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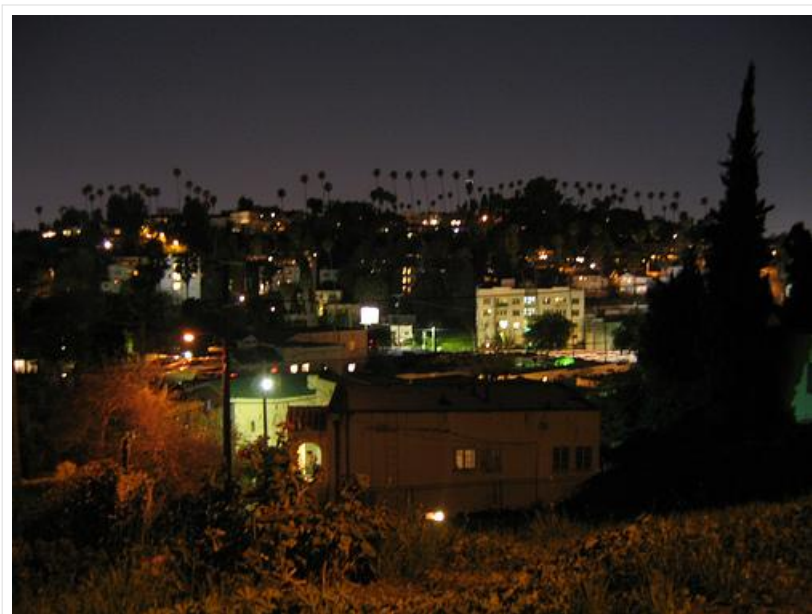
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# IMMAEATCHU

I EAT, COOK & LIVE IN LA

2.06.2006

## Nocturnal Activity in the Silverlake Hills - Writing Pad



What a great view from the Silverlake Hills. Especially the rows of palm trees lined up in the furthest hills - it's so LA. And in one of these hills a writing class takes place every Thursday. One called Writing Pad and one that I've joined with a friend's brilliant suggestion of the ancient system of bartering.

One distinct feature of Writing Pad is its offering of tasting plates, dessert and tea. I have taken over the savory part of this bit, while leaving the dessert up to Marilyn, the dessert-saavy class facilitator. The space is already so welcoming, relaxing, and spotlessly clean. Adding delicious food to this only furthers the pleasantries of a relaxing Thursday night.

### ABOUT ME

YOONY

LOS ANGELES, UNITED STATES

i eat, cook & live in LA.

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For the third winter class and my first menu, I offered a simple rustic Italian fare:



Homemade Ricotta with Maple Syrup, Bacon & Crostini



Balsamic Roasted Onion with Toasted Pinenuts & Parmigiano



Hot Tunisian Olives

Ricotta is an Italian cheese that is made from whey. So technically it's not a cheese but a byproduct. Homemade ricotta recipes usually use milk and an acid in the form of lemon juice, vinegar or buttermilk. I never even thought of making ricotta cheese at home until I read about it on [Becks & Posh](#). The first

batch, only yielding bit over a cup, turned out really creamy and

moist because I didn't let the milk curdle enough. First time jitters I guess. I cooled and saved the milk to try a second batch in my le creuset pot and it came out so much better with the normal yield amount of about a pint or 1 pound. Ricotta gnocchis to come about shortly.

I roasted red onion wedges with lemon-thyme, olive oil and balsamic vinegar. Something rich, sweet, savory and nutty, thanks to roasting powers, to complement the mild milky ricotta. Originally I wanted to crumble some gorgonzola over the onions but the ricotta might have gotten a beating from it, leaving its delicate flavors unrecognized. I shaved some parmigiano reggiano for a kick of sharp nuttiness. Real parmesan is something to appreciate. Delicious. I also got some Whole Foods' Hot Tunisian Olive Mix just as a side kick.



Marilyn made Lemon Creme Brulee for dessert. So yummy. You can tell because I plundered half of it before I realized I forgot to take a picture. That happens a lot to me. Anyhow, check out the class. Maybe you can join for some delicious writings and eatings.



[www.writingpad.com](http://www.writingpad.com)

Other Writing Pad & [immaeatchu](#) menus

POSTED BY YOONY AT 2/06/2006

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**10 COMMENTS:**

♥dex said...

This class sounds fantastic!

Who was it that recommended it to you?

I would sign up simply to eat more of anything made by you! ;)

10:39 PM

yoony said...

hi dex! it was actually brett's idea to cook for the class but natasha's friend runs it. i think you would really enjoy. let your creativity flow. :) otherwise, just EAT.

6:36 AM

kristy said...

Fabulous pictures! Hmm...am def going to check out the writing pad. Love the name!

11:42 PM

yoonyang said...

Me hungry...yum. Marilyn and Jeff are tres cool, no?

1:00 PM

yoony said...

thanks kristy! great name and great idea, imo. :)

hi yoonyang! they is tres cool. in a cool place. in the cool hills. heard you and T had dinner over there. lucky! :)

1:51 PM

eatdrinknbmerry said...

Yoony, that sounds like a lot of fun. I remember reading about your hipcooks experience and this sounds like it's right up there. Your photos are awesome! I love Silverlake too. I'd love to move there but it would just be too far from my work. Is this class a one time thing?

7:15 PM

yoony said...

hi dylan,

although i have always faltered in writing throughout school i enjoy this writing class a lot. it's a fun and peaceful way to spend a weeknight. and the other class members are such good writers i really like listening to their pieces. the session i'm taking is 9 weeks long but there are other classes being offered. i'll email you a descript. :)

8:21 PM

justinsloe said...

"faltered"

class is already paying off, before you would have said "fucked up"

;)

10:19 AM

yoony said...

sloejams,

lol. i flying high now huh? jk. don't worry i keep the Fs in my pocket for another time.

11:11 AM

TASH said...

Yoony is modest. She's actually a very talented writer, almost a better writer than cook!

12:57 PM

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