

# LESLEY STOWE

## The Lesley Stowe Fine Foods Cookbook

TWENTY YEARS OF DISHING UP VANCOUVER'S FAVOURITES



**LESLEY STOWE** is a Parisian-trained chef who began her own catering company two decades ago in Vancouver. In 1990, she started selling her dessert creations to restaurants and became known for her decadent "Death by Chocolate" confection. Frustrated by the lack of specialty foods in the city, she opened Lesley Stowe Fine Foods, offering customers a global selection of cheeses, vinegars, oils, breads, as well as tastings and classes. The store's success and Lesley's ability to predict and capitalize on food trends has resulted in the creation of Lesley Stowe's Raincoast Crisps—a delicious, nutritious cracker—and Lesley's contributions to several cookbooks, including The Girls Who Dish series. Visit her online at [www.lesleystowe.com](http://www.lesleystowe.com).



The creator of the famous "Death by Chocolate" brings us a food lover's collection of faves and raves from her West Coast gourmet store

Destined to become a well-thumbed guide to casual yet sophisticated eating, *The Lesley Stowe Fine Foods Cookbook* dishes up the well-known Vancouver caterer and fine food maven's own favourite recipes. Lesley Stowe, a classically trained French chef, started her own catering company two decades ago. An instant success, Lesley recognized that West Coast palates were ready for their very own slice of fine food heaven, and the Lesley Stowe Fine Food Shop was born. There, she sold her own freshly prepared starters, salads, soups, mains and sweets. Now, with a new location, Lesley concentrates on rolling out her nationally popular Raincoast Crisps while still satisfying appetites with her signature foods.

Stowe's casually elegant yet easy recipes will tempt home cooks and entertainers. From starters such as Beaujolais Figs with Prosciutto and Cambozola to

mains such as Summer Spaghettini with Fresh Corn and Grape Tomatoes, and Chicken Breasts stuffed with Muffalatta and Chèvre, the book also includes inventive seafood, sides and fabulously decadent desserts—including "Death by Chocolate," which Lesley invented (and wishes she'd trademarked).

With Lesley's savvy West Coast style, anecdotal sidebar tips, plus 16 pages of colour photos, this new favourite tips its chef's hat to the successful tradition of *The Silver Palate Cookbook* and *The David Woods Cookbook*.

"Lesley Stowe is a culinary icon here in Vancouver and has played a major part in putting this city on the map internationally.... Enjoy the culinary journey she has taken us all on over the last 20 years."

ROB FEENIE, chef and owner of LUMIERE and FEENIES

### PIZZA WITH CARAMELIZED ONIONS AND CAMBOZOLA

2 large onions  
1 tbsp (15 mL) olive oil  
1/4 cup (50 mL) balsamic vinegar  
1 lb (450 g) pizza dough  
6 oz (180 g) cambozola

Preheat the oven to 400°F (200°C). Cut the onion into 1/4" (0.5 cm) wedges and sauté in olive oil over medium heat. When the onions have softened, add the vinegar and cook until all the liquid is absorbed. Remove from the heat and cool. Roll out dough to make a 14" (35 cm) round pizza. Spread the onion mixture over the pizza dough and top with pieces of cambozola. Bake the pizza for 15 minutes, until crust is golden and cheese has melted. Serves 4.

COOKING • \$29.95 ORIGINAL TPB  
SHIPPING IN SEPTEMBER  
ISBN-10: 0-00-639584-8

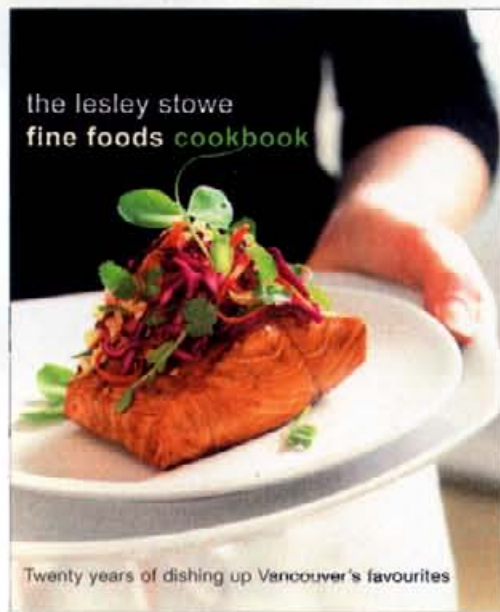
- ISBN-13: 978-0-00-639584-3
- CKB000000
- 224 pp • 8 x 10 • carton qty: 8
- 16 pp full-colour photographs
- b&w throughout
- rights acquired: world/all languages
- editor: Kirsten Hanson

### MARKETING & PUBLICITY

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"Enjoy the culinary journey."

ROB FEENIE



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