



Chefs' kitchens at home



Chef Frank Terzoli in the kitchen of his Point Loma home. (Nelvin C. Cepeda / U-T)

Jamie Gold

You love eating at their restaurants, but have you ever wondered how chefs cook at home? What's in their personal kitchens, and how does their restaurant work influence how they equip and organize them? Here's your chance to peek into the residences of four celebrated San Diego chefs and get tips that might help you in yours.

Frank Terzoli

Fishmonger's Market, Middletown/Mission Hills, San Diego

Frankie "The Bull" Terzoli may be familiar to you from his stint on "Top Chef," or as the managing partner at this popular local seafood eatery. Terzoli says he prizes the extraordinary heat possible on a commercial kitchen gas burner. "I found the highest BTUs I could when

putting my home kitchen together.” He also invested in a griddle, deep fryer, gas and electric ovens, and a warming drawer.

Like Fishmonger’s kitchen, Terzoli’s home kitchen is zoned. “I wanted to make sure there was separation of work spaces in the final design and that every station — just like a commercial kitchen — was its own station. So in my kitchen at home I have a pantry and prep area. I have a service and dish area and I have a cooking area.” This makes kitchen work more efficient, both for pro and home chefs.



Chef Frank Terzoli's kitchen has distinct zones: a dish area, cooking area, prep area and pantry. (Nelvin C. Cepeda / U-T)

Organizing his gear is a big part of that: “I needed everything to have a place where it could be put away,” he declares. His essentials are food processor, stick blender, mandolin and su vide circulator, all stored in a kitchen “garage.”

His essentials are put to work at home regularly. He says he loves having people over to share a good meal: “The kitchen is the heart of any home, especially if you are Italian. On Christmas when there are 50 people for a seven-fish dinner, everyone gathers all night in the kitchen.”



A pull-out spice rack is next to the stove in Frank Terzoli's kitchen. (Nelvin C. Cepeda / U-T)

Chef Frankie's pro tip: "More is not better; quality is what counts. My blender at home is a perfect example of that. I have the same one you would find in a Jamba Juice."