



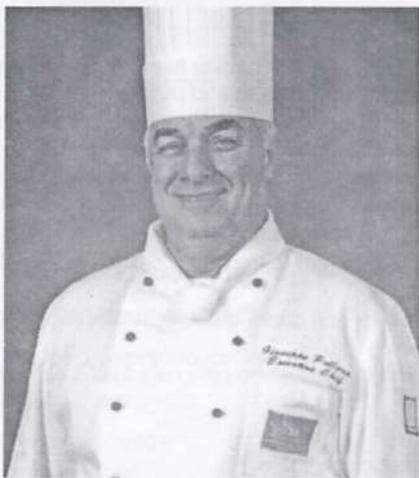
PRINCESS CRUISES

escape completely®

The Princess Cruises® dining experience

From elegant specialty restaurants to themed buffets on deck, our world-class chefs create freshly prepared cuisine from scratch using tantalizing ingredients to satisfy no matter the time of day or night.

Introducing the culinary celebrities of Emerald Princess®



GIUSEPPE POLLARA
Executive Chef

Our Executive Chef hails from Sicily. He began his catering career at the age of 12 in his parent's restaurant. In 1969 he graduated from a Catering College in Palermo under Master Chef Francesco Paolo Cascino and started to work for the prestigious CIGA hotel chains around Italy, Switzerland and other worldwide luxury hotels.

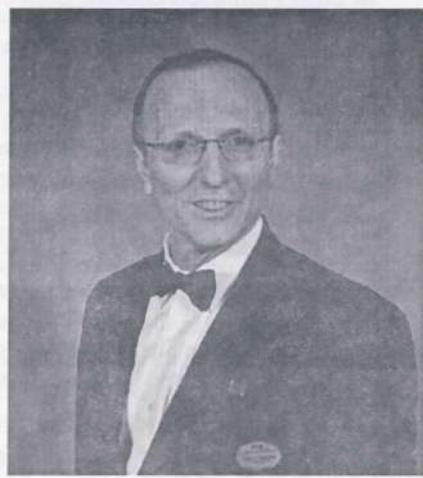
After several years at sea with different cruise lines, Giuseppe became a part of the Princess family in the position of Sous Chef on the Pacific Princess, our original "Love Boat", in 1984.

He had the honor of cooking for Her Majesty, Queen Elizabeth at the celebration for the 150th anniversary of P&O. In 1989 he was appointed to the position of Executive Chef and today he controls a brigade of 230 Galley Staff from all around the world, whom we are sure you will agree, achieve excellent results unsurpassed, on the Seven Seas.

He is a gold medal award winner of the Italian Chef's Academy, whom in the past, organized many culinary demonstrations all over Europe, receiving several recognitions.

Giuseppe is also a member of the "Confrerie de la Chaine des Rotisseurs" which is a non-profit society, committed to promoting the culinary and hospitality arts and enology through example, education and camaraderie.

Giuseppe lives in Cuernavaca, Mexico, is married to Olga Leticia and has two sons and one daughter. At home he enjoys cooking for family and friends and collecting antique culinary books.



GENEROSO MAZZONE
Maitre D'Hotel

Generoso Mazzone was born on November 8th 1959 in the city of Acqui Terme in the Piedmont region of Italy. After finishing his high school education Generoso went to the Istituto Professionale Alberghiero di Acqui Terme to study Hotel Management where his passion for the culinary world took a total grip on him. Generoso first joined Princess Cruises in 1983 aboard the original Island Princess as a Junior Waiter where he quickly progressed through the ranks to Head Waiter. In 1984 he was part of the Inaugural Team of the original Royal Princess. In 1989 Generoso left the sea life and headed to Los Angeles where he worked in the Corporate Office of Princess Cruises. From there in 1996 his yearning for the ocean waves returned and Generoso returned to sea serving onboard the Regal Princess. In 1997 he was Assistant Maitre d' Hôtel on the team that opened the new Dawn Princess and in 1998 in the same rank he opened the Grand Princess where he gained his first appointment as Maitre d' Hôtel. In 2000 Generoso was selected to be part of the "new build team" for the Ocean Princess as Maitre d'Hôtel and has since also opened the Coral Princess in 2003, as well as a brief period onboard Cunard's QM2, the Crown Princess in 2006, the Emerald Princess in 2007 and in 2008 on the day of his birthday the Ruby Princess.

Princess Cruises Recipes

Linguine Al Pesto Alla Moda Ligure (Green Beans, Red Bliss Potatoes and Pine Nuts)

Serves 6

- 1 pound red bliss potatoes
- ½ pound fresh green beans
- 1½ pounds dried linguine
- 3 cups fresh basil leaves
- 4 large garlic cloves
- ½ cup pine nuts
- 1½ cups extra virgin olive oil
- 1¼ cups Parmesan cheese, grated
- salt and pepper

The secrets to an excellent pesto are to begin with the finest ingredients, to not over-mix or pound the basil, and to prepare it as fresh as possible just before serving. A fresh sweet basil, good quality extra virgin olive oil and real Parmigiano-Reggiano cheese are ideal. If you have left-over pesto, place it in an airtight container with enough olive oil in it to cover completely and refrigerate for 1 or 2 days. Keeping the pesto for a longer period or freezing it will negatively affect its flavor.

In a blender, puree the basil, garlic, pine nuts and olive oil until a smooth paste is formed. Do not over blend or the mixture will get hot and darken. Transfer to a bowl, mix in the Parmesan cheese and season with the salt and pepper.

Place the red bliss potatoes in 2 quarts of cold, salted water and bring to a boil. Continue to boil until the potatoes are tender, but not falling apart. Remove from the water, slice and season with salt and pepper.

Meanwhile, blanch the green beans with 2 quarts of salted boiling water for approximately 6 minutes or until just tender, but still crisp. If the beans will not be served immediately, chill them in ice water to prevent them from over cooking and turning brown.

Bring 6 quarts of salted water to a boil. Boil the pasta until al dente, approximately 8 minutes.

In a large sauté pan, combine the cooked pasta, potato slices, green beans and a generous amount of pesto to coat well. Heat it all together thoroughly and adjust the seasoning.

Preheat oven to 400°F. Toast the pine nuts for garnishing by placing them in the oven and cooking until light brown, turning often. The pine nuts will continue to darken slightly once removed from the oven.

Serve the pasta with the potatoes and beans in a large bowl or plate. Garnish with toasted whole pine nuts, fresh basil and grated Parmesan cheese.

Seared Deep Sea Scallops (Herb Ratatouille and Potato Noisettes)

Serves 6

- 36 large sea scallops
- salt and pepper
- vegetable oil for searing
- 1 lemon, halved

RATATOUILLE

- ½ cup olive oil
- ½ cup onion, large dice
- 4 garlic cloves, chopped
- 1 red bell pepper, large dice
- 1 green bell pepper, large dice
- 1 yellow bell pepper, large dice
- 1 cup zucchini, large dice
- ¾ cup eggplant, large dice
- ½ cup black cured olives, pitted
- 2 cups tomato concassé
- 2 tablespoons tomato paste
- ½ teaspoon rosemary, chopped
- 1 teaspoon oregano, chopped
- ½ teaspoon thyme, chopped
- ½ cinnamon stick
- ¼ teaspoon cayenne pepper
- 3 bay leaves
- salt and pepper
- 3 large potatoes
- chopped fresh parsley

Although the base for a ratatouille, or vegetable stew, does not change, the outcome can be varied greatly by the introduction of unique ingredients such as olives or capers along with the use and combination of various spices such as cinnamon and cayenne pepper. Variations should be used subtly. Ratatouille can be served hot or cold as a side dish, appetizer or vegetarian main dish.

Prepare the ratatouille by heating the olive oil in a large heavy pan over high heat. Add the onions and sauté. Add the garlic and peppers and sauté 4 minutes more. Add the remaining ingredients and stir well. Reduce the heat, cover and stew. Check the seasoning after 15 minutes and adjust (the cinnamon stick may need to be removed at this stage). Continue to cook for approximately 15 minutes more or until all of the vegetables are tender and the flavors have combined well.

Meanwhile, peel the potatoes and cut into quarters. Using a small sharp knife, shape the potato quarters to resemble Brazil nuts. Place the potato noisettes in a small pan, cover with salted water and bring to a boil. Reduce to a simmer and cook until the potatoes are tender, approximately 12 minutes. Drain and season.

In a sauté pan, heat a few tablespoons of oil over a high heat. Season the scallops well with salt and pepper. Sear the scallops on both sides until well-browned. Reduce the heat moderately and continue to cook until the scallops are just cooked, approximately 6 minutes. Squeeze the fresh lemon juice over the scallops when done. The scallops should be plump and juicy when cooked. If over cooked, they will become dry and tough.

Serve the scallops with the ratatouille and potato noisettes and garnish generously with chopped fresh parsley.

Princess Cruises Recipes

Tiramisu (Espresso, Kahlúa and Mascarpone Cheese)

Serves 6 to 8

SPONGE

- 7 egg yolks
- ¾ cup sugar
- 4 egg whites
- ⅛ teaspoon salt
- ¾ cup flour
- ¼ cup cornstarch

FILLING

- 3 egg yolks
- ⅓ cup castor sugar
- 1¼ cup mascarpone cheese
- ¾ cup double cream
- ½ cup espresso coffee
- ¼ cup amaretto
- ¼ cup Kahlúa
- cocoa powder for dusting

TUILES

- ½ cup unsalted butter
- 1 teaspoon vanilla extract
- ½ cup confectioner's sugar
- 3 egg whites
- ½ cup flour
- confectioner's sugar for dusting
- roasted coffee beans

Mascarpone is a classical Italian double or triple cream cheese. It may be best known as a key ingredient in tiramisu, but is equally suited for savory applications, as seasoned or sweetened spreads, to replace heavy cream in a recipe, or to simply eat as a cheese on its own. Look for fresh ivory colored cheese with a mild aroma and a thick consistency.

Preheat oven to 350°F. For the sponge, cream the egg yolks and sugar together, whisking until doubled in volume. Whip the egg whites to a stiff peak. Gently fold in the egg yolk mixture. Sift the dry ingredients together and gently fold in. Line 2 baking trays with parchment paper and spread the mixture out evenly to a ¼-inch thickness. Bake for 8 to 10 minutes. The sponge should not become too brown, nor dry out. Once baked, turn the sponge over onto a damp kitchen cloth. Peel off the parchment paper. Divide each into half so that you have 4 sheets.

Mix the espresso, amaretto and Kahlúa together and set aside. For the filling, whisk the egg yolks and sugar together over a double boiler until tripled in volume and thickened. Remove from the heat and cool to room temperature. Whisk the mascarpone, double cream and 2 tablespoons of the espresso mixture together until smooth and then blend into the egg mixture until smooth.

Begin layering the sponge and cream together. Start with a layer of sponge. Using a pastry brush, generously brush the sponge with the espresso mixture. Spread an even layer of mascarpone and repeat the process ending with a layer of mascarpone on the top. Chill the tiramisu for 2 hours. Use a 3-inch ring cutter or a small knife to cut the tiramisu into circles, or any shape desired. Use cocoa powder and a stencil to decorate the top.

For the tuiles, cream the butter, vanilla and sugar together. Whisk the egg whites to a stiff peak. Fold the flour into the butter until smooth and then fold in the egg whites. Chill for 2 hours. Preheat the oven to 400°F. Spread a thin layer of the mixture onto a slightly greased baking tray forming any shape that you desire. Bake approximately 4 minutes or until the tuiles just start to turn brown. They will brown more as they set. The tuiles can be shaped while still warm by laying them over a rolling pin, forming them into muffin pans, or wrapping them around a wooden spoon handle. Dust with confectioner's sugar when cool.

Serve the tiramisu with the tuiles and roasted coffee beans for garnish.

Tasty tidbits

Under the supervision of the Executive Chef and Maître D'Hôtel, the following crew members prepare and serve all of the tasty cuisine onboard Emerald Princess:

From the galley

Executive Sous Chef	x 1
Chef De Cuisine	x 1
Sous Chefs	x 6
Pastry Chef	x 1
Chief Butcher	x 1
Chief Baker	x 1
First Cook	x 22
First Pastry Chef	x 3
Second Cook	x 33
Second Pastry Chef	x 6
Third Cook	x 26
Third Pastry Chef	x 5
Provision Master	x 1
Ice Carver	x 1
Assistant Cooks	x 34
Galley Supervisor	x 1
Asst. Galley Supervisor	x 1
Dishwasher	x 68
Asst. Butcher	x 1
Asst. Baker	x 1
Asst. Provision	x 5
Galley Helper	x 11

From the dining room

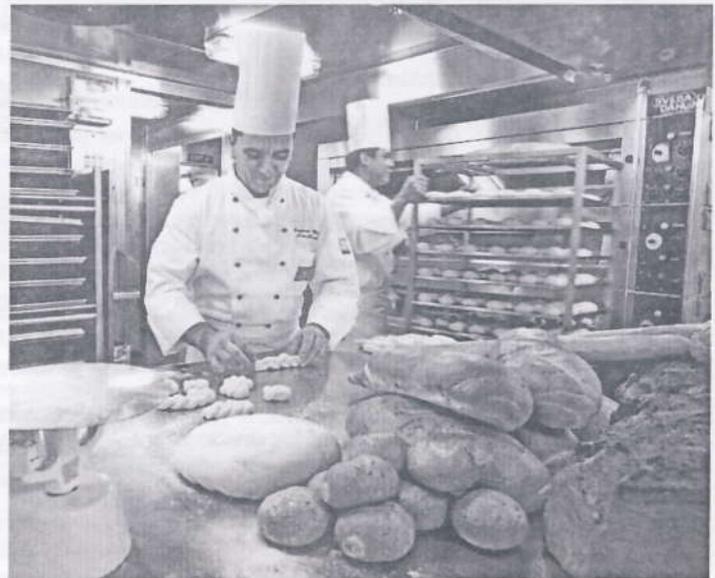
Asst. Maître d'Hôtel	x 1
Head Waiter	x 9
Buffet Supervisor	x 9
Sommelier	x 1
Waiter	x 109
Asst. Waiters	x 40
Buffet Steward	x 119

The flavors you crave

Every day, our dedicated team of chefs carefully prepares the authentic, flavorful food served in each of our elegant dining venues onboard.

Each dish is skillfully made from scratch, from our signature pastas to our homemade pizza to the bread and rolls that are baked fresh three times daily.

Whether you're tasting a crisp tossed salad or cutting into a juicy, tender steak, you can rest assured that every great-tasting meal has been created using only the freshest and highest quality ingredients, delivering mouthwatering flavors to your taste buds whenever you desire.



This adds up to a grand total of 515 crew members dedicated to providing you with an unforgettable onboard dining experience.

It has been a pleasure having you onboard with us and we look forward to sailing with you again soon.

Until then we wish you a Buon Appetito!