

Stephen Costello

Tenor, United States

Stephen Costello was born in Philadelphia, USA on 29 September 1981, and studied at the University of the Arts and the Academy of Vocal Arts in Philadelphia. The young tenor became famous in 2007 when he made his debut as Arturo in “Lucia di Lammermoor” at the opening of the season of the Metropolitan Opera in New York, aged only 26. This was followed by engagements at the leading opera houses in the USA and Europe – marking the beginning of his international career. The smart American is one of the most coveted tenors of his generation. Costello is married to violinist Yoon Kwon. The couple lives with Pebbles, a Cocker Spaniel, in New York City.

When you start working or you are just launching your career and you live alone, you can’t avoid cooking – you can’t go to the restaurant every evening. So what I did was put the pan on the stove to cook something for myself – but everything burned in no time! Yet I ate it, because I had spent money on the ingredients. The next time around I was more careful, didn’t turn the stove too hot, and then began approaching warm dishes in small steps”, Costello recalls. “I calculated 30 dollars per week for meals, and I got through pretty well, especially with egg dishes, which were both cheap and easy to prepare. Soon afterwards I tried out chicken – the price was unbeatable – in every imaginable shape and form, or hamburger with French fries. My food was supposed to be affordable and fill me up. After all, out of my weekly budget of 80 dollars, I wanted to save 50 dollars for the weekends – because having fun in the bars cost a lot of money!”

The American did not learn how to cook until he began following the famous chefs on YouTube, memorizing their recipes and tricks. “Today, I find more and more pleasure in choosing ingredients and working at the stove – besides, I get the same feeling from cooking as I do from singing: the sensation of having achieved something”, the smart tenor grins.

Things I would never eat:

Fried sea nettle, because of the texture, dishes with coconut flakes, and citrus fruits – except for oranges –, because of the acid.

Things I always keep in my fridge:

Still and sparkling water, orange juice, cheese, eggs, butter, almond milk, carrots, cucumbers, apples, beer, and champagne.

Will we find you in sweatpants at home?

No, but in yoga pants or basketball shorts.

My greatest weakness:

Savoury stuff – I love salty dishes! It all started with steaks and their magnificent salty taste...

Whom would I like to invite for dinner:

My family, whom I rarely get to see. I would prepare dishes for them which I have come to know and appreciate during my travels and they probably never tasted before.

What helps you relax the most?

When I prepare popcorn for myself and Pebbles, our Cocker Spaniel – each has their own bowl –, and we sit together on the couch to watch a movie.





INGREDIENTS

4 chicken breasts
 1 large white onion
 4 garlic cloves
 1 can puréed tomatoes (200 g)
 1 tube tomato paste
 1 can diced tomatoes (200 g)
 2 tbsp olive oil
 ⅛ l red wine
 1 medium-hot chilli pepper
 4 eggs
 flour
 white breadcrumbs
 200 g grated Parmesan cheese
 500 g mozzarella
 1 bay leaf
 parsley leaves for decoration
 sugar, salt, and pepper

Chicken parmigiana

Serves 4

- 1 Slice the onion into thin rings, chop the garlic, heat 2 tablespoons olive oil in a pot and sauté the onions with the garlic. Stir in the two cans of tomatoes and the paste. Slice the chilli pepper into thin rings and add them to the mix together with the bay leaf. Season to taste with some sugar, salt, and pepper. Simmer at low heat for approx. 10 minutes.
- 1 Remove fat, tendons, and any bone from the chicken breasts and cut into thin slices. Place the flour, the breadcrumbs, and the beaten eggs in three different soup plates. Dredge the chicken slices first in flour, then coat on both sides with the egg, and then cover with breadcrumbs on both sides. Heat the oil in a deep pan and fry the chicken breasts on both sides until golden brown.
- 1 Place the chicken breasts on a large baking dish. Pour the tomato sauce over the chicken breasts, place the mozzarella on top and sprinkle with the Parmesan cheese. Drizzle with some olive oil. Preheat the oven to 180 degrees (gas: mark 4) and bake the chicken breasts for 20 minutes until the cheese has melted.





Dresden – “For me, cooking is like a date: I put my whole heart into it!”

Chicken Parm

Olive oil
 1 Spanish onion
 3-4 Cloves of garlic
 2 Cans of pureed tomatoes
 1 Can Crushed tomatoes
 Small can tomatoe paste
 Sugar
 Bay leaf
 Red wine
 Italian Parsley
 1 cubano Pepper
 Salt & Pepper
 4 boneless chicken breast
 flour
 4 eggs
 bread crumbs
 Enjoy !!
 L. B. K.



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