



Host Suzanne Nance loves to explore Portland's foodie culture, and what better way than to go straight to the chefs of some of our most beloved restaurants!

Together, Suzanne and the culinary artists of the City of Roses will explore music through the idea of comfort food, provide recipes, and chat about the joy of cooking, all paired with lush, beautifully crafted music.

On this week's episode, Master chocolatier Jin Caldwell and pastry chef Kyurim Lee share their recipe for Cherry Cranberry Citrus Scones. They recommend pairing these delicious scones with tea or coffee for a treat anytime of the day. Delicious!

Cherry Cranberry Citrus Scones by Kyurim Lee and Jin Caldwell

We love pairing these scones with Nossa Familia Full Cycle blend coffee or the Jasmine Pearl Tea Company's Golden Fire Tea blend, which has so many great winter spices that will pair very nicely with citrus flavor.

- All-purpose flour 180 grams
- Cake flour 360 grams
- Salted butter, cold, small diced 220 grams
- Baking powder 15 grams
- Baking soda 3 grams
- Granulated Sugar 110 grams
- Butter milk 120 grams
- Sour cream 130 grams
- Dried tart cherries (Or blueberries) 70 grams*
- Dried cranberries 60 grams*
- Lemon zest 1 each
- Orange zest 1 each

*Soak in warm water for 30 mins and strain well in advance

1. Sift all the dry ingredients.
2. Mix all dry ingredients with the diced cold butter by using a fork and rubbing with your hands until the butter mixture resembles the size of peas.
3. Using a whisk, mix buttermilk, sour cream, and zests until smooth.
4. Add wet ingredients to dry ingredients and mix gently until its combined.
5. Add cranberries and cherries. It will still show some of dry ingredients, but please do not over mix!
6. Put out mixture onto the baking pan and gently pat it together and roll out to 1-1.25" thickness.
7. Place it in fridge for 2 hours or longer. Cut into approximately 2x2" squares and place them onto a parchment paper covered baking pan.
8. Brush the top with heavy cream and bake at 350F oven for 20 to 25 mins until golden brown. Baking time will vary depending on the size of scones.



JinJu Patisserie: Our Story



JinJu Patisserie brings together knowledge and ingredients from around the world. “JinJu” is Korean for “pearl” or “treasure.” With each handmade piece of chocolate or pastry, we aim to inspire the wanderlust of all five senses, to unearth the essence of each ingredient so that it may tell its own flavorful story. We strive to cultivate a taste that is worth its weight in gold.

Master chocolatier Jin Caldwell fought to bring her passion to the table. Jin moved to the United States in 1993, defying her family’s wishes for her career. Since then, she has transformed a hard path into a remarkable journey.

Over the course of her career, Jin has headed research and development for the Mars Corporation; worked with world-famous chocolatiers at prestigious establishments such as the Bellagio, the Wynn, and Green Valley Ranch; made multiple appearances on the Food Network; and been named one of Pastry Art & Design magazine’s Top 10 Chocolatiers in North America.

JinJu Patisserie pastry chef Kyurim Lee trained under decorated pastry chefs Jean-Philippe Maury and Stéphane Tréand and

was assistant pastry chef at the three-Michelin-starred Restaurant Joël Robuchon in Las Vegas. Have you ever seen the stunning tower cakes and desserts at the Las Vegas ARIA hotel? Kyurim artfully crafted many of these during his time as assistant and then assistant executive pastry chef at the ARIA.

The pastry duo met in Vegas over a decade ago. After putting in their time at some of the world’s finest confectionery establishments, Jin and Kyurim went in search of the real meaning of work-life balance. They opted to join the gurus of living life to the fullest in the grand Pacific Northwest. Both originally from Seoul, Korea, and both skilled, passionate pâtissiers, Kyurim and Jin are now the proud owners of JinJu Patisserie in Portland, Oregon.

JinJu Patisserie

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Learn more at www.jinjupatisserie.com