

HAWKSWORTH RESTAURANT  
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IN THE KITCHEN



# chefs AT HOME

Three of Vancouver's top chefs invite us into their home kitchens – efficient yet unpretentious areas that reflect their love of food, and family.

BY MICHELLE HOPKINS

As David Hawksworth opens the door to his Yaletown condo, his cell phone rings, while Heston, his three-year-old son, tugs at his leg for his attention.

It's a busy time for the BC Restaurant Hall of Fame inductee and owner/chef of the highly anticipated Hawksworth Restaurant, which is slated to open in April in the Georgia Hotel.

At home, he moves with ease in his small but functional kitchen. It is adorned with stainless steel countertops, top-of-the-line stainless steel appliances and an over-

sized butcher-block cutting board.

As Hawksworth checks on the medley of tomatoes, fennel and onions roasting in the oven, he openly admits to being a carb junkie. His kitchen cupboards are always stocked with various types of pasta, rice (from sushi to risotto) and good artisan bread.

"I also always have on hand fresh chilies, mustard seeds and ginger," he adds.

Hawksworth says he cannot do without his Le Creuset pots and pans, from France, or his KitchenAid blender and grinder.

"I also have an overzealous coffee machine," he says with a smile.

For sentimental reasons, his *pièce de résistance* is his grandmother's pressure cooker, although he sheepishly admits he doesn't use it as much as he should.

Asked if his wife Annabel does the cooking at home he breaks into a grin.

"Annabel makes a mean toast," he quips.

Meanwhile, Heston pipes in that he and his dad like "to cook pancakes and poached eggs on Sundays."

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FACING PAGE: Chef David Hawksworth, assisted by his three-year-old son Heston, prepares Roasted Tomato and Fennel soup in his Yaletown condo kitchen.

Gerry Kahrmann/PNG

ABOVE: Meeru Dhalwala and Vikram Vij in their kitchen at home in Vancouver.

Glenn Baglo / PNG