



PRINCESS CRUISES
come back new

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 Pacific Princess



JEREMY SNOWDEN
Executive Chef

Executive Chef Jeremy Snowden was born in Haworth, North England. Inspired by his mother's exceptional cooking, Jeremy began his culinary adventures in the Yorkshire Dales, followed by a stint in London, and ended up in Israel where he currently resides with his wife.

Jeremy's career at sea began in 2002, and he found his home with Princess Cruises two years later.

During vacations, Jeremy frequents restaurants to expand his culinary repertoire, but he also spends time on the coast pursuing his passion for scuba diving.



ADRIAN CRISTIAN
Maitre D' Hotel

Cristian was born in the capital of Romania -Bucharest where he attended the Culinary Art school. After achieving his degree, he started to work in a famous hotel down town Bucharest "Athenee Palace" which now days became the Hilton Hotel.

In 1994, Cristian made his debut with Princess Cruises where he has remained since ever and grew up to the MDH position.

In his vacations, Cristian likes to explore the touristic part of his country with his wife and kids, Andreea & Adrian,

specially in the area of the famous and mysterious Dracula Castel.

Princess Cruises Recipes

Red Snapper Mojito

6th Bacardi Bartender & Chef Cruise Competition

Winner - Heart Healthy Category

Serves: 4

Marinade:

1 tbs. brown sugar

2 tbs. lime juice

¼ c. olive oil

1 tbs mint leaves, finely chopped

Salt, to taste

8 oz. Red Snapper skinless and boneless cut in ½-inch pieces

4 chilled serving glasses

Garnish:

1 mango, not overly ripe, peeled and cut in small, thin strips

1 avocado, quartered, peeled, with stone removed

Whole mint leaves

Mojito:

8 whole mint leaves

½ tbs brown sugar

½ lime, thinly sliced crosswise in half moon shapes

3 shoot of Bacardi Superior Puerto Rican Rum

1 cup of crushed ice

In a medium bowl, whisk together brown sugar, lime juice, olive oil, chopped mint leaves and salt (to taste). Add the Red Snapper pieces and toss lightly to coat evenly with the marinade. Set aside in refrigerator for 15 minutes.

Meanwhile, place mango strips in the bottom of 4 serving glasses. Thinly slice avocado lengthwise. Place three avocado slices along the inside of each serving glass, overlap slightly to create a fan shape.

In a small bowl, place whole mint leaves, brown sugar and lime slices. Muddle the mixture with the back of a spoon. Add rum and ice. Mix quickly to combine. Pour liquid without ice over marinated Red Snapper. Divide mixture evenly between prepared serving glasses. Garnish with whole mint leaves. Serve immediately.

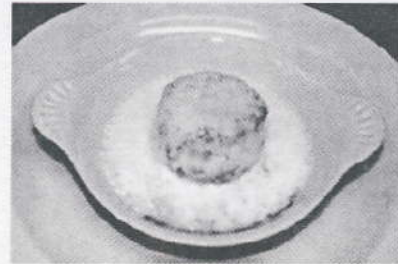


Princess Cruises Recipes

Twice Baked Goat Cheese Soufflé

For 8 Servings

- 1/2 liters Milk
- 8 egg whites
- 8 egg yolks
- 200 grams Goat cheese
- 100 grams Parmesan
- 100 grams Gruyere cheese
- 120 grams Butter
- 250 grams all-purpose flour
- Salt and Pepper
- 1/2 liter double cream



1. Place the milk into a heavy bottom sauce pan brings to the boil.
2. Allow the butter to become warm at room temperature add in the butter & flour and beat until a cold roux has formed now called Beurre manier.
3. Whisk in the Beurre 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 cheese, beat until dissolved and season lightly cool down.
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 25 minutes 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 standing for a few moments.
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 have souffled and be golden brown serve immediately.

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 Pacific Princess:

From the galley

Executive Sous Chef	x 1
Sous Chefs	x 3
Chief Crew Cook	x 1
Chief Butcher	x 1
Chief Baker	x 1
Chief Pastry Chef	x 1
F&B Storekeeper	x 1
Chef De Partie Baker	x 1
Chef De Partie	x 8
Chef De Partie Pastry	x 2
First Pantry	x 1
Demi Chef De Partie	x 11
Demi Chef De Partie Butcher	x 2
Demi Chef De Partie Pizza	x 1
Second Pantry	x 1
Second Provision	x 3
1st Commis De Partie	x 8
1st Commis De Partie Pastry	x 2
2nd Commis De Partie Baker	x 1
Ice Carver	x 1
2nd Commis De Partie	x 8
2nd Commis De Partie Butcher	x 1
Assistant Pantry	x 1
Galley Supervisor	x 1
Chef's Assistant	x 1
General Galley Steward	x 17

From the dining room

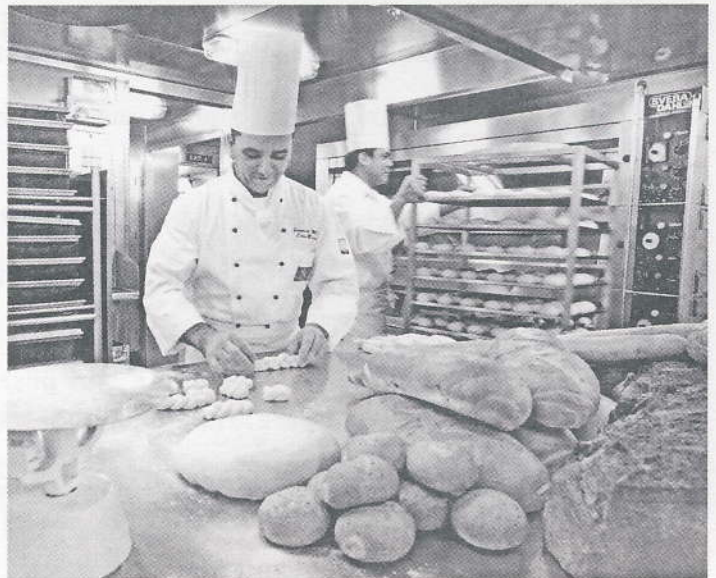
Asst. Maître d'Hôtel	x 1
Head Waiter	x 3
Buffet Supervisor	x 3
Waiter	x 25
Asst. Waiters	x 11
Buffet Steward	x 19
Asst. Buffet Steward	x 8

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 157 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!