

SAN DIEGO UNION-TRIBUNE

Sugar Queens: the ladies behind your desserts

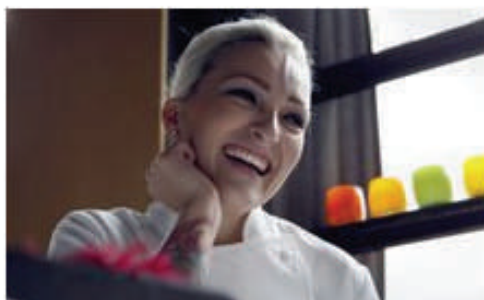
Meet some of the pastry chefs at our buzziest restaurants

LORI SAUER

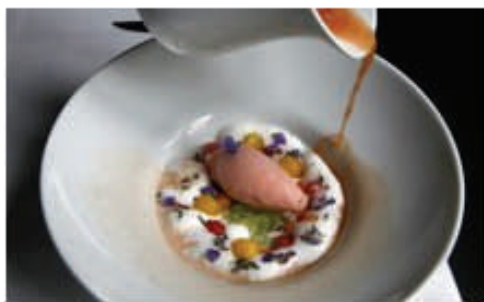
Executive pastry chef, George's California Modern/George's at the Cove, 1250 Prospect St., La Jolla. (858) 454-4244 or georgesatthecove.com/california-modern

Signature dessert: Sauer's been making amaretto bread pudding since she was 9 years old. But for George's? Her go-to right now is a vibrant bowl of Chino French Melon Soup, a melon-ball medley served with lavender yogurt foam and a watermelon sorbet. "I wanted to give our guests a lighter, more refreshing option to end their perfect summer night visit at George's."

Her monarchy's mission: To get diners to go beyond the norm — your cheesecakes, your ice creams — and experiment with seasonally inspired desserts that complement executive chef Trey Foshee's modern dishes. And to make kind of a "wow" in your mouth, she says.



Lori Sauer, pastry chef at George's California Modern restaurant in La Jolla. — Peggy Peattie



Lori Sauer's signature Chino French Melon Soup. — Peggy Peattie