



**Stephanie Mazzone**  
**Pastry Chef: Coco Pazzo**  
**smazzone@cocopazzochicago.com**  
**312.836.0900**

Stephanie Mazzone grew up in the Chicago suburb of Brookfield. Her earliest baking memories are when she was five years old and she would mix flour, water and eggs together and call them muffins. There was no sugar, flavoring or rising agent...just simple ingredients and the vivid imagination of a child. And yes...her family adored every bite. As Stephanie grew, she focused on the savory side of cooking with a dream of becoming a chef. However, after her first baking class in culinary school, she shifted direction and set her sites on becoming a pastry chef.

Stephanie's education and experience has taught her the critical discipline in working with desserts: the importance of knowing how to handle and care for delicate items in order to make them look and taste "magical". In 2001, she graduated from the Illinois Institute of Art with a degree in Culinary Art. After six years as a pastry chef at the Blue Water Grill, Bistro Banlieue and Vivere, she became the head pastry chef at Osteria di Tramonto. Here, Stephanie collaborated with Gale Gand and Rick Tramonto in developing their dessert selections. Now at Coco Pazzo, she has found her creativity and talent are in perfect harmony with Chef/Partner Chris Macchia's Tuscan inspired menu.

While Stephanie applies both traditional and innovative techniques in her desserts, she enjoys experimenting with inventive ideas. In addition to the Coco Pazzo classics, like panna cotta, she also likes to create the unexpected, influenced by memorable childhood favorites. Her popular "Lingotto" (translates to "gold bar") is an elegant interpretation of a chocolate covered banana with an Italian flair: layers of banana cake, Gianduja crisp and airy chocolate mousse, are accented by torched bananas, caramel and gold leaf.

Talented and imaginative, Stephanie is passionate about creating elegant desserts that not only please the palate but finish the meal with a comforting heartfelt smile.