

# Chef hones skills with some of the best, shares talent with patrons

By Brad Pedersen Staff Writer  
March 8, 2012



A Norwin High School graduate hopes to share her gourmet cooking style, which she honed while working with top European chefs. Chef Lisa Hyde Grosz, 46, opened The Pig and Truffle in October, an interactive restaurant where she teaches patrons how to make her dishes before serving them. Food has been a lifelong passion for Hyde Grosz, who first stepped into the kitchen when she was 7 years old with her large Italian family.

"Cooking is how you show you're passionate," she said. "It's not a profession; it's part of my personality — it's who I am, and I really wanted to be the best I could be."

Hyde Grosz first enrolled in a culinary school in southern Florida in 1990. But she felt the classes moved slowly and were led by teachers, not chefs. It helped her quickly decide culinary school was not for her, she said. Her desire to work with a chef led her to travel to Europe in 1998 and enroll in Private Culinary Arts Programs in Europe. When she wasn't in school, Hyde Grosz worked at Michelin Star restaurants and traveled to different destinations, such as Italy and England, to work with different chefs.

After spending time in Paris, Hyde Grosz moved on to Le Manoir aux Quat'Saisons, a hotel-restaurant in Great Milton, Oxfordshire, England, where she learned from self-taught chef Raymond Blanc. "I went to Le Manoir aux Quat'Saisons because of Blanc," she said. "After class that very first day, he asked me to work with him in the kitchen, and it was just surreal." Hyde Grosz described Blanc as a brilliant chef.

She admitted it was intimidating to have the opportunity to work with someone she admired as much as Blanc. After completing classes with Blanc, Hyde Grosz went to London, where she dined with celebrity chef Gordon Ramsay, from "Hell's Kitchen" and "Ramsay's Kitchen Nightmares," at his restaurant, Petrus. "I've met and worked with some of the greatest chefs in the world on a one-on-one basis, which really started this journey for me," Hyde Grosz said.

"I've gone to England nine times, visited every wine region of France, visited Tuscany four times, and am going to Madrid, in hopes of having an experience with some chefs there." Hyde Grosz hopes to share her cooking experiences with guests at her restaurant on Millersdale Road, Greensburg, which features a cooking lesson, followed by dinner. Hyde Grosz leads each lesson, which accommodates two to 30 participants.

The restaurant does not have a set menu. Instead, Hyde Grosz's customers tell her what they want to learn how to cook and have for dinner.

"It's a three-hour course that starts out with an appetizer, followed by the lesson and meal, a glass of wine, bread pudding for dessert and a recipe book to take home," she said. "It's a one-on-one opportunity based on what interests my customers."

Hyde Grosz led a class on how to cook a beef bourguignon for North Irwin resident John McIntyre. McIntyre, who also is a member of North Irwin council, described the class as welcoming and informative. "She took us from the beginning of the meal, while explaining the French culture and different ways to prepare the meals," McIntyre said. "It was more of an event than a meal, and every part of it was excellent."

Anyone can become a good cook, as long as they take the time to understand the fundamentals and are inspired to try different recipes and techniques in the kitchen, Hyde Grosz said. She hopes her lessons and meals at The Pig and Truffle inspire her customers to continue to improve as cooks.

"It's about sitting at a chef's table and having an experience," she said. "Pig and Truffle is not a cooking school, restaurant, or party venue — it's whatever my customers want it to be." "It's about food, experiences with food and having a confidence in you."

For more information on The Pig and Truffle, visit [www.pigandtruffle.com](http://www.pigandtruffle.com).