



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 Crown Princess®



Jeremy Snowden
Executive Chef

Executive Chef Jeremy Snowden was born in Haworth, North England, but currently hails from Eilat in Israel.

Jeremy has always had a passion for good food and his culinary adventures were inspired by his mother's exceptional cooking.

His career started in the Yorkshire Dales but he soon moved to London to broaden his horizons. In 1995 he accepted a position in Israel where he met his wife.

Jeremy has worked for the Hilton Hotel Group and at several Leading Hotels of the World including the prestigious Merrion Hotel in Dublin and the King David Hotel in Jerusalem.

In 2002 Jeremy headed to sea as Executive Chef for a luxury cruise line and he joined Princess Cruises in early 2008. He has served onboard the Diamond and Sapphire Princess as Executive Sous Chef. He was promoted to Executive Chef and served in that capacity onboard the Royal and Coral Princess.

Whilst on vacation Jeremy frequents restaurants to expand his culinary repertoire. When not cooking or traveling, Jeremy can be found at the coast pursuing his other passion in life – scuba diving.



Neville Saldanha
Maitre D'Hotel

Neville was born in the city of Bombay, now known as Mumbai, in India. His quest for learning through experiencing other cultures and world history began with a career in the airline industry. Neville then transitioned to the cruise industry, and often expresses that his current career represents "the true meaning of celebrating life!" He has found his "home away from home" with Princess Cruises. He particularly enjoys responding to passenger's questions and engaging in conversation regarding India, his birthplace, and his current home in Poland. Neville believes in continued learning and in meeting all challenges with a positive attitude. He takes particular pride in leading a friendly and well-trained team of food service personnel aboard all Princess ships, whose goal it is to serve Princess passengers in an outstanding manner, always striving to exceed passenger expectations for excellence. Neville met his lovely wife, Elzbieta, at sea and they now live in the beautiful City of Gdansk in Poland with their two children, Danielle and Victor. Neville has a "green thumb" and enjoys gardening when at home. He also notes that while home, he also works on Elzbieta's "honey do" list at her direction!

Princess Cruises Recipes

LINGUINE AL PESTO ALLA MODA LIGURE

Green Beans, Red Bliss Potatoes and Pine Nuts

SERVES 6

1 pound red bliss potatoes
1/2 pound fresh green beans
1 1/2 pounds dried linguine

BASIL PESTO

3 cups fresh basil leaves
4 large garlic cloves

1/2 cup pine nuts
1 1/2 cups extra virgin olive oil
1 1/4 cups Parmesan cheese, grated
salt and pepper
fresh basil
1/2 cup pine nuts

Method:

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 in 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.

TWICE BAKED GOATS CHEESE SOUFFLÉ

1 liter Milk
42.8 grams Baked Garlic Puree
0.5142 kilograms Egg Whites
0.5142 kilograms Goats Cheese Log
0.1071 grams Egg Yolks
0.1225 grams Butter
0.1225 grams Flour
To taste salt and Pepper

Kilogram Gruyere Cheese
liter Double cream
1/2 cup pine nuts
1 1/2 cups extra virgin olive oil
1 1/4 cups Parmesan cheese, grated
salt and pepper
fresh basil
1/2 cup pine nuts

Method:

1. Place the milk into a heavy bottom sauce pan bring to boil and whisk in the baked garlic. allow to stand for ten minutes.
2. Allow the butter to become warm at room temperature add in the flour and beat until cold roux has formed now called beurre manier.
3. Whisk in the Beaurre Manier and beat well over the heat. Allow to cook out to a thick consistency.
4. Add in the egg yolks and beat well allow to cook out
5. Bring the pan to the side of the stove and add in the broken goats cheese, beat until dissolved and season lightly.
6. Whip up the egg whites to a stiff peak and fold through the mixture, ensure to fold through the mixture retaining as much air as possible.
7. Place the soufflé mix into a piping bag and pipe into pre buttered parmesan silpat mould. Bake in the oven at 120°C for 25minutes pour cold water onto the trays prior baking the soufflé. The soufflé should not rise on the first cooking.
8. Once set remove from the Oven and allow to stand for a few moment.
9. Turn out of the molds and place into the correct serving dish. Pour over the double cream and add on the grated gruyere cheese. Bake in a moderately high oven for 12-15 minutes.
10. The soufflés will be golden brown and serve immediately.

Princess Cruises Recipes

TIRAMISU

Espresso, Kahlúa and Mascarpone Cheese

SERVES 6 to 8

SPONGE

7 egg yolks
3/4 cup sugar
4 egg whites
1/8 teaspoon salt
3/4 cup flour
1/4 cup cornstarch

FILLING

3 egg yolks
1/3 cup castor sugar
1 1/4 cup mascarpone cheese
3/4 cup double cream
1/2 cup espresso coffee
1/4 cup amaretto
1/4 cup Kahlúa
cocoa powder for dusting

TUILES

1/2 cup unsalted butter
1 teaspoon vanilla extract
1/2 cup confectioner's sugar
3 egg whites
1/2 cup flour
confectioner's sugar for dusting
roasted coffee beans

Method:

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 1/4-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 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 the egg whites. Chill for 2 hours. Preheat the oven to 40°F. Spread a thin layer of the mixture onto a slightly greased baking tray forming any shape that you desire. Bake 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 Tiramisu with the tuiles and roasted coffee beans for garnish.

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

1/2 cup olive oil
1/4 cup 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
3/4 cup eggplant, large dice
1/2 cup black cured olives, pitted
2 cups tomato concassé

2 tablespoon tomato paste
1/2 teaspoon rosemary, chopped
1 teaspoon oregano, chopped
1/2 cinnamon stick
1/4 teaspoon cayenne pepper
3 bay leaves
salt and pepper
3 large potatoes
chopped fresh parsley

Method:

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 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.

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 Crown Princess:

From the galley

Executive Sous Chef	x 1
Chef De Cuisine	x 1
Sous Chefs	x 6
Chief Pastry	x 1
Chief Butcher	x 1
Chief Baker	x 1
Chief Crew Cook	x 1
First Cook	x 22
First Pastry Chef	x 3
First Butcher	x 2
Second Cook	x 33
Second Pastry Chef	x 6
Second Butcher	x 2
Third Cook	x 26
Third Pastry Chef	x 5
Third Butcher	x 2
Provision Master	x 1
Second Provision	x 2
Ice Carver	x 2
Assistant Cooks	x 34
Galley Supervisor	x 1
Asst. Galley Supervisor	x 1
Dishwasher	x 68
Asst. Butcher	x 2
Asst. Baker	x 2
Asst. Provision	x 4
Galley Helper	x 20

From the dining room

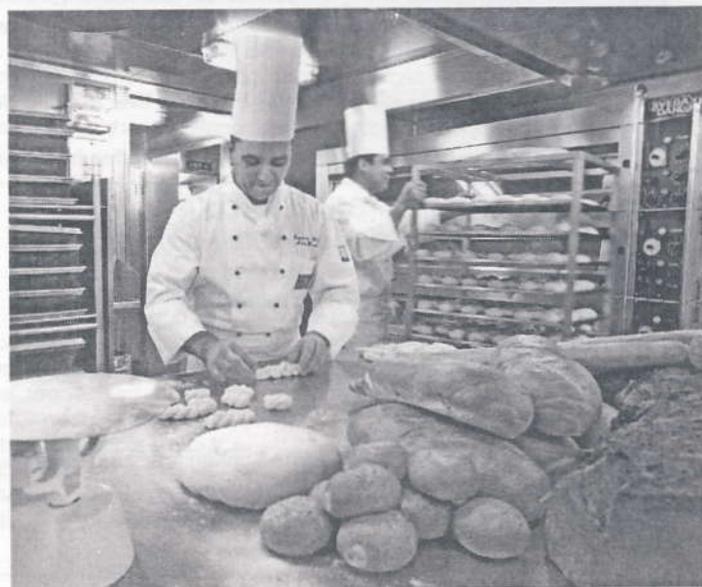
Asst. Maître d'Hôtel	x 1
Head Waiter	x 9
Buffet Supervisor	x 9
Waiter	x 109
Asst. Waiters	x 40
Buffet Steward	x 116

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 533 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!