

SPOTLIGHT ON.....
CULINARY AMBASSADOR, MASTER CHEF
COMMENDATORE ALFREDO MARZI

Since his early youth Alfredo has dedicated himself to the Culinary Arts. After graduation from "L'Ecole Culinaire Francaise August Escoffier" - the most famous and respected Culinary Academy in Paris, he has been fortunate to work in the most prestigious Hotels and Restaurants in Europe.

In the early 70's Alfredo set sail working onboard the classic and glorious "Trans-Atlantic Ocean Liners". Operating in the hospitality industry, Alfredo continued in the tradition of the Marzi Family, which for generations has delivered the highest quality of culinary art throughout the world. During four decades of Alfredo's achievements within the hospitality industry, he has received various titles and honors. Alfredo is proud for his involvement of supervising and directing official banquets in honor of the highest international institutions and celebrities such as:

- *Her Majesty the Queen of England, Elizabeth II*
- *Diana, Princess of Wales*
- *His Majesty, King Umberto of Italy*
- *The President of the United States, The Honorable George Bush*
- *The Prime Minister of England, Baroness Margaret Thatcher*
- *The President of Italy, Carlo Azeglio Ciampi*
- *Her Royal Highness, the Princess Ubolratana of Thailand*

Alfredo has been employed by Princess Cruises in various positions since 1975. Princess Cruises is not only famous for the TV show "The Love Boat", but even more so for its culinary creations. Besides orchestrating the food operations, Alfredo has been also responsible for the creation of all new menus offered throughout the Princess Fleet, sailing world wide and serving five million passengers together with over twenty thousand employees.

CRANBERRY RELISH (FOR 8 SERVINGS)

INGREDIENTS:

100 gms or 3 oz Cranberries Fresh or frozen
100 gms or 3 oz Cranberry sauce
80 gms or 2½ oz Granulate Sugar
0.100 ltr or 3 oz Fresh Squeezed Orange juice
0.80 ltr or 2½ oz Port wine
0.50 ltr or 1½ oz Brandy or Cognac
100 gms or 3 oz Fresh Oranges, segments (without pits)
50 gms or 1½ oz Orange & lemon peel, cut in julienned
25 gms or 1 oz Unsalted Butter

1. In a Pan melt the butter add the sugar and let caramelize until golden
2. Blanch the Orange and Lemon peel, and add to the Caramelized sugar and keep stirring
3. Add the orange juice and let simmer together until smooth
4. Add the Cranberry and Orange Segment
5. Flambé with Port Wine and Brandy
6. Add the Cranberry Sauce let cook for few min. and keep aside

Serve with any kind of Roasted Poultry



CHESTNUT STUFFING FOR ROASTED POULTRY IN HOLIDAY SEASONS

INGREDIENTS:

300 gms or 9 oz Green Apple Peeled and cut in little cubes
300 gms or 9 oz Dry or Fresh Chestnuts Peeled
300 gms or 9 oz Pullman Bread Cut in Little Cubes
200 gms or 6 oz Pork Sausages or Link Sausages
100 gms or 3 oz White Onion Cut in Little Cubes
100 gms or 3 oz Unsalted Butter
20 gms or ¾ oz Fresh Sage Cut in julienne
0.200 ltr or 6 oz Dry white wine or Marsala Wine
0.300 ltr or 9 oz Turkey Gravy

3 Bay leaves, Salt & Pepper to taste

1. Soak in water the dry Chestnut for at least 24hr in the refrigerator than wash and cook in a cold water with a pinch of salt and bay leaves, let cook until tender. Remove from the heat and keep aside in the own water. If fresh chestnuts are used, ensure you remove the peel and then roast them in oven until tender.
2. Cut all the ingredient in cubes quarter of inch
3. In a Pan melt the butter add the onion and let sweat until gold
4. Add the Wine or Marsala & let evaporate, add the sausages and let cook for few minutes together until nice and brown
5. Add the Apples and Sage, stirring and let cook it at moderate heat
6. Add the Chestnuts continuously stirring & mixing well together
7. for few more minutes. Remove from the heat.
8. Arrange the stuffing in a baking dish cover with turkey gravy and bake for about 1/2hrs at 150F.
9. The Stuffing can be served with any Poultry Dishes.



Buon Appetito!