

ANDERSON ASSOCIATES GREENWICH
REAL ESTATE SPECIALISTS

Southwestern Greenwich

SOUTHWESTERN REPORT

ANDERSON ASSOCIATES REAL ESTATE

164 Mason Street, Greenwich CT 06830

www.GreenwichLiving.com

Tel: 203 629-4519

This report is available monthly at the Central Greenwich office of Anderson Associates. Anderson Associates is an independent real estate firm specializing in Greenwich residential real estate.

We All Live And Work In Greenwich.

We Know Our Market.

We Know Southwestern Greenwich.



Tranquil River Front Living

Historic Glenville by the Mill

If you are thinking of Condo Living, this is the perfect fit. This spacious 3-level home in River Run has a fireplace, 2 bedrooms, 2.5 baths, ample storage, plus a garage. Relax on the balcony, listening to the birds and viewing the magnificent waterfall. The kitchen opens to a small patio and the lower level opens to the gardens of the Mill. Take a walk to the nearby park, yoga studio, civic center and many wonderful restaurants. With fresh paint and polished floors this easy to care for home is ready for you to move in, enjoy and toast the New Year! \$685,000



Winter
2007

www.210RiverRun.com

Homes Sold in October/November

<i>Address</i>	<i>Type</i>	<i>Asking Price</i>	<i>Closing Price</i>	<i>DOM</i>
20 Thunder Mountain Road	Single	\$7,325,000	\$7,400,000	42
7 Comly Terrace	Single	\$1,495,000	\$1,434,000	185
4 Cobblestone Road	Single	\$1,395,000	\$1,220,000	60
10 Memory Lane	Single	\$1,325,000	\$1,325,000	113
104 Ritch Avenue	Condo	\$995,000	\$910,000	518
323 W Lyon Farm Drive	Condo	\$1,050,000	\$960,000	56
7 Lantern Lane	Single	\$949,000/ \$899,000	\$855,000	140
501 River West	Condo	\$779,000	\$750,000	88
17 Pilgrim Drive	Single	\$795,000/ \$749,000	\$710,000	96
71 Byram Terrace Drive	Multi	\$849,000/ \$742,000	\$662,000	184
2 Eugene Street	Single	\$725,000	\$715,000	71
175 Hobart Avenue	Multi	\$650,000/ \$549,000	\$520,000	244
9 Weaver Street	Condo	\$354,000/ \$337,000	\$319,400	254

Wishing you a warm and happy Holiday Season.

Anderson Associates

To view properties, like these, that are currently on the market,
please contact our office at: 629-4519

DOM = Days on the Market



Pastry Chef - Raphael Dequeker

Who makes the best tiramisu in Greenwich and perhaps the world? Meet Pastry Chef, Raphael Dequeker - he lives in Glenville!!! The son and grandson of pastry chefs, Raphael was born in France and began his career at the young age of 11, helping in his family-owned Patisserie Dequeker in Brittany. Days often began at 3 am, preparing the sweets for the shop's opening. Raphael's talents were discovered and in France (where there is serious competition in the culinary arts), Raphael became the assistant

pastry chef at the renowned Restaurant Alain Ducasse in 1996. In 2002, while on a vacation visiting his wife's parents, residents of Greenwich, Raphael met David Ghatham, owner of Valbella. This meeting was an extraordinarily fortunate one for us. Raphael, his wife Charlotte, and three boys moved to Greenwich and Raphael became the Valbella pastry chef. Now the restaurant, already rated the top for Italian cuisine, has a chef determined to produce the best desserts anyone has ever tasted. From the start he insisted on preparing everything from scratch: sorbets, ice creams, and pastries (no prepackaged dough or other ingredients are allowed in his kitchen.) French pastries and Italian ones abound on the menu. Raphael calls his selection European. By any name, his soufflés, napoleons, apple tarts, lava cake, and tiramisu taste heavenly. This is a restaurant where I never skip dessert.



Working in a restaurant is almost the reverse of the hours required of a patisserie. Raphael's day begins around 11 am and can last until 11 pm. He enjoys this schedule as he can play with his sons (now age 10, 8, and 7) on Saturday mornings and on Sundays when the restaurant is closed. Karate, soccer, baseball, and biking are their family sports. At home, Charlotte, who Raphael describes as an excellent cook is in charge of the kitchen. Is there a recipe easy enough for us to make in our home kitchen? Raphael shared his recipe for Panna Cotta. Raphael uses leaves of gelatin, however since I couldn't find leaves in our local stores, I used granular gelatin instead. I had fun making it! I hope you do too.

Happy Holidays!

Carolyn



Raphael Dequeker's Panna Cotta

Panna Cotta Ingredients

- 4 cups heavy cream
- 2/3 cup sugar
- 1 vanilla bean
- 3 teaspoons gelatin (approximately 1 1/4 envelopes)
- 1/2 cup cold milk

Topping Ingredients

- 2 cups raspberries
- 8 teaspoons superfine sugar

Topping

Puree the raspberries.
Strain the mixture through a fine sieve.
Stir in the sugar until it is well dissolved.

Panna Cotta

1. In a heavy saucepan, combine cream, 2/3 cup sugar and vanilla bean seeds (split the vanilla bean lengthwise, scrape out the seeds and whisk into the cream mixture).
2. Warm on medium heat.
3. Sprinkle the gelatin over the cold milk in a bowl, stir occasionally, then let stand for 1 to 2 minutes.
4. Stir the gelatin into the warm cream until completely mixed.
Remove from heat.
5. While stirring, pour mixture into ramekins or wine glasses and refrigerate for at least 2 hours before serving.
6. Pour topping on top of the Panna Cotta before serving.



Carolyn Anderson
President



Amy Zeeve
Vice President



Mary Beaudry



Monica Collins



Holly DelBello



Kathy Guilfoile



Colleen Richmond



Lucille Zaccardo

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164 Mason Street
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Phone: 203 629-4519

Fax: 203 629-4786

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