless stockpot with cover; and a ten-piece set that offers home cooks a well-rounded selection of the French Cookware collection.

Ideal for: Duck Terrine with Pistachios and Green Olives, as well as Alsatian Tart Flambé and variations
Alsatian Tart Flambé and Variations (Servings: 4)  

These tarts are an Alsatian version of pizza and have been part of our regional cuisine for generations. Instead of an airy crust, this tart has a shatteringly crisp, cracker-thin crust. And instead of a primary topping of tomato sauce, the Alsatian Tart Flambé has a creamy rich topping of fromage blanc and crème fraîche. Today in Alsace, perhaps because of the global popularity of pizza, our Alsatian Tart Flambé is being rediscovered and updated in local restaurants. The traditional creamy-cheesy-onion topping of the Alsatian Tart Flambé browns—getting quite dark in places—even while the dough bubbles up and browns around it. This is why the whole tart looks a little “burned.” At my restaurant, Fleur, in Las Vegas, we do a number of variations that include sweet and savory. It’s also fun to turn the tart into a salad-and-bread presentation with the Caesar Salad variation, and individual apple tarts are within easy reach of home cooks when making a sweet version with apples.

Ingredients

Dough (makes about 1 pound of dough):
1½ teaspoons dried yeast (4 g)
2 cups bread flour (10 ounces)
½ teaspoon sea salt
1½ teaspoons sugar
1 tablespoon olive oil

Topping:
4 slices bacon, cut into ½-inch pieces
1 medium yellow onion, peeled, and very thinly sliced
½ cup fromage blanc
½ cup crème fraîche
½ teaspoon sherry vinegar
½ teaspoon sea salt
¼ teaspoon freshly ground black pepper
pinch piment d’Espelette
1 cup Gruyère cheese, coarsely shredded (optional)
sea salt and freshly ground black pepper

Preparation

To make the dough: In a small bowl, stir the yeast into 2/3 cup warm (105°F) water. Let sit in a warm place until bubbly and active, about 15 minutes.

Meanwhile, measure the bread flour, salt, sugar, and olive oil into the bowl of a Cuisinart® 5.5-Quart Stand Mixer fitted with the dough hook. Turn the machine on low for a few seconds to combine the ingredients. With the mixer on low, gradually add the yeast mixture.
Knead the dough for 5 minutes, let the dough rest in the bowl for 20 minutes, and then continue kneading for another 5 minutes. You should have a stiff, very elastic, unsticky dough.

Round the dough into a ball, dust a bowl with flour, add the dough, cover with plastic wrap, and let rise in a warm place until doubled, about 1 hour. Punch the dough down, divide into 4 portions of about 4 ounces each, and roll each into a tight ball. Set them aside on a lightly floured counter covered with a kitchen towel. Let rise about 30 minutes.

When ready to bake, preheat the oven to 500°F or as high as it will go. Line two baking sheets with parchment paper.

**To make the topping:** In a Cuisinart® 12-inch French Classic Skillet, cook the bacon over medium heat until most of the fat has been rendered, but the bacon is not yet crispy. With a slotted spoon, transfer the bacon pieces to a plate lined with paper towels to drain. Discard all but 1 tablespoon of the fat in the skillet.

Add the onions, a pinch of salt, and ½ cup water to the skillet and place it over medium heat. Stir well, cover, and cook until the onions are very soft and tender, about 7 minutes. Uncover and continue to cook until any liquid left in the pan has cooked away. Remove from heat, cover, and set aside until needed.

In a small mixing bowl, combine the fromage blanc, crème fraîche, vinegar, salt, pepper, and piment d’Espelette. Whisk until smooth. Set aside.

Pat each dough ball flat. On a lightly floured work surface, roll each into an oval (about 5 inches wide and 15 inches long) as we do at Fleur or into a circle. The dough should be very, very thin, less than 1/8-inch thick. Transfer the crusts to the prepared baking sheets. The dough may need to relax for a few minutes once or twice in order to be able to roll it as thin as it needs to be.

Spread the cream mixture evenly over the dough, leaving a half-inch border all around. Divide the onions and bacon evenly between the tarts. Sprinkle them with the cheese. Bake until the crust has browned and the topping is browned and bubbling, about 7 minutes. Serve immediately.

**Chef Keller Notes**

**Dough Alternatives:** You can easily prepare quick, mini versions of Alsatian Tart Flambé with round wonton skins as a fun hors d’oeuvre. Spread the wontons with the toppings and bake on parchment-lined baking sheets until browned and crisp.

**Preparing the Dough:** If you are working ahead, you can knead the dough, wrap it well in plastic wrap, and refrigerate for at least one hour and up to 12 hours. Or freeze for up to one month. Time permitting, you can also cut the yeast by half and let the dough ferment slowly in the refrigerator overnight. Take it out a few hours before you want to bake it to allow the dough to come to room temperature.
This is a sturdy, unsticky dough. When rolling it out, work sequentially, allowing one crust to relax a bit while you work through the others. Then return to the first. This way, the dough will eventually stretch as thin as it needs to be without much difficulty.

**Fennel:** When fennel is in season, slice the bulbs thinly using a Cuisinart® Elite Collection Food Processor, and cook it as described on page 6 for the onions.

**Asparagus and Roasted Portobello Mushroom Tart Flambé** *(Servings: 4)*

**Ingredients**

- 6 to 8 medium asparagus spears, trimmed
- sea salt
- 5 tablespoons extra virgin olive oil, plus more for drizzling
- 1 tablespoon of sherry vinegar
- ½ teaspoon of Dijon mustard
- ½ teaspoon of finely chopped fresh thyme
- freshly ground black pepper
- 2 large or 4 medium portobello mushrooms (about 12 ounces), sliced about ¼-inch thick or use shiitakes or very well-cleaned morels or black chanterelles
- ½ cup of fromage blanc
- ½ cup of crème fraîche
- ½ teaspoon of sherry vinegar
- pinch piment d’Espelette
- Tart Flambé dough (page 5) through the second rise
- handful of microgreens and mixed flower petals

**Preparation**

Cut the asparagus stalks on a steep diagonal to form slices about ⅛-inch thick and about ¾-inch long. Leave the tips whole.

In a Cuisinart® 1-Quart French Classic Saucepan, bring about one inch of water to a boil over high heat. Prepare an ice water bath. Add a good pinch of salt to the boiling water and the asparagus. Cover and cook just until bright green, about 1 minute. Immediately drain the asparagus and plunge it into the ice bath. Drain well, transfer to a bowl, toss with a little of the olive oil, and set aside. The asparagus can be cooked up to several hours ahead of time.

In a medium bowl, whisk together the tablespoon of vinegar, mustard, 3 tablespoons of the olive oil, thyme, and salt and pepper to taste. Set aside.

In a Cuisinart 12-inch French Classic Skillet over medium-high heat, add 2 tablespoons olive oil and the mushrooms. Sprinkle with salt and pepper and cook without stirring them until they brown, 1 to 2 minutes. Stir and cook until tender and
well browned, 5 to 8 minutes. Scrape the mushrooms onto a cutting board and let cool. Chop them coarsely and toss them with the vinaigrette. Cover and set aside until needed.

When ready to bake, preheat the oven to 500°F or as high as it will go. Line two baking sheets with parchment paper.

In a small mixing bowl, combine the fromage blanc, crème fraîche, the ½ teaspoon of vinegar, ½ teaspoon salt, ¼ teaspoon pepper, and piment d’Espelette. Whisk until smooth. Set aside.

Pat each dough ball flat. On a lightly floured work surface, roll each into an oval (about 5 inches wide and 15 inches long) as we do at Fleur or into a circle. The dough should be very, very thin, less than 1/8-inch thick. Transfer the crusts to the prepared baking sheets. The dough may need to relax for a few minutes once or twice in order to be able to roll it as thin as it needs to be.

Spread the cream mixture evenly over the dough, leaving a half-inch border all around. Scatter the asparagus and mushrooms evenly over the tarts. Bake until the crust has browned and the topping is browned and bubbling, about 7 minutes. Transfer the tarts to serving plates. Scatter the microgreens and flowers over the tarts and serve immediately.

**Chef Keller Notes**
If you want to make this tart very fancy, add chopped truffle to the vinaigrette or add a little truffle oil. Even chopped black olives would add a nice, contrasting color and good flavor.

**Prosciutto and Arugula Salad Tart Flambé** {Servings: 4}

The quality of the prosciutto is important here, so buy a high-quality, artisanal domestic or imported brand. This is a very simple tart but pretty with the pink ham and vibrant green arugula. And the salty, bitter flavors play well against the rich, cream background of the topping.

**Ingredients**

- ½ cup fromage blanc
- ½ cup crème fraîche
- ½ teaspoon plus ½ teaspoon sherry vinegar
- 2 large handfuls arugula
- 1½ teaspoons extra virgin olive oil
- about 4 very thin slices prosciutto (.2 pound)
- small wedge Parmesan cheese
- sea salt and freshly ground black pepper
- pinch piment d’Espelette
- Tart Flambé dough (page 5) through the second rise
Preparation
When ready to bake, preheat the oven to 500°F, or as high as it will go. Line two baking sheets with parchment paper. In a small mixing bowl, combine the fromage blanc, crème fraîche, ½ teaspoon of the vinegar, ½ teaspoon salt, ¼ teaspoon pepper, and the piment d’Espelette. Whisk until smooth. Set aside.

Pat each dough ball flat. On a lightly floured work surface, roll each into an oval (about 5 inches wide and 15 inches long) as we do at Fleur or into a circle. The dough should be very, very thin, less than ⅛-inch thick. Transfer the crusts to the prepared baking sheets. The dough may need to relax for a few minutes once or twice in order to be able to roll it as thin as it needs to be.

Spread the cream mixture evenly over the dough, leaving a half-inch border all around. Bake until the crust has browned and the topping is browned and bubbling, about 7 minutes.

While the tarts bake, in a medium bowl toss the arugula with the remaining ½ teaspoon vinegar, the olive oil, and salt and pepper to taste. When the tarts come out of the oven, transfer them to serving plates, ruffle up a slice of prosciutto on each, and divide the salad between them. With a Cuisinart vegetable peeler, cut curls of Parmesan over the tarts and serve immediately.

Caesar Salad Tart Flambé  {Servings: 4}

At Fleur de Lys we make our Caesar dressing with white anchovies, also called bocarones. They come packed in oil but are pickled instead of salted. They have a mild anchovy flavor that we love.

Ingredients

Tart:

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Ingredient</th>
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<tbody>
<tr>
<td>½ cup</td>
<td>fromage blanc</td>
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<tr>
<td>½ cup</td>
<td>crème fraîche</td>
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<tr>
<td>⅛ teaspoon</td>
<td>sherry vinegar</td>
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<td>sea salt and freshly ground black pepper</td>
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<td>pinch</td>
<td>piment d’Espelette</td>
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<td>Tart Flambé dough (page 5) through the second rise</td>
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<tr>
<td>4</td>
<td>large eggs</td>
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<tr>
<td>12</td>
<td>white anchovy fillets (bocarones)</td>
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<tr>
<td>about 4 cups</td>
<td>thickly sliced romaine lettuce</td>
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<td>about ¼ cup</td>
<td>Caesar dressing</td>
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<td>freshly grated Parmesan cheese</td>
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Dressing:
1 garlic clove, very finely chopped
2 white anchovy fillets (bocarones)
¼ cup mayonnaise
2 tablespoons and 1½ teaspoons freshly squeezed lemon juice
¼ cup extra virgin olive oil
sea salt and freshly ground black pepper

Preparation
To make the dressing: Whirl the garlic, anchovies, mayonnaise, lemon juice, and salt and pepper together in a Cuisinart® PowerEdge 1000-Watt Blender or a Cuisinart® Elite 14-Cup Food Processor. With the machine running, add the olive oil in a slow stream. Taste and adjust the seasoning with salt and pepper. It will taste distinctly lemony. If you love the taste of anchovy, add more. Makes about ½ cup of dressing. Store in a clean jar in the refrigerator for up to a week.

When ready to bake, preheat the oven to 500°F or as high as it will go. Line two baking sheets with parchment paper. In a small mixing bowl, combine the fromage blanc, crème fraîche, vinegar, ½-teaspoon salt, ¼-teaspoon pepper, and piment d’Espelette. Whisk until smooth. Set aside.

Pat each dough ball flat. On a lightly floured work surface, roll each into an oval (about 5 inches wide and 15 inches long) as we do at Fleur or into a circle. The dough should be very, very thin, less than ¼-inch thick. Transfer the crusts to the prepared baking sheets. The dough may need to relax for a few minutes once or twice in order to be able to roll it as thin as it needs to be.

Spread the cream mixture evenly over the dough, leaving a half-inch border all around. With the back of a spoon, make a slight depression in the middle of the cream for each egg. Break an egg into each depression and season it with salt and pepper. To keep the eggs in place, very carefully and keeping them level, transfer the baking sheets to the oven. Bake until the crust has browned, the egg has cooked, and the topping is browned and bubbling, about 7 minutes.

While the tarts bake, in a medium bowl, toss the romaine with enough of the dressing to coat it well. When the tarts come out of the oven, transfer them to serving plates. Surround the egg with the bocarones and top with half the salad. Dust the tarts generously with the Parmesan and serve immediately.

Caramelized Apple Tart Flambé {Servings: 4}

In a matter of minutes you can have a fresh, hot apple tart for dessert — and you want to serve these very hot. Have all your ingredients ready. Preheat the oven when you sit down to dinner and then assemble and bake the tarts during the lull afterwards.
Ingredients
4 large apples, peeled, quartered, cored, and very thinly sliced crosswise
freshly squeezed lemon juice
vanilla pastry cream (page 12)
Tart Flambé dough (page 5), through the second rise
about 3 tablespoons unsalted butter, melted
2 tablespoons cinnamon sugar
1 cup heavy cream or 1 pint vanilla ice cream
powdered sugar

Preparation
When ready to bake, preheat the oven to 500°F or as high as it will go. Line two baking sheets with parchment paper. Toss the apple slices with a little lemon juice to prevent discoloration. Whisk the pastry cream until smooth. Set aside.

Pat each dough ball flat. On a lightly floured work surface, roll each into an oval (about 5 inches wide and 15 inches long) as we do at Fleur or into a circle. The dough should be very, very thin, less than 1/8-inch thick. Transfer the crusts to the prepared baking sheets. The dough may need to relax for a few minutes once or twice in order to be able to roll it as thin as it needs to be.

Spread the pastry cream mixture evenly over the dough, leaving a half-inch border all around. Arrange the apple slices in a nice pattern over the pastry cream, drizzle the tarts with the melted butter, and sprinkle lightly with cinnamon sugar. Bake until the crust and pastry cream have browned, about 7 minutes.

While the tarts bake, if you are using cream, whip the cream in a large bowl with powdered sugar to taste until it holds soft mounds. Stop here if you will spoon the cream onto the tart. If you want to pipe it, continue to whip the cream just until it’s firm.

As soon as the tarts come out of the oven, transfer them to large plates, spoon on the whipped cream, and serve immediately with forks and knives. The cream (or ice cream) will begin to melt and puddle in a delicious way.

Berries and Cream Tart Flambé {Servings: 4}

When I was back in Alsace recently, I had a strawberry tart flambé and thought I had gone to heaven. Try it for yourself.

Ingredients
2 pints ripe berries such as strawberries, raspberries, blueberries, or a combination of these
Tart Flambé dough (page 5), through the second rise
vanilla pastry cream (page 12)
granulated sugar for dusting
1 cup heavy cream or 1 pint vanilla or strawberry ice cream
powdered sugar
4 tablespoons coarsely chopped pistachios
Preparation
If you use large strawberries, slice them very thinly. When ready to bake, preheat the oven to 500°F or as high as it will go. Line two baking sheets with parchment paper. Whisk the pastry cream until smooth. Set aside.

Pat each dough ball flat. On a lightly floured work surface, roll each into an oval (about 5 inches wide and 15 inches long) as we do at Fleur or into a circle. The dough should be very, very thin, less than 1/8-inch thick. Transfer the crusts to the prepared baking sheets. The dough may need to relax for a few minutes once or twice in order to be able to roll it as thin as it needs to be.

Spread the pastry cream mixture evenly over the dough, leaving a half-inch border all around. Arrange the berries nicely over the pastry cream, dust with sugar, and bake until the crust and pastry cream have browned, about 7 minutes.

While the tarts bake, if you are using cream, whip the cream in a large bowl with powdered sugar to taste until it holds soft mounds. Stop here if you will spoon the cream onto the tart. If you want to pipe it, continue to whip the cream just until it’s firm.

When the tarts have baked, transfer them as quickly as possible to large warm plates, and spoon or pipe the whipped cream onto them or top with ice cream. Sprinkle with pistachios and serve immediately with forks and knives.

**Vanilla Pastry Cream** {Makes about 2 cups}
Here’s the recipe for pastry cream we use at Fleur de Lys:

**Ingredients**
2 cups half-and-half
1/4 cup plus 1/4 cup sugar
pinch sea salt
1 vanilla bean, split lengthwise in half or 1 teaspoon vanilla extract
2 large eggs
3 tablespoons cornstarch
1 tablespoon unsalted butter, at room temperature

**Preparation**
Place the half-and-half, 1/4 cup of the sugar, and salt in a large saucepan over medium heat. Scrape the vanilla bean seeds into the milk and then drop in the pod. Bring to a boil, remove from heat, and let the vanilla infuse into the milk while you work with the eggs.

In a medium bowl, whisk the eggs with the remaining 1/4 cup sugar. Whisk in the cornstarch until smoothly incorporated.

Remove the vanilla bean, rinse, dry, and reserve for another use. While whisking vigorously, pour the hot milk into the eggs a little at a time. Then pour the mixture back into the saucepan and place over medium heat. Bring to a boil, whisking all the while and making sure to cover the bottom and sides of the pan. Boil until the pastry cream thickens, about 1 minute. Remove the pan from the heat. If the cream looks lumpy, pass it through a sieve into a bowl. Otherwise, whisk in the butter and vanilla, if using, and then transfer the pastry cream onto a sheet pan to cool about 5 minutes. Then lay a piece of plastic wrap directly on the surface to prevent a skin from forming. Let cool to room temperature and then chill.

**Chef Keller Notes**
Whisking some sugar into the eggs helps prevent lumps in the pastry cream.
Cuisinart 7-Quart Stand Mixer
(model no. SM-70BC), everyday retail price: $449

Cuisinart’s 7-Quart Stand Mixer is the company’s largest, most powerful and precise stand mixer to date. This 1,000-watt stand mixer allows home cooks to double and even triple recipes, whether creating three loaves of bread or eight dozen cookies. Key features include 12 speeds for precision mixing, a slow start and gentle fold function for added control, as well as a 15-minute countdown timer with automatic shut-off.

The Cuisinart Stand Mixer comes with three accessories (a chef’s whisk, flat mixing paddle and a dough hook) and is designed with three outlets that can power five optional attachments: a food processor, blender, meat grinder, citrus juicer and pasta maker. Cuisinart’s Stand Mixer is also available in a 5½-quart size, and can be purchased with white or black finishes, in addition to the brushed chrome model shown here.

Ideal for: Alsatian Tart Flambé and variations
Duck Terrine with Pistachios and Green Olives [Servings: 12 to 15] recipe courtesy of Cuisinart and Chef Hubert Keller

When I launched Roger Vergé’s Cuisine du Soleil restaurant in Brazil, it was still a time when diners expected a cold terrine and a soup when they ate out. Often the reputation of a restaurant hinged on the quality of its pâtés, terrines, and soups. This duck terrine comes from my time at M. Vergé’s Moulin des Mougins. I also made it for the third season of my public television cooking show, Secrets of a Chef. Serve the terrine with toasted baguette or country bread, small cornichons or pickled vegetables, Dijon mustard, and a frisée salad.

Ingredients

- 2 bay leaves plus 2 bay leaves, all torn into small pieces
- 1 tablespoon plus 1 teaspoon of coarsely chopped fresh thyme
- ¼ cup coarse sea salt (2.25 ounces)
- 7 to 8 large duck legs, both drumsticks and thighs (about 12 ounces each) *See notes
- 4 cups of duck fat or rendered pork fat (2 pounds)
- 4 garlic cloves, crushed
- 1 teaspoon cracked black pepper
- 1½ teaspoons extra virgin olive oil
- 4 medium shallots, coarsely chopped (about ½ cup)
- 1½ cups pitted green olives (1 can, drained weight 6 ounces)
- 1 pound pork shoulder, coarsely chopped
- 1 pound pork back fat, coarsely chopped
- ½ pound chicken livers
- 1 tablespoon plus 1½ teaspoons cognac
- Sea salt and freshly ground black pepper
- ¾ cup whole pistachios (3 ounces)

Preparation

In a small bowl, combine two of the bay leaves, one tablespoon of the thyme and the coarse salt. Rub the salt mixture generously all over four of the duck legs. Put the seasoned legs in a bowl, cover, or seal in a heavy-duty plastic bag, and refrigerate 24 hours.

Rinse the duck legs under cold running water to remove the salt. Pat them dry with paper towels and put them in a Cuisinart® French Classic 6-quart Stockpot with the duck fat, the remaining two bay leaves, the remaining 1 teaspoon thyme, garlic, and cracked pepper. Put the pot over low heat and cook, covered, until the duck is very tender, 2½ to 3 hours. Once the fat has melted off the duck legs, they will be submerged in the fat. Keep the temperature of the fat between 190 and 200°F.
Once the legs are very tender, remove them from the fat and set them on a rack to drain and cool. Remove the skin and bones and spread the meat on a sheet pan. You should have about one pound of duck meat. If you have extra, wrap well, and refrigerate or freeze for another use. Cover and refrigerate. Once the meat is cold, it will be easier to cut into nice diced pieces to fold into the rest of the terrine ingredients.

Preheat the oven to 325°F. Heat the olive oil in a Cuisinart® French Classic 8-inch French Skillet over medium high heat, add the shallots, and cook until soft and translucent, about 3 minutes. Scrape them into a medium bowl, cover, and refrigerate. Bring a Cuisinart® French Classic 1-quart Saucepan filled with water to a boil, add the olives, and quickly blanch them, about 1 minute. Drain and cool. Cut the olives in half lengthwise and add them to the bowl with the shallots.

Skin and debone the remaining three or four duck legs. You should have about one pound of meat. Chop the meat coarsely and place it in the work bowl of a Cuisinart® Elite 14-Cup Food Processor with the pork shoulder, pork fat, chicken livers, and cognac. Season well with salt and pepper and process until smooth. Scrape the mixture into a large bowl.

Cut the duck confit into 1/3-inch diced pieces. Add to the bowl with the shallots, olives, and pistachios. Mix with a wooden spoon until evenly blended. Set a Cuisinart® French Classic 8-Inch Skillet over medium heat and add a small amount of the mixture. Cook until done through and taste for seasoning. Adjust the rest of the duck terrine mixture with salt and pepper.

Line a 2½-quart terrine with plastic wrap, making sure to leave several inches of overhang all around. Bring water to a full boil in a Cuisinart tea kettle. Press the meat mixture into the terrine and smooth the top. Fold the extra wrap over the terrine to enclose it, and tightly cover the terrine with aluminum foil. Set the terrine in a Cuisinart roasting pan and place it in the oven. Carefully pour the boiling water around the terrine. Bake until the terrine registers 160°F, about 90 minutes. You can also test for doneness by inserting a metal skewer into the center of the terrine. If the juices run clear, the terrine is done.

Remove from the oven and the roasting pan and add some weight by perhaps laying a couple of cans or a wine bottle on top of the terrine. Let cool and refrigerate at least 12 hours before serving. You can keep the terrine up to five days, well covered and refrigerated. To serve, cut the terrine into ¼-inch thick slices.

Chef Keller Notes

Terrine: For the terrine, use a pound of confit and a pound of raw duck leg meat. If you buy large duck legs such as those from Muscovy ducks, you will need only about four legs for the confit and perhaps three for the raw duck meat. If the legs are smaller, up to twice as many are needed. But extra confit is never a problem. In fact, if you are going to make the confit, double the recipe. For eight legs, use twice the amount of herbs and salt and pepper but you will need only about six cups of fat. The confit will keep for up to two weeks, and should be refrigerated in the cooking fat. When you want some of the duck for a salad...
or pasta, just pull out a leg and reheat it in a skillet over low heat until the skin is crispy and the meat is hot throughout. You can also bone out the confit and toss it with pasta.

**Temperature, Curing & Storing:** Make sure to respect the temperature of the fat while cooking the confit. If it goes higher than the recommended temperature, the duck will begin to fry and the result will be dry. Also, don’t let the duck legs cure in their salt coating longer than 24 hours. And don’t forget to save that duck fat in a tall jar so it can be used for cooking. Since you will be dealing with raw meat, the cooked ingredients you mix in (such as the shallots) must be cold before they are added.

**Mold Lining:** When I make this terrine, I line my mold carefully with plastic wrap, which makes it easier to unmold. However, I use restaurant-sized wrap, which is twice as wide as the rolls available to consumers and allows me to line the mold with a single sheet. You can buy it at restaurant supply and warehouse stores. The terrine can also be served directly from the mold, so you don’t have to worry about lining it at all. While it is not absolutely necessary to weight the terrine as it cools, it does improve the texture a bit and helps the mixture re-absorb the juices.
Cuisinart Elite Collection™ 14-Cup Die Cast Metal Food Processor
(model no. FP-14DC), everyday retail price: $319

Cuisinart’s Elite 14-Cup Die Cast Metal Food Processor comes with three different-sized nesting work bowls that allow home cooks to prepare several recipes at once, while eliminating the need to clean bowls in between tasks. The food processor comes with a 14-cup large work bowl, an 11-cup medium bowl, and a 4½ cup small bowl, all with pour spouts and maximum liquid fill lines. Cuisinart’s Elite Food Processor is designed with a 1,000-watt peak power motor, making it the company’s most powerful food processor to date.

One of the cornerstones of the food processor is an exclusive BladeLock™ system that enables the blades to stay locked in place to prevent leaking from the bottom of the bowl when the food processor is in use, and to keep the blade in place when pouring out ingredients. The SealTight™ system maximizes each bowl’s processing capacity while eliminating drips and leaks.

Additionally, Cuisinart’s Elite Food Processor comes with a stainless steel adjustable slicing disc (1 – 6 mm) and a stainless steel reversible shredding disc (fine/medium), both of which can be used in conjunction with either the large or medium work bowls. To add to the versatile processing experience, the food processor also includes a small and a large chopping/mixing blade and a dough blade.

Ideal for: Duck Terrine with Pistachios and Green Olives

1

7
Black Forest Shake  {Servings: 2} recipe courtesy of Cuisinart and Chef Hubert Keller

Ingredients

1  pint chocolate ice cream
½  cup milk
2  rounds of chocolate sponge cake, cut to the same diameter as the serving glass
½  cup Chantilly cream, flavored with vanilla and Kirsch*
¼  cup Griottines (cherries soaked in alcohol)
2  tablespoons of dark chocolate shavings
2  fresh Bing cherries
2  fresh mint leaves

2  16-ounce tall glasses for serving

Preparation
Place the ice cream and ¼ cup of the milk into the jar of a Cuisinart® 1000-Watt PowerEdge Blender. Pulse two to three times to get the mixing started, then add the remaining milk and blend continuously until smooth. Transfer the mixture immediately into the serving glasses, splitting the portions equally. Add a sponge cake round, followed by half the Griottines into each serving glass. Pipe Chantilly cream over the cherries, then drizzle with the chocolate shavings. Garnish the top with a cherry and mint leaf. Serve immediately with a straw and a long iced tea spoon.

Chef Keller Notes
*The Chantilly cream can be made with ¼ cup of heavy cream which has been flavored and whipped with ¼ teaspoon of vanilla and two teaspoons of Kirsch.
Cuisinart PowerEdge™ 1000-Watt Blender with BPA-Free Jar
(model no. CBT-1000), everyday retail price: $199

Cuisinart’s PowerEdge 1000-Watt Blender is the company’s largest-capacity and most powerful blender to date. The unit is constructed with a heavy die-cast metal base and a lightweight, 64-oz. Bisphenol A (BPA)-free Tritan™ copolyester blender jar from Eastman. The perfect combination of high style and high tech, Cuisinart’s PowerEdge™ blender is designed with a variety of innovative features like its Power6 Turbo-Edge™ blade design and Auto Pre-Set Programming (APP) for Smoothie, Ice Crush and Pulse – pre-set programs that synchronize timed pauses with bursts of power during blending for optimum results. Other key benefits include a four-minute backlit Count-Up™ timer.

Ideal for: Black Forest Shake
The Cuisinart Story
Turning the Art of Great Cooking Into an American Lifestyle

Innovative Culinary Tools are Our Signature

Julia Child let people in on the Cuisinart secret and so did James Beard. They were among the first culinary experts to hail the food processor as a revolutionary kitchen appliance when it was introduced to America in 1973 by the late Cuisinart founder, Carl Sontheimer. They saw the food processor as a quick and easy way to make fine food and healthy dishes.

Under management from Conair Corporation since 1989, the legacy is alive and well. Today, Cuisinart is a universally recognized name, endorsed by culinary connoisseurs such as Jacques Pépin and Hubert Keller.

Our Mission is to Help You “Savor the Good Life®”

The prestigious Cuisinart® brand is not limited to food processors. Plugged or unplugged, nobody covers the kitchen like Cuisinart. The company is a full-service culinary resource with a wide array of products, preferred by chefs and favored by consumers. These include:

- Bakeware
- Blenders (including the Blend and Cook Soup Maker)
- Can openers
- Coffeemakers (including espresso makers and two Single Serve machines) and grinders
- Cookware (including the industry’s first eco-friendly GreenGourmet® hard anodized nonstick and stainless nonstick products)
- Countertop cooking appliances (including the Griddler® line, the Oven Central™ and the Vertical Rotisserie)
- Food processors
- Frozen yogurt-ice cream and sorbet makers (as well as the Compressor Ice Cream and Gelato Maker)
- Hand blenders
- Hand mixers
- Kitchen tools and gadgets (seven distinct collections and specialty items like the Cuisinart mandoline)
- Microwave ovens
- Slow cookers
- Stand mixers
- Tea kettles
- Toaster oven broilers and toasters
- Waffle makers
- A host of specialty products, including wine cellars, popcorn makers, bread makers, a juice extractor, pressure cooker and deep fryer
Culinary Education is at the Heart of Our Business

Home cooks are looking for more than just a product purchase. They want cooking tips and techniques that turn products into culinary tools. Cuisinart is keeping its tradition of culinary education alive by:

- Partnering with Chef Hubert Keller of San Francisco’s renowned Fleur de Lys restaurant and Fleur at Mandalay Bay to sponsor the PBS Series, Hubert Keller: Secrets of a Chef. Keller’s culinary accolades include the James Beard Foundation Award for the American Express “Best Chef – California” and his selection as one of the “10 Best Chefs in America” by Food & Wine magazine.
- Sponsoring Four-Star Chef Eric Ripert’s American Public Television series, Avec Eric. Ripert is best known for his acclaimed restaurants, Le Bernardin in New York City and 10 Arts in Philadelphia.
- Launching the “My Pantry” application for its website, which allows home cooks to enter ingredients they have in their kitchen to learn what recipes they can then make; an online recipe widget that consumers can download directly onto any Mac or Windows-based computer desktop for easy and ready access to Cuisinart’s recipe database and video recipes; and an iPhone app called Cuisinart KitchenSync that allows consumers to search hundreds of recipes, which can be saved, shared and cross-referenced with “My Pantry.”
- Offering innovative, interactive Facebook games like Cuisinart’s Memory Master.
- Providing consumers with informative materials packed with recipes and tips from Cuisinart’s test kitchen and cookbook, Simple & Enticing Recipes, the second edition of which was published in early 2011. Also in 2011, the company published its first eBook, entitled Delicious Inspirations.

Design Innovation Drives Our Success

Cuisinart has a long-standing history of receiving prestigious design awards for a wide range of items. These include the 2012 Housewares Design Award in the Countertop Food Prep Appliances category for the Blend and Cook Soup Maker, a 2012 Gold Hermes Award for outstanding press materials and a 2011 Shape Magazine Award for the 12-Piece GreenGourmet™ Hard Anodized Cookware Set.

In addition, Cuisinart has garnered a variety of awards for its marketing campaigns and websites. In 2011, the company won a Gold MarCom Award and Silver LACP Spotlight Award for its KitchenSync iPhone/iPad/Android app, and a Gold Hermes Award for the Cuisinart Bridal Registry Brochure. In 2010, the company was named one of Internet Retailer magazine’s Hot 100 Companies of 2011 and its “My Pantry” online application garnered several awards, including a Platinum AVA Award from the Association of Marketing and Communication Professionals (AMCP) and a Gold MarCom Award from AMCP. Cuisinart also received a Gold Summit International Award for an Eco-Friendly Press Kit, and a Bronze Magellan Award for its Compact Portable Blending/Chopping System advertising campaign.
Our Culinary Tools are Available in Fine Stores Nationwide

Cuisinart® products are where people would expect to find them – in upscale department and specialty stores throughout North America.

At Cuisinart, helping consumers “Savor the Good Life®” is our goal. Bon appétit!

Cuisinart

Over 40 Years of Culinary Excellence

1971  Enamored by a demonstration of a restaurant food preparation machine in France, Carl Sontheimer and his wife, Shirley, are convinced they can adapt this technology to a useful home appliance for Americans. Sontheimer, a retired MIT-trained physicist and accomplished cook, makes a daring decision to jump into the highly competitive housewares business with his own company called Cuisinart. The company would initially import an exclusive line of top-quality stainless steel cookware.

1972  Sontheimer begins tinkering with the prototype of the food preparation machine, taking it apart and making refinements. He lengthens the feed tube, improves the cutting blade and discs, and adds safety features to meet American standards.

1973  With great expectations, the Sontheimers unveil the “Food Processor” at the National Housewares Exposition in Chicago.

1974  Determined to make the product a kitchen staple, Sontheimer starts improving the discs and blades. He mixes eggs into puff shell dough in 15 seconds instead of 15 minutes, chops a pound of meat in less than 60 seconds, and creates flavored spreads, pastries and dough faster and with fewer cleanups than ever before.

1975  Sontheimer takes his new techniques and machine to such food authorities as James Beard, Julia Child, Craig Claiborne, Jacques Pépin and Helen McCully. Their accolades and stories praising the machine in Gourmet, The New York Times, and other major publications help establish Cuisinart as a worthwhile investment for serious home cooks.

1977  Cuisinart’s food processor business explodes, as sales soar from a few food processors a month to hundreds a month. At the same time, the overall food processor market dramatically expands to include more than a dozen brands of food processors, representing over 30 models. Prices range from $30 to almost $400.

1978  To keep its leading edge, a new version of the Cuisinart® food processor debuts. Meaningful improvements include a work bowl with 46 percent more capacity than before, a considerably stronger and more efficient motor, and an even larger feed tube.

1984  Cuisinart continues to raise culinary awareness by publishing several highly successful cookbooks. One book, American Southwest, by Anne Greer, receives the R.T. French company’s Tastemaker Award for the best cookbook on American cuisine.

1985  Cuisinart keeps its commitment to culinary education alive with the introduction of a cooking videotape series for consumers.

1986  The Mini-Mate chopper/grinder strengthens the Cuisinart line with high-performance features like a reversible, patented blade.
1988  The Sontheimers, having made Cuisinart the premier housewares brand, decide to sell the company they founded to a group of investors.

1989  Investors sell Cuisinart to Conair Corporation in Stamford, Connecticut, a leading nationwide manufacturer of consumer appliances, personal care products and consumer electronics.

1990  Committed to maintaining its tradition of leadership, Cuisinart introduces The Food Preparation Center, with innovative features like a large feed tube that holds whole tomatoes.

1991  Drawing from the success of its full-size food prep machines, Cuisinart unveils a pint-size replica called The Mini-Prep®. The product, which quickly chops foods in small amounts, is an instant hit.

1992  Building on its quick start at energizing the Cuisinart brand, the company lays the foundation for products that go beyond the original cookware and food processor introductions with its first hand-held and countertop blenders.

1994  Cuisinart enters the coffeemaker business.

1995  The introduction of hand mixers and toasters gives breadth to an assortment considered among the best in the high-end appliance arena.

1998  In March, Carl Sontheimer, Cuisinart’s renowned founder, passes away at the age of 83. In May, Conair acquires the Waring Products Division of Dynamics Corporation of America. The Waring brand is well-known for commercial and high-end consumer blenders and drink mixers. Waring becomes a sister company to Cuisinart.

1999  Cuisinart enters the toaster oven broiler category and introduces another innovation with the SmartPower Duet®, offering consumers the benefits of Cuisinart’s SmartPower™ 7-Speed Electronic Blender and a 3-cup Food Processor in a single appliance.

2000  Cuisinart once again revolutionizes the way America cooks with the PowerPrep Plus®, the first major redesign of the company’s food processor. The new machine features a Metal Dough Blade, Supreme™ Wide Mouth Feed Tube and sleek European styling.

2001  Cuisinart expands its cookware and coffeemaker collections with the introduction of MultiClad Stainless Cookware and the Premier Series Coffeemakers. Both lines feature newly improved technology, while still retaining Cuisinart’s high-performance features.

2002  Cuisinart teams up with Lifetime Hoan to produce a high-end cutlery line.

2003  Cuisinart continues to diversify with the company’s first citrus juicer and a select group of specialty appliances, such as the Pizzelle Press and the Cordless Electric Jug Kettle.

2004  Cuisinart launches its new countertop cooking appliances that include the Cuisinart Griddler™, Grill & Griddle, two Rice Cookers and the Slow Cooker. The products take Cuisinart beyond food prep to countertop cooking.

2005  Cuisinart garners top honors from the Communicator Awards for its first cookbook – Simple & Enticing Recipes, a collection of Cuisinart Executive Chef Fabrizio Bottero’s favorite recipes. Cuisinart also enters several first-time categories for the company, including wine cellars, a single-serve coffeemaker, bread maker and popcorn maker.
The company signs a licensing agreement with Acme International to produce a line of kitchen tools and gadgets that run the gamut from ladles and spatulas to corkscrews and zesters.

**2006** Cuisinart expands its bridal registry program with more events throughout the U.S., increased consumer print advertising, and new online resources. In addition, the company launches a new website, www.cuisinart.com/baby.

**2007** The company broadens its kitchen electrics line with new products in the brick oven, pizza oven, and espresso maker business. Cuisinart also continues its commitment to culinary education by sponsoring the premier public television series featuring award-winning chef Hubert Keller, of San Francisco’s famed Fleur de Lys restaurant.

In its first major launch since the redesign of its food processor, Cuisinart enters the stand mixer business with a 7-quart and a 5.5-quart model. The products deliver more power, capacity and precision than any other stand mixer on the market.

**2008** Cuisinart enters the green market with the industry’s first eco-friendly GreenGourmet® Nonstick Cookware, which was developed using manufacturing techniques that reduce harmful carbon emissions by consuming less energy.

The company also launches an online recipe widget that consumers can download directly onto any Mac or Windows-based computer desktop for easy and ready access to Cuisinart’s recipe database and video recipes. This widget and the various applications it accesses can then be emailed to friends and shared.

**2009** Cuisinart brings food processing to a whole new level with the Elite Collection™ of food processors, which features multiple nested work bowls, an exclusive BladeLock™ System and SealTight™ technology. Cuisinart also enters a new product category with the Vertical Rotisserie, while expanding other categories with the introduction of the Rice Plus® Multi-Cooker and the CleanWater® Countertop Filtration System, which also has a dedicated website, www.cuisinartcleanwater.com.

As part of its ongoing new media marketing campaign, Cuisinart establishes a presence on Facebook, Twitter and YouTube.

**2010** Cuisinart expands its signature Griddler® line with the new Griddler® Grill Centro and introduces its first Single Serve Brewing System (in partnership with Keurig). Additionally, the company wins a bevy of awards, including a Gold Summit International Award for an Eco-Friendly Press Kit, a Platinum AVA Award for its “My Pantry” online application and a Bronze Magellan Award for its Compact Portable Blending/Chopping System advertising campaign.

**2011** Cuisinart introduces the innovative Blend and Cook Soup Maker, which is not only adept at traditional blending tasks, but can perfectly sauté, simmer and boil ingredients as well. The company also debuts an app for iPhone, iPad and Android called Cuisinart KitchenSync, which wins a Silver LACP Spotlight Award and a Gold MarCom Award. In other areas, Johnson & Wales University unveils the LEED-certified 82,000 sq. ft. Cuisinart Center for Culinary Excellence facility in Providence, Rhode Island, and Cuisinart publishes the second edition of its test kitchen cookbook, Simple & Enticing Recipes.

**2012** Cuisinart garners a coveted Housewares Design Award in the Countertop Food Prep Appliances category for its Blend and Cook Soup Maker, and introduces a wide variety of new products at the International Home and Housewares Show. These include Motorized, Lever-less Toasters, the Compact Single Serve brewing system and the versatile Oven Central™, which allows home cooks to bake, roast, steam, sauté, skewer, griddle, toast and brown items directly in the unit.
Internationally known for his innovation and creativity, Chef Hubert Keller has long been considered a “chef’s chef.” His world-renowned restaurants are frequent gathering spots for local chefs and for chefs from around the globe. These include Fleur de Lys (San Francisco), Fleur (Las Vegas), and Burger Bar (San Francisco, Las Vegas, St. Louis, and soon to open in Beijing).

Chef Keller’s influence extends beyond his restaurants’ kitchens to the millions of people he reaches through his television shows and cookbooks. His PBS series, Secrets of a Chef, is starting its fourth season in spring/summer 2013. The series, combined with his frequent appearances as a judge and contestant on the highly-rated Top Chef programs over the past four years, has turned him into one of television’s most popular chefs. He also appears frequently in the media, including appearances on Live with Kelly on ABC and The Rachael Ray Show.

His cookbooks include The Cuisine of Hubert Keller (Ten Speed Press) and Burger Bar: Build Your Own Ultimate Burgers (Wiley). His latest cookbook, Souvenirs: Stories and Recipes from My Life (Andrews McMeel) will be available in November 2012.

Growing up in Ribeauvillé, Alsace, France, Chef Keller’s passion for the culinary arts ignited early. The family lived over Patisserie Keller and the children frequently helped their father with the baking. By the age of 16, Chef Keller knew he wanted to become a professional. Some of the greatest French chefs—Paul Haeberlin, Gaston Lenôtre, Paul Bocuse, Roger Vergé—recognized the teenaged Keller’s exceptional talent, trained him in their kitchens, and helped advance his career. For nearly ten years, Keller far exceeded his mentors’ expectations while working throughout France and South America. In 1982, Vergé sent him to San Francisco to open Sutter 500. He and his wife, Chantal, were immediately enchanted by San Francisco and the city was equally captivated with the couple.

In 1986, Chef Keller partnered with Chantal and Maurice Rouas to become the chef/owner of Fleur de Lys. Soon thereafter, accolades rolled in and the restaurant, already recognized as one of the most romantic in San Francisco, gained a national reputation as one of the best culinary establishments in the country. Dining beneath the colorful canopy of over 900 yards of custom fabric designed by Chantal Keller is a dramatic and delicious experience, and one that serves to heighten the experience of Chef Keller’s dazzling food and genuine charm.

In 2004, Chef Keller was invited by Mandalay Bay Hotel and Resort to open two distinctive restaurants in Las Vegas: the elegant, signature Fleur de Lys and the hip, casual Burger Bar. Chef Keller unknowingly and single-handedly launched an upscale burger craze across the U.S., which continues to this day as other leading chefs followed in his footsteps to create their own burger restaurants. In 2007, Chef Keller opened a second Burger Bar in St. Louis. Two years later, he opened a third Burger Bar in San Francisco at Macy’s Union Square, with a spectacular view overlooking the Square.
In addition to the success of his restaurants, Chef Keller has received numerous awards, including the James Beard Foundation’s Best Chef: California, and has been elected to the Foundation’s prestigious *Who’s Who in Food and Beverage*. *Food & Wine* magazine tapped him as one of the Ten Best Chefs in America, and *Restaurants & Institutions* presented him with its Ivy Award. Chef Keller has cooked for several United States presidents and was the first guest chef invited to the White House to personally prepare his sophisticated and healthy menu for President Clinton and his family.

A truly original cuisine featuring contemporary French cooking with Mediterranean accents has emerged from Chef Keller’s rich and varied career. He observes classic French principles and maintains a California-style commitment to health while incorporating the culinary traditions of Alsace, Brazil, and San Francisco. Accordingly, he pioneered a six-course vegetarian menu for Fleur de Lys, making it the first fine-dining American restaurant to offer this option. Keller’s cooking maximizes the intrinsic goodness of pure flavors and high quality ingredients, while using minimal butter and cream. His healthful cuisine led Dr. Dean Ornish, the noted cardiologist, to ask Keller to contribute recipes to Dr. Ornish’s best-selling cookbook, *Eat More, Weigh Less*.

Keller is also known for his generosity and support for a wide range of educational, charitable, and community events around the country including PBS, Make a Wish Foundation, Taste of the Nation, and Share Our Strength.
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