



JOYA

Photos by Kerry Paul

Executive Chef **Fabrice Roux**

Age: 34

Hometown: Laon, France, near the Champagne region

Experience: Went to culinary school in Laon and then moved to Paris to work at the Hotel de Crillon and Fauchon. He met his pastry-chef wife while working at Fauchon; they later moved to San Francisco, where he worked as sous chef and executive sous chef at Grand Café at Hotel Monaco. He also worked as executive sous chef at Eiffel Tower Restaurant, Paris Resort, Las Vegas, before joining Joya.

Mentors: Christian Constant and Eric Frechon, both of whom worked at Hotel de Crillon. Freschon won the prestigious Meilleur Ouvrier de France title and is now the chef at Le Bristol. Here in the U.S., Paul Arenstam at the Americano Restaurant (at Hotel Vitale) in San Francisco.

Favorite food: Paella

Early motivation: "My grandmother. We lived in the country so everything was organic, from produce to cheese to chickens. There were no chefs in my family but everyone loved to cook. My grandmother was the one who told me to go to culinary school and I did and I loved it."

Dish most proud of: Baked king salmon in banana leaf. It's cooked with scotch bonnet chile cream, banana squash and brussels sprouts, and the combined flavors are delicious.

Favorite leisure activity: "Spending time with my 6-year-old son."

If you weren't a chef, what would you be: "An architect. I love creating and building from scratch. But it takes too many years in school to become an architect. Culinary school was perfect for me."

— Kristine M. Carber

Joya Restaurant & Lounge
339 University Ave., Palo Alto
650.853.9800; www.joyarestaurant.com



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Paella

Serves 6

Ingredients:

1 pound each mussels and Manila clams, cleaned
 1 pound squid, sliced into 1/4 inch rings
 1/2 pound baby scallops
 1 whole chicken, cut into 12 pieces
 1 pound fresh prawns
 3 vine-ripened tomatoes, diced
 1 onion, sliced
 1 red and green pepper, julienned
 1 cup English peas
 1/2 cup fresh Italian parsley

4 cloves garlic, minced
 4 strands saffron
 2 teaspoons pimenton (smoky paprika from Spain)
 3 cups paella rice (short grain from Spain)
 3-4 pints chicken stock
 1 cup extra virgin olive oil
 Salt and pepper to taste
 1 lemon, cut in wedges

Directions:

- Heat olive oil in a large paella pan; add chicken (seasoned with salt and pepper) and brown. Add onion, garlic, peppers and tomatoes; cook on medium heat until vegetables soften. Add rice; mix well with chicken and vegetables to coat with oil. Turn up heat to medium high and cook for two to three minutes.
- Slowly add the broth, saffron, salt and pimenton to the rice. Cook on high heat for five minutes, then lower heat. Add the squid and cook for five minutes, then reduce heat to simmer. Chop parsley and add to the paella; mix well. Cook for 10 minutes, stirring occasionally.
- In a separate pot, steam the clams and mussels until they begin to open. Set aside.
- Add prawns, baby scallops and English peas to the dish and cook an additional five minutes.
- When the stock is absorbed into the rice, turn off the heat and add the clams and the mussels. Cover the dish with foil and allow to stand for a few minutes. Garnish with lemon wedges.