



Welcome to Shop with the Chef Series 2007!
Featuring Executive Chef Lionel Le Morvan of Ma Maison

Growing up with a family of chefs in his parents' home in Paris and the family home in the Normandy countryside, fishing, gardening, and mushroom foraging were simply a part of life for Lionel. As a child, Lionel exhibited an inclination towards culinary arts. A favorite story Lionel likes to share is his mother and older sister went to the grocery store and upon returning, found eight-year-old Lionel standing on a stool, flambéing bananas! By age 16, Lionel began studying with Master Chef Jacques Le Divellec in La Rochelle. Several years later, Lionel began traveling, studying and practicing culinary arts in Japan, the Mediterranean and the Caribbean. He chose to spend 10 years perfecting his culinary skills in the Caribbean.

In 1998, Janet and Lionel returned to Janet's hometown of Aptos, where Lionel worked as Chef at the locally renowned Shadowbrook restaurant for two years. After a stint of four years at Bear Valley Lodge running the Food and Beverage Department, Lionel and Janet felt ready to open a restaurant of their own and opened Ma Maison in February 2005.

Chef Lionel takes great pride in using only the choicest of free-range meats, wild seafood, hand-picked organic produce from the farmers market and sommelier-selected California and French wines on the menu. At Ma Maison, you feel like a treasured guest in this classically elegant yet homey setting and instantly seduced by the warm and romantic atmosphere upon entering this beautifully renovated 1928 home.

Ma Maison is located at 9051 Soquel Drive in Aptos, California. Dinner served Tuesday – Sunday, 5:30 PM until closing. Lunch served Tuesday–Friday, 11:30 AM until 2:00 PM. For reservations, call 831.688.5566.

Ratatouille

- 1 small onion, diced
- 1 bell pepper, diced
- 2 tablespoons olive oil
- 2 garlic cloves, chopped
- 2 tablespoons tomato paste
- 1 pinch Herbes de Provinces
- 2 bay leaves
- 1 cup dry white wine
- Water
- 1 eggplant, diced
- 2 zucchini, diced
- 1 nice heirloom tomato, diced
- Salt, pepper and cayenne pepper

- (1) Sauté onions and bell pepper in two tablespoons olive oil until slightly softened over medium high heat. Add garlic, tomato paste, herbs and bay leaves.
- (2) Add wine, eggplant, zucchini and tomato with a little water, if needed, and salt, pepper and a pinch of cayenne.
- (3) Cook for 30 minutes. Taste for seasoning and adjust.

Red Beet Dressing for Salad

- 2-3 red beets, oven roasted in foil until tender
- 1 tablespoon Dijon mustard
- 1 red beet
- 1 cup olive oil
- 1 cup hazelnut oil
- 1/2 cup apple cider vinegar
- Salt and pepper

- (1) Peel cooked beets; reserve one or two for salad.
- (2) In food processor, combine mustard, 1 cooked beet, olive and hazelnut oils and vinegar. Add salt and pepper to taste.
- (3) Use as a dressing for a salad of mache* or other greens, such as Belgium endive, and the reserved beets. Add sliced heirloom tomato, if desired.

** Once considered a coarse weed, mache (pronounced "mahsh") is now a chic salad green. Before French farmers began cultivating it in the 17th century, mache (Valerianella locusta) was harvested from fields where it grew among cereal crops like corn, rye, and wheat—hence one of its common names, corn salad (it's also known as lamb's lettuce). The sweet, slightly nutty leaves are tender and juicy. To truly appreciate this delicacy, serve mache the traditional European way: lightly dressed with a simple vinaigrette. If you have hazelnut or walnut oil, this is the green to drizzle it on. The French also like to add chopped, hard-boiled eggs or sliced roasted beets. Mache is good mixed with sharper-tasting greens like arugula or endive. Or try braising it lightly as you would spinach.*

—Sunset Magazine, February 2005