

KidBeat

KIDS' CLASS AT STEPHAN PYLES

The icing on the cookie

8-year-old fan of 'Ratatouille' will help lead a class inspired by the movie

If the Stephan Pyles restaurant offered a cookie-decorating class, what would Remy from *Ratatouille* do?

Sign up as quickly as possible.

That's why 8-year-old *Ratatouille* fan Olivia Moschetti is already on board to help her dad, Stephan Pyles executive chef Jeff Moschetti, and executive pastry chef Katherine Clapner teach kids ages 7 to 12 the art of cookie decorating on Saturday. The fun will also include breakfast for kids and adults, in addition to goody bags with recipes, aprons, hats and cookie cutters.

"I'm looking forward to the decorations," Olivia says from her home in North Richland Hills, adding that her mother really likes cookies and she's particularly excited about making some for her.

"I've never decorated cookies before, but I've made decorated cakes and decorated cupcakes," she says. "My best decoration is with roses, where you put a 'Happy Birthday' or 'Happy Anniversary' in the middle."

Chef Jeff, as many call him, has been studying pictures of Pixar star Remy, the animated rat who dreams of becoming a great chef, as he and Ms. Clapner brainstorm the actual decorations. He says he's looking forward to having Olivia and her 13-year-old brother, Evan, as his sous-chefs.

They already help him in the kitchen at home.

"We cook every Sunday," he says. "We plan out our dinner and we go to the store and shop together and come back and cook. That's our thing."

He hadn't seen the movie himself when he was being interviewed but planned to catch it with Olivia before class. After all, it comes highly recommended by both his daughter and Stephan Pyles himself. There aren't many movies, he notes, that would get such high marks from a second-grader and a celebrated chef.

"Stephan Pyles said he thought it was a fabulous movie — well-written, great message, really true

KIDS' ENTERTAINMENT



NANCY CHURNIN
nchurnin@dallasnews.com

to life and true to the kitchen," he says.

As for Olivia, well, she just couldn't stop talking about it, chef Jeff says. That's because Olivia identifies with it.

"Remy reminded me of both of us — me and my dad," she says. "I'm going to be a chef when I grow up. I made this recipe up with strawberry leaves ... and berries and orange juice and bread and cream. But the first thing I'm going to make when I'm a chef is eggs with onions, tater tots, cheese, ham steak and a little more stuff, but I don't remember what else yet."

Saturday from 11 a.m. to 1 p.m. at Stephan Pyles, 1807 Ross Ave., Suite 200. 214-580-7000 or lmoore@stephanpyles.com. Reservations are required. ▶ \$50 per child includes breakfast for the child and accompanying adults plus a goody bag with recipe, apron, hat and cookie cutter.



Participants will learn how to decorate cookies.



Hosts for the lesson will include (from left) executive pastry chef Katherine Clapner and kitchen assistant Olivia Turgeon, 14, along with Olivia Moschetti, 8, and her dad, executive chef Jeff Moschetti.

Photos by AHNA HUBNIK/Staff Photographer