



**Angela Pinkerton**

Biography

Science and pastry are a natural match, and we've known this long before the advent of molecular gastronomy. From the necessary exactitude of measurements—whether they're in a beaker or a Pyrex measuring cup—to the actual chemistry of things like leavening and protein coagulation, the laboratory and the pastry kitchen have a lot in common. And Angela Pinkerton, **executive pastry chef of Eleven Madison Park**, is one of them. Before she ever knew she wanted to be a pastry chef, Pinkerton majored in biology at Kent State. And even to this day, with all of her extensive experience, she loves the simple chemistry of baking.

**But Pinkerton is also an artist.** And at her college job decorating cakes at a local Ohio bakery—and intermittently watching bread bake with fascination—she found the perfect intersection of science and art. So after graduating, she eschewed her white lab coat for the chef whites of a career in pastry. Pinkerton worked for a time before entering **L'Academie de Cuisine in Maryland**, where she learned the foundations of her craft and the paramount importance of patience in the pastry kitchen from chef-instructor Mark Ramsdell.

From L'Academie, Pinkerton accepted a position in the pastry kitchen of **The Ritz-Carlton in Arlington, Virginia** before making the move up-country to **New York City** where she eventually became executive pastry chef at **Eleven Madison Park** under **Daniel Humm**. And it's at this four-star outpost that Pinkerton's dual talents—imagination and precision—really shine. Patient as ever, and deceptively quiet, Pinkerton is creating desserts that are kaleidoscopes of colour and flavour, harnessed by the discipline of her meticulous technique. The results, like the luscious “Red Velvet” and soft, elegant “Milk and Honey,” are conceptual distillations wrapped in whimsy—the highly edible intersection of art and science.



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