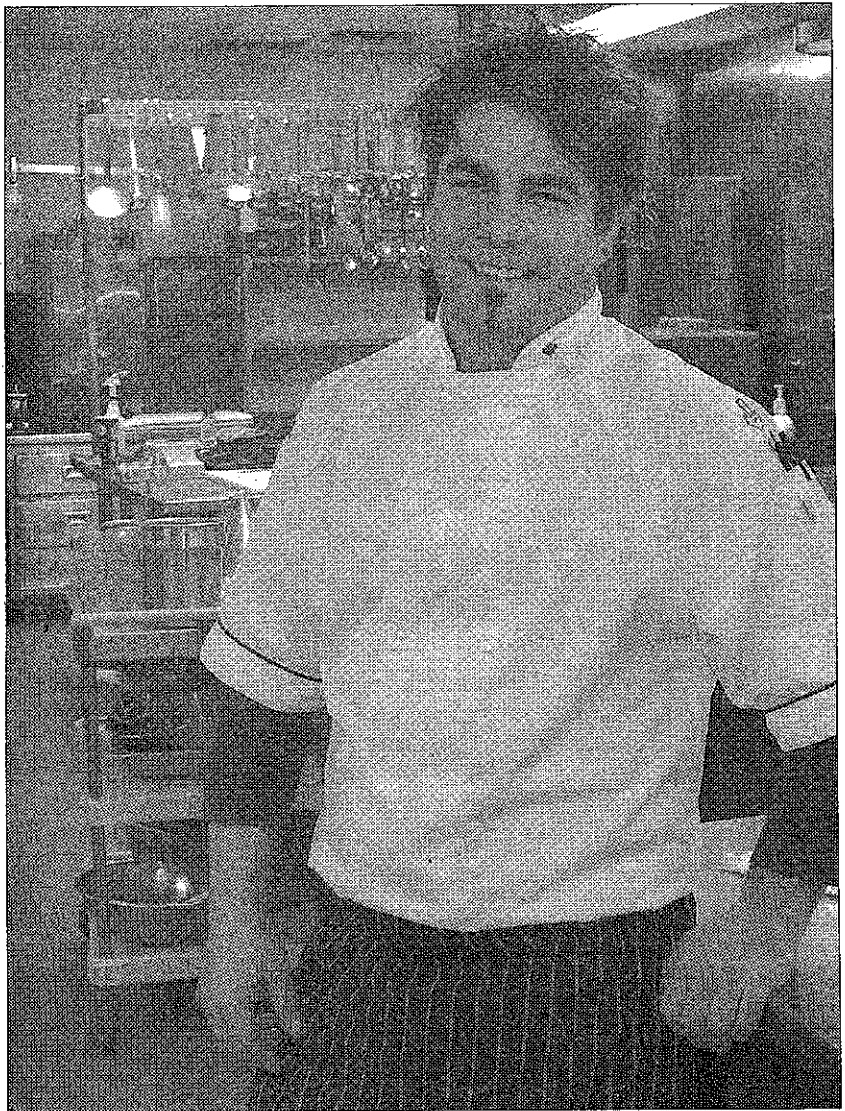


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## Get cooking

David Colombe isn't even out of cooking school yet and already he's won a prestigious recipe contest, published a cookbook and is working at one of the best restaurants in the city.

The second-year Okanagan College culinary arts apprentice's roll started earlier this year when he won the grand prize at the Florida Tomato Committee's 20th annual best of the best recipe contest for his creation - fire roasted Florida tomato gumbo soup.



Contributed photo

**Okanagan College culinary arts apprentice David Colombe has put out a cookbook.**

He used the \$2,000 prize money to help publish his cookbook *Colombe's Cooking in Your Kitchen*.

The 136-page book features 71 recipes and more than 450 photos by Mark Reichert.

"I am trying to show people that it is easy to create really good food in their own kitchen," says Colombe.

"This book has a small collection of recipes that are really big on flavour, but are not hard to create."

For instance, there's pasta puttanesca, Okanagan strawberry sorbet, chicken artichoke skewers, Harissa lamb lollies and cardamon spiced rice.

When not going to college, Colombe works at RauDZ Regional Table in downtown Kelowna, where he's learning from B.C. Restaurant Hall of Fame chef and Rod Butters,

who's co-owner.

Colombe also finds time to volunteer at the Community Kitchen program in Vernon which helps show families on tight budgets to eat well.

To buy Colombe's *Cooking in Your Kitchen* for \$28 plus delivery, check out [kwiditi.com/colombescooking](http://kwiditi.com/colombescooking).