



## Seven Pastry Chefs, Interviewed

by Emily Bell, Katherine Martinelli, and Francoise Villeneuve

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After travelling the country meeting and tasting with pastry chefs, we've compiled a collection of interviews with six of the top talents we've come across. From the Big Apple to Tinseltown, Pastry Chefs Kat Craddock, James Distefano, Kei Hasegawa, Jenny McCoy, Dahlia Narvaez, Carlos Salgado, and Luis Villavelazquez share their backgrounds, pastry philosophies, and future goals. Read their interviews, bios, and recipes to get an in-depth glimpse into the minds of some of the most impressive pastry chefs across the US.

And for more interviews, bios, and recipes from great young pastry minds, check out our 2009 and 2010 Rising Star Pastry Chefs, [Jordan Kahn](#), [Adrian Vasquez](#), [Jiho Kim](#), [Brooks Headley](#), [Robert Truitt](#), [Deanie Hickox-Fox](#), [Dana Cree](#), and [Matt Kelley](#).



### Luis Villavelazquez

Pastry Chef Luis Villavelazquez recalls first being interested in pastry as a child when spending time at his mother's workplace, restaurant *Sally's* in Potrero Hill. In 2007, he began as pastry chef at *Orson* before joining the team at San Francisco's *Absinthe*. He specializes in unusual flavor combinations, such as Italian digestif Fernet Branca, honey, and figs, and esoteric ingredients such as beets and Douglas fir. In October 2009, his farmers' market bakery stand also began making its weekly appearance at the Ferry Building with more mainstream cupcakes and doughnuts to expand *Absinthe's* reach. Eventually he wants to open his own restaurant that transports the late-night dining scene of New York City to San Francisco.

[Biography](#) · [Interview](#)

**Recipe:** [Green Tea Biscuits with Elderflower-Wrapped Kabosu Lime Parfait, Tobacco Meringue and Black Pepper Grapefruit Reduction](#)