



Cooking in STYLE

Onboard the Enchantment of the Seas, there is a total of 6 galleys. The main galleys are located on Deck 4 and 5 which combine to an approximate 1000 sq meters of space. For the record, our ship prepares 154,000 meals per week, part of which is 230,000 desserts, 200,000 appetizers and 23,000 steaks. We also have a separate storage area located on Deck 0 and Deck 1 which, if joined together would equal 1/3 of a football field. Throughout your cruise vacation, Executive Chef, Mr. Garry Smith, his Executive Sous Chef and 4 Sous Chefs ensure that all their Cooks maintain the high standard that our company has set to entice your appetite. Apart from the 95 hardworking Cooks who prepare your food, we also have 42 Galley Stewards who ensure all working areas, equipment, and utensils inside each galley are clean and up to Public Health Standards wherever we go. The Royal Caribbean fleet sources products from all over the world but only purchase from American Agents to ensure quality and safety.

Amongst our Culinary Team, there is another person who deserves special recognition for his exemplary work - our Kitchen Artist and Buffet Decorator, Mr. Iwayan of Indonesia. Iwayan is responsible for the amazing blocks of ice carved and formed to enchant your eyes. He is also accountable for the fruits and cheeses you see transformed into masterpieces of art that make you stop and take pictures of them. Mr. Allan will demonstrate his skills during the duration of the cooking demonstration.



Presents

Cooking Demonstration

By

Exe. Chef. Garry Smith

In the Centrum

Gravlax

~
Austrian Apple Strudel



Bouquet of Flower
(from Mix of Fruits and Veg)



A Puppy (from Cantelope)



Exec. Chef Garry Smith



Culinary Team in Action





GRAVLAX WITH HONEY MUSTARD SAUCE

Ingredients:

- 2 lbs. – Salmon Fillet with skin on
- 200g – Sugar
- 100g – Salt
- ½ cup – Crushed Black Peppercorn
- 1 cup – Chopped Dill
- ½ cup – Acquavit

Method:

Check that the salmon fillet is completely boneless. Sprinkle sugar on top of the salmon, followed by salt, crushed black peppercorn, chopped dill and acquavit. Marinate minimum of not more than 48 hours to avoid dryness, Serve with honey Mustard Sauce.

Honey Mustard Sauce

Ingredients:

- 1 cup – Honey
- ½ cup – Mustard
- 1 tbsp – Chopped Dill
- 2 tbsp – Sherry Wine

Method:

Mix all the ingredients in one mixing bowl and serve on the side of the Gravlax.

AUSTRIAN APPLE STRUDEL

(30 Portions)

Ingredients:

- All Purpose Flour 3 lbs.
- Eggs 2 pc
- Salt ½ Tsp
- Luke Warm Water 1 Pint
- Vegetable Oil 8 fl.oz.

Method:

Mix Flour, Water, Oil, Eggs and Vegetable Oil at medium speed in Food mixer until Dough is nice and firm. Then, divide Dough into 2 pieces. Make into a ball and brush Vegetable Oil over it to avoid drying out, as the Dough must rest 45 minutes before using.

Apple Filling

Ingredients:

- Apples/Peeled and Sliced 8 lbs.
- Ground Cinnamon 1 Tsp
- Ground Hazelnuts ½ lbs.
- Bread Crumbs ½ lbs.
- Rum or Lemon Juice 4 fl.oz.
- Raisin 1 lbs.
- Sugar 1 lbs.

Method:

Mix together in a bowl until it is mixed well.

Preparation Needed:

- 1 Clean Table Cloth 1 Rolling Pin
- 1 lbs. of Melted Butter 1 Working Table
- 1 lbs. All-Purpose Flour 1 Baking Tray

Step 1: Cover Table with Table Cloth and dust with flour to avoid the sticking

Step 2: Roll out one ball of dough to ½ inch thickness in a square shape. Then, the dough must be pulled carefully

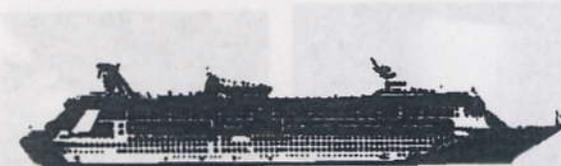
by hand over the table until it is paper thin (For best results, two people should work together one on each side.)

Step 3: Spread the melted butter on the dough and add the Apple Filling on one side. Then, roll the Strudel together. Put into the baking dish and brush with butter.

Step 4: Repeat using the other half of the dough, apple filling and butter

Step 5: Heat oven to 360°F and bake for 25 minutes.

Step 6: Let the Strudel cool for ½ hour, then cut into portions and dust with powdered sugar. Serve with Warm vanilla sauce.



Bon Appetit!!!