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sinking our teeth into more than the food

INGREDIENTS

the chef + the recipe + the tools + our camera

Kitchens at the Denver - Miele kitchen designed by Chris Marcilliott

Dylan Moore | Deluxe

Pancetta, Pea & Leek Risotto

Deluxe restaurant on South Broadway is a study in understated elegance and bold authenticity. One that has helped shape the previously derelict strip of dive bars into the chic nightlife hub that it is today. Inside Deluxe, dark wood tones and warm lighting play with stainless steel and white porcelain tableware, creating an inviting atmosphere to indulge the palate. Knowledgeable servers in laid-back, but stylish T-shirt-and-jeans attire set a casual ambience and invite friendly conversation. The recently remodeled space displays a beautifully preserved 1920s mural on the restaurant's north interior wall which evokes Denver's rich history in the midst of owner and chef Dylan Moore's au courant culinary offerings.

The seasonal menu is an extension of Moore's curiosity and global food interests. "I play with Thai food, I play with Indian food, but I'm French trained, so it's kind of worldly," says Moore. The guiding principle behind the menu at Deluxe is freshness. Moore uses Colorado beef and sources many of his ingredients from local farmer's markets during the summer. "I'm kind-of a California clean guy," says Moore. "I go back to my roots: fresh herbs, fresh fish, sort-of multicultural, but I don't like all of the labels, like California cuisine, global cuisine, etc. They're kind of played out, and I don't know if I fit into any of those categories. I like to go by Dylan-ese."

Being hands-on allows Moore to take an intuitive approach to menu planning. "We have a seasonal menu, but I change it all the time. If something's bugging me on the menu; if an ingredient isn't coming in right, I'll change it that day. Or if I discover something new that I like, then it's on the menu the next day, I have the freedom to do that."



Chef Dylan Moore prepares fresh leeks in the large-basin stainless steel sink in the Miele/UltraCraft kitchen.

"we're curing our own pancetta in-house, so this actually cured in the fridge, and then I tie it up and hang it in the basement for ten days."

A Boulder native, Moore has been working in restaurants since he was six-years-old. His mother opened the famed Lucile's, which is named after his grandmother. In the early 90s, Moore went to California to attend culinary school, but an apprenticeship with star chef Jeremiah Tower proved to be more instructive, and Moore eschewed the academic route. Returning to his stomping grounds, Moore opened Deluxe seven years ago. He has since opened Deluxe's lounge counterpart, Delight, right next door, which boasts a distinctive drink menu amidst a beautiful collection of Americana signage, as well as Deluxe Burger on East Colfax right next to Mod Livin'. And if that wasn't enough, he is now in his second summer at the helm of the Deluxe Street Food Truck, which can be found cruising around Denver farmer's markets and touching down at local outdoor events throughout the summer. Even so, Moore can still be found cooking behind Deluxe's open kitchen bar four nights a week. "You can sit right where I'm cooking, so we can have a face-to-face, while I'm grilling right in front of you," says Moore. "You can sit six people at the counter, and you can feel the heat."

For *Modern In Denver*, Moore created a summer risotto, with house-cured pancetta. "We wanted to do something summery. My girlfriend made it this weekend and it came out really good," says Moore. "Something I've been playing with is we're curing our own pancetta in-house, so this actually cured in the fridge, and then I tie it up and hang it in the basement for ten days." Moore compliments the fresh, light meal with a mixed-greens salad with arugula and a touch of olive oil, and pairs it with a dry bottle of Pinot Grigio.

The Kitchen

Moore prepared his summer risotto for *Modern In Denver* in the Miele kitchen designed by Chris Marcilliott at the Kitchens at the Denver showroom on 7th and Kalamath St. The design melds graceful form



FROM TOP RIGHT:
The risotto's main ingredients; house-cured pancetta, peas, Arborio rice, and pea puree make a colorful composition.

Chef Dylan Moore cuts his house-cured pancetta and prepares his summer risotto in the Miele/UltraCraft kitchen at Kitchens at the Denver.

Bowls of salt, olive oil and garlic sit on the wenge wood counter.



The Miele/UltraCraft kitchen was designed with elegant efficiency, balancing minimalist styles from East and West. Chef Dylan Moore's cooking is the perfect compliment.

with efficient function into an ingenious use of space. "We wanted to make a big kitchen in a little area and pack as much functionality into it as possible," says Marcillioff, who designed the storage in the compact kitchen with a family of four in mind.

The Kitchens at the Denver showroom design shares Deluxe's attention to detail and sensitivity to global influences. A fine-artist-turned-designer, Marcillioff gave the kitchen dramatic angles that mingle with elegant curving lines, suggesting a confluence of cultural inspirations. Aluminum fixtures and recycled-glass surfaces by Silestone are tempered by warm wenge wood and light bamboo, creating a space which feels intuitively livable. Low profile cabinetry with cleverly placed supports lends a sense of weightlessness to the large masses of countertop, while intersecting lines and shapes conjure abstract expressionist ideals, with a nod to European design economy.

The kitchen is modern through and through, from the decisive visual composition down to the finest details of construction, employing the latest in cooking, cleaning and refrigeration technology by Miele, with efficiency and style as top priorities. An energy-saving stove that cooks faster, smart-cooking ovens that turn off when your food is done, and a dishwasher that senses the soil content of a wash and switches to a new cycle accordingly, all translate into money saved for clients.

An Asian aesthetic influence adds a delicate asymmetry to the sharp architectural lines to achieve a seemingly effortless arrangement of ergonomic elements. Everything in the kitchen is designed to fit the human body, with as little bending and effort required as possible. "I wanted you to be able to move through it with ease. The less you have to twist and move around in your kitchen, the happier you'll be," explains Marcillioff. "Plus, all the cabinetry and appliances

are one-hundred-percent integrated, so you just have very clean, smooth lines all the way across the kitchen. It's very soothing."

Kitchens of Colorado, the largest privately-owned kitchen designer west of the Mississippi, provides start-to-finish kitchen fulfillment from the very top luxury brands, all the way down to price point options in new builds and remodels, throughout the state. They design everything from the very modern to the very traditional depending on a client's needs. The design featured in *Modern in Denver* has been used as a template for six projects so far in the Denver area, with different woods and finishes made custom for the client.

ABOVE RIGHT: Ergonomic, soft-closing cabinets are 100% integrated with appliances to create one smooth plane of form along the back wall.

BELOW RIGHT: A Miele steam cooker (left) replaces a microwave in this kitchen, next to a full coffee beverage system, with plate and mug warmers below, all integrated seamlessly in between spacious cabinets.

BELOW: The Miele smart ovens, tucked neatly under the wenge wood counter top, each come equipped with dual-rotisserie cookers and a system that monitors your meal and turns off the oven when it's done, saving both energy and time.





Presentation is everything: The risotto with house-cured pancetta, garnished with parsley and Ramano fills the kitchen with a summery aroma.

Pancetta, Pea & Leek Risotto - Deluxe Restaurant

6 ounces pancetta, diced
 2 cups frozen peas, thawed
 2 tablespoons extra virgin olive oil
 2 large leeks, white & pale green part only, diced and rinsed with cold water
 2 cups Arborio rice
 8 cups boiling chicken broth
 1/2 cup dry white wine
 1/2 cup Ramano, grated
 salt & ground pepper to taste
 2 tablespoons chopped Italian parsley

In a saute pan, cook pancetta on low heat until crisp, with slotted spoon, drain on paper towel.

In a blender, puree 1/2 of peas with one cup of chicken stock.

In a large sauce pan, heat olive oil, saute diced leeks until just softened. Add rice, coat with olive oil and add the white wine with the chicken stock until just covered. As the rice absorbs the stock, add more stock to keep covered while stirring. Continue stirring until rice is al dente, add peas, pea puree, pancetta, 1/2 ramano, and salt and pepper to taste.

To plate, garnish with parsley and Ramano...serve.