

# Violet Chez Vous x Zoom

A Super Cozy September supper



**September 1, 2020**

*Thank you Town + Gown of USC  
for bringing us all together!*

“No one is born a great cook. One learns by doing.”  
Julia Child

## Violet Sumac-Roasted Organic Chicken with Sauce Provençale



### Equipment needed:

Cast iron roaster or roasting pan  
Kitchen scissors  
Kitchen twine  
Baking tray  
Large cutting board  
Meat thermometer  
Sharp knife  
Serving platter  
Serves 2-4

1 (2.5 – 3 pound) Mary’s Organic Chicken  
High heat neutral oil: avocado oil, sea algae oil, organic grapeseed oil

### Spice Rub

1 part sumac  
1 part Aleppo pepper  
½ part kosher salt

For serving: Sauce Provençale

1. Preheat the oven to 425F.
2. For best results, snip off the excess skin from the neck and truss the chicken with twine.
3. On a baking tray, rub the chicken all over with oil. Combine the ingredients for the spice rub and sprinkle (do not rub) all over the chicken to coat evenly, catching the excess rub in the tray and reusing as needed. Transfer the chicken to a vertical chicken roaster or roasting pan.
4. Lower the oven to 400F and roast the chicken 35-40 minutes, until nicely browned, using the convection setting if you have it.

5. Use a thermometer to test the leg of the chicken for doneness...it should measure 155 degrees. Allow to rest for 10 minutes before removing the twine and carving. Arrange the pieces on a serving dish, with Sauce Provençale on the side.

## Sauce Provençale



### Equipment needed:

Blender

Makes 1 ½ cups

4 garlic cloves, peeled  
½ cup fresh parsley  
¼ cup fresh oregano  
½ teaspoon lavender  
4 teaspoons tarragon  
3 tablespoons cabernet vinegar  
2 teaspoons kosher salt  
1¼ cup olive oil

In a food processor or blender, process the garlic, herbs, vinegar, and salt until evenly minced. Pour oil, ¼ cup at a time in a steady stream, until fully incorporated. Taste for seasoning and adjust if necessary.

## Strawberry Crumble



### Equipment needed:

Large cutting board and knife  
Large bowl  
2-quart baking dish  
Large bowl  
Sheet tray  
Serving dish

Serves 6-8

### Filling

6 cups strawberries  
½ cup granulated sugar  
⅓ cup cornstarch  
1 teaspoon kosher salt  
¼ cup freshly squeezed lemon juice  
1 teaspoon vanilla extract

### Crumble

1½ cups all-purpose flour  
1½ cups almond flour  
½ cup shredded coconut, unsweetened  
1 cup granulated sugar  
1 teaspoon baking powder  
1 teaspoon kosher salt  
1 cup unsalted butter, cold, diced

1. Preheat the oven to 375°F. Prepare the **Filling**: On a cutting board with a sharp knife, hull the strawberries and cut into halves or quarters with a sharp knife. Transfer to a large bowl. Gently toss together the strawberries, sugar, cornstarch, salt, lemon juice, and vanilla, taking great care not to crush the strawberries. Transfer to a baking dish.
2. Prepare the **Crumble**: In a separate bowl, toss together the flour, almond flour, coconut, sugar, baking powder and salt. With a fork or your fingers, cut in the cold butter into the flour mixture until the pieces resemble small peas. Sprinkle the crumble evenly over the strawberry filling.
3. Place the dish onto a half sheet tray and bake until the crumble is golden brown and the filling is bubbling in the center, about 40-50 minutes. Cool at least 30 minutes before serving. Serve warm or room temperature, with whipped cream or a scoop of vanilla bean ice cream.



Violet Los Angeles founder **DANA SLATKIN** always dreamed of opening a delightful neighborhood gathering place, like the ones where she spent so much time while studying and working in Italy and France. Born in Los Angeles, Dana is a graduate of U.C. Berkeley and The Culinary Institute of America. She trained with chefs Georges Blanc and Michel Guèrard at their eponymous Michelin three-star restaurants in France, patissier Pierre Hermé at Fauchon in Paris, and David Bouley in New York City. Dana moved back to Los Angeles to become General Manager at L'Orangerie. In 1994, she helped launch the Beverly Hills Farmers Market, later using the name and inspiration for her own line of snacks and baked goods, which she sold to airlines and supermarkets for a decade. Dana's first cookbook, *Summertime Anytime: Recipes From Shutters On The Beach*, was published in 2008 by Clarkson Potter. As the Beverly Hills Farmgirl, she ran a cooking school and shop for twelve years. She is a mother of three, a board member of the Berkeley Food Institute, a classical pianist, and an avid crosswordist.



After completing a degree in Anthropology from UCLA, **DAVID KIANMAHD** realized his true passion for the culinary arts and began his journey cooking for Jared Simon at the bygone Violet in Santa Monica. Seeking to expand his knowledge, David pursued a degree from the Culinary Institute of America in Hyde Park, New York. He returned to Los Angeles to continue cooking under chef Susan Feniger at Street. David enjoyed the fast pace of the kitchen, but his potential for management was truly realized while working for The Hillstone Restaurant Group. After managing five different concepts for Hillstone, David moved on to become Executive General Manager for the celebrated Jon & Vinny's Italian, uniting his passion for great service and chef-driven restaurants. Violet Los Angeles is a natural evolution for David, combining culinary excellence, hospitality and education in the vibrant community where he spent his college years.



Violet LA's pastry chef **JAMES ROSSELLE** graduated from the California School of Culinary Arts and then moved onto New York, where he was hired by Ron Ben-Israel, renown New York cake designer and judge of the hit Food Network show *Cake Wars*. There James honed his skills as a pastry artist with fondant and gum paste. After New York, James worked as a pastry chef at TRU Restaurant in Chicago and the Notter School in Florida. He then moved to Los Angeles, where his gorgeous cakes brought new life to Bottega Louie and put iPic on the map as a national culinary player. James has won four Cake Challenges on the Food Network, as well as two international cake designer awards. He continues to wow fans with his exploding confetti cakes, very own edible Disco Dust, and all-around sugar-sweet personality.