

## **French Chef releases cookbook to help you make luxurious Finger-Food**



**Australia, South Australia, Sep 13, 2021 ([IssueWire.com](https://www.issuewire.com))** - Growing up in the small town of Alsace France, Dominique discovered his love of food and cookery whilst spending hours helping his grandmother and mother prepare the family meals.

After being classically French-trained, Dominique left on his gastronomic culinary journey, stopping in Switzerland, Spain, and the United States. When Dominique decided to move to Sydney, he discovered his new interest in Modern Australian cuisine, and the great cultural diversity Australia offers.

*“La gastronomie est le seul art que l’on apprécie une fois détruite.”*

*“Gastronomy is the only art appreciated by those who destroy it.”*

After getting married, Dominique specialized in Catering, leading Sydney Town Hall functions. Dominique was overseeing the kitchen catering serving up to 3000 people for cocktails and VIP parties.

This is the moment when Dominique’s interest in finger food began, and the idea of writing a cookbook summarizing some of his best creations was born.

Until that project could take shape, many other things happened: life happened.

A quick twelve months in Jakarta Indonesia, as a Corporate Group Chef.

Then after coming back to Australia, Dominique took on the Group Executive Chef role for the massive University of Sydney campus. Of course, the passion and interest in finger food quickly came back. This time it was joined with an uncontrollable surge of creativity, and he realized he wanted to write books.

With the help of his wife Vivian, they created ebooks and small cookbooks. Vivian’s graphic designing background helped to create unique and modern page layouts.

That same thrust of trying new things marked another turning point in Dominique’s food journey; it introduced him to Healthcare with Hospital and Aged Care.

All of this during a pandemic wasn’t enough for Dominique and Vivian, as they also recently welcomed their second daughter. At the same time, they found time to finish their second cookbook: Petit Canapés.

Petit Canapés is a cookbook for Finger Food cooking “adventurers” Dominique Heitz put his 20 years of worldwide chef experience and creative flair to bring you 38 stunning canapés, more than 50 recipes including vegetarian, meat, seafood, and desserts, ones you will be able to try in the comfort of your own

home. If you need innovative snack ideas, are celebrating a festive occasion, hosting a party, or just cooking for your loved ones, you will find inspiration in the Petit Canapés cookbook.

My favorite recipe is the Wagyu and Mandarin Cigars. A canapé that perfectly brings together the richness of the beef with the tangy zesty flavors of the mandarins, all combined in a crispy fried pastry.

A perfect osmos mirroring the same osmos Dominique and Vivian have learned to build in their marriage.

Dominique is a geek, loving father who loves to spoil his daughters and wife. He loves playing video games or just building his lego's set. One of his dreams is to be able to take his daughters into a library, and hopefully be able to find their daddy's cookbook there.

Dominique's future plan is to keep writing more and more books. He's currently putting together recipes and pictures for cookies, inspired by his childhood memories of Christmas. Studying in the French city of Strasbourg, which is considered the Capital of Christmas, Dominique wants to share some traditional and contemporary techniques about cookies. Another goal of his is to publish those books in his native French language and release them in the birthplace of Gastronomy: France.

Come and share Dominique's writing journey while he aims to write more than fifteen different books. Dominique won't run out of inspiration, and you won't run out of recipes to try.



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