

# Jersey Fresh Information Exchange

## Chef Jim Weaver

Tre Piani  
Princeton, NJ

**C**hef Jim Weaver is the executive chef/owner of Princeton's Tre Piani Restaurant. One unique characteristic of Chef Weaver is his spontaneity in the kitchen. He often waits until the morning of a competition to figure out what he will create.

He is also the founder of the Central New Jersey Chapter of the "Slow Food" International Movement. The Slow Food Movement started in Italy a decade ago and is committed to preserving "endangered foods," as well as small farms and unique food production methods. Slow Food enthusiasts argue that the contemporary obsession with fast, processed foods has destroyed our ability to taste, savor and understand the origins of food. According to Weaver, "The Slow Food mission is aggressive. We are active in many areas of food education, taste education, public awareness and promotion. We promote the dining table as a place of pleasure and conviviality. We promote diversity in food products and have helped many farmers find niche markets for products that supermarkets do not want to deal with because of looks, price or perishability, such as heirloom varieties of fruits and vegetables and rare breeds of animals, etc."

Slow Food has started an "Ark of Taste" to preserve "endangered foods" and food production methods from extinction. "If you want to taste true American history, try a genuine Delaware Bay Oyster," says Weaver, who spearheaded the effort to preserve the Delaware Bay Oyster from extinction, which is threatened due to over-cultivation and environmental deterioration. He nominated and succeeded in getting the Delaware Bay Oyster inducted into the United States Slow Food Ark of Taste.

Chef Weaver is an active and vocal advocate of using seasonal, fresh and locally grown Jersey Fresh products in his creative dishes. He works with many state and local organizations to sponsor events highlighting local foods. He was also a featured speaker at the 2004 NJ Vegetable Grower's Annual Meeting in Atlantic City, to help market Jersey fresh Produce.

### Tre Piani Ristorante

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Behind the Westin Princeton at Forrestal Village

<http://www.trepiani.com>



*Chef Jim Weaver serves up his Garden State Seafood Panzanella Salad made with Jersey Fresh scallops, littleneck clams, tomatoes and cucumbers.*

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## Special Jersey Fresh Recipe by Jim Weaver

### *Panna Cotta with Fresh Peaches and Red Wine*

Panna Cotta means “cooked cream” in Italian and is a light white custard.

#### Ingredients:

4 “Jersey Fresh” peaches  
2 cups heavy cream  
4 tbsp. sugar + 2 tbsp.  
1 vanilla bean split or  
two tsp. extract  
2 tbsp. gelatin  
1 cup red New Jersey wine  
1 cup cold water

#### Method:

Pit the peaches, slice them and put them into a bowl and toss them with the red wine and add in 2 tbsp. sugar and reserve; this can be done up to a day in advance. Heat the cream, 4 tbsp. sugar and vanilla in a pot until simmering. Mix the gelatin with 1 cup cold water to bloom. Stir the gelatin mix into the cream. Pour the cream mixture into ramekins. Refrigerate overnight. Unmold the panna cotta onto a platter or individual plates, garnish with the marinated peaches.

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