

## Artful Food with Leo and Suzanne from Bravo's *Chef Academy*



*Sur La Table*

January 26<sup>th</sup>, 2010



### Menu:

Tomato Crostini with Goat Cheese and Fontina

Fusion Chicken Skewers with Mango Salsa Fresca

Curried Cheese and Chutney Turnovers

Whiskey Cocoa Pot with Butterscotch Sauce and Half  
Whipped Cream

**\*\*For recipes seen today, visit Suzanne's website\*\***

Leo was arguably the best chef out of the students on *Chef Academy* and is now working as a personal chef for an A-list celebrity. He is also available to cook for events and is in talks to become the executive chef at an international five-star hotel.

[www.leonardgoodloe.com](http://www.leonardgoodloe.com)

Suzanne, who became the fan favorite, is a quirky blonde housewife from Orange County – and was the only person to get kicked out of the Academy. She is now in talks to develop her own lipgloss and jewelry lines, and write a book of her famous one-liners.

[www.suzannewinn.com](http://www.suzannewinn.com)