

Sugar Rush!

We talk to three legendary ATL pastry chefs and three new sugar czars about the latest dessert trends, summer sweets and what they eat when no one's looking | *By Danny Bonvissuto | Portraits by Sarah Dorio* |



The Elvis Impersonator: Kirk Parks

DESSERT TURF: Rathbun's, Kevin Rathbun Steak and Krog Bar. **SIGNATURE SWEETS:** Banana peanut butter cream pie; gooey toffee cake with Jack Daniel's ice cream.

Trademark: Like Elvis, I like anything made with bananas, peanut butter and chocolate. **Showoff technique:** Tempering chocolate. **What you're fascinated with right now:** Working with gelatin. **Most unusual dessert you've made:** I once made a chocolate cake that was filled with



dulce de leche. On top of the cake I made a pontoon boat made out of tempered chocolate. **Best compliment:** One woman told me that my sticky toffee pudding was better than one she'd had in Gordon Ramsay's restaurant in London. Maybe Gordon was having an off day. **Local pastry chef you admire:** Erin Mooney at BLT Steak made this phenomenal coconut sorbet with minted meringue on one of my visits. **Guiltiest sugar pleasures:** Gummy bears, red licorice and caramels with sea salt. **If you weren't a pastry chef, what would you be...**a cabinet maker; I love to work with my hands and with wood.



The Artist: Kathryn King

DESSERT TURF: Aria. **SIGNATURE SWEETS:** Warm chocolate cheesecake; tangerine panna cotta; and toasted lemon pound cake with vanilla roasted plums.

Trademark: Adult versions of childhood favorites. **Showoff technique:** Currently, I like to keep it simple. **Fave dessert trend:** Chefs with gardens. **Trend that's so over:** I hope molecular gastronomy is out. I don't think it's the kind of food you go back for again and again. **What you're fascinated**



with right now: I'm crazy for locally sourced summer fruits combined with pastry, cake or custard. **Most unusual dessert you've made:** I made a chocolate dessert that had 12 different steps. It consisted of two very thin chocolate half domes filled with chocolate mousse and fitted together with a thin cookie to form an egg shape....Chef Gerry Klaskala dubbed it "The Fabergé Egg." **Guiltiest sugar pleasures:** I love Reese's Peanut Butter Cups: they're the perfect balance of salt and sugar. **If you weren't a pastry chef, what would you be...**an artist. I do some silversmithing. If I thought I could make a living at it, I would.



The Multi-tasker: Jonathan St. Hilaire

DESSERT TURF: All the Concentrics restaurants (ONE, midtown kitchen, Parish, Tap, etc.) **SIGNATURE SWEETS:** Warm chocolate clafoutis with mint chip ice cream, bitter chocolate sorbet, chocolate crumble and vanilla cream; butterscotch pot de crème with chocolate madelines.

Trademark: Simple with great flavor. **Showoff technique:** Spraying desserts with chocolate or making any type of croquant. **Fave dessert trend:** Retro



desserts and molecular gastronomy. **Trend that's so over:** Hopefully cupcakes. **What you're fascinated with right now:** Sous vide fruits. **Most unusual dessert you've made:** Fig carpaccio with curry candied pistachios and whole-grain mustard ice cream. **Philosophy:** Keep it clean with lots of colors and great flavors. **Local pastry chef you admire:** Arnaud Berthelie at Ritz-Carlton Buckhead. **Guiltiest sugar pleasures:** Cadbury eggs and Sour Patch Kids. But after eating sweets all day, I really just long for a hamburger. **If you weren't a pastry chef, what would you be...**an environmentalist or an animal activist.

FRUIT POINT
From left: Parks' banana cream pie; King's tangerine panna cotta with tangerine sorbet; and St. Hilaire's warm cornbread with macerated strawberries.